



# Banked Fryer

## Model EOF-20/20

**Now you're Cooking!** You can increase 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 (two 20-inch fryers) 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 delicious product quickly.

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 units. 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 or 1-334-272-1457.



### Capacity Information

80pc/27 - 30 lbs. chicken  
115 lbs. shortening per fryer

### Design Features

#### Automatic Oil Filtration

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



**Giles Foodservice Equipment** A Division of Giles Enterprises, Inc.

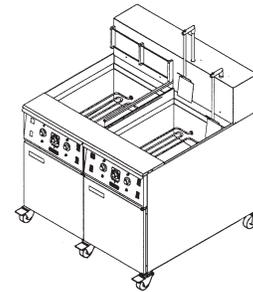
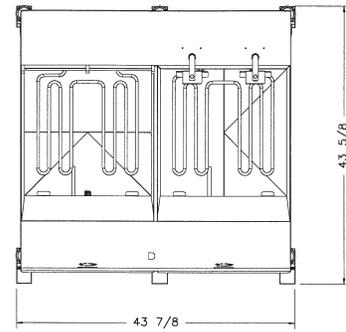
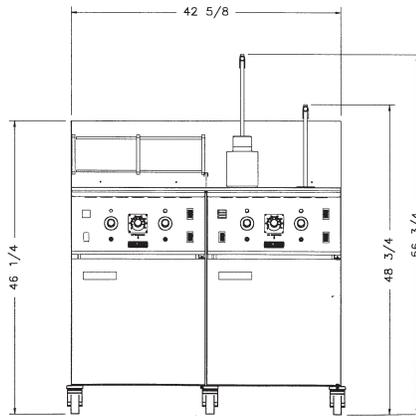
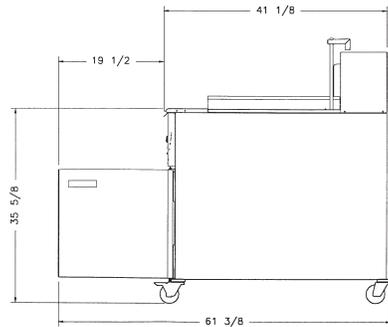
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### DIMENSIONS:

Width: 43-5/8" (1108 mm)  
 Depth: 44-1/8" (1121 mm)  
 Height: 48-3/4" (1229 mm)

### ELECTRICAL:

EOF-20 24 kW  
 208/1P - 115 Amps  
 208/3P - 76 Amps  
 240/1P - 100 Amps  
 240/3P - 66 Amps  
 480/3P - 33 Amps  
 (Service cord not provided)

### THERMOSTATS:

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

Cooking Timers:

Electro-Mechanical: 0-30 min.

### WEIGHT (crated):

Shipping Weight: 790 lbs., 358 kg.  
 Shipping Size: 130 cu ft.

### ACCESSORIES:

Drain Hose Wand, 5 Sheets Filter Paper, Pot/Drain brushes, Crumb Shovel, Operations Manual, 2 Baskets, Chicken Scoop

### STANDARD FEATURES:

2 Electro-Mechanical Timers per fryer, Basket Rest (Left Side), Fryer Screens (not shown), Swivel Casters (lockable on front), Oil Filtration System, Automatic Basket Lift (Right Side)

### LISTINGS:

### CONSTRUCTION:

Cabinet, Fry Pot Filtration:	Polished Stainless Steel
Heating Element:	Round/Stainless Steel
Baskets/Screens:	Nickel Plated Steel
Drain/Refill Pipe:	Black Iron

## Bidding Specifications

1. Specify voltage and phase
2. Specify optional basket lift (PN 35166)
3. Specify case of filter paper (PN 65491)
4. Specify case of filter powder (PN 72004)
5. Specify UL listed (USA) or CSA (Canada)
6. Specify shipping method
7. For export consult factory

**GILES**  
 FOODSERVICE EQUIPMENT

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