



Project Name/No: _____ Item No: _____
 Quantity: _____ SIS#: _____ AIA/CSI#: _____

GBF-80G

Open Vat Gas Fryer



GBF-80GX1
 GBF-80GX2
 GBF-80GX3



Multi-purpose gas fryer designed to meet today's demand for high efficiency, flexibility, reliability and ease of operation. The fryer cooks delicious foods with minimum effort & expense to yield maximum profits. Perfect for a wide variety of menu favorites with plenty of capacity to feed a hungry crowd.

- **Natural** or **LP** gas model ... single fryer or multi-well batteries (X2 or X3).
- 18" square vat ... **80 lbs.** shortening capacity per full vat.
- High efficiency burners ... patented heat exchanger design (**US Patent 10,928,140 B2**). **80,000 BTU** heat input ... cooks evenly & provides rapid temperature recovery time while producing significantly lower flue stack temperatures.
- *Giles* intuitive computer controller delivers precise fryer control ... dual timers, 50 programmable cook cycle presets, **Low Oil Level** safety, energy-saving **COOL Mode**, **BOIL-OUT program**, **FORCE-FILTER function**, password protection & multiple display language choices.
- On-board oil filtering system ... robust 1/2-hp pump. Centralized system to serve all vats in a multi-well unit. Proper use can extend useful life of cooking oil by as much as 50%.
- Safety interlocks (*low oil, open drain valve, max temp, etc.*) greatly reduce potential for accidental oil fires.
- Fits into limited space (*21-3/4" wide*). Easy to clean & maintain ... durable stainless steel.
- Heavy-duty casters ... front (2) locking.
- **Options Available:**
 - ◊ **Auto-Basket Lifts** ... automatically lower & raise cooking baskets at beginning & end of cooking cycles. *Manual basket hanger rack is standard.*
 - ◊ **Oil Level Top-off** ... **available only for multi-well models:** With the press of a single button, pump oil from an on-board supply tank to top-off vat level, when needed.
 - ◊ **Factory-installed Bulk Oil Plumbing** ... **available only for multi-well models:** Convenient for connecting unit directly to a customer-supplied bulk oil system (fresh or waste oil) .



Design Features

Standard:

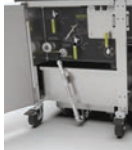
High-Efficiency Heat Exchanger ... US Patent 10,928,140 B2



Unique heat exchanger design; highly efficient, exceptional heat transfer, reduced fuel usage, rapid recovery & significantly lower exhaust stack temps. Delivers **80,000 BTU heat input** to evenly heat total volume of oil.

- **2-Year Parts & Labor Warranty + 7 yrs. for Heat Exchanger.**
- Two (2) cooking baskets per vat - basket hanger rack on header
- Computer controller - dual timers
- Redundant drain valve safety interlocks
- High-limit oil temperature protection
- Max. heat exchanger temperature safety interlock
- Low oil level safety interlock
- 5" casters ... front locking wheel brakes
- Heat-resistant brush set
- Stirring utensil
- Waste oil discharge hose
- Steel crumb scoop

On-board Oil Filter System



Drain, filter/recondition oil & refill vat in basically one step within about 5 mins. Features robust 1/2- hp filter pump. When used conscientiously, useful life of cooking oil can increase by as much as 50%.

Optional:

Automatic Basket Lift Option:



Load & start cook cycles in one step. Basket automatically lowers at start of cook cycle & raises when done ... no more over-cooking. Dump cooked product safely & easily. Lifts can be disabled, if desired.



Remote monitoring with Optional Giles' KITCHENTRAC® ...

unique opportunity using WiFi connectivity to monitor equipment in real time & compile operational data across multiple locations. Cooking equipment seamlessly communicates with our *KitchenTrac* server, providing you easy access to the critical data needed to manage effectively. **CLICK here for details ... service fees may apply.**

On-board Oil Level Top-Off Option [multi-well units ONLY]:

Each cook cycle reduces oil volume, which must be replenished routinely to ensure satisfactory performance. This option makes that task efficient & easy, using fresh oil stored in an on-board supply tank. Controller signals low oil level ... operator simply sets a valve & activates top-off oil pump with press of a single control panel pushbutton.

