



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

# Open Vat Electric Fryer Model GBF-35 / GBF-50



380-415V ONLY



Small footprint, multi-purpose fryer cooks a wide variety of menu items quickly & easily. Rapid temperature recovery can help boost productivity, enabling this compact unit to handle those unexpected heavy sales periods with ease.

- 14" square fry vat ... choose **35 lb.** or **50 lb.** shortening capacity ... GBF-50 model has a deep cool zone to help minimize crumb carbonization, ideal for fresh breaded products ... lower oil volume of the GBF-35 model can lower your operating costs .. perfect for french fries.
- 18,000W /3-ph, 10,000W /3-ph or 10,000W /1-ph ... all have plenty of cooking power.
- Compact cabinet design ... single unit is only 16" wide (approx.).
- Can be ordered as a 2 or 3-well banked fryer battery.
- Intuitive computer controller ... accurately regulates cooking time & temperature, dual timers, programmable cook presets for up to 50 menu items, monitors fryer operation, displays instructional & alarm info ... features **COOL Mode**, **FORCE FILTER** control, **LOW OIL** detection, **BOIL-OUT** program, password security control & multi-language selections.
- **On-board Oil Filtration** system helps minimize the task of filtering oil. Features a robust 1/2 hp pump. Centralized system serves all vats in a banked system. Sustainable, stainless steel, **Filter Screen** is provided as standard ... eliminates filter paper, helping reduce cost of operation.
- Durable stainless steel construction for long life and easy cleaning.
- Durable 5" casters provide easy portability ... front locking brakes.
- **Available Options:**
  - ◊ **Oil level top-off system** ... fresh oil supplied from an on-board saddle tank (or from a customer-provided bulk fresh oil supply).
  - ◊ **Direct connection** for bulk oil management systems (fresh supply and/or waste).
  - ◊ **Auto-Basket Lifts** ... automatically lowers & raises cooking baskets into & out of vat at beginning & end of cook cycle. *Manual basket hanger rack is standard.*
  - ◊ **Optional Giles KITCHENTRAC®** remote monitoring capability is available for the GBF.

## Standard Features:

**On-Board Oil Filtration System:** Robust 1/2 hp



pump, designed to complete a filter cycle in 5 mins. Filters oil through a sustainable, stainless steel mesh, filter screen (or filter paper). One-step drain, crumb flush & filtering. One turn of a valve refills vat with filtered reconditioned oil.

Proper use can increase oil life by as much as 50%.

- **2-Year Parts & Labor Warranty**
- Built-in oil filtration system, 1/2 hp pump
- Computer Controller
- Oil temperature high-limit shutdown
- Drain valve safety interlock
- Low oil level detection
- High element temp safety control
- Durable 5" Casters - front locking wheels
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Metal Crumb Scoop
- Sustainable, stainless steel, oil filter screen

## Optional Features:

### Auto-Basket Lift Option:



Load, set and start cook cycle in one step. Basket automatically lowers when started and raises when done cooking, lifting cooked product from the hot cooking oil ... no more over-cooking. Dumping cooked product is safe and easy. Lifts can be disabled if desired.

### Oil Level Top-Off



Each cook cycle reduces oil volume in the vat which must be replenished routinely to ensure satisfactory performance. This option makes the task efficient & easy. Fresh oil is stored in a **Saddle Tank**, hanging on cabinet side. A fryer with a bulk oil option can receive fresh oil from a bulk oil supply. When controller signals low oil level, a top-off pump is operator activated with a single control panel switch.



### Remote monitoring with Optional Giles' KITCHENTRAC®

Monitor your cooking equipment via WiFi connectivity ... enhance consistency & food quality, increase efficiency & savings, increase flexibility, track real-time data to get a picture of kitchen activity all day, see menu & operational trends, insure proper equipment upkeep, etc. all from any web connected device. **Small monthly server hosting fee required.**

### Bulk Oil Option - Direct Connection

Optional internal fryer plumbing provides capability for easy direct connection to a customer-provided bulk oil management system. Efficiently fill or top-off vat with fresh oil and/or dispose of waste oil using a bulk system. **Either, fresh oil or waste oil, is available as a separate option.**

