

Operations & Service Manual

GBF-50-VH
Ventless Electric Fryer

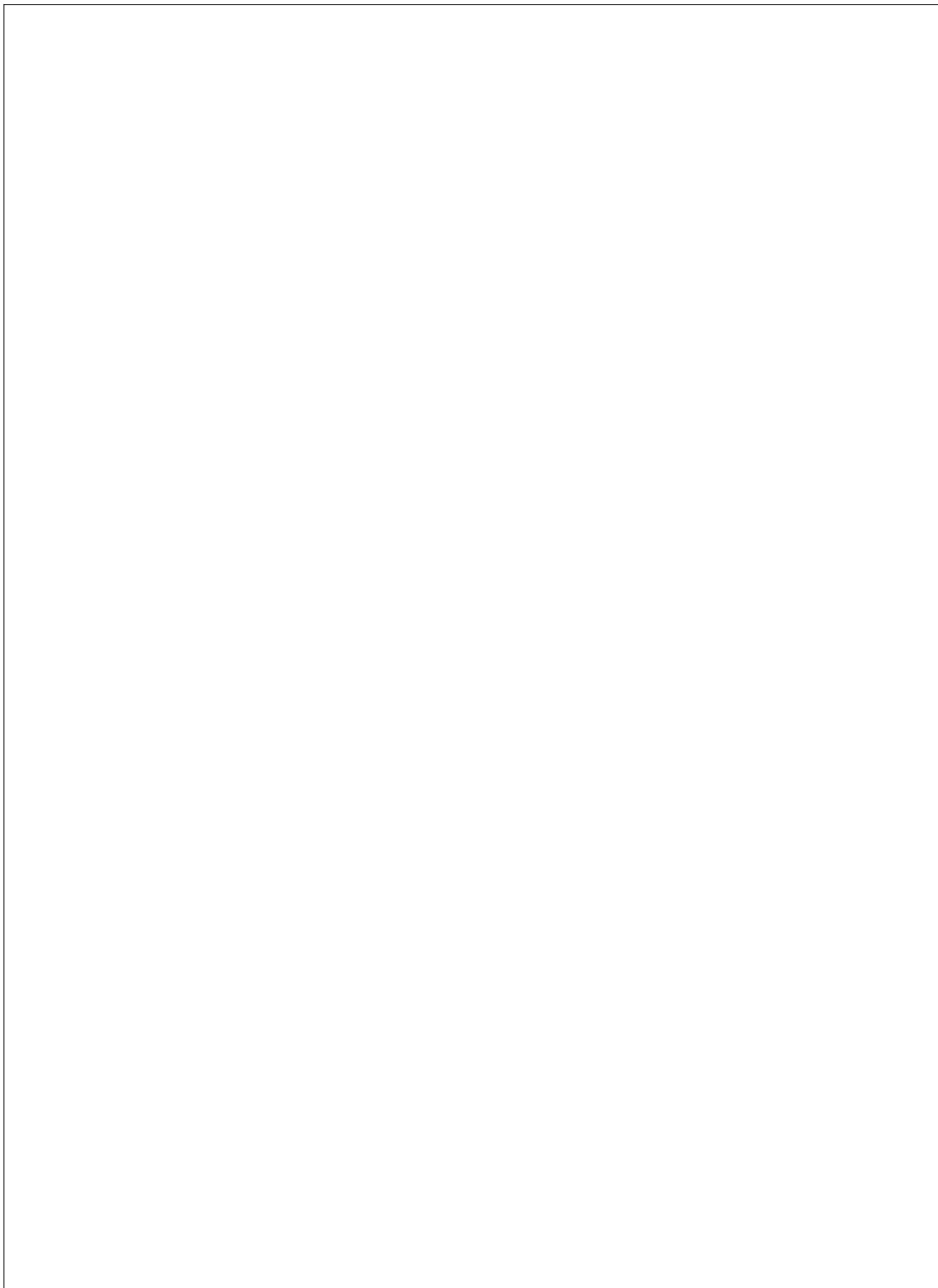


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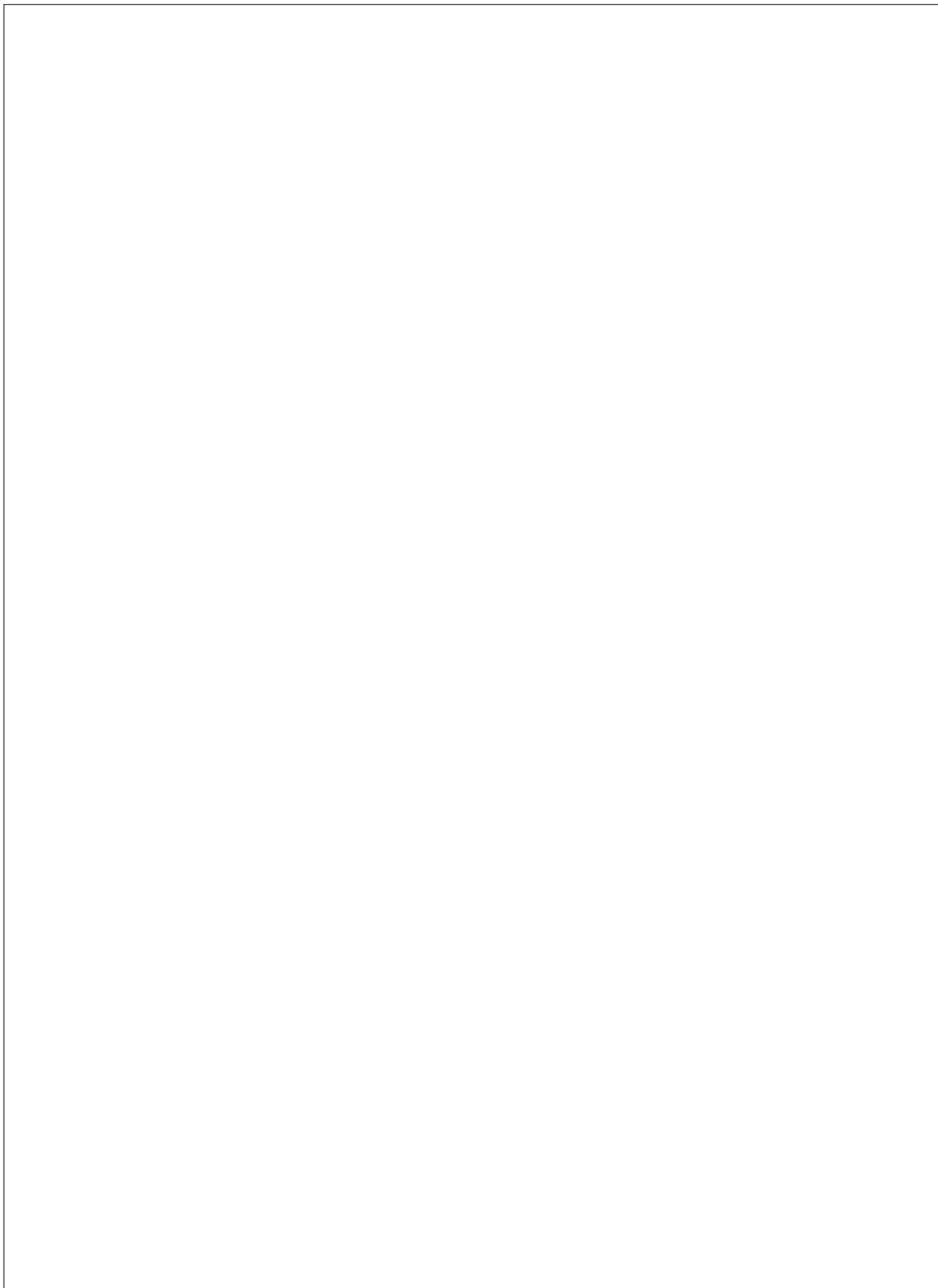
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LIMITED WARRANTY

- Subject to the terms and conditions of this Limited Warranty as herein stated, all Giles Enterprises Inc. (hereafter referred to as "Giles") food service equipment and parts purchased new from an authorized Giles representative are warranted as to defects in material or workmanship for a period of twenty-four (24) months from the date of installation, provided, however, that with regard to labor costs in connection with this warranty, see below. All installations must be made by a qualified installing agency in accordance with all applicable codes and/or regulations in the jurisdiction in which installed. Limited warranty coverage is extended only to the original owner and is void if the unit is resold.
- During the Limited Warranty period, Giles will replace or recondition, at its factory, any part or parts of this unit which Giles inspectors judge defective, provided the unit has been properly installed, subjected to normal usage, and operated and maintained in accordance with specified procedures. This Limited Warranty does not cover cosmetic damage, and damage due to acts of God, accident, misuse, alteration, negligence, abuse, or use of unorthodox repair methods. All parts replaced under this Limited Warranty carry only the unexpired term of this Limited Warranty. Limited Warranty service may be furnished only by an authorized Giles service representative.
- If Limited Warranty service is requested, Giles will dispatch factory-authorized service representatives to inspect, repair, recondition, or replace units of its manufacture with such labor being rendered without cost to owner for twenty-four (24) months from the date of installation. Otherwise, service, including labor and transportation charges or other expenses, in connection with the removal or installation of any part or parts supplied under this Limited Warranty, are specified on the original sales contract between the purchaser and the authorized Giles representative.
- **Failure to use Giles OEM replacement parts and Giles OEM filters may void this Warranty.**
- Giles reserves the right to change or improve its equipment and/or parts in any way without obligation to alter such equipment or parts previously manufactured.
- Giles makes no further warranties, express or implied, including implied warranties of merchantability or fitness for a particular purpose, and has no other obligation or liability not specifically stated herein.
- Repair or replacement as provided under this limited warranty is the exclusive remedy. Giles shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product, except to the extent prohibited by applicable law. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this limited warranty.
- Used Giles foodservice equipment or parts, or Giles foodservice equipment or parts not purchased from an authorized Giles representative, carry no warranties, express or implied.



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Safety Overview:

The instructions contained in this manual have been prepared to aid in learning the proper procedures for installing, operating and servicing the **Giles Model GBF-50-VH Ventless Electric Fryer**.

Throughout the manual, safety precautions are identified by a hazard alert symbol and key words such as **DANGER**, **WARNING** or **CAUTION**. Alert information precedes the tasks to which it applies. Suggested, recommended, or other noteworthy information is identified as **NOTES**, or will be noted as **IMPORTANT!**. Additionally, certain words are used to indicate a specific meaning, or to add emphasis as follows:

- Shall:** understood to be mandatory.
- Should:** understood to be advisory.
- May:** understood to be permissive.
- Will:** indicates a future event or condition to occur.



Hazard Alert Symbols are used in conjunction with key words, such as **DANGER**, **WARNING**, or **CAUTION**, to alert users to potential personal injury hazards and/or poor operating practices. These will immediately precede precautionary measures pertaining to avoiding such hazards or practices. Adhere to all information following these symbols to avoid possible injury, or even death. Failure to do so may also void the factory warranty.



This product can expose users to lead, nickel, aluminum, brass, carbon or copper which are known in the state of California to cause cancer, birth defects and other reproductive harm. For more information go to: www.p65warnings.ca.gov.

DANGER

Indicates an imminently hazardous situation which, if not avoided, will result in serious personal injury, even death.

WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in serious injury, even death.

CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor to moderate injury. This notification is also used as an alert to unsafe practices.

CAUTION

If used without the safety alert symbol, indicates a potentially hazardous situation which, if not avoided, may result in equipment and/or property damage, and may void the factory warranty.

NOTE or IMPORTANT!

Identifies suggested, recommended, or other important information.


Specific Safety Precautions:

For your safety, please observe the following precautions when operating or servicing this appliance. Adhering to the following important safety precautions will help to avoid personal injury and/or damage to the equipment or property.

DANGER

- Before cleaning or performing maintenance, place power switch in the **[OFF]** position. To remove all power from unit, either unplug power cord or turn **OFF** power at the electrical panel supplying power to the appliance.
- **DO NOT** wash down the fryer interior or exterior with water spray. Control panels are “*liquid resistant*”, but are not *washdown-safe*.
- Failure to comply with **DANGER** notices will result in serious injury, even death; or damage to equipment and/or property and may void the factory warranty.

WARNING

- Cooking appliances with an integral, ventless/recirculating hood are **NOT** suitable for every commercial food service application. Failure to fully comply with all site requirements and installation limitations as outlined in the *GFSE Hood Approval Letter and this Manual*, may result in poor or highly unsatisfactory air cleaning performance. It is the purchaser’s responsibility to oversee installation and ensure that all contractors engaged, to perform installation work, do comply with all installation guidelines and restrictions.
- The unit must be adequately and properly grounded. Improper grounding can result in electrical shock to the user. Always refer to local electrical code to ensure proper grounding of this or any other electrical equipment.
- Check the rating label on the unit to determine the proper power supply required. Consult with a qualified electrician or technician to ensure that installation will comply with the unit’s electrical requirements and all local codes, and that circuit breakers and wiring are of sufficient rating and gauge to power the equipment load. A wiring diagram has been provided. **Appliance must be installed and electrically grounded in accordance with local code, or in the absence of local code, in accordance with the *National Electrical Code, NFPA 70*.**
- Improper installation, adjustment, alteration, service, or maintenance could result in serious injury, even death; equipment and/or property damage; and will potentially void the factory warranty.
- **DO NOT** use or store flammable liquids, or materials that produce flammable vapors, in the vicinity of this or any other appliance!
- **DO NOT (or ALLOW OTHERS to) for any reason, stand or step onto the top of the appliance.** Cooking oil in fryers can be **EXTREMELY HOT (excess of 330°F [166°C])**. Bodily contact will cause extremely serious injury. Lids used to sometimes cover cooking vats/pots are not designed to, and **WILL NOT**, support the weight of a person. 
- Failure to comply with **WARNING** notices can result in serious injury, even death; damage to equipment and/or property; and will potentially void the factory warranty.

⚠ CAUTION

- The appliance must remain in an upright position.
- Exercise due care when removing the unit from shipping pallet.
- **DO NOT** operate the appliance, unless you fully understand its components and their intended functions (**see Section 3**). Closely follow the instructions and procedures presented in this Manual to avoid possible equipment damage or malfunction.
- **To avoid personal injury, it is recommended that thermal hand protection (gloves or mitts) be worn while tended the appliance.** Certain parts of the unit will become very **HOT** during operation. Temperatures inside the cabinet may exceed **150°F (65.5°C)**! Use due caution when operating and cleaning.
- Placing foods containing excessive moisture into hot oil, or attempting to place quantities of product exceeding recommended batch sizes, can cause a **“surge boil”**, resulting in an overflow of **HOT** oil. Exercise due care when loading food, proceeding slowly to observe how the oil reacts before continuing.
- Be sure the appliance is positioned in a stable, safe location with casters in the locked position. **DO NOT** operate appliance if not secured. Some jurisdictions may require special anchoring for this type appliance; check local code.
- Allow the appliance to cool for 15-20 minutes before cleaning or servicing.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given adequate instruction and/or supervision concerning its use by a person responsible for their safety. Children should not be allowed to play with, or around, this appliance.
- Prior to sale and consumption, cooked food products must be maintained at a minimum temperature of **150°F (65.5°C)**, or in accordance with governing health regulations.
- Avoid bending collection fins or breaking the ionizer wires on the **Electronic Air Cleaner (EAC) Collector Cell**. Doing so will prevent the EAC from working properly, and may cause the fryer to shutdown.
- After cleaning the EAC Cell, **DO NOT** attempt to dry it by installing it in the fryer hood and running the blower to force air dry it, or by heating the fryer. Energizing *EAC cell* while wet will potentially damage the EAC power supply and control system, leading to malfunction and voiding the warranty. The cell must air dry at ambient room temperature, preferably overnight. Setting up a small fan to blow air through it can help expedite drying.
- Failure to comply with **CAUTION** notices may result in minor to moderate personal injury, damage to equipment or property, and potentially void the warranty.

CAUTION

- Components exposed on the *control panel* surface are impact-sensitive. To avoid damage and maintain proper operation, exercise care when working around or using carts/rolling tables near the appliance.
- **DO NOT** install the unit near combustible walls and materials. Failure to maintain safe distance may result in fire.
- When cleaning the appliance:
 - **DO NOT** steam clean.
 - **DO NOT** use products containing chlorine, or corrosive chemicals.
 - **DO NOT** use abrasive products, steel wool or scouring pads.
 - **DO NOT** use oven cleaners.
- **DO NOT** alter, add attachments, or otherwise modify this equipment!
- Failure to comply with **CAUTION** notices may result in damage to equipment or property, and void the factory warranty.

NOTE:

- Users must comply with all appropriate state and/or local health regulations regarding food service operations, and cleaning/sanitization of food service equipment.
- **NEVER** attempt to clean and reuse a *charcoal filter* in the hood.
- Appliance and plenum discharge nozzles of the fire suppression system have been factory-installed and positioned in the proper alignment. **DO NOT MOVE OR ADJUST, except on recommendation of a certified fire protection specialist.**
- The decibel level of the hood when in operation is approximately **65 dB**.



1. Introduction

THANK YOU for purchasing the **Giles Model GBF-50-VH Electric Fryer w/Integral Recirculating Hood**, manufactured by **Giles Enterprises, Inc.**, Montgomery, Alabama (USA), hereafter referred to as "**Giles**". Every unit is thoroughly inspected and tested prior to shipment in an effort to ensure that it will operate flawlessly when installed. With proper care and maintenance this appliance should provide years of trouble-free service.

To help protect your investment, we recommend that you take a few moments to become familiar with all of the recommended procedures presented in this manual, pertaining to installation, operation, cleaning, and maintenance of the appliance. Adhering to these procedures will help minimize the potential for costly downtime and future repair expense. ***Please retain this manual for future reference.***

NOTE: Due to continuing improvements and product enhancements, some illustrations shown here might not exactly depict the actual equipment.

1.01 Construction

18 to 20 gauge, High-quality series stainless steel sheet metal ... stainless *Firebar* heating elements.

1.02 Standard Features

Computer Controller: Accurately controls oil temperature and cooking time. Dual cook timers, programmable presets for up to fifty (50) different menu items, continuously monitors fryer operation, displays status, operating instructions and warnings (**DRAIN OPEN**, **LOW OIL LEVEL**, **MAX. ELEMENT TEMP**, etc). Features **BOIL OUT** program, **COOL MODE** function w/**AUTO-COOL** option, **FORCE FILTER** control, **LOW OIL** detection, multiple language selections, and password security option.

On-board Oil Filtration System: Fully self-contained oil filtering system. When used properly, can help extend the useful life of cooking oil. Robust 1/2 hp pump ... designed to perform a filter cycle within approximately five (5) minutes.

Steel Mesh Filter Screen: Has a sustainable, 115 micron retention, stainless steel filter screen instead of using disposable paper filter media ... eliminates waste and helps reduce total cost of operation.

Ventless Hood: Integral, self-contained, *Type-1 recirculating hood*, 3-stage air filtering ... electrostatic air cleaner removes grease-laden cooking vapors and returns cleaned air into the room ... eliminates need for a conventional ventilation hood, ducted outside.

Listed to **UL KNKG**, complies with **ANSI/UL-197 & ANSI/UL-710B**.

Fire Extinguishing System: Self-contained, **Ansul® R-102 Wet Chemical Fire Suppression System** protects against accidental oil fire. ***Field set-up and commissioning by an unauthorized Ansul® dealer/distributor is required, at customer's expense.***

PUSH-TO-START power complies with certain code requirements (*primarily in CA*) which specify that appliance will not automatically restart after a power interruption until attended by an operator.

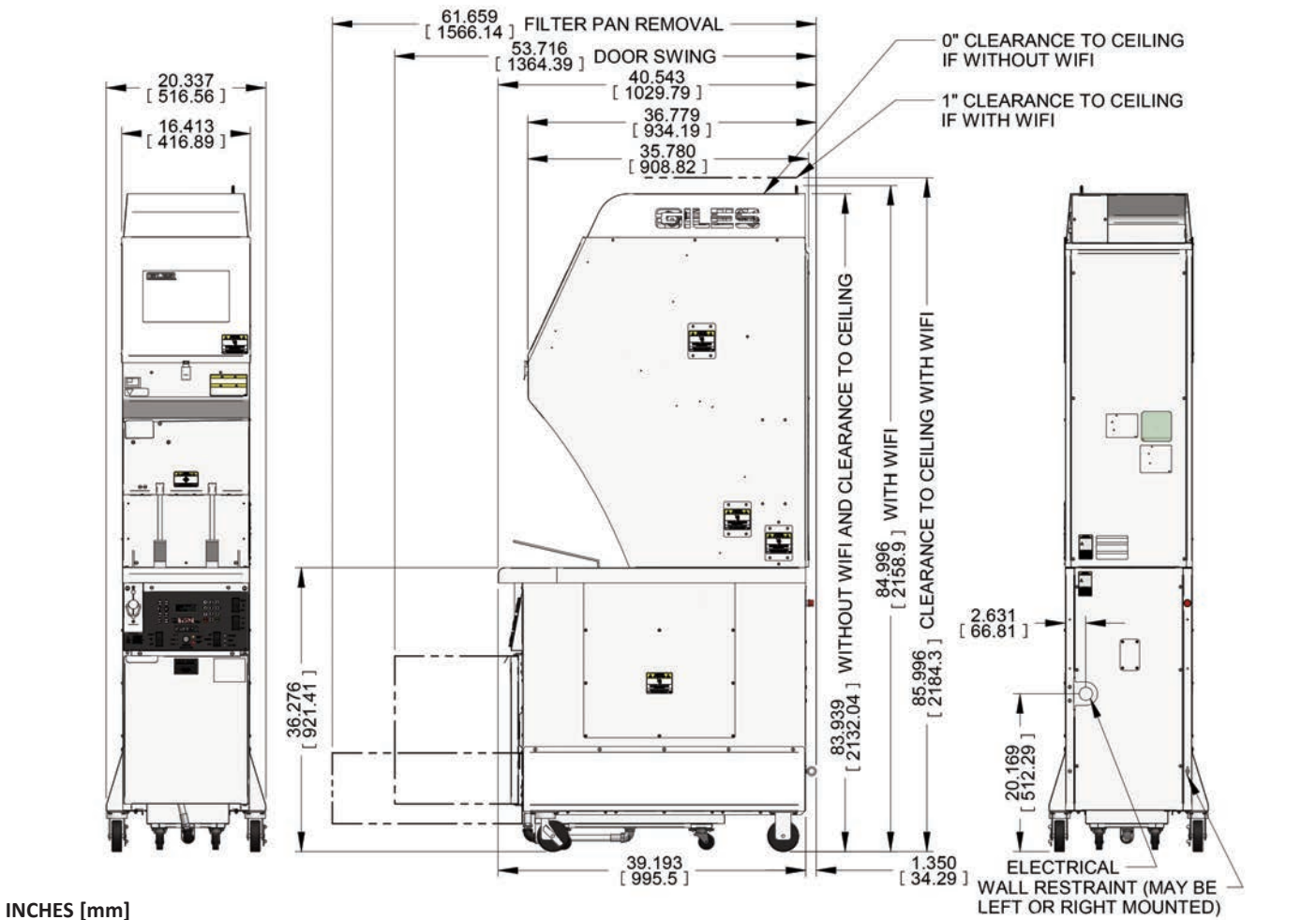
1.02.1 Optional Features

Automatic Basket Lifts: Two (2) basket lifts ... automatically lower and raise cooking baskets at start and end of cooking cycles ... can help avoid over cooked product.

KITCHENTRAC Monitoring: This WiFi connected feature provides full-time monitoring of fryer activities and operations via remote devices (laptop, tablet, smartphone). Keep track of loads cooked, idle-time, filtering, sales trends, equipment problem alerts, and many other analytics associated with cooking equipment utilization. *Small monthly server hosting fee is required.*

1.03 Specifications

1.03.1 Overall Dimensions



INCHES [mm]

1.03.2 Agency Certifications



1.03.3 Basket Specification

Description	Length	Width	Height	Volume
Standard (2 per vat)	13-1/4 [337]	6-1/2 [165]	6 [152]	424 cu.in [6,942 cc]

INCHES [mm]

Introduction

GBF-50-VH Electric Fryer

1.03.4 Vat Size & Capacities

Length (Inside)	Width (Inside)	Height (Top of Element to "FULL" Level)	Cooking Oil Capacity (Bottom of vat to [FULL] mark)		Product Capacity (per Basket)	
			Lbs [kg]	Gal [l]	Fries	Chicken*
16-1/4 [413]	13-29/32 [353]	5 [127]	50 [22.7]	7.1 [26.9]	2.5 lbs [1.13 kg]	6.0 lbs [2.72 kg]

INCHES [mm]

* Mixed pieces, 3-1/3 lb bird.

1.03.5 Shipping Specifications (Crated)

Gross Weight	Crated Size			Cube
	Length	Width	Height	
618 lbs (280.3 kg)	46" [1168 mm]	36" [914 mm]	92" [2337 mm]	88 cu.ft (2.5 cu.m)

NOTE: Gross weight approx ... may vary slightly



2. Installation

The following sections explain procedures for properly installing and preparing the appliance for use. To help avoid personal injury or damage to the equipment, please adhere to all recommended procedures.

IMPORTANT! All material & labor expenses incurred during installation are the sole responsibility of the customer. Generally, it is advisable to engage the services of professional commercial kitchen equipment specialists, a licensed electrician, and/or a qualified HVAC contractor to manage the specific details of installation. Please call Giles Technical Support @ 800.554.4537, if assistance is required.

2.01 Appliance Location

CAUTION

DO NOT MODIFY, ADD ATTACHMENTS OR OTHERWISE ALTER THIS EQUIPMENT

1. The appliance and surrounding area must be kept free and clear of combustible materials ... 18" (46cm) clearance required.
2. The appliance must be electrically grounded in accordance with local code, or in the absence of local code, with the **National Electrical Code, ANSI/NFPA 70.**
3. Allow adequate space for proper operation and future service & maintenance.
4. Be sure that electrical circuits available in the intended location are adequate to power the appliance load.
5. Make sure the unit will be installed in a stable position and will not move unintentionally. The unit has locking brakes on front caster wheels ... be sure they remained locked. Some jurisdictions may require that additional special anchoring be installed to prevent excessive movement.
6. **IMPORTANT!!**
Before installing a *GILES cooking appliance w/integral ventless hood*, ensure that, ①. all necessary approvals have been obtained from local code authorities, and ②. the installation site complies with all specific requirements and limitations outlined in the **GFSE Recirculating / Ventless Hood Approval Letter (HAL).** The document is available for review & download at www.gfse.com on the homepage under the **SUPPORT** tab ... on the **VENTLESS SUPPORT DOCUMENTS** page.
To ensure satisfactory performance of the integral hood, the site and installation **MUST** comply with all minimum requirements pertaining to number of appliances, kitchen size, ceiling height, fresh outdoor air make-up, room air exchange rate, supplemental exhaust ventilation, clearances, etc. as stipulated in the **Hood Approval Letter.**
 - Giles makes no representation as to the proper design or layout of any establishment in which ventless appliances are to be used. Further, Giles does not perform site inspections prior to installation of any of its units.
7. *Other appliance location considerations:* hood exhaust will be **510 to 680 CFM** ... average temperature of recirculated air, after four (4) hours continuous frying will be approx. **90°F (32°C)** ... the hood's sound level will be approx. **65 dB**, when running.
8. The appliance is to be installed, used and maintained in accordance with the **Standard for Ventilation Control, and Fire Protection of Commercial Cooking Operations, NFPA 96.**

If there are questions concerning installation procedures, contact **Giles Technical Support** at **800.554.4537**, or email services@gfse.com.

2.02 Unpacking

The appliance is shipped on a wooden pallet; secured with high-tensile plastic strapping and enclosed by a wooden framework. The entire unit is wrapped in machine applied stretch-film.

⚠ CAUTION

- The appliance must remain in an upright position during the unpacking process.
- Exercise care when removing the wooden framework from around the unit.
- The appliance is **very heavy**. Use extreme care and appropriate handling equipment and/or sufficient manpower when lifting or moving the equipment.
- Failure to comply with these **CAUTION** notices may result in minor or moderate injury, equipment or property damage, and void the factory warranty.

IMPORTANT!

If crate exhibited evidence of damage or mishandling, immediately inspect unit and all accessory items and report any damages to the freight carrier. Typically it is the **purchaser's responsibility** to file and negotiate freight damage claims.

1. Carefully cut and remove the plastic shipping wrap and strapping. Remove and set aside all auxiliary items packed with the unit. *Filter pan* and *fryer accessories* (baskets, screens, fryer tools, etc) are typically packed in the vat and inside the fryer cabinet. Set these items aside in a safe place.
2. Use appropriate tools and work practices to remove the wooden crating from around the unit.
3. Carefully remove the appliance from the shipping pallet. The unit is *very heavy*, weighing in excess of **500 lbs [227 kg]**. Use great care when lifting/moving the unit to avoid damage, or personal injury. Use appropriate handling equipment or sufficient manpower.

IMPORTANT! *Be aware that the appliance is top-heavy and can easily tip over while rolling, should a caster wheel hit a hole, large bump, or debris in the floor.*

IMPORTANT!

Giles shall not be liable for damage to the unit, personal injury, or property damage caused by improper use of material handling equipment or poor work practices during installation. Material & labor expenses associated with installation of this appliance are the sole responsibility of the purchaser, unless written and approved arrangements have been made in advance.

2.03 Electrical Requirements

⚠ CAUTION

- Fryers must be properly grounded in **accordance with local code, or in the absence of local code, with the National Electrical Code, ANSI/NFPA 70**. Improper grounding may result in electrical shock to users.
- Always consult a professional electrician, or other qualified technician, prior to installation to ensure that electrical circuits are of sufficient rating for the appliance load.
- **GBF-50-VH Fryers** are manufactured for various voltage/Hz/phase as shown in **Table 2.04**. Check the *serial/data label* inside the cabinet or attached to the rear panel to determine the proper required electrical service.

2.04 Electrical Specifications

Voltage	Phase	Hz	Watts*	Amps	Circuit Breaker Required
208	1	60	10,400	50	60
	3	60	10,400	29	35
	3	60	18,300	51	60
240	1	60	10,400	43	50
	3	60	10,400	25	30
	3	60	18,300	44	50

* Includes blower

2.05 Electrical Connections

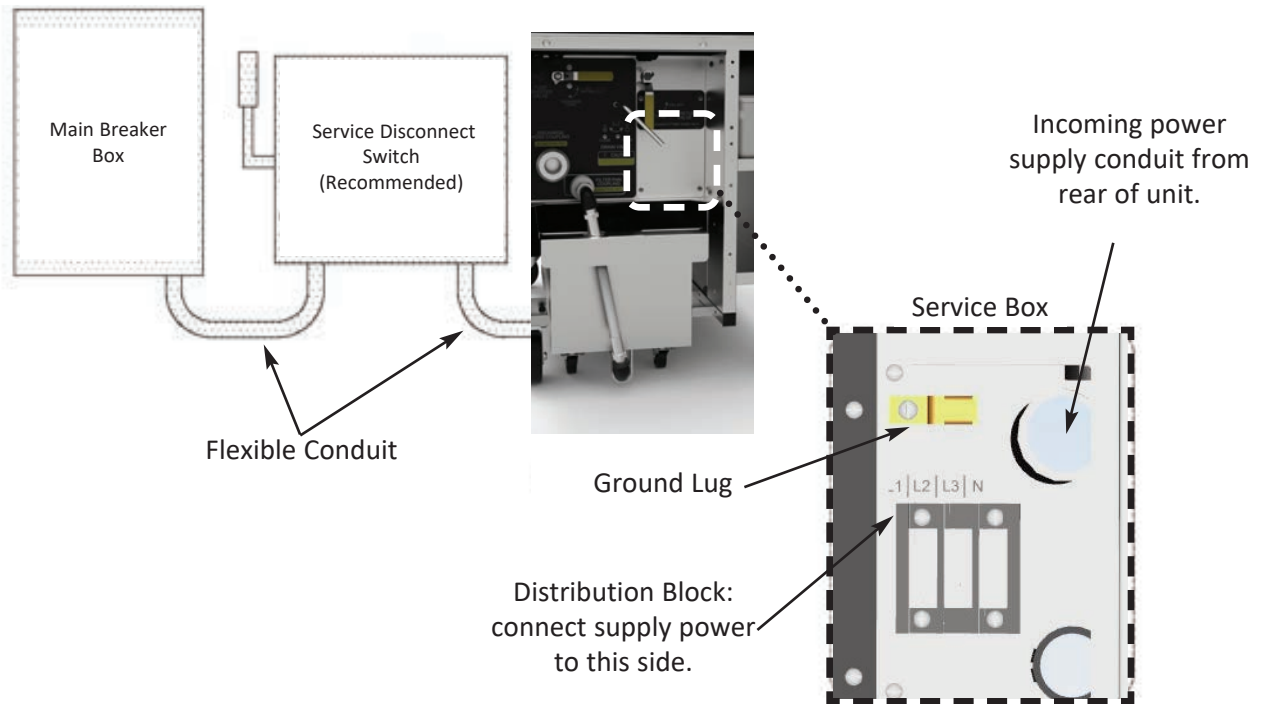
NOTE:

All electrical installation labor & materials (breakers, conduit, wire, etc.) shall be supplied by the customer. Electrical installation must be performed by a licensed electrician, or qualified service technician, as per local building codes.

Installation must comply with all code requirements. Giles shall not be responsible for code compliance in regard to installation and use of this appliance.

