Fried Chicken Center

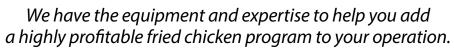


Your Complete Equipment Program



Responsive. Reliable.

All The Equipment You'll Need For **Fried Chicken Success**





Breading & **Batter Tables**



Heated Merchandisers

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.

Your Complete Chicken Center

- Standard on-board filtration is fast & ea saves money, improves food quality
- Automatic basket lift is standard for mo consistent results
- Best in class warranty & responsive supp

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



sy,	 Long equipment life
	• Excellent ROI & labor-saving designs
ore	Unmatched flexibility
	 High capacity food production
ort	 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.

Ventless Round Kettle Fryer designed to

Display menu items for sale while

keeping them fresh and at proper

fry food quickly and easily. Electric models

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 fryers 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:

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:

serving temperature.

- 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 stand alone 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:

Features:

- Portable Dump Station for easy movement of freshly cooked product to serving area. extra and handy workspace. Also available
 - 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 Breading & Batter Tables: BBT

Features:

- Spring loaded or hanging dunking basket fits in batter dip pan, making product preparation quick and easy.
- Includes manual sifter to reclaim breading 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:

of waste shortening.

Features:

- Container for convenient and safe handling 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.





Form 65891 (Rel. February 2020)



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

Giles Food Service Equipment

Versatile work table-cart combo provides

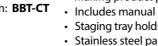
Description:

in Counter-top version: LT-4-C









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Features: