GFTB-40/50/70
Heavy-Duty Stainless Steel Gas Tube Deep Fryers

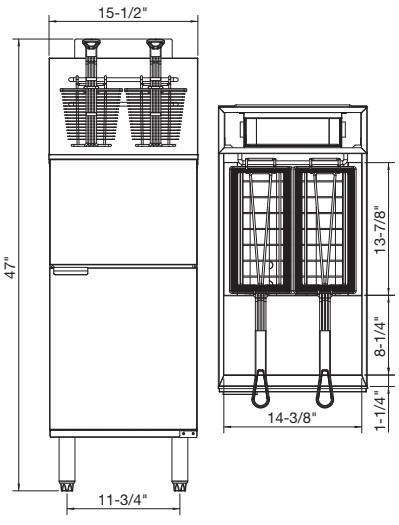


REL-GFTB-40/50 REL-GFTB-70

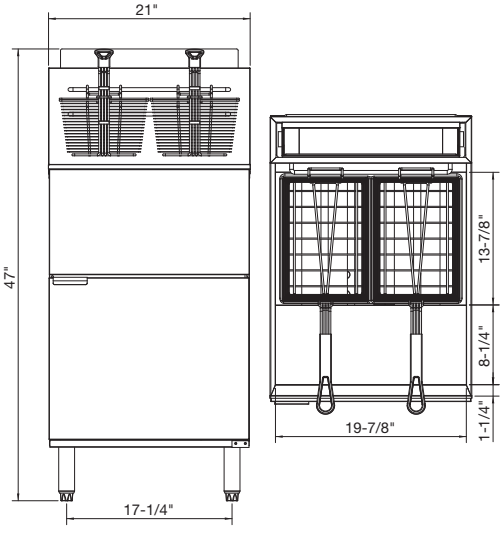
REL-GFTB-40 – 40-pound fryer (3 Tubes)
REL-GFTB-50 – 50-pound fryer (4 Tubes)
REL-GFTB-70 – 70-pound fryer (5 Tubes)

- Stainless steel front and galvanized sides
- Cast iron vertical burner, each 30,000 BTU/hr
- Thermostat (200° F – 400° F) controlled
- Open S/S fryer pot with cold zone
- Standby S/S pilot for easy start
- 6" stainless steel adjustable heavy duty legs
- Milivolt control valve
- Prompt response thermostat ensures fast temp recovery
- 450° F high 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
- Two chromed basket with plastic coating handles
- 1/2" NPT rear gas connection
- Gas type of GFTB-50 to be specified at time or order

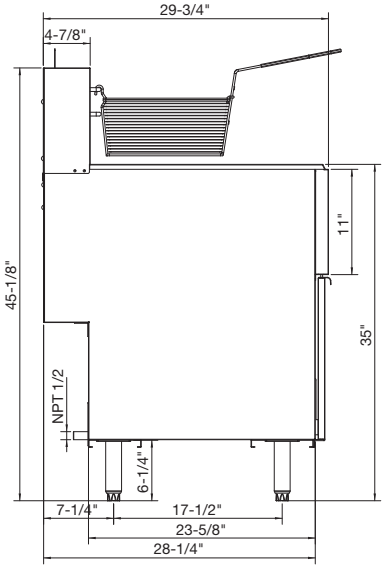
Intertek Intertek



REL-GFTB-40/50



REL-GFTB-70



Model	Capacity	Gas Type	Total BTU/HR	Dimensions (IN)	N/W (LB)	G/W (LB)
REL-GFTB-40-NG	40 lbs	Natural Gas	90,000	15.5x47x29.375	143	157
REL-GFTB-50-NG	50 lbs	Natural Gas	120,000	15.5x47x29.375	157	181
REL-GFTB-50-LP	50 lbs	Liquid Propane	120,000	15.5x47x29.375	157	181
REL-GFTB-70-NG	70 lbs	Natural Gas	150,000	21x47x29.375	172	183

For complete information and specifications on all Reliant products, visit **www.paragondirect.ca**