

Ventless Fryers



**Proven Technology,
Nonstop
Versatility**

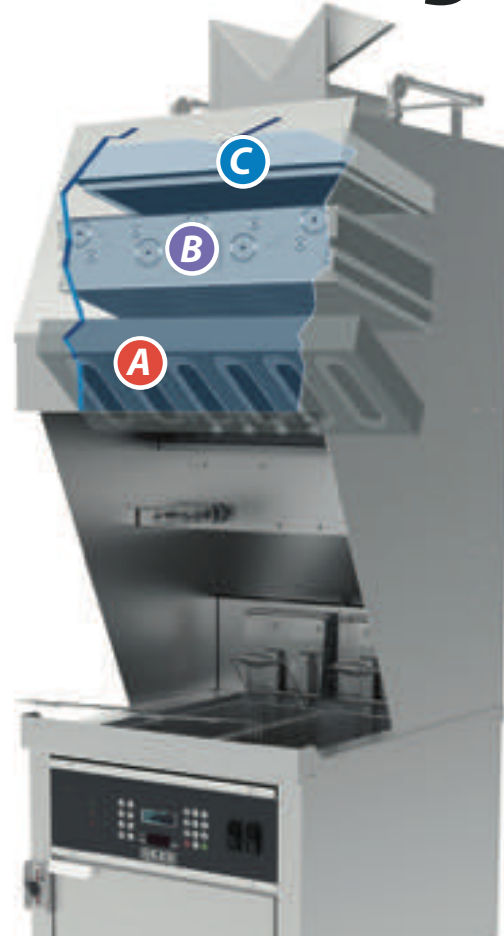


Responsive. Reliable.

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 high-rise buildings, historic structures, arenas & 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



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

Square-Vat Models



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

- | | |
|---|--|
| No permanent ventilation hood needed. | Requires costly ventilation hood installations or modifications. |
| Ventless fryers are portable...usually can be easily relocated for use at other sites. | Need for conventional hoods and their ductwork restrict fryer use to certain locations. |
| Giles Ventless Fryers possibly can allow cooking activities in many non-traditional sites. | Traditional fryers can only be used in spaces where a ventilation hood is available. |
| Can possibly be installed and used in venues that prohibit installation of conventional vent hoods. | Traditional fryers cannot be used in locations that prohibit the installation a conventional ventilation hood. |

2-Well Electric Fryer w/Ventless Hood: GBF-250-GVH

Description:

Double Square-Vat Fryer
w/integral Ventless Hood

Features:

- Capacity: 100 lbs. total shortening...10 lbs. total product (fries)
- Computer Controllers 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/high-efficiency double-sided baffle filter & filter cleaning reminder system
- Factory-preplumbed ready for connection of a customer supplied Ansul R102 fire suppression system
- Centralized on-board oil filtration system serves both wells
- Automatic Basket Lifts standard (optionally available without)
- Giles KITCHENTRAC wifi remote monitoring option is available; Fees apply



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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Form 65883 (Rel. July 2020)