

# Gas Fry Kettle

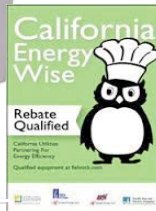
## Model GGF-720



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-720 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. This special dual burner delivers 85,000 BTU's using natural or propane gas, while saving money when cooking light loads or during idle periods.

### Listings



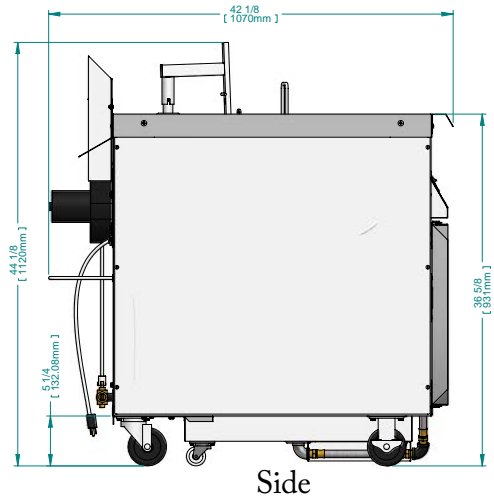
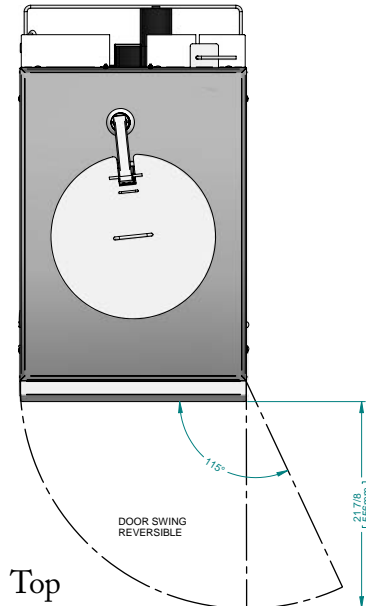
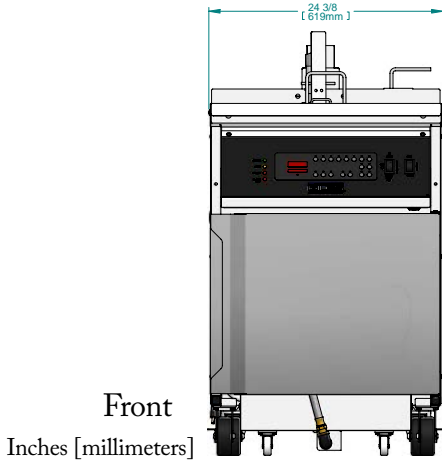
#### Giles Foodservice Equipment

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  
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# Gas Fry Kettle

## Model GGF-720

Item No.: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project Name: \_\_\_\_\_  
 SIS#: \_\_\_\_\_  
 AIA/CSI#: \_\_\_\_\_



### 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: 15-1/4" Deep X 18-5/8" Dia. [387 mm X 473 mm]

Fry Basket Vol: 13-27/32" Deep X 14-1/2" Dia. [352 mm X 368 mm]

#### Cooking Controls:

Computer controller: Digitally controlled temperature and 8 separate programmable menu keys.

Temperature Range: 75° - 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

### 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
<input type="checkbox"/>	GGF-720	120	60	1	Delta	71393	LP
<input type="checkbox"/>	GGF-720	120	60	1	Delta	71392	Nat
<input type="checkbox"/>	GGF-720	208-240	60	1	Delta	71395	LP
<input type="checkbox"/>	GGF-720	208-240	60	1	Delta	71394	Nat

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#### Capacity:

Shortening Capacity: 75 lbs. [34 kg]

Production Capacity: 24 lbs. chicken [11 kg] (72 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)

85,000 BTU

Listings: ETL/CETL, ETL SAN

Product Designation: GGF-720

#### 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]

#### 2. Accessories\*

Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		Fry Basket	91811
<input type="checkbox"/>		Filter Paper, (100) Sheets	60810
<input type="checkbox"/>		Filter Powder, (60) packets	72004
<input type="checkbox"/>		Boil Out (4) 8 lb containers	72003

\*Additional charges

#### 3. Shipping

Specify the shipping method