



Responsive. Reliable.



Project Name/No: _____ Item No: _____

Quantity: _____ SIS#: _____ AIA/CSI#: _____


Ventless Hood Electric Kettle Fryer Model GEF-400-VH

The **GEF-400-VH Ventless Electric Kettle Fryer** cooks up to 14 lbs. of crisp, moist fried chicken quickly and easily, every time. This user-friendly fryer delivers delicious results and maximum profits, with minimum effort and expense.


- Integral Ventless Hood system (no venting to outside required) allows for operation where conventional ventilation hoods are impractical or prohibited. Listed to **UL-KNKG (-7 for Canada), complies with ANSI/UL197 & ANSI/UL710B.**
- Hood features built-in **Ansul® R-102** fire suppression system complete with piping, nozzles, fusible link brackets/conduit, Automan and tank. **Final field set-up, testing and certification by an Ansul dealer is required (customer provided).**
- Durable stainless steel construction ... robust double-wall cabinet design w/liquid-resistant control panel.
- Through-wall, circular heating elements, surround product with 10 kW power for even and complete cooking.
- Intuitive Computer Controller precisely controls and monitors Fryer operation. Features energy-saving **COOL Mode**, **BOIL-OUT** program, **FORCE-FILTER** control, **LOW OIL** detection, password protection and multi-language. Stores up to 50 Menu Item cooking presets; configurable to specific needs.
- Reliable automatic Basket Lift lowers & raises basket when cooking cycle begins and finishes.
- Enhanced safety interlocks reduce potential for accidental cooking oil fires.
- On-board oil filtration system features robust 1/2 HP Pump.
- Requires only 7-1/2 feet ceiling height
- Easy to operate and maintain; has plenty of capacity to feed a hungry crowd and it's not just for chicken ... diversify your menu to include mouth-watering seafood, fried vegetables, or other tempting foods.

Design Features

- | | | |
|--|---|---|
| <ul style="list-style-type: none"> • 2-Year Parts & Labor Warranty • Automatic Basket Lift • Built-in oil filtration system • Computer Fryer Controller • High oil temperature limit control | <ul style="list-style-type: none"> • Drain valve safety interlock • Low oil level detection • High element temp shutdown • Electro-polished stainless steel Basket • Pot Cover | <ul style="list-style-type: none"> • Durable 5" Casters - front locking • Heat-resistant Brush Set • Product Stirring Utensil • Waste Oil Discharge Hose • Metal Crumb Scoop |
|--|---|---|




Automatic Basket Lift
Load, set and start cook cycle in one step. When cooking is done, the basket is automatically lifted out of the hot cooking oil, allowing for safe and easy unloading of product.



Built-in Oil Filtration System
Can complete a filter cycle in 5 minutes. Uses disposable paper filter media, or an optional stainless steel filter screen. Single step drain, clean and filter oil. Turn of a single valve refills pot with filtered oil. System can increase cooking oil life by at least 50% when used properly.

Ventless Hood System
Built-in Fire Suppression System and 3-Stage Air Cleaning System.



[1] - Stainless Steel Baffle Filter captures large grease particulate.
[2] - Electronic Air Cleaner (EAC) negatively charges smaller particulate, allowing it to be electrostatically collected on fins within the cell.
[3] - Disposable Charcoal Filter helps to control cooking odor.

IMPORTANT INFORMATION !!

Orders for **GILES Fryers w/Integral Recirculating/Ventless Hood** will not be accepted until Giles verifies, 1). that the Purchaser has received all necessary approvals from local authorities, and 2). that the Purchaser is aware of specific installation site requirements/limitations (as stated in the **GFSE Recirculating/Ventless Hood Approval Letter**) which must be complied with during installation. The **GFSE Hood Approval Letter (HAL)** must be completed, submitted (along with any requested documentation), and approved by Giles prior to order acceptance. The document is available for download at www.gfse.com under the **SUPPORT** tab in **VENTLESS DOCUMENTS**.