1. As needed, install appropriate circuit breaker(s) in main electrical panel. See **Section 2.04.1**.
2. **Optional:** Giles recommends that a service disconnect switch be installed between the main panel and the appliance, such that all power may be easily removed from the unit when necessary.
3. **See Section 2.05.1.** Route 1-1/4" flexible conduit from panel (or disconnect switch) to the appliance and attach it to the rear of the **Service Entrance Box** with appropriate fittings. Allow enough conduit length so that appliance may be easily moved for cleaning and servicing.
4. **See Figure 2.05.1.** Open cabinet door and remove **Service Box Cover**.
5. Connect ground wire between the copper **ground lug** and a proper earth ground.
6. Pull appropriately sized wires from the panel (or disconnect switch) through to the service entrance box.
7. **See Figure 2.05.1.** Connect power supply wires to the **distribution block** located inside the service box and reinstall cover.

2.05.1 Electrical Connection Diagram



2.06 Ventless Hood Clearance

GBF-50-VH Fryer is equipped with an exhaust air diverter atop the hood which directs exhaust air horizontally to the rear & side. The minimum clearance from top of the diverter to ceiling is 0" [0 mm], however it is recommended that adequate space be provided to allow easy movement of the unit, if needed.

To allow proper airflow, the area at the sides and rear of the diverter must be kept free of obstructions.

DO NOT attach any type of additional ductwork to the unit in an attempt to divert hood exhaust out of the area. Doing so will cause back-pressure that can significantly reduce hood capture and result in unsatisfactory performance.

2.07 Ventless Hood Fire Suppression System

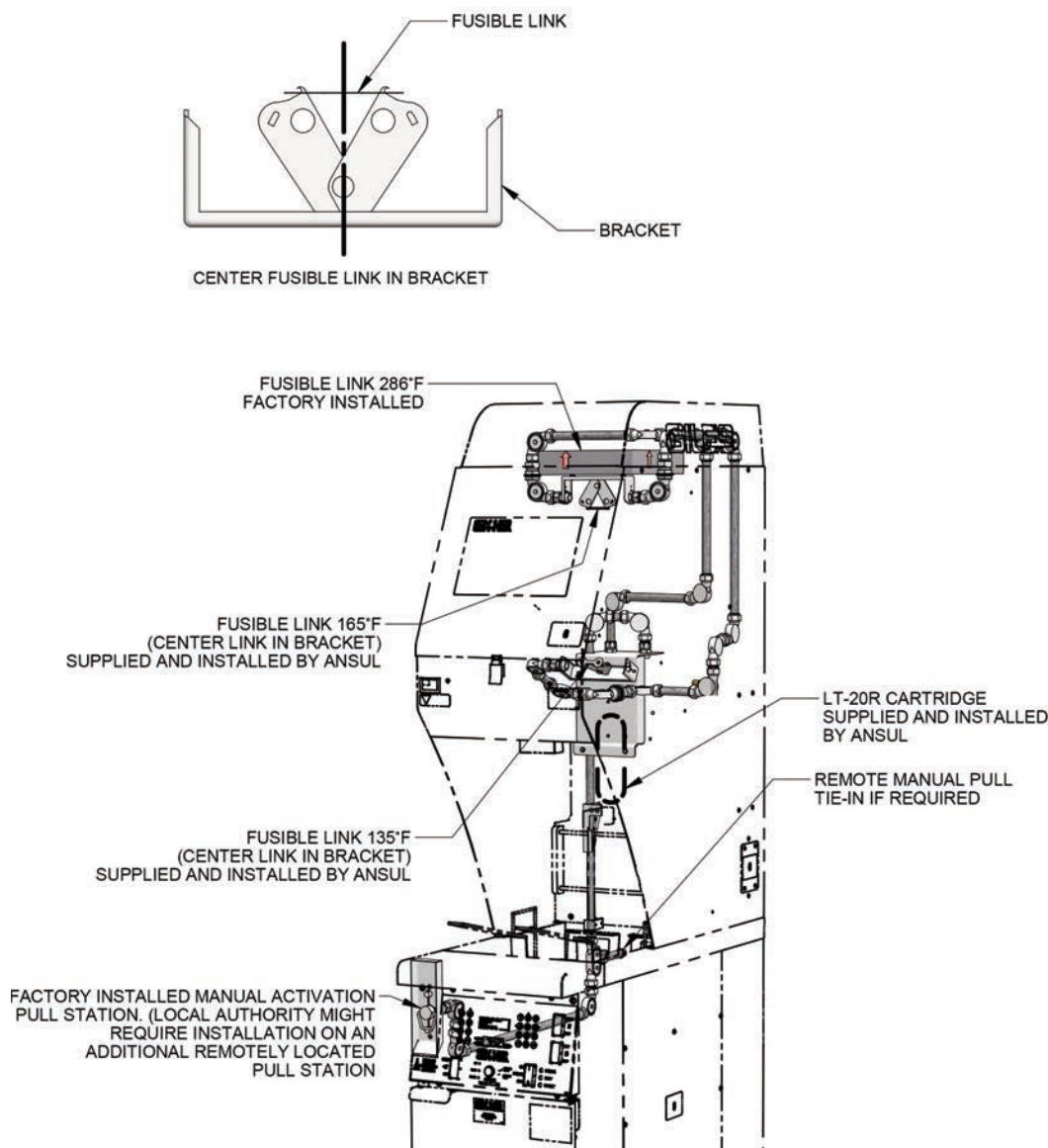
The fire suppression system in the integral ventless hood is a self-contained **Ansul® R-102 Wet Chemical Fire Suppression System (UL197 Listed)**, designed and approved for providing fire protection for cooking appliances. It is a mechanically activated system, automatically providing continuous protection. The system includes piping, discharge nozzles (appliance/plenum), detector link brackets, cable conduit, Automan release mechanism, fire damper, 1.5-gal tank and a built-in manual activation station.

After appliance installation, final commissioning of the system must be performed by an authorized ANSUL® agent in accordance with the appliance listing and shall include filling with wet chemical suppressant, installing fusible detector links & cable, installing compressed gas firing cartridge, testing, certifying and arming. Most jurisdictions will require installation of an additional remotely located manual activation station.

The fryer **WILL NOT** heat until the fire system is armed.

Cost of field setup is **NOT** included with purchase and is the customer's responsibility.

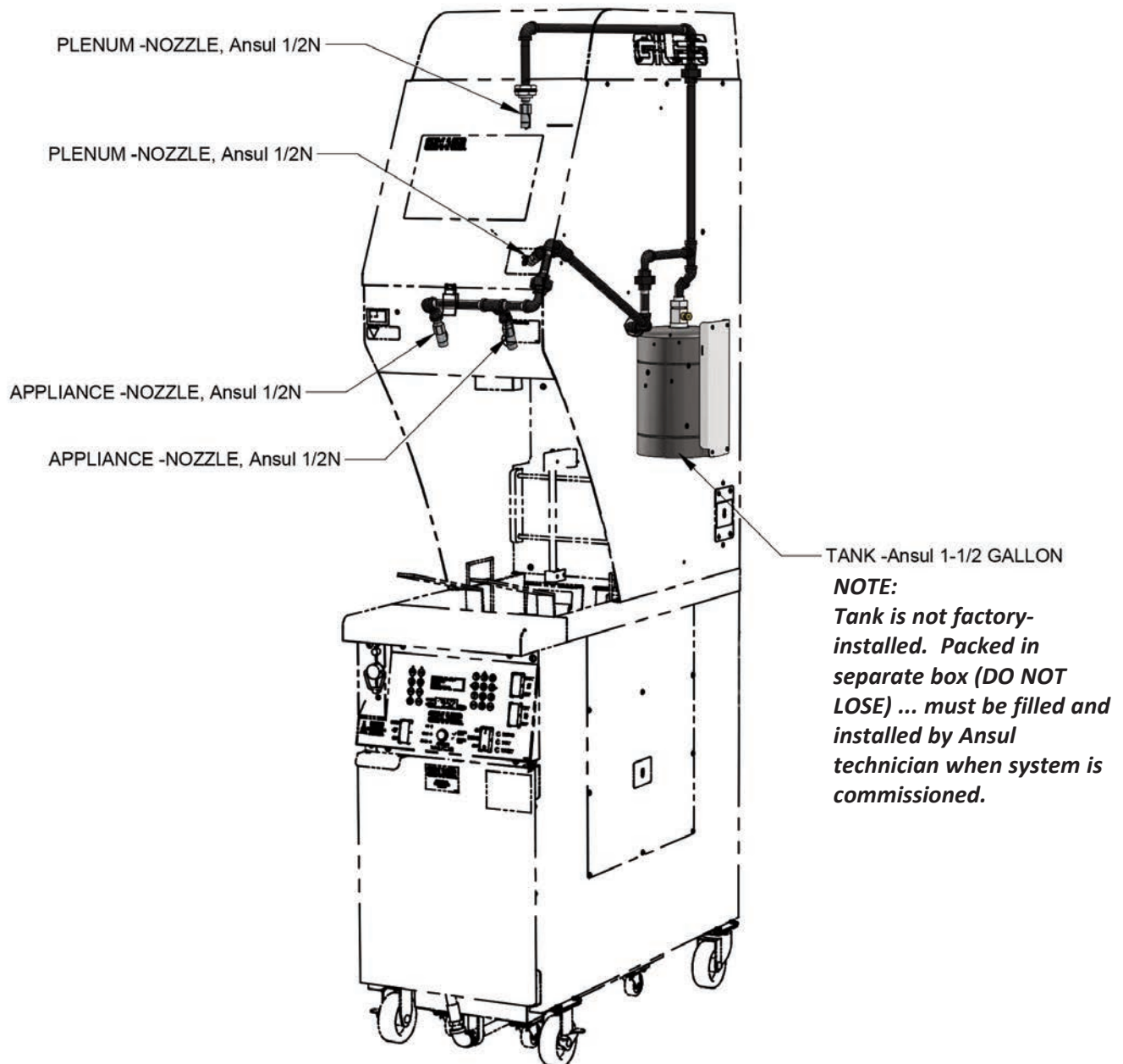
2.08 Fusible Link Detector & Gas Cartridge Locations



2.09 Fire Extinguisher Nozzle & Tank Locations

All extinguisher system discharge nozzles have been factory-installed and aligned in the proper position. **DO NOT MOVE OR ADJUST, except on advice of a fire protection specialist.**

All Nozzles = Ansul 1/2N



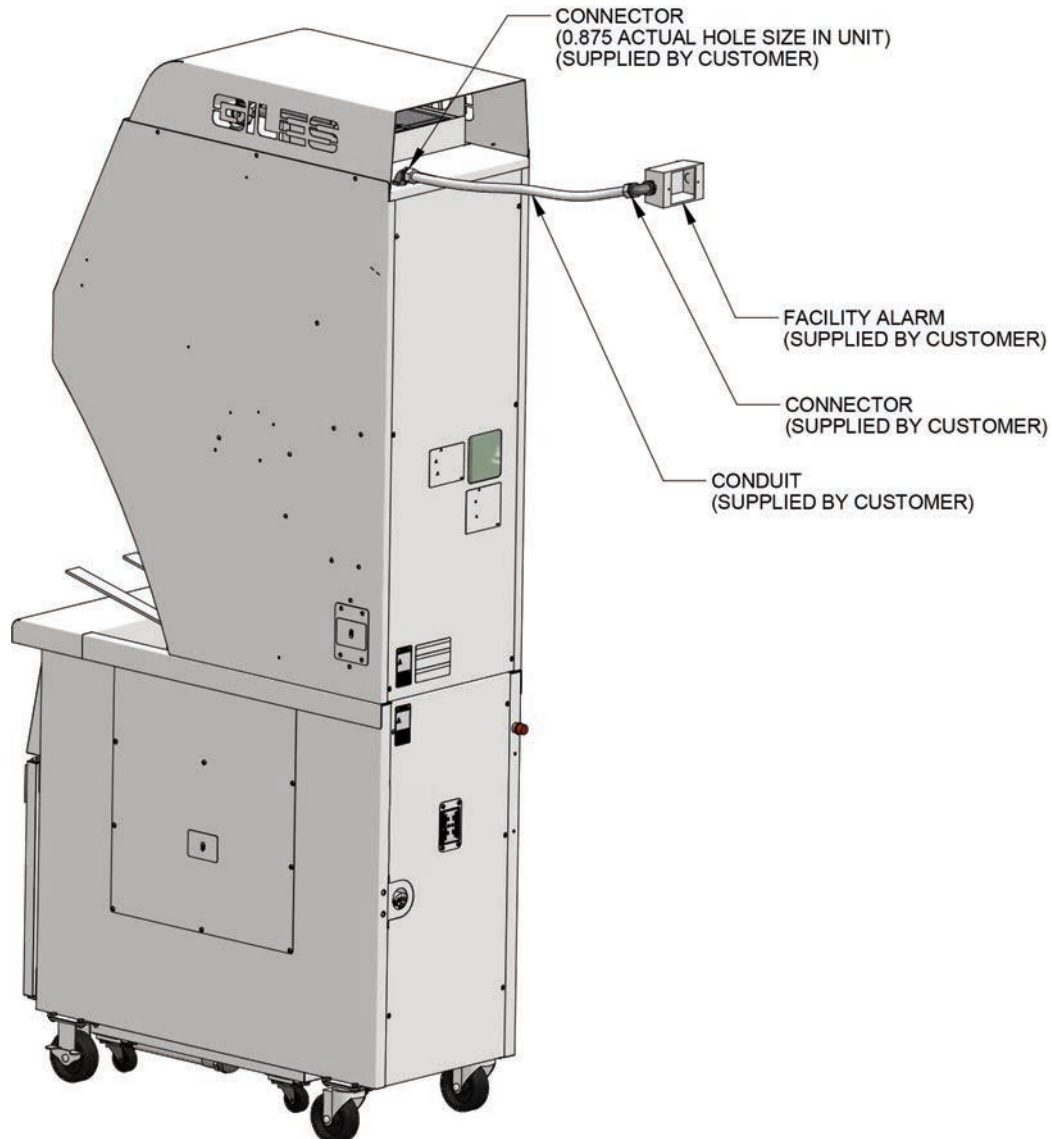
2.10 Fire Alarm Connection

Connects the fire suppression system in the appliance to an existing facility fire alarm system, to send a control signal to the alarm when the fire suppression system has been activated.

Fire Alarm Connection:

1. With hood rear panel removed, remove hole plug from hood top and install appropriately sized conduit and necessary fittings. Route conduit to and attach at facility fire alarm system. Allow enough length such that the appliance can be moved for access when cleaning and servicing.
2. Pull proper size wire and make appropriate connections.

Materials to be provided by customer.



2.11 Finalizing Installation

Every effort is made to ensure that new *GILES fryers* are in perfect operating condition when received ... each one has passed rigorous quality control testing prior to shipment. To ensure that it has been properly installed and will operate as expected when placed into service, we recommend that, after installation is complete, the following steps be performed to check the unit's basic functionality and to prepare the appliance for first use.

CAUTION

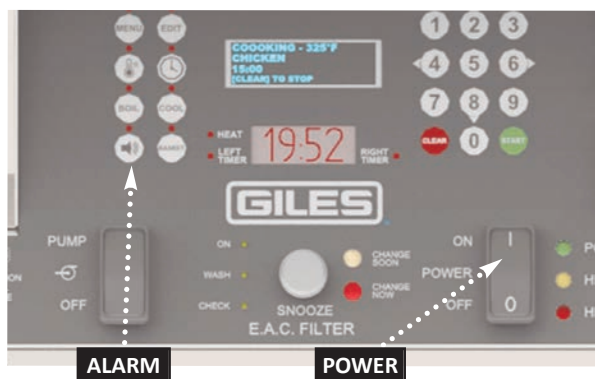
Before proceeding, please refer to *Section 3* and become familiar with the various controls, systems and functions. After reading and fully understanding this information, perform the following steps precisely to avoid possibly damaging the equipment.

BEFORE BEGINNING:

- As needed, remove *baskets, basket support screen and filter pan* from the fryer.
- On the control panel, set *ALL* installed switches in the [OFF] position ... **POWER, HEAT, PUMP & LIFT (if installed)**.
- Confirm that *drain valve* is [CLOSED].
- **IMPORTANT!** Be sure that all *hood filters* are properly installed, and that the *filter access cover* is in place and latched. Fryer will not power-up if the cover is missing or ajar. Missing or improperly aligned filters will also cause errors/alarms, which may prevent some systems from operating.
- If any of the following tests fail to produce indicated results, consult *Section 6, Troubleshooting*, or contact **GILES Technical Service at 800.554.4537** for assistance.

2.11.1 Power Test

The following test confirms that the unit is properly receiving power.



1. Confirm that circuit breakers supplying power to unit are ON. If a *disconnect switch* is installed between the main panel and fryer, be sure that it is in the ON position.
2. Place **POWER** switch in the [ON] position. The green **POWER** light will illuminate and the hood fan should start running. After the controller powers up, an alarm will sound ... press the [ALARM] key to silence, leave power **ON**. and proceed to *Section 2.09.2*.

If ...

- **POWER** light does not turn ON.
- Controller does not power-up.
- Hood fan does not start running.
- Alarm sounds and an error is displayed on controller.

Refer to *Section 6.01, Troubleshooting Procedures*, else proceed to *Section 2.09.2*.

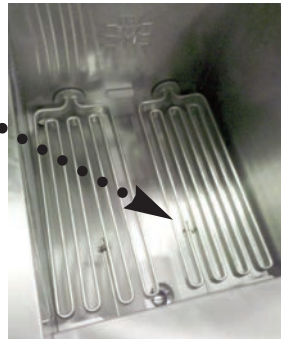
2.11.2 Heat Test

This test confirms that *heating elements* are powered and properly energized by the controller.

⚠ WARNING Heating elements become extremely hot when energized! Bare skin contact will result in severe burn injury.

1. Confirm that **HEAT** switch ① is in the **[OFF]** position and *drain valve* inside lower cabinet is completely closed.

2. Liberally dampen heating elements with a wet sponge, leaving visible moisture.



3. After performing *Power Test*, controller displays ② should read: *upper ... [POWER FAILURE PRESS [START] TO PREHEAT]* and *lower ... [HOLD]*. Press the **[START]** key ③.



4. The temperature setpoint and the notification **[PREHEAT]** should appear on the *upper display screen* ... red **HEAT** indicator beside the *lower display screen* will turn ON and the real-time temperature is displayed. The amber **HEAT** light ④ on control panel should **NOT** turn ON at this time.
5. Place **HEAT** switch ① in the **[HEAT]** position. The **HEAT** light ④ should now turn ON. Leave switch ON **NO MORE THAN 15 SECONDS**, then return to the **[OFF]** position.
6. The moisture remaining on elements should quickly dry and heat should be felt rising from the vat.

⚠ DO NOT TOUCH HEATING ELEMENTS!

If ...

- Moisture does not dry quickly from the elements.
- No heating is detected.

Refer to **Section 6.01, Troubleshooting Procedures**, else proceed to **Section 2.09.3**.

NOTE: When performing this test, should the amber **HEAT** light turn OFF, alarm sound and the upper display show the message **"ERROR - MAX ELEMENT TEMP"**, the elements have energized properly ... return **HEAT** switch to **[OFF]** and proceed to **Section 2.09.3**. Elements will need to cool down to clear this error ... follow controller instructions displayed on the upper screen.

2.11.3 Filter Pump Test

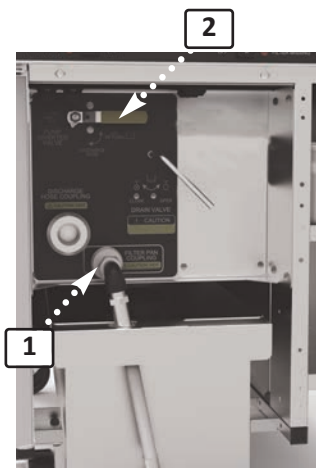
The following test confirms that the *filter pump* is operating correctly.

1. **If necessary, disconnect and remove the filter pan from unit.**
2. Place the **pump diverter valve** handle ② in the [OIL RETURN] position (horizontal).
3. Firmly press the palm of your hand over the *filter pan* connection fitting ①. While covering the opening, place the **PUMP** switch ③ in the [PUMP] position. With pump running, if you feel suction on your hand, pump is operating properly. Return switch to [OFF]. **Allow pump to ONLY run long enough to check for suction.**

If ...

- Pump motor does not start.
- Motor starts, then stops abruptly ... overload trips.
- Suction is not felt.
- Air is blowing outward at coupling.

Refer to **Section 6.01, Troubleshooting Procedures**, else proceed to **Section 2.09.4**.



2.11.4 Initial Fryer Cleaning

IMPORTANT!

Before using the appliance for the first time, perform the steps below and the *Boil-Out Procedure* to remove residue which may remain from manufacturing processes, or dirt and debris that may have accumulated during warehousing and shipment. Explanation of the *Boil-Out Procedure* is found in *Section 4.02*.

- Disassemble and thoroughly clean all parts of the *filter pan*. Rinse thoroughly, drain all water from pan's plumbing and dry completely. See *Section 4.03, Cleaning the Filter Pan & Refreshing Filter Media* for details.
- Wash all of the accessory items ... cooking baskets, basket carriers, screens, utensils, tools, etc. in warm soapy water, rinse and allow to dry completely.
- Inspect unit for adhesive plastic protective film which may remain on sheet metal surfaces. Some of this material is typically left in place to protect surfaces during storage and shipment. Remove all such material and clean the entire exterior of the unit with a good quality stainless steel cleaner/polish. **DO NOT use cleaners that are abrasive or contain caustic chemicals.**

2.11.5 Optional KITCHENTRAC™ Remote Equipment Monitoring



This section pertains **ONLY** to new equipment with factory-installed **optional Giles' KITCHENTRAC™** remote monitoring feature ...

Before the feature can be used, the account must be established and an open connection to the internet must be available. A small monthly server hosting fee, per monitored controller, will be required to use the service.

A wireless router, located within range of the appliance and having a continuous connection to the internet is required. After the account has been activated, the fryer controller must be paired to the establishment's *WiFi network*, which is then connected with the *KITCHENTRAC™ server*.

A detailed **WiFi Connection Manual (Form #66313)** should have been packed with the unit, if equipped with the *WiFi* feature. Before the monitoring service will become active, the steps outlined in those instructions must be successfully completed. **Appendix A** in the back of this manual also explains the connection process.

Once connection is complete, you will be able to monitor appliance performance, productivity, operational status, and many other analytics by logging-in to the **KitchenTrac™** website from any computer or remote device (smart-phone, laptop, or tablet).

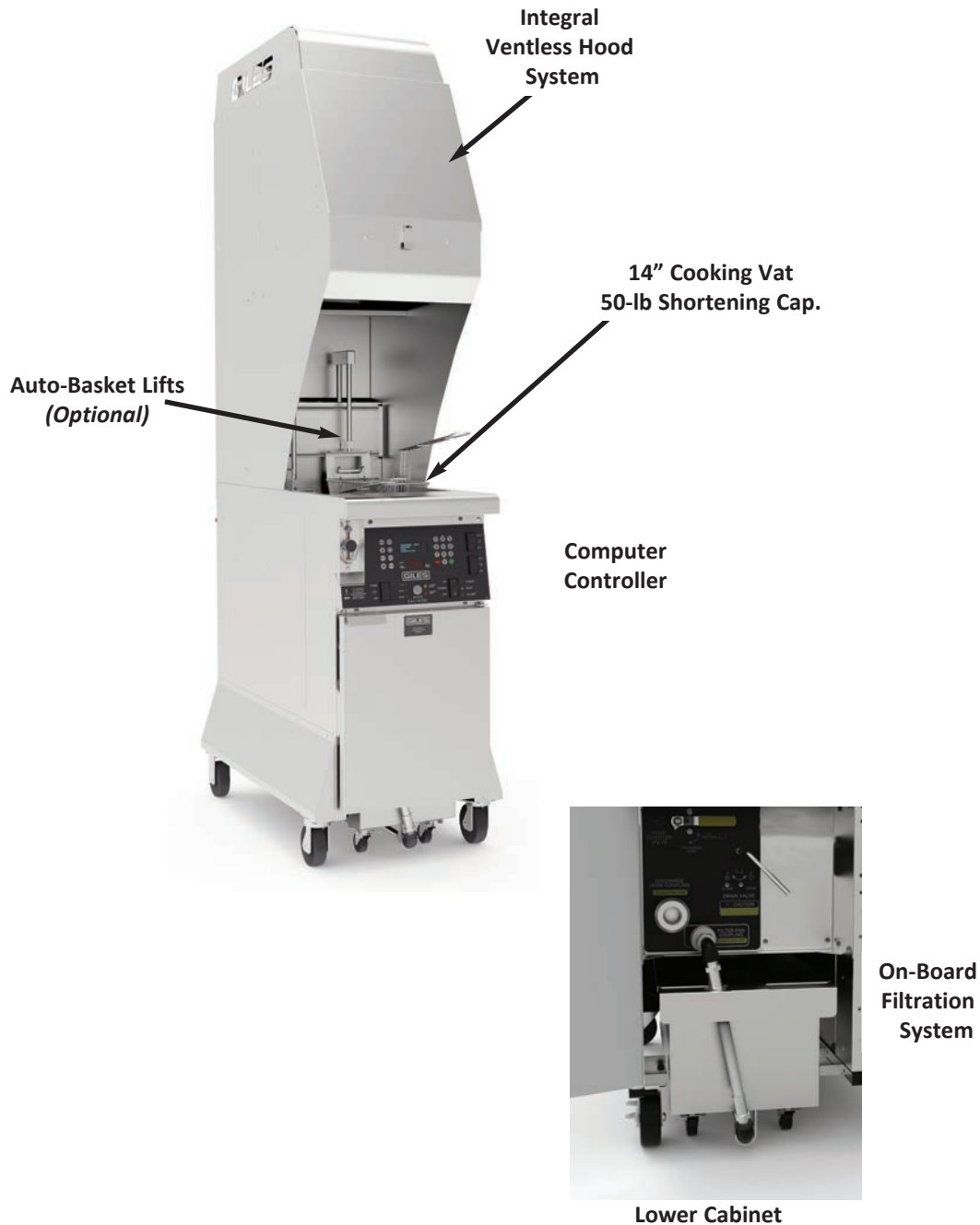
For additional **monthly fees** (per controller), Giles can offer "extended hours", online monitoring of connected equipment by a *Giles' Technical Support Associate*, who will provide real-time notification of detected issues directly to your designated operating personnel.

The appliance should now be ready for use, but before using it for the first time, please carefully read the remainder of this *Manual* to become familiar with all of the controls, functions, operational steps and necessary maintenance procedures ... see **Fryer Operation, Section 4**.



3. Overview

The following section gives a brief overview of components, functions, and accessories for the **GBF-50-VH Ventless Fryer**. *Please review carefully before proceeding.*



3.01 Baskets & Basket Lifts



* Hidden

3.01 Baskets & Basket Lifts

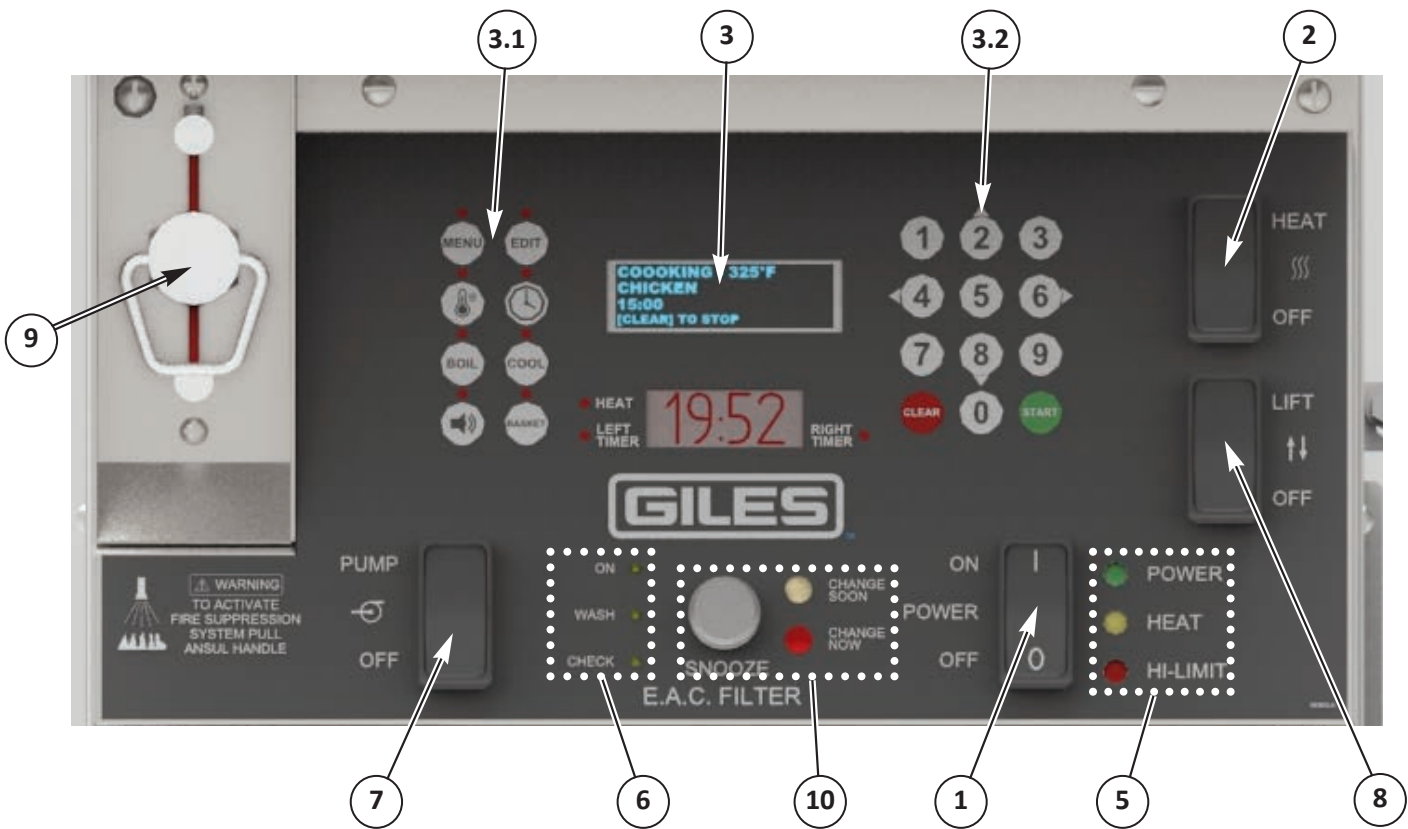
Item	Description	Function
1	(2) Basket Lifts w/Removable Basket Carrier Arms (Optional)	Optional Feature: Carrier arms hold the cook baskets in proper position. Lift automatically lowers basket into hot oil when a cook cycle starts and raises it when cooking is complete. A basket hanger rack on back header is standard.
2*	Basket Support/ Crumb Screen	When lifts are not installed, provides support surface for baskets above the heating elements. Serves to help prevent crumbs & cooking debris from accumulating around heating elements, which can affect performance & food quality. Convenient handles for lifting out to clean.
3	(2) Baskets	Contains product for cooking. Plated wire baskets, 13-1/4" x 6-1/2" x 6" deep ... two (2) provided with each unit. *Additional baskets may be purchased separately*



Always wear thermal protection, such as mitts or gloves, when handling these parts during normal operation ... they can become very hot!

