

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
- 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

### Warranty

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

### Optional Accessories

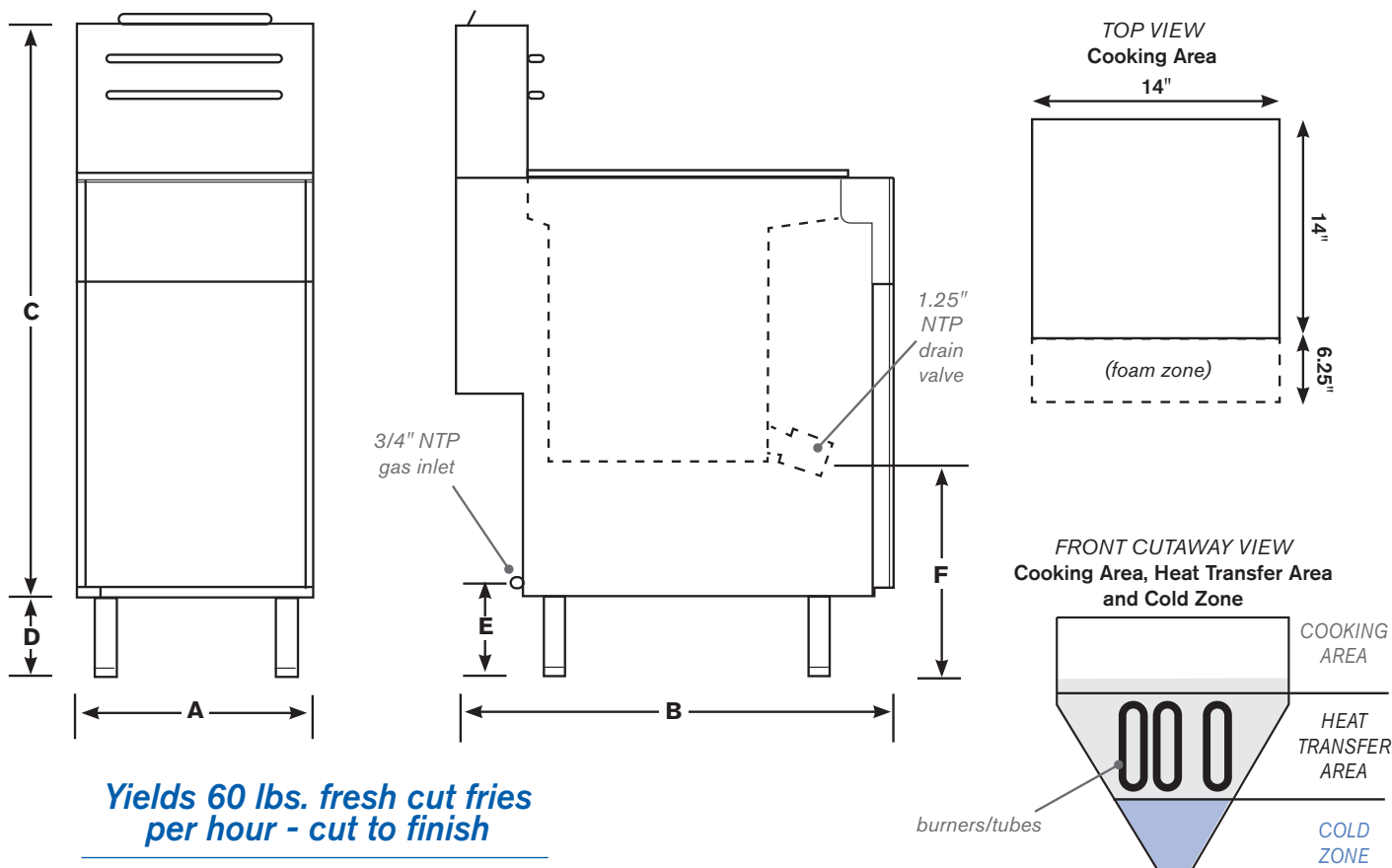
- GFFBASKET3550 - Regular & large fry baskets
- GFFCOVER3550 - Fryer cover
- GFFCLEANSET - Fryer cleaning set
- GFFCONNECT3550 - Connecting strips
- GFFCASTERS - set of 4 casters



AutoQuotes

Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

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**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)	16.25" (41.3 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
- 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

## OPTIONAL ACCESSORIES

- GFFBASKET3550 - 1 Large fry basket
- GFFCOVER3550 - Fryer cover
- GFFCLEANSET - Fryer cleaning set
- GFFCONNECT3550 - Connecting strips
- GFF-CASTERS - Set of 4 casters

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. 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. One-year tank warranty (full fryer replacement) and one-year parts and labor.