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

35-40 pound oil capacity, for low to mid-volume frying.

An extension of Globe’s gas countertop cooking line — quality design, durability, performance and price!

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

Approved by: ____________________________ Date: ________________


Specifications are subject to change without notice.
Yields 60 lbs. fresh cut fries per hour - cut to finish

Yields 50 lbs. of frozen fries per hour - frozen to finish

**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 (in)</th>
<th>B Depth (in)</th>
<th>C Height (in)</th>
<th>D Legs Height (in)</th>
<th>E Gas Inlet Height (in)</th>
<th>F - Drain Valve Height From Floor (in)</th>
<th>Cooking Area (in)</th>
<th>Oil Capacity (lbs)</th>
<th>No. Burners</th>
<th>Total BTUs</th>
<th>Net Wt (lbs)</th>
<th>Ship Wt (lbs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>GFF35G</td>
<td>15.5&quot; (39 cm)</td>
<td>30.3&quot; (77 cm)</td>
<td>47.2&quot; (120 cm)</td>
<td>6&quot; (15.24 cm)</td>
<td>7&quot; (17.78 cm)</td>
<td>10.25&quot; (26.04 cm)</td>
<td>14&quot; x 14&quot; (35.6 cm x 35.6 cm)</td>
<td>35 lbs (16 kg)</td>
<td>3</td>
<td>30,000</td>
<td>90,000</td>
<td>138 lbs (62.6 kg)</td>
</tr>
<tr>
<td>GFF35PG</td>
<td>15.5&quot; (39 cm)</td>
<td>30.3&quot; (77 cm)</td>
<td>47.2&quot; (120 cm)</td>
<td>6&quot; (15.24 cm)</td>
<td>7&quot; (17.78 cm)</td>
<td>10.25&quot; (26.04 cm)</td>
<td>14&quot; x 14&quot; (35.6 cm x 35.6 cm)</td>
<td>35 lbs (16 kg)</td>
<td>3</td>
<td>30,000</td>
<td>90,000</td>
<td>138 lbs (62.6 kg)</td>
</tr>
</tbody>
</table>

**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, 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.