



PROVEN & TRUSTED SINCE 1952

Boil Out Caddy

BOC-10 & BOC-14

The Giles Boil Out Caddy allows you to conveniently drain used boil out solution from your fryers after cleaning & easily transport it to a floor drain or designated area for safe disposal.

- Offered in 2 different sizes/capacities, BOC-10 & BOC-14. See the charts to find the BOC designed for your Giles fryer. (Also compatible with other manufacturer’s fryers - confirm clearances by checking dimensions on next page).
- Fold down handle for compact storage.
- Stainless steels construction with durable casters for easy portability.
- Features an oversized 3/4” valved drain outlet for fast, easy emptying. Drain time for BOC-10 = 4 minutes. BOC-14 = 6 minutes.
- Baffle system inside the caddy minimizes liquid sloshing and spillage and can be easily removed for cleaning.
- Saves time & money by speeding up fryer maintenance!



Design Features



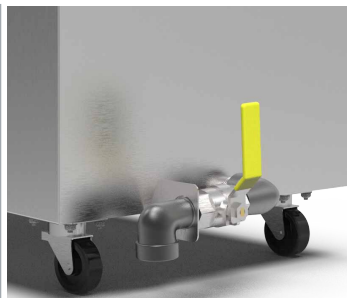
Fold Down Handle

Step activated folding handle allows the BOC to be easily stowed when not in use.



Baffle System

Stainless steel interior baffle system prevents liquid from sloshing and spilling during transport. Baffles can be easily removed for cleaning.



Drain Valve

The BOC can be easily emptied using the 3/4” valve at the rear of the caddy.



Durable Casters

Quiet, low-profile casters allow for easy portability and hold up in the harshest kitchen environments.

GILES Food Service Equipment

ISO 9001-2015 Certified

2750 Gunter Park Drive West • Montgomery, AL 36109 USA
Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free 800.554.4537
Website: www.gfse.com • Email: services@gfse.com

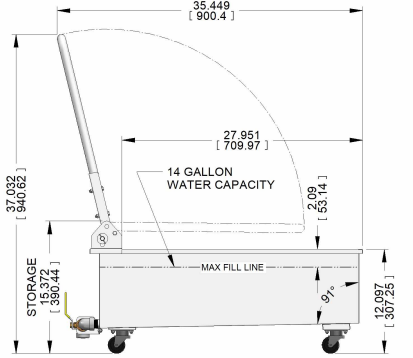
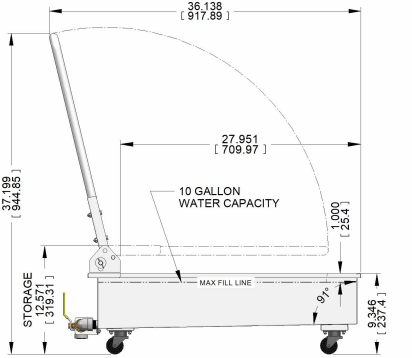
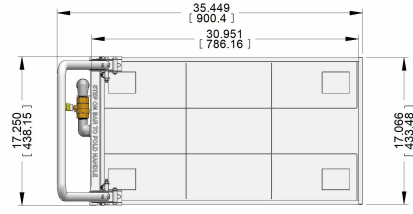
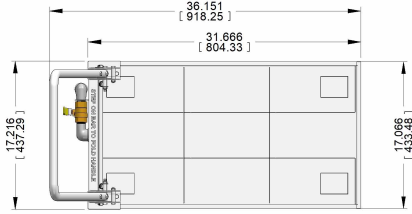
67272
REV-A
ECO3329
9/13/2024
PRINTED IN USA



PROVEN & TRUSTED SINCE 1952

Boil Out Caddy

BOC-10 & BOC-14



BOC-10
(10 gallon)

BOC-14
(14 gallon)

Specifications

*Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Dimensions:				
Model	Width	Depth	Height	Height (Folded)
BOC-10	17 -1/4" [438mm]	36-1/8" [918mm]	37-3/16" [945mm]	12-5/8" [321mm]
BOC-14	17-1/4" [438mm]	35-1/2" [902mm]	37" [940mm]	15-3/8" [391mm]

Shipping Specifications:		
Model	Weight	Shipping Dimensions
BOC-10	65 lbs.	25"[W] x 49"[D] x 13"[H]
BOC-14	45 lbs.	25"[W] x 49"[D] x 16"[H]

BOC-10: Fryer Compatibility Chart

Fryer Model	Capacity (Gallons)	# of Drain Cycles
GEF-400	7.5	1
GEF-560	10	1
GEF-720	12.5	2
GGF-400	8	1
GGF-720	14	2
GBF-70	12	2
GBF-80G	12.5	2
EOF-20-FFLT-24	18.5/26.5	2/3
EOF-10-10-FFLT-24	9.5/9.5/26.5	1/1/3
EOF-10-10-FFLT-24-24	9.5/9.5/26.5/26.5	1/1/3/3

BOC-14: Fryer Compatibility Chart

Fryer Model	Capacity (Gallons)	# of Drain Cycles
GEF-400	7.5	1
GEF-560	10	1
GEF-720	12.5	1
GGF-400	8	1
GGF-720	14	1
GBF-70	12	1
GBF-80G	12.5	1

How to Specify

1 Build Base Part Number: **X X X X X**

Model	Part Number
BOC-10	72086
BOC-14	72046

GILES Food Service Equipment
ISO 9001-2015 Certified

2750 Gunter Park Drive West • Montgomery, AL 36109 USA
Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free 800.554.4537
Website: www.gfse.com • Email: services@gfse.com

67272
REV-A
ECO3329
9/13/2024
PRINTED IN USA