



Gas Floor Model Fryer

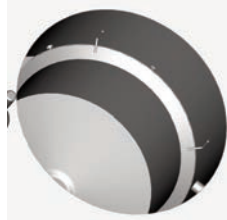
KD-GAL-75-C



The Gas Floor Model KD-GAL-75-C Fryer from **KITDELSM** can cook 72 pieces of crisp, moist fried chicken quickly and easily. With minimum effort and expense, this user-friendly fryer delivers delicious results and maximum profits, every time.

- Available for economical Natural or LP gas.
- Durable stainless steel construction.
- Not just for chicken! Diversify your menu to include other mouth-watering fried food favorites.
- 5-inch casters provide easy mobility that rolls easily through most any standard door opening.
- Unique circular Heat Exchanger, surrounds product with 85,000 BTU's of heat for even complete cooking and fast recovery time.
- Multi-functional, computer controller, precisely monitors temperature and cooking time; features energy-saving COOL mode, Boil-out mode and Force-Filter mode. Easily configurable to User requirements. Can store 50 different menu item cooking presets.
- Reliable basket lift raises basket when done.
- Enhanced safety features greatly reduce the potential for accidental cooking oil fires.
- Fits into limited space; easy to operate, clean, and maintain while having plenty of capacity to feed a hungry crowd.

Design Features



Circular Gas Heat Exchanger

Highly efficient circular design provides a true "cold zone" and excellent heat transfer, resulting in reduced gas consumption, even heating and fast recovery. Oil heats evenly through the full 360° circumference of the pot, delivering 85,000 BTU's. A unique dual burner system provides further energy savings when cooking light loads, or during idle periods.



Automatic Basket Lift

Load, set and start cook cycle in one step. When cooking is done, the basket is automatically lifted out of the hot cooking oil, allowing for safe and easy unloading of product.



Built-in Oil Filtration System

Can complete a filter cycle in 5 minutes. Uses disposable paper filter media, or an optional reusable, stainless steel, filter screen. Allows for 1-step draining, pot cleaning and oil filtering. One turn of a valve automatically refills pot with filtered oil. This system will increase cooking oil life by at least 50%.

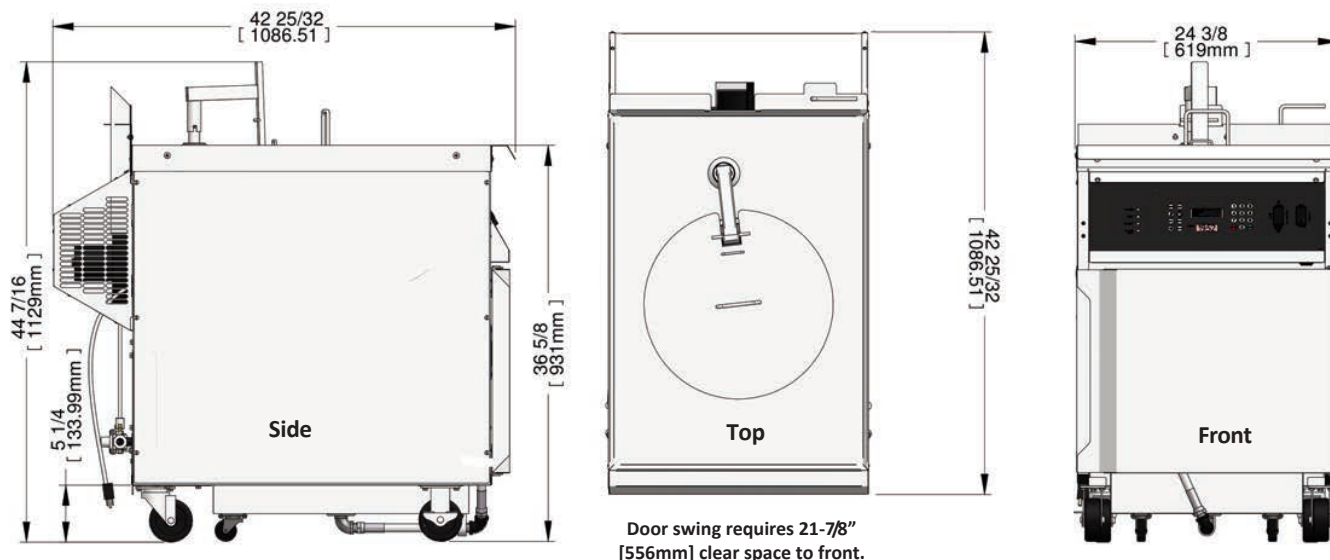
Standard Features:

