

Electric Floor Fryers

177EF40B | 177EF40C | 177EF40D | 177EF40E

The heating elements in these Avantco electric fryers are submerged directly in the oil, increasing the heat efficiency. These models can provide faster recovery times compared to gas fryers. The wide cold zones trap sediment, conserve oil, and reduce flavor transfer, providing a great product for your customer.

QUICK RECOVERY TIME FOR
HIGH HEAT EFFICIENCY



Model 177EF40B



177EF40C



12kW/14kW Heating Elements

These fully submerged elements provide superior heat absorption to keep up with busy restaurant orders, while also offering quick recovery times.

Easy-to-Clean

The fryer's sloped bottom and drain pipe allow for quick, easy cleaning and maintenance.

Durable Construction

This unit features a stainless steel frypot, door, and backsplash, along with durable galvanized steel sides to stand up to the daily demands of your commercial kitchen.

Built-In Thermostat

The built-in thermostat reacts to varying load capacities and the intuitive mechanical control is easy to adjust. This ensures you are able to deep fry chicken wings, french fries, mozzarella sticks, or jalapeno poppers to golden perfection.

Wire Mesh Fry Baskets

Two wire mesh fry baskets allow you to cook different products simultaneously, while the red-coated handles ensure heat protection and operator comfort. Plus, with an iron nickel coating, these baskets will withstand extreme temperatures in addition to preventing fried foods from sticking to the bottom.

Basket Hangers

The basket hangers allow you to hang your basket on the side of the tank to cool/drain excess oil while you complete other tasks.

MODEL #	VOLTAGE	PHASE	OIL CAPACITY
177EF40B	208V	1 Phase	40 lb.
177EF40C	208V	3 Phase	40 lb.
177EF40D	240V	1 Phase	40 lb.
177EF40E	240V	3 Phase	40 lb.



Gas - Tube Floor Fryer

177FF40N | 177FF40L | 177FF50N
177FF50L | 177FF100N | 177FF100L

A great choice for restaurants, bars, or high-volume applications, Avantco gas-fired tube floor fryers have all the features needed to prepare perfectly fried foods! A series of tubes welded into the fry pot near the bottom of the vat house gas-fired burners which help evenly heat the oil. These versatile units are easy to use and clean, and they allow you to fry a wide variety of high-sediment foods.

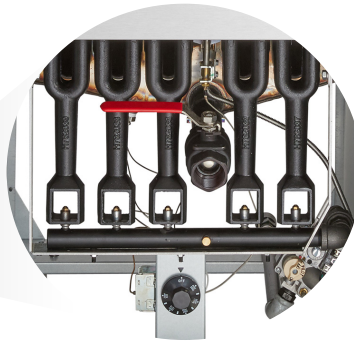
**VERSATILE FOR FRYING
A VARIETY OF FOODS**



Model 177FF50N



177FF100L



MODEL #	POWER TYPE	BTU	OIL CAPACITY
177FF40N	Natural Gas	90,000 BTU	40 lb.
177FF40L	Liquid Propane	90,000 BTU	40 lb.
177FF50N	Natural Gas	120,000 BTU	50 lb.
177FF50L	Liquid Propane	120,000 BTU	50 lb.
177FF100N	Natural Gas	150,000 BTU	70-100 lb.
177FF100L	Liquid Propane	150,000 BTU	70-100 lb.

Easy-to-Use Millivolt Controls

An Invensys thermostat lets you adjust temperatures between 200-400 degrees Fahrenheit, so you'll be able to fry a variety of different foods to perfection every time.

Energy Efficient

These gas-fired units offer better energy efficiency and recovery times than other units due to the large heat transfer areas.

Large Cold Zones

The large cold zone in the fry tank collects excess batter and crumbs and allows them to sink to the bottom of the tank for easy cleaning, extending the life of your oil.

Easy Mobility

With adjustable legs and 4 casters, you can choose which way to outfit your unit. This maneuverability makes it easy to clean the floor underneath your fryer to keep your kitchen safe and clean.



Gas - Flat Bottom Floor Fryer

177FBF2424NG | 177FBF2424LP
177FBF1824NG | 177FBF1824LP

With durable stainless steel construction, these Avantco flat bottom fryers maximize frying capacity and are ideal units for high volume restaurants, concession stands, sports stadiums, farmers' markets, or carnivals. Products are able to float freely as they cook, making it perfect for pastries, hushpuppies, and other wet batter items.

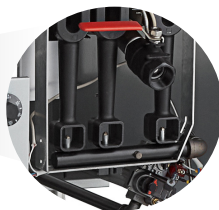
**MAXIMIZED FRYING CAPACITY
FOR HIGH OUTPUT**



Model 177FBF2424NG



177FBF1824NG



Ample Frying Capacity

Ideal for funnel cakes and donuts, the large oil capacity, and increased frying area of these Avantco flat bottom floor fryers allow for more efficient output of fried foods, and is especially ideal for big batches.

Intuitive Millivolt Controls

The thermostatic millivolt control, easily adjustable between 200-400 degrees Fahrenheit, allows you to keep oil at the perfect temperature.

Reversible Built-In Drip Tray

These units include 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.

Durable Construction

The stainless steel tank, door, front, top, ledge, and header and galvanized steel side guards provide ultimate durability and are resistant to rust. This ensures that you get the most use out of your fryer, while minimizing the time and money spent on repairs.

MODEL #	POWER TYPE	BTU	OIL CAPACITY
177FBF1824NG	Natural Gas	90,000 BTU	110-125 lb.
177FBF1824LP	Liquid Propane	90,000 BTU	110-125 lb.
177FBF2424NG	Natural Gas	120,000 BTU	150-170 lb.
177FBF2424LP	Liquid Propane	120,000 BTU	150-170 lb.

