# COMMERCIAL HEAVY DUTY
# GAS FRYER

## MODEL NOs.

**GF-16A**

**GF-28A**

**FM-28A**


**GF-28**

### CONTENTS



### STANDARD FEATURES:

- Quality construction
- Heavy duty 18 gauge Stainless Steel Unibody Construction for long life. Welded for leakproof operation.
- 16 gauge Stainless Steel Heat Tube exchangers for maximum heat transfer.
- Heavy duty cast iron burners.
- Drain valve slanted for fast draining of fats.
- Designed for maximum accessibility and service.
- Large foaming area.
- Automatic temperature control.
- Precision Thermostat for sogg-free frying.
- Super fast heat up and recovery seals and cooks food to perfection.
- Design certified by A.G.A.
- NSF Listed
- MEA Listed

### SPECIFICATIONS

| MODEL NO. | BTU GAS INPUT | TYPE GAS | FAT CAP. |
|---|---|---|---|
| GF-28A | 45000 @ 4 W.C. | NATURAL | 28 LBS. |
| FM-28A | 41500 @ 10 W.C. | PROPANE | 28 LBS. |
| GF-16A | 25000 @ 4 W.C. | NATURAL | 18 LBS. |
| | 22500 @ 10 W.C. | PROPANE | 18 LBS. |

### WARRANTY

Every Cecilware product has been carefully inspected before shipment. The finest of materials and the highest standards of workmanship have been built in to the equipment.

Within 1 year of purchase, should any Cecilware product show defect in factory workmanship or material, we agree to repair, at our option or replace without cost to user such parts which prove upon factory inspection to have been so defective. All equipment must be shipped transportation charges prepaid for acceptance. This warranty covers replacement parts only, labor charges are covered for 90 days after installation.

This warranty does not apply under the following conditions:

- neglect or abuse of equipment
- excessive lime condition
- improper installation
- any outside modification to equipment

Every Cecilware urn body is covered for three years. This warranty covers the stainless steel body and stainless steel liners only.

Portable equipment such as Electric Fryers, Food Warmers, Electric Stoves, Dispensers, Plug-In Urns, Coffee Brewers and Warmers must be returned to the factory or brought to an authorized service station for repair.

**FOR YOUR SAFETY**

**DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

**This installation must conform with local codes, with the National Fuel Gas Code ANSI Z23.1 (latest edition), Natural Gas Installation Code, CAN/CGA - B149.1 the Propane Installation Code, CAN/CGA - B149.2 as applicable.**

**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 the equipment.**


CECILWARE®

**CECILWARE CORPORATION**

43-05 20th Avenue, Long Island City, NY 11105 (718) 932-1414 Fax (718) 932-7860

**FOR YOUR SAFETY**

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

## SAFETY PRECAUTIONS

**FOR YOUR SAFETY, THE FOLLOWING SAFETY PRECAUTIONS SHOULD BE FOLLOWED AND ENFORCED.**

1. **Instructions must be posted in a prominent location and all safety precautions taken in the event the user smells gas. Obtain this information from your local gas supplier.**

   **IF YOU SMELL GAS**

   ***1. OPEN WINDOW 3. EXTINGUISH ANY OPEN FLAMES***

   ***2. DON'T TOUCH ELECTRICAL SWITCHES 4. IMMEDIATELY CALL YOUR GAS SUPPLIER***
2. **LIGHTING - Follow the instructions on page 3 and on label attached to side of unit.**
3. **DO NOT place anything over the flue opening.**
4. **DO NOT place combustible or non-combustible materials in the vicinity of the hot plate as this could cause fires or obstruct air to the main burners.**
5. **This installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z23.1 (latest edition), or the Natural Gas Installation Code, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2 as applicable.**
6. **Provide adequate air supply and ventilation.**
7. **Provide adequate clearance for air openings into the combustion chamber.**
8. **Provide clearances for servicing and proper operation. This unit must be placed on a non-combustible surface. Minimum clearances from combustible and non-combustible construction: 6 inches from side and 6 inches back.**
9. **Unit plate must be disconnected from gas supply during any pressure testing of pipelines in excess of 1/2 psig (3.45 KPa), and insolated by turning off manual gas shut-off valve during any testing equal to or less than 1/2 psig.**
10. **Retain this manual for future reference.**

## INSTALLATION AND OPERATING INSTRUCTIONS

**UNPACKING:** Carefully remove unit from container and inspect to any damage due to shipping.

**CAUTION:** Examine the gas specification label attached to the door panel to be certain that the type of gas for which the unit is equipped is the same as the gas supply available.

