

# NORIOTA

ENERGY STAR GAS FLOOR FRYER – 5 TUBE – 65 – 70 LB



Intertek

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



**NFF5LES / NFF5NES**

## FEATURES & BENEFITS

- **Energy efficient design:** 105,000 BTU delivers optimized cooking power while saving energy with ENERGY STAR registered models
- **Heavy duty stainless steel:** Front, top ledge, and door offer a sleek, premium look, while galvanized steel sides and back ensure durable, cost-efficient construction
- **Welded 1.5mm (16-gauge) stainless steel fry pot:** Offers lasting durability, generous 31–37 L (65–70 lb) capacity and embossed oil level markings for easy monitoring
- **Efficient heating system:** Powerful burners with high-heat baffles in each heat exchange tube maximize thermal transfer for faster, consistent performance
- **Adjustable thermostat:** Precise control from 93 °C to 204 °C (200 °F to 400 °F), ensuring optimal results across a wide range of foods
- **Automatic shutoff:** Activates at 232 °C (450 °F), protecting both the unit and your kitchen with this built-in safety feature
- **Advanced gas control valve:** Blocks gas flow until the pilot is lit and automatically shuts it off if the flame goes out for added safety
- **Standing pilot design:** Enables instant ignition, getting the fryer up and running fast for efficient kitchen operation
- **Integrated 1.25” front-access drain with extension:** Streamline cleaning, filtering, and oil replacement

## GAS

NFF5LES: Liquid Propane Gas

NFF5NES: Natural Gas

$\frac{3}{4}$ ” gas connection

## WARRANTY

2 years parts & labour

5 year fry tank (parts-only)

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November 2025

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## ENERGY STAR GAS FLOOR FRYER – 5 TUBE – 65 – 70 LB

### Technical Data

|                                   |  |
|-----------------------------------|--|
| <b>BTU</b>                        | 105,000  |
| <b>Oil Capacity</b>               | 31 – 37 L<br>65 – 70 lb  |
| <b>Fry Pot Dimensions (W x D)</b> | 35.5 x 35.2 cm<br>14 x 13.85 in                                  |
| <b>Working Height</b>             | 88.4 cm (34.8 in)  |
| <b>Fry Baskets</b>                | 2, nickel plated   |
| <b>Thermostat Range</b>           | 93 °C to 204 °C (200 °F to 400 °F)                               |
| <b>Automatic Shutoff</b>          | Yes, at 232 °C (450 °F)  |
| <b>Control Type</b>               | Millivolt  |
| <b>Ignition Type</b>              | Standing pilot   |
| <b>Gas Connection Size</b>        | 3/4"   |
| <b>Legs</b>                       | 15 cm (6 in) Adjustable  |
| <b>Drain</b>                      | 3.175 cm (1.25 in) Diameter-<br>Front access with extension pipe |

### Dimensions

|                            |  |
|----------------------------|--|
| <b>Unit Dimensions</b>     | 53.3 x 76.2 x 124.3 cm<br>20.98 x 30.02 x 48.94 in |
| <b>Unit Weight</b>         | 79 kg (174.2 lb)                                   |
| <b>Shipping Dimensions</b> | 61 x 83 x 87 cm<br>24 x 32.7 x 34.25 in            |
| <b>Shipping Weight</b>     | 90.6 kg (199.7 lb)                                 |

### Includes

(2) nickel plated oblong wire mesh baskets, (1) nickel plated tube rack, (1) drain extension pipe, (4) adjustable legs

