



Project Name/No: _____ Item No: _____

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

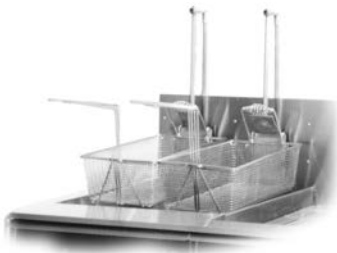
Electric Open Banked Fryer Model EOF 10-10/20



Now you're Cooking! Increase productivity & take profits to the "bank" with the **Giles Banked Fryer system**. Specifically designed for high volume food service operations where cooking large quantities of quality fried foods, quickly & efficiently, is the name of the game.

- Reduced footprint for kitchens with limited space.
- High capacity cook vats: (2) 10" vats + (1) 20" vats. The split 10" vats are ideal for seafoods or products where flavor transfer may be a concern.
- Rapid recovery time, turn more loads per operating shift. Cook times can be shorter since oil quickly recovers to cooking temperature after fresh product is dropped (even frozen).
- Computer controllers with intuitive user interface:
 - Accurately regulates oil temperature & cooking time.
 - Programmable cook timers each basket ... preset cooking cycles for (50) different menu items.
 - Continuously monitors fryer operation ... displays messages & issues alarms for errors.
 - Standby **COOL Mode**, **FORCE FILTER** function, **BOIL-OUT program**, password control & multiple language display selections.
- Central on-board oil filtration system ... filtering oil is quick & easy ... robust 1/2-hp pump. 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 10" wells ... automatically lifts basket of cooked product from oil at end of cook cycle. **Available as an option for 24" vats.**
- Swivel casters for mobility ... front casters have locking brakes.

Design Features:



Auto-Basket Lift Option:

Load, set & start cook cycle in one step. Basket automatically lowers when started & rises when done cooking ... no more over-cooking. Dumping cooked product is safe with less mess. Lifts can be disabled if desired. Included as standard on the 10" vats. Optional for others.



On-Board Oil Filtration System:

Designed to complete a filter cycle in 5 minutes. Uses disposable paper filter media, or **optional reusable stainless filter screen**. Provides for one-step draining, oil filtering ...easily brush vat to clean while filtering. Turn a single valve to refill vat with filtered oil. When used properly, can increase useful life of oil by at least 50%.

Standard Features:

- Built-in central oil filtering system w/ 1/2-hp pump
- Computer Fryer Controllers
- Drain Valve safety interlock
- High-limit oil temperature protection
- Max. Element temperature safety shutdown
- 5" Swivel Casters ... Front with locking brakes
- (2) Cook Baskets [EOF10 Vats]
- (1) Scoop-style Basket
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Steel Crumb Scoop
- **2-Year Parts & Labor Warranty**

GILES Food Service Equipment ▪ ISO 9001 Registered

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

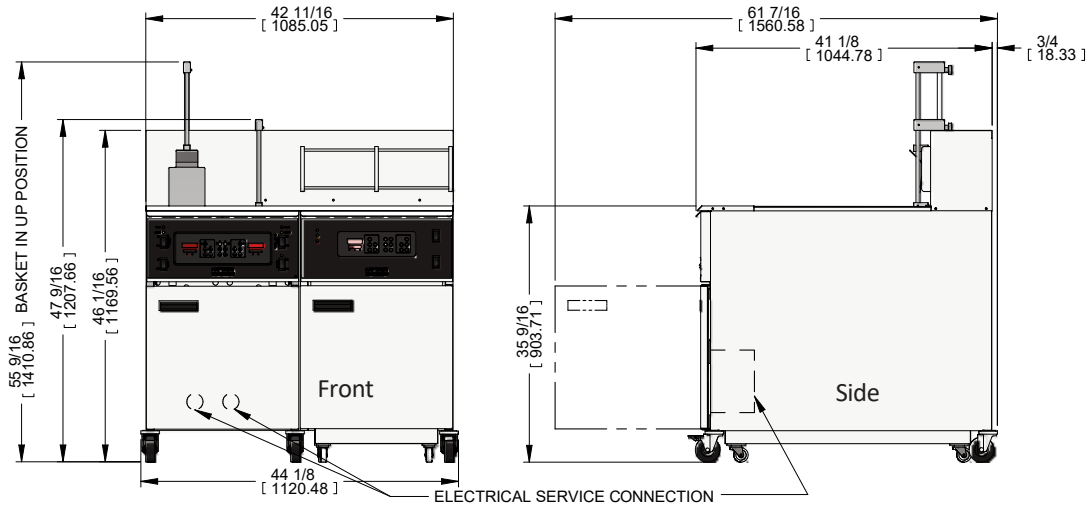
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Electric Open Banked Fryer

