

NORIOTA



NFFOP40N

FEATURES AND BENEFITS

18.1 kg (40 lb) open pot frypot capacity: Provides practical frying capacity for restaurants, cafés, bars, concession operations, and other commercial kitchens.

100,000 BTU/hr natural gas heat input: Delivers strong heating power for startup, active frying, and temperature recovery after food is loaded.

Open pot frypot design: Provides an unobstructed frypot area that supports general-purpose frying and easier cleaning compared with tube-style fryer designs.

Thermostatic temperature control: Allows operators to set frying temperatures from 93 °C to 204 °C (200 °F to 400 °F) for consistent cooking across a range of menu items.

Standing pilot ignition with millivolt safety system: Supports straightforward gas operation without requiring an external electrical connection for basic fryer operation.

High-limit safety protection: Helps protect the fryer from overheating by shutting off gas flow if oil temperature rises beyond the normal operating range.

Rounded frypot bottom: Helps reduce hard-to-clean corners and supports more efficient end-of-day frypot cleaning.

Two included fry baskets: Allow operators to cook separate batches, manage portions, and support flexible frying during busy service periods.

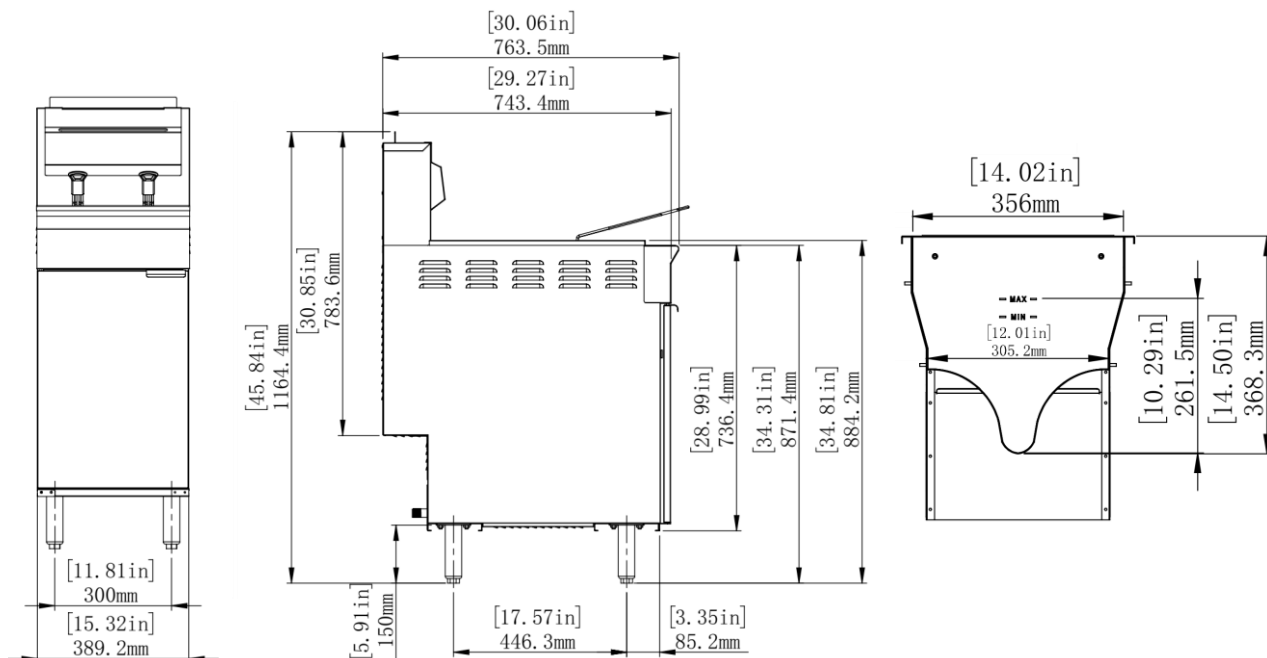
Front-access drain valve: Provides convenient access for oil draining, filtering, oil changes, and routine frypot cleaning.

Adjustable legs: Help level the fryer during installation and provide clearance below the unit for routine floor cleaning.

Commercial floor fryer footprint: Fits into commercial cooking lines where dedicated open pot frying capacity is needed without using a larger fryer battery.

NFFOP40N GAS OPEN POT FRYER, 18.1 KG (40 LB), 100,000 BTU/HR

NORIOTA



Model Number	NFFOP40N
Gas Type	Natural Gas
Gas Connection	3/4 in NPT
Manifold Pressure	4 in W.C.
Burner Type	U-shaped stainless steel diffusion burner
Burner Input	100,000 BTU/hr per burner
Number of Burners	1
Total Heat Input	100,000 BTU/hr
Ignition Type	Standing pilot
Control System	Thermostat-controlled gas burner system
Temperature Range	93.3 °C to 204.4 °C (200 °F to 400 °F)
Oil Capacity	16 - 20 L (32.5 - 40 lb)
Frypot Design	Open pot frypot with rounded bottom
Baskets	2
Safety System	Millivolt safety system with high-limit protection
Drain Size	3.2 cm (1-1/4 in) full-port front ball valve with extension pipe
Drain Valve Height	46 cm (18.1 in) from floor
Legs	Adjustable 10.2 - 12.7 cm (4 - 5 in) stainless steel legs, castors optional
Flue / Ventilation Requirements	For commercial indoor use under an approved ventilation hood in accordance with local codes
Unit Dimensions (W x D x H)	38.9 x 76.4 x 116.4 cm (15.3 x 30.1 x 45.8 in)
Unit Weight	66.0 kg (145.5 lb)
Shipping Dimensions (W x D x H)	46.0 x 83.8 x 112 cm (18.11 x 33 x 44.09 in)
Shipping Weight	72.5 kg (159.8 lb)
Warranty	2 years parts & labour, 5 years frypot parts only
Includes	(1) fry tank cover, (2) fry baskets, (1) basket support rack, (1) drain extension pipe, (4) adjustable legs

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