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

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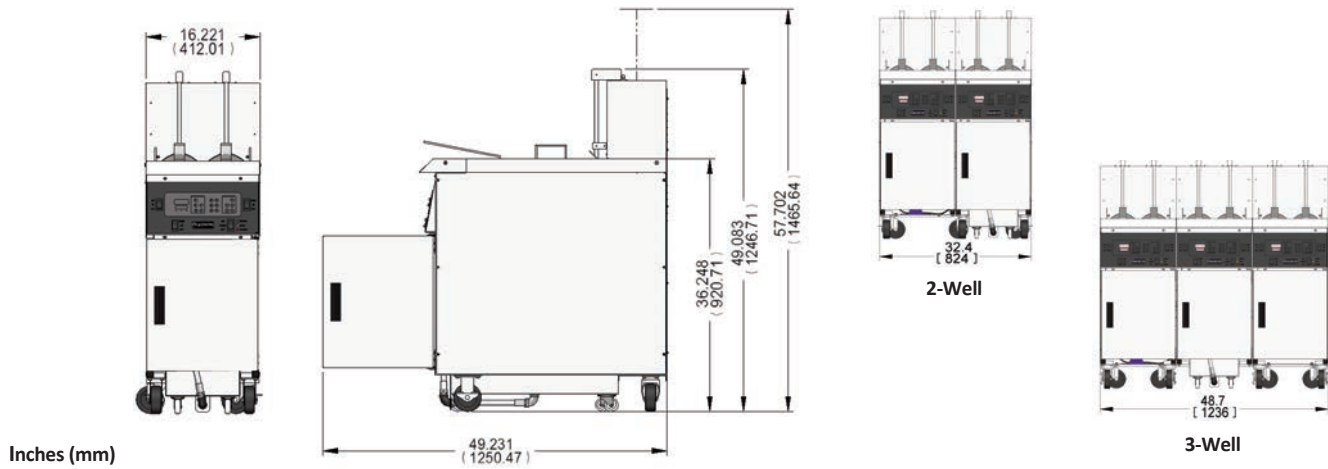
Printed in USA, 65684 (Rel. Date: Jan.2011, Rev. Date: Aug.2022, Rev. I)

# Open Vat Electric Fryer

## Model GBF-35 & GBF-50

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**Construction:** 16 to 20 ga. 430-series stainless steel; stainless steel tubular frame; (2) stainless Firebar heating elements

Electrical Specifications:				
Volts	Ph	Hz	kW [per Vat]	Amps [per Vat]
208	1	60	10	50
	3	60	10	28
	3	60	18	51
240	1	60	10	43
	3	60	10	24
	3	60	18	44
380-415	3	50	15 - 18.6	26 - 28

Dimensions:				
Config.	Width	Height	Depth	Floor Space
Single	16.2 in (412 mm)	49.1 in (1247 mm)	35.4 in (900 mm)	4.0 sq ft (0.37 sq m)
2-Bank	32.4 in (824 mm)	49.1 in (1247 mm)	35.4 in (900 mm)	8.0 sq ft (0.74 sq m)
3-Bank	48.7 in (1236 mm)	49.1 in (1247 mm)	35.4 in (900 mm)	12.0 sq ft (1.11 sq m)

- Power output will vary according to input power
- Service cords **NOT** included
- Each unit in a banked system requires separate power supply

Capacities [per Vat]:			
Model	Oil	Fries [total]	Chicken mixed pieces [total]
GBF-35	35 lbs [15.9 kg]	5 lbs [2.3 kg]	7 lbs (8-way cut, 3-1/3 lb bird)
GBF-50	50 lbs [22.6 kg]	5 lbs [2.3 kg]	12 lbs (8-way cut, 3-1/3 lb bird)

Shipping Specifications:			
Config.	Crated Wt	Crated Dimensions	Cube
Single	385 lb (175 kg)	35"W x 45"L x 60"H [889 mm x 1143 mm x 1524 mm]	55 cu ft (1.6 cu m)
2-Bank	565 lb (256 kg)	51"W x 45"L x 60"H [1295 mm x 1143 mm x 1524 mm]	80 cu ft (2.3 cu m)
3-Bank	768 lb (348 kg)	67"W x 45"L x 60"H [1651 mm x 1143 mm x 1524 mm]	105 cu ft (3.0 cu m)

