Globe® Gas Floor Fryer
15.5” Wide | 3 Tubes — 90,000 BTU | 35-40 lb. Oil Capacity

Models
- GFF35G - Natural Gas Model
- GFF35PG - Liquid Propane Model

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 (13.625” x 6.5” x 5.75” 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

Optional Accessories
- GFFBASKET3550 - Regular & large fry baskets
- GFFCOVER3550 - Fryer cover
- GFFCLEANSET - Fryer cleaning set
- GFFCONNECT3550 - Connecting strips
- GFFCASTERS - set of 4 casters

Approved by: __________________________ Date: __________
**Gas Floor Fryer**

**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.**

<table>
<thead>
<tr>
<th>Model</th>
<th>A Width</th>
<th>B Depth</th>
<th>C Height</th>
<th>D Length</th>
<th>E Gas Inlet Height</th>
<th>F - Drain Valve Height From Floor</th>
<th>Cooking Area Width x Height</th>
<th>Oil Capacity</th>
<th>No. Burners</th>
<th>Total BTUs</th>
<th>Net Wt</th>
<th>Ship Wt</th>
</tr>
</thead>
<tbody>
<tr>
<td>GFF35G</td>
<td>15.5&quot;</td>
<td>30.3&quot;</td>
<td>47.2&quot;</td>
<td>6&quot;</td>
<td>7&quot;</td>
<td>16.25&quot; (41.3 cm)</td>
<td>14&quot; x 14&quot;</td>
<td>35 lbs (16 kg)</td>
<td>3</td>
<td>90,000</td>
<td>138 lbs</td>
<td>176 lbs</td>
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**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 L.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**

- GFFBASKET3550 - 1 Large fry basket
- GFFCOVER3550 - Fryer cover
- GFFCLEANSET - Fryer cleaning set
- GFFCONNECT3550 - 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 and set of 4 casters. Fryer has high performance cast iron burners, 3 totaling 90,000 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.

For indoor commercial use only.