



Responsive. Reliable.

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

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

## Ventless Hood Electric Kettle Fryer Model GEF-560-VH

The **GEF-560-VH Ventless Electric Kettle Fryer** cooks up to 19 lbs. of crisp, moist fried chicken quickly and easily, every time. This user-friendly fryer delivers delicious results and maximum profits, with minimum effort and expense.

- Integral Ventless Hood system (no venting to outside required) allows for operation where conventional ventilation hoods are impractical or prohibited. Listed to **UL-KNKG(7)**, **complies with ANSI/UL-197 & ANSI/UL-710B**
- Hood features built-in Ansul R-102 fire suppression system complete with piping, nozzles, fusible link conduit, Automan and tank. **Field set-up, testing and certification by an Ansul dealer is required (customer provided).**
- Durable stainless steel construction ... robust double-wall cabinet design w/liquid-resistant control panel.
- Through-wall, circular heating elements, surround product with 10 kW power for even and complete cooking.
- Intuitive Computer Controller precisely controls and monitors Fryer operation. Features energy-saving **COOL Mode**, **BOIL-OUT** program, **FORCE-FILTER** control, **LOW OIL** detection, password protection and multi-language. Stores up to 50 Menu Item cooking presets; configurable to specific needs.
- Reliable automatic Basket Lift lowers & raises basket when cooking cycle begins and finishes.
- Enhanced safety interlocks reduce potential for accidental cooking oil fires.
- On-board oil filtration system features robust 1/2 HP Pump.
- Requires only 7-1/2 feet ceiling height
- Easy to operate and maintain; has plenty of capacity to feed a hungry crowd and it's not just for chicken ... diversify your menu to include mouth-watering seafood, fried vegetables, or other tempting foods.



### Design Features

#### Standard Features:

- **2-Year Parts and Labor Warranty**
- Automatic Basket Lift
- Built-in oil filtration system
- Computer Fryer Controller
- High oil temperature limit control
- Drain valve safety interlock - redundancy for added protection
- Low oil level detection - safeguard against oil fire
- Excessive element temp safety shutdown
- Electro-polished stainless steel Basket
- Pot Cover
- Durable 5" Casters - front locking
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Metal Crumb Scoop



#### Automatic Basket Lift

Load, set and start cook cycle in one step. When cooking is done, the basket is automatically lifted out of the hot cooking oil, allowing for safe and easy unloading of product.



#### Built-in Oil Filtration System

Can complete a filter cycle in 5 minutes. Uses disposable paper filter media, or an optional reusable, stainless steel, filter screen. Allows for 1-step draining, pot cleaning and oil filtering. One turn of a valve automatically refills pot with filtered oil. This system will increase cooking oil life by at least 50%.

#### Ventless Hood System

Built-in Fire Suppression System and 3-Stage Air Cleaning System.

**[1]** - Stainless Steel Baffle Filter captures large grease particulate.

**[2]** - Electronic Air Cleaner (EAC) negatively charges smaller particulate, allowing it to be electrostatically collected on fins within the cell.

**[3]** - Disposable Charcoal Filter aids with odor elimination.



**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)

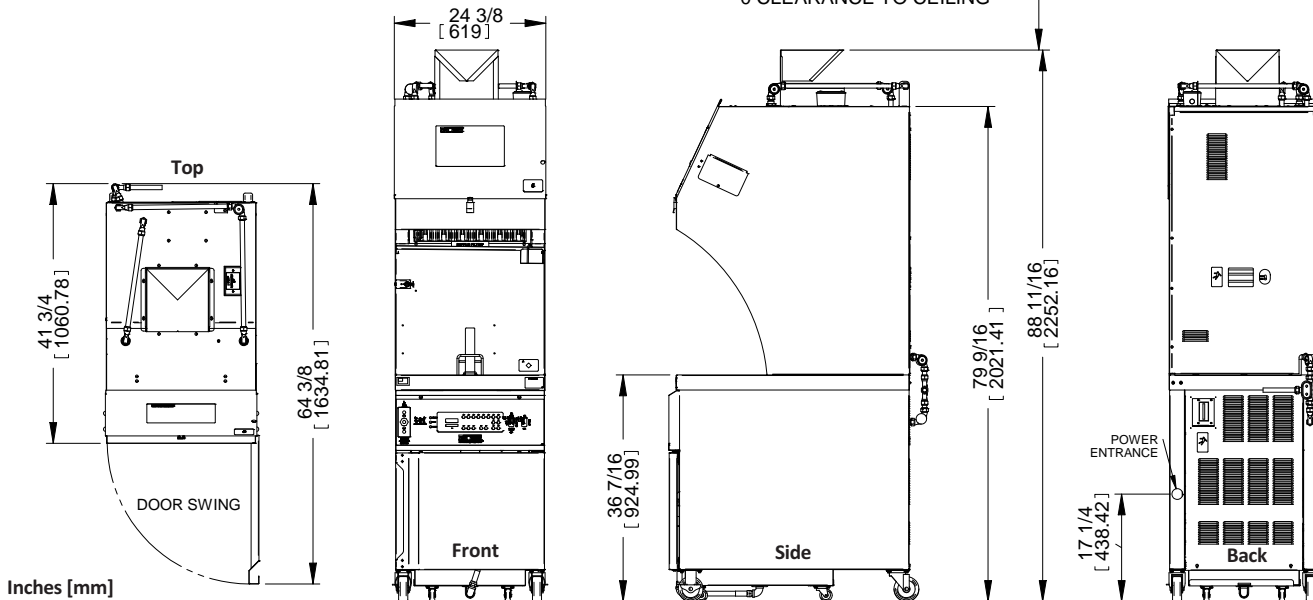
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# Ventless Hood Electric Kettle Fryer: Model GEF-560-VH

