

Fried Chicken Center



Your Complete Equipment Program



PROVEN & TRUSTED SINCE 1952

All The Equipment You'll Need For Fried Chicken Success

We have the equipment and expertise to help you add a highly profitable fried chicken program to your operation.



Want to capitalize on the popularity of fried chicken?

Whether you're a restaurant chain, c-store, supermarket or institutional food service provider, Giles can provide cost-effective solutions to your equipment needs.

Fried Chicken Experts Since 1952

Food service equipment that's well built, durable and easy to use.



Your Complete Chicken Center

- Standard on-board filtration is fast & easy, saves money, improves food quality.
- Automatic basket lift is standard for more consistent results.
- Best in class warranty & responsive support.
- Long equipment life.
- Excellent ROI & labor-saving designs.
- Unmatched flexibility.
- High capacity food production.
- Proudly made in USA.

Giles Kettle Fryers: Electric (GEF-400, GEF-560 & GEF-720) or Gas (GGF-400 & GGF-720)

Description:

Durable, easy to use round-pot fryer. Choose electric or gas model. High production. High efficiency.

Features:

- Computer control with Automatic Basket Lift.
- On-board Oil Filtration System for increased shortening life.
- Heavy-duty casters provide for easy mobility.
- Easy to clean and simple to maintain.
- We have a variety of fryer sizes producing a high volume of fried chicken in a single batch.



Giles Ventless Kettle Fryers: Electric (GEF-400-VH, GEF-560-VH & GEF-720-VH)

Description:

Ventless Round Kettle Fryer designed to fry food quickly and easily. Electric models ONLY.

Features:

- Integral Ventless Recirculating Hood system with self-contained Ansul R102 Fire Suppression System.
- Computer control with Auto Basket Lift.
- On-board Oil Filtration System provides longer, useful shortening life.
- Heavy-duty casters provide for easy mobility.
- Easy to clean and simple to maintain.



Giles Heated Merchandisers: GHM-4C, GHM-5C, GHM-6C & GHM-8C

Description:

Display menu items for sale while keeping them fresh and at proper serving temperature.

Features:

- Display options: full-service or part customer self-serve.
- Pneumatic struts hold glass open for easy cleaning.
- Can be mounted on a cabinet base, or use the included legs for a standalone counter top unit.
- Easy to use dial controls and individual heat controls for each well.
- High visibility with easy-to-maintain, long-life recessed lighting.
- Allows for numerous pan configurations.
- Sealed heating compartment, easy-to-clean.



Giles Portable Landing Tables: Xpress-peditor (LT-4)

Description:

Versatile work table-cart combo provides extra and handy workspace. Also available in Counter-top version: **LT-4-C**

Features:

- Portable Dump Station for easy movement of freshly cooked product to serving area.
- Incorporates First In, First Out (FIFO) rotation system.
- Complete stainless steel construction makes clean-up easy.
- Locking casters make cart stable for use as a work station.



Giles Breeding & Batter Tables: BBT

Description:

Practical design for simple and easy preparation of fresh chicken. Also available in Counter-top Version: **BBT-CT**

Features:

- Spring loaded or hanging dunking basket fits in batter dip pan, making product preparation quick and easy.
- Includes manual sifter to reclaim breeding for reuse.
- Staging tray holds breaded product prior to loading into fryer.
- Stainless steel pans for easy clean-up.
- Prep high quantity of freshly breaded chicken in minutes.



Giles Portable Oil Caddy: GOC

Description:

Container for convenient and safe handling of waste shortening.

Features:

- Capacity for up to 80 lbs. of waste shortening.
- Manual pump can also extract used liquid shortening.
- Easily maneuverable, even when full.
- Sight glass provides for easy viewing of fill level; helps prevent messy spills.



Giles Food Service Equipment

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