



Over 90 Years Of Quality Foodservice  
Products And Service

Job \_\_\_\_\_ Item No. \_\_\_\_\_

## GF-15 Gas Counter Top Fryer



Model GF-15

### DESCRIPTION

Wells GF-15 Gas counter top fryer is one of the most dependable, durable and easy-to-use fryers in the industry and comes with two side hanging, 1/2-size fry baskets standard. The fry pot is made of stainless steel and features a front access drain valve and holds 15 Lbs. of oil.

### SPECIFICATIONS

**CONSTRUCTION** – features stainless steel top, front, sides, and fry pot. Adjustable 4" legs are standard. a 3/8" N.P.T. female gas connection is provided.

**GAS FIRED** – The GF-15 features 30,000 BTUH for quick pre-heat and fast recovery. The high-performance, in-shot burner with copper plated kettle fins deliver even heat distribution and optimal heat transfer. Pre-heat time to 350° F is approximately 15 minutes. 4,900 BTUH is required to maintain 350° F. The GF-15 will produce 28 Lbs. of French fries per hour.

**CONTROLS** – The operator-controlled, snap action thermostat ranges from 200° F to 375° F and responds quickly to temperature adjustments, while an automatic pilot light is provided for easy ignition. A high-limit safety thermostat is provided standard.

### STANDARD FEATURES

- ☐ Stainless steel front, top & sides
- ☐ Stainless steel 15 Lb. fry pot with front access drain valve
- ☐ Two, 1/2-size fry baskets
- ☐ 4-inch adjustable legs
- ☐ 30,000 BTUH Gas in-shot burner in Natural or LP
- ☐ Positive-off operator-adjustable thermostat
- ☐ Safety high-limit thermostat to prevent over heating
- ☐ 3/8" female N.P.T. rear gas connection
- ☐ 2-year limited parts & 2-year limited labor warranty

### OPTIONS & ACCESSORIES

- ☐ 1/2-size fry basket
- ☐ Full size fry basket
- ☐ Fry pot replacement
- ☐ 4-inch metal leg set of four

### CERTIFICATIONS



Sheet No. GF15-3/16



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**NOTE:** Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



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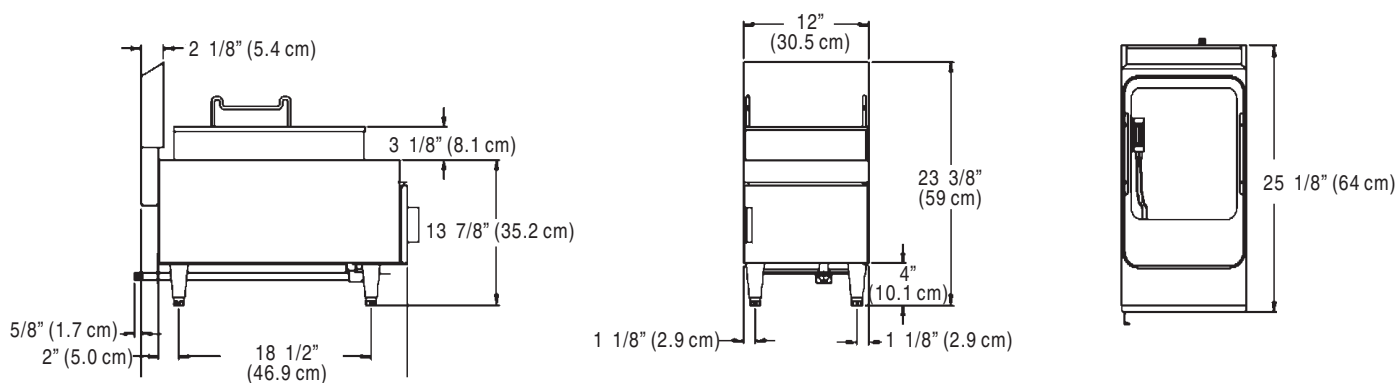
## GF-15 Gas Counter Top Fryer

### MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE

BACK	SIDE	BOTTOM	FRONT
0	0	4	0
0	0	[10.1]	0

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Model Number	W x D x H (w/legs)	BTUH Ratings		Weight (Shipping)	Weight (Installed)
		NG	LP		
GF-15	12" x 25-1/8" x 23-3/8" 305mm x 640mm x 590mm	30,000	30,000	64 Lbs. 29.1 Kilos	75 Lbs. 34.1 Kilos

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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