



Responsive. Reliable.

Project Name/No: _____ Item No: _____

Quantity: _____ SIS#: _____ AIA/CSI#: _____

Multi-Purpose Electric Open Fryer EOF-20, 20/20, 20/20/20



The **EOF-20 Electric Multi-Purpose Fryer** featuring a 20x20" cook vat, is designed for food service operators needing to quickly and efficiently cook larger quantities of product. The single unit version itself is capable of ample productivity, and since it is also available as a multi-well battery of two (2) or three (3) units, capacity is quickly doubled or tripled.

- Quick recovery time, shortens cook cycles, even with frozen product. Turn more loads per operating shift.
- Intuitive Computer Controller:
 - Accurately regulates oil temperature and cooking time.
 - Cooking Timer for each basket ... fifty (50) programmable Menu Item presets.
 - Monitors Fryer function ... displays messages and alarms, as needed.
 - Includes AUTO-COOL Mode, FORCE FILTER prompting, BOIL-OUT program, password protection if desired, and multiple language selections.
- On-board Oil Filtration System designed to minimize the work of filtering oil ... robust 1/2 HP Pump. Serves all units of a banked system.
- **Optional Basket Lifts** ... automatically lowers and raises baskets during cook cycle. **For Banked systems, units specified with lifts will be left-justified.**



Design Features:



Auto-Basket Lift Option:

Load, set and start cook cycle in one step. Basket automatically lowers when started and raises when done cooking, lifting cooked product from the hot cooking oil ... no more over-cooking. 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 5 minutes. System uses disposable paper media and basically allows 1-step draining, filtering, and vat cleaning. Turn a single valve to refill vat with

filtered oil. When used properly, can increase useful life of oil by at least 50%.

Standard Features:

- | | | |
|--|---|---------------------------------|
| ▪ (2) Fry Baskets per vat | ▪ High-Limit oil temperature protection | ▪ Stirring Utensil |
| ▪ (1) 12x12 Scoop Basket | ▪ Max. Element temperature safety feature | ▪ Waste Oil Discharge Hose |
| ▪ Built-in oil filtration system ... 1/2 HP Pump | ▪ 5" Casters ... Front lock | ▪ Steel Crumb Scoop |
| ▪ Micro-processor Fryer Controller | ▪ Heat resistant Brush set | ▪ 2-Year Parts & Labor Warranty |
| ▪ Drain Valve safety interlock | | |

GILES Food Service Equipment • ISO 9001 Registered

PO Box 210247; 2750 Gunter Park Drive W; Montgomery, AL 36109 USA

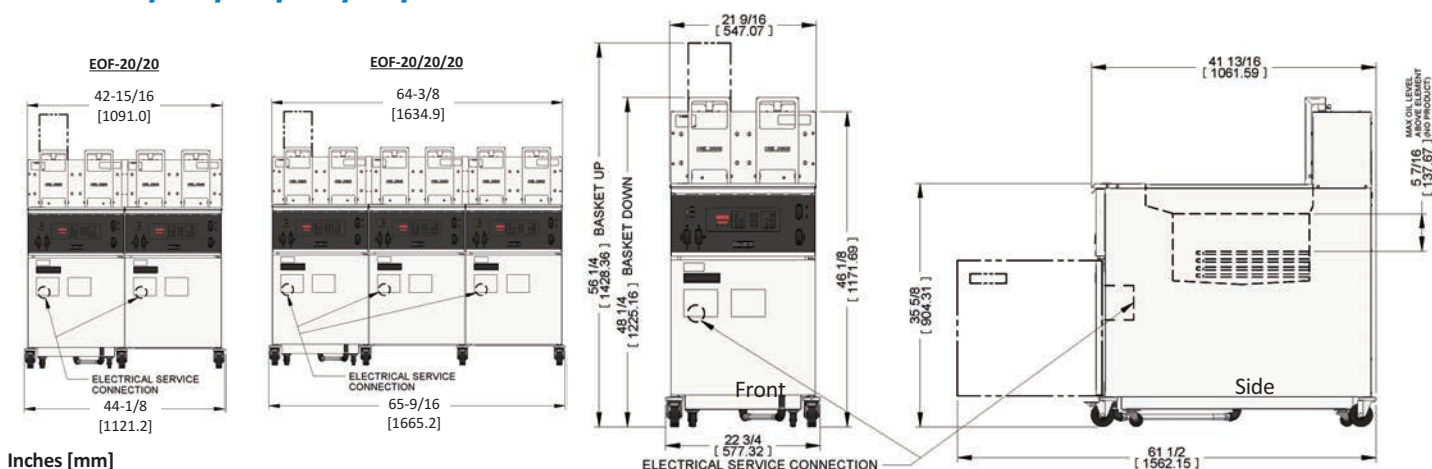
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Inches [mm]

