

## Ventless Hood Fry Kettle

### Model GEF-720-VH

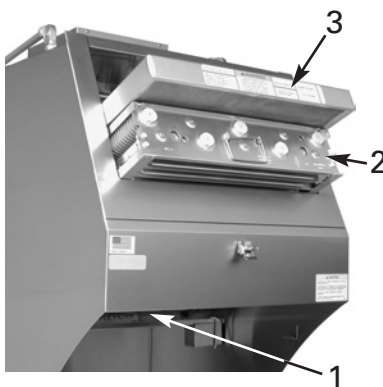


Not just BIG, the **BIGGEST!** ... The Giles GEF-720-VH Ventless Hood Fry Kettle cooks 72 pieces of crisp, moist fried chicken quickly and easily, utilizing low pressure frying to deliver delicious results and maximum profits, with minimum effort and expense. It is the largest capacity fryer on the market designed for frying chicken.

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 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 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.



#### 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%.

#### Listings



#### Giles Foodservice Equipment

ISO 9001 Registered Company • Committed to Quality

P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA

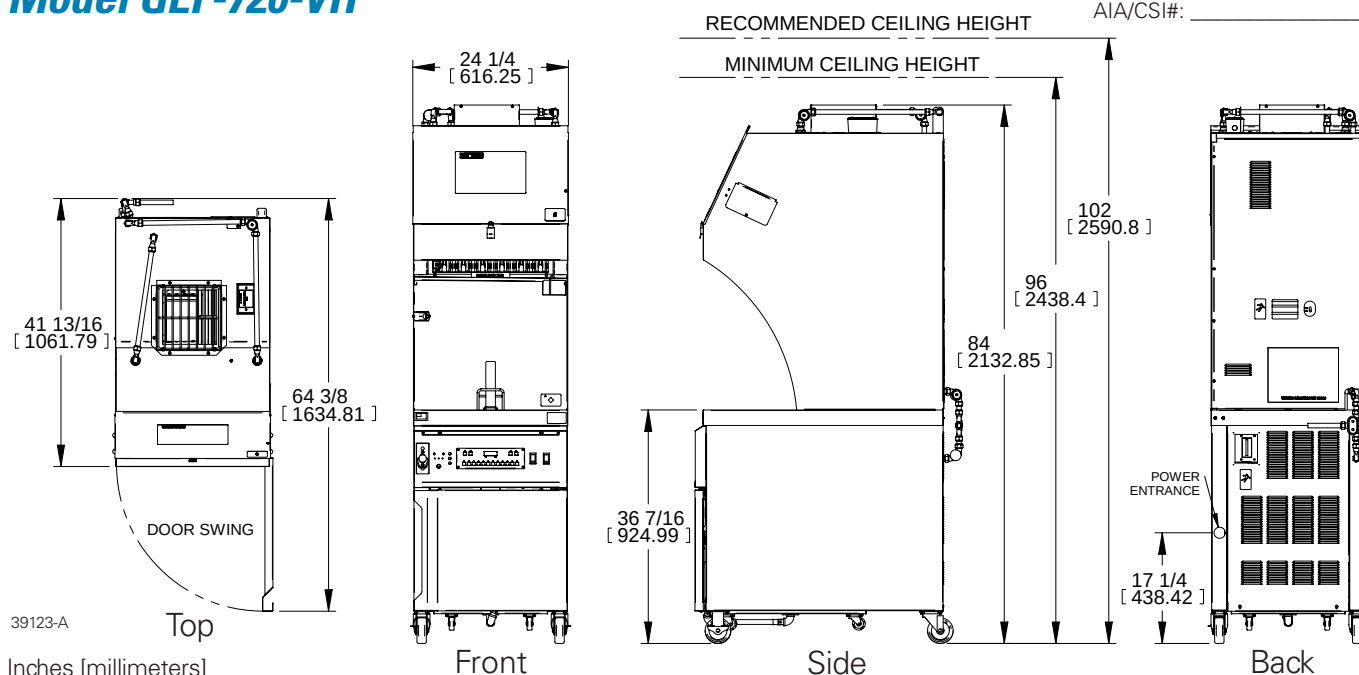
334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537

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# Ventless Hood Fry Kettle

## Model GEF-720-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: 24-1/4" [616 mm]  
 Depth: 41-13/16" [1062 mm]  
 Height: 84" [2133 mm]  
 Fry Vat: 18-5/8" diameter X 15-1/8" depth [473 mm X 384 mm]  
 Fry Basket: 14-1/2" diameter X 13-7/8" depth [368 mm X 352 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: 75 lbs. [34 kg]  
 Production Capacity: 24 lbs. [11 kg] chicken (approx. 72 pieces)

#### Ventless Hood:

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

#### Electrical Specifications:

Wattage: 20,400 W  
 Available voltages:  
 3 phase - 208/220/240V : 58/50/50 AMPS  
 3 phase - 480V : 25 AMPS  
 3 phase - 380/415V : 28 AMPS  
 (Service cord NOT provided)

#### Product Designation: GEF-720-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 Vat 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 | H <sub>z</sub> | Phase | Load Config | Part Number |
|--------------------------|---------|----------------|-------|-------------|-------------|
| <input type="checkbox"/> | 208     | 60             | 3     | Delta       | 70851       |
| <input type="checkbox"/> | 240/220 | 60             | 3     | Delta       | 70852       |
| <input type="checkbox"/> | 480     | 60             | 3     | Delta       | 70853       |
| <input type="checkbox"/> | 380     | 50             | 3     | Wye         | 70920       |
| <input type="checkbox"/> | 415     | 50             | 3     | Wye         | 70921       |

#### 2. Accessories (additional charge)

Specify part number and quantity of accessory items needed:

|                          | Qty | Description                           | Part Number |
|--------------------------|-----|---------------------------------------|-------------|
| <input type="checkbox"/> |     | Fry Basket                            | 38924       |
| <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       |

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#### 3. Shipping

Specify the shipping method