

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.

Breading & Batter Tables



Ventless Fryers



Gas & Electric Fry Kettles



Heated Merchandisers



Landing Tables



Oil Caddy



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 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:

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 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:

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 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:

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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