

# GTE-Series / Deep Fryer



## 1. Easy operation with microcomputer control

Temperature digital display,  
Setting oil temperature at every 1°C  
In case of trouble, the problem point is notified using an error code.

## 2. LPG gas cost is low By using ECO pipe.

heat efficiency 70% is possible. This heat efficiency is highest level of Gas Fryer.

## 3. Improve working area environment.

Temperature of Exhaust gas is 260°C. Around Fryer is not so hot environment..

## 4. GTE Fryer can use ALL Fried Food.

In case restart machine, Oil temperature will be quickly increase .  
Oil temperature returning 1.5times is quicker than conventional Fryer.

## 5. Install Oil Filtration Can Under Fryer.

Every time, You can use clean oil.

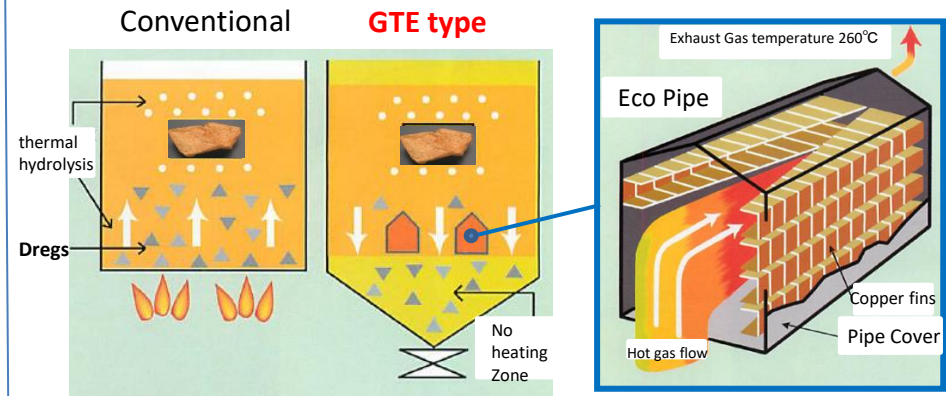
Why GTE Fryer can fry Good looking Fried Food?

Conventional Fryer

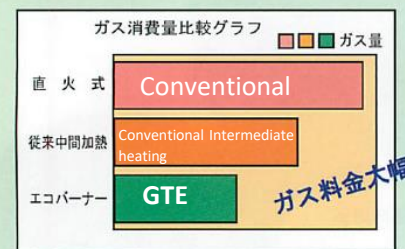
Fried dregs gather bottom of Fryer pot.  
Generate "thermal hydrolysis" due to heating again.  
Finally Oil will be not clean.

GTE type

Fried dregs go down through V-shaped ECO pipe to no heating zone (cool zone). Prevent Oil degraded.  
We can use fryer good condition. High Efficiency and quick Re-start time (Easily Back High Oil temperature) .



LPG Gas Consumption



Compared Increase temperature



Type	Size (mm)	Oil Pot Size (mm)	Oil Amount	Gas consumption	weight	Voltage
GTE-600	750 × 950 × 950	600 × 600 × 150	37L	18.6kW (16,000cal/h)	45kg	100V