



GILES®

PROVEN & TRUSTED SINCE 1952



In 1952, Mr. W.O. Giles acquired the “Hol-in-One” Donut Co. from Graham Electric of Little Rock, AR. He moved the business to Montgomery, AL. Operating out of two rented buildings, he began manufacturing and selling a line of small donut fryers and donut mix.

The business grew and in 1965 began assembling a line of chicken fryers using outsourced parts. Giles Enterprises was incorporated in 1967. Mr. Giles’ idea to completely fabricate his electric chicken fryer design led to a collaboration with Mr. William McNeal and in 1968 a factory was built to manufacture fryers from start to finish.

The innovative vision of Mr. Giles and Mr. McNeal later resulted in the advent of Giles’ Ventless Recirculating ventilation technology for fryers and hoods, which was developed and patented in 1988.

From Donuts To Drumsticks Our History

For more than 70 years, Giles has been building dependable foodservice equipment.

Giles remains a privately owned company, striving to perpetuate the genius of Mr. Giles and Mr. McNeal and be an innovative leader in the foodservice equipment industry.

We’re Dedicated to Producing High Quality, Durable, User-Friendly and Cost Effective Foodservice Equipment Solutions.

Why Giles?

- A Legacy of innovation
- High quality
- Durable
- Easy to operate
- Cost effective
- Made in USA



A Track Record of Innovation

- Pioneered **ventless hood and fryer technology** in the foodservice industry
- Creator of **KitchenTrac®**, bringing smart, connected fryer monitoring to commercial kitchens.
- **Pioneered high-efficiency gas and the highest volume banked fryers (EOF)** on the market for performance and savings.
- **Heated merchandisers with LED lighting** for superior display and energy efficiency.
- Continually **investing in technology** like robotics to control lead times, ensure precision and consistency.
- Always **evolving to meet tomorrow's challenges, opportunities and kitchen needs.**





Our Promise

At Giles, we measure our success by the success of our partners.

Our Commitment Includes:

- **2-Year Parts & Labor Warranty** on all equipment
- **24/7 U.S.-based technical support**
- Fast turnaround on orders & replacement parts
- Ongoing training, consultation & responsive service
- **Built to Last. Easy to Fix.** Technician-approved design reduces service time and keeps kitchens cooking.

We don't just sell equipment, we stand behind it and beside our customers, every step of the way.

The Giles Portfolio

A complete line built to work together:

- Fryers
- Ventless Fryers & Hoods
- **KitchenTrac**® Remote Equipment Monitoring
- Oil Management Equipment
- Food Prep
- Hot Cases

Each solution reflects our commitment to performance and reliability.



Our Partners Include



Fryers Built for Efficient Operations

Giles Fryers include features that help extend the life of your oil and your equipment, saving you time, product, and money.

- All Fryers include **On-board oil filtration** and **KitchenTrac® remote monitoring** for easier maintenance and smarter operation.
- Built-in forced oil filtering automatically prompts filtration at management-defined intervals, supporting oil maintenance, equipment life and food consistency.
- Durably built; Giles fryers last for decades.
- Options for gas and electric models to suit every kitchen.
- Digital controllers hold up to 50 programmed recipes with multiple languages available.
- Ventless options for non-traditional spaces.



GBF-70GBF-35/50

GBF Square Vat Electric Fryers

- **High-performance design** with rapid temperature recovery for peak-hour efficiency.
- **Flexible configurations** — available as single, 2-, or 3-well batteries to expand menu variety and cooking capacity.
- **Optional Automatic Basket Lifts.**
- **On-board oil filtration system** with powerful 1/2-hp pump for quick & efficient filtering keeps food tasting great.



*Giles Patented,
Ultra-High Efficiency
Heat Exchanger*



GBF-80G

GBF Square Vat Gas Fryers

More speed and greater performance.

Giles Gas Fryers have a large capacity in a compact footprint and are easy to operate.

- Rapid temperature recovery time thanks to a patented high-efficiency heat exchanger, even with frozen food.
- The Giles GBF-80G fryer achieved one of the top efficiency ratings for gas fired fryers by California's Energy Wise Foodservice Instant Rebates Program.
- 95th percentile compared to other fryers.
- Optional Automatic Basket Lifts.
- Advanced digital controls and safety features - Fifty (50) programmable cook cycle presets, multiple languages.
- On-board oil filtration system with powerful 1/2-hp pump for quick & efficient filtering keeps food tasting great.

