



Item No.: \_\_\_\_\_  
Quantity: \_\_\_\_\_  
Project Name: \_\_\_\_\_  
SIS#: \_\_\_\_\_  
AIA/CSI#: \_\_\_\_\_

## ***Fry Kettle*** ***Model GEF-560***



The Giles GEF-560 Fry Kettle cooks 56 pieces of crisp, moist fried chicken quickly and easily, utilizing low pressure frying to deliver delicious results and maximum profits with minimum effort and expense.

The GEF-560 is constructed of durable polished stainless steel and features casters for convenient mobility. The fryer rolls easily through most any standard door opening.

Fits into limited space, is easy to clean, simple to maintain, and still has plenty of capacity to feed a hungry crowd.

With this multi-purpose fryer you can diversify your menu to include mouth-watering seafood, fried vegetables and a variety of other tempting foods.

### ***Design Features***



**Automatic Basket Lift**  
enables operators to load, set timer and activate cook cycle in one step. When the cooking cycle is complete, the basket is automatically lifted out of the hot shortening, allowing for safe and easy unloading of cooked product.



### **Automatic Oil Filtration System**

is designed to complete a filter cycle in 5 minutes. It utilizes disposable paper filters, or optional reusable metal filter screen, and allows for 1-step draining, cook vat cleaning and oil filtering. Cook vat automatically refills with filtered oil. This system will increase shortening life by at least 50%.

### ***Listings***



### **Giles Foodservice Equipment**

ISO 9001 Registered Company • Committed to Quality

P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA

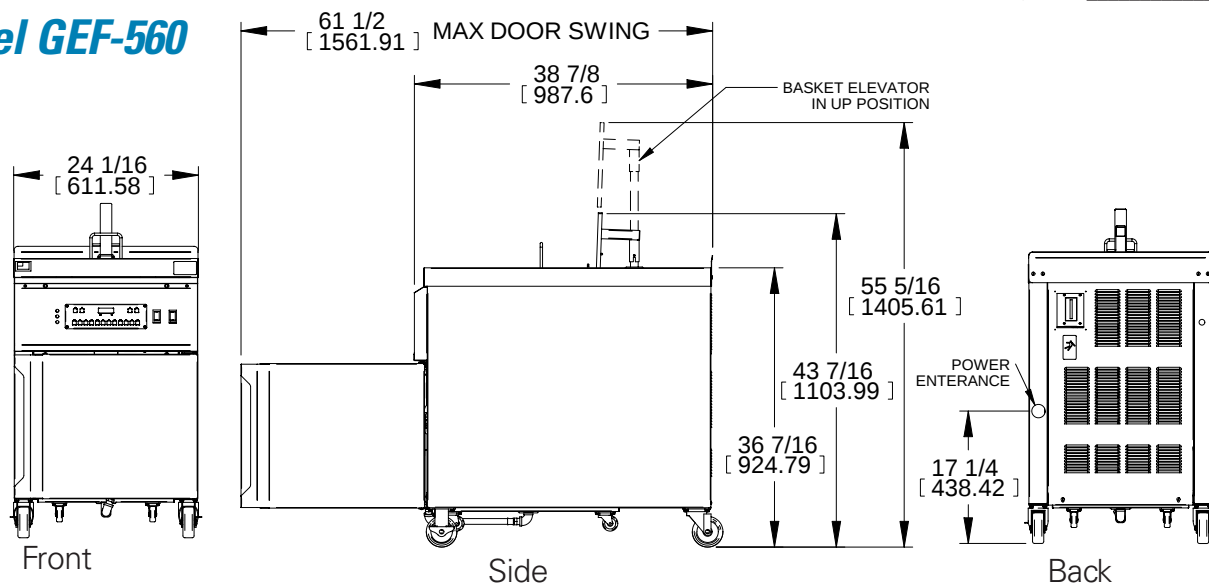
334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537

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# Fry Kettle

## Model GEF-560

Item No.: \_\_\_\_\_  
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39124-A

### Specifications

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

#### Construction:

Cabinet, Fry Vat, and Fry Basket: 16 to 20-Ga Stainless Steel

Door Swing: Reversible

Heating Element: Incoloy Tubular Sheath

**Dimensions:** Floor space - 6.5 sq ft [0.60 sq m]

Width: 24-1/16" [612 mm]

Depth: 38-7/8" [988 mm]

Height: 43-7/16" [1104 mm]

Fry Vat: 18-5/8" diameter X 12-3/4" depth [473 mm X 324 mm]

Fry Basket: 14-3/4" diameter X 10-1/4" depth [375 mm X 260 mm]

#### Cooking Computer:

8 Programmable Menu Selections

Cooking Temp Range: 190° - 350°F [88° - 177°C]

High Limit Temp: 425°F [220°C]

#### Capacity:

Shortening Capacity: 60 lbs. [27 kg]

Production Capacity: 19 lbs. [9 kg] chicken (approx. 56 pieces)

#### Electrical Specifications:

Wattage: 15,000 W

Available Voltages:

3 phase - 208/220/240/480 V : 43/38/38/19 AMPS

1 phase - 208/240 V : 72/63 AMPS

3 phase - 380/415 V : 21 AMPS

(Service cord NOT provided)

**Product Designation:** GEF-560

#### Shipping Specifications:

Crated Weight: 464 lbs [211 kg]

Crated Cube Size: 44" X 50" X 57" = 73 cu ft

[1118mm X 1270mm X 1448mm = 2.1 cu meters]

### Accessories Included:

(1) Fry Basket, (1) Fry Basket Cover, (1) Oil Discharge Hose, (5) Sheets Filter Paper, (1) Pot Brush, (1) Kettle Drain Brush, (1) Stir Paddle, (1) Crumb Shovel, Operations/Service Manual.

### How To Specify

#### 1. Electrical Options

Specify part number from the following:

|                          | Voltage | H <sub>z</sub> | Phase | Load Config | Part Number |
|--------------------------|---------|----------------|-------|-------------|-------------|
| <input type="checkbox"/> | 208     | 60             | 1     | Delta       | 70898       |
| <input type="checkbox"/> | 208     | 60             | 3     | Delta       | 70897       |
| <input type="checkbox"/> | 240     | 60             | 1     | Delta       | 70900       |
| <input type="checkbox"/> | 240/220 | 60             | 3     | Delta       | 70899       |
| <input type="checkbox"/> | 480     | 60             | 3     | Delta       | 71530       |
| <input type="checkbox"/> | 380     | 50             | 3     | Wye         | 70916       |
| <input type="checkbox"/> | 415     | 50             | 3     | Wye         | 70917       |

#### 2. Accessories (additional charge)

Specify part number and quantity of accessory items needed:

|                          | Qty | Description                           | Part Number |
|--------------------------|-----|---------------------------------------|-------------|
| <input type="checkbox"/> |     | Fry Basket                            | 33703       |
| <input type="checkbox"/> |     | Filter Paper, Case of (100) sheets    | 60810       |
| <input type="checkbox"/> |     | Filter Powder, Case of (60) packets   | 72004       |
| <input type="checkbox"/> |     | Boil Out, Case of (4) 8-lb containers | 72003       |

#### 3. Shipping

Specify preferred shipping method

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