Bulk Oil Option - Direct Connection [multi-well units ONLY]:

Factory-installed plumbing provides capability to easily connect to & use a customer-provided bulk oil system (fresh or waste oil). A bulk system can fill & top-off vat with fresh oil and dispose of waste oil. **Fresh & Waste options are available together or separately.**

GILES Food Service Equipment ▪ ISO 9001 Registered

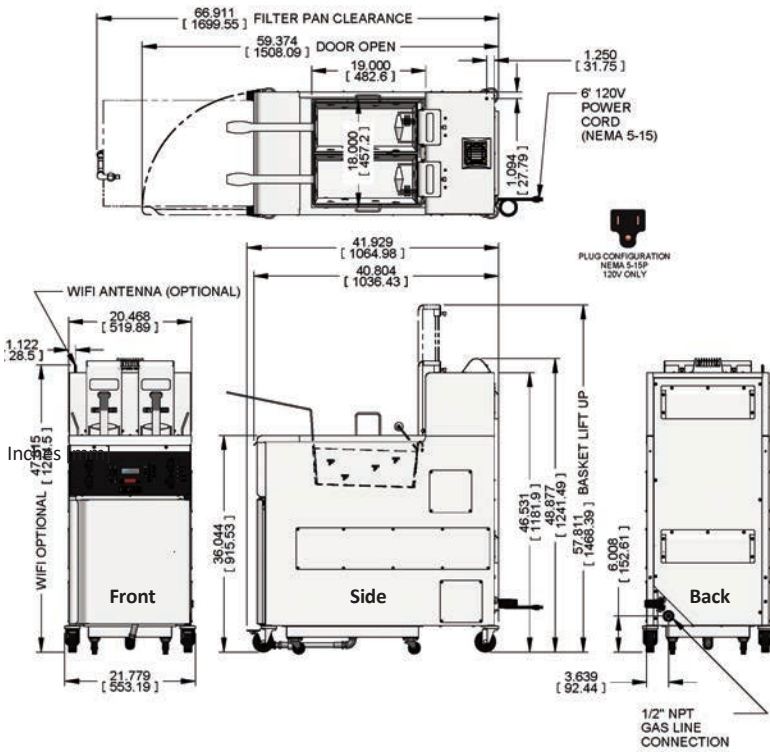
PO Box 210247; 2750 Gunter Park Drive W; Montgomery, AL 36109 USA
 334.272.1457 ▪ Fax 334.239.4117 ▪ Toll Free 800.554.4537 (US/Canada Only) ▪ www.gfse.com ▪ Email: services@gfse.com

GBF-80G Open Vat Gas Fryer

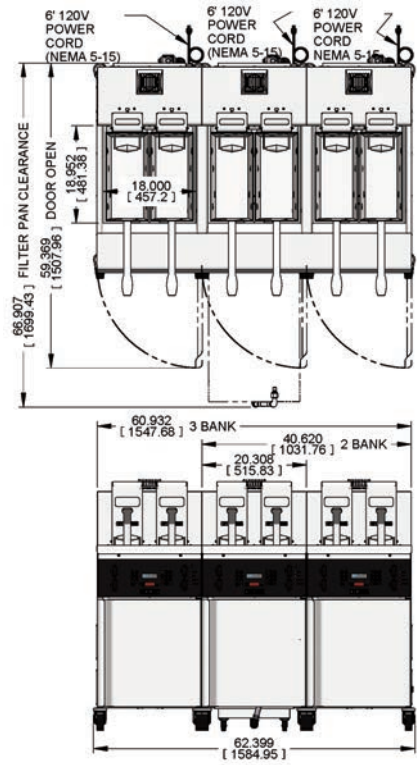
GBF-80/80G & GBF-80/80/80G

Project Name/No: _____ Item No: _____

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



MULTI-WELL MODEL



Specifications

Construction: 18 & 20-ga high-grade stainless steel ... dual stainless gas burners w/pre-mix blower, 80,000 BTU total heat input

| Dimensions: | | | | | | |
|-------------|------------------|------------------|------------------|------------------------|------------------------------------|---|
| Model | Width | Depth | Height | Floor Space | Cook Vat | Baskets |
| Single | 21.78" [553 mm] | 43.54" [1106 mm] | 48.88" [1129 mm] | 6.6 sq.ft [0.61 sq.m] | 18" W X 19" L [457 mm X 481 mm] | 8.1" W X 17" L X 5.9" D [205 mm X 432 mm X 149 mm] |
| 2-Bank | 40.62" [1032 mm] | 43.54" [1106 mm] | 48.88" [1129 mm] | 12.3 sq.ft [1.14 sq.m] | | |
| 3-Bank | 62.40" [1585 mm] | 43.54" [1106 mm] | 48.88" [1129 mm] | 18.9 sq.ft [1.76 sq.m] | | |

| Electrical Specifications: | | | |
|----------------------------|-------|------|------------------|
| Voltage | Phase | Amps | Wiring |
| 120 | 1 | 5.9 | Cordset Included |

| Fuel Gas Specifications: INSTRUCTIONS MUST BE FOLLOWED |
|---|
| <ul style="list-style-type: none"> 80,000 BTU total heat input per vat Fuel type: Natural (input press. 7" w.c.) or LP (input press. 12" w.c.) 1/2" gas supply line required. In-line regulator provided (additional may be required @ installation) |

