Globe’s floor fryers are no exception to our commitment to quality and customer focus. With high-performance features inside durable construction, these fryers are designed to provide lasting value.

Choose from 35 lb., 50 lb. and 80 lb. oil capacity tanks. Six-inch tubes and high-heat baffles offer better transfer of heat into the oil rather than up the flue. A large cold zone keeps more particles out of the cooking area, prolonging oil life and reducing flavor transfer. Globe gas floor fryers, backed by a two-year warranty on parts and labor, are available in natural gas or liquid propane models.

See reverse side to take a closer look at Globe’s Gas Floor Fryers.
QUALITY • PERFORMANCE • VALUE

Floor Fryers with Cool Features

FULLY PEENED STAINLESS STEEL TANK
Creates a superior welding surface, reducing leaks, backed by a 2-year replacement warranty

BASKET HOLDER
Bolted on, heavy-duty steel rods securely store fryer baskets

HIGH-HEAT BAFFLES
Keep flames from going up the flue, for better transfer of heat to the oil

FULL-HIGH CAST IRON BURNERS
With 30,000 BTUs per burner

FULL-LENGTH DOOR ROD
Increases door durability and longevity

BUILT-IN EXTENSION HOLDER
Convenient storage so the extension doesn’t get lost

LARGE FOAM AND COLD ZONES
Reduce flavor transfer and extend the life of oil

FULLY RIVETED MAGNET
On reinforced door frame for added strength and durability

1¼" DRAIN PORT
Reduces clogging and speeds up oil filtering

ROBERT SHAW™ THERMOSTAT
With gas valve and high limit; like Globe, a name you can trust

CASTERS AND LEGS
For versatility, included with all floor fryers at time of purchase

Globe Gas Floor Fyers are backed by a 2-year parts and labor warranty and a 2-year tank replacement warranty.