



Responsive. Reliable.

Project Name/No: _____ Item No: _____

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

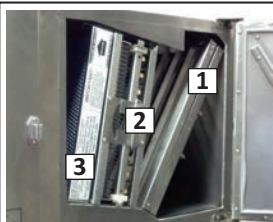
2-Well Ventless Electric Fryer Model GBF-250-GVH



The **GBF-2-GVH Ventless Hood, 2-Well, Banked Fryer** is a top-of-the-line, highly productive, advanced cooking appliance. Two fryers integrated with *Giles* proven ventless hood technology allows the unit to be used almost anywhere an entrepreneur can imagine, especially where traditional ventilation hoods are impractical, prohibited, or too costly.

- Durable stainless steel construction for long life and easy cleaning.
- Two (2) 14" frying wells under a single recirculating, ventless Hood ... 18 kW each provide quick recovery. Listed to **UL-KNKG(7)**, **complies with ANSI/UL-197 & ANSI/UL-710B**.
- Ventless technology eliminates the need to vent the Hood outside, avoiding costly ductwork and/or kitchen modifications. Suitable for use in many non-traditional locations.
- Intuitive computer Controller accurately monitors and controls fryer operation. Provides (50) programmable Menu Item Cooking Presets, **COOL Mode**, **FORCE FILTER function**, **BOIL-OUT program**, safely interlocks w/alarms, password control, and multiple language selections.
- **50-Lb** oil capacity vat with deep "cool zone" to help minimize carbonization of the crumbs, ideal for fresh breaded products.
- **Auto-Basket Lift option** is available for one or both wells. Automatically lifts product from vat at end of cook cycle. Single large basket option is also available.
- **On-board Oil Filtration system** utilizes durable, sustainable, stainless steel filter screen media; eliminates filter paper waste and reduces continuing operating costs.
- Durable 5" casters - front locking.
- Hood is pre-plumbed and ready for connection to a listed fire suppression system (**Ansul® R102**) with factory-installed piping, discharge nozzles, fusible link detector brackets and wire cable conduit. **The fire extinguishing system including field set-up, charging and certification to be provided by customer ... NOT included with purchase. Must be provided by an authorized Ansul® Distributor/Dealer.**

Design Features:



Ventless Hood System: Proven 3-Stage Air Cleaning.

- [1] Stainless Steel Double-side Baffle Filter. Highly efficient ... condenses and removes large portion of grease-laden vapor. Hinged for easy cleaning.
- [2] Electrostatic Air Cleaner (EAC) electrostatically captures finer particulate

on collection fins in the filter cell

- [3] Disposable activated Charcoal Filter aids with control of cooking aromas in the recirculated air.



Auto-Basket Lift Option: Load, set and activate cook cycle in one step. When cooking cycle is complete, basket is automatically lifted from hot shortening; no more over-cooking. Dumping cooked product is safe and easy. Lifts can be disabled if desired.

Standard Features:

- **2-Year Parts and Labor Warranty**
- Built-in centralized oil filtration system with 1/2 HP Pump
- Complete set of Hood Filters
- Computer Controllers
- Drain Valve safety interlock
- High oil temperature limit protection
- Max. Element temperature safety shutdown
- Sustainable stainless steel oil Filter Screen
- 5" Casters ... front casters lock
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Metal Crumb Scoop
- Stainless steel E.A.C. Soaking Tank for cleaning filter cell



On-Board Oil Filtration System

Centralized to serve both units. Designed to complete a filter cycle in 5 minutes. Uses a sustainable, stainless steel, filter screen. Essentially provides for 1-step

draining, vat cleaning and oil filtration. One turn of a valve automatically refills cook vat with filtered, reconditioned oil. This system can increase useful life of cooking oil by at least 50%.

GILES Food Service Equipment ▪ ISO 9001 Registered

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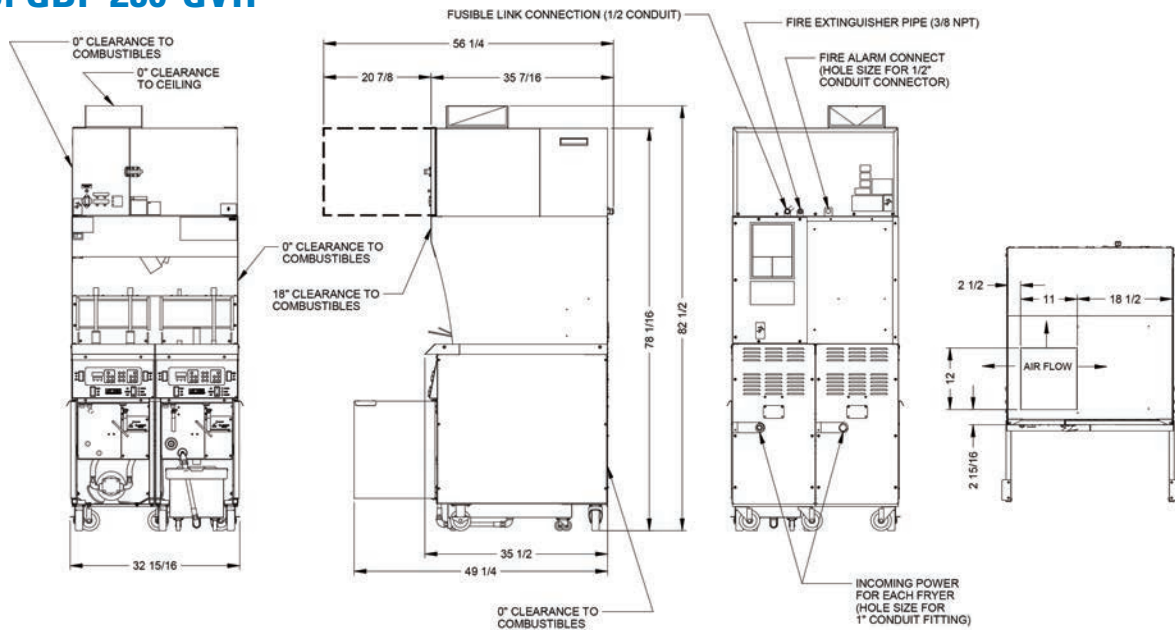
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Specifications

