Avantco floor fryers are a versatile, economical choice for a variety of frying duties, from French fries and hot wings, to blooming onions and mozzarella sticks!

- Stainless steel tank, door, front, top ledge and header.
- Full port drain.
- Two nickel chrome wire mesh fry baskets.
- Invensys thermostat - 200°F to 400°F.
- Auto high limit reset.
- 6 inch adjustable legs, casters available.
**FF400**

Four Tube Gas Floor Fryer

**Features**
- All stainless steel fry tank, 50 lb. capacity
- Stainless steel front, top ledge and header
- 1 1/4 ball type - full port drain
- Cool zone in fry tank
- Four (30,000) BTU heat exchange tubes with high heat baffles, total 120,000 BTU
- Double rod basket hanger
- Stainless steel door with integral liner
- Smooth finish, high grade G90 galvanized sides and back
- Two nickel chrome wire mesh fry baskets - red plastic coated handles
- Tube rack to rest fry baskets is nickel plated
- Invensys thermostat - 200°F to 400°F
- Auto high limit reset
- 6 inch adjustable legs, casters available
- Warranty: 1 year parts and labor

**Description**

The Avantco FF400 Floor Fryer is a four tube, 50 lb. capacity free standing gas fryer. The fry tank is all stainless steel and includes 4 heat tubes with a high heat baffle system, cool zone and 1 1/4 full port ball type drain valve. The front and door is all stainless steel. The door includes a fully integrated door liner. Two fry baskets have red plastic coated handles. An Invensys thermostat allows temperature range from 200°F to 400°F. High Limit control shuts fryer down if shortening exceeds maximum temperature.

**Technical Data**

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<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Capacity</td>
<td>50 lbs.</td>
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<tr>
<td>Dimensions (W x D x H)</td>
<td>15.5” x 30.25” x 47.125”</td>
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<tr>
<td>Working Height</td>
<td>36.25”</td>
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<tr>
<td>Tank Size</td>
<td>14” x 14”</td>
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<tr>
<td>BTU/HR</td>
<td>120,000</td>
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<tr>
<td>Shipping Weight</td>
<td>200 lbs.</td>
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<td>Hose Connection</td>
<td>.75”</td>
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Conforms to ANSI
STB-2011
Certified to CEA
STD 12b
Conforms to
ISPFAE STD 4
Plan View

Recommended Companion Product

Tempest
Deep Fat Fryer Cleaner

Tough on grease. Tough on carbon. Tempest deep fat fryer cleaner powder offers thorough boil out of encrusted grease and grime.

Accessories

Description

Add mobility to your Avantco Floor Fryers with this set of four durable polyurethane casters. Casters sold separately.

177CASTER