

## Ventless Hood Electric Kettle Fryer: **GEF-400-VH**



The GEF-400-VH Ventless Electric Kettle Fryer cooks 40 pieces 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 allows operation where conventional ventilation hoods are impractical or prohibited (no venting to outside required).
- Hood features built-in Ansul R-102 fire suppression system complete with piping, nozzles, fusible link conduit and Automan mechanism. **Final field set-up and testing by an Ansul agent is required (customer supplied).**
- Durable stainless steel construction ... robust double-wall cabinet design w/liquid-resistant control panel.
- Through-the-wall, round heating elements, surround product with 10 kW power for even and complete cooking.
- Easy to use Computer Controller precisely controls and monitors Fryer operation ... features energy-saving COOL Mode, preset Boil-out cycle, Force-Filter control, password protection. Stores up to 50 menu item cooking presets, easily configurable to specific needs.
- Reliable automatic Basket Lift raises basket when cooking done.
- Enhanced safety features reduce the potential for accidental cooking oil fires.
- 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.

### Design Features

#### Standard Features:

- Automatic Basket Lift
- Built-in oil filtration system
- Computer Cooking Controller
- High oil temperature safety limit control
- Drain Valve safety interlock ... built-in redundancy for added safety
- Low oil level safety interlock ... safeguards against accidental oil fire
- High element temperature safety shutdown
- Electro-polished stainless steel Basket
- Basket/Pot Cover
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Steel Crumb Scoop



#### Automatic 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.



#### Built-in Oil Filtration System

Can complete a filter cycle in 5 minutes. Uses disposable paper filter media, or an optional reusable, stainless steel, filter screen. Allows for 1-step draining, pot cleaning and oil filtering. One turn of a valve automatically refills pot with filtered oil. This system will increase cooking oil life by at least 50%.

#### Ventless Hood System

Includes built-in Fire Suppression System and a 3-Stage Air Cleaning System.

**[1]** - Stainless Steel Baffle Filter captures large grease particulate.

**[2]** - Electronic Air Cleaner (EAC) negatively charges smaller particulate, allowing it to be electrostatically collected on fins within the cell.

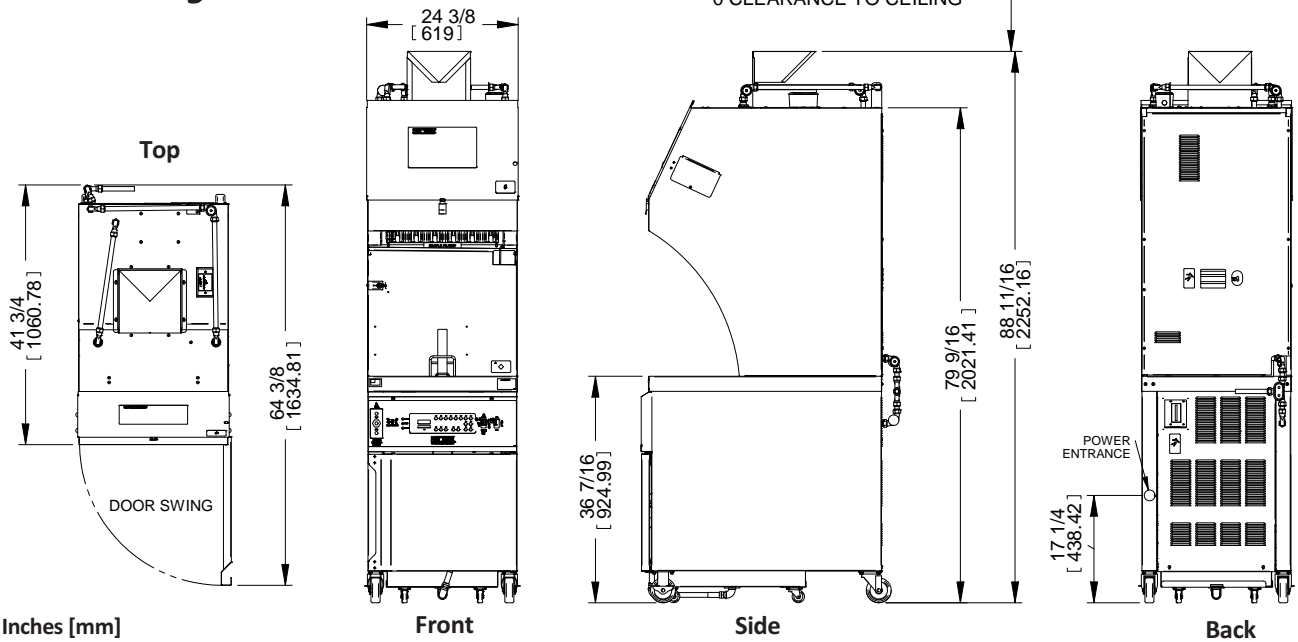
**[3]** - A disposable Charcoal Filter aids with odor elimination.



