



Responsive. Reliable.

Project Name/No: _____ Item No: _____

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

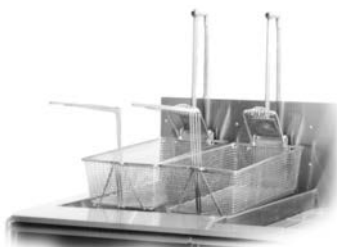
Banked Fryer Model EOF 10-10/20

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

- Smaller footprint is ideal for limited space kitchen areas.
- High capacity square cook vats: (2) 10" vats + (1) 20" vats. Smaller 10" vats are ideal for seafoods or other products where flavor transfer may be a concern.
- 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 fresh product is dropped (even frozen).
- Easy-to-use Computer Controller:
 - Accurately regulates oil temperature and cooking time.
 - Programmable Cook Timer for each basket ... fifty (50) Menu Item cooking presets.
 - Monitors Fryer operation ... displays messages and alarms, as needed.
 - Includes standby **COOL Mode**, **FORCE FILTER function**, **BOIL-OUT program**, password control and multiple languages.
- On-board Oil Filtration System is designed to minimize the work of filtering oil ... robust 1/2 HP Pump. One system serves each unit of the fryer bank.
- Automatic Basket Lift system is a standard feature on the 10" Vats. Can be purchased as **option** for the 20" Vat as well.
- 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.



On-Board Oil Filtration System:

Designed to complete a filter cycle in 5 minutes. Uses **sustainable stainless 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
- Sustainable stainless steel screen filter media
- 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

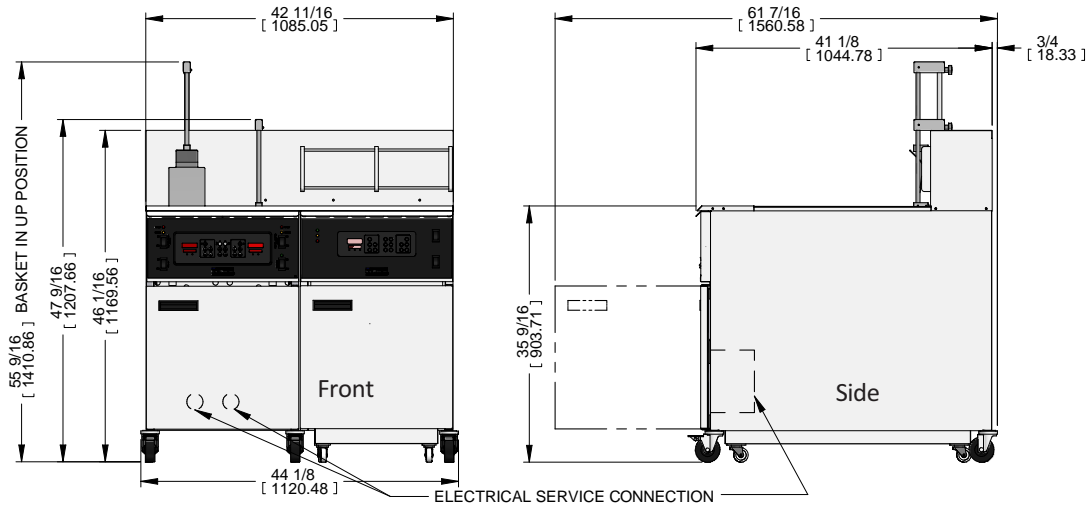
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Banked Fryer

Model EOF10-10/20

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



Inches [mm]

Specifications

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

Electrical Specifications per Fryer Unit:				
Vat Model	Watts	Voltage	Phase	Amps
EOF10-10	24 kW [Total Both Vats] 12 kW per Vat	208	3	68
		240	3	59
		480	3	31
EOF-20	24 kW	208	3	72
		240	3	68
		480	3	34

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

Dimensions:				
Model	Width	Depth	Height	Floor Space
EOF10-10/20	44-1/8" [1121 mm]	41-7/8" [1063 mm]	46-1/16" [1170 mm]	12.8 sq.ft [1.2 sq.m]

Shipping Specifications:			
Model	Crated Wt.	Crated Dimensions	Cube [cu m]
EOF10-10/20	904 lb [410 kg]	50"W x 76"L x 61"H [1270 mm x 1930 mm x 1549 mm]	134.1 cu ft [3.8 cu m]

Vat Size: EOF10 = 10" x 20"; EOF20 = 20" x 20"

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

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)
20" Vat	110 lbs [50 kg]	27-30 lbs [12-14 kg]	80 pcs. (8-way cut, 3.5 lb bird)

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 | (1) Stainless Screen Filter Media | | |

How To Specify

1. Model & Electrical Options

Specify Part Number from following:

<input checked="" type="checkbox"/>	Voltage	Hz	Phase	Part Number
<input type="checkbox"/>	208	60	3	71504
<input type="checkbox"/>	240	60	3	71505
<input type="checkbox"/>	480	60	3	71506

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

<input checked="" type="checkbox"/>	Qty	Description	Part Number
<input type="checkbox"/>		Scoop-style Basket	70430
<input type="checkbox"/>		Basket, EOF10-10 & EOF20	70420
<input type="checkbox"/>		Screen, EOF10-10	71110
<input type="checkbox"/>		Screen, EOF20	70083
<input type="checkbox"/>		Filter Paper, Case of (100) sheets	60328
<input type="checkbox"/>		Filter Powder, Case of (60) packets	72004
<input type="checkbox"/>		Boil Out, Case of (4) 8-lb containers	72003
<input type="checkbox"/>		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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