



Project Name: _____ AIA#: _____ Model #: _____
 Location: _____ SIS#: _____ Item #: _____ Quantity: _____



Conforms to ANSI
 STD Z83.11b -2009
 Certified to CSA
 STD 1.8b -2009

GF15G

Gas Countertop Fryers 15 & 30 lb Units

Globe Countertop GAS Equipment

Models

Natural Gas Countertop Fryers

- GF15G GF30G

Liquid Propane Gas Countertop Fryers

- GF15PG GF30PG

GLOBE FOOD EQUIPMENT COMPANY

Gas Countertop Fryers, 15 & 30 lb. Units

Available in 15 and 30 lb. (oil) capacities.

Designed for heavy-duty countertop frying such as: french fries, onion rings, chicken, donuts, fish fillets, shrimp, and more.

Quality Construction

- Stainless steel fry pot with drain valve and extension pipe
- Stainless steel construction
- Heavy duty nickel-plated fry baskets with cool-to-touch insulated handles
- Adjustable 4" stainless steel legs

Standard Features

- 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
- Units ship Natural Gas or LP. Please specify when ordering.

Standard Accessories

- Baskets:
 15 lb. fryer - 1 Standard Basket - holds up to 5 lbs. of product
 30 lb. fryer - 2 Standard Baskets - holds up to 10 lbs. of product total

Optional Accessories

- Additional basket - BASKET1530
- Optional fryer covers -
 15 lb. fryer cover - FRYCOVER15G
 30 lb. fryer cover - FRYCOVER30G
 (For use when fryer is off)

Warranty

- Two-year parts and labor

*15 lb. fryer produces 20-25 lbs. of fries per hr. - frozen to finish
 30 lb. fryer produces 40-50 lbs. of fries per hr. - frozen to finish*



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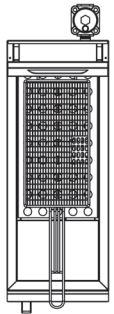
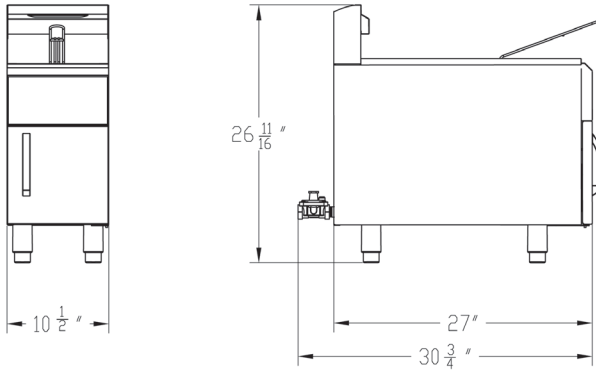
Approved By: _____

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Gas Countertop Fryers, 15 & 30 lb. Units

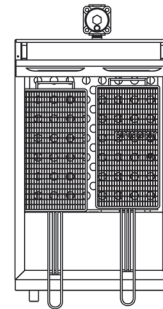
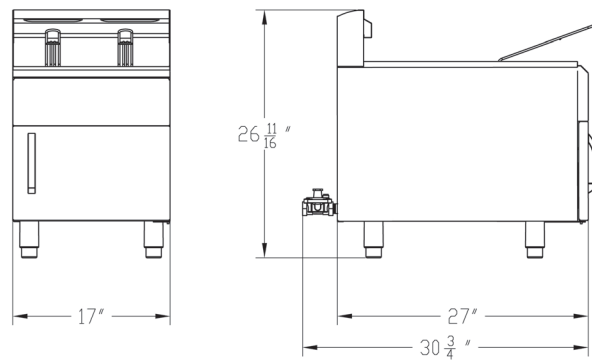
GF15G & GF15PG



Basket Size: 6⁷/₈" W * 14⁵/₈" D * 5¹/₂" H

For Indoor Use Only

GF30G & GF30PG



Basket Size: 6⁷/₈" W * 14⁵/₈" D * 5¹/₂" H

SPECIFICATIONS

GAS REQUIREMENTS & INFORMATION:

- Natural Gas or Liquid Propane Gas main supply required.
- All units ship Natural Gas ready OR Liquid Propane ready. Please specify when ordering. (not convertible)
- 3/4" standard pipe size I.D. connection.
- Fryer thermostat ranges from 200°F to 400°F.

Model	Food Capacity	Oil Capacity	Number of Burners	BTUs (per burner)	Total BTUs
GF15G / GF15PG	20-25 lbs. per hour	15 lbs.	2	13,250	26,500
GF30G / GF30PG	40-50 lbs. per hour	30 lbs.	4	13,250	53,000

STANDARD FEATURES:

- All stainless steel construction
- Fryer bed
- Easy-to-remove oil pan
- Flue deflector
- Built in nesting groove(s) for hanging fry basket(s)
- Fryer baskets
- 15 lb. fryer basket size (1): 14.625" L x 6.875" W x 5.5" H
- 30 lb fryer baskets size (2): 14.625" L x 6.875" W x 5.5" H
- High Limit Thermostat - Shuts down the fryer if it exceeds over-temperature

DIMENSIONS & SHIPPING INFORMATION

Freight Class **85**

Carton reinforced for shipping. The weight and dimensions of reinforced carton are included below and may vary from shipment to shipment. **These items are shipped on a pallet.**

Model	Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
GF15G / GF15PG	19" D x 9.75" W (48 cm x 25 cm)	30.75" L x 10.5" W x 26.7" H (78 cm x 27 cm x 68 cm)	55 lbs (25 kg)	31" L x 13.4" W x 25.8" H (79 cm x 34 cm x 65.5 cm)	62 lbs (28 kg)
GF30G / GF30PG	19" D x 16" W (48 cm x 41 cm)	30.75" L x 17" W x 26.7" H (78 cm x 43 cm x 68 cm)	73 lbs (33 kg)	31" L x 19.7" W x 25.8" H (79 cm x 50 cm x 65. cm)	82 lbs (37 kg)



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