

Project Name/No:

Item No:

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



Gas Kettle Fryer GGF-400

The GGF-400 Gas Kettle Fryer can cook up to 14 lbs. of crisp, moist fried chicken, quickly & easily every time. 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 product ... 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 control, LOW OIL detection, **BOIL-OUT** program, password protection & multi-language display.
- Reliable Automatic Basket Lift is standard ... lowers & raises basket when cooking cycles begin & finish.
- Enhanced interlocks to ensure safe operation.
- Durable stainless steel construction.
- Convenient portability with 5" casters ... fits easily through most standard door openings.
- Fits into limited space ... easy to operate & maintain ... plenty of capacity to feed a hungry crowd. Not just for chicken ... easily diversify your menu to include mouth-watering seafood, fried vegetables, and other tempting foods.
- Qualifies for <u>California Energy Wise Rebate</u> program.
- Optional, Giles KITCHENTRAC® remote WiFi monitoring capability is available for this model.

Standard Features:

- 2-Year Parts & Labor Warrantv + 7-Year Pot Warranty
- Automatic Basket Lift
- Built-in oil filtration system
- Computer controller
- Oil temperature high-limit safety thermostat
- Drain valve safety shutdown interlock
- Low oil level detection for improved safety

Optional Feature



Remote monitoring with Optional Giles' KITCHENTRAC® ... provides a unique opportunity using WiFi connectivity to monitor equipment in real time and collect critical data

Heat exchanger high

shutdown

regulator

steel Basket

Basket/Pot Cover

temperature safety

Incoming gas line pressure

Electro-polished stainless

Heat-resistant Brush Set

Product Stirring Utensil

Metal Crumb Scoop

Waste Oil Discharge Hose

across multiple locations. Your cooking equipment will seamlessly communicate with the KitchenTrac server and allow easy access to the critical data you need to manage effectively. CLICK here for details ... service fees required for use.

GILES Food Service Equipment - ISO 9001 Registered PO Box 210247; 2750 Gunter Park Drive W; Montgomery, AL 36109 USA 334.272.1457 • Fax 334.239.4117 • Toll Free 800.554.4537 (US/Canada Only) • www.gfse.com • Email: services@gfse.com Printed in U.S.A. Form 65467 (Rel. Date: Dec.2008, Rev. Date: Feb.2020, Rev. E)

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 rapid recovery. Delivers 45,000 BTU to evenly heat the total volume of oil.



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 ... allow for safe & easy unloading of cooked product.

Built-in Oil Filtration System Complete a filter cycle in 5 minutes. Uses

disposable paper filter media (or an

optional sustainable, stainless steel filter

screen). One-step draining, cleaning &

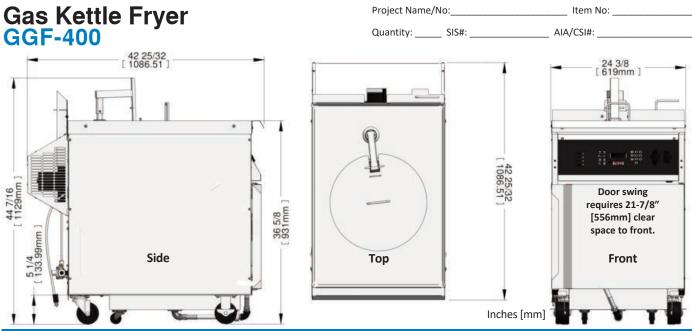
filtering. Simply turn one valve to refill

properly, this system can increase cooking

fryer with filtered oil. When used



oil life by as much as 50%.



Specifications

Construction: 18 & 20-Ga stainless steel ... Reversible Door swing ... Stainless gas burner, 45,000 BTU

Dimensions:									
Width	De	epth	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]		15-7/8" dia X 12-3/4" deep [403 mm X 324 mm]		12-3/8" dia X 10-1/4" deep [314 mm X 260 mm]	
Electrical Specifi	cations:				Gas Specifications: INSTALL INSTRUCTIONS MUST BE FOLLOWED				
Voltage	Phase	Amps	Wir	e	• 45.000 BTU				
120	1	2	Cordset Ir	ncluded	• Orifice size: (NAT) MSL to 3,000 ft elev (LP) MSL to 4,000 ft elev.				
Computer Contro • 50 Programmab		m Cooking	Presets		• 1/2″ S	nt orifices may be require upply line required. regulator is supplied with			
 Cooking Temperature Range: Ambient to 350°F [177°C] 				Shipping Specifications:					
 High Limit Temperature: 425°F [220°C] Energy-saving Cool Mode - Force Filter feature - Triple Fire Safety Interlocks 				Width	35″ [889 mm]	Crate	ed Weight	445 lbs [202 kg]	
Capacities:				Depth	47" [1194 mm]]	Crute		113 103 [202 16]	

Cooking Oil: 45 lbs [21 kg]

Product: 14 lbs [6 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]	oncrated weight				

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-400

1 Electrical Option: **Choose Applicable Item Number**

✓	Voltage	Hz	Phase	Load Config	Fuel	ltem Number
	120	60	1	Delta	LP	71381
	120	60	1	Delta	NAT	71380

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

<	Qty	Description	ltem Number
		Fry Basket (provided w/fryer)	33718
		Filter Paper, Case of (100) sheets	60810
		Filter Powder, Case of (60) packets	72004
		Boil Out, Case of (24) 6-oz. packets	72003

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.

B Shipping:

Specify shipping method

