

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



Gas Floor Fryer

15.5" Wide / 3 Tubes — 90,000 BTU / 35-40 lb. Oil Capacity

**35-40 pound oil capacity,
for low to mid-volume frying.**

*An extension of Globe's gas countertop
cooking line — quality design, durability,
performance and price!*



Models

☐ GFF35G - Natural Gas Model

☐ GFF35PG - Liquid Propane Model

Standard Features

- Stainless steel fully peened fry tank with smooth, polished welds
- Large foam zone prevents excessive moisture in the oil which can adversely affect flavor
- Efficient 576 sq. inches BTU heat exchanger tubes
- Rugged cast iron burners 30,000 BTUs per tube
- Specialty high heat baffles inside the heat tubes for improved heating efficiency
- Robertshaw® millivolt gas valve and thermostat — 200-400 degrees
- 1-1/4" full ball-type port drain — with extension pipe for quick and easy cleaning
- Large cold zone prolongs oil life, prevents food particle carbonization
- High limit thermostat, with auto gas supply shut-off
- Sturdy 2.5" dia. 6" adjustable stainless steel legs — **one set of 4 casters included!**
- Heavy-duty stainless steel double rod basket hangers
- Stainless steel front and door with integral liner, galvanized sides
- Full length door rod and fully welded door magnet
- Includes twin nickel chrome wire mesh fry baskets with plastic coated handles (13.625" x 6.5" x 5.75" ea.)
- Includes drain extension pipe, basket support rack, stainless steel legs, set of 4 casters

Warranty

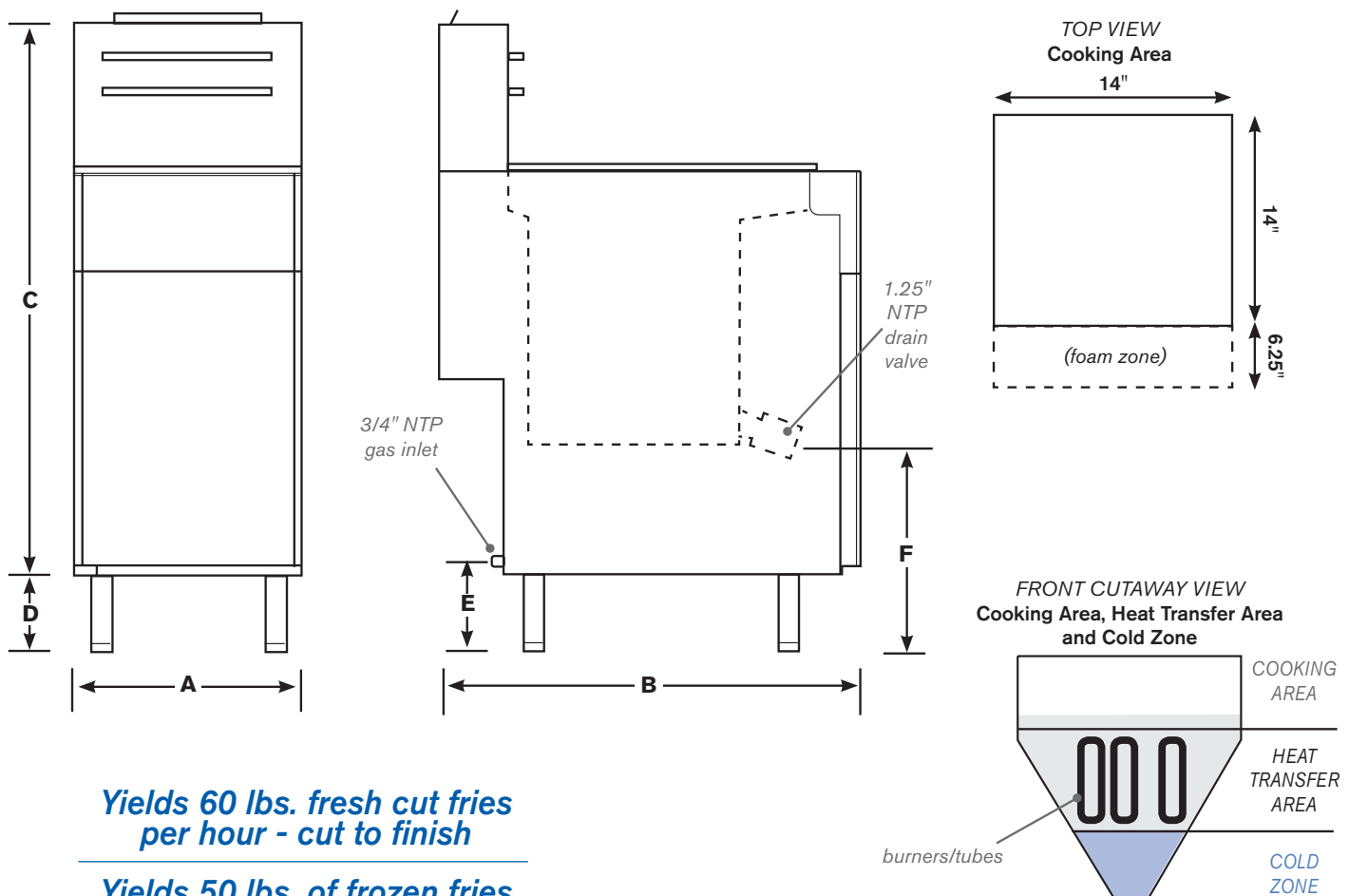
- Two years parts and labor
- Two years tank — full fryer replacement



AutoQuotes

Approved by: _____ Date: _____

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com



Yields 60 lbs. fresh cut fries per hour - cut to finish

Yields 50 lbs. of frozen fries per hour - frozen to finish

For indoor commercial use only.

DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

Reinforced carton for shipping. Weight of carton included below, may vary from shipment to shipment. **Shipped on a pallet, freight class 85.**

Model	A Width	B Depth	C Height	Dimensions D Legs Height	E Gas Inlet Height	F - Drain Valve Height From Floor	Cooking Area	Oil Capacity	No. Burners BTUs ea	Total BTUs	Net Wt	Ship Wt
GFF35G GFF35PG	15.5" (39 cm)	30.3" (77 cm)	47.2" (68 cm)	6" (15.24 cm)	7" (17.78 cm)	10.25" (26.04 cm)	14" x 14" (35.6 cm x 35.6 cm)	35 lbs (16 kg)	3 30,000	90,000	138 lbs (62.6 kg)	176 lbs (80 kg)

GAS REQUIREMENTS AND INFORMATION

- Natural gas or LP main supply required
- Conversion of unit from natural gas to LP must be completed by an authorized Globe servicer
- 3/4" standard pipe size I.D. connection
- With LP gas we recommend an additional gas regulator (owner supplied) be placed between fryer and gas tank
- Must be installed 6" from flammable surfaces

Gas fryer has fully peened stainless steel fry tank with stainless steel front plate, door and frame. Large foam zone and 1-1/4" full ball-type port drain, with ample cold zone and built in flue deflector. Unit supplied with drain valve, drain extension pipe, 2 nickel chrome wire mesh fry baskets with plastic handles, 6" adjustable legs and set of 4 casters. Fryer has high performance cast iron burners, 3 totaling 90,000 BTUs, Robertshaw® thermostat, high heat limit with auto gas shut-off. Unit shall have a welded magnet for extra door support, galvanized sides, recessed handle and double rod stainless basket hanger. Fryer is CSA listed. Two-year tank warranty (full fryer replacement) and two-year parts and labor.