

Ventless Hood Fry Kettle

Model GEF-400-VH

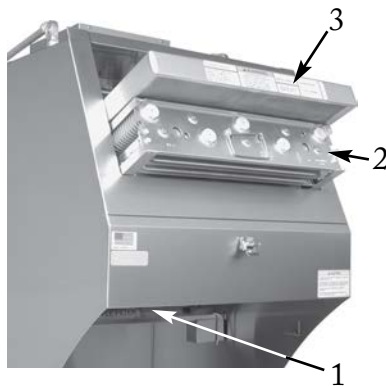


The Giles GEF-400-VH Ventless Hood Fry Kettle cooks 40 pieces of crisp, moist fried chicken quickly and easily, utilizing low pressure frying to deliver delicious results and maximum profits with minimum effort and expense.

The Ventless Hood Fry Kettle is the most advanced frying appliance available today. Now you can prepare deep fried foods in spaces where traditional ventilation hoods are impractical or prohibited.

The self-contained fire suppression system in the recirculating hood section is an Ansul R-102 system and includes all piping, discharge nozzles (appliance & plenum), and conduit for fusible link cabling. **Note:** Final installation, charging and testing of the system must be performed by an authorized Ansul distributor or other qualified fire protection agent. This is the sole responsibility of the customer and is not included with the fryer purchase.

Design Features



Ventless Hood System

includes a built-in Fire Suppression System and 3-Stage Air Purification System.

1. Stainless Steel Baffle Filter traps large grease particulate.
2. Precipitator Filter (EAC) uses ionization to negatively charge smaller particulate, allowing it to be electrostatically collected on fins within the cell.
3. A disposable Charcoal Filter aids with odor elimination.



Automatic Oil Filtration System

is designed to complete a filter cycle in 5 minutes. The system utilizes disposable paper filters, or an optional reusable metal filter screen, and allows operators to drain and clean the cook vat, and filter oil in one step. Vat refills automatically with the filtered oil. This system will increase shortening life by 50%.



Automatic Basket Lift enables operators to load, set timer and activate cook cycle in one step. When the cooking cycle is complete, the basket is automatically lifted out of the hot shortening, allowing for safe and easy unloading of cooked product.

Listings



Giles Foodservice Equipment

ISO 9001 Registered Company • Committed to Quality

P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36109 USA

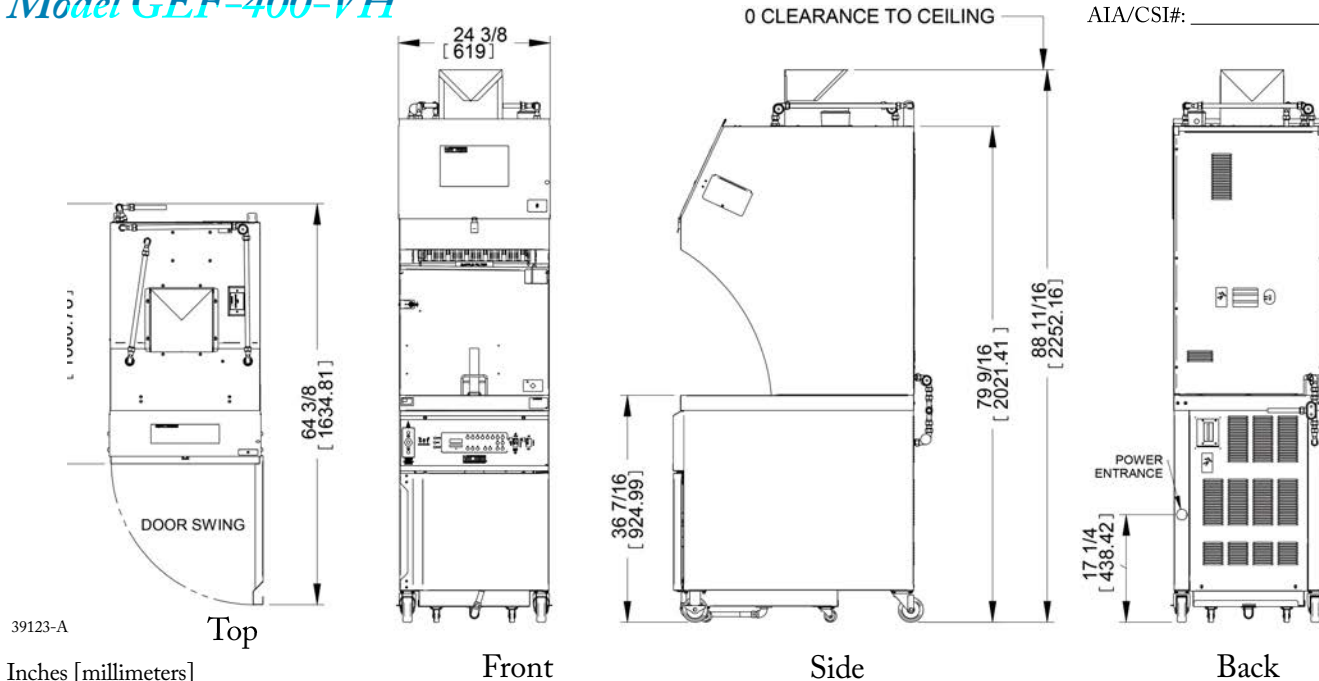
Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537

