

GBF SERIES - Model 35 & 50 Electric Open Vat Fryer

GBF Single Unit
 w/Basket Lift Option



Shown with
 Computer Control

Available in Banked
 Batteries - up to 5 wide



The Giles GBF Series Fryer features a slim design and can be used to prepare a variety of fried food products quickly and easily. The extremely quick recovery time enables this small footprint fryer to handle those unexpected heavy sales periods with ease.

- Durable stainless steel construction for long life and easy cleaning.
- 14" fry vat - small footprint - Single unit's overall width only 16-1/4".
- Choose as single fryer or a battery of 2, 3, 4 or 5 units banked together.
- User-friendly computer controller ... Built-in features include four (4) programmable cook cycles for each basket, cool-mode, forced filter function, low-oil safety shutdown function.
- Mechanical timer/digital temperature control option available.
- The GBF-50 has an oil capacity of 50 lbs or choose the reduced oil capacity Model GBF-35, requiring only 35 lbs of shortening.
- The GBF-50 features a deep cold zone to minimize carbonization of crumbs and cooking residue.
- Optional Auto-Basket Lift automatically lifts product from vat at end of cook cycle. When Auto-Lifts are not installed, fryer is equipped with basket hanger.
- A single on-board oil filtration system can accommodate a banked battery of up to 5 fryers. Proper use extends cooking oil life.
- Durable, reusable, stainless steel, micro-mesh filter media is standard - eliminates paper waste - "green solution" - reduces operating costs.
- Durable casters - front casters lock.
- Very quick recovery time adds capacity to handle those busy sales periods.

Design Features



Auto-Basket Lift Option -
 Enables operators to load, set timer and activate cook cycle in one step. When cooking cycle is complete, basket is automatically lifted from hot shortening; no more over-cooked product. Dumping cooked product is safe and easy. Lifts can be disabled if desired.



On-Board Oil Filtration System -
 designed to complete a filter cycle in 4 to 5 minutes. Utilizes reusable micro-mesh filter media. Draining, vat cleaning and oil filtering is accomplished in one easy step. When used properly shortening life can be increased by approx. 50%.

Listings



Only 380-415V models with computer controls are CE listed at this time.

Giles Foodservice Equipment

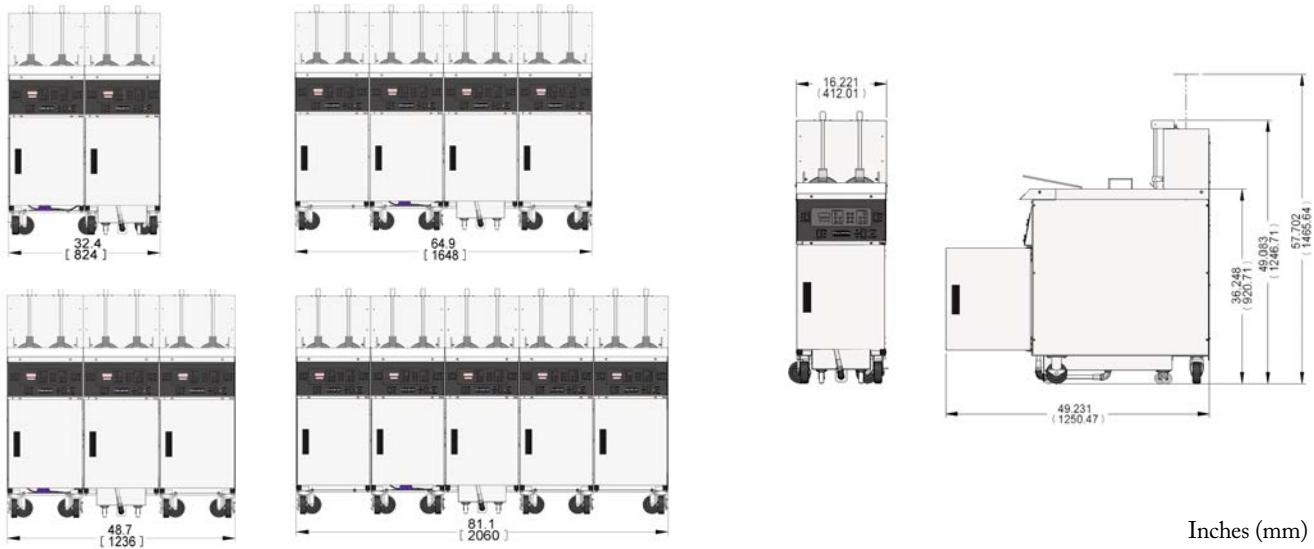
An ISO 9001 Registered Company • Committed to Quality
 2750 Gunter Park Drive West • Montgomery, AL 36109 USA
 Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537
 Website: www.gfse.com • Email: services@gfse.com



GBF SERIES electric open fryer

Model GBF-35, 50

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



Inches (mm)

Specifications

Continuing product improvement may change specifications and/or design without notice. Such revisions do not entitle the buyer to corresponding changes and improvements, or replacement of previously purchased equipment.

Construction: Welded & bolted tubular frame
 Cabinet, Vat, Filter Pan: Stainless steel (20-16 ga)
 Heating Elements: Stainless steel, Firebar

Dimensions:

Door opening adds 13.8 in (351 mm) to depth dimension.

