



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

GBF-2-GVH SERIES - Model 35 & 50 Ventless Hood Banked Fryer



The Giles GBF-2-GVH Series Ventless Hood Banked Fryer is a first class advanced frying appliance that allows the user to cook deep fried foods in spaces where traditional ventilation hoods are impractical or prohibited.

- Durable stainless steel construction for long life and easy cleaning.
- Double (2) 14" fry vat - small footprint.
- Ventless hood technology eliminates the need for venting outside, avoiding costly ductwork and roof/wall penetrations, allowing use in many non-traditional locations.
- User-friendly computer controller ... Built-in features include four (4) programmable cook cycles for each basket, cool-mode, forced filter function, low-oil safety shutdown function for each fryer.
- The GBF-50 has an oil capacity of 50 lbs or choose the reduced oil capacity Model GBF-35, requiring only 35 lbs of shortening.
- The GBF-50 features a deep cold zone to minimize carbonization of crumbs and cooking residue.
- Optional Auto-Basket Lift automatically lifts product from vat at end of cook cycle. When Auto-Lifts are not installed, fryer is equipped with basket hanger.
- A single on-board oil filtration system. Proper use extends cooking oil life.
- Durable, reusable, stainless steel, micro-mesh filter media is standard - eliminates paper waste - "green solution" - reduces operating costs.
- Durable casters - front casters lock.
- Very quick recovery time adds capacity to handle those busy sales periods.

Design Features



Auto-Basket Lift Option -

Enables operators to load, set timer and activate cook cycle in one step. When cooking cycle is complete, basket is automatically lifted from hot shortening; no more over-cooked product. Dumping cooked product is safe and easy. Lifts can be disabled if desired.



Multi-Stage Filtration System :

- Stage-1 Stainless steel Double Baffle Filter removes large grease particles and drains condensate to collection cup.
- Stage-2 Electrostatic Air Cleaner (EAC) electrically charges grease and smoke particles in the air stream, allowing it to be collected on plates within the cell.
- Stage-3 Disposable activated Charcoal Filter helps eliminate cooking aromas.



On-Board Oil Filtration System -

designed to complete a filter cycle in 4 to 5 minutes. Utilizes reusable micro-mesh filter media. Draining, vat cleaning and oil filtering is accomplished in one easy step. When used properly shortening life can be increased by approx. 50%.

Listings



Giles Foodservice Equipment

An ISO 9001 Registered Company • Committed to Quality

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537

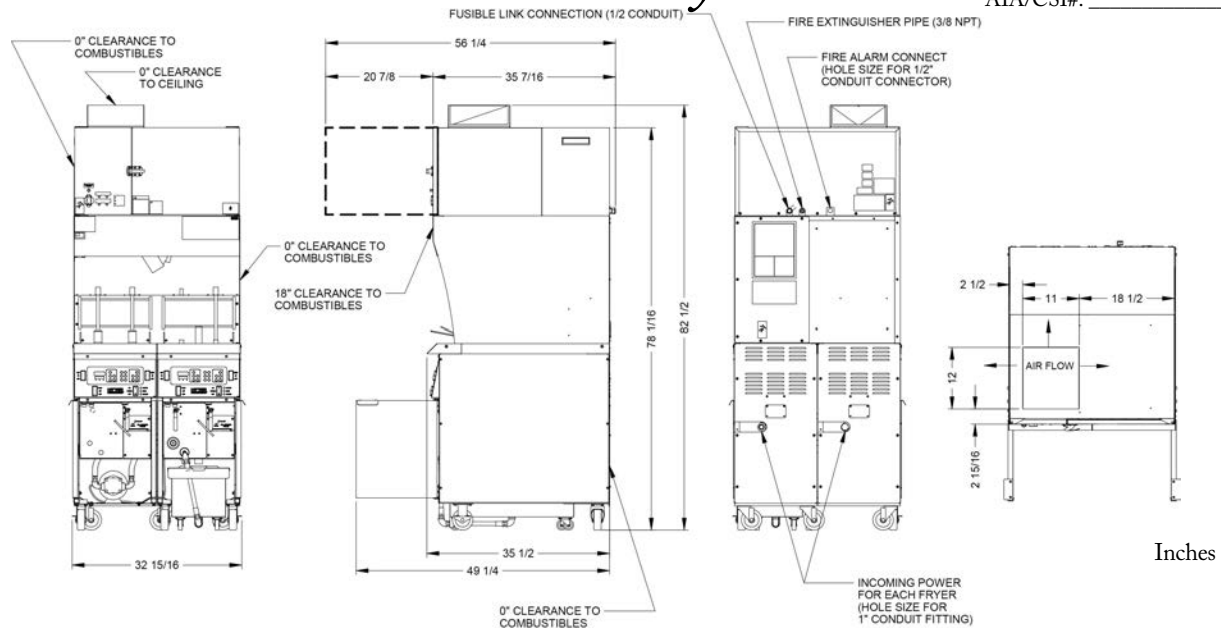
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Specifications

Continuing product improvement may change specifications and/or design without notice. Such revisions do not entitle the buyer to corresponding changes and improvements, or replacement of previously purchased equipment.

