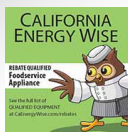




PROVEN & TRUSTED SINCE 1952

# Gas Fryer

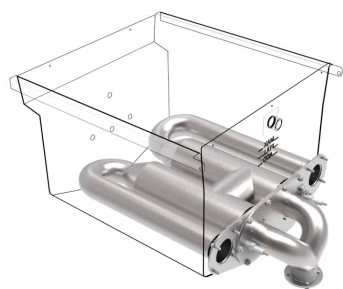
## GBF-80G



The GBF-80G gas fryer is designed to meet today's demand for high efficiency, flexibility, reliability and ease of operation. Cook delicious foods with minimum effort & expense to yield maximum profits. Perfect for a wide variety of menu favorites with plenty of capacity to feed a hungry crowd.

- Choose either Natural or LP gas fuel. Single fryer or multi-well options (2-bank & 3-bank).
- 80-lbs shortening capacity with an 18" square vat.
- 80,000 BTU with patented heat exchanger (U.S. Patent 10,928,140, Australian Patent 2019347613, Chinese Patent 112911975, Japanese Patent 7513618 & Korean Patent 102744990 with additional patents pending). Cooks evenly with a rapid recovery time while producing significantly lower flue stack temperatures.
- Intuitive computer controller precisely monitors & controls operation. Programmable cooking presets for up to fifty (50) different items. Features energy-saving **Cool Mode**, **Force-Filter**, **Low Oil**, **Boil-Out**, password protection & a multi-language display.
- On-board oil filtering system powered by a robust 1/2 horsepower pump. Proper use can extend oil life by 50%.
- Enhanced interlocks, high-limit oil temperature, maximum heat exchanger temperature, and low oil alerts to ensure safe operation.
- Fits into limited space at only 21-3/4" wide.
- Durable stainless steel construction.

## Design Features & Options



### Patented Heat Exchanger

Ultra-high efficiency heat exchanger provides rapid recovery & reduced fuel usage. Top 95 percentile for gas fryer efficiency tested by California's Energy Wise program.

US 10,928,140  
AU 2019347613  
CN 112911975  
JP 7513618  
KR 102744990

Additional Patents Pending



### Bulk Oil & Top-Off

Optional factory installed ports on back of fryer allow for on-board fresh oil top-off (oil reservoir) or connections to external fresh oil and/or waste systems.

**Note: These options are currently only available in two and three banked units.**



### Automatic Basket Lift

Optional basket lifts to load, set & start cooking in one step. When cooking is done, basket is automatically lifted out of hot oil, preventing over-cooking.



### KitchenTrac® WiFi

Optional remote monitoring uses built-in WiFi to monitor equipment in real time and collect critical data across multiple locations.

[Click here for more details](#)

## GILES Food Service Equipment

ISO 9001-2015 Certified

2750 Gunter Park Drive West • Montgomery, AL 36109 USA  
Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free 800.554.4537  
Website: [www.gfse.com](http://www.gfse.com) • Email: [services@gfse.com](mailto:services@gfse.com)