* Hidden

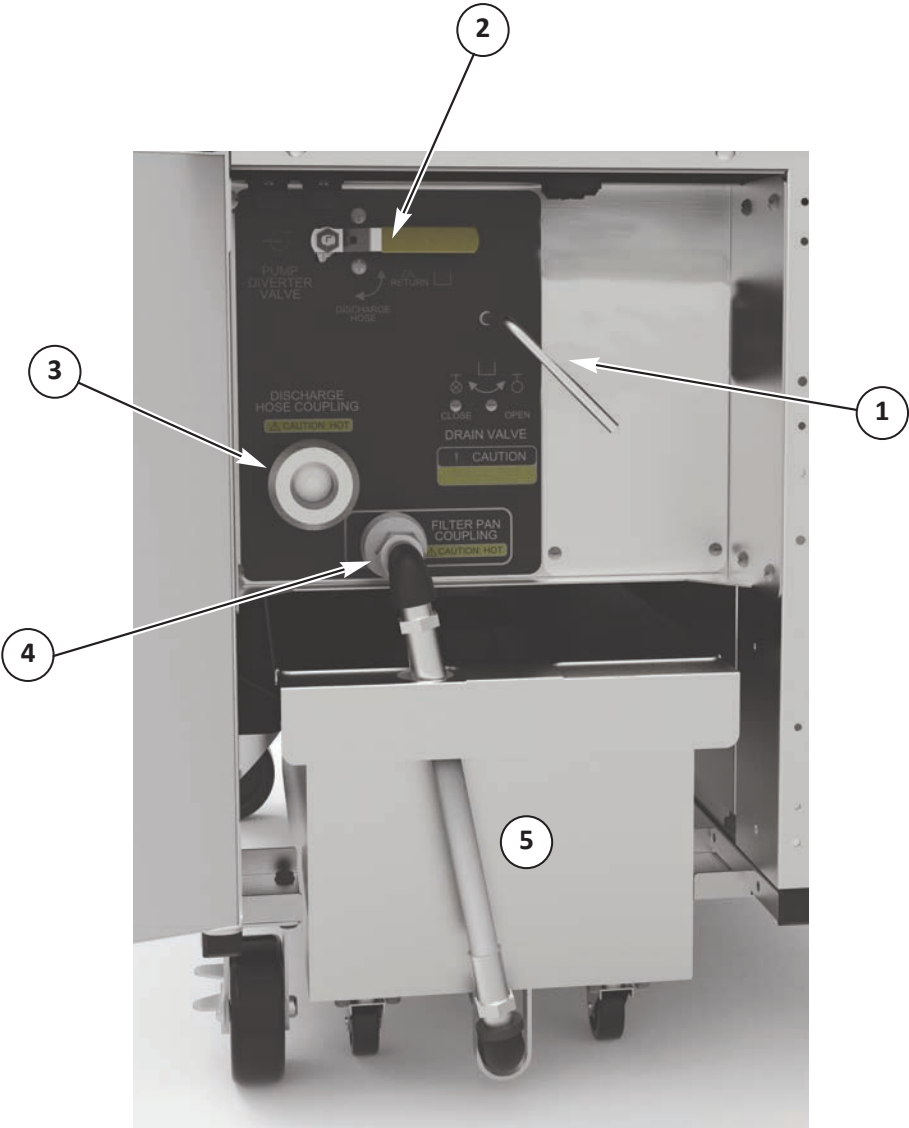
3.02 Control Panel




3.02 Control Panel

Item	Description	Function
1	POWER Switch	Main power switch for turning unit ON/OFF. Place in [ON] to power-up the controller and start the hood fan.
2	HEAT Switch	Heating elements are only active when this switch is in the [HEAT] position. When switch is in [OFF] position, fryer heat is disabled.
3	Computer Controller	Monitors & controls oil temperature, cook time and other fryer functions. Dual cooking timers, programmable cooking presets for up to fifty (50) different menu items . The <i>upper screen</i> shows cook settings, error messages & alarms, operating information/instructions, etc. The <i>lower screen</i> shows temp/time values & other information.
3.1	Function Keys	Pressing these keys activate various controller functions.
3.2	Controller Keypad	Use to input values (menu #, time, temp, etc) & start/clear actions. The [2] [4] [6] [8] keys are directional keys in certain situations for scrolling, making selections and other functions.
5	Indicator Lights: <ul style="list-style-type: none"> • Green • Amber • Red 	<ul style="list-style-type: none"> • Green POWER - turns on when POWER switch is in the [ON] position. • Amber HEAT - turns on while heating elements are energized by the controller when HEAT switch is in the [HEAT] position. Light cycles ON/OFF during normal operation as controller maintains oil temperature. • Red HILIMIT - ON indicates elements have shutdown due to an over-heat condition. If light turns ON during operation, <i>DISCONTINUE COOKING</i> and refer to <i>Troubleshooting, Section 6. DO NOT COOK UNTIL THE CAUSE OF HI-LIMIT SHUTDOWN IS DETERMINED!</i>
6	E.A.C. Status Lights: <ul style="list-style-type: none"> • ON • WASH • CHECK 	<ul style="list-style-type: none"> • [ON] light - turns ON when <i>electronic air cleaner (EAC)</i> is powered and the system is operating ... the only light illuminated when system is operating properly. • [WASH] / [CHECK] LED indicators turn on to notify of various <i>alarm conditions</i> in the air cleaning system (<i>see Section 6.02 for more info</i>). If the [WASH] light turns ON, power to heating elements will shutdown after approx. 2 minutes. <i>DO NOT USE</i> this light as a signal for routine cleaning ... to maintain peak performance, the collector cell must be cleaned <i>DAILY (whether the [WASH] light is on or not)</i>.
7	PUMP Switch	Controls the filter pump for filtering oil or pumping waste oil from the fryer for disposal.
8	LIFT Switch (Optional, only when basket lifts are installed)	Place in the [LIFT] position to enable <i>basket lifts</i> , when installed. The lift lowers basket when cycle starts and raises it when cooking is done. Placing in [OFF] position disables both lifts.
9	Fire Extinguisher Manual Pull Handle	Pull this handle to manually activate the fire suppression system before a fire has become large enough to automatically trip the system.
10	E.A.C. Cleaning Timer <ul style="list-style-type: none"> • CHANGE SOON (Yellow) • CHANGE NOW (Red) • SNOOZE 	<ul style="list-style-type: none"> • CHANGE SOON - light turns ON when timer enters WARNING mode ... notifies that collector cell must be cleaned within 24 hours. • CHANGE NOW - light turns ON to notify that timer has TIMED OUT. An alarm sounds and fryer will be disabled until collector cell is cleaned (<i>or exchanged with a clean cell</i>). <p>SNOOZE Button - press the button after TIME OUT occurs to return to WARNING mode, which allows continued operation for 2 hours. <i>SNOOZE can be used twice, then fryer will be locked-out until EAC cleaning or exchange is performed.</i></p>

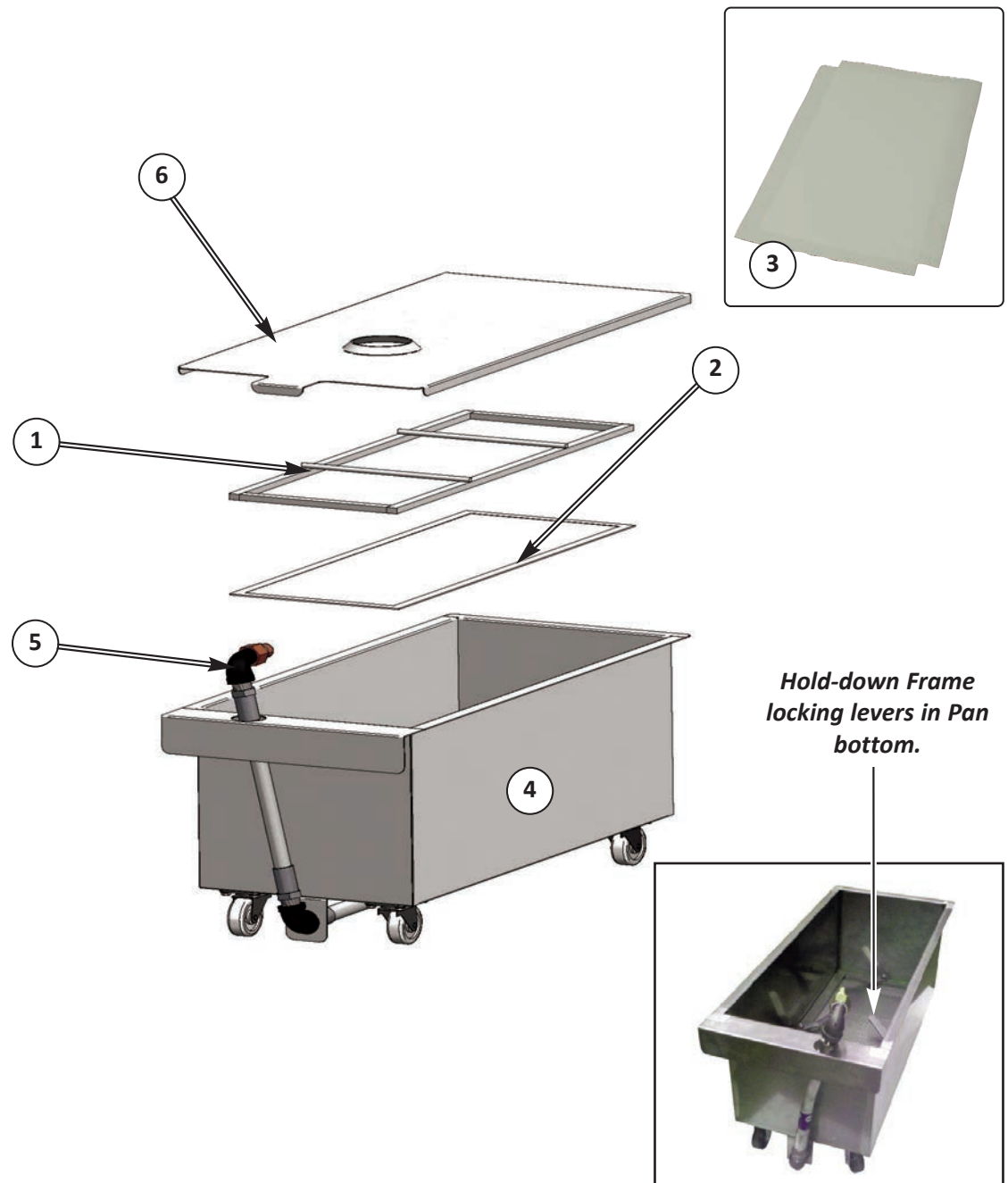
3.03 Lower Cabinet



3.03 Lower Cabinet

Item	Description	Function
1	Drain Valve Handle	<p>Opens/closes the vat drain valve. Prior to adding cooking oil (or water for boil-out) always be sure the valve is fully CLOSED (handle in left-most position to stop). Fryer will not heat if valve is not completely closed & interlock switch is not properly engaged!</p> <p> DANGER <i>Even though safety interlocks are designed into the unit, always be sure the HEAT Switch on control panel is in the [OFF] position before opening this valve. Failure to do so could result in fire, causing serious injury (even death), damage to equipment or property, and void the warranty.</i></p>
2	Pump Diverter Valve Handle	Directs discharge of filter pump to either, return oil from <i>filter pan</i> to fryer vat or send it to a hand-held <i>waste oil discharge hose</i> connected at the <i>discharge hose coupling</i> .
3	Oil Discharge Hose Connection	Quick-coupler fitting for attaching the hand-held <i>oil discharge hose</i> to the fryer filter system for removing waste cooking oil.
4	Filter Pan Connection	Quick-coupler fitting for connecting the <i>filter pan assembly</i> to the fryer filter system.
5	Filter Pan Assembly	Collects and contains cooking oil when drained from vat. Filter media inside pan filters and reconditions used cooking oil during a filter cycle (<i>see Section 3.04, Filter Pan Assembly for more info</i>).

3.04 Filter Pan Assembly



3.04 Filter Pan Assembly

⚠ WARNING To avoid potential oil spillage or burn hazards, never remove the filter pan while it contains hot liquid shortening. Please see *Section 4.04, Removal of Liquid Shortening*.

⚠ CAUTION



- While attending the fryer, always wear thermal protection, such as gloves or oven mitts, when handling the filter pan and its parts ... they can become very HOT during normal operation!
- Never drain boil-out solution into the filter pan. It can be corrosive and will damage the *filter pan* and/or *filter pump*. See *Section 5.01, Boil-Out Procedure*.

Item	Description	Function
1	Hold-Down Frame	Secures the filter media tightly against filter pan bottom to create a proper suction seal for the <i>filter pump</i> .
2	Stainless Steel Filter Screen <i>(Standard)</i>	Stainless steel mesh filter screen media (<i>115 micron</i>) removes fine particles of cooking residue from used cooking oil. Washable and sustainable ... can reduce operating cost and eliminates part of the kitchen waste stream.
3	Filter Paper <i>(Optional)</i>	<i>Filter paper</i> media may be used instead of the screen ... only <i>one (1) sheet</i> is required. IMPORTANT! Never use filter paper and the screen at the same time.
4	Filter Pan	Collects oil that is drained from vat. Pan assembly has with casters and is easily rolled out for cleaning. A perforated screen is permanently affixed to the pan bottom as a filter media support. THIS IS NOT THE FILTER ... FILTER MEDIA MUST BE USED! DO NOT ATTEMPT TO REMOVE THIS SUPPORT SCREEN. As a Best Practice for maintaining good operation and optimum food quality, Giles recommends that cooking oil be filtered after every 4th batch cooked, at a minimum.
5	Filter Pan Hose & Fitting	Connects the <i>pan assembly</i> to the fryer filtration system. Hose must be disconnected before <i>filter pan</i> can be removed from fryer.
6	Filter Pan Cover	Lays atop of the filter pan and aids in minimizing splash and splatter as oil is being drained from vat. Helps to keep cabinet interior and floor beneath fryer clean, as well as helping to prevent oil contamination.





3.05 Ventless Hood







3.05 Ventless Hood




Item	Description	Function
1	Filter Access Cover	Covers the filter chamber and hood plenum ... remove to access <i>baffle filter, E.A.C. collector cell & charcoal filter</i> . This cover must be in place and properly latched before the appliance will operate.
2	Charcoal Filter	<i>Helps control</i> cooking odors in the exhausted air. This filter is a consumable item and typically replaced monthly. <i>NEVER attempt to clean ... it CANNOT be reused.</i> It is advisable to keep a spare filter on hand for quick exchange when needed! <i>NOTE: No filter will effectively remove ALL cooking aroma.</i>
3	E.A.C. Collector Cell	Electrostatic Air Cleaner removes grease vapor and smoke generated while cooking. The cell is completely renewable and <i>should be cleaned daily to maintain peak performance.</i> Appliance power must be turned OFF before removing cell for cleaning. <div>  </div>
4	Baffle Filter	First stage of the air cleaning system ... removes larger grease particulate. It is easily removed for daily cleaning. <i>DO NOT attempt to operate the appliance with this filter removed. Doing so will expose the energized EAC cell, which can present an electrical shock hazard.</i> <div>  </div>
5	Grease Drip Cup	Collects grease condensate generated by the baffle filter. Inspect daily and clean as needed.
6	Grease Drip Cup Safety Pin	Secures the drip cup, preventing it from unintentionally falling from the holding bracket.
7	Hood Top/ Exhaust Diverter	The hood top serves as an air diverter to direct exhaust air horizontally to the sides and rear. Allows for 0" clearance requirement between the ceiling and top of the hood. However, it is advisable to have some clearance to allow for ease of moving the appliance, if needed.

3.06 Accessories Provided


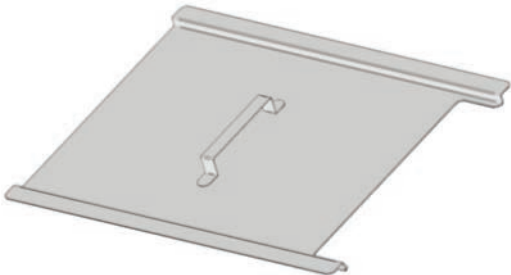
Part	Description/Part No.	Function
	Kettle Drain Brush P/N: 71025	Use to clean the vat drain and other parts.
	L- Shaped Brush P/N: 93609	Use to clean between, around and beneath heating elements.
	Heat-resistant Cleaning Brush P/N: 71100	Heat-resistant, multi-purpose, use to clean vat sides, bottom and heating elements.
	Crumb Shovel P/N: 30059	Use to remove sediment from the Filter Pan after filter cycle.

3.06 Accessories Provided

Part	Description/Part No.	Function
	Oil Discharge Hose P/N: 33667	Use to discharge waste cooking oil to a disposal container when removing from the fryer. Note: Not intended for washing down vat!
	Basket 13-1/4" x 6-1/2" x 6" P/N: 41040	Contains product for cooking. Vat accommodates (2) Baskets.
	Basket Support/Fry Screen P/N: 41041	Supports baskets while cooking without using basket lifts. Prevents excessive crumbs or residue from accumulating around heating elements.
	Stainless Filter Screen P/N: 41078	Sustainable stainless steel filter media for the filter pan. Filters used cooking oil as it is circulated through filtering system.

3.07 Accessories Not Provided		
Part	Description/Part No.	Function
	<p>Giles Oil Caddy P/N: 79187</p>	<p>A portable oil disposal container with capacity to hold 80 lbs. of liquid waste shortening.</p> <p>Note: For use with filtered, warm oil only (no crumbs or debris).</p>
	<p>Filter Paper P/N: 65871</p>	<p>Paper filter media for use in the filter pan to clean cooking oil when it is circulated through Filtration System.</p> <p>Use instead of reusable stainless steel filter screen.</p>
	<p>Filter Powder P/N: 72004 Portion Packs 60 Ct.</p>	<p>Filtering aid used during the oil filtration process. Helps recondition cooking oil by removing soluble impurities.</p>

3.07 Accessories Not Provided

Part	Description/Part No.	Function
	<p>Giles Fryer Boil-Out P/N 72003 Case of (24) pre-measured 6-oz Packets</p>	<p>Fryer cleaner/degreaser ... add to water for a fryer boil-out cleaning procedure. Typical fryer requires (2) packets. Can be used as an overnight fryer cleaning soak. Also suitable for cleaning tile & concrete floors.</p>
	<p>Fry Pot Cover P/N 93362 (Purchased separately)</p>	<p>Covers fry pot during periods of inactivity, protecting against contamination of cooking oil.</p>



4. Fryer Operation

The **GBF-50-VH Electric Fryer** is a multi-purpose fryer equipped with an integral *ventless recirculating hood*. It has a dual-timer computer cooking controller, on-board oil filtering system, and capacity for *50 lbs. of liquid frying shortening*.

DANGER

- Turn off fryer power switch and supply power circuit breaker in the appropriate electrical panel before cleaning or performing maintenance on the appliance.
- **DO NOT** wash down the appliance with water spray, or any pressure-type washing equipment. The control panel is “*liquid resistant*”, but is **NOT** “*wash-down safe*”.
- Failure to comply with **DANGER** notices will result in serious injury, even death, damage to equipment or property and void the factory warranty

WARNING

- **DO NOT** use or store flammable liquids, or materials that produce flammable vapors, in the vicinity of this or any other appliance!
- **DO NOT for any reason, nor ALLOW OTHERS to, stand or step onto the top of the fryer.** Very serious injury can result from slips and falls, or from bodily contact with extremely **HOT** cooking oil in the vat (**higher than 330°F/166°C**). The removable covers often placed over cooking vats are **NOT** designed to, and **WILL NOT**, support the weight of a person.
- Failure to comply with **WARNING** notices could result in serious injury, even death; damage to equipment and/or property and will void the factory warranty.



CAUTION

- Be sure the fryer is positioned in a stable, safe location with front caster brakes locked. An appliance restraint cable may be required by local building codes ... consult your local code authority.
- Exercise caution when operating and cleaning. **To avoid personal injury, wear thermal protection (gloves or mitts) while tending the appliance.** Certain parts of fryer become very **HOT** during operation; temperatures inside the cabinet may exceed **150°F/65.5°C and typically, cooking oil temperature will be in excess of 330°F/166°C.**
- This appliance is intended for commercial use and is to only be operated by qualified personnel. It is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, unless they have been given adequate instruction and/or supervision concerning its operation by a person responsible for their safety.

4.01 Computer Controller

The following sub-sections explain use of the *Dual-Timer Computer Cooking Controller* ... features, functions, programming, and operational procedures.



4.01.1 Keys and Functions

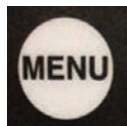


Numeric Keypad: Use to enter cook setting values and to edit controller various settings. The [2, 4, 6 & 8] keys are used as **[ARROW KEYS]** to operate optional basket lifts when installed, making selections, navigating lists and moving the cursor. [2 & 8] = UP/DOWN ... [4 & 6] = LEFT/RIGHT. The keys will illuminate when they are active as directional keys.

[START]: A function key used to select & start functions, save settings, etc.

[CLEAR]: A function key used to cancel processes, exit functions, etc.

4.01.1 Keys and Functions - continued



MENU key: Action key which is pressed in combination with other keys to access programmed cooking presets. Cooking presets can be programmed for up to 50 different menu items.



EDIT key: Action key which is pressed in combination with other keys to enter **edit mode** for changing or entering new menu item cooking presets.



TEMP key: Press to begin entering a cooking temperature setpoint. When fryer is in **READY** state, press the key twice (2x) to display the real-time *actual oil temperature* on the *lower display screen* for approximately **20 secs**. **NOTE:** While controller is in **PREHEAT** mode, real-time actual temperature is already displayed.



CLOCK key: Press to begin setting the cooking time (mm:ss) manually.



While fryer is in **PREHEAT** mode, press key to start the **BOIL-OUT** program. Temp setpoint and time will change to the **BOIL TEMP** and **BOIL OUT TIME** settings specified in *User Settings (Section 4.01.8)*. Default = **200°F & 30 mins**.



Press key to place fryer into **COOL** mode. When activated, the feature lowers temperature setpoint during idle periods to save energy. The **COOL TEMP** setting is specified in *User Settings (Section 4.01.8)*. Default = **275°F**.



ALARM reset key: Press to silence the controller alarm and acknowledge certain status messages.



BASKET key: Activates **[2] UP & [8] DOWN** keys for use to manually operate optional basket lifts. Key is **disabled** while fryer is in **PREHEAT** mode to prevent product from being lowered into oil that is not yet at proper temperature. **Key is inactive when optional basket lifts are not installed.**



Upper Display Screen (blue graphic): Displays status information, setting values, operational instructions, alarm/error messages, etc.



Lower Display Screen (red graphic): Displays various status information, timer countdown, temperature, error codes, etc.

[HEAT] indicator turns on when controller output is signaling to energize heating elements.

[LEFT/RIGHT Timer] indicators illuminate to show which timer countdown is being shown on the display screen.

4.01.2 General Controller Operation

The following is general operational information only ... detailed procedures and instructions are covered in subsequent sections. While operating the fryer, instructions and prompts are shown on the *upper display* to help guide you through various processes and functions. Certain controller keys and indicator lights will illuminate as a further guide.

● POWER UP:

Place **POWER** switch in [ON] position. Controller boots up, alarm sounds and the message **"POWER FAILURE [PRESS START TO PREHEAT]"** is shown on the *upper display screen*. ***This is normal*** ... it as a precaution to prevent fryer from starting to heat without an operator present. Pressing the [START] key silences alarm and places fryer into **PREHEAT** mode. If the **HEAT** switch is in the [HEAT] position and the temperature setpoint is higher than the current oil temperature, heating elements will turn ON and fryer will begin heating.



CAUTION! DO NOT place HEAT switch in [HEAT] position unless vat is filled to the FULL level with cooking oil (or water).

● PREHEAT:

During **PREHEAT** cycle, real-time oil temperature is displayed on the *lower display screen*. When oil reaches the programmed setpoint, alarm sounds, *upper display screen* shows the message **"ALARM - STIR OIL"**. Press the [ALARM] key and use an appropriate utensil, such as the provided *stirring utensil*, to vigorously stir the oil. Typically, oil temp drops when stirred, so controller holds for *10 seconds* and if temperature drops below setpoint during this time, **PREHEAT** continues until it is reached again. ***This process helps to ensure more consistent temperature throughout the total volume of oil, leading to better cooking performance.*** Upon reaching setpoint again, alarm sounds and *upper display* shows **"ALARM - SETPOINT REACHED"**. Press the [ALARM] key to place fryer into **READY** state.

● READY STATE:

Fryer is ready for cooking. The *lower display screen* changes to show the current controller temperature setpoint and the last used fryer cook settings are shown on the *upper display screen*.

While in **PREHEAT** or **READY** state, you can change cook setting by selecting a different *menu preset*, see *Section 4.01.5.2, Selecting a Menu Preset* -- **OR** -- you can manually input different settings (time and/or temp), see *Section 4.01.3, Setting the Cooking Temperature* & *Section 4.01.4, Manually Setting the Cook Time*.

NOTE: If PASSCODE ENABLE parameter is set to ON, operator cannot manually set cook time without first entering the proper password. This password feature provides a measure of control over cooking procedures.

● START:

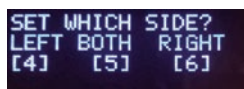
Each basket active cook time setting (presets or manual) is shown on the *upper display screen*. To start a cooking cycle press the [START] key + select side; [4] = Left [5] = Both [6] = Right ... timer begins to countdown.



+



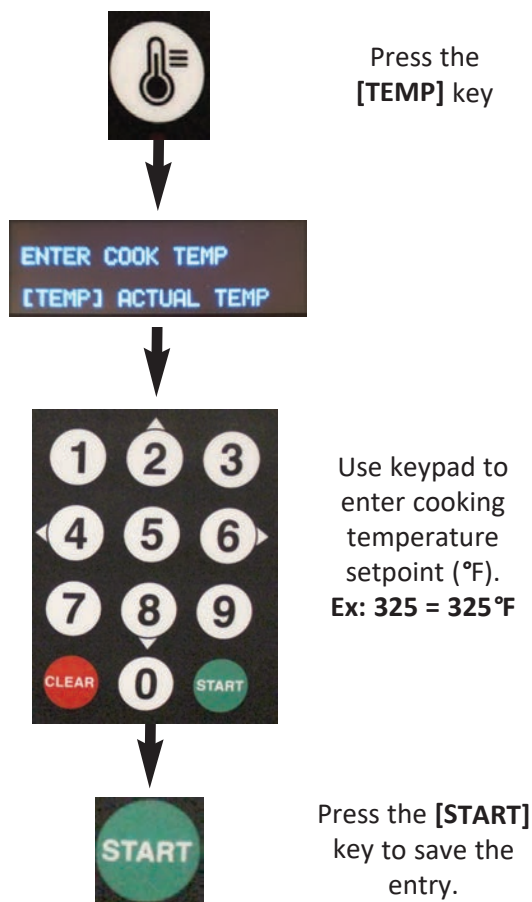
+



4.01.3 Setting the Cooking Temperature

Cooking temperature setpoints must be manually input ... the programmable menu item presets do not include cooking temperatures.

Instructional prompts are shown on the *upper display screen* to guide you.



- If actual oil temperature is lower than the entered setpoint, controller enters **PREHEAT** mode (small red **HEAT** indicator beside *lower screen* on controller turns ON). However, heating elements will **NOT** actually turn ON until the **HEAT switch on control panel is placed in the [HEAT] position**. At that time, amber **HEAT** indicator light on control panel will turn ON and oil begins heating.



CAUTION! DO NOT place HEAT switch in [HEAT] position unless the cook vat is filled to the FULL level with cooking oil (or water).

- If oil temperature is already equal to or greater than the entered setpoint, after *10 seconds* an alarm sounds and the message **"SETPOINT REACHED"** is displayed. Press the [ALARM] key and fryer enters **READY** state and is now ready for cooking.

During **PREHEAT**, real-time actual oil temperature is shown on the *lower display screen*. When setpoint is reached, the display will change to show the setpoint temperature.

NOTE:

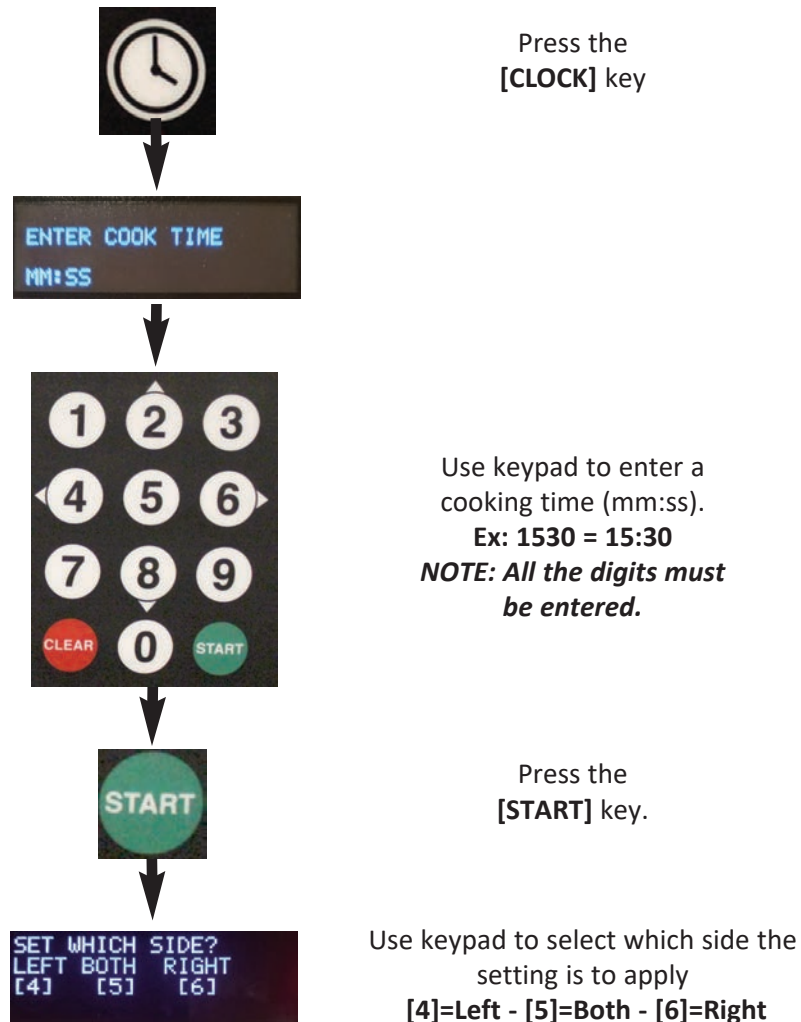
Pressing the [TEMP] key two times (2x) will display actual oil temperature for about *20 seconds*.

The default temperature unit is **°F** ... this can be changed to **°C** in *User Settings, Section 4.01.8*.

4.01.4 Manually Setting the Cook Time

You may wish to enter a cook time manually rather than use one of the *programmed menu presets*. The following explains entering a cook time manually.

IMPORTANT! If **PASSCODE ENABLE** is set to **ON** in user settings, you cannot enter a cooking time unless you first enter a password. You can still choose a preset from the programmed selections, see *Section 4.01.5*.



Unless BOTH is selected, you can repeat the process to set a different time for the other basket.

NOTE: Menu presets include item names which will be displayed on the upper display screen when selected. When cooking time is manually input the title “MANUAL” is displayed instead of an menu item name to indicate a manually entered time is being used.



4.01.5 Working with Menu Item Presets

NOTE:

Cooking presets stored in the controller ***do not*** include cooking temperature settings. Temp setting is always input manually before cooking ... see *Section 4.01.3*.

Presets for up to fifty (50) different menu items can be programmed in the controller ... each includes:

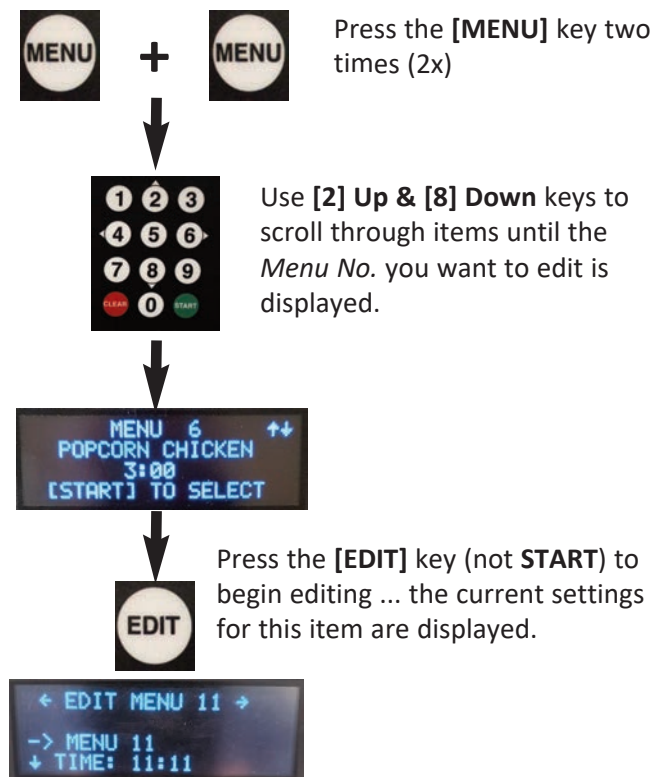
- **Menu No.** - Sequential ID number
- **Menu Name** - Name of the food product assigned to the preset.
- **Cook Time** - Cooking time for the item.
- **STIR OVERRIDE** - Overrides the global setting for the **STIR ALARM** feature for the particular menu item. Factory default = **[NORMAL]** = the feature functions according to the global user setting.
- **FISH FILTER** - To help prevent flavor transfer, particularly for seafood, you may wish to filter oil after cooking only **one (1) batch** of the item. This setting overrides the global setting for the **FORCE FILTER** feature. **Factory default** = **[OFF]** = the feature functions according to global user setting. A **SNOOZE** feature is available which will allow **two (2) batches** of the item to be cooked before forced filter occurs.

All 50 Menu Presets are factory pre-programmed with the default settings shown in the table below. *Menus 1 - 10* are set for some typical popular food items. *Items 11 - 50* contain general settings as shown on the last line of the table. You can edit any of these presets to customize them to your specific menu and cooking operations.

MENU NO.	MENU NAME	TIME (MM:SS)	STIR OVERRIDE	FISH FILTER
1	BONE-IN-CHICKEN	13:00	NORMAL	OFF
2	TENDERS	7:00	NORMAL	OFF
3	WEDGES	6:00	NORMAL	OFF
4	BONE-IN-WINGS	8:00	NORMAL	OFF
5	BONELESS WINGS	7:00	NORMAL	OFF
6	POPCORN CHICKEN	3:00	NORMAL	OFF
7	LIVERS	4:00	NORMAL	OFF
8	CORNDOGS	10:00	NORMAL	OFF
9	CHEESE STICKS	3:00	NORMAL	OFF
10	FISH	3:00	NORMAL	OFF
11 thru 50	MENU XX	2:00	NORMAL	OFF

The following sections explain the steps required to edit a *Cooking Preset*.

4.01.5.1 Editing a Menu Item Preset



Use [2] & [8] arrow keys to move the cursor [←→] until it points to the setting you wish to edit:

NAME

—>TIME

STIR OVERRIDE

FISH FILTER

To edit [NAME] or [TIME], press [START] key to select and begin editing.

NOTE: When editing [STIR] or [FISH] setting, press [START] to toggle through the available settings & stop on the desired selection to choose.

