

Restaurant Series

GAS FRYER

RFB40 | RFB50 | RFB75



RFB50



Overview

100% vertically manufactured from raw materials. The Restaurant Series fryer offers controlled performance with low maintenance need providing the best cooking experience. For high production frying specify this Restaurant series tube fryer that comes with a 304 polished stainless steel tank, an enameled flue system, a millivolt thermostat, stainless steel structure, and heavy-duty build. The Restaurant Fryers from Venancio offer the best value in their class.

STANDARD FEATURES

- 2-year limited warranty parts & labor.
- Polished 304 stainless steel vat providing durability for a high production output.
- 5-year limited warranty on the fry tank.
- Recessed bottom facilitates draining, slants toward the drain.
- A large cool zone captures and holds particles out of the fry zone.
- 1 1/4" full port drain valve for fast draining.
- Stainless front, basket hanger, door, and sides.
- Unique long life enameled steel providing enhanced corrosion protection.
- 14 gauge fully welded interlocking frame.
- Millivolt thermostat, 200 ° F – 400 ° F (93.3 ° C – 204.4 ° C).
- High-temperature safety limit switch.
- Thermo-safety pilot with built-in regulator.
- Separate manual gas shutoffs, for front servicing.
- Heavy-duty cast iron burners.
- Tubes constructed of heavy gauge metal.
- Heavy gauge deflector system providing a quicker recovery time.

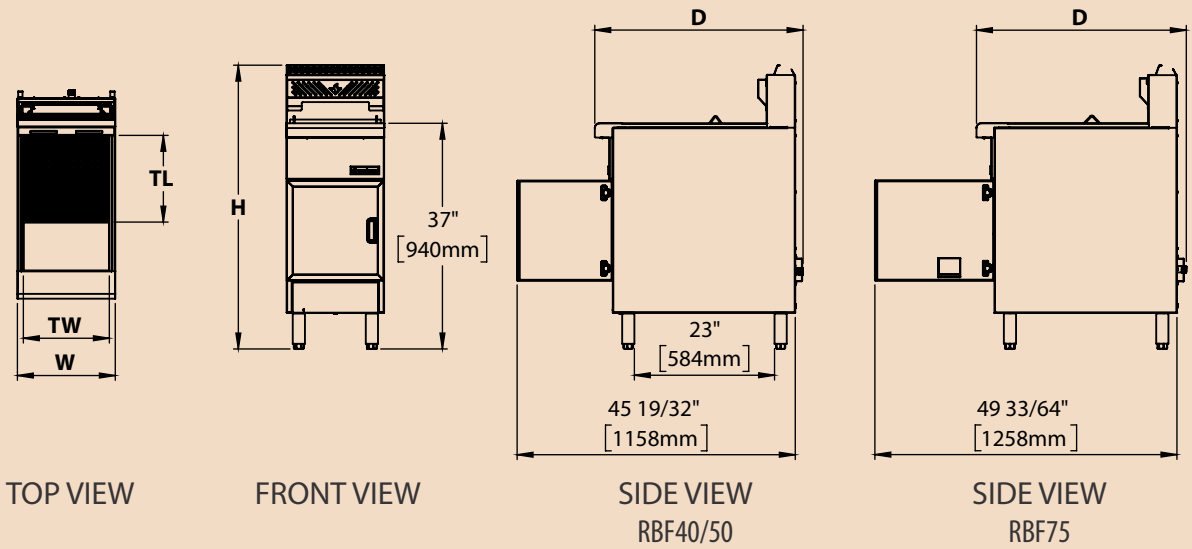
STANDARD ACCESSORIES

- 2 heavy nickel plated baskets with vinyl-coated, heat protecting handles.
- Unique stainless steel crumb screen with handles.
- Drain line cleanout rod.
- Drainpipe extension.
- Removable stainless steel basket hanger requires no tools.
- Adjustable 6" chrome-plated steel legs.

OPTIONS & ACCESSORIES

- Four 6" swivel casters with front locking brakes.
- Quick disconnect (4' long 3/4" flex hose quick disconnect with install kit).
- Tank cover for 40/50 models.
- Tank cover for 75 model.
- Joining kit.

GAS FRYER



Models	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Tank Width (TW)	Tank Length (TL)	Net weight	Width	Depth	Height	Gross weight
RFB40	16"	33" (838 mm)	46" (1,181 mm)	14"	14"	143 lb (65 kg)	19 7/32" (488 mm)	38 1/8" (968 mm)	54 11/32" (1,380 mm)	187 lb (85 kg)
RFB50	(407 mm)			(356 mm)	(356 mm)	159 lb (72 kg)				203 lb (92 kg)
RFB75	20" (508 mm)			18" (460 mm)	18" (460 mm)	176 lb (80 kg)				227 lb (103 kg)

UTILITY INFORMATION

GAS SUPPLY					
Models	Burners	PROPANE GAS	NATURAL GAS	Manifold Pressure	
		BTU/h	BTU/h	Propane Gas	Natural Gas
RFB40	3	90,000	90,000	10" W.C	4" W.C
RFB50	4	120,000	120,000		
RFB75	5	150,000	150,000		

SPECIFICATIONS

- 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 appliance 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. When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSI Z223.1A (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.

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.