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› Elite Kitchen Supply Commercial Gas Donut Fryer GF-24P Instruction Manual

Elite Kitchen Supply GF-24P

Elite Kitchen Supply Commercial Gas Donut Fryer

MODEL: GF-24P

Instruction Manual

1. Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Elite Kitchen Supply Commercial Gas Donut Fryer, Model GF-24P. Please read all instructions thoroughly before installation and use. Retain this manual for future reference.

2. Safety Information

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- This appliance is designed for commercial use only. Do not use for residential purposes.
- Ensure proper ventilation in the installation area.
- Only qualified personnel should install, service, or repair this gas appliance.
- Keep the area around the appliance clear and free from combustible materials.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- In case of a gas odor, immediately shut off the gas supply, open windows, and evacuate the area. Do not attempt to light any appliance.
- Always use caution when handling hot oil.
- This unit is calibrated for operation at an elevation of sea level -2000ft.

Note: Our warranty does not cover equipment used in food trucks, trailers, boats, residential addresses, islands, or built-in decorations.

3. Components and Features

The Elite Kitchen Supply GF-24P Commercial Gas Donut Fryer is constructed from heavy-duty stainless steel,

designed for durability and ease of cleaning in commercial kitchen environments. Key features include:

- **Stainless Steel Construction:** Front and galvanized sides for robust performance.
- **4-Tube Burner System:** Provides consistent heating for optimal frying.
- **Large Fry Pot:** Flat-bottom design, ideal for high-volume donut and funnel cake production.
- **Dual Fryer Baskets:** Two removable mesh baskets with comfort-grip handles for efficient food handling.
- **Thermostatic Control:** Adjustable temperature range from 200°F to 400°F.
- **Pilot System:** Standby stainless steel pilot with cold zone for easy start.
- **Side Extension Trays:** Provides convenient workspace.
- **Protective Lid:** Helps maintain oil temperature and cleanliness.
- **Drain Valve:** 1 1/4" full port drain valve for easy oil management.
- **Adjustable Legs:** 6" stainless steel legs for leveling.



Image: The fryer's interior with removable mesh baskets and the protective lid.



Image: The convenient side extension tray for additional workspace.

4. Setup

Proper setup is crucial for safe and efficient operation. This appliance must be installed by a qualified technician in accordance with local codes and the National Fuel Gas Code ANSI Z223.1/NFPA 54.

1. **Unpacking:** Carefully remove the fryer from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier.
2. **Location:** Place the fryer on a level, non-combustible surface in a well-ventilated area. Ensure adequate clearance from combustible materials as specified on the product label.
 - Rear Clearance: 6 inches (Combustible), 0 inches (Non-combustible)
 - Right Side Clearance: 6 inches (Combustible), 0 inches (Non-combustible)
 - Left Side Clearance: 6 inches (Combustible), 0 inches (Non-combustible)
3. **Leveling:** Adjust the 6-inch stainless steel legs to ensure the fryer is perfectly level.
4. **Gas Connection:** Connect the fryer to a natural gas supply using a 1/2" NPT rear gas connection. Ensure all connections are leak-tested by a qualified technician. The manifold pressure is 4 IN.W.C.
5. **Initial Cleaning:** Before first use, clean the fry pot and all accessories with warm, soapy water. Rinse thoroughly and dry completely.



Image: Overall dimensions of the GF-24P fryer for proper placement.

