



Avantco Equipment

Item #: 177F202 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco F202 30 lb. Dual Tank Medium-Duty Electric Countertop Fryer - 208-240V, 5400/7200W

Item #177F202



Technical Data

Width	23 Inches
Depth	18 Inches
Height	17 Inches
Power Cord Length	55 1/8 Inches
Fry Pot Width	9 1/2 Inches
Fry Pot Depth	7 1/4 Inches
Fry Pot Height	5 1/2 Inches
Drain Outer Diameter	0.97 Inches
Amps	26 - 30 Amps
Hertz	60 Hz

Features

- Compact and powerful, perfect for medium-duty applications
- Durable stainless steel exterior and fry tanks with welded oil pans and front drains
- Comes with a night cover to keep the oil clean and two fry baskets for immediate use
- Thermostatic temperature control provides a temperature range of 120-370 degrees Fahrenheit
- High wattage ensures fast, efficient heating; 208-240V, 5400/7200W total (each side runs 2700/3600W)

Certifications



6-20P



ETL, US

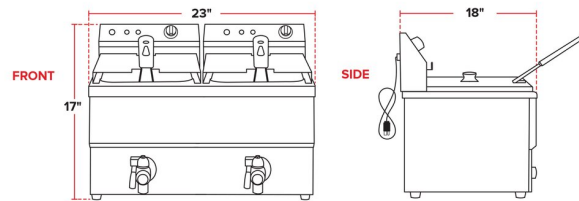


ETL Sanitation

Technical Data

Phase	1 Phase
Voltage	208 - 240 Volts
Wattage	5.4/7.2 Kilowatts
Cabinet	Stainless Steel
Capacity	30 lb.
Capacity per Fry Pot	15 lb.
Electric Fryer Usage	Medium Duty
Element Style	Ribbon
Number of Fry Baskets	2 Fry Baskets
Number of Fry Pots	2 Fry Pots
Number of Plugs	2 Plugs
Plug Type	NEMA 6-20P
Power Type	Electric
Split Pot	Without Split Pot
Temperature Range	120 - 370 Degrees F
Type	Electric Countertop Fryers

Plan View



Notes & Details

When you want to add fried foods to your menu, this Avantco F202 30 lb. electric medium-duty countertop fryer is a great choice! It is designed to keep up with your medium usage requirements at a snack bar, food truck, or kiosk so that you can serve profitable fried foods to your hungry customers. With two 15 lb. tanks, this unit is great for frying one or two servings of chicken strips, mozzarella sticks, or french fries at a time in each tank. Since it has two tanks, you can keep different types of foods separate to prevent flavor transfer through the cooking oil and to accommodate a variety of dietary restrictions.

For durability, this unit has stainless steel fry tanks. The welded oil pans come with front mounted drain valves to ensure easy cleaning. It also comes with night covers so that you can protect your fryer oil from contaminants during off hours. So that you can get started frying right away, this unit also includes two 9 1/2" x 7 1/4" x 5 1/2" fryer baskets with front hooks and basket hangers for draining.

This high wattage countertop fryer provides greater heating efficiency for faster cooking and a higher output in a compact footprint. The thermostatic controls offer a temperature range of 120-370 degrees Fahrenheit. This model has two separate 55 1/8" power cords, requires two dedicated outlets and a 208-240V electrical connection, and has an output of 2700/3600W of frying power on each side in a large, 15 lb. capacity tank, totaling to an output of 5400/7200W.

⚠ 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.