



Small footprint, multi-purpose fryer cooks a wide variety of menu items quickly & easily. Rapid temperature recovery can help boost productivity, enabling this compact unit to handle those unexpected heavy sales periods with ease. The **GBF-50** model has a deep cool zone to minimize crumb carbonization - ideal for fresh breaded products. The **GBF-35** has a smaller oil volume and can lower your operating costs - perfect for french fries. Both units available as single or banked units.

- Choose 35 lb. or 50 lb. shortening capacity.
- 14" square fry vat and a compact design at only 16" wide.
- 18kW or 10kW cooking power options, 1-phase or 3-phase.
- Intuitive computer controller precisely monitors & controls operation. Programmable cooking presets for up to fifty (50) different items. Features energy-saving **Cool Mode**, **Force-Filter**, **Low Oil**, **Boil-Out**, password protection & a multi-language display.
- On-board oil filtration services all vats of a banked system.
- Enhanced safety features: Over-temperature shutdown, drain valve safety interlocks & low-oil detection system.
- Convenient portability with 5" casters.
- Durable stainless steel construction.

Design Features



Automatic Basket Lift

Optional basket lifts to load, set & start cooking in one step. When cooking is done, basket automatically lifts out of hot oil, preventing over-cooking. Allows for safe & easy unloading of food.



Oil Filtration System

5 minute filter cycle uses disposable paper filter media or optional stainless steel screen. One-step draining, cleaning & filtering.



Bulk Oil & Top-Off

Optional factory installed ports on back of fryer allow for on-board fresh oil top-off (oil saddle) or connections to external fresh oil and/or waste systems.



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 Items Included

Waste Oil Discharge Hose • Cleaning Brush Set • (2) Fry Baskets per Vat • Stirring Utensil • Crumb Scoop • (1) Fryer Screen per Vat

GILES Food Service Equipment

ISO 9001-2015 Certified

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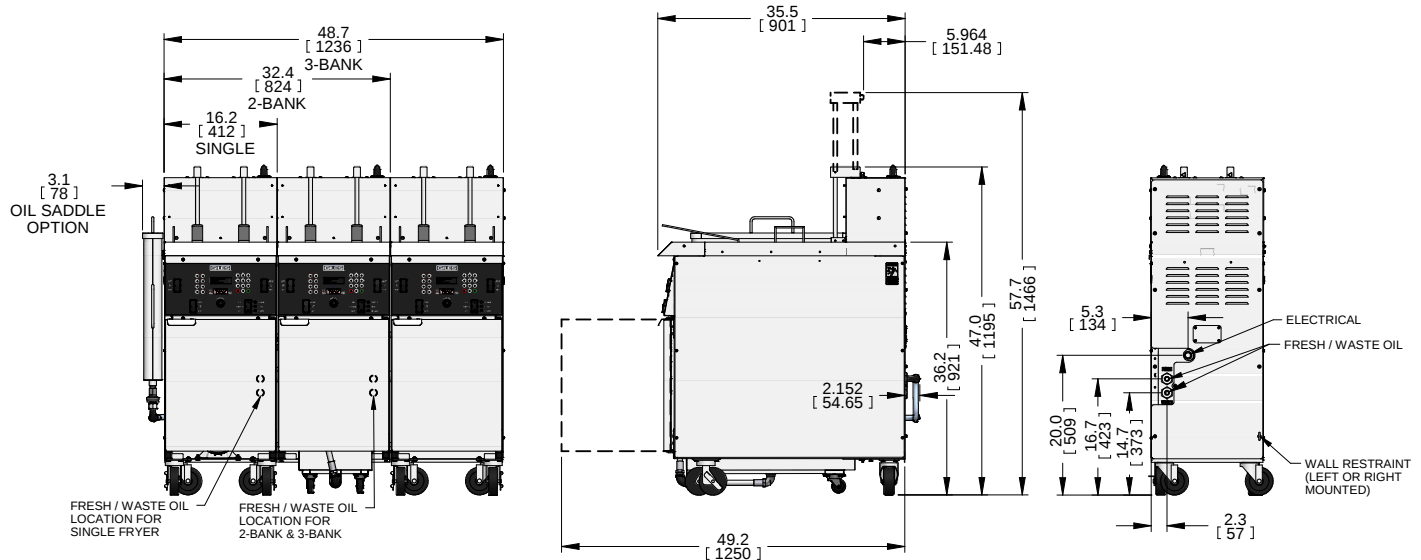




PROVEN & TRUSTED SINCE 1952

Electric Fryer

GBF-35 & GBF-50



Specifications

*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.