**INSTALLATION:** Legs (in a plastic bag) are shipped with unit. To install legs, carefully tip the fryer up on its back and screw the four legs into the the threaded brackets on the bottom of the fryer. Select a location and level unit by turning the leg adjustment screws (12) as indicated in the drawing.

**GAS HOOK-UP:** (For Installation Code see note 5 above). The fryer comes equipped with a 3/8" NPT Pressure Regulator (4" W.C. for Nat. Gas and 10" W.C. for Propane) which is located between the manifold pipe and the 3/8" NPT gas inlet pipe. The size of the supply pipe to the fryer is very important for peak performance. Check with your local gas company as to the proper pipe size. A manual gas shut-off valve should be installed between gas supply line and fryer.

Check for gas leaks with soap and water solution before attempting to light the fryer. Adequate ventilation should be provided where the fryer is installed.

**DO NOT CONNECT THE FRYER FLUE DIRECTLY TO A BUILDING EXHAUST PIPE.**

**FILLING FRY TANK:** Always use top grade commercial shortening with high smoke point and resistance to breakdown. Result: Longer fat life and better tasting food.

Be certain that the drain valve is closed before filling the fat container. Fill the fry tank with cooking compound to the level line at the rear of the fat container or two inches above the top of the burner tubes.

**NOTE:** If solid fat is used, make sure that it is packed in solid and between the heat tubes and on the top before lighting the unit. Insufficient packing will cause the heat tubes to reach excessive temperatures and cause the fat to burn. Damage to the tubes may also result. It is safest to melt the shortening gradually by turning the burners on and off for seconds until the tubes are covered with melted shortening.

## POSITIONING OF FRYER

The Fryer must be placed in operating position in such a way that accidental tipping of unit, or spilling of hot oil, cannot occur.

The unit may be restrained by either:

1. Connecting unit in battery with others, or
2. Locating unit in an alcove, or
3. Using cable ties - as supplied with units with casters.
4. Activating foot brakes on casters once unit is in final position.

## MOVING THE FRYER

Moving a unit with hot oil in the tank may cause spilling of oil which can cause serious burns or broken bones due to slipping on oil. Thus, if it becomes necessary to move a Fryer to a new location, the following precautions should be taken:

1. Allow oil in tank to cool to a low enough temperature so it can be transferred to storage containers. **WEAR EYE PROTECTION WHEN TRANSFERRING HOT OIL.**

   **CAUTION:** In the case of plastic transfer containers - make sure the oil is cool enough not to melt the container.
2. Disconnect gas line.
3. Remove restraints and relocate the unit.
4. Secure unit properly in new location before reconnecting the gas line.

   **DO NOT LIGHT GAS UNTIL TANK HAS BEEN FILLED WITH OIL.**
5. Reload the oil.

**LIGHTING INSTRUCTIONS:** Follow the lighting instructions as outlined on the door of the fryer. **NOTE:** When the fryer is lit for the first time, it may take a little longer to light the pilot until the air is purged out of the system.

**LIGHTING INSTRUCTIONS** (See Illustration on pg. 4)

1. Set the thermostat knob to "OFF" position.
2. Turn the gas cock valve (A) to the position where the word "pilot" lines up with the red button (B).
3. Depress the red button (B) and apply a lighted match to the pilot (C). Hold the red button in the depressed position for approximately 60 seconds and then release, the pilot should remain lit. If the pilot flame is not approximately 1" long, make the necessary adjustments by following the instructions for pilot flame adjustments.
4. Turn the gas cock valve (A) so that the word "ON" lines up with the red button.
5. To ignite the main burners, rotate the thermostat dial (D) to the desired frying temperature.
6. For stand-by periods, turn the gas cock valve (A) to the pilot position by lining up the word pilot with the red button.
7. To shut the fryer down completely, line up the word "OFF" with the red button (B) while lifting the unlocking (J) pin to accomplish this setting.

