

GF16-FR Series Range-Match Fryers

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

Models

- GF16-FR
- GF16-FRST
- GF16-FRST-HL



Standard Features

- Standard Features:
- Stainless steel front & sides
- Low profile stainless steel back guard 9-3/8" (28mm) high, matches G or GF series ranges and broilers with low profile backguards
- Deep stainless steel front rail matching G or GF series ranges & broilers
- Stainless steel frypot
- Twin baskets
- 6" (152mm) chrome legs with adjustable stainless steel inserts
- Open pot design for easy cleaning
- Deep cold zone, keeping contaminants out of cooking area
- Centre line thermostat accurate to 1°
- 100% safety system
- Multiple orifice burners, 110,000 BTU (32.2 kW)
- Combination gas control & regulator valve
- Natural or propane gas, specify

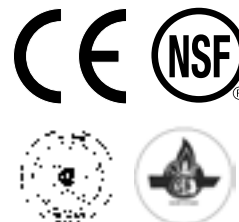
Options & Accessories

- Stainless steel fryer cover
- Large single fryer basket in lieu of twin baskets, specify
- Non-leveling swivel casters (4) w/ front brakes
- Stainless steel flanged feet or deck fasteners (4)
- 15-11/16" (398 mm) wide Range Match Fry Station models
- **GF16-FRST:** Solid work top, 12" x 20" cut out for cafeteria pan in lieu of sold top available, specify
- **GF-FRST-HL:** Cut out top, stainless steel 12" x 20" x 2-1/2" (deep) cafeteria pan & electric heat lamp, specify voltage
- NOTE: Fryers supplied with casters must be installed with an approved restraining device.

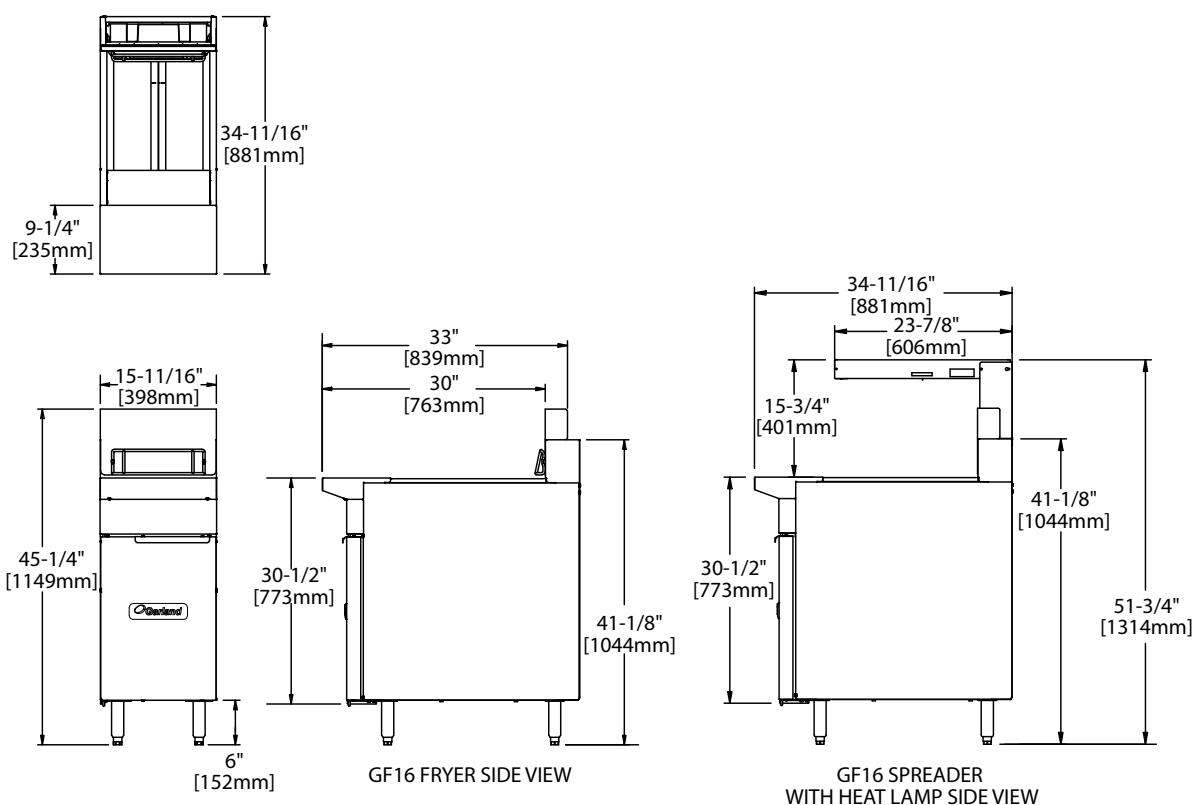
Specifications

Medium duty range match fryer, model FR16-FR, 110,000 BTU (32.2 kW) multiple orifice Starfire burners, with centre line thermostat accurate to 1°. Natural or propane gas. 30 lb (15 litre) to 40 lb (20 litre) capacity stainless steel open design frypot. 15-11/16" (398mm) wide; stainless steel front, door, cabinet, and backguard. Matches G and GF series ranges and

broilers with low profile backguards. 12" (305mm) x 15" (381mm) frying area with large heat transfer area and deep cold zone. Matching 16" (406mm) wide fryer station with cabinet base: model GF16-FRST-HL with stainless steel 12" (305mm) x 20" (508mm) x 2-1/2" (61mm) cafeteria pan, cut out top and heat lamp, or model GF16-FRST with solid stainless steel work top.



GF16-FR Series Range-Match Fryers



NOTE: Installation clearance reductions are applicable only where local codes permit.

When ordering specify gas type, natural or propane and elevation if over 2,000 ft (610m).

Data applies to North America only

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

MODEL	Exterior Dimensions			Installation Clearances		Shipping	
	Height	Width	Depth	Sides	Rear	Cu Ft	Lb/Kg
GF16-FR	45-1/4" (1149 mm)	15-11/16" (398mm)	34-11/16" (881mm)	6" (152mm)	6" (152mm)	19.47	177/80
GF16-FRST	45-1/4" (1149 mm)	15-11/16" (398mm)	34-11/16" (881mm)	0"	0"	19.47	105/48
GF16-FRST-HL	51-3/4" (1314 mm)	15-11/16" (398mm)	34-11/16" (881mm)	0"	0"	19.47	130/49

MODEL	Total Input Rating (Natural & Propane Gas)		Manifold Operating Pressure "WC/mbar		Gas Inlet (NPT)
	BTU	kW	Natural	Propane	
GF16-FR	110,000	32.2	4/10	9/22	3/4"

GF16-FRST-HL - Heat Lamp Voltage And Amperage Options			
Voltage / Amperage	120V / 6.9 amp	280V / 4.8 amp	240V / 3.4 amp

Note: 120 Volt models come with a NEMA 5-15P cord and plug

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