



Responsive. Reliable.

Project Name/No: _____ Item No: _____

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

Electric Open Vat Banked Fryer

Model EOF10-10/FFLT/24

Model EOF10-10/FFLT/24/24



EOF10-10/FFLT/24



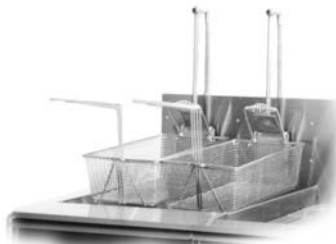
EOF10-10/FFLT/24/24

Now you're Cooking! Increase productivity and take profits to the **Bank** with the Giles Banked Fryer system. Specifically designed for high volume food service operators where cooking large quantities of product quickly and efficiently is a big priority.

- High capacity fryer wells; either (2) 10" + (1) 24" - **or** - for ultimate capacity (2) 10" + (2) 24". Smaller 10" wells are ideal for seafoods or other products where flavor transfer may be a concern.
- Built-in Dump Station between units; drain tube returns oil runoff to on-board filtration system.
- Fast recovery time, turn more loads per operating shift. Cook times can be shorter since oil quickly recovers to setpoint temperature after fresh product is dropped (even frozen).
- Easy-to-use Computer Controller with intuitive user interface:
 - Accurately regulates oil temperature and cooking time.
 - Programmable Cook Timer for each basket ... fifty (50) programmable Menu Item cooking presets.
 - Monitors fryer operation ... displays messages and alarms.
 - Includes idle **COOL Mode**, **FORCE FILTER** function, **BOIL-OUT program**, available password control, and multi-language selections.
- On-board Oil Filtration System minimizes the work of filtering oil ... Robust 1/2 HP Pump. Serves all units in the bank. Proper use can extend cooking oil life by as much as 50%
- Auto-Basket Lift system is a standard feature on the 10" wells to automatically lift basket of cooked product from oil at end of cook cycle. Available as **option** for 24" units.
- Swivel casters for mobility ... front casters have locking brakes.



Design Features:



Automatic Basket Lift: Load, set and start cook cycle in essentially one step. Basket automatically lowers when started and raises when done cooking, lifting

cooked product from the hot oil ... no more over-cooking. Dumping of cooked product is safe and easy. Lifts can be disabled if desired.

Included as standard on the 10" vats ... optional for others.



On-Board Oil Filtration System: Designed to complete a filter cycle in 5 minutes. Uses disposable paper filter media, or **optional reusable steel mesh filter screen**. Provides for 1-step draining, oil filtering, and vat cleaning. Turn a single valve to refill vat with reconditioned oil. When used properly, can increase useful life of oil by at least 50%.

Standard Features:

- Built-in single oil filtration system with 1/2 HP Pump
- Micro-processor Fryer Controller
- Drain Valve safety interlock for added safety
- High-limit oil temperature protection
- Max. Element temperature safety shutdown
- Waste Oil Discharge Hose
- 5" Swiveling Casters ... Front casters have locking brakes
- Heat-resistant Brush Set
- Product Stirring Utensil
- Steel Crumb Scoop
- 2-Year Parts & Labor Warranty

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

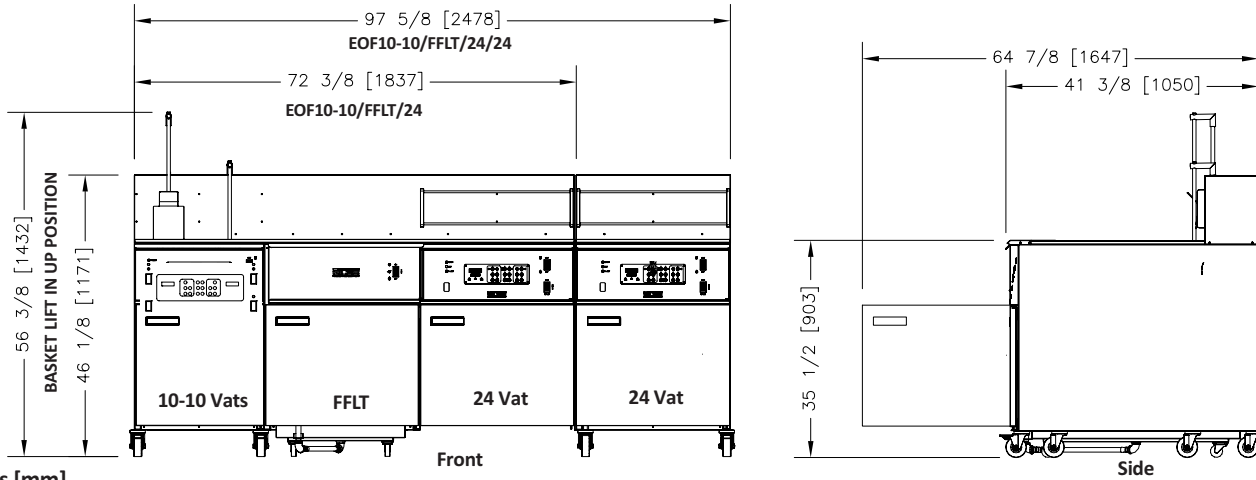
Printed in USA, Form 63991 (Rel. Date: May.2006, Rev. Date: Jan.2018, Rev. D)

