

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

- Two years parts and labor
- Two years 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

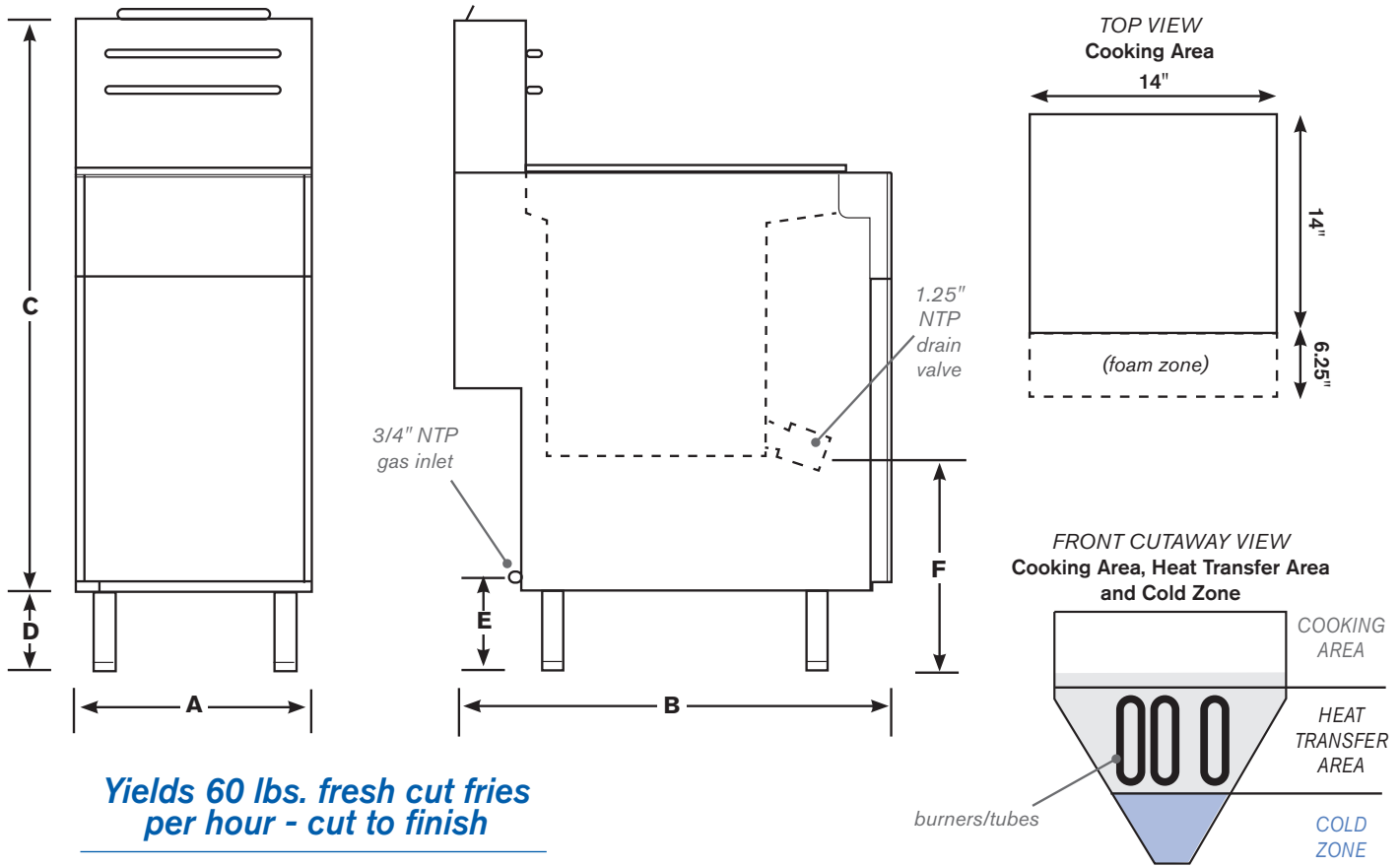
GLOBE FOOD EQUIPMENT COMPANY

Globe® Gas Floor Fryer

GFF35G / GFF35PG



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						Cooking Area	Oil Capacity	No. Burners BTUs ea	Total BTUs	Net Wt	Ship Wt
	A Width	B Depth	C Height	D Legs Height	E Gas Inlet Height	F - Drain Valve Height From Floor						
<b>GFF35G</b> <b>GFF35PG</b>	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)	<u>3</u> 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. Two-year tank warranty (full fryer replacement) and two-year parts and labor.