

Fry Kettle

Model GEF-720



Not just BIG, the **BIGGEST!** ... The Giles GEF-720 Fry Kettle handles 72 pieces of chicken, making it the largest capacity fryer designed for fried chicken. It cooks crisp, moist product quickly and easily, utilizing low pressure frying to deliver delicious results and maximum profits, with minimum effort and expense.

The GEF-720 is constructed of durable polished stainless steel and features casters for convenient mobility. The fryer rolls easily through most any standard door opening.

Fits into limited space, is easy to clean, simple to maintain, and still has plenty of capacity to handle a hungry crowd.

With this multi-purpose fryer you can diversify your menu to include mouth-watering seafood, fried vegetables and a variety of other tempting foods.

Design Features



Automatic Basket Lift enables operators to load, set timer and activate cook cycle in one step. When the cooking cycle is complete, the basket is automatically lifted out of the hot shortening, allowing for safe and easy unloading of cooked product.



Automatic Oil Filtration System

is designed to complete a filter cycle in 5 minutes. It utilizes disposable paper filters, or optional reusable metal filter screen, and allows for 1-step draining, cook vat cleaning and oil filtering. Cook vat automatically refills with filtered oil. This system will increase shortening life by at least 50%.

Listings



Giles Foodservice Equipment

ISO 9001 Registered Company • Committed to Quality

P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA

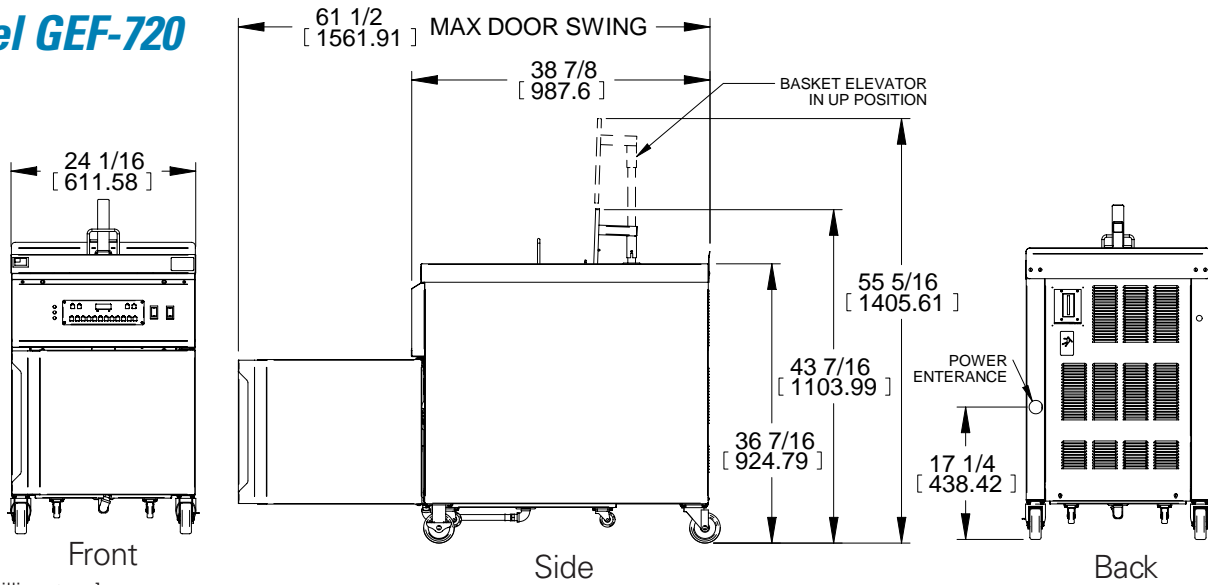
334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537

Web Site: www.gfsequipment.com • Email: services@gfsequipment.com

Fry Kettle

Model GEF-720

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



Inches [millimeters]

39124-A

Specifications

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.

Construction:

Cabinet, Fry Vat, and Fry Basket: 16 to 20-Ga Stainless Steel
 Door Swing: Reversible
 Heating Element: Incoloy Tubular Sheath

Dimensions:

Floor space - 6.5 sq ft [0.60 sq m]
 Width: 24-1/16" [612 mm]
 Depth: 38-7/8" [988 mm]
 Height: 43-7/16" [1104 mm]
 Fry Vat: 18-5/8" diameter X 15-1/8" depth [473 mm X 384 mm]
 Fry Basket: 14-1/2" diameter X 13-7/8" depth [368 mm X 352 mm]

Cooking Computer:

8 Programmable Menu Selections
 Cooking Temp Range: 190° - 350°F [88° - 177°C]
 High Limit Temp: 425°F [220°C]

Capacity:

Shortening Capacity: 75 lbs. [34 kg]
 Production Capacity: 24 lbs. [11 kg] chicken (approx. 72 pieces)

Electrical Specifications:

Wattage: 20,000 W
 Available Voltages:
 3 phase - 208/220/240/480 V : 58/49/49/25 AMPS
 3 phase - 380/415 V : 21 AMPS
 (Service cord NOT provided)

Product Designation: GEF-720

Shipping Specifications:

Crated Weight: 464 lbs [211 kg]
 Crated Cube Size: 44" X 50" X 57" = 73 cu ft
 [1118mm X 1270mm X 1448mm = 2.1 cu meters]

Accessories Included:

(1) Fry Basket, (1) Fry Basket Cover, (1) Oil Discharge Hose, (5) Sheets Filter Paper, (1) Pot Brush, (1) Kettle Drain Brush, (1) Stir Paddle, (1) Crumb Shovel, Operations/Service Manual.

How To Specify

1. Electrical Options

Specify part number from the following:

	Voltage	H _z	Phase	Load Config	Part Number
<input type="checkbox"/>	208	60	3	Delta	70848
<input type="checkbox"/>	240	60	3	Delta	70849
<input type="checkbox"/>	480	60	3	Delta	70850
<input type="checkbox"/>	220	50	3	Delta	70849
<input type="checkbox"/>	380	50	3	Wye	70914
<input type="checkbox"/>	415	50	3	Wye	70915

2. Accessories (additional charge)

Specify part number and quantity of accessory items needed:

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

3. Shipping

Specify preferred shipping method

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