



Item #: 177FBF1824LP Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco FBF1824LP Gas 110-125 lb. Flat Bottom Funnel Cake / Donut Fryer - 90,000 BTU

Item #177FBF1824LP



Technical Data

| | |
|---------------------|-----------------|
| Width | 24 Inches |
| Depth | 41 1/4 Inches |
| Height | 58 Inches |
| Fry Pot Width | 18 Inches |
| Fry Pot Depth | 24 Inches |
| Fry Pot Height | 6 Inches |
| Burner Style | Tube |
| Cabinet Material | Stainless Steel |
| Capacity | 110 - 125 lb. |
| Gas Connection Size | 3/4 Inches |

Avantco Equipment

Features

- Durable stainless steel construction with a reversible drip tray that doubles as a lid
- 110-125 lb. oil capacity for large batches of product
- Flat bottom design is perfect for wet batter products
- Intuitive millivolt controls
- Liquid propane; 90,000 BTU; field convertible to natural gas

Certifications



ETL, US & Canada



3/4" Gas Connection



ETL Sanitation



Field Convertible (Gas)



Technical Data

| | |
|-----------------------|--|
| Features | Field-Convertible (Gas) Massachusetts Accepted Plumbing Product |
| Installation Type | Floor Model |
| Number of Fry Baskets | 1 Fry Basket |
| Number of Fry Pots | 1 Fry Pot |
| Number of Fry Screens | 2 Screens |
| Power Type | Liquid Propane |
| Split Pot | Without Split Pot |
| Temperature Range | 200 - 400 Degrees F |
| Total BTU | 9000 BTU |
| Type | Donut Fryers Funnel Cake Fryers Gas Floor Fryers |

Notes & Details

This Avantco FBF1824LP gas 110-125 lb. flat bottom donut floor fryer with millivolt controls is perfect for frying funnel cakes, donuts, or other wet batter products. The flat bottom on this fryer ensures that wet batter products do not overlap, and instead, have enough flat space area. With a 110-125 lb. oil capacity, this fryer is the ideal unit for donut shops, restaurants, concession stands, sports stadiums, farmers markets, or carnivals. With an ample amount of cooking space and durable stainless steel construction, this fryer will be sure to last a long time.

The stainless steel front, door, sides, drip tray, and splash guard 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. The millivolt controls, adjustable between 200-400 degrees Fahrenheit, allow you to keep the oil at the perfect temperature for whatever you're cooking. The convenient drip tray also doubles as a lid, keeping your fry pot safe from dust afterhours.

The 18" x 24" flat bottom design of this fryer provides unique benefits. This fryer does not have a cold zone, unlike many other fryers. This maximizes frying capacity and evenly heats all products to the perfect temperature so you can continue to provide your customers with donuts, funnel cakes, and other fried products. In addition, the products are able to float freely as they cook, perfect for pastries or hushpuppies.

⚠ 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.