



PROVEN & TRUSTED SINCE 1952

Electric Banked Fryer

EOF-BIB/FFLT/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 while heating pouches of frozen side items, quickly & efficiently. This unit features a 20" **rethermalizer** water bath unit plus (2) two 24" fryer vats.

- Large-capacity open vats: (1) 20" rethermalizer water-only vat for preparing pouches of frozen pre-cooked foods + (2) 24" deep fryer vats.
- Built-in Dump Station for fried items features a removable screen and attached drain tube to return oil to the on-board filtration collection pan.
- 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.
- Giles intuitive computer controller continuously monitors & controls fryer operation. Programmable cooking presets for up to (50) different items. Equipped with energy-saving Standby COOL Mode, FORCE FILTER function, BOIL-OUT, password protection & multi-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 Lift system is a standard feature on the right-hand 24" fryer. Automatically lifts basket of product from oil at end of cook cycle. **Optional auto-basket lift system can be added to second 24" fryer unit.**
- Heavy-duty swivel casters provide mobility; front casters have locking brakes.



Design Features & Options



Automatic Basket Lift

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

Not available for 20" BIB unit



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%.

Fry vats only



Tool Holder / Splash Guard

Keep utensils within arm's reach and protect neighboring equipment from splashes with the optional Tool Holder/Splash Guard. This versatile tool mounts seamlessly to one or both sides of the fryer.



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](#)

GILES Food Service Equipment

ISO 9001-2015 Certified

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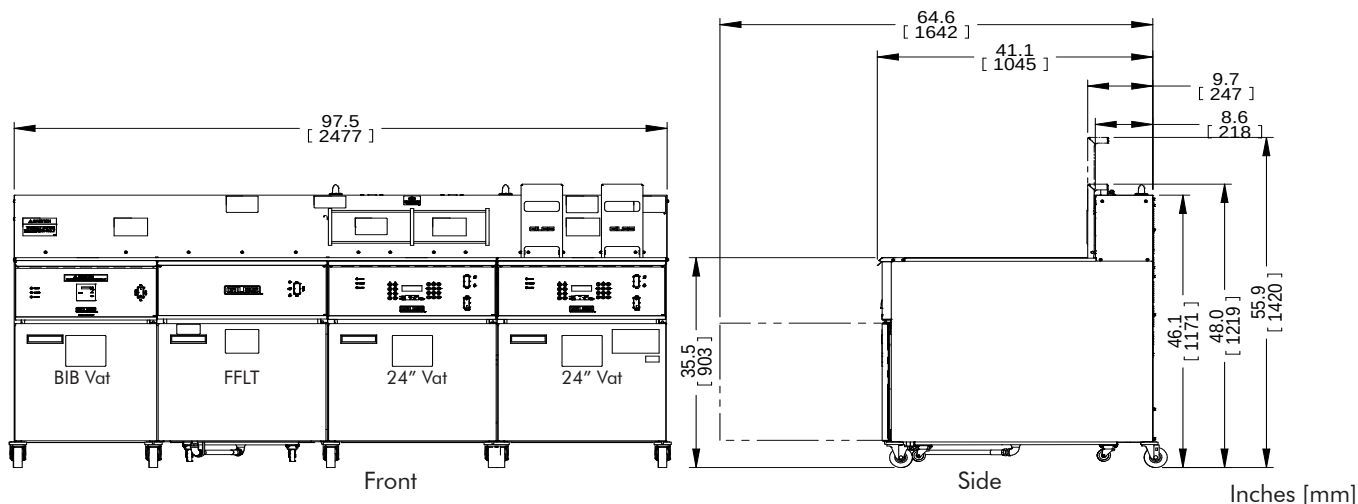
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Specifications

*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:			
Width	Depth	Height	Floor Space
97.5" [2477 mm]	41.1" [1045 mm]	46.1" [1171 mm]	28.1 sq.ft [2.6 sq.m]

Cooking Capacities (per vat):			
Model	Water/Oil	Product	
20" BIB (WATER ONLY)	16 gals [61 liters]	10 - 14 bags	5 lb per bag
EOF-24	170 lbs [77 kg]	36-42 lbs [16-19 kg]	8-way cut

Accessories Included:	
Item	Qty
Cook Baskets	2
20 X 20 Screen with Handles	1
24 X 24 Screen with Handles	1 (per 24" well)
FFLT Drain Ribbed Screen	1
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

Electrical Specifications:				
Unit	Watts	Voltage	Phase	Amps
EOF-BIB	12kW	208	3	38
		480	1	25
EOF-24	30kW	208	3	100
		480	3	43

- SERVICE CORD NOT PROVIDED
- EACH UNIT REQUIRES SEPARATE POWER SUPPLY

Shipping Specifications:		
Crated Weight	Crated Dimensions	Cube [cu m]
1241 lbs [563 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]



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How to Specify

Step 1: Select Base Part Number with Options XXXXX X - XX

Base Item No.	Model	Voltage	Hz	Phase
71638	EOF-BIB/FFLT/24/24	208	60	3
71637		480	60	1 - 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
*Specify lift or no lift beginning with 24" left fryer vat (<i>Lifts not available for 20" BIB vat</i>)	

Example Part Number

71637W-01: 480V unit with KitchenTrac®, and Basket Lifts in Right-hand end unit only

Step 2: Select Additional Accessories & Quantities

Qty	Description	Part No.
	Fry Basket (17 1/8 x 8 3/8 x 6)	70420
	Product Scoop Basket (12 x 12)	70430
	Screen with Handles (24 x 24)	70084
	Screen with Handles (20 x 20)	70083
	FFLT Ribbed Screen	70085
	Filter Pan Crumb Screen	36212
	Filter paper, case of (100) sheets	60328
	Filter powder, case of (60) packets	72004
	Boil-out, case of (24) 6-oz packets	72003
	Stainless Steel Filter Screen	41017
	Tool Holder/Splash Guard	93755
	Boil Out Caddy	71726



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