



Responsive. Reliable.

Project Name/No: _____ Item No: _____

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

Banked Electric Open Fryer

Model EOF-20/FFLT/24

Model EOF-20/FFLT/24/24



EOF-20/FFLT/24



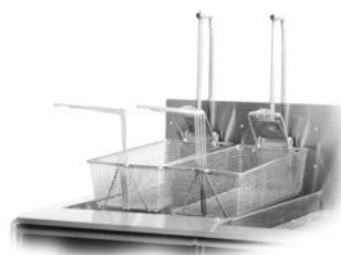
EOF-20/FFLT/24/24

Now you're Cooking! Increase productivity and take profits to the "bank" with a **Giles Banked Fryer system**. Specifically designed for ultra-high volume food service operators where large quantities of quality products, cooked quickly and efficiently, is the name of the game.

- High-capacity square vats. Choose either (1) 20" + (1) 24" - **OR** - a super-high capacity model (1) 20" + (2) 24".
- Built-in Dump Station between units; drain tube returns oil runoff to on-board filtration system.
- Fast recovery time, turn more loads per operating shift. Cook times can be shorter since oil quickly recovers to setpoint temperature after fresh product is dropped (even frozen).
- Computer controller with intuitive user interface:
 - Accurately regulates oil temperature and cooking time.
 - Programmable cook timer for each basket ... fifty (50) programmable menu item cooking presets.
 - Monitors fryer operation ... displays messages and alarms.
 - Includes standby **COOL Mode**, **FORCE FILTER** function, **BOIL-OUT program**, password control, and multi-language selections.
- Central on-board Oil Filtration System minimizes the work of filtering oil ... Robust 1/2 HP Pump. Serves all units in the bank. Proper use can extend cooking oil life by as much as 50%
- Auto-Basket Lift system is a standard feature on the 20" well to automatically lift basket of cooked product from oil at end of cook cycle. **Available as an option for 24" units.**
- Swivel casters for mobility ... front casters have locking brakes.
- Consider the **EOF-20/24/24 Space-Saver** version (*without Dump Station*) if floor or hood space is a concern.



Design Features:



Auto-Basket Lift Option:

Load, set and start cook cycle in one step. Basket automatically lowers when started and raises when done cooking ... no more over-cooking. Dumping cooked product is safe and easy. Lifts can be disabled if desired.

Included as standard on the 20" Vat. Optional for others.



On-Board Oil Filtration System:

Designed to complete a filter cycle in 5 minutes. Uses disposable paper filter media, or an **optional reusable metal filter screen**. Provides for one-step draining, oil filtering, and vat cleaning. Turn a single valve to refill vat with filtered oil. When used properly, can increase useful life of oil by at least 50%.

Standard Features:

- Built-in single oil filtration system with 1/2 HP Pump
- Micro-processor Fryer Controllers
- Drain Valve safety interlock for added safety
- High-limit oil temperature protection
- Max. Element temperature safety shutdown
- 5" Swivel Casters ... Front have locking brakes
- (2) Cook Baskets [20" Vat]
- (1) Scoop-style Basket
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Steel Crumb Scoop
- **2-Year Parts & Labor Warranty**

GILES Food Service Equipment ▪ ISO 9001-2015 Registered

PO Box 210247; 2750 Gunter Park Drive W; Montgomery, AL 36109 USA

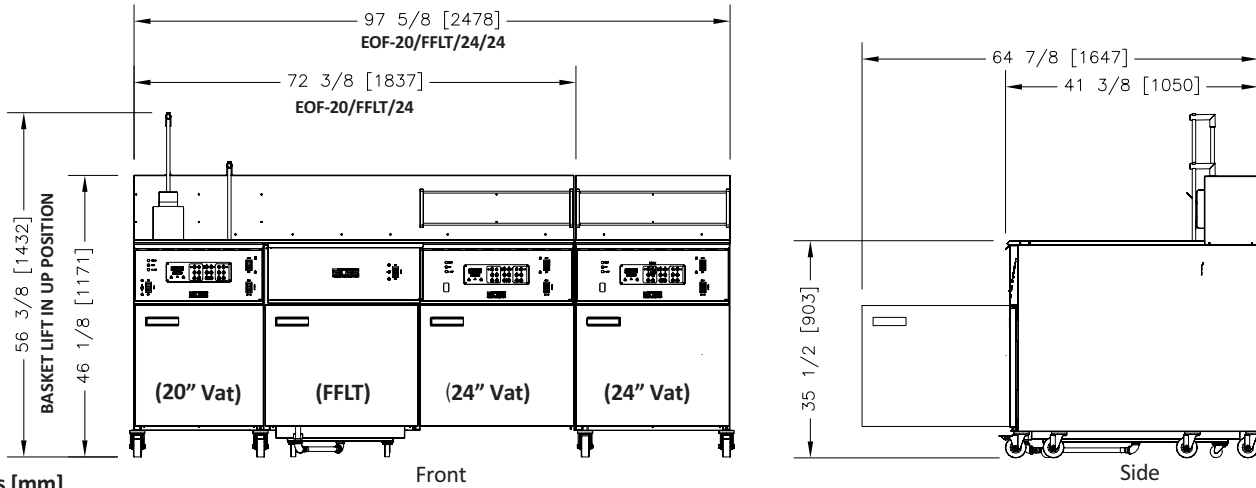
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Electric Banked Fryer