Dimensions:

Model	Width	Depth	Height
Single	16.2" [412mm]	35.4" [900mm]	49.1" [1247mm]
2-Bank	32.4" [824mm]	35.4" [900mm]	49.1" [1247mm]
3-Bank	48.7" [1236mm]	35.4" [900mm]	49.1" [1247mm]

Shipping Specifications:

Model	Crated Weight	Crated Dimensions
Single	385 lbs [175 kg]	35"W x 45"D x 60"H 55 cubic ft
2-Bank	565 lbs [256 kg]	51"W x 45"D x 60"H 80 cubic ft
3-Bank	768 lbs [348 kg]	67"W x 45"D x 60"H 105 cubic ft

Cooking Capacities (per vat):

Model	Oil	Fries	Chicken (mixed pcs)
GBF-35	35 lbs [15.9 kg]	5 lbs [2.3 kg]	7 lbs (8-way cut, 3-1/3 lb bird)
GBF-50	50 lbs [22.6 kg]	5 lbs [2.3 kg]	12 lbs (8-way cut, 3-1/3 lb bird)

Electrical Specifications:

Voltage	Phase	Hz	kW per Vat	Amps per Vat
208	1	60	10	50
	3	60	10	28
	3	60	18	51
240	1	60	10	43
	3	60	10	24
	3	60	18	44
380-415	3	50	15-18.6	26-28

*Power output will vary slightly according to input power.

*Service cords not included.

*Each unit in a banked system requires a separate power supply.

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REV-P
ECO3533
10/13/2025
PRINTED IN USA

How to Specify

Step 1: Specify Build Base Part Number with Options **X X X X X X - X X - X**

Base Item	Model	Volts	Hz	Ph	kW
71562	GBF-35	208	60	3	18
72009	GBF-35	208	60	3	10
72010	GBF-35	208	60	1	10
71563	GBF-35	240	60	3	18
72011	GBF-35	240	60	3	10
72012	GBF-35	240	60	1	10
71568	GBF-35	380-415	50	3	15-18.6
71558	GBF-50	208	60	3	18
71986	GBF-50	208	60	3	10
71930	GBF-50	208	60	1	10
71559	GBF-50	240	60	3	18
71987	GBF-50	240	60	3	10
71931	GBF-50	240	60	1	10
71566	GBF-50	380-415	50	3	15-18.6

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

Lifts	Description
0	No Lifts
1	Small, dual-basket
2	Large, single-basket
*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. Ex: 71562W-31\1\2	

Oil	Description
T	Oil saddle fresh top-off
B	Connection to bulk fresh oil supply systems
W	Connection to waste oil handling systems
*Option [T] cannot be combined with option [B]	

Bank	Description
1	Single Fryer
2	2-Bank Fryer
3	3-Bank Fryer

Example Part Numbers:

71558-10: GBF-50, Single, 208V/3-Ph, 18kW, No Basket Lifts

71930W-21-BW: GBF-50 with KitchenTrac®, 2-Bank, 208V/1-Ph, 10kW, Small Lifts (both fryers), Bulk & Waste Oil Connections

71562-31\1\2-B: GBF-35, 3-Bank, 208V/3-Ph, 18kW, no WiFi, Small Lifts (left fryer), Small Lifts (center fryer), Large Lift (right fryer), Bulk Oil

Step 2: Select Optional Accessories & Quantities

Qty	Description	Part No.
	* Fry Basket (13.25" x 6.50" x 6.00")	41040
	*◇ Fry Basket, Large (12.88" x 12.38" x 5.25")	41264
	◇ Fry Basket, Large, L&R Handles (12.88" x 12.38" x 5.25")	41675
	* Fryer Screen/Basket Support	41041
	* Heat Resistant Pot Brush	71100
	* Straight Drain Brush	71025
	* L-Bend Teflon Brush	93609
	Stainless Steel Mesh Filter Screen	41078
	Fry Pot Cover	93362
	Filter Paper, Case of (100) Sheets	65871
	Filter Powder, Case of (60) Packets	72004
	Boil-out, Case of (24) 6-oz. Packets	72003
	Splash Guard Kit	72078
	Tool Caddy Kit	71522
	Filter Pan Crumb Screen	99550

* Provided with purchase of fryer. Any included fry baskets will match the basket lift configuration (small, dual lift vs. large, single lift).

◇ Compatible with large basket lifts only. Must specify large, single lift option when configuring fryer part number.



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