



PROVEN & TRUSTED SINCE 1952

Project Name/No: _____ Item No: _____

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

Multi-Purpose Electric Open Fryer EOF-20, 20/20, 20/20/20



The EOF-20 Electric Open Fryer is a multi-purpose fryer, featuring a 20" square cooking vat ... designed for food service operators needing to cook larger quantities of product, quickly & efficiently. The single unit version alone is capable of ample productivity, and since the model is available in multi-well versions (2 & 3 wells), capacity is quickly increased.

- 24,000 watts of cooking power per vat ... rapid recovery time shortens cook cycles, even with frozen products ... turn more loads per operating shift.
- Intuitive user-friendly Computer Controller:
 - Accurately regulates oil temperature & cooking time.
 - Stores up to 50 programmable menu item cooking presets.
 - Dual cooking timers ... separate timer for each basket.
 - Continuously monitors appliance operation ... displays operational messages & alarms as required.
 - Features **AUTO-COOL** standby mode, **FORCE FILTER** function, **BOIL-OUT** program, password protection if desired & multiple language selection.
- On-board oil filtration system with robust 1/2 hp pump ... minimizes work of filtering oil ... central system filters any vat in banked versions.
- **Optional Basket Lifts** ... automatically lowers & raises cooking baskets at beginning & end of cook cycles. *On banked versions, you can select the number of wells to be equipped ... if not for all, lifts will be installed left-to-right.*
- **Optional KITCHENTRAC® Equipment Monitoring** ... WiFi connectivity allows you to continuously monitor your fryer operations remotely.

Features:

Standard:

- 2-Year Parts & Labor Warranty
- Two (2) cooking baskets per well (std. basket hanger rack)
- One (1) 12x12 Scoop Basket.
- Computer controller.
- Dual drain valve interlocks for safety redundancy.
- High-limit temperature protection.
- Max. element temperature interlock.
- 5" casters ... front w/ locking brakes.
- Heat-resistant Brush Set.
- Product Stirring Utensil.
- Waste Oil Discharge Hose.
- Filter Pan Insert - debris & large crumb catcher screen.
- Steel Crumb Scoop.



On-board Oil Filtration: Drain, filter, recondition cooking oil & refill vat in basically one step within about 5 mins ... features robust 1/2-hp filter pump. Using properly & conscientiously can increase useful life of cooking oil by at least 50%.

Optional:

Auto-Basket Lifts: Load product, set & start cook cycles in one step. Basket automatically lowers when started & is raised when done cooking to lift cooked product from the hot oil ... no more over-cooking. Dumping cooked product is safe & easy. *The lifts can be disabled if desired.*



Remote monitoring with Optional Giles' KITCHENTRAC™. Monitor your Giles cooking equipment with WiFi connectivity ... help enhance consistency & food quality, improve efficiency & save, become more flexible, track real-time data to get a picture of kitchen activity all day, see menu & operational trends, insure proper equipment upkeep, etc. all from any web connected device. **Usage fees per controller monitored apply.**



GILES Food Service Equipment ▪ ISO 9001 Registered

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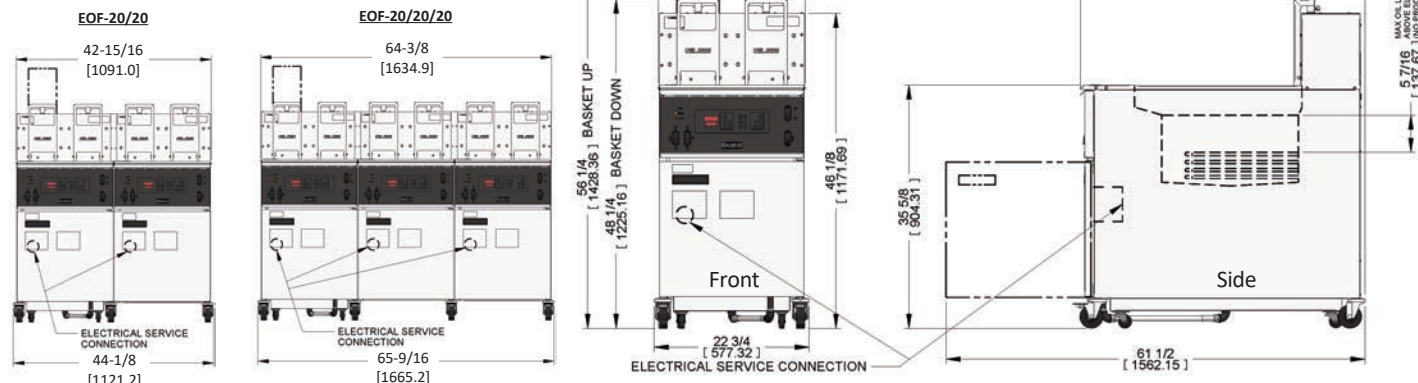
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Multi-Purpose Electric Open Fryer

