

FRYERS

FELUX™

Food Service Equipment



Available in Natural Gas or Liquid Propane Gas (LP Gas).
Please specify gas type when ordering.
Shown with optional red casters.

	FFC3B	FFC4B	FFC5B
Capacity	40 lbs	50 lbs	70 lbs
BTU per burner	30,000 BTU	30,000 BTU	30,000 BTU
# of Burners	3x (30,000) BTU	4 x (30,000) BTU	5x (30,000) BTU
Total BTU / Hour	90,000 BTU	120,000 BTU	150,000 BTU
Temperature Range	200°F to 400°F	200°F to 400°F	200°F to 400°F
Tank Size	14" x 14"	14" x 14"	19.5" x 14"
Hose Connection	0.75"	0.75"	0.75"
Working Height	36.25"	36.25"	36.25"
W" D" H"	15.5" 30.3" 47"	15.5" 30.3" 47"	21" 30.3" 47"
Weight	200lbs	200lbs	275lbs

FEATURES

- Stainless steel front and fry tank
- Stainless steel durable double layer access door
- Millivolt system (no electrical hookup required)
- Galvanized steel side panels
- 3/4" NPT gas inlet in rear of unit
- Drain extender comes standard with fryer
- 1.5" diameter opening drain valve for easy draining
- Fryer "clean out" Rod comes standard
- Twin chrome plated fryer baskets
- Nickel plated tank rack to support baskets
- Heat exchange tubes with baffles
- Thermostat 200°F to 400°F

OPTIONAL ACCESSORIES

- Assorted Wire fry baskets
- Stainless steel joiner strip
- Stainless steel side splash guards (specify left or right)
- 4 swivel casters (2 with locking brakes)
- 3/4" x 48" long gas hose with quick-disconnect, restraining device, and wheel chocks

It is recommended to use a quick disconnect hose with restraining device and wheel chocks to satisfy and promote safety standards.

WARRANTY

- 1 year limited warranty, parts and labor
- 2 years part warranty on fry tank



Intertek
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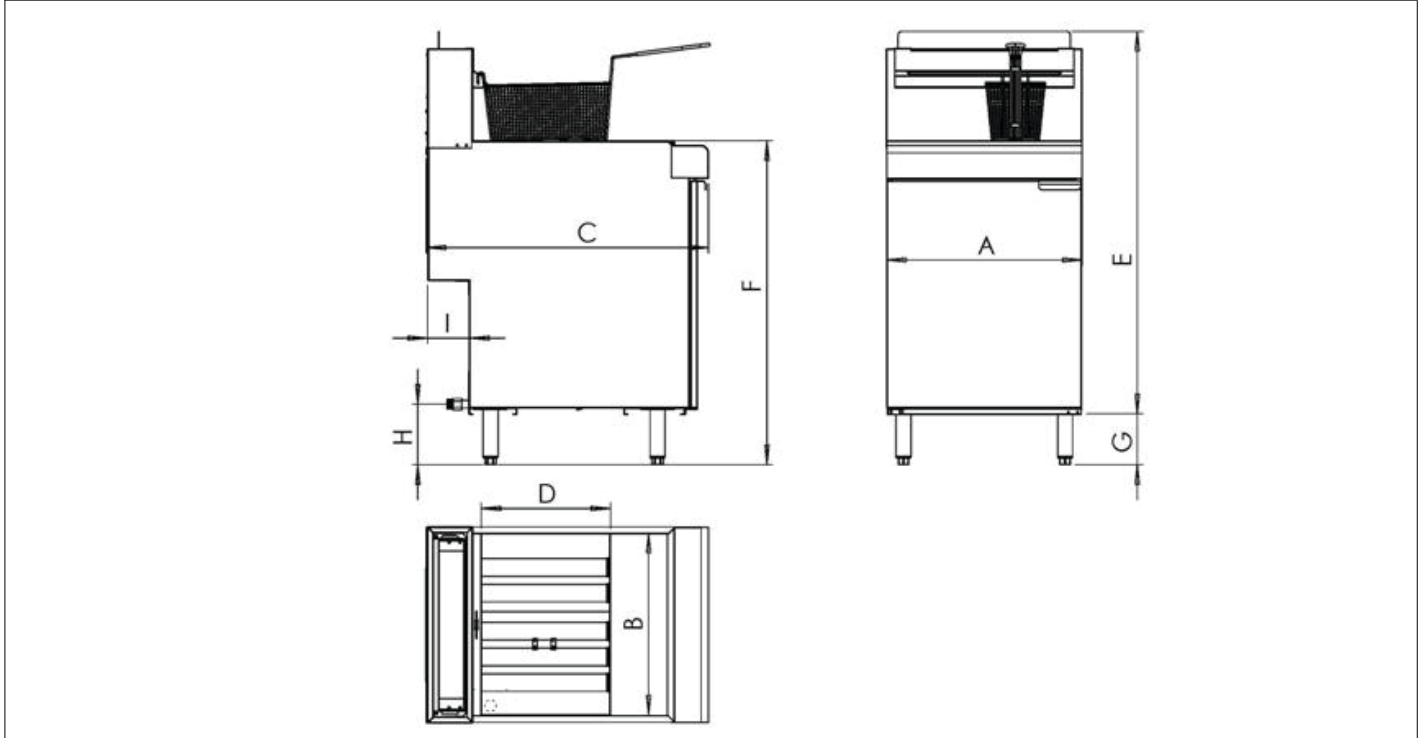
Conforms to ANSI STD Z83. 11-2016
Certified to CSA STD 1.8-2016
Conforms to NSF/ANSI Std.4

Commercial Duty
3rd Party Approvals:

mavroworld.com

(844) 462-7377

DIMENSION



Model	Width (in)		Depth (in)		Height (in)		Gas Connection (in)			Total BTU/hr
	A	B	C	D	E	F	G	H	I	
FFC3BNAT&LP	15.5	14.0	30.3	14.0	47.2	34.7	6.0	7.0	4.2	90,000
FFC4BNAT&LP	15.5	14.0	30.3	14.0	47.2	34.7	6.0	7.0	4.2	120,000
FFC5BNAT&LP	21.0	18.0	30.3	14.0	47.2	34.7	6.0	7.0	4.2	150,000

GAS SUPPLY AND BURNER INFORMATION

Supply pressure should be at minimum of 4" W.C. for natural gas or 10" W.C. for propane. The fryer comes with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.

Model	Burners	Gas Type	Manifold Pressure	Number of heat tube	Rate Each BTUs / Hour	Total Rate BTUs / Hour	Orifice Size
FFC3B	Main	Natural	4" W.C.	3	30,000	90,000	#40
		Propane	10" W.C.	3	30,000	90,000	#52
FFC4B	Main	Natural	4" W.C.	4	30,000	120,000	#40
		Propane	10" W.C.	4	30,000	120,000	#52
FFC5B	Main	Natural	4" W.C.	5	30,000	150,000	#40
		Propane	10" W.C.	5	30,000	150,000	#52

* Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.

** Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.