

5070

Gas Fryer - Floor Model Model #: 5GF (3, 4, or 5)

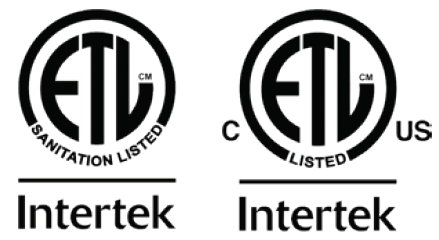
These floor fryers have 40-, 50-, or 70-pound frypots made with peened stainless steel. The 3, 4, or 5 burner tubes have a baffle system that provides efficient heat transfer. The front and door are made of stainless steel, and the extra-strong door has a welded magnet and reversible handle. Each unit includes two half (5GF3 and 5GF4) or full (5GF5) fry baskets with red plastic-coated handles. The 1-millivolt thermostat has a range of 200-400°F and a backup safety high-limit control shuts the fryer down if shortening exceeds the maximum temperature. The thermostat, gas valve, and high-limit shutoff are Invensys/Robertshaw parts.

Not suitable for installation in non-commercial or residential applications.

Warranty

18 month parts & labor

Certifications



Product Details

- Heavy-duty construction
- 40-, 50-, or 70-pound frypot capacity
- 3, 4, or 5 burner tubes
- Peened stainless steel frypot with smooth welds
- Stainless steel front, top ledge, and header
- Frypot cool zone
- Efficient (30,000) BTU heat exchange tubes with high heat baffles
- Stainless steel door with integral liners
- Smooth finish, high-grade (G90) galvanized sides and back



5GF3



5GF4



5GF5

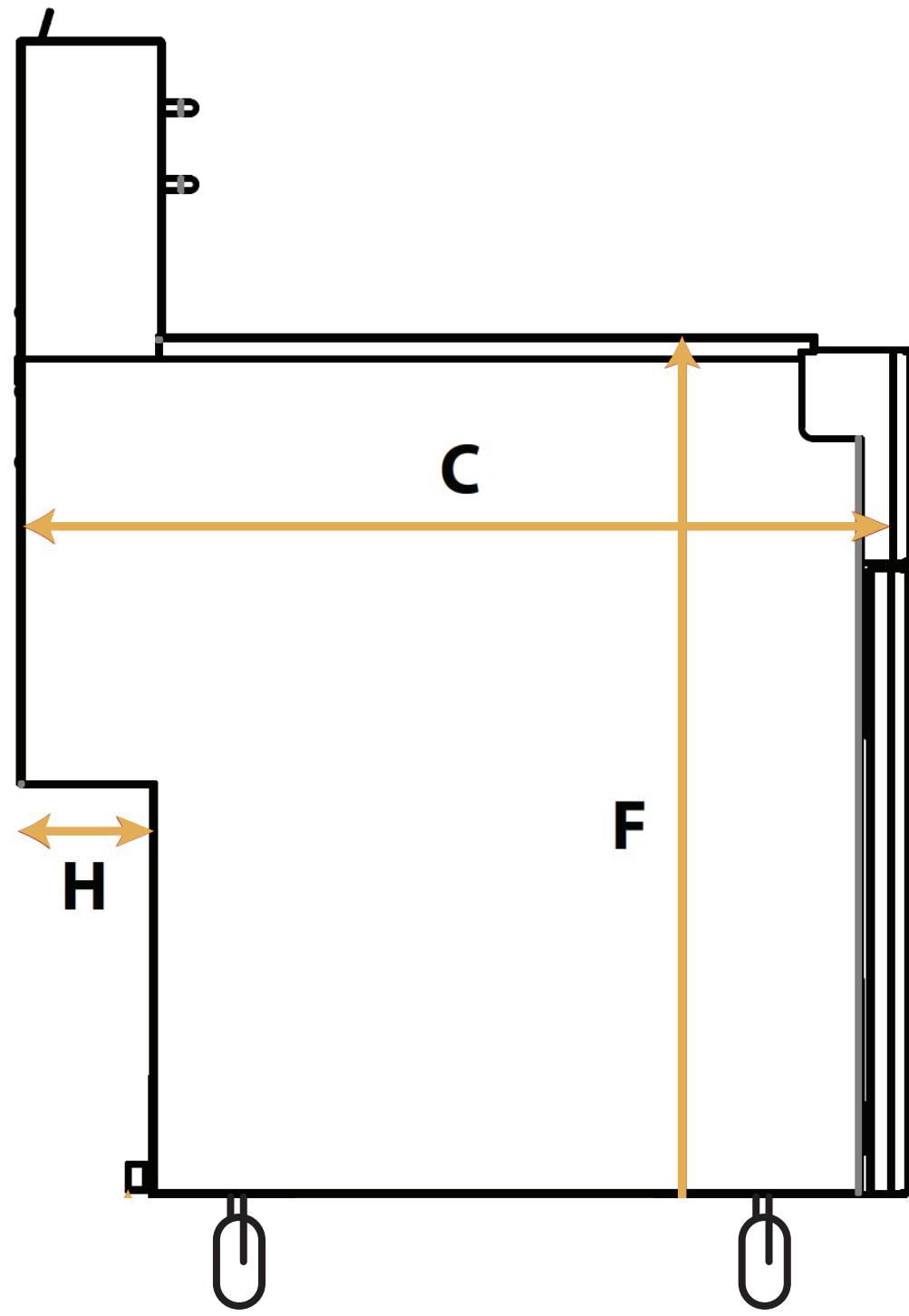
- Two nickel chrome wire mesh fry baskets with red plastic coated handles
- Stainless steel rod basket hanger
- 200°F to 400°F Invensys thermostat
- Auto-reset high-limit shutoff
- Casters standard
- Full foam zone
- Welded door magnet
- Recessed door handle
- 1¼" ball-type, full-port drain
- Built-in flue deflector

