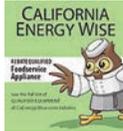




Project Name/No: \_\_\_\_\_ Item No: \_\_\_\_\_

Quantity: \_\_\_\_\_ SIS#: \_\_\_\_\_ AIA/CSI#: \_\_\_\_\_



# Gas Kettle Fryer

## GGF-720



The **GGF-720 Gas Kettle Fryer** ... largest capacity in its class. Can cook up to 24 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.
- 75-lbs shortening capacity ... circular “in-pot” heat exchanger ... 85,000 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 **California Energy Wise Rebate** program.
- Optional, **Giles KITCHENTRAC®** remote WiFi monitoring capability is available for this model.

### 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 85,000 BTU to evenly heat the total volume of oil. Unique dual burner design saves fuel.



**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 fryer with filtered oil. When used properly, this system can increase cooking oil life by as much as 50%.

**Standard Features:**

- **2-Year Parts & Labor Warranty + 7-Year Pot Warranty**
- Automatic Basket Lift
- Built-in oil filtration system
- Computer controller
- High oil temperature safety limit control
- Drain valve safety shutdown interlock
- Low oil level detection for improved fire safe
- 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

**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 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

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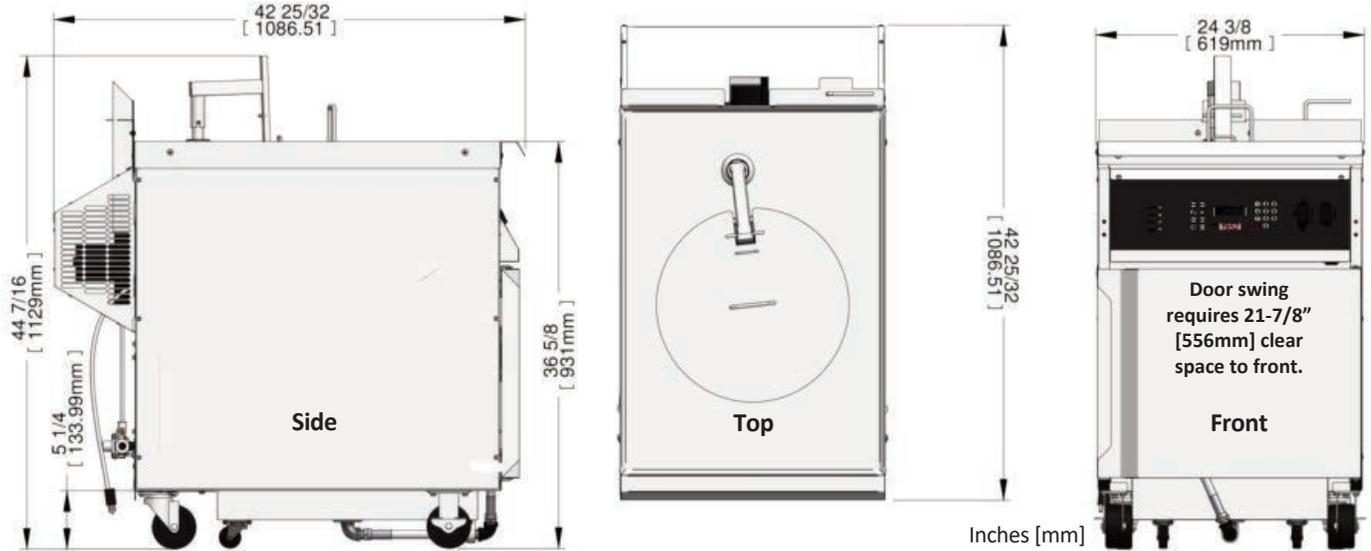
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# Gas Kettle Fryer GGF-720

Project Name/No: \_\_\_\_\_ Item No: \_\_\_\_\_

Quantity: \_\_\_\_\_ SIS#: \_\_\_\_\_ AIA/CSI#: \_\_\_\_\_



## 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"> <li>85,000 BTU, Total</li> <li>Orifice size: (NAT) MSL to 3,000 ft elev. ... (LP) MSL to 4,000 ft elev. <b>Different orifices may be required, depending on actual elevation.</b></li> <li>1/2" Supply line required.</li> <li>In-line regulator is supplied with unit (an additional may be required)</li> </ul>	

### 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 <sup>3</sup> [1.3 m <sup>3</sup> ]		

**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 (24) 6-oz packets	72003

**3 Shipping:**  
Specify shipping method

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.