



Standard Gas Fryers

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Standard Gas Fryers

Models

GF14

GF40



GF40 Shown with optional casters

Standard Features

- Open-pot design is easy to clean
- Millivolt temperature controls, no electric connection required
- Snap-action thermostat
- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- **GF14**
 - 40 lb. (20 liter*) oil capacity
 - 100,000 Btu/hr. input (25,189 kcal) (29.3 kw)
 - Frying area 12" x 15" (305 x 381 mm)
 - Produces 65 lbs. of french fries per hour
- **GF40**
 - 50-lb. (25 liter*) oil capacity
 - 122,000 Btu/hr. input (30,730 kcal) (35.8 kW)
 - Frying area 14" x 15" (356 x 381 mm)
 - Produces 80 lbs. of french fries per hour
- Master Jet burner heat-transfer system
- Stainless steel frypot and door, enamel cabinet
- Two twin baskets or 1 full basket
- 6" adjustable legs

Options & Accessories

- Frypot cover
- Sediment Tray
- Fryer's friend clean-out rod
- Piezo igniter kit
- Full size basket 5-1/4" x 12-3/8" x 12-7/8" (133 x 314 x 327)
- Twin size basket 5-1/2" x 6" x 12-7/8" (140 x 152 x 327)
- 3/4 x 48 in. (19 x 1219 mm) quick connect with gas line
- 3/4 x 36 in. (19 x 914 mm) quick connect with gas line
- Screen-type basket support
- Fishplate
- 6" (152 mm) casters

Specifications

Designed for versatile frying production and solid performance

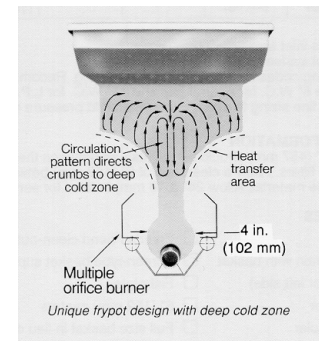
The Master Jet burner system's durable metal targets create a large heat-transfer area for reliable, even heat distribution. Snap-action thermostat senses temperature changes and activates burner response.

The open frypot has a large heat-transfer area and every inch of the frypot and cold zone can be cleaned and wiped down by hand.

The deep cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning. These particles are trapped in the cold zone where they do not carbonize, contaminate oil or cling to fried products.

The fryers carry a one-year warranty -- parts and labor with a five-year limited warranty on the stainless-steel frypot.

*Liter conversions are for solid shortening @70°F.

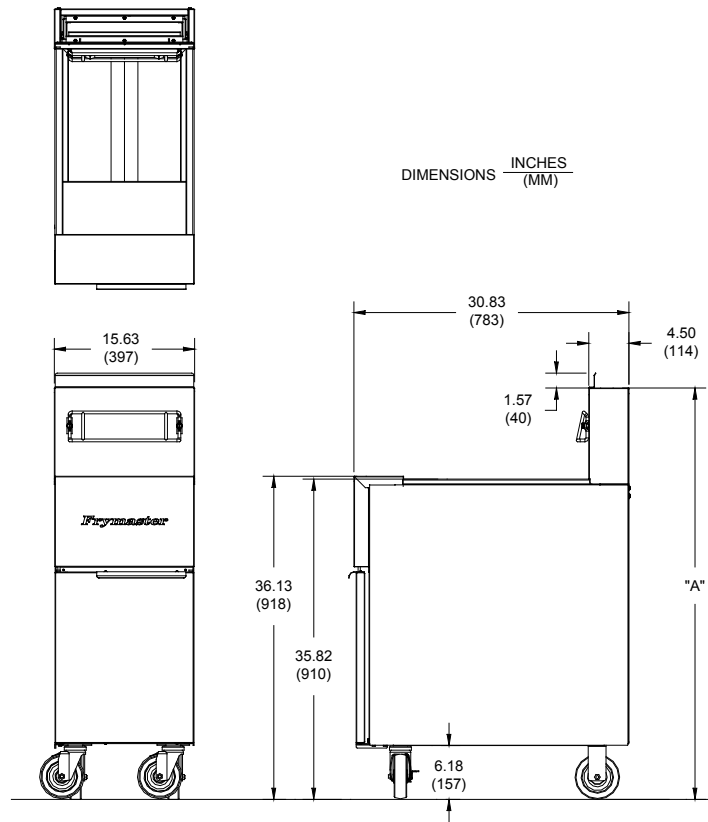


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DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (mm)			DRAIN HEIGHT with Drain Pipe	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT (A)	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS (mm)		
GF14	30-40 lb (15-20 liter)	41-1/8" (1044)	15-5/8" (397)	30-7/8" (783)	13" (330 mm)	115 lbs. (52 kg)	152 lbs. (69 kg)	85	19	H 42" (1067)	W 22" (559)	L 36" (914)
GF40	40-50 lb. (20-25 liter)	46-1/8" (1171)	15-5/8" (397)	30-7/8" (783 mm)	13" (330 mm)	131 lbs. (59 kg)	176 lbs. (80 kg)	85	21	46-1/2" (1181)	22" (559 mm)	36" (914 mm)

POWER REQUIREMENTS

MODEL	NAT/LP GAS	ELECTRICAL
GF14	100,000 Btu/hr. (25,189 kcal) (29.3 kw)	none required for millivolt system
GF40	122,000 Btu/hr. (30,730 kcal) (35.8 kW)	

NOTES

- 1/2" (NPT) gas inlet size
- Check plumbing codes for proper supply line sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for LP gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3-1/2" W.C. natural or 8-1/4" W.C. LP

HOW TO SPECIFY

The following descriptions will assist with ordering the features desired for this equipment:

SD	Stainless steel frypot and door, enamel cabinet
Nat	Natural gas
LP	Liquid propane gas

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material. A minimum of 18" (457 mm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters.

Model # _____
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