



**VENANCIO**

GAS | OCTO SERIES

Item: \_\_\_\_\_ Model #: \_\_\_\_\_

Quantity (Qty): \_\_\_\_\_ Project: \_\_\_\_\_

## Countertop Gas Fryer

### O15FR-CT | O30FR-CT



**O30FR-CT**

#### STANDARD FEATURES

##### FRYERS

- Available fryer oil pan sizes: 15 lbs (7 L) or 30 lbs (14 L).
- Welded Tank - stainless steel providing durability for a high production output, 5-year limited warranty.
- Full port drain valve for fast draining.
- Cabinet - Stainless steel front, door and sides.
- Millivolt Thermostat, 200 °F–400 °F (93.3 °C–204.4 °C).
- 1 year limited warranty, parts and labor.
- Piezo ignitor.
- High-Temperature safety limit switch.
- Thermo-Safety pilot with built-in regulator.
- High efficiency burner.

##### STANDARD ACCESSORIES

- 2 heavy duty nickel baskets.
- Unique stainless steel crumb screen with handles.
- Drain Line Cleanout rod.
- Drain pipe extension.
- Removable stainless steel basket hanger requires no tools.
- Adjustable 4 " chrome-plated legs.

#### AREA FOR CONSULTANT / CONTRACTOR:

##### OPTIONS & ACCESSORIES

- Fryer Basket.
- Crumb Catcher.
- Tank Cover.
- Joining kit.

Countertop Gas Fryer

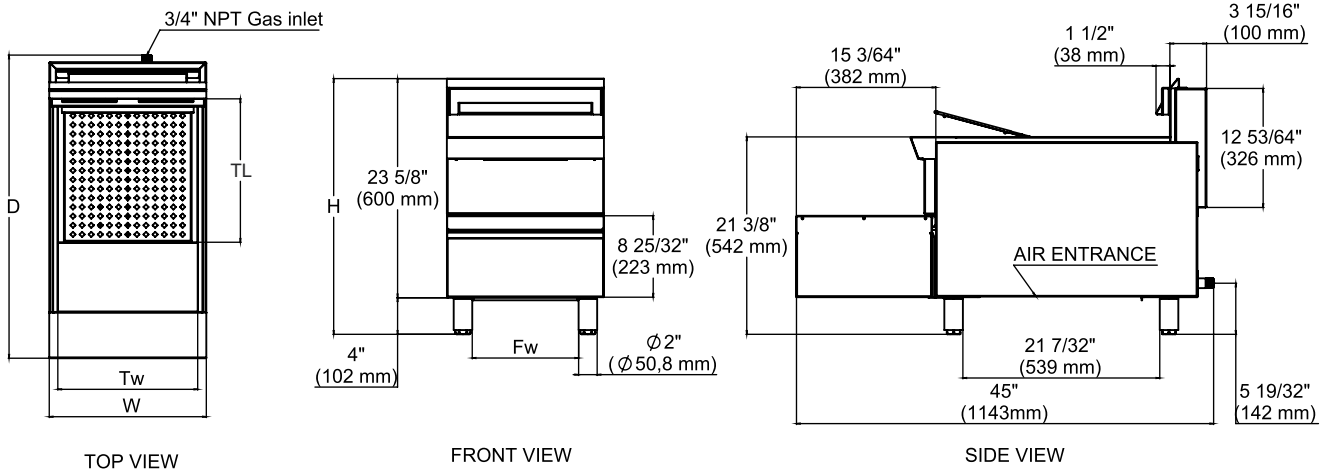
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**O15FR-CT | O30FR-CT**

Models	Exterior product dimensions & weight							Shipping crate dimensions & weight			
	Width (W)	Depth (D)	Height (H)	Fw	Tank Width (TW)	Tank Length (TL)	Weight	Width	Depth	Height	Weight
O30FR-CT	17" (432 mm)	32 43/64" (830 mm)	16" (702 mm)	11 29/64" (291 mm)	15" (381 mm)	16" (407 mm)	143 lb (65 kg)	25 19/32" (650 mm)	40 35/64" (1030 mm)	36 7/32" (920 mm)	165 lbs (75 kg)
O15FR-CT	11" (280 mm)			5 1/2" (140 mm)	8 5/8" (219 mm)		75 lbs (34 kg)	19 11/16" (500 mm)			110 lbs (50 kg)

**UTILITY INFORMATION**

GAS SUPPLY					
MODEL	BURNERS	NATURAL	PROPANE	MANIFOLD PRESSURE	
		BTU/h	BTU/h	Natural Gas	Propane Gas
O30FR-CT	4	53,000	53,000	4" W.C	10" W.C
O15FR-CT	2	26,500	26,500		

**SPECIFICATIONS**

- Manifold pressure is 4" W.C (Natural Gas) or 10" W.C (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.
- Specify the type of gas when ordering.

**INSTALLATION INSTRUCTIONS**

The gas line connecting to the fryer must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Intended for commercial use only, not for household use. Check local codes for fire, installation, and sanitary regulations. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, [www.NFPA.org](http://www.NFPA.org). When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, [www.AGA.org](http://www.AGA.org).

Venancio continuously improves the design of its products, therefore reserves the right to change specifications at any time without prior notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

