

# Tube Floor Fryers

## BUYING GUIDE



### ITEM NUMBERS

- 177FF518N, 177FF518L
- 177FF400N, 177FF400L
- 177FF300N, 177FF300L



### ITEM NUMBERS

- 541FF40N, 541FF40L
- 541FF50N, 541FF50L
- 541FF100N, 541FF100L

### OVERVIEW

A tube fryer has a series of tubes running through the oil near the bottom of the vat. These tubes are welded into the frypot and house gas-fired burners. The gas fired burners help to evenly heat the oil because the tubes are submerged in the oil. These fryers also have good energy efficiency due to the large heat transfer area. Any restaurant that serves any fried food should have at least one of these due to the versatility of the unit. The large cold zones allow you to make a wide variety of high-sediment foods.

### OIL CAPACITY

40 lb., 50 lb., 100 lb.

### FOOD TYPE USED IN THIS TYPE OF FRYER

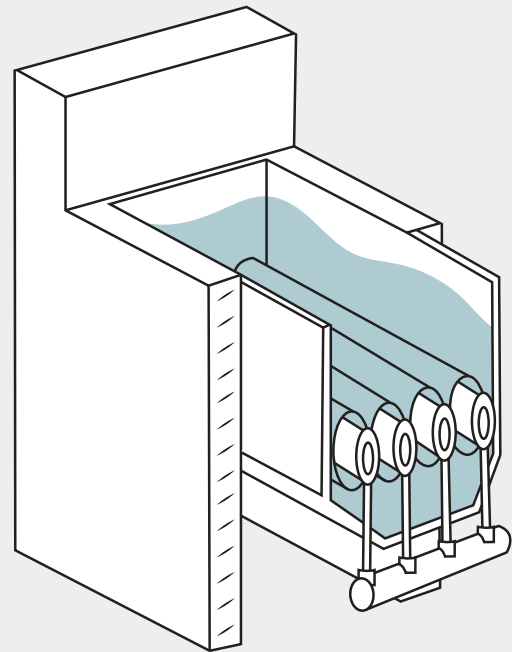
Fish, chicken wings, mozzarella sticks, French fries, onion rings, and any other breaded foods that produce a high amount of sediment

### ADVANTAGES

- Large cold zones help extend oil life
- Versatile and can fry a variety of foods
- More energy efficient
- Great for high sediment foods

### DISADVANTAGES

- Tubes make it hard to clean
- High percentage of oil used



# Open Pot Fryers

## BUYING GUIDE



### ITEM NUMBERS

- 351FFOP40N, 351FFOP40L
- 351FFOP50N, 351FFOP50L

### OVERVIEW

Open pot fryers do not feature any tubes or burners in the frypot and are heated with a heating element on the outside of the frypot, allowing for 15% more frying capacity than a tube fryer. These fryers are the most user friendly to clean. They take about 30% less time to clean because there are no tubes or burners. This fryer features a “V” shaped frypot making the cold zones smaller, and the use of oil in this area smaller as well. The “V” shape is also the reason low sediment foods are recommended.

### OIL CAPACITY

40 lb., 50 lb.

### FOOD TYPE USED IN THIS TYPE OF FRYER

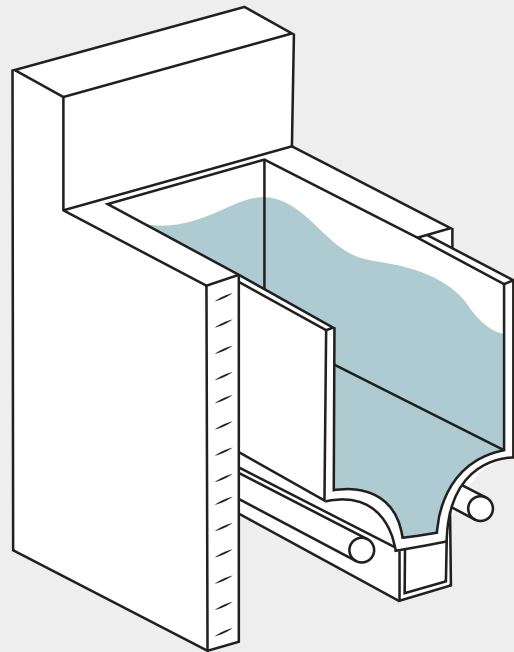
French fries, frozen items, and any other low sediment fried foods

