



PROVEN & TRUSTED SINCE 1952

Project Name/No: _____ Item No: _____

Quantity: _____ SIS#: _____ AIA/CSI#: _____

Open Vat Electric Fryer Model GBF-70



A multi-purpose, electric fryer capable of cooking a wide variety of menu items, quickly & easily. Rapid recovery time helps boost cooking productivity, turning more loads per hour & handling heavier periods of demand with ease. Features computer controller to provide accurate operation & enhanced safety. Optional convenient capabilities, such as one-touch oil level top-off & direct connection to bulk oil management system, can be added.

- Also available as a [2] or [3] well banked battery.
- 18" wide vat with capacity for 70 lbs. of liquid shortening.
- 19,950W of cooking power (per unit).
- Giles intuitive computer controller ... accurately regulates cooking time & temperature, dual timers, programmable cook presets for up to 50 menu items, monitors fryer operation, displays instructional info & alarms ... features **COOL Mode**, **FORCE FILTER** control, **LOW OIL** detection, **BOIL-OUT** program, password security control & multi-language display selections.
- **Optional Add-ons available:**
 - ◊ **Semi-automatic oil level top-off** ... on-board fresh oil storage tank for single fryer, "jug-in-box" design for banked systems, or a 3rd party fresh oil bulk supply.
 - ◊ **Direct connection** ... fryer plumbing factory-configured to be used with to a customer supplied bulk oil management system (fresh & waste oil handling).
 - ◊ **Auto-Basket Lifts** ... automatically lowers & raises cooking baskets at beginning & end of cook cycles. Manual basket hanger rack is standard without lifts.
 - ◊ Giles **KITCHENTRAC**® remote equipment monitoring via WiFi connection.
- On-board oil filtration system minimizes task of filtering oil. Robust 1/2 hp pump ... the centralized system serves all units in a banked battery. Proper use can extend cooking oil life by as much as 50%.
- Durable stainless steel construction for long life & easy cleaning. Heavy-duty casters, front have locking brakes.



Available as banked battery up to 3 wells.



Design Features:

Standard:

- 2-Year Parts & Labor Warranty
- Two (2) cooking baskets included ... hanger rack on header is standard
- Computer controller
- Dual drain valve safety interlocks as redundant safety
- High-limit oil temperature protection
- Max. element temperature safety shutdown
- Low oil level detection
- 5" casters ... locking brakes on front
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Steel Crumb Scoop



On-board Oil Filtration System

Drain, filter, recondition used cooking oil & refill vat all in basically one step within about 5 mins. Features robust 1/2 hp filter pump. When used properly & conscientiously, useful life of cooking oil can increase by at least 50%.

Optional:

Auto-Basket Lift Option:



Load, set & start cook cycles in one step. Basket automatically lowers when cooking starts & is raised when done cooking, lifting cooked product from the hot cooking oil ... no more over-cooking. Dumping cooked product is safe & easy. *Lifts can be disabled if desired.*

Oil Level Top-Off



Each cook cycle reduces oil volume ... it must be replenished routinely to ensure safe operation. This option makes the task efficient & easy. On single fryers, fresh oil is stored in a **Saddle Tank** hanging on cabinet side ... banked systems use a **Jug-In-Box** inside a cabinet. *Fryer with bulk oil option can receive fresh oil from a bulk oil supply.* When controller signals low oil level, a top-off pump can be activated by single control panel switch.

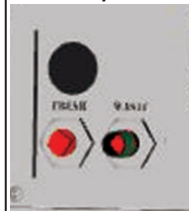


KITCHENTRAC

Remote monitoring with Optional Giles' KITCHENTRAC® ...

provides a unique opportunity using WiFi connectivity to monitor equipment in real time and collect critical data across multiple locations. Your cooking equipment will seamlessly communicate with the KitchenTrac server and allow easy access to the critical data you need to manage effectively. *CLICK here for details ... service fees required for use.*

Bulk Oil Option - Direct Connect



Fryer plumbing is factory-configured for easy direct connection to & use with a customer-provided bulk oil management system (fresh / waste). Efficiently fill or top-off vat with fresh oil and/or dispose of waste oil via a bulk system. **Either fresh or waste oil option is available separately.**

