

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!*

GFF80PG



## 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
- 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

## Warranty

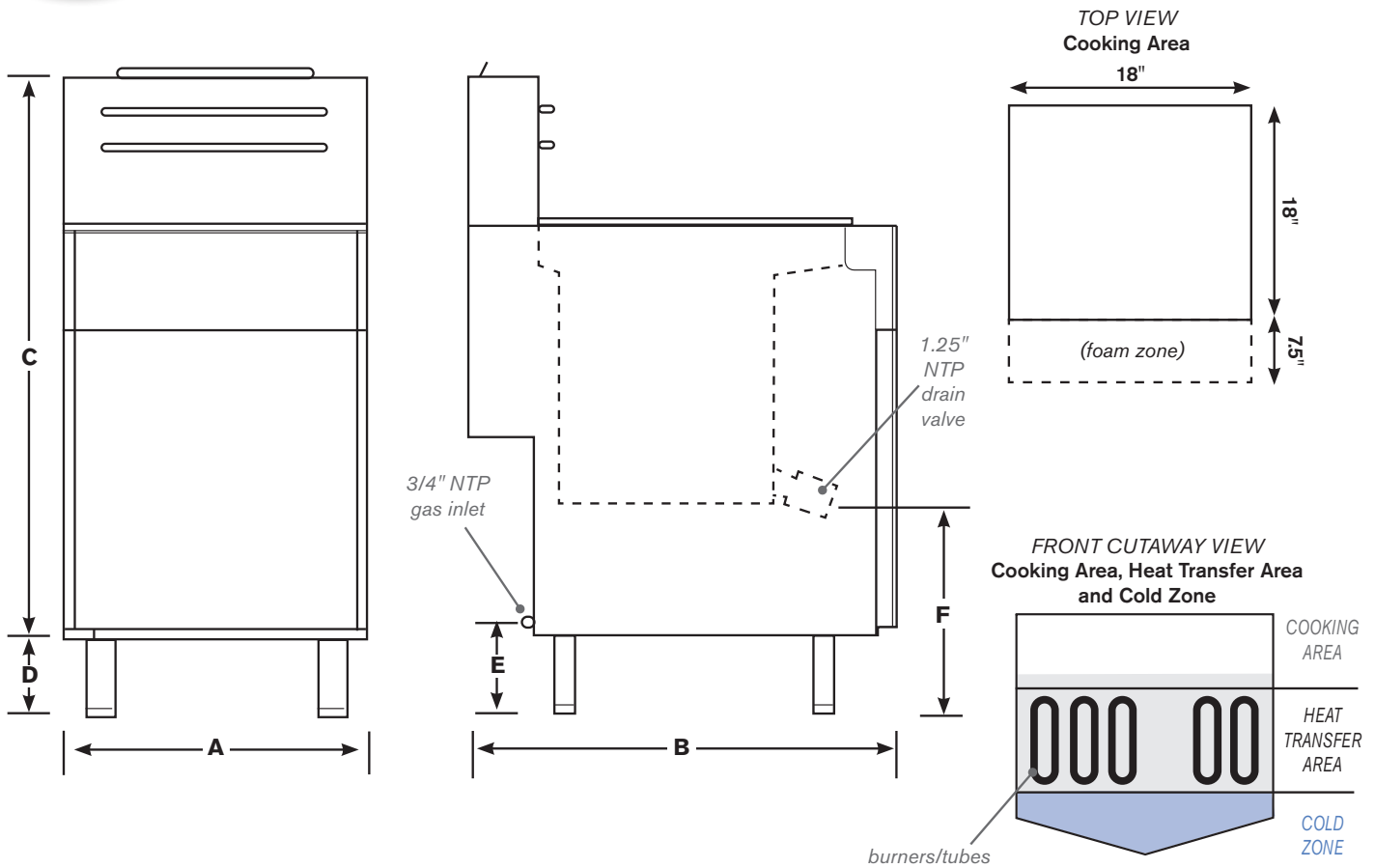
- Two years parts and labor
- Two years tank — full fryer replacement

## Optional Accessories

- GFFBASKET80 - Regular & large fry baskets
- GFFCOVER80 - Fryer cover
- GFFCLEANSET - Fryer cleaning set
- GFFCONNECT80 - Connecting strips
- GFFCASTERS - set of 4 casters



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



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<br>BTUs ea | Total<br>BTUs | Net<br>Wt            | Ship<br>Wt          |
|---------------------------------|----------------|------------------|------------------|------------------|-----------------------|--------------------------------------|----------------------------------|-------------------|------------------------|---------------|----------------------|---------------------|
|                                 | A<br>Width     | B<br>Depth       | C<br>Height      | D<br>Legs Height | E<br>Gas Inlet Height | F - Drain Valve<br>Height From Floor |                                  |                   |                        |               |                      |                     |
| <b>GFF80G</b><br><b>GFF80PG</b> | 21"<br>(53 cm) | 34.3"<br>(87 cm) | 47.2"<br>(68 cm) | 6"<br>(15.24 cm) | 7"<br>(17.78 cm)      | 16.25"<br>(41.3 cm)                  | 18" x 18"<br>(45.7 cm x 45.7 cm) | 80 lbs<br>(36 kg) | <b>5</b><br>30,000     | 150,000       | 189 lbs<br>(85.7 kg) | 265 lbs<br>(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

**OPTIONAL ACCESSORIES**

- GFFBASKET80 - 1 Large fry basket
- GFFCOVER80 - Fryer cover
- GFFCLEANSET - Fryer cleaning set
- GFFCONNECT80 - 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, 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.