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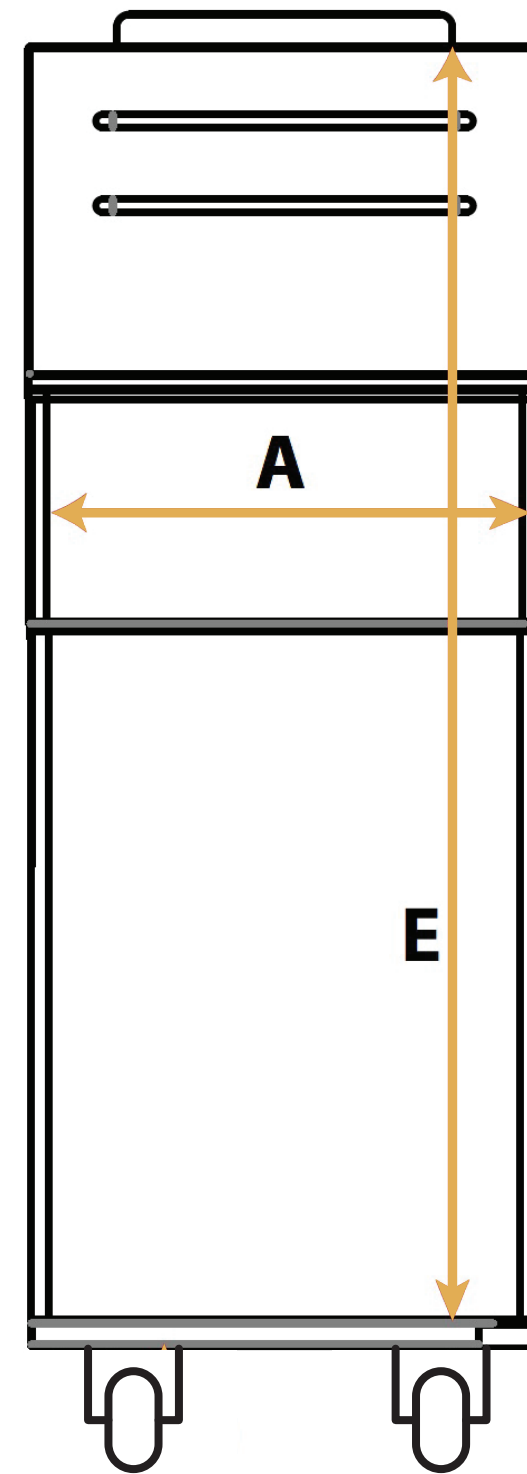
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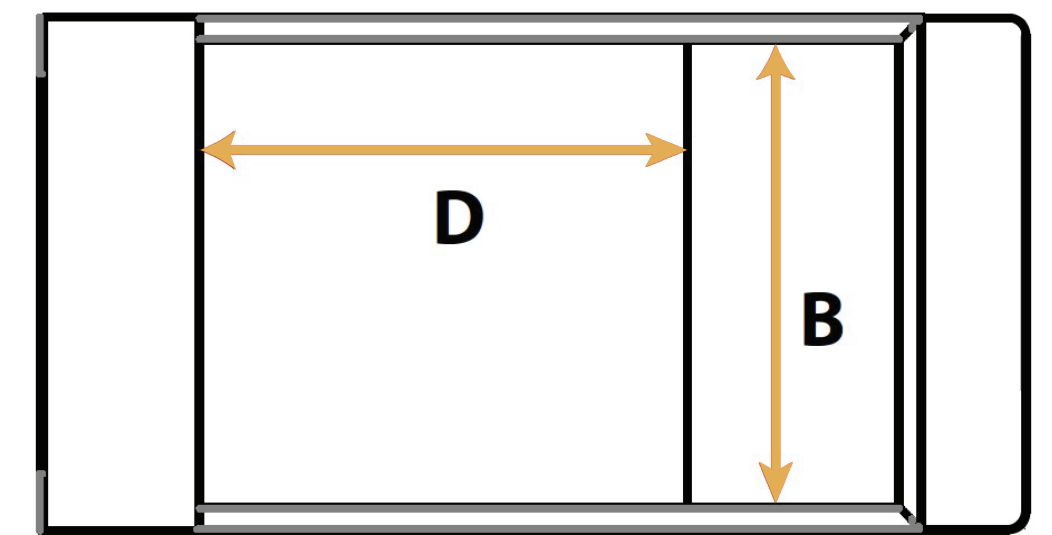
Plan View



