



Project: \_\_\_\_\_  
Model: \_\_\_\_\_ Series #: \_\_\_\_\_  
Dealer: \_\_\_\_\_ Quantity#: \_\_\_\_\_  
Delivery address: \_\_\_\_\_  
Date: \_\_\_\_\_

## Gas Fryer

### Model#GF120



### Features

- Vertical castiron burner, each 30,000 BTU/hr
- Stainless steel vat, available in 4 models
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 1/4" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 450°F/232°C hi-limiter guarantees safety

### WARRANTY:

- 2 Years Parts and Labor
- Westlake is responsible for components failure, but is not responsible for improper operation failure and artificial damage.



Conforms to UL&NSF-7 Standards





# Gas Fryer

**Model#GF120**

## TECHNICAL DATA

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|                   |                     |
|-------------------|---------------------|
| Model             | GF120               |
| Power             | 120,000BTU/hr       |
| Capacity          | 21.3-25L            |
| Dimensions        | 15.5x30x47 inch     |
| Packing Dimension | 32.7x18.1x33.9 inch |
| Net Weight        | 157 lbs             |
| Gross Weight      | 172 lbs             |
| Default Gas       | Natural Gas         |

## PLAN VIEW

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