



PROVEN & TRUSTED SINCE 1952

Project Name/No: \_\_\_\_\_ Item No: \_\_\_\_\_  
Quantity: \_\_\_\_\_ SIS#: \_\_\_\_\_ AIA/CSI#: \_\_\_\_\_

# Multi-Purpose Electric Open Vat Fryer

## EOF-20, 20/20, 20/20/20



The **EOF-20 Electric Open Vat Fryer** is a multi-purpose fryer, featuring a 20" square cook vat ... designed for food service operators needing to cook larger quantities of product, quickly & efficiently. The single unit version alone is capable of ample productivity, and since the model is available in multi-well versions (2 & 3 wells), capacity can quickly be increased.

- 20" wide vat with capacity for *115 lbs. of liquid shortening*.
- *24,000 Watts* cooking power per vat ... rapid recovery time shortens cook cycles, even with frozen products ... turn more loads per operating shift.
- Giles intuitive computer controller ... accurately regulates cooking time & temperature, dual timers, programmable cook presets for up to 50 menu items, monitors fryer operation, displays instructional & alarms info ... features **COOL Mode**, **FORCE FILTER** control, **BOIL-OUT** program, password security control & multi-language display selections.
- On-board oil filtration system with robust 1/2 hp pump ... minimizes work of filtering oil ... the central system serves all vats in multi-well versions.
- **Optional Basket Lifts** ... automatically lowers & raises cooking baskets at beginning & end of cook cycles. *On banked versions, you can select the number of wells to be equipped ... if not on all units, lifts will be installed left-to-right.*
- **Optional KITCHENTRAC® Equipment Monitoring** ... WiFi connectivity allows you to continuously monitor fryer operations remotely via any web-connected device.

### Features:

#### Standard:

- **2-Year Parts & Labor Warranty**
- Two (2) cooking baskets per well (std. basket hanger rack)
- One (1) 12x12 Scoop Basket.
- Computer controller.
- Dual drain valve interlocks for safety redundancy.
- High-limit temperature protection.
- Max. element temperature interlock.
- 5" casters ... front w/ locking brakes.
- Heat-resistant Brush Set.
- Product Stirring Utensil.
- Waste Oil Discharge Hose.
- Filter Pan Insert - debris & large crumb catcher screen.
- Steel Crumb Scoop.

#### On-board Oil Filtration:



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

#### Optional:

**Auto-Basket Lifts:** Load product, set & start cook cycles in one step. Basket automatically lowers when started & is raised when done cooking, lifting cooked product from the hot oil ... no more over-cooking. Dumping cooked product is safe & easy.  
*The lifts can be disabled if desired.*



**Remote monitoring with Optional Giles' KITCHENTRAC®** ... provides a unique opportunity using WiFi connectivity to monitor equipment in real time and collect critical data across multiple locations. Your cooking equipment will seamlessly communicate with the KitchenTrac server and allow easy access to the critical data you need to manage effectively. [CLICK here for details](#) ... **service fees required for use.**

**GILES Food Service Equipment** ▪ ISO 9001 Registered

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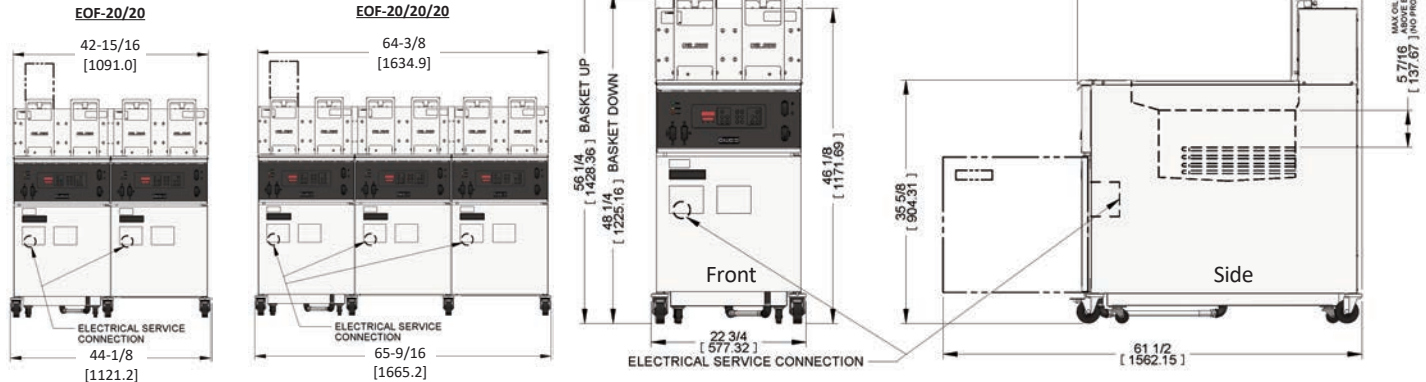
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### Specifications

