



# Ventless Hood Fry Kettle

## Model CF-200-VH

The revolutionary **Giles Ventless Hood Fry Kettle** will keep your customers coming back for delicious southern fried chicken, tender vegetables and an array of flavorful delectables.

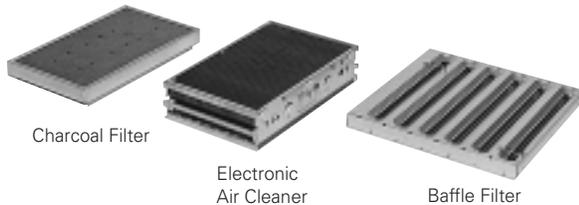
The **Giles Ventless Hood Fry Kettle** is the most advanced frying cooker available today. Now you can deep fry in areas that traditional hoods cannot accommodate, and maximize profits with minimum effort and expense.

The completely automatic "Auto-Basket Lift" on the fry kettle enables the operator to load the fryer, set the timer and activate the basket lift in one step. When the pre-set time for the frying cycle is complete, the basket automatically raises the finished product out of the shortening to avoid overcooking.

As an additional safety feature, the Ventless Hood is pre-piped for a wet Ansul Fire Suppression System. The unit includes nozzles and tank, with the chemical, charging cylinder and fusible links installed by an authorized Ansul distributor. The system activates in less than 45 seconds, and automatically shuts down the unit in the event the extinguisher becomes inoperative.



### Design Features



Charcoal Filter

Electronic Air Cleaner

Baffle Filter

### Ventless Hood System

The Ventless Hood consists of a built-in Fire Suppression and Air Purification System. The Air Filtration System operates in three steps:

1. Baffle filter traps large grease particles.
2. Precipitator (EAC) consists of an ionizer that charges particles of dirty air allowing them to be collected by an electrostatic force.
3. Charcoal filter helps eliminate odor.



### Automatic Oil Filtration System

Designed to complete a filter cycle within five minutes, the Automatic Oil Filtration System allows the operator to wash, rinse, drain and filter the oil in one motion. Refill is automatic and will increase the life of your shortening.



**Giles Foodservice Equipment** A Division of Giles Enterprises, Inc.

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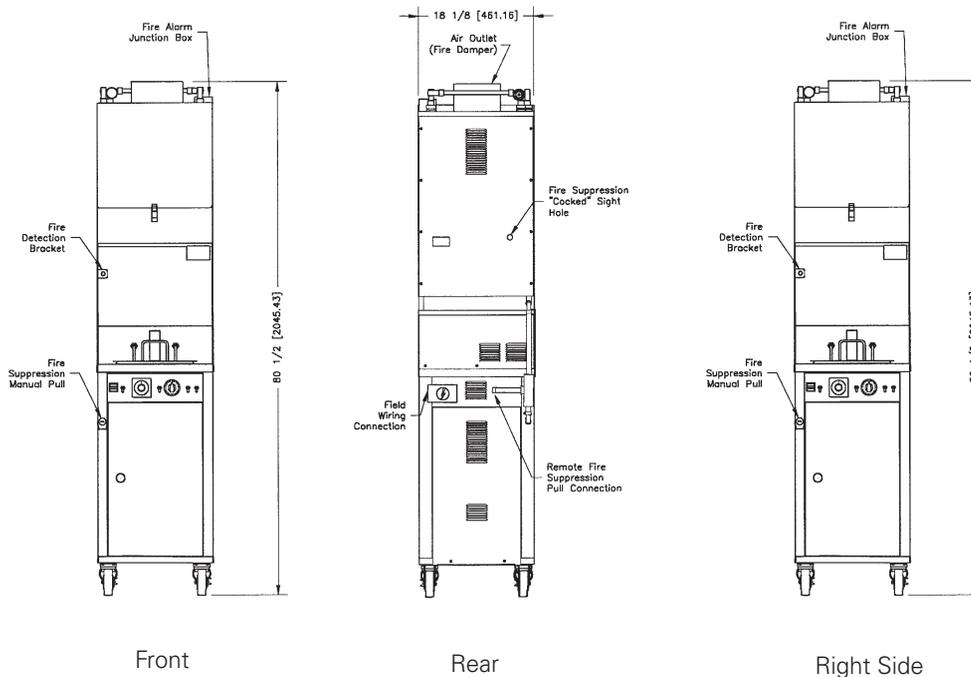
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## Model CF-200-VH

Job \_\_\_\_\_ Item No. \_\_\_\_\_ AIA# \_\_\_\_\_



Inches: (millimeters)

### Specifications

#### Model CF-200-VH

##### Dimensions:

Width: 18 1/8"	46 cm
Depth: 28 7/8"	72 cm
Height: 81 15/16"	208.13 cm
Min. ceiling height:	93 1/2" 237.5 cm

##### Electrical Specifications:

208/240V	5,335 WATTS
1 phase - 208V	- 26 AMPS
1 phase - 240V	- 23 AMPS
(No service cord provided)	

##### Accessories:

Drain hose wand, 5 filter papers, pot brush, kettle drain brush, stir paddle, crumb shovel and manual.

##### Capacity:

Shortening Capacity: 26 lbs.  
Production: 6 lb. chicken

##### Weight:

Shipping Weight: 416 lbs., (189 kg.)

##### Shipping Cube Size:

41" x 93" x 29" = 63.9 cu. ft.  
104.14 cm x 236cm x 73.6 cm = 1.81 cu. meters

##### Construction:

Polished Stainless Steel Cabinet & Frypot  
Incoloy Tubular Sheath heating element

##### Cooking Computer:

Variable Solid State 0 - 350°F 0 - 178°C  
High Limit Thermostat: 425°F 220°C

##### Listings:

UL listed, NSF listed, CSA listed, UL Canada listed.

##### Product Number:

MGF-20-VH

##### Miscellaneous:\*

Complies with NFPA '96,\* BOCA # 94-34  
\*SBCCI #94161, \*ICBO #5148  
Exhaust Fan CFM- 210-285  
Approximate Exhaust Air Temp: 90°F

### How To Specify

#### Model CF-200-VH

- Specify as model MGF-20-VH  
Part #79205 (1ph, 240V), Part #79197 (1ph, 208V).
- Specify UL approved (USA) or CSA approved (Canadian) machine.
- Specify Electronic Air Cleaner (Part #22360)\*.
- Specify extra charcoal filters (Part #31137)\*.
- Specify additional filter paper (Part #68011)\* or filter powder (Part # 73275).\*(20520).\*
- Specify shipping method.
- For export consult factory.

\* Additional charges