

Gas Fired Fryers



**High Efficiency,
Square Vat,
Multi-Purpose Fryers**



PROVEN & TRUSTED SINCE 1952

Big Productivity & Exceptional Efficiency From A Surprisingly Small Footprint



Introducing Our Newly Designed GBF-80G Gas Fired Square Vat Fryers

These multipurpose fryers meet today's demand for high efficiency, flexibility, reliability and ease of operation.

The GBF-80G will handle a wide variety of menu favorites with plenty of capacity to breeze through your busiest times.

- Single, 2-Well or 3-Well Fryer units available
- Natural or LP gas, 80,000 BTU
- Patented high efficiency Heat Exchanger design
US Patent 10,928,140 B2
- Computer Controller with intuitive user interface
- On-Board Oil Filtration
- Optional Auto-Basket Lifts
- Optional KitchenTrac® Remote Monitoring



Can be configured for direct connection to a "customer supplied" Bulk Oil Management System, or be equipped w/vat oil top off feature.

GBF-80G 2-Well And 3-Well Fryers More Speed, Greater Performance When You're On The Gas

Our newly designed 2-well and 3-well GBF-80G Gas Fired Square Vat Fryers meet today's demand for high efficiency, flexibility, reliability and ease of operation. Cook larger amounts of your varied fried food menu favorites quickly and easily. All of these units have rapid temperature recovery time, enabling you to easily turn more loads per hour during periods of high demand.

- 2 or 3-well battery
- 342 sq. in. (18" wide) vats
- Oil capacity 80 lbs. (36.2 kg) of liquid shortening each full vat
- Overall unit width: 2-well: 40-5/8", 3-well: 62-3/8"
- Product capacity each well (reference only):
French fries: 5 lbs. (2.3 kg)
Cut chicken: 26 lbs. (11.8 kg) each well (w/o baskets)



GBF-80GX2

Rated As One Of The Most Efficient Gas Fryers Available

We can help you reduce energy costs while boosting your output. The Giles GBF-80G fryers achieved one of the top efficiency ratings for gas fired fryers by California's Energy Wise Foodservice Instant Rebates Program.*



GBF-80GX3



* GBF-80G fryers qualify for the California Energy Wise Foodservice Instant Rebates Program. The Giles GBF-80G was among the top efficiency performers tested. It was ranked in the 95th percentile when compared with all other fryers.

All Giles Banked Fryers can be equipped with Giles' KITCHENTRAC® Wi-Fi connectivity to provide remote monitoring of cooking and sales performance from any device; laptop, phone, or tablet. Fees apply.



GBF-80G Gas Fired Square Vat Fryers

Description:

Open-Vat, Gas Fired,
Multi-Purpose Banked
Fryer.

1, 2 or 3-well battery.

Features:

- Three Models: **GBF-80G... 1-Well**
GBF-80GX2... 2-Well
GBF-80GX3... 3-Well
- Natural or LP gas, 80,000 BTUs.
- Patented high efficiency Heat Exchanger design.
- 18" fry vats... smaller overall footprint.
- User-Friendly Computer Controllers... fifty (50) programmable cooking presets, Cool-Mode, Force Filter control, Low-Oil shutdown.
- Deep cool zone minimizes carbonization of crumbs and cooking residue.
- Optional automatic Basket Lifts.
- Centralized on-board Oil Filtration system.
- Can be factory-configured for direct connection to an existing Bulk Oil Management system, or equipped w/on-board, virtually hands-free, oil tip-off function.
- Durable stainless steel construction.



GBF-80G



GBF-80GX2



GBF-80GX3

Giles Food Service Equipment

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