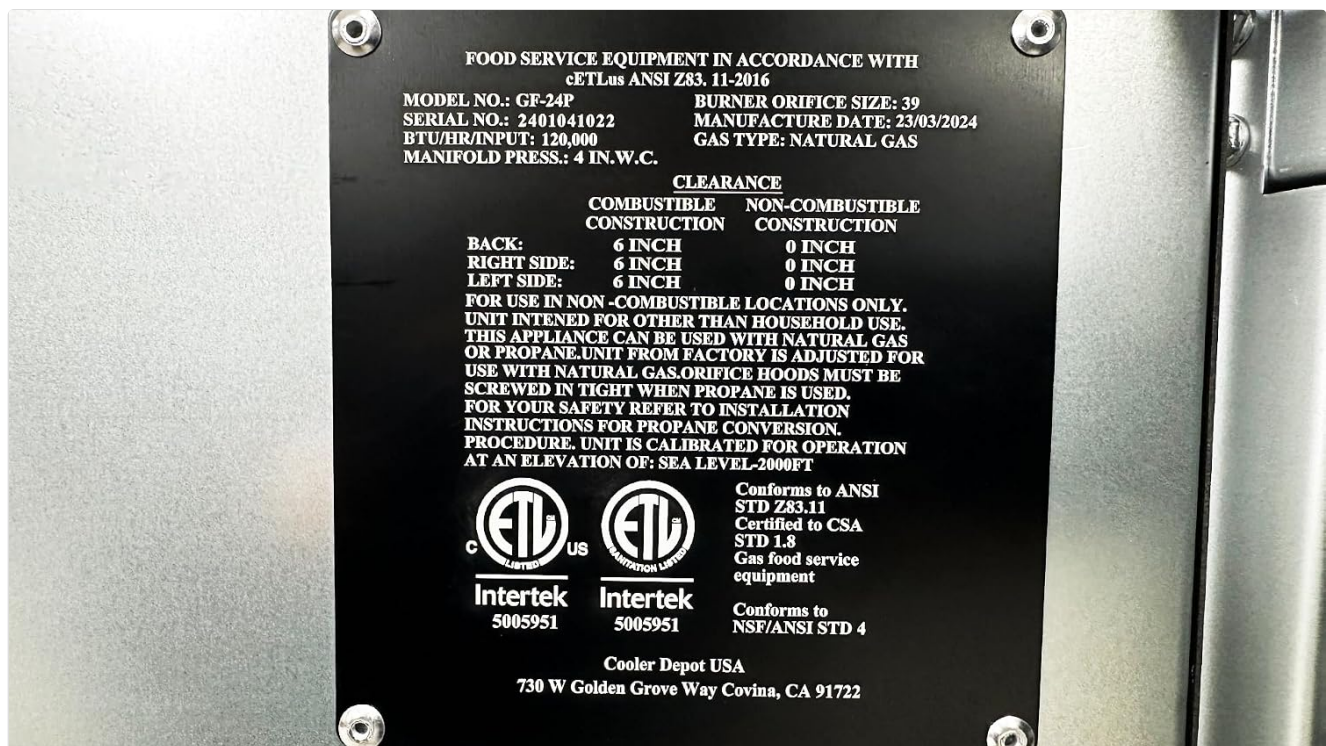


Image: Product label detailing gas specifications and clearance requirements.

5. Operating Instructions

1. **Fill with Oil:** Ensure the drain valve is closed. Fill the fry pot with cooking oil to the recommended fill line. The fryer has an oil capacity of approximately 16 liters (170 lbs).
2. **Ignite Pilot Light:** Follow the instructions on the appliance for lighting the pilot light. Ensure the pilot is lit and stable before proceeding.
3. **Set Temperature:** Turn the thermostat control knob to the desired frying temperature, typically between 200°F and 400°F. The prompt response thermostat ensures fast temperature recovery.
4. **Preheat:** Allow the oil to preheat to the set temperature. This may take several minutes depending on the initial oil temperature and volume.
5. **Frying:** Carefully place donuts or other products into the frying baskets. Lower the baskets into the hot oil. Avoid overloading the baskets to maintain oil temperature and ensure even cooking.
6. **Monitor:** Observe the cooking process. The dual baskets allow for continuous frying.
7. **Remove Products:** Once cooked, lift the baskets and allow excess oil to drain. Transfer products to a cooling rack or preparation area.
8. **Shut Down:** When finished frying, turn the thermostat to the 'OFF' position. If the fryer will not be used for an extended period, turn off the main gas supply valve.
9. **Oil Draining:** Once the oil has cooled to a safe temperature, open the 1 1/4" full port drain valve to drain the oil into a suitable container. The built-in drip tray facilitates this process.

6. Maintenance

Regular maintenance ensures the longevity and optimal performance of your fryer.

- **Daily Cleaning:** After each use, and once the oil has cooled, drain the oil and clean the fry pot thoroughly with warm, soapy water and a non-abrasive cloth. Rinse and dry completely. Clean the exterior stainless steel surfaces with a damp cloth and mild detergent.
- **Oil Filtration/Replacement:** Regularly filter or replace cooking oil according to your operational needs and

food safety standards.

- **Burner and Pilot Maintenance:** Periodically inspect the burners and pilot light for any blockages or signs of wear. Clean as necessary. This should ideally be performed by a qualified technician.
- **Drain Valve:** Ensure the drain valve operates smoothly and is free of obstructions.
- **Legs:** Check that the adjustable legs are secure and the fryer remains level.

