



Ventless Hood



Swiss Quality at Unbeatable Prices

www.kolbcn.com

Ventless Hood

Kolb Ventless Hood is the result of joint-efforts between Kolb and Giles, the leading American food service equipment manufacturer. Being largely used in the States by customers like Pizza Hut, Taco Bell, McDonald, and Wal-Mart, Kolb has introduced this innovative product into China in 2010. The unique air purification system provides an effective and cost-efficient alternative while it requires no costly ductwork or complicated site modification.



GC-4007



A more cost-efficient air purification solution

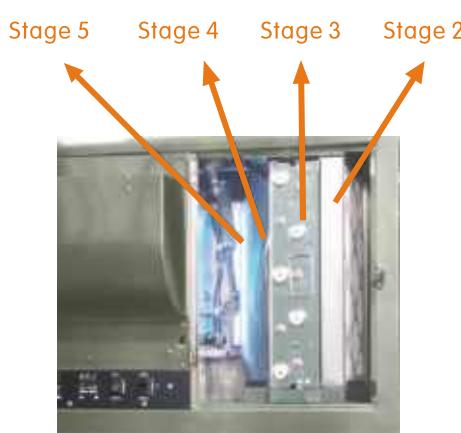
- ◆ Able to purify air while it requires no costly ductwork, roof penetration or site modifications
- ◆ Mobile, easy to move to your new site without the trouble of rebuilding everything
- ◆ Most filters are cleanable, low maintenance cost
- ◆ Certified as environmental friendly product by Guangzhou Association of Environment Protection Industry





The 5-step Air Purification System

Depending on the model, the Ventless Hoods consist of a Three, Four or Five-stage Air Purification System, are able to improve air quality largely.



- 1 Stainless Steel Baffle Filters trap large grease particles. These are cleanable, re-usable.
- 2 Disposable Pre-Filters trap smaller grease particles (only for certain models).
- 3 Electrostatic Air Cleaning Filters (EAC) use ionizers to charge particles of dirty air allowing them to be collected by an electrostatic force. These are cleanable, re-usable.
- 4 Disposable Charcoal Filters help to eliminate odor.
- 5 Optional Ultra Violet Lamps help to eliminate any remaining grease laden vapors and improve emission control. These lamps are cleanable.

Remarks: the 3-stage APS is referred to stage 1, 3 and 4

Cooperation between KOLB & GILES

Giles Enterprises, Inc., is a privately held corporation that has achieved success for its customers by bringing them new profit opportunities in the U.S. and international markets. Founded in 1952, Giles Enterprises, Inc. combines innovative ideas and dependable equipment designs to help food service operators meet the changing needs of the market. The cooperation between Kolb and Giles started from 2007 when Kolb was the agent of Giles Deep Fryer range which has now been produced in Kolb's production site in China. The Ventless Hood range is another joint-project between the two since 2009.

Convenience – easy to operate with low maintenance cost

- ◆ 230V/1pH/15–16A, just plug in and use
- ◆ Easy to use, even unskilled staff can operate after a simple training
- ◆ Easy for installation, requires only simple maintenance
- ◆ Solid stainless steel construction to withstand harsh conditions in commercial applications and allow easiest cleaning and maximum hygiene.



The compact and highly efficient Kolb Ventless Hood and Double-basket Fryer combination (GC-4012)

- ◆ Suitable for a large variety of foods, can fry up to 25–75 pounds food
- ◆ Extremely quick recovery time
- ◆ Automatic oil filter to efficiently prolong the life time of oil
- ◆ PCB to better control and adjust cooking time
- ◆ Two timers allow using the two frying basket at a different time, ideal for busy but small settings



GC-4012

Different models for your selection

◆ GC-4000 & GC-4001

Ideal for a variety of electric ovens, conveyor ovens or rotisseries, optional method for installation: mount to the roof/wall or direct mount to the skirt.

◆ GC-4007

Designed for fryers, can be installed directly above the fryer, or adding supporting panels.

