



## **70-100 lb Gas Deep Fryer with 5 Tube Burners, 150,000 BTU**

The Entree' GF150 is a robust 5-tube gas fryer with a 70-100 lb oil capacity, delivering an impressive 150,000 BTUs per hour for high-demand kitchens. Its durable stainless steel vat is designed with a large cold zone at the bottom, effectively preventing food particles from burning and helping to maintain oil quality for longer, ensuring efficient and consistent frying performance.

### **Gas Deep Fryer. 70 - 100 LB**

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat
- 6" stainless steel adjustable heavy duty legs

- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 ¼" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 450°F/232°C hi-limiter guarantees safety
- Optional with casters

Model	Total Input	Product(WxDxH)	Packing (WxDxH)
GF150-N	150,000btu/hr	21x 30.2 x 46.5"	24x 32.7x 33.8"
GF150-P	150,000btu/hr	21x 30.2 x 46.5"	24x 32.7x 33.8"