



Project Name/No: _____ Item No: _____

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

GBF-80G

Open Vat Gas Fryer



GBF-80GX1
GBF-80GX2
GBF-80GX3

Multi-purpose gas fryer 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.

- **Natural** or **LP** gas model ... single fryer or multi-well batteries (X2 or X3).
- 18" square vat ... **80 lbs.** shortening capacity per full vat.
- Ultra-efficient burner system ... patented heat exchanger design (**US Patent 10,928,140 B2**). **80,000 BTU** heat input ... cooks evenly & delivers rapid temperature recovery time while producing significantly lower flue stack temperatures.
Qualified for the **California Energy Wise Rebate** program.
- Giles intuitive computer controller delivers precise fryer control ... dual timers, 50 programmable cook cycle presets, **Low Oil Level** safety, energy-saving **COOL Mode**, **BOIL-OUT program**, **FORCE-FILTER function**, password protection & multiple display language choices.
- On-board oil filtering system ... robust 1/2-hp pump. Central system serves all vats in the multi-well units. Proper use can extend useful life of cooking oil by as much as 50%.
- Safety interlocks (*low oil, open drain valve, max temp, etc.*) greatly reduce potential for accidental oil fires.
- Fits into limited space (*21-3/4" wide*). Easy to clean & maintain ... durable stainless steel construction ... heavy-duty casters; front (2) w/locking wheel brakes.

• **Options Available:**

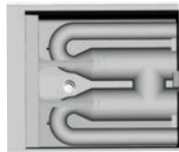
- ◊ **Auto-Basket Lifts** ... automatically lower & raise cooking baskets at beginning & end of cooking cycles. *Manual basket hanger rack is standard.*
- ◊ **Oil Level Top-off** ... **Available only for multi-well models:** With the press of a single button, pump oil from an on-board supply tank to top-off vat level, when needed.
- ◊ **Factory-installed Bulk Oil Plumbing** ... **Available only for multi-well models:** Convenient for connecting unit directly to a *customer-supplied* bulk oil system (fresh or waste oil).



Design Features

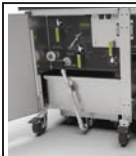
Standard:

Ultra-High Efficiency Heat Exchanger ... US Patent 10,928,140 B2



Unique heat exchanger design; highly efficient, exceptional heat transfer, reduced fuel usage, rapid recovery & significantly lower exhaust stack temps. Delivers **80,000 BTU heat input** to evenly heat total volume of oil. **Top 95 percentile** for efficiency of gas fryers tested by California's Energy Wise program.

- **2-Year Parts & Labor Warranty + 5 Yrs. Add'l on Heat Exchanger**
- Two (2) cooking baskets per vat - basket hanger rack on header
- Computer controller - dual timers
- Redundant drain valve safety interlocks
- High-limit oil temperature protection
- Max. heat exchanger temperature safety interlock
- Low oil level safety interlock
- 5" casters ... front locking wheel brakes
- Heat-resistant brush set
- Stirring utensil
- Waste oil discharge hose
- Steel crumb scoop



On-board Oil Filter System

Drain, filter/recondition oil & refill vat in basically one step within about 5 mins. Features robust 1/2- hp filter pump. When used conscientiously, useful life of cooking oil can increase by as much as 50%.

Optional:



Automatic Basket Lift Option:

Load & start cook cycles in one step. Basket automatically lowers at start of cook cycle & raises when done ... no more over-cooking. Dump cooked product safely & easily. Lifts can be disabled, if desired.



Remote monitoring with Optional Giles' KITCHENTRAC® ...

unique opportunity using WiFi connectivity to monitor equipment in real time & compile operational data across multiple locations. Cooking equipment seamlessly communicates with our KitchenTrac server, providing you easy access to the critical data needed to manage effectively. **CLICK here for details ... service fees may apply.**

On-board Oil Level Top-Off Option [multi-well units ONLY]:

Each cook cycle reduces oil volume, which must be replenished routinely to ensure satisfactory performance. This option makes that task efficient & easy, using fresh oil stored in an on-board supply tank. Controller signals low oil level ... operator simply sets a valve & activates top-off oil pump with press of a single control panel pushbutton.

