Gas Floor Fryer
21" Wide | 5 Tubes — 150,000 BTU | 80 lb. Oil Capacity

80 pound oil capacity, perfect for chain operations doing high volume, large portion frying.

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

Models
- GFF80G - Natural Gas Model
- GFF80PG - Liquid Propane Model (pictured)

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 (17.625" x 9.25" x 6" 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: __________
**Gas Floor Fryer**

**GFF80G / GFF80PG**

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**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 Legs Height</th>
<th>E Gas Inlet Height</th>
<th>F - Drain Valve Height From Floor</th>
<th>Cooking Area Width x Length (cm)</th>
<th>Oil Capacity (lbs)</th>
<th>No. Burners</th>
<th>Total BTUs</th>
<th>Net Wt</th>
<th>Ship Wt</th>
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<tbody>
<tr>
<td>GFF80G</td>
<td>21&quot;</td>
<td>34.3&quot;</td>
<td>47.2&quot;</td>
<td>6&quot;</td>
<td>7&quot;</td>
<td>10.25&quot;              (17.78 cm)</td>
<td>18&quot; x 18&quot;</td>
<td>80 lbs (36 kg)</td>
<td>5</td>
<td>150,000</td>
<td>189 lbs (85.7 kg)</td>
<td>265 lbs (120 kg)</td>
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<td>GFF80PG</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, 5 totaling 150,000 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.