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

GILES FOODSERVICE EQUIPMENT

Ventless Hood Fry Kettle

Model GEF-720-VH [UV]

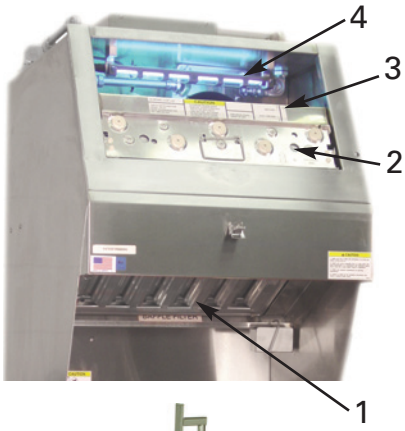
UV ULTIMATE VENTLESS

Not just BIG, the **BIGGEST!** ... The Giles GEF-720-VH Ventless Hood Fry Kettle handles 72 pieces of chicken, making it the largest capacity fryer designed for fried chicken. It cooks crisp, moist product quickly and easily, utilizing low pressure frying to deliver delicious results and maximum profits, with minimum effort and expense.

The GEF-720-VH is the most advanced frying appliance available today and now Giles offers it with an Ultra-violet air cleaning option. Now you can prepare deep fried foods in spaces where traditional ventilation hoods are impractical or prohibited.

The Ventless Hood features Giles' proven 3-stage electrostatic air filtering system, coupled with an ultra-violet lamp to provide ultimate air cleaning and odor removal. The hood features an Ansul R-102 fire suppression system and includes all piping, spray 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 responsibility of the customer and is not included with the fryer purchase.

Design Features



Ventless Hood System

features built-in Fire Suppression and 4-Stage Air Purification.

1. Stainless Steel Baffle Filter traps large grease particulate.
2. Precipitator Filter (EAC) uses ionization to negatively charge smaller grease particulate, allowing it to be electrostatically collected on fins within the cell.
3. A disposable Charcoal Filter aids with odor elimination.
4. Ultra-violet lamp further reduces emissions and odors.

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%.

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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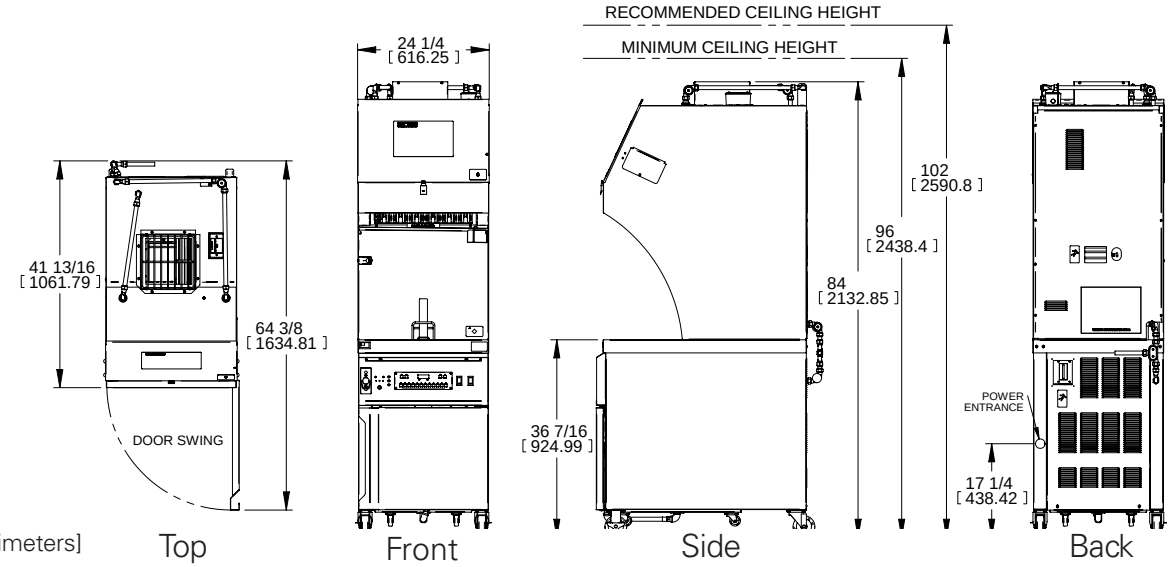

Specifications

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: Floor space consumption - 7 sq ft [0.65 sq m]
Width: 24-1/4" [616 mm]
Depth: 41-13/16" [1062 mm]
Height: 84" [2133 mm]
Fry Vat: 18-5/8"diameter X 15-1/8"depth [473 mm X 384 mm]
Fry Basket: 14-1/2" diameter X 13-7/8" depth [368 mm X 352 mm]

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

Capacity:
Shortening Capacity: 75 lbs. [34 kg]
Production Capacity: 24 lbs. [11kg] chicken (approx. 72 pieces)

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

Electrical Specifications:
Wattage: 20,400 W
Available Voltages:
3 phase - 208/220/240/480 V : 58/50/50/25 AMPS
3 phase - 380/415 V : 21 AMPS
(Service cord NOT provided)

Product Designation: GEF-720-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 = 3.35 cu m]

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	3	Delta	71274
☐	240/220	60	3	Delta	71276
☐	480	60	3	Delta	71277
☐	380	50	3	Wye	71278
☐	415	50	3	Wye	71279

2. Inter-Locking Start (ILS) Option

Check with local code officials and specify this option if local code requires that, in the event of power loss, the appliance must remain de-energized until attended by an operator.

3. Accessories *(additional charge)*

Specify part number and quantity of accessory items needed:

	Qty	Description	Part Number
☐		Fry Basket	91811
☐		EAC Filter	20520
☐		Charcoal Filter	30248
☐		UV Lamp, Replacement	90226
☐		Filter Paper, Case of (100) sheets	60810
☐		Filter Powder, Case of (60) packets	72004
☐		Boil Out, Case of (4) 8-lb containers	72003

4. Shipping

Specify shipping method

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