

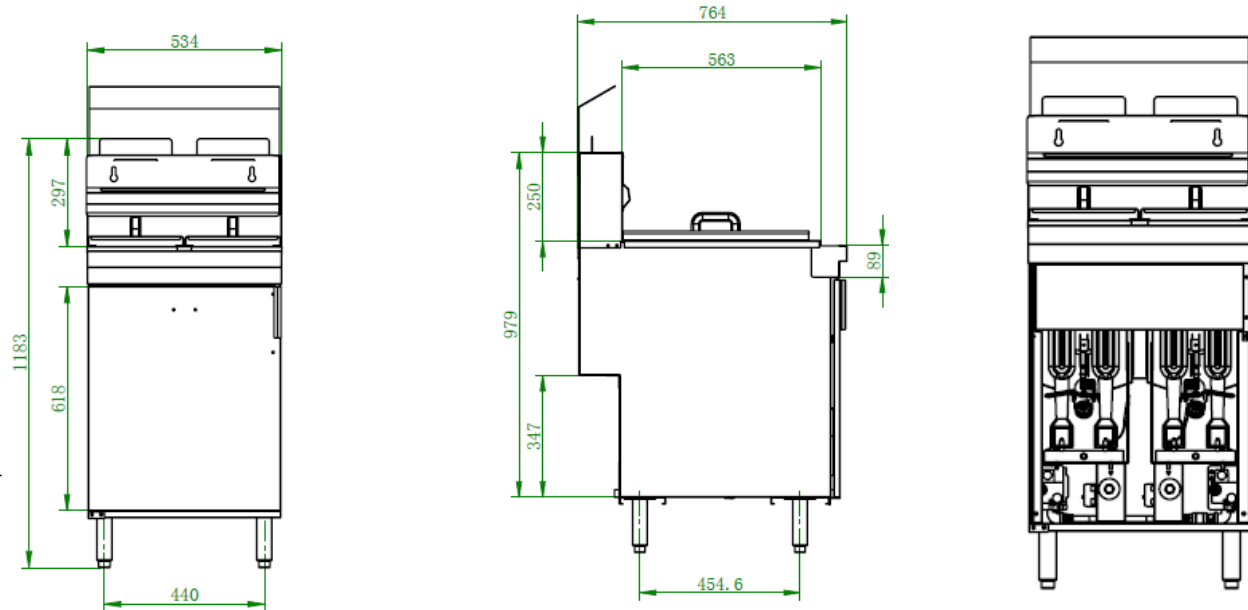
Model:GF120T



☐ GF120T Gas fryer

STANDARD FEATURES

- All stainless steel structure
- 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
- 450° F/232°C hi-limiter guarantees safety



Model	Description	Total Input BTU/HR	Packing Size(CM)	N/W (KG)	G/W (KG)
GF120T	Gas split tank fryer	120,000	61x83x86	78	83