



PRESSURE FRYER

Model PF-600

- **The Giles PF-600 Pressure Fryer** controls pressure, which allows faster cooking at lower temperatures. It allows lower energy costs, yet seals in moisture and natural juices.
- **The PF-600** offers a computerized or electro-mechanical controller. The computerized controls offer 8 programmable keys which help deli staff remember cooking times for various items.
- **The PF-600** has a circular fry pot which gives you a faster cooking cycle with minimum energy usage. The pressure fryer also accommodates a huge cold zone, which prevents scorching of the oil.
- The new filtration system on the **PF-600** allows the operator to filter hot oil with little or no risk to the operator.



Capacity Information

Shortening Capacity: 70 lbs. (32 kg)
 Production: 15 lbs. (7 kg) chicken (50 pieces)

Standard Features



Heavy-Duty Lid Hinge & Spring
 Designed with a heavy-duty lid hinge and spring, the **PF-600** holds pressure safely while cooking delicious fried chicken every time. The lid also is designed with a front lid latch that makes it easy to secure the **PF-600** lid for maximum cooking results.

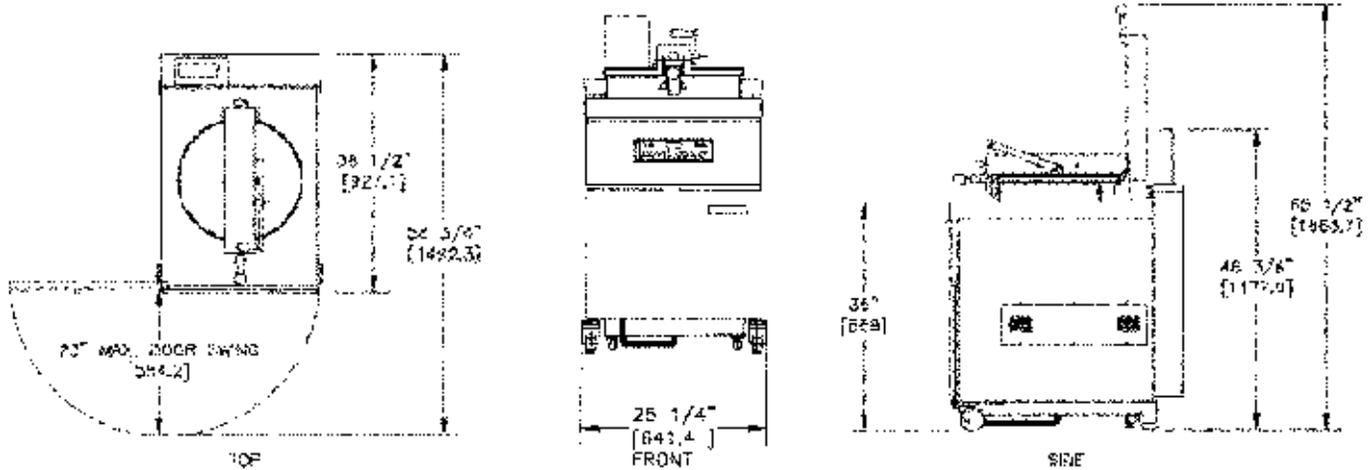


Automatic Oil Filtration System
 Designed to complete a filter cycle within five minutes, the Automatic Oil Filtration System allows the operator to wash, rinse, drain and filter the oil in one motion. Refill is automatic and will increase your shortening life by 50%.



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Inches [millimeters]

34645-C

Dimensions:

Width: 25 1/4" 642 mm
 Depth: 36 9/16" 929 mm
 Height: 46 3/8" 1178 mm
 Raised Lid: 65 7/16" 1662 mm
 Closed Lid: 46 3/8" 1178 mm
 Fry Vat: 381 mm deep x 444.5 mm dia.

Electrical Specifications:

208/240 Volts 15 kW
 42 AMPS/208V= 3 phase
 36 AMPS/240V= 3 phase
 72 AMPS/208V= 1 phase
 63 AMPS/240V= 1 phase
 (No service cord provided)

Construction:

Cabinet & Fry Pot: Polished Stainless Steel
 Heating Element: Tubular Sheath

Accessories:

Unit is shipped with fry basket, filter system, drain hose wand, 5 filter papers, pot brush, kettle drain brush, stir paddle, crumb shovel and manual.

Weight:

Shipping Weight: 501lbs (228 kg)

Shipping Size:

44" x 50" x 55" = 70 cu ft
 1118 mm. x 1270 mm. x 1397 mm. = 2 cu meters

Cooking Computer:

8 Menu Items
 Variable Solid State
 Range: 190-350°F, 200°-375°C
 High Limit Thermostat: 425°F, 220°C

Listings:

UL, NSF, Canadian UL, CE.

Bidding Specifications

1. Specify as model PF-600.
2. Specify voltage (208 or 240V).
3. Specify phase (1 or 3) Delta.
4. Specify cycles: 50 or 60.
5. Specify extra fry basket (P#70341)*.
7. Specify extra filter paper (P#65491 - case=100 sheets, filter pwd. (P#72004) - 60 portion packs).*
8. Specify shipping method.
9. For export consult factory.

* Additional charges

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 on previously purchased equipment.

