



Responsive. Reliable.

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

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

# Open Vat Ventless Electric Fryer Model GBF-50D-VH

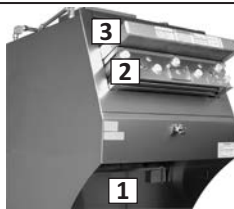


A versatile, multi-purpose Fryer; perfect for cooking a variety of products quickly and easily. Integrated with Giles proven ventless hood technology, generally allows it to be operated in locations where traditional ventilation hoods are impractical, prohibited, or too costly. Listed to **UL-KNKG (-7 for Canada), complies with ANSI/UL197 & ANSI/UL710B.**

- 14" cook vat featuring convenient cabinet-top "dump station" with a removable 6" half-size, long pan.
- 18 kW power, provides rapid recovery to handle busy sales periods.
- Stainless steel construction for long life and easy cleaning.
- Durable 5" casters provide portability - front w/locking brake.
- Easy to use computer Controller, accurately monitors and controls operation. Features (50) programmable menu item cooking presets, **COOL** mode, **FORCE FILTER** control, **BOIL-OUT** program, **LOW OIL** detection, safety alarms, password control, and multiple language selections.
- **50-lb** oil capacity. Deep "cool zone" helps minimize carbonization of crumbs, ideal for fresh breaded products.
- Unique under-cabinet storage shelves for pans, utensils, or tools.
- On-board oil filtration system utilizes a sustainable, stainless steel filter screen; eliminates filter paper, helping reduce cost of operation.
- Hood features a self-contained **Ansul® R-102** wet chemical fire suppression system; includes all piping, discharge nozzles, Automan release mechanism, fusible link brackets/conduit, and wet chemical tank. **Final field set-up, charging and commissioning of the system must be performed by an Ansul® Distributor/Dealer ... cost NOT included with purchase, customer supplied.**

### Design Features:

- |  |  |   |
|--|--|---|
| <ul style="list-style-type: none"> <li>• <b>2-Year Parts &amp; Labor Warranty</b></li> <li>• Built-in oil filtration system, 1/2 HP pump</li> <li>• Computer Fryer Controller</li> <li>• High oil temperature limit control</li> <li>• Drain valve safety interlock</li> </ul> | <ul style="list-style-type: none"> <li>• Low oil level detection</li> <li>• High element temp shutdown</li> <li>• Durable 5" Casters - front locking</li> <li>• Complete air filter set</li> <li>• Heat-resistant Brush Set</li> </ul> | <ul style="list-style-type: none"> <li>• Product Stirring Utensil</li> <li>• Waste Oil Discharge Hose</li> <li>• Metal Crumb Scoop</li> <li>• (2) half-size, long, 6" deep Pans</li> <li>• Sustainable stainless steel oil Filter Screen</li> </ul> |
|--|--|---|



**Ventless Hood System:** Proven 3-Stage Air Cleaning with built-in Fire Suppression system.

- [1] Stainless Steel Baffle Filter condenses and remove a large portion of 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 control of cooking aromas.



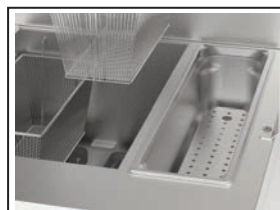
#### Under-Cabinet Storage

Storage shelves inside cabinet for pans, utensils, or fryer tools; can help the keep cook line more organized.



#### On-Board Oil Filtration System

Designed to complete a filter cycle in 5 minutes. Uses a sustainable, stainless steel, filter screen. Allows for 1-step draining, pot cleaning and oil filtering. One turn of a valve automatically refills pot with filtered, reconditioned oil. This system will increase cooking oil life by at least 50%.



#### Cabinet-Top Dump Station

Convenient, built-in dump station with removable 6" half-size long pan. Take freshly cooked product directly from fryer to the Warmer/Merchandiser.

### IMPORTANT INFORMATION !!

Orders for **GILES Fryers w/Integral Recirculating/Ventless Hood** will not be accepted until Giles verifies, 1). that the Purchaser has received all necessary approvals from local authorities, and 2). that the Purchaser is aware of specific installation site requirements/limitations (as stated in the **GFSE Recirculating/Ventless Hood Approval Letter**) which must be complied with during installation. The **GFSE Hood Approval Letter (HAL)** must be completed, submitted (along with any requested documentation), and approved by Giles prior to order acceptance. The document is available for download at [www.gfse.com](http://www.gfse.com) under the **SUPPORT** tab in **VENTLESS DOCUMENTS**.

**GILES Food Service Equipment** ▪ ISO 9001 Registered

PO Box 210247; 2750 Gunter Park Drive W; Montgomery, AL 36109 USA

334.272.1457 ▪ Fax 334.239.4117 ▪ Toll Free 800.554.4537 (US/Canada Only) ▪ [www.gfse.com](http://www.gfse.com) ▪ Email: [services@gfse.com](mailto:services@gfse.com)

Printed in USA, Form 65684 (Rel. Date: Nov.2011; Rev. Date: Feb.2020, Rev. G)

