



GENERAL COMMERCIAL GAS FRYERS

Liquid Propane (LP) / Natural Gas (N)



General fryers are so versatile they can handle an array of fried foods, holding, 40, 50 and 70 lbs of oil in a stainless steel tank and the tank is embossed to reflect the correct oil level. The dual wall removable exhaust flue make General Fryers versatile and can adapt to any kitchen design. Cooks, chef's and kitchen staff can easily control the General commercial fryer with thermostatic millivolt controls, which are adjustable from 200 to 400 degrees Fahrenheit.

FEATURES & CONSTRUCTION

- Stainless steel front, top ledge, and header
- Stainless steel twin wall front access door and dual wall removable exhaust flue
- Fully welded stainless steel fry tank, embossed to reflect the correct oil level
- Integral fry vat cold zone below tube burners promotes longer oil life and better tasting food/flavor when properly used and maintained
- Drain extension pipe for use when cleaning the vat or filtering and/or screen-cleaning the oil
- Smooth finish, high grade G90 galvanized steel sides and back
- Heat exchange tubes with high heat baffles (30,000 BTU/each)
- Stainless steel drain clean out rod included
- Thermostat - 200°F to 400°F
- Millivolt control scheme eliminates the need for an electrical connection
- Coupling adaptor to accept 1/2" or 3/4" gas connection (rigid pipe or quick connect hose)
- 6" adjustable legs

MODELS - Liquid Propane (LP) / Natural Gas (N)

GFF3-40LP: 40lb Fryer, LP Gas, 90K BTU

GFF4-50LP: 50lb Fryer, LP Gas, 120K BTU

GFF5-70LP: 70lb Fryer, LP Gas, 150K BTU

GFF3-40N: 40lb Fryer, Natural Gas, 90K BTU

GFF4-50N: 50lb Fryer, Natural Gas, 120K BTU

GFF5-70N: 70lb Fryer, Natural Gas, 150K BTU



Conforms to ANSI STD Z83. 11-2016
Certified to CSA STD 1.8-2016
Conforms to NSF/ANSI Std.4

GENGFF
072822

3355 Enterprise Ave. Suite 160 • Fort Lauderdale, FL 33331 • Tel: 954.202.7419 • Fax: 954.202.7337
info@generalfoodservice.com • www.generalfoodservice.com



GENERAL COMMERCIAL GAS FRYERS

Liquid Propane (LP) / Natural Gas (N)

BASKETS

- (2) nickel electro-plated wire fry baskets with PVC coated hand grips
- Removable, formed and slotted stainless steel sheet metal basket hanger
- Nickel electro-plated wire tube rack to rest fry baskets on in the fry zone

OPTIONAL ACCESSORIES

- Assorted Wire Fry Baskets:
51031A - 3 & 4 Burner Fryers
51033A - 5 Burner Fryer



Conforms to ANSI STD Z83.11-2016
Certified to CSA STD 1.8-2016
Conforms to NSF/ANSI Std.4

	GFF3-40 (LP / N)	GFF4-50 (LP / N)	GFF5-70 (LP / N)
Dimensions (W x D x H)	15.5" x 30" x 46.7"	15.5" x 29.9" x 46.7"	21" x 34.2" x 46.7"
Shortening Capacity	40 lbs / 18.1 kg	50 lbs / 22.7 kg	70 lbs / 31.8 kg
# of Tubes, Burners, BTUs	3x (30,000) BTU	4x (30,000) BTU	5x (30,000) BTU
Total BTU / hr	90,000 BTU / hr	120,000 BTU / hr	150,000 BTU / hr
Temperature Range	200°F to 400°F	200°F to 400°F	200°F to 400°F
Tank Size	14" x 14"	14" x 14"	18" x 19.5"
Hose Connection	.75"	.75"	.75"
Working Height (inc. Legs)	34.3"	34.3"	34.3"
Product Weight	143.3 lbs	156.6 lbs	172 lbs

General Fryers are warranted for one (1) year from date of installation against defective materials and workmanship.