[GBF-35X2 / X3,](#)
[GBF-50X2 / X3](#)



[GBF-70X2 / X3](#)

[GBF-80GX2 / X3](#)



GBF Square Vat Banked Electric & Gas Fryers

- **High Capacity, high-performance design** with rapid temperature recovery for peak-hour efficiency.
- **Flexible configurations** — available as single, 2 or 3-well batteries to expand menu variety and cooking capacity.
- **Optional Automatic Basket Lifts.**
- **On-board oil filtration system** with powerful 1/2-hp pump for quick & efficient filtering keeps food tasting great.

GEFGGF

GEF & GGF Electric & Gas Round Kettle Fryers

- **Engineered for efficiency and durability**, ideal for frying chicken and high-volume menu items.
- **Even heat distribution** ensures consistent cooking quality and faster recovery between batches.
- **Compact, easy-to-clean design** maximizes space and simplifies operation.
- **Available in electric or gas models** to fit your kitchen's power and performance needs.
- **Standard Automatic Basket Lifts**

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

EOF Electric High Volume Fryers

- **Built for volume** — ideal for supermarkets, delis, and institutional kitchens.
- **Integrated dump station and on-board filtration** streamline workflow and speed up service.
- **High-efficiency design** delivers consistent results with lower operating costs.
- **Split-vat option** on the EOF-20 reduce flavor transfer and increase menu flexibility.

Oil Caddy

Vertical storage design



Boil Out Caddy

Features fold down handle for compact storage



Oil Management Supplies

Everything you need to get the most out of your oil investment, keeping it clean and food tasting consistently great.

These Oil Management supplies extend the life of your oil and your equipment — saving time, product, and money.



Fryer Brushes

Included with every Giles fryer



Stainless Steel Fryer Filter Screen



Filter Powder



Filter Paper



Boil Out Powder

[LT-3](#)[LT-4](#)[LT-3](#)

Food Prep Equipment

Giles Food Prep Equipment features Stainless Steel Construction and supports efficiency & safety.

- Landing Table (Dump Station) ([LT-3](#))
- Xpress-peditor Landing Table ([LT-4](#))
- Compact, ergonomic equipment that improves workflow
- Built to handle the toughest kitchen environments



BBT-O



BBT-A

Food Prep Equipment

Giles Food Prep Equipment features Stainless Steel Construction and supports efficiency & safety.

- Breeding and Batter Tables, ([BBT-O](#)) and ([BBT-A](#)), feature durable construction with replaceable parts.
- Compact, ergonomic equipment that improves workflow.
- Built to handle the toughest kitchen environments.

Hot Cases

Giles Heated Merchandisers and Countertop Warmers feature all efficient **LED Lighting**, stainless construction, full and self-serve options, customizable pan layout, and independent upper and lower heat controls.



GHM-6C (5 Well)



*GCW 2 Pan and 3 Pan
(Connected)*



GHM-4C



GHM-5C



GHM-6C

Options for either full-service or customer self-service configurations



GHM-8C

Heated Merchandisers With **LED Lighting**

- **Flexible Pan Configurations** – Mix and match full, half, third, or quarter-size pans in multiple well options.
- **Independent Dual Heat Control** – Each well has separate top and bottom heat control for precise, consistent holding temperatures.
- **Enhanced Visibility & Presentation** – Curved glass front, LED lighting, and mirror sides showcase food.
- **Durable & Easy to Clean** – Stainless-steel with lift-up glass panels and removable sides for quick cleaning.
- **Operator-Friendly Design** – Includes fold-down cutting board and pneumatic glass supports for easy access.

Portable stainless steel (PUP) bases are available for all GHM models





[Portable
PUP Base](#)



Wrap-around flange shields warmer and allows the base to be used for a warmer with the countertop legs installed

Stainless Steel Counter Bases

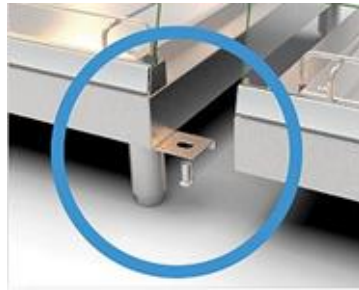
Giles *Portable PUP Base* is a stainless steel base, equipped with locking casters, specifically designed to securely hold a *GHM-C Heated Merchandiser*.

