

# GF40 Four Burner Hi-Output Gas Fryer

**Banks**

## Description

Professional hi-output gas fryer. Long lasting stainless tank has quality crafted construction, four tube burners, high heat baffle system, a cool zone and a ball type drain valve.

The unit includes two baskets with blue plastic coated handles, a very accurate thermostat and a safety cut out stat.

## Special Features

- ✓ Stainless tank 1.5mm
- ✓ Eurosit control valve
- ✓ Thermocouple and thermopile control
- ✓ Robertshaw thermostat
- ✓ Cool zone in fry tank
- ✓ Large drain off valve
- ✓ Integrated flue deflector
- ✓ Four efficient burners
- ✓ Removable basket hanger
- ✓ Door magnet
- ✓ Nickel plated mesh baskets
- ✓ Nickel plated tubes
- ✓ Available NAT or LP GAS
- ✓ Chamfered edge for oil drainage
- ✓ 2 Rear castors supplied

## Technical Specification

|                              |                         |
|------------------------------|-------------------------|
| <b>DIMENSIONS</b>            | W394 x D778 x H900/1195 |
| <b>TEMPERATURE</b>           | 95°C to 190°C           |
| <b>PEAK HOURLY FLOW RATE</b> | 3.39M3/hr               |
| <b>CAPACITY</b>              | 23 Lt                   |
| <b>POWER</b>                 | 32 Kw (108,000 BTU)     |
| <b>BASKET</b>                | W165 x D335 x H150      |
| <b>OUTPUT</b>                | 50 LBS/Hr               |
| <b>BURNERS</b>               | 4 x 8 Kw                |
| <b>CONNECTION</b>            | 1/2" GAS                |
| <b>NETT WEIGHT</b>           | 83 KG                   |
| <b>GTIN No</b>               | 5391538050779           |



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Spirit of catering

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