- Automatic Basket Lift
- Built-in oil filtration system
- Computer Controller
- High oil temperature safety limit control
- Drain Valve safety interlock ... built-in redundancy for added safety
- Low oil level safety interlock ... safeguards against accidental oil fire
- Heat Exchanger high temperature safety shutdown
- Includes gas supply line regulator.
- Electro-polished stainless steel Basket
- Basket/Pot Cover
- Heat-resistant Brush Set ... pot brush, small element brush, drain clean-out brush
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Metal Crumb Scoop



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Specifications

Construction: 18-Ga & 20-Ga stainless steel ... Reversible Door swing ... Dual stainless gas burners, 42,500 BTU ea.

Dimensions:

Width	Depth	Height	Floor Space	Fry Pot	Fry Basket
24-3/8" [619mm]	42-1/8" [1070mm]	44-1/8" [1120mm]	7.1 sq.ft [0.7 sq.m]	18-5/8" dia X 15-1/4" deep [473 mm X 387 mm]	14-1/2" dia X 13-27/32" deep [368 mm X 352 mm]

Electrical Specifications:

Voltage	Phase	Amps	Wire
120	1	2	Cord set included

Computer Controller:

- 50 Editable Menu Item Cooking Presets
- Cooking Temperature Range: Ambient to 350°F [177°C]
- High Limit Temperature: 425°F [220°C]
- Energy-saving Cool Mode - Force Filter feature - Triple Fire Safety Interlocks

Capacities:

- Cooking Oil: 75 lbs [34 kg]
- Product: 24 lbs [11 kg] ... Chicken - approx. 72 pieces, 8-way cut

Gas Specifications: INSTALL INSTRUCTIONS MUST BE FOLLOWED

- 85,000 BTU
- Orifice size: (NAT) SL to 3000 ft ... (LP) SL to 4000 ft (LP) elevation
Different orifices may be needed, depending on actual elevation.
- 1/2" Supply line required.
- In-line regulator required on gas line (**not provided**)

Shipping Specifications:

Width	35" [889 mm]	Crated Weight	445 lbs [202 kg]
Depth	47" [1194 mm]		
Height	49" [1245 mm]	Uncrated Weight	355 lbs [161 kg]
Cube	47 ft ³ [1.3 m ³]		

Included Accessories:

- 1 Waste Oil Discharge Hose
- 1 Heat-resistant Drain Clean-out Brush
- 1 Stirring Utensil
- 1 Pot Cover
- 1 Heat-resistant Pot Brush
- 1 L-Shaped Heat-resistant Element Brush
- 1 Steel Crumb Scoop
- 5 Sheets Filter Paper

How to Specify:

1. Electrical Options

Specify part number from the following:

✓	Voltage	Hz	Phase	Load Config	Fuel	Part Number
	120	60	1	Delta	LP	71393-KD
	120	60	1	Delta	NAT	71392-KD

2. Additional Accessories (extra cost)

Specify part number and quantity of accessory items needed:

✓	Qty	Description	Part Number
		Fry Basket	91811-KD
		Filter Paper, Case of (100) sheets	60810
		Filter Powder, Case of (60) packets	00500000
		Boil Out, Case of (4) 8-lb containers	00500003

3. Shipping

Specify preferred shipping method



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