

Banked Fryer

Model EOF-14/FFLT or EOF-14/FFLT/14



Model: EOF-14/FFLT-L



Model: EOF-14/FFLT/14

The Giles EOF-14/FFLT was designed to quickly serve fresh, hot fried products. This versatile fryer accommodates all types of fried products and is designed to provide rapid recovery so even those unexpected heavy customer volumes can be accommodated with ease.

The unit is easily cleanable and has an attached landing table to place freshly prepared products for packaging. To keep those products warm, a dual heat lamp is included.

The EOF-14 also includes an integrated oil management (filter) system to help extend oil life and provide the customer with the freshest, best fried products available. An optional Auto-Lift System is available to automatically lift the cooked product from the cooking oil at the end of a cooking cycle.

The EOF-14 has a deep cold zone to minimize carbonization of the oil due to crumbs and other debris. With plenty of cooking power, the unit has rapid recovery for those busy customer volumes. The cooking oil capacity at the full mark is 50 lbs.

Design Features



Landing Station

Provides the operator with a convenient location to place hot, fresh product. The dual product warming lamps help keep the product hot and fresh until packaged and served to the customer.



Automatic Oil Filtration System

Designed to complete a filter cycle within five minutes, the Automatic Oil Filtration System, which uses disposable filter paper, allows the operator to wash, rinse, drain and filter the oil in one motion. Refilling the Fry Vat is automatic. The system can increase your shortening life by 50%.

Listings



Giles Foodservice Equipment A Division of Giles Enterprises, Inc.

An ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

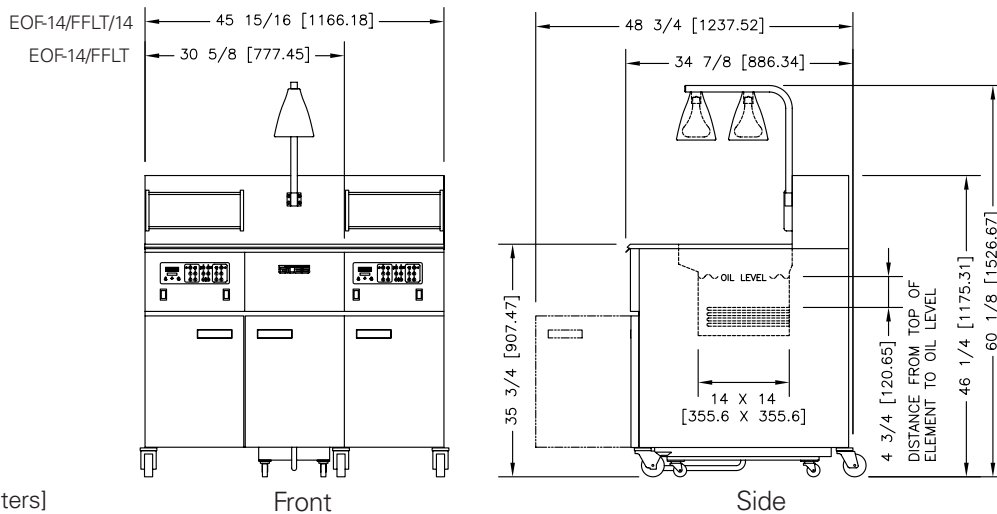
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Banked Fryer

Model EOF-14/FFLT or EOF-14/FFLT/14

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



Inches [millimeters]

Front

Side

Specifications

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

Construction:

Cabinet and Fry Vat: 20Ga to 16Ga Stainless Steel
 Heating Element: Stainless Steel Round

Cooking Computer (1) per vat:

- (1) Adjustable Cooking Temperature, Max. Temperature: 375°F [190°C]
- (2) Timer Cycles, each cycle with (4) presets
- High Limit Thermostat: 450°F [220°C]

Capacity:

Shortening Capacity: 50 lbs. [22.6 kg]

Listings:

UL (US and Canada), UL Sanitation, CE

Electrical Specifications:

Available voltages: 208/240/480V -18,000 WATTS

1 phase - 208/240 - 87/75 AMPS

3 phase - 208/240/480V - 57/50/25 AMPS

(No service cord provided)

Heat Lamps -separate 120V 15 AMP line is required (Service cord is provided)

Shipping Specifications:

Crated Weight: 489 lbs [221.8 kg] EOF-14/FFLT

Crated Weight: 778 lbs [353 kg] EOF- 14/FFLT/14

Crated Cube Size: 44" D X 66" L X 61" H = 91.5 cu ft

[1118mm X 1677mm X 1550mm = 2.6 cu meters]

Accessories Included

Unit is shipped with (2) Fry baskets -if EOF-14/FFLT or (4) Fry Baskets if EOF-14/FFLT/14, (1) Fry Screens, (1) FFLT Drain screen, (1) Drain hose wand, (5) Filter paper sheets, (1) Pot brush, (1) Kettle drain brush, (1) Stir paddle, (1) Crumb shovel, and (1) Manual.

How To Specify

1. Model and Electrical Options

1. Specify the part number from the following:
 -R and -L indicate the side the FFLT will be located.

	Voltage	Hz	Phase	Model	Part Number
<input type="checkbox"/>	208	60	3	EOF-14/FFLT/14	70865
<input type="checkbox"/>	240	60	3	EOF-14/FFLT/14	70866
<input type="checkbox"/>	480	60	3	EOF-14/FFLT/14	70867
<input type="checkbox"/>	208	60	1	EOF-14/FFLT-L	70937
<input type="checkbox"/>	208	60	3	EOF-14/FFLT-L	70717
<input type="checkbox"/>	240	60	1	EOF-14/FFLT-L	70939
<input type="checkbox"/>	240	60	3	EOF-14/FFLT-L	70728
<input type="checkbox"/>	480	60	3	EOF-14/FFLT-L	70718
<input type="checkbox"/>	208	60	1	EOF-14/FFLT-R	70936
<input type="checkbox"/>	208	60	3	EOF-14/FFLT-R	70690
<input type="checkbox"/>	240	60	1	EOF-14/FFLT-R	70938
<input type="checkbox"/>	240	60	3	EOF-14/FFLT-R	70691
<input type="checkbox"/>	480	60	3	EOF-14/FFLT-R	70692

2. Specify U.S. or Canada.

If not specified, U.S. will be shipped.

3. Specify Auto-Lift System*, if needed.

If ordering EOF-14/FFLT/14 specify the side for Auto-lift: Left and/or Right side.
 If not specified, no Auto-lift will be installed.

4. Accessories*

Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		Basket, EOF-14	70946
<input type="checkbox"/>		Screen, Drain, FFLT14	38077
<input type="checkbox"/>		Screen, Fry, EOF-14	70667
<input type="checkbox"/>		Filter Paper, (100) Sheets	60471
<input type="checkbox"/>		Filter Powder, (60) packets	72004
<input type="checkbox"/>		Boil Out (4) 8 lb containers	72003

*Additional charges

5. Shipping

Specify the shipping method

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