

## GBF-2-GVH SERIES - Model 35 & 50

### Ventless Hood Banked Fryer



The Giles GBF-2-GVH Series Ventless Hood Banked Fryer is a first class advanced frying appliance that allows the user to cook deep fried foods in spaces where traditional ventilation hoods are impractical or prohibited.

- Durable stainless steel construction for long life and easy cleaning.
- Double (2) 14" fry vat - small footprint.
- Ventless hood technology eliminates the need for venting outside, avoiding costly ductwork and roof/wall penetrations, allowing use in many non-traditional locations.
- User-friendly computer controller ... Built-in features include four (4) programmable cook cycles for each basket, cool-mode, forced filter function, low-oil safety shutdown function for each fryer.
- The GBF-50 has an oil capacity of 50 lbs or choose the reduced oil capacity Model GBF-35, requiring only 35 lbs of shortening.
- The GBF-50 features a deep cold zone to minimize carbonization of crumbs and cooking residue.
- Optional Auto-Basket Lift automatically lifts product from vat at end of cook cycle. When Auto-Lifts are not installed, fryer is equipped with basket hanger.
- A single on-board oil filtration system. Proper use extends cooking oil life.
- Durable, reusable, stainless steel, micro-mesh filter media is standard - eliminates paper waste - "green solution" - reduces operating costs.
- Durable casters - front casters lock.
- The GBF-2-GVH uses and Ansul R-102A fire suppression system. Our system includes piping, appliance and plenum nozzles and conduit for routing the fusible link cable. Final installation, charging and system testing must be performed by an authorized Ansul distributor or other fire protection agent, is the sole responsibility of the customer, and is **NOT** included with purchase.

#### Design Features



#### Auto-Basket Lift Option -

Enables operators to load, set timer and activate cook cycle in one step. When cooking cycle is complete, basket is automatically lifted from hot shortening; no more over-cooked product. Dumping cooked product is safe and easy. Lifts can be disabled if desired.



#### Multi-Stage Filtration System :

- Stage-1 Stainless steel Double Baffle Filter removes large grease particles and drains condensate to collection cup.
- Stage-2 Electrostatic Air Cleaner (EAC) electrically charges grease and smoke particles in the air stream, allowing it to be collected on plates within the cell.
- Stage-3 Disposable activated Charcoal Filter helps eliminate cooking aromas.



#### On-Board Oil Filtration System -

designed to complete a filter cycle in 4 to 5 minutes. Utilizes reusable micro-mesh filter media. Draining, vat cleaning and oil filtering is accomplished in one easy step. When used properly shortening life can be increased by approx. 50%.

#### Listings



#### Giles Foodservice Equipment

An ISO 9001 Registered Company • Committed to Quality

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537

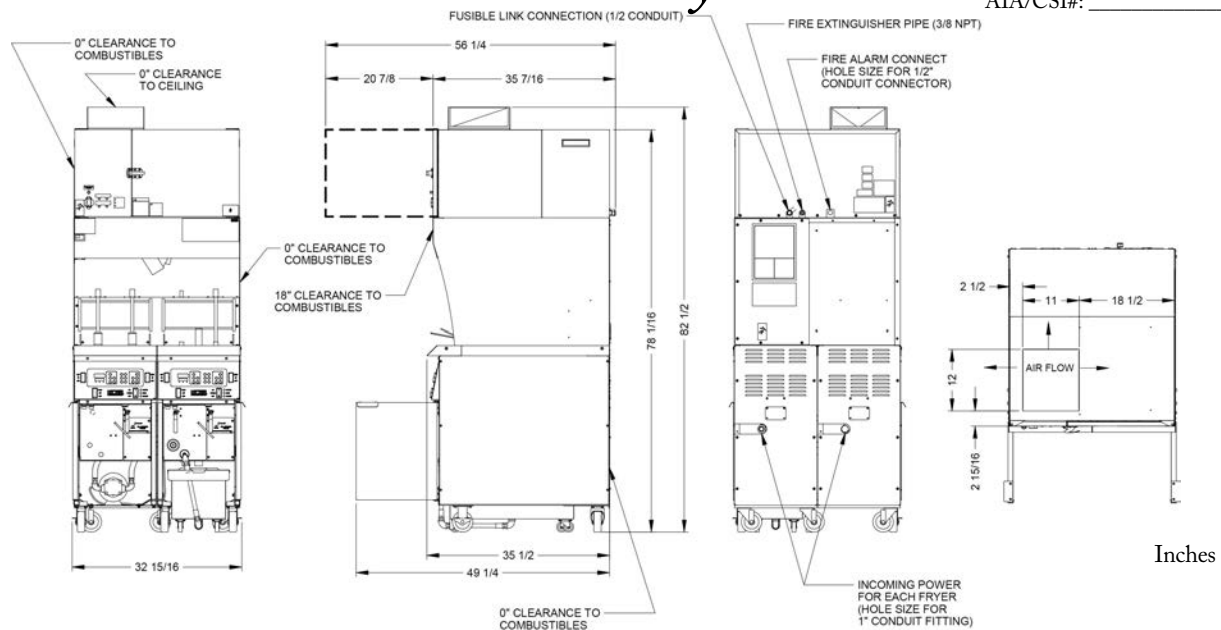
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## Ventless Hood Banked Fryer

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



### Specifications

Continuing product improvement may change specifications and/or design without notice. Such revisions do not entitle the buyer to corresponding changes and improvements, or replacement of previously purchased equipment.

