

G-Series Range-Match Fryer With Flame Failure

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

Models

- GF16-FR



Model GF16-FR



Model GF-FRST-HL

Standard Features

- Total flame failure protection
- Stainless steel front & sides
- Low-profile stainless steel backguard 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°
- Large, heavy-duty die-cast knobs
- 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

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°.

Total flame failure protection

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

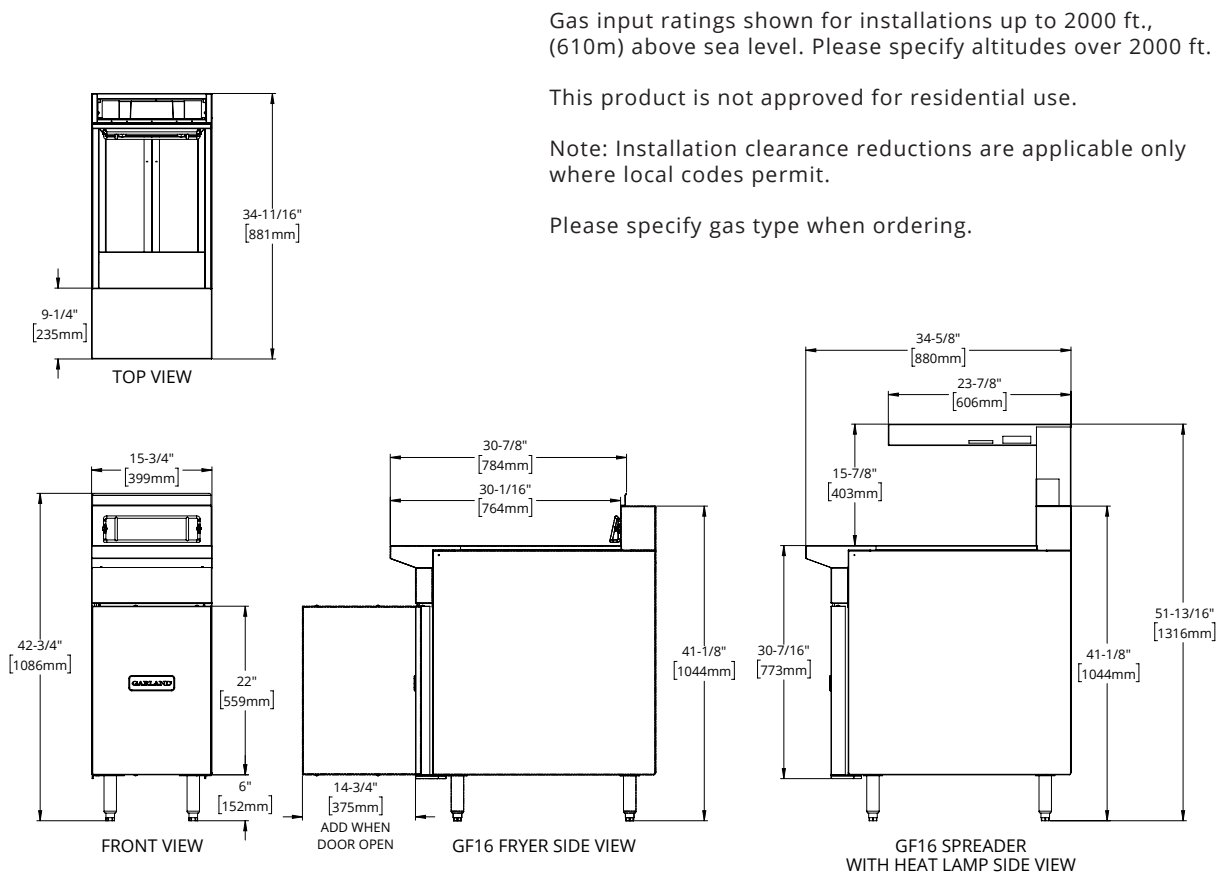
transfer area and deep cold zone.

NOTE: Use only Garland certified casters and approved restraining devices.

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



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Model #	Exterior Dimensions			Installation Clearances		Shipping	
	Height	Width	Depth	Sides	Rear	Cu Ft	lb/Kg
GF16-FR	45-1/4" (1149 mm)	15-11/6" (398mm)	34-11/16" (881mm)	6" (152mm)	6" (152mm)	19.47	177/80
GF16-FRST	45-1/4" (1149 mm)	15-11/6" (398mm)	34-11/16" (881mm)	0"	0"	19.47	105/48
GF16-FRST-HL	51-3/4" (1314 mm)	15-11/6" (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	111,000	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			

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

Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquires 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
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