		Project Name:				_ AIA#:	
	Model #:		Lo	ocation:			
: _			_ Item #:		Quantity:		



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





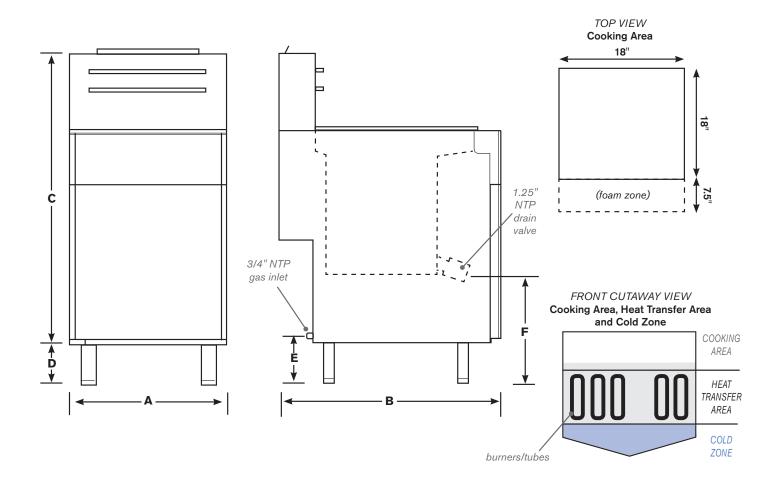




Auto Quotes

Approved by:	_ Date:
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For indoor commercial use only.

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. **Dimensions** Oil No. Burners **Total** Net Ship Model F - Drain Valve **Cooking Area** Capacity BTUs ea **BTUs** Wt Wt Width Depth Height Legs Height Gas Inlet Height **Height From Floor** GFF80G 21" 10.25" 189 lbs 265 lbs 34.3" 47.2" 18" x 18" 80 lbs 150,000 (85.7 kg) GFF80PG (120 kg) (53 cm) (87 cm) (68 cm) (15.24 cm) (17.78 cm) (26.04 cm) (45.7 cm x 45.7 cm) (36 kg) 30,000

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.