



Banked Fryer

Model EOF-20/24

Now you're Cooking! You can take increased productivity and take profits to the "Bank" with the Giles Banked Fryer. The Giles Banked Fryer is designed for foodservice operations where getting large quantities of product cooked quickly is important. In the standard configuration (one 20-inch and one 24-inch unit) the Giles Banked Fryer can produce tremendous amounts of fried products. With additional components, your Giles Banked Fryer can produce even more product.

The Giles Banked Fryer cooks food quickly and with our fast recovery times, you won't waste time waiting for oil that has lost its temperature. This revolutionary cooking system offers fast and delicious product.

The Giles Banked Fryer is simple to use. The durable, accurate timing system is engineered to be user friendly. All controls for the optional built-in filtering system are located in a central section of the fryer to minimize workload and make filtering easy. The built-in landing table is easy to clean, and allows products to be transferred quickly into pans or serving trays.

An optional two basket Giles Autolift System is available on both the 20-inch and 24-inch fryers. Other options include a melt cycle for Canadian units and customization of the type of cooking compartments with up to three 24 inch units combined into a single Giles Banked Fryer.

For more information on the Giles Banked Fryer or any of our other foodservice products call 1-800-554-4537 (in the US or Canada) or 1-334-272-1457.



Capacity Information

	Shortening
80pc / 27-30 lbs. chicken	115 lbs. / EOF-20
96pc / 36-42 lbs. chicken	170 lbs. / EOF-24

Standard Features

Automatic Oil Filtration System

Designed to complete a filter cycle in 5 minutes, the Automatic Oil Filtration allows the operator to wash, rinse, drain, & filter the oil in one motion. Refill is automatic and will increase your shortening life.



- Automatic Basket Lifts (shown above)
- Product Scoop (p/n 70430)
- Case of paper (p/n 65491)
- Case of powder (p/n 72004, 60ct.)
- Boilout (p/n 72003)
- Oil filtration Pan/Pump System
- 2 electro-Mechanical Timers per fryer
- Basket Rest (EOF-24 only)
- Fryers Screens (not shown)
- Landing Table Drain Rack
- Swivel Casters (lockable on front)
- 2 EOF-20 Baskets
- 2 EOF-24 Baskets



Giles Foodservice Equipment A Division of Giles Enterprises, Inc.

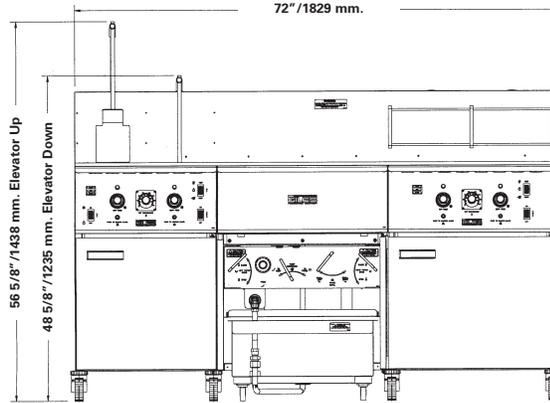
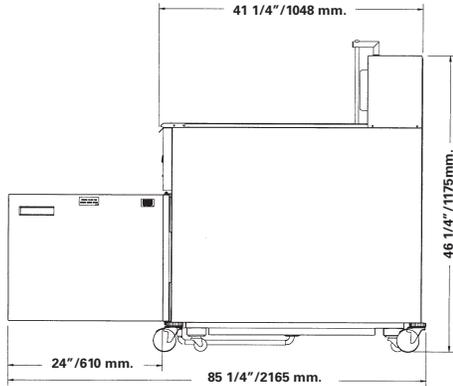
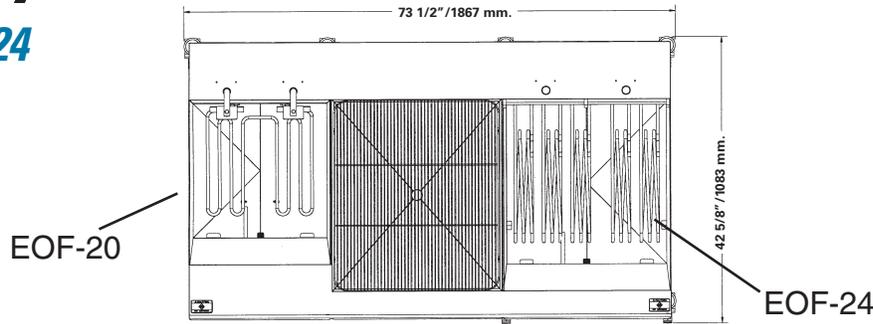
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INCHES/MILLIMETERS

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DIMENSIONS:

Width: 73-1/2" (1867mm) Landing Table:
 Depth: 42-5/8" (1083mm) 25-3/8" x 28-1/2"
 Height: 48-5/8" (1235mm) (645mm x 724mm)

WEIGHT (CRATED):

Shipping Weight: 962 lbs., 423.206 kg.
 Shipping Size: 50" x 108" x 61" = 190.625 cu ft
 1270 mm. x 2743.2 mm. x 1549.4 mm. = 5.3985 cu meters

ELECTRICAL SPECIFICATION:

EOF-20 24 kW	EOF-24 30 kW
208/1P - 115 Amps	208/1P - 145 Amps
208/3P - 68 Amps	208/3P - 85 Amps
240/1P - 100 Amps	240/1P - 125 Amps
240/3P - 59 Amps	240/3P - 74 Amps
480/3P - 30 Amps	480/3P - 37 Amps

(Service cord not provided) (Service cord not provided)

THERMOSTATS:

Variable Solid State: 0-375°F (0-912°C)
 Capillary High Limit: 450°F (232°C)

ACCESSORIES:

Drain Hose Wand, 5 Sheets Filter Paper, Pot and Drain brushes, Crumb Shovel, Users Manual
 Drain & Refill Piping: Black Iron

CONSTRUCTION:

Cabinet Exterior: Polished Stainless Steel
 Fry Pots: Polished Stainless Steel
 Landing Table: Polished Stainless Steel
 Filtration Unit: Polished Stainless Steel
 Heating Element: Stainless Steel, Round
 Baskets: Nickel Plated Steel
 Fry Screens: Nickel Plated Steel
 Landing Table Rack: Electric Polished Stainless Steel

COOKING TIMERS:

Electro-Mechanical: 0-30 min.

LISTINGS: UL UL Sanitation

Bidding Specifications

1. Specify voltage and phase
2. Specify optional Auto Basket lift (PN 35166)
3. Specify optional product scoop (PN 70430)
4. Specify filter paper (PN 65491)
5. Specify filter powder (PN 72004)
6. Consult factory for export

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.



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