Construction: 16 to 20 Ga. Stainless Steel; welded stainless steel tubular Frame; Stainless Firebar heating elements

Dimensions:			
Width	Height	Depth	Floor Space
32-15/16" [837 mm]	82-1/2" [2,096 mm]	35-1/2" [902 mm]	8.1 sq ft [0.75 sq m]
Approx. 27" [686 mm] frontal clearance needed for Filter Pan removal.			

Capacity (each Fryer):		
Oil	Fries [total]	Chicken [total]
50 lbs [22.6 kg]	5 lbs [2.3 kg]	12 lbs (8-way cut)

Electrical Specifications (each Fryer):				
Volts	Ph	Hz	kW	
208	3	60	18	52.5
240	3	60	18	45.9
380	3	50	15	25.4
415	3	50	18.6	27.5

- 1-PHASE NOT AVAILABLE
- kW VARIES ACCORDING TO POWER SUPPLY
- SERVICE CORD NOT INCLUDED, EACH UNIT REQUIRES SEPARATE POWER SUPPLY

Shipping Specifications:		
Crated Wt	Crated Dimensions	Cube
835 lb (379 kg)	44"W x 50"L x 96"H [1,118 mm x 1,270 mm x 2,438 mm]	122 cu ft (3.5 cu m)

Vat Size: 14 x 16-1/4"

Basket Size: 6-1/2" [W] x 13-1/4" [L] x 6" [D]

Computer Control:

Cooking temp adjustable to **350°F [177°C] max.**
 Timer for each Basket, (50) programmable Menu Item cooking presets
COOL Mode, FORCE FILTER function, **BOIL-OUT** program, password control,
 multi-language selections, max. element temp shutdown, status monitoring.

Oil Temp High-Limit Safety Shutdown = 425°F [218°C]

Ventless Hood: Exhaust = **393 - 491 CFM**
 Sound Level = **65 dB**

Accessories Provided

- | | | |
|--|-------------------------------|--------------------------------|
| (2) Cook Baskets (ea. well) | Stainless Steel Filter Screen | (1) Heat-Resist. L-Shape Brush |
| (1) Fry Screen (ea. well) | (1) Heat-Resist. Pot Brush | Stirring Utensil |
| Waste Oil Discharge Hose | (1) Heat-Resist. Drain Brush | Crumb Shovel |
| Complete Filter Set (Dbl. Baffle, EAC, Charcoal) | E.A.C. Cell Soaking Tank | |

How To Specify

- IMPORTANT! Before Ordering:**
 Confirm that Code Authorities (AHJ) will permit use of recirculating hood equipment. Have a licensed HVAC specialist assess the intended installation site. It must meet minimum requirements for kitchen size/area, ceiling height, fresh air supply, room air exchange rate, supplemental exhaust ventilation, lateral clearances, etc. as specified in Giles Hood Approval Document, which must be completed, submitted and accepted before order will be processed.

- Electrical Option:**
 Select Applicable Item Number

✓	Volt	Phase	Hz	Item No.
	208	3	60	71691
	240	3	60	71689

- Specify Basket Lift Option (Upcharge Applies):**
 Select as indicated

Option	Code	Description: To Select Add Code to Item No. as shown
Standard	-	Specify Item No, ONLY (XXXXX)
Regular	22	[2] Lifts, both Wells (XXXXX-22)
Special	21	[2] Lifts LF Side, [1] Lift RT Side w/Lg Sgl Bskt (XXXXX-21)

- Shipping:**
 Specify shipping method

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

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Specify Additional Accessory Items (Sold Separately)

✓	Qty	Item Description	Item No.
		Fry Basket, 13-1/4 x 6-1/2 x 6	41040*
		Fry Basket, Square, 12-5/8 x 12-3/8 x 5-1/4	41264*
		Fry Screen, Basket Support	41041*
		Stainless, 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 Jars)	72003
		Pot Brush	71100*
		Vat Drain Brush	71025*
		L-Bend Element Brush	93609*

✓	Qty	Item Description	Item No.
		Charcoal Filter	30248*
		E.A.C. Filter Collector Cell Assy	93302*
		Double Baffle Filter Assy	95074*
		E.A.C. Soaking Tank	39327*

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

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