

# NORIOTA

  
ANSI Z83.11-2016  
CSA 1.8-2016

  
Intertek  
ANSI/NSF 4



**NFF4L / NFF4N**

## 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.

**120,000 BTU/hr total input:** Strong heat output for reliable commercial frying performance in fast-paced kitchens.

**4-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.

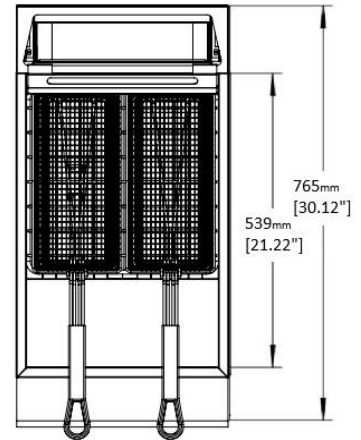
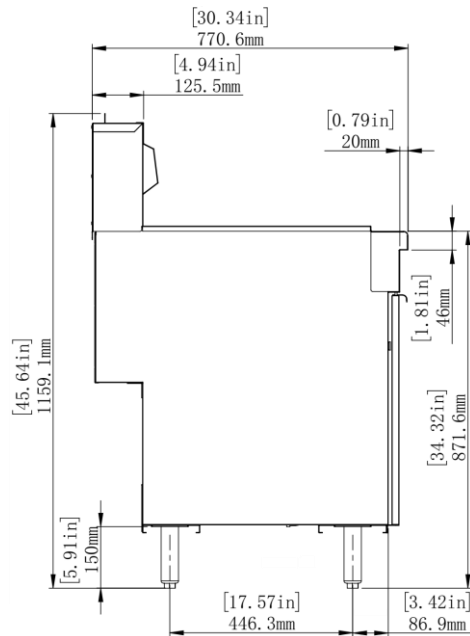
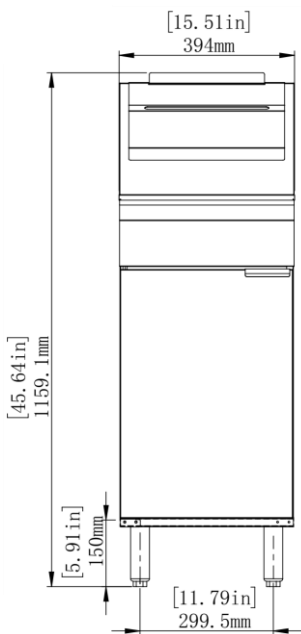
**Fry tank cover included:** Helps protect oil from debris when not in use and supports cleaner day-to-day operation.

**NFF4L / NFF4N GAS FLOOR FRYER, 4 BURNER, 50 LB**

NORIOTA

www.noriota.ca | support@noriota.ca | 1-877-NORIOTA

# N O R I O T A



**NFF4L / NFF4N GAS FLOOR FRYER, 4 BURNER, 50 LB**

## Technical Data

<b>Gas Type</b>	NFF4L - Liquid Propane Gas (LPG) NFF4N - Natural Gas (NG)
<b>Total BTU Input</b>	120,000 BTU/hr total, 30,000 BTU/hr per burner
<b>Number of Burners</b>	4
<b>Oil Capacity</b>	22.7 - 37.9 L oil fill range (50 lb nominal capacity)
<b>Fry Pot Dimensions (W x D)</b>	35.6 x 35.2 cm (14 x 13.85 in)
<b>Thermostat Range</b>	93 °C to 204 °C (200 °F to 400 °F)
<b>High-Limit Safety</b>	Automatic gas shutoff at 232 °C (450 °F) in overheat condition
<b>Control Type</b>	Thermostat control, millivolt system
<b>Ignition Type</b>	Standing pilot
<b>Gas Connection</b>	3/4 in NPT
<b>Minimum Supply Pressure</b>	Natural Gas: 4 in. W.C., Liquid Propane: 10 in. W.C.
<b>Drain</b>	3.175 cm (1-1/4 in) full-port front ball valve with extension pipe
<b>Flue / Exhaust Requirements</b>	Rear flue, requires installation under a commercial ventilation hood in accordance with local codes
<b>Legs / Castors</b>	15.2 to 19.1 cm (6 to 7-1/2 in) adjustable legs standard, castors optional
<b>Fry Baskets</b>	2

## Dimensions

<b>Unit Dimensions</b>	39.4 x 77 x 115.9 cm (15.5 x 30.3 x 45.6 in)
<b>Working Height</b>	87.2 cm (34.3 in)
<b>Unit Weight</b>	65.5 kg (144.4 lb)
<b>Shipping Dimensions</b>	46 x 83.1 x 87 cm (18.1 x 32.7 x 34.25 in)
<b>Shipping Weight</b>	78 kg (171.6 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

NORIOTA