

# IT'S WHAT'S INSIDE THAT MATTERS



Globe's floor fryers are no exception to our commitment to quality and customer focus. With high-performance features inside durable construction, these fryers are designed to provide lasting value.

Choose from 35 lb., 50 lb. and 80 lb. oil capacity tanks. Six-inch tubes and high-heat baffles offer better transfer of heat into the oil rather than up the flue. A large cold zone keeps more particles out of the cooking area, prolonging oil life and reducing flavor transfer. Globe gas floor fryers, backed by a two-year warranty on parts and labor, are available in natural gas or liquid propane models.

***See reverse side to take a closer look at Globe's Gas Floor Fryers.***



For more information visit [globefoodequip.com](http://globefoodequip.com) or call 800-347-5423.

**QUALITY • PERFORMANCE • VALUE**



# *Floor Fryers with Cool Features*

**FULLY PEENED STAINLESS STEEL TANK**

Creates a superior welding surface, reducing leaks, backed by a 2-year replacement warranty



**BASKET HOLDER**

Bolted on, heavy-duty steel rods securely store fryer baskets



**HIGH-HEAT BAFFLES**

Keep flames from going up the flue, for better transfer of heat to the oil



**LARGE FOAM AND COLD ZONES**

Reduce flavor transfer and extend the life of oil

**FULLY RIVETED MAGNET**

On reinforced door frame for added strength and durability

**1 1/4" DRAIN PORT**

Reduces clogging and speeds up oil filtering

**ROBERT SHAW™ THERMOSTAT**

With gas valve and high limit; like Globe, a name you can trust

**LEGS**

Included with all floor fryers at time of purchase

**FULL-HEIGHT CAST IRON BURNERS**

With 30,000 BTUs per burner

**FULL-LENGTH DOOR ROD**

Increases door durability and longevity

**BUILT-IN EXTENSION HOLDER**

Convenient storage so the extension doesn't get lost

**Globe Gas Floor Fryers are backed by a 2-year parts and labor warranty and a 2-year tank replacement warranty.**