

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



Gas Floor Fryer

21" Wide | 5 Tubes — 150,000 BTU | 80 lb. Oil Capacity

80 pound oil capacity, perfect for chain operations doing high volume, large portion frying.

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



Models

- GFF80G - Natural Gas Model
- GFF80PG - Liquid Propane Model (pictured)

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 (17.625" x 9.25" x 6" ea.)
- Includes drain extension pipe, basket support rack, stainless steel legs, set of 4 casters

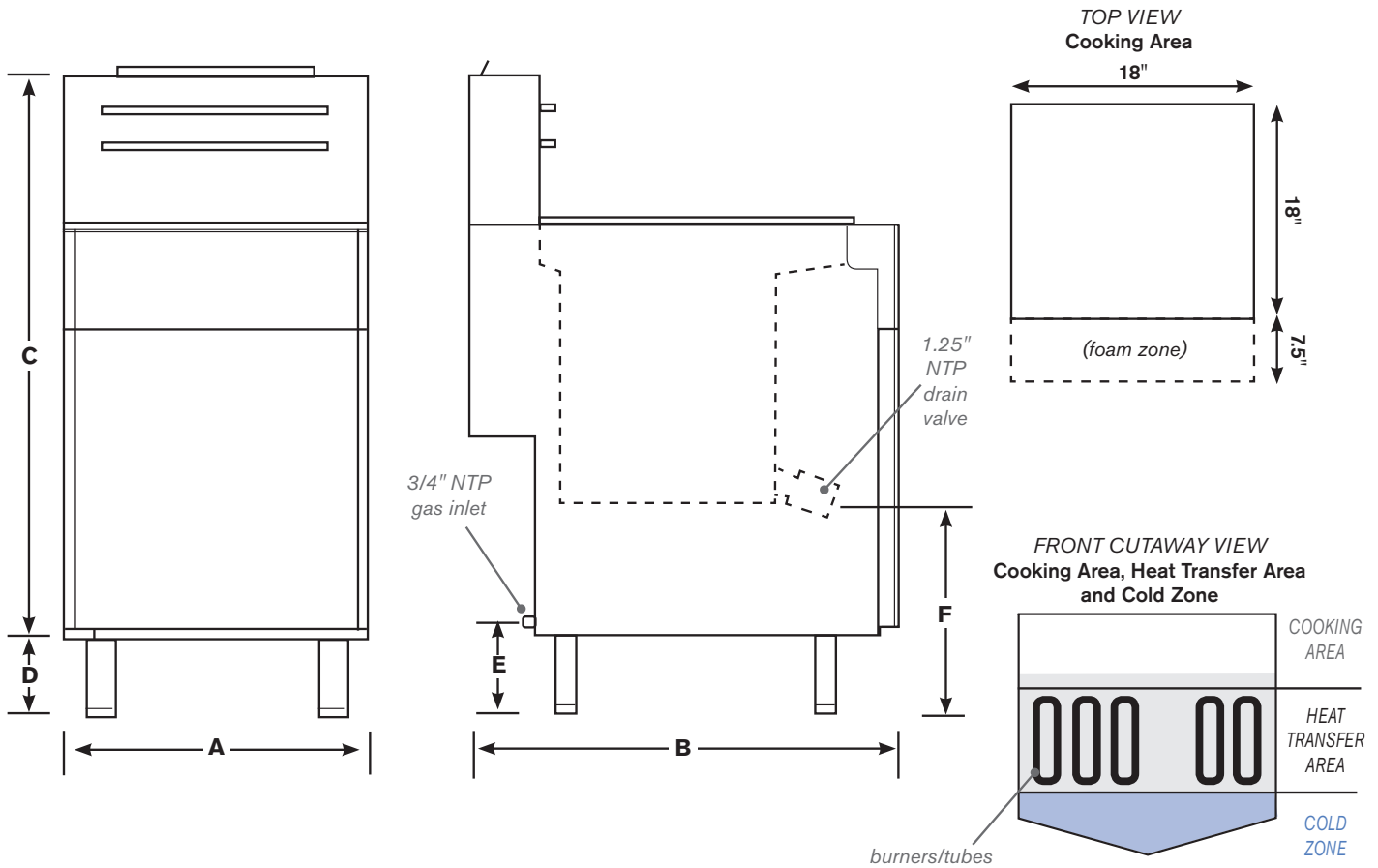
Warranty

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



Approved by: _____ Date: _____

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



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						
GFF80G GFF80PG	21" (53 cm)	34.3" (87 cm)	47.2" (68 cm)	6" (15.24 cm)	7" (17.78 cm)	10.25" (26.04 cm)	18" x 18" (45.7 cm x 45.7 cm)	80 lbs (36 kg)	<u>5</u> 30,000	150,000	189 lbs (85.7 kg)	265 lbs (120 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, 5 totaling 150,000 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.