◆ GC-4012

A combination of Fryer and Ventless Hood, perfect for chain stores or franchise concepts



GC-4000



GC-4001

Technical Data	Ventless Hood	Ventless Hood and Double-basket Fryer combination		
Model-Nr.	GC-4000	GC-4001	GC-4007	GC-4012
Dimension (WxDxH)(mm)	900x930x805	1730x1055x805	680x770x2110	515X900X2030
Voltage (V)		230V/1ph/50~60Hz		230V/1ph/50~60Hz 400V/3ph/50~60Hz
Weight(KG)	59	100	145	210
Current(A)	0.9	0.9	0.9	0.9/27.3
Power(kW)	0.25	0.25	0.25	0.25/18

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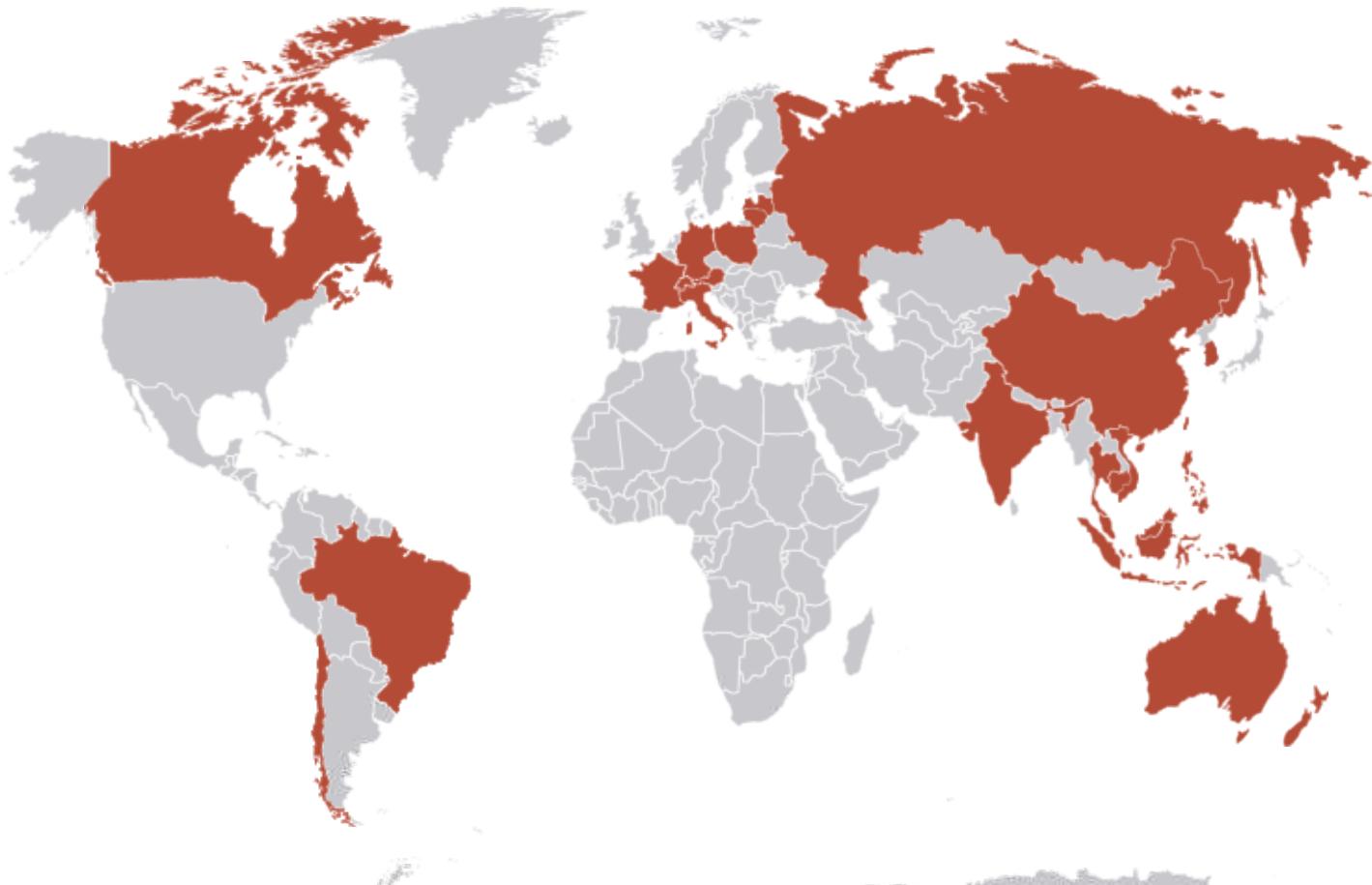


About us

Kolb Huizhou is the member of the Kolb Group from Switzerland. Since more than 30 years, Kolb Switzerland introduced the most advanced German and Swiss baking equipment to China, with the main focus on 5-star hotels and other clients in need of advanced bakery equipments. The production facilities in Huizhou were established in 2005 aiming at providing high quality baking equipment at much more affordable prices to customers all over the world.

Today, Kolb works side by side with bakers in more than 30 countries and our distribution network is still growing thanks to the fact that our international engineering team is able to offer the state-of-art equipment perfectly integrating the traditional European baking techniques with individual customer requirements.

The Fast Growing Distribution Network



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