Project Name/No: _____ Item No: _____

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

Electric Banked Fryer

Model EOF10-10/FFLT/24 & EOF10-10/FFLT/24/24



Inches [mm]

Specifications

Construction: 16 to 20-Ga Stainless Steel; Welded S/S Frame; 24" Wells - Incoloy round Heating Elements; 10" Wells - Stainless flat Firebar Elements

Electrical Specifications per Fryer Unit:				
Unit	Watts	Voltage	Phase	Amps
EOF10-10	24 kW Total [12 kW ea. well]	208	3	68
		480	3	31
EOF-24	30 kW	208	3	100
		480	3	43

• SERVICE CORDS NOT INCLUDED
 • EACH FRYER UNIT REQUIRES SEPARATE POWER SUPPLY

Dimensions:				
Model	Width	Depth	Height	Floor Space
EOF10-10/FFLT/24	72-3/8"	41-3/8"	46-1/8"	20.8 sq.ft
	[1837 mm]	[1050 mm]	[1172 mm]	[1.9 sq.m]
EOF10-10/FFLT/24/24	97-5/8"	41-3/8"	46-1/8"	28.1 sq.ft
	[1665 mm]	[1050 mm]	[1172 mm]	[2.6 sq.m]

Shipping Specifications:			
Model	Crated Wt.	Crated Dimensions	Cube [cu m]
EOF10-10/FFLT/24	1069 lb [485 kg]	50"W x 106"L x 61"H [1270 mm x 2692 mm x 1549 mm]	187.1 cu ft [5.3 cu m]
EOF10-10/FFLT/24/24	1,311 lb [595 kg]	50"W x 106"L x 61"H [1270 mm x 2692 mm x 1549 mm]	187.1 cu ft [5.3 cu m]

Capacities per Fryer Unit:			
Size	Oil	Product	Approx Pieces of Chicken
10" Vat	58 lbs [26 kg]	12-15 lbs [5-6 kg]	40 pcs. (8-way cut, 3.5 lb bird)
24" Vat	170 lbs [77 kg]	36-42 lbs [16-19 kg]	96 pcs. (8-way cut, 3.5 lb bird)

Vat Size: EOF10 = 10" x 20"; EOF24 = 20" X 24"

Computer Cooking Controller (each Fryer Unit):

Cooking temperature adjustable to max. 375°F [191°C]
 Dual Basket Timers EOF-24 / Single Timer each Vat EOF10-10
 (50) programmable Menu Item Cooking Presets
 Features **COOL Mode**, **FORCE FILTER** function, **BOIL OUT** function
 High-Limit Temperature Safety Shutdown = 450°F [232°C]

Accessories Included

- | | | | |
|----------------------------|------------------------------|--------------------------------|--------------------------|
| (2) Cook Baskets, EOF10-10 | FFLT Ribbed Grate | (1) Heat-resist. L-Shape Brush | Filter Pan Crumb Catcher |
| (1) Fry Screen [ea. well] | (1) Heat-resist. Pot Brush | (1) Drain Clean-out Tool | Stirring Utensil |
| Waste Oil Discharge Hose | (1) Heat-resist. Drain Brush | (1) Small Drain Brush | Crumb Shovel |
| (1) Scoop-Style Basket | | | |

How To Specify

- 1 Model & Electrical Options**
 Specify Part Number from following:

✓	Model	Volt	Phase	Hz	Item Number
	EOF10-10/FFLT/24	208	3	60	71116
		480	3	50	71119
	EOF10-10/FFLT/24/24	208	3	60	71121
		480	3	60	71124

- 2 Accessories (purchased separately):** Specify part no. & quantity.

✓	Qty	Description	Part Number
		Scoop-style Basket	70430
		Basket, EOF20 (Blue Handle)	70420
		Basket, EOF24	70421
		FFLT Ribbed Grate	70085
		Filter Paper, Case of (100) sheets	60328
		Filter Powder, Case of (60) packets	72004
		Boil Out, Case of (4) 8-lb containers	72003
		Tool Holder/Splash Guard	71523

- 3 Shipping**
 Specify shipping preference.

GILES Food Service Equipment

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

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