



PROVEN & TRUSTED SINCE 1952

Electric Fryer

EOF-24, 24/24, 24/24/24



The EOF-24 fryer is designed to meet today's demand for high efficiency, flexibility, reliability and ease of operation. Cook delicious foods with minimum effort & expense to yield maximum profits. Perfect for a wide variety of menu favorites with plenty of capacity to feed a hungry crowd.

- Choose the Single fryer or multi-well options (2-bank & 3-bank).
- 170-lbs shortening capacity with a 24" wide square vat.
- Rapid recovery time helps minimize cooking cycle times. Oil quickly reheats to cooking temperature after fresh product is loaded (even frozen), which helps to reduce oil saturation.
- Giles intuitive computer controller precisely monitors & controls operation. Programmable cooking presets for up to fifty (50) different items. Features energy-saving **Cool Mode**, **Force-Filter**, **Low Oil**, **Boil-Out**, password protection & a multi-language display.
- Central on-board oil filtration system features powerful 1/2hp pump for quick & efficient filtering. Services all vats. **Proper use can extend cooking oil life by as much as 50%**
- Automatic Basket Lifts are optional... automatically lifts basket of cooked product from oil at end of cook cycle.
- Enhanced interlocks, high-limit oil temperature protection, maximum heating element temperature, and low oil alerts to ensure safe operation.
- Durable stainless steel construction.
- Heavy-duty swivel casters provide mobility; front casters have locking brakes.

Design Features & Options



On-Board Oil Filtering

The integrated oil filtration system is powered by a robust 1/2 horsepower pump. Proper use can extend oil life by 50%.



Automatic Basket Lift

Optional basket lifts to load, set & start cooking in one step. When cooking is done, basket is automatically lifted out of hot oil, preventing over-cooking.



KitchenTrac® WiFi

Optional remote monitoring uses built-in WiFi to monitor equipment in real time and collect critical data across multiple locations.

[Click here for more details](#)

GILES Food Service Equipment

ISO 9001-2015 Certified

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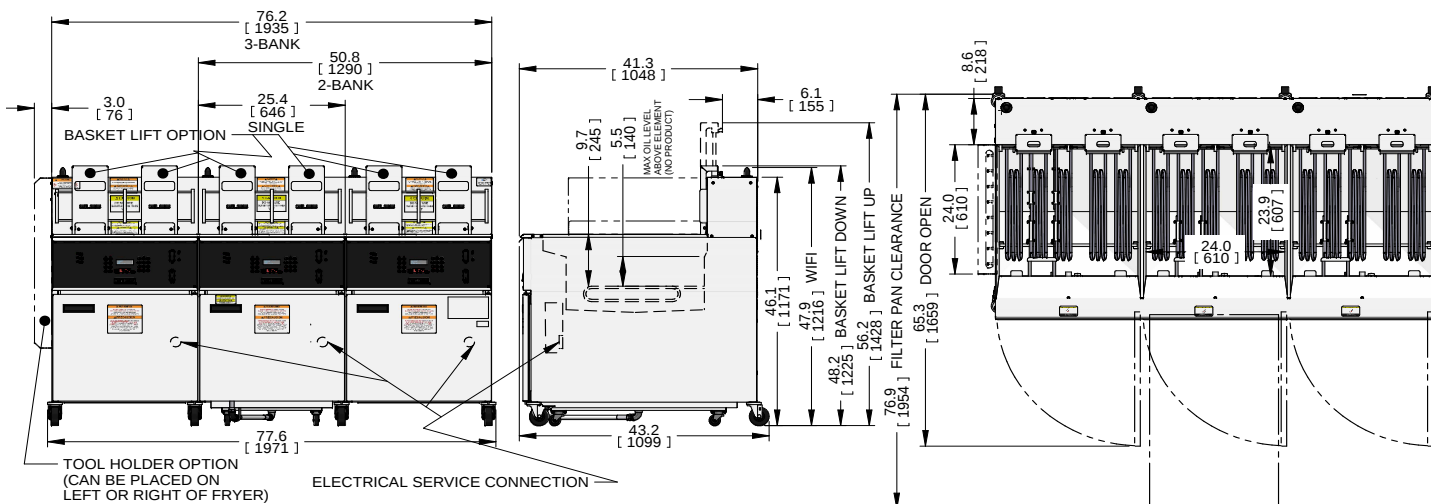
67297
REV-A
ECO3519
09/30/2025
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Specifications

*Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Dimensions:

Model	Width	Depth	Height
Single	25.4" [646mm]	41.3" [1048mm]	46.1" [1171mm]
2-Bank	50.8" [1290mm]	41.3" [1048mm]	46.1" [1171mm]
3-Bank	76.2" [1935mm]	41.3" [1048mm]	46.1" [1171mm]

Cooking Capacities (per vat):

Model	Oil	Product
EOF-24	170 lbs [77 kg]	36-42 lbs [16-19 kg] 3.5 lb bird (8-way cut chicken)

Electrical Specifications:

Watts	Voltage	Phase	Amps
30kW	208	3	100
	240	3	87
	480	3	43

- SERVICE CORD NOT PROVIDED
- EACH UNIT OF BANKED VERSION REQUIRES SEPARATE POWER SUPPLY

Shipping Specifications:

Model	Crated Weight	Crated Dimensions
Single	350 lbs [159 kg]	35"W x 46"D x 61" [889 mm x 1168 mm x 1549 mm]
2-Bank	700 lbs [318 kg]	70"W x 46"D x 61" [1778 mm x 1168 mm x 1549 mm]
3-Bank	1040 lbs [472 kg]	106"W x 46"D x 61" [2692 mm x 1168 mm x 1549 mm]

Accessories Included:

Item	Qty
Fryer Basket	2 (per well)
Product Scoop Basket (12 x 12)	1
Fryer Screen with Handles (24 x 24)	1 (per well)
Filter Pan Crumb Screen	1
Waste Oil Discharge Hose	1
Heat Resistant Pot Brush	1
Heat Resistant Drain Brush	1
L-Shape Brush	1
Stirring Utensil	1
Small Drain Brush	1
Drain Clean-out Tool	1
Crumb Scoop	1



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Step 1: Select Base Fryer Part Number with Options:

How to Specify: Single Fryer

XXXXX X - X

Base Item No.	Size	Voltage	Hz	Phase
72100	Single	208	60	3
72101	Single	240	60	3
72102	Single	480	60	3

WiFi	Description
W	KitchenTrac® Remote WiFi Monitoring Click here for more details
*Omit for no Wifi option	

Lifts	Description
0	No lifts
1	With Lifts
*Specify lift or no lift beginning with left fryer.	

Example Part Number

72100-1: EOF24, Single fryer, with Basket lifts

How to Specify: 2 - Bank Fryer

XXXXX X - XX

Base Item No.	Size	Voltage	Hz	Phase
72103	2-Bank	208	60	3
72104	2-Bank	240	60	3
72105	2-Bank	480	60	3

WiFi	Description
W	KitchenTrac® Remote WiFi Monitoring Click here for more details
*Omit for no Wifi option	

Lifts	Description
0	No lifts
1	With Lifts
*Specify lift or no lift beginning with left fryer.	

Example Part Number

72103W-10: EOF24, 2-Bank fryer, with KitchenTrac®, basket lifts in left fryer, no basket lifts in right fryer

How to Specify: 3 - Bank Fryer

XXXXX X - XXX

Base Item No.	Size	Voltage	Hz	Phase
72106	3-Bank	208	60	3
72107	3-Bank	240	60	3
72108	3-Bank	480	60	3

WiFi	Description
W	KitchenTrac® Remote WiFi Monitoring Click here for more details
*Omit for no Wifi option	

Lifts	Description
0	No lifts
1	With Lifts
*Specify lift or no lift beginning with left fryer.	

Example Part Number

72106-101: EOF24, 3-Bank fryer, no KitchenTrac®, basket lifts in left fryer, no basket lifts in center fryer, basket lifts in right fryer

Step 2: Select Any Additional Accessories:

Qty	Description	Part No.
	Fry Basket (17 1/8 x 8 3/8 x 6)	70420
	Product Scoop Basket (12 x 12)	70430
	Fryer Screen with Handles (24 x 24)	70084
	Filter Pan Crumb Screen	80546
	Filter paper, case of (100) sheets	60328
	Filter powder, case of (60) packets	72004
	Boil-out, case of (24) 6-oz packets	72003
	Stainless Steel Filter Screen	41017
	Tool Holder	93755
	Pot Covers	36520

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