

GBF-D-VH SERIES - Model 35 & 50

Ventless Hood Electric Fryer



A versatile, multi-purpose fryer perfect for preparing a variety of menu items quickly and easily. Integrating it with Giles' proven ventless hood technology allows its use almost anywhere a foodservice entrepreneur can imagine, particularly where traditional ventilation hoods are impractical, prohibited, or too costly.

- 14" fry vat featuring a convenient cabinet-top Dump Station with a removable 6", half-size, long food pan.
- Very quick recovery time adds capacity to handle busy sales periods.
- Stainless steel construction for long life and easy cleaning.
- Durable casters for portability - front locking.
- Available with either dual 30-minute mechanical timers and digital thermostat, or an easy to use electronic cooking controller that features (4) programmable menu keys for each basket, plus other convenient functions ... cool mode, filtering reminder, unit status and low oil safety shutdown.
- Two shortening capacities to choose from; 50 lb, or a money saving 35 lb vat. 50 lb model features deep "cold zone" to minimize carbonization of crumbs.
- Unique under-cabinet storage space for food pans or utensils.
- The hood features a self-contained Ansul R-102 fire suppression system that includes all piping, discharge nozzles (appliance/plenum), tank, release mechanism, fusible link brackets and conduit. *Final installation, charging and certification of the system is **NOT** included and is the responsibility of the end user.
- On-board oil filtration system with durable, reusable, stainless steel micro-mesh filter media. A "green" solution that eliminates filter paper waste and reduces long term operating costs.

Design Features



Ventless Hood System features proven 3-stage air cleaning process.

1. Stainless Steel Baffle Filter condenses and remove a large portion of the grease-laden vapor.
2. Electrostatic Air Cleaner (EAC) electrically charges finer particulate, allowing it to be electrostatically captured on collector fins within the cell.
3. Disposable Charcoal Filter aids with elimination of 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%.



Cabinet-Top Dump Station - convenient, built-in dump station features removable 6" half-size long pan. Take fresh cooked product directly from fryer to the display warmer.

Also features under-cabinet storage shelves for pans or utensils.

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

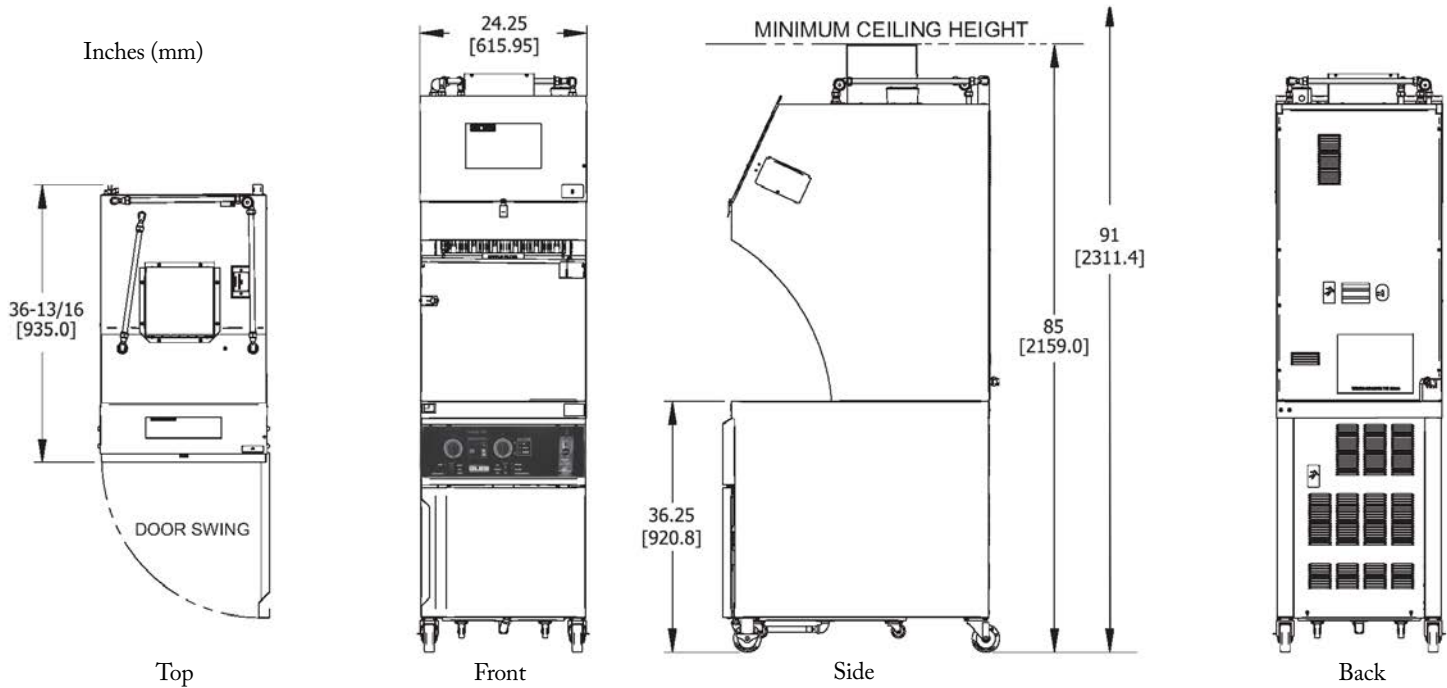
Website: www.gfse.com • Email: services@gfse.com



GBF-D-VH SERIES Electric Fryer

Model GBF-35, 50

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, Hood, Vat, Filter Pan: Stainless steel (16-20 ga)
 Heating Elements: Stainless steel, Firebar

Dimensions:
 Door swing adds approx. 22" (558.8 mm) to depth dimension.
Width: 24-1/4" (616.0mm)
Height: 85" (2159.0mm)
Depth: 36-13/16" (935.0mm)
Floor Space: 7.04 sq ft (0.65 sq m)

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

Product Capacity:
 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:

- **Dual Mechanical Timers**, 0-30 min ... Digital Thermostat, max. temp 375°F (190°C). - OR -
- **Electronic Controller** ... (4) programmable menu keys per basket, cool mode, filtering reminder, low oil safety function, fryer/hood status.

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

Electrical Specifications:

Volts	Phase	Hz	Watts	Amps
208	3	60	18,000	54
240	3	60	18,000	47
380*	3	50	15,000	27
415*	3	50	18,600	29.5

* Wattage varies based on voltage
 Service cord is NOT provided ... 1-Phase not available

Shipping Specifications:

Crated Wt: 610 lbs (277 kg)
 Crated Cube: 44 x 48 x 92 = 112.4 cu ft (3.2 cu m)

✓ Specify Electrical & Controller

Select part number from the following:

Model	Volt	Phase	Hz	Controller Style	Part Number
GBF-50	208	3	60	Mech	71585
GBF-50	240	3	60	Mech	71586
GBF-50	380-415	3	50	Mech	71592
GBF-35	208	3	60	Mech	71589
GBF-35	240	3	60	Mech	71590
GBF-35	380-415	3	50	Mech	71594
GBF-50	208	3	60	N7	71583
GBF-50	240	3	60	N7	71584
GBF-50	380-415	3	50	N7	71591
GBF-35	208	3	60	N7	71587
GBF-35	240	3	60	N7	71588
GBF-35	380-415	3	50	N7	71593

Accessory Items Included

(2) Fry Baskets, (1) Fry Screen, Oil Discharge Hose, Brush Set, Micro-mesh Filter Screen, Crumb Shovel, (1) 6" Half-size Long Pan, (1) Pan Grate, Operation Manual

Giles Foodservice Equipment

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 • Email: services@gfse.com