



PROFESSIONAL PERFORMANCE



General Commercial Gas Fryer - Stainless

GFF3-40LP - [LPG]

GFF3-40N - [Natural Gas]

GFF4-50LP - [LPG]

GFF4-50NAT - [Natural Gas]

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.

Features

- Fully welded s.steel fry tank
- Twin wall front access door
- Integral fry vat cold zone
- 6" Adjustable legs

Retail Price

\$

SPECIFICATIONS

Type: Free-Standing

Weight: 143.3 lbs | 156.6 lbs

Dim.: 36"W x 60.35"H x 32.62"D

Capacity: 40 lbs / 18.1 kg | 50 lbs / 22.7 kg

No. Tubes: (3) 30,000 BTU | (4) 30,000 BTU

Total BTU / hr: 90,000 BTU | 120,000 BTU

Tank Size: [40 & 50] 14" x 14"

Connection: 0.75"

Temp.Range: 200°F to 400°F



PBX (246) 537-0790

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Electric Sales & Service Ltd.



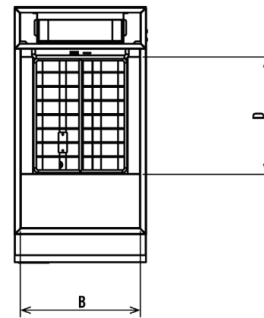
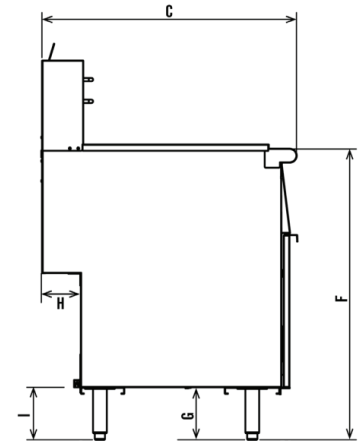
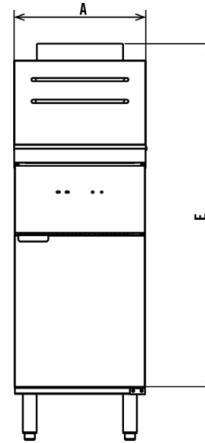
PROFESSIONAL PERFORMANCE

General Commercial Gas Fryer 40lbs | 50lbs - Stainless

FEATURES AND 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

DIMENSIONS



MODEL	WIDTH (in)		DEPTH (in)		HEIGHT (in)			GAS CONNECTION (in)		TOTAL BTU / hr	CRATED WEIGHT (lbs)
	A	B	C	D	E	F	G	H	I		
GFF3-40(LP/N)	15.5"	14.0"	30"	14.0"	40.6"	34.3"	6.2"	4.2"	6.6"	90,000	169 lbs
GFF4-50(LP/N)	15.5"	14.0"	29.9"	14.0"	40.6"	34.3"	6.1"	4.2"	6.6"	120,000	183 lbs
GFF5-70(LP/N)	21.0"	19.5"	34.2"	18.0"	40.6"	34.3"	6.1"	4.2"	6.6"	150,000	209 lbs

GAS SUPPLY AND BURNER INFORMATION

- Supply pressure should be at minimum of 6" W.C. for natural gas or 12" W.C. for propane. Fryers are supplied with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.



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