



Item #: 177F102 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco F102 20 lb. Dual Tank Electric Countertop Fryer - 120V, 3500W

Item #177F102



Technical Data

Width	21 1/2 Inches
Depth	15 3/4 Inches
Height	11 1/2 Inches
Power Cord Length	55 1/8 Inches
Fry Pot Width	9 1/2 Inches
Fry Pot Depth	12 Inches
Fry Pot Height	6 Inches
Amps	29 Amps
Hertz	60 Hz
Phase	1 Phase

Features

- Perfect for light-duty, low-volume applications
- Sturdy stainless steel construction; boasts carrying handles and an easy-to-clean removable fry tank
- 1.5 gallon capacity in each tank
- Temperature adjustable between 120-390 degrees Fahrenheit
- 7 1/4"W x 8 1/4"L x 4 1/2"D baskets and night covers included

Certifications



5-15P



ETL Listed



Technical Data

Voltage	120 Volts
Wattage	3.5 Kilowatts
Capacity	20 lb.
Electric Fryer Usage	Light Duty
Element Style	Ribbon
Number of Fry Baskets	2 Fry Baskets
Number of Fry Pots	2 Fry Pots
Number of Plugs	2 Plugs
Plug Type	NEMA 5-15P
Power Type	Electric
Temperature Range	120 - 390 Degrees F
Type	Electric Countertop Fryers

Notes & Details

Fry up a variety of different food items with this convenient Avantco F102 20 lb. dual tank electric countertop fryer! Built to out-perform all others in its class, this 20 lb. dual tank fryer is perfect for light-duty applications like delis, small sandwich shops, and concession stands. The compact size allows you to tuck it into any corner on the counter, and the heavy-duty stainless steel construction adds extended durability. Thanks to the thermostatic controls on each tank, you can adjust the temperature of the oil from 120-390 degrees Fahrenheit to accommodate the appropriate frying temperatures for different foods. With a 15-minute heat-up time, this fryer is ready to use in no time! Each removable tank has a capacity of 6 liters (1.5 gallons), and the unit uses 20 lb. of shortening.

To ensure safety for you and your employees, the fryer features a minimum and maximum oil fill line. Two heavy-duty fryer baskets feature a black coated handle for heat protection and operator comfort. After you've finished frying your food, simply hang the baskets on the hanger to let any remaining oil drain out. It also serves as a great tool for cooling your freshly fried products while you focus on other kitchen tasks. To expedite the cleaning process at the end of the night, the components lift out of the fryer easily. A crumb screen rests on the bottom of the tank and catches excess crumbs so they don't burn and create a mess and can be disposed of by simply lifting the screen up and discarding the debris. The included night cover helps protect your unit from airborne contaminants during off hours. The Avantco double countertop fryer has two separate power cords requiring two dedicated outlets and a 120V, 3500W electrical connection, with each pot having a wattage of 1750W.

This unit is not designed for constant, heavy use.

 **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.