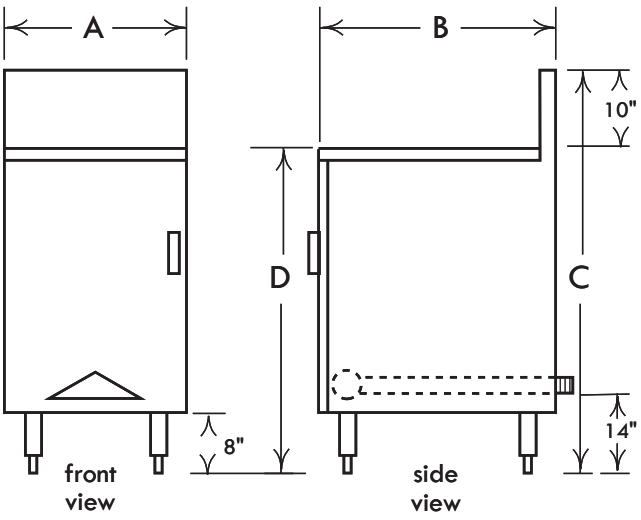
America's Oldest Stove Company
(Est.1838)

JOB _____ ITEM # _____

FLOOR FRYERS

GF / EFS Series



GF90/EFS14, GF120/EFS16

GF85/EFS18

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant G90 galvanized back & sides, stainless steel door. Integrated inner door liner for door stability. Adjustable 6″ stainless steel legs for easy leveling. Requires a 6″ (152mm) clearance on the sides and rear to combustible surfaces.

CONTROLS: Invensys Thermostat - 200˚F to 400˚F, 100% safety shut off with built in pressure regulator, high limit control for back-up safety, automatic standing pilot and brass burner valves. Optimal pressures are 4″ (102mm) WC for natural gas and 10″ (279mm) WC for propane. Manifold size is ½″ NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

TANK: Easy cleaning, corrosion resistant stainless steel tube type tank for maximum surface heat transfer. Built in flue deflector. Deep cold zone allows food particles to sink below tubes reducing shortening breakdown and taste transfer as well as extending the life and quality of fryer shortening. 1¼″ ball valve for rapid draining.

BASKETS: Two heavy duty, nickel plated wire baskets with coated handles. The basket hanger suspends loaded baskets out of frying vat and is removeable for easy back splash cleaning.

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OPTIONS & ACCESSORIES: Stainless steel sides, stainless steel tank covers, joiner strips, flame shields, gas hoses, cleaning supplies, single large baskets and casters.

SPECIFICATIONS				
Model		**GF90/EFS14**	**GF120/EFS16**	**GF85/EFS18**
Width "A"	in.	15.5	15.5	21
	cm	39.4	39.4	53.3
Depth "B"	in.	30.25	30.25	34.5
	cm	76.8	76.8	76.8
Height "C"	in.	47.13	47.13	47.13
	cm	119.7	119.7	119.7
Working Height "D"	in.	36.25	36.25	36.25
	cm	92.1	92.1	92.1
Weight	lbs. / kgs.	160 / 73	170 / 77	220 / 100
Burner Qty		3	4	5
Total BTU		90,000	120,000	150,000
FRYER TANK FILL CHART GUIDE				
Gallons		5	6	9
Liters		19	23	34
Pounds		35-40	40-50	65-75
Kilograms		16-18	18-23	30-34

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.