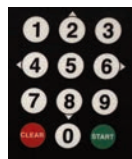
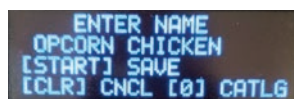
Pressing the [4] key backs-up to a previous setting.

Pressing the [6] key advances to the next setting.

Edit NAME: Two methods available

Method 1

Enter NAME letter by letter



Choose **NAME** setting as described at the left. A flashing cursor will appear at the first letter of the current **name**. Use arrow keys [2 & 8] to scroll thru alphabet ... the character at cursor changes ... stop on the desired letter. Press right arrow key [6>] to move cursor to next character in the **name** ... repeat until entry is complete.

When finished editing, press [START] to save

- OR -

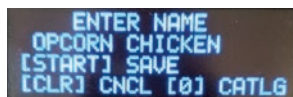
Press [CLEAR] to **Cancel & Exit** without saving



Use left arrow key [←4] to backspace and erase errors.

Method 2

Select a NAME from catalog of programmed names.



Choose **NAME** setting as described at the left. Cursor appears at first letter. Press [0] key to open a **catalog** of **programmed names** ... use arrow keys [2 & 8] to scroll through list. Stop at desired **name** & press [START] to copy the selected name to the item being edited. The previous display returns.



When finished, press [START] to save - OR - Press [CLEAR] to **Cancel & Exit** without saving - OR - Press [0] to re-open the **name** catalog.

4.01.5.1 Editing a Menu Item Preset - continued

Edit COOKING TIME:

Scroll to and choose the **TIME** setting as shown on previous page.



Current time setting for the item is displayed.

Use numeric keypad to enter a new **TIME** (mm:ss)

NOTE: All digits must be entered, e.g. 10:00 mins = 1000.

When entering time, [CLEAR] key backspaces to erase a errors.



After entering new **TIME** value, press [START] to save

- OR -

Press **CLEAR** to exit without saving



Edit STIR OVERRIDE Setting:

Regardless of the global **STIR ALARM** setting (Section 4.01.8), you may wish to have a particular product *stirred or not stirred* during the cook cycle. This setting can override the global setting for a specific menu item. The settings can be [NORMAL], [SKIP] or [FORCE].

[NORMAL] = stir alarm activates normally, according to the global *user setting*.

[SKIP] = controller **WILL NOT** issue the *stir alarm* for the menu item, regardless of global *user setting*.

[FORCE] = controller **ALWAYS** issues the *stir alarm* for the menu item, regardless of global *user setting*.

Factory default setting is [NORMAL]

To edit **STIR OVERRIDE** setting, scroll to and choose as described previously ... [→] pointing to [STIR]



Pressing the [START] key toggles between the available options, stop on desired choice to select setting.

4.01.5.1 Editing a Menu Item Preset - continued

Edit FISH FILTER Setting:

To minimize potential for flavor transfer, establishments cooking seafoods may wish to have operators filter oil after **every batch** cooked. When **FISH FILTER** is set to **[ON]**, the fryer will enter **FILTER MODE** after cooking (1) load of the menu item. If the **FORCE FILTER SNOOZE** user setting is set to **[ON]** (*Section 4.01.8*), two (2) batches can be cooked before *Forced Filter* is activated or a filter prompt is displayed.

When **FISH FILTER** is set **[ON]**, it is in effect regardless of whether the **FORCE FILTER** user setting is **ON** or **OFF**. When setting is **[OFF]** only a message is shown on the *upper controller screen* prompting operator to filter oil ... when setting is **[ON]** fryer will be locked out of continuing operation until filtering is performed.

To edit **FISH FILTER** setting, scroll to and choose as described previously ... **[→]** points to **[FISH FLTR]**



Pressing the **[START]** key toggles between **[ON]** / **[OFF]** ... stop on choice to select setting.

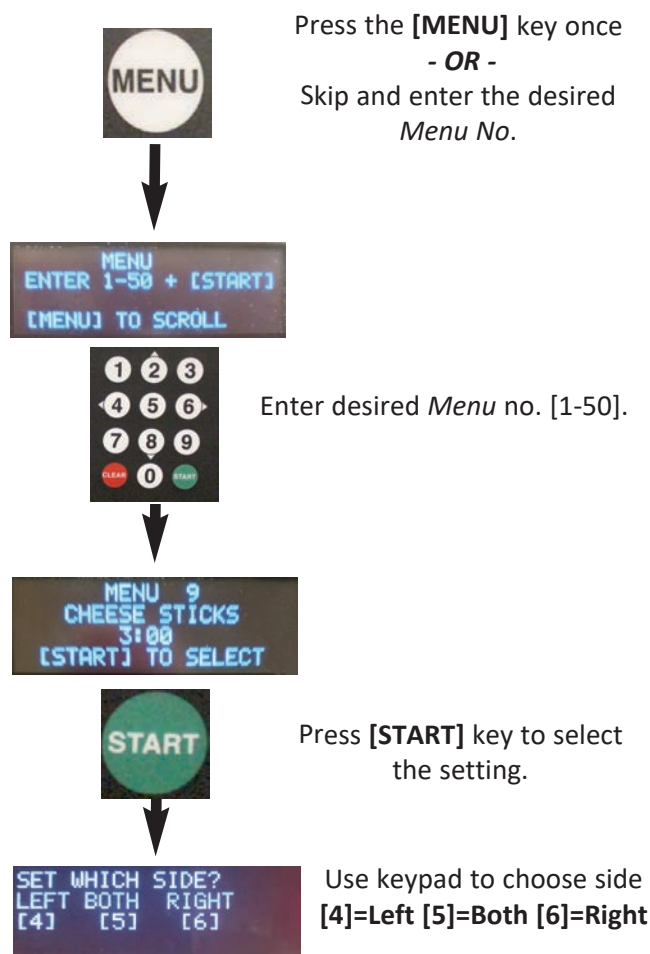
Leaving EDIT Mode:

When editing the **Menu Item Preset** is complete, verify the entries and then press either the **[CLEAR]** or **[EDIT]** key, to exit. Arrow keys **[2]** & **[8]** remain active and can be used to scroll to a different menu item for editing.

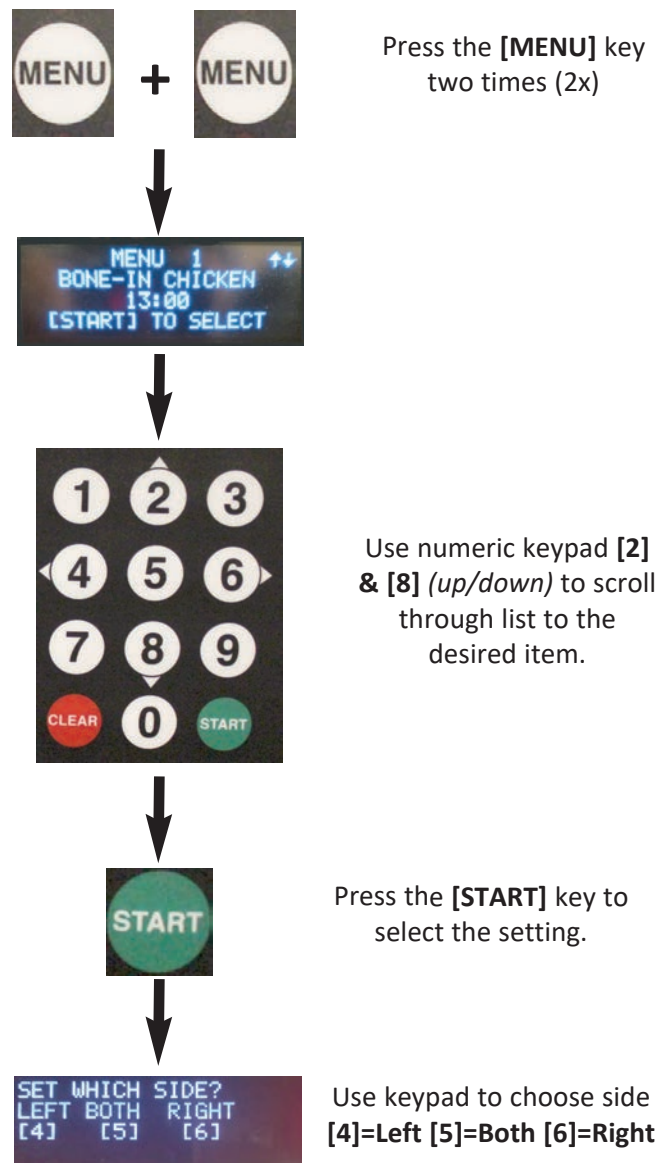
Press the **[CLEAR]** key again to completely exit **EDIT Mode**.

4.01.5.2 Selecting a Menu Item Preset for Cooking

A. Direct Entry Method - Menu No. is known.



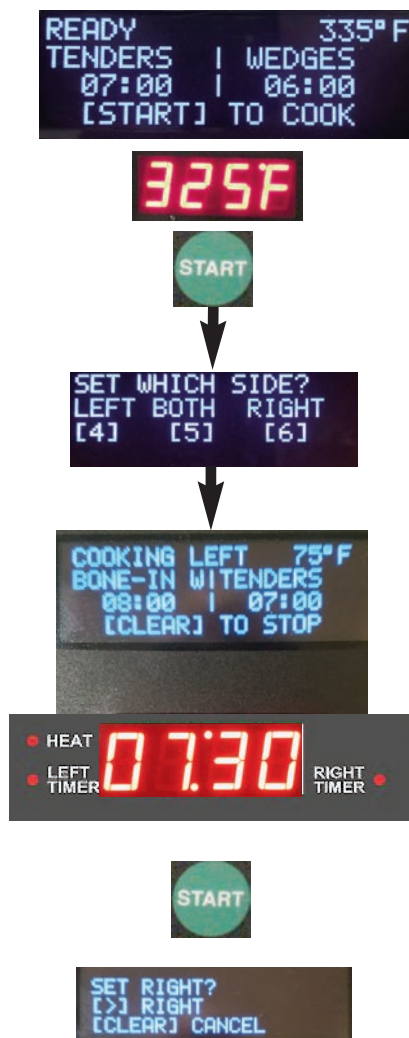
B. Scroll Method - Scroll through list of items.



NOTE:

- If the user setting **"COOK ON MENU SELECT"** is set **[ON]** and fryer is in **READY** state, it will automatically enter **COOK** mode as soon as the *basket side* is selected; cooking time begins counting down on *lower display screen*. If basket lifts are installed & active, the basket of selected side is lowered for to cooking. **WHEN THIS SETTING IS IN EFFECT, BE SURE THAT PRODUCT IS PROPERLY LOADED IN BASKET BEFORE SELECTING SIDE.**
- If this setting is set **[OFF]** (*default*), the cooking cycle must be started as explained in *Section 4.01.6*.

4.01.6 Cooking Cycle General Overview



COOKING TEMPERATURE, ITEM NAMES, COOK TIMES, STIR OVERRIDE & FISH FILTER settings are shown on the *upper display screen*. The **READY** notification indicates that cooking oil is at proper temperature and fryer is ready for cooking.

When in **READY** state, temperature setpoint is shown on *lower display screen*.

After selecting an *item preset*, or manually entering *cooking time*, start the cook cycle by pressing the **[START]** key once.

You are then prompted to select basket side. Either or both sides can be selected ... press appropriate number key to select.

When side is selected, controller enters **COOK** state ...

NOTE: Fryer will not enter COOK unless it is in READY state.

If fryer is equipped with optional automatic basket lifts and they are enabled, appropriate basket(s) will be lowered into cooking oil and the programmed cooking time will begin counting down, shown on the *lower display screen*. If lifts are not installed (*or turned OFF*), manually place basket(s) into oil, resting on support screen in bottom of vat.

The *upper display screen* indicates which side is cooking, and shows the temperature setpoint. **Timer Indicators** beside the *lower screen* indicates which timer is currently being displayed.

Two different *menu items* can be selected and started together as described in Section 4.01.5.2 ... *each item must require the same cooking temperature*.

After selecting a second *preset* (or entering a different time), press the **[START]** key once again and when prompted, press the appropriate arrow key (**<4 or 6>**) to start the second timer (*there is only one selection at this time*). *Lower display* and *timer indicator* will change to show the second timer countdown.



x 2

When both timers are active, pressing the **[TIME]** key 2 times will toggle *lower display screen* between timers.

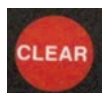
STIR ALARM: When set-up and enabled in *user settings* (Section 4.08.1), the alarm and associated display prompts are issued at the specified time during the cook cycle, notifying the operator to stir the cooking product. Stirring can help promote more even cooking and prevent pieces from sticking. **STIR ALARM %** setting is the amount of cook time to expire before alarm is activated ... e.g. **[STIR ALARM %] = 60**, then during a **10 min.** cook cycle, the alarm is activated after **6 mins.** of cook time has elapsed.

Factory default setting is [STIR ALARM ENABLE] = ON & [STIR ALARM %] = 62.

A **STIR OVERRIDE** can be set for a menu preset to override the global *user setting*, see Section 4.01.5.1.

When cooking cycle time is complete, an alarm sounds and message **“DONE COOKING - (LEFT) (RIGHT) or (BOTH)”** is displayed, as appropriate. If fryer is equipped with *basket lifts*, basket is automatically raised. Press the **[ALARM]** key to silence alarm. Fryer then returns to **READY** state, awaiting the next load of product.

Canceling a Running Cook Cycle:



x 2

Press the **[CLEAR]** key once, then press it again to *cancel* cooking
- OR -
Press **[4]** to continue cooking.

4.01.7 Additional Controller Features

4.01.7.1 Manually Operating Optional Basket Lifts (when installed)



Press the **[BASKET]** key once

Use keypad **[2] UP** - **[8] DOWN** key to select *raise* or *lower*.

Press **[CLEAR]** to cancel the operation.

Press appropriate key to select side
[4]=Left [5]=Both [6]=Right
 Selected lift(s) will operate as specified.

NOTE:

- **LIFT switch on control panel must be in the [ON] position before lifts will operate.**
- As a safeguard against placing product into oil that is not at cooking temperature, manual basket lift operation is disabled while the controller is in **PREHEAT** state.
- Once a lift has been operated, it will **NOT** actuate again for approximately **20 seconds**, or until the red indicator above the **BASKET** key turns off.

4.01.7.2 COOL Mode



COOL Mode is an energy-saving feature for use during periods of inactivity. When selected it automatically changes the controller's *oil temperature setpoint* to a lower value and places fryer into an standby state.

Press the **[COOL]** key once to enter **COOL** mode. Temperature setpoint changes to the **COOL TEMP** setting specified in *user settings*, see Section 4.01.8.

Factory default setting is 275°F ... available range is 200°F - 350°F.



+



To exit **COOL** press the **[CLEAR]** key, then press **[<4]** to exit
 - OR -

Press **[CLEAR]** again to continue **COOL** mode.

When exited, temperature setpoint returns to the previous active value and fryer enters **PREHEAT** until the set temperature is reached. The **STIR OIL** alarm will be issued when setpoint is reached, as described in Section 4.01.2.

4.01.7.3 AUTO-COOL Feature

If **AUTO-COOL** feature is set to **[ON]**, fryer will automatically enter **COOL Mode** when *no cook cycles have been started* within the amount of time specified by the **[AUTOCOOL TIME]** setting in *user settings* (Section 4.01.8). Factory default setting is **[AUTOCOOL] = OFF** & **[AUTOCOOL TIME] = 30** ... available time range is **1 - 510 mins**.



Exit **AUTO-COOL** same as **COOL** mode ... press the **[CLEAR]** key, then press **[<4]** to exit - OR -

Press **[CLEAR]** again to continue **COOL** mode.

When exited, temperature setpoint returns to the previous active value and fryer enters **PREHEAT** until the set temperature is reached. The **STIR OIL** alarm will be issued when setpoint is reached, as described in Section 4.01.2.

4.01.7.4 BOIL OUT Mode



After fryer has been properly prepared for a boil-out process (Section 5.02), and while controller is in **PREHEAT** mode, press the **[BOIL]** key to enter **BOIL OUT Mode**.

Temperature setpoint and time setting change to the **BOIL TEMP** and **BOIL OUT TIME** settings, respectively, as specified in *user settings* (Section 4.01.8). The boil out solution will continue heating to **boil temp & boil out time** countdown is shown in *lower display screen*.

Factory defaults settings are:

BOIL TEMP = 200°F ... available temp range is **185° - 208°F**.

BOIL OUT TIME = 30 minutes ... available time range is **1 - 45 mins**.

IMPORTANT!

After BOIL OUT program is complete, the controller automatically resets the temperature setpoint to 50°F. It must be reset to a proper cooking temperature before the fryer will heat cooking oil for normal operation.

Fryer must be properly drained, rinsed and prepared for cooking after performing a boil out procedure. See Section 5.02, Boil-Out Procedure for complete details.

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4.01.8 User Settings

To access the *User Settings* menu and edit settings ...

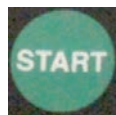
Press
[TIME] key



+ 9999 +

Enter on
keypad

Press
[START] key

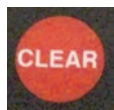


The table below details available *User Settings* and factory set *Defaults*.

Keypad [4] & [6] (left/right) will scroll through the available settings ... current setting values are shown on the *upper controller display*.



- Press the [EDIT] key, when setting is displayed to begin edit.
 - Use keys [2] & [8] (up/down) to change the setting value.
- Press [EDIT] key again to **SAVE**.



To exit *User Settings* menu, press the [CLEAR] key.

NOTE:

The message **"TOO LOW"** or **"TOO HIGH"** is displayed if an entered value is outside of the allowable range and will cause a controller error.

NAME	DESCRIPTION	RANGE	DEFAULT
TEMP SCALE	Temperature unit of measure	°F or °C	°F
FORCE FILTER	If ON , forces operator to filter oil after completing the number of cook cycles specified by FILTER COUNT ... fryer will be disabled from continued use until oil is filtered.	ON - OFF	ON
FORCE FILTER SNOOZE	If ON , allows (1) additional cook cycle after FILTER COUNT is exceeded ... active only when FORCE FILTER is ON .	ON - OFF	OFF
FILTER COUNT	Number of cook cycles before filtering is required.	1 to 20	4
GUARD BAND	Cooking not allowed if oil temperature is outside of the setpoint by guard band amount.	1 to 990	900
MAX SETPOINT	Maximum oil temp setpoint allowed by controller.	32°F to 375°F	350°
AUTOCOOL	Automatically places fryer into energy-saving COOL mode after a specified amount of idle time.	ON - OFF	OFF
AUTOCOOL TIME (MINUTES)	When AUTOCOOL is ON , if no cook cycles have been started within this time, fryer automatically enters COOL mode.	1 to 510 minutes	30
AUDIBLE ALARM (SECONDS)	Duration of the audible alarm in seconds ... alarms automatically silence after this time.	5 to 120 seconds	10
COOL TEMP	Temperature setting for COOL mode	200°F to 350°F	275°F
BOIL TEMP	Temperature setting for the BOIL OUT cycle	185°F to 208°F	200°F
FILTER RESET	Temperature which resets fryer & exits FILTER MODE to unlock fryer. Applies only when FORCE FILTER is ON	200°F to 325°F	290°F
BOIL OUT TIME	Length of time (mins) for BOIL OUT cleaning cycle	1 to 45 minutes	30
STIR ALARM ENABLE	If ON , the alarm issued when a <i>specified %</i> of programmed cooking time has elapsed, alerting to stir product.	ON - OFF	ON
STIR ALARM %	If STIR ALARM ENABLE is ON , the alarm is issued after this percent [%] of cooking time has elapsed.	10% to 90%	62%
KEY BEEP ENABLE	If ON , an audible sound is generated with each keystroke.	ON - OFF	OFF

Continued on Next Page

4.01.8 User Settings - continued

NAME	DESCRIPTION	RANGE	DEFAULT
LANGUAGE	Selects controller display language	English-Spanish-French	English
COOK ON MENU SELECT	If [ON] , when selecting a <i>Menu Preset</i> for cooking the cycle will automatically begin when <i>basket side</i> is selected. <i>Reduces number of keystrokes needed to start cooking. ONLY available on dual-timer controllers.</i>	ON - OFF	OFF
[0] KEY EXTRA TIME	If [ON] , operator can add extra cooking time (<i>after or during cycle</i>) by pressing <i>[0] + number of minutes</i> .	ON - OFF	OFF

4.01.9 PASSWORD Protection

It is possible to add **PASSWORD** protection to the controller. This feature is typically factory-set as **DISABLED**. When **PASSCODE ENABLE** is **[ON]**, the user is required to enter a password before they can access certain controller functions, such as *adding & editing settings, entering cook times, etc.*

If you desire to enable **password protection** or have questions concerning the feature, call **Giles Technical Services at 800.554.4537** to request the passcode and receive instructions as to how to activate this feature.

4.01.10 Power Up Procedure

All *hood filters* must be properly installed, and the *access cover* must be in place and latched before the appliance will power-up.

NOTE:

*The appliance will **NOT** power-up if the filter access cover is missing or ajar. The sides of the cover must seat flush against the hood front in order to properly activate the a safety interlock proximity switch.*



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4.01.10 Power Up Procedure - continued

1. Ensure that **HEAT** switch ① is in the **[OFF]** position.
2. Place the **POWER** switch ② in **[ON]** position. The green **POWER** light ③ will turn on and the hood fan begins to run (an alarm may sound briefly until fan reaches speed).
3. Controller powers-up and alarm sounds. The message **"POWER FAILURE [PRESS START TO PREHEAT]"** is shown on the upper controller display screen ④. ***This is normal ... to ensure that an operator is present at the appliance before heating elements will re-energize when power is restored after a power failure.*** Press the **[START]** key ⑤ to silence alarm and place fryer into **PREHEAT** mode. The last cook settings are shown on the upper display screen. A red heat indicator on controller shows that fryer is heating, but until control panel **HEAT** switch ① is placed in the **[HEAT]** position, the heating elements do not turn **[ON]**.

DO NOT place **HEAT** switch ① in **[HEAT]** position unless the vat is filled with cooking oil (or water), see **Section 4.03, Cooking Procedures.**

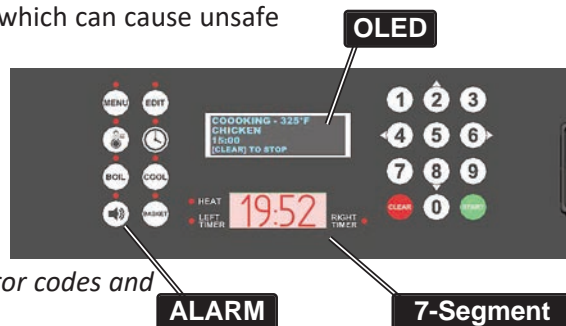
5. The **E.A.C. Status [ON]** light ⑥ should be ON (all other EAC status lights should be off).



4.01.11 Controller Errors & Alarms

Certain error conditions, such as *open drain, low oil, high temp, etc.*, which can cause unsafe operation or damage to the unit will activate an alarm and display error information on displays. **Error codes** are displayed on the lower **7-segment display screen** (red graphic) and alarm information & instructions are shown on the upper **OLED display screen** (blue graphic). Heating elements are typically disabled when an alarm is issued and remain so until the condition is corrected. Pressing the **[ALARM]** key only silences the tone, but does not clear the error. *Error codes and their causes* are shown on the following table.

See Section 4.01.11.1 for Error/Alarm Clearing steps.



Continued on Next Page

4.01.11 Controller Errors & Alarms - continued

ERROR CODE	DESCRIPTION Displayed	PROBLEM
OPEN	DRAIN IS OPEN	Drain valve is open, or not closed completely. When equipped, basket lift will be raised.
----	CHECK OIL LEVEL, ENSURE VAT IS FULL, IF FULL THEN PRESS [START]	A notification displayed after clearing an OPEN drain error to alert operator to verify oil level.
ER03	LOW OIL LEVEL – ENSURE VAT IS FULL (Element/Add Level Differential Warning)	Oil level in vat is below the ADD line. Temp differential between element probe & ADD level probe is excessive, indicating low oil level.
ER06	LOW OIL LEVEL – ENSURE VAT IS FULL – PRESS [START] (Post ER03 Warning)	After ER03 is cleared, this error is issued prompting user to confirm oil level by pressing [START].
ER07	MAX ELEMENT TEMP – PRESS [START] (Post Warning)	A notification error issued after element has cooled below the temp threshold, after MAX ELEMENT TEMP (ER19) alarm has cleared.
ER13	OIL PROBE Error	Malfunction of the Variable Oil Temp Probe . <i>Call for Service.</i>
ER15	ELEMENT PROBE Error	Malfunction of the Element Temp Probe that is attached directly to heating element. <i>Call for Service.</i>
ER19	MAX ELEMENT TEMP Error	Maximum heating element temperature has been exceeded. <i>This is a safety interlock ... NEVER bypass this probe!</i>
ER21	BAFFLE FILTER MISSING	Baffle Filter in hood is missing or mis-aligned.
ER22	CHARCOAL FILTER MISSING	Charcoal Filter in hood is missing or mis-aligned.
ER23	FILTER CLOGGED	Indicates airflow restriction in the hood. A filter is clogged or other obstructions are limiting airflow.
ER24	EAC CELL DIRTY	E.A.C. Collection Cell is dirty and not performing properly. Requires cleaning. There can also be other causes.
ER25	GUARD BAND EXCEEDED	Actual oil temperature deviates from setpoint by the <i>guard band</i> value. <i>Factory default is 900°F ... This error should not occur.</i>
ER37	EEPROM Error	Internal controller malfunction. Contact Giles Tech Service (800.554.4537).
ER38	Internal ADC Error	Internal controller malfunction. Contact Giles Tech Service (800.554.4537).

4.01.11.1 Clearing Controller Errors & Alarms

NOTE: When an issued error-alarm stops a cooking cycle before complete, it may become necessary to discard any food product that was cooking at the time ... always comply with any local Standard Operating Procedures.

During the following steps, instructions indicating to press the **[ALARM]** key are only to silence the audible alarm tone ... pressing the key **DOES NOT** clear an error. Tone will automatically silence after about 10 secs.

- **OPEN: DRAIN OPEN** - If vat drain valve is open (*even slightly*) while fryer power is ON, alarm sounds, *lower display screen* reads **OPEN**, *upper display screen* reads **"ERROR ALARM - DRAIN IS OPEN"**. Power to heating elements is shutdown and disabled until the error is corrected.
Press **[ALARM]** key ... clear alarm by fully closing the drain valve. After closing valve, the alarm sounds again and *upper display screen* reads **"CHECK OIL LEVEL, ENSURE VAT IS FULL, IF FULL THEN PRESS [START]"**. This is a post-alarm notification, alerting the user to confirm that cooking oil in vat is still at the **[FULL]** level. Add oil if needed, then press the **[START]** key to return to **PREHEAT** mode.
- **ER03: LOW OIL LEVEL** - Alarm sounds, *lower display* shows **Er03**, *upper display* reads **"ERROR ALARM - CHECK OIL LEVEL - ENSURE VAT IS FULL"**. Heating elements are shutdown until the condition is corrected. The detected differential between a temperature probe at the **[ADD]** level mark and one attached to a heating element exceeds an acceptable amount, indicating **low oil level, which will greatly increase the potential for a vat fire!** Press the **[ALARM]** key ... disposition any food product being cooked, as required, and allow fryer to cool adequately in order to reset fryer from error. Add oil to raise level to the **[FULL]** mark, as needed.
- **ER06: LOW OIL LEVEL Post-error Warning** - After **Er03** has been cleared, another alarm sounds. The *lower display* shows **Er06**, *upper display* reads **"CHECK OIL LEVEL - ENSURE VAT IS FULL - PRESS [START]"**. This alarm alerts operator to confirm that cooking oil in the vat is at the **[FULL]** level. If situation has been corrected, press **[START]** key to enter **PREHEAT** proceed to continue cooking operations. **Fryer will not heat until key is pressed.**
- **ER19: MAX. ELEMENT TEMP** - Temperature of heating element has exceeded the **maximum allowed** by the controller. Alarm sounds, *lower screen* shows **Er19**, *upper screen* reads **"ERROR ALARM - MAX ELEMENT TEMPERATURE"**. Power to heating elements is shutdown. Press **[ALARM]** key ... elements must cool below the allowable temperature threshold before error clears. Typical cause is low oil level (or no oil) that has exposed the heating element. False alarms can occur when preheating **cold oil** at beginning of the day ... regularly stirring the oil while preheating will help avoid such false alarms.
- **ER07: MAX ELEMENT TEMP Post-Error Warning** - After an **Er19** error has been cleared, a secondary notification alarm occurs. The *lower screen* reads **Er07**, *upper display* reads **"MAX ELEMENT TEMP - PRESS [START]"**. The alarm only to alerts operator that a **maximum element temperature error** has occurred and is now cleared. Press **[START]** key to enter **PREHEAT** mode ... heating elements will not turn ON until **[START]** key is pressed.
- **ER21: BAFFLE FILTER MISSING** - Alarm sounds, *lower screen* reads **Er21**, *upper screen* reads **"ERROR ALARM - BAFFLE FILTER MISSING"**. Indicates that the **baffle filter** is missing from hood, or installed improperly. Heating elements are disabled until condition is corrected. Inspect filter chamber ... install filter if missing, or remove and re-install filter to ensure that it is properly aligned to activate the interlock switch. Error will clear when filter is properly installed. See **Section 6.01.2. & 6.01.3, Baffle Filter Removal & Installation.**

4.01.11.1 Clearing Controller Errors & Alarms - continued

- **ER22: CHARCOAL FILTER MISSING** - Alarm sounds, lower screen reads **Er22**, upper screen reads **“ERROR ALARM - CHARCOAL FILTER MISSING”**. Indicates that *charcoal filter* is missing from hood, or installed improperly. Heating elements are disabled until condition is corrected. Inspect filter chamber ... install filter if missing, or remove and re-install filter to ensure that it is properly aligned to activate the interlock switch. Error will clear when filter is properly installed. See **Section 6.01.10, Charcoal Filter Installation**.
- **ER23: CLOGGED FILTER** - Alarm sounds, lower screen reads **Er23**, upper screen reads **“ERROR ALARM - CLOGGED FILTER”**. Indicates there is insufficient airflow through the hood to maintain capture performance. Typically due to a clogged *charcoal filter*, which must be **replaced (cannot be cleaned)**. Other obstructions or conditions can also cause this alarm. Heating elements are disabled until the condition is corrected. Install a **NEW charcoal filter** and/or inspect hood for other obstructions. Error will clear when proper airflow is restored. See **Section 6.01.10 & 6.01.12, Charcoal Filter Installation & Replacement**.
- **ER24: E.A.C. DIRTY** - Alarm sounds, lower screen reads **Er24**, upper screen reads **“ERROR ALARM - CLEAN THE EAC”**. Indicates that the *electronic air cleaner (E.A.C.) collector cell* is excessively dirty, missing, improperly installed, damaged, or has malfunctioned. Heating elements are disabled until the condition is corrected. Clean and inspect the E.A.C. cell. Error will clear when condition is resolved. See **Section 6.01.6 through 6.01.9, EAC Filter Operation & Cleaning**.

DO NOT rely on this alarm notification as a signal to clean the E.A.C. cell ... as best practice, it must be cleaned DAILY in order to maintain optimum performance.

Alarms & errors can be caused by component malfunctions or failures, as well as operational issues. If an error condition cannot be cleared using the processes described, a factory-authorized service technician may be required. Call Giles Technical Support at 800.554.4537 for assistance in locating a service company near you.

4.02 Cooking Procedures

The following sections explain “best practice” procedures for cooking with the **GBF-50-VH Electric Ventless Fryer**. Certain *optional features* are explained where applicable ... your particular equipment *may or may not* have these options installed.

This is a multi-purpose fryer with an integral recirculating hood. It is designed to efficiently cook a variety of menu favorites, from french fries & veggies to poultry & seafood. Every food product has specific procedures for preparation and cooking, and all food service businesses have their own sets of specific standard practices. When preparing, cooking and serving your products, be sure to follow all of the *standard operating practices & guidelines* of your particular business, as well as the appliance operating procedures presented in this manual.

Fryer Operation

GBF-50-VH Electric Fryer

4.02.1 Filling & Preparing Fryer for Cooking

NOTE:

Before using the fryer for first time, be sure all installation steps have been properly performed, including necessary cleaning (*boil out, washing accessories, etc.*).

The steps described here assume starting with a clean, empty fryer (*baskets & crumb screen removed*).



1. Place **POWER** switch ① in [ON] position ... green **POWER** light and controller ② turn ON. Controller boots up as explained in Section 4.01.10 and the alarm sounds. **DO NOT** press the [START] key as prompted by controller ... only press [ALARM] key ③ to silence alarm.

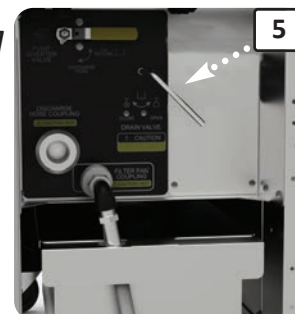
2. Ensure that the **HEAT** switch ④ is in the [OFF] position. **DO NOT place switch in [HEAT] position at this time.**

NOTE:

After power-up, should the "DRAIN OPEN" alarm sounds & the error message shows on upper display ②, check drain valve handle. Closing fully should reset error alarm, press the [ALARM] key and continue.