**Construction:** 16 - 20-ga formed stainless steel sheet metal; welded stainless steel tubular frame; round Incoloy heating elements

Electrical Specifications per Fryer Well:					
Watts	Voltage	Hz	Phase	Amps	Wire
24,000	208	60	3	76	3 wire + Grnd
	480	60	3	33	3 wire + Grnd

▪ SERVICE CORD NOT PROVIDED  
▪ EACH UNIT OF BANKED VERSION REQUIRES SEPARATE POWER SUPPLY

**Vat Size:** 20" x 20"

#### Computer Cooking Controller (each Fryer):

Cooking temperature - adjustable to max. 375°F [191°C]  
Dual Cooking Timers - (50) programmable menu item cooking presets  
Features - **COOL Mode**, **FORCE FILTER** function, **BOIL OUT** function  
High-Limit Temperature Safety Shutdown = 450°F [232°C]

#### Fryer Capacity (each Fryer):

Shortening: 115 lbs. [52 kg]  
Product: 27 - 30 lbs [12 - 14 kg] 8-way cut chicken

Dimensions:				
Model	Width	Depth	Height	Floor Space
EOF-20	22-3/4" [577 mm]	41-13/16" [1062 mm]	46-1/8" [1172 mm]	6.5 sq.ft [0.6 sq.m]
EOF-20/20	44-1/8" [1121 mm]	41-13/16" [1062 mm]	46-1/8" [1172 mm]	12.8 sq.ft [1.2 sq.m]
EOF-20/20/20	65-9/16" [1665 mm]	41-13/16" [1062 mm]	46-1/8" [1172 mm]	19.0 sq.ft [1.8 sq.m]

Shipping Specifications:			
Model	Crated Wt.	Crated Dimensions	Cube [cu m]
EOF-20	465 lb [211 kg]	35"W x 45"L x 60"H [889 mm x 1143 mm x 1524 mm]	54.7 cu ft [1.5]
EOF-20/20	715 lb [324 kg]	50"W x 45"L x 60"H [1270 mm x 1143 mm x 1524 mm]	78.1 cu ft [2.2]
EOF-20/20/20	1,005 lb [456 kg]	72"W x 45"L x 60"H [1829 mm x 1143 mm x 1524 mm]	112.5 cu ft [3.2]

### Accessories Included

(2) Cook Baskets ea. fryer, (1) Scoop Basket, (1) Fry Screen ea. fryer, Waste Oil Discharge Hose, Filter Pan Insert, (5) Sheets Filter Paper, Pot Brush, Drain Brush, Stirring Utensil, Crumb Scoop, Drain Clean-out Tool & Operations Manual.

### How To Specify

- 1 Model + Electrical Option:**  
Choose Applicable Item Number

✓	Model	Voltage	Hz	Phase	Item No.
	EOF 20	208	60	3	71710
		480	60	3	71707
	EOF 20/20	208	60	3	71717
		480	60	3	71719
	EOF 20/20/20	208	60	3	71720
		480	60	3	71722

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

- 2 Specify Basket Lift Option (upcharges apply):**  
Append Code to Item No. as described below

Code	Description
None	Standard, no basket lifts - fryer w/ hanger rack
L	Unit w/Lifts ... All units on banked version, e.g. 71710-L, 71717-L
L1	2 & 3-Banked version - Lifts on (1) unit only, e.g. 71719-L1
L2	3-Banked version - Lifts on (2) units only, e.g. 71720-L2

- 3 Additional Accessories (purchased separately)**  
Specify Qty. & Part No.

✓	Qty	Description	Part No.
		Product Scoop	70430
		Basket, EOF-20	70420
		Filter Paper, (100) Sheets	60709
		Filter Powder, (60) Packets	72004
		Boil Out - Case of (24) 6-oz. packets	72003
		Stainless Filter Screen	41019

- 4 Shipping:**  
Specify shipping method