



Item #: 177FFES70L Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco F5-ES-P 65-70 lb. Liquid Propane Stainless Steel Floor Fryer - 100,000 BTU

Item #177FFES70L



Technical Data

Width	21 Inches
Depth	34 3/8 Inches
Height	46 11/16 Inches
Fry Pot Width	19 1/2 Inches
Fry Pot Depth	18 Inches
Fry Pot Height	15 Inches
Burner Style	Tube
Cabinet	Galvanized and Stainless Steel
Capacity	70 lb.
Control Type	Thermostatic

Features

- Energy Star rating ensures cost-efficiency and reduces carbon footprint
- Durable stainless steel construction with galvanized steel sides
- Thermostat allows temperature to be adjusted between 200-400 degrees Fahrenheit
- 65-70 lb. capacity fry pot and quiet 5 tube burner system
- Includes 2 wire mesh fry baskets with coated handles; liquid propane, 100,000 BTU

Certifications



Energy Star Qualified



3/4" Gas Connection



CSA, US and Canada



Certified by NSF



CSA



CSA, US



Technical Data

Features	Adjustable Legs BPI Certified Energy Star Qualified Includes Legs & Casters Kosher NSF Certified
Gas Connection Size	3/4 Inches
Installation Type	Floor Model
Max Seating Capacity	2 Chairs 4 - 6 Chairs
Number of Fry Baskets	2 Fry Baskets
Number of Fry Pots	1 Fry Pot
Power Type	Liquid Propane
Split Pot	Without Split Pot
Temperature Range	200 - 400 Degrees F
Total BTU	100,000 BTU
Type	Gas Floor Fryers

Notes & Details

A reliable workhorse for any commercial kitchen, this Avantco liquid propane stainless steel floor fryer quickly cooks your most popular fried foods, delivering excellent results every time. This energy-efficient floor fryer is powered with liquid propane, and it includes a #55 orifice. It utilizes 5 heat exchange tubes to deliver 100,000 BTUs of power while taking up minimal kitchen space. Its type 430 stainless steel tank is designed for long-lasting use and boasts an impressive 65-70 lb. oil capacity. Plus, its fast recovery time is sure to keep up with demand, even during your busiest hours.

This floor fryer features a cool zone in its fry tank, collecting excess batter and crumbs and allowing them to sink to the bottom of the tank for easy cleaning. A 1 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. This unit boasts a durable 430 type stainless steel tank, while its galvanized steel housing, door, and top back panel ensure a strong structure. This fryer comes with 2 wire mesh fry baskets with coated handles to offer reliable heat protection and a comfortable grip. Its 6" adjustable legs make it easy to clean the floor underneath and allow for stable use on any floor.

 **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.