



Responsive. Reliable.



Project Name/No: _____ Item No: _____

Quantity: _____ SIS#: _____ AIA/CSI#: _____

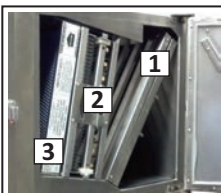
2-Well Ventless Electric Fryer Model GBF-250-GVH

The **GBF-2-GVH Ventless, 2-Well, Banked Fryer** is a top-of-the-line, highly productive, advanced cooking appliance. Two fryers integrated with *Giles* proven ventless recirculating hood technology, generally allows the unit to be operated in locations used where traditional ventilation hoods are impractical, prohibited, or too costly. Listed to **UL-KNKG (-7 for Canada), complies with ANSI/UL197 & ANSI/UL710B.**

- Durable stainless steel construction for long life and easy cleaning.
- Two (2) 14" frying vats under a single recirculating, ventless hood ... 18 kW each provide rapid recovery.
- Ventless technology eliminates the need to vent the hood outside, avoiding costly ductwork and/or kitchen modifications. **Ventless may not be suitable for every situation.**
- Intuitive computer Controller accurately monitors and controls fryer operation. Provides (50) programmable menu item presets, **COOL Mode, FORCE FILTER control, LOW OIL detection, BOIL-OUT program**, interlocks w/alarms, password control, and multiple language selections.
- **50-Lb** oil capacity per vat ... deep "cool zone" to help minimize carbonization of crumbs, ideal for fresh breaded products.
- **Auto-Basket Lift option** is available for one or both vats. Automatically lowers and lifts product from cooking oil at beginning and end of cook cycle. Single large basket option is also available.
- **On-board oil filtration system** uses a sustainable, stainless steel filter screen; eliminates filter paper, helping to reduce cost of operations.
- Durable 5" casters - front w/locking brake.
- Listed for the **Ansul® R102 Wet Chemical Fire Suppression System**. The hood is factory pre-plumbed; includes piping, nozzles, detector link brackets, conduit and cable; fittings are ready for connection to system. **Customer provides the system, field installation, final set-up and commissioning ... must be procured from and installed by an authorized Ansul® Distributor/Dealer (not included with hood purchase).**

Design Features:

- **2-Year Parts & Labor Warranty**
- Built-in oil filtration system, 1/2 HP pump
- Computer Fryer Controllers
- High oil temperature limit control
- Drain valve safety interlock
- *E.A.C. Filter Cleaning Timer* helps users maintain proper cleaning routine for the collector cell.
- Low oil level detection
- High element temp shutdown
- Durable 5" Casters - front locking
- Complete air filter set
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Metal Crumb Scoop
- (2) half-size, long, 6" deep Pans
- Sustainable stainless steel oil Filter Screen



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

[1] High-efficiency, stainless steel, double-sided, 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.



Auto-Basket Lift Option: Load, set and activate cook cycle in one step. When cooking cycle is complete, basket is automatically lifted from hot shortening; no more over-cooking. Dumping cooked product is safe and easy. Lifts can be disabled if desired.



On-Board Oil Filtration System

Centralized, serving both units. Designed to complete a filter cycle in 5 minutes. Filter media is a sustainable, reuseable stainless steel, mesh screen. Drain, clean vat and filter oil in essentially one easy step. The single turn of one valve automatically refills cook vat with filtered, reconditioned oil. The system can increase the useful life of cooking oil by at least 50%.

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 under the **SUPPORT** tab in **VENTLESS DOCUMENTS**.