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Project Name/No: \_\_\_\_\_ Item No: \_\_\_\_\_

Quantity: \_\_\_\_\_ SIS#: \_\_\_\_\_ AIA/CSI#: \_\_\_\_\_



## 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" [619mm]	41-3/4" [1061mm]	88-11/16" [2252mm]	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
10.4 kW	208	1	50	2 wire + Grnd
	240	1	44	2 wire + Grnd
	220	3	26	3 wire + Grnd
	208	3	30	3 wire + Grnd
	240	3	26	3 wire + Grnd
	380/415	3	15	4 wire WYE + Grnd

Shipping Specifications:			
Width	35" [889 mm]	Crated Weight	720 lbs [327 kg]
Depth	46" [1168 mm]		
Height	92" [2337 mm]	Uncrated Weight	645 lbs [293 kg]
Cube	85.7 ft <sup>3</sup> [2.4 m <sup>3</sup> ]		

### Computer Controller:

- 50 Editable Menu Item Cooking Presets
- Cooking Temperature Range: Ambient to 350°F [177°C]
- High Limit Temperature: 425°F [220°C]
- Energy-saving Cool Mode - Force Filter feature - Triple Fire Safety Interlocks

### Capacity:

- Cooking Oil: 45 lbs [21 kg]
- Product: 14 lbs [6 kg] ... Chicken - approx. 40 pieces, 8-way cut

### Ventless Hood:

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

Included Accessories:	(1) Fry Basket	(1) Pot Cover	(1) Drain Clean-out Brush	(1) Pot Brush
(1) L-Shaped Element Brush	(1) Baffle Filter	(1) EAC Filter Cell	(1) Charcoal Filter	(1) Stirring Utensil
(1) Steel Crumb Scoop	(1) Waste Oil Discharge Hose	(5) Sheets Filter Paper	(1) EAC Filter Soaking Tank	

## How To Specify: Model GEF-400-VH

### 1. Electrical Options

Specify part number from the following:

✓	Voltage	Hz	Phase	Load Config	Part Number
	208	60	1	Delta	70890
	208	60	3	Delta	70889
	240	60	1	Delta	70892
	240/220	60	3	Delta	70891
	380	50	3	WYE	70924
	415	50	3	WYE	70926

### 2. Additional Accessories (extra cost)

Specify part number and quantity of accessory items needed:

✓	Qty	Description	Part Number
		Fry Basket	33718
		EAC Filter Cell	20520
		Charcoal Filter	30248
		Filter Paper, Case of (100) sheets	60810
		Filter Powder, Case of (60) packets	72004
		Boil Out, Case of (4) 8-lb containers	72003

### 3. Shipping

Specify preferred shipping method

### Giles Foodservice Equipment

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334.272.1457 • Fax 334.239.4117 • Toll Free 800.554.4537 (US/Canada Only)  
Form 60966 (Rel. Jul 2003, Rev. F, Oct 2017)

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