**Construction:** Welded & bolted tubular frame  
 Cabinet, Vat, Filter Pan: Stainless steel (20-16 ga)  
 Heating Elements: Stainless steel, Firebar

**Dimensions:**  
 Door opening adds 20 7/8 in. to depth dimension.

Width	Height	Depth	Floor Space
32 15/16 in.	82 1/2 in.	35 1/2 in.	4.0 sq ft (0.37 sq m)

### Shortening Capacity per Fryer:

GBF-50: 50 lbs (22.6 kg)  
 GBF-35: 35 lbs (15.9 kg)

### Product Capacity per Fryer:

Fries - GBF-50: 5 lbs (2-1/2 lbs per basket)  
 GBF-35: 5 lbs (2-1/2 lbs per basket)

Chicken - GBF-50: 12 lbs\* mixed pieces (6 lbs per basket)  
 GBF-35: 7 lbs\* mixed pieces (3.5 lbs per basket)

\* Based on 3-1/3 lb. birds

### Cooking Control Options:

Computer: Max temp. 375°F (190°C)  
 2 Programmable Timers each w/4 menu keys  
 Low oil safety shutdown - Cool mode -  
 Forced filter function

**Ventless Hood:** Exhaust CFM: 393-491; Approx. Decibel Level: 65

**Listings:** UL (US & Canada), UL Sanitation

### Electrical Specifications (per fryer) [Each fryer requires indep. power supply]:

Volts	Phase	Hz	Watts per Fryer Unit*	Amps
208	3	60	18,000	52.5
240	3	60	18,000	45.9
380	3	50	15,000	25.4
415	3	50	18,000	27.5

\* Wattage varies based on voltage. Total Wattage: 36,000

Service cord(s) are NOT provided - each unit in a banked system requires separate power service. 1-phase is not available

### Shipping Specifications:

Crated Wt	Uncrated Wt	Crated Dimensions	Uncrated Dimensions
913 lbs. (414 kg.)	711 lbs. (322 kg.)	50" L x 44"W x 96"H	42" L x 32.25"W x 83"H

### Accessory Items Supplied

Two (2) Fry Baskets per Fryer Vat, One (1) Fry Screen per Fryer Vat, One (1) Oil Discharge Hose, One (1) Crumb Shovel, Brush Set [Includes: Pot Brush, Drain Brush, "L" Bend Brush], One (1) Stir Paddle, One (1) Micro-mesh Filter Screen (Reusable), Complete Filter Set [Double Baffle Filter, EAC, Charcoal], EAC Soak Tank

### Available Options

Option	Description
✓ ILS (Interlocked Start)	"Push to Start" feature...if power is interrupted, neither Hood nor served Appliance will restart when power is restored until a "Push to Start" button is pressed. This feature is required by some jurisdictions for hood approval...check local code for applicability.

### Additional Accessories (extra charge)

Qty	Description	Part Number
✓	Double Baffle Filter	41043
	EAC Filter Assembly	93302
	Charcoal Filter Assembly	31964

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 Quantity: \_\_\_\_\_  
 Project Name: \_\_\_\_\_  
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 AIA/CSI#: \_\_\_\_\_

### How To Specify

- 1. Specify Electrical & Controller**  
 Select part number from the following:

✓	Model	Volt	Phase	Hz	Controller Style	Part Number
	GBF-2-50	208	3	60	Computer	71688
	GBF-2-50, Elev	240	3	60	Computer	71685
	GBF-2-50	240	3	60	Computer	71686
	GBF-2-50, Elev	208	3	60	Computer	71687
	GBF-2-35	208	3	60	Computer	71692
	GBF-2-35, Elev	240	3	60	Computer	71689
	GBF-2-35	240	3	60	Computer	71690
	GBF-2-35, Elev	208	3	60	Computer	71691

- 2. Specify Additional Accessories or Supplies:**  
 (Sold Separately)

✓	Qty	Item Description	Part Number
		Fry Basket, 13-1/4 x 6-1/2 x 6	41040*
		Fry Screen, Basket Support	41041*
		Stainless, Micro-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 Containers)	72003
		Giles Oil Caddy	79187
		Pot Brush	71100*
		Vat Drain Brush	71025*
		L-Bend Element Brush	73233*

- 3. Shipping:**  
 Specify shipping method

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