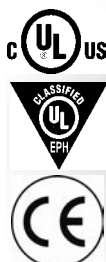




PROVEN & TRUSTED SINCE 1952

Electric Fryer

GBF-70

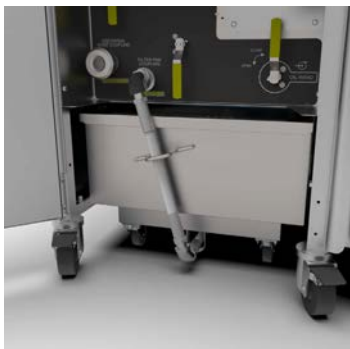


380-415V
only

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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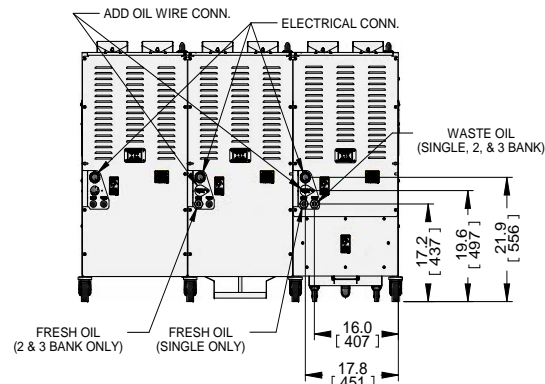
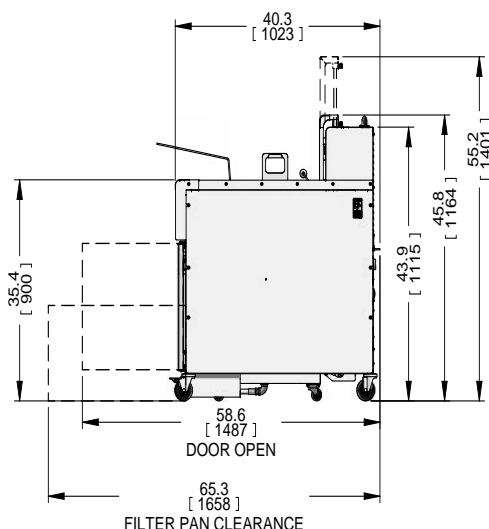
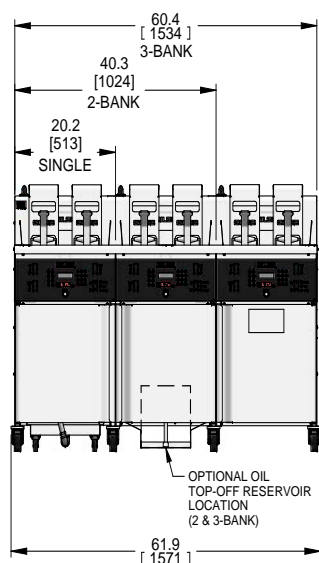
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Electric Fryer

GBF-70



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

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 cum)

*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

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

Cooking Capacities (per Vat):			
Model	Oil	Fries	Chicken (mixed pcs)
GBF-70	70 lbs [31.8 kg]	*5 lbs [2.3 kg]	*21 lbs [9.5 kg] w/out baskets (8-way cut)

* Reference only

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Electric Fryer

GBF-70

How to Specify

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

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 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. 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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