Item #: 177FBF2424LP		Project:	Project:	
Qty:	Date:		Approval:	

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

Item #177FBF2424LP



EQUIPMENT VTC



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
- Liquid propane; 120,000 BTU

Certifications



3/4" Gas Connection



Technical Data

Width291/2 InchesDepth42 1/4 InchesHeight58 InchesFry Pot Width24 InchesFry Pot Depth24 InchesFry Pot Height6 InchesApplicationMedium DutyBurner Style1 InchesCabinet Material3/4 InchesFry Screen1/4 InchesInstallation Type1 Fry PotsNumber of Fry Pots1 Fry PotsNumber of Fry Pots1 Fry PotsOl Capacity1 Sol 170 Ib.Power Type200 AUT OptigneesTotal BTU12000 BTUTypeSinnel ScreesFunder Style1 Sont Fry Pots			
Height58 InchesHeight58 InchesFry Pot Width24 InchesFry Pot Depth24 InchesFry Pot Height6 InchesApplicationMedium DutyBurner StyleTubeCabinet MaterialStainless SteelFry Screen1Installation TypeFloor ModelNumber of Fry Pots1 Fry BasketsOil Capacity150 - 170 lb.Power TypeLiquid PropaneTemperature Range200 - 400 Degrees FTotal BTUDonut Fryers	Width	29 1/2 Inches	
Fry Pot Width24 InchesFry Pot Depth24 InchesFry Pot Height6 InchesApplicationMedium DutyBurner StyleTubeCabinet MaterialStainless SteelFry Screen1Gas Inlet Size3/4 InchesInstallation TypeFloor ModelNumber of Fry Baskets1 Fry BasketsOil Capacity150-170 lb.Power TypeLiquid PropaneTemperature Range200-400 Degrees FTotal BTUDonut Fryers	Depth	42 1/4 Inches	
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Total BTU 120000 BTU Type Donut Fryers	Power Type	Liquid Propane	
Type Donut Fryers	Temperature Range	200 - 400 Degrees F	
	Total BTU	120000 BTU	
	Туре		



Notes & Details

This Avantco FBF2424LP liquid propane 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.

A 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.