


 380-415V  
only

# Electric Fryer

## GBF-70

The GBF-70 electric fryer is designed to meet today's demand for high efficiency, flexibility, reliability, and ease of operation. Cook delicious foods with minimum effort & expense to yield maximum profits. Perfect for a wide variety of menu favorites with plenty of capacity to feed a hungry crowd.

- Single fryer or multi-well options (2-bank & 3-bank).
- 70-lbs shortening capacity with an 18" wide vat.
- 19,950 W of cooking power (per unit).
- 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.
- Max. element temperature safety shutdown, high-limit oil temperature alert, and low oil alert ensure safe operation.
- Fits into limited space at only 21-3/4" wide (without oil saddle).
- Durable stainless steel construction.

### 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%.



#### Bulk Oil & Top-Off

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



#### Automatic Basket Lift

Optional basket lifts to load, set, and start cooking in one step. 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](#)

### GILES Food Service Equipment

ISO 9001-2015 Certified

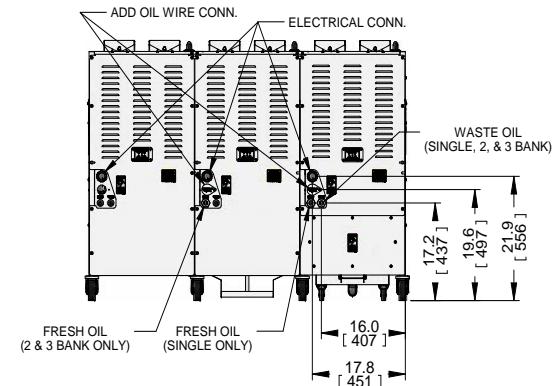
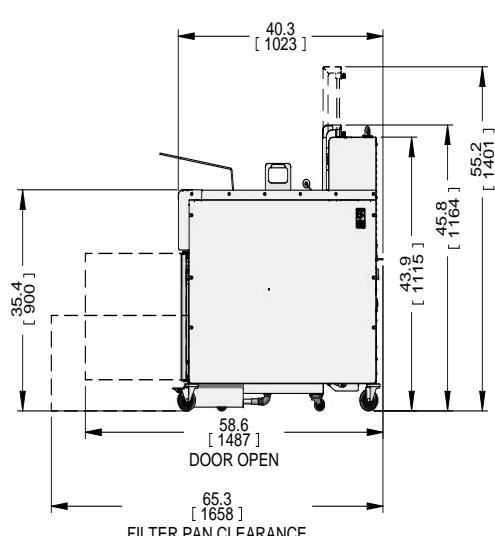
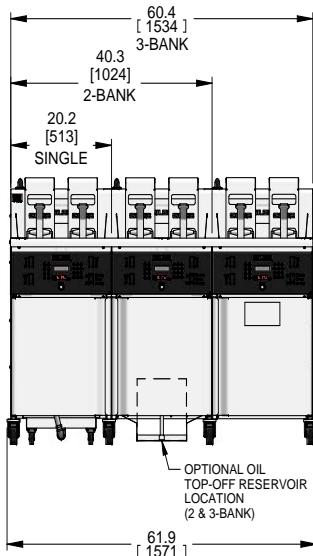
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## Specifications

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.

### Dimensions:

Model	Width*	Depth	Height
Single	**21.7" [550 mm]	40.2" [1022 mm]	45.8" [1164 mm]
2-Bank	41.8" [1061 mm]	40.2" [1022 mm]	45.8" [1164 mm]
3-Bank	61.9" [1571 mm]	40.2" [1022 mm]	45.8" [1164 mm]

\*Widths are measured between casters

\*\* Add 2.2" (56 mm) for Oil Saddle option

### Electrical Specifications per Fryer (1-PHASE NOT AVAILABLE):

Volts	Ph	Hz	Watts per Vat	Amps (Unit Powering Pump)	Amps (Unit w/o Pump)
208	3	60	19,950	57	55
240	3	60	19,950	50	48
480	3	60	19,950	26	24
380-415	3	50	19,950	30-33	28-31

\* Service cords not provided · Each fryer requires separate power supply

### Shipping Specifications:

Model	*Crated Weight	Crated Dimensions	Cube
Single	385 lbs [175 kg]	35" [W] x 46" [D] x 56" [H] (889 mm x 1143 mm x 1524 mm)	53 cu ft (1.5 cu m)
2-Bank	685 lbs [311 kg]	55" [W] x 46" [D] x 56" [H] (1295 mm x 1143 mm x 1524 mm)	75 cu ft (2.1 cu m)
3-Bank	768 lbs [348 kg]	68" [W] x 46" [D] x 56" [H] (1651 mm x 1143 mm x 1524 mm)	102 cu ft (2.9 cu m)

\* Weights may differ depending on model/options

### Accessories Included:

Item	Qty
Fry Basket	2 (per well)
Fryer Screen	1 (per well)
Waste Oil Discharge Hose	1
Scrub Brush	1
Straight Brush w/ Round-Tip	1
L-Shape Brush w/ Round-Tip	1
Stirring Utensil	1
Crumb Scoop	1

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## How to Specify

### Step 1: Specify Build Base Part Number with Options

Base Item No.	Size	Voltage	Hz	Ph
71881	Single	208	60	3
71882	Single	240	60	3
71883	Single	480	60	3
72109	Single	380-415	50	3
71887	2-Bank	208	60	3
71888	2-Bank	240	60	3
71889	2-Bank	480	60	3
72114	2-Bank	380-415	50	3
79919	3-Bank	208	60	3
79920	3-Bank	240	60	3
79921	3-Bank	480	60	3
72115	3-Bank	380-415	50	3

WiFi	Description
W	KitchenTrac® Remote WiFi Monitoring <a href="#">Click here for more details</a>
*Omit for no WiFi option	

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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.  
Ex: 79919-1\1\0

Oil	Description
T	Oil reservoir fresh top-off. Single: Saddle Tank Banked: Jug-In-Box
B	Connection to bulk fresh oil supply systems
W	Connection to waste oil handling systems

\*Option [T] cannot be combined with option [B]

#### Example Part Numbers:

71881W-1: GBF-70, Single 208V/60Hz/3Ph, with KitchenTrac® and Basket Lift

71888-1\0-B: GBF-70, 2-Bank 240V/60Hz/3Ph, without KitchenTrac®, Basket Lift in Left fryer only, Bulk Oil

72115W-1\1\0-BW: GBF-70, 3-Bank 380-415/50Hz/3Ph, with KitchenTrac®, Basket Lift in Left fryer and Center fryer, No Basket Lift in Right Fryer, Bulk & Waste Oil Connection

### Step 2: Select Optional Accessories & Quantities

Qty	Description	Part No.
	Extra Fry Baskets	70420
	Filter Paper, case of (100) sheets	60819
	Filter powder, case of (60) packets	72004
	Boil-out, case of (24) 6-oz. packets	72003
	Pot Cover	98995
	Tool Caddy / Splash Shield	72068
	Splash Shield	72095
	Heat-Resistant Scrub Brush	71100
	Heat-Resistant Round Bristle Drain Brush	71025
	Heat-Resistant L-Shape Round Bristle Element Brush	93609
	Fryer Crumb Screen/Basket Support	41445



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