Bulk Oil Option - Direct Connection [multi-well units ONLY]:

Factory-installed plumbing provides capability to easily connect to & use a *customer-provided* bulk oil system (fresh or waste oil). A bulk system can fill & top-off vat with fresh oil and dispose of waste oil. **Fresh & Waste options are available together or separately.**

GILES Food Service Equipment ▪ ISO 9001 Registered

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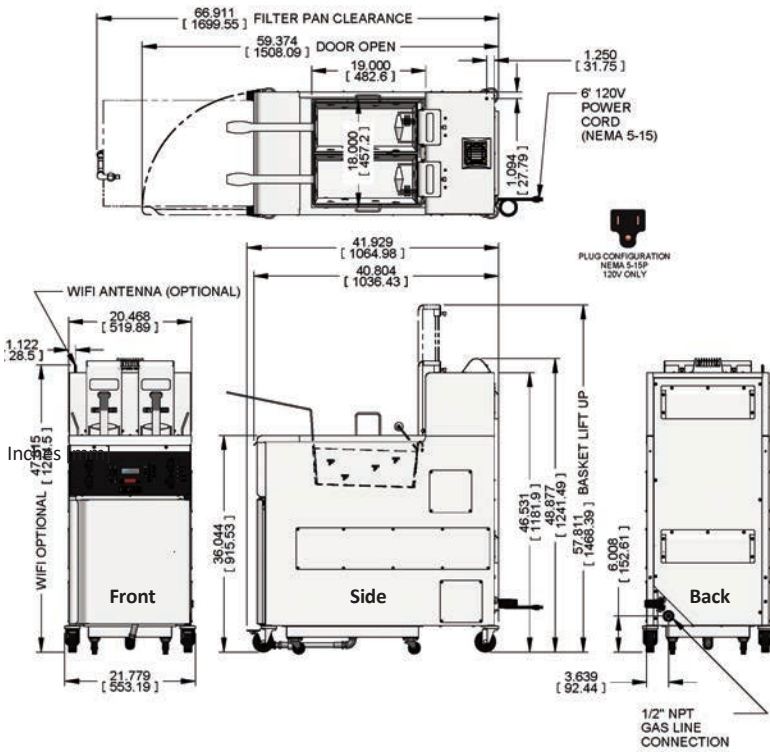
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GBF-80G Open Vat Gas Fryer

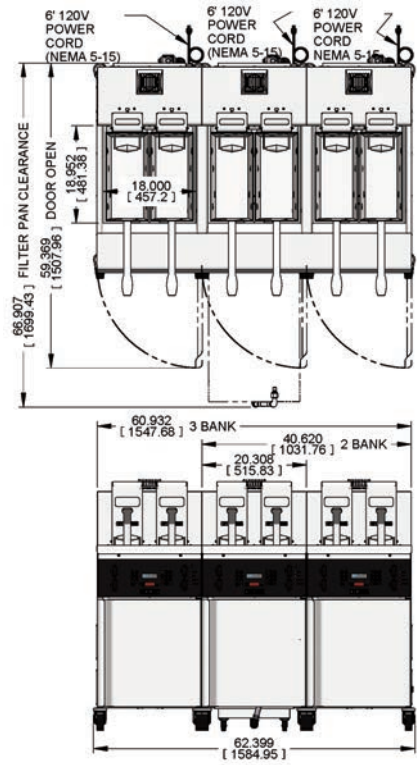
GBF-80/80G & GBF-80/80/80G

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MULTI-WELL MODEL



Specifications

Construction: 18 & 20-ga high-grade stainless steel ... dual stainless gas burners w/pre-mix blower, 80,000 BTU total heat input

Dimensions:						
Model	Width	Depth	Height	Floor Space	Cook Vat	Baskets
Single	21.78" [553 mm]	43.54" [1106 mm]	48.88" [1129 mm]	6.6 sq.ft [0.61 sq.m]	18" W X 19" L [457 mm X 481 mm]	8.1" W X 17" L X 5.9" D [205 mm X 432 mm X 149 mm]
2-Bank	40.62" [1032 mm]	43.54" [1106 mm]	48.88" [1129 mm]	12.3 sq.ft [1.14 sq.m]		
3-Bank	62.40" [1585 mm]	43.54" [1106 mm]	48.88" [1129 mm]	18.9 sq.ft [1.76 sq.m]		