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0 CLEARANCE TO CEILING



## Specifications

**Construction:** 18-Ga & 20-Ga stainless steel ... Reversible Door swing ... Incoloy Tubular Heating Elements

Dimensions:					
Width	Depth	Height	Floor Space	Fry Pot	Fry Basket
24-3/8" [619 mm]	41-3/4" [1061 mm]	88-11/16" [2252 mm]	7.1 sq.ft [0.66 sq.m]	18-5/8" dia X 12-3/4" deep [473 mm X 324 mm]	14-3/4" dia X 10-1/4" deep [375 mm X 260 mm]

Electrical Specifications: (Service cord NOT provided)					Shipping Specifications:		
Watts	Voltage	Phase	Amps	Wire	Width	Depth	Height
15.4 kW	208	1	75	2 wire + Grnd	Crated Weight	46" [1168 mm]	92" [2337 mm]
	240	1	64	2 wire + Grnd			
	220	3	38	3 wire + Grnd			
	208	3	44	3 wire + Grnd	Uncrated Weight	85.7 ft <sup>3</sup> [2.4 m <sup>3</sup> ]	645 lbs [293 kg]
	240	3	38	3 wire + Grnd			
	380/415	3	21/22	4 wire WYE + Grnd			

Computer Controller:	Capacities:	Ventless Hood:
<ul style="list-style-type: none"> <li>• 50 Programmable Menu Item Cooking Presets</li> <li>• Cooking Temp Range: to 350°F [177°C]</li> <li>• High Limit Temp: 425°F [220°C]</li> <li>• Energy-Saver COOL MODE • FORCE FILTER • added Safety Sensors</li> </ul>	<ul style="list-style-type: none"> <li>• Cooking oil: 60 lbs. [27 kg]</li> <li>• Product (chicken): 19 lbs. [9 kg]</li> </ul>	<ul style="list-style-type: none"> <li>• Exhaust: 510 - 680 CFM</li> <li>• Sound Level: 65 dB (approx)</li> </ul>

Included Accessories:	(1) Fry Basket	(1) Pot Cover	(1) Drain Clean-out Brush	(1) Pot Brush
(1) L-Shaped Element Brush	(1) Baffle Filter	(1) EAC Filter Cell	(1) Charcoal Filter	(1) Stirring Utensil
(1) Metal Crumb Scoop	(1) Waste Oil Discharge Hose	(5) Sheets Filter Paper	(1) EAC Filter Cell Soaking Tank	

## How To Specify: Model GEF-560-VH

**1 IMPORTANT! Before Ordering:**  
Confirm that Code Authorities (AHJ) will permit use of recirculating hood equipment. Have a licensed HVAC specialist assess the intended installation site. It must meet minimum requirements for kitchen size/area, ceiling height, fresh air supply, room air exchange rate, supplemental exhaust ventilation, lateral clearances, etc. as specified in Giles Hood Approval Document, which must be completed, submitted and accepted before order will be processed.

**2 Electrical Option:**  
Choose Applicable Item Number

✓	Voltage	Hz	Phase	Load Config	Item Number
	208	60	1	Delta	70902
	208	60	3	Delta	70901
	240	60	1	Delta	70904
	240/220	60	3	Delta	70903
	380	50	3	Wye	70922
	415	50	3	Wye	70923

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

**3 Additional Accessories Purchased Separately:**  
Specify Qty. & Part No. \*Included w/Fryer

✓	Qty	Description	Part Number
		Fry Basket*	33703
		EAC Filter Cell*	20520
		Charcoal Filter*	30248
		Filter Paper, Case of (100) sheets	60810
		Filter Powder, Case of (60) packets	72004
		Boil Out, Case of (4) 8-lb containers	72003

**4 Shipping:**  
Specify shipping method