**Vat Size:** 14 x 16-1/4"

**Basket Size:** 6-1/2" [W] x 13-1/4" [L] x 6" [D]

**Computer Controller (each fryer):**

Cooking temperature adjustable to **max. 350°F [177°C]**

Dual basket timer, (50) programmable cooking presets, **COOL Mode**, **FORCE FILTER** control, **LOW OIL** detection, **BOIL-OUT** program, password security, multiple language selections, max. element temp safety.

High-Limit Oil Temperature Safety Shutdown = **450°F [232°C]**

**Accessory Items Included:** (2) fry baskets ea. vat • (1) Crumb Screen ea. vat • Round-bristle drain brush • Utility/pot brush • Round-bristle L-shape brush • Stirring utensil • Crumb scoop • Waste oil discharge hose

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.



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## How To Specify

### 1 Electrical Option : Choose Applicable Item Number

✓	Model	Volt	Phase	Hz	kW	Item Number	*w/WIFI Option	
	GBF-35	208	3	60	18	71562	71562W	
			3	60	10	72009	72009W	
			1	60	10	72010	72010W	
		240	3	60	18	71563	71563W	
			3	60	10	72011	72011W	
			1	60	10	72012	72012W	
		380-415	3	50	15-18.6	71568	71568W	
	GBF-50	208	3	60	18	71558	71558W	
			3	60	10	71986	71986W	
			1	60	10	71930	71930W	
		240	3	60	18	71559	71559W	
			3	60	10	71987	71987W	
			1	60	10	71931	71931W	
			380-415	3	50	15-18.6	71566	71566W

### 2 Select Configuration + Lift Option: Choose as indicated

✓	Option	Select Configuration + Lift Option	
	Single	1	Choose configuration
	Banked	2 3	
	Basket Lifts	0 1 2 3	Choose # units w/lifts

Build part no. = XXXXXX-[1,2,3] config + [0,1,2,3] lift option  
 71558-10 = single, 208V/3ph, 18kW, no basket lifts  
 71930-22 = 2-bank, 208V/3ph, 10kW, basket lifts both wells  
 71931W-11 = single, 240V/1ph, w/KitchenTrac + basket lifts

When mix of "lift & no lift" is specified on a banked system, unit(s) with lifts will be oriented from the left side. Units without basket lifts have standard hanger rack.

\* Units ordered with KITCHENTRAC® WiFi option require a small monthly server hosting fee for the service. Each controller unit on a banked system requires separate fee.

### 3 Choose Oil Plumbing Option: Make selections as indicated

✓	Option	Code	
	Add Oil Top-Off	T*	Vat top-off system w/saddle tank fresh oil supply
	Bulk Fresh Oil	B	Bulk fresh oil supply system connection
	Bulk Waste Oil	W	Bulk waste oil handling system connection

\* Option [T] is not compatible with option [B]

### 4 Create Item Number w/Options:

Append your option code selections to the base item number created in step #2, as shown below:

71558-11 = Std plumbing, no option  
 71558W-11-W = Bulk waste oil option  
 71930-10-TW = Add oil topoff + bulk waste oil option  
 71558-11-B = Bulk fresh oil supply option

*If needed, call factory for more information or assistance in specifying your appliance choice*

### 5 Additional Accessories & Supplies (sold separately) \* provided w/fryer

✓	Qty	Item Description	Item Number	✓	Qty	Item Description	Item Number
		*Fry Basket, 13-1/4 x 6-1/2 x 6	*41040			Boil Out (case of 4 - 8 lb jars)	72003
		*Crumb Screen/Basket Support	*41041			*Utility Brush	*71100
		*Stainless, Mesh Filter Screen	*41078			*Round-bristle Straight Drain Brush	*71025
		Fry Pot Cover	93362			*Round-bristle L-Shape Brush	*93609
		Filter Paper (case of 100 sheets)	65871				
		Filter Powder (case of 60 - 5 oz packets)	72004				

### 6 Shipping: Specify shipping method

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