



# Fry Kettle

## Model CF-400G

Available for natural or propane gas, the Giles Gas Fry Kettle will cook 12-14 pounds of crispy, moisturized fried chicken, as well as other mouthwatering foods.

The completely automatic "Auto-Basket Lift," on the Giles Gas Fry Kettle, enables the operator to load the fryer, set the timer and activate the basket lift in one step. When the pre-set time for the frying cycle is complete, the Auto-Basket Lift automatically raises the finished product out of the oil to avoid over cooking.

Constructed of durable, polished stainless steel, the CF-400G is also equipped with casters for easy cleaning and maintenance, ensuring years of efficient, attractive service.



### Design Features



#### Patented Gas Heat Exchanger

The exceptional design of the Giles Gas Heat Exchanger allows for a true "cold zone" and a more efficient heat transfer resulting in an increase in energy savings. The Heat Exchanger heats the shortening evenly inside the pot in a 360° radius from the sides of the pot. This special patent delivers 43,250 BTUs using natural or propane gas.



#### Automatic Oil Filtration System

Designed to complete a filter cycle within five minutes, the Automatic Oil Filtration System allows the operator to wash, rinse, drain, and filter the oil in one motion. Refill is automatic and will increase your shortening life by 50%.

### Accessories

Unit is shipped with fry basket, drain hose wand, 5 filter papers, pot brush, K/D brush, stir paddle and manual.



**Giles Foodservice Equipment** A Division of Giles Enterprises, Inc.

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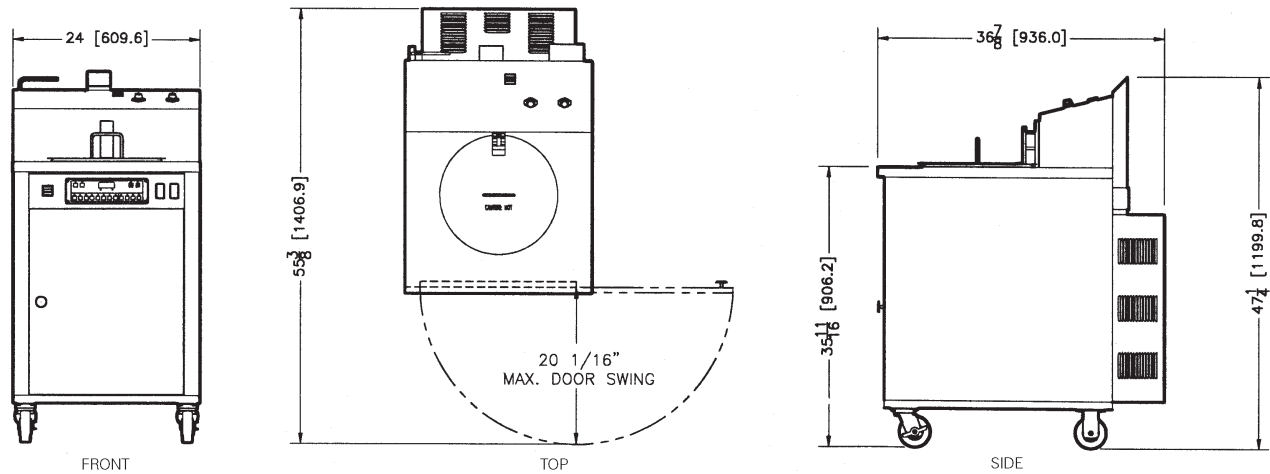
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# Fry Kettle

## Model CF-400G

Job \_\_\_\_\_ Item No. \_\_\_\_\_ AIA# \_\_\_\_\_



Inches (millimeters)

36293-A

### Legend

#### Construction:

Cabinet & Frypot: Polished Stainless Steel  
Patented Heat Exchanger

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacements or previously purchased equipment.

#### Dimensions:

Width: 24" 610 mm  
Depth: 37" 940 mm  
Height: 47 1/2" 1206 mm  
Fry Vat: 15 3/16" depth x 13 7/8" diameter 390 x 350 mm

#### Capacity:

Shortening Capacity: 36 lbs. (16.3 kg)  
Production Capacity: 12-14 lb. chicken (5-6 kg)

#### Cooking Computer:

8 Menu Items  
Variable Solid State  
Range: 190 - 375°F 88 - 177°C  
High Limit Thermostat: 425°F 220°C

#### Electrical Specifications:

120/208/230 V  
7 AMPS/ 120 V = 1 phase  
4 AMPS/ 208/230 V = 1 phase  
(Service cord on 120 V only)

#### Gas Specifications:

1/2" Gas Line Input  
43,250 BTUs on Natural or Propane Gas  
Propane 10.5 W.C. Natural 3.5 W.C.

#### Listings:

AGA Design Certified, NSF, CGA Certified, CE.

#### Product Number:

CF-400G

### How To Specify

- Specify as model CF-400G - Part #79175 (Natural, 208V)  
Part #79176 (LP, 208V), Part #79182 (Natural, 230V),  
Part #79183 (LP, 230V), Part #79192 (Natural, 120V),  
Part #79198 (LP, 120V).
- Specify voltage (120/208/230V).
- Specify altitude above sea level of installation site.
- Specify extra fry baskets (P#70275).\*
- Specify extra filter paper (P#65490 - case = 100 sheets,  
extra filter powder (P#73275) - case = 25 lbs).\*
- Specify shipping method.
- For export consult factory.

\* Additional charges

### Weights:

#### Shipping Weight:

390 lbs. (177 kg)

#### Shipping Cube Size:

420" x 30" x 56" = 41 cu. ft.  
1067 mm x 762 mm x 1423 mm = 1.1 cu. meters