



Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

COMMERCIAL FRYER - LIQUID PROPANE (LP) / NATURAL GAS (N)

MODEL: ☐ GFF3-40(LP/N) ☐ GFF4-50(LP/N) ☐ GFF5-70(LP/N)



40 lb / 50 lb Models



70 lb Models

	GFF3-40(LP/N)	GFF4-50(LP/N)	GFF5-70(LP/N)
Shortening Capacity	40 lbs / 18.1 kg	50 lbs / 22.7 kg	70 lbs / 31.8 kg
# of Tubes, Burners, BTUs	3x (30,000) BTU	4x (30,000) BTU	5x (30,000) BTU
Total BTU / hr	90,000 BTU / hr	120,000 BTU / hr	150,000 BTU / hr
Temperature Range	200°F to 400°F	200°F to 400°F	200°F to 400°F
Tank Size	14" x 14"	14" x 14"	18" x 19.5"
Hose Connection	.75"	.75"	.75"
Working Height (inc. Legs)	34.3"	34.3"	34.3"
Dimensions (W x D x H)	15.5" x 30" x 46.7"	15.5" x 29.9" x 46.7"	21" x 34.2" x 46.7"
Product Weight	143.3 lbs	156.6 lbs	172 lbs
Shipping Weight	169 lbs	183 lbs	209 lbs

3RD PARTY APPROVALS



Conforms to ANSI STD Z83.11-2016
Certified to CSA STD 1.8-2016
Conforms to NSF/ANSI Std.4

GENERAL WARRANTY (USA / CANADA)

General Fryers are warrantied for one (1) year from date of installation against defective materials and workmanship.

Contact General for details at info@generalfoodservice.com or 954.202.7419

General fryers are so versatile they can handle an array of fried foods, holding, 40, 50 and 70 lbs of oil in a stainless steel tank and the tank is embossed to reflect the correct oil level. The stainless steel front access door is field reversible with a dual wall removable exhaust flue make General Fryers versatile and can adapt to any kitchen designs. Cooks, chef's and kitchen staff can easily control the General commercial fryer with thermostatic millivolt controls, which are adjustable from 200 to 400 degrees Fahrenheit.

FEATURES AND CONSTRUCTION

- Stainless steel front, top ledge, and header
- Stainless steel twin wall front access door and dual wall removable exhaust flue
- Fully welded stainless steel fry tank, embossed to reflect the correct oil level
- Integral fry vat cold zone below tube burners promotes longer oil life and better tasting food/flavor when properly used and maintained
- Drain extension pipe for use when cleaning the vat or filtering and/or screen-cleaning the oil
- Smooth finish, high grade G90 galvanized steel sides and back
- Heat exchange tubes with high heat baffles (30,000 BTU/each)
- Stainless steel drain clean out rod included
- Thermostat - 200°F to 400°F
- Millivolt control scheme eliminates the need for an electrical connection
- Coupling adaptor to accept 1/2" or 3/4" gas connection (rigid pipe or quick connect hose)
- 6" adjustable legs

