



PROVEN & TRUSTED SINCE 1952

# Ventless Electric Fryer

GBF-50-VH



Small footprint, multi-purpose fryer cooks a wide variety of menu items quickly & easily. Integrated with Giles' ventless hood technology, this appliance can generally be operated in locations where conventional ventilation hoods are not an option because of restrictions or cost. A deep cool zone minimizes crumb carbonization which is ideal for fresh breaded products & rapid temperature technology enables this unit to effortlessly handle those unexpected heavy sales periods.

- 50 lbs. shortening capacity with a 14" square fry vat
- Intuitive computer controller precisely monitors & controls operation. Programmable cooking presets for up to fifty (50) different items. Features energy-saving **Cool Mode**, **Force Filter**, **Low Oil**, **Boil-Out**, safety alarms, instructional prompts, password security, and multiple language display.
- Proven multi-stage, ventless recirculating, air cleaning technology that removes grease-laden cooking vapors and has an activated charcoal filter to help control odor. Listed to UL-KNKG [-7 Canada] & complies with ANSI/UL-197 & ANSI/UL710B.
- Hood has a fully self-contained Ansul® R-102 wet chemical fire suppression system, includes piping, nozzles, **Automan** release, fusible link brackets/conduit & suppressant tank. Field set-up, charging & commissioning of the system must be performed by an Ansul® Distributor/Dealer is required, **at customer's expense & is NOT included with purchase.**
- On-board oil filtration system with stainless steel filter screen, eliminates the need for disposable filter paper.
- Enhanced safety features: Over-temperature shutdown, drain valve safety interlocks & low-oil detection system.
- Durable stainless steel construction. Under hood LED lighting.
- Wide-stance cabinet improves stability. 5" casters provide portability.

## Design Features & Options



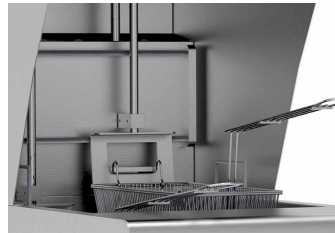
### Ventless Hood System.

Recirculating 3-stage air cleaning system that is self-contained with built-in fire suppression & does not require ducting to vent exhaust to the outside.



### Oil Filtration System

5 minute filter cycle uses the stainless steel filter screen or optional disposable filter paper. One-step draining, cleaning & filtering.



### Automatic Basket Lifts

Optional basket lifts to load, set, and start cooking in one step. When cooking is done, basket is automatically lifted out of hot oil, preventing over-cooking.



### KitchenTrac® WiFi

Optional remote monitoring uses built-in WiFi to monitor equipment in real time and collect critical data across multiple locations.

[Click here for more details](#)

## Important Information

Orders for GILES Fryers with Integral Recirculating Ventless Hood will not be accepted until Giles verifies: 1) the Purchaser has received all necessary approvals from local authorities and 2) the Purchaser is aware of specific requirements & limitations which must be complied with during installation, as stated in the [GFSE Recirculating/Ventless Hood Approval Letter](#). The GFSE Hood Approval Letter (HAL), along with any requested documentation, must be completed, submitted, and approved by Giles prior to order acceptance. Document is available for download at <https://www.gfse.com/support/ventless-support-documents.html>

## GILES Food Service Equipment

### ISO 9001-2015 Certified

2750 Gunter Park Drive West • Montgomery, AL 36109 USA  
Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free 800.554.4537  
Website: [www.gfse.com](http://www.gfse.com) • Email: [services@gfse.com](mailto:services@gfse.com)



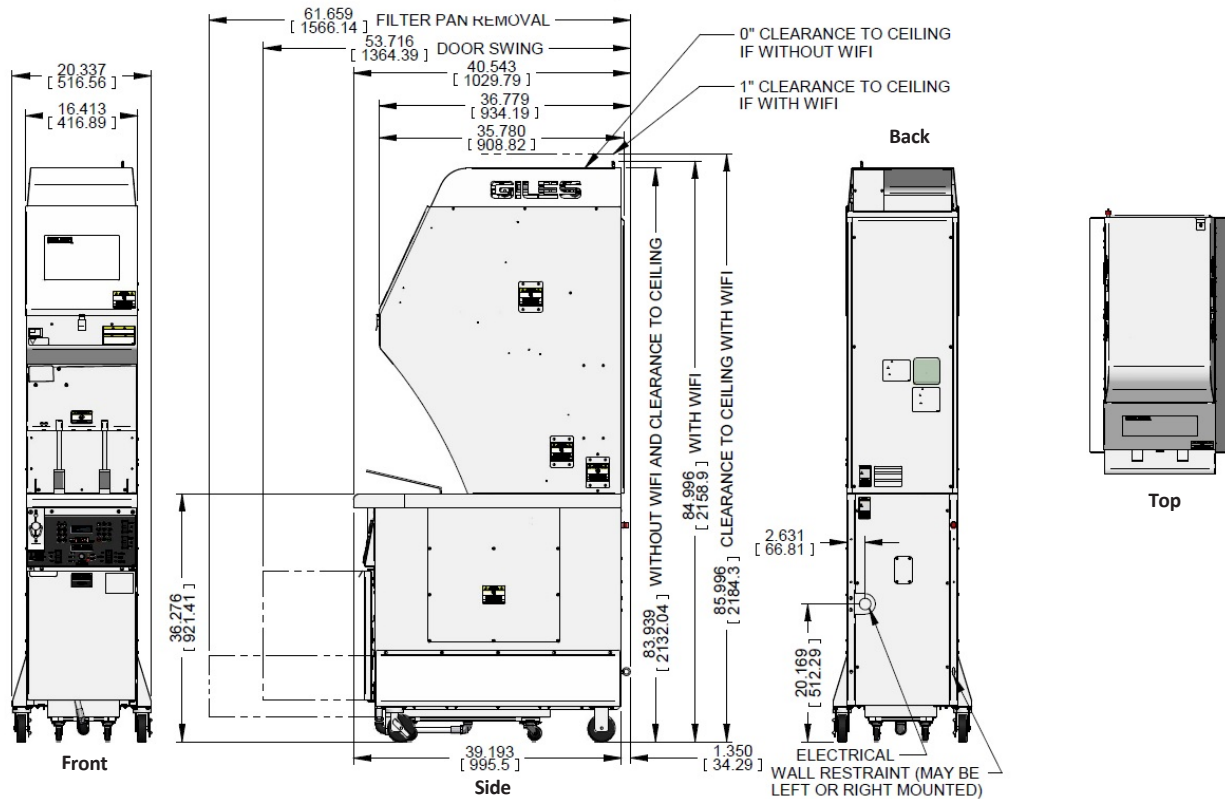
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## Specifications