GILES Food Service Equipment ▪ ISO 9001 Registered

PO Box 210247; 2750 Gunter Park Drive W; Montgomery, AL 36109 USA

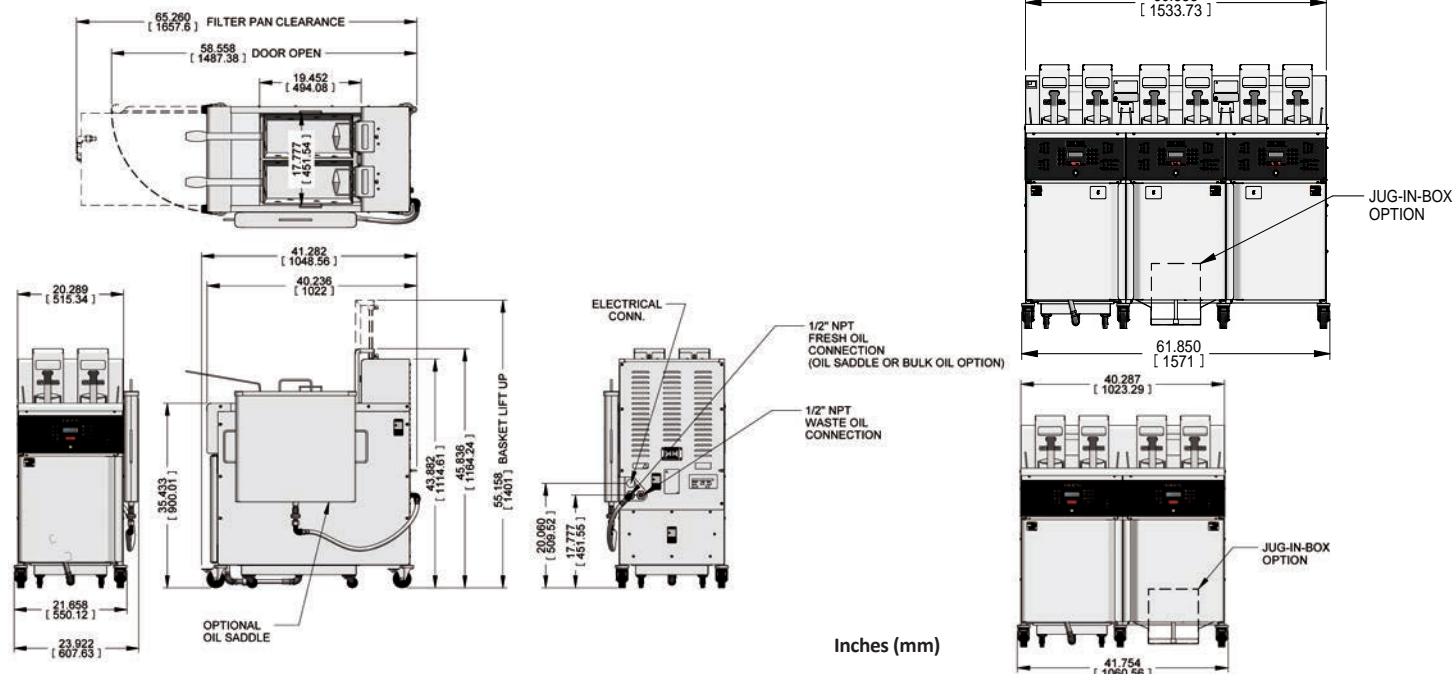
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Specifications

Construction: 16, 18, 20 ga. high-grade, stainless steel ... stainless steel welded tubular frame ... Firebar heating elements

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

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

Capacities [per unit]:		
Oil	Product	
	Fries [total]	Bone-in Chicken [total]
70 lbs [31.8 kg]	*5 lbs [2.3 kg]	*21 lbs [9.5 kg] (8-way cut, w/o baskets)

