

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

# **Banked Fryer**

# Model EOF-20/FFLT/24 & EOF-20/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 is specifically designed for high volume foodservice operations where it's important to cook large quantities of product quickly. In the standard configuration of (1) 20" vat 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 recovery times, you'll minimize cook cycles because the 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. If floor or hood space is a problem, the system can be configured in a "Space-Saver" version, which has no landing table.

The Giles Auto-Basket Lift system is a standard feature on the 20" fryer 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





# Giles Foodservice Equipment

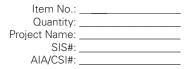
ISO 9001 Registered Company • Committed to Quality

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

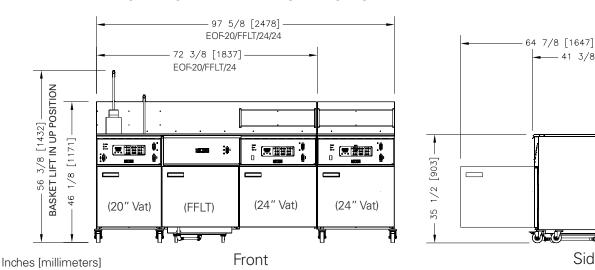
# Banked Fryer

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41 3/8 [1050]

Side



# **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:

Cabinets & Fry Vats: 16 to 20-Ga Stainless Steel & Welded SS Tubing

Heating Element: Stainless Steel Round

## Cooking Controller (each vat):

Adjustable Cooking Temperature, Max. Temperature: 375°F [190°C] (2) Programmable Timers per vat, Each has (4) programmable presets High Limit Temp: 450°F [220°C]

# Capacity:

20" Vat: Shortening Capacity: 115 lbs [52 kg]

Product Capacity: 27 - 30 lbs [12 - 14 kg] cut chicken (approx.

80 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) 3-1/2 lb [1.5 kg] birds.

## **Electrical Specifications:**

Wattage: 20" Vat: 24,000 W • 24" Vat: 30,000 W

Available voltages:

20" Vat -3 phase: 208 / 240 / 480 V • 76 / 66 / 33 A 20" Vat -1 phase: 208 / 240 V • 115 / 100 A 24" Vat -3 phase: 208 / 240 / 480 V • 100 / 87 /43 A 24" Vat -1 phase: 208 / 240 V • 144 / 125 A

(Service cords NOT provided)

Listings: UL (US & Canada), UL Sanitation

#### **Shipping Specifications:**

Crated Weight: 1069 lbs [485 kg], EOF-20/FFLT/24 Crated Weight: 1311 lbs [595 kg], EOF-20/FFLT/24/24 Crated Cube Size: 50"D X 108"L X 61"H = 190.6 cu ft

 $[1270 \text{mm} \times 2743 \text{mm} \times 1549 \text{mm} = 5.4 \text{ cu m}]$ 

# Accessories Included:

(2) Fry Baskets, Basket Scoop, (2) or (3) 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**

# **Models & Electrical Options** Specify part number from the following:

Voltage	Hz	Phase	Model	Part Number
208	60	1	EOF-20/FFLT/24	70957
208	60	3	EOF-20/FFLT/24	70959
240	60	1	EOF-20/FFLT/24	70958
240	60	3	EOF-20/FFLT/24	70960
480	60	3	EOF-20/FFLT/24	70961
208	60	1	EOF-20/FFLT/24/24	70962
208	60	3	EOF-20/FFLT/24/24	70964
240	60	1	EOF-20/FFLT/24/24	70963
240	60	3	EOF-20/FFLT/24/24	70965
480	60	3	EOF-20/FFLT/24/24	70966

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## Accessories (additional charge): Specify part number and quantity of accessory items needed:

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Qty	Description	Part Number
	Basket Scoop	70430
	Basket, EOF20 (Yellow)	71109
	Basket, EOF20 (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

Shipping Specify preferred shipping method