



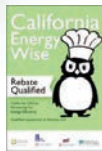
Responsive. Reliable.

Project Name/No: _____ Item No: _____

Quantity: _____ SIS#: _____ AIA/CSI#: _____

Gas Kettle Fryer

GGF-720



The **GGF-720 Gas Kettle Fryer**; largest cooking capacity in its class. Cooks up to 24 lbs. of crisp, moist fried chicken, quickly and easily every time. An easy to use Fryer that delivers delicious results and maximum profits, with minimum effort and expense.

- Choose economical Natural or LP gas.
- Durable stainless steel construction.
- Conveniently mobile ... easily fits through most standard door openings.
- Unique circular Heat Exchanger, surrounds product with 85,000 BTU input heat for even and complete cooking, and rapid recovery time.
- Intuitive computer Controller precisely controls and monitors Fryer operation. Features energy-saving **COOL Mode**, **BOIL-OUT** program, **FORCE-FILTER** control, **LOW OIL** detection, password protection and multi-language. Stores up to 50 Menu Item cooking presets; easily programmable to your specific needs.
- Reliable automatic Basket Lift lowers & raises basket when cooking cycle begins and finishes.
- Enhanced safety features greatly reduce potential for accidental cooking oil fires.
- Fits into limited space; easy to operate, clean, and maintain; has plenty of capacity to feed a hungry crowd.
- Not just for chicken ... diversify your menu to include other mouth-watering fried food favorites.
- Qualifies for **California Energy Wise Rebate** program.

Design Features



Circular Gas Heat Exchanger

Highly efficient circular design provides a true "cold zone" and excellent heat transfer, resulting in reduced gas consumption, even heating and fast recovery. Delivers 85,000 BTU to evenly heat the total volume of oil in the pot. **A unique dual burner system provides further energy savings when cooking small loads, or during idle periods.**



Automatic Basket Lift

Load, set and start cook cycle in one step. When cooking is done, the basket is automatically lifted out of the hot oil, allowing for safe and easy unloading of product. Minimizes risk of over-cooking.



Built-in Oil Filtration System

Can complete a filter cycle in 5 minutes. Uses disposable paper filter media, or an optional reusable, stainless steel, filter screen. Allows for 1-step draining, pot cleaning and oil filtering. One turn of a valve automatically refills pot with filtered oil. This system will increase cooking oil life by at least 50%.

Standard Features:

- Automatic Basket Lift
- Built-in oil filtration system
- Energy-saving dual burner system
- Computer Cooking Controller
- High oil temperature safety limit control
- Drain safety interlock ... built-in redundancy for added safety
- Low oil level safety interlock ... safeguards against accidental oil fire
- Heat Exchanger high temperature safety shutdown
- Incoming gas line pressure regulator
- Electro-polished stainless steel Basket
- Basket/Pot Cover
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Metal Crumb Scoop
- **2-Year Parts & Labor Warranty + 7-Year Pot Warranty**

