

Banked Fryers



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



Responsive. Reliable.

We've Got a Fryer for ANY size Food Service Establishment



Have Higher Sales Volumes and a Diverse Menu, but Limited Space? A GBF-SERIES BANKED FRYER BATTERY just might be the Answer

- The smaller GBF-50 requires only 50-lbs of shortening per vat; available as a 2 or 3-vat battery.
- The medium-size GBF-70, holds 70-lbs of shortening per vat; available as a 2 or 3-vat battery.

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



Both of these models are also available as a single fryer

GBF-70 can be ordered configured for direct connection to an existing Bulk Oil Management system, or equipped w/on-board hands-free oil top-off function.

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 vat battery, as well as a single unit.

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-vat 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



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

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

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, featuring full-service deli's 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 oil filtration system.

The EOF10-10 version is 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.

FRYER VAT CAPACITIES

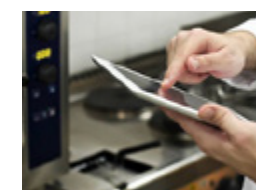
10" Vat:	
Shortening	58 lbs. (26 kg) per vat
Product	12-15 lbs. (5-6 kg) cut chicken*
20" Vat:	
Shortening	115 lbs. (52 kg) per vat
Product	27-30 lbs. (12-14 kg) cut chicken*
24" Vat:	
Shortening	170 lbs. (77 kg) per vat
Product	36-42 lbs. (16-19 kg) cut chicken*

* Reference Only



EOF-20/24/24

If there is limited hood space in the kitchen, the SPACESAVER EOF20/24/24 version might be the solution. We eliminated the dump station for a shorter overall width.



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



GBF-50 & 70

Description:

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



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 vat 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 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 [4] Models: **EOF-20/FFLT/24, EOF10-10/FFLT/24**... smaller 2-vat footprint
EOF-20/FFLT/24/24, EOF10-10/FFLT/24/24... full-size 3-vat
- 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-20/24/24 "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.



Giles Food Service Equipment

ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

Phone 334.272.1457 • Fax 334.239.4117 • Toll Free: 800.554.4537

www.gfse.com

Email: services@gfse.com



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