GILES
FOODSERVICE EQUIPMENT

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

Banked Fryer

Model EOF-10-10/FFLT/24 & EOF-10-10/FFLT/24/24



Model: EOF-10-10/FFLT/24



Model: EOF-10-10/FFLT/24/24

Now you're Cooking! Increase your productivity and take profits to the "Bank" with a Giles Banked Fryer system. The Banked Fryer was specifically designed for high volume foodservice operations where it's important to cook large quantities of product quickly. In the standard configuration of (2) 10" vats and (1) 24" vat, the Giles Banked Fryer can produce tremendous amounts of fried product and it can be configured to produce even more.

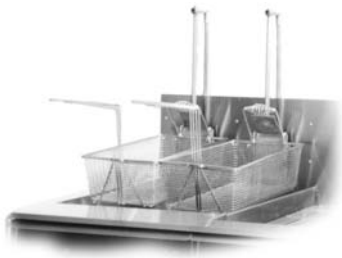
The Giles Banked Fryer cooks foods quickly, and with fast temperature recovery time, you'll minimize cook cycle time as oil quickly reheats to setpoint temperature after fresh product is dropped. This revolutionary cooking system delivers delicious fried foods, fast and easy.

The Banked Fryer is simple to use and features a durable, accurate, electronic cooking controller, specifically engineered to be user friendly. All controls for the built-in filtering system are centrally located within the system to minimize workload and make filtering oil an effortless task.

The Giles Auto-Basket Lift system is a standard feature on each of the 10" cook vats and can optionally be added to the 24" fryer(s) as well.

For more information about the Giles Banked Fryer system or any of our other foodservice products, call toll free 800.554.4537 (in the US & Canada) or 334.272.1457, or visit our website at www.gfsequipment.com.

Design Features



Automatic Basket Lift enables operators to load, set timer and activate cook cycle in one step. When the cooking cycle is complete, the basket is automatically lifted out of the hot shortening, allowing for safe and easy unloading of cooked product.



Automatic Oil Filtration System is designed to complete a filter cycle in 5 minutes. It utilizes disposable paper filters, or optional reusable metal filter screen, and allows for 1-step draining, cook vat cleaning and oil filtering. Cook vat automaticlly refills with filtered oil. This system will increase shortening life by at least 50%.

Listings

c UL us

CLASSIFIED UL EPH

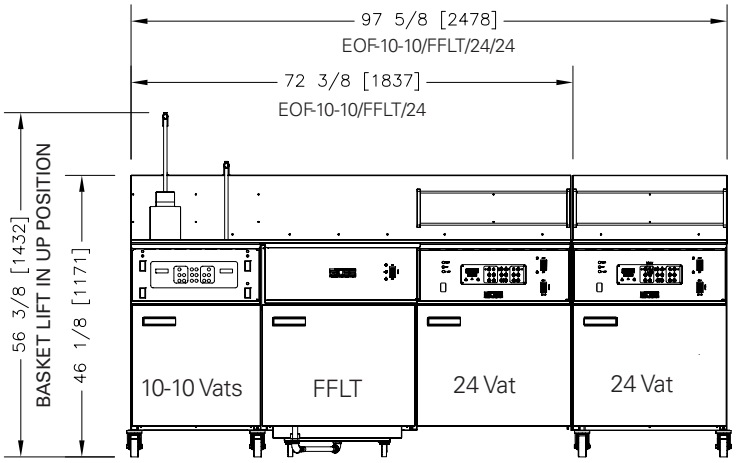
Giles Foodservice Equipment
ISO 9001 Registered Company • Committed to Quality
P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA
334.272.1457 • Fax 334.239.4117 • **Phone Toll Free: 800.554.4537**
Web Site: www.gfsequipment.com • Email: services@gfsequipment.com

Printed in U.S.A. 08/10 Form 63991.B

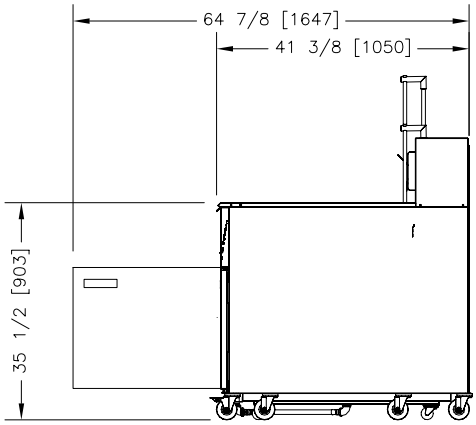
Item No.: _____
Quantity: _____
Project Name: _____
SIS#: _____
AIA/CSI#: _____

Banked Fryer

Model EOF-10-10/FFLT/24 & EOF-10-10/FFLT/24/24



Front



Side

Inches [millimeters]

Specifications

We reserve the right to change specifications and/or product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Construction:

Cabinet and Fry Vats: 16 to 20-Ga Stainless Steel w/welded SS Tubing
Heating Element: 10" Vats -Stainless Steel Flat, 24" Vat -Stainless Steel Round

Cooking Controller (each vat):

Adjustable Cooking Temperature, Max. Temperature: 375°F [190°C]
24" Vat(s) - Progammable Right & Left Basket Timers, (4) preset buttons ea.
10" Vats - Progammable Timer for ea. vat, (4) preset buttons
High Limit Temp: 450°F [220°C]

Capacity:

10" Vats: Shortening Capacity: 58 lbs. [26 kg] per vat
Product Capacity: 12 - 15 lbs [5 - 6 kg] cut chicken (approx. 40 pieces using 3-1/2 lb [1.5 kg] birds).

24" Vat: Shortening Capacity: 170 lbs. [77 kg]
Product Capacity: 36 - 42 lbs [16 - 19 kg] cut chicken (approx. 96 pieces using 3-1/2 lb [1.5 kg] birds).

Electrical Specifications:

Wattage: 10-10 Vat: 24,000 W (total) • 24" Vat: 30,000 W
Available voltages: Single phase not available
10-10 Vats - 3 phase: 208 / 240 / 480 V • 68 / 59 / 31 A (total)
24" Vat - 3 phase: 208 / 240 / 480 V • 100 / 87 / 43 A
(Service cords NOT provided)

Listings: UL (US & Canada), UL Sanitation

Shipping Specifications:

Crated Weight: 1069 lbs [485 kg] EOF-10-10/FFLT/24
Crated Weight: 1311 lbs [595 kg] EOF-10-10/FFLT/24/24
Crated Cube Size: 50"D X 108"L X 61"H = 190.6 cu ft
[1270mm X 2743mm X 1549mm = 5.4 cu m]

Accessories Included:

(2) Fry Baskets, Basket Scoop, (3) or (4) Fry Screens, FFLT Ribbed Drain Grate, Oil Discharge Hose, (5) Sheets Filter Paper, Pot Brush, Large Drain Brush, Large L-Bend Brush, Small Drain Brush, Stir Paddle, Crumb Shovel, Drain Clean-out Tool, Filter Pan Crumb Sreen and Operations/Service Manual.

How To Specify

1. Models & Electrical Options

Specify part number from the following:

	Voltage	Hz	Phase	Model	Part Number
☐	208	60	3	EOF10-10/FFLT/24	71116
☐	240	60	3	EOF10-10/FFLT/24	71118
☐	480	60	3	EOF10-10/FFLT/24	71119
☐	208	60	3	EOF10-10/FFLT/24/24	71121
☐	240	60	3	EOF10-10/FFLT/24/24	71123
☐	480	60	3	EOF10-10/FFLT/24/24	71124

2. Accessories *(additional charge):*

Specify part number and quantity of accessory items needed:

	Qty	Description	Part Number
☐		Basket Scoop	70430
☐		Basket, EOF10-10 (Yellow)	71109
☐		Basket, EOF10-10 (Blue)	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 containers	72003

3. Shipping

Specify preferred shipping method

Giles Foodservice Equipment
P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA
334.272.1457 • Fax 334.239.4117 • **Phone Toll Free: 800.554.4537**
Web Site: www.gfsequipment.com • Email: services@gfsequipment.com

Printed in U.S.A. 08/10 Form 63991.B