



# Ventless Hood Fry Kettle

## Model CF-400-VH

The revolutionary Giles Ventless Hood Fry Kettle will keep your customers coming back for delicious 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.

The fire suppression system used in your Giles Ventless Hood is an Ansul R-102-A fire suppression system. Final installation, charging and testing of the system is required to be performed by an authorized Ansul distributor. Our system contains piping, nozzles (appliance and plenum), and conduit for routing the fusible link cable through the hood.



### Design Features



#### Ventless Hood System

The Ventless Hood System 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.

### Accessories

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



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

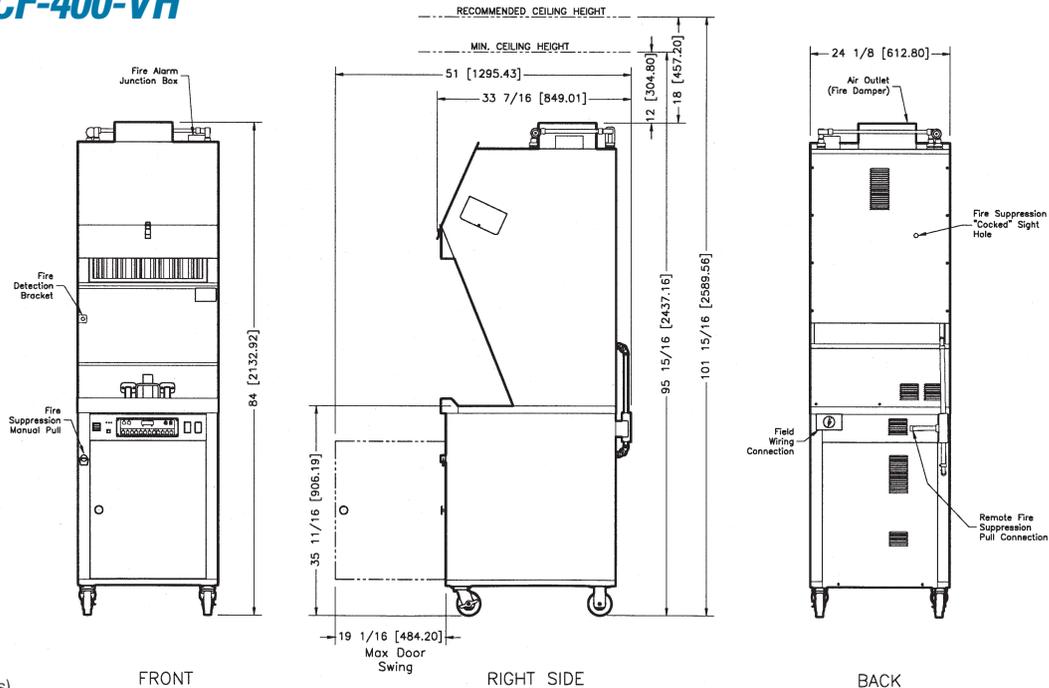
P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA

334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537

Web Site: [www.gilesent.com](http://www.gilesent.com) • Email: [info@gilesent.com](mailto:info@gilesent.com)

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## Model CF-400-VH



Inches (millimeters)

FRONT

RIGHT SIDE

BACK

30247-C

### Legend

#### Construction:

Polished Stainless Steel Cabinet & Frypot  
Heating element: Patented Firebar

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacements or previously purchased equipment.

#### Dimensions:

Width: 24 1/8" 613 mm  
Depth: 33 7/16" 850 mm  
Height: 84" 2133 mm  
Min. ceiling height: 96" 2438 mm

#### Capacity:

Shortening Capacity: 45 lbs. (18.1 kg)  
Production: 12-14 lb. (40 pieces) chicken (5 - 6 kg)

#### Cooking Computer:

8 Menu Items  
190 - 350°F 88 - 177°C  
High Limit Thermostat:  
425°F 220°C

#### Electrical Specifications:

Voltage: 208/240V  
Frequency: 50/60 hz  
1 phase - 208/240V - 50/43 AMPS  
3 phase 208/240V - 30/26 AMPS  
Service cord provided on CE units only

#### Listings:

UL, NSF, CSA, UL Canada, CE  
Complies with NFPA '96, BOCA 94-34, SBCCI 9416J, ICBO 5148, LA 8110, Exhaust Fan CFM- 510-680.

### How To Specify

- Specify as model CF-400-VH  
P# 79171, (1ph, 208V), P#79172 (1ph, 240V).  
P# 79173, (3ph, 208V), P#79174 (1ph, 240V).
- Specify voltage (208/240V).
- Specify cycles (50 or 60).
- Specify phase (1 or 3) (Delta or Wye).
- Specify additional fry baskets (P#70275).\*
- Specify Electronic Air Cleaner (P#20520).\*
- Specify extra charcoal filters (P#30248).\*
- Specify additional filter paper (P#65490)\* or filter powder (P# 73275)\*.
- Specify shipping method.
- For export consult factory.  
\* Additional charges

### Weights:

#### Shipping Weight:

574 lbs., (261 kg.)

#### Shipping Cube Size:

42" x 30" x 94" = 69 cu. ft.  
1067 mm x 762 mm x 2388 mm = 2 cu. meters