BASKETS

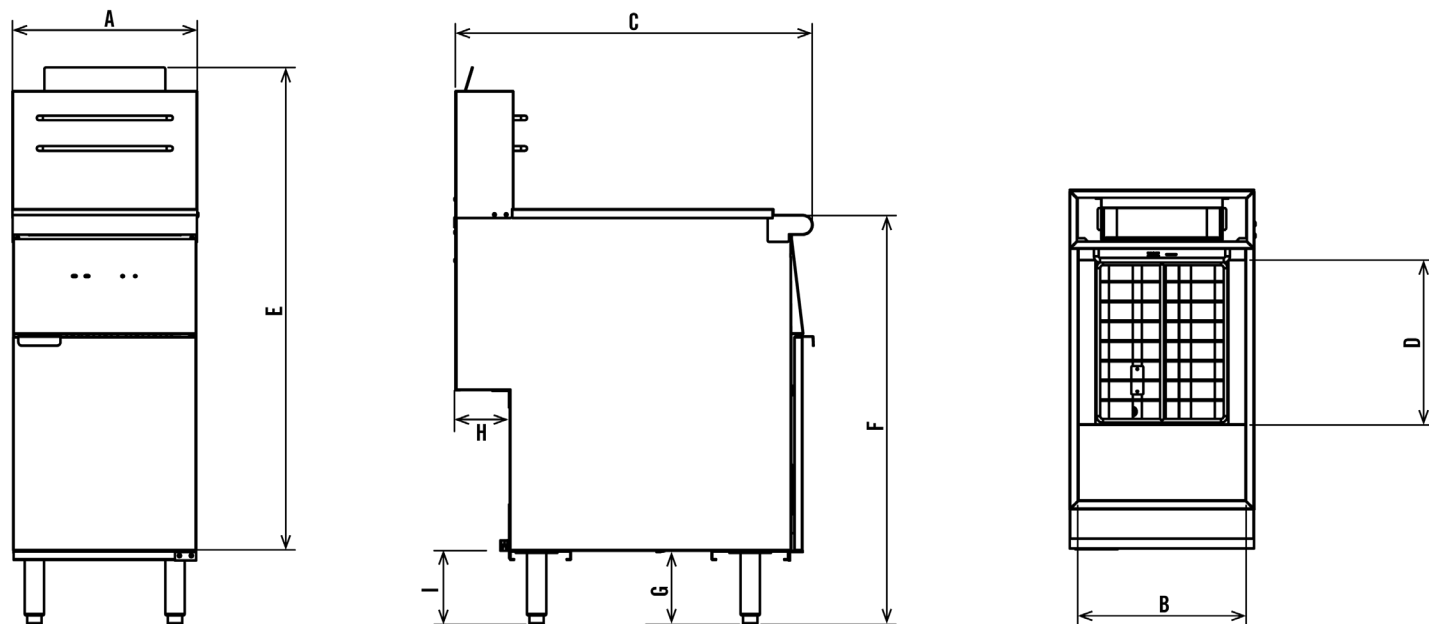
- (2) nickel electro-plated wire fry baskets with PVC coated hand grips
- Removable, formed and slotted stainless steel sheet metal basket hanger
- Nickel electro-plated wire tube rack to rest fry baskets on in the fry zone

OPTIONAL ACCESSORIES

- Assorted Wire Fry Baskets:
51031A - 3 & 4 Burner Fryers
51033A - 5 Burner Fryer



COMMERCIAL FRYER LIQUID PROPANE (LP) / NATURAL GAS (N)



MODEL	WIDTH (in)		DEPTH (in)		HEIGHT (in)			GAS CONNECTION (in)		TOTAL BTU / hr	CRATED WEIGHT (lbs)
	A	B	C	D	E	F	G	H	I		
GFF3-40(LP/N)	15.5"	14.0"	30"	14.0"	40.6"	34.3"	6.2"	4.2"	6.6"	90,000	169 lbs
GFF4-50(LP/N)	15.5"	14.0"	29.9"	14.0"	40.6"	34.3"	6.1"	4.2"	6.6"	120,000	183 lbs
GFF5-70(LP/N)	21.0"	19.5"	34.2"	18.0"	40.6"	34.3"	6.1"	4.2"	6.6"	150,000	209 lbs

GAS SUPPLY AND BURNER INFORMATION

- Supply pressure should be at minimum of 6" W.C. for natural gas or 12" W.C. for propane. Fryers are supplied with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.

MODEL	BURNERS	GAS TYPE	MANIFOLD PRESSURE	NO. OF HEAT TUBES	RATE EACH BTUs / hr	TOTAL RATE BTUs / hr	ORIFICE SIZE
GFF3-40(LP/N)	Main	Propane	10" W.C.	3	30,000	90,000	52
		Natural	4" W.C.	3	30,000	90,000	39
GFF4-50(LP/N)	Main	Propane	10" W.C.	4	30,000	120,000	52
		Natural	4" W.C.	4	30,000	120,000	39
GFF5-70(LP/N)	Main	Propane	10" W.C.	5	30,000	150,000	52
		Natural	4" W.C.	5	30,000	150,000	39

ADDITIONAL INFORMATION

- Minimum supply pressure is 6" W.C. for natural gas and 12" W.C. for propane.
- Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.
- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.
- 18" (458mm) clearance between the exhaust flue and exhaust hood, baffled grease filters are recommended.