

Responsive. Reliable.

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

Electric Kettle Fryer GEF-400



The GEF-400 Electric Kettle Fryer cooks 40 pieces of crisp, moist fried chicken quickly and easily, every time. This user-friendly fryer delivers delicious results and maximum profits, with minimum effort and expense.

- Durable stainless steel ... robust double-wall cabinet design.
- 5" Casters for convenient mobility ... easily fits through most any standard door opening.
- Through-the-wall, round heating elements, surround product with 10 kW power for even and complete cooking.
- Easy to use Computer Controller precisely controls and monitors
 Fryer operation ... features energy-saving COOL Mode, preset
 Boil-out cycle, Force-Filter control, password protection. Stores
 up to 50 menu item cooking presets, easily configurable to
 specific needs.
- Reliable automatic Basket Lift raises basket when cooking done.
- Enhanced safety features reduce the potential for accidental cooking oil fires.
- Fits into limited space; easy to operate and maintain; has plenty of capacity to feed a hungry crowd.
- Not just for chicken ... diversify your menu to include mouthwatering seafood, fried vegetables, or other tempting foods.

Design Features



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 cooking oil, allowing for safe and easy unloading of product.



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:

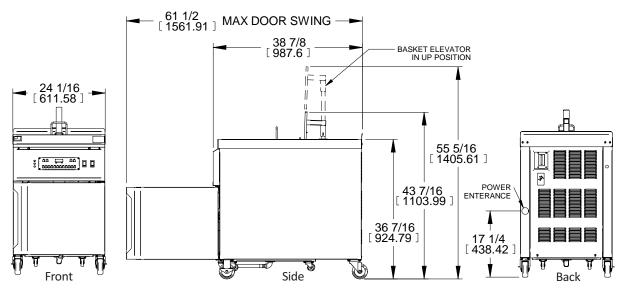
- Automatic Basket Lift
- Built-in oil filtration system
- Computer Cooking Controller
- High oil temperature safety limit control
- Drain Valve safety interlock ... built-in redundancy for added safety
- Low oil level safety interlock ... safeguards against accidental oil fire
- High element temperature safety shutdown
- Electro-polished stainless steel Basket
- Basket/Pot Cover
- Heat-resistant Brush Set ... pot brush, element brush, drain clean-out brush
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Steel Crumb Scoop

Electric Kettle Fryer

GEF-400

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Inches [mm]

Specifications

Construction: 18-Ga & 20-Ga stainless steel ... Reversible Door swing ... Incoloy Tubular Heating Elements

Dimensions:						
Width	Depth	Height	Floor Space	Fry Pot	Fry Basket	
24-1/16" [612]	38-7/8" [988]	43-7/16" [1104]	6.5 sq.ft [0.6 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 Specifications: (Service cord NOT provided)						
Watts	Voltage	Phase	Amps	Wire		
	208	1	48	2 wire + Grnd		
	240	1	42	2 wire + Grnd		
10 kW	220	3	29	3 wire + Grnd		
10 KVV	208	3	25	3 wire + Grnd		
	240	3	25	3 wire + Grnd		
	380/415	3	14	4 wire WYE + Grnd		

Shipping Specifications:					
Width	35" [889 mm]	Crated Weight	435 lbs [197 kg]		
Depth	46" [1168 mm]	Cratea Weight			
Height	49" [1245 mm]	Uncrated Weight	380 lbs [172 kg]		
Cube	46 ft ³ [1.3 m ³]	Oncrated Weight	380 lbs [172 kg]		

Computer Controller:

- 50 Editable 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

Capacity:

- Cooking Oil: 45 lbs [21 kg]
- Product: 14 lbs [6 kg] ... Chicken approx. 40 pieces, 8-way cut

Included Accessories:

- (1) Waste Oil Discharge Hose
- (1) Heat-resistant Drain Clean-out Brush
- (1) Stirring Utensil
- (1) Pot Cover

- (1) Heat-resistant Pot Brush
- (1) L-Shaped Heat-resistant Element Brush
- (1) Steel Crumb Scoop
- (5) Sheets Filter Paper

How To Specify: Model GEF-400

1. Electrical Options Specify part number from

Specify part number from the following:

\bigcirc	Voltage	Hz	Phase	Load Config	Part Number
	208	60	1	Delta	70887
	208	60	3	Delta	70885
	240	60	1	Delta	70888
	240/220	60	3	Delta	70886
	380	50	3	Υ	70918
	415	50	3	Υ	70919

2. Additional Accessories (extra cost) Specify part number and quantity of accessory items needed:

\bigcirc	Qty	Description	Part Number
		Fry Basket	33718
		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 preferred shipping method

Giles Foodservice Equipment

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We reserve the right to change specifications and/or product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.