



VENANCIO

GAS | OCTO SERIES

Item: _____ Model #: _____

Quantity (Qty): _____ Project: _____

Gas Fryer

O40FR | O50FR | O75FR



O50FR

100% vertically manufactured from raw materials, the OCTO Series Fryer offers great performance with low maintenance requirements in order to provide the best cooking experience. To meet the needs of a top-of-the-line commercial kitchen, the OCTO Series Fryers come with a polished stainless steel oil pan, a millivolt thermostat and stainless steel structure. The OCTO Series Fryers by Venancio offers the best value in its class.

STANDARD FEATURES

FRYERS

- Stainless steel oil pan providing durability for a high production output, 5-year limited warranty.
- 1 1/4 " 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.
- 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 baffles, providing for more efficient heat delivery.

STANDARD ACCESSORIES

- 2 nickel plated baskets.
- Stainless steel crumb screen with handles.
- Drain Line Cleanout rod.
- Drain pipe extension.
- Removable stainless steel basket hanger.
- Adjustable 6" chrome-plated legs.

OPTIONS & ACCESSORIES

- (4) 6" swivel casters with front brakes.
- Joining kit.
- Fryer Basket 40/50.
- Fryer Basket 75.
- Crumb Catcher 40/50.
- Crumb Catcher 75.
- Oil Pan Cover 40/50.
- Oil Pan Cover 75 .

AREA FOR CONSULTANT / CONTRACTOR:

Gas Fryer

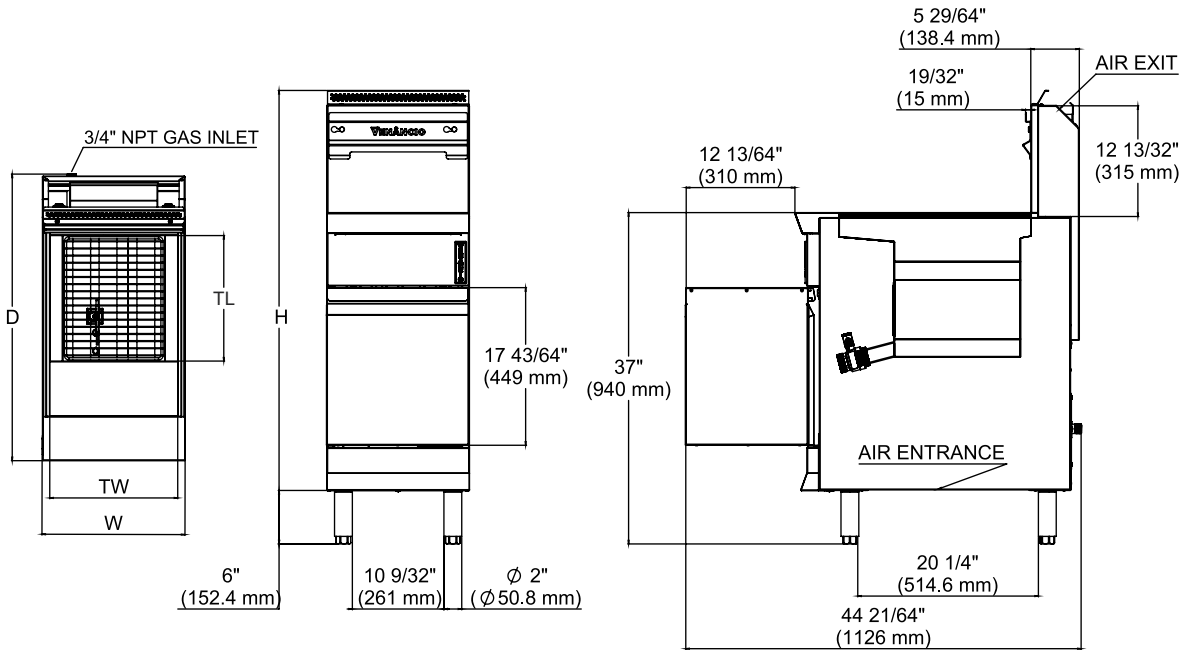
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**O40FR | O50FR | O75FR****Gas Fryer**

Models	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Tank Width (TW)	Tank Length (TL)	Weight	Width	Depth	Height	Weight
O40FR	16"	32 1/8"	51"	14"	14"	125 lbs (57 kg)	22 41/64"	35 7/16"	60"	159 lbs (72 kg)
O50FR	(407 mm)	(817 mm)		(356 mm)	(356 mm)	159 lbs (72 kg)				(900 mm)
O75FR	20"	36 3/32"	51"	18"	18"	174 lbs (79 kg)	26 37/64"	35 7/16"	60"	231 lbs (105 kg)
	(508 mm)	(917 mm)		(460 mm)	(460 mm)	174 lbs (79 kg)				(675 mm)

UTILITY INFORMATION

MODELS	OIL CAPACITY	COOK DEPTH	BURNERS	PROPANE GAS	NATURAL GAS	MANIFOLD PRESSURE	
				BTU/h	BTU/h	PROPANE GAS	NATURAL GAS
O40FR	40 lbs (16 L)	3 1/4" - 5" (83 - 120 mm)	3	90,000	90,000	10" W.C	4" W.C
O50FR	50 lbs (20 L)		4	120,000	120,000		
O75FR	75 lbs (30 L)		5	150,000	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 2,000 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. 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.

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.

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