



Avantco Equipment

Item #: 177FBF2424LP Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco FBF2424LP Gas 150-170 lb. Flat Bottom Funnel Cake / Donut Fryer - 120,000 BTU

Item #177FBF2424LP



Technical Data


| | |
|------------------|--------------------------------------------------------------------|
| Width | 29 1/2 Inches |
| Depth | 42 1/4 Inches |
| Height | 58 Inches |
| Fry Pot Width | 24 Inches |
| Fry Pot Depth | 24 Inches |
| Fry Pot Height | 6 Inches |
| Burner Style | Tube |
| Cabinet Material | Stainless Steel |
| Features | Field-Convertible (Gas) Massachusetts Accepted Plumbing Product |

Certifications

 ETL, US & Canada

 3/4" Gas Connection

 ETL Sanitation

 Field Convertible (Gas)



Technical Data

| | |
|-----------------------|--------------------------------------------------------|
| Gas Connection Size | 3/4 Inches |
| Installation Type | Floor Model |
| Number of Fry Baskets | 1 Fry Basket |
| Number of Fry Pots | 1 Fry Pot |
| Number of Fry Screens | 2 Screens |
| Oil Capacity | 150 - 170 lb. |
| Power Type | Liquid Propane |
| Split Pot | Without Split Pot |
| Temperature Range | 200 - 400 Degrees F |
| Total BTU | 120000 BTU |
| Type | Donut Fryers Funnel Cake Fryers Gas Floor Fryers |

Notes & Details

This Avantco FBF2424LP gas 150-170 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 150-170 lb. oil capacity, this fryer is the ideal unit for high volume 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 24" 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.