**RELIGHTING** - Shut off all gas and wait 5 minutes before relighting pilot.

**OPERATION**—Set your thermostat dial for the recommended temperature and allow the fryer to pre-heat. Pre-heat time from room temperature to 350 degrees is about 10 minutes. While pre-heating, the main burners will be lit and when the pre-set temperature is reached, the thermostat will automatically shut off the main burners. The pilot will remain lit and the precision thermostat will automatically control the fat temperature at this setting until the setting is changed or the gas is shut off.

A safety control system is built into the fryer which automatically shuts it off when the temperature of the fat exceeds 450° degrees. If this condition should occur, turn the thermostat to "OFF" and allow the fryer to cool. Wait at least 5 minutes before relighting pilot. If this condition should repeat, call a factory authorized service agency.

Fry baskets should be loaded to one half and never more than two-thirds their capacity; overloading always results in an improperly cooked product. After the food has been cooked, lift the baskets out of the fat and hang them on the basket supports for drainage.

**MAINTENANCE**—The fat container of your fryer will give you many years of service if you drain and clean it daily. CAUTION: Open drain valve (20) slowly to prevent splashing grease when draining tank. Use a suitable fryer cleaner and follow directions on the package. Strain or filter used frying compound before replacing in fat container. Make sure drain valve is closed before refilling fat container.

Clean lint and dirt off air shutters on main burners periodically. After longer periods, burners and pilot should be cleaned for proper ignition and burner flame efficiency.

Valves and automatic controls should be serviced only by a qualified service person.

## ADJUSTMENTS

**PILOT**—The pilot flame can be adjusted by first removing the pilot adjustment cap (F) located directly behind the gas cock valve. When the cap is removed, it will reveal an adjustment screw that should be turned counter-clockwise to raise it. Pilot flame should be adjusted to maintain a flame of approximately 1" long for proper ignition of the main burners. Replace pilot adjustment cap after adjustments are completed.

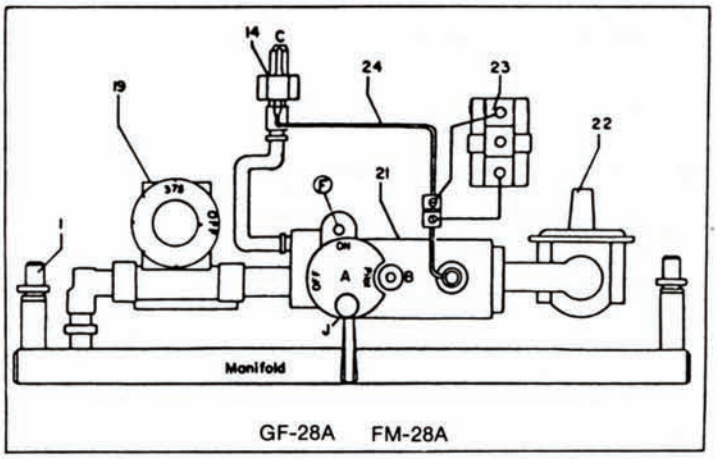
**BURNERS**– Fixed orifices and a pressure regulator set at 4" W.C. NAT and 10" W.C. PROP. control the gas input to the main burners. Adjust air shutters on burners to obtain a flame with a soft blue inner cone.

