

Banked Fryer

Model EOF-10-10/20



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. The smaller footprint, space-saving EOF10-10/20 configuration, features (2)-10" vats and (1)-20" vat and is the perfect solution if your kitchen space is at a premium, and it easily handles large demand for fried product when needed.

The Giles Banked Fryer cooks foods quickly, and with fast temperature recovery, 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, quick 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 20" fryer as well.

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 automatically 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

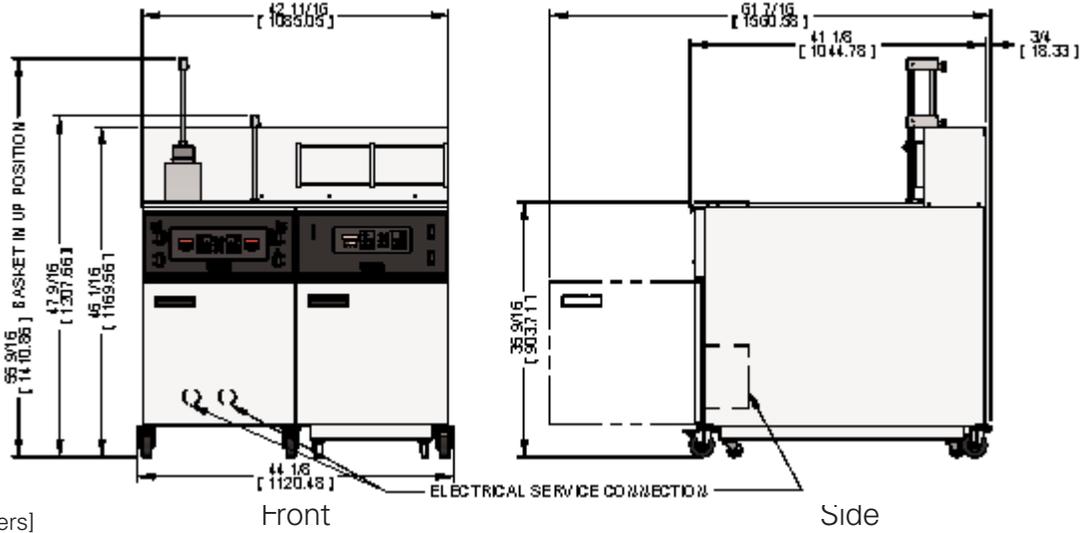
334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537

Web Site: www.gfsequipment.com • Email: services@gfsequipment.com

Banked Fryer

Model EOF-10-10/20

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



Inches [millimeters]

Front

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:

Cabinet and Fry Vat: 16 to 20-Ga Stainless Steel w/welded SS Tubing
 Heating Element: Stainless Steel Round

Cooking Controller (each vat):

Adjustable Cooking Temperature, Max. Temperature: 375°F [190°C]
 20" Vat - Programmable Right & Left Basket Timers, (4) preset buttons ea.
 10" Vats - Programmable Timer for ea. vat, (4) preset buttons ea.
 "Standby Mode" & Filter Alert for energy/cost savings
 High Limit Temp: 450°F [220°C]

Capacity:

10" Vat: Shortening Capacity: 58 lbs. [26 kg]
 Product Capacity: 12 - 15 lbs [5 - 6 kg] cut chicken (approx. 40 pieces using 3-1/2 lb [1.5 kg] birds).
 20" Vat: Shortening Capacity: 110 lbs. [50 kg]
 Product Capacity: 27 - 30 lbs [12 - 14 kg] cut chicken (approx. 80 pieces using 3-1/2 lb [1.5 kg] birds).

Electrical Specifications:

Wattage: 10-10 Vat: 24,000 W (total) • 20" Vat: 24,000 W
 Available voltages: Single phase not available
 10-10 Vats - 3 phase: 208 / 240 / 480 V • 68 / 59 / 31 A (total)
 20" Vat - 3 phase: 208 / 240 / 480 V • 76 / 66 / 33 A
 (Service cords NOT provided)

Listings: UL (US & Canada), UL Sanitation

Shipping Specifications:

Crated Weight: 904 lbs [410 kg] EOF-10/10/20
 Crated Cube Size: 50" D X 76" L X 61" H = 134.1 cu ft
 [1270mm X 1930mm X 1549mm = 3.8 cu meters]

Accessories Included:

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

How To Specify

1. Models & Electrical Options

Specify part number from the following:

	Voltage	Hz	Phase	Model	Part Number
<input type="checkbox"/>	208	60	3	EOF-10-10/20	71504
<input type="checkbox"/>	240	60	3	EOF-10-10/20	71505
<input type="checkbox"/>	480	60	3	EOF-10-10/20	71506

2. Accessories (additional charge):

Specify part number and quantity of accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		Basket Scoop	70430
<input type="checkbox"/>		Basket, EOF10-10 (Yellow)	71109
<input type="checkbox"/>		Basket, EOF10-10 (Blue)	70420
<input type="checkbox"/>		10" Fry Screen	71110
<input type="checkbox"/>		20" Fry Screen	70083
<input type="checkbox"/>		Filter Paper, Case of (100) sheets	60709
<input type="checkbox"/>		Filter Powder, Case of (60) packets	72004
<input type="checkbox"/>		Boil Out, Case of (4) 8-lb containers	72003

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3. Shipping

Specify preferred shipping method