- All Stainless Steel Construction.
- 5" Swivel Casters For Easy Portability.
- Front Bumper Guard Across Entire Face.
- Available in lengths to accommodate all of the various GHM-C sizes.



GCW
2 Pan

Easy connectors
allow for a hot case
system of virtually
any length



GCW
3 Pan

Countertop Warmers With **LED Lighting**

- **Modular, customizable lengths** — Warmers can be easily joined to create custom facing lengths, adapting to your space and menu display needs.
- **Independent upper & lower heat control** — Each unit features variable bottom heat and upper ceramic heat with thermometer displays, allowing precise holding of different food types.
- **Flexible pan layout** — Compatible with 2½"–4" deep steam table pans and offers almost endless combinations of full, half, third or quarter-size pans for maximum versatility.
- **High visibility & dual service formats** — With full-view tempered glass, LED lighting and options for either full-service or customer self-service configurations, the unit is designed to drive impulse sales.
- **Easy to clean and durable**

Ventless Solutions

Giles pioneered ventless technology giving you the freedom to fry anywhere, safely and efficiently.

- Start frying in challenging locations, such as stadiums, theaters, and skyscrapers.
- No costly hood or ductwork needed.
- First ventless system approved for use in New York.
- Comprehensive support: site surveys, training, and installation assistance.
- Electrostatic Air Cleaner (EAC) can be cleaned everyday, no replacement needed.





WOG-MP-VH



GBF-50-VH



GEF-400-VH
GEF-560-VH

Ventless Fryers

- **All-in-One, Self-Contained Ventless System** – Giles combines fryer, hood, filtration, and fire suppression into 1 self-contained unit. No external ventilation or add-ons required.
- **Built-In Fire Suppression (Standard)** – Includes pre-installed ANSUL piping for fast, code-compliant setup.
- **Compact, Plug-and-Play Design** – Uses standard electrical power with no ductwork construction needed.
- **Easy, Multi-Stage Filtration** – Triple filtration system is simple to access and replace, minimizing downtime and maintenance.
- **Proven Reliability & Expertise** – Giles pioneered ventless technology.

GXF



Countertop Ventless Fryer

- **All-in-One, Self-Contained Ventless System** – Giles combines fryer, hood, filtration, and fire suppression into 1 self-contained unit; No external ventilation or add-ons required.
- **Built-In Fire Suppression (Standard)** – Includes pre-installed ANSUL piping for fast, code-compliant setup.
- **Easy Load-and-Serve Design** – Uses standard electrical power with no ductwork construction needed.
- **Front or Side Dump** access to cooked items - Select based on your workspace.
- **Easy, Multi-Stage Filtration** – Triple filtration system is simple to access and replace, minimizing downtime and maintenance.
- **Compact Productivity** – Up to 60 lbs. fried product per hr. from a small footprint; 2.75 gal. shortening capacity.

FSH-2GVH-CFSH-2A-99GVH-F

Ventless Hoods

- **Flexible Install Locations**
- **Compact, Minimal Infrastructure** - HVAC system outdoor air supply is required.
- **Advanced Multi-Stage Air Filtration** – Combining baffle filters, electrostatic air cleaners and activated charcoal filters (and optional UV), the system effectively removes grease vapors and odors prior to air recirculation.
- **Certified Type-1 Recirculating Hoods** – Models like GVH-C (counter-top) and FSH-2/FSH-2A-99/GVH-F (free-standing) meet UL/ANSI standards and support electric cooking equipment installations.

Cost-Efficient Maintenance & Footprint – The accessible filtration components simplifies service in non-traditional kitchen spaces.



