

DEAN®

GF Series Standard Gas Fryers

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

☐ GF14

☐ GF40



GF40

Shown with casters

Standard Features

- Open-pot design is easy to clean
- Millivolt temperature controls, no electric connection required
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Durable temperature probe
- Deep cold zone, 1-1/4" (3.2 cm) IPS ball-type drain valve
- Master Jet burner heat-transfer system
- Two twin baskets
- 6" steel legs with 1" adjustment and casters
- 3/4" (1.91 cm) (NPT) gas connection

GF14

- 40-lb. (*20 liter) oil capacity
- 100,000 Btu/hr. input (25,189 kcal/hr.) (29.3 kw/hr.)
- Frying area 12" x 15" x 4" (30.5 x 38.1 x 10.2 cm)

GF40

- 50-lb. (*25 liter) oil capacity
- 122,000 Btu/hr. input (30,730 kcal/hr.) (35.8 kw/hr.)
- Frying area 14" x 15" x 5" (35.6 x 38.1 x 12.7 cm)

Options & Accessories

- ☐ Frypot cover
- ☐ Full basket
- ☐ Triplet basket - *Only offered on GF40*
- ☐ Sediment tray
- ☐ 3/4" x 36" quick disconnect with gas line
- ☐ 3/4" x 48" quick disconnect with gas line
- ☐ Top connecting strip

See Frymaster domestic price list for other available options and accessories.

Specifications

Designed for versatile frying production and solid performance

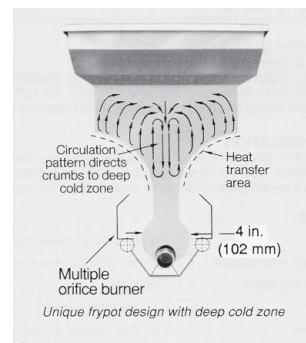
These all-purpose fryers feature outstanding Dean reliability and durability. GF fryers are capable of cooking a wide variety of fried foods with consistent uniformity and great taste.

The Master Jet burner system's durable metal targets create a large heat-transfer area for reliable, even heat distribution. Durable temperature probe senses temperature changes and activates burner response.

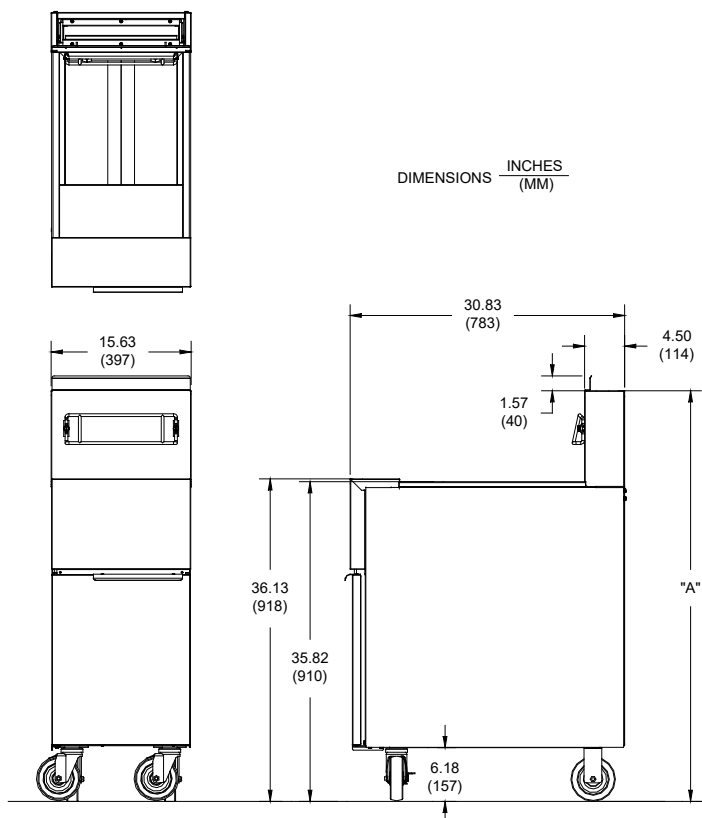
The open frypot has a large heat-transfer area and every inch of the frypot and cold zone can be cleaned and wiped down by hand.

The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.

*Liter conversions are for solid shortening @70°F.



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DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT with Drain Pipe	NET WEIGHT	*SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT (A)			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
GF14	40 lbs. (20 liters)	15-5/8" (39.7 cm)	30-7/8" (78.4 cm)	41-1/8" (104.4 cm)	13" (33.0 cm)	115 lbs. (52 kg)	152 lbs. (69 kg)	85	20	W 21" (53.3 cm)	D 35" (88.9 cm)	H 47" (119.4 cm)
GF40	50 lbs. (25 liters)	15-5/8" (39.7 cm)	30-7/8" (78.4 cm)	46-1/8" (117.2 cm)	13" (33.0 cm)	131 lbs. (59 kg)	176 lbs. (80 kg)	85	20	21" (53.3 cm)	35" (88.9 cm)	47" (119.4 cm)

*Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

POWER REQUIREMENTS

MODEL	NAT/LP GAS	ELECTRICAL
GF14	100,000 Btu/hr. (25,189 kcal) (29.3 kw)	none required for millivolt system
GF40	122,000 Btu/hr. (30,730 kcal) (35.8 kw)	

HOW TO SPECIFY

The following descriptions will assist with ordering the features desired for this equipment:

- GF14 40-lb. standard, open-pot gas fryer with millivolt controls and durable temperature probe
- GF40 50-lb. standard, open-pot gas fryer with millivolt controls and durable temperature probe

NOTES

- Check plumbing codes for proper supply line sizing. Check plumbing codes for proper line sizing to support Btu/hr. rating. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for LP gas, not to exceed 14" W.C.

CLEARANCE INFORMATION

A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material. A minimum of 18" (45.7 cm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters.

We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold. Check www.frymaster.com for updates.

Welbilt reserves the right to make changes to the design or specifications without prior notice.

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