* Reference only

Dimensions:					Shipping Specifications:		
Config.	Width	Height	Depth	Floor Space	*Crated Wt	Crated Dimensions	Cube
Single	*21.7 in (550 mm)	45.8 in (1164 mm)	40.2 in (1022 mm)	6.1 sq ft (0.57 sq m)	385 lb (175 kg)	35"W x 46"L x 56"H [889 mm x 1143 mm x 1524 mm]	53 cu ft (1.5 cu m)
2-Bank	41.8 in (1061 mm)	45.8 in (1164 mm)	40.2 in (1022 mm)	11.7 sq ft (1.09 sq m)	685 lb (311 kg)	55"W x 46"L x 74"H [1295 mm x 1143 mm x 1524 mm]	75 cu ft (2.1 cu m)
3-Bank	61.9 in (1571 mm)	45.8 in (1164 mm)	40.2 in (1022 mm)	17.3 sq ft (1.61 sq m)	768 lb (348 kg)	68"W x 46"L x 56"H [1651 mm x 1143 mm x 1524 mm]	102 cu ft (2.9 cu m)

* Add 2.2" [56 mm] for Oil Saddle option

* Weights may differ depending on model and/or options

Vat Size: 18-1/8" x 19-19/32"

Basket Size: 8-3/8" [W] x 17-1/8" [L] x 6" [D]

Computer Controller:

Cooking temperature: adjustable to 350°F [171°C]

Dual basket timers with (50) programmable **Menu Item presets** • Standby **COOL Mode** • **FORCE FILTER** function • **BOIL-OUT** program • **Low Oil Level** detection • **Max. Element Temp** safety shutdown • Password security • Multiple languages.

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

Accessories Provided

(2) Cook Baskets per unit
(1) Crumb Screen per unit
Waste Oil Discharge Hose

Heat-resistant Scrub Brush
Heat-resistant Straight Round Brush
Heat-resistant L-shape Round Brush

Stirring Utensil
Steel Crumb Shovel



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Product specifications and/or designs are subject to changes without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

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How To Specify: GBF-70

1 Electrical Option + Configuration + KitchenTrac® Option

Choose Applicable Item Number

Voltage	Phase	Hz	Select Item Number for Model & Configuration					
			Single Fryer		2-Bank Fryer		3-Bank Fryer	
			Item No.	*w/K.Trac	Item No.	*w/K.Trac	Item No.	*w/K.Trac
208	3	60	71881	71881W	71887	71887W	79919	79919W
240	3	60	71882	71882W	71888	71888W	79920	79920W
480	3	60	71883	71883W	71889	71889W	79921	79921W

* Units ordered with KitchenTrac® WIFI monitoring option require payment of a monthly server hosting fee for the service. Each controller unit on a banked system requires separate fee.

2 Select Fryer Options (up-charges apply):

Add Option Code to Item Number • Ex: 71878-LBW

Option	Code	Description
Basket Lift *	L	Two (2) automatic basket lifts installed (each well of banked system)
Add Oil Top-Off **	T	On-board oil level top-off (Saddle Tank for single • Jug-In-Box for banked)
Bulk Fresh Oil	B	Fryer plumbing to provide capability for directly connecting to and operate with a user-supplied bulk fresh oil supply system.
Bulk Waste Oil Handling	W	Fryer plumbing to provide capability for directly connecting to and operate with a user-supplied bulk waste oil handling system.

* If Lifts [L] are not wanted on every unit of a banked battery, select as [L1] or [L2] ... lifts are added to units from left-to-right.

** Oil Top-Off [T] cannot be ordered together with Bulk Fresh [B] option.

3 Additional Accessories & Supplies (purchased separately)

Choose Item No. + Qty.

Qty	Item Description	Item Number
	Fry Basket w/Front Handle, 8-3/8" x 17-1/8 x 6" Deep	70420
	Crumb Screen/Basket Support	41445
	Filter Paper (case of 100 sheets)	60819
	Filter Powder (case of [60] 5 oz. packets)	72004
	Giles Fryer Boil Out (case of [24] 6 oz. packets)	72003
	Heat-resistant Scrub Brush	71100
	Heat-resistant Round Bristle Drain Brush	71025
	Heat-resistant L-Shape Round Bristle Element Brush	93609

4 Shipping:

Specify shipping method



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