

| GILES | |
|-----------------------|---|
| Responsive, Reliable. | R |

| Project Name/No |): | Item No: _ | |
|-----------------|-------|------------|--|
| Quantity: | SIS#: | AIA/CSI#: | |

Electric Kettle Fryer

GEF-400

The GEF-400 Electric Kettle Fryer cooks up to 14 lbs. of crisp, moist fried chicken, quickly and easily every time. An easy to use fryer that delivers delicious results and maximum profits, with minimum effort and expense.

- Durable stainless steel construction ... robust double-wall cabinet design w/liquid-resistant control panel.
- Conveniently mobile on 5" casters ... easily fits through most standard
- Circular heating elements, surround product with 10 kW of power for even and complete cooking.
- Intuitive computer controller precisely controls and monitors operation. Features energy-saving COOL Mode, BOIL-OUT program, FORCE-FILTER control, LOW OIL detection, password protection and multi-language. Programmable cooking presets for up to fifty (50) different menu items.
- Reliable automatic basket lift lowers & raises basket when cooking cycle begins and finishes.
- Enhanced safety interlocks for added fire safety.
- On-board oil filtration system features robust 1/2 HP Pump.
- Fits into limited space, easy to operate and maintain; has plenty of capacity to feed a hungry crowd and it's not just for chicken ... diversify your menu to include mouth-watering seafood, fried vegetables, or other tempting foods.
- *Optional, Giles KITCHENTRAC™* remote WiFi monitoring capability is available for this model.

Design Features



Automatic Basket Lift

Load, set and start cooking in one step. When cooking is done, the basket is automatically lifted out of the hot oil, preventing over-cooking and allowing for safe and easy unloading of cooked product.

Built-in Oil Filtration System

Can complete a filter cycle in 5 minutes. Uses disposable filter paper media (optional sustainable, stainless steel, filter screen is available). Allows for 1-step draining, cleaning and filtering. One turn of a valve allows pot to refill with filtered oil. This system can increase cooking oil life by as much as 50%.



Optional Feature

Optional Remote Monitoring with Giles' KITCHENTRAC™. Keep in



touch with your cooking appliances with WiFi connectivity ... monitor operations, performance, utilization, sales trends and more, all from any web connected device. Requires monthly server hosting fee.

Standard Features:

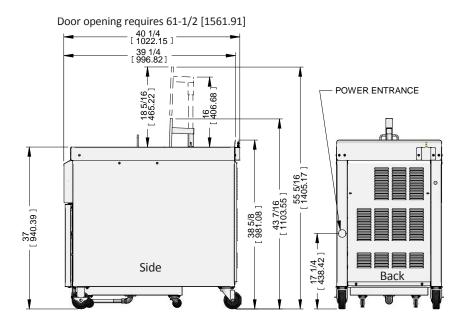
- 2-Year Parts & Labor Warranty
- Automatic basket lift
- Built-in oil filtration system
- Computer controller
- High oil temperature safety limit control
- Drain valve safety interlock w/ built-in redundancy for added safety
- Low oil level safety interlock ... safeguards against accidental oil fire
- High element temperature safety shutdown
- Electro-polished stainless steel cook basket
- Basket/pot cover
- Durable 5" casters ... front w/locking brakes
- Heat-resistant brush set
- Product stirring utensil
- Hand-held waste oil discharge hose
- Steel crumb scoop

Electric Kettle Fryer GEF-400

| Project Name/No: | | Item No: |
|------------------|-------|-----------|
| Quantity: | SIS#: | AIA/CSI#: |
| Qualitity. | 313#. | AIA/C3I#. |

Inches [mm]





Specifications

Construction: 18 - 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 | | |
| 10 kW | 208 | 1 | 48 | 2 wire + Grnd | |
| | 240 | 1 | 42 | 2 wire + Grnd | |
| | 208 | 3 | 29 | 3 wire + Grnd | |
| | 240 | 3 | 25 | 3 wire + 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] | Officiated Weight | 360 IDS [172 Kg] | | |

Computer Controller:

- 50 Programmable 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 Multiple Safety Interlocks

Capacity:

- Cooking Oil: 45 lbs [21 kg]
- Product: 14 lbs [6 kg] ... 8-way cut chicken

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

Electrical & WIFI Option: Specify [W] for KitchenTrac™ Choose Applicable Item Number

| / | Voltage | Hz | Ph | Load | Item Number | |
|----------|---------|----|----|-------|-------------|--------|
| | 208 | 60 | 1 | Delta | 70887 | 70887W |
| | 208 | 60 | 3 | Delta | 70885 | 70885W |
| | 240 | 60 | 1 | Delta | 70888 | 70888W |
| | 240 | 60 | 3 | Delta | 70886 | 70886W |

Additional Accessories Purchased Separately: Specify Qty. & Part No. *Included w/Fryer

| ✓ | 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 |

Product specifications and/or 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.



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3 Shipping: Specify shipping method