



Project: _____
Model: _____ Series #: _____
Dealer: _____ Quantity#: _____
Delivery address: _____
Date: _____

Gas Fryer

Model#GF150



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#GF150

TECHNICAL DATA

Model	GF150
Power	150,000BTU/hr
Capacity	31-37L
Dimensions	21x30x47 inch
Packing Dimension	32.7x24x33.9 inch
Net Weight	172 lbs
Gross Weight	187 lbs
Default Gas	Natural Gas

PLAN VIEW

