

## Designer Series Gas Fryer

Item: GD-15F	
Quantity:	
Project:	_
Approval:	
Date:	

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☐ GD-15F



Model GD-15F

## Standard Features:

- Stainless steel front and sides
- 4" (102mm) Sanitary legs
- Easy clean features
- Open pot design, no tubes
- Deep cold zone, keeps contaminants out of cooking area, extending shortening life
- Cold rolled steel frypot
- Front drain ball valve 1" (25.4mm) IPS
- 15 lbs shortening capacity
- 100% safety system

- 1° F snap action thermostat
- Piezo spark ignition
- Rear gas connection w/ pressure regulator
- Natural or propane gas
- 45,000 total BTU
- Twin fryer baskets

## Optional Features:

Stainless steel back and bottom

Note: Stands are available see form # CS24/CSD

## Specifications:

Gas designer series fryer, Model GD-15F; 15" (381mm) wide, 24" (610mm) deep x 20" (508mm) high, easy clean design, with stainless steel front and sides. Steel frypot with open pot design, 15 lbs. shortening capacity and deep cold zone. Exclusive 1° F snap action thermostat. Piezo spark ignition, natural or propane gas, 45,000 total BTU input. Designed as free standing or to be banked with other GD series equipment.













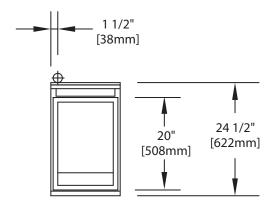
MODEL		ver All Dimensions		Total Input	Cu.	Shipping Wt
MODEL	Width	Height	Depth	BTU/Kw	Ft.	Lb/kg
GD-15F	15" (381mm)	20" (508mm)	24" (610mm)	45,000/13.2	6	120/54

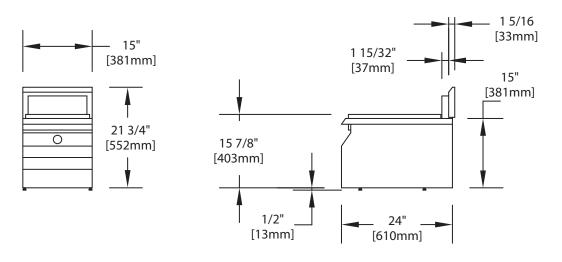
Gas Input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Clearai Combust		Floor or Base
Sides	Back	
6" (152mm)	6" (152mm)	Non Combustible

Manifold	Manifold Operating Pressure			
Inlet Size	Natural		Prop	oane
NPT	"WC	mbar	"WC	mbar
1/2"	4.2	10.5	9	22.4





Form# GD-15F (08/23/11)

