



380-415V
only



The **GEF-400 Electric Kettle Fryer** delivers crisp, moist fried chicken, quickly and consistently. This user-friendly system is engineered for efficiency and performance.

- **Maximum Cooking Capacity:** Handles up to 45 lbs of oil and 14 lbs of product in a single load.
- **Even Heat Distribution:** High-efficiency circular heating elements surround product with 10,000 watts of power.
- **Intuitive Computer Controller:** Manage operations using the fifty (50) programmable menu presets and monitor maintenance with the energy-saving **COOL** mode, **FORCE-FILTER** control, **LOW OIL** alert, and **BOIL-OUT** program.
- **Automatic Basket Lift:** Lowers and raises the stainless steel basket for safe loading and unloading of product when cooking cycles begin and finish.
- **Enhanced Safety Interlocks:** Multiple built-in safeguards.
- **On-board Oil Filtration:** Extends oil life using an integrated filtration system powered by a 1/2 hp pump.
- **Heavy-Duty Construction:** Built with durable stainless steel, a double-wall cabinet, and liquid-resistant control panel.
- **Compact Footprint:** Conveniently fits into most kitchen layouts with a space-saving cabinet of 24-1/16" wide (without oil saddle) and reversible cabinet door.
- **Easy Maneuverability:** Sturdy 5" swivel casters provide portability and locking front brakes ensure stability.
- **Standard Factory Warranty:** Features Giles 2-year parts and labor warranty for long-term protection.

Design Features and Options



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. Allows for safe & easy unloading of food.



On-Board Oil Filtering

The integrated oil filtration system is powered by a robust 1/2 horsepower pump. Proper use can extend oil life by 50%.



Bulk Oil & Top Off

Optional factory-installed ports on back of fryer allow for on-board fresh oil top-off (oil reservoir) or connections to external fresh oil and/or waste systems.



KitchenTrac® WiFi

Optional remote monitoring uses built-in WiFi to monitor equipment in real time and collect critical data across multiple locations.

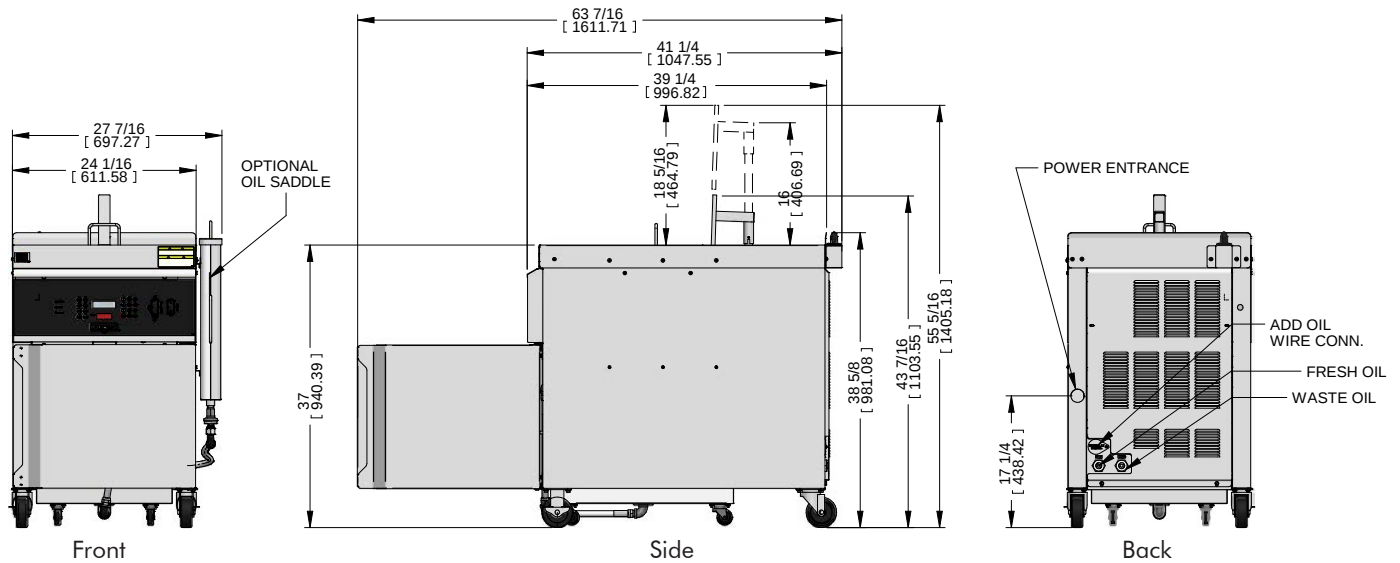
[Click here for more details](#)

