ANSI Z83.11-2016
CSA 1.8-2016

Intertek
ANSI/NSF 4

NFF5L / NFF5N

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.
150,000 BTU/hr total input: Strong heat output for reliable commercial frying performance in fast-paced kitchens.
5-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.

NFF5L / NFF5N GAS FLOOR FRYER, 5 BURNER, 70 LB

N O R I O T A

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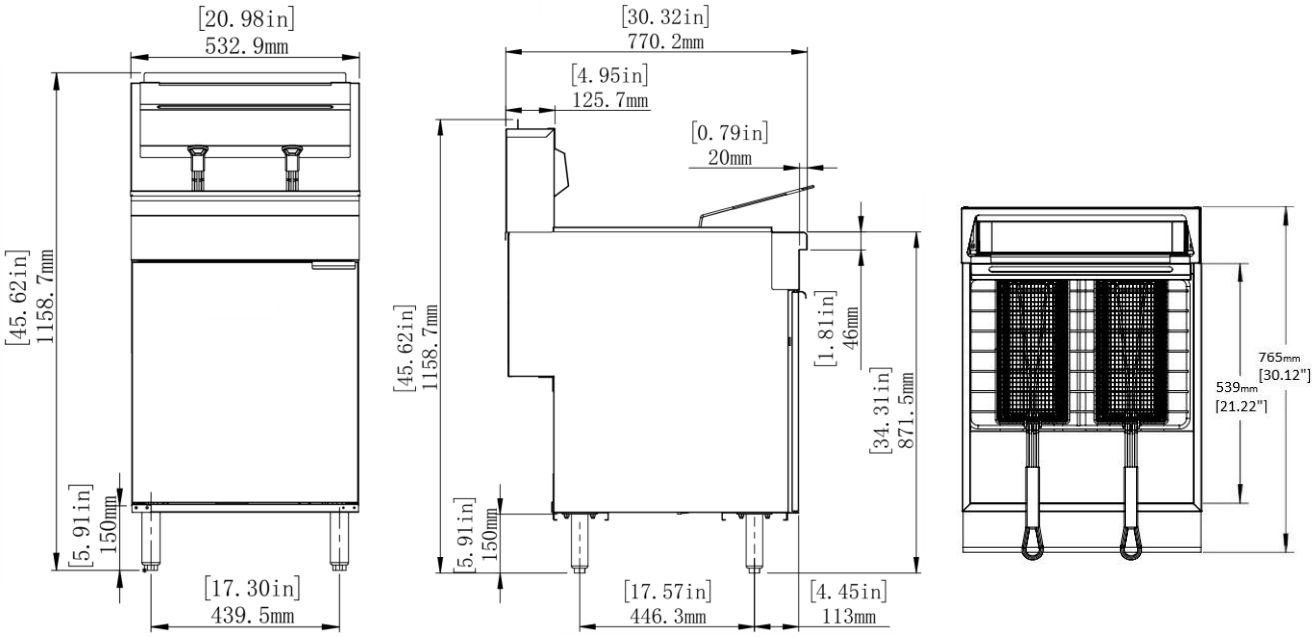

Technical Data	
Gas Type	NFF5L - Liquid Propane Gas (LPG) NFF5N - Natural Gas (NG)
Total BTU Input	150,000 BTU/hr total, 30,000 BTU/hr per burner
Number of Burners	5
Oil Capacity	27.2 - 43.1 L oil fill range (70 lb nominal capacity)
Fry Pot Dimensions (W x D)	49.5 x 35.2 cm (19.5 x 13.85 in)
Thermostat 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	53.3 x 77 x 115.9 cm (21 x 30.3 x 45.6 in)
Working Height	87.2 cm (34.3 in)
Unit Weight	79 kg (174.2 lb)
Shipping Dimensions	61 x 83 x 87 cm (24 x 32.7 x 34.25 in)
Shipping Weight	90.6 kg (199.7 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	