7. Troubleshooting

If you encounter issues with your fryer, refer to the following common troubleshooting steps. For complex problems, contact a qualified service technician.

Problem	Possible Cause	Solution
Burners not igniting	No gas supply; Pilot light off; Clogged pilot orifice	Check main gas valve; Relight pilot; Clean pilot orifice (qualified technician recommended)
Oil not heating	Thermostat set too low; Burners not fully on; Insufficient gas pressure	Adjust thermostat; Ensure burner controls are fully open; Verify gas pressure (qualified technician)
Uneven heating	Clogged burner ports; Fryer not level	Clean burner ports (qualified technician); Level the fryer using adjustable legs
Excessive smoke	Oil temperature too high; Old or contaminated oil	Reduce thermostat setting; Replace oil

8. Specifications

Detailed specifications for the Elite Kitchen Supply Commercial Gas Donut Fryer Model GF-24P:

Feature	Specification
Model Name	GF-24P
Brand	Elite Kitchen Supply
Material	Stainless Steel
Product Dimensions (D x W x H)	41.3" x 56.8" x 58"
Fry Pot Dimensions	29.5" x 36.6" x 13"
Shipping Weight	310 lbs
Oil Capacity	170 lbs (approx. 16 liters)
Gas Type	Natural Gas
BTU/HR/Input	120,000
Number of Tube Burners	4
Burner Orifice Size	39
Manifold Pressure	4 IN.W.C.

Feature	Specification
Temperature Range	200°F - 400°F
Certification	ETL Certified

Gas Doughnut Fryer



- ☐ GF-18P 125 pounds gas fryer(3-tubes)
- ☐ GF-24P 170 pounds gas fryer(4-tubes)
- ☐ GF-34P 220 pounds gas fryer(6-tubes)

STANDARD FEATURES

- Stainless steel front and galvanized sides
- Cast iron vertical burner
- Thermostat (200° F- 400° F) controlled
- Open S/S fryer pot with cold zone
- Standby S/S pilot for easy start
- 6" stainless steel leg
- Milivolt control valve
- Prompt response thermostat ensures fast temp recovery
- 450° F hi limit for safety
- 1 1/4" full port drain valve
- S/S heater exchanger with baffle for high efficiency
- S/S hanger plate at the back
- Flat bottom design perfect for funnel cakes and donuts
- 1/2" NPT rear gas connection
- Reversible built-in drip tray drains oil and is a lid to cover the unit when not in use.
- Gas type should be specified when confirming order

Spec sheet

Model	GF18P	GF24P	GF34P
Exterior Dimensions	45 x 41.3 x 58"	56.8 x 41.3 x 58"	72.55 x 41.3 x 58"
Packaging Dimensions	46.5 x 26.8 x 41.3"	46.5 x 32.6 x 41.3"	46.5 x 39.37 x 41.3"
Fry Pot Dimensions	23.6 x 36.6 x 13"	29.5 x 36.6 x 13"	37.5 x 36.6 x 13"
Exterior Material	SS front, Galvanized sides	SS front, Galvanized sides	SS front, Galvanized sides
Interior Material	SS pot, Galvanized sides	SS pot, Galvanized sides	SS pot, Galvanized sides
Unit Weight	244lb.	264lb.	299lb.
Shipping Weight	286lb.	310lb.	350lb.
Burner Style	Tube burner	Tube burner	Tube burner
Number of Fry Baskets	1	1	1
Number of Fry Pots	1	1	1
Intuitive Millivolt Control (Yes/No)	Yes	Yes	Yes
Oil Capacity	125lb.	170lb.	220lb.
Temperature Range	93°C / 200°F to 204°C / 400°F	93°C / 200°F to 204°C / 400°F	93°C / 200°F to 204°C / 400°F
Max. Temperature Limit	450°F / 232°C	450°F / 232°C	450°F / 232°C
Number of Tubes	3	4	6
Burner BTU	30,000	30,000	20,000
Total BTU	90,000	120,000	120,000
Split Pot(Yes/No)	No	No	No
Standby Pilot(Yes/No)	Yes	Yes	Yes
Gas Inlet Size	1/2"	1/2"	1/2"
Gas Convertible(Yes/No)	Yes	Yes	Yes
Acessories Included	No	No	No
Certificate	ETL	ETL	ETL



Image: Manufacturer's specification sheet for GF-24P and related models.