GILES Food Service Equipment ▪ ISO 9001 Registered

PO Box 210247; 2750 Gunter Park Drive W; Montgomery, AL 36109 USA

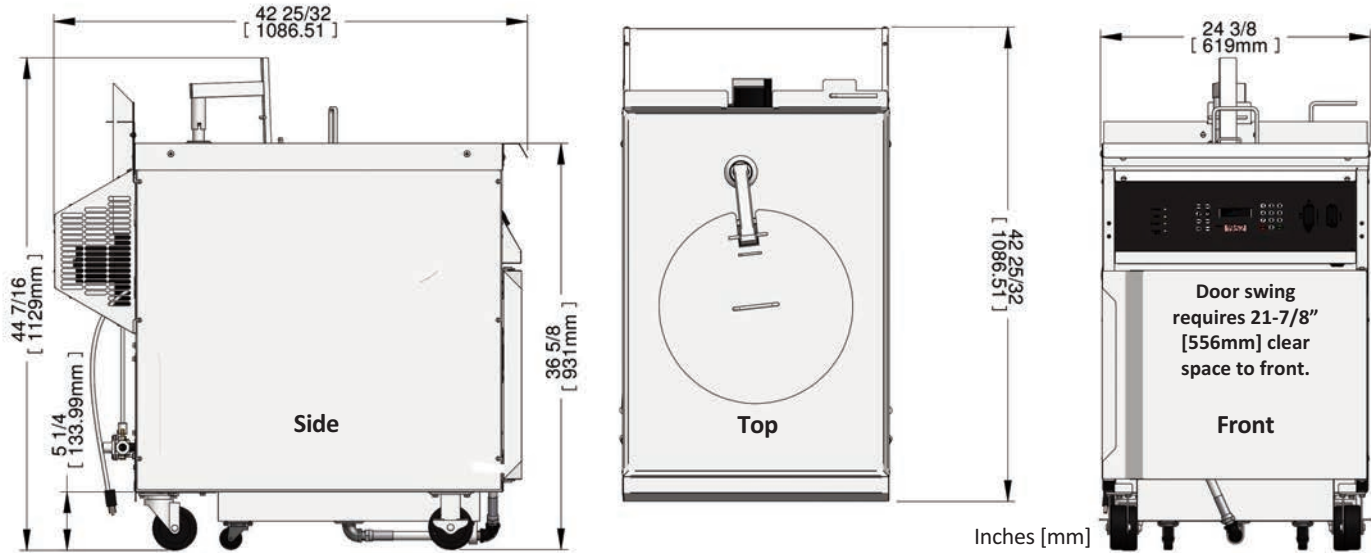
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Gas Kettle Fryer GGF-720

Project Name/No: _____ Item No: _____

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Specifications

Construction: 18-Ga & 20-Ga stainless steel ... Reversible Door swing ... Dual stainless gas burners, 85,000 BTU Total

Dimensions:					
Width	Depth	Height	Floor Space	Fry Pot	Fry Basket
24-3/8" [619mm]	42-25/32" [1087mm]	44-7/16" [1129mm]	7.2 sq.ft [0.66 sq.m]	18-5/8" dia X 15-1/4" deep [473 mm X 387 mm]	14-1/2" dia X 13-27/32" deep [368 mm X 352 mm]

Electrical Specifications:			
Voltage	Phase	Amps	Wire
120	1	2	Cordset Included

Gas Specifications: INSTALL INSTRUCTIONS MUST BE FOLLOWED	
<ul style="list-style-type: none"> 85,000 BTU, Total Orifice size: (NAT) MSL to 3,000 ft elev. ... (LP) MSL to 4,000 ft elev. Different orifices may be required, depending on actual elevation. 1/2" Supply line required. In-line regulator is supplied with unit (an additional may be required) 	

Computer Controller:

- 50 Programmable Menu Item Cooking Presets
- Cooking Temperature Range: Ambient to 350°F [177°C]
- High Limit Temperature: 425°F [220°C]
- Energy-saving Cool Mode - Force Filter feature - Triple Fire Safety Interlocks

Capacities:

- Cooking Oil: 75 lbs [34 kg]
- Product: 24 lbs [11 kg] ... 8-way cut chicken

Shipping Specifications:			
Width	35" [889 mm]	Crated Weight	445 lbs [202 kg]
Depth	47" [1194 mm]		
Height	49" [1245 mm]	Uncrated Weight	355 lbs [161 kg]
Cube	47 ft ³ [1.3 m ³]		

Accessory Items Included: Waste Oil Discharge Hose • Drain Clean-out Brush • Pot Brush • Stirring Utensil • Pot Cover • Crumb Scoop • (5) Sheets Filter Paper

How To Specify: Model GGF-720

- 1 Electrical Option:**
Choose Applicable Item Number

✓	Voltage	Hz	Phase	Load Config	Fuel	Item Number
	120	60	1	Delta	LP	71393
	120	60	1	Delta	NAT	71392

- 2 Additional Accessories Purchased Separately:**
Specify Qty. & Item No.

✓	Qty	Description	Item Number
		Fry Basket (1 provided w/fryer)	91811
		Filter Paper, Case of (100) sheets	60810
		Filter Powder, Case of (60) packets	72004
		Boil Out, Case of (4) 8-lb containers	72003

- 3 Shipping:**
Specify shipping method

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Product specifications and/or designs are subject to change without notice. Such revisions do not entitle the purchaser to corresponding changes, improvements, additions or replacements for previously purchased equipment.

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