

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



New Design!

Gas Countertop Fryer

Durable and Versatile!

*Available in 15 and 30 lb oil capacities.
Perfect for heavy-duty countertop frying: fish fillets, french fries, donuts, chicken, and more.*



GF15G

Models

Natural Gas

- GF15G (pictured)
- GF30G

Liquid Propane

- GF15PG
- GF30PG

Standard Features

- Sleek stainless steel front plate and frame
- Stainless steel fry pot with drain valve & extension pipe
- Heavy duty, nickel-plated fry baskets with cool-to touch insulated handles
- Adjustable 4" stainless steel legs
- High performance burners
 - 15 lb. fryer - 2 burners totaling 26,500 BTUs
 - 30 lb. fryer - 4 burners totaling 53,000 BTUs
- Robert Shaw™ snap-action thermostats for fast recovery
- High performance, stainless steel tube burners inside heat chambers
- High limit thermostat protection - shuts fryer down if it exceeds over-temperature
- Units ship natural gas **or** liquid propane gas (LP) *(please specify when ordering)*
- Durable fryer baskets
 - 15 lb. fryer has 1 standard basket *(holds up to 5 lbs. product)*
 - 30 lb. fryer has 2 standard baskets *(holds up to 10 lbs. product)*
- Easy-to-remove oil pan
- Flue deflector
- Built in nesting groove(s) for hanging fry basket(s)

Warranty

- Two years parts and labor

Optional Accessories

- Additional baskets
- Fryer covers *(Note: for use only when fryer is off)*

To select options, see detailed list on back

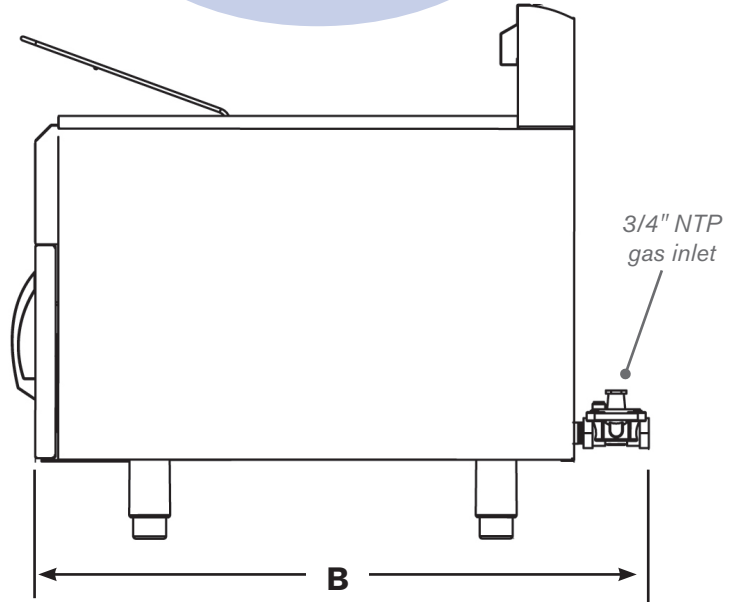
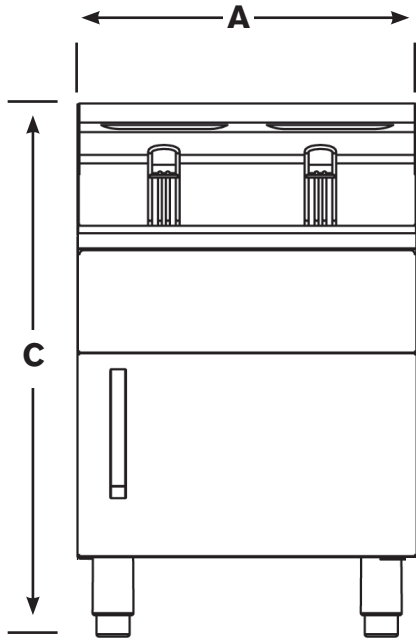


Approved by: _____ Date: _____



15 lb. fryer yields 20-25 lbs of fries per hour, frozen to finish

30 lb. fryer yields 40-50 lbs of fries per hour, frozen to finish



For indoor use only

DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

Reinforced carton for shipping. Weight of carton included below and may vary from shipment to shipment. *Shipped on a pallet. Freight class 85.*

| Model | Dimensions | | | Food Capacity | Oil Capacity | Net Wt | No. Burners BTUs ea | Total BTUs | Shipping Dimensions | Ship Wt |
|-------------------------------|------------------|------------------|----------------|------------------------|--------------------|---------------------|------------------------|------------|--|------------------------|
| | A - Width | B - Depth | C - Height | | | | | | | |
| GF15G GF15PG | 10.6" (27 cm) | 33.1" (84 cm) | 30" (76 cm) | 20-25 lbs per hour | 15 lbs (6.5 kg) | 55 lbs (27.2 kg) | <u>2</u> 13,250 | 26,500 | 48" x 40" x 38" (122 cm x 102 cm x 96.5 cm) | 83.4 lbs (37.85 kg) |
| GF30G GF30PG | 17" (43 cm) | 33.1" (84 cm) | 30" (76 cm) | 40-50 lbs. per hour | 30 lbs (13 kg) | 73 lbs (37.6 kg) | <u>4</u> 13,250 | 53,000 | 48" x 40" x 38" (122 cm x 102 cm x 96.5 cm) | 106 lbs (48 kg) |

STANDARD FRY BASKET (BASKET1530) dimensions: 7" w x 14.5" d x 5.5" h
(1 standard basket holds up to 5 lbs. product)

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



Gas fryer has stainless steel front plate and frame, with cool-to-touch front edge. Unit comes standard with steel fry pot, drain valve and extension pipe. Fryer has high performance burners, 2 totaling 26,500 BTUs, or 4 totaling 53,000 BTUs, with Robert Shaw™ snap action thermostat, and high limit thermostat protection. Unit has easy-to-remove oil pan, flue deflector and build-in nesting grooves for hanging fry baskets. Fryers ship natural gas or LP, and are listed to NSF Standard 4 by ETL. 2 year parts and labor warranty.

OPTIONAL ACCESSORIES

- BASKET1530** (1) standard fry basket (2 baskets needed for 30 lb. fryer)
- LGBASKET30** large basket for 30lb gas fryer

- FRYCOVER15G** (1) cover for GF15G/GF15PG
- FRYCOVER30G** (1) cover for GF30G/GF30PG