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.

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: ________________


Specifications are subject to change without notice.
**Gas Countertop Fryer**

**GF15G / GF30G / GF15PG / GF30PG**

For indoor use only

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

**DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Food Capacity</th>
<th>Oil Capacity</th>
<th>Net Wt</th>
<th>No. Burners BTUs ee</th>
<th>Total BTUs</th>
<th>Shipping Dimensions</th>
<th>Ship Wt</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GF15G</strong></td>
<td>A - Width</td>
<td>B - Depth</td>
<td>C - Height</td>
<td>20-25 lbs per hour</td>
<td>15 lbs (6.5 kg)</td>
<td>2</td>
<td>26,500</td>
<td>48&quot; x 40&quot; x 38&quot;</td>
</tr>
<tr>
<td><strong>GF15PG</strong></td>
<td>10.6&quot; (27 cm)</td>
<td>33.1&quot; (84 cm)</td>
<td>30&quot; (76 cm)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>GF30G</strong></td>
<td>17&quot; (43 cm)</td>
<td>33.1&quot; (84 cm)</td>
<td>30&quot; (76 cm)</td>
<td>40-50 lbs, per hour</td>
<td>30 lbs (13 kg)</td>
<td>4</td>
<td>53,000</td>
<td>48&quot; x 40&quot; x 38&quot;</td>
</tr>
<tr>
<td><strong>GF30PG</strong></td>
<td>17&quot; (43 cm)</td>
<td>33.1&quot; (84 cm)</td>
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**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