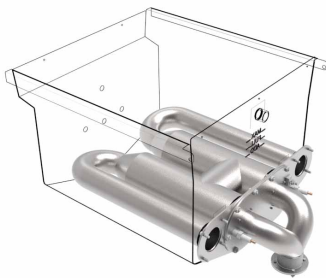# Gas Fryer
GBF-80G

The GBF-80G gas fryer is designed to meet today's demand for high efficiency, flexibility, reliability and ease of operation. Cook delicious foods with minimum effort & expense to yield maximum profits. Perfect for a wide variety of menu favorites with plenty of capacity to feed a hungry crowd.

- Choose either Natural or LP gas fuel. Single fryer or multi-well options (2-bank & 3-bank).
- 80-lbs shortening capacity with an 18" square vat.
- 80,000 BTU with patented heat exchanger (US Patent 10,928,140 B2). Cooks evenly with a rapid recovery time while producing significantly lower flue stack temperatures.
- Intuitive computer controller precisely monitors & controls operation. Programmable cooking presets for up to fifty (50) different items. Features energy-saving **Cool Mode**, **Force-Filter**, **Low Oil**, **Boil-Out**, password protection & a multi-language display.
- On-board oil filtering system powered by a robust 1/2 horsepower pump. Proper use can extend oil life by 50%.
- Enhanced interlocks, high-limit oil temperature, maximum heat exchanger temperature, and low oil alerts to ensure safe operation.
- Fits into limited space at only 21-3/4" wide.
- Durable stainless steel construction.

CALIFORNIA ENERGY WISE
REBATE QUALIFIED
Foodservice Appliance
See the full list of QUALIFIED EQUIPMENT at CalEnergyWise.com/rebates

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Design Features & Options

Patented Heat Exchanger

Ultra-high efficiency heat exchanger provides rapid recovery & reduced fuel usage. Top 95 percentile for gas fryer efficiency tested by California's Energy Wise program.

Bulk Oil & Top-Off

Optional factory installed ports on back of fryer allow for on-board fresh oil top-off (oil reservoir) or connections to external fresh oil and/or waste systems.

Automatic Basket Lift

Optional basket lifts to load, set & start cooking in one step. When cooking is done, basket is automatically lifted out of hot oil, preventing over-cooking.

KITCHENTRAC® WiFi

Optional remote monitoring uses built-in WiFi to monitor equipment in real time and collect critical data across multiple locations.

Click here for more details

GILES Food Service Equipment
ISO 9001-2015 Certified
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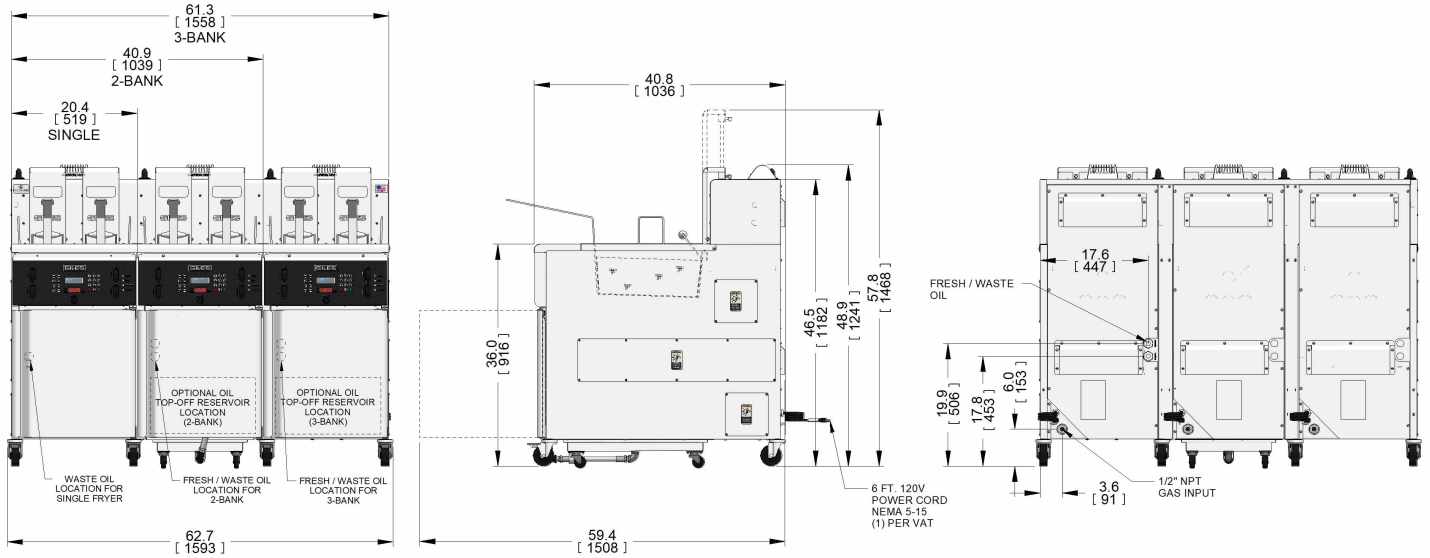Website: www.gfse.com • Email: services@gfse.com