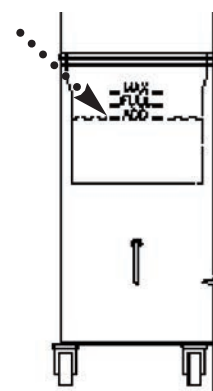
3. Even if there is no alarm, it is still best to open lower cabinet door and confirm that the **drain valve** ⑤ is **CLOSED** ... **firmly in the left-most position to a stop.**

IMPORTANT! Fryer will not heat unless valve is fully closed and the valve interlock is engaged.



4. Fill cook vat with your preferred *fresh liquid frying shortening*. Fill **ONLY** to [ADD] level mark at this time to allow for expansion as oil heats.

DO NOT use solid shortening in this fryer.



Continued on Next Page

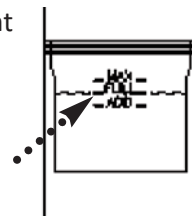
4.02.1 Filling & Preparing Fryer for Cooking - continued

5. After filling vat with fresh oil, manually set the desired cooking temperature as described in *Section 4.01.3*. When *upper display screen* ② returns to the **POWER FAILURE** message, press **[START]** key ⑥.
6. Place **HEAT** switch ④ in the **[HEAT]** position ... amber control panel **HEAT** light ⑦ turns ON and oil begins heating. *Upper controller display screen* will indicate **PREHEAT** and *lower screen* displays the actual real-time temperature as the oil heats.

CAUTION

Cooking oil becomes extremely HOT! Always wear thermal protection, such as oven mitts or gloves, when stirring or working near the vat of hot oil.

7. Oil should be stirred frequently while heating to help prevent false **high limit temperature** alarms. This is especially important during the initial heat-up of the operating day when shortening is cool and thickened.
8. When cooking oil reaches the programmed setpoint, alarm sounds and *upper display* ② reads **"ALARM - STIR OIL"**. Press **[ALARM]** key ③ and controller enters into a *10 second delay*. Immediately, stir oil vigorously with the provided *stirring tool*. This will help to eliminate cool zones and promote even heating throughout the total volume of oil. If temperature drops below setpoint while stirring, the controller will remain in **PREHEAT** mode until temp returns to setpoint. At that time, or if temp did not drop significantly, alarm sounds a second time and the *upper display* reads **"ALARM - SETPOINT REACHED"** ... press the **[ALARM]** key. Controller enters **READY** state ... temperature value displayed on the *lower display screen* changes to show the setpoint temp. **Oil should now be evenly heated and ready for cooking.**
9. Confirm oil level ... it should now be at, or near, the **[FULL]** level mark. If not, add fresh oil to fill to the mark. Stir oil and if the **HEAT** light turns ON again, continue stirring and wait until it turns OFF before cooking.

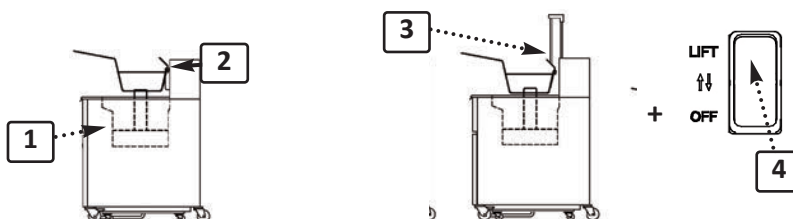


4.02.2 Loading Product for Cooking

1. Place *support/crumb screen* ① into vat ... handles to the side. Screen sits on brackets attached to the vat sides.
2. The standard GBF-50-VH fryer is equipped with a basket hanger rack on the back cabinet header ... hang empty baskets ② there.

Optional Auto-basket Lifts: If the *basket lift option* is installed on your fryer, hang the cooking baskets onto the basket carrier arms ③. *There is no hanger rack when basket lifts are installed.*

If you wish to use the *basket lift* feature when cooking, set the control panel **LIFT** switch ④ in the **[LIFT]** position. *The switch is not present on control panel unless the option is installed.*



Continued on Next Page

4.02.2 Loading Product for Cooking - continued

NOTE:

When **NOT** intending to use installed basket lifts, manually raise to the full **[UP]** position (see Section 4.01.7.1, *Manual Operation*) and set the **LIFT** switch to **[OFF]**. The carrier arms can now be used as *basket hangers*.

WARNING

Oil level **MUST** be maintained between **[FULL]** & **[ADD]** levels when operating. An oil level consistently below **[ADD]** causes the controller to issue a **LOW OIL LEVEL** alarm and shutdown the heating elements to prevent possible vat fire ... elements will remain disabled until the condition corrected and fryer is reset.

CAUTION

Use extreme caution when dropping product into **HOT** cooking oil! There is potential for severe burn injury should oil contact unprotected skin, such as an unexpected splash. Introducing foods containing excessive moisture, or attempting to cook larger than recommended load sizes, may lead to surge boiling, which can cause an overflow of **HOT** oil. Always observe how hot oil is reacting when product is loaded, before proceeding.

Best Practice recommendation: When loading fryer for cooking, first place uncooked product into a *fry basket*, then place loaded basket into the hot oil. Using this method will help avoid possible burn injury while handling food near hot cooking oil ... an unexpected splash or lack of operator attention could result in skin contact with hot oil and cause serious injury.

Product can be placed into a basket that has already been placed into the vat, but **this is NOT recommended**. If using this method, always wear appropriate thermal protective gear (mitts or gloves) to avoid possible injury.

3A. Standard Fryer w/ Basket Hanger Rack:

Place empty basket(s) onto the hanger rack.

3B. Fryer w/ Optional Basket Lifts:

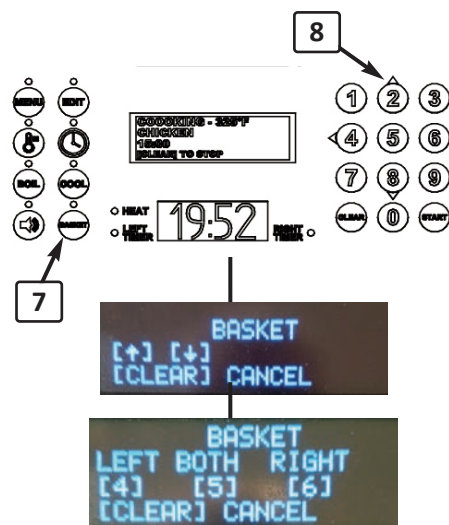
Raise basket lifts as needed ... press **[BASKET]** key (7), then keypad **[2] UP** key (8), then select which lift to raise, pressing **[4]**, **[5]** or **[6]** key. Hang empty basket(s) onto basket carrier arm ... the lift will automatically lower when a cooking cycle is started.

4. Load product to cook into the basket.

5. Set controller to the proper cooking time for the product. Either manually set a *TIME* or select the appropriate programmed *Menu Item Preset*. See Section 4.01.4, *Manually Setting the Cook Time* or Section 4.01.5.2, *Selecting a Menu Item Preset for Cooking*.

If you are cooking different items at the same time, each basket can be set for a different cooking time ... **each item must require the same cooking temperature**.

NOTE: If user setting **"COOK ON MENU SELECT"** is set **[ON]**, the cook cycle will begin immediately when the basket side is selected for a chosen menu preset, without any additional keystrokes.



4.02.3 Cooking Cycle Process

1. The controller cook settings will be shown on the *upper controller display* ... item name/cook time for each side, cook temp setpoint & the READY notification.

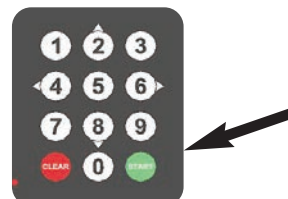
READY 335°F
TENDERS 1 WEDGES
07:00 1 06:00
[START] TO COOK

CAUTION

Always wear thermal protective gear, such as gloves or oven mitts, when handling hot baskets.

2A. Standard Fryer w/ Basket Hanger Rack:

After product is loaded in basket, press **[START]** key. You are prompted to select the basket side to start ... press keypad **[4]**, **[5]** or **[6]** to select ... programmed cook time begins to count down on the *lower display*. Immediately, place the selected basket into vat, sitting it on the *support screen* in vat bottom.



2B. Fryer w/ Optional Basket Lifts:

After product is loaded in basket on carrier arm, press **[START]** key on keypad. You are prompted to select the basket side to start ... press keypad **[4]**, **[5]** or **[6]** to select. The selected basket automatically lowers into vat and the programmed cook time begins to count down on the *lower display*.

SET WHICH SIDE?
LEFT BOTH RIGHT
[4] [5] [6]

COOKING LEFT 75°F
BONE-IN W/TENDERS
08:00 1 07:00
[CLEAR] TO STOP

3. The *upper display* shows the message **COOKING LEFT, RIGHT or BOTH**. *Lower display* shows the cook time remaining as countdown proceeds.

HEAT 07:30 RIGHT TIMER
LEFT TIMER

NOTE: If cooking different items in each basket, the second basket's cooking cycle is started in the same manner, except the prompt for *selecting side* will only show the one remaining choice.



x 2

If timers are running different cycles, press the **[TIME]** key twice to swap *controller display* between the two timers. *Timer indicator* changes to show which side is being displayed.

STIR ALARM:

Step #4 applies only if following *user settings* are set as shown (see *Section 4.01.8*):

STIR ALARM ENABLE = [ON]

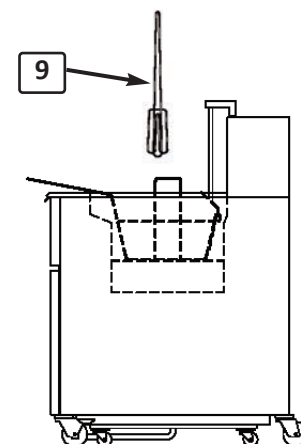
STIR OVERRIDE = [NORMAL] for the menu preset being used.

•• OR ••

STIR ALARM ENABLE = [OFF]

STIR OVERRIDE = [FORCE] for the menu preset being used.

If not set as shown, **STIR ALARM** *will not* sound, however *Best Practice recommendation* is that product be stirred, during the latter portion of a cooking cycle, to help promote even cooking and to keep pieces from sticking together.



4. The **STIR ALARM** sounds after a preset amount of the programmed cook time has elapsed; *upper display* reads **ALARM - STIR [LEFT] [RIGHT] [BOTH] SIDE**. Press **[ALARM]** key and use the provided utensil ⑨ to stir the cooking product. If basket lift is in use, be sure that basket does not become dislodged from the carrier arm while stirring.

Continued on Next Page

4.02.3 Cooking Cycle Process - continued

5. When programmed cook time has elapsed, the alarm sounds and upper display reads **ALARM DONE COOKING - [LEFT] [RIGHT] [BOTH]**.

6A. Standard Fryer w/ Basket Hanger Rack:

Press **[ALARM]** key to silence. Promptly remove proper basket from vat and hang it onto the basket hanger rack.

6B. Fryer w/ Optional Basket Lifts:

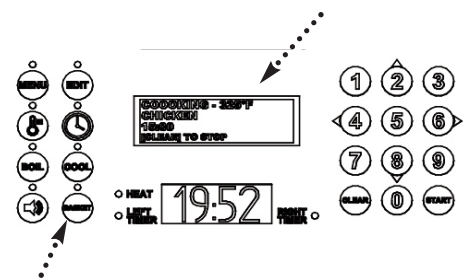
Appropriate basket is automatically raised from the vat by the lift. Press **[ALARM]** key to silence. *If choosing not to use the installed lifts, promptly remove basket manually and hang it onto a raised basket carrier arm.*

7. Typically, local Health Department and specific food service operating procedures will require that the internal temperature of cooked protein products be tested as an indication of doneness before sale to customers. Cooked products should be checked after the cooking cycle ends ... it is best to check with an instant read probe-style food thermometer. Should the temperature be lower than required, additional cooking time is needed.

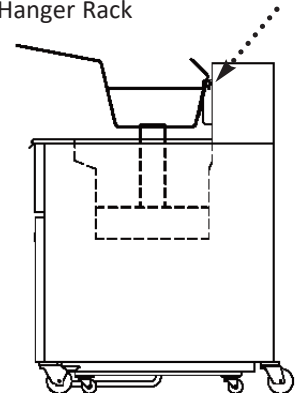
The fryer controller has a selectable feature that will allow operator to easily add additional cooking time by simply pressing the **[0] key + # mins to add** ... controller will prompt to select which side to add the time. This can be done either after the cycle is complete, or while it is still active. The feature is only available, when the user setting "**[0] KEY EXTRA TIME**" is set to **[ON]**. See Section 4.01.8.

8. Allow cooked product to adequately drain, then dump into an appropriate dump station or food service pan.
9. To continue cooking, return to **Section 4.02.2, step #2**.

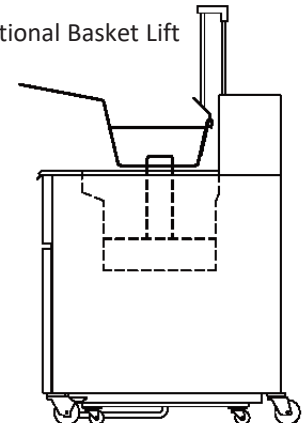
To shutdown unit, see **Section 4.05, Normal Shut-Down**.



Std Hanger Rack



Optional Basket Lift



4.03 Filtering Used Cooking Oil

The following section explains the process for filtering and reconditioning used cooking oil with the on-board *Oil Filtration System*. The system pumps the used oil through filtering media & filter aid compound contained in the *filter pan* and circulates it back to the fryer vat. Routinely performing this procedure can, in most cases, increase the useful life of cooking oil by as much as 50%. **As a Best Practice, Giles recommends that oil be filtered after every 4th load cooked.**

The controller features a configurable **FORCE FILTER** function, which can be set to force operating personnel to filter oil after a specific number of loads have been cooked. The feature is enabled and configured in *user settings*, Section 4.01.8:

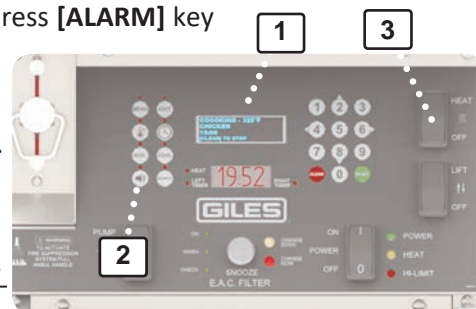
- **FILTER COUNT** - 1 to 20 • *Factory set default is 4.*
Specifies the number of cook cycles allowed before *Force Filter* is activated.
- **FORCE FILTER** - [ON] or [OFF] • *Factory set default is [ON].*
 [ON] = After completing cook cycles equal to **FILTER COUNT**, alarm sounds and message “**ALARM - MUST FILTER OIL**” is displayed on *upper controller display screen* and controller enters **FILTER MODE** ... pressing [ALARM] key silences alarm. Fryer is disabled from continued operation until cooking oil is properly filtered.
 [OFF] = After completing cook cycles equal to **FILTER COUNT**, alarm sounds and message “**ALARM - FILTER OIL**” is displayed on *upper screen*. Pressing [ALARM] key silences alarm. Fryer returns to **READY** state and cooking can continue, however the alarm and notification message will continue to be issued after every subsequent load cooked until oil is properly filtered.
- **FORCE FILTER SNOOZE** - [ON] or [OFF] • *Factory set default is [OFF].*
 Only active when **FORCE FILTER** is set [ON].
 [ON] = Allows cooking **one (1) additional load of product** after **FILTER COUNT** is reached ... after the additional cook cycle is used, fryer enters **FILTER MODE** and is disabled until oil is filtered.
 [OFF] = No additional cook cycle is allowed.

Menu item presets have an available **FISH FILTER** feature, which is typically used for seafood items when it is desirable to minimize potential for flavor transfer to other foods being cooked on the same fryer. Set [ON] to override the global **FORCE FILTER** setting and place fryer into **FILTER MODE** after **only (1) batch** of the particular menu item is cooked. For details, see Section 4.01.5.1, *Editing a Menu Item Preset*.

⚠ CAUTION **DO NOT** attempt to perform the filtering process when shortening is cool. Doing so can cause the filter system to clog and possibly damage the pump. Oil temperature should be at least 200°F (93°C) before being pumped through the system.

Always wear thermal protection, such as gloves or oven mitts, when filtering cooking oil ... fryer parts inside the cabinet may be very HOT!

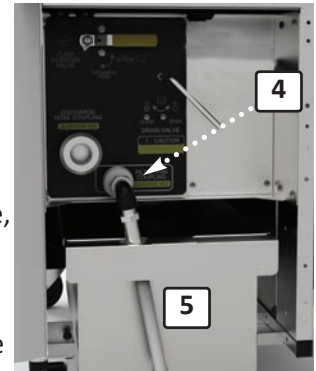
1. Fryer alarm sounds after cooking the number of loads specified by [FILTER COUNT].
- 2A. **FORCE FILTER** is OFF, upper screen ① shows “**ALARM - FILTER OIL**” ... press [ALARM] key ② to continue. ***As notification, this alarm occurs after each subsequent cook cycle, until cooking oil is filtered.***
- 2B. **FORCE FILTER** is ON, upper screen shows “**ALARM - MUST FILTER OIL**” ... press [ALARM] key. Fryer enters **FILTER MODE** and is **locked out from continued operation** until cooking oil is filtered, which resets fryer.
3. Place **HEAT** switch ③ in [OFF] position. **IMPORTANT! Controller power must remain ON during the filtering process ... leave POWER switch in ON position.**



Continued on Next Page

4.03 Filtering Used Cooking Oil - continued

4. Open cabinet door, disconnect the *filter pan hose* ④ (push in white locking ring while pulling hose from connector) ... remove *filter pan* ⑤ from unit.
5. Remove cover from pan and verify that *filter media* is properly installed with *hold-down frame* securely locked down. Standard filter media for this fryer is a *reusable stainless mesh screen* ... **alternative is one (1) sheet of, properly sized, disposable filter paper**. Should any residue from previous filtering be present on media surface, use the provided *crumb shovel* to remove and discard.
6. Evenly distribute approximately **5 ozs.** of a suitable *filter powder* product over the media surface. Use of a quality filter aid compound is essential for removing soluble impurities and reconditioning the oil. **Portion pack Filter Powder is available from Giles dealers/distributors ... Item #72004.**
7. Replace cover and reposition the assembled *filter pan* under unit. Reconnect *filter pan hose* (push in white locking ring while inserting brass fitting into coupling). **Ensure that hose fit is tight and secure.**



⚠ DANGER During the next steps, cooking oil is drained from the vat into filter pan, exposing heating elements, which can increase the risk of fire. Although fryer has safety interlocks which disable the elements anytime drain valve is opened, as a further safeguard, always place **HEAT switch** in the [OFF] position prior to draining. **NEVER USE THE DRAIN VALVE AS AN "ON/OFF HEAT SWITCH"**.

⚠ WARNING Never disconnect and attempt to remove the filter pan from unit while it contains **HOT** cooking oil.

IMPORTANT!

POWER switch must remain [ON] during the entire filtering process. When drain is opened, controller will issue the DRAIN OPEN error & alarm ... press the [ALARM] key to silence and continue.

8. Verify that **HEAT switch** remains in the [OFF] position. In the lower cabinet place the **pump diverter valve handle** ⑤ in the [OIL RETURN] position (horizontal). Slowly move **drain valve handle** ⑥ to the [OPEN] position (fully right to stop). Oil should begin draining into the filter pan.
9. When oil has completely drained into *filter pan*, place the **PUMP switch** ⑦ in the [PUMP] position.

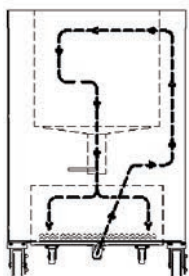


NOTE:

If oil does not readily drain, use the provided round bristle drain brush to break up crumbs or residue that may be clogging the drain valve.

While draining, be sure filter pan cover remains in place to help contain oil splash & splatter.

10. Dirty oil is pumped through the media/filter aid and is circulated back to the vat. Leave *drain valve* open ... allow continuous circulation for about **5 minutes** to act as a "*crumb flush*". During this time, use the provided heat-resistant *pot brush* & *L-bend brush* to dislodge cooking residue and crumbs from vat sides and heating elements ... allow residue to be flushed down drain into the *filter pan*.



Continued on Next Page

4.03 Filtering Used Cooking Oil - continued

11. **After about 5 minutes**, return *drain valve handle* to the **[CLOSE]** position ... vat begins refilling. Allow filtered and reconditioned oil to fill vat. Filling is complete when the oil return nozzles located in the vat bottom begin to blow air into the oil.

NOTE:

When closing the drain valve, controller will issue the notification alarm and displays "CHECK OIL LEVEL, ENSURE VAT IS FULL, IF FULL THEN PRESS [START]" on upper display screen. Press [ALARM] key to continue.

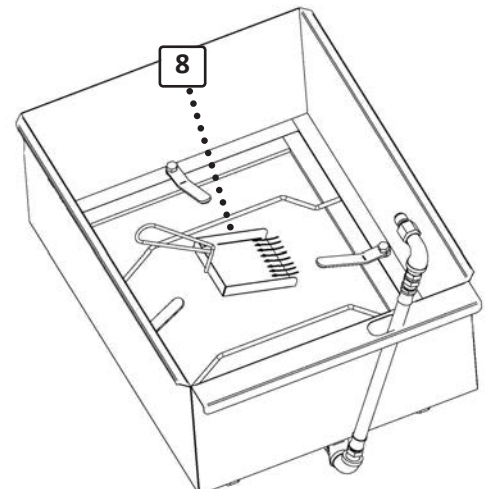
12. After vat has refilled, return **PUMP** switch ⑦ to the **[OFF]** position.
13. Check and verify oil level in the vat; add oil if level is below **[FULL]**.
14. Press the **[START]** key to clear the controller alarm code.
If **FORCE FILTER** is **[ON]**, controller should now be reset and the fryer is ready to **PREHEAT** for cooking.
15. Return **HEAT** switch to the **[HEAT]** position and oil will begin reheating to setpoint temperature.

CAUTION

Always wear thermal hand protection when performing the following . Parts can be excessively hot!

16. After refilling vat, remove *filter pan* (see Step #3). Use provided **Crumb Shovel** ⑧ and *taking care not damage or puncture the filter media*, scoop filter sediment from the surface and dispose. ***It is not essential that filter media be refreshed after each filter cycle, but as a Best Practice, Giles is recommends that the pan be cleaned and filter media be refreshed at least daily (see Section 5.03).***
17. Reinstall *filter pan* in fryer cabinet.
18. To continue cooking, return to Section 4.02, *Cooking Procedure*.

To discontinue cooking, see Section 4.04, *Fryer Shut-Down*.



NOTE!

FILTER REMINDER - when **FORCE FILTER** feature is turned **[OFF]** and after **FILTER COUNT** is exceeded, the controller still issues a filter reminder & displays notification at the completion of every subsequent load cooked. The message "PLEASE FILTER OIL" will be displayed on the upper display screen. If filtering must be delayed until another time, press the **[START]** key to continue.

Fryer Operation

GBF-50-VH Electric Fryer

4.04 Fryer Shut-Down

1. Place **HEAT** switch ① in the **[OFF]** position.
2. Place **POWER** switch ② in the **[OFF]** position.
3. **Complete all other end of day procedures as prescribed by your specific Standard Operating Procedures.**



Emergency Shut-Down:

In case of an emergency, disconnect electrical power supply to the appliance at the building main electrical panel, and/or follow all standard emergency procedures prescribed by your specific *Standard Operating Procedures*.



5. Cleaning

The following section describes cleaning & maintenance procedures, which are needed to help keep the appliance in good operating condition. **General cleaning should be performed daily** and other specific activities should be performed as described in the following. **Cleaning and maintenance for the Ventless Hood system is discussed in Section 6.**

⚠ DANGER

- **DO NOT** wash down the unit (*interior or exterior*) with water from a spray hose. Control panel is “*liquid-resistant*”, but is not “*wash-down safe*”.
- Failure to comply with DANGER notices will result in death or serious injury, equipment or property damage, and void the warranty.

5.01 Removing Waste Cooking Oil from Fryer

The following steps explain procedures for removing and disposing of waste cooking oil. Depending on filtering practices and types and quantities of foods cooked, the *best practice* is to change the fryer cooking oil every **7 to 10 days** in order to maintain performance and food quality. Used oil also must be removed before cleaning the fry vat using the *boil-out procedure*.

⚠ CAUTION

Never attempt to pump cold shortening. Doing so can clog and damage the filter pump. Oil should be heated to at least 200°F (93°C) before attempting to pump.

1. **If shortening is cold, heat to at least 200°F (93°C).**
2. Confirm that **POWER** switch ① is in the [ON] position, and be sure that the **HEAT** switch ② remains in the [OFF] position, at this point.
3. Ensure that **filter pan** and **pan cover** ③ are in place. Confirm that **filter pan hose** ④ is properly connected at the hose coupling and secure. Verify that the **pump diverter valve** handle ⑤ is in the [OIL RETURN] position.



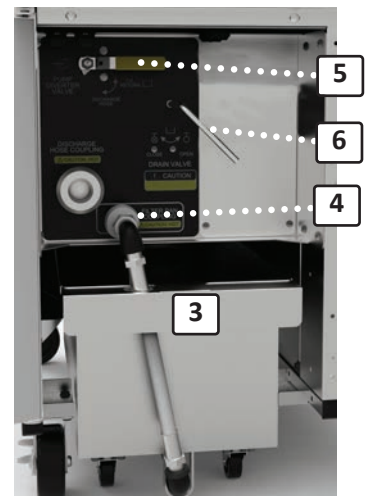
⚠ WARNING

Never disconnect and attempt to remove the Filter Pan from unit while it contains HOT cooking oil.

⚠ DANGER

During the next steps cooking oil will be drained from the vat, exposing the heating elements, which can increase the risk of fire. Although fryer has safety interlocks which disable the elements anytime drain valve is opened, as a further safeguard, always place HEAT switch in the [OFF] position prior to draining. NEVER USE THE DRAIN VALVE AS AN “ON/OFF HEAT SWITCH”.

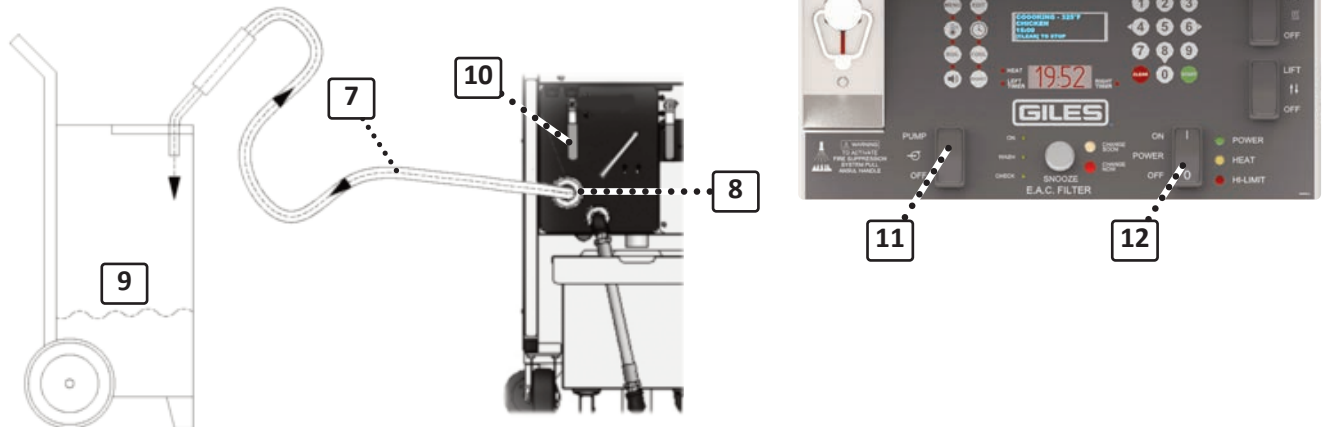
4. Slowly move **drain valve** handle ⑥ to the [OPEN] position (fully right to the stop). Allow waste oil to completely drain into *filter pan*. Should oil not readily drain, use the provided round bristle straight brush to clear obstructions from the drain opening & valve.



Continued on Next Page

5.01 Removing Waste Cooking Oil from Fryer - continued

Giles Oil Caddy (not included) is depicted here for oil disposal ... any suitable disposal system can be used.



5. Connect the provided **oil discharge hose** (7) to the **discharge hose coupling** (8) inside cabinet (push in white locking ring while inserting brass hose fitting). Be sure that the connection is tight & secure.
6. Place the discharge wand nozzle securely into an appropriate **hot oil disposal container** (9).
7. Set the **pump diverter valve** handle (10) into the [DISCHARGE HOSE] position (vertical).

WARNING

Thermal hand protection, gloves or mitts, should be worn when handling the discharge hose during and after pumping oil. Some parts of the hose assembly can become very hot.

While pumping HOT oil, the operation must be monitored closely to avoid possible spillage.

8. Place the **PUMP** switch (11) in the [PUMP] position and allow all waste cooking oil to pump into the disposal container. When the **filter pan** has been emptied, return **PUMP** switch to [OFF] and place **POWER** switch (12) to [OFF].
9. Return **drain valve** handle to the [CLOSE] position and return the **pump diverter valve** handle to the [OIL RETURN] position.
10. Disconnect **discharge hose** from coupling (push in white locking ring while pulling hose from coupling). Hold hose upright and drain any oil remaining in it into the disposal container.
11. Allow **filter pan** to cool sufficiently, then remove it from fryer, disassemble and clean thoroughly, see Section 5.03.

5.01 Removing Waste Cooking Oil from Fryer - continued

12. See Section 5.02, Boil-Out Procedure.

To shutdown unit, see Section 4.04, Fryer Shut-Down.

IMPORTANT!

As a general rule, the boil-out procedure should immediately follow removal of waste cooking oil, before fryer is refilled with fresh oil. Should this not be possible, as a "best practice" we suggest that as much oil residue as possible be removed from the vat sides & elements using absorbent, disposable, paper wipes.

THERMAL PROTECTIVE GEAR MUST BE WORN.

5.02 Boil-Out Procedure - Cleaning the Vat

Boil-out is a procedure used to clean/degrease the vat and heating elements. It must be performed before cooking with a new fryer, and should be performed promptly before refilling fryer with fresh cooking oil after waste oil is removed and discarded.

For proper maintenance and to ensure satisfactory operation and food quality, a boil-out should typically be performed every 7 to 10 days, however, exact timing of oil replacement is dependent on many factors. Oil quality test kits can help accurately determine oil condition ... available from most restaurant supply providers.

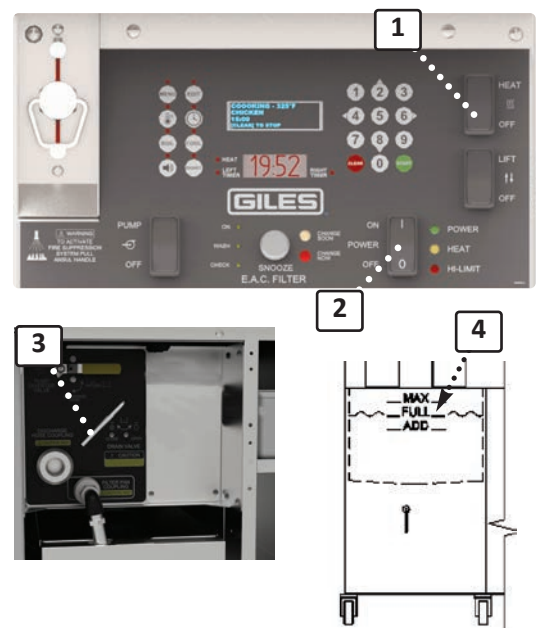
CAUTION

- The procedure does not require a rolling boil. As a "best practice", **DO NOT** leave fryer unattended during the procedure. Closely monitor the process as a safeguard against an accidental overflow ... overflow can cause serious damage to the equipment.
- When performing the boil-out procedure, always don personal protective equipment (PPE), such as thermal gloves/mitts, face-shield, latex apron, etc.
- When using fryer degreasing/cleaning products, closely follow the manufacturer's usage instructions. Many such products may contain chemicals that require special precautions. Improper use can cause damage to equipment and/or personal injury.

1. Remove waste cooking oil from the fryer as previously described.
2. Place the **HEAT** switch ① and **POWER** switch ② in the [OFF] positions.
3. Using absorbent wipes, clean as much waste oil residue as possible from vat and heating elements, then begin filling vat with clean ambient temperature water.
4. Use a reputable **Fryer Cleaner/Degreaser** product and follow the product manufacturer's usage instructions, complying with all hazard warnings and precautions.
Add the recommended amount of product to the water as vat fills and stir to mix. **DO NOT** fill above the vat [FULL] mark.

Boil-Out Fryer Cleaner is available from Giles

dealers/distributors ... Item number: #72003-1 for (1) 8-lb Jar ... #72003 for case of (4) 8-lb Jars.



Continued on Next Page

5.02 Boil-Out Procedure - Cleaning the Vat -continued

CAUTION Closely follow the product manufacturer's usage instructions and hazard warnings. Some cleaners may contain caustic chemicals and require special precautions when used. Improper use could damage the fryer and potentially pose a risk of personal injury.

5. Place **POWER** switch ② in [ON] position and **HEAT** switch ① in [HEAT] position.
6. After controller powers-up and alarm sounds, press [START] key ⑥ to enter **PREHEAT** mode ... control panel amber **HEAT** light turns ON and *cleaning solution* begins heating. Upper controller display reads "**PRESS [BOIL] - GO TO BOIL-OUT**". Press the [BOIL] key ⑤ to place fryer into **BOIL OUT** mode. Temp setting automatically changes to **200°F (93°C)** and timer begins countdown for **30 mins**. Allow the boil out cycle to completely run.

