



Model	Model
VIOF3P	40 LB
VIOF5P	70 LB

STANDARD FEATURES

- Peened Stainless Steel tank with smoothed out welds
- Stainless Steel Front top ledge and header
- 1 1/4" Ball type - Full Port Drain
- Cool Zone in Fry Tank
- Built in Flue Defector
- Efficient (30,000) BTU Heat Exchange Tubes with high heat baffles: 3 and 5 tube fryers
- available Double Rod Stainless Steel Basket
- Hanger Stainless Steel door with door stabilizer
- Smooth Finish, High Grade G90 galvanized sides and back
- Two nickel chrome wire mesh fry baskets - Red Plastic Coated Handles
- Invensys Thermostat - 200°F to 400°F
- Auto reset high limit
- 6 inch adjustable legs, casters available
- Full foam zone
- Heavy construction shipping weight 200 lb
- Welded door magnet
- Recessed door handle
- Warranty: 1 year parts and labor

SPECIFICATIONS

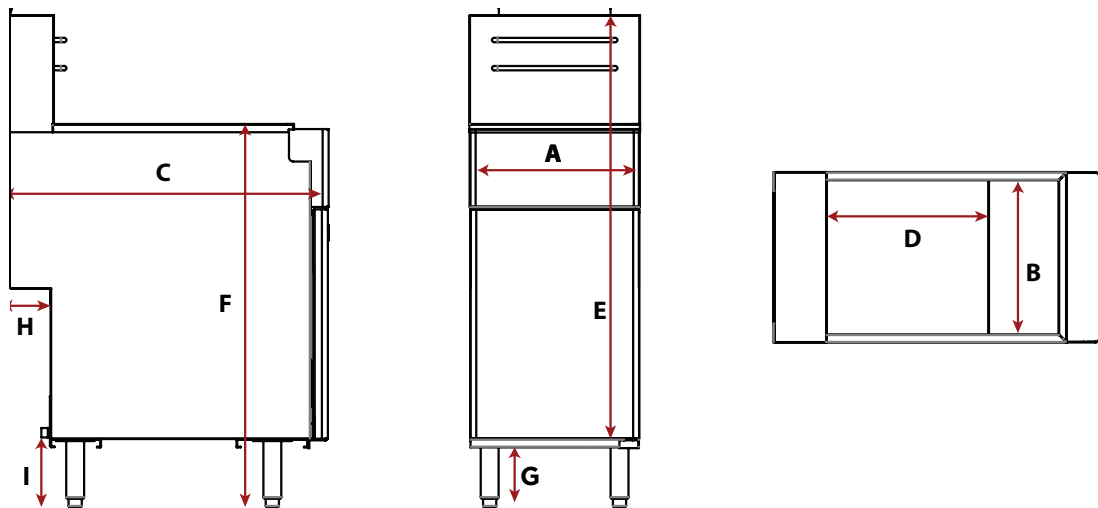
Entree Model VF3P and VF5P are for stand-ing 3, and 5 tube fryers in 35 and 70 pound capacities. The fry tank is a peened all stainless stell tank with an efficient high heat battle system, cool zone and a 1 1/4" full port drain valve. The front and door is all stainless steel. Dorr is supported for extra strength with a welded magnet and reversable door handle. Two fry baskets are included with red plastic coated handles. 1millivolt thermostat allows a temperature range of 200° F to 400°F. A back up safety Hi Limit control shuts the fryer down if shortening exceeds the maximum tempera-ture. The Thermostat, Gas Valve and Hi Limit are Invensys/Robertshaw parts. Units are shipped for LP (propane) gas but are easily converted to natural gas with a conversion kit that isn't included.

DETAILS AND DIMENSIONS

IMPORTANT INFORMATION:

- A combination valve with pressure regulator is provided with this unit.
Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (279 mm) W.C.
- This fryer is not intended and should never be installed for home use and is manufactured with approvals for commercial installation only Requires a 6" (152mm) clearance on the sides and rear to combustible surfaces.
- Requires a 16" (407mm) minimal clearance to open top burner units or any open flames.
- Pressure regulator is provided in the combination valve Pressure for Natural Gas 4" and Propane 10"
- Adequate ventilation and fire protection system for Commercial application of deep fat frying systems is required.
- Gas connection is NPT (19mm) rear gas connection
- All equipment is supplied for LP Gas, natural conversion kit isn't included.

Model	Width		Depth		Height			Gas Connection		Total BTU/HR	Crated Weight
	A	B	C	D	E	F	G	H	I		
VIOF3P	15.5"	14.0"	30.3"	14.0"	47.2"	34.7"	6.0"	4.2"	7.0"	90,000	169 lbs
VIOF5P	21.0"	18.0"	34.3"	18.0"	47.2"	34.7"	6.0"	4.2"	7.0"	150,000	209 lbs



GAS SUPPLY AND BURNER INFORMATION

Supply pressure should be minimum of 4" W.C. for natural gas or 10" W.C. for propane. The fryer has one 3/4" NPT male connector located in the rear.

Model	Burners	Gas Type	Manifold Pressure	Number of heat tubes	Rate Each BTU/HR	Total BTU/HR	Orifice Size
VIOF3P	Main	Natural	4" W.C.	3	30,000	90,000	#39
		Propane	10" W.C.	3	30,000	90,000	#52
VIOF5P	Main	Natural	4" W.C.	5	30,000	150,000	#39
		Propane	10" W.C.	5	30,000	150,000	#52

* Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.

** Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.

As continued product improvement is a policy of Vionet, specifications are subject to change.