

Electric Floor Fryers

177EF40B | 177EF40C | 177EF40D | 177EF40E

Avantco electric fryers can provide faster recovery times compared to gas fryers. The wide cold zones in these fryers trap sediment, conserve oil, and reduce flavor transfer, providing a great product for your customers.



Model 177EF40B

VERSATILE FOR FRYING
A VARIETY OF FOODS



177EF40C

Efficient Heating Elements

These fully submerged elements provide superior heat absorption to keep up with busy restaurant orders, while also offering quick recovery times.

Easy-to-Clean

The fryer's sloped bottom and drain pipe allow for quick, easy cleaning and maintenance.

MODEL #	VOLTAGE	PHASE	OIL CAPACITY
177EF40B	208V	1 Phase	40 lb.
177EF40C	208V	3 Phase	40 lb.
177EF40D	240V	1 Phase	40 lb.
177EF40E	240V	3 Phase	40 lb.

Durable Construction

This unit features a stainless steel frypot, door, and backsplash, along with durable galvanized steel sides to stand up to the daily demands of your commercial kitchen.

Built-In Thermostat

The built-in thermostat reacts to varying load capacities and the intuitive mechanical control is easy to adjust. This ensures you are able to deep fry chicken wings, french fries, mozzarella sticks, or jalapeno poppers to golden perfection.



CONFORMS TO: NSF-4
CONFORMS TO: ANSI-Z83.11

Gas - Tube Floor Fryers

177FF40N | 177FF40L | 177FF50N
177FF50L | 177FF100N | 177FF100L

A great choice for restaurants, bars, or high-volume applications, Avantco gas-fired tube floor fryers have all the features needed to prepare perfectly fried foods! A series of tubes welded into the fry pot near the bottom of the vat house gas-fired burners which help evenly heat the oil. These versatile units are easy to use and clean, and they allow you to fry a wide variety of high-sediment foods.



Model 177FF50N

**VERSATILE FOR FRYING
A VARIETY OF FOODS**



177FF100L



MODEL #	POWER TYPE	BTU	OIL CAPACITY
177FF40N	Natural Gas	90,000 BTU	40 lb.
177FF40L	Liquid Propane	90,000 BTU	40 lb.
177FF50N	Natural Gas	120,000 BTU	50 lb.
177FF50L	Liquid Propane	120,000 BTU	50 lb.
177FF100N	Natural Gas	150,000 BTU	70-100 lb.
177FF100L	Liquid Propane	150,000 BTU	70-100 lb.

Easy-to-Use Millivolt Controls

An Invensys thermostat lets you adjust temperatures between 200-400 degrees Fahrenheit, so you'll be able to fry a variety of different foods to perfection every time.

Long-Lasting Warranty Protection

These Avantco fryers are backed by a 1 year parts and labor warranty. Check out the full warranty details in the resources and downloads section.

Large Cold Zones

The large cold zone in the fry tank collects excess batter and crumbs and allows them to sink to the bottom of the tank for easy cleaning, extending the life of your oil.

Easy Mobility

With adjustable legs and 4 casters, you can choose which way to outfit your unit. This maneuverability makes it easy to clean the floor underneath your fryer to keep your kitchen safe and clean.



CONFORMS TO: NSF-4
CONFORMS TO: ANSI-Z83.11



Gas - Flat Bottom Floor Fryers

177FBF2424NG | 177FBF1824NG | 177FBF2624NG
 177FBF2424LP | 177FBF1824LP | 177FBF2624LP

With a durable stainless steel construction, these Avantco flat bottom fryers are ideal for bakeries, donut shops, Cafes, farmers markets, and carnivals. Products are able to float freely as they cook, making it perfect for Donuts, Funnel Cake, Fish, and other wet batter items.



Model 177FBF2424NG

MAXIMIZED FRYING CAPACITY FOR HIGH OUTPUT



177FBF1824NG

Ample Frying Capacity

Ideal for funnel cakes and donuts, the large oil capacity and increased frying area of these Avantco flat bottom floor fryers allow for a more efficient output of fried foods, which is especially ideal for big batches.

Intuitive Millivolt Controls

The thermostatic millivolt control, easily adjustable between 200-400 degrees Fahrenheit, allows you to keep oil at the perfect temperature.

MODEL #	POWER TYPE	BTU	OIL CAPACITY
177FBF1824NG	Natural Gas	90,000 BTU	110-125 lb.
177FBF1824LP	Liquid Propane	90,000 BTU	110-125 lb.
177FBF2424NG	Natural Gas	120,000 BTU	150-170 lb.
177FBF2424LP	Liquid Propane	120,000 BTU	150-170 lb.
177FBF2624LP	Liquid Propane	120,000 BTU	150-170 lb.
177FBF2624NG	Natural Gas	120,000 BTU	150-170 lb.

Reversible Built-In Drip Tray

These units include a reversible built-in drip tray that not only drains oil, but also functions as a lid to cover the unit when not in use. This tray sits on an angle at the side of the fryer to give you a place to put freshly fried products. As the products cool, the excess oil drips onto the tray and drains back into the tank for hassle-free use.

Durable Construction

The stainless steel tank, door, front, top, ledge, and header, along with the galvanized steel side guards, 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.



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CONFORMS TO: NSF-4
 CONFORMS TO: ANSI-Z83.11



Gas-Energy Star Floor Fryers

177FFES40N | 177FFES50N | 177FFES70N
177FFES40L | 177FFES50L | 177FFES70L

A great choice for restaurants, bars, or high-volume applications, Avantco Energy Star floor fryers have all the features needed to prepare perfectly fried foods! Energy Star fryers are typically 30% more efficient than standard models. Saving about 50 million BTU and \$400 annually on utility bills.

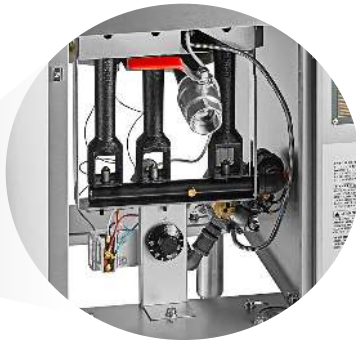


Model 177FFES40N

VERSATILE FOR FRYING
A VARIETY OF FOODS



177FFES40N



Adjustable Controls

A 1/4" ball-type full port drain lets you quickly remove used oil, and its thermostat allows temperature adjustment from 200 to 400 degrees Fahrenheit.

Kitchen Temperature

Energy Star fryers have a lower flue temperature, which creates an overall cooler kitchen temperature.

MODEL #	POWER TYPE	BTU	OIL CAPACITY
177FFES40N	Natural Gas	70,000 BTU	40 lb.
177FFES40L	Liquid Propane	70,000 BTU	40 lb.
177FFES50N	Natural Gas	85,000 BTU	50 lb.
177FFES50L	Liquid Propane	85,000 BTU	50 lb.
177FFES70N	Natural Gas	100,000 BTU	70 lb.
177FFES70L	Liquid Propane	100,000 BTU	70 lb.

Energy Star Qualified

Energy Star fryers offer more efficient cooking times and higher production rates through advanced burner and heat exchanger designs.

Easy Mobility

With adjustable legs and 4 casters, you can choose which way to outfit your unit. This maneuverability makes it easy to clean the floor underneath your fryer to keep your kitchen safe and clean.



CONFORMS TO ANSI Z83.11-2016/CSA1.8-2016
CONFORMS TO NSF/ANSI-4
CONFORMS TO ENERGY STAR V. 3.0



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