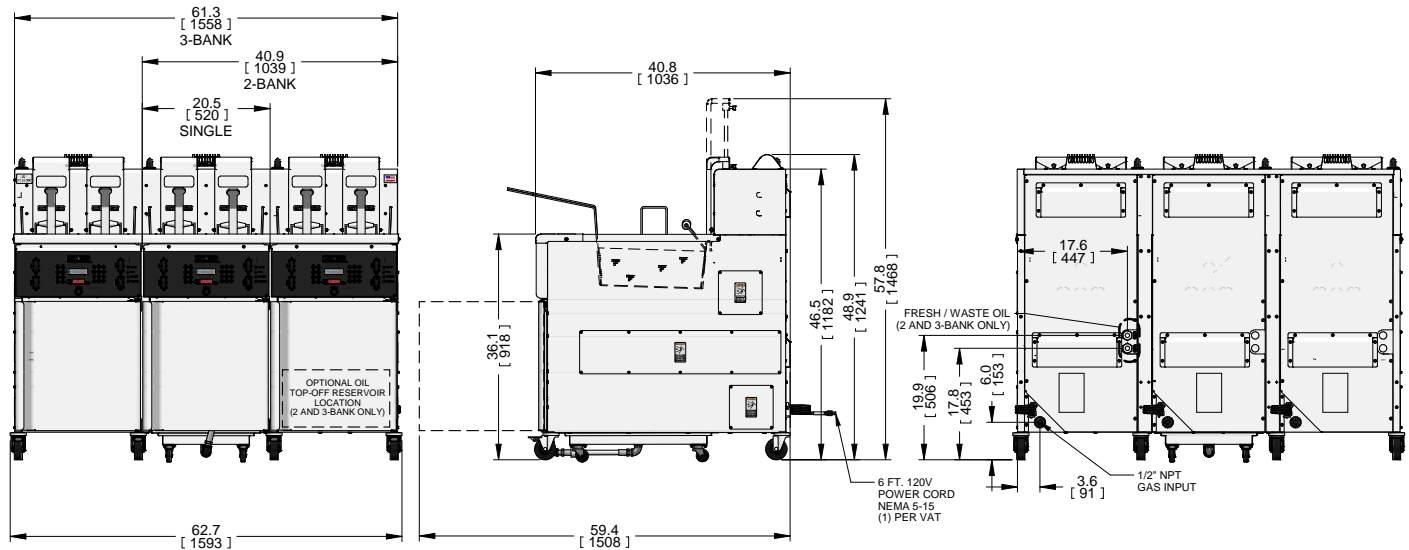
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# Gas Fryer

## GBF-80G



## Specifications

\*Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

### Dimensions:

Model	Width	Depth	Height
Single	20.4" [519mm]	40.8" [1036mm]	48.9" [1241mm]
2-Bank	40.9" [1039mm]	40.8" [1036mm]	48.9" [1241mm]
3-Bank	61.3" [1558mm]	40.8" [1036mm]	48.9" [1241mm]

### Shipping Specifications:

Model	Crated Weight	Uncrated Weight	Crated Dimensions
Single	485 lbs [220 kg]	410 lbs [186 kg]	35"[W] x 47"[D] x 54"[H] 51 cubic ft
2-Bank	900 lbs [408 kg]	780 lbs [354 kg]	53"[W] x 47"[D] x 54"[H] 78 cubic ft
3-Bank	1346 lbs [611 kg]	1140 lbs [517 kg]	74"[W] x 47"[D] x 54"[H] 109 cubic ft

### Accessories Included:

Item	Qty
Fry Basket	2 (per well)
Crumb Screen	1 (per well)
Waste Oil Discharge Hose	1
Scrub Brush	1
Straight Round Brush	1
L-Shape Round Brush	1
Stirring Utensil	1
Steel Crumb Scoop	1

### Electrical Specifications:

Model	Voltage	Amps	Ph	Wire
GBF-80G	120	5.9	1	Cordset Included

### Gas Specifications: \*INSTALL INSTRUCTIONS MUST BE FOLLOWED

BTU	Fuel	Supply Line	Regulator
80,000	NAT Input Pressure: 7" w.c. LP Input Pressure: 12" w.c.	1/2"	Included (*Additional may be required)

### Cooking Capacities (per vat):

Model	Oil	Fries	Chicken (mixed pcs)
GBF-80G	80 lbs [36 kg]	5 lbs [2.3 kg]	26 lbs *w/out baskets (8-way cut)



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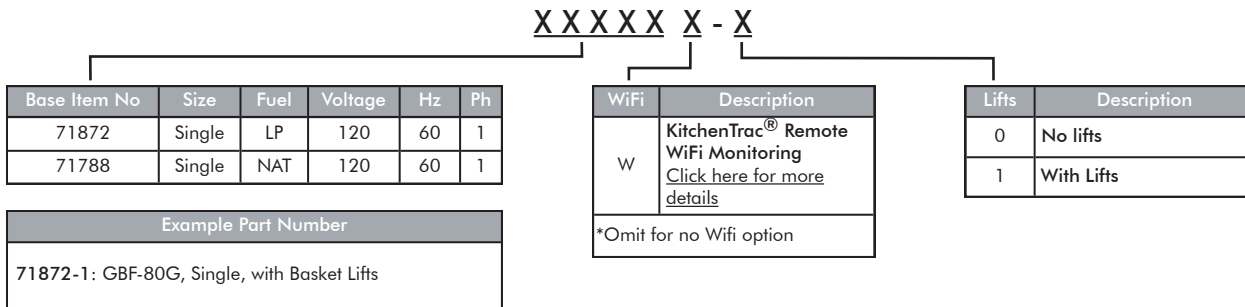
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# Gas Fryer