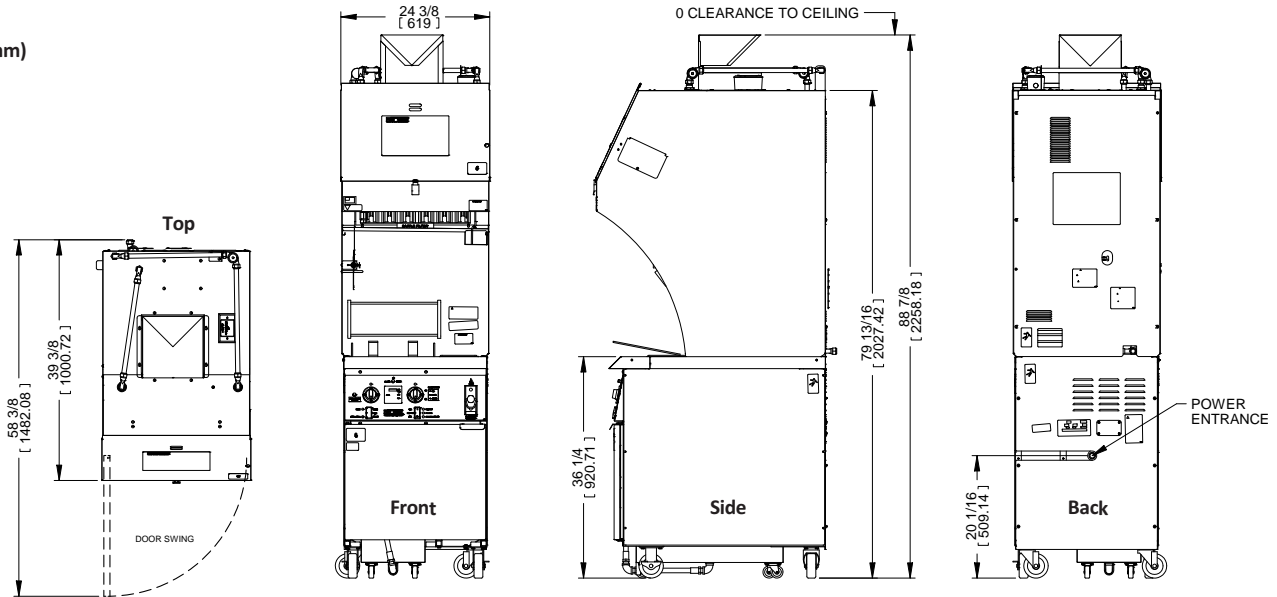
# Open Vat Ventless Electric Fryer

## GBF-50D-VH

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

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

Inches (mm)



### Specifications

**Construction:** 16 to 20 Ga. Stainless Steel; welded stainless steel tubular Frame; (2) stainless Firebar heating elements

Dimensions:			
Width	Height	Depth	Floor Space
24-1/4" [616 mm]	85" [2,159 mm]	36-13/16" [935 mm]	7.0 sq ft [0.65 sq m]
Door swing requires 19" [483 mm] clearance in front of unit.			

Capacities:			
Model	Oil	Fries [total]	Chicken [total]
GBF-50D	50 lbs [22.6 kg]	5 lbs [2.3 kg]	12 lbs (8-way cut)

**Vat Size:** 14 x 16-1/4"

**Basket Size:** 6-1/2" [W] x 13-1/4" [L] x 6" [D]

**Computer Control:**

Cooking temp adjustable to 350°F [177°C] max.  
Timer for each Basket, (50) programmable Menu Item presets, **COOL Mode**, **FORCE FILTER** control, **LOW OIL** alarm, **BOIL-OUT** program, password control, multi-language selection, max. element temp shutdown, status monitoring.

Electrical Specifications [1-PHASE NOT AVAILABLE]:				
Volts	Ph	Hz	kW	Amps
208	3	60	18	54
240	3	60	18	47
380	3	50	15	27
415	3	50	18.6	29.5

▪ kW WILL VARY ACCORDING TO POWER SUPPLY  
▪ SERVICE CORD NOT INCLUDED

Shipping Specifications:		
Crated Wt	Crated Dimensions	Cube
607 lb (275 kg)	36"W x 46"L x 92"H [914 mm x 1168 mm x 2337 mm]	88 cu ft (2.5 cu m)

Oil Temp High-Limit Safety Shutdown = 425°F [218°C]

**Ventless Hood:** Exhaust = 510 - 680 CFM  
Sound Level = 65 dB (approx)

**Accessory Items Included:** (2) Fry Baskets • Crumb Screen • Pot Cover • Round-bristle Brush, Straight • Utility Brush • Round-bristle Brush, L-Shaoe • Stirring Utensil • Crumb Scoop • Waste Oil Discharge Hose • (1) Can, Spray Foam EAC Cell Cleaner (sample)

### IMPORTANT! Before Ordering

- Purchaser must obtain, read, complete, and submit the Giles Hood Approval Letter (HAL) for approval. By signing the HAL, Purchaser affirms that the intended installation site has been assessed and that it is in compliance with the minimum requirements, stated therein ... kitchen size, ceiling height, fresh outside air supply, room air exchange rate, exhaust ventilation, clearances, etc.
- Does available electrical power meet appliance specifications?

#### 1 Electrical Option: Choose Applicable Item Number

✓	Voltage	Ph	Hz	Item No.
	208	3	60	71583
	240	3	60	71584
	380-415	3	60	71591

#### 2 Additional Accessories Purchased Separately: Specify Qty. & Item No.

✓	Qty	Description	Item Number
		Fry Basket (2 incl. w/ fryer)	41040
		EAC Collector Cell (1 incl. w/fryer)	20520
		Charcoal Filter (1 incl. w/fryer)	30248
		Filter Powder, Case of (60) packets	72004
		Boil Out, Case of (4) 8-lb containers	72003
		EAC Foaming Spray Cleaner (12-ct Case, 20-oz can)	41510



2750 Gunter Park Drive West • Montgomery, AL 36109 USA  
334.272.1457 • Toll Free: 800.554.4537

Product specifications and/or designs are subject to changes without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Printed in USA, Form 65684 (Rel. Date: Nov.2011; Rev. Date: Feb.2020, Rev. G)