



GLOBE FOOD EQUIPMENT COMPANY

Gas Countertop Fryers

GF15G / GF30G & GF15PG / GF30PG

Project _____

Item # _____

Quantity _____



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



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

Intertek

Standard Features

- Available in 15 and 30 lb. capacities
- High performance burners -
15 lb. fryer - 2 burners totaling 26,500 BTUs
30 lb. fryer - 4 burners totaling 53,000 BTUs
- Stainless steel construction
- Stainless steel fry pot with drain valve and extension pipe
- *Robert Shaw*™ snap-action thermostats for fast recovery
- Heavy duty nickel-plated fry baskets with cool-to-touch insulated handles
- High performance, stainless steel tube burners inside heat chambers
- High limit thermostat protection
- Unit ships Natural Gas or LP
- Adjustable 4" stainless steel legs

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)

Applications

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

Warranty

- One-year parts and labor

Approved By: _____

Date: _____



GLOBE FOOD EQUIPMENT COMPANY

www.globeslicers.com

2153 Dryden Rd.
Dayton, OH 45439
Phone: 937-299-5493
Phone: 800-347-5423
Fax: 937-299-4147



Specifications

GAS REQUIREMENTS:

Natural Gas or Liquid Propane Gas main supply required

• **3/4 inch standard pipe size I.D. connection**

Fryer Food and Oil Capacity:

Oil:
GF15G, GF15PG: 15 lbs (6.8 kg)
GF30G, GF30PG: 30 lbs (13.6 kg)

Food Capacity:

GF15G, GF15PG: 20-25 lbs. per hour
GF30G, GF30PG: 40-50 lbs. per hour

Fryer Burners:

13,250 BTUs per burner

GF15G, GF15PG: 2 burners totaling 26,500 BTUs

GF30G, GF30PG: 4 burners totaling 53,000 BTUs

Thermostat: Located in the cabinet of the fryer, the thermostat ranges from 200°F to 400°F.

High Limit Thermostat: Shuts down the fryer if it exceeds over-temperature.

Standard Equipment: Standard equipment includes: all stainless steel construction, fryer bed, fryer baskets, easy-to-remove oil pan, flue deflector, and built in nesting groove(s) for hanging fry basket(s)

Gas fryer models are constructed for natural gas or for liquid propane gas. (not convertible) Please specify when ordering.

GF15G, GF15PG Dimensions:

Foot Print = 27" L x 10.6" W (68.6 cm x 26.9 cm)
Overall Length = 27" (68.6 cm)
Overall Width = 10.6" (10.6 cm)
Overall Height = 26.7" (67.8 cm)

GF30G, GF30PG Dimensions:

Foot Print = 27" L x 16.9" W (68.6 cm x 43 cm)
Overall Length = 27" (68.6 cm)
Overall Width = 16.9" (43 cm)
Overall Height = 26.7" (67.8 cm)

SHIPPING:

GF15G, GF15PG Shipping Information:

Net Weight: 55 lbs (25 kg)
Shipping Weight: 62 lbs (28 kg)

GF15G, GF15PG Shipping Dimensions:

31.1" D x 13.4" W x 25.8" H (34 cm x 79 cm x 65.5 cm)

GF30G, GF30PG Shipping Information:

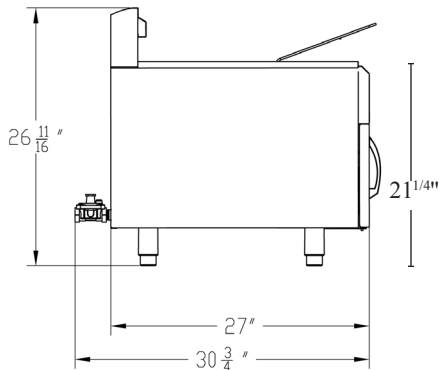
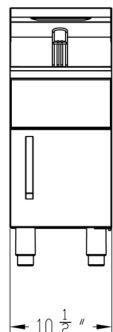
Net Weight: 73 lbs (33 kg)
Shipping Weight: 82 lbs (37 kg)

GF30G, GF30PG Shipping Dimensions:

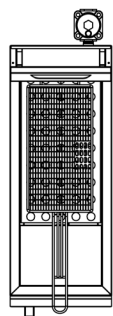
31.1" D x 19.7" W x 25.8" H (50 cm x 79 cm x 65.5 cm)

Cartons are reinforced for shipping. The weight and dimensions of this reinforced carton are included above and may vary from shipment to shipment. These items are shipped on a pallet.

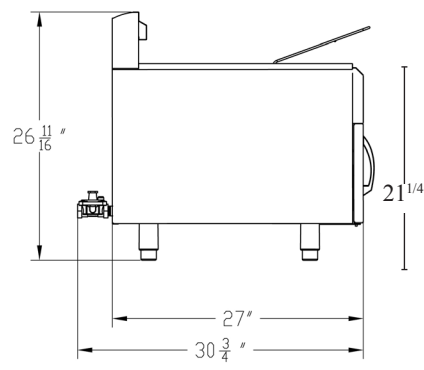
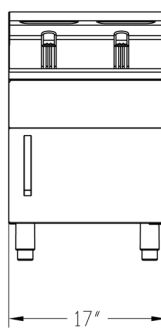
For Indoor Use Only



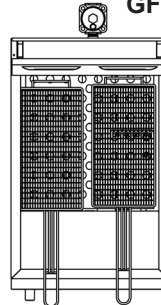
GF15G & GF15PG



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



GF30G & GF30PG



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



GLOBE FOOD EQUIPMENT COMPANY

www.globeslicers.com

2153 Dryden Rd.
Dayton, OH 45439
Phone: 937-299-5493
Phone: 800-347-5423
Fax: 937-299-4147

Printed in U.S.A. 8-2011