



Model: GF3L

## Accessories:

- 2 Fryer baskets
- Crumb screen
- Drain clog clearance prod
- Drain oil extension pipe

## Gas inlet pressure:

- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet: 1"2 BSP Female

## Features:

- High quality stainless steel construction, hygienic & easy to clean
- Cast iron burner
- Flame failure safety device
- Italian gas valve
- Hi temperature limiting safety feature
- High thermal efficiency (over 50%)
- Burner tubes well positioned across the vat for easy cleaning
- Deep cold zone design reduces wasteful oil deterioration by trapping crumbs under the cooking area.
- Latch lock 1" ball-type drain valve: no more accidental scalding. Oil drain height: 450 mm
- Casters at the back and 6" adjustable bullet feet in the front
- High grade stainless steel: SUS 304 (oil tank) for food contact safety
- Heavy gauge design: 1.5 mm table top and oil tank; other structural area from 1.0 mm to 2.0 mm.

Model	No. of tank	Dimensions (mm)	Gas power	Capacity	Fry area
GF3L	single tank	393 x 750 x (910+251)	93,000 btu/h (27 kW)	23 - 25 L	353 x 355 mm

