

Ventless Fryers



**Proven Technology,
Nonstop
Versatility**



PROVEN & TRUSTED SINCE 1952

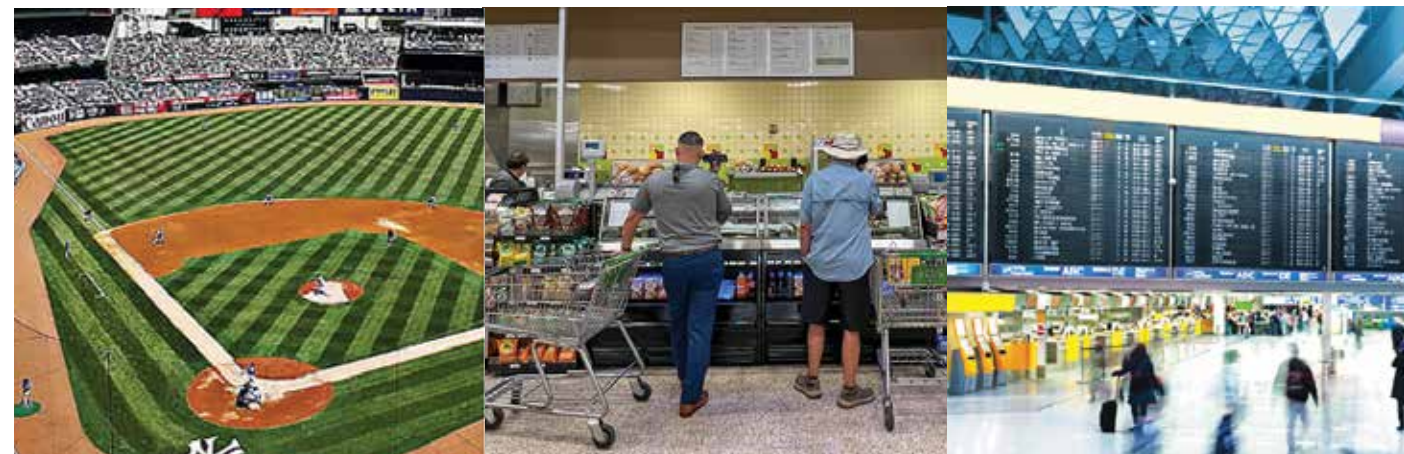
Ventless Fryers Offer More Options & Operational Flexibility

How Does The Giles Innovative Ventless Filtration System Work?

- A** Efficient stainless steel Baffle Filter captures large grease particulate – easily removed for cleaning.
- B** Electrostatic Air Cleaner electrostatically captures and collects grease and smoke particulate in the air stream.
- C** Charcoal Filter helps control cooking odors while entrapping any remaining grease particles before the air is recirculated.



The Giles Ventless Fryer gives you a single, compact unit with a three stage cleaning system integrally bundled with an efficient fryer.



Ventless can be an ideal for locations such as food courts, arenas and residential areas.

Easy installation makes a Giles Ventless Fryer a perfect fit for unique food service opportunities where space is limited or conventional vent hoods are impractical.

GEF-400-VH, GEF-560-VH

GBF-50-VH

WOG-MP-VH



Counter-Top Model

Built for convenient counter-top operation. Features ventless air cleaning, front loading and delivery. Fully enclosed for ultimate safety.



Round Kettle Model

Available in two different size capacities to fulfill needs of most any food service operation. Ideal for bone-in fried chicken.



Square-Vat Models

Perfect for cooking a wide variety of fried foods including French fries, onion rings, chicken tenders, seafood and more.

Giles Ventless Fryers vs Traditional Fryers

- | | |
|---|--|
| No permanent ventilation hood needed. | Requires costly ventilation hood installations or modifications. |
| Ventless fryers are portable...usually can be easily relocated for use at other sites. | Need for conventional hoods and their ductwork restrict fryer use to certain locations. |
| Giles Ventless Fryers possibly can allow cooking activities in many non-traditional sites. | Traditional fryers can only be used in spaces where a ventilation hood is available. |
| Can possibly be installed and used in venues that prohibit installation of conventional vent hoods. | Traditional fryers cannot be used in locations that prohibit the installation a conventional ventilation hood. |

Square-Vat Electric Fryer w/ Ventless Hood: GBF-50-VH

Description:

Square-Vat Fryer w/integral Ventless Hood

Features:

- Capacity: 50 lbs. shortening; product: 5 lbs. fries, 12 lbs. chicken
- Computer Controller w/dual timers, 50 menu item cooking presets & multiple functions...Force Filter, Cool-Mode, Boil-Out Program, operational monitoring
- Integral, ventless recirculating hood system; 3-stage electrostatic air cleaning process w/filter cleaning reminder system
- Factory installed, fully self-contained Ansul R102 wet chemical fire suppression system...field set-up & commissioning is customer supplied
- On-board oil filtration system
- Optional automatic Basket Lifts available
- Giles KITCHENTRAC wifi remote monitoring option is available; Fees apply



Round Kettle Electric Fryer w/ Ventless Hood: GEF-VH Series

Description:

Round Kettle Fryer w/integral Ventless Hood

Features:

- Two (2) Models:
 - GEF-400-VH:** 45 lbs. shortening; product: 14 lbs. chicken
 - GEF-560-VH:** 60 lbs. shortening; product: 19 lbs. chicken
- Computer Controller, 50 menu item cooking presets & multiple functions...Force Filter, Cool-Mode, Boil-Out Program, operational monitoring
- Standard automatic Basket Lift...
- Integral, ventless recirculating hood system; 3-stage electrostatic air cleaning process w/filter cleaning reminder system
- Factory installed, fully self-contained Ansul R102 wet chemical fire suppression system...field set-up & commissioning is customer supplied
- On-board oil filtration system
- Giles KITCHENTRAC wifi remote monitoring option is available; Fees apply



Giles Original Square-Vat Multi-Purpose Fryer: WOG-MP-VH

Description:

Square-Vat Fryer w/integral Ventless Hood

Features:

- Capacity: 70 lbs. shortening; product: 10 lbs. French fries per 5 mins.
- Computer Controller, 50 menu item cooking presets & multiple functions...Force Filter, Cool-Mode, Boil-Out Program, operational monitoring
- Integral, ventless recirculating hood system; 3-stage electrostatic air cleaning process
- Factory installed, fully self-contained Ansul R102 wet chemical fire suppression system...field set-up & commissioning is customer supplied
- On-board oil filtration system
- Giles KITCHENTRAC wifi remote monitoring option is available; Fees apply



Giles Automatic Counter-Top Ventless Electric Fryer: GXF

Description:

XPressFry GXF Automatic Electric Ventless Fryer

Features:

- Capacity: 3 gal. shortening.
- XPressFry Controller, stores up to fifty (50) programmable cooking presets. Energy saving Cool Mode feature.
- Ventless - no venting to outside required, efficient air cleaning and aroma control achieved with two (2) inexpensive filters. NO costly HEPA filters.
- Self-contained fire extinguishing system with high-volume tank for added measure of safety.
- Choose 5.7 kW, 7.2 kW, or 8.5 kW cooking power.
- Front loading and automatic delivery of cooked product at end of cooking cycle. Side chute also included.



Giles Food Service Equipment

ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA
Phone 334.272.1457 • Fax 334.239.4117 • Toll Free 800.554.4537

www.gfse.com

Email: services@gfse.com

Learn more at
www.gfse.com



PROVEN & TRUSTED SINCE 1952

Form 65883 (Rel. Mar. 2026)