

# Gas Fryer

GGF-720



The GGF-720 Gas Kettle Fryer can cook up to 24 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.
- 75-lbs shortening capacity & circular "in-pot" heat exchanger.
- 85,000 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 multilanguage display.
- Reliable automatic basket lift is standard, used to lower & raise basket when cooking cycles begin & finish. Electropolished 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 overcooking. 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<sup>®</sup> WiFi

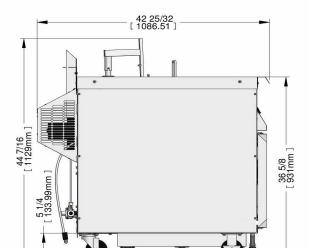
Optional remote monitoring uses built-in WiFi to monitor equipment in real time and collect critical data across multiple locations.

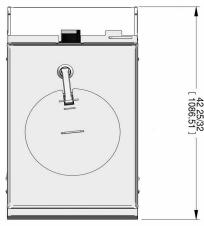
Click here for more details

#### **GILES Food Service Equipment**











## **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-720	24-3/8" [619mm]	42-13/16" [1087mm]	44-7/16" [1129mm]	

Shipping Specifications:			
Model	Crated Weight	Uncrated Weight	Crated Dimensions
GGF-720	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-720	120	9.2	1	Cordset Included

Gas Specifications: *INSTALL INSTRUCTIONS MUST BE FOLLOWED			
BTU	Orifice*	Supply Line	Regulator
85,000	Fuel: NAT MSL to 3k ft elevation	1/2"	Included
	Fuel: LP MSL to 4k ft		(*Additional may be required)

## Standard Items Included

Accessories Included:			
ltem	Qty.		
Fry Basket	1		
Drain Clean-Out Brush	1		
Pot Brush	1		
Pot Cover	1		
Clean Out Tool	1		
Stirring Utensil	1		
Crumb Scoop	1		
Filter Paper	1		
Waste Oil Discharge Hose	1		



ISO 9001-2015 Certified

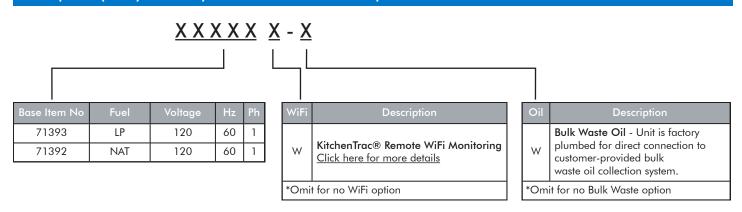
2750 Gunter Park Drive West • Montgomery, AL 36109 USA Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free 800.554.4537 Website: <u>www.gfse.com</u> • Email: <u>services@gfse.com</u>





## How to Specify

### Step 1: Specify Base Fryer Part Number with Options



### Step 2: Select Optional Accessories & Quantities:

Qty	Description	Part No.
	Fry Basket (1 provided with fryer)	91811
	Tool Caddy	71522
	Splash Guard (Left)	72084
	Splash Guard (Right)	72085
	Filter paper, case of (100) sheets	60810
	Filter powder, case of (60) packets	72004
	Boil-out, case of (24) 6-oz. packets	72003