Electrical Specifications:			
Voltage	Phase	Amps	Wiring
120	1	5.9	Cordset Included

Fuel Gas Specifications: INSTRUCTIONS MUST BE FOLLOWED
<ul style="list-style-type: none"> 80,000 BTU total heat input per vat Fuel type: Natural (input press. 7" w.c.) or LP (input press. 12" w.c.) 1/2" gas supply line required. In-line regulator provided (additional may be required @ installation)

- Computer Controller:**
- 50 programmable menu item cooking cycles
 - Temperature setting range: 50° - 350°F [177°C]
 - High Limit Temperature: 515°F [268°C]
 - Features: Cool Mode, Force Filter feature, Multiple safety interlock alarms

- Capacities:**
- Cooking Oil: 80 lbs [36 kg]
 - Product: 8-way cut chicken ... 26 lbs [11.8 kg] w/o baskets (**approx.**)
French fries 5 lbs [2.3 kg] total ... 2.5 lbs per basket

Shipping Specifications:						
Model	Width	Depth	Height	Cube	Crated Weight	Uncrated Weight
Single	35" [889 mm]	47" [1194 mm]	54" [1372 mm]	51 cu ft [1.4 cu m]	485 lbs [220 kg]	410 lbs [186 kg]
2-Bank	53" [1346 mm]	47" [1194 mm]	54" [1372 mm]	78 cu ft [2.2 cu m]	900 lbs [408 kg]	780 lbs [354 kg]
3-Bank	74" [1880 mm]	47" [1194 mm]	54" [1372 mm]	109 cu ft [3.1 cu m]	1346 lbs [611 kg]	1140 lbs [517 kg]

Accessories Provided w/Fryer:

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

GBF-80G Open Vat Gas Fryer

GBF-80/80G & GBF-80/80/80G

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How To Specify: Model GBF-80G, GBF-80/80G, GBF-80/80/80G

1 Fuel Gas Option + Model Configuration + KITCHENTRAC®

Select Applicable Item Number

Fuel Type	Voltage	Phase	Hz	Select Item Number for Model & Configuration					
				GBF-80G		GBF-80/80G		GBF-80/80/80G	
				Item No.	*w/K.Trac	Item No.	*w/K.Trac	Item No.	*w/K.Trac
NAT	120	1	60	71788	71788W	71910	71910W	71988	71988W
LP	120	1	60	71872	71872W	71911	71911W	71989	71989W

* Unit with KITCHENTRAC® monitoring option - STANDARD service is free ... advanced BUSINESS or ENTERPRISE service subscriptions require a monthly usage fee per connected controller.

2 Select Fryer Options (up-charge will apply):

Add Option Code to Item Number • Ex: 71878-L, 71910-BW

Option	Code	Description
Basket Lift	L	Two (2) automatic basket lifts (per well)** Fryer comes standard with basket hanger rack.
Add Oil Top-Off*	T	On-board oil level top-off system (internal oil storage tank) MULTI-WELL UNITS ONLY
Bulk Fresh Oil	B	Fryer plumbed for connecting directly to a <u>customer-supplied</u> bulk fresh oil supply system ... available for MULTI-WELL UNITS ONLY
Bulk Waste Oil Handling	W	Fryer plumbed for connecting directly to a <u>customer-supplied</u> bulk waste oil system ... available for MULTI-WELL UNITS ONLY

* Not compatible with Bulk Fresh Oil option [B]

** Multi-well system - [L] specifies lifts on all vats ... [L1], [L2] to specify exceptions

3 Fryer Supplies Purchased Separately:

Specify Qty. & Part No.

Qty	Description	Part Number
	Filter Paper, case of (100) sheets	60819
	Filter Powder, case of (60) portion packets	72004
	Giles Fryer Boil Out, case of (24) 6 oz. packets	72003
	Extra Cook Baskets	70420
	Fryer Tool Caddy/Holder	71522

4 Shipping:

Specify shipping method

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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