Web Site: www.gfse.com • Email: services@gfse.com

Ventless Hood Fry Kettle

Model GEF-400-VH

Item No.: _____
 Quantity: _____
 Project Name: _____
 SIS#: _____
 AIA/CSI#: _____



Specifications

We reserve the right to change specifications and/or product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Construction:

Cabinet, Fry Vat, and Fry Basket: 16 to 20-Ga Stainless Steel
 Heating Element: Incoloy Tubular Sheath
 Door Swing: Reversible

Dimensions:

Width: 24-3/8" [619 mm]
 Depth: 41-3/4" [1061 mm]
 Height: 88-11/13" [2252 mm]
 Fry Vat: 15-7/8" diameter X 12-3/4" depth [403 mm X 324 mm]
 Fry Basket: 12-3/8" diameter X 10-1/4" depth [314 mm X 260 mm]

Cooking Computer:

8 Programmable Menu selections
 Cooking Temp Range: 190°F - 350°F [88°C - 177°C]
 High Limit Temp: 425°F [220°C]

Capacity:

Shortening Capacity: 45 lbs. [21 kg]
 Production Capacity: 14 lbs. [6 kg] chicken (approx. 40 pieces)

Ventless Hood:

Exhaust CFM: 510 - 680
 Approx. Decibel Level: 65 dB

Electrical Specifications:

Wattage: 10,400 W
 Available voltages:
 3 phase - 208/220/240V : 30/26/26 AMPS
 1 phase - 208/240V : 50/44 AMPS
 3 phase - 380/415V : 15/15 AMPS
 (Service cord NOT provided)

Product Designation: GEF-400-VH

Shipping Specifications:

Crated Weight: 720 lbs [327 kg]
 Crated Cube Size: 44" X 50" X 93" = 115 cu ft
 [1118mm X 1270mm X 2362 mm = 3.3 cu meters]

Accessories Included:

(1) Fry Basket, (1) Cook Pot Cover, (1) Baffle Filter, (1) EAC Filter, (1) Charcoal Filter, (1) Oil Discharge Hose, (5) Sheets Filter Paper, (1) Pot Brush, (1) Kettle Drain Brush, (1) Stir Paddle, (1) Crumb Shovel, Operations/Service Manual.

How To Specify

1. Electrical Options

Specify part number from the following:

	Voltage	Hz	Phase	Load Config	Part Number
<input type="checkbox"/>	208	60	1	Delta	70890
<input type="checkbox"/>	208	60	3	Delta	70889
<input type="checkbox"/>	240	60	1	Delta	70892
<input type="checkbox"/>	240/220	60	3	Delta	70891
<input type="checkbox"/>	380	50	3	Wye	70924
<input type="checkbox"/>	415	50	3	Wye	70926

2. Accessories (additional charge)

Specify part number and quantity of accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		Fry Basket	33718
<input type="checkbox"/>		EAC Filter	20520
<input type="checkbox"/>		Charcoal Filter	30248
<input type="checkbox"/>		Filter Paper, Case of (100) sheets	60810
<input type="checkbox"/>		Filter Powder, Case of (60) packets	72004
<input type="checkbox"/>		Boil Out, Case of (4) 8-lb containers	72003

3. Shipping

Specify the shipping method

Giles Foodservice Equipment

P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36109 USA
 Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537
 Web Site: www.gfse.com • Email: services@gfse.com