



ITEM NO.

GF14 Gas Fryers

An all-purpose fryer

AAA File No. 35-C111



Shown with optional casters

- Open-pot design, no tubes, easy to clean
- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- No burner tube radiants to burn out, no cleaning or adjusting air shutters

The GF14 has a 35-lb. (17 liters)* frypot with 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. Master jet burners have 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.

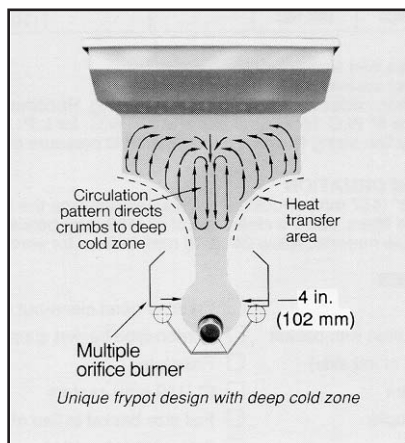
The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products.

The GF14 uses a millivolt temperature control circuit.

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



ISO 9001:2000



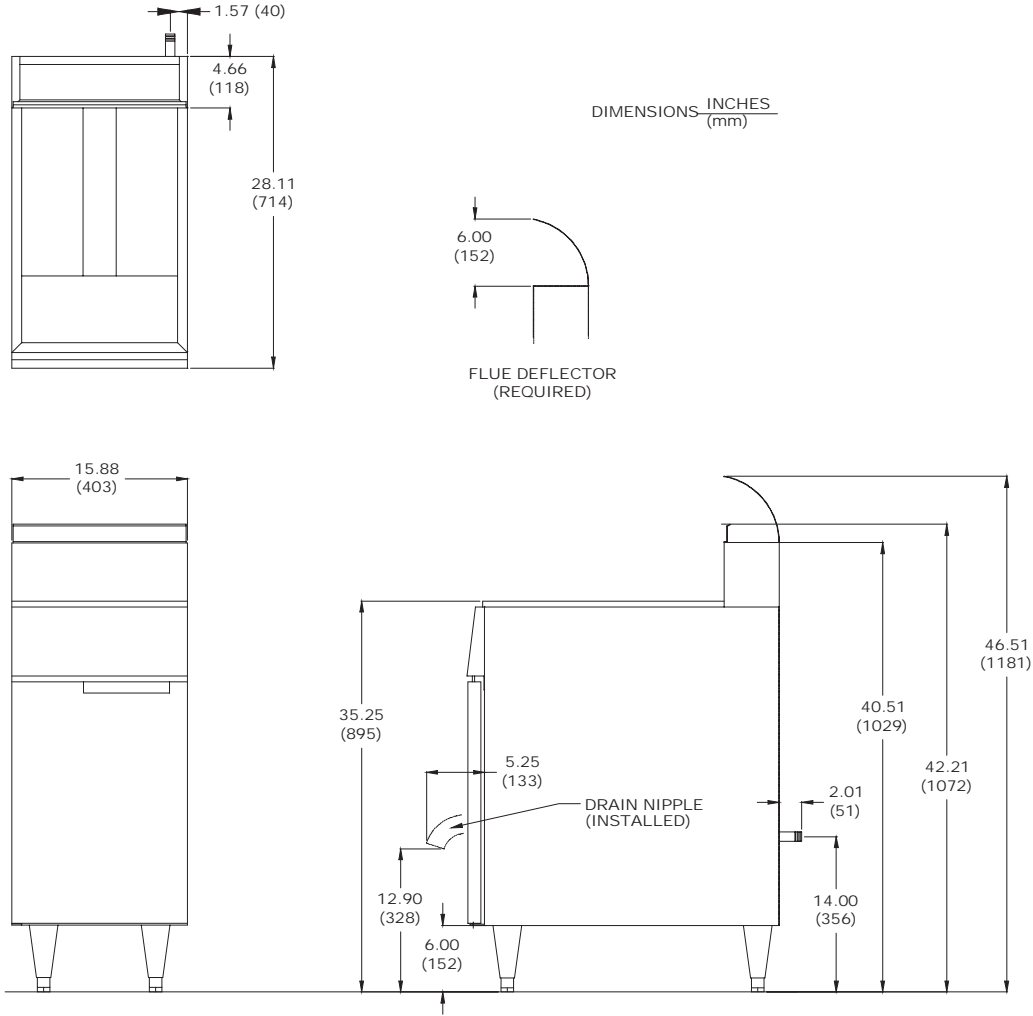
Frymaster, L. L. C.

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GF14 Gas Fryers



DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE			DRAIN HEIGHT	NET WEIGHT	APPROXIMATE SHIPPING DIMENSIONS					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
GF14	30-40 lbs. (15-20 liters)	40.51" (1029 mm)	15.88" (403 mm)	28.11" (714 mm)	12.90" (328 mm) w/extension	115 lbs. (52 kg)	152 lbs. (69 kg)	85	19.25	H 42" (1067 mm)	W 22" (559 mm)	L 36" (914 mm)

POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL
100,000 BTU/hr. input (25,189 kcal/hr.) (29.3 kW)	100,000 BTU/hr. input (25,189 kcal/hr.) (29.3 kW)	none required for millivolt system

GAS FRYER SPECIFICATION

Description: Fryer shall be an open-pot floor model type, capable of cooking a minimum of 65 lbs. (30 kg) of frozen fries per hour. The frypot is to be constructed of cold rolled or stainless steel (each optional) and have a capacity of 30-40 lbs (15-20 liters) of shortening with a 12 x 15 inch (305 x 381 mm) frying area. The frypot shall have a large cold zone without tubes for easy cleaning. The unit is to be provided with a 1-1/4" IPS ball-type drain valve, located 12.9 inches (with extension) from the floor. The unit is to be provided with two heavy gauge fry baskets with insulated handles.

The burner system is to incorporate an atmospheric burner with multiple orifices rated at 100,000 BTU/hr. The burner system is to be a millivolt control system.

The unit shall be built and listed to NSF, AGA, and CSA standards. The fryer is to carry a one-year limited warranty on parts and labor with a 5-year warranty on the stainless frypot.

Model supplied to this specification shall be a GF14.

OPTIONAL ACCESSORIES

- Frypot cover
- Stainless steel apron drain with basket (interchangeable right or left side)
- Flexible metal connector with quick-connect coupler
- 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 disconnect with gas line
- 3/4" x 36" (19 x 914 mm) quick disconnect with gas line

NOTES

- 1/2" (NPT) gas inlet size
- Millivolt control system
- 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 L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 4" W.C. natural or 10" W.C. L.P.

CLEARANCE INFORMATION

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



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