![Garland logo]

GARLAND GF16-FRSE

HEAVY DUTY RESTAURANT RANGE GAS FRYER

Gas Fryer to match Garland Restaurant Range. Stainless Steel Front, Door, Cabinet and Backguard. 20L Capacity Open Pot Design for easy cleaning. Powerful and efficient multiple orifice 108mJ burners. Matches Restaurant series ranges and broilers with low backguard and deep front rail. Deep cold zone to keep contaminates out of cooking area & extend oil life. Centre line thermostat accurate to 1° for fast oil heat recovery and better cooking results. Millivolt controller with no electrical hookup required. Simple to operate and high performing

STANDARD FEATURES

- Stainless Steel Front, Door and Sides
- Stainless Steel Frypot with limited lifetime warranty
- Front Rail and Backguard matches restaurant ranges & broilers
- Open Pot Design with deep cold zone
- 20L capacity
- Centreline thermostat accurate to 1° C
- 152mm adjustable legs (castors also available)
- Available in Natural or LP Gas
- Multiple Orifice Gas Burners, 108mJ
- Flame failure protection
- Millivolt Controller
- Twin Baskets

OPTINAL FEATURES

- Stainless Steel Fryer Cover
- Fish Plates
- Sediment Trays
- Non-levelling castors

Also Available:
Full range of computer controls, timers, basket Lifts, filtration suites, spreader cabinets

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.
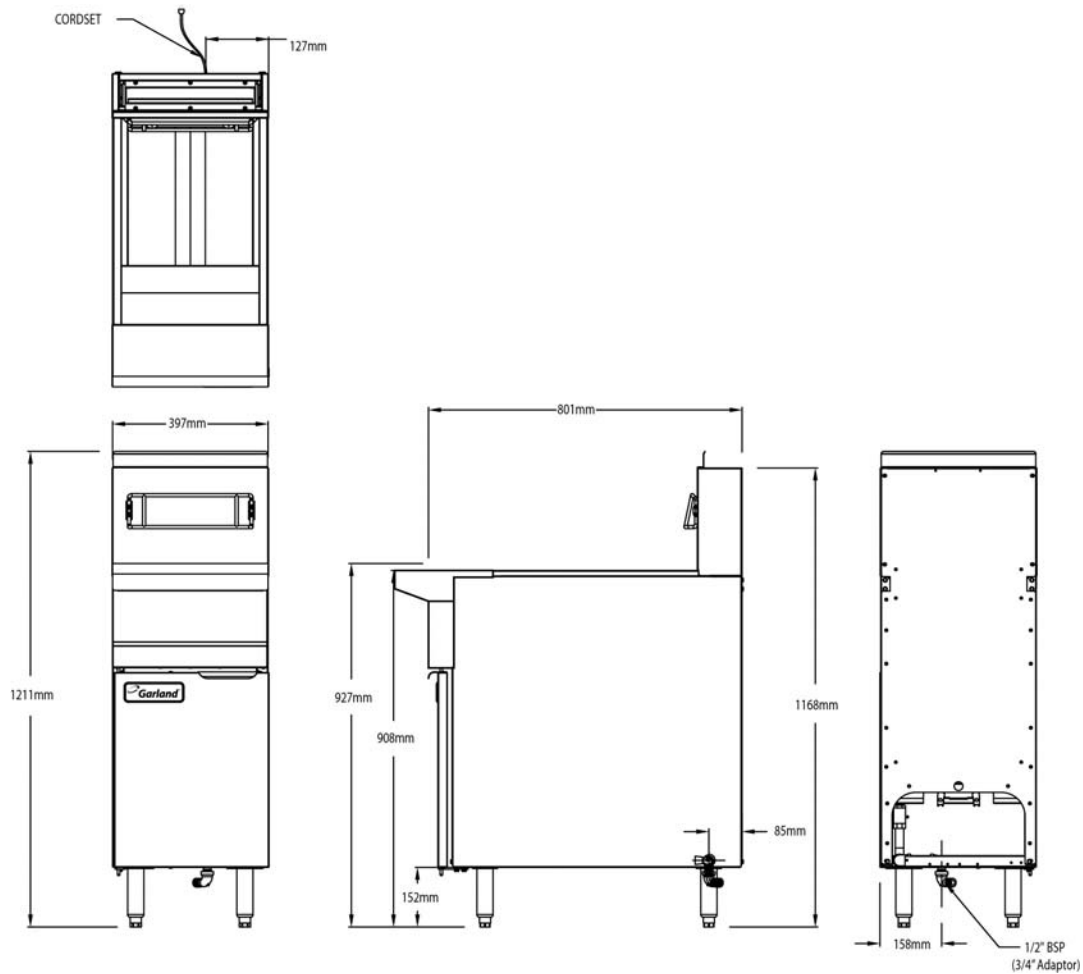
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GARLAND GF16-FRSE

DIMENSIONS

External Dimension: 398W x 881D x 1149 mm

Weight: 69kg

TECHNICAL DATA

Gas Type	Natural or LP
Total Energy Rating	107.6mj
Connection:	1/2" inlet with 3/4" bushing

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