

Ventless Fryers



**Proven Technology,
Nonstop
Versatility**



PROVEN & TRUSTED SINCE 1952

Ventless Fryers Offer More Options & Operational Flexibility

How Does The Giles Innovative Ventless Filtration System Work?

- A** Efficient stainless steel Baffle Filter captures large grease particulate – easily removed for cleaning.
- B** Electrostatic Air Cleaner electrostatically captures and collects grease and smoke particulate in the air stream.
- C** Charcoal Filter helps control cooking odors while entrapping any remaining grease particles before the air is recirculated.



The Giles Ventless Fryer gives you a single, compact unit with a three stage cleaning system integrally bundled with an efficient fryer.



Ventless can be an ideal for locations such as food courts, arenas and residential areas.

Easy installation makes a Giles Ventless Fryer a perfect fit for unique food service opportunities where space is limited or conventional vent hoods are impractical.

Round Kettle Model



Features Auto-Basket Lift

*GEF-400-VH
GEF-560-VH*

Available in two different size capacities to fulfill needs of most any food service operation. Ideal for bone-in fried chicken.

Square-Vat Models



GBF-50-VH

WOG-MP-VH

Perfect for cooking a wide variety of fried foods including French fries, onion rings, chicken tenders, seafood and more.

Giles Ventless Fryers

vs

Traditional Fryers

- | | |
|--|---|
| <ul style="list-style-type: none"> No permanent ventilation hood needed. Ventless fryers are portable...usually can be easily relocated for use at other sites. Giles Ventless Fryers possibly can allow cooking activities in many non-traditional sites. Can possibly be installed and used in venues that prohibit installation of conventional vent hoods. | <ul style="list-style-type: none"> Requires costly ventilation hood installations or modifications. Need for conventional hoods and their ductwork restrict fryer use to certain locations. Traditional fryers can only be used in spaces where a ventilation hood is available. Traditional fryers cannot be used in locations that prohibit the installation a conventional ventilation hood. |
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Square-Vat Electric Fryer w/ Ventless Hood: **GBF-50-VH**

Description:

Square-Vat Fryer w/integral Ventless Hood

Features:

- Capacity: 50 lbs. shortening; product: 5 lbs. fries, 12 lbs. chicken
- Computer Controller w/dual timers, 50 menu item cooking presets & multiple functions...Force Filter, Cool-Mode, Boil-Out Program, operational monitoring
- Integral, ventless recirculating hood system; 3-stage electrostatic air cleaning process w/filter cleaning reminder system
- Factory installed, fully self-contained Ansul R102 wet chemical fire suppression system...field set-up & commissioning is customer supplied
- On-board oil filtration system
- Optional automatic Basket Lifts available
- Giles KITCHENTRAC wifi remote monitoring option is available; Fees apply



Round Kettle Electric Fryer w/ Ventless Hood: **GEF-VH Series**

Description:

Round Kettle Fryer w/integral Ventless Hood

Features:

- Two (2) Models:
 - GEF-400-VH:** 45 lbs. shortening; product: 14 lbs. chicken
 - GEF-560-VH:** 60 lbs. shortening; product: 19 lbs. chicken
- Computer Controller, 50 menu item cooking presets & multiple functions...Force Filter, Cool-Mode, Boil-Out Program, operational monitoring
- Standard automatic Basket Lift...polished stainless steel cook basket
- Integral, ventless recirculating hood system; 3-stage electrostatic air cleaning process w/filter cleaning reminder system
- Factory installed, fully self-contained Ansul R102 wet chemical fire suppression system...field set-up & commissioning is customer supplied
- On-board oil filtration system
- Giles KITCHENTRAC wifi remote monitoring option is available; Fees apply



Giles Original Square-Vat Multi-Purpose Fryer: **WOG-MP-VH**

Description:

Square-Vat Fryer w/integral Ventless Hood

Features:

- Capacity: 70 lbs. shortening; product: 10 lbs. French fries per 5 mins.
- Computer Controller, 50 menu item cooking presets & multiple functions...Force Filter, Cool-Mode, Boil-Out Program, operational monitoring
- Integral, ventless recirculating hood system; 3-stage electrostatic air cleaning process
- Factory installed, fully self-contained Ansul R102 wet chemical fire suppression system...field set-up & commissioning is customer supplied
- On-board oil filtration system
- Giles KITCHENTRAC wifi remote monitoring option is available; Fees apply



Giles Food Service Equipment

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