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

GILES FOODSERVICE EQUIPMENT

Ventless Hood Fry Kettle

Model GEF-400-VH

The Giles GEF-400-VH Ventless Hood Fry Kettle cooks 40 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 Ventless Hood Fry Kettle is the most advanced frying appliance available today. Now you can prepare deep fried foods in spaces where traditional ventilation hoods are impractical or prohibited.

The self-contained fire suppression system in the recirculating hood section is an Ansul R-102 system and includes all piping, discharge nozzles (appliance & plenum), and conduit for fusible link cabling. **Note:** Final installation, charging and testing of the system must be performed by an authorized Ansul distributor or other qualified fire protection agent. This is the sole responsibilty of the customer and is not included with the fryer purchase.

Design Features

Ventless Hood System includes a built-in Fire Suppression System and 3-Stage Air Purification System.

1. Stainless Steel Baffle Filter traps large grease particulate.
2. Precipitator Filter (EAC) uses ionization to negatively charge smaller particulate, allowing it to be electrostatically collected on fins within the cell.
3. A disposable Charcoal Filter aids with oder elimination.

Automatic Oil Filtration System is designed to complete a filter cycle in 5 minutes. The system utilizes disposable paper filters, or an optional reusable metal filter screen, and allows operators to drain and clean the cook vat, and filter oil in one step. Vat refills automatically with the filtered oil. This system will increase shortening life by 50%.

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.

Listings

c UL us

CLASSIFIED UL EPH

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**
Web Site: www.gfsequipment.com • Email: services@gfsequipment.com

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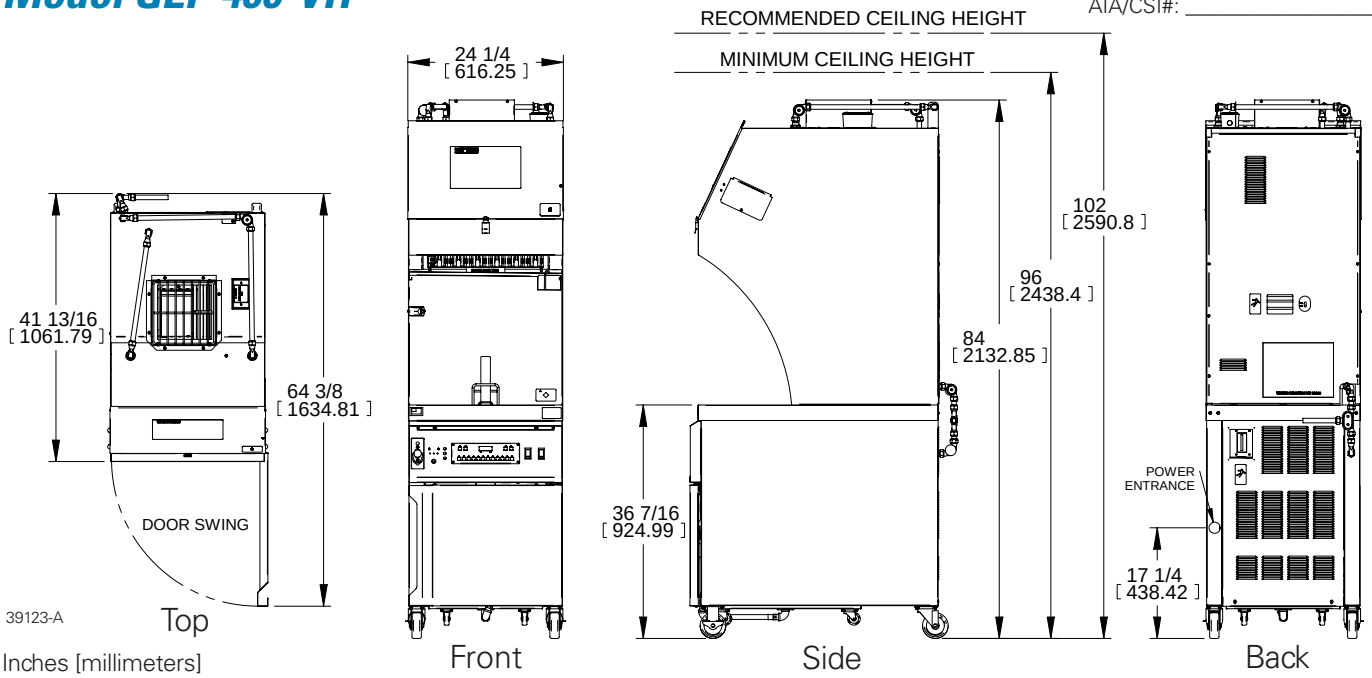

Inches [millimeters]

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
Heating Element: Incoloy Tubular Sheath
Door Swing: Reversible

Dimensions:
Width: 24-1/4" [616 mm]
Depth: 41-13/16" [1062 mm]
Height: 84" [2133 mm]
Fry Vat: 15-7/8" diameter X 12-3/4" depth [403 mm X 324 mm]
Fry Basket: 12-3/8" diameter X 10-1/4" depth [314 mm X 260 mm]

Cooking Computer:
8 Programmable Menu selections
Cooking Temp Range: 190°F - 350°F [88°C - 177°C]
High Limit Temp: 425°F [220°C]

Capacity:
Shortening Capacity: 45 lbs. [21 kg]
Production Capacity: 14 lbs. [6 kg] chicken (approx. 40 pieces)

Ventless Hood:
Exhaust CFM: 510 - 680
Approx. Decibel Level: 65 dB

Electrical Specifications:
Wattage: 10,400 W
Available voltages:
3 phase - 208/220/240V : 30/26/26 AMPS
1 phase - 208/240V : 50/44 AMPS
3 phase - 380/415V : 15/15 AMPS
(Service cord NOT provided)

Product Designation: GEF-400-VH

Shipping Specifications:
Crated Weight: 720 lbs [327 kg]
Crated Cube Size: 44" X 50" X 93" = 115 cu ft
[1118mm X 1270mm X 2362 mm = 3.3 cu meters]

Accessories Included:

(1) Fry Basket, (1) Cook Vat Cover, (1) Baffle Filter, (1) EAC Filter, (1) Charcoal Filter, (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	Hz	Phase	Load Config	Part Number
☐	208	60	1	Delta	70890
☐	208	60	3	Delta	70889
☐	240	60	1	Delta	70892
☐	240/220	60	3	Delta	70891
☐	380	50	3	Wye	70924
☐	415	50	3	Wye	70926

2. Accessories *(additional charge)*

Specify part number and quantity of accessory items needed:

	Qty	Description	Part Number
☐		Fry Basket	33718
☐		EAC Filter	20520
☐		Charcoal Filter	30248
☐		Filter Paper, Case of (100) sheets	60810
☐		Filter Powder, Case of (60) packets	72004
☐		Boil Out, Case of (4) 8-lb containers	72003

3. Shipping

Specify the shipping method

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