Gas Floor Fryer
15.5" Wide / 4 Tubes — 120,000 BTU / 50 lb. Oil Capacity

Models
- GFF50G - Natural Gas Model (pictured)
- GFF50PG - 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

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

**GFF50G / GFF50PG**

**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>Dimensions</th>
<th>Cooking Area</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>GFF50G</td>
<td>Width: 15.5&quot; (39 cm), Depth: 30.3&quot; (77 cm), Height: 47.2&quot; (120 cm), Legs Height: 6&quot; (15.24 cm), Gas Inlet Height: 7&quot; (17.78 cm), Drain Valve Height from Floor: 10.25&quot; (26.04 cm)</td>
<td>14&quot; x 14&quot; (35.6 cm x 35.6 cm)</td>
<td>50 lbs (16 kg)</td>
<td>4</td>
<td>120,000</td>
<td>149 lbs (67.6 kg)</td>
<td>192 lbs (87 kg)</td>
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<tr>
<td>GFF50PG</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 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, 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.