

Multi-Purpose Fryer

Model EOF-20



The Giles Multi-purpose Fryer, EOF-20, is designed for foodservice operations needing large quantities of product cooked quickly. In the space saver configuration (20-inch fryer), the EOF-20 can produce tremendous amounts of fried products.

The Giles Mutli-Purpose Fryer cooks food quickly, and with our fast recovery times, you won't waste a moment waiting for oil that has lost its temperature. This revolutionary cooking system offers a variety of delicious products quickly.

The EOF-20 Fryer is simple to use. The durable, accurate timing system is engineered to be user friendly. All controls for the built-in filtering system are located in a central section of the fryer to minimize workload and make filtering easy.

Automatic Basket Lifts are an available option. Other options include a melt cycle for Canadian units and a reusable stainless steel filter screen.

Design Features

Optional Automatic Basket Lift



The Automatic Basket Lift enables the operator to load the fryer, set the timer and activate the basket lift in one step. When the frying cycle is complete, the basket is automatically raised out of the shortening, allowing for safe and easy unloading of the product.

Automatic Oil Filtration System



Designed to complete a filter cycle within five minutes, the Automatic Oil Filtration System, which uses disposable filter paper, allows the operator to drain, wash and filter the oil in one motion. Refilling the Fry Vat is automatic. The system can increase your shortening life by 50%.

Listings



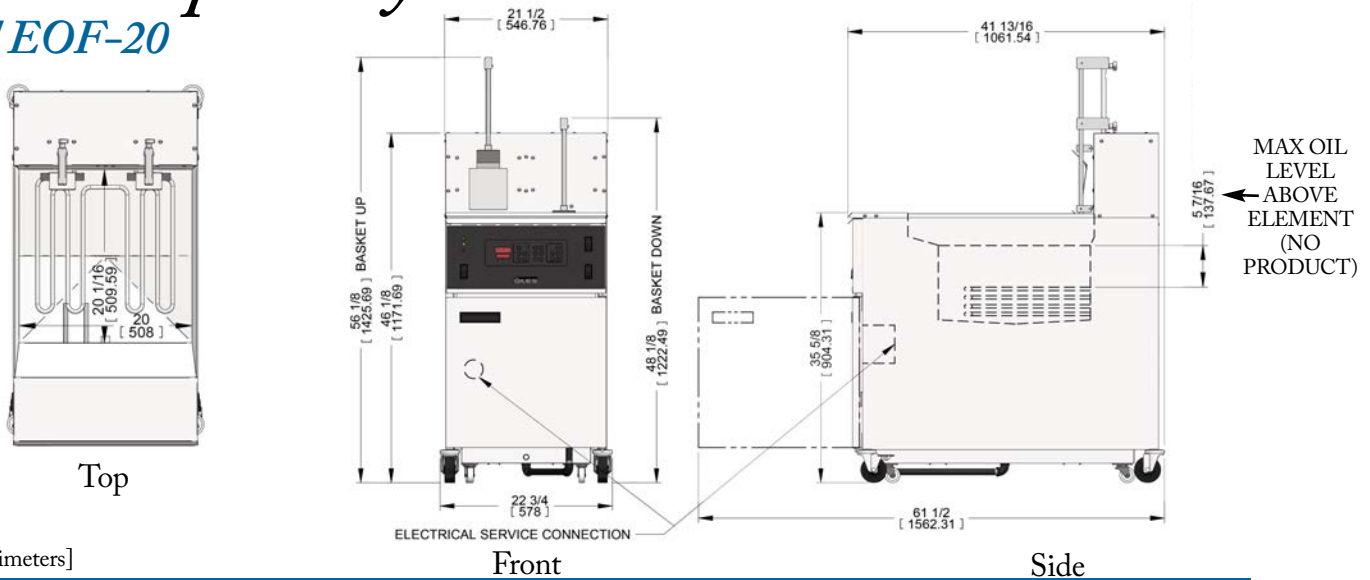
Giles Foodservice Equipment

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Multi-Purpose Fryer

Model EOF-20

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



Inches [millimeters]

Specifications

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 for previously purchased equipment.

Construction:

Cabinet and Fry Vat: 20Ga to 16Ga Stainless Steel
 Heating Element: Stainless Steel Round

Vat Size: 20" x 20"

Cooking Computer (1) per vat:

Adjustable Cooking Temperature, Max. Temperature: 375°F [190°C]
 Programmable Right & Left Basket Timers, (4) preset buttons
 "Standby Mode" & Filter Alert for energy/cost savings

Capacity:

20" Vat: Shortening Capacity: 115 lbs. [52 kg]
 Production Capacity: 27-30 lbs [12-14 kg] of cut chicken
 (80 pieces) using ± 3 lb [1.5 kg] bird.

Electrical Specifications:

Available voltages: 208/240/480V....24,000 WATT'S
 3 phase- 76/66/33 AMPS
 (No service cord provided)

Listings:

ETL (US and Canada), Listed to UL197, ETL Sanitation,
 Listed to NSF/ANSI 4

Shipping Specifications:

Crated Weight: 442 lbs [201 kg] EOF -20
 Crated Cube Size: 35"W x 45"L x 60"H= 54.687 cu ft.
 [889mm X 1143mm X 1524mm = 1.548 cu meters]

Accessories Included

Unit is shipped with (2) Fry baskets - (1) Product Scoop, (1) Fry Screens, (1) Drain hose wand, (5) Filter paper sheets, (1) Pot brush, (1) Kettle drain brush, (1) Stir paddle, (1) Crumb shovel, (1) Vat drain clean out bar and (1) Manual.

How To Specify

1. Model and Electrical Options

Specify the part number from the following:

	Voltage	Hz	Phase	Model	Part Number
<input type="checkbox"/>	208	60	3	EOF 20	71710
<input type="checkbox"/>	240	60	3	EOF 20	71711
<input type="checkbox"/>	480	60	3	EOF 20	71707

2. Accessories*

Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		Product Scoop	70430
<input type="checkbox"/>		Basket, EOF-20	70420
<input type="checkbox"/>		Screen, EOF-20	70083
<input type="checkbox"/>		Filter Paper, (100) sheets	60709
<input type="checkbox"/>		Filter Powder, (60) packets	72004
<input type="checkbox"/>		Boil Out (4) 8 lb containers	72003
<input type="checkbox"/>		Filter Screen	41019

*Additional charges

3. Shipping

Specify the shipping method

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