



Responsive. Reliable.

Project Name/No: _____ Item No: _____

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

Open Vat Ventless Electric Fryer Model GBF-50-VH




Multi-purpose fryer; perfect for cooking a wide variety of menu items quickly and easily. Coupled with *Giles'* proven ventless hood technology, this appliance can generally be operated in locations where a conventional ventilation hood is not an option, due to restrictions or costs. Rapid temp recovery can help boost productivity, enabling this compact unit to handle those unexpected heavy sales periods with ease

- 14" square fry vat ... **50 lbs.** shortening capacity; features deep cool zone that helps to minimize crumb carbonization, ideal for fresh breaded items.
- Three power options: 18 kW / 3-ph, 10 kW / 3-ph or 10 kW / 1-ph ... all have plenty of cooking power.
- Intuitive computer Controller, accurately controls and monitors fryer operation. Dual timers, programmable cooking presets for fifty (50) different menu items, **COOL** mode, **FORCE FILTER** control, **BOIL-OUT** program, **LOW OIL** warning, safety alarms, instructional prompts, password security, and multiple language selection.
- Proven multi-stage, ventless recirculating, air cleaning technology for removal of grease-laden cooking vapors. Listed to **UL-KNKG [-7 Canada], complies with ANSI/UL-197 & ANSI/UL-710B**. Built-in filter "cleaning timer" feature helps personnel keep the system performing at peak efficiency.
- On-board oil filtration system with sustainable, stainless steel filter screen ... eliminates filter paper, helping reduce total cost of operation and kitchen waste. *Filter paper may be substituted, if desired.*
- Smaller footprint than most ventless fryers (20-5/16" wide) ... efficient use of floor space. A wide-stance cabinet improves stability.
- Stainless steel construction for durability and easy cleaning.
- Heavy-duty 5" casters (w/front locking brakes) provide portability.
- Hood equipped with a fully self-contained **Ansul® R-102** wet chemical fire suppression system, including piping, nozzles, *Automan* release mechanism, fusible link brackets/conduit, and wet chemical tank. **Final field set-up, charging and commissioning of the system is required and must be performed by an Ansul® Distributor/Dealer ... Customer provided, NOT included with purchase.**

Standard Features:

- 2-Year Parts & Labor Warranty
- Computer Controller
- High temperature limit safety shutdown
- Drain valve safety interlock
- Low oil level safety interlock
- High element temp shutdown
- Durable 5" casters - front locking
- Complete air filter set
- Heat-resistant brush set
- Filter "cleaning timer" feature
- Product stirring utensil
- Waste oil discharge hose
- Metal crumb scoop
- Under-hood LED lighting
- Sustainable stainless steel filter screen




Ventless Hood System: Proven 3-stage air cleaning with built-in fire suppression system.

[1] Stainless steel Baffle Filter condenses and removes a portion of grease from cooking vapors.


[2] Electrostatic Air Cleaner (EAC) electrically charges finer grease particulate and electrostatically captures it on collector plates.

[3] Disposable Charcoal Filter aids with control of cooking aromas in the cleaned recirculated air.




On-Board Oil Filtration: Robust 1/2 HP pump, designed to complete a filter cycle in 5 minutes. Filters oil through a sustainable, stainless steel, micro-mesh filter screen (or filter paper). Provides 1-step draining, vat flushing and filtering. One turn of a valve easily refills vat with filtered, reconditioned oil. When used properly, can increase oil life by as much as 50%.

Optional Features:



Optional Auto-Basket Lifts: Automatically lowers & raises cook baskets into and out of vat at the beginning and end of cooking cycles. Helps avoid over-cooked product. *A basket hanging rack is standard.*



Optional WIFI Remote Monitoring: Monitor your cooking appliance remotely with *Giles' KITCHENTRAC™*. WiFi connects fryer to a web server so you can keep track online and analyze performance from any device. **Small monthly hosting fee is required.**

