

# THE QUIK N' CRISPY GREASELESS FRYER

The affordable way to fry, grill or bake delicious and profitable appetizers and entrees!



*There is no need for costly vented hoods, deep fat fryers, or grills! Instead, pick the Quik n' Crispy that is best suited to meet your needs. For higher volume operators, the brand new Model GF5 — a workhorse that can prepare up to 5 lb. of menu items per batch, or 35 lb. of french fries per hour. Or choose the Model GF II marketed since 1990 and selected by thousands of operators to start or expand their foodservice operation!*

**Quik n' Crispy®**  
GREASELESS FRYER

- ***Fries, grills, and bakes using only hot air!***

Serve delicious menu items with markups averaging 300% to 400%. Payback can occur in three months or less.

- ***It's versatile!***

It "hot-air fries" ovenable french fries and appetizers to a deep fat fried crispiness. It also grills precooked meats, bakes pizzas and sandwiches, toasts bagels and muffins, and can even bake potatoes or casseroles.

- ***Offer healthier foods***

Ovenable foods "hot-air fried" in the Quik n' Crispy are 20% to 40% lower in fat compared to deep-fat fried foods.

- ***No exhaust vents...no grease...no mess***

Easy to clean and maintain for long-term durability and sanitary operation.

- ***It's quick***

Depending on the model selected, prepare up to four to nine orders at a time, 20% to 40% faster than in countertop convection ovens.

- ***Stainless steel construction***

Offers long-term durability, easy cleaning and maintenance.



# THE QUIK N' CRISPY GREASELESS FRYER

*Introducing the new Quik n' Crispy Model GF5,* with twice the capacity of the Model GF II, it cooks quicker and crispier than before. It has been redesigned and resized to meet the needs of a variety of operators including Catering, Lodging, Contract Foodservice, Sports, Amusement, Military, and a host of others! In addition to preparing up to 5 lb. of hot-air fried appetizers per batch, it can also grill up to 55 hot dogs or 25 precooked hamburgers or chicken breast filets in under 5 minutes. As an added benefit, it also includes a built-in grease and carbon filtration system.

*The versatility of the Quik n' Crispy contributes immensely to its popularity.* Besides hot-air fried foods, it grills precooked meats hot and sizzling on the outside, while keeping the meat tender and moist inside. It bakes pizzas and hot sandwiches, melting the cheese, warming the meats, and leaving the bread warm and flaky, as if it were freshly baked. It is also an excellent choice for toasting bagels, muffins or garlic toast, and can be used to bake potatoes or frozen casseroles.

The Quik n' Crispy helps food service operators expand their menu at a fraction of what a fryer, grill, oven, and vent system costs. And since grease is not needed, the savings continue to grow! Save thousands of dollars per year in fire insurance premiums that are incurred with the use of a deep fat fryer or a self-contained fryer.

Reduce your staffing and labor costs by using the Quik n' Crispy in place of a full kitchen, or to supplement a full kitchen — such as late at night when the kitchen is closed and there are still hungry customers to serve.

**Your Quik n' Crispy dealer is:**

**Quik n' Crispy®**

GREASELESS FRYER

**888-668-3687** (972) 669-8993 • FAX (972) 669-8990

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## Electrical Specifications

### Model GF II Electronic (Six Menu Operation) or Mechanical Controls

*Voltages US / Canada:* Single Phase • 60 Hz.  
120 volt (1740 watts • 14.5 amps)  
120 volt (2200 watts • 18.3 amps)  
208 / 240 VAC  
at 208 VAC (4326 watts • 21 amps)  
at 240 VAC (5760 watts • 24 amps)

Above Voltages UL and C-UL listed.

*Voltages International:* Single Phase • 50 Hz.  
230 / 240 VAC  
at 230 VAC (2460 watts • 10.7 amps)  
at 240 VAC (2670 watts • 11.1 amps)

Above Voltage has CE Mark with Electronic Controls only.

Not UL or C-UL listed

### GF II Receptacles (USA / Canada)

Receptacle: NEMA #14-30R      Receptacle: NEMA #5-20R      Receptacle: NEMA #5-15R

30A 125/250V      20A 125V      15A 125V

### Model GF5 Electronic Controls (Fifteen Menu Operation)

*US / Canada / International:* Single Phase • 50/60 Hz.

208 / 230 / 240 VAC  
at 208 VAC (4326 watts • 21 amps)  
at 230 VAC (5290 watts • 23 amps)  
at 240 VAC (5760 watts • 24 amps)

### GF5 Receptacle (USA / Canada)

Receptacle: NEMA #6-30R



30A 125/250V

## Other Specifications

### External Dimensions (H x W x D)

GF II: 13.5" x 21" x 20"  
GF5: 25" x 29" x 21"  
(plus 4.25" overhang for air filtration cone)

### Cooking Basket (H x W x D)

GF II: 2" x 12" x 12"  
GF5: 3" x 16.5" x 16.5"

### Shipping Carton (H x W x D)

GF II: 23.5" x 23.5" x 18"  
GF5: 29" x 37" x 30"

### Shipping Weight

GF II: 70 lb.  
GF5: 175 lb

### Patents

GF II: US Patent Number 5,066,851  
GF5: Patent Pending

### Listings

