



Item #: 177FBF2424NG Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco FBF2424NG Natural Gas 150-170 lb. Flat Bottom Funnel Cake / Donut Fryer - 120,000 BTU

Item #177FBF2424NG



### 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
Capacity	150 - 170 lb.
Features	Massachusetts Accepted Plumbing Product

### Features

- Durable stainless steel construction with a reversible drip tray that doubles as a lid
- 150-170 lb. oil capacity for large batches of product
- Flat bottom design is perfect for wet batter products
- Intuitive millivolt controls
- Natural gas connection, 120,000 BTU

### Certifications



3/4" Gas Connection



ETL, US & Canada



ETL Sanitation

Avantco Equipment



## 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
Power Type	Natural Gas
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 FBF2424NG natural gas 150-170 lb. flat bottom 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 tank, door, front, top, ledge, and header and galvanized steel sides 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 thermostatic temperature millivolt control, adjustable between 200-400 degrees Fahrenheit, allows 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. This unit requires a natural gas connection for operation.

**⚠ 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](http://www.p65warnings.ca.gov).