



Responsive. Reliable.

Project Name/No: _____ Item No: _____

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

Open Vat Electric Fryer Model GBF-70



The model **GBF-70** is a multi-purpose electric fryer capable of cooking a wide variety of menu items, quickly and easily. Rapid recovery time helps boost your cooking productivity, turning more loads and handling a heavier than normal demand period with ease. Comes standard with a computer cooking controller, providing accurate operation and enhanced safety. Optional convenient capabilities are available ... one-touch oil level toff and direct connect to bulk oil management system.

- Available as single fryer and 2 to 3 well banked battery.
- 18" wide vat ... 70 lb. shortening capacity.
- 19.95 kW cooking power per unit.
- Giles intuitive computer controller precisely controls and monitors fryer operation; features dual timers, 50 programmable menu item presets, energy-saving **COOL Mode**, **BOIL-OUT program**, **FORCE-FILTER function**, password protection and multiple language selections.
- **Options available:**
 - ◊ Semi-automatic oil level top-off utilizing on-board side-saddle tank for single fryer, "jug-in-box" concept for banked systems, or 3rd party fresh oil bulk supply.
 - ◊ Direct connection to 3rd party bulk oil management systems (fresh/waste oil handling).
 - ◊ **Auto-Basket Lifts** automatically lower and raise cooking basket into and out of vat at beginning and end of cook cycle. Manual basket hanger rack standard.
- On-board oil filtration system minimizes the task of filtering oil. Features robust 1/2 HP pump in a centralized system; serves all units in a banked battery. Proper use can extend cooking oil life by as much as 50%.
- Durable stainless steel construction for long life and easy cleaning. Heavy-duty casters, front have locking brakes.



Available as banked battery up to 3 wells.



Design Features:

Standard:

- 2-Year Parts & Labor Warranty
- Two (2) cooking baskets included ... hanger rack on fryer header
- Computer controller
- Dual drain valve safety interlocks as redundant safety
- High-limit oil temperature protection
- Max. element temperature safety shutdown
- Low oil level detection
- 5" casters ... locking brakes on front
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Steel Crumb Scoop



On-board Oil Filtration System

Drain, filter/recondition cooking oil, and refill vat all in basically one step, within about 5 mins. Features robust 1/2 HP filter pump. When used conscientiously, useful life of cooking oil will increase by at least 50%.

Optional:

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 ... it must be replenished routinely to ensure satisfactory performance. This option makes the task efficient & easy. For a single fryer, fresh oil is stored in a **Saddle Tank** hung on cabinet side ... banked systems utilize a **Jug-In-Box** supply. 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 / waste). Efficiently fill or top-off vat with fresh oil and/or dispose of waste oil using a bulk system. **Either option, fresh oil or waste oil, is available separately.**

GILES Food Service Equipment ▪ ISO 9001 Registered

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

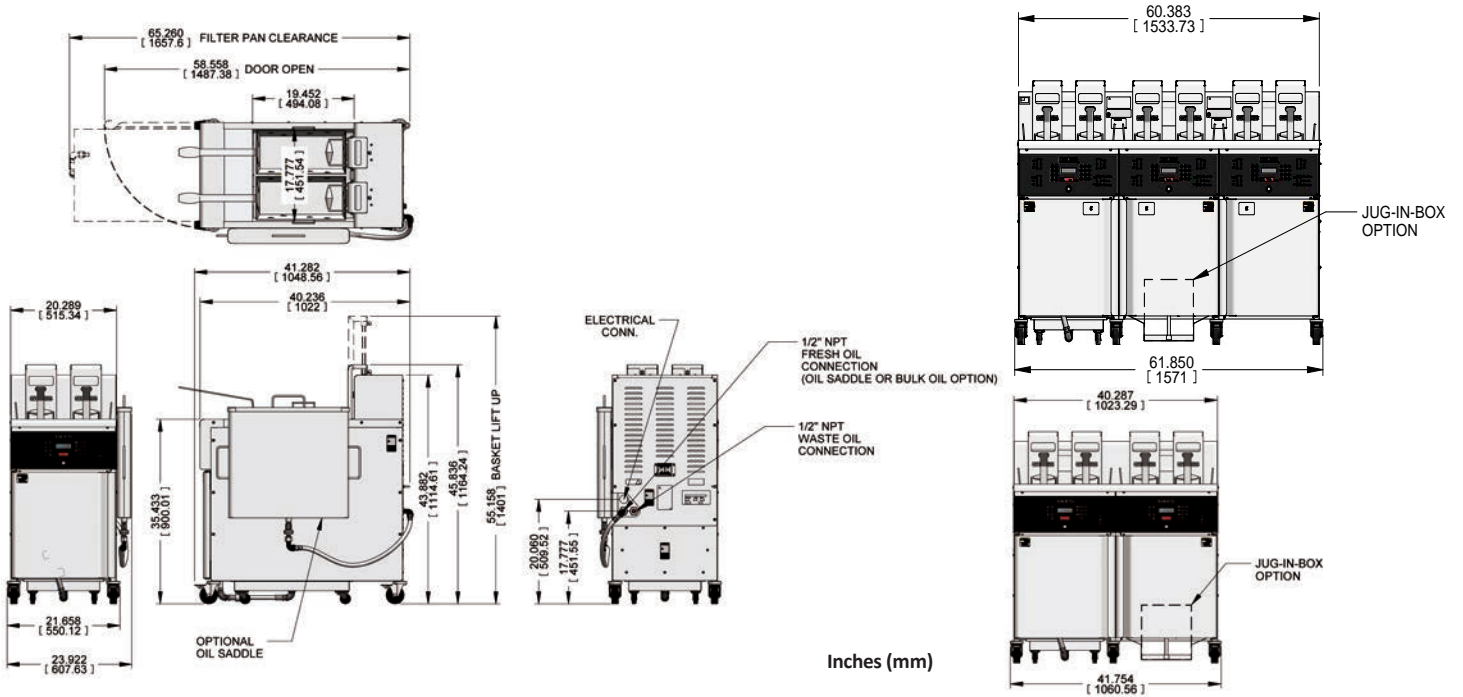
334.272.1457 ▪ Fax 334.239.4117 ▪ Toll Free 800.554.4537 (US/Canada Only) ▪ www.gfse.com ▪ Email: services@gfse.com

Printed in USA, 66324 (Rel. Date: Nov.2019, Rev. Date: Feb.2021, Rev. B)

Open Vat Electric Fryer

Model GBF-70

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



Specifications

Construction: 16 to 20 ga. 430 stainless steel; stainless steel tubular frame; stainless Firebar heating elements

Electrical Specifications per Fryer (1-PHASE NOT AVAILABLE):					
Volts	Ph	Hz	kW per Vat	Amps [unit powering pump]	Amps [unit w/o pump]
208	3	60	19.95	57	55
240	3	60	19.95	50	48
480	3	60	19.95	26	24

▪ Service cords not provided ▪ Each fryer requires separate power supply

Capacities [per unit]:		
Oil	Product	
	Fries [total]	Bone-in Chicken [total]
70 lbs [31.8 kg]	*5 lbs [2.3 kg]	*21 lbs [9.5 kg] (8-way cut, w/o baskets)

