GILES
FOODSERVICE EQUIPMENT
Generating Innovative Long-lasting Equipment Solutions

Gas Fry Kettle
Model GGF-400

Available in natural or propane gas, the Giles Gas Fry Kettle will cook crispy, moisturized fried chicken, as well as other mouthwatering foods.

The completely automatic "Auto-Basket Lift", on the Giles Gas Fry Kettle, enables the operator to load the fryer, lower the basket, and activate the chosen product menu. When the pre-set frying time is complete, the Auto-Basket Lift automatically raises the finished product out of the oil to avoid over cooking.

Constructed of durable, polished stainless steel, the GGF-400 is also equipped with casters for easy cleaning and maintenance, ensuring years of efficient, attractive service.
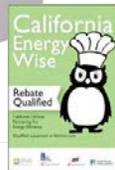
Design Features

Automatic Oil Filtration System
Designed to complete a filter cycle within five minutes, the Automatic Oil Filtration System, uses disposable filter paper, and allows the operator to wash, rinse, drain and filter the oil in one operation. Refilling the Giles Gas Kettle Fryer is automatic. The system will help extend shortening life for additional cost savings.

Gas Heat Exchanger
The exceptional design of the Giles Heat Exchanger allows for a true "cold zone" and a more efficient heat transfer resulting in an increase in energy savings. The Heat Exchanger heats the shortening evenly inside the pot in a 360° radius from the sides of the pot. The special dual burner delivers 45,000 BTU's using natural or propane gas, while saving money when cooking light loads or during idle periods.

## Listings

Giles Foodservice Equipment
An ISO 9001 Registered Company
2750 Gunter Park Drive West • Montgomery, AL 36109 USA
Phone 334.272.1457 • Fax 334.239.4117 • **Phone Toll Free 800.554.4537**
Web Site: www.gfse.com • Email: services@gfse.com

Gas Fry Kettle
Model GGF-400

24 3/8 [619mm]

42 1/8 [1070mm]

44 1/8 [1120mm]

36 5/8 [931mm]

5 1/4 [132.08mm]

115°

21 7/8 [556mm]

DOOR SWING REVERSIBLE

Front

Top

Side

Inches [millimeters]
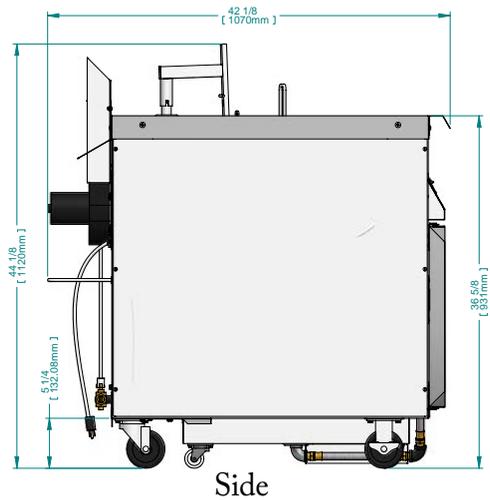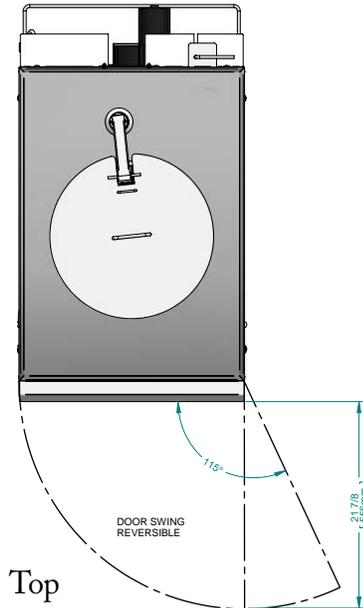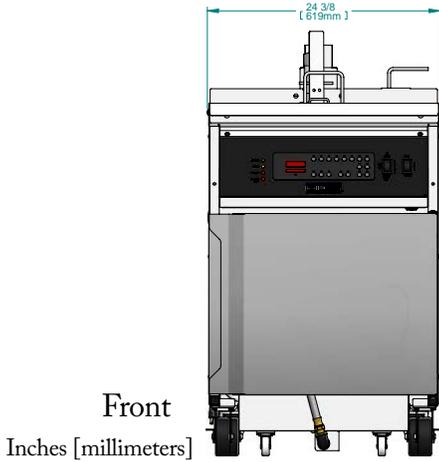
Specifications

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacements for previously purchased equipment.

Construction:
Cabinet and Fry Vat: 20Ga to 18Ga Stainless Steel
Heating: Dual burner
Dimensions: Floor Space - 7.1 sq ft [.7 sq m]
Width: 24-3/8"" [619mm]
Depth: 42-1/8" [1070 mm]
Height: 44-1/8" [1120 mm]

Fry Vat: 12-3/4" Deep X 15-7/8"Dia. [324 mm X 403 mm]
Fry Basket Vol: 10-1/4" Deep X 12-3/8" Dia. [260 mm X 314 mm]

Cooking Controls:
Computer controller: Digitally controlled temperature and 8 separate
Programmable menu keys.
Temperature Range: 75º - 350°F   [24° - 177°C]
Automatic end of cycle basket lift or manual basket operation
Cool cycle
Solid shortening melt cycle
"Low Oil" and "Drain Open" warning messages
Boil Out program

Capacity:
Shortening Capacity: 45 lbs. [21 kg]
Production Capacity: 14 lbs. chicken [6 kg]   (40 pieces)
Electrical Specifications:
120/60/1 - 7 A (Service cord provided on 120V only)
208-240/60/1 - 4 A

Gas Specifications: *(Installation instructions must be followed)*

1/2" Gas Line input with in-line regulator (not supplied)

45,000 BTU

Listings: ETL/CETL, ETL SAN

Product Designation: GGF-400

Shipping Specifications:
Crated Weight: 390 lbs [177 kg]
Crated Cube Size: 42" X 30" X 56" = 41 cu ft
          [1067mm X 762mm X 1423mm = 1.1 cu meters]

Accessories Included

Unit is shipped with (1) Fry basket, (1) Discharge wand hose, (5) Filter paper sheets, (1) Pot brush, (1) Kettle drain brush, (1) Stir paddle, (1) Crumb shovel, (2) additional orifices for high altitude installations and (1) Manual.

How To Specify

1. Electrical Options
Specify the part number from the following:

	Model	Voltage	Hz	Phase	Load Configuration	Part Number	Gas
☐	GGF-400	120	60	1	Delta	71381	LP
☐	GGF-400	120	60	1	Delta	71380	Nat
☐	GGF-400	208-240	60	1	Delta	71407	LP
☐	GGF-400	208-240	60	1	Delta	71406	Nat

2. Accessories*
Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
☐		Fry Basket	33718
☐		Filter Paper, (100) Sheets	60810
☐		Filter Powder, (60) packets	72004
☐		Boil Out (4) 8 lb containers	72003

*Additional charges

3. Shipping
Specify the shipping method