



# Standard Gas Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

Standard Gas Fryers

## Models

GF14

GF40



GF40 Shown with casters

## Standard Features

- Open-pot design is easy to clean
- Millivolt temperature controls, no electric connection required
- Stainless steel frypot, door and cabinet
- Durable temperature probe
- Deep cold zone, 1-1/4" (3.2 cm) IPS ball-type drain valve
- Master Jet burner heat-transfer system
- Two twin baskets
- 6" steel legs with 1" adjustment and casters
- 3/4" (1.91 cm) (NPT) gas connection

### GF14

- 40-lb. (20 liter\*) oil capacity
- 100,000 Btu/hr. input (25,189 kcal/hr.) (29.3 kw/hr.)
- Frying area 12" x 15" x 4" (30.5 x 38.1 x 10.2 cm)

### GF40

- 50-lb. (25 liter\*) oil capacity
- 122,000 Btu/hr. input (30,730 kcal/hr.) (35.8 kw/hr.)
- Frying area 14" x 15" x 5" (35.6 x 38.1 x 12.7 cm)

## Options & Accessories

- Frypot cover
- Piezo ignitor kit
- Full basket
- Triplet basket
- Crisper tray
- Sediment tray
- 3/4" x 36" quick disconnect with gas line
- 3/4" x 48" quick disconnect with gas line
- Top connecting strip

See Frymaster domestic price list for other available options and accessories.

## Specifications

### Designed for versatile frying production and solid performance

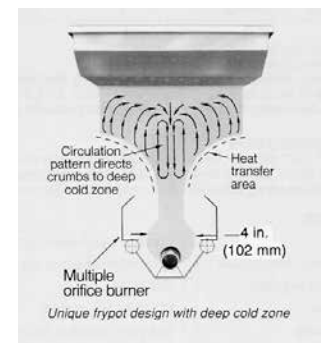
These all-purpose fryers feature outstanding Frymaster reliability and durability. GF fryers are capable of cooking a wide variety of fried foods with consistent uniformity and great taste.

The Master Jet burner system's durable metal targets create a large heat-transfer area for reliable, even heat distribution. Durable temperature probe 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 large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.

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

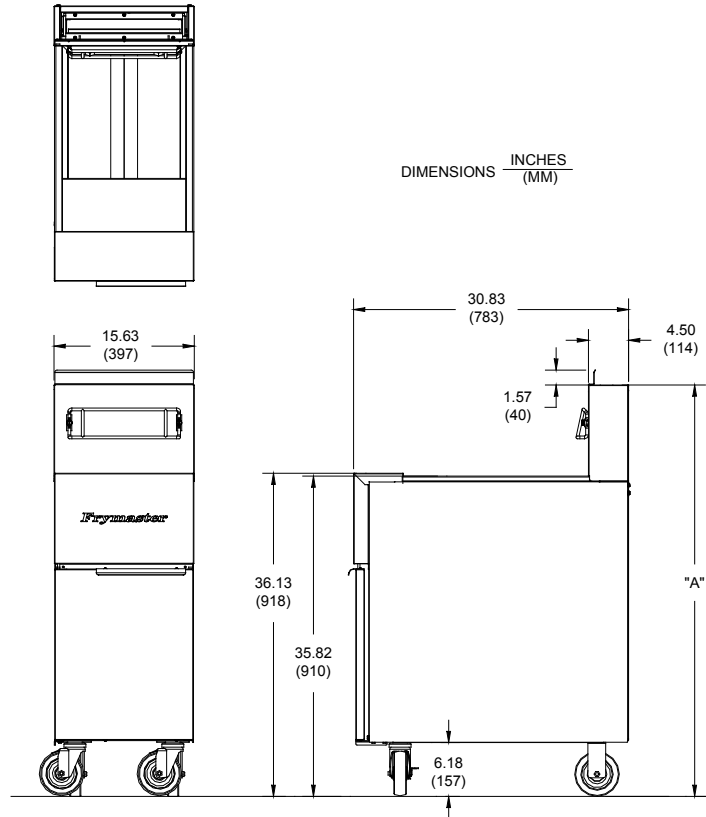


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### DIMENSIONS

MODEL NO.	OIL CAPACITY				DRAIN HEIGHT with Drain Pipe	NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT (A)			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
GF14	40 lbs. (20 liters)	15-5/8" (39.7 cm)	30-7/8" (78.4 cm)	41-1/8" (104.4 cm)	13" (33.0 cm)	115 lbs. (52 kg)	152 lbs. (69 kg)	85	19	W 22" (55.9 cm)	D 36" (91.4 cm)	H 46-1/2" (118.1 cm)
GF40	50 lbs. (25 liters)	15-5/8" (39.7 cm)	30-7/8" (78.4 cm)	46-1/8" (117.2 cm)	13" (33.0 cm)	131 lbs. (59 kg)	176 lbs. (80 kg)	85	21	22" (55.9 cm)	36" (91.4 cm)	46-1/2" (118.1 cm)

### 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)	

### HOW TO SPECIFY

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

- GF14 40-lb. standard, open-pot gas fryer with millivolt controls and durable temperature probe
- GF40 50-lb. standard, open-pot gas fryer with millivolt controls and durable temperature probe

### NOTES

- 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

### CLEARANCE INFORMATION

A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material. A minimum of 18" (45.7 cm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters.