

Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_



*50 pound oil capacity, perfect for mid to high volume basket frying, with fast recovery for breaded/battered product. An extension of Globe's gas countertop cooking line — quality design, durability, performance and price!*



# Gas Floor Fryer

**15.5" Wide**

**4 Tubes — 120,000 BTU**

**50 lb. Oil Capacity**

- Natural Gas model — GFF50G
- Liquid Propane Gas model — GFF50PG

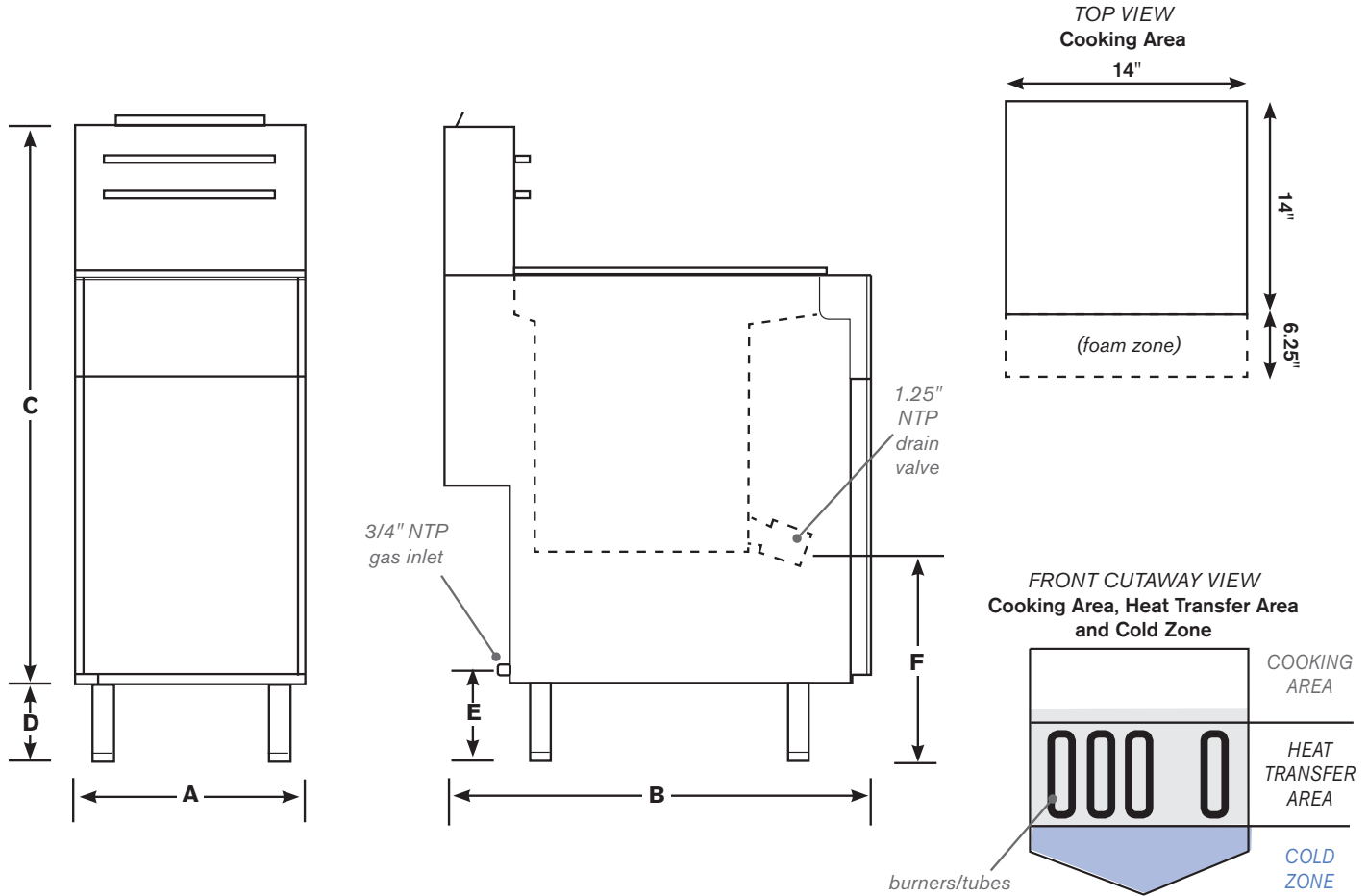
## Standard Features

- 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: \_\_\_\_\_



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>GFF50G</b><br><b>GFF50PG</b> | 15.5"<br>(39 cm) | 30.3"<br>(77 cm) | 47.2"<br>(68 cm) | 5.5"<br>(14 cm)  | 6"<br>(15 cm)         | 12.5"<br>(31.75 cm)                  | 14" x 14"<br>(35.6 cm x 35.6 cm) | 50 lbs<br>(16 kg) | <u>4</u><br>30,000     | 120,000       | 140 lbs<br>(67 kg) | 158 lbs<br>(71 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, 4 totaling 120,000 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.