Side View



Front View



Top View

Specifications

Not suitable for installation in non-commercial or residential applications.

Model	Width		Depth		Height			Gas Connection		Total BTU/hr.	Crated Weight (lbs)
	A	B	C	D	E	F	G	H	I		
5GF3	15.5"	14"	30.3"	14"	47.2"	34.7"	6"	4.2"	7"	90,000	169 lbs.
5GF4	15.5"	14"	30.3"	14"	47.2"	34.7"	6"	4.2"	7"	120,000	183 lbs.
5GF5	21"	18"	34.3"	18"	47.2"	34.7"	6"	4.2"	7"	150,000	209 lbs.

Gas Supply & Burner Information

Supply pressure should be a of minimum 4" W.C. for natural gas and 10" W.C. for propane. The fryer has one rear-located, 3/4" NPT male connector.

Model	Burners	Gas Type	Manifold Pressure	Number of Heat Tubes	Rate Each BTUs/hr.	Total Rate BTUs/hr.	Orifice Size
5GF3	Main	Natural	4" W.C.	3	30,000	90,000	#39
		Propane	10" W.C.	3	30,000	90,000	#52
5GF4	Main	Natural	4" W.C.	4	30,000	120,000	#39
		Propane	10" W.C.	4	30,000	120,000	#52
5GF5	Main	Natural	4" W.C.	5	30,000	150,000	#39
		Propane	10" W.C.	5	30,000	150,000	#52

* Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.

** Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.