### ADVANTAGES

- Extremely easy to clean, takes 30% less time to clean compared to a tube fryer
- 15% more frying capacity than a tube fryer
- Less oil used in cold zone
- Reliable burners

### DISADVANTAGES

- Best used to fry low sediment foods
- Less energy efficient



# Flat Bottom Fryers

## BUYING GUIDE



### ITEM NUMBERS

- 177FBF2424NG, 177FBF2424LP
- 177FBF1824NG, 177FBF1824LP

### OVERVIEW

The wide flat bottom design reduces the cold zone which decreases oil life but maximizes frying capacity for high output operations. The tube heating elements rapidly brings the oil up to cooking temperatures. When wet-battered foods are placed into the oil they will sink to the bottom then rise to the top of the surface. However, the food items will not stick to the surface of the unit. Due to the reduced cold zone of this fryer sediment can burn easily so it is important to filter frequently.

### OIL CAPACITY

125 lb., 170 lb.

### FOOD TYPE USED IN THIS TYPE OF FRYER

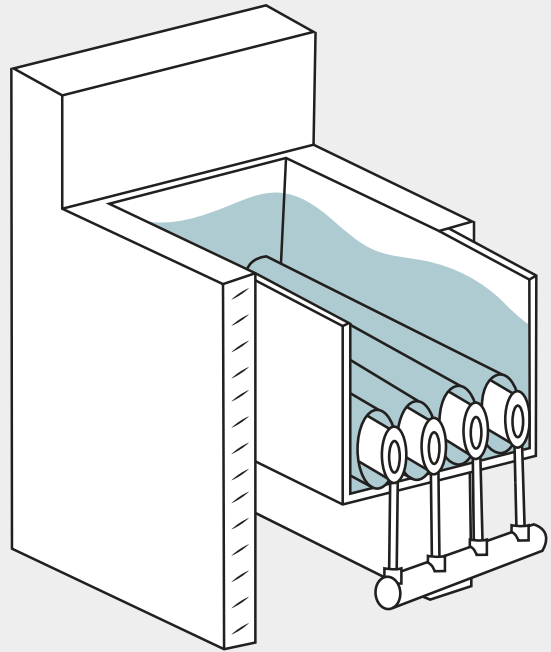
Donuts, funnels cakes, fish, battered chicken, onion rings, tempura, and any foods made of wet batter or dough

### ADVANTAGES

- Great for battered foods
- Food does not stick and floats freely
- Flat bottom design maximizes frying capacity for high output
- Stainless steel drip tray that doubles as a lid

### DISADVANTAGES

- Reduced cold zone
- Needs frequent filtering



# Electric Floor Fryers

## BUYING GUIDE



### ITEM NUMBERS

### VOLTAGE

- 177EF40B..... 208V, 1 Phase
- 177EF40C..... 208V, 3 Phase
- 177EF40D..... 240V, 1 Phase
- 177EF40E..... 240V, 3 Phase

### OVERVIEW

The heating elements in these electric fryers are submerged directly in the oil. This makes electric fryers the most heat-efficient and can provide faster recovery times compared to gas fryers. This fryer has wide cold zones that traps sediment, conserves oil, and reduces flavor transfer.

### OIL CAPACITY

40 lb.

### FOOD TYPE USED IN THIS TYPE OF FRYER

Fish, chicken wings, mozzarella sticks, French fries, onion rings, and other frozen products

### ADVANTAGES

- Quick recovery
- Energy efficient
- Efficient and affordable 14kW heating elements
- Extra wide cold zones

### DISADVANTAGES

- Hard to clean

