

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

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

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



*New Design!*

# Gas Countertop Fryer

## Durable and Versatile!

*Available in 15 and 30 lb oil capacities.  
Perfect for heavy-duty countertop frying: fish fillets, french fries, donuts, chicken, and more.*



GF15G

### Models

#### Natural Gas

- GF15G (pictured)
- GF30G

#### Liquid Propane

- GF15PG
- GF30PG

### Standard Features

- Sleek stainless steel front plate and frame
- Stainless steel fry pot with drain valve & extension pipe
- Heavy duty, nickel-plated fry baskets with cool-to touch insulated handles
- Adjustable 4" stainless steel legs
- High performance burners
  - 15 lb. fryer - 2 burners totaling 26,500 BTUs
  - 30 lb. fryer - 4 burners totaling 53,000 BTUs
- Robert Shaw™ snap-action thermostats for fast recovery
- High performance, stainless steel tube burners inside heat chambers
- High limit thermostat protection - shuts fryer down if it exceeds over-temperature
- Units ship natural gas **or** liquid propane gas (LP) *(please specify when ordering)*
- Durable fryer baskets
  - 15 lb. fryer has 1 standard basket *(holds up to 5 lbs. product)*
  - 30 lb. fryer has 2 standard baskets *(holds up to 10 lbs. product)*
- Easy-to-remove oil pan
- Flue deflector
- Built in nesting groove(s) for hanging fry basket(s)

### Warranty

- *Two years parts and labor*

### Optional Accessories

- Additional baskets
- Fryer covers *(Note: for use only when fryer is off)*

*To select options, see detailed list on back*

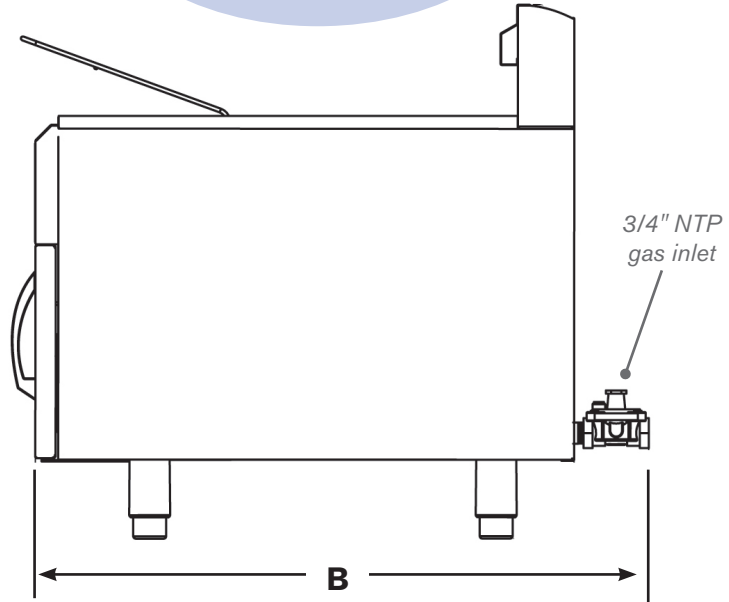
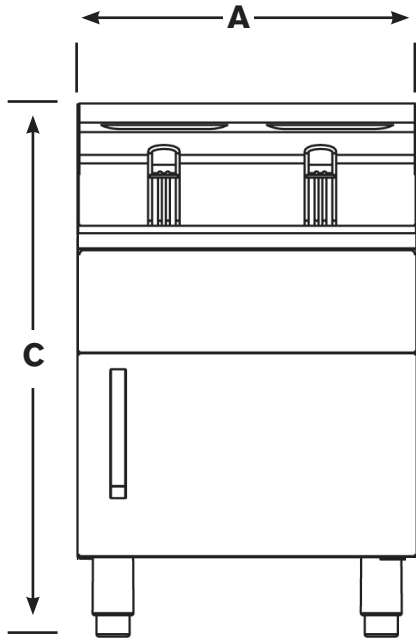


Approved by: \_\_\_\_\_ Date: \_\_\_\_\_



15 lb. fryer yields 20-25 lbs of fries per hour, frozen to finish

30 lb. fryer yields 40-50 lbs of fries per hour, frozen to finish



For indoor use only

DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

Reinforced carton for shipping. Weight of carton included below and may vary from shipment to shipment. Shipped on a pallet. Freight class 85.

Model	Dimensions			Food Capacity	Oil Capacity	Net Wt	No. Burners BTUs ea	Total BTUs	Shipping Dimensions	Ship Wt
	A - Width	B - Depth	C - Height							
GF15G GF15PG	10.6" (27 cm)	33.1" (84 cm)	30" (76 cm)	20-25 lbs per hour	15 lbs (6.5 kg)	55 lbs (27.2 kg)	2 13,250	26,500	48" x 40" x 38" (122 cm x 102 cm x 96.5 cm)	83.4 lbs (37.85 kg)
GF30G GF30PG	17" (43 cm)	33.1" (84 cm)	30" (76 cm)	40-50 lbs. per hour	30 lbs (13 kg)	73 lbs (37.6 kg)	4 13,250	53,000	48" x 40" x 38" (122 cm x 102 cm x 96.5 cm)	106 lbs (48 kg)

STANDARD FRY BASKET (BASKET1530) dimensions: 7" w x 14.5" d x 5.5" h (1 standard basket holds up to 5 lbs. product)

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



Gas fryer has stainless steel front plate and frame, with cool-to-touch front edge. Unit comes standard with steel fry pot, drain valve and extension pipe. Fryer has high performance burners, 2 totaling 26,500 BTUs, or 4 totaling 53,000 BTUs, with Robert Shaw™ snap action thermostat, and high limit thermostat protection. Unit has easy-to-remove oil pan, flue deflector and build-in nesting grooves for hanging fry baskets. Fryers ship natural gas or LP, and are listed to NSF Standard 4 by ETL. 2 year parts and labor warranty.

OPTIONAL ACCESSORIES

- BASKET1530 (1) standard fry basket (2 baskets needed for 30 lb. fryer)
- LGBASKET30 large basket for 30lb gas fryer
- FRYCOVER15G (1) cover for GF15G/GF15PG
- FRYCOVER30G (1) cover for GF30G/GF30PG