FF Series
Gas Floor Fryers

EQUIPMENT AVANTCO

Avantco floor fryers are a versatile, economical choice for a variety of frying duties, from French fries and hot wings, to blooming onions and mozzarella sticks!

- Stainless steel tank, door, front, top ledge and header.
- Full port drain.
- Two nickel chrome wire mesh fry baskets.
- Invensys thermostat - 200°F to 400°F.
- Auto high limit reset.
- 6 inch adjustable legs, casters available.

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Intertek Intertek
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Conforms to ANSI STD Z83.11b
Certified to CSA STD 1.8b
Conforms to NSF/ANSI STD 4

EQUIPMENT AVANTCO

FF300
Three Tube Gas Floor Fryer

Three Tube Gas Floor Fryer Natural Gas or Propane

Features

- All stainless steel fry tank, 40 lb. capacity
- Stainless steel front, top ledge and header
- 1 1/4 ball type - full port drain
- Cool zone in fry tank
- Three (30,000) BTU heat exchange tubes with high heat baffles, total 90,000 BTU
- Double rod basket hanger
- Stainless steel door with integral liner
- Smooth finish, high grade G90 galvanized sides and back
- Two nickel chrome wire mesh fry baskets - red plastic coated handles
- Tube rack to rest fry baskets is nickel plated
- Invensys thermostat - 200°F to 400°F
- Auto high limit reset
- 6 inch adjustable legs, casters available
- Warranty: 1 year parts and labor

Description

The Avantco FF300 Floor Fryer is a three tube, 40 lb. capacity free standing gas fryer. The fry tank is all stainless steel and includes 3 heat tubes with a high heat baffle system, cool zone and 1 1/4 full port ball type drain valve. The front and door is all stainless steel. The door includes a fully integrated door liner. Two fry baskets have red plastic coated handles. An Invensys thermostat allows temperature range from 200°F to 400°F. High Limit control shuts fryer down if shortening exceeds maximum temperature.

Technical Data

Capacity	40 lbs.
Dimensions (W x D x H)	15.5" x 30.25" x 47.125"
Working Height	36.25"
Tank Size	14" x 14"
BTU/HR	90,000
Shipping Weight	200 lbs.
Hose Connection	.75"

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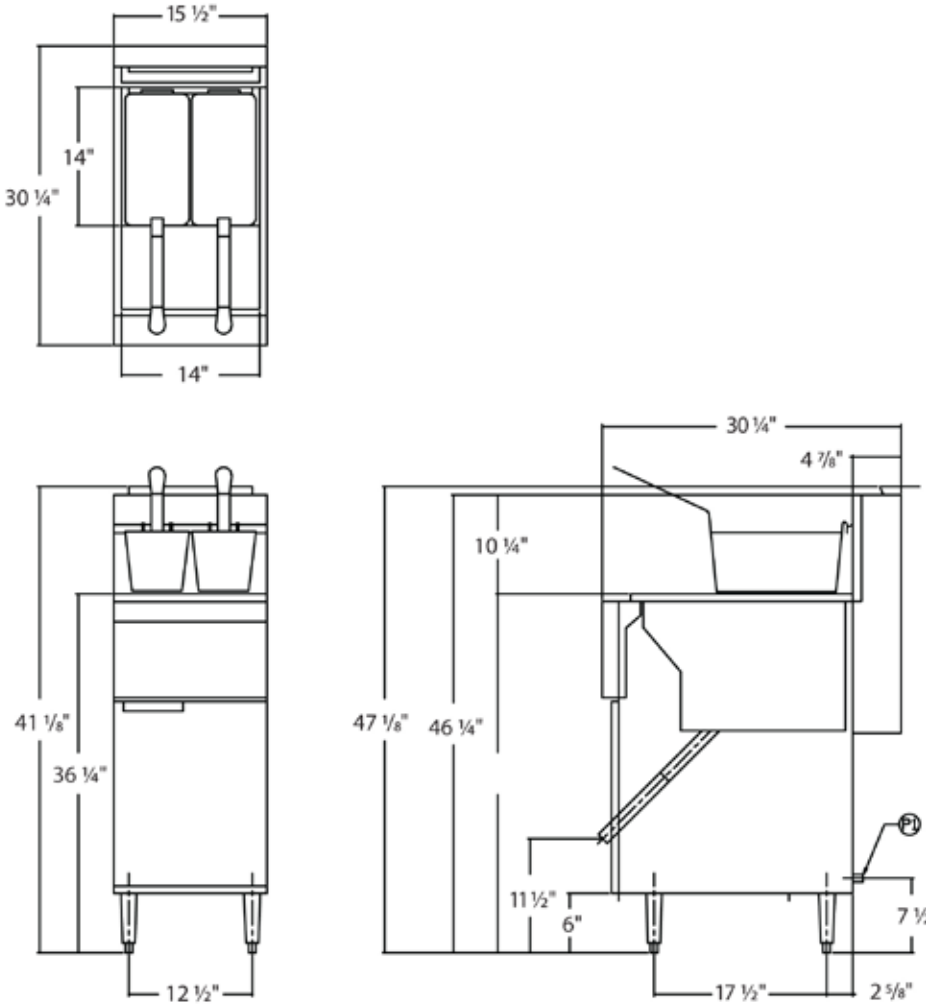
Plan View



Recommended Companion Product

Tempest Deep Fat Fryer Cleaner

Tough on grease. Tough on carbon. Tempest deep fat fryer cleaner powder offers thorough boil out of encrusted grease and grime.

Accessories

Description

Add mobility to your Avantco Floor Fryers with this set of four durable polyurethane casters. Casters sold separately.

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