

# Banked Fryers



**Higher Volume,  
Multi-Vat,  
Versatile Fryers**



PROVEN & TRUSTED SINCE 1952

# We've Got A Fryer For ANY Size Food Service Establishment



## GBF SERIES BANKED FRYERS

### Have Higher Sales Volumes And A Diverse Menu, But Limited Space? A GBF-SERIES BANKED FRYER BATTERY MIGHT BE THE ANSWER

- The smaller GBF-35/50 requires only 35 or 50 lbs. of shortening per vat. Available as a 2 or 3-well battery.

- The medium-size GBF-70 holds 70 lbs. of shortening per vat. Available as a 2 or 3-well battery.

Both models feature computer controllers, centralized on-board oil filtration and optionally, can be equipped with automatic basket lifts.



Both models are also available as a single fryer.

### More Speed, Greater Performance When You're On The Gas. GBF-80G 2-WELL AND 3-WELL FRYERS

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.

- Plenty of cooking power from Natural or LP gas, 80,000 BTU.
- Patented high efficiency Heat Exchanger design.
- Computer Controller provides accurate control & monitoring.
- On-Board Oil Filtration.
- Rapid recovery yielding more turns per day.



**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.

The above banked models are available as single fryer units and can also be configured for direct connection to a "customer supplied" Bulk Oil Management System, or be equipped w/vat oil top off feature.

## EOF SERIES BANKED FRYERS

### An Extra Busy Kitchen Demands More POWER! CONSIDER THE EOF-20 SERIES BANKED FRYER BATTERY

- Each vat has capacity for 115 lbs. of shortening and can cook a large amount of product per drop (reference, 27-30 lbs. of cut chicken).
- Available as a 2 or 3-well battery and a single fryer.

Features multi-functional computer controllers, centralized on-board oil filtration and optionally, can be equipped with automatic basket lifts.

- LARGER 20" COOKING VATS PROVIDE THAT ADDED CAPACITY FOR HIGHER VOLUME ESTABLISHMENTS - YET THE FOOTPRINT IS SMALL ENOUGH NOT TO CROWD THE KITCHEN



The 2-well version is available with a unique split-vat configuration for the left-hand unit, providing two (2) completely separate 10" cook vats. Each is controlled and filtered independently; ideal for avoiding flavor transfer.

### Super-High Volume Retail Or Institutional Operations GET ULTIMATE CAPACITY WITH THE EOF BANKED SERIES

The SUPER-HIGH capacity Electric Open Vat Banked Fryer EOF-Series is a perfect solution for high volume frying operations, such as large chain supermarkets with full-service delis or offering "grab-and-go" prepared foods. Also, ideal for institutional operations needing to regularly prepare food for large numbers of people.

The easy-to-use EOF Series fryers are available in several different configurations... [1] 20" vat + [1] or [2] 24" vats... [2] 10" vats + [1] or [2] 24" vats, and feature multi-functional computer controllers, autobasket lifts, built-in product dump station and a centralized on-board filtration system.



## FRYER VAT CAPACITIES

10" Vat:	
Shortening	58 lbs. (26 kg) per vat
Product	12-15 lbs. (5-6 kg) cut chicken*
20" Vat:	
Shortening	115 lbs. (52 kg) per vat
Product	27-30 lbs. (12-14 kg) cut chicken*
24" Vat:	
Shortening	170 lbs. (77 kg) per vat
Product	36-42 lbs. (16-19 kg) cut chicken*

\* Reference Only

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 may apply.





## GBF-80G Gas Fired Square Vat Fryers

### Description:

Open-Vat, Gas Fired,  
Multi-Purpose Banked Fryer...  
2 or 3-well battery.

*\*Also available as a single fryer.*

### Features:

- Two Models: **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-80GX3



## GBF-35/50 & 70

### Description:

Open-Vat, Electric,  
Multi-Purpose Banked Fryer...  
2 or 3-well battery.

*\*Also available as a single fryer.*

### Features:

- 14" & 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.
- GBF-70 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-35/50



GBF-70



## EOF-20 Series

### Description:

Higher Capacity, Open-Vat,  
Electric Fryer; reduced  
footprint makes it ideal for  
high volume kitchens  
w/limited space.

*\*Also available as a single fryer.*

### Features:

- Two models: **EOF-20/20 & EOF-20/20/20...** 2 or 3-well battery.
- 20" Vats can cook up to 30 lbs. (13.6 kg) fried product.
- 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.
- Durable stainless steel construction.

EOF-20/20



## EOF-20 Series w/Dump Station: Regular & Split-Vat Version

### Description:

Super-High Capacity,  
Open-Vat, Electric Fryer;  
available w/a unique  
split-vat unit that can help  
control flavor transfer for  
some foods; convenient  
built-in dump station to  
receive cooked product.

### Features:

- Four models: **EOF-20/FFLT/24, EOF-10-10/FFLT/24...** smaller 2-well footprint, **EOF-20/FFLT/24/24, EOF-10-10/FFLT/24/24...** full size 3-well
- 10" Vat can cook up to 15 lbs. (6.8 kg) fried product... [2] per unit.
- 20" Vat can cook up to 30 lbs. (13.6 kg) fried product... [1] per unit.
- 24" Vat can cook up to 42 lbs. (19 kg) fried product... [1] or [2] per unit.
- Split-vat can help control flavor transfer when cooking some products.
- 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.
- Automatic Basket Lift standard on [1] vat... optional for others.
- Centralized on-board Oil Filtration system.
- Built-in dump station for receiving & draining.

EOF-20/FFLT/24  
EOF-10-10/FFLT/24



EOF-20/FFLT/24/24  
EOF-10-10/FFLT/24/24

## EOF-20/24/24 "Space Saver" w/o Dump Station

### Description:

Super-High Capacity,  
Open-Vat, Electric Fryer;  
reduced overall width for  
limited hood or floor space  
applications.

### Features:

- 3-well, smaller footprint, high volume fryer: **EOF-20/24/24**
- [1] 20" Vat can cook up to 30 lbs. (13.6 kg) fried product.
- [2] 24" Vats can cook up to 42 lbs. (19 kg) fried product each.
- We eliminated the dump station to reduce overall width, allowing use of this high-volume fryer where hood space is limited.
- 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.
- Automatic Basket Lift standard on [1] vat... optional for others.
- Centralized on-board Oil Filtration system.
- Durable stainless steel construction.

EOF-20/24/24



## Giles Food Service Equipment

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