

GDF14EL FRY DISPENSER



FIRST IN FRY DISPENSING
RAM

GDF14EL

Automated fry dispensing designed
for low or moderate volume locations
with limited kitchen space.

Dispenser Benefits:

- Reduces manual fry preparation labor
- Consistently produces more than 100 baskets per hour to handle rush periods
- Eliminates the need for other manual fry preparation equipment
- Trained and Certified Local Technical Support
- Agency compliant: UL/cUL, CE, TUV/GS and NSF



Dispenser shown with "optional" Basket Rack w/Drip Pan.
8" / 20.3 cm wide, 43.5" / 110.5 cm high, 17" / 43 cm deep.



Only 14.5 inches/37 centimeters wide
30 lbs./13.8 kg. Hopper Capacity



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GDF14EL FRY DISPENSER

SYSTEM OVERVIEW:

The GDF14EL is a fast, safe, and simple-to-use automated portion controlled dispensing system that provides a more consistent, high quality food product. This electrically operated fry dispensing machine is designed to accommodate low to moderate capacity. The hopper can hold up to 30 pounds/13.8 kilograms of frozen fries. An empty basket is placed on the basket rack. When the Dispenser detects the waiting basket, a portion controlled frozen food load is delivered into the basket located under the accumulator doors. Filled baskets are manually removed from the Dispenser and placed in the fryer for cooking, or can be staged on the lower shelf, located under the basket rack or on the optional side-mount basket rack.

Operation of the GDF14EL Fry Dispenser is easily controlled by a power switch and a series of menu functions located on the operator control panel. The LCD control display permits selection of various basket load weights, calibration, and system diagnostics. A slow flashing light (located on the operator control panel) alerts the crew that the hopper is empty. A quick flashing light signals that a system error has occurred.

The GDF14EL control display is available in a variety of languages for international usage. The portion control settings and other numerical readings are programmable in the U.S. customary and metric systems.

SYSTEM BENEFITS

- All electrical operating system improves product performance and reduces repair and maintenance.
- Minimizes fry preparation labor.
- Eliminates delays associated with manually basketing fries during rush periods.
- Ensures continuous fry availability.
- Controlled portioning provides a more consistent quality fry product.
- Provides a cleaner fry preparation area.
- Significantly reduces daily cleanup time.
- Eliminates potential hazards of rolling fry racks through store.

SYSTEM FEATURES:

- All components are electrically driven and controlled.
- Optic Sensor detects basket placement to automatically dispense food product.
- Fills baskets with 0.50 lb / 0.25 kg, 1.0 lb / 0.5 kg or 1.5 lb / 0.75 kg. of frozen fries.
- Small footprint a plus in stores with limited kitchen space.
- Disassembles for easy cleaning.

SYSTEM SPECIFICATIONS:

HOPPER SIZE: holds 30 pounds / 13.8 kg

PRODUCTION CAPACITY: more than 100 baskets per hour in continuous operation

HEIGHT: 58.4 inches / 148 cm with lid

WIDTH: 14.5 inches / 37 cm

DEPTH: 25.5 inches / 65 cm

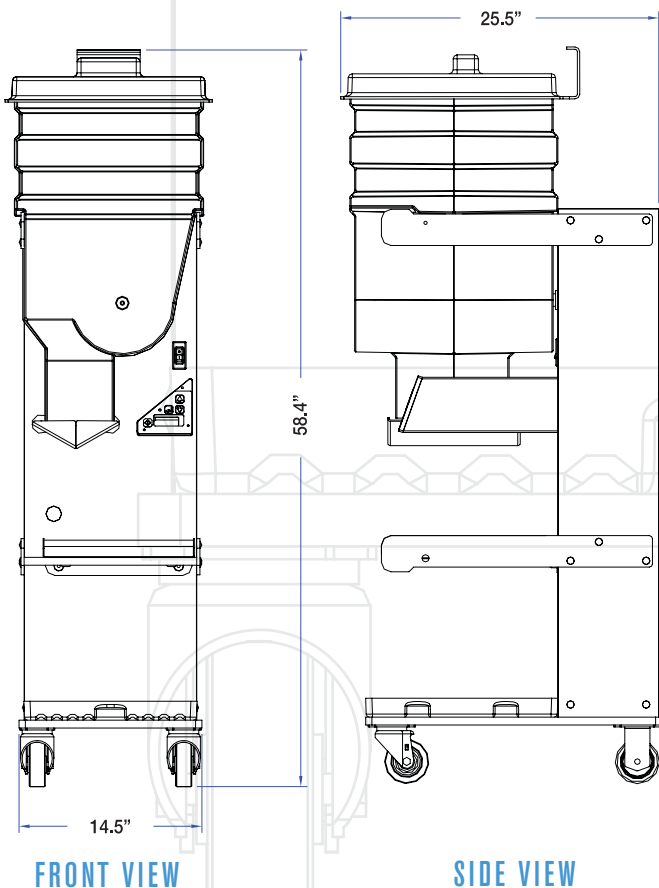
WEIGHT: approximately 180 lbs. / 68 kg

REQUIRED POWER: 120 VAC at 0.75 Amps, 60 Hertz – *US/Canada*

95-240 VAC, 40 Watts, 50-60 Hertz – *International*

UL/cUL, CE, TUV/GS AND NSF listed

POWER CORD LENGTH: 8 feet / 2.43 meters



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