Construction: Welded & bolted tubular frame
 Cabinet, Vat, Filter Pan: Stainless steel (20-16 ga)
 Heating Elements: Stainless steel, Firebar

Dimensions:
 Door opening adds 20 7/8 in. to depth dimension.

Width	Height	Depth	Floor Space
32 15/16 in.	82 1/2 in.	35 1/2 in.	4.0 sq ft (0.37 sq m)

Shortening Capacity per Fryer:

GBF-50: 50 lbs (22.6 kg)
 GBF-35: 35 lbs (15.9 kg)

Product Capacity per Fryer:

Fries - GBF-50: 5 lbs (2-1/2 lbs per basket)
 GBF-35: 5 lbs (2-1/2 lbs per basket)

Chicken - GBF-50: 12 lbs* mixed pieces (6 lbs per basket)
 GBF-35: 7 lbs* mixed pieces (3.5 lbs per basket)

* Based on 3-1/3 lb. birds

Cooking Control Options:

Computer: Max temp. 375°F (190°C)
 2 Programmable Timers each w/4 menu keys
 Low oil safety shutdown - Cool mode -
 Forced filter function

Ventless Hood: Exhaust CFM: 393-491; Approx. Decibel Level: 65

Listings: UL (US & Canada), UL Sanitation

Electrical Specifications (per fryer) [Each fryer requires indep. power supply]:

Volts	Phase	Hz	Watts per Fryer Unit*	Amps
208	3	60	18,000	54.5
240	3	60	18,000	47.5
380	3	50	15,000	27.8
415	3	50	18,000	30.2

* Wattage varies based on voltage. Total Wattage: 36,000

Service cord(s) are NOT provided - each unit in a banked system requires separate power service. 1-phase is not available

Shipping Specifications:

Crated Wt	Uncrated Wt	Crated Dimensions	Uncrated Dimensions
913 lbs. (414 kg.)	711 lbs. (322 kg.)	50" L x 44"W x 96"H	42" L x 32.25"W x 83"H

Accessory Items Supplied

Two (2) Fry Baskets per Fryer Vat, One (1) Fry Screen per Fryer Vat, One (1) Oil Discharge Hose, One (1) Crumb Shovel, Brush Set [Includes: Pot Brush, Drain Brush, "L" Bend Brush], One (1) Stir Paddle, One (1) Micro-mesh Filter Screen (Reusable), Complete Filter Set [Double Baffle Filter, EAC, Charcoal], EAC Soak Tank

Available Options

Option	Description
✓ ILS (Interlocked Start)	"Push to Start" feature...if power is interrupted, neither Hood nor served Appliance will restart when power is restored until a "Push to Start" button is pressed. This feature is required by some jurisdictions for hood approval...check local code for applicability.

Additional Accessories (extra charge)

Qty	Description	Part Number
✓	Double Baffle Filter	41043
	EAC Filter Assembly	93302
	Charcoal Filter Assembly	31964

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How To Specify

1. Specify Electrical & Controller
 Select part number from the following:

✓	Model	Volt	Phase	Hz	Controller Style	Part Number
	GBF-2-50	208	60	3	Computer	71688
	GBF-2-50, Elev	240	60	3	Computer	71685
	GBF-2-50	240	60	3	Computer	71686
	GBF-2-50, Elev	208	60	3	Computer	71687
	GBF-2-35	208	60	3	Computer	71692
	GBF-2-35, Elev	240	60	3	Computer	71689
	GBF-2-35	240	60	3	Computer	71690
	GBF-2-35, Elev	208	60	3	Computer	71691

2. Specify Additional Accessories or Supplies:
 (Sold Separately)

✓	Qty	Item Description	Part Number
		Fry Basket, 13-1/4 x 6-1/2 x 6	41040*
		Fry Screen, Basket Support	41041*
		Stainless, Micro-Mesh Filter Screen	41078*
		Fry Pot Cover	93362
		Filter Paper (Case of 100 Sheets)	65871
		Filter Powder (Case of 60 - 4.8 oz Portion Packs)	72004
		Boil Out (Case of 4 - 8 lb Containers)	72003
		Giles Oil Caddy	79187
		Pot Brush	71100*
		Vat Drain Brush	71025*
		L-Bend Element Brush	73233*

3. Shipping:
 Specify shipping method

* Items are included with fryer purchase. Additional quantity of these items can be purchased separately.