





GFE 40 / RS

Four tubular burners: high efficiency heating system

Precise temperature control with overshoot safety feature

Double basket holders with hygienic shaft design

Oil drain kit and container included

Two frying baskets included

Crumb filter included

Available Model

GFE 40/RS





GFE 14 1T / 2T

Compact design: single basket for single tank

Double tank version suitable for versatile frying

Two tubular burners per tank for high performance frying

Oil drain kit and container included

One frying basket for each tank included

Crumb filter included

Available Model

GFE 14 1T

GFE 14 2T











Crumb Filter
Minimizing burnt particle that is
difficult to clean





Stainless Steel
Reinforced Basket
Designed for durability





Case Study: French Fries



Deep-fry 1.5 kg of frozen french fries in each basket within 5 minutes, resulting in perfect golden colored fries with crisp skin and soft inner part.

Case Study: Spring Roll



Fit and finish 21 spring rolls in two minutes for each basket, resulting in readyto-serve crunchy skinned spring roll without drying the inner filling inside the skin.

Model	Description	Dimension (mm)	Capacity (liters)	Tank Dimension (mm)	Power (kW)
GFE 40 / RS	Economic Gas Fryer	400 x 735 x 870/1130	23	352 x 381 x 340	21
GFE 14 / 1T	Single Tank Economic Gas Fryer	300 x 735 x 870/1130	14	206 x 381 x 340	10.5
GFE 14 / 2T	Double Tank Economic Gas Fryer	600 x 735 x 870/1130	2 x 14	2 of 206 x 381 x 340	21