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Specifications

*Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Dimensions:

Model	Width	Depth	Height
Single	20.4" [519mm]	40.8" [1036mm]	48.9" [1241mm]
2-Bank	40.9" [1039mm]	40.8" [1036mm]	48.9" [1241mm]
3-Bank	61.3" [1558mm]	40.8" [1036mm]	48.9" [1241mm]

Shipping Specifications:

Model	Crated Weight	Uncrated Weight	Crated Dimensions
Single	485 lbs [220 kg]	410 lbs [186 kg]	35"[W] x 47"[D] x 54"[H] 51 cubic ft
2-Bank	900 lbs [408 kg]	780 lbs [354 kg]	53"[W] x 47"[D] x 54"[H] 78 cubic ft
3-Bank	1346 lbs [611 kg]	1140 lbs [517 kg]	74"[W] x 47"[D] x 54"[H] 109 cubic ft

Accessories Included:

Item	Qty
Fry Basket	2 (per well)
Crumb Screen	1 (per well)
Waste Oil Discharge Hose	1
Scrub Brush	1
Straight Round Brush	1
L-Shape Round Brush	1
Stirring Utensil	1
Steel Crumb Scoop	1

Electrical Specifications:

Model	Voltage	Amps	Ph	Wire
GBF-80G	120	5.9	1	Cordset Included

Gas Specifications: *INSTALL INSTRUCTIONS MUST BE FOLLOWED

BTU	Fuel	Supply Line	Regulator
80,000	NAT Input Pressure: 7" w.c.	1/2"	Included (*Additional may be required)
	LP Input Pressure: 12" w.c.		

Cooking Capacities (per vat):

Model	Oil	Fries	Chicken (mixed pcs)
GBF-80G	80 lbs [36 kg]	5 lbs [2.3 kg]	26 lbs *w/out baskets (8-way cut)

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How to Specify

1 Build Base Part Number with Options: X X X X X X - X - X

Base Item No	Size	Fuel	Voltage	Hz	Ph
71872	Single	LP	120	60	1
71788	Single	NAT	120	60	1
71911	2-Bank	LP	120	60	1
71910	2-Bank	NAT	120	60	1
71989	3-Bank	LP	120	60	1
71988	3-Bank	NAT	120	60	1

WiFi	Description
W	KitchenTrac® Remote WiFi Monitoring Click here for more details

*Omit for no Wifi option

Lifts	Description
0	No lifts
1	With Lifts

*To mix lift styles, seperate each vat using a backslash beginning with left fryer. Otherwise, selected lift option will be applied to all fryers in the bank.
Ex: 71988-1\1\0

Oil	Description
T	Oil reservoir fresh top-off
B	Connection to bulk fresh oil supply systems
W	Connection to waste oil handling systems

*Option [T] cannot be combined with option [B]

2 Select Optional Accessories & Quantities:

Qty	Description	Part No.
	Extra Fry Baskets	70420
	Filter paper, case of (100) sheets	60819
	Filter powder, case of (60) packets	72004
	Boil-out, case of (24) 6-oz. packets	72003
	Pot Cover	80177
	Tool Caddy / Splash Shield	72067
	Splash Shield	72096

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