

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



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!



Gas Floor Fryer

15.5" Wide

3 Tubes — 90,000 BTU

35-40 lb. Oil Capacity

- ☐ Natural Gas model — GFF35G
☐ Liquid Propane Gas model — GFF35PG

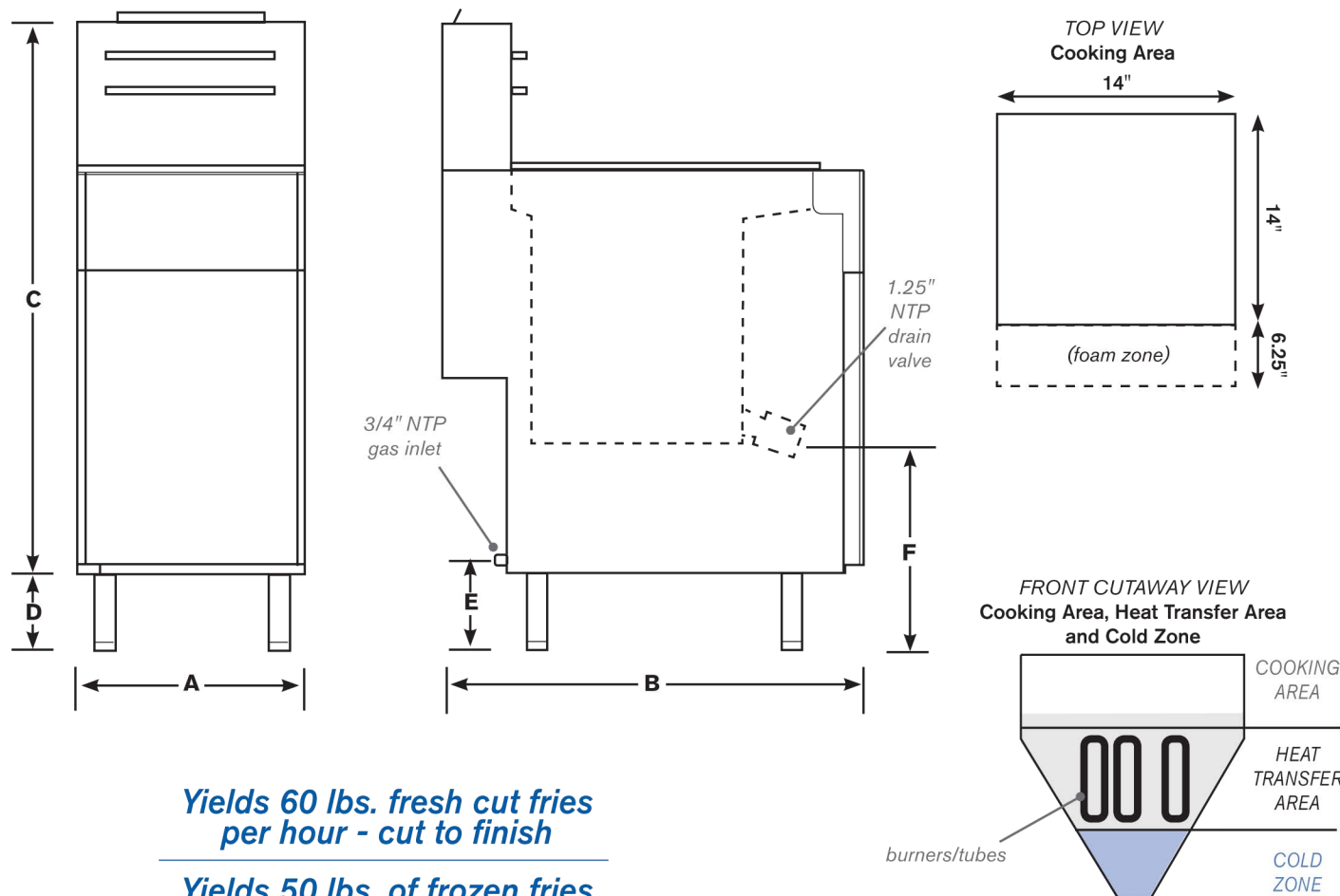
Standard Features

- 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
- Robert Shaw™ 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 (6.5" x 13.5" ea.)
- Includes drain extension pipe, basket support rack, stainless steel legs, set of 4 casters

Warranty

- **Two-year tank — full fryer replacement**
- **One-year parts and labor**

Approved by: _____ Date: _____



***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	Dimensions				E	F - Drain Valve Height From Floor	Cooking Area	Oil Capacity	No. Burners BTUs ea	Total BTUs	Net Wt	Ship Wt
	A Width	B Depth	C Height	D Legs Height								
GFF35G GFF35PG	15.5" (39 cm)	30.3" (77 cm)	47.2" (68 cm)	5.5" (14 cm)	6" (15 cm)	12.5" (31.75 cm)	14" x 14" (35.6 cm x 35.6 cm)	35 lbs (16 kg)	3 30,000	90,000	130 lbs (58 kg)	148 lbs (67 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, Robert Shaw™ 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 one-year parts and labor.