



# Fry Kettle

## Model CF-400

The Model CF-400 Fry Kettle will cook up to 40 pieces 12-14 lbs. (5.5-6.4 kg) of crisp and moist fried chicken, or prepare a variety of menu items including filets, nuggets and more. Exclusive recipes accepted worldwide are available from Chester Fried representatives.

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



### Design Features



#### Automatic Basket lift

The Automatic Basket Lift enables the operator to load the fryer, set the timer, and activate the elevator cycle in one step. When the frying cycle is complete, the basket is automatically raised out of the oil, allowing the food to drain while remaining warm over the hot shortening.



#### 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.



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

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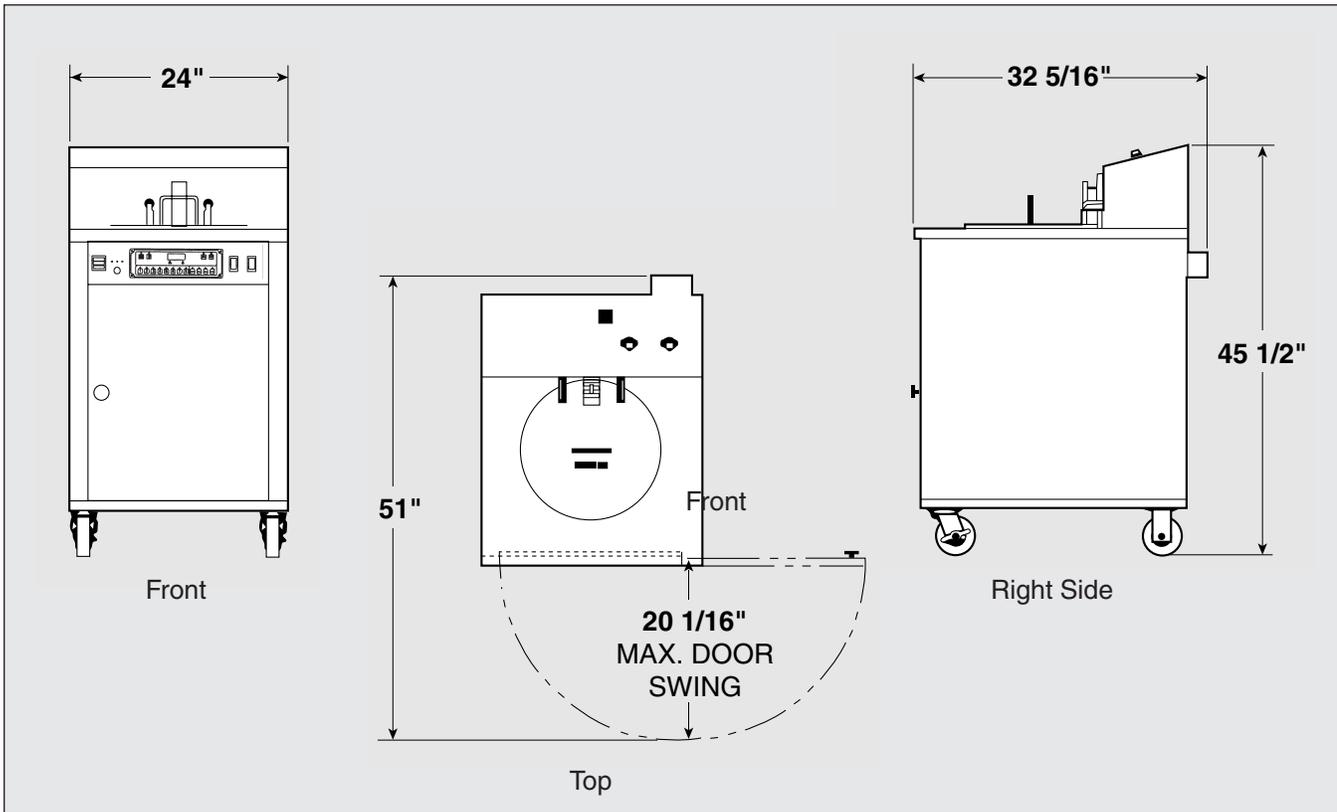
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### Specifications

#### Model CF-400\*\*

##### Dimensions:

Width: 24"	60.96 cm.
Depth: 32 5/16"	82 cm.
Height: 45 1/2"	115.57 cm.
Fry Vat: 15 3/16" deep x 13 7/8" dia.	38.74 x 34.93 cm.

##### Electrical Specifications:

208/240 V.	10,000 WATTS
1 Phase - 48 AMPS/142 AMPS	
3 Phase - 28 AMPS/124 AMPS	
(Service cord not provided)	

##### Accessories:

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

##### Option:

Half basket (best for half size loads)

##### Weight (crated):

Shipping Weight: 391 lb. (177.35 kg.)  
 Shipping Size: 41" x 29" x 55" = 37.85 cu. ft.  
 104.14 x 73.66 x 139.70 = 1.07 cu. meters

##### Capacity:

Production: 12-14 lb. chicken (40 pieces)  
 Shortening Capacity: 40 lbs. (18.14 kg.)

##### Construction:

Cabinet & Frypot: Polished Stainless Steel  
 Heating Element: Patented Fire Bar  
 Basket removable by bailer-type handle

##### Cooking Computer:

8 menu item  
 Range: 190-350° F 88-177° C  
 High Limit Thermostat: 425° F 220° C

##### Listings:

UL listed, NSF listed, CSA listed, Canada UL listed.

\*\*Available in ventless hood system.

### How To Specify

#### Model CF-400

1. Specify as model CF-400.
2. Specify voltage (208/240).
3. Specify phase (1 or 3) (Delta or Wye).
4. Specify cycles (50 or 60).
5. Specify UL approved (USA) or CSA approved (Canada) machine.
6. Specify additional fry baskets (PN 70275).\*
7. Specify additional filter papers - PN 65490 (case = 100 sheets) or filter powder - PN 73275 (case = 25 lbs.).\*
8. Specify shipping method.
9. For export consult factory.

\* Additional charges