

Gas tube fryer



Model: GF150



GF150 Gas tube fryer

STANDARD FEATURES

- Stainless steel front and galvanized sides
- Stainless steel vat
- Cast iron vertical burner, total 5 burners
- Thermostat (93°C/200°F- 204°C/400°F) controlled
- Open S/S fryer pot with cold zone
- Standby S/S pilot for easy start
- Adjustable heavy duty legs, optional with castors
- Mili-volt control valve
- Prompt response thermostat ensures fast temp recovery
- 232°C/450°F hi limit for safety
- 1 1/4" full port drain valve
- S/S heater exchanger with baffle for high efficiency
- S/S hanger plate at the back
- Two baskets
- 1/2" NPT rear gas connection
- Thermocouple and thermopile installed for double safety
- One year limited parts and labor warranty
- Gas type should be specified when confirming order

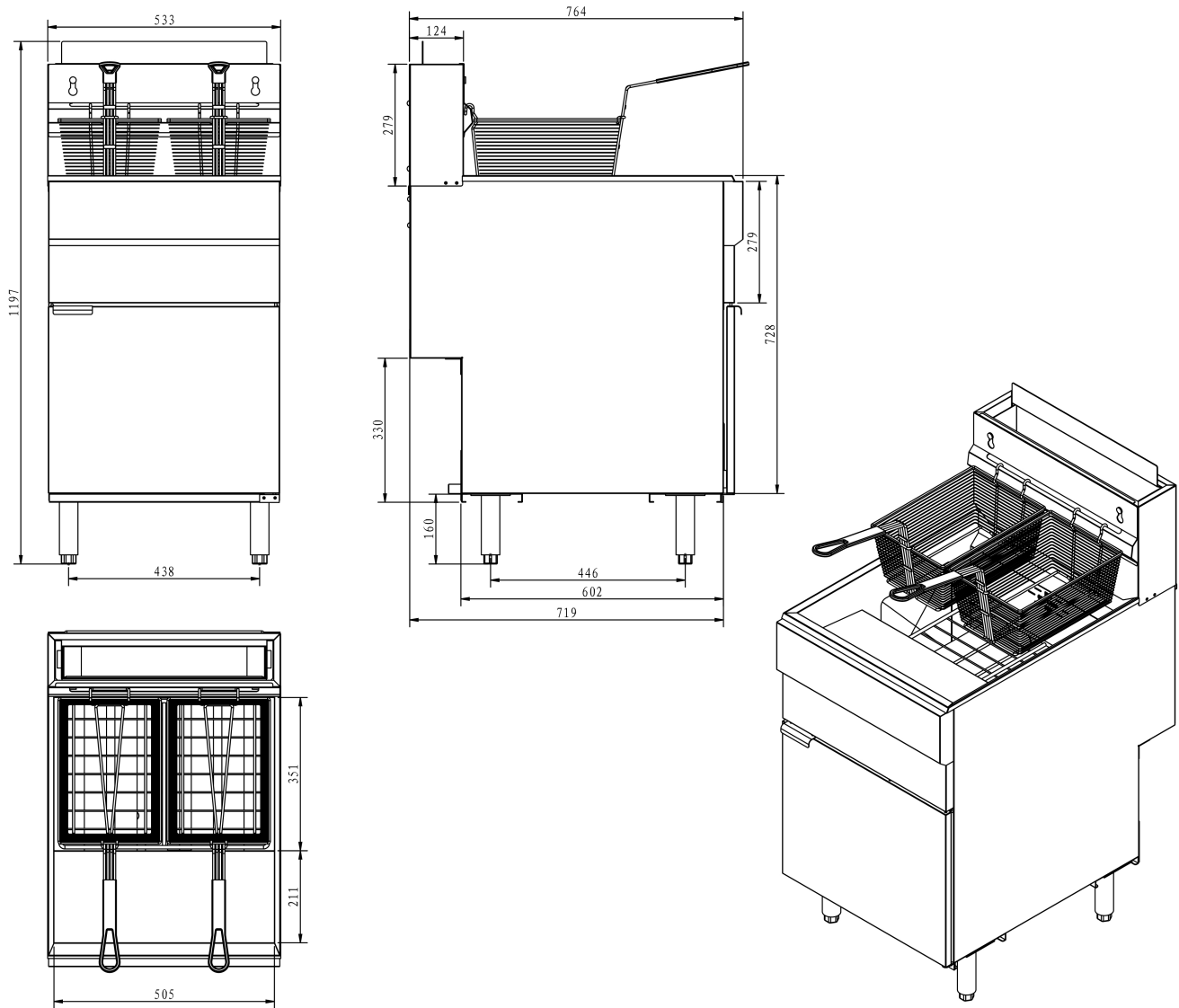
INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed.
2. An adequate ventilation system is required for commercial cooking equipment.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition).
4. This appliance is intended for commercial installation only and is not intended for home use.
5. Equipment clearance requirement:

	Non-Combustibles	Combustibles
Sides	0"	4"
Back	0"	4"
6. All the installation must be performed by qualified technicians.
7. It is not suggested to convert to another type of gas in field. Please specify gas type when ordering.

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INSTALLATION DRAWING



Model	Description	Gas Type	Total kW/HR	Packing Size(mm)	N/W (KG)	G/W (KG)
GF150	Gas tube fryer	G20,G30,G31	44	830x610x860	78	86
GF150	Gas tube fryer	G25.3	42	830x460x860	78	86