



GBF-BIB



EOF20-BIB

Streamline Labor, Reduce Service Time

Quickly and safely heat pre-packed foods from a chilled or frozen state.

The Giles **GBF-BIB** and **EOF20-BIB** (Boil-In-Bag) are electric rethermalizing appliances that use a water bath to quickly and easily heat frozen pouches of "ready-to-eat" foods to serving temperature.

Rethermalizers warm foods quickly, avoiding time in the "danger zone" (temperatures between 41°F and 135°F) to comply with Hazard Analysis Critical Control Point (HACCP) requirements.

A steady water temperature of up to 200°F can safely and quickly reheat pre-cooked, chilled, or frozen foods such as:

- **Vegetables & Starches**
- **Sauces & Gravies**
- **Pasta Noodles & Fully Sauced Items**
- **Meats**
- **Soups**

Paired with "boil-in-bag" pouches, this method of re-heating allows savvy foodservice kitchens to prep ingredients during off-peak hours for faster service times and with zero flavor degradation.

Why Choose the GBF-BIB and EOF20-BIB?

Consistency: Eliminates cold spots and prevents food from boiling or scorching.

Labor Savings: High-volume meals can be prepped in advance, requiring less skilled labor to execute during peak service hours.

Safety: Quickly passes food through the culinary "danger zone" to ensure compliance with strict food safety standards.

Durability: Sturdy stainless steel construction for long life and easy cleaning.

Mobility: Features durable casters for portability. Front casters lock for stability.

Ease Of Operation: Designed with simple controls that don't require extensive training or experience.

GBF-BIB

- *Small footprint with a 14" vat and overall width of 16-1/4"*
- *9 kW power for fast recovery time*
- *Water Capacity: 6 Gals. (22.7 Liters)*
- *Product Capacity to hold five (5) 5-lb pouches of product*
- *Simple digital thermostat control allows you to set a precise temperature ranging from 70° - 200°F*

Accessory Items Supplied

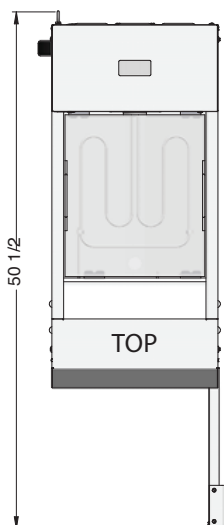
Quantity	Description
1	Fry Screen
1	Pot Brush, Nylon

EOF20-BIB

- *Large sized 20" vat provides capacity for ten to fourteen (10 - 14) 5-lb pouches of product*
- *12 kW power provides fast recovery time for high productivity*
- *Water Capacity: 16 Gals. (60.6 Liters)*
- *Simple digital thermostat control allows you to set a precise temperature ranging from 70° - 200°F*

Accessory Items Supplied

Quantity	Description
1	Fry Screen, EOF-20
1	Pot Brush, Nylon
1	Element Brush. L-Bend (Heat Resistant)
1	Drain Brush
1	Stir Paddle
1	Drain Clean Out Tool



GBF-BIB

Construction

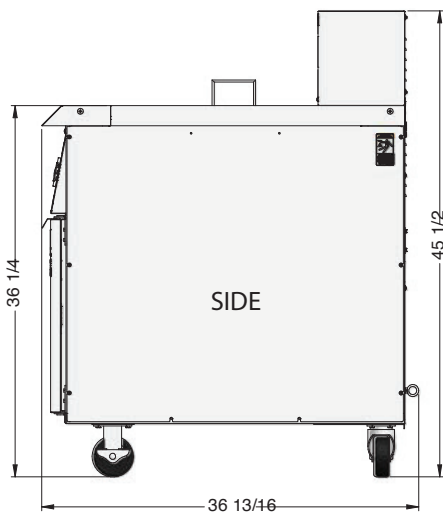
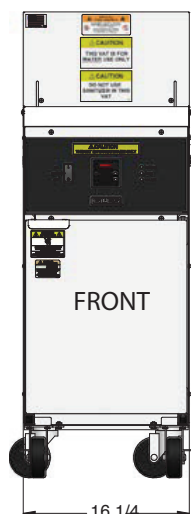
Welded & bolted tubular steel frame

Cabinet & Vat

Stainless steel
(16 to 20 ga.)

Heating Elements

Alloy-800, Firebar



Dimensions

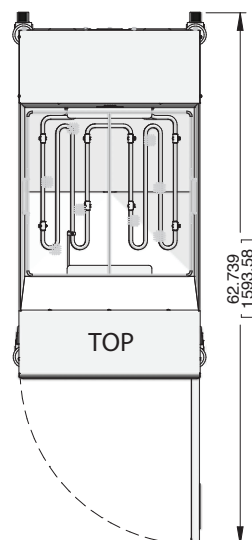
Inches

Width	Depth	Height	Floor Space
16 1/4"	35 13/16"	45 1/2"	4 1/8 sq. ft. ²
[412.75 mm]	[935 mm]	[1155.7 mm]	[0.39 sq m ²]

Electrical Specifications

Voltage	Hz	Phase	kW	Amps
208	60	1	9	43.3
240	60	1	9	37.5
480	60	1	9	18.8

Service cord NOT provided



EOF20-BIB

Construction

Welded tubular steel frame

Vat

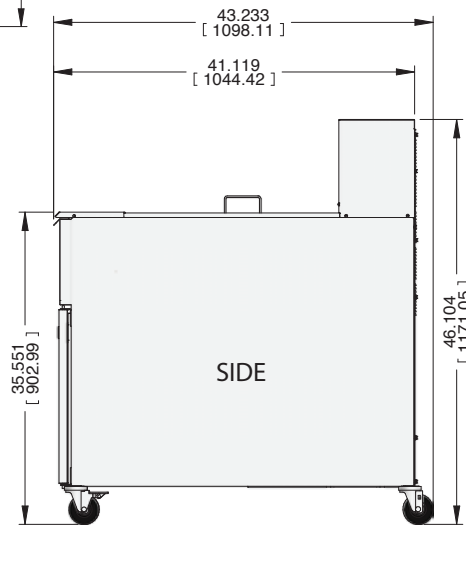
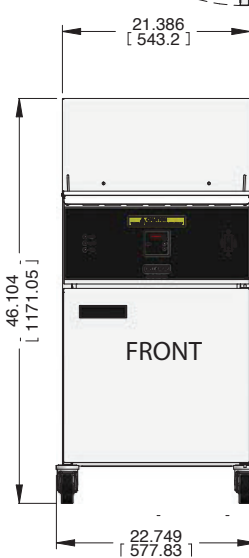
304 Series stainless steel
(16 & 18 Ga.)

Cabinet

430 Series stainless steel
(18 Ga.)

Heating Elements

Alloy-800 stainless round



Dimensions

Inches

Width	Depth	Height	Floor Space
22.7"	43.2"	46.1"	6.8 sq. ft. ²
[577.8 mm]	[1098.1 mm]	[1171 mm]	[0.63 sq m ²]

Electrical Specifications

Voltage	Hz	Phase	kW	Amps
208	60	3	12	38
480	60	1	12	25

Service cord NOT provided



ISO 9001-2015 Registered
Committed to Quality



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