

Refrigerated Breading & Batter Table

The Giles (BBT), is an exciting new concept in food preparation equipment. Designed and manufactured by a name you associate with quality – Giles Foodservice Equipment.

The innovative Refrigerated Breading and Batter Table (BBT) is designed to provide foodservice operators with a workstation that helps promote food safety during the food preparation process.

This next generation concept keeps breading and batter dip refrigerated at temperatures from 34°F to 40°F to inhibit growth of dangerous bacteria.

The Giles Enterprises Team – developing solutions to help you meet the challenges of today's foodservice market.



Model BBT-REF

Design Features

Control Panel

Easy to operate digital temperature control system is adjustable to a variety of climate locations. The temperature can be set between 34°F to 40°F, this prevents the controls from being set below established HACCP guidelines.

Exterior

All exterior surfaces are stainless steel for easy cleaning and durability.

Water Reservoir

An on-board water reservoir holds up to 3 gallons of water at a preset holding temperature, allowing chilled water to be introduced at the point of use.

Water Faucet

Switch activated faucet allows water from the reservoir to be directed into the batter dip pan.

Spray Nozzle

Designed to assist cleaning the unit. Similar in design to a kitchen spray nozzle, the hose extends long enough to

rinse out all pans as well as the interior storage compartment.

Automated Sifter

A switch activated, motor driven auger paddle sifts the breading through a perforated sifter screen into a pan located in the sifter compartment. Sifted breading can be placed in the breading pans or stored for later use at a safe temperature.

Standard Features

Swivel casters (2 w/locking brakes); Product dip basket; Table for sifter pan; Sifter pan; Water pressure regulator for spray nozzle; Integrated towel bar; Built-in glove holder; Product pan covers; and Quick disconnect drain hose.

Electrical

The Refrigerated BBT is available in the following voltages (1 phase only): 115 VAC 60 HZ

Regulatory Standards

All Giles equipment is designed and constructed to UL Safety and Sanitation Standards. The Giles Refrigerated BBT meets or exceeds established government standards. Patent Pending.

Giles Foodservice Equipment A Division of Giles Enterprises, Inc.

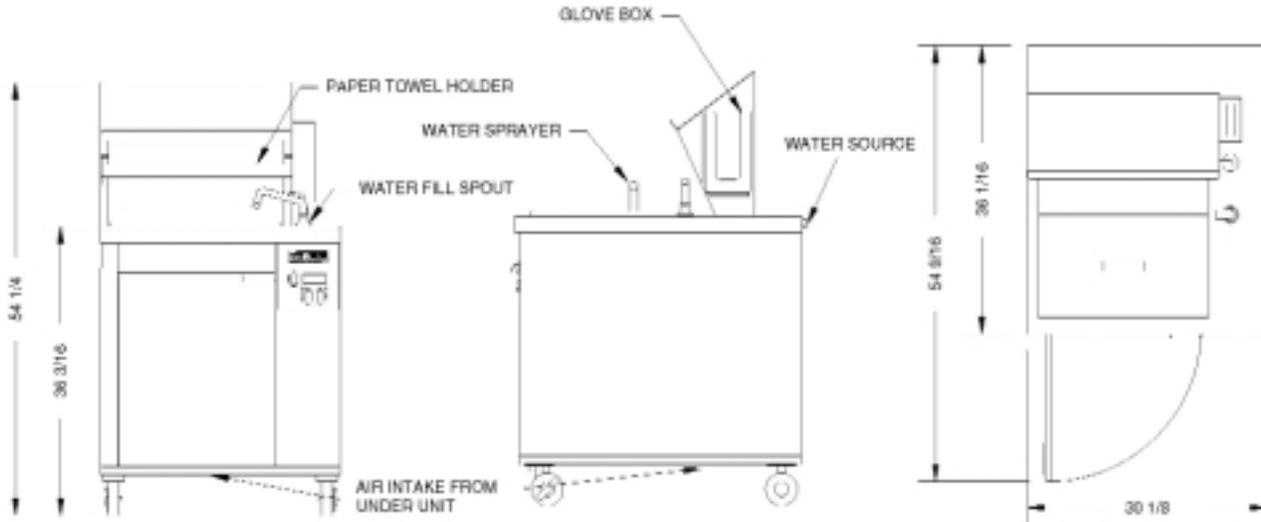
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Refrigerated BBT

Model BBT-REF



Specifications

Dimensions

Length: 30 1/8" 781.05mm
 Depth: 36 1/16" 863.60mm
 Height: 54 1/4" 1168.40mm

Electrical

115 Volts, 60 Hz single phase

Weight

Shipping weight
 Shipping size
 *shipping information TBD

Features

On board cold water reservoir
 Automated product sifter
 Water faucet
 Water spray hose with nozzle
 Digital control system

Accessories

Swivel casters
 Product dunking basket
 Parsons table for sifter pan
 Pressure regulator for spray nozzle
 Integrated towel bar
 Integrated glove holder
 Product pan covers
 Quick disconnect drain hose

Listings

UL, UL Canada
 UL Sanitation

Construction

Stainless steel exterior
 Stainless steel water reservoir

1. Specify as model BBT-REF, Part #70596
2. Specify additional accessories.
3. Specify shipping method.
4. For export consult factory.

*Additional charges

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.

