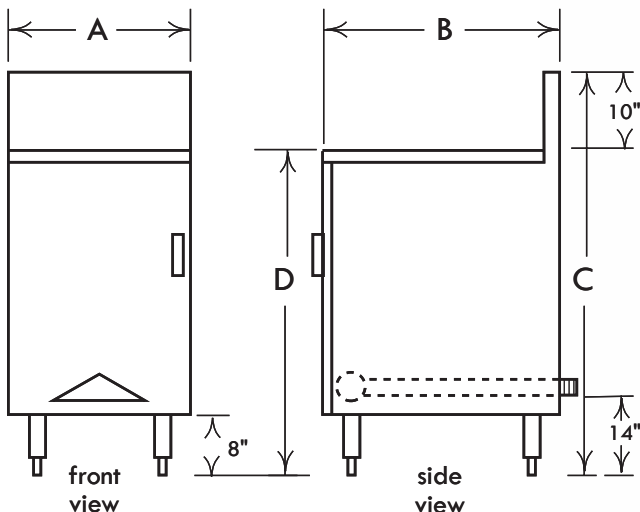




JOB _____ ITEM # _____

TWIN TANK FRYER

GF120T



GF120T

Standard Features, Benefits & Options

CONSTRUCTION: Space saving 15.5" wide frame and 2 separate fry vats to segregate flavor clashing foods and taste transfer. Easy cleaning, stainless steel tank, flue, sides & door. Integrated inner door liner for door stability. Adjustable 6" stainless steel legs for easy leveling. Requires a 6" (152mm) clearance on the sides and rear to combustible surfaces.

CONTROLS: 2 each Invensys Thermostats - 200°F to 400°F, 100% safety shutoff with built in pressure regulators, high limit controls for back-up safety and automatic standing pilot and brass burner valves. Optimal pressures are 4" (102mm) WC for natural gas and 10" (279mm) WC for propane. 2 gas manifold connections each ½" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

TANK: 2 separated fry vats. 16 guage stainless steel tube type tank for maximum surface heat transfer. Bead blasted to remove weld marks and burrs for easier cleaning. Built in flue deflector. Deep cold zone allows food particles to sink below tubes, extending the life and quality of fryer shortening. 2 each, 1¼" ball valves for rapid draining.

BASKETS: Two heavy duty, nickel plated wire baskets with coated handles. The basket hanger suspends loaded baskets out of frying vat and is removeable for easy back splash cleaning.

ACCESSORIES: Casters, stainless steel tank covers, joiner strips, flame shields, gas hoses and cleaning supplies.

SPECIFICATIONS		
Model - GF120T		
Width "A"	in.	15.5
	cm.	39.4
Depth "B"	in.	30.25
	cm.	76.8
Height "C"	in.	47.13
	cm.	119.7
Working Height "D"	in.	36.25
	cm.	92.1
Ship Weight	lbs.	190
	kgs.	86
Burner Quantity		4
Total BTU		120,000
Fryer Tank Fill Chart Guide		
Total Gallons		6
Liters		24
Pounds		50
Kilograms		23

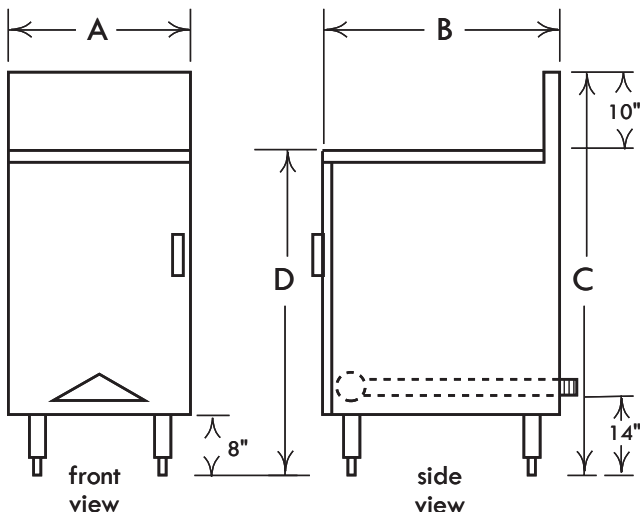
Rev 3/5/2019

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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GF90/EFS14, GF120/EFS16

GF85/EFS18

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant G90 galvanized back & sides, stainless steel door. Integrated inner door liner for door stability. Adjustable 6" stainless steel legs for easy leveling. Requires a 6" (152mm) clearance on the sides and rear to combustible surfaces.

CONTROLS: Invensys Thermostat - 200°F to 400°F, 100% safety shut off with built in pressure regulator, high limit control for back-up safety, automatic standing pilot and brass burner valves. Optimal pressures are 4" (102mm) WC for natural gas and 10" (279mm) WC for propane. Manifold size is ½" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

TANK: Easy cleaning, corrosion resistant stainless steel tube type tank for maximum surface heat transfer. Built in flue deflector. Deep cold zone allows food particles to sink below tubes reducing shortening breakdown and taste transfer as well as extending the life and quality of fryer shortening. 1¼" ball valve for rapid draining.

BASKETS: Two heavy duty, nickel plated wire baskets with coated handles. The basket hanger suspends loaded baskets out of frying vat and is removeable for easy back splash cleaning.

rev.: 3/2019

OPTIONS & ACCESSORIES: Stainless steel sides, stainless steel tank covers, joiner strips, flame shields, gas hoses, cleaning supplies, single large baskets and casters.

SPECIFICATIONS				
Model		GF90/EFS14	GF120/EFS16	GF85/EFS18
Width "A"	in.	15.5	15.5	21
	cm	39.4	39.4	53.3
Depth "B"	in.	30.25	30.25	34.5
	cm	76.8	76.8	76.8
Height "C"	in.	47.13	47.13	47.13
	cm	119.7	119.7	119.7
Working Height "D"	in.	36.25	36.25	36.25
	cm	92.1	92.1	92.1
Weight	lbs. / kgs.	160 / 73	170 / 77	220 / 100
Burner Qty		3	4	5
Total BTU		90,000	120,000	150,000
FRYER TANK FILL CHART GUIDE				
Gallons		5	6	9
Liters		19	23	34
Pounds		35-40	40-50	65-75
Kilograms		16-18	18-23	30-34

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