

PATRIOT

OPEN POT GAS FRYER

Available in 40 lb. and 50 lb. oil capacities. Open pot fryers feature a large heat-transfer area and are easy to clean with a quick recovery time. The sloping bottom design collects and removes sediment from the fry pot to preserve oil quality.



PT-GF100KNG
PT-GF100KLP



PT-GF122KNG
PT-GF122KLP

Standard Features

- Welded stainless steel tank finish ensures easy cleaning
- Quick response thermostat ensures fast temperature recovery
- Open pot design is easy to clean saving time and money
- Standing pilot light design provides a ready flame when heat is required
- Cabinet is constructed of stainless steel front and door with galvanized sides and back
- Fryer comes with 1/2" NPT gas connection

Standard Accessories

- Two nickel plated oblong wire mesh baskets with coated handle
- 4" Casters (two locking)
- One steel drain extension

Approvals

- ETL Listed
- ETL Sanitation Listed



Operations

- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F(93°C) and 400°F (204°C))
- Front 1-1/4" full port drain valve, for quick draining

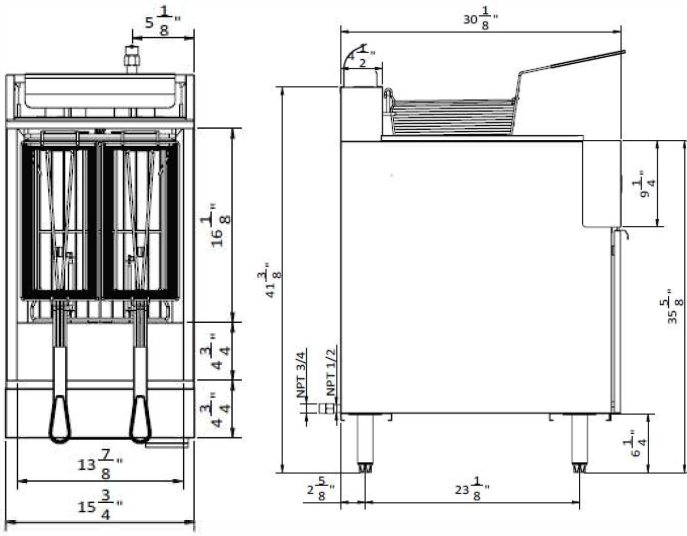
Controls

- Thermostat maintains temperature between 200°F(93°C) and 400°F(204°C)
- Milivolt controls, operated by gas only - no electric connection required
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all the gas flow automatically if the pilot flame goes out
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F(232°C)

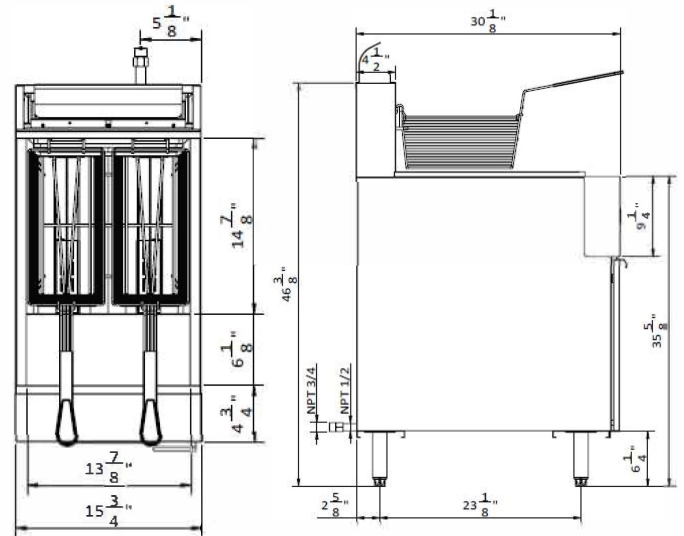
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Planview



PT-GF100KNG/LP



PT-GF122KNG/LP

Specifications

Model Number	BTU	Net Weight(lb)	Gross Weight(lb)	Oil Capacity(lb)
PT-GF100KNG	90,000	143	157	40
PT-GF100KLP	90,000	143	157	40
PT-GF122KNG	120,000	143	157	50
PT-GF122KLP	120,000	143	157	50

Warranty

Patriot warrants this product to be free of defects in materials and workmanship for a period of 1 year from the date of purchase with a 5 year limited stainless steel pot warranty.