



PROVEN & TRUSTED SINCE 1952

Gas Fryer

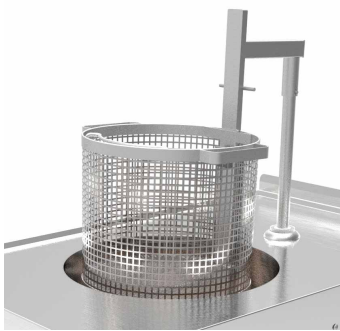
GGF-400



The GGF-400 Gas Kettle Fryer can cook up to 14 lbs. of crisp, moist fried chicken, quickly & easily. An easy to use fryer that delivers delicious results & maximum profits with minimum effort and expense.

- Choose either Natural or LP gas fuel.
- 45-lbs shortening capacity & circular “in-pot” heat exchanger.
- 45,000 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**, **Low Oil**, **Boil-Out**, password protection & a multi-language display.
- Reliable automatic basket lift is standard, used to lower & raise basket when cooking cycles begin & finish. Electro-polished stainless steel basket is included.
- Enhanced interlocks to ensure safe operation.
- Convenient portability with 5” casters, fits easily through most standard door openings.
- Durable stainless steel construction.
- Qualifies for California Energy Wise Rebate program.

Design Features



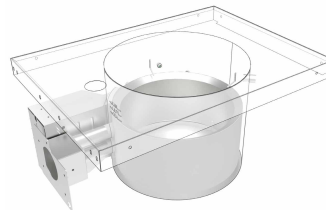
Automatic Basket Lift

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.



Oil Filtration System

5 minute filter cycle uses disposable paper filter media or optional stainless steel screen. One-step draining, cleaning & filtering.



Circular 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.



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](#)

Standard Items Included

Waste Oil Discharge Hose • Drain Clean-out Brush • Pot Brush • Stirring Utensil • Pot Cover • Crumb Scoop • Filter Paper

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

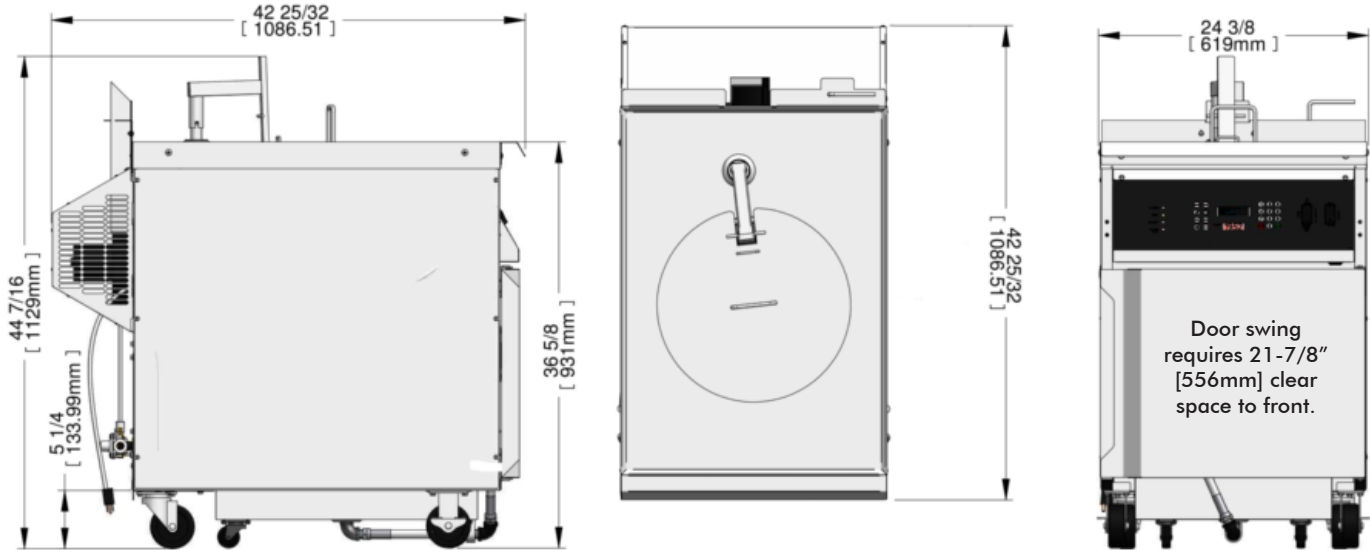
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Specifications

*Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Dimensions:			
Model	Width	Depth	Height
GGF-400	24-3/8" [619mm]	42-13/16" [1087mm]	44-7/16" [1129mm]

Shipping Specifications:			
Model	Crated Weight	Uncrated Weight	Crated Dimensions
GGF-400	445 lbs [202 kg]	355 lbs [161kg]	35"[W] x 47"[D] x 49"[H] 47 cubic ft

Electrical Specifications:				
Model	Voltage	Amps	Ph	Wire
GGF-400	120	2	1	Cordset Included

Gas Specifications: *INSTALL INSTRUCTIONS MUST BE FOLLOWED			
BTU	Orifice*	Supply Line	Regulator
45,000	Fuel: NAT MSL to 3k ft elevation	1/2"	Included (*Additional may be required)
	Fuel: LP MSL to 4k ft elevation		

How to Specify

1 Build Base Part Number with Options: **XXXXXX - X**

Base Item No	Fuel	Voltage	Hz	Ph
71381	LP	120	60	1
71380	NAT	120	60	1

WiFi	Description
W	KitchenTrac® Remote WiFi Monitoring Click here for more details
*Omit for no Wifi option	

Oil	Description
W	Bulk Waste Oil - Unit is factory plumbed for direct connection to customer-provided bulk waste oil collection system.

2 Select Optional Accessories & Quantities:

Qty	Description	Part No.
	Fry Basket (1 provided with fryer)	33718
	Filter paper, case of (100) sheets	60810
	Filter powder, case of (60) packets	72004
	Boil-out, case of (24) 6-oz. packets	72003

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