

# Gas FLOOR FRYERS

Take frying to the next level with Globe's gas floor models. The 35 lb. oil capacity model is perfect for operations doing low to mid volume frying. If you need more output check out the 50 or 80 lb. oil capacity models. Quality design, durability, performance and price — everything you've come to expect from Globe!

## 3 MODELS TO CHOOSE FROM...

- **GFF35G/GFF35PG (Propane Gas)** — 3 burner tubes, 90,000 BTUs
- **GFF50G/GFF50PG (Propane Gas)** — 4 burner tubes, 120,000 BTUs
- **GFF80G/GFF80PG (Propane Gas)** — 5 burner tubes, 150,000 BTUs

## Key Features

- Stainless steel fully peened fry tank with smooth polished welds
- Large foam zone prevents excessive build up from moisture in the oil
- Efficient BTU heat exchange, 30,000 BTUs per tube
- Natural and liquid propane gas models available
- Superior heat transfer from high heat baffles
- Quick recovery *Robert Shaw*™ millivolt gas valve and thermostat
- Easy to clean 1-1/4" full ball-type port drain with extension pipe
- Large cold zone prolongs oil life and prevents food particle carbonization
- High limit thermostat with auto gas supply shut off
- One set of 4 casters and legs included
- **Quality construction throughout!** Sturdy 2.5" diameter 6" adjustable legs and casters, heavy-duty stainless steel double rod basket hangers, stainless steel full length door with galvanized sides and riveted door magnet

**3 burner floor fryer  
yields 50-60 lbs. of fries  
per hour (fresh/frozen to finish)**

**Two-year tank warranty – full fryer replacement  
Two-year parts and labor warranty**

GFF35G >

GFF50G >

< GFF80G

## Gas Fryer Accessories:

- Regular and large fry baskets
- Fryer cover
- Fryer cleaning set
- Fryer connecting strips
- Fryer casters

GFFCLEANSET >

Not available in Canada