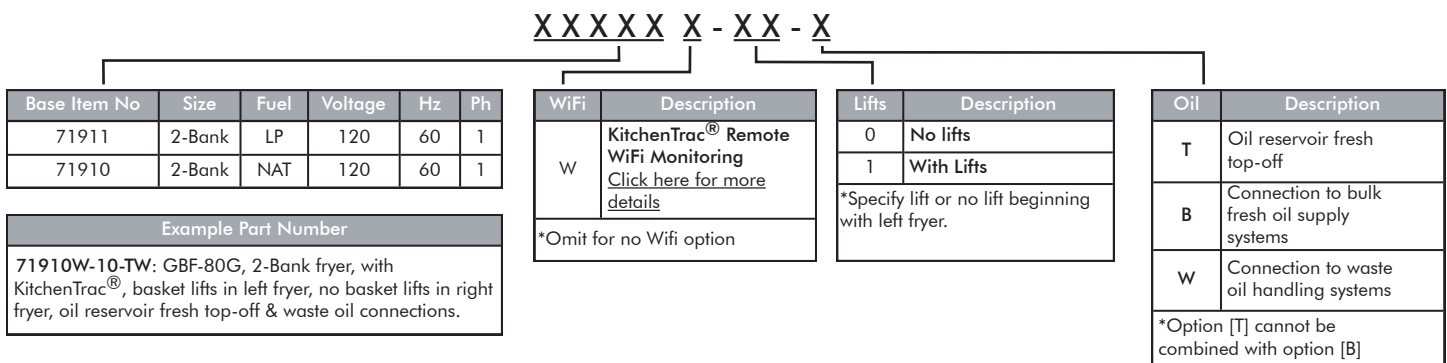
## GBF-80G

### Step 1: Specify Base Fryer Part Number with Options:

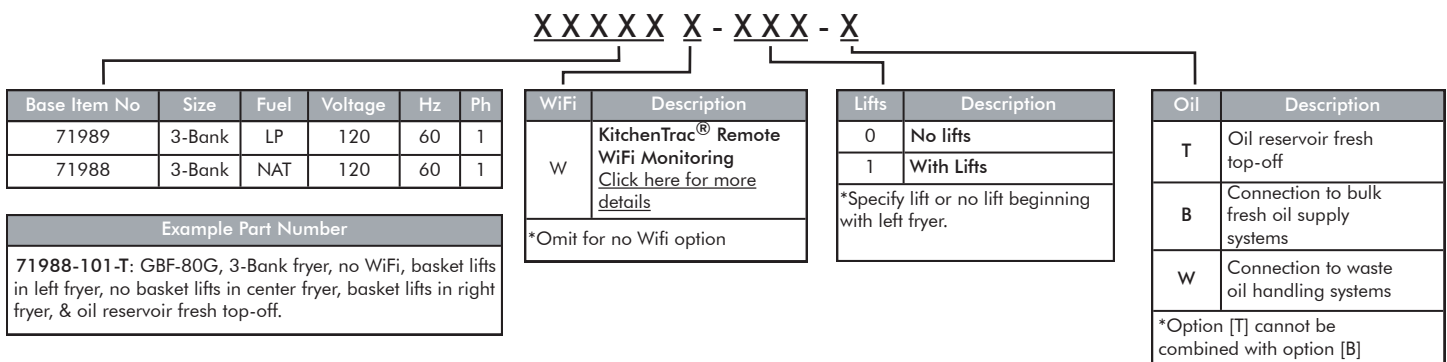
#### How to Specify 1 - Single Fryer



#### How to Specify 2 - Bank Fryer



#### How to Specify 3 - Bank Fryer



### Step 2: Select Optional Accessories & Quantities:

Qty	Description	Part No.
	Extra Fry Baskets	70420
	Filter paper, case of (100) sheets	60819
	Filter powder, case of (60) packets	72004
	Boil-out, case of (24) 6-oz. packets	72003
	Pot Cover	80177
	Tool Caddy / Splash Shield	72067
	Splash Shield	72096

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