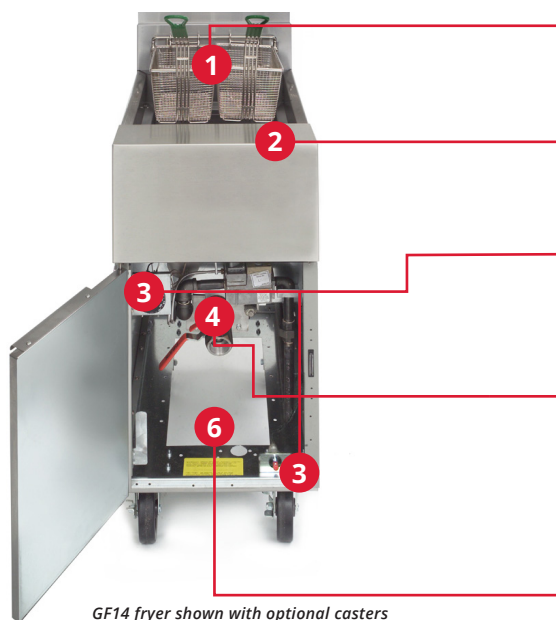


GF Fryers

Deliver Outstanding Open-Port Frying Performance



GF14 fryer shown with optional casters



GF40 fryer shown with optional casters

1. **Are designed for versatile frying production.** Model offerings provide 40 and 50-lb. oil capacity options.
2. **Are easy to clean.** Open-pot design allows safe access to every inch of the frypot.
3. **Are simple to operate.** Just set the desired frying temperature and start cooking. A Piezo ignitor option allows simple push button ignition.
4. **Automatically shut off the fryer** if temperature exceeds the high-limit.
5. **Require no electrical hookup.**
6. **Have a durable heat transfer system** that can be counted on for years of reliable performance.
7. **Have durable accessories that support frying operation** including the Piezo ignitor, frypot covers, full size baskets, basket support screen, and casters.
8. **Collect and aid sediment removal** with a deep collection zone and large 1-1/4" IPS ball-type drain valve.

GF Fryers offer all the benefits of open-pot frying at an entry level price.