Boil Out settings are factory-preset, but can be changed to your specific preference in user settings, Section 4.01.8.

During the boil-out cycle, use the various provided heat-resistant brushes to scrub residue from heating elements, vat sides & bottom. Use L-bend brush can clean under heating elements.



7. At the completion of the **boil-out** cycle time, the alarm sounds and the *upper controller display screen* shows the message "**DONE COOKING**".
8. Press the [ALARM] key ⑦ to silence alarm.
9. Controller exits **BOIL OUT MODE** and temperature setpoint will reset to **50°F**.

IMPORTANT! Controller automatically lowers setpoint to 50°F. After boil-out is complete, setpoint must be re-entered for the proper cooking temperature.

10. Return the **POWER** switch and **HEAT** switch to the [OFF] position.

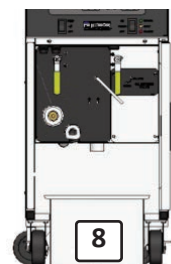


To exit **BOIL OUT MODE** before completion, press [CLEAR] + [4]

CAUTION **NEVER** drain boil-out solution into filter pan or pump it through filter system with filter pump. The solution is caustic and will damage the pump and other components. Such damage is not covered by the factory warranty!

11. Disconnect and remove *filter pan* from the unit.
12. Position a suitable **heat-resistant container** ⑧ (*not provided*) beneath the fryer drain tube. **Common plastic containers are generally not acceptable for collecting hot boil-out solution, as they can crack or melt. Metal containers are best.**

If an adequate floor drain is available in the kitchen near the fryer, it is acceptable to slowly drain solution onto floor and squeegee to the drain ... a helper will be needed.



NOT THE FILTER PAN

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Cleaning

GBF-50-VH Electric Fryer

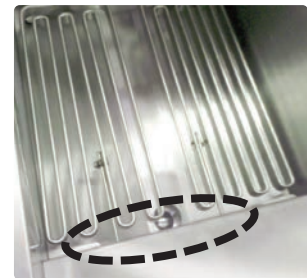
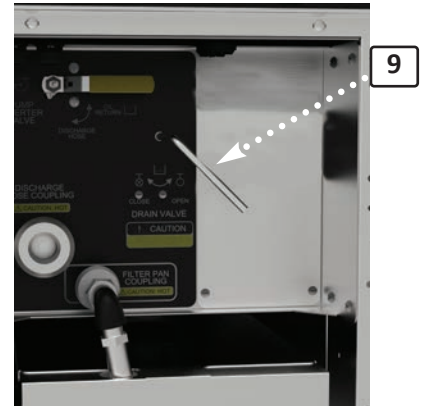
5.02 Boil-Out Procedure - Cleaning the Vat - continued

13. Slowly move the **drain valve** handle ⑨ to the [OPEN] position.
14. As vat drains, continue to scrub sides, bottom, and heating elements as needed to remove residue.
After draining, flush the vat thoroughly with warm clean water to rinse.
Take care not to damage the temperature probes protruding through the front wall of the vat.

CAUTION

When using a catch pan, give proper attention ... close drain, empty it as needed, then continue.

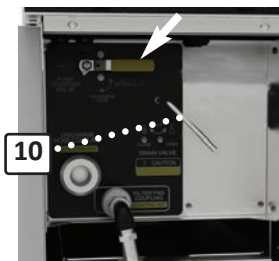
If using floor drain, have a helper keep drainage squeegeed to drain.



IMPORTANT: After draining and flushing, it is important that fryer plumbing be purged to remove as much cleaning solution as possible. Failing to do so can result in contamination that will cause oil to “boil” and splatter excessively when heated to cooking temperature.

PURGING:

15. Set **pump diverter valve** to the [OIL RETURN] position.
16. Leave the **drain valve** handle ⑩ in [OPEN] position.
17. Place **PUMP** switch in the [PUMP] position and allow pump to run for **1 - 2 minutes**. During this time water and/or boil-out residue may be discharged from the *filter pan coupling* or into the vat to drain into the catch container (or floor).



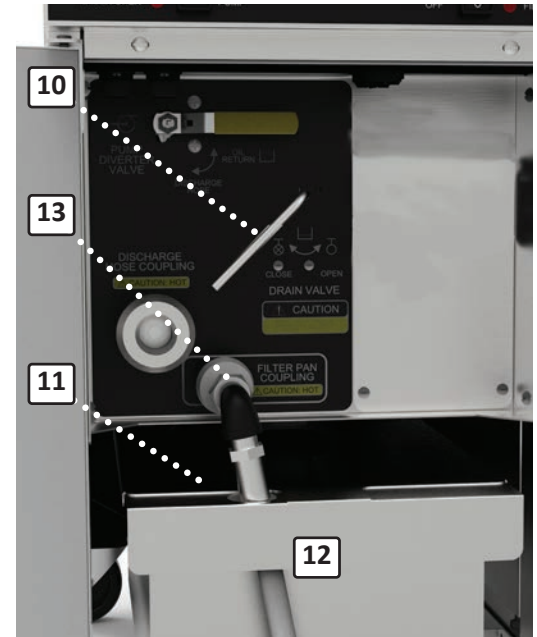
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5.02 Boil-Out Procedure - Cleaning the Vat - continued

18. Completely dry vat sides/bottom and heating elements using clean, absorbent, disposable paper wipes, or sanitized towels.
19. Return **drain valve** handle (10) to the [CLOSE] position.
20. Clean the **filter pan** and refresh filter media, see Section 5.03, *Cleaning the Filter Pan & Refreshing Filter Media*.
21. Replace **pan cover** (11) and position **filter pan** (12) under unit. Connect hose (13) to the filter pan coupling (push in white ring while inserting hose fitting) ... connection must be tight and secure.
22. Restart fryer for cooking activities, see Section 4.02.

NOTE:

*At its completion, the automatic boil-out program resets the cooking temperature setting to **50°F**. Be sure to set a correct temperature before attempting to cook.*



5.03 Cleaning the Filter Pan & Refreshing Filter Media

This section explains the procedure for cleaning the **filter pan** and refreshing the **filter media**, using either reusable **stainless steel screen** or **disposable filter paper**. *As a “best practice”, this should be performed at the end of every day’s operation and as part of every fryer boil-out procedure.*

FILTER MEDIA NOTE:

- **Reusable Stainless Steel Filter Screen is a standard feature for the GBF-50-VH Fryer** - after removing & discarding residue, wash screen in sink, using ONLY a **stiff bristle brush** and **clean hot water**. **DO NOT use soaps or other cleaners**, as it is extremely difficult to rinse thoroughly enough to remove all soap residue from the screen ... residue could subsequently transfer to the cooking oil.

Shake off excess water and blot dry with clean absorbent towel (*ideally screen should dry overnight*). Reinstall in pan when completely dry.

With proper use and care, the reusable filter screen should provide a long service life. It should be replaced if torn, punctured, frayed, or if the silicone edge gasket is significantly damaged.

- **Filter Paper** - Use only one (1) fresh sheet of properly sized filter paper. **DO NOT use paper and screen together at the same time.**

Filter Paper is available from Giles dealers/distributors ... Item Number #65871 (Case of 100 sheets).

5.03 Cleaning the Filter Pan & Refreshing Filter Media

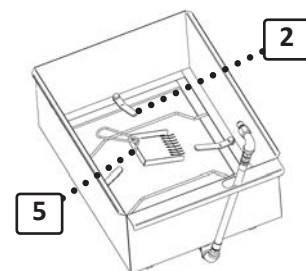
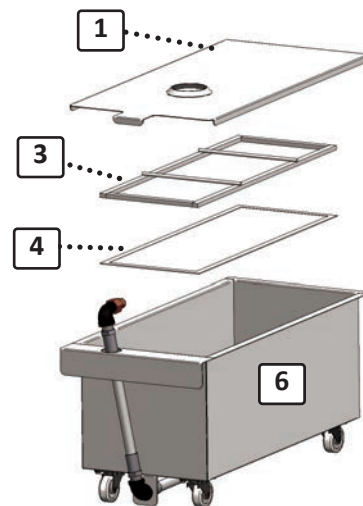


Wear thermal protection to protect hands from potentially hot parts.

NOTE:

For best cleaning results, GILES recommends using a non-toxic, non-detergent, bio-degradable degreasing cleaner, such as SIMPLE GREEN® Crystal Foaming Spray Cleaner/Degreaser along with hot water, to clean and degrease the filter pan and components. **DO NOT use cleaner on the reusable filter screen.**

1. Remove *filter pan* from fryer, as needed.
 2. Remove and clean the **pan cover** ①. Dry thoroughly.
 3. Use the provided metal **crumb shovel** ⑤ to remove as much accumulated filter sediment as possible from the filter media surface, particularly around outer edge near **hold-down frame** ③ to help prevent the sediment from falling into bottom of the pan when soiled media is removed ... excessive residue getting into the filter plumbing can cause the pump to clog.
 4. Turn **four locking levers** ② to disengage the **hold-down frame** ③. Lift frame out of pan.
 5. Remove dirty **filter media** ④, careful to keep loose residue from falling through the perforated **filter support screen** in the pan bottom.
 6. Thoroughly clean the **filter pan** ⑥ & **hold-down frame** ③. Rinse thoroughly with plenty of water. Flush out pan hoses and any sediment that may have fallen through the perforated screen ... be sure to drain water from hoses.
- Dry pan assembly thoroughly.

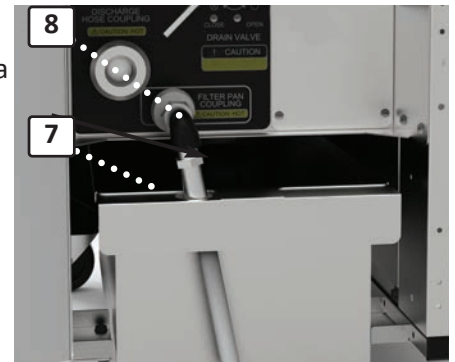


IMPORTANT!

The perforated filter support screen in the filter pan bottom is **NOT** a filter. A suitable filter media (reusable screen or filter paper) must be used to filter the oil and avoid possible equipment damage. Failure to use proper filter media can void the factory warranty!

5.03 Cleaning the Filter Pan & Refreshing Filter Media - continued

7. Reassemble **filter pan**, using **(1) new sheet of filter paper, or the cleaned reusable filter screen**. **NEVER use filter paper AND filter screen at the same time ... pump will NOT function properly.** Be certain that filter media is placed properly underneath the **hold-down frame** and that the frame is locked securely in place by engaging all (4) levers.
8. Replace **pan cover** ⑦, position assembled **filter pan** under unit and re-connect hose ⑧ at the filter pan quick-coupling (push in white ring while inserting hose fitting). The connection must be tight and secure for proper operation.



6. Ventless Hood

This section explains operation, maintenance and service procedures for the **Ventless Hood system** of the **GBF-50-VH Electric Fryer**. The integral hood section of the appliance is a *Type-1 recirculating hood system* that removes grease-laden cooking vapors from the air and has an activated charcoal filter to help control odor. Clean, filtered air recirculates back into the room. The system is self-contained with built-in fire suppression and does not require ducting to vent exhaust to the outside. Ventless hood appliances are **NOT** acceptable for all situations, so to ensure satisfactory performance, the appliance site and installation process must comply with stringent requirements, as explained in **GILES Hood Approval Document (HAL)**.

6.01 Hood Filters

The following explains each *filter* in the **Ventless Hood system** and describes removing & installing, cleaning, and alarm conditions that can occur if not properly maintained. Filter maintenance & cleaning must be performed as prescribed to keep the air cleaning system operating at peak performance.

IMPORTANT! The appliance will **NOT** power-up if the filter access cover is not installed properly. The sides of the cover must seat flush against the hood front, and fryer will **NOT** heat unless **ALL** hood filters in place.

6.01.1 Hood Filter Table

Filter	Maintenance Required	How to Remove	How to Clean	How to install
Baffle Filter	Clean Daily	Section 6.01.2	Section 6.01.3	Section 6.01.2
EAC Filter	Clean Daily	Section 6.01.2	Section 6.01.4	Section 6.01.2
Charcoal Filter	Replace approx. every 30 days P/N 31963	Section 6.01.2	Cannot be cleaned REPLACE ONLY	Section 6.01.2

- **BAFFLE FILTER:** First stage of the air cleaning system. Entraps and collects large airborne grease particulate generated by frying. Condensate drains into a collection trough and is collected in a drip cup beneath the filter. **This filter is generally dishwasher safe.**
- **ELECTRONIC AIR CLEANER [E.A.C.] COLLECTOR CELL:** Second stage of the system. Contains ***fine ionizer wires*** and a ***bank of thin metal collection fins***. Electronic system negatively charges grease particulate in the air stream, allowing it to be electrostatically captured and collected by the fins. The cell must be cleaned **EVERY DAY** as described later in this section. Fryer is equipped with an **E.A.C. Cleaning Timer** that reminds operating personnel to clean the cell ... **failure to routinely clean it can cause the fryer to be shut-down and locked out from continued operation until cleaned.**
- **CHARCOAL FILTER:** Third stage of the system. The activated carbon filter *helps to control* cooking aromas in the exhausted air. This filter is *single use, consumable item* and **MUST** be replaced approximately every **30 to 40 days** depending on cooking activity and hours of operation. **Filter CANNOT be cleaned and reused.**
NOTE: No filter will completely remove cooking odors generated by frying operation.

6.01.2 Filter Removal & Installation



Baffle Filter & E.A.C. Collector Cell have sharp exposed edges, which may cause cuts. Use due caution when handling and cleaning. Heavy duty rubber gloves are advised.



1. All Filters, **Baffle** (2), **E.A.C. Cell** (3) & **Charcoal** (4) are accessed by removing the **Filter Cover** (1). To remove, unlatch, lift bottom edge, move upward slightly to disengage from flange at top and lift off.
2. All filters fit into the *guide channels* (5) inside the plenum filter chamber. To remove a filter, grasp it and slide out at a slight upward angle ... re-install in the reverse manner.
3. Typically, filters have an airflow direction indicator arrow ... always install according to the arrow direction. The E.A.C. Cell is equipped with a plastic handle which should always face outward.
4. **Filters should slide easily into and out of the channels & should fit flush with the front edges of hood ... DO NOT force.**

6.02 E.A.C. Filter System Overview

The **Electronic Air Cleaning (E.A.C.) system** is designed to electrostatically capture and collect fine grease particulate to remove it from the air stream. Three **L.E.D. indicator lights** ① on the fryer control panel show operational status of the E.A.C. system.

System also features a **Cleaning Timer** that will signal operating personnel when it is time to clean the **E.A.C. Collector Cell**. Generally, the cell **must** be cleaned **DAILY** to maintain peak performance.

STATUS LIGHTS:

[ON] Indicates that the E.A.C. cell is installed, powered, and operating. **This should be the only LED illuminated when system is operating normally.**

[WASH] Light is ON to indicate:

- Filter cell is not installed or is mis-aligned.
- Collection fins contain excessive amounts of captured grease residue (dirty).
- Poor connection at the contact plate inside hood.
- Ionizer wires are missing.

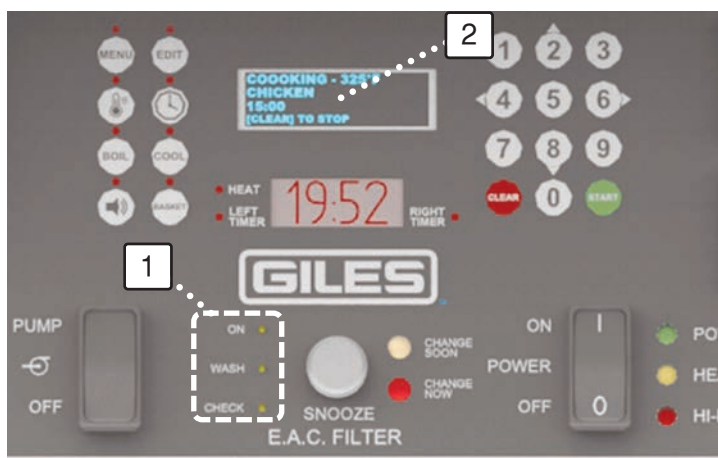
The **[WASH]** light signals an impending fryer shutdown. **Two (2) minutes** after the light turns ON, an alarm sounds and heating elements are shutdown. The message **"ERROR ALARM - CLEAN THE EAC"** will be displayed on the upper controller display screen ②.

[CHECK] Light is ON to indicate:

- Ionizer wire broken & shorted out against the cell frame.
- Cell is damaged and has shorted out to ground.
- Collection fins are shorted out because of excessive moisture.

The **[CHECK]** light signals that system is no longer operating to clean the air, even though the hood & fryer continue operating and **controller does not** issue an alarm.

STOP TO DETERMINE CAUSE & DO NOT CONTINUE USING FRYER WHEN [CHECK] LIGHT IS ILLUMINATED!



IMPORTANT! DO NOT consider (or use) the **[WASH]** light as a signal for routine cleaning. Typically, the collection cell must be cleaned **DAILY** to ensure optimum performance. See **Section 6.04, EAC Filter Cell Cleaning**.

If none of these LED indicators turn ON when the appliance is powered up, the EAC system may have an internal failure. A call for service may be required.

The following actions may clear an alarm condition:

1. Turn OFF fryer **POWER** switch.
2. Remove the E.A.C. cell and clean as described in **Section 6.04**.
3. Inspect cell for broken or missing ionizer wires, bent fins, or other damage. Ionizer wires are replaceable (when ordering replacements, note length - 20"). Bent fins may be gently straightened by hand ... no fin should touch an adjacent fin. A cell with excessive damage (broken frame, badly bent, broken insulators, etc) must be replaced.
4. Inspect the E.A.C. contact board inside hood. Clean away any grease accumulation with a mild degreasing cleaner and dry thoroughly.
5. Replace filter cell (**Section 6.01.2**) and restart fryer (**Section 4.01.10**). If the condition persists, call for service.

6.02.1 E.A.C. Filter Cell Cleaning Timer Operation



E.A.C. Cleaning Timer controls are located on the fryer control panel. The timer is programmed to issue a *warning signal*, alerting operating personnel that it will soon be necessary to clean the **collector cell**. If this initial alert is not acted on, the timer will expire ... fryer is shutdown and prevented from continued operation until cleaning is performed. To avoid this possibility, Giles' "*best practice*" recommendation is to routinely clean the collection cell **DAILY**, instead of waiting for the timer to expire.

① CHANGE SOON

The amber indicator turns ON when the *Timer* enters **[WARNING]** mode. If the *collector cell* is cleaned within the next **24 hours**, timer automatically resets, a fresh countdown begins, and *normal operation continues without interruption*.

② CHANGE NOW

The red indicator turns ON when the *Timer* enters **[TIMEOUT]** mode to signal that allowed time between cell cleanings has expired. Alarm sounds and the appliance is turned OFF. It will remain *locked out* from continued operation until the cell is cleaned, or replaced with a previously cleaned *standby* cell.



Placing the **POWER** switch in the **[OFF]** position silences the alarm, but appliance will not restart until the timer is reset by cleaning activities.

③ SNOOZE

The **SNOOZE** feature is provided in the event that **[TIMEOUT]** occurred during a period of high customer demand, or in the middle of a cooking cycle. Pressing the **SNOOZE** button temporarily returns the *Timer* to **[WARNING]** mode for a period of **2 hours**, allowing continued operation.

Only two (2) SNOOZE periods can be used. During the second period, the **CHANGE SOON** light will blink on/off to indicate that timer is in the *final snooze* period. After the second snooze period expires, the appliance will be locked-out and cannot be restarted until cleaning activities are performed ... refer to Section 6.04.

6.03 Baffle Filter Cleaning



The Baffle Filter is fabricated from thin gauge, stainless steel, sheet metal that might present sharp exposed edges, which can cause cuts if handled improperly ... use due caution when handling and cleaning. Wearing heavy duty rubber gloves is advised.

Generally, the **Baffle Filter** should be cleaned **daily**. Wash filter in sink with a mild degreasing cleaner and warm water. Rinse and dry completely. **Filter must be completely dry before re-installing in hood. Never place a wet (or partially dry) filter into hood for operation!**

Generally, a *baffle filter* can be washed in a dishwasher.

6.04 E.A.C. Filter Cell Cleaning



The collector cell contains parts fabricated from thin gauge sheet metal that can potentially have sharp edges, which can cause cuts if not handled properly. To avoid injury, exercise due care when handling and cleaning the cell. ***Wear heavy-duty rubber gloves as a precaution against injury.***

The E.A.C. collector cell is sustainable and renewable ... it should last for years if handled and cleaned properly. To maintain peak performance, it **MUST BE CLEANED DAILY**. Failure to do this can lead to an interruption of appliance operation, premature failure of the electronic cleaning system, or reduced useful life of consumable charcoal filters. Follow the procedures detailed below to clean effectively.

IMPORTANT: Collector cell **CANNOT** withstand washing in commercial dishwashing equipment. Additionally, some commercial cleaners/detergents will cause oxidation, or contaminate the aluminum collection fins, which can lead to system malfunction, interruptions in cooking operations, and on-going system problems.

The following two (2) cleaning methods are endorsed by GILES Food Service:

- Preferred **spray foam method** - uses **Simple Green® Crystal Foaming Spray Cleaner/Degreaser**. A readily available foaming aerosol that is an exceptionally effective degreasing cleaner, as well as being safe for use on aluminum (**NSF approved**, food-grade, non-toxic, and bio-degradable). Cleaning is quick and easy with this convenient ready-to-use cleaner. A complimentary sample is supplied with new equipment ... cleaner can be ordered from *Giles' dealers/distributors*, **item #41510 (12-count case)**. When used as directed, a case of cleaner should last approximately 4 to 5 weeks.
- Alternative **soaking method** - uses diluted solution of **Simple Green® Pro-HD** and water. This method is not as convenient as the spray cleaner, requiring more planning and time, but the procedure has proven to be very satisfactory for cleaning collector cells for many years. This product has the same characteristics of the spray product, but requires mixing with water before use ... **dilution factor is 1:12**, e.g. mix 1/2 gal. of cleaner with 6 gals. of water.

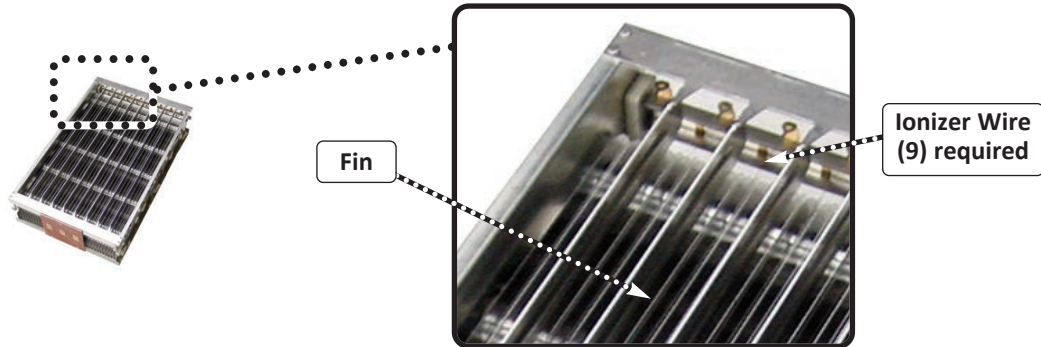
With proper care, cleaning, and handling, the E.A.C. collector cell is designed to provide years of service.

If possible, it is advisable to have a second collector cell which can be cleaned & dried "offline", then be available to exchanged for a "dirty" cell on a daily basis.

6.04 E.A.C. Filter Cell Cleaning - continued

CAUTION

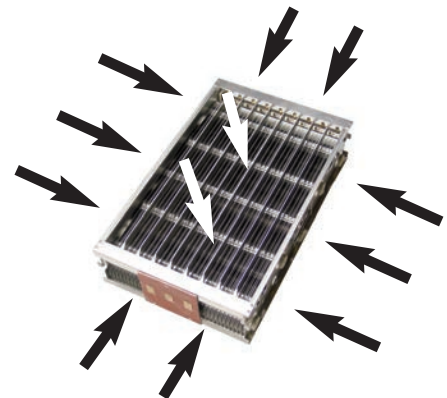
While handling and cleaning the cell, take care not to bend the collection fins or break any of the fine ionizer wires that are stretched across the face of the cell. Bent fins and broken/missing wires can prevent the electronic collection system from performing properly. System faults and alarms may occur that can potentially interrupt appliance operation.



Damage from abusive handling and/or improper maintenance may not be covered by the factory warranty.

A. Preferred Cleaning Method - Spray Cleaner

1. Remove collector cell from hood (see **Section 6.01.2**) and lay on a drain board, or other suitable surface.
2. Holding the can at an appropriate distance, spray **Simple Green® Crystal Foaming Degreaser** onto the cell. Completely cover all surfaces ... collection fins, contact plate, brass fittings and inside corners of frame. Turn cell over and apply to the other side in like manner, ensuring that both sides of all the fins are completely covered with the foam.
3. Allow foam to soak for **5 to 10 minutes**. In cases of extreme build-up, a second application may be required after rinsing.
4. Carefully move cell to sink and rinse thoroughly, using hot water spray. **Spray ONLY, DO NOT scrub with brushes.**
5. Stand cell upright on a drain board, w/contact plate up ... allow it to drain and air dry overnight. The cell must be completely dry before being replaced in hood unit. A small electric fan can be placed to blow across the cell to help expedite drying.
6. Before replacing cell in the hood, inspect for broken/missing ionizer wires and bent fins. Broken or missing wires need to be replaced promptly. Bent fins may be straightened by hand so that no fins are touching adjacent fins.



IMPORTANT! ONLY Simple Green® Crystal Foaming Cleaner/Degreaser is recommended by GILES for cleaning the E.A.C. cell in this manner. Other spray cleaners can contain corrosive ingredients that may damage the metal components, causing it to fail or not perform effectively. Such conditions may not be covered by the factory warranty.

6.04 E.A.C. Filter Cell Cleaning - continued**B. Alternate Cleaning Method - Soaking**

The factory-recommended product to use for cleaning the E.A.C. cell in this manner is **Simple Green® Pro-HD**. It is a readily available, bio-degradable, non-toxic degreasing cleaner that is safe for use on aluminum. It performs well to clean the cell when diluted at a **1:12 ratio** (e.g. 1/2 gal. cleaner to 6 gals ambient water).

DO NOT use DISHWASHING DETERGENTS or CORROSIVE CLEANERS as they can contain ingredients that may damage the metal cell components, causing failure or unsatisfactory performance. Such conditions may not be covered by the factory warranty.

1. Cleaning with this method requires a suitable, leakproof container, such as a tall trash bin, recycle bin, plastic tote, or the *GILES soak tank**. Whatever is used must be large enough to hold the cell along with enough degreasing solution to completely cover it for soaking, either standing on end, on edge, or lying flat.

2. Fill container with fresh water to a level that will basically cover the cell. Measure water as container is filled and note the quantity. Add **Simple Green® Pro-HD** in the **ratio of 1:12** to the water (e.g. 8 gals of water would require .67 gals (2 qts+21 ozs) of **degreaser**). Stir solution well to mix.

* **NOTE:** The **GILES soak tank** (purchased separately, Item# 91123) is specifically designed & sized for soaking the EAC cell. Use 1/2 gal. of the cleaner & fill to the "FULL" line with clean water.

3. After preparing the proper quantity of degreaser solution, hold cell by the contact plate, the frame, or the provided handle and carefully place it into the solution. Be sure that cell is fully submerged.
4. Allow cell to soak for approximately **20 minutes (no more than 30 mins)**, then lift it and briefly agitate up & down in the solution to help dislodge grease residue.
5. Carefully remove cell from container and complete cleaning process as explained in **Steps 4 thru 6** in the previous section.

**NOTE:**

The degreasing solution may be used multiple times ... cover container with a suitable cover when not in use to prevent contamination. Discard and mix a new solution when a greasy film seems to be visible, floating on the liquid. When soaking, always ensure that solution completely covers the cell ... add some water if needed.

6.05 Charcoal Filter Maintenance

The only maintenance required for the *Charcoal Filter* is to periodically replace it with a new filter. ***Charcoal Filter cannot be cleaned and reused ... REPLACE ONLY ... it is a one-use, consumable item. Never attempt to clean and reuse ... damage to the equipment can result.***

Typical replacement cycle is 30 to 40 days, depending on actual cooking & cleaning activities. Maintaining a diligent cleaning routine for the EAC collector cell can help increase the useful life of charcoal filters.

Replacement *Charcoal Filter* - **Giles Item No. 31963** ... available through dealers, distributors and parts suppliers.

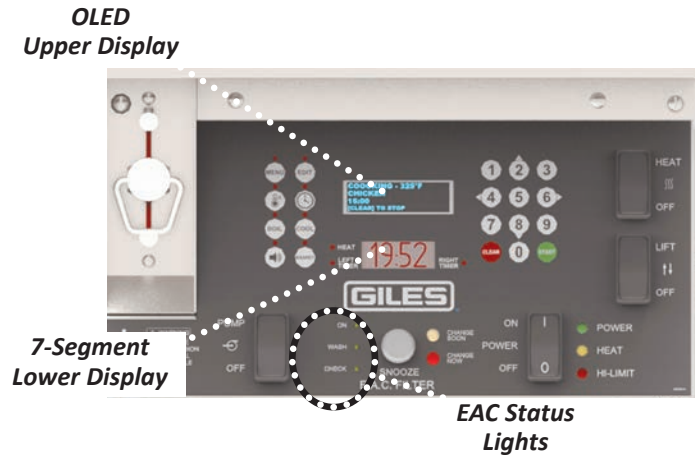
Failure to use Giles OEM Replacement Parts and Filters may void the factory warranty.

IMPORTANT!

Attempting to use a charcoal filter for too long a time can cause a CLOGGED FILTER airflow alarm, indicating that hood capture performance has fallen below minimum requirements. This will cause the fryer heating elements to be shut-down until the situation is corrected ... refer to Section 6.01.11.

6.06 Filter Alarm Chart

The following table explains the various alarms which may occur due to filter conditions. When an alarm condition occurs, an audible alarm sounds, an error code is displayed on the *lower controller display* and an error description is shown on the *upper controller display*. Refer to **Section 4.01.11** for more information.



Error Message [Error Code]	What will happen	Filter Affected	Cause	Solution	See Section
ERROR ALARM - BAFFLE FILTER MISSING [Er21]	<ul style="list-style-type: none"> Continuous tone alarm. Power to heating elements is shutdown. Hood fan continues running 	Baffle	The filter is not installed, or is mis-aligned.	Install filter. Check filter alignment.	6.01.2
ERROR ALARM - CHARCOAL FILTER MISSING [Er22]	<ul style="list-style-type: none"> Continuous tone alarm. Power to heating elements is shutdown. Hood fan continues running 	Charcoal	The filter is not installed, or is mis-aligned.	Install filter. Check filter alignment.	6.01.2
ERROR ALARM - CLOGGED FILTER [Er23]	<ul style="list-style-type: none"> Continuous tone alarm. Power to heating elements is shutdown. Hood fan continues running 	Charcoal or Baffle	Airflow restriction is present. charcoal or baffle filter clogged. Other possible restrictions.	Replace charcoal filter, about every 30 days. Clean baffle filter. Check for other airflow restrictions.	6.03 & 6.05
ERROR ALARM - CLEAN THE EAC [Er24]	<ul style="list-style-type: none"> Continuous tone alarm Power to heating elements is shutdown after 2 mins. Hood fan continues running 	E.A.C.	Collector cell is dirty. Cell not installed. Contacts dirty. Other fault conditions.	Clean EAC cell. Install cell properly.	6.04

6.07 Hood Maintenance

The following section describes the periodic maintenance requirements for the *ventless hood system* of the **GBF-50-VH** fryer. These activities are vital in maintaining continuing hood efficiency.

Code officials in some jurisdictions may require that permanent record of inspection and maintenance activities be kept and available for inspection. A sample template for a **Maintenance & Service Log** is shown in **Section 6.07.6**.

6.07.1 Monthly Hood Interlock Testing

The hood system features various interlocks which help to ensure that the appliance operates safely and effectively. Inspection and testing of these interlocks should be performed **MONTHLY** as described below. Record completion of these inspections in a permanent log (*see Section 6.07.6*). If results described below are not observed or other problems are detected, contact a *Giles* authorized kitchen equipment service company to have the appliance evaluated and repaired, or call **Giles Technical Services @ 800.554.4537** for further assistance.

During the following processes, be aware that each time you are instructed to turn fryer power OFF and back ON, the appliance will go through the power-up sequence ... refer to **Section 4.01.10, Power Up Procedure**.