- Computer Controller:**
- 50 programmable menu item cooking cycles
 - Temperature setting range: 50° - 350°F [177°C]
 - High Limit Temperature: 515°F [268°C]
 - Features: Cool Mode, Force Filter feature, Multiple safety interlock alarms

- Capacities:**
- Cooking Oil: 80 lbs [36 kg]
 - Product: 8-way cut chicken ... 26 lbs [11.8 kg] w/o baskets (**approx.**)
French fries 5 lbs [2.3 kg] total ... 2.5 lbs per basket

| Shipping Specifications: | | | | | | |
|--------------------------|---------------|---------------|---------------|----------------------|-------------------|-------------------|
| Model | Width | Depth | Height | Cube | Crated Weight | Uncrated Weight |
| Single | 35" [889 mm] | 47" [1194 mm] | 54" [1372 mm] | 51 cu ft [1.4 cu m] | 485 lbs [220 kg] | 410 lbs [186 kg] |
| 2-Bank | 53" [1346 mm] | 47" [1194 mm] | 54" [1372 mm] | 78 cu ft [2.2 cu m] | 900 lbs [408 kg] | 780 lbs [354 kg] |
| 3-Bank | 74" [1880 mm] | 47" [1194 mm] | 54" [1372 mm] | 109 cu ft [3.1 cu m] | 1346 lbs [611 kg] | 1140 lbs [517 kg] |

Accessories Provided w/Fryer:

- | | | |
|-------------------------------|-------------------------------------|-------------------|
| (2) Cook Baskets per well | Heat-resistant Scrub Brush | Stirring Utensil |
| (1) Crumb/Vat Screen per well | Heat-resistant Straight Round Brush | Steel Crumb Scoop |
| Waste Oil Discharge Hose | Heat-resistant L-shape Round Brush | |

GBF-80G Open Vat Gas Fryer

GBF-80/80G & GBF-80/80/80G

Project Name/No: _____ Item No: _____

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

How To Specify: Model GBF-80G, GBF-80/80G, GBF-80/80/80G

1 Fuel Gas Option + Model Configuration + KITCHENTRAC®

Select Applicable Item Number

| Fuel Type | Voltage | Phase | Hz | Select Item Number for Model & Configuration | | | | | |
|-----------|---------|-------|----|--|-----------|------------|-----------|---------------|-----------|
| | | | | GBF-80G | | GBF-80/80G | | GBF-80/80/80G | |
| | | | | Item No. | *w/K.Trac | Item No. | *w/K.Trac | Item No. | *w/K.Trac |
| NAT | 120 | 1 | 60 | 71788 | 71788W | 71910 | 71910W | 71988 | 71988W |
| LP | 120 | 1 | 60 | 71872 | 71872W | 71911 | 71911W | 71989 | 71989W |

* Unit with KITCHENTRAC® monitoring option - STANDARD service is free ... advanced BUSINESS or ENTERPRISE service subscriptions require a monthly usage fee per connected controller.

2 Select Fryer Options (up-charge will apply):

Add Option Code to Item Number • Ex: 71878-L, 71910-BW

| Option | Code | Description |
|-------------------------|------|---|
| Basket Lift | L | Two (2) automatic basket lifts (per well)** Fryer comes standard with basket hanger rack. |
| Add Oil Top-Off* | T | On-board oil level top-off system (internal oil storage tank) <i>MULTI-WELL UNITS ONLY</i> |
| Bulk Fresh Oil | B | Fryer plumbed for connecting directly to a <u>customer-supplied</u> bulk fresh oil supply system ... available for <i>MULTI-WELL UNITS ONLY</i> |
| Bulk Waste Oil Handling | W | Fryer plumbed for connecting directly to a <u>customer-supplied</u> bulk waste oil system ... available for <i>MULTI-WELL UNITS ONLY</i> |

* Not compatible with *Bulk Fresh Oil* option [B]

** Multi-well system - [L] specifies lifts on all vats ... [L1], [L2] to specify exceptions

3 Fryer Supplies Purchased Separately:

Specify Qty. & Part No.

| ✓ | Qty | Description | Part Number |
|---|-----|--|-------------|
| | | Filter Paper, case of (100) sheets | 60819 |
| | | Filter Powder, case of (60) portion packets | 72004 |
| | | Giles Fryer Boil Out, case of (24) 6 oz. packets | 72003 |

4 Shipping:

Specify shipping method

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