



Responsive. Reliable.

Project Name/No: \_\_\_\_\_ Item No: \_\_\_\_\_  
Quantity: \_\_\_\_\_ SIS#: \_\_\_\_\_ AIA/CSI#: \_\_\_\_\_

## Open Vat Electric Fryer Model GBF-35 & GBF-50



A small footprint, multi-purpose Fryer that can cook a variety of food products quickly and easily. The extremely fast recovery time boost productivity, enabling this compact unit to be able to handle those unexpected heavy sales periods with ease.

- Durable stainless steel construction for long life and easy cleaning.
- Compact cabinet design ... Single unit only 16-1/4" W.
- Available in banked batteries of 2, 3, 4 or 5 Fryers.
- Standard easy-to-use Computer Controller:
  - Accurately regulates oil temperature and cooking time.
  - Programmable Timer for each basket ...Fifty (50) Menu Item cooking presets.
  - Monitors Fryer operation, displaying instructional messages and alarms.
  - Includes COOL Mode, FORCE FILTER function, BOIL-OUT function, available password control and multi-language.

### May be ordered with Manual Timers & Digital Thermostat.

- Choose from two different oil capacities: **50 or 35 lbs.**
  - **GBF-50** is ideal for breaded products, featuring a deep cool zone to minimize carbonization of the crumbs and residue.
  - **GBF-35** has shallower vat, and no cool zone; perfect for french fries and other non-breaded frying.
- Optional Auto-Basket Lifts: Automatically lifts Basket of product from vat at end of cook cycle. Basket Hanger is standard.
- On-board Oil Filtration System minimizes the work of filtering oil ... Robust 1/2 HP Pump. Services all units of banked systems. Proper use can extend cooking oil life by as much as 50%.
- A durable, reusable, stainless steel mesh Filter Screen is the standard filter media; eliminates filter paper waste and reduces operating costs.



CE 380-415V models ONLY

Banked Fryer batteries of up to 5 units are available.



### 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. Uses a **reusable stainless steel Filter Screen** instead of paper filter media. Provides 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:

- Built-in oil filtration system with 1/2 HP Pump
- Micro-Processor Fryer Controller
- Drain Valve safety interlock for added safety
- High-limit oil temperature protection
- Max. Element temperature safety shutdown
- Reusable stainless steel oil Filter Screen
- 5" Casters ... Front lock
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Steel Crumb Scoop
- 2-Year Parts & Labor Warranty

**GILES Food Service Equipment** • ISO 9001 Registered

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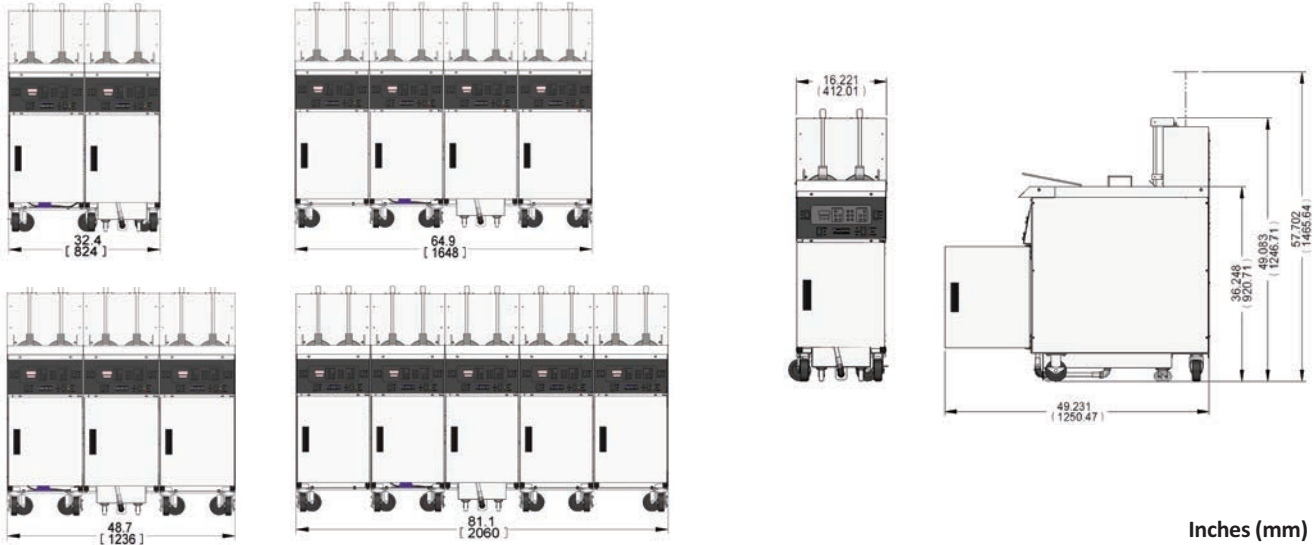
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# Open Vat Electric Fryer

## Model GBF-35 & GBF-50

Project Name/No: \_\_\_\_\_ Item No: \_\_\_\_\_  
 Quantity: \_\_\_\_\_ SIS#: \_\_\_\_\_ AIA/CSI#: \_\_\_\_\_



Inches (mm)

