

tem#:	177FF400N		Project:	
Otv.		Date:		Approval:

Avantco FF400 Natural Gas 50 lb. Stainless Steel Floor Fryer - 120,000 BTU

Item #177FF400N







Technical Data

Width	15 1/2 Inches	
Depth	30 1/4 Inches	
Height	47 1/8 Inches	
Fry Pot Width	14 Inches	
Fry Pot Depth	13 3/4 Inches	
Burner Style	Tube	
Cabinet	Stainless Steel	
Capacity	50 lb.	
Control Type	Millivolt	
Features	Massachusetts Accepted Plumbing Product	

Certifications



ETL Sanitation



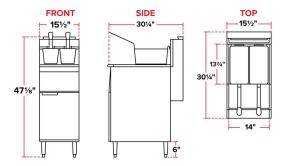




Technical Data

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	120000 BTU	
Туре	Gas Floor Fryers	

Plan View



Notes & Details

A reliable workhorse for any commercial kitchen, the Avantco FF400 natural gas 50 lb. stainless steel floor fryer quickly cooks your most popular fried foods, delivering excellent results every time. It utilizes four heat exchange tubes to deliver 120,000 BTUs of power while taking up minimal kitchen space, and its type 430 stainless steel tank ensures outstanding durability and long product life. And thanks to its fast recovery time, this fryer is sure to keep up with your busiest hours.

The Avantco FF400 floor fryer features a cool zone in its fry tank, collecting excess batter and crumbs and allowing them to sink to the bottom of the tank for easy cleaning. A $1\,1/4$ " ball type full port drain lets you quickly remove used oil, and an Invensys thermostat allows temperature adjustment from 200 to 400 degrees Fahrenheit. This fryer also has a stainless steel door, front, and header, while its galvanized sides and back ensure a strong structure. A convenient tube rack supports the two included nickel chrome wire mesh fry baskets, and 6" adjustable legs make it easy to clean the floor underneath.

▲ 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.