Config.	Width	Height	Depth	Floor Space
Single	16.2 in (412 mm)	49.1 in (1247 mm)	35.4 in (900 mm)	4.0 sq ft (0.37 sq m)
2-Bank	32.4 in (824 mm)	49.1 in (1247 mm)	35.4 in (900 mm)	8.0 sq ft (0.74 sq m)
3-Bank	48.7 in (1236 mm)	49.1 in (1247 mm)	35.4 in (900 mm)	12.0 sq ft (1.11 sq m)
4-Bank	64.9 in (1648 mm)	49.1 in (1247 mm)	35.4 in (900 mm)	16.0 sq ft (1.48 sq m)
5-Bank	81.1 in (2060 mm)	49.1 in (1247 mm)	35.4 in (900 mm)	20.0 sq ft (1.85 sq m)

Shortening Capacity per Fryer:

GBF-50: 50 lbs (22.6 kg)
 GBF-35: 35 lbs (15.9 kg)

Product Capacity per Fryer:

Fries - GBF-50: 5 lbs (2-1/2 lbs per basket)
 GBF-35: 5 lbs (2-1/2 lbs per basket)

Chicken - GBF-50: 12 lbs* mixed pieces (6 lbs per basket)
 GBF-35: 7 lbs* mixed pieces (3.5 lbs per basket)

* Based on 3-1/3 lb. birds

Cooking Control Options:

Computer: Max temp. 375°F (190°C)
 2 Programmable Timers each w/4 menu keys
 Low oil safety shutdown - Cool mode -
 Forced filter function

Mechanical: 2 Mechanical Timers, 30 min. range
 Digital thermostat control, max. temp 375°F (190°C)

Listings: UL (US & Canada), UL Sanitation, CE

Electrical Specifications:

Volts	Phase	Hz	Watts per Fryer Unit*	Amps w/Pump	Amps w/o Pump
208	3	60	18,000	53	50
240	3	60	18,000	46	43
380	3	50	15,000	26.3	23.3
415	3	50	18,600	28.7	25.7

* Wattage varies based on voltage

Service cord(s) are NOT provided - each unit in a banked system requires separate power service. 1-phase is not available

Shipping Specifications:

Config.	Crated Wt	Uncrated Wt	Cube
Single	326 lb (147.9 kg)	295 lb (133.8 kg)	60 cu ft (1.7 cu m)
2-Bank	593 lb (269.0 kg)	562 lb (254.9 kg)	60 cu ft (1.7 cu m)
3-Bank	895 lb (406.0 kg)	823 lb (373.3 kg)	133 cu ft (3.8 cu m)
4-Bank	1162 lb (527.1 kg)	1090 lb (494.4 kg)	133 cu ft (3.8 cu m)
5-Bank	1415 lb (642.8 kg)	1343 lb (609.2 kg)	133 cu ft (3.8 cu m)

Accessory Items Supplied

Per Fryer Vat:

Fry Basket - 2
 Fry Screen - 1

Per System:

Oil Discharge Hose - 1
 Crumb Shovel - 1
 Brush Set - Includes: Pot Brush, Drain Brush, "L" Bend Brush.
 Filter Media - 1 Micro-mesh Filter Screen (Reusable)

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Model GBF-35, 50

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How To Specify

1. Specify Electrical & Controller

Select part number from the following:

✓	Model	Volt	Phase	Hz	Controller Style	Part Number
	GBF-50	208	3	60	Computer	71558
	GBF-50	240	3	60	Computer	71559
	GBF-50	380-415	3	50	Computer	71566
	GBF-50	208	3	60	Mech	71560
	GBF-50	240	3	60	Mech	71561
	GBF-50	380-415	3	50	Mech	71567
	GBF-35	208	3	60	Computer	71562
	GBF-35	240	3	60	Computer	71563
	GBF-35	380-415	3	50	Computer	71568
	GBF-35	208	3	60	Mech	71564
	GBF-35	240	3	60	Mech	71565
	GBF-35	380-415	3	50	Mech	71569

2. Specify Bank Config & Options:

Check to select ... choose no. of units as indicated

✓	Option	Select Bank Size & Option as indicated	
	Single		
	Banked System	2 3 4 5	Circle no. units in banked system
	Basket Lifts*	1 2 3 4 5	Circle no. units in banked system to be equipped with Basket Lift option

* Basket Lifts are installed left-to-right ... on banked systems with mixed basket lift specification, units specified without lifts will be located on right side of the fryer battery.

3. Specify Additional Accessories or Supplies:

(Sold Separately)

✓	Qty	Item Description	Part Number
		Fry Basket, 13-1/4 x 6-1/2 x 6	41040*
		Fry Screen, Basket Support	41041*
		Stainless, Micro-Mesh Filter Screen	41078*
		Fry Pot Cover	93362
		Filter Paper (Case of 100 Sheets)	65871
		Filter Powder (Case of 60 - 4.8 oz Portion Packs)	72004
		Boil Out (Case of 4 - 8 lb Containers)	72003
		Giles Oil Caddy	79187
		Pot Brush	71100*
		Vat Drain Brush	71025*
		L-Bend Element Brush	73233*

* Items are included with fryer purchase. Additional quantity of these items can be purchased separately.

4. Shipping:

Specify shipping method

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