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 requirements & 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. 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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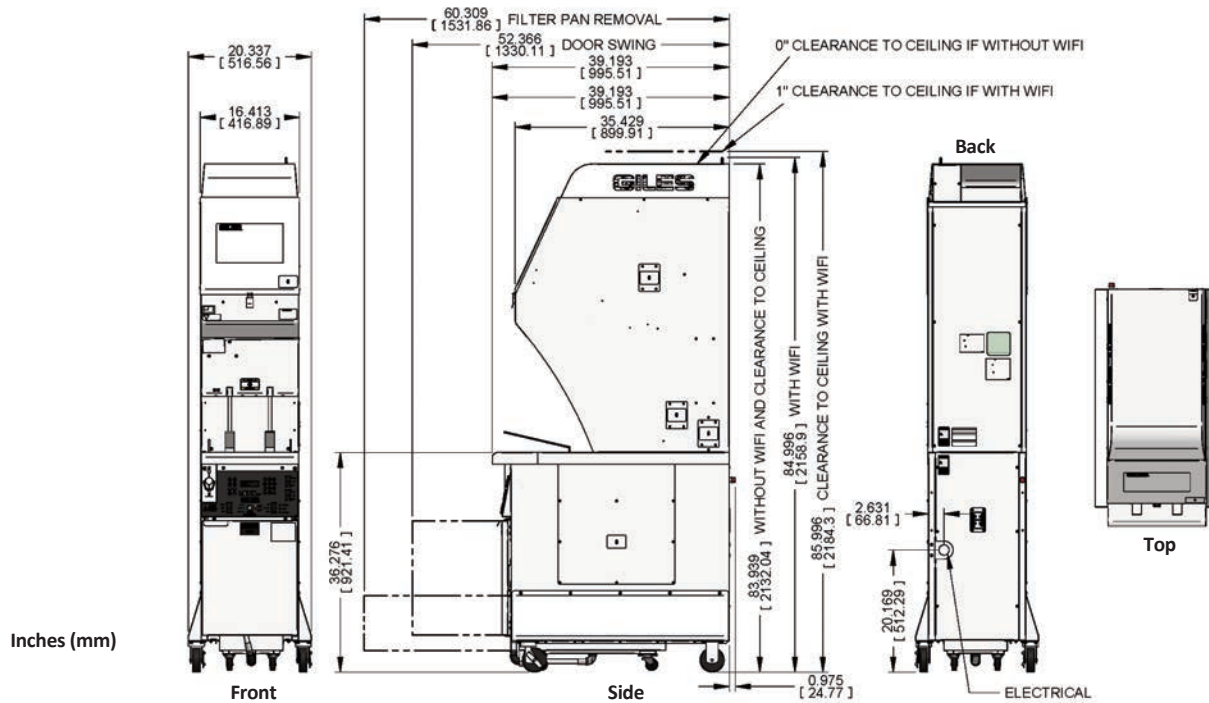
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Specifications

Construction: 16 to 20 Ga. stainless steel; Firebar heating elements

Dimensions:			
Width	Height	Depth	Floor Space
20.34" [516.6 mm]	83.94" [2,132.0 mm] <i>Add 1" for WiFi</i>	39.19" [995.5 mm]	5.54 sq ft [0.51 sq m]
Door swing requires 13.2" [335.3 mm] front clearance. Filter Pan requires 21.1" [535.9 mm] front clearance.			

Capacities:		
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.
Dual timers, (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 Specification:				
Volts	Ph	Hz	*Total Wattage	*Amps
208	1	60	10,400	50.0
	3	60	10,400	28.9
	3	60	18,300	50.7
240	1	60	10,400	43.3
	3	60	10,400	25.0
	3	60	18,300	43.9
*Includes blower load ▪ 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 = 450°F [232°C]

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

Accessory Items Included: (2) Fry Baskets • Fry Screen/Basket Support • Round-bristle Straight Brush • Utility Brush • Round-bristle L-shape Brush, • Stirring Tool • 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 the available electrical power meet appliance specifications?

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How to Specify: GBF-50-VH

1 Electrical Option:
Choose Applicable Item Number

✓	Model	Voltage	Hz	Ph	Wattage	Item No.
	GBF-50-VH	208	60	3	18.000	71901
		208	60	3	10.000	71984
		240	60	3	18.000	71902
		240	60	3	10.000	71985
		208	60	1	10.000	71903
		240	60	1	10.000	71904

2 Consider Optional Add-on:
To specify, append Option Code to Item No. as shown

Code	Description
L	Automatic Basket Lifts Add option code to Item No. xxxxx-L (71901-L)
W	KITCHENTRAC™ Remote WIFI Monitoring Add code to Item No. as xxxxxW (71901W) Hosting fee in addition to cost of option will also apply.
Combine option selections as desired: xxxxxW-L (71901W-L)	

3 Additional Accessories & Supplies Purchased Separately:
Specify Qty. & Item No.

✓	Qty	Description	Item Number
		Additional Fry Basket (2 incl. w/fryer)	41040
		Fry Vat Cover	93362
		Additional EAC Collector Cells (1 incl. w/fryer)	93305
		Additional Charcoal Filters (1 incl. w/fryer)	46739
		Filter Powder, case of (60) packets	72004
		Fryer Boil Out Cleaner, case of (4) 8-lb containers	72003
		EAC Foaming Spray Cleaner (12-ct case, 20-oz cans)	41510

Product specifications and/or designs are subject to change without notice. Such revisions do not entitle buyers to any corresponding changes, improvements, enhancements, replacements or modifications with regard to equipment that was purchased previously.