



Project Name/No: _____ Item No: _____

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

Ventless 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 ... venting to outside not needed. May allow operation where conventional ventilation hoods are impractical or prohibited. Listed to **UL-KNKG (-7 Canada), complies with ANSI/UL-197 & ANSI/UL-710B.**
- Hood has completely built-in *Ansul® R-102* fire suppression system with piping, nozzles, fusible link brackets/conduit, Automan and tank. **Final field set-up, charging and commissioning of the system is required and must be performed by an Ansul® Distributor/Dealer ... NOT included, customer supplied.**
- Requires only **45-lbs** of shortening ... circular heating elements surround the product with 10,000 watts of cooking power for even & completely cooked product.
- Intuitive computer controller precisely monitors & controls operation. Programmable cooking presets for up to fifty (50) different items. Features energy-saving **COOL Mode**, **FORCE-FILTER** control, **LOW OIL** detection, **BOIL-OUT** program, password protection & display language selection.
- Reliable Basket Lift automatically lowers & raises basket when cooking cycle begins & ends.
- Enhanced fire safety interlocks.
- On-board oil filtration system with a robust 1/2 hp pump.
- Durable stainless steel construction ... sturdy double-wall cabinet design with *liquid-resistant* control panel.
- 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.
- Optional **KitchenTrac®** remote WiFi monitoring available for this model.

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 |
|--|---|---|

Ventless Hood System: Proven 3-stage air cleaning with built-in fire suppression system.

- [1] Stainless steel Baffle Filter removes a portion of the grease from cooking vapors.
- [2] Electronic Air Cleaner (EAC) electrostatically captures finer grease particulate on collector plates.
- [3] Disposable Charcoal Filter aids with control of cooking aromas in the cleaned recirculated air.

On-Board Oil Filtration: Robust 1/2-hp pump can complete a filter cycle in 5 minutes. Uses disposable filter paper, or an optional stainless steel filter screen. Single step drain, crumb flush and oil filtering. Turn of a single valve refills pot with reconditioned oil. When used properly, cooking oil life can be increased by at least 50%.

Standard Auto-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.

Remote monitoring with Optional Giles' KITCHENTRAC® ... provides a unique opportunity using WiFi connectivity to monitor equipment in real time and collect critical data across multiple locations. Your cooking equipment will seamlessly communicate with the KitchenTrac server and allow easy access to the critical data you need to manage effectively. [CLICK here for details ...](#) service fees required for use.

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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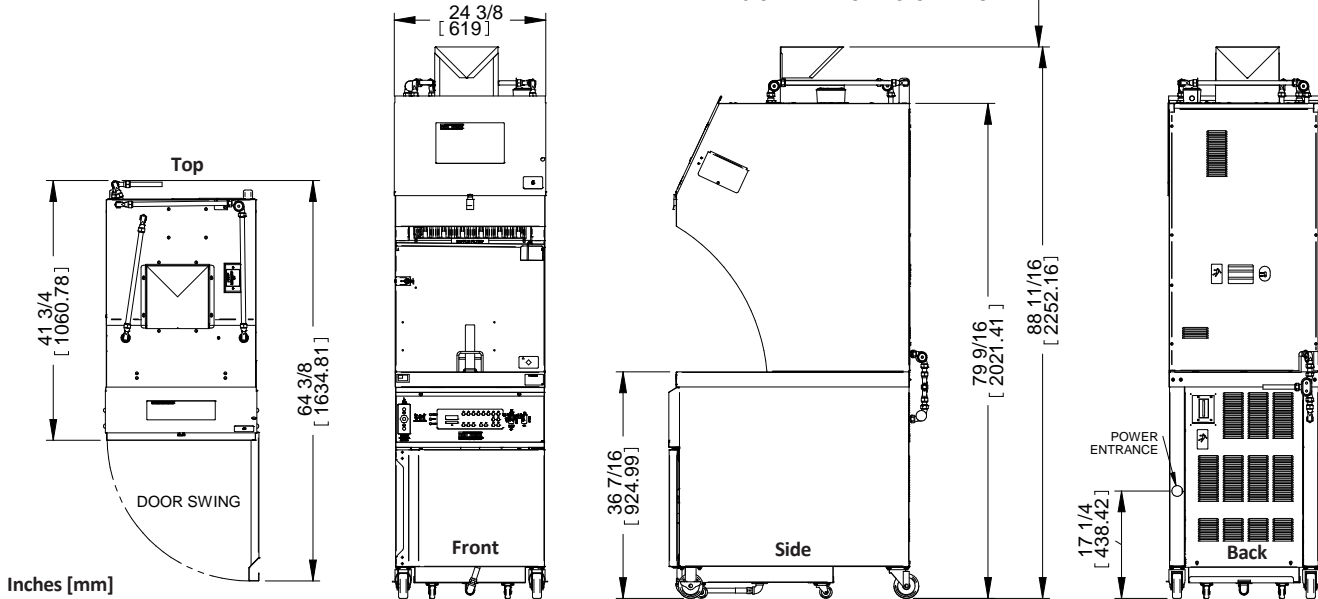
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0 CLEARANCE TO CEILING



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 kW	208	1	50	2 wire + Grnd
	240	1	44	2 wire + Grnd
	208	3	30	3 wire + Grnd
	240	3	26	3 wire + 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]		

NOTE: Total wattage = 10.4 kW (fryer + hood)

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 Sraight Brush • Utility Brush • Round-bristle L-Tipped Brush • 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

- Purchaser must obtain, read, complete, and submit the Giles Hood Approval Letter (HAL) for approval. By signing the HAL, Purchaser affirms that the intended installation site has been assessed and that it is in compliance with the minimum requirements, stated therein ... 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: Specify [W] for KitchenTrac®
Choose Applicable Item Number

✓	Voltage	Hz	Ph	Load Config	Item Number	
	208	60	1	Delta	70890	70890W
	208	60	3	Delta	70889	70889W
	240	60	1	Delta	70892	70892W
	240	60	3	Delta	70891	70891W

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.

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 (24) 6-oz packets	72003
		EAC Foaming Spray Cleaner (12-ct Case, 20-oz can)	41510

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