GILES Food Service Equipment ▪ ISO 9001 Registered

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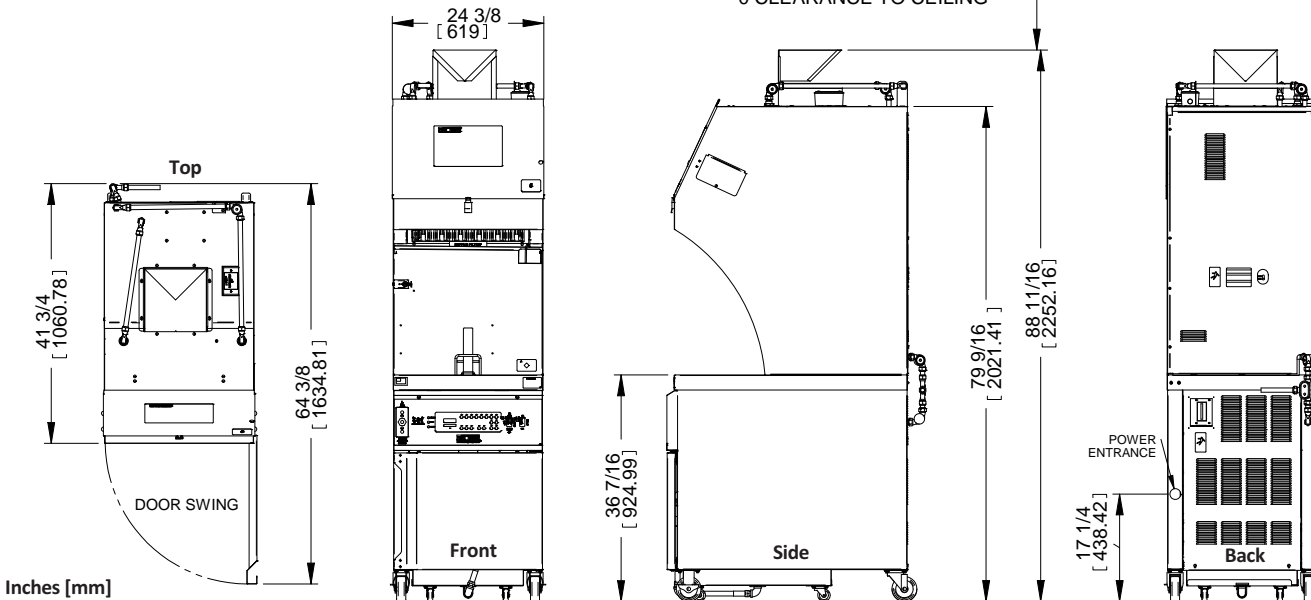
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0 CLEARANCE TO CEILING



Specifications

Construction: 18-Ga & 20-Ga stainless steel ... Reversible Door swing ... Incoloy Tubular Heating Elements

Dimensions:					
Width	Depth	Height	Floor Space	Fry Pot	Fry Basket
24-3/8" [619 mm]	41-3/4" [1061 mm]	88-11/16" [2252 mm]	7.1 sq.ft [0.66 sq.m]	15-7/8" dia X 12-3/4" deep [403 mm X 324 mm]	12-3/8" dia X 10-1/4" deep [314 mm X 260 mm]

Electrical Specifications: (Service cord NOT provided)				
Watts	Voltage	Phase	Amps	Wire
10.4 kW	208	1	50	2 wire + Grnd
	240	1	44	2 wire + Grnd
	208	3	30	3 wire + Grnd
	220	3	26	3 wire + Grnd
	240	3	26	3 wire + Grnd
	380/415	3	15	4 wire WYE + Grnd

Shipping Specifications:			
Width	35" [889 mm]	Crated Weight	708 lbs [321 kg]
Depth	46" [1168 mm]		
Height	92" [2337 mm]	Uncrated Weight	645 lbs [293 kg]
Cube	85.7 ft ³ [2.4 m ³]		

Computer Controller:

- 50 Programmable Menu Item Cooking Presets
- Cooking Temp Range: to 350°F [177°C]
- High Limit Temp: 425°F [220°C]
- Energy-Saver COOL MODE • FORCE FILTER • added Safety Sensors

Capacities:

- Cooking oil: 45 lbs. [21 kg]
- Product (chicken): 14 lbs. [6 kg]

Ventless Hood:

- Exhaust: 510 - 680 CFM
- Sound Level: 65 dB (approx)

Accessory Items Included: Fry Basket • Pot Cover • Round-bristle Brush, Straight • Utility Brush • Round-bristle Brush, L-Shaoe • Baffle Filter • EAC Collector Cell • Charcoal Filter • Stirring Utensil • Crumb Scoop • Waste Oil Discharge Hose • (5) Sheets Filter Paper • (1) Can, Spray Foam EAC Cell Cleaner (sample)

IMPORTANT! Before Ordering

- Obtain, read, complete, and submit the Giles Hood Approval Letter (HAL) for approval. Assess the intended installation site to confirm that it is in compliance with the minimum requirements as stated in the HAL ... kitchen size, ceiling height, fresh outside air supply, room air exchange rate, exhaust ventilation, clearances, etc.
- Does available electrical power meet appliance specifications?

How To Specify: Model GEF-400-VH

1 Electrical Option:

Choose Applicable Item Number

✓	Voltage	H _z	Phase	Load Config	Item 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 Additional Accessories Purchased Separately:

Specify Qty. & Part No.

✓	Qty	Description	Part Number
		Fry Basket (1 incl. w/ fryer)	33718
		EAC Collector Cell (1 incl. w/fryer)	20520
		Charcoal Filter (1 incl. w/unit)	30248
		Filter Paper, Case of (100) sheets	60810
		Filter Powder, Case of (60) packets	72004
		Boil Out, Case of (4) 8-lb containers	72003
		EAC Foaming Spray Cleaner (12-ct Case, 20-oz can)	41510



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Product specifications and/or designs are subject to change without notice. Such revisions do not entitle the purchaser to corresponding changes, improvements, additions or replacements for previously purchased equipment.

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