Model EOF10-10/20

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



Inches [mm]

Specifications

Construction: 16-Ga to 20-Ga Stainless Steel; Welded S/S Frame; 20" Vat - Incoloy round Heating Elements; 10" Vats - Stainless flat Firebar Elements

Electrical Specifications per Fryer Unit:				
Vat Model	Watts	Voltage	Phase	Amps
EOF10-10	24 kW [Total Both Vats] 12 kW per Vat	208	3	68
		240	3	59
		480	3	31
EOF-20	24 kW	208	3	72
		240	3	68
		480	3	34

▪ SERVICE CORDS NOT INCLUDED
 ▪ EACH FRYER UNIT REQUIRES SEPARATE POWER SUPPLY

Dimensions:			
Width	Depth	Height	Floor Space
44-1/8" [1121 mm]	41-7/8" [1063 mm]	46-1/16" [1170 mm]	12.8 sq.ft [1.2 sq.m]

Shipping Specifications:		
Crated Wt.	Crated Dimensions	Cube [cu m]
904 lb [410 kg]	50"W x 76"L x 61"H [1270 mm x 1930 mm x 1549 mm]	134.1 cu ft [3.8 cu m]

Vat Size: EOF10: 10" x 20" ... EOF20: 20" X 20"
Computer Cooking Controller (each Fryer Unit):
 Cooking temperature adjustable to 350°F [177°C] max.
 Cook timers for each basket.
 Programmable cooking cycles for (50) different menu items
 Features **COOL Mode**, **FORCE FILTER** function, **BOIL OUT** program
 High-Limit Temperature Safety Shutdown = 450°F [232°C]

Capacities per Fryer Unit:			
Size	Oil	Product	
10" Vat	58 lbs [26 kg]	12-15 lbs [5-6 kg]	8-way cut, chicken, 3.5 lb. bird
20" Vat	115 lbs [52 kg]	27-30 lbs [12-14 kg]	

Accessories Included:

- | | | | |
|----------------------------|-----------------------------------|----------------------------------|------------------|
| (2) Cook Baskets, EOF10-10 | (1) Heat-resistant Pot Brush | (1) Drain Clean-out Tool | Stirring Utensil |
| (1) Fry Screen [ea. well] | (1) Heat-resistant Drain Brush | (1) Small Drain Brush | Crumb Shovel |
| Waste Oil Discharge Hose | (1) Stainless Screen Filter Media | Filter Pan Insert, Crumb Catcher | |
| (1) Scoop-Style Basket | (1) Heat-resistant L-Tip Brush | | |

How To Specify

1. Model & Electrical Options

Specify Part Number from following:

<input checked="" type="checkbox"/>	Voltage	Hz	Phase	Part Number
<input type="checkbox"/>	208	60	3	71504
<input type="checkbox"/>	240	60	3	71505
<input type="checkbox"/>	480	60	3	71506

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.

2. Additional Accessories (purchased separately w/ up-charge):

Qty	Description	Part Number
	Scoop-style Basket	70430
	Basket, EOF10-10 & EOF20	70420
	Screen, EOF10-10	71110
	Screen, EOF20	70083
	Filter Paper, Case of (100) sheets	60328
	Filter Powder, Case of (60) packets	72004
	Boil Out, Case of (24) 6-oz packets	72003
	Tool Holder/Splash Guard	71523

3. Shipping

Specify shipping preference.