Item #: 177F100 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco F100 10 lb. Electric Countertop Fryer - 120V, 1750W

Item #177F100

Technical Data

Width	10 1/2 Inches
Depth	15 3/4 Inches
Height	11 1/2 Inches
Power Cord Length	55 1/8 Inches
Fry Pot Width	9 1/2 Inches
Fry Pot Depth	12 Inches
Fry Pot Height	6 Inches
Amps	14.6 Amps
Hertz	60 Hertz
Phase	1 Phase

Features

- Perfect for light-duty, low-volume applications
- Sturdy stainless steel construction; boasts carrying handles and an easy-to-clean removable fry tank
- Thermostatic controls allow for precise temperature control between 120-370 degrees Fahrenheit
- 1750W of frying power in a large, 10 lb. capacity tank
- Fryer basket has front hangers and a coated heat-resistant handle for comfortable use; night cover a

Certifications

5-15P ETL Sanitation ETL, US

© 2024 Avantco Equipment

Avantco Equipment

Technical Data

Voltage	120 Volts
Wattage	1.75 Kilowatts
Capacity	10 lb.
Element Style	Ribbon
Number of Fry Baskets	1 Fry Basket
Number of Fry Pots	1 Fry Pot
Plug Type	NEMA 5-15P
Power Type	Electric
Temperature Range	120 - 370 Degrees F
Type	Electric Countertop Fryers
Usage	Light Duty

Notes & Details

Fry up a variety of different food items with this convenient Avantco F100 10 lb. electric countertop fryer! Built to out-perform all others in its class, this 10 lb. fryer is perfect for light-duty applications like delis, small sandwich shops, and concession stands. The compact size allows you to tuck it into any corner on the counter, and the heavy-duty stainless steel construction adds extended durability. Thanks to the thermostatic controls, you can adjust the temperature of the oil to from 120 - 370 degrees Fahrenheit to accommodate the appropriate frying temperatures for different foods.

To ensure safety for you and your employees, the fryer features a minimum and maximum oil fill line. The heavy-duty fryer basket features a black coated handle for heat protection and operator comfort. After you've finished frying your food, simply hang the basket on the hanger to let any remaining oil drain out. It also serves as a great tool for cooling your freshly fried products while you focus on other kitchen tasks. To expedite the cleaning process at the end of the night, the components lift out of the fryer easily. A crumb screen rests on the bottom of the tank and catches excess crumbs so they don't burn and create a mess, and can be disposed of by simply lifting the screen up and discarding the debris. The included night cover helps protect your unit from airborne contaminants during off hours. The Avantco single countertop fryer requires a 120V electrical connection.

This unit is not designed for constant, heavy use.

⚠ **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

© 2024 Avantco Equipment