

Item: _____	Model #: _____
Quantity (Qty): _____	Project: _____

Restaurant Series Gas Fryers

RFB 40 | RFB 50 | RFB 75



RFB 50

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 fryers 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 Series fryers from Venancio offers the best value in its class.

STANDARD FEATURES

- 2 years limited warranty, parts and labor.
- Tank - 304 polished stainless steel providing durability for a high production output.
- Limited warranty on fry tank, is five years pro-rated.
- 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 added 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.
- 6" Adjustable chrome-plated legs.

OPTIONS & ACCESSORIES

- (4) 6" swivel casters with front locking brakes.
- Quick disconnect (3/4 Flex hose quick disconnect 4' long with install kit).
- Fryer Basket 40/50.
- Fryer Basket 75.
- Crumb Catcher 40/50.
- Crumb Catcher 75.
- Tank Cover 40/50.
- Tank Cover 75 .

CERTIFICATION:



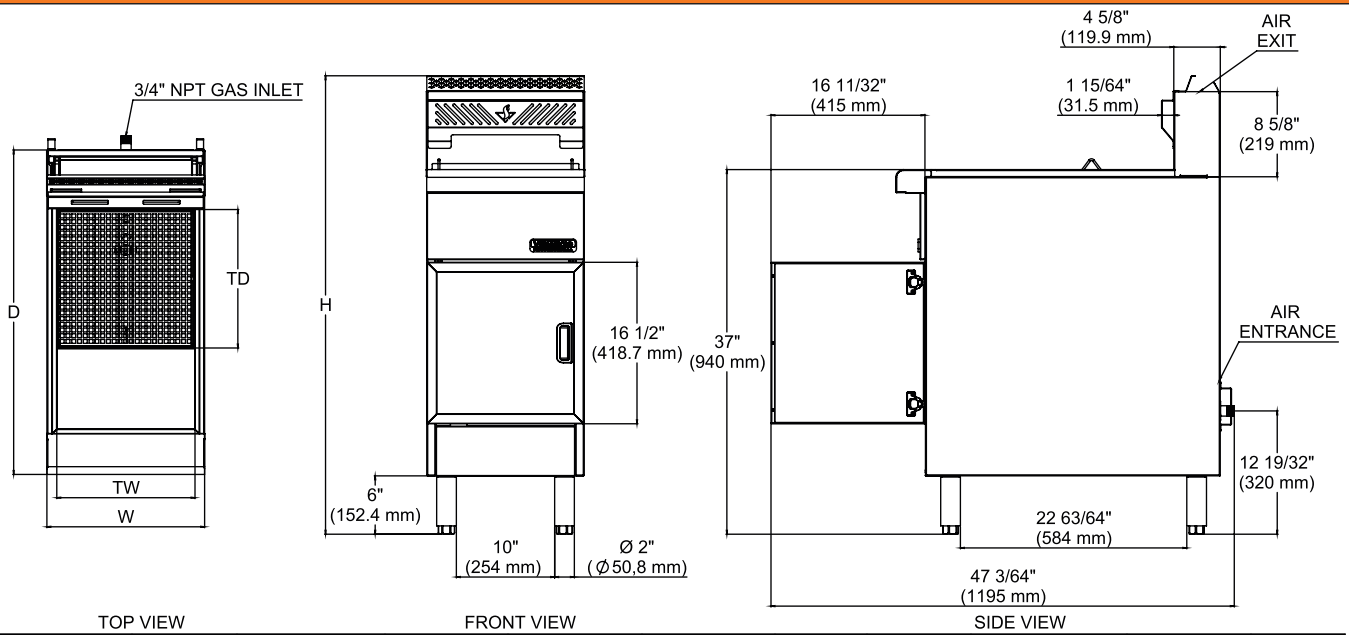
Certified to
ANSI/NSF4

AREA FOR CONSULTANT / CONTRACTOR:

Restaurant Series Gas Fryers

RFB 40 | RFB 50 | RFB 75

Restaurant Series Gas Fryers



Models	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Tank's Width (TW)	Tank's Depth (TD)	Weight	Width	Depth	Height	Weight
RFB40	16"	33"	46"	14"	14"	143 lb	19 7/32"	38 1/8"	54 11/32"	187 lb
RFB50	(407 mm)			(356 mm)	(356 mm)	(65 kg)				(85 kg)
RFB75	20"	(838 mm)	(1,181 mm)	18"	18"	176 lb	26 5/8"			227 lb
	(508mm)			(460 mm)	(460 mm)	(80 kg)	(676 mm)			(103 kg)

UTILITY INFORMATION

GAS SUPPLY							
Models	Burners	PROPANE GAS		NATURAL GAS		Manifold Pressure	
		kcal/h	BTU/h	kcal/h	BTU/h	Propane Gas	Natural Gas
RFB40	3	22.700	90.000	22.700	90.000	10" W.C	4" W.C
RFB50	4	30.300	120.000	30.300	120.000		
RFB75	5	37.800	150.000	37.800	150.000		

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 2,000ft.

***NOTE:** In line with its policy to continually improve its product, Venancio USA reserves the right to change materials and specifications without notice.

- Specify the type of gas when ordering.
- Specify altitude when above 2,000 feet.

INTALLATION 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. 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.