

GF Series - Commercial Fryers

GF90



Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
-------------------	-----------------------	----------------------------

200°F - 450°F	90,000	1182 / 46 ½" 393 / 15 ½" 767 / 30"
---------------	--------	--

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, available in 4 models
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 ¼" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 450°F/232°C hi-limiter guarantees safety
- ½" NPT rear gas connection

GF Series - Commercial Fryers

GF120



Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
200°F - 400°F	120,000	1181 / 46 ½" 393 / 15 ½" 762 / 30"

- All stainless steel structure
- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Cold zone to prevent scorching of food particles at the bottom
- Prompt temperature recovery to make sure fries are crispy
- 1 ¼" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 450°F/232°C hi-limiter guarantees safety
- ½" NPT rear gas connection

GF Series - Commercial Fryers

GF120-T



Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
200°F - 400°F	120,000	1168 / 46" 396 / 16" 711 / 28"

- Stainless steel front and galvanized sides
- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, split tank
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Cold zone to prevent scorching of food particles at the bottom
- Prompt temperature recovery to make sure fries are crispy
- 3/4 drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 232°C 450°F hi-limiter guarantees safety
- ½" NPT rear gas connection

GF Series - Commercial Fryers

GF122K



Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
200°F - 400°F	122,000	1178 / 46" 398 / 16" 784 / 31"

- Stainless steel front and sides
- Thermostat (200°F- 400°F) controlled
- Open S/S fryer pot with cold zone
- Standby S/S pilot for easy start
- 6" stainless steel leg
- Milivolt control valve
- Prompt response thermostat ensures fast temp recovery
- 450°F hi limit for safety
- 1 1/4" full port drain valve
- Open pot design features easy cleaning
- S/S hanger plate at the back
- Two baskets
- 1/2" NPT rear gas connection

GF Series - Commercial Fryers

GF150



Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
200°F - 400°F	150,000	1182 / 46 ½" 534 / 21" 767 / 30 ¼"

- All stainless steel structure
- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Cold zone to prevent scorching of food particles at the bottom
- Prompt temperature recovery to make sure fries are crispy
- 1 ¼" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 450°F/232°C hi-limiter guarantees safety
- ½" NPT rear gas connection