



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

Open Vat Electric Fryer Model GBF-50



380-415V ONLY



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

- 14" square fry vat with capacity for **50 lbs.** of shortening; features a deep cool zone to help minimize crumb carbonization, ideal for fresh breaded items.
- 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.).
- Also available as a 2 or 3-well banked system.
- Intuitive computer controller:
 - ◊ Dual timers ... accurately regulates cooking time and temperature.
 - ◊ Programmable cooking presets available for fifty (50) different menu items.
 - ◊ Continuously monitors fryer operation, displays instructional and alarm/error info.
 - ◊ Includes **COOL Mode**, **FORCE FILTER** control, **LOW OIL** detection, **BOIL-OUT** program, password security control and 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 and raises cooking basket into and out of vat at beginning and end of cook cycle. *Manual basket hanger rack standard.*
 - ◊ Giles **KITCHENTRAC™** remote monitoring capability.

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 and filter cycle. 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 control
- Drain valve safety interlock
- Low oil level detection
- High element temp safety control
- Durable 5" Casters - front locking
- 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

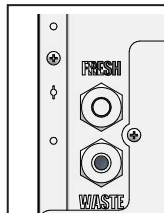


Each cook cycle reduces oil volume in the vat ... it must be replenished routinely to ensure satisfactory performance. This option makes the task efficient & easy. Fresh oil is stored in a **Saddle Tank**, hanging on cabinet side. *Fryer with bulk oil option can receive fresh oil from a bulk oil supply.* 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 with WiFi connectivity ... help 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. **Activation and subscription fees apply.**



Bulk Oil Option - Direct Connect

Optional internal fryer plumbing provides capability for easy direct connection to a customer-provided bulk oil management system (fresh and/or waste). 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

PO Box 210247; 2750 Gunter Park Drive W; Montgomery, AL 36109 USA

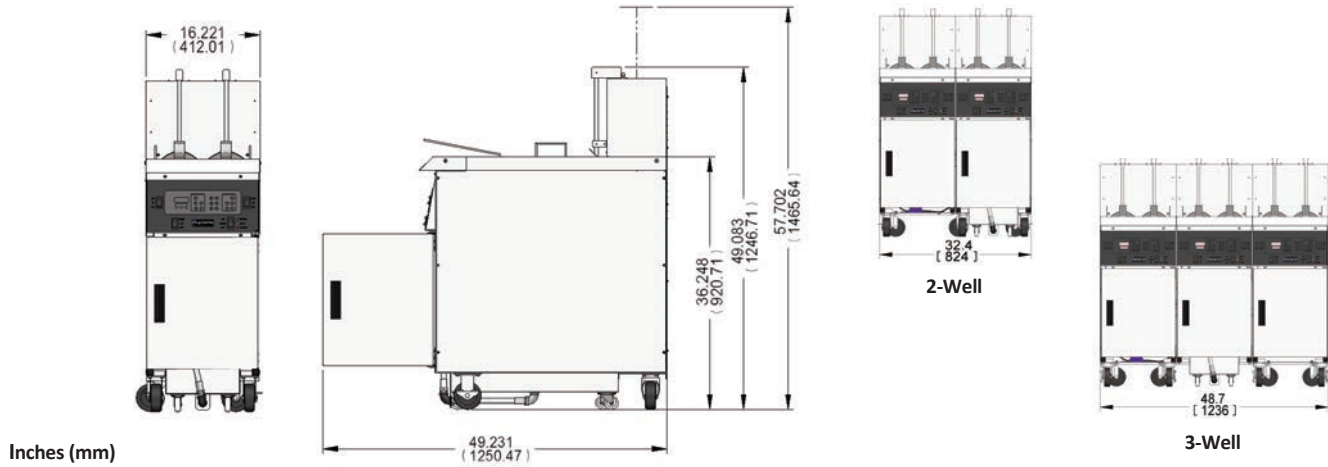
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Specifications

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]:		
Oil	Fries [total]	Chicken mixed pieces [total]
50 lbs [22.6 kg]	5 lbs [2.3 kg]	12 lbs (8-way cut)

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

✓	Volt	Phase	Hz	kW	Item Number	*w/WIFI Option
	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

* Units ordered with KITCHENTRAC™ WiFi option require a one-time activation fee + monthly subscription fee for the service. Each controller unit on a banked system requires separate fee & subscription.

3 Select 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] cannot be ordered together with the option [B]

2 Select Configuration + Lift Option: Make selections as indicated

✓	Option	Select Configuration + Lift Option	
	Single	1	Select configuration
	Banked	2 3	
	Basket Lifts	0 1 2 3	Select units w/lift option

Part No.build = 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.

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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