

F Series Countertop Fryers



Easy-to-use controls and fast recovery times make the Avantco DF series countertop fryers a perfect choice for French fries, chicken tenders, and more at snack bars, concession stands, or sandwich shops.



- Heavy duty stainless steel construction
- One tank holds 6 liters (1.5 gallons) of oil
- Heavy duty fryer basket(s) included
- Night cover included
- NSF Listed
- One year limited warranty



F20 - 20 lb. Double Countertop Fryer

Features

- Heavy duty stainless steel construction
- Each tank holds 6 liters of oil
- (2) Heavy duty fryer baskets included
- Separate tank temperature control switches
- Night cover included
- 120V
- NSF listed

Description

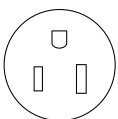
The Avantco F20 20 lb. twin pot countertop fryer is suitable for light duty applications such as delis, sandwich shops, and concession stands. With a 15-minute heat-up time, this fryer is ready to use in no time! Each removable tank has a capacity of 6 liters (1.5 gallons), and the unit can cook up to 20 lbs. of food per hour. Additionally, each tank has its own temperature switch with a range of 120 to 375 degrees Fahrenheit. You don't even have to use both sides, since each fryer has its own cord.

Handles are included on each tank for easy removal to dump the old oil. Additional accessories include a night cover for each tank, and 2 fryer baskets. The Avantco F20 countertop fryer requires a 120V electrical connection and is NSF, UL & CE listed.



Technical Data

Exterior Dimensions	21½" x 17" x 11½"
Tank/Pot Dimensions	9½" x 12" x 6"
Oil Capacity	12 liters (3 gallons)
Temperature Range	120 - 375 F
Voltage	120V
Cord Length	



NEMA 5-15P

20 lb. Double Countertop Fryer 120V