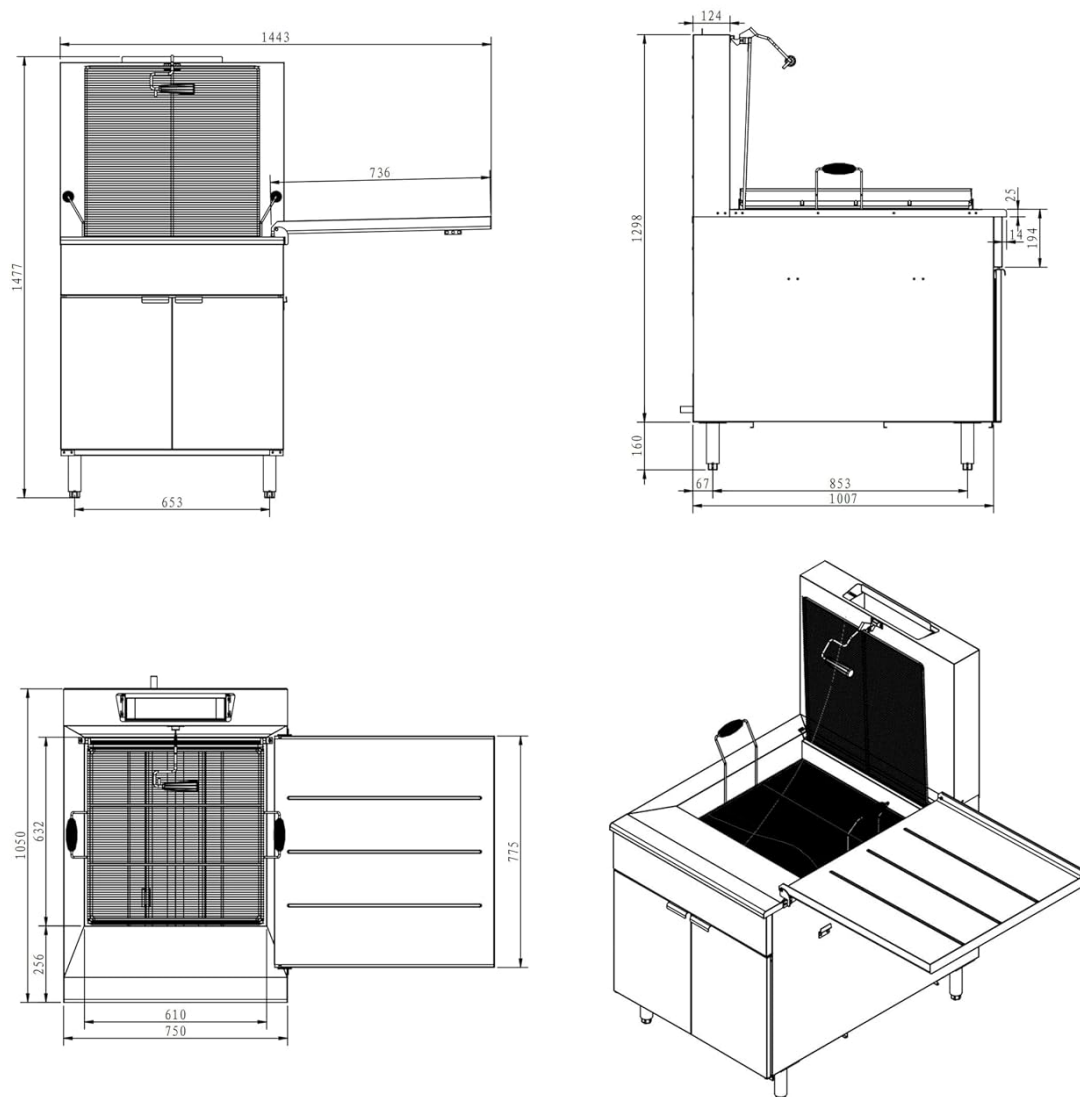


Image: Technical drawing with detailed measurements of the fryer.

9. Warranty and Support

Elite Kitchen Supply provides the following warranty for this product:

- **Parts Warranty:** 1 year on all parts.
- **Labor Warranty:** 1 month on labor.

Warranty Exclusions:

The warranty does not cover equipment used in food trucks, trailers, boats, residential addresses, islands, or built-in decorations.

For technical support, service, or warranty claims, please contact Elite Kitchen Supply directly. Ensure you have your model number (GF-24P) and purchase information available.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question