



GF14 Gas Fryers

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

GF14 Gas Fryers

Models

GF14



Shown with optional casters

Standard Features

- 35-lb (17 liter) capacity
- 100,000 Btu/hr input
- Open-pot design, no tubes, easy to clean
- Millivolt controls
- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- Master Jet burner, no burner tube radiants to burn out, no cleaning or adjusting air shutters, no electric connection required
- Stainless steel door standard

Options &

Accessories

- Frypot cover
- Sediment Tray
- Fryer's friend clean-out rod
- Screen-type basket support
- Fishplate
- 6" (152 mm) casters
- Full size basket in lieu of twin baskets
- 3/4" x 48" (19 x 1219 mm) quick connect with gas line
- 3/4" x 36" (19 x 914 mm) quick connect with gas line
- Piezo igniter kit

Specifications

Specifically designed for all-purpose frying

The GF14 has a minimum 30-lbs. (15 liters)* and maximum 40-lbs. (20 liters*) shortening capacity. The frying area is 12 x 15 in. (305 x 381 mm). This 100,000 BTU/hr. (25,189 kcal/hr.) (29.3 kW) model is specifically designed for all-purpose frying and produces 65 lbs. of french fries per hour -- from frozen to done. The Master Jet burner has no burner tube radiants to burn out; no burner cleaning or air shutter adjustment is required.

The open frypot has a large heat transfer area to fry more product per load and has no

hard-to-clean tubes. Every inch of the frypot and cold zone can be cleaned and wiped down by hand.

The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products.

The GF14 uses a millivolt temperature control circuit.

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



