



Project Name/No: _____ Item No: _____

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

Electric Open Vat Banked Fryer

Models EOF10-10/FFLT/24 & EOF10-10/FFLT/24/24



EOF10-10/FFLT/24



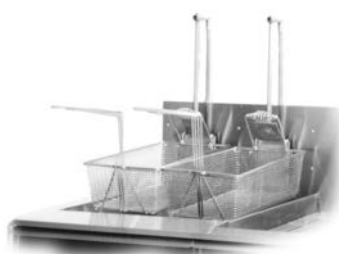
EOF10-10/FFLT/24/24



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

- Large-capacity open vats. Two configurations ... either (2) 10" & (1) 24" vat ... **OR** ... for ultimate capacity (2) 10" & (2) 24" vats. The 10" wells are ideal for seafoods & products where flavor transfer is a concern.
- Built-in Dumping Station ... a drain tube returns oil drainage to on-board filtration system collection pan.
- 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 controller 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 [10" 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

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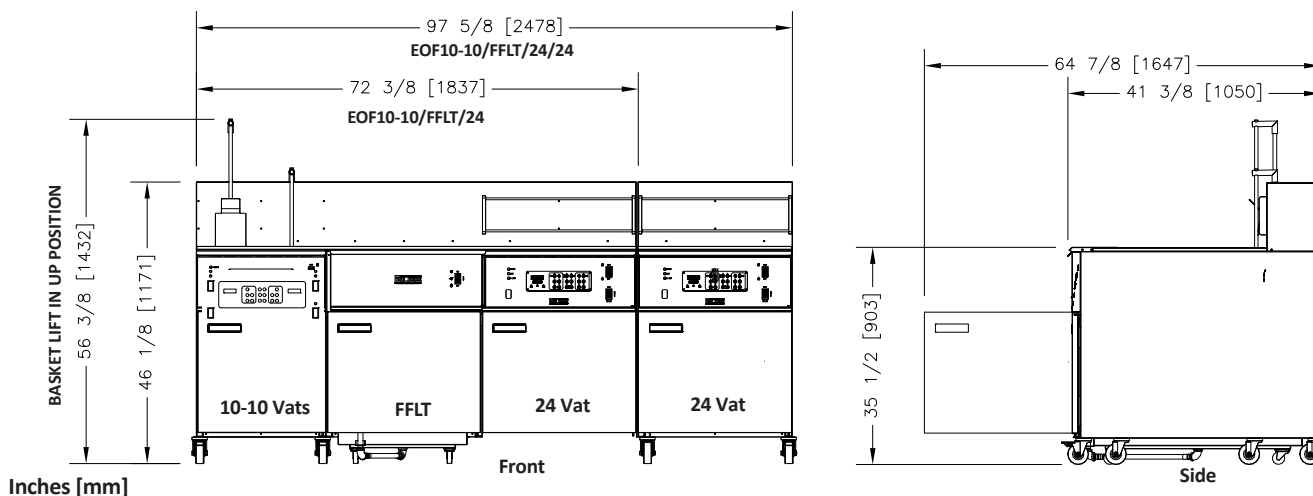
Printed in USA, Form 63991 (Rel. Date: May.2006, Rev. Date: Jan.2018, Rev. D)

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Specifications

Construction: 16 to 20-Ga Stainless Steel; Welded S/S Frame; 24" Wells - Incoloy round Heating Elements; 10" Wells - Stainless flat Firebar Elements

Electrical Specifications per Fryer Unit:				
Unit	Watts	Voltage	Phase	Amps
EOF10-10	24 kW Total [12 kW ea. well]	208	3	68
		480	3	31
EOF-24	30 kW	208	3	100
		480	3	43

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

Vat Size: EOF10: 10" x 20" ... EOF24: 20" X 24"

Computer Cooking Controller (each Fryer Unit):

Cooking temperature adjustable to 350°F [177°C] max.
Dual Basket Timers EOF-24 / Single Timer each EOF10-10 vat
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]

Dimensions:				
Model	Width	Depth	Height	Floor Space
EOF10-10/FFLT/24	72-3/8" [1837 mm]	41-3/8" [1050 mm]	46-1/8" [1172 mm]	20.8 sq.ft [1.9 sq.m]
EOF10-10/FFLT/24/24	97-5/8" [1665 mm]	41-3/8" [1050 mm]	46-1/8" [1172 mm]	28.1 sq.ft [2.6 sq.m]

Shipping Specifications:			
Model	Crated Wt.	Crated Dimensions	Cube [cu m]
EOF10-10/FFLT/24	1069 lb [485 kg]	50"W x 106"L x 61"H [1270 mm x 2692 mm x 1549 mm]	187.1 cu ft [5.3 cu m]
EOF10-10/FFLT/24/24	1,311 lb [595 kg]	50"W x 106"L x 61"H [1270 mm x 2692 mm x 1549 mm]	187.1 cu ft [5.3 cu m]

Capacities per Fryer Unit:			
Size	Oil	Product	
10" Vat	58 lbs [26 kg]	12-15 lbs [5-6 kg]	8-way cut chicken
24" Vat	170 lbs [77 kg]	36-42 lbs [16-19 kg]	8-way cut chicken

Accessories Included

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

How To Specify

1 Model & Electrical Options

Specify Part Number from following:

✓	Model	Volt	Phase	Hz	Item Number
	EOF10-10/FFLT/24	208	3	60	71116
		480	3	50	71119
	EOF10-10/FFLT/24/24	208	3	60	71121
		480	3	60	71124

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 Accessories (purchased separately): Specify part no. & quantity.

✓	Qty	Description	Part Number
		Scoop-style Basket	70430
		Basket, EOF20 (Blue Handle)	70420
		Basket, EOF24	70421
		FFLT Ribbed Grate	70085
		Filter Paper, Case of (100) sheets	60328
		Filter Powder, Case of (60) packets	72004
		Boil Out, Case of (4) 8-lb containers	72003
		Tool Holder/Splash Guard	71523

3 Shipping

Specify shipping preference.



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