



PROVEN & TRUSTED SINCE 1952

Electric Fryer

EOF-20/24/24



Now you're Cooking! Increase productivity & take profits to the "bank" with the **Giles Banked Fryer system**. Specifically designed for extra-high volume food service operations where it is important to cook large quantities of quality fried foods, quickly & efficiently.

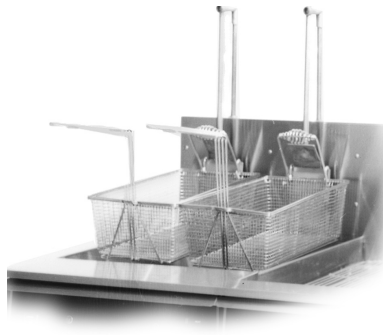
- Large-capacity open vats: (1) 20" vat + (2) 24" vats.
- Compact, space-saver designed without dump station, consumes less floor-space & requires less hood-space, while still providing the benefit of three (3) large multiple wells in one unit.
- Rapid recovery time helps minimize cooking cycle times. Oil quickly reheats to cooking temperature after fresh product is loaded (even frozen), which helps to reduce oil saturation.
- Computer controllers with intuitive user interface:
 - Accurately regulates oil temperature & cooking time.
 - Programmable cook timers each basket ... preset cooking cycles for (50) different menu items.
 - Continuously monitors fryer operation ... displays messages & issues alarms for errors.
 - Standby COOL Mode, FORCE FILTER function, BOIL-OUT program, password security control & multiple language display selections.
- Central on-board oil filtration system features powerful 1/2hp pump for quick & efficient filtering. Services all vats. **Proper use can extend cooking oil life by as much as 50%**
- Auto-Basket Lifts are standard feature on the 20" vat ... automatically lifts basket of cooked product from oil at end of cook cycle. **Available as an option for 24" vats.**
- Heavy-duty swivel casters provide mobility; front casters have locking brakes.

Design Features & Options



On-Board Oil Filtering

The integrated oil filtration system is powered by a robust 1/2 horsepower pump. Proper use can extend oil life by 50%.



Automatic Basket Lift

Auto-Basket Lifts are a standard feature on the 20" vat & can be added to the 24" vats as an option. When cooking is done, basket is automatically lifted out of hot oil, preventing over-cooking.



KitchenTrac® WiFi

Optional remote monitoring uses built-in WiFi to monitor equipment in real time and collect critical data across multiple locations.

[Click here for more details](#)

Standard Features:

- Built-in central oil filtering system w/ 1/2-hp pump
- Computer Fryer Controllers
- Drain Valve safety interlock
- High-limit oil temperature protection
- Max. Element temperature safety shutdown
- 5" Swivel Casters; front with 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 Certified

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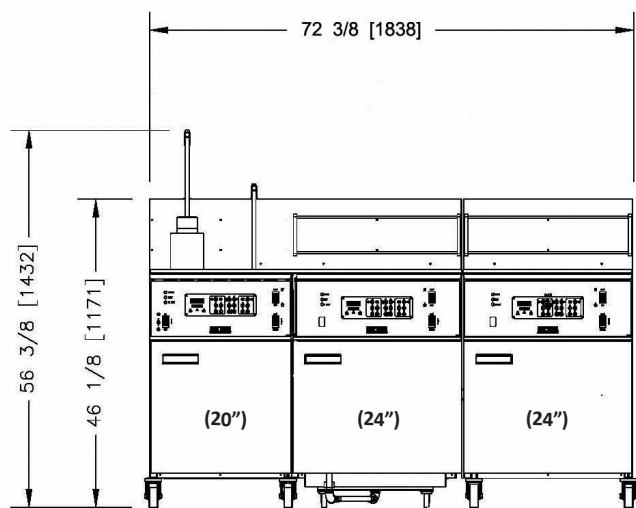
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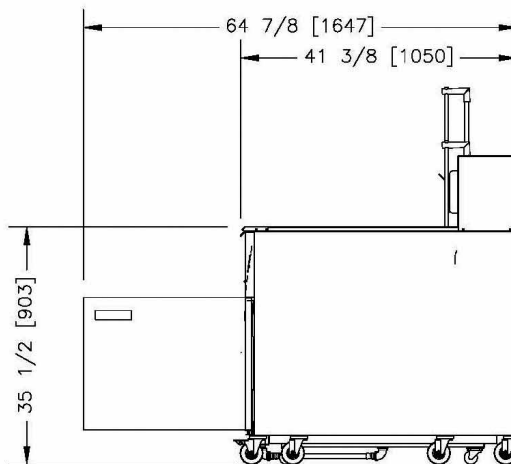
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Inches [mm]



Specifications

Note: Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

Electrical Specifications per Fryer Unit:

Vat Model	Watts	Voltage	Phase	Amps
EOF-20	24 kW	208	3	76
		240	3	66
		480	3	33
EOF-24	30 kW	208	3	100
		240	3	87
		480	3	43

Dimensions:

Width	Depth	Height	Floor Space
72-3/8" [1838 mm]	41-3/8" [1050 mm]	46-1/8" [1172 mm]	20.7 sq.ft [1.9 sq.m]

Shipping Specifications:

Crated Wt.	Crated Dimensions	Cube [cu m]
1250 lb [567 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]

• Service cords not provided • Each fryer requires separate power supply

Vat Size: EOF20: 20" x 20" ... EOF24: 20" X 24"

Computer Cooking Controller (each Fryer Unit):

Cooking temperature adjustable to 350°F [177°C] max.

Cooking timers for each basket

Programmable cooking cycles for (50) different menu items

Features **COOL Mode**, **FORCE FILTER** function, **BOIL OUT** program

High-Limit Temperature Safety Shutdown = 450°F [232°C]

Capacities per Fryer Unit:

Size	Oil	Product
20" Vat	115 lbs [52 kg]	27-30 lbs [12-14 kg]
24" Vat	170 lbs [77 kg]	36-42 lbs [16-19 kg]

Accessories Included:

Item	Qty
Cook Basket, EOF-20	2
Fry Screen	1 (per well)
Waste Oil Discharge Hose	1
Scoop-Style Basket	1
Heat-resistant Pot Brush	1
Heat-resistant Drain Brush	1
Heat-resistant L-Tip Brush	1
Drain Clean-out Tool	1
Small Drain Brush	1
Filter Pan Insert, Crumb Catcher	1
Stirring Utensil	1
Crumb Shovel	1

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How to Specify

1 Build Base Part Number with Options:

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Base Number	Voltz	Hz	Phase
70981	208	60	3
70982	240	60	3
70983	480	60	3

WiFi	Description
W	KitchenTrac® Remote WiFi Monitoring Click here for more details
*Omit for no Wifi option	

Lifts	Description
0	No lifts
1	With Lifts
*To mix lift styles, separate each vat using a backslash beginning with left fryer. Otherwise, selected lift option will be applied to all fryers in the bank.	

2 Select Optional Accessories & Quantities:

Qty	Description	Part No.
	Extra Fry Baskets, EOF20	70420
	Fry Basket, EOF24	70421
	Scoop-style Basket	70430
	Filter paper, case of (100) sheets	60328
	Filter powder, case of (60) packets	72004
	Boil-out, case of (24) 6-oz. packets	72003
	Tool Caddy / Splash Shield	71523
	Heat-Resistant Scrub Brush	71100
	Heat-Resistant Round Bristle Drain Brush	71025
	Heat-Resistant L-Shape L-Tip Brush	73233
	Stainless Steel Filter Screen (SSFS)	41017

3 Shipping Specify shipping preference.