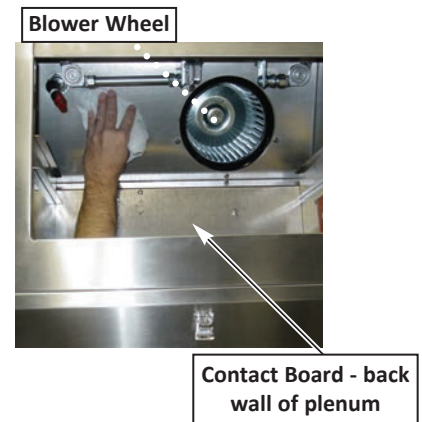
1. **Baffle Filter:** Place **POWER & HEAT** switches in the **[OFF]** position, remove *access cover* and the *baffle filter* (*Section 6.02*) ... replace *cover*. Turn ON power ... leave the **HEAT** switch in **[OFF]**. After power-up, a constant tone alarm should sound, and the *upper controller display screen* should read **"ERROR ALARM - BAFFLE FILTER MISSING"**. Place **HEAT** switch in **[HEAT]** position & check the amber **HEAT** light on control panel ... it should **NOT** turn ON. Return **HEAT** switch to **[OFF]** & turn power OFF ... reinstall the *baffle filter*.
2. **E.A.C. Filter:** Remove the *EAC Cell* (*Section 6.02*) and replace *access cover*. Turn ON power ... leave **HEAT** switch in **[OFF]**. After power-up, the **ON & WASH** status LED's will turn ON. Wait approximately two (2) minutes, a constant tone alarm should sound, and the *upper controller display screen* should read **"ERROR ALARM - CLEAN THE EAC"**. Place **HEAT** switch in **[HEAT]** position & check the amber **HEAT** light on control panel ... it should **NOT** turn ON. Return **HEAT** switch to **[OFF]** & turn power OFF ... reinstall the *EAC cell*.
3. **Charcoal Filter Check:** Remove the *Charcoal Filter* (*Section 7.02*) and replace *access cover*. Turn ON power ... leave **HEAT** switch in **[OFF]**. After power-up, a constant tone alarm should sound, and the *upper controller display screen* should read **"ERROR ALARM - CHARCOAL FILTER MISSING"**. Place **HEAT** switch in **[HEAT]** position & check the amber **HEAT** light on control panel ... it should **NOT** turn ON. Return **HEAT** switch to **[OFF]** & turn power OFF ... reinstall the *charcoal filter*.
4. **Filter Clogged Test:** Turn ON power ... leave **HEAT** switch in **[OFF]**. After power-up and the hood fan starts, position a piece of filter paper, or other suitable material, cut to size so as the cover and seal off the entire area of the *baffle filter*. After several seconds, a constant tone alarm should sound and the *upper controller display screen* should read **"ERROR ALARM - CLOGGED FILTER"**. Place **HEAT** switch in **[HEAT]** position & check the amber **HEAT** light on control panel ... it should **NOT** turn ON. Return all switches to **[OFF]** position and remove the blockage material.
5. **Access Cover:** Turn ON power. Wait for controller to power-up and hood blower to start running. Unlatch and lift front of *access cover* away from hood. The appliance should shutdown completely.

6.07.2 Quarterly Hood Cleaning

Disconnect supply power to the appliance at the main electrical panel. Remove *Filter Access Cover* and all of the filters. Using a degreasing spray cleaner, such as **Simple Green® Crystal Foaming Degreaser**, clean the entire plenum and blower section of the Hood. Recommended frequency for this cleaning is **every three (3) months**.

Inspect the blower wheel for grease residue build-up on the vanes and clean with the degreasing cleaner, if needed.

Ensure that contacts on the *EAC Contact Board* are clean and free of excessive build-up.



6.07.3 Semi-Annual Fire System Inspection & Service

Inspection, service and maintenance of the **Fire Suppression System** must be performed by an *authorized Ansul® fire protection equipment service company*, having credentials acceptable to local authorities having jurisdiction (AHJ). As a minimum, field inspection of the system shall be performed **semi-annually (every 6 months)**. Such inspection shall consist of the following.

Place locking bar on the extinguisher system when servicing.

1. Remove charging cartridge and inspect condition of the gasket, re-coat with extreme temperature grease, and reinstall cartridge. See **Section 2.08. Fusible Link Detector and Gas Cartridge Locations**
2. Remove tank, verify suppressant chemical is at proper level. Clean and coat o-ring with extreme temperature grease, and reinstall. See **Section 2.09. Fire Extinguisher Nozzle and Tank Locations**
3. Check discharge nozzles for signs of grease buildup; clean as needed. Inspect blow-off caps; replace if missing or damaged.
4. Inspect remote manual activation station for function and wear.
5. Install a *test link* and test the automatic actuation function.
6. Inspect fusible link detectors; clean as needed. See **Section 2.08. Fusible Link Detector and Gas Cartridge Locations**
7. Inspect wire rope for wear at pulleys and detectors; replace as needed.
8. Tag system; record maintenance date and log the inspection in a permanent file.

6.07.4 Annual Fire System Inspection & Service

Same as **Semi-Annual** Inspection, **except** for the following:

1. Replace all fusible links. See **Section 2.08. Fusible Link Detector and Gas Cartridge Locations**.

6.07.5 12-Year Fire System Inspection & Service

Same as Semi-Annual and Annual except for the following:

1. Replace the wet chemical suppressant storage tank and gas cartridge with components having current hydrostatic testing certifications.
2. Refill storage tank with fresh **wet chemical fire suppressant**.
3. Flow test the regulator.

Ventless Hood

GBF-50-VH Electric Fryer

6.07.6 Maintenance & Service Log

Check								Initial/Date	Check								Initial/Date
✓	✓	✓	✓					1/15/10	1	2	3	4					
1	2	3	4						1	2	3	4					
1	2	3	4	5					1	2	3	4	5				
1	2	3	4						1	2	3	4					
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1	Baffle Filter Check
4	Filter Clogged Check
7	Annual Fire System Insp

2	EAC Filter Check
5	Quarterly Cleaning

3	Charcoal Filter Check
6	Semi-annual Fire System

* Inspection must be by certified fire equipment service company.



7. Troubleshooting

IMPORTANT! This section describes basic troubleshooting procedures for the **GBF-50-VH** electric ventless fryer. General operational issues may be corrected by users ... more detailed and electrical troubleshooting & repair should be performed only by qualified kitchen equipment service personnel.

7.01 Temperature Control		
Problem	Possible Cause	Corrective Action
Appliance <u>WILL NOT</u> turn ON: <ul style="list-style-type: none"> Green POWER light not ON Hood fan not running 	A. No power being supplied to appliance	Check for blown fuses or tripped circuit breakers at main electrical panel.
	B. Blown appliance fuse or faulty fuse holder	Check fuses inside cabinet, replace if needed. Inspect fuse holders for cracks.
	C. Filter access cover not closed & latched properly.	Close & latch cover, be sure cover is resting flat against the hood front.
	D. Power switch is faulty	Inspect & test, replace switch if needed.
	E. Ansul fire extinguisher system is not cocked & armed	Contact Ansul agent for service
	F. EAC Cleaning Timer has timed out & shut-down the appliance ... refer to Section 6.02.1	Perform cleaning activities as described in Section 6.04, or press control panel SNOOZE button to add 2 hrs of operating time.
Fryer <u>NOT</u> heating: <ul style="list-style-type: none"> Green POWER light is ON Amber HEAT light is OFF 	A. HEAT switch not in the [HEAT] position	Place switch into [HEAT] position
Fryer <u>NOT</u> heating: <ul style="list-style-type: none"> Green POWER light is ON HEAT switch is in [HEAT] position Amber HEAT Light is OFF Error code/message may be displayed on controller screens 	A. Cooking oil temperature setpoint is less than actual oil temperature	Oil may be HOT ... check setting. Press TEMP key twice to display actual temp. HEAT light will cycle ON/OFF.
	B. "DRAIN OPEN" error ... alarm sounding	Fully close valve to reset error
	C. Controller is faulty	Call for service, check/replace controller
	D. Temperature sensor faulty ...error Er13	Call for service, inspect & replace sensor, if needed
	E. Faulty contactor	Call for service; inspect & replace contactor, if needed
	F. Faulty HEAT switch	Call for service; inspect, test & replace switch, if needed
	G. Power-up procedure not completed, [START] key not pressed	Press [START] key to begin PREHEAT
Fryer <u>NOT</u> heating: <ul style="list-style-type: none"> Green POWER light is ON HEAT switch is in [HEAT] position Amber HEAT light is ON 	A. If equipped, circuit breaker on rear of fryer cabinet is tripped.	Remove access cover, check & reset breaker, if needed

7.01 Temperature Control - continued		
Problem	Possible Cause	Corrective Action
Fryer <u>NOT</u> heating: <ul style="list-style-type: none"> • Green POWER light is ON • HEAT switch in [HEAT] position • Alarm sounding • “FILTER MISSING” message displayed on controller screen 	A. Baffle filter missing or mis-aligned	Inspect filter installation ... try removing and re-installing
	B. Charcoal filter missing or misaligned	Inspect filter installation ... try removing and re-installing
Fryer <u>NOT</u> heating: <ul style="list-style-type: none"> • Green POWER light is ON • HEAT switch is in [HEAT] position • Amber HEAT light is OFF • Alarm sounding • “CLEAN THE EAC” message displayed on controller screen • EAC WASH light is ON 	A. EAC collector is excessively dirty	Clean the EAC collector cell
	B. EAC cell has too many broken ionizer wires	Replace ionizer wires
	C. Poor connection with contact board ... dirty or damaged	Clean contacts, or replace board
	D. Faulty EAC power supply	Call for service
	E. EAC shutdown module is faulty	Call for service
	F. EAC cell is missing	Install or reinstall collector cell
Fryer cooling <u>NOT</u> heating: <ul style="list-style-type: none"> • Green POWER light is ON • HEAT switch is in [HEAT] position • Red HILIMIT light is ON 	A. Power surge	Cycle power ... turn OFF for approx. 5 secs, then ON
	B. Low oil level	Check level, add oil as needed
	C. Contactor sticking	Call for service, check/replace contactor
	D. Faulty <i>high-limit</i> safety thermostat	Call for service, check/replace High Limit Board
	E. Faulty <i>high-limit sensor</i> or sensor out of position	Call for service, test/adjust, or replace sensor
	F. Faulty controller	Call for service. test/replace controller
Fryer <u>NOT</u> heating: <ul style="list-style-type: none"> • Green POWER light is ON • HEAT switch is in [HEAT] position • Amber HEAT light is OFF • Alarm sounding • “CLOGGED FILTER” message displayed on controller 	A. Charcoal filter clogged	Replace charcoal filter ... DO NOT TRY TO CLEAN
	B. Vacuum switch needs adjustment, or is faulty	Call for service, adjust switch or replace, if needed
	C. Vacuum lines clogged or kinked	Inspect tubing, clean or remove kinks
	D. Fan running too slow	Call for service, check voltage
	E. Fan clogged with grease film	Clean fan & hood plenum
	F. Exhaust vent on hood top blocked	Inspect, clear any obstructions

7.01 Temperature Control - continued		
Problem	Possible Cause	Corrective Action
Fryer heating slowly: • Slow heat recovery • HEAT light remains ON constantly	A. Improper cooking procedures	Consult Operations Manual for proper procedures
	B. One or more heating elements faulty	Call for service ... Inspect & test, replace faulty element(s)
	C. Contactor failing	Call for service ... Test, replace contactor if needed
	D. Loose wiring	Call for service ... Inspect & repair
	E. Low incoming voltage	Call for service ... check supply power
Fryer heating slowly: • Short cycling, HEAT light turning ON & OFF continuously	A. Low incoming voltage	Call for service ... check supply power
	B. Variable temperature sensor positioned to close to an element	Call for service ... check location, correct as needed
	C. Faulty controller	Call for service ... test & replace controller if needed
Oil temperature is erratic:	A. Faulty temperature sensor	Call for service ... test & replace probe if needed
	B. Contactor is failing	Call for service ... Test, replace contactor if needed
	C. Faulty controller	Call for service ... test & replace controller if needed
	D. Loose wiring	Call for service ... Inspect & repair
Oil is smoking:	A. Oil breaking down ... too old	Replace oil in fryer with fresh
	B. Cooking at excessive temperatures	Check controller setpoint, verify cooking procedures, adjust as needed
	C. Dirty heating elements	Perform boil-out, clean vat & elements
	D. Faulty heating element	Call for service ... test & replace as needed
	E. Improper supply voltage	Call for service ... verify incoming power supply
	F. Low oil level	Maintain oil level between the ADD & FULL marks at all times

7.02 Oil Filtration System

Problem	Probable Cause	Corrective Action
Oil <u>NOT</u> pumping back to vat:	A. PUMP switch not in [PUMP] position	Switch must be placed in [PUMP] position to pump oil
	B. Air leaking into the system plumbing (hose, fitting, connector, filter pan, etc)	Inspect pan & connections, be sure coupling connection is secure,
	C. Pump motor faulty	Call for service ... Test motor, replace if needed
	D. Filter pump clogged, or damaged	Call for service ... disassemble pump head, inspect, clean or replace if needed
	E. Excessive sludge or crumbs accumulated in the filter pan	Clean filter pan, refresh filter media
	F. <i>Pump diverter valve</i> not set to [OIL RETURN] position	Place valve handle in the proper position
	G. Oil too cold (<i>thick</i>) to pump	Manually remove oil from filter pan & clean
Oil pump bound up:	A. Boil-out solution or water has been pumped through pump	Disassemble pump head, clean & oil
	B. Oil has hardened in pump or plumbing ... sat too long	Disassemble pump head & clean
	C. Large cooking debris/crumbs ingested into pump	Disassemble pump head & clean

7.03 Basket Lift System (if equipped)

Problem	Probable Cause	Corrective Action
Basket Lift will not operate.	A. LIFT switch on control panel is in the [OFF] position.	Place switch in [LIFT] position to enable lifts.
	B. Fryer is in PREHEAT mode.	Lifts cannot be operated manually until cooking temp has been reached & controller is in READY state.
	C. Not following proper procedure.	Refer to <i>Operation Manual</i> for instructions.
	D. Controller has failed, no output voltage to lift.	Call for service.
	E. Basket lift micro-switch is out of adjustment or faulty.	Call for service.
	G. Basket lift motor or gearbox has locked up.	Call for service.

7.05 Basket Lift System (if equipped) - continued		
Problem	Probable Cause	Corrective Action
<i>Lift moves very slowly, struggles to raise.</i>	A. Motor brake is stuck, not releasing.	Call for service.
	B. Motor or gearbox is beginning to fail.	Call for service.
<i>Lift vibrates or chatters excessively when running.</i>	A. Lift mechanism out of alignment, parts broken/failing, motor brake sticking or gearbox is failing	Call for service.
<i>Basket Lift will not remain in raised position ... drifts down.</i>	A. Lift motor brake has failed or is failing, not fully engaging.	Call for service.



8. Parts List

This section lists the various parts that are available for field replacement on the unit. This is not an all inclusive listing; please contact an authorized Giles representative or service agent concerning other parts that may be replaced in the field.

8.01 Ordering & Service Information

Giles is an equipment manufacturer and **does not** sell service parts direct. Parts for Giles equipment are available through authorized service agents, part distributors, and/or kitchen equipment dealers. If assistance sourcing parts or obtaining equipment repair service is required, please contact a **GILES'** representative for information concerning authorized sources near you. For further assistance you may contact **GILES Services Support** as follows:

UNITED STATES & CANADA call: 800.554.4537

ALL OTHERS call: 334.272.1457

Normal business hours are **8:00 AM to 5:00 PM Central Time** ... calls are answered by an automated answering system ... please follow the recorded instructions to reach the desired department or individual.

If calling outside of normal hours, leave a voicemail message along with an appropriate contact number and a *Services representative* will return the call as soon as possible, *usually within thirty (30) minutes* ... **representatives will be available 24/7/365.**

Website: www.gfse.com or e-mail services@gfse.com.

Our goal at Giles is to provide the highest possible quality of service and assistance. To help us accomplish this, please have the following information readily available when calling, along with a brief description of the problem being experienced. Please record the unit information in the table below for quick reference.

Model:	
Serial Number:	
Voltage/Phase:	

The information can be found on the serial/data label located inside the cabinet or on a rear cabinet panel.

8.02 Control Panel



Parts List

GBF-50-VH Electric Fryer

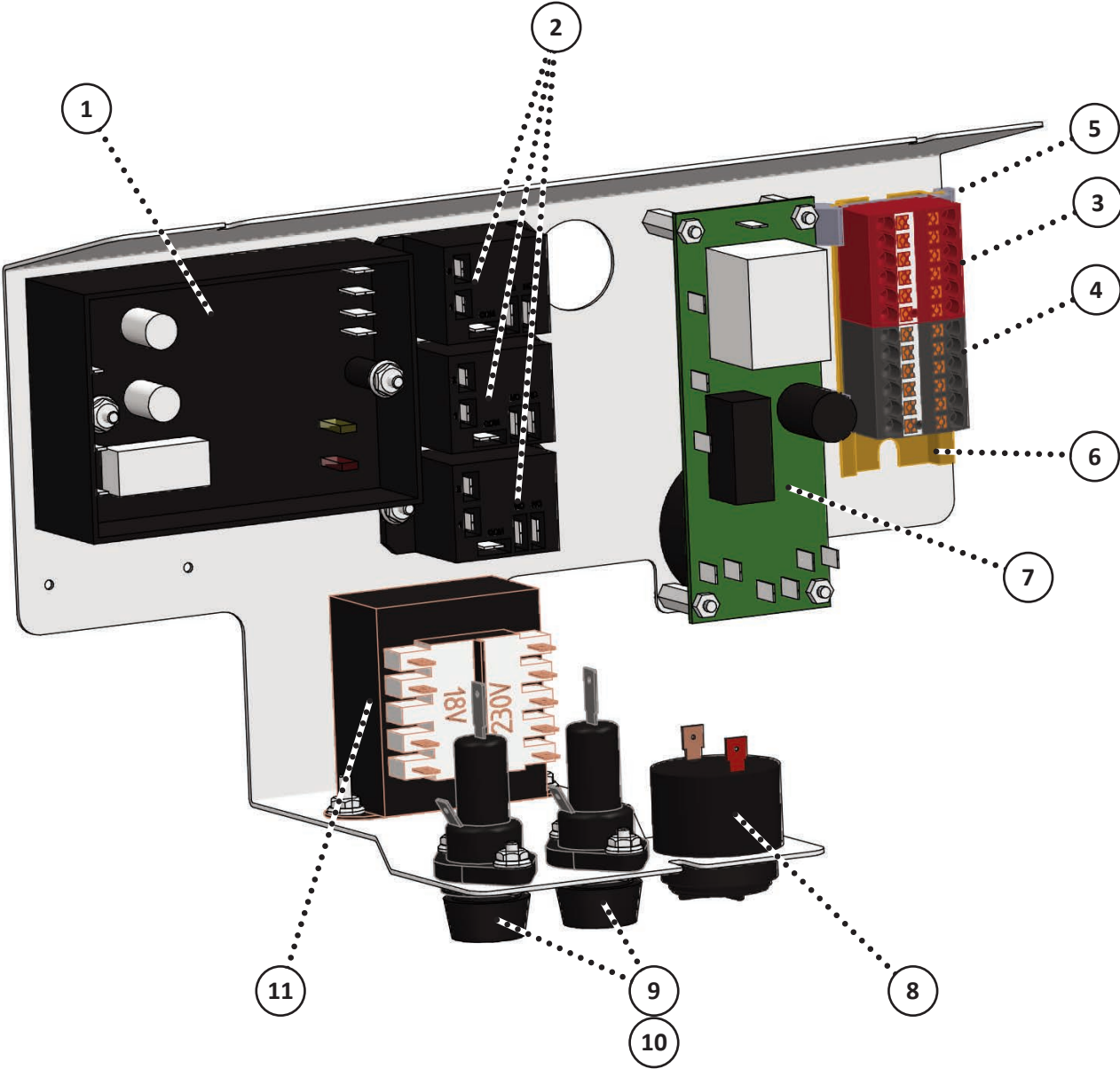
8.02 Control Panel

ITEM	PART NO.	QTY	DESCRIPTION
1	21379	1	CONTROLLER, DUAL TIMER, COMPUTER
2	21190	1	SWITCH, ROCKER, ON-OFF, 250V, 20A, DPST
3	21052	2 or 3 ⁺	SWITCH, ROCKER ,ON-OFF-ON, 250V, 20A, DPDT <i>(3rd switch only when equipped w/lifts)</i>
4	20398	1	INDICATOR LIGHT, GREEN, 250VAC <i>(Requires #20307, RETAINING CLIP)</i>
5	20399	1	INDICATOR LIGHT, ORANGE, 250VAC <i>(Requires #20307, RETAINING CLIP)</i>
6	20402	1	INDICATOR LIGHT, RED, 250VAC <i>(Requires #20307, RETAINING CLIP)</i>
7	66300	1	LABEL, CONTROL PANEL, GBF-50-VH
8	24209	1	L.E.D. LIGHT CLUSTER
9	20694	1	PILOT LIGHT, YELLOW, EAC TIMER
10	20693	1	PILOT LIGHT, RED, EAC TIMER
11	20692	1	SWITCH, MOMENTARY PUSH-BUTTON, EAC TIMER
12	30238	1	MANUAL PULL, MODIFIED <i>(ANSUL)</i>
13	46707	1	BREAK ROD <i>(ANSUL)</i>
14 ⁺	20621	1	PLUG, SWITCH CUT-OUT <i>(USED WHEN NO LIFTS INSTALLED)</i>
15 ⁺	41454	1	GASKET, CARLING SWITCH <i>(USED WHEN NO LIFTS INSTALLED)</i>

⁺ Switch position plugged using *items #14 & #15* when not equipped with *basket lift option*.

8.03 Control Assembly - Front

Front control assembly located behind the Control Panel



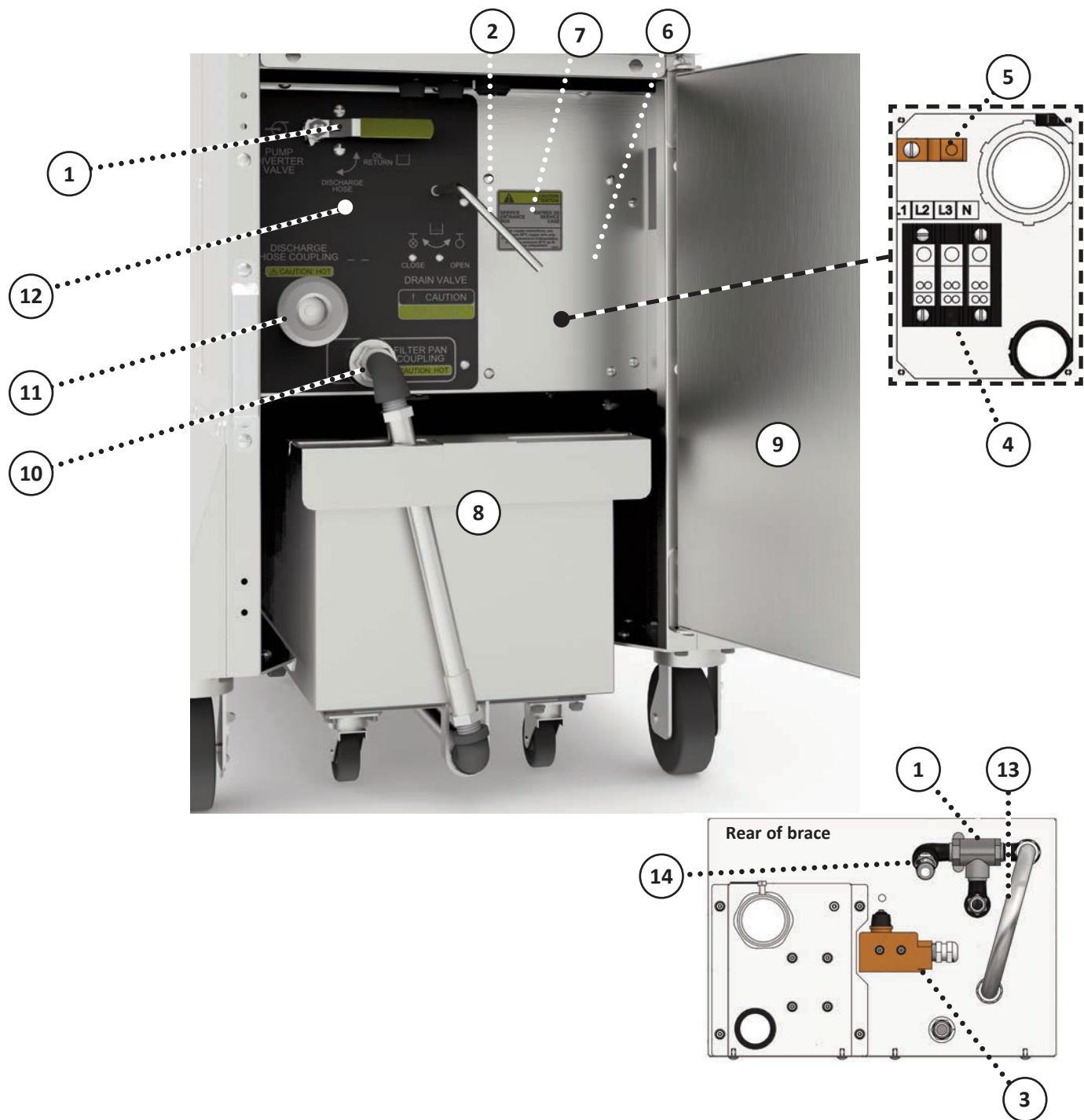
Parts List

GBF-50-VH Electric Fryer

8.03 Control Assembly - Front

ITEM	PART NO.	QTY	DESCRIPTION
1	21592	1	LIMIT CONTROL, SAFETY, 450-DEG F, DUAL
2	21203	3	RELAY, SPST-NO-NC, 240VAC
3	21509	1	DIST.BLOCK, 12-PL, 12-26 AWG, RED
4	21510	1	DIST.BLOCK, 12-PL, 12-26 AWG, BLACK
5	21496	2	END BRKT CLIP, DIN RAIL, PTFIX, NS-35
6	94784	1	RAIL, DIN, 3-IN
7	20572	1	GMT, EAC TIMER, BOARD
8	22976	1	AUDIOLARM, CONTINUOUS, 2-12 VDC
9	21950	2	HOLDER, FUSE, 300V, 15A, SC 0 TO 15
10	21900	2	FUSE, 15-AMP, SC-15
11	20366	1	TRANSFORMER, 20VA, 115/230V, 60HZ, CL2

8.04 Lower Cabinet - Front



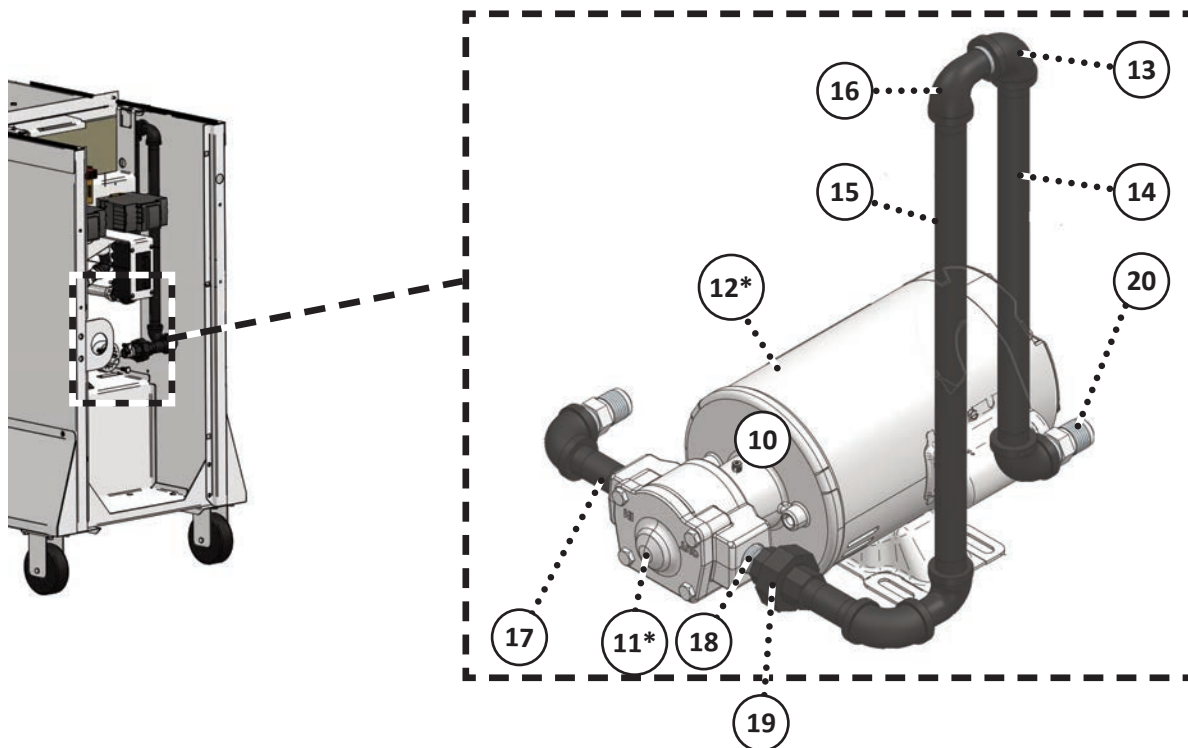
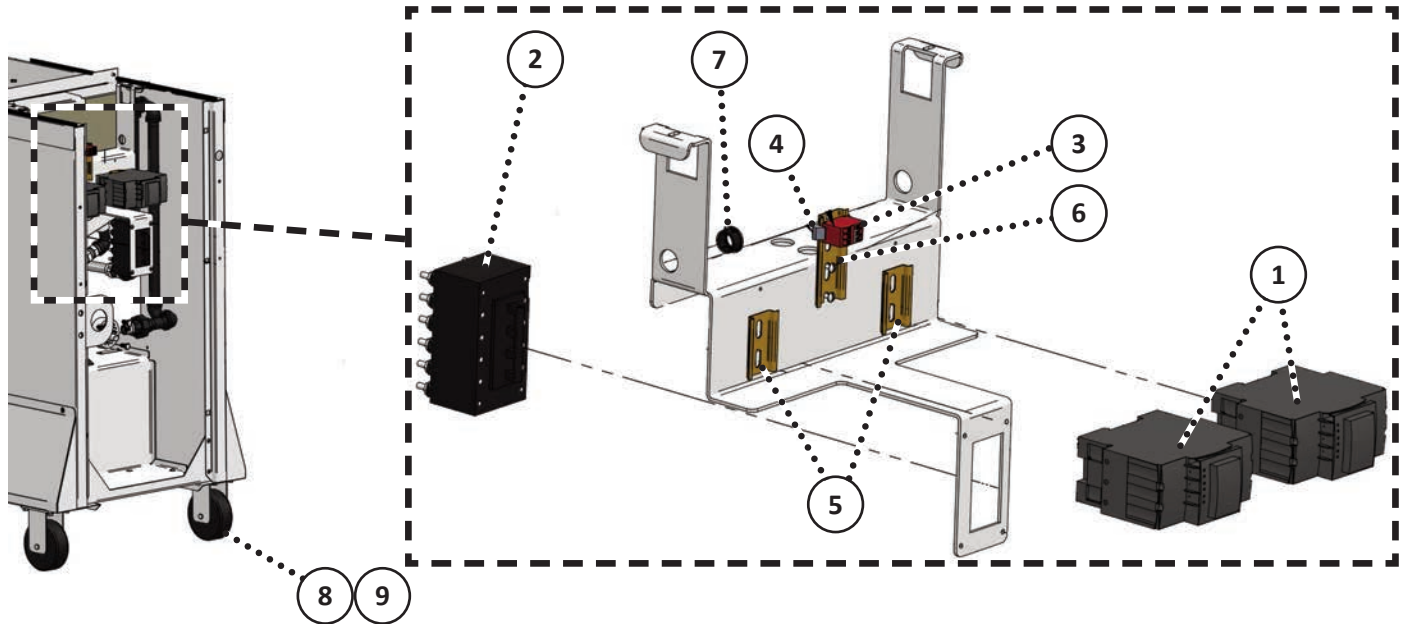
Parts List

GBF-50-VH Electric Fryer

8.04 Lower Cabinet - Front

ITEM	PART NO.	QTY	DESCRIPTION
1	45755	1	DIVERter VALVE, 3-WAY, 1/2-NPT
2	92784	1	DRAIN VALVE HANDLE ASSEMBLY
3	21157	1	DRAIN VALVE INTERLOCK, LIMIT SWITCH, 15A, 250V,
4	21164	1	TERMINAL BLOCK, POWER DISTRIBUTION
5	21051	1	GROUND LUG
6	92766	1	COVER, ELECTRICAL SERVICE ENTRANCE BOX <i>(Requires a new label [#7] when replaced)</i>
7	65630	1	LABEL, SERVICE ENTRANCE BOX
8	92627	1	COMPLETE FILTER PAN ASSEMBLY w/COVER <i>(Refer to Section 8.09 for detail)</i>
9	92787	1	DOOR ASSEMBLY
10	41900	1	QUICK-COUPLING, FEMALE, FILTER PAN
11	41699	1	QUICK-COUPLING, FEMALE, DISCHARGE HOSE
12	65673	1	LABEL, FRONT BRACE, GBF
13	40909	1	HOSE, CORRUGATED, SS, 1/2 NPT X 15
12	40889	VAR.	ADAPTER, 1/2-COMPRESS TO 1/2-NPT <i>(Used for all flex tube to hard pipe connections)</i>

8.05 Lower Cabinet - Rear



* Part of Item #10 (71754).