GILES Food Service Equipment

ISO 9001-2015 Certified

2750 Gunter Park Drive West • Montgomery, AL 36109 USA
Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free 800.554.4537
Website: www.gfse.com • Email: services@gfse.com





Inches [mm]

Specifications

Specifications and/or product 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.

Dimensions: (Without Oil Saddle)			
Width	24-1/16" [612 mm]	Fry Pot	15-7/8" dia x 12-3/4" deep [403 mm x 324 mm]
Depth	39-1/4" [997 mm]		
Height	43-7/16" [1104 mm]	Fry Basket	12-3/8" dia x 10-1/4" deep [314 mm x 260 mm]
Floor Space	6.5 ft² [0.6 m²]		
Overall Depth with Open Door: 63-7/16" [1611.7 mm]			
Overall Width with Oil Saddle: 27-7/16" [697.3 mm]			

Electrical Specifications: (Service cord NOT included)				
Watts	Voltage	Phase	Amps	Wire
10,000	208	1	48	2 wire + Ground
	240	1	42	2 wire + Ground
	208	3	29	3 wire + Ground
	240	3	25	3 wire + Ground
	380-415	3	14	4 wire WYE + Ground

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

Standard Accessories Included	
Item	Qty
Fry Basket	1
Pot Cover	1
Filter Pan Crumb Screen	1
Heat-Resistant Scrub Brush	1
Heat-Resistant Drain Clean-Out Brush	1
Heat-Resistant L-Shaped Element Brush	1
Crumb Scoop	1
Stir Paddle	1
Waste Oil Discharge Hose	1
Filter Paper	5 Sheets

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How To Specify:

Step 1: Specify Base Part Number with Options

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Base No.	kW	Volts	Hz	Ph	Load
70887	10	208	60	1	Delta
70885	10	208	60	3	Delta
70888	10	240	60	1	Delta
70886	10	240	60	3	Delta
70919	10	380-415	50	3	Wye

WiFi	Description
W	KitchenTrac® Remote WiFi Monitoring
* Omit for no WiFi option	

Oil	Description
T	Oil reservoir fresh oil top-off
B	Connection to bulk fresh oil supply systems
W	Connection to waste oil handling systems
* Option [T] cannot be combined with option [B] * Omit for no oil option	

Part Number Examples

70885W-B: GEF400, 208/60/3 with KitchenTrac®, plus Bulk Fresh Oil Connection

70886-TW: GEF400, 240/60/3 without WiFi, include Fresh Oil Top-Off & Waste Oil Connection

70919W-BW: GEF400, 380-415/50/3 with KitchenTrac®, plus Bulk Fresh Oil & Waste Oil Connections

Step 2: Select Additional Accessories & Quantities

Qty	Description	Part Number
	Fry Basket	33718
	Pot Cover	33884
	Filter Pan Crumb Screen	39246
	Heat-Resistant Scrub Brush	71100
	Heat-Resistant Drain Clean-Out Brush	71205
	Heat-Resistant L-Shaped Element Brush	73233
	Crumb Scoop	30059
	Stir Paddle	77775
	Tool Caddy	71522
	Splash Guard (Left)	72082
	Splash Guard (Right)	72083
	Filter Paper, Case of (100) sheets	60810
	Reusable Stainless Filter Screen (Replaces Filter Paper)	41014
	Filter Powder, Case of (60) packets	72004
	Boil-Out, Case of (24) 6-oz packets	72003

