



Item #: 177FBF2624NG Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco FBF2624NG Natural Gas 150-170 lb. Flat Bottom Funnel Cake / Donut Fryer - 120,000 BTU

Item #177FBF2624NG



Technical Data

Width	29 1/2 Inches
Depth	42 1/4 Inches
Height	58 Inches
Fry Pot Width	26 Inches
Fry Pot Depth	24 Inches
Burner Style	Tube
Cabinet	Stainless Steel
Gas Connection Size	3/4 Inches
Installation Type	Floor Model
Number of Fry Baskets	1 Fry Basket

Features

- Durable stainless steel construction
- 150-170 lb. oil capacity allows for large batches of product
- Flat bottom design is perfect for wet batter products
- Intuitive millivolt controls adjust the temperature between 200 and 400 degrees Fahrenheit
- Reversible built-in drip tray doubles as a lid

Certifications



ETL, US & Canada



3/4" Gas Connection

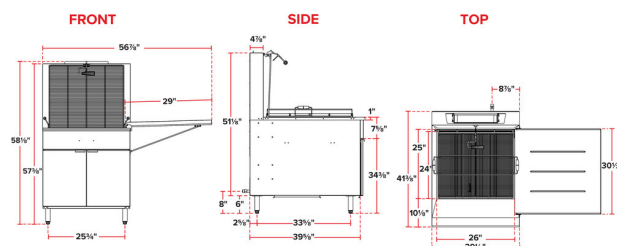


ETL Sanitation

Technical Data

Number of Fry Pots	1 Fry Pot
Number of Fry Screens	2 Screens
Oil Capacity	150 - 170 lb.
Power Type	Natural Gas
Split Pot	Without Split Pot
Temperature Range	200 - 400 Degrees F
Total BTU	120000 BTU
Type	Donut Fryers Funnel Cake Fryers Gas Floor Fryers

Plan View



Notes & Details

This Avantco funnel cake / donut fryer is the ideal choice for high-volume restaurants, concession stands, sports stadiums, farmers' markets, or carnivals! The 26" x 24" flat bottom design of this fryer maximizes frying capacity and evenly heats all products to the perfect temperature. It does not have a cold zone and it allows products to float freely, ensuring even cooking. Since the flat bottom ensures products do not overlap, this fryer is great for funnel cakes, donuts, fish, and other wet batter items. The 150-170 lb. oil capacity and increased frying area allow for a more efficient output of fried foods, making it especially ideal for large batches.

This fryer features thermostatic millivolt controls to adjust the temperature between 200 and 400 degrees Fahrenheit, allowing you to keep the oil at the perfect temperature for whatever you're cooking. It boasts a durable stainless steel construction for long-lasting service. The stainless steel tank, door, front, top, ledge, and header and galvanized steel side guards provide ultimate durability and rust resistance. This ensures that you get the most use out of your fryer, while minimizing the time and money spent on repairs.

This fryer includes a reversible built-in drip tray that not only drains oil, but also functions as a lid to cover the unit when not in use. This tray sits on an angle at the side of the fryer to give you a place to put freshly fried products. As the products cool, the excess oil drips onto the tray and drains back into the tank for hassle-free use. This unit requires a natural gas connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.