**THERMOSTAT**—Place a fryer thermometer in the fat and light main burners. Turn thermostat dial to 350° F and allow fat to heat. When the flames on the main burners go out, compare the reading of the thermometer with the setting of the thermostat dial. If the temperature does not coincide within a few degrees, proceed as follows:

Turn the thermostat dial to 375° and remove dial assembly without disturbing the setting. A small screw will be visible in the center of the thermostat shaft. Observe the temperature of the thermometer in the fat and when it approaches 375°, slowly turn the adjusting screw in the center of the thermostat shaft clockwise until the flames on the main burners go out. Turning the screw counter-clockwise will increase the temperature. Conversely, turning the screw clockwise will decrease the temperature. Replace the thermostat dial.

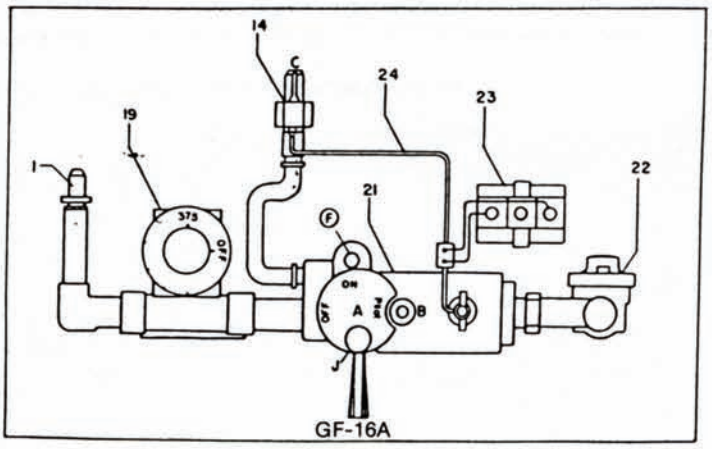
**HIGH LIMIT THERMOSTAT**— This thermostat is set at 450° F at the factory and should not be adjusted in the field. If the fat temperature exceeds the setting by 15° F, replace the high limit control.

Contact a factory representative or a local service company if major repairs or maintenance is required.




