



Item #: 177FF100N Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

# Avantco FF100 Natural Gas 70-100 lb. Stainless Steel Tube Floor Fryer - 150,000 BTU

Item #177FF100N



## Technical Data

|               |                                |
|---------------|--------------------------------|
| Width         | 21 Inches                      |
| Depth         | 34 1/4 Inches                  |
| Height        | 47 1/8 Inches                  |
| Fry Pot Width | 18 Inches                      |
| Fry Pot Depth | 18 Inches                      |
| Burner Style  | Tube                           |
| Cabinet       | Galvanized and Stainless Steel |
| Capacity      | 70 - 100 lb.                   |
| Casters       | With Casters                   |
| Control Type  | Millivolt                      |

## Features

- All stainless steel tank, door, front, top, ledge, and header; galvanized steel sides
- Easy to use thermostat for accurate and adjustable temperature between 200-400 degrees Fahrenheit
- 70-100 lb. fry pot, with an efficient and quiet 5 tube burner system, full port drain, and casters
- Two nickel chrome wire mesh fry baskets included
- Natural gas connection; 150,000 BTU

## Certifications



ETL Sanitation



ETL, US & Canada



3/4" Gas Connection



## Technical Data

|                       |                         |
|-----------------------|-------------------------|
| Features              | Includes Legs & Casters |
| Gas Connection Size   | 3/4 Inches              |
| Number of Fry Baskets | 2 Fry Baskets           |
| Number of Fry Pots    | 1 Fry Pot               |
| Power Type            | Natural Gas             |
| Split Pot             | Without Split Pot       |
| Temperature Range     | 200 - 400 Degrees F     |
| Total BTU             | 150000 BTU              |
| Type                  | Gas Floor Fryers        |

## Notes & Details

Whip up chicken fingers, french fries, and other popular fried foods with the Avantco FF100 natural gas floor tube gas fryer! This floor fryer features five tubes and 150,000 BTUs of power to evenly heat oil and thoroughly cook any food. It has a spacious fry pot capable of holding up to 100 lb., and the millivolt controls let you quickly and easily adjust temperatures from 200 to 400 degrees Fahrenheit.

Two nickel-plated chrome wire fryer baskets are included for convenience, each with a plastic-coated handle to keep the operator's hands safe. The steel body provides outstanding durability, and its 6" adjustable legs let you place it at the perfect working height. It also comes with 4 casters (2 with brakes and 2 without). For fast and easy cleaning, a full port drain is attached to the fry pot, and the exterior quickly wipes clean.

**⚠ 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](http://www.p65warnings.ca.gov).