Parts List

GBF-50-VH Electric Fryer

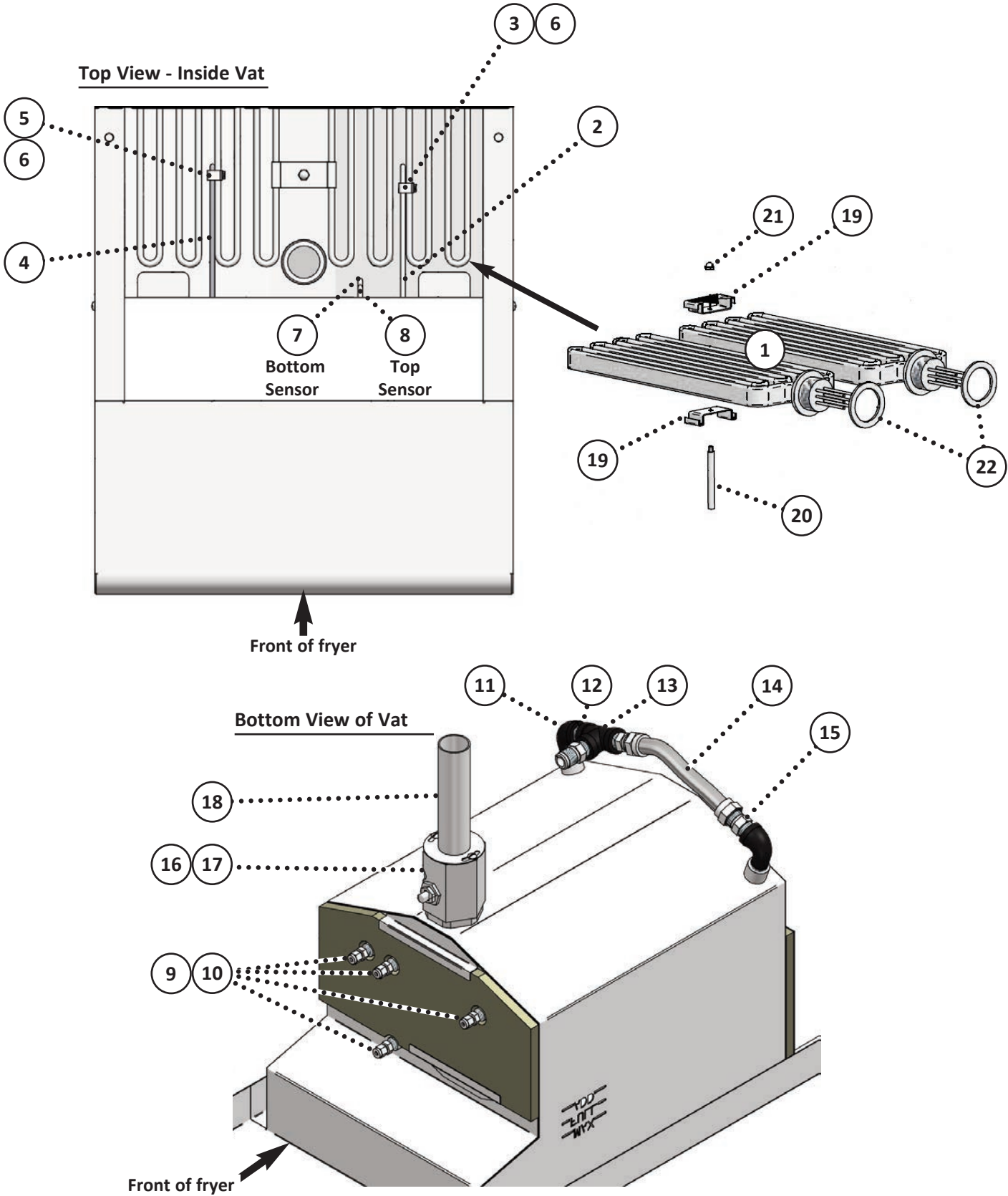
8.05 Lower Cabinet - Rear

ITEM	PART NO.	QTY	DESCRIPTION
1	21245	2	CONTACTOR, 60A RES, 3-PL, 100-250V COIL
2	20513	1	CIRCUIT BREAKER, 277V, 50A, 6-POLE
3	21504	1	DIST.BLOCK, 6-PL, 12-26 AWG, RED
4	21496	1	END BRKT CLIP, DIN RAIL, PTFIX, NS-35
5	98335	2	RAIL, DIN, 2-IN
6	94784	1	RAIL, DIN, 3-IN
7	40399	1	BUSHING, 3/4", BLACK NYLON
8	40650	2	CASTER, 5-IN, RIGID, PLATE MT. <i>(Rear)</i>
9	40700	2	CASTER, 5-IN, SWIVEL, W/BRAKE, PLATE MT. <i>(Front)</i>
10	71754	1	PUMP & MOTOR ASSY, 5-GPM, 1/2-HP
11*	76923*	1	PUMP HEAD ONLY, 5-GPM <i>[PART OF 71754]</i>
12*	71824*	1	PUMP MOTOR ONLY, 1/2-HP <i>[PART OF 71754]</i>
13	42200	4	ELBOW, 1/2-NPT, 90-DEG, BLACK PIPE
14	40176	1	NIPPLE, 1/2-NPT X 12-1/2, BLACK PIPE
15	33634	1	NIPPLE, 1/2-NPT X 15-1/2, BLACK PIPE
16	42250	2	STREET ELL, 1/2-NPT, 90-DEG, BLACK PIPE
17	46753	2	NIPPLE, 1/2-NPT X 2-1/2, BLACK PIPE
18	43850	1	CLOSE NIPPLE, 1/2-NPT, BLACK PIPE
19	45575	1	UNION, 1/2-NPT, BLACK PIPE
20	40889	2	ADAPTER, 1/2-COMPRESS TO 1/2-NPT

* Part of Item #10 (71754).

Hard pipe nipples & fittings are standard 1/2" NPT, Schedule 40, black coated steel

8.06 Cook Vat Assembly



Parts List

GBF-50-VH Electric Fryer

8.06 Cooking Vat Assembly

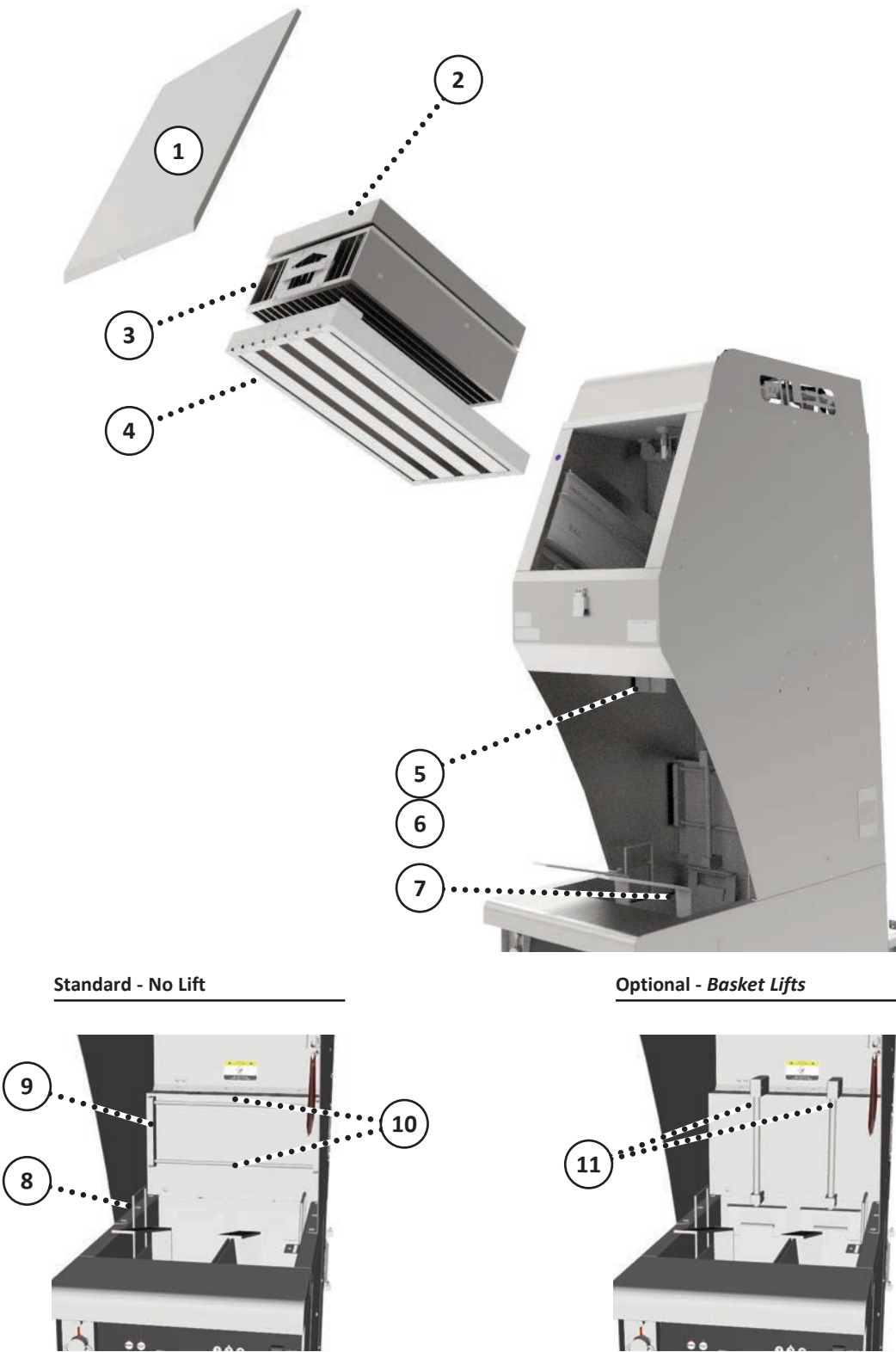
ITEM	PART NO.	QTY	DESCRIPTION
1	20563	2	ELEMENT, 208V, 9000W, FIREBAR (<i>FOR 18kW MODEL</i>)
	20564	2	ELEMENT, 240V, 9000W, FIREBAR (<i>FOR 18kW MODEL</i>)
	21576	2	ELEMENT, 208V, 5000W, FIREBAR (<i>FOR 10kW MODEL</i>)
	21577	2	ELEMENT, 240V, 5000W, FIREBAR (<i>FOR 10kW MODEL</i>)
2	21596*	1	THERMOCOUPLE- J, DUAL, UNGRND, 7-1/2" (<i>HI-LIMIT PROBE</i>)
3	39972	1	ELEMENT BRACKET, HIGH-LIMIT
4	20362*	1	THERMOCOUPLE, J-TYPE, UNGRND, 7-1/2" (<i>ELEMENT TEMP PROBE</i>)
5	39974	1	ELEMENT BRACKET, OIL LEVEL
6	94462	2	STRAP, ELEMENT BRACKET
7	23900*	1	THERMOCOUPLE, J-TYPE, 3', GRND (<i>VAR. TEMP PROBE - BOTTOM</i>)
8	20439*	1	THERMOCOUPLE, J-TYPE, 3', UNGRND (<i>ADD LEVEL PROBE - TOP</i>)
9	45400	4	CONNECTOR, 0.190 ID, 1/4-NPT, SWAGELOCK
10	45111	4	FERRULE, SWAGELOCK (<i>PROVIDED w/NEW SWAGELOCK, SEE NOTE</i>)
11	42250	2	STREET ELL, 90-DEG, 1/2-NPT, BLACK PIPE
12	43850	1	CLOSE NIPPLE, 1/2-NPT, BLACK PIPE
13	40296	1	TEE, 1/2-NPT, BLACK PIPE
14	41079	1	HOSE, CORRUGATED, SS, 1/2" ID X 8"
15	40889	3	ADAPTER, 1/2-COMPRESS TO 1/2-NPT
16	41106	1	DRAIN VALVE, 1-1/2-NPT X 1-1/2" TUBE, SS
17	40820**	1	O-RING, DRAIN VALVE, 1-1/2" (<i>REQUIRED W/DRAIN VALVE</i>)
18	93013	1	DRAIN TUBE ASSEMBLY
19	93324	2	ELEMENT SUPPORT BRACKET
20	98334	1	ELEMENT SUPPORT BAR
21	10532	1	ACORN NUT, 10-32, SS
22	40513	2	ELEMENT GASKET

* If not replacing *swagelock connector (#45400)*, a replacement thermocouple requires new *swagelock ferrule (#45111)*.

** O-ring (#40820) required w/Drain Valve

Hard pipe nipples & fittings are standard 1/2" NPT, Schedule 40, black coated steel

8.07 Ventless Hood & Fryer Front



Parts List

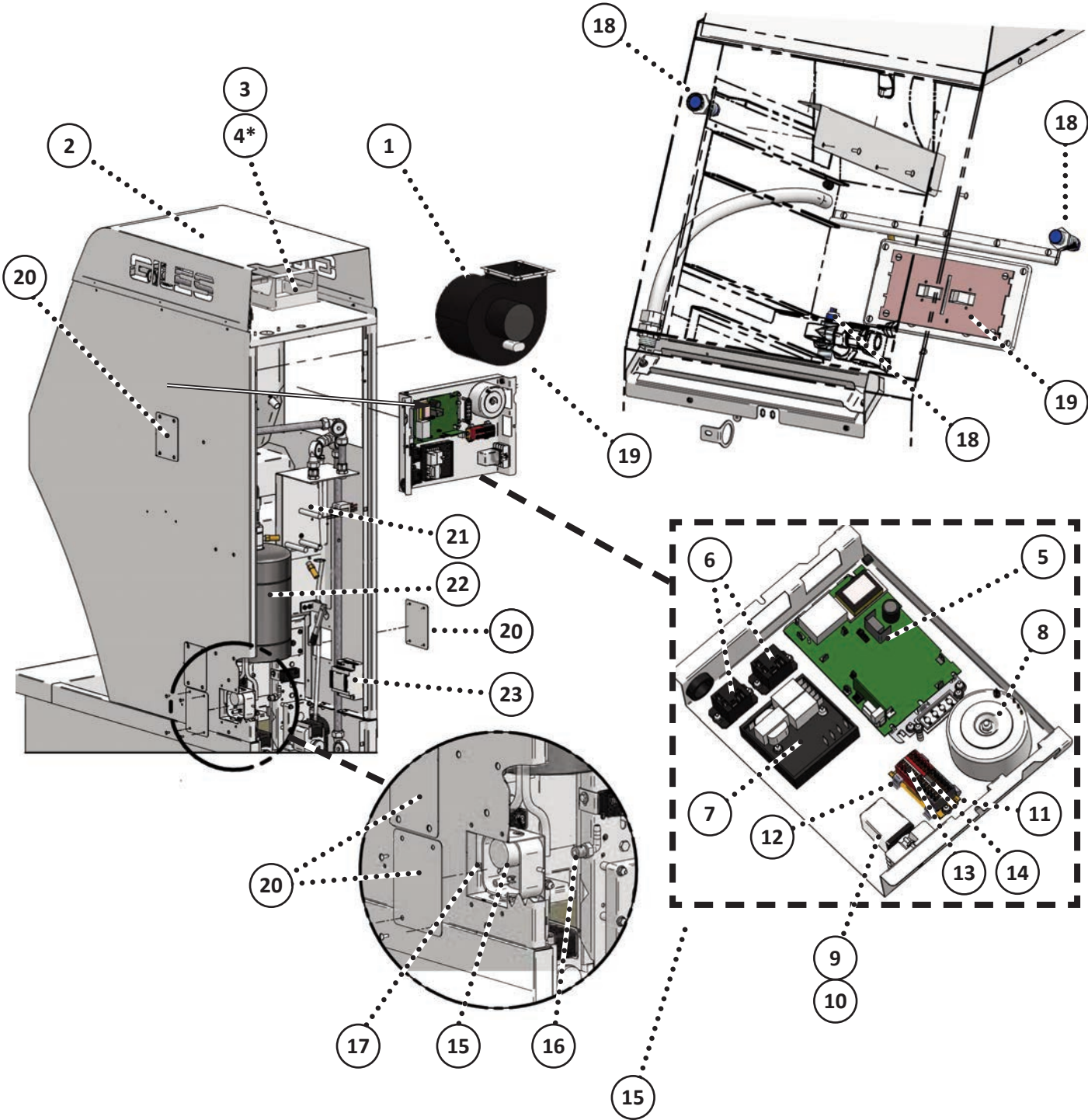
GBF-50-VH Electric Fryer

8.07 Ventless Hood & Fryer Front

ITEM	PART NO.	QTY	DESCRIPTION
1	98316	1	COVER, FILTER ACCESS
2	31963	1	CHARCOAL FILTER ASSEMBLY, 16" X 12-3/8" X 2"
3	93305	1	E.A.C. COLLECTOR CELL w/HANDLE & PLATE, 16"
4	41491	1	BAFFLE FILTER, 12-1/2" X 20-1/4" X 1-3/4", SS
5	30206	1	GREASE DRIP CATCH CUP
6	34750	1	DRIP CUP SECURITY CLIP
7	41040	2	COOK BASKET, AW-8, 13-1/4" X 6-1/2" X 6"
8	41041	1	FRY SCREEN/BASKET SUPPORT
9	35088	2	SUPPORT BAR, BASKET HANGER RACK
10	92805	2	ROD, BASKET HANGER RACK
11	95025*	2	BASKET LIFT CARRIER ASSEMBLY (<i>OPTIONAL</i>)

* *Optional configuration*

8.08 Ventless Hood Components - Rear



* Not shown

Parts List

GBF-50-VH Electric Fryer

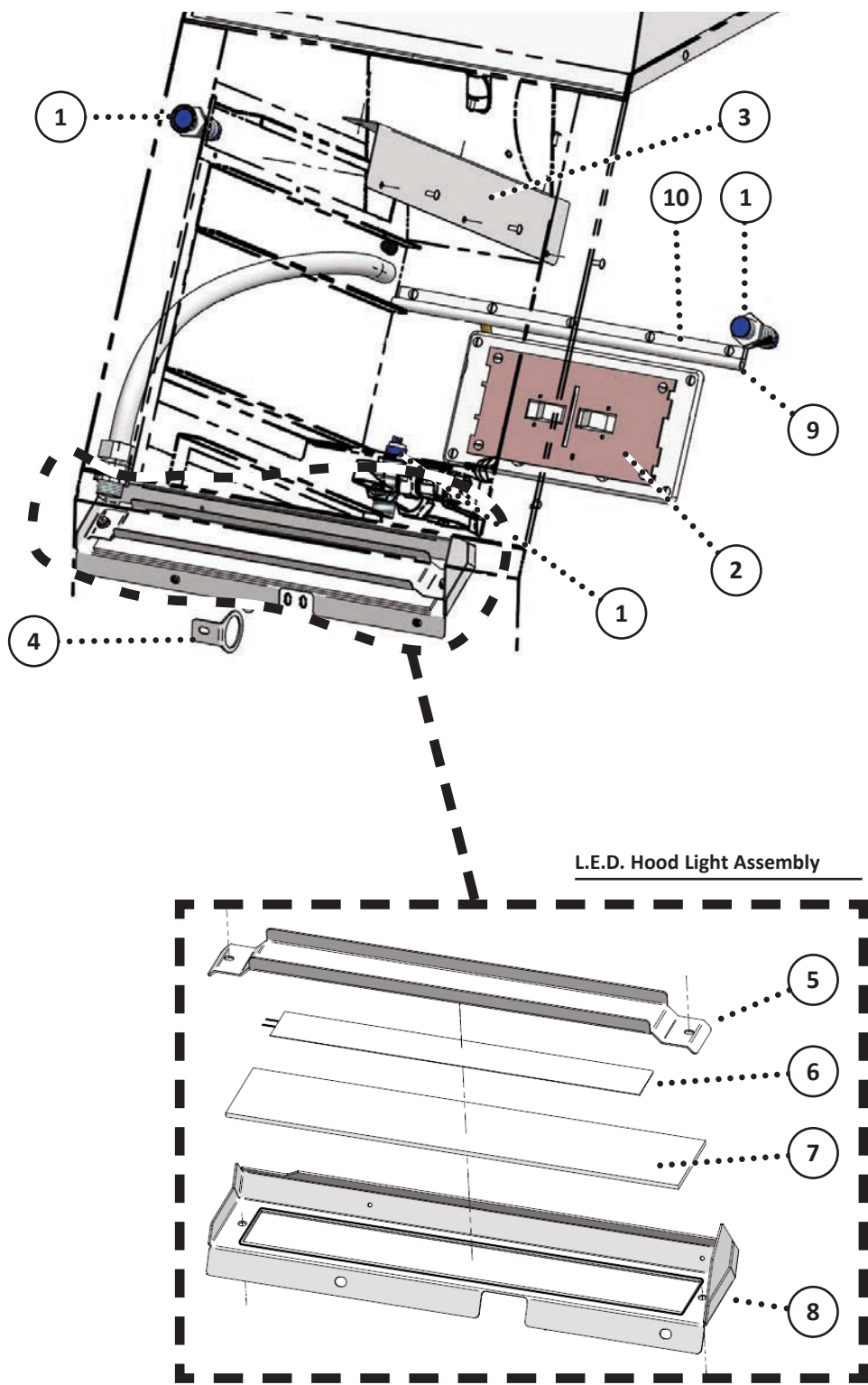
8.08 Ventless Hood - Rear

ITEM	PART NO.	QTY	DESCRIPTION
1	93296	1	BLOWER ASSEMBLY
2	98345	1	COVER, HOOD TOP
3	97376	1	AIR DIVERTER
4*	41115	1	FIRE DAMPER, 10" X 10" X 2-1/4", 285°F FUSIBLE LINK
5	21296	1	EAC POWER SUPPLY, 120V <i>[w/DRIVER BOARD & JUMPER]</i>
6	21203	2	RELAY, SPST-NO-NC, 240VAC
7	23776	1	SHUTDOWN/ALARM MODULE, AIR FILTER
8	21337	1	TRANSFORMER, 230VAC to 115VAC @.86A <i>[EAC POWER SUPPLY]</i>
9	21101	1	RELAY SOCKET, 8-PIN, 300V, 10A
10	21102	1	RELAY, 8-PIN, 240V, 10A
11	94784	1	DIN RAIL, 3"
12	21496	2	END BRACKET CLIP, DIN RAIL, PTFIX NS-35
13	21509	1	DISTRIBUTION BLOCK, 12-POLE, 12-26 AWG, RED
14	21510	1	DISTRIBUTION BLOCK, 12-POLE, 12-26 AWG, BLACK
15	20390	1	VACUUM SWITCH, 0.16 - 1.20 WC <i>[DUNGS]</i>
16	40880	1	NYLON FITTING, 90° ELL, 1/4-NPT, BARBED
17	40877	1	NYLON FITTING, 90° ELL, 1/8-NPT, BARBED
18	21502	3	SENSOR, PROXIMITY, INDUCTIVE, 24-240V
19	21125	1	CONTACT BOARD, E.A.C.
20	98398	4	ACCESS COVER, SMALL, 3-1/2" X 4-1/2"
21	40132 ⁺	1	MECHANICAL RELEASE, ANSUL AUTOMAN
22	40811 ⁺	1	TANK, 1.5-GAL, SS, WET CHEMICAL FIRE SUPPRESSANT
23	21429	1	POWER SUPPLY, AC/DC, 24VDC, 60W, L.E.D. LIGHT

* Not shown

⁺ All components of the fire system must be serviced or replaced *only* by authorized Ansul service agents

8.09 Ventless Hood Components - Filter Compartment



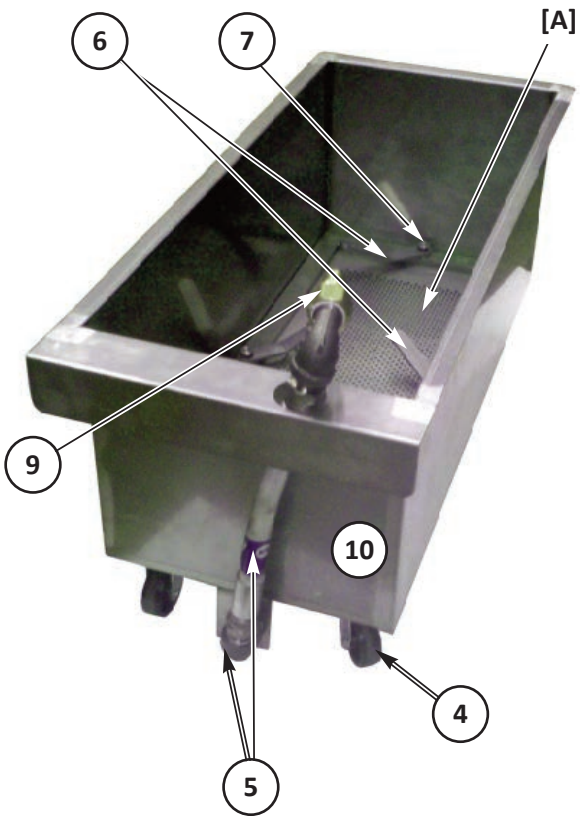
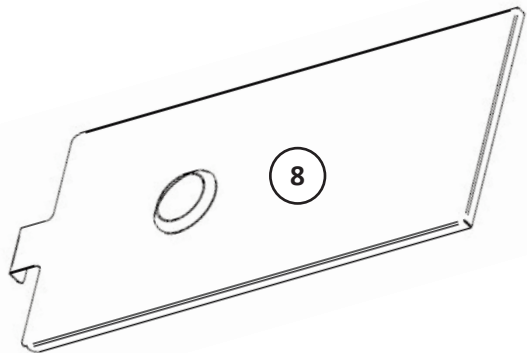
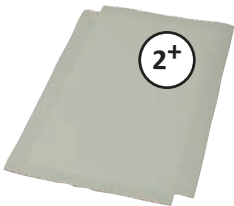
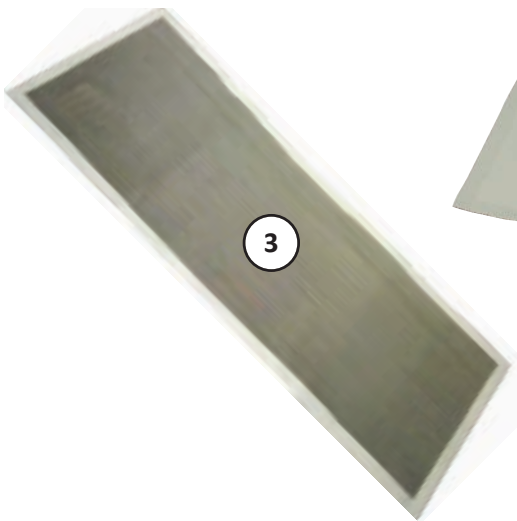
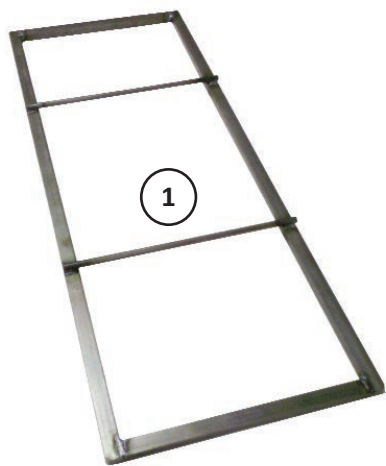
Parts List

GBF-50-VH Electric Fryer

8.09 Ventless Hood - Filter Compartment

ITEM	PART NO.	QTY	DESCRIPTION
1	21502	3	SENSOR, PROXIMITY, INDUCTIVE, 24-240V
2	21125	1	CONTACT BOARD, E.A.C.
3	98357	1	COVER, PROXIMITY SWITCH
4	98941	1	BRACKET, FIRE SUPPRESSION PIPE
5	98503	1	MOUNT, L.E.D. HOOD LIGHT
6	98502	1	L.E.D. STRIP LIGHT, 10" w/WIRE LEADS & ADHESIVE BACKING
7	41507	1	LENS, L.E.D. HOOD LIGHT, PLEXIGLASS
8	98506	1	COVER, L.E.D. HOOD LIGHT
9	41117	1	GASKET, P-SHAPED, 3/8 x 3/4 x 12-11/16"
10	98317	1	BRACKET, GASKET

8.10 Filter Pan



Parts List

GBF-50-VH Electric Fryer

8.10 Filter Pan

ITEM	PART NO.	QTY	DESCRIPTION
1	92623	1	HOLD-DOWN FRAME
2*	65781*	1	FILTER PAPER MEDIA; PAN REQUIRES (1) SHEET (Supplied as Case of 100 Sheets)
3	41078	1	FILTER SCREEN, REUSABLE, STAINLESS STEEL, MICRO-MESH (STANDARD)
4	40649	4	SWIVEL CASTER, 2-1/5", PLATE MOUNT
5	41073	2	HOSE, 1/2 NPT x 12-1/2" FLEX w/SWIVEL FITTINGS (Bottom Hose not seen)
6	38841	4	HOLDDOWN FRAME LOCKING HANDLE
7	30040-4	4	STUD, HOLDDOWN FRAME LOCKING HANDLE
8	95378	1	FILTER PAN COVER
9	44150	1	QUICK-COUPLING, MALE, BRASS
10	92627	1	COMPLETE FILTER PAN ASSEMBLY (<i>INCLUDES ITEMS 1, 3, 4, 5, 6, 7, 8 & 9</i>)

* Optional alternative

Note [A]: The perforated plate in the filter pan bottom is **NOT** a filter! It **ONLY** serves as the filter media support and safeguards against allowing excessively large crumbs or debris from unintentionally entering the filtration system. Filter media must be used for filtering oil. Failure to utilize proper filter media will void the warranty! This plate is **NOT** a replaceable part.



A. Connecting Optional KITCHENTRAC™



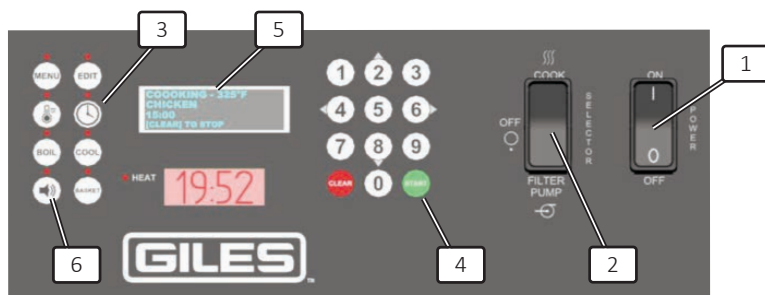
If you purchased a new *Giles* cooking appliance with the factory-equipped, optional **KitchenTrac™ Remote Monitoring** application, it comes to you WiFi capable and ready for connection to your local network and the *KitchenTrac™* server. The app provides remote monitoring of your cooking equipment performance, productivity, menu trends, maintenance events and offers a multitude of other analytics pertaining to your food service operation.

Use of the application requires a small **monthly server hosting fee** for each controller monitored, but the benefits will pay for it over and over.

The *WiFi Connection Manual, Form #66313* was shipped with your new equipment ... the following information also describes the process to connect each controller (*fryer*) to the **KitchenTrac™** server. After equipment is installed and checked out, follow these instructions precisely and get connected to begin experiencing the benefits of remote performance monitoring.

Should you encounter any difficulties with the process, please contact **GILES Technical Services @ 800.554.4537** or email services@gfse.com.

A.1 Connecting WiFi Board to Wireless Router



There are minor differences in control panel layout & configuration between appliance models.

IMPORTANT! *There must be a continuous connection to the internet with a wireless WiFi router, which is within range of the monitored equipment. The password for the establishment router may be required.*

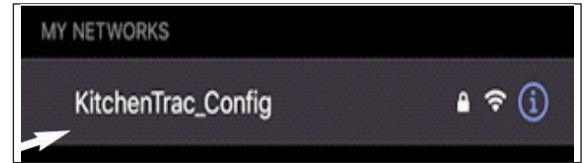
1. Place **POWER** switch ① [ON] ... controller powers-up ... alarm should sound ... press [ALARM] key ⑥ to silence. Be sure to keep **SELECTOR** or **HEAT** switch ② in the [OFF] position throughout the process to prevent heating elements from energizing.
2. Press [TIME] key ③ + **9 4 3 4** on keypad + [START] ④.
Message **"WiFi Setup PRESS [START]"** appears on the upper display screen ⑤ ... press [START] key.
3. The message **"SEARCHING FOR WIFI MODULE"** will appear on screen.
If WiFi module is not found within **10 seconds**, message **"COMMUNICATIONS ERROR, CHECK CONNECTIONS"** will be displayed. Several issues can cause this error ... DIP switches are not set properly, cable is disconnected, jumpers are missing, etc.
Turn power switch OFF ... check switches, jumpers and connections and retry. If the error persist, call **Giles Technical Services @ 800.554.4537** for assistance.
4. If module is successfully found, message **"WIFI MODULE FOUND, CONFIGURING"** appears on screen.

A.1 Connecting WiFi Board to the Wireless Router - continued

5. The display will cycle through the messages shown below as the configuration process continues:

- **“WIFI MODULE FOUND, GETTING STATUS”**
- **“STARTING CONFIG PORTAL”**
- **“PORTAL ENABLED, CONNECT TO WIFI”**

6. When **“CONNECT TO WIFI”** appears ... open *WiFi Settings* on a smart-phone [Android or iPhone] to display available networks ... select ***KitchenTrac_Config***. This is the network being broadcast by fryer’s WiFi board for set-up purposes.



You will be prompted to enter a password ... password is ***kitchentrac*** (all lowercase).

7. The phone should open a *captive portal*.

NOTE: If the captive portal does not automatically open after about 30 seconds, open the phone’s web browser and type the IP address 10.10.0.1 & enter.

8. On the phone, select the establishment’s WiFi network to which you are attempting to connect. Enter the router password (*if necessary*), then tap the **“Join”** button.

A.2 Establishing Communication with KitchenTrac™

1. A **“pair code”** must be communicated to **GILES Tech Service** while the person performing the connection procedure is still on-site and has access to the unit.

If the previous steps were successