



Project Name/No: _____ Item No: _____

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

Banked Electric Open Fryer

Model EOF-20/FFLT/24

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EOF-20/FFLT/24



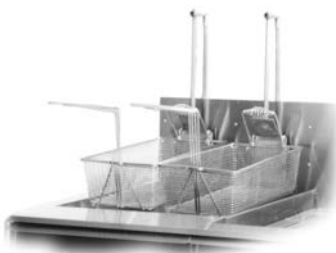
EOF-20/FFLT/24/24



Now you're Cooking! Increase productivity & take profits to the "bank" with the **Giles Banked Fryer system**. Specifically designed for extra-high volume food service operations where cooking large quantities of quality fried foods, quickly & efficiently, is the name of the game.

- Large-capacity open vats. Two configurations ... either (1) 20" & (1) 24" vat ... **OR ...** (1) 20" & (2) 24" vats.
- Built-in Dumping Station ... a drain tube returns oil drainage to on-board filtration system collection pan.
- Rapid recovery time, turn more loads per operating shift. Cook times can be shorter since oil quickly recovers to cooking temperature after fresh product is dropped (even frozen).
- Computer controller with intuitive user interface:
 - Accurately regulates oil temperature & cooking time.
 - Programmable cook timer for each vat ... programmable cooking cycles for (50) different menu items.
 - Continuously monitors fryer operation ... displays messages & issues alarms for errors.
 - Standby **COOL Mode**, **FORCE FILTER** function, **BOIL-OUT program**, password control & multiple language display selections.
- Central on-board oil filtration system ... filtering oil is quick & easy ... robust 1/2-hp pump. Services all vats. **Proper use can extend cooking oil life by as much as 50%**
- Auto-Basket Lift system is a standard feature on the 20" well ... automatically lifts basket of cooked product from oil at end of cook cycle. **Available as an option for 24" vats.**
- Swivel casters for mobility ... front casters have locking brakes.
- If floor or hood space is a concern, the **EOF-20/24/24 Space-Saver** version (without Dump Station) might be the solution.

Design Features:



Auto-Basket Lift Option:

Load, set & start cook cycle in one step. Basket automatically lowers when started & rises when done cooking ... no more over-cooking. Dumping cooked product is safe with less mess. Lifts can be disabled if desired. Included as standard on the 20" vat. 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 stainless filter screen**. Provides for one-step draining, oil filtering ...easily brush vat to clean while filtering. Turn a single valve to refill vat with filtered oil. When used properly, can increase useful life of oil by at least 50%.

Standard Features:

- Built-in central oil filtering system w/ 1/2-hp pump
- Computer Fryer Controllers
- Drain Valve safety interlock
- High-limit oil temperature protection
- Max. Element temperature safety shutdown
- 5" Swivel Casters ... Front with locking brakes
- (2) Cook Baskets [20" Vat]
- (1) Scoop-style Basket
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Steel Crumb Scoop
- **2-Year Parts & Labor Warranty**

GILES Food Service Equipment ▪ ISO 9001-2015 Registered

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

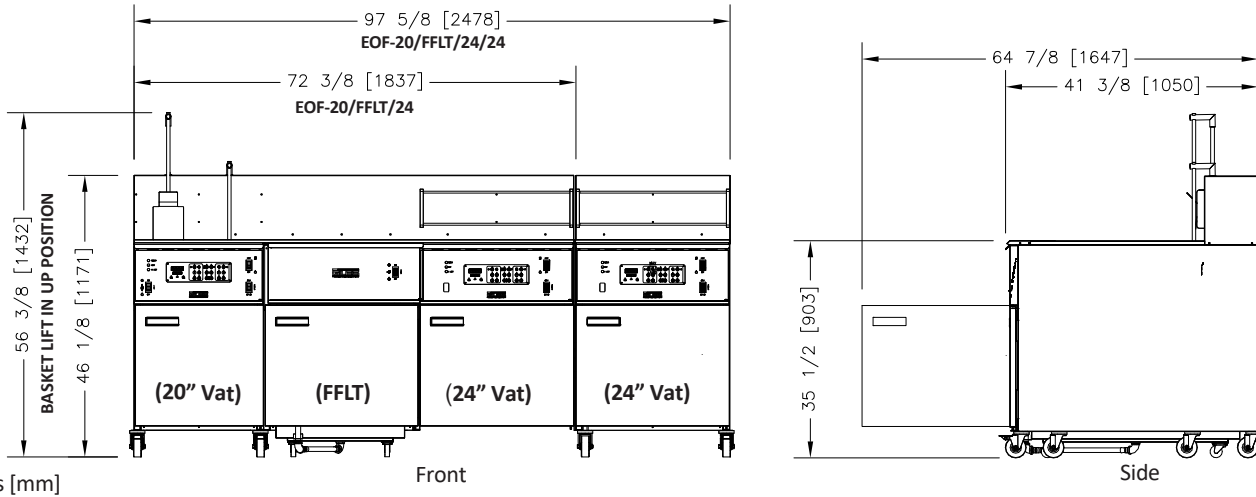
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Printed in USA; Form 60178 (Rel. Date: Oct.2001, Rev. Date: Jan.2018, Rev. E)

Electric Banked Fryer

EOF20/FFLT/24...EOF20/FFLT/24/24

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Specifications

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

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

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

Dimensions:				
Model	Width	Depth	Height	Floor Space
EOF20/FFLT/24	72-3/8" [1837 mm]	41-3/8" [1050 mm]	46-1/8" [1172 mm]	20.8 sq.ft [1.9 sq.m]
EOF20/FFLT/24/24	97-5/8" [2478 mm]	41-3/8" [1050 mm]	46-1/8" [1172 mm]	28.1 sq.ft [2.6 sq.m]

Shipping Specifications:			
Model	Crated Wt.	Crated Dimensions	Cube [cu m]
EOF20/FFLT/24	1065 lb [483 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]
EOF20/FFLT/24/24	1,310 lb [594 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]

Capacities per Fryer Unit:			
Size	Oil	Product	
20" Vat	115 lbs [52 kg]	27-30 lbs [12-14 kg]	8-way cut chicken
24" Vat	170 lbs [77 kg]	36-42 lbs [16-19 kg]	8-way cut chicken

Vat Size: EOF20: 20" x 20" ... EOF24: 20" X 24"

Computer Cooking Controller (each Fryer):

Cooking temperature adjustable to 350°F [177°C] max.
 Dual Basket Timer each fryer
 Programmable cooking cycles for (50) different menu items
 Features **COOL Mode**, **FORCE FILTER** function, **BOIL OUT** program
 High-Limit Temperature Safety Shutdown = 450°F [232°C]

Accessories Included

- | | | | |
|--------------------------|------------------------------|--------------------------------|------------------------------|
| (2) Cook Baskets [EOF20] | (1) Scoop-style Basket | (1) Heat-Resist. L-Shape Brush | Filter Pan Lg. Crumb Catcher |
| (1) Fry Screen [ea. Vat] | (1) Heat-Resist. Pot Brush | (1) Small FFLT Drain Brush | Drain Clean-out Tool |
| Waste Oil Discharge Hose | (1) Heat-Resist. Drain Brush | Stirring Utensil | FFLT Drain Grate |
| Crumb Shovel | | | |

1 Determine Item Number:

✓	Model	Voltage	Phase	Hz	Item Number
	EOF-20/FFLT/24	208	3	60	70959
		480	3	60	70961
	EOF-20/FFLT/24/24	208	3	60	70964
		480	3	60	70966

2 Extra Accessories (sold separately w/ up-charge):

✓	Qty	Description	Part Number
		Scoop-style Basket	70430
		Basket, EOF20 (Blue Handle)	70420
		Basket, EOF24	70421
		FFLT Ribbed Grate	70085
		Filter Paper, Case of (100) sheets	60328
		Filter Powder, Case of (60) packets	72004
		Boil Out, Case of (4) 8-lb Jars	72003
		Tool Holder/Splash Guard	71523

3 Shipping - Specify shipping method

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.