GILES Food Service Equipment ▪ ISO 9001 Registered

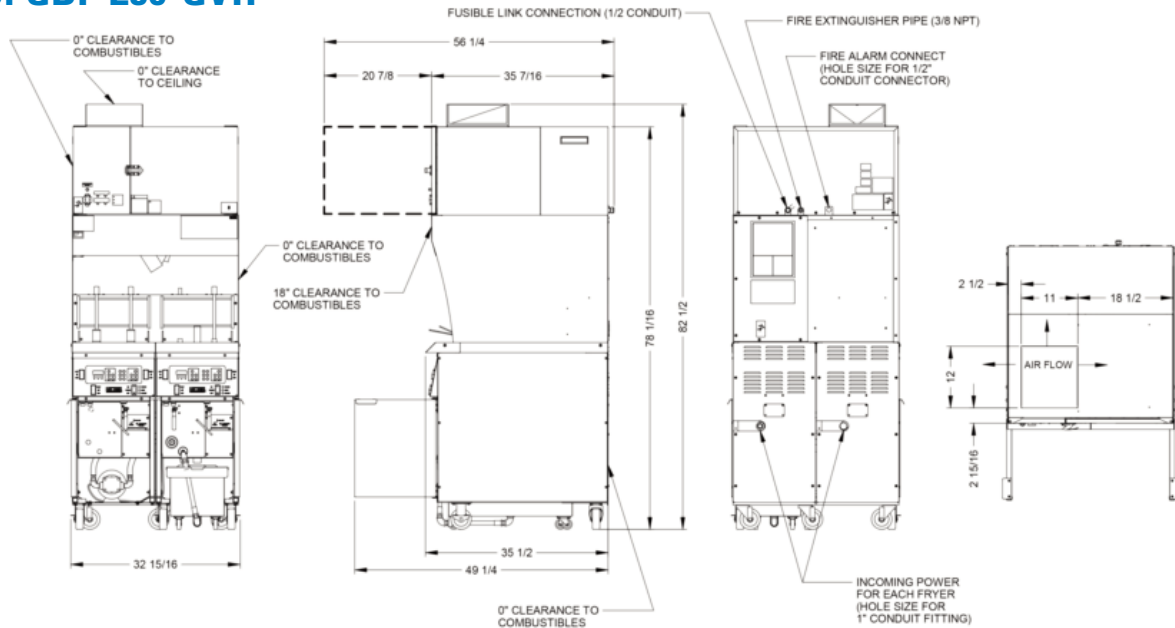
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2-Well Ventless Electric Fryer

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 Quantity: _____ SIS#: _____ AIA/CSI#: _____



Specifications

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

Dimensions:			
Width	Height	Depth	Floor Space
32-15/16" [837 mm]	82-1/2" [2,096 mm]	35-1/2" [902 mm]	8.1 sq ft [0.75 sq m]
Approx. 27" [686 mm] frontal clearance needed for Filter Pan removal.			

Capacity (each fryer unit):		
Oil	Fries [total]	Chicken [total]
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 (each Fryer):				
Volts	Ph	Hz	kW	
208	3	60	18	52.5
240	3	60	18	45.9
380	3	50	15	25.4
415	3	50	18.6	27.5

- 1-PHASE NOT AVAILABLE
- kW VARIES ACCORDING TO POWER SUPPLY
- SERVICE CORD NOT INCLUDED, EACH UNIT REQUIRES SEPARATE POWER SUPPLY

Shipping Specifications:		
Crated Wt	Crated Dimensions	Cube
835 lb (379 kg)	44"W x 50"L x 96"H [1,118 mm x 1,270 mm x 2,438 mm]	122 cu ft (3.5 cu m)

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

Ventless Hood: Exhaust = 393 - 491 CFM
 Sound Level = 65 dB

Accessory Items Included: (2) Fry Baskets ea. vat • Crumb Screen ea. vat • Pot Cover • Round-bristle Brush, Straight • Utility Brush • Round-bristle Brush, L-Shaow • 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?

How To Specify

- 1 Electrical Option:**
Select Applicable Item Number

✓	Volt	Phase	Hz	Item No.
	208	3	60	71691
	240	3	60	71689

- 3 Shipping:**
Specify shipping method

- 2 Specify Basket Lift Option (Upcharge Applies):**
Select as indicated

Option	Code	Description: To Select Add Code to Item No. as shown
Standard	-	Specify Item No, ONLY (XXXXX)
Regular	22	[2] Lifts, both Wells (XXXXX-22)
Special	21	[2] Lifts LF Side, [1] Lift RT Side w/Lg Sgl Bskt (XXXXX-21)

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.

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④ Specify Additional Items (sold separately)

* Items are included with fryer. Additional quantity can be purchased separately.

✓	Qty	Item Description	Item No.	✓	Qty	Item Description	Item No.
		Fry Basket, 13-1/4 x 6-1/2 x 6	41040*			Charcoal Filter	30248*
		Fry Basket, Square, 12-5/8 x 12-3/8 x 5-1/4	41264			E.A.C. Filter Collector Cell Assy	93302*
		Fry Screen, Basket Support	41041*			Double Baffle Filter Assembly	95074*
		Stainless, Mesh Filter Screen	41078*			E.A.C. Cell Spray Cleaner (12-ct Case)	41510
		Fry Pot Cover	93362				
		Filter Paper (Case of 100 Sheets)	65871				
		Filter Powder (Case of 60 - 4.8 oz Portion Packs)	72004				
		Boil Out (Case of 4 - 8 lb Jars)	72003				
		Pot Brush	71100*				
		Vat Drain Brush	71025*				
		L-Bend Element Brush	93609*				