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Specifications

Construction: 16 - 20-ga formed stainless steel sheet metal; welded stainless steel tubular frame; round Incoloy heating elements

Electrical Specifications per Fryer Well:					
Watts	Voltage	Hz	Phase	Amps	Wire
24,000	208	60	3	76	3 wire + Grnd
	480	60	3	33	3 wire + Grnd

▪ SERVICE CORD NOT PROVIDED
▪ EACH UNIT OF BANKED VERSION REQUIRES SEPARATE POWER SUPPLY

Dimensions:				
Model	Width	Depth	Height	Floor Space
EOF-20	22-3/4" [577 mm]	41-13/16" [1062 mm]	46-1/8" [1172 mm]	6.5 sq.ft [0.6 sq.m]
EOF-20/20	44-1/8" [1121 mm]	41-13/16" [1062 mm]	46-1/8" [1172 mm]	12.8 sq.ft [1.2 sq.m]
EOF-20/20/20	65-9/16" [1665 mm]	41-13/16" [1062 mm]	46-1/8" [1172 mm]	19.0 sq.ft [1.8 sq.m]

Vat Size: 20" x 20"

Computer Cooking Controller (each Fryer):

Cooking temperature - adjustable to max. 375°F [191°C]
Dual Cooking Timers - (50) programmable menu item cooking presets
Features - **COOL Mode**, **FORCE FILTER** function, **BOIL OUT** function
High-Limit Temperature Safety Shutdown = 450°F [232°C]

Fryer Capacity (each Fryer):

Shortening: 115 lbs. [52 kg]
Product: 27 - 30 lbs [12 - 14 kg] 8-way cut chicken

Shipping Specifications:			
Model	Crated Wt.	Crated Dimensions	Cube [cu m]
EOF-20	465 lb [211 kg]	35"W x 45"L x 60"H [889 mm x 1143 mm x 1524 mm]	54.7 cu ft [1.5]
EOF-20/20	715 lb [324 kg]	50"W x 45"L x 60"H [1270 mm x 1143 mm x 1524 mm]	78.1 cu ft [2.2]
EOF-20/20/20	1,005 lb [456 kg]	72"W x 45"L x 60"H [1829 mm x 1143 mm x 1524 mm]	112.5 cu ft [3.2]

Accessories Included

(2) Cook Baskets ea. fryer, (1) Scoop Basket, (1) Fry Screen ea. fryer, Waste Oil Discharge Hose, Filter Pan Insert, (5) Sheets Filter Paper, Pot Brush, Drain Brush, Stirring Utensil, Crumb Scoop, Drain Clean-out Tool & Operations Manual.

How To Specify

- Model + Electrical Option:**
Choose Applicable Item Number

✓	Model	Voltage	Hz	Phase	Item No.
	EOF 20	208	60	3	71710
		480	60	3	71707
	EOF 20/20	208	60	3	71717
		480	60	3	71719
	EOF 20/20/20	208	60	3	71720
		480	60	3	71722

- Specify Basket Lift Option (upcharges apply):**
Append Code to Item No. as described below

Code	Description
None	Standard, no basket lifts - fryer w/ hanger rack
L	Unit w/Lifts ... All units on banked version, e.g. 71710-L, 71717-L
L1	2 & 3-Banked version - Lifts on (1) unit only, e.g. 71719-L1
L2	3-Banked version - Lifts on (2) units only, e.g. 71720-L2

- Additional Accessories (purchased separately)**
Specify Qty. & Part No.

✓	Qty	Description	Part No.
		Product Scoop	70430
		Basket, EOF-20	70420
		Filter Paper, (100) Sheets	60709
		Filter Powder, (60) Packets	72004
		Boil Out - Case of (24) 6-oz. packets	72003
		Stainless Filter Screen	41019

- Shipping:**
Specify shipping method

Specifications and/or product designs are subject to change without notice. Such changes do not entitle purchaser to corresponding changes, improvements, additions or replacements for previously purchased equipment.



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