* Reference only

Dimensions:					Shipping Specifications:		
Config.	Width	Height	Depth	Floor Space	*Crated Wt	Crated Dimensions	Cube
Single	*21.7 in (550 mm)	45.8 in (1164 mm)	40.2 in (1022 mm)	6.1 sq ft (0.57 sq m)	385 lb (175 kg)	35"W x 46"L x 56"H [889 mm x 1143 mm x 1524 mm]	53 cu ft (1.5 cu m)
2-Bank	41.8 in (1061 mm)	45.8 in (1164 mm)	40.2 in (1022 mm)	11.7 sq ft (1.09 sq m)	685 lb (311 kg)	55"W x 46"L x 74"H [1295 mm x 1143 mm x 1524 mm]	75 cu ft (2.1 cu m)
3-Bank	61.9 in (1571 mm)	45.8 in (1164 mm)	40.2 in (1022 mm)	17.3 sq ft (1.61 sq m)	768 lb (348 kg)	68"W x 46"L x 56"H [1651 mm x 1143 mm x 1524 mm]	102 cu ft (2.9 cu m)

* Add 2.2" [56 mm] for Oil Saddle option

* Weights may differ depending on model and/or options

Vat Size: 18-1/8" x 19-19/32" **Basket Size:** 8-3/8" [W] x 17-1/8" [L] x 6" [D]

Computer Controller:

Cooking temperature: adjustable to **350°F [171°C]**

Dual basket timers with (50) programmable **Menu Item presets** • Standby **COOL Mode** • **FORCE FILTER** function • **BOIL-OUT** program • **Low Oil Level** detection • **Max. Element Temp** safety shutdown • Password security • Multiple languages.

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

Accessories Provided

- | | | |
|---------------------------|-------------------------------------|--------------------|
| (2) Cook Baskets per unit | Heat-resistant Scrub Brush | Stirring Utensil |
| (1) Crumb Screen per unit | Heat-resistant Straight Round Brush | Steel Crumb Shovel |
| Waste Oil Discharge Hose | Heat-resistant L-shape Round Brush | |

Open Vat Electric Fryer Model GBF-70

Project Name/No: _____ Item No: _____

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

How To Specify: GBF-70

1 Electrical Option + Model + Configuration + KitchenTrac™: Select Applicable Item Number

Voltage	Phase	Hz	Select Item Number for Model & Configuration					
			Single Fryer		2-Bank Fryer		3-Bank Fryer	
			Item No.	*w/K.Trac	Item No.	*w/K.Trac	Item No.	*w/K.Trac
208	3	60	71881	71881W	71887	71887W	79919	79919W
240	3	60	71882	71882W	71888	71888W	79920	79920W
480	3	60	71883	71883W	71889	71889W	79921	79921W

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

2 Select Fryer Options (upcharge applies): Add Option Code to Item Number • Ex: 71878-LBW

Option	Code	Description
Basket Lift	L	Two (2) automatic basket lifts installed (each well of banked system)
Add Oil Top-Off	T*	On-board oil level top-off (Saddle Tank for single • Jug-In-Box for banked)
Bulk Fresh Oil	B	Fryer plumbing to provide capability for directly connecting to and operate with a user-supplied bulk fresh oil supply system.
Bulk Waste Oil Handling	W	Fryer plumbing to provide capability for directly connecting to and operate with a user-supplied bulk waste oil handling system.

* Option [T] cannot be ordered together with the option [B]

3 Additional Accessories & Supplies (purchased separately) Specify Qty. & Item No.

Qty	Item Description	Item Number
	Fry Basket w/Front Handle, 8-3/8" x 17-1/8 x 6" Deep	70420
	Crumb Screen/Basket Support	41445
	Filter Paper (case of 100 sheets)	60819
	Filter Powder (case of 60 - 5 oz. packets)	72004
	Boil Out (case of 4 - 8-lb jars)	72003
	Heat-resistant Scrub Brush	71100
	Heat-resistant Round Bristle Drain Brush	71025
	Heat-resistant L-Shape Round Bristle Element Brush	93609

4 Shipping: Specify shipping method



2750 Gunter Park Drive West • Montgomery, AL 36109 USA
334.272.1457 • Toll Free: 800.554.4537

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.

Printed in USA, 66324 (Rel. Date: Nov.2019, Rev. Date: Feb.2021, Rev. B)