



# Fry Kettle

## Model CF-200

The Giles CF-200 Fry Kettle is a 20 piece fryer that offers the perfect solution to providing crispy, moisturized fried chicken in a limited space.

With the compact Giles CF-200 Fry Kettle, you can have maximum profits with minimum effort and expense.

Constructed of durable, polished stainless steel, the Giles CF-200 is also equipped with casters for easy cleaning and maintenance, ensuring years of efficient, attractive service.

Diversify your menu with this multi-purpose fryer to include mouthwatering seafood, vegetables and a variety of other tempting foods.

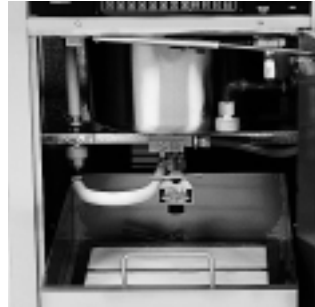


### Design Features



#### Automatic Basket Lift

The Automatic Basket Lift enables the operator to load the fryer, set the timer and activate the basket lift in one step. When the frying cycle is complete, the basket is automatically raised out of the shortening, allowing for safe unloading of the chicken.



#### 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, kettle drain brush, stir paddle, crumb shovel and manual.



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

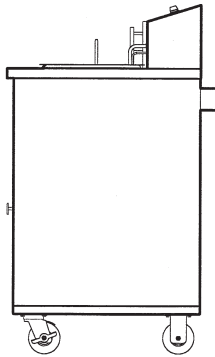
P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA

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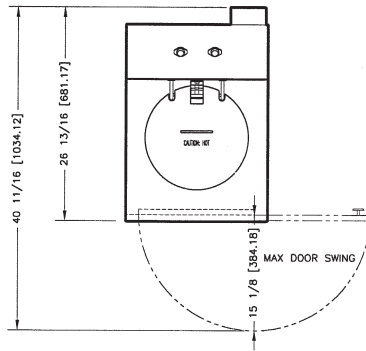
Web Site: [www.gilesent.com](http://www.gilesent.com) • Email: [info@gilesent.com](mailto:info@gilesent.com)

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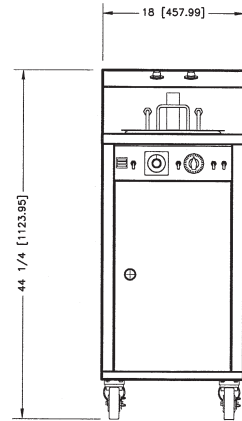
## Model CF-200



SIDE



TOP



FRONT

Inches (millimeters)

33924

### Legend

#### Construction:

Cabinet & Frypot: Polished Stainless Steel  
 Heating Element: Incoloy Sheath  
 Basket removable by bailer-type handle

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: 18 1/8" 458 mm  
 Depth: 26 7/8" 681 mm  
 Height: 44 1/4" 1124 mm  
 Fry Vat: 11" depth x 12 3/16" dia. 280 x 310 mm

#### Capacity:

Shortening Capacity: 26 lbs. (11.79 kg)  
 Production Capacity: 6 lb. / 3 kg chicken (20 pieces)

#### Cooking Control:

Variable Solid State  
 Range: 0 - 350°F / 0 - 177°C  
 High Limit Thermostat: 425°F / 220°C

#### Electrical Specifications:

208/240 V 50/60 Hz 5,335 WATTS  
 Single phase only  
 208 V - 26 AMPS/22 AMPS - 1 phase  
 240 V - 22 AMPS  
 (No service cord provided)

#### Listings:

UL, NSF, CSA, Canadian UL, MEA, CE

#### Product Number:

CF-200

Available in ventless hood system.

### How To Specify

#### Model CF-200

- Specify as model CF-200 (P#79204)
- Specify voltage (208/240V).
- Specify cycles: 50 or 60
- Specify extra fry baskets (P#73147).\*
- Specify extra filter paper (P#68011) - case = 100 sheets, (P#73275) - case = 25 lbs).\*
- Specify shipping method.
- For export consult factory.

\* Additional charges

### Weights:

#### Shipping Weight:

291 lbs. (132 kg.)

#### Shipping Cube Size:

22" x 30" x 56" = 22 cu. ft.  
 559 mm x 762 mm x 1423 mm = 1 cu. meters