\*Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Dimensions:			
Width	Height	Depth	Floor Space
20.34" [516.6 mm]	83.94" [2,132.0mm] Add 1" for WiFi	39.19" [995.5 mm]	5.54 sq ft [0.51 sq m]
Door swing requires 13.2" [335.3 mm] front clearance. Filter Pan requires 21.1" [535.9 mm] front clearance.			

Cooking Capacities:		
Oil	Fries	Chicken (total)
50 lbs [22.6 kg]	*5 lbs [2.3 kg]	*12 lbs (8-way cut, 3-1/3 lb bird)
* Reference Only		

Accessories Included:	
Item	Qty
Complete Air Filter Set	1
Stainless Steel Screen	1
Fry Baskets	2 (per well)
Fry Screen/Basket Support	1 (per well)
Waste Oil Discharge Hose	1
Stirring Utensil	1
Cleaning Brush Set	1
Crumb Scoop	1

Electrical Specifications:				
Voltage	Phase	Hz	*Total Wattage	*Amps
208	1	60	10,400	50.0
	3	60	10,400	28.9
	3	60	18,300	50.7
240	1	60	10,400	43.3
	3	60	10,400	25.0
	3	60	18,300	43.9
*Includes blower load *Service cords not included				

Shipping Specifications:		
Crated Weight	Crated Dimensions	Cube
607 lbs [275 kg]	36"[W] x 46"[D] x 92"[H] [914mm x 1168mm x 2337mm]	88 cubit ft (2.5 cu m)

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### STOP!

Orders for GILES Fryers with Integral Recirculating Ventless Hoods must be approved by Giles prior to acceptance. Before ordering, the purchaser is required to complete and submit the **GFSE Hood Approval Letter (HAL)**, along with any other requested documentation. By signing the HAL, the purchaser affirms that the intended installation site has been properly assessed and is in compliance with the minimum requirements stated therein, and further that all necessary approvals have been obtained from local authorities. It is also, important for the Purchaser to verify that the available electrical power meets the appliance specifications.

The GFSE Hood Approval Letter is available for download at <https://www.gfse.com/support/ventless-support-documents.html>.

### How to Specify

Step 1: Specify Base Part Number with Options: **X X X X X X - X**

Base Item	Model	Volts	Hz	Ph	kW	WiFi	Description	Lifts	Description
71901	GBF-50-VH	208	60	3	18			0	No Lifts
71984	GBF-50-VH	208	60	3	10			1	With Lifts
71903	GBF-50-VH	208	60	1	10				
71902	GBF-50-VH	240	60	3	18				
71985	GBF-50-VH	240	60	3	10				
71904	GBF-50-VH	240	60	1	10				

WiFi	Description
W	KitchenTrac® Remote WiFi Monitoring <a href="#">Click here for more details</a>
*Omit for no WiFi option	

Lifts	Description
0	No Lifts
1	With Lifts

#### Example Part Number

**71902W-1:** GBF-50-VH, 240V/3-Ph, 18kW, with KitchenTrac®, & basket lifts

Step 2: Select Optional Accessories & Quantities:

Qty	Description	Part No.
	Additional Fry Basket	41040
	Additional EAC Collector Cells	93305
	Additional Charcoal Filters	31963
	Fry Vat Cover	93362
	Filter Paper, Case of 100 Sheets	65871
	Filter Powder, Case of 60 Packets	72004
	Boil-out, Case of 24 (6-oz.) Packets	72003
	Filter Pan Insert, Crumb Catcher	99550
	EAC Foaming Spray Cleaner	41510

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