



Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



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



NEW DESIGN!

Gas Countertop Fryer

15 AND 30 POUND* MODELS

*Oil capacity

Natural Gas

GF15G (pictured) ▪ GF30G

Liquid Propane Gas

GF15PG ▪ GF30PG

Standard Features

- Sleek stainless steel front plate and frame
- Stainless steel fry pot with drain valve and 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-year 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: _____

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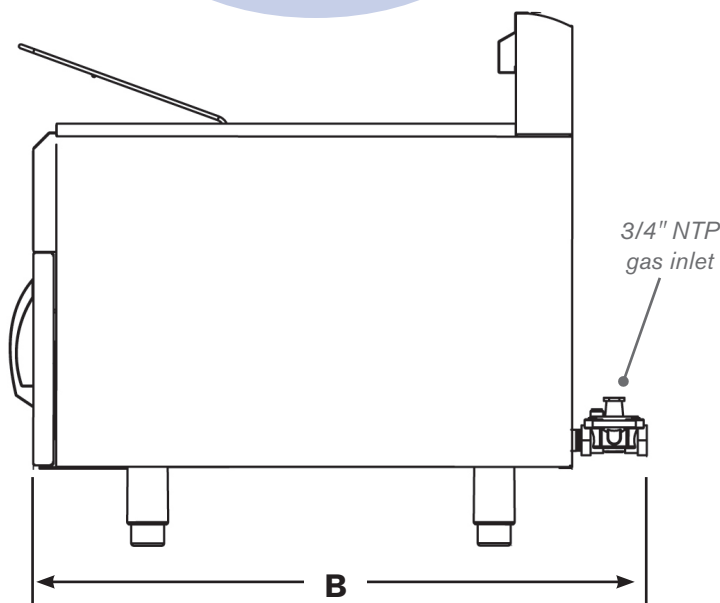
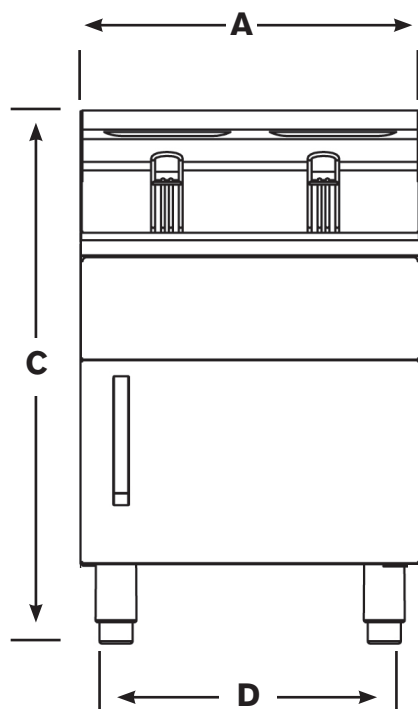


Gas Countertop Fryer

15 lb / 30 lb Models

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	No. Burners BTUs ea	Total BTUs	Net Wt	Ship Wt
	A - Width	B - Depth	C - Height	D - Legs Width						
GF15G GF15PG	10.5" (27 cm)	30.75" (78 cm)	27" (68 cm)	9.75" (25 cm)	20-25 lbs per hour	15 lbs (6.5 kg)	<u>2</u> 13,250	26,500	55 lbs (25 kg)	62 lbs (28 kg)
GF30G GF30PG	17" (43 cm)	30.75" (78 cm)	27" (68 cm)	16" (41 cm)	40-50 lbs. per hour	30 lbs (13 kg)	<u>4</u> 13,250	53,000	73 lbs (33 kg)	82 lbs (37 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



Standard fry basket

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 shall have easy-to-remove oil pan, flue deflector and build-in nesting grooves for hanging fry baskets. Fryer ships natural gas or LP, and are listed to NSF Standard 4 by ETL. 2 year parts and labor warranty.

OPTIONAL ACCESSORIES

- ☐ **BASKET1530** standard fry basket
- ☐ **FRYCOVER15G** cover for GF15G/GF15PG
- ☐ **LARGEBASKET30** large basket for 30lb gas fryer
- ☐ **FRYCOVER30G** cover for GF30G/GF30PG