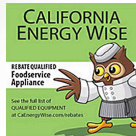




PROVEN & TRUSTED SINCE 1952

# Gas Fryer

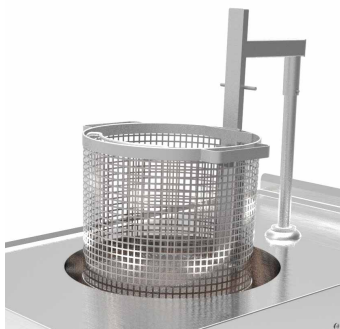
## GGF-400



The GGF-400 Gas Kettle Fryer can cook up to 14 lbs. of crisp, moist fried chicken, quickly & easily. An easy to use fryer that delivers delicious results & maximum profits with minimum effort and expense.

- Choose either Natural or LP gas fuel.
- 45-lbs shortening capacity & circular “in-pot” heat exchanger.
- 45,000 BTU heat input provides even, complete cooking and a rapid recovery time.
- Intuitive computer controller precisely monitors & controls operation. Programmable cooking presets for up to fifty (50) different items. Features energy-saving **Cool Mode**, **Force-Filter**, **Low Oil**, **Boil-Out**, password protection & a multi-language display.
- Reliable automatic basket lift is standard, used to lower & raise basket when cooking cycles begin & finish. Electro-polished stainless steel basket is included.
- Enhanced interlocks to ensure safe operation.
- Convenient portability with 5” casters, fits easily through most standard door openings.
- Durable stainless steel construction.
- Qualifies for California Energy Wise Rebate program.

## Design Features



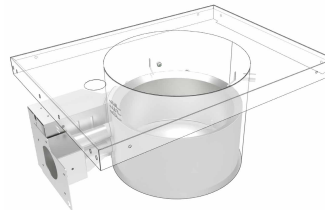
### Automatic Basket Lift

Load, set & start cooking in one step. When cooking is done, basket is automatically lifted out of hot oil, preventing over-cooking. Allows for safe & easy unloading of food.



### Oil Filtration System

5 minute filter cycle uses disposable paper filter media or optional stainless steel screen. One-step draining, cleaning & filtering.



### Circular Heat Exchanger

Highly efficient circular design provides a true “cold zone” and excellent heat transfer, Resulting in reduced gas consumption, even heating and rapid recovery.



### KitchenTrac® WiFi

Optional remote monitoring uses built-in WiFi to monitor equipment in real time and collect critical data across multiple locations.

[Click here for more details](#)

## Standard Items Included

Waste Oil Discharge Hose • Drain Clean-out Brush • Pot Brush • Stirring Utensil • Pot Cover • Crumb Scoop • Filter Paper

## GILES Food Service Equipment

ISO 9001-2015 Certified

2750 Gunter Park Drive West • Montgomery, AL 36109 USA  
Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free 800.554.4537  
Website: [www.gfse.com](http://www.gfse.com) • Email: [services@gfse.com](mailto:services@gfse.com)



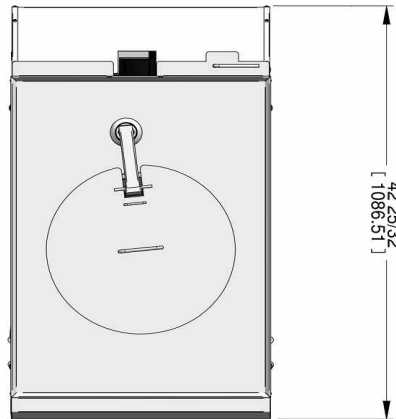
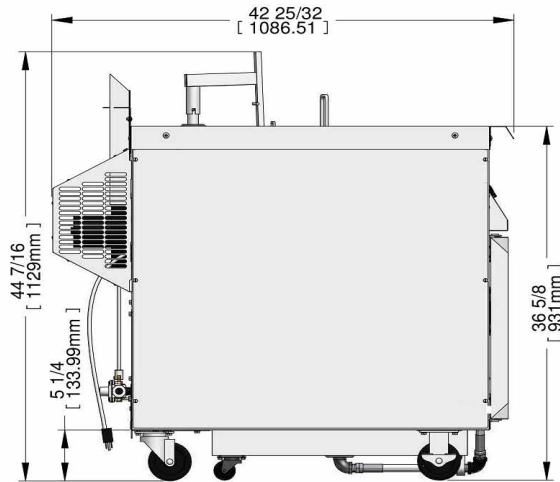
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# Gas Fryer

## GGF-400



## Specifications

\*Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Dimensions:			
Model	Width	Depth	Height
GGF-400	24-3/8" [619mm]	42-13/16" [1087mm]	44-7/16" [1129mm]

Shipping Specifications:			
Model	Crated Weight	Uncrated Weight	Crated Dimensions
GGF-400	445 lbs [202 kg]	355 lbs [161kg]	35"[W] x 47"[D] x 49"[H] 47 cubic ft

Electrical Specifications:				
Model	Voltage	Amps	Ph	Wire
GGF-400	120	9.2	1	Cordset Included

Gas Specifications: *INSTALL INSTRUCTIONS MUST BE FOLLOWED			
BTU	Orifice*	Supply Line	Regulator
45,000	Fuel: NAT MSL to 3k ft elevation	1/2"	Included (*Additional may be required)
	Fuel: LP MSL to 4k ft elevation		

## How to Specify

### Step 1: Specify Base Fryer Part Number with Options

**XXXXX X - X**

Base Item No	Fuel	Voltage	Hz	Ph
71381	LP	120	60	1
71380	NAT	120	60	1

WiFi	Description
W	KitchenTrac® Remote WiFi Monitoring <a href="#">Click here for more details</a>
*Omit for no WiFi option	

Oil	Description
W	Bulk Waste Oil - Unit is factory plumbed for direct connection to customer-provided bulk waste oil collection system.
*Omit for no Bulk Waste option	

### Step 2: Select Optional Accessories & Quantities:

Qty	Description	Part No.
	Fry Basket (1 provided with fryer)	33718
	Tool Caddy	71522
	Splash Guard (Left)	72084
	Splash Guard (Right)	72085
	Filter paper, case of (100) sheets	60810
	Filter powder, case of (60) packets	72004
	Boil-out, case of (24) 6-oz. packets	72003

## GILES Food Service Equipment

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