KITCHENTRAC®

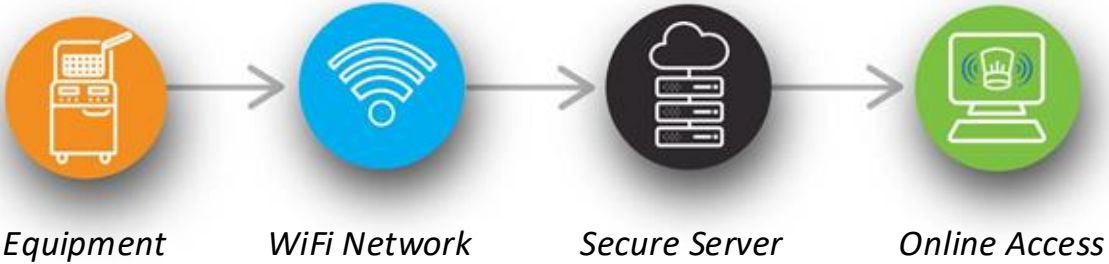
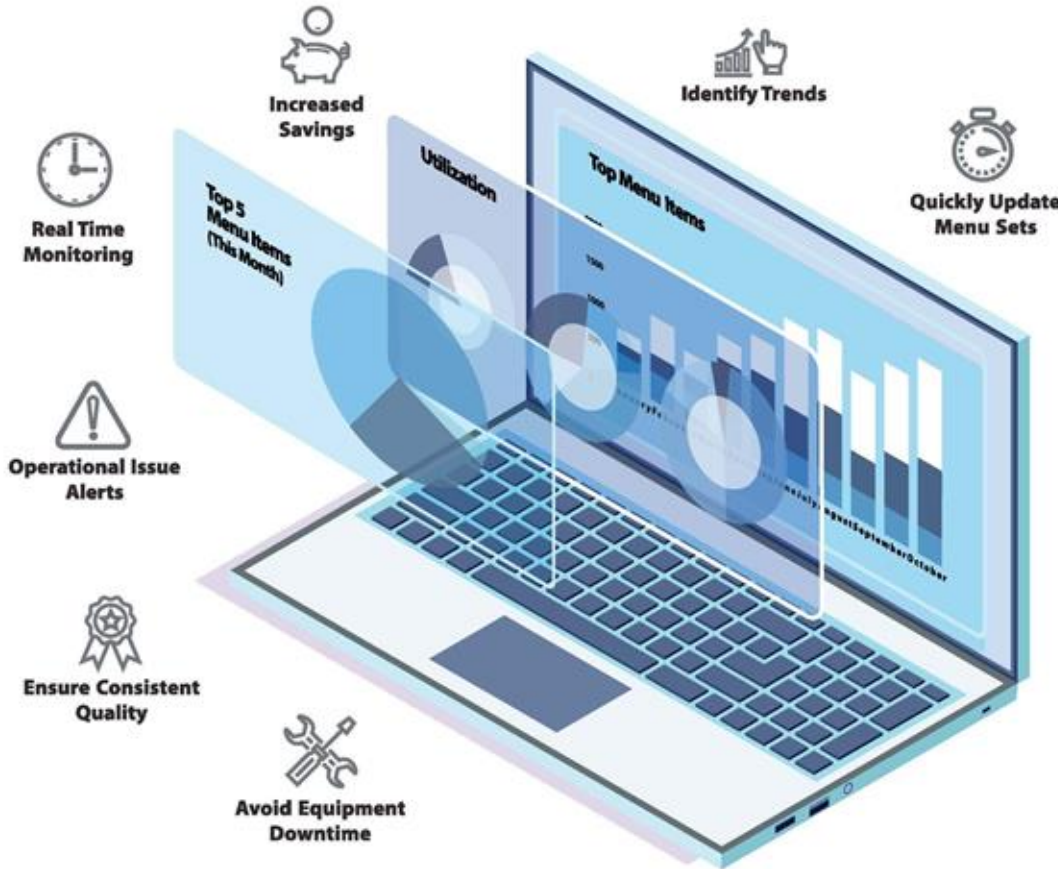
REMOTE EQUIPMENT MONITORING

