

# 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
<b>Capacity</b>	40 lbs	50 lbs	70 lbs
<b>BTU per burner</b>	30,000 BTU	30,000 BTU	30,000 BTU
<b># of Burners</b>	3x (30,000) BTU	4 x (30,000) BTU	5x (30,000) BTU
<b>Total BTU / Hour</b>	90,000 BTU	120,000 BTU	150,000 BTU
<b>Temperature Range</b>	200°F to 400°F	200°F to 400°F	200°F to 400°F
<b>Tank Size</b>	14" x 14"	14" x 14"	19.5" x 14"
<b>Hose Connection</b>	0.75"	0.75"	0.75"
<b>Working Height</b>	36.25"	36.25"	36.25"
<b>W" D" H"</b>	15.5" 30.3" 47"	15.5" 30.3" 47"	21" 30.3" 47"
<b>Weight</b>	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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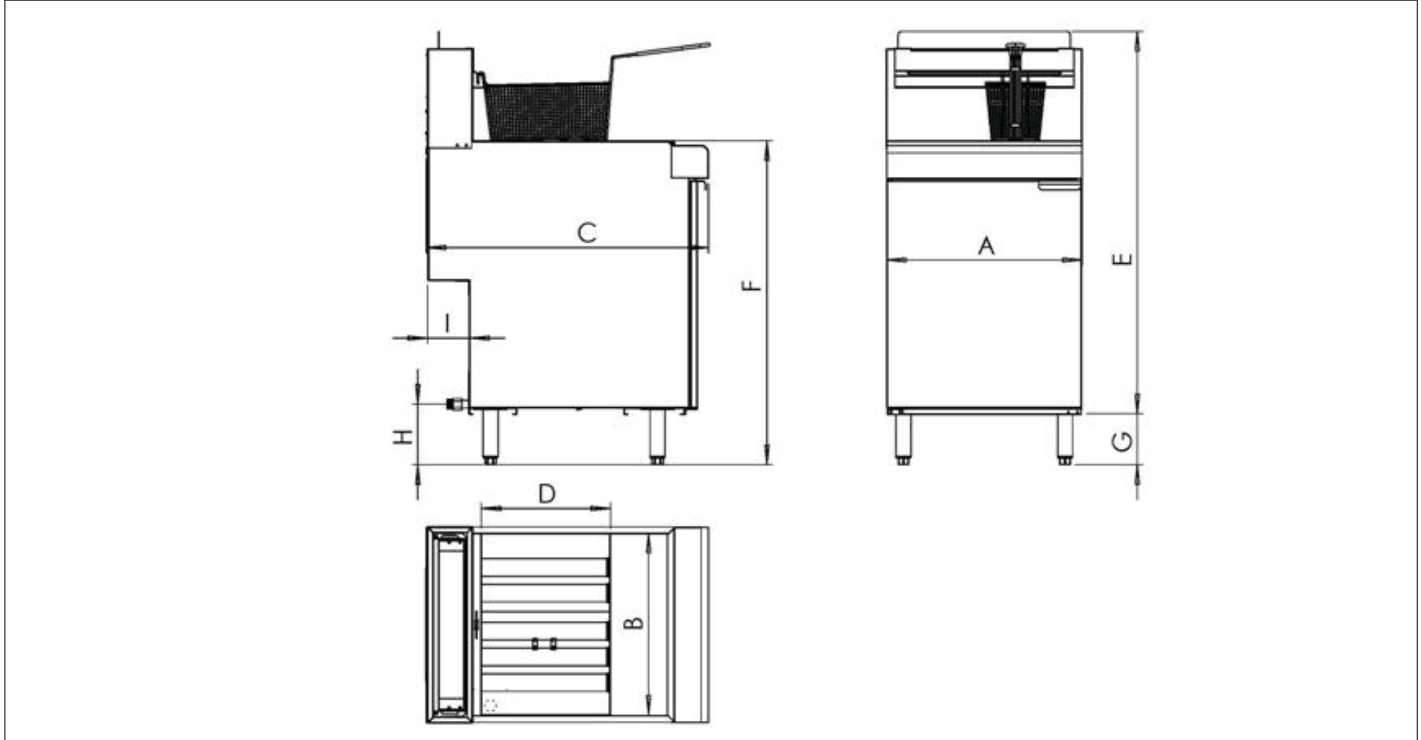
Conforms to ANSI STD Z83. 11-2016  
Certified to CSA STD 1.8-2016  
Conforms to NSF/ANSI Std.4

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	
<b>FFC3BNAT&amp;LP</b>	15.5	14.0	30.3	14.0	47.2	34.7	6.0	7.0	4.2	90,000
<b>FFC4BNAT&amp;LP</b>	15.5	14.0	30.3	14.0	47.2	34.7	6.0	7.0	4.2	120,000
<b>FFC5BNAT&amp;LP</b>	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
<b>FFC3B</b>	Main	Natural	4" W.C.	3	30,000	90,000	#40
		Propane	10" W.C.	3	30,000	90,000	#52
<b>FFC4B</b>	Main	Natural	4" W.C.	4	30,000	120,000	#40
		Propane	10" W.C.	4	30,000	120,000	#52
<b>FFC5B</b>	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.