### Specifications

**Construction:** 16 to 20 Ga. Stainless Steel; stainless steel tubular Frame; (2) stainless Firebar heating elements

Electrical Specifications per Fryer (1-Ph NOT available):					
Volts	Ph	Hz	kW per Vat	Amps [unit w/Pump]	Amps [unit w/o Pump]
208	3	60	18	53	50
240	3	60	18	46	43
380	3	50	15	26.3	23.3
415	3	50	18.6	28.7	25.7

- kW VARIES ACCORDING TO POWER SUPPLY
- SERVICE CORDS NOT INCLUDED
- EACH FRYER UNIT REQUIRES SEPARATE POWER SUPPLY

Dimensions:				
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)

Capacities [per Vat]:			
Model	Oil	Fries [total]	Chicken mixed pieces [total]
GBF-35	35 lbs [15.9 kg]	5 lbs [2.3 kg]	7 lbs (8-way cut, 3-1/3 lb bird)
GBF-50	50 lbs [22.6 kg]	5 lbs [2.3 kg]	12 lbs (8-way cut, 3-1/3 lb bird)

Shipping Specifications:			
Config.	Crated Wt	Crated Dimensions	Cube
Single	385 lb (175 kg)	35"W x 45"L x 60"H [889 mm x 1143 mm x 1524 mm]	55 cu ft (1.6 cu m)
2-Bank	565 lb (256 kg)	51"W x 45"L x 60"H [1295 mm x 1143 mm x 1524 mm]	80 cu ft (2.3 cu m)
3-Bank	768 lb (348 kg)	67"W x 45"L x 60"H [1651 mm x 1143 mm x 1524 mm]	105 cu ft (3.0 cu m)
4-Bank	971 lb (440 kg)	83"W x 45"L x 60"H [2108 mm x 1143 mm x 1524 mm]	130 cu ft (3.7 cu m)
5-Bank	1,174 lb (533 kg)	99"W x 45"L x 60"H [2515 mm x 1143 mm x 1524 mm]	155 cu ft (4.4 cu m)

**Vat Size:** 14 x 16-1/4"

**Basket Size:** 6-1/2" [W] x 13-1/4" [L] x 6" [D]

**Cooking Control (each Fryer):**

**Computer:** Cooking temperature adjustable to max. 375°F [191°C]  
 Dual Cook Timers, (50) programmable Menu Item Presets  
**COOL Mode, FORCE FILTER** function, **BOIL OUT** program,  
 Password option, Multi-Language, max. element temp. safety shutdown.

**Optional Manual Controls:**

Dual 30 min. Mechanical Timers w/End-of-Cycle Alarm  
 Digital Thermostat, max. 375°F (190°C)

High-Limit Oil Temperature Safety Shutdown = 425°F [218°C]

### Accessories Included

- |                            |                                    |                                |
|----------------------------|------------------------------------|--------------------------------|
| (2) Cook Baskets [ea. Vat] | Stainless Steel Mesh Filter Screen | (1) Heat-Resist. L-Shape Brush |
| (1) Fry Screen [ea. Vat]   | (1) Heat-Resist. Pot Brush         | Stirring Utensil               |
| Waste Oil Discharge Hose   | (1) Heat-Resist. Drain Brush       | Crumb Shovel                   |

Product specifications and/or designs are subject to changes without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

# Open Vat Electric Fryer

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### How To Specify

#### 1 Model + Electrical Option + Control Option: Choose Applicable Item Number

✓	Model	Volt	Phase	Hz	Control Option	Item Number
	GBF-35	208	3	60	Computer	71562
		240	3	60		71563
		380-415	3	50		71568
		208	3	60	Manual	71564
		240	3	60		71565
		380-415	3	50		71569
	GBF-50	208	3	60	Computer	71558
		240	3	60		71559
		380-415	3	50		71566
		208	3	60	Manual	71560
		240	3	60		71561
		380-415	3	50		71567

#### 2 Specify Configuration + Lift Option: Mark Choices as indicated

✓	Option	Select Configuration + Lift Option						
	Single							
	Banked	2	3	4	5	Circle number of Fryers		
	Basket Lifts	0	1	2	3	4	5	Circle number w/Basket Lift Option. 0 = Hangers, No Lifts

Basket Lifts are installed left-to-right on banked systems. If a mix of "with & without" is specified, Fryers with Lift option will be arranged on the lefthand side of the battery.

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

\* Provided w/Fryer; extras may be purchased separately

✓	Qty	Item Description	Part Number	✓	Qty	Item Description	Part Number
		Fry Basket, 13-1/4 x 6-1/2 x 6	41040*			Boil Out (Case of 4 - 8 lb Containers)	72003
		Fry Screen, Basket Support	41041*			Giles Waste Oil Caddy	79187
		Stainless, Mesh Filter Screen	41078*			Pot Brush	71100*
		Fry Pot Cover	93362			Vat Drain Brush	71025*
		Filter Paper (Case of 100 Sheets)	65871			L-Shape Element Brush	93609*
		Filter Powder (Case of 60 - 5 oz Packets)	72004				

#### 4 Shipping: Specify shipping method

### GILES Food Service Equipment

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