

Item #: 177FF50N Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco FF50 Natural Gas 50 lb. Stainless Steel Floor Fryer - 120,000 BTU

Item #177FF50N



Technical Data

| | |
|---------------|--------------------------------|
| Width | 15 1/2 Inches |
| Depth | 30 1/4 Inches |
| Height | 47 1/8 Inches |
| Fry Pot Width | 14 Inches |
| Fry Pot Depth | 14 Inches |
| Burner Style | Tube |
| Cabinet | Galvanized and Stainless Steel |
| Capacity | 50 lb. |
| Casters | With Casters |
| Control Type | Millivolt |

Features

- All stainless steel tank, door, front, top, ledge, and header; galvanized steel sides
- Easy to use thermostat for accurate and adjustable temperature between 200-400 degrees Fahrenheit
- 50 lb. fry pot, with an efficient and quiet 4 tube burner system, full port drain, and casters
- Two nickel chrome wire mesh fry baskets included
- Natural gas, 120,000 BTU

Certifications



ETL Sanitation



ETL, US & Canada



3/4" Gas Connection



Technical Data

| | |
|-----------------------|-------------------------|
| Features | Includes Legs & Casters |
| Gas Connection Size | 3/4 Inches |
| Number of Fry Baskets | 2 Fry Baskets |
| Number of Fry Pots | 1 Fry Pot |
| Power Type | Natural Gas |
| Split Pot | Without Split Pot |
| Temperature Range | 200 - 400 Degrees F |
| Total BTU | 120000 BTU |
| Type | Gas Floor Fryers |

Notes & Details

A reliable workhorse for any commercial kitchen, the Avantco FF50 natural gas 50 lb. stainless steel floor fryer quickly cooks your most popular fried foods, delivering excellent results every time. It utilizes four heat exchange tubes to deliver 120,000 BTUs of power while taking up minimal kitchen space, and its type 430 stainless steel tank ensures outstanding durability and long product life. And thanks to its fast recovery time, this fryer is sure to keep up with your busiest hours.

The Avantco FF50 floor fryer features a cool zone in its fry tank, collecting excess batter and crumbs and allowing them to sink to the bottom of the tank for easy cleaning. A 1 1/4" ball-type full port drain lets you quickly remove used oil, and an Invensys thermostat allows temperature adjustment from 200 to 400 degrees Fahrenheit. This fryer also has a stainless steel door, front, and header, while its galvanized sides and back ensure a strong structure. A convenient tube rack supports the two included nickel chrome wire mesh fry baskets, and 6" adjustable legs make it easy to clean the floor underneath. It also comes with 4 casters (2 with brakes and 2 without).

⚠️ 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.