GF-28A FM-28A

ILL. 1



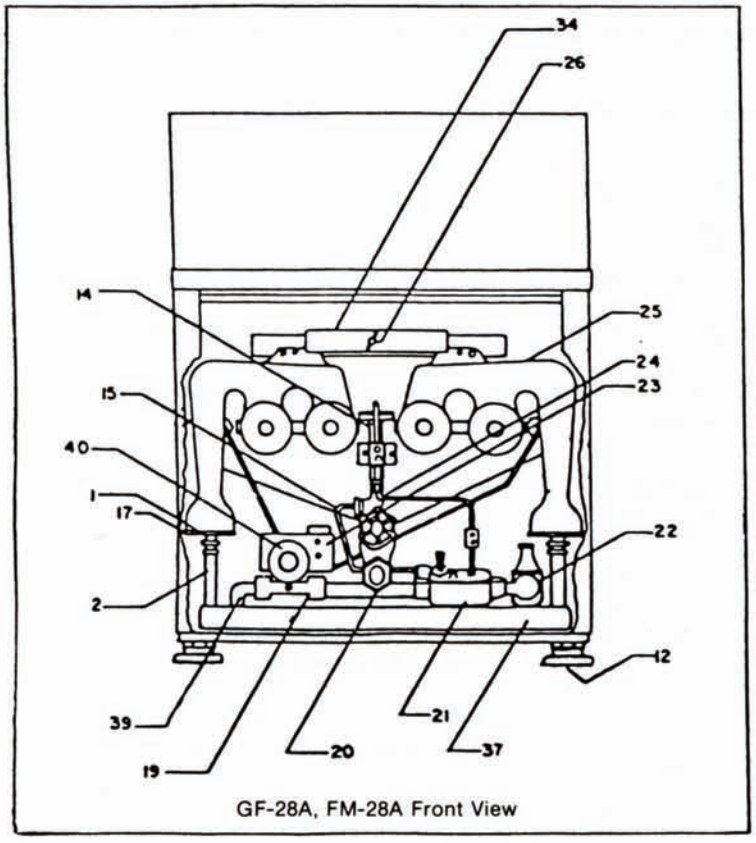

GF-16A

ILL. 2

## PARTS LIST
### GF-16A, GF-28A, FM-28A

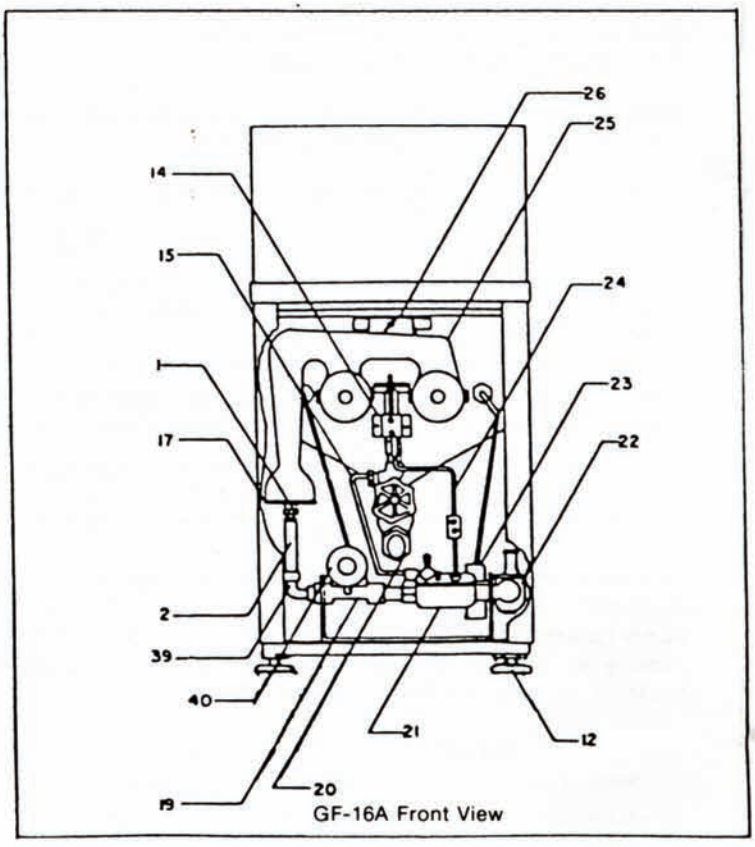
| FIG. NO. | ITEM | GF-16A | GF-28A, FM-28A |
|---|---|---|---|
| 1 | Orifice | F117A(NAT)<br>F168A(PROP) | F124A(NAT)<br>F168A(PROP) |
| 2 | Orifice Stem | K015A | K015A |
| 12 | Leg (4 per set) | M042A | M042A M002A (FM-28A) |
| 14 | Pilot | F131A(NAT)<br>F132A(PROP) | F131A(NAT)<br>F132A(PROP) |
| 15 | Pilot Tube (Alum.) | H054A | H035A |
| 17 | Air Shutter | F016A | F016A |
| 19 | Thermostat | L099A | L099A |
| 20 | Drain Valve | D005A | D005A |
| 21 | Baso Safety | L016A | L016A |
| 22 | Gas Pressure Regulator | L043A(NAT)<br>L198A(PROP) | L359A(NAT)<br>L198A(PROP) |

| FIG. NO. | ITEM | GF-16A | GF-28A, FM-28A |
|---|---|---|---|
| 23 | Hi Limit Control | L112A | L112A |
| 24 | Thermocouple W/Junction | F002A | F002A |
| 24A | Wire Ass'y. | L113A | L113A |
| 24B | Adaptor | L115A | L115A |
| 25 | Burner | G084A(PROP)<br>G085A(NAT) | G087A(NAT) left<br>G089A(NAT) right<br>G086A(PROP) left<br>G088A(PROP) right |
| 26 | 1/4-20 Wing Nut | P103A | P103A |
| 34 | Burner Clamp | | U240A |
| 37 | Manifold | | F029A |
| 38 | Brass EL | K029A | K075A |
| 39 | Thermostat Knob Red | M099A | M099A |




GF-28A, FM-28A Front View

ILL. 3




GF-16A Front View

ILL. 4