

Ventless Electric Kettle Fryer

GEF-400VH



The **GEF-400VH Ventless Electric Kettle Fryer** delivers crisp, moist fried chicken, quickly and consistently. Integrated with Giles' ventless hood technology, this user-friendly system is engineered for efficiency and performance.

- **Maximum Cooking Capacity:** Handles up to 45 lbs of oil and 14 lbs of product in a single load.
- **Even Heat Distribution:** High-efficiency circular heating elements surround product with 10,000 watts of power.
- **Integral Ventless Hood System:** Removes grease-laden cooking vapors and helps control odor using Giles' proven multi-stage, air cleaning technology. Listed to UL-KNKG [-7 Canada] and complies with ANSI/UL-197 & ANSI/UL710B.
- **Built in Fire Suppression:** Self-contained Ansul® R-102 wet chemical fire suppression system, includes piping, nozzles, **Automan** release, fusible link brackets/conduit & suppressant tank. *Customer is responsible for field setup plus required charging and commissioning of system which must be completed by an Ansul® Distributor/Dealer.*
- **Intuitive Computer Controller:** Manage operations using the fifty (50) programmable menu presets and monitor maintenance with the energy-saving **COOL** mode, **FORCE-FILTER** control, **LOW OIL** alert, and **BOIL-OUT** program.
- **Automatic Basket Lift:** Lowers and raises the stainless steel basket for safe loading and unloading of product when cooking cycles begin and finish.
- **Enhanced Safety Interlocks:** Multiple built-in safeguards.
- **On-board Oil Filtration:** Extends oil life using an integrated filtration system powered by a 1/2 hp pump.
- **Heavy-Duty Construction:** Built with durable stainless steel, a double-wall cabinet, and liquid-resistant control panel.
- **Compact Footprint:** Conveniently fits into most kitchen layouts with a space-saving hooded cabinet of 24-3/8" wide (without oil saddle), reversible cabinet door, and required ceiling height of only 7-1/2 feet.
- **Easy Maneuverability:** Sturdy 5" swivel casters provide portability and locking front brakes ensure stability.
- **Standard Factory Warranty:** Features Giles 2-year parts and labor warranty for long-term protection.

Design Features and Options



Ventless Hood System.

Recirculating 3-stage air cleaning system that is self-contained with built-in fire suppression & does not require ducting to vent exhaust to the outside.



On-Board Oil Filtering

The integrated oil filtration system is powered by a robust 1/2 horsepower pump. Proper use can extend oil life by 50%.



Bulk Oil & Top Off

Optional factory-installed ports allow for on-board fresh oil top-off (oil reservoir) or connections to external fresh oil and/or waste systems.



KitchenTrac® WiFi

Optional remote monitoring uses built-in WiFi to monitor equipment in real time and collect critical data across multiple locations.

[Click here for more details](#)

Important Information

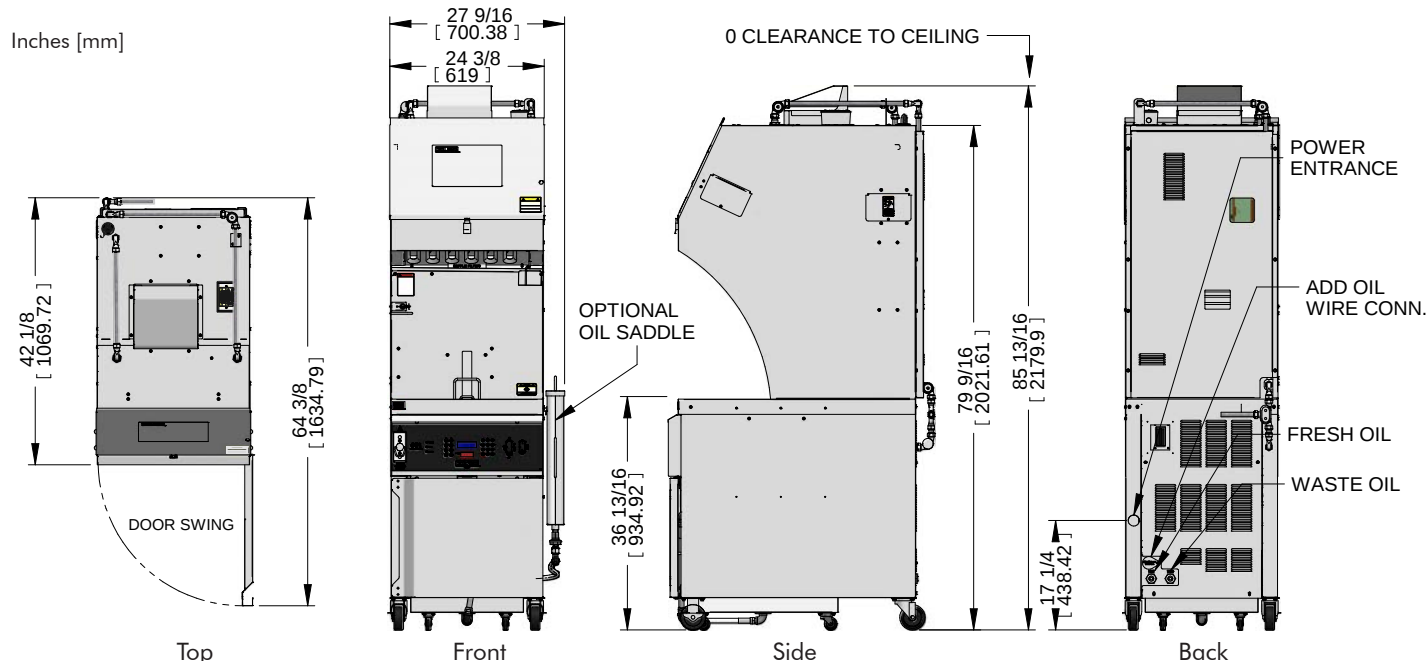
Orders for GILES Fryers with Integral Recirculating Ventless Hood will not be accepted until Giles verifies: 1) Purchaser has received all necessary approvals from local authorities and 2) Purchaser is aware of specific requirements and limitations which must be complied with during installation, as stated in the [GFSE Recirculating/Ventless Hood Approval Letter](#). The GFSE Hood Approval Letter (HAL), along with any requested documentation, must be completed, submitted, and approved by Giles prior to order acceptance. Download document at <https://www.gfse.com/support/ventless-support-documents.html>

