



ITEM NO.

# GF40 Gas Fryers

AAA File No. 35-C111

Specifically designed for high-volume production



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
- Master Jet burner, no burner tube radiants to burn out, no cleaning or adjusting air shutters, no electric connection required
- Stainless steel door standard

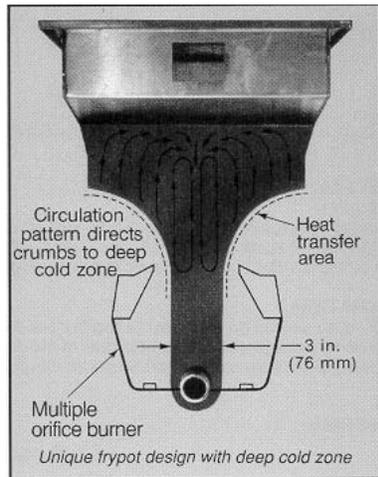
The GF40 has a minimum 40-lb. (20 liters)\* and maximum 50-lbs. (25 liters)\* shortening capacity. The frying area is 14 x 15 in. (356 x 381 mm) at shortening level. This 122,000 BTU ( 30,730 kcal/hr.) model is specifically designed for high-volume frying and produces 80 lbs. of french fries per hour -- frozen to done. The multiple orifice 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. (Accepts large 12-1/8 x 6-1/2 in. (308 x 165 mm) baskets.) 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.

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



ISO 9001:2000



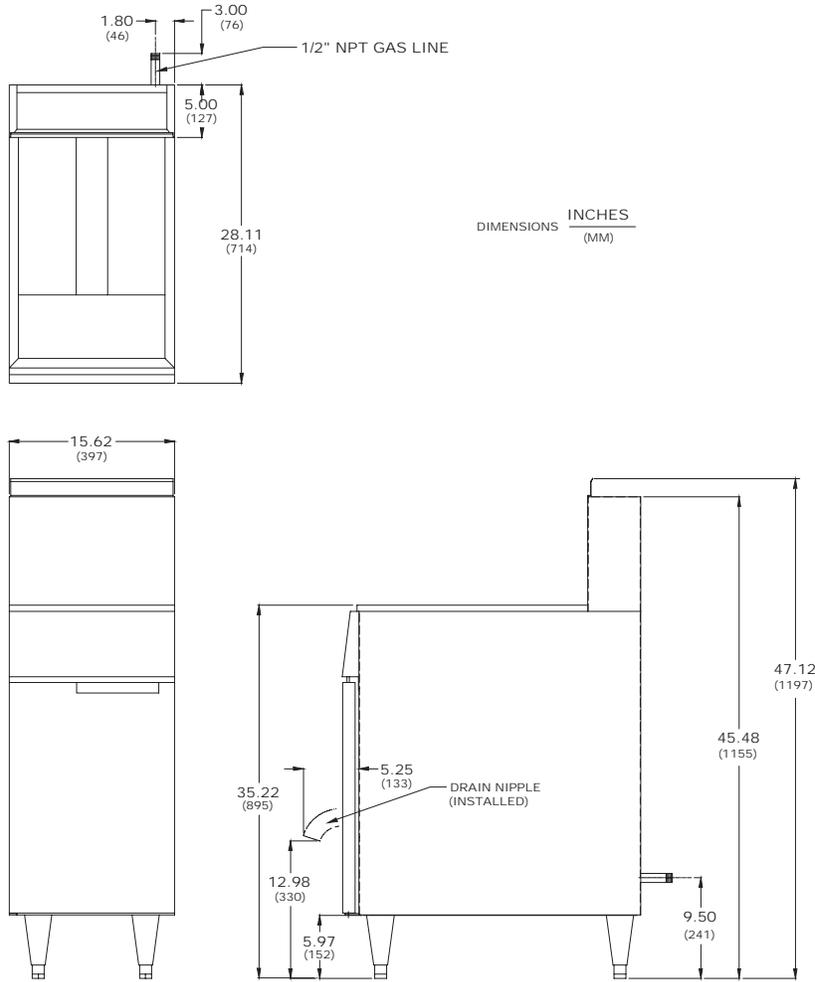
## Frymaster, L. L. C.

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# GF40 Gas Fryers



## DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE			DRAIN HEIGHT	NET WEIGHT	APPROXIMATE SHIPPING DIMENSIONS					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
GF40	40-50 lbs. (20-25 liters)	45.48" (1155 mm)	15.62" (397 mm)	28.11" (714 mm)	12.98" (330 mm) w/extension	131 lbs. (59 kg)	176 lbs. (80 kg)	85	21.31	H 46.50" (1181 mm)	W 22" (559 mm)	L 36" (914 mm)

## POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL
122,000 BTU (30,730 kcal/hr.) (35.8 kW)	122,000 BTU (30,730 kcal/hr.) (35.8 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 80 lbs. (36 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 40-50 lbs (20-25 liters) of shortening with a 14 x 15 inch (356 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 12.98 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 122,000 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 GF40.

## OPTIONAL ACCESSORIES

- Frypot cover
- Sediment tray
- Apron drain
- 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 3.5" W.C. natural or 8.25" W.C. L.P.

## 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.



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