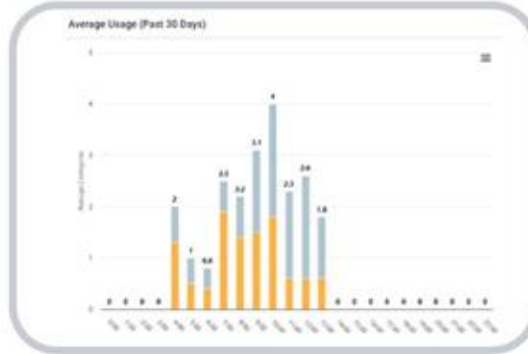
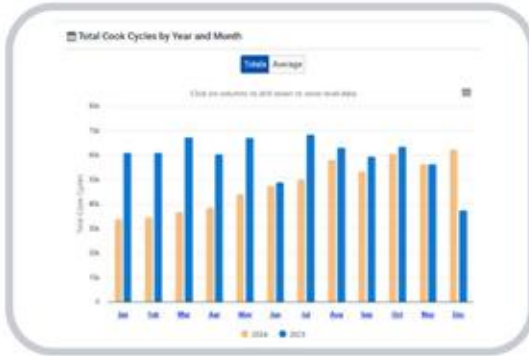
Giles KitchenTrac® Ver 1.5

Smarter Kitchens. Stronger Performance.

KitchenTrac® is the bridge between today's connected equipment and tomorrow's fully integrated kitchen ecosystem.

Designed for foodservice operators, it delivers real-time monitoring, alerts, and actionable insights that reduce downtime, lower costs, and improve food quality.





Turn Equipment Data Into Operational Excellence.

Operational Compliance

- Automated tracking for oil filtration, boil-outs, and daily data collection.
- Verify that your staff is adhering to cleaning schedules and SOPs without costly store visits, ensuring consistent food quality and safety.

Remote Management

- Instant menu/settings push, critical operational alerts, and real-time utilization graphs.
- Gain total control over your fleet. Upload custom menus to fryers instantly and monitor temperature trends to optimize kitchen performance.

Preventative Maintenance & ROI

- Equipment and Utility usage tracking
- Gain the visibility required for proactive care. Extend the life of your equipment and identify utility waste to drive bottom-line savings.



KitchenTrac® seamlessly connects your Giles fryer to the cloud for real-time visibility into equipment health, cooking activity, and operational compliance.

- **Real-Time Monitoring & Alerts** – Detect heating element failure, probe errors and high-temperature limits before they disrupt service.
- **Food Quality Assurance** – Track oil temperature variance, cooking cycles, and probe accuracy to ensure consistency.
- **Operational Efficiency** – Log run-time, power consumption, and filter/boil-out frequency to optimize energy and maintenance.
- **Data at Your Fingertips** – Cloud dashboards for store, regional, and corporate views; accessible anytime, anywhere.
- **Easy Deployment** – WiFi-enabled, scalable across one fryer or an entire chain.
- **Integration Ready** – API compatibility with enterprise systems and 3rd-party platforms.

Bad & Filter Report

Search:

Note: The "Last Filtered" and "Last Bad" dates are shown based on the individual fryers. Dates are displayed in the format Year/Month/Day, Hour:Minute:AM/PM

Model	Serial Number	Filter Number	Last Filter Date
600-70	2000000000	100	2025/12/18 12:00 AM
600-70	2000000000	100	2025/12/18 12:00 AM
600-70	2000000000	100	2025/12/18 12:00 AM
600-70	2000000000	100	2025/12/18 12:00 AM
600-70	2000000000	100	2025/12/18 12:00 AM
600-70	2000000000	100	2025/12/18 12:00 AM
600-70	2000000000	100	2025/12/18 12:00 AM
600-70	2000000000	100	2025/12/18 12:00 AM
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600-70	2000000000	100	2025/12/18 12:00 AM