GILES Food Service Equipment

ISO 9001-2015 Certified

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Specifications

Specifications and/or product designs are subject to change without notice. Such revisions do not entitle the purchaser to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Dimensions: (Without Oil Saddle)

Width	24-3/8" [619 mm]	Fry Pot	15-7/8" dia x 12-3/4" deep [403 mm x 324 mm]
Depth	42-1/8" [1069.7 mm]		
Height	85-13/16" [2180 mm]	Fry Basket	12-3/8" dia x 10-1/4" deep [314 mm x 260 mm]
Floor Space	7.1 ft ² [0.66 m ²]		

Overall Depth with Open Door: 64-3/8" [1634.8 mm]

Overall Width with Oil Saddle: 27-9/16" [700 mm]

Electrical Specifications: (Service cord NOT included)

Watts	Voltage	Phase	Amps	Wire
Fryer: 10,000	208	1	50	2 wire + Ground
	240	1	44	2 wire + Ground
Fryer + Hood: 10,400	208	3	30	3 wire + Ground
	240	3	26	3 wire + Ground

Ventless Hood Exhaust: 510 - 680 CFM

Ventless Hood Sound Level: 65 dB

Shipping Specifications:

Width	35" [889 mm]	Crated Weight	708 lbs [321 kg]
Depth	46" [1168 mm]		
Height	92" [2337 mm]	Uncrated Weight	645 lbs [293 kg]
Cube	85.7 ft ³ [2.4 m ³]		

Standard Accessories Included

Item	Qty
Fry Basket	1
Pot Cover	1
Filter Pan Crumb Screen	1
Heat-Resistant Scrub Brush	1
Heat-Resistant Drain Clean-Out Brush	1
Heat-Resistant L-Shaped Element Brush	1
Crumb Scoop	1
Stir Paddle	1
Waste Oil Discharge Hose	1
Baffle Filter	1
Charcoal Filter	1
EAC Collector Cell	1
Spray Foam EAC Cell Cleaner - Sample Can	1
Filter Paper	5 Sheets

STOP!

Orders for GILES Fryers with Integral Recirculating Ventless Hoods must be approved by Giles prior to acceptance. Before ordering, the purchaser is required to complete and submit the **GFSE Hood Approval Letter (HAL)**, along with any other requested documentation. By signing the HAL, the purchaser affirms that the intended installation site has been properly assessed and is in compliance with the minimum requirements stated therein, and further that all necessary approvals have been obtained from local authorities. It is also, important for the Purchaser to verify that the available electrical power meets the appliance specifications.

The GFSE Hood Approval Letter is available for download at <https://www.gfse.com/support/ventless-support-documents.html>.

How To Specify:

Step 1: Specify Base Part Number with Options

XXXXX X - X

Base No.	kW	Volts	Hz	Ph	Load
70890	10.4	208	60	1	Delta
70889	10.4	208	60	3	Delta
70892	10.4	240	60	1	Delta
70891	10.4	240	60	3	Delta

WiFi	Description
W	KitchenTrac® Remote WiFi Monitoring
* Omit for no WiFi option	

Oil	Description
T	Oil reservoir fresh oil top-off
B	Connection to bulk fresh oil supply systems
W	Connection to waste oil handling systems
* Option [T] cannot be combined with option [B]	
* Omit for no oil option	

Part Number Examples

70890W-B: GEF400VH, 208/60/1 with KitchenTrac®, plus Bulk Fresh Oil Connection

70889-TW: GEF400VH, 208/60/3 without WiFi, include Fresh Oil Top-Off & Waste Oil Connection

70891W-BW: GEF400VH, 240/60/3 with KitchenTrac®, plus Bulk Fresh Oil & Waste Oil Connections

Step 2: Select Additional Accessories & Quantities

Qty	Description	Part Number
	Fry Basket	33718
	Pot Cover	33884
	Filter Pan Crumb Screen	39246
	Heat-Resistant Scrub Brush	71100
	Heat-Resistant Drain Clean-Out Brush	71205
	Heat-Resistant L-Shaped Element Brush	73233
	Crumb Scoop	30059
	Stir Paddle	77775
	Tool Caddy	71522
	Splash Guard (Left)	72082
	Splash Guard (Right)	72083
	Filter Paper, Case of (100) sheets	60810
	Filter Powder, Case of (60) packets	72004
	Reusable Stainless Filter Screen (Replaces Filter Paper)	41014
	Boil-Out, Case of (24) 6-oz packets	72003
	Baffle Filter	42300
	Charcoal Filter	30248
	EAC Collector Cell	20520
	EAC Foaming Spray Cleaner (12-ct Case, 20-oz can)	72003



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