



Responsive. Reliable.

Project Name/No: _____ Item No: _____

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

Ventless Hood Electric Kettle Fryer Model GEF-720-VH

NOT JUST BIG ... THE BIGGEST! The **GEF-720-VH Ventless Electric Kettle Fryer** cooks up to 24 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

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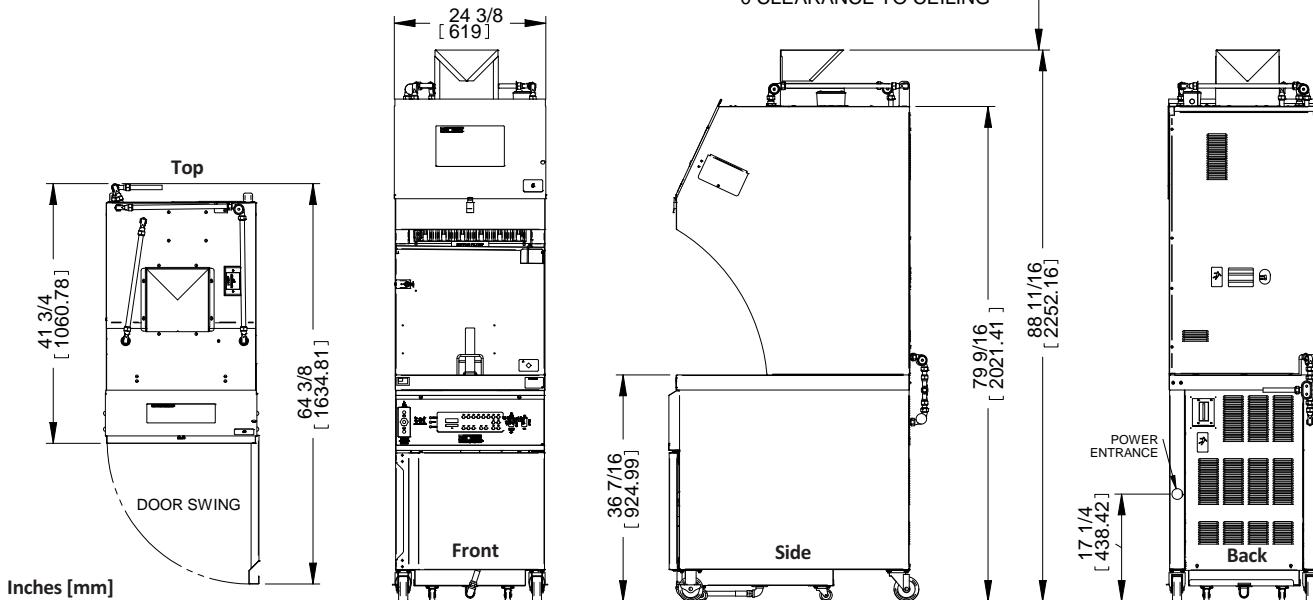
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0 CLEARANCE TO CEILING



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 15-1/8" deep [473 mm X 384 mm]	14-1/2" dia X 13-7/8" deep [368 mm X 352 mm]

Electrical Specifications: (Service cord NOT provided)				
Watts	Voltage	Phase	Amps	Wire
20.4 kW	208	3	58	3 wire + Grnd
	220	3	50	3 wire + Grnd
	240	3	50	3 wire + Grnd
	480	3	25	3 wire + Grnd
	380/415	3	28	4 wire WYE + Grnd

Shipping Specifications:			
Width	35" [889 mm]	Crated Weight	720 lbs [327 kg] 480V Model: 763 lbs [346 kg]
Depth	46" [1168 mm]		
Height	92" [2337 mm]	Uncrated Weight	645 lbs [293 kg] 480V Model: 688 lbs [312 kg]
Cube	85.7 ft ³ [2.4 m ³]		

Computer Controller:

- 50 Programmable Menu Item Cooking Presets
- Cooking Temp Range: to 350°F [177°C]
- High Limit Temp: 425°F [220°C]
- Energy-Saver COOL MODE • FORCE FILTER • added Safety Sensors

Capacities:

- Cooking oil: 75 lbs. [34 kg]
- Product (chicken): 24 lbs. [11 kg]

Ventless Hood:

- Exhaust: 510 - 680 CFM
- Sound Level: 65 dB (approx)

Included Accessories:

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

How To Specify: Model GEF-720-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	3	Delta	70851
	240/220	60	3	Delta	70852
	480	60	3	Delta	70853
	380	50	3	Wye	70920
	415	50	3	Wye	70921

3 Additional Accessories Purchased Separately:

Specify Qty. & Part No. *Included w/Fryer

✓	Qty	Description	Part Number
		Fry Basket*	91811
		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

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.