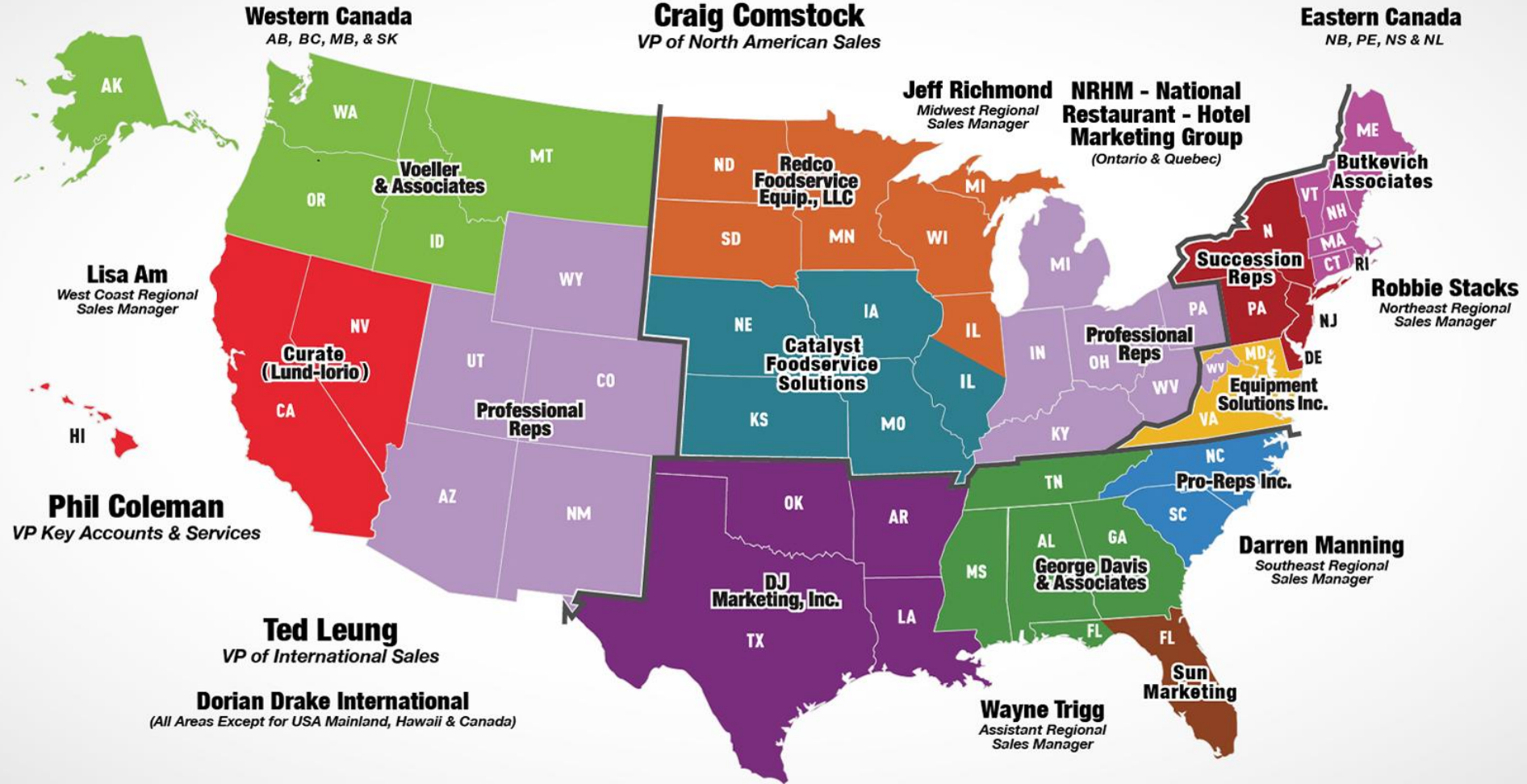
Event Log

Device Event Log | Device Alert Log

Search:

Time	Event Type	Current Mode
2025/12/18, 12:56:53 PM	Control_Mode_Change	CookDoneRight
2025/12/18, 12:56:53 PM	Alarm	CookDoneRight
2025/12/18, 12:55:00 PM	Control_Mode_Change	StnAlarmRight
2025/12/18, 12:55:00 PM	Alarm	StnAlarmRight
2025/12/18, 12:51:54 PM	Control_Mode_Change	CookingRight
2025/12/18, 12:51:54 PM	Information	CookingRight

Giles North American Representatives



Giles Worldwide Manufacturing & Distribution



PROVEN & TRUSTED SINCE 1952

Montgomery, AL USA
*World HQ & Primary
Manufacturing Facility*



White Plains, NY USA
www.doriandrake.com
Giles International Sales Partner



Kolb Huizhou Ltd.

**Yuanzhou Town, Boluo County
Huizhou City, Guangdong Province, China**
Asia Manufacturing Partner



Thank you!