EOF20/FFLT/24...EOF20/FFLT/24/24

Project Name/No: _____ Item No: _____
 Quantity: _____ SIS#: _____ AIA/CSI#: _____



Inches [mm]

Front

Side

Specifications

Construction: 16-Ga to 20-Ga Stainless Steel; Welded S/S Frame; round Incoloy Heating Elements

Electrical Specifications per Fryer Unit:				
Unit	Watts	Voltage	Phase	Amps
EOF-20	24 kW	208	3	76
		480	3	33
EOF-24	30 kW	208	3	100
		480	3	43

• SERVICE CORDS NOT INCLUDED
 • EACH FRYER UNIT REQUIRES SEPARATE POWER SUPPLY

Dimensions:				
Model	Width	Depth	Height	Floor Space
EOF20/FFLT/24	72-3/8" [1837 mm]	41-3/8" [1050 mm]	46-1/8" [1172 mm]	20.8 sq.ft [1.9 sq.m]
EOF20/FFLT/24/24	97-5/8" [1665 mm]	41-3/8" [1050 mm]	46-1/8" [1172 mm]	28.1 sq.ft [2.6 sq.m]

Shipping Specifications:			
Model	Crated Wt.	Crated Dimensions	Cube [cu m]
EOF20/FFLT/24	1065 lb [483 kg]	50"W x 106"L x 61"H [1270 mm x 2692 mm x 1549 mm]	187.1 cu ft [5.3 cu m]
EOF20/FFLT/24/24	1,310 lb [594 kg]	50"W x 106"L x 61"H [1270 mm x 2692 mm x 1549 mm]	187.1 cu ft [5.3 cu m]

Vat Size: EOF20 = 20" x 20"; EOF24 = 20" X 24"

Computer Cooking Controller (each Fryer Unit):

Cooking temperature adjustable to max. 375°F [191°C]
 Dual Basket Timer each unit
 (50) programmable Menu Item Cooking Presets
 Features **COOL Mode**, **FORCE FILTER** function, **BOIL OUT** function
 High-Limit Temperature Safety Shutdown = 450°F [232°C]

Capacities per Fryer Unit:			
Size	Oil	Product	Approx Pieces of Chicken
20" Vat	115 lbs [52 kg]	27-30 lbs [12-14 kg]	80 pcs. (8-way cut, 3.5 lb bird)
24" Vat	170 lbs [77 kg]	36-42 lbs [16-19 kg]	96 pcs. (8-way cut, 3.5 lb bird)

Accessories Included

- | | | | |
|----------------------------|------------------------------|--------------------------------|------------------------------|
| (2) Cook Baskets [ea. Vat] | (1) Scoop-style Basket | (1) Heat-Resist. L-Shape Brush | Filter Pan Lg. Crumb Catcher |
| (1) Fry Screen [ea. Vat] | (1) Heat-Resist. Pot Brush | (1) Small FFLT Drain Brush | Drain Clean-out Tool |
| Waste Oil Discharge Hose | (1) Heat-Resist. Drain Brush | Stirring Utensil | FFLT Drain Grate |
| Crumb Shovel | (5) Sheets of Filter Paper | | |

How To Specify

1 Determine Item Number:

✓	Model	Voltage	Phase	Hz	Item Number
	EOF-20/FFLT/24	208	3	60	70959
		480	3	60	70961
	EOF-20/FFLT/24/24	208	3	60	70964
		480	3	60	70966

2 Extra Accessories (sold separately, additional charge):

✓	Qty	Description	Part Number
		Scoop-style Basket	70430
		Basket, EOF20 (Blue Handle)	70420
		Basket, EOF24	70421
		FFLT Ribbed Grate	70085
		Filter Paper, Case of (100) sheets	60328
		Filter Powder, Case of (60) packets	72004
		Boil Out, Case of (4) 8-lb Jars	72003
		Tool Holder/Splash Guard	71523

3 Shipping - Specify shipping method

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