Specifications

Construction: 16 to 20-Ga Stainless Steel; Welded Stainless Steel Frame; Round Incoloy Heating Elements

Electrical Specifications per Fryer Well:				
Watts	Voltage	Phase	Amps	Wire
24 kW	208	3	76	3 wire + Grnd
	240	3	66	3 wire + Grnd
	480	3	33	3 wire + Grnd
• SERVICE CORD NOT PROVIDED • EACH UNIT OF BANKED MODEL REQUIRES SEPARATE POWER SUPPLY				

Vat Size: 20" x 20"

Computer Cooking Controller (each Fryer Unit):

Cooking temperature adjustable to max. 375°F [191°C]
 Dual Basket Cook Timers, (50) programmable Menu Item Cooking Presets
 Features **COOL Mode**, **FORCE FILTER** function, **BOIL OUT** function
 High-Limit Temperature Safety Shutdown = 450°F [232°C]

Capacity (each Fryer Unit):

Shortening: 115 lbs. [52 kg]
 Product: 27 - 30 lbs [12 - 14 kg] 8-way cut chicken
 Approx. 80 pieces (based on 3 lb [1.5 kg] bird)

Dimensions:				
Model	Width	Depth	Height	Floor Space
EOF-20	22-3/4" [577 mm]	41-13/16" [1062 mm]	46-1/8" [1172 mm]	6.5 sq.ft [0.6 sq.m]
EOF-20/20	44-1/8" [1121 mm]	41-13/16" [1062 mm]	46-1/8" [1172 mm]	12.8 sq.ft [1.2 sq.m]
EOF-20/20/20	65-9/16" [1665 mm]	41-13/16" [1062 mm]	46-1/8" [1172 mm]	19.0 sq.ft [1.8 sq.m]

Shipping Specifications:			
Model	Crated Wt.	Crated Dimensions	Cube [cu m]
EOF-20	465 lb [211 kg]	35"W x 45"L x 60"H [889 mm x 1143 mm x 1524 mm]	54.7 cu ft [1.5]
EOF-20/20	715 lb [324 kg]	50"W x 45"L x 60"H [1270 mm x 1143 mm x 1524 mm]	78.1 cu ft [2.2]
EOF-20/20/20	1,035 lb [470 kg]	106"W x 45"L x 60"H [2692 mm x 1143 mm x 1524 mm]	165.6 cu ft [4.7]

Specifications and/or product designs are subject to change without notice. Such changes do not entitle purchaser to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Accessories Included

(2) Cook Baskets ea. Fryer, Scoop Basket, (1) Fry Screen ea. Fryer, Waste Oil Discharge Hose, (5) Sheets Filter Paper, Pot Brush, Drain Brush, Stirring Utensil, Crumb Scoop, Drain Clean-out Tool and Operations Manual.

How To Specify

1 Model + Electrical Option: Choose Applicable Item Number

✓	Model	Voltage	Hz	Phase	Item No.
	EOF 20	208	60	3	71710
		240	60	3	71711
		480	60	3	71707
	EOF 20/20	208	60	3	71717
		240	60	3	71718
		480	60	3	71719
	EOF 20/20/20	208	60	3	71720
		240	60	3	71721
		480	60	3	71722

2 Specify Basket Lift Option (Up-charge Applies): Append Code to Item No. as described below

Code	Description
None	Standard, No Lifts
1	Single w/Lifts, or 1 Unit of Banked System e.g. 71710-1, 71717-1
2	2 Units of Banked System e.g. 71719-2
3	3 Units of Banked System e.g. 71720-3

3 Additional Accessories (Purchased Separately) Specify Qty. & Part No.

✓	Qty	Description	Part No.
		Product Scoop	70430
		Basket, EOF-20	70420
		Filter Paper, (100) Sheets	60709
		Filter Powder, (60) Packets	72004
		Boil Out (4) 8 lb Jugs	72003
		Stainless Filter Screen	41019

4 Shipping: Specify shipping method

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