

Responsive. Reliable.

Project Name/No: _____ Item No: _____

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

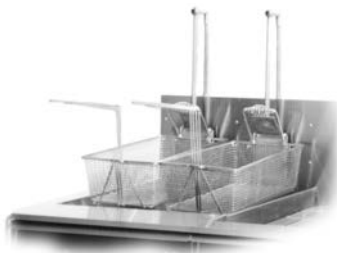
Electric Open Vat Banked Fryer Model EOF-20/24/24 "Space-Saver Version"



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

- Ultimate capacity square cook vats: (1) 20" vat + (2) 24" vats.
- More compact, space-saving configuration without Dump Station, consumes less floor-space and requires less hood-space, but still providing benefit of three (3) large vats in one unit.
- Fast recovery time, eliminates wasted waiting time between loads. Turn more loads per operating shift. Cook times can be shorter since oil quickly recovers to setpoint temperature after dropping fresh product (even frozen).
- Easy-to-use Computer Controller:
 - Accurately regulates oil temperature and cooking time.
 - Programmable timer for each basket ... fifty (50) programmable menu item cooking presets.
 - Monitors fryer operation ... displays messages and alarms.
 - Includes standby **COOL Mode**, **FORCE FILTER** function, **BOIL-OUT** program, password control, and multi-language selections.
- Central on-board oil filtration system for all three (3) vats; minimizes the work of oil filtering ... robust 1/2 HP pump. Proper use can extend cooking oil life by as much as 50%
- Auto-Basket Lift system is a standard feature on the 20" vat. Automatically lowers and raises basket at the beginning and completion of a cook cycle. Available as **option** for 24" units.
- Swivel casters provide mobility ... locking front casters.

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:

- Central on-board oil filtration system with 1/2 HP pump
- Computer Controllers
- 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

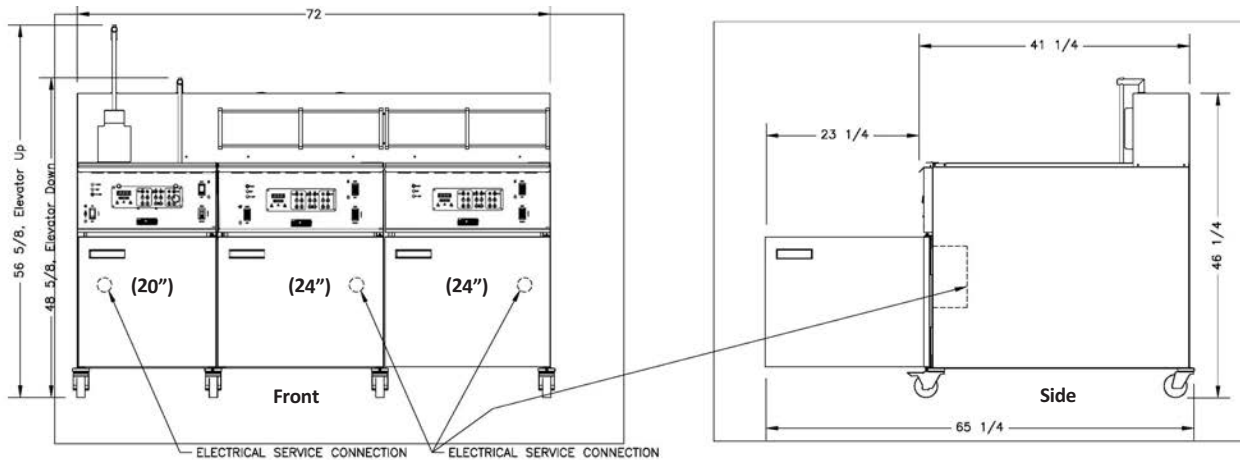
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Form 60820 (Rel. Date: Sep.2002, Rev. Date: Jan.2018, Rev. E)

Electric Banked Fryer

Model EOF-20/24/24

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



Inches [mm]

Specifications

Construction: 16-Ga to 20-Ga Stainless Steel; Welded S/S Frame; round Incoloy Heating Elements

Electrical Specifications per Fryer Unit:				
Vat Model	Watts	Voltage	Phase	Amps
EOF-20	24 kW	208	3	76
		240	3	66
		480	3	33
EOF-24	30 kW	208	3	100
		240	3	87
		480	3	43

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

Dimensions:			
Width	Depth	Height	Floor Space
72" [1829 mm]	41-3/8" [1050 mm]	46-1/8" [1172 mm]	20.7 sq.ft [1.9 sq.m]

Shipping Specifications:		
Crated Wt.	Crated Dimensions	Cube [cu m]
1250 lb [567 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]

Vat Size: EOF20 = 20" x 20"; EOF24 = 20" X 24"

Computer Cooking Controller (each Fryer Unit):

Cooking temperature adjustable to max. 375°F [191°C]
 Dual Basket Cook Timers, (50) programmable Menu Item Cooking Presets
 Features **COOL Mode**, **FORCE FILTER** function, **BOIL OUT** program
 High-Limit Temperature Safety Shutdown = 450°F [232°C]

Capacities per Fryer Unit:			
Size	Oil	Product	Approx Pieces of Chicken
20" Vat	115 lbs [52 kg]	27-30 lbs [12-14 kg]	80 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)

Accessories Included

- | | | | |
|--------------------------|------------------------------|--------------------------------|--------------------------|
| (2) Cook Baskets, EOF-20 | (1) Scoop-Style Basket | (1) Heat-resist. L-Shape Brush | Filter Pan Crumb Catcher |
| (1) Fry Screen [ea. vat] | (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 |

How To Specify

1 Model & Electrical Options

Specify Part Number from following:

✓	Voltage	Hz	Phase	Part Number
	208	60	3	70981
	240	60	3	70982
	480	60	3	70983

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

✓	Qty	Description	Part Number
		Scoop-style Basket	70430
		Basket, EOF20 (Blue Handle)	70420
		Basket, EOF24	70421
		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.

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.



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