



Project Name/No: _____ Item No: _____
 Quantity: _____ SIS#: _____ AIA/CSI#: _____

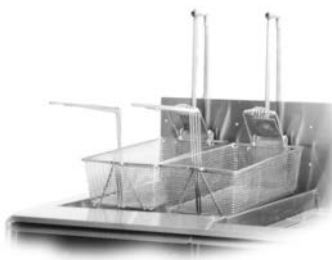
Electric Open Vat Banked Fryer Model EOF-20/24/24 “Space-Saver Version”



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: (1) 20” vat + (2) 24” vats.
- Compact, space-saver configuration without dump station consumes less floor-space & requires less hood-space ... still providing benefit of three (3) large multiple wells in one unit.
- 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 20” well ... automatically lifts basket of cooked product from oil at end of cook cycle. **Available as an option for 24” vats.**
- Swivel casters provide mobility ... locking front casters.

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 20” vat. 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 [20” Vat]
- (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

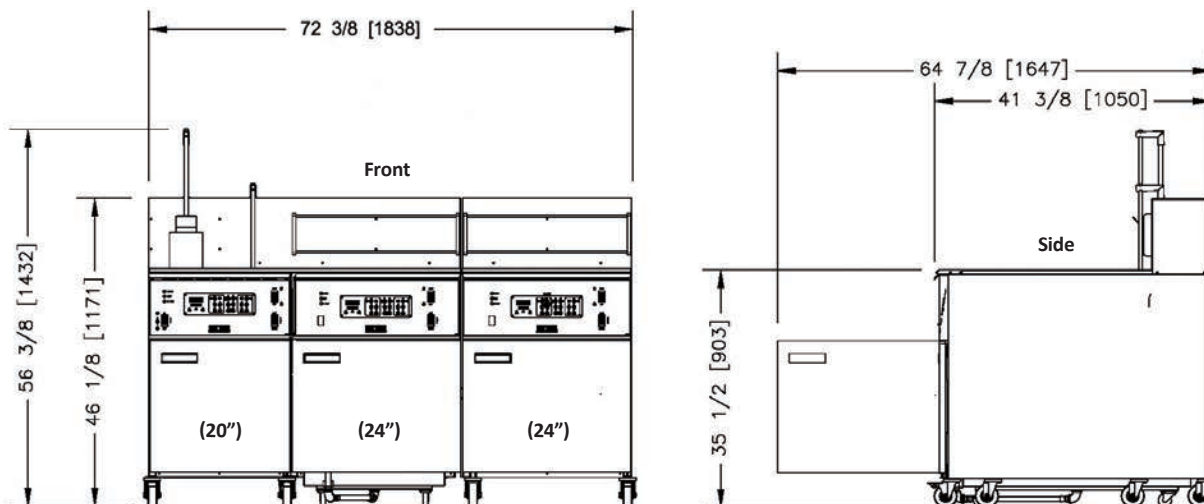
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Electric Banked Fryer

Model EOF-20/24/24

Project Name/No: _____ Item No: _____

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



Inches [mm]

Specifications

Construction: 16-Ga to 20-Ga Stainless Steel; Welded S/S Frame; round Incoloy Heating Elements

Electrical Specifications per Fryer Unit:				
Vat Model	Watts	Voltage	Phase	Amps
EOF-20	24 kW	208	3	76
		240	3	66
		480	3	33
EOF-24	30 kW	208	3	100
		240	3	87
		480	3	43

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

Dimensions:			
Width	Depth	Height	Floor Space
72-3/8" [1838 mm]	41-3/8" [1050 mm]	46-1/8" [1172 mm]	20.7 sq.ft [1.9 sq.m]

Shipping Specifications:		
Crated Wt.	Crated Dimensions	Cube [cu m]
1250 lb [567 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]

Vat Size: EOF20: 20" x 20" ... EOF24: 20" X 24"

Computer Cooking Controller (each Fryer Unit):

- Cooking temperature adjustable to 350°F [177°C] max.
- Cooking 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	
20" Vat	115 lbs [52 kg]	27-30 lbs [12-14 kg]	8-way cut, chicken, 3.5 lb bird
24" Vat	170 lbs [77 kg]	36-42 lbs [16-19 kg]	

Accessories Included

- | | | | |
|--------------------------|--------------------------------|--------------------------------|----------------------------------|
| (2) Cook Baskets, EOF-20 | (1) Scoop-Style Basket | (1) Heat-resistant L-Tip Brush | Filter Pan Insert, Crumb Catcher |
| (1) Fry Screen [ea. vat] | (1) Heat-resistant Pot Brush | (1) Drain Clean-out Tool | Stirring Utensil |
| Waste Oil Discharge Hose | (1) Heat-resistant Drain Brush | (1) Small Drain Brush | Crumb Shovel |

How To Specify

- 1 Model & Electrical Options**
Specify Part Number from following:

✓	Voltage	Hz	Phase	Part Number
	208	60	3	70981
	240	60	3	70982
	480	60	3	70983

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

Qty	Description	Part Number
	Scoop-style Basket	70430
	Basket, EOF20 (Blue Handle)	70420
	Basket, EOF24	70421
	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.

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.