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Intertek
ANSI/NSF 4





NFF3L / NFF3N

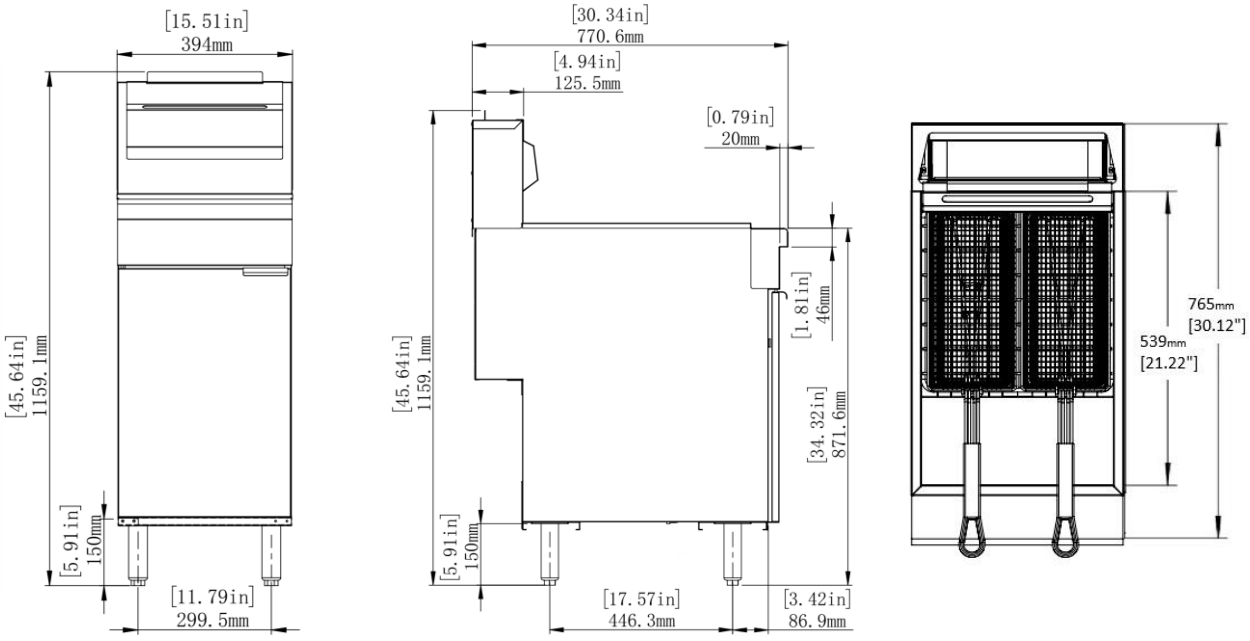
FEATURES AND BENEFITS

Stainless steel front, ledge, door, and fry pot: Durable commercial construction with a clean professional appearance.
1.5 mm welded stainless steel fry pot: Built for commercial use with embossed minimum and maximum oil level markings for easier operation.
90,000 BTU/hr total input: Strong heat output for steady commercial frying performance in fast-paced kitchens.
3-burner tube-fired heating system: Delivers even heat across the fry pot for consistent frying performance.
Adjustable thermostat, 93 °C to 204 °C (200 °F to 400 °F): Precise temperature control for a wide range of fried menu items.
Hi-limit safety shutoff at 232 °C (450 °F): Helps protect the fryer by shutting off gas flow if the unit overheats.
Standing pilot with flame-failure gas protection: Gas flow is blocked until the pilot is lit and shuts off automatically if the flame goes out.
1-1/4 in full-port front drain valve with extension pipe: Simplifies draining, filtering, and oil changes.
Adjustable 15.2 to 19.1 cm (6 to 7-1/2 in) stainless steel legs: Makes leveling easier on uneven commercial kitchen floors.
Fry tank cover included: Helps protect oil from debris when not in use and supports cleaner day-to-day operation.

NFF3L / NFF3N GAS FLOOR FRYER, 3 BURNER, 40 LB

NORIOTA

NFF3L / NFF3N GAS FLOOR FRYER, 3 BURNER, 40 LB



Technical Data	
Gas Type	NFF3L - Liquid Propane Gas (LPG) NFF3N - Natural Gas (NG)
Total BTU Input	90,000 BTU/hr total, 30,000 BTU/hr per burner
Number of Burners	3
Oil Capacity	18.1 - 32.7 L oil fill range (40 lb nominal capacity)
Fry Pot Dimensions (W x D)	35.6 x 35.2 cm (14 x 13.85 in)
Thermostat Range	93 °C to 204 °C (200 °F to 400 °F)
High-Limit Safety	Automatic gas shutoff at 232 °C (450 °F) in overheat condition
Control Type	Thermostat control, millivolt system
Ignition Type	Standing pilot
Gas Connection	3/4 in NPT
Manifold Pressure	Natural Gas: 4 in. W.C., Liquid Propane: 10 in. W.C.
Drain	3.175 cm (1-1/4 in) full-port front ball valve with extension pipe
Flue / Exhaust Requirements	Rear flue, requires installation under a commercial ventilation hood in accordance with local codes
Legs / Castors	15.2 to 19.1 cm (6 to 7-1/2 in) adjustable legs standard, castors optional
Fry Baskets	2
Dimensions	
Unit Dimensions	39.4 x 77 x 115.9 cm (15.5 x 30.3 x 45.6 in)
Working Height	87.2 cm (34.3 in)
Unit Weight	58.4 kg (128.5 lb)
Shipping Dimensions	46 x 83.1 x 87 cm (18.1 x 32.7 x 34.25 in)
Shipping Weight	68.2 kg (150 lb)
Warranty	
2 years parts & labour, 5 years fry tank parts only	
Includes	
(1) fry tank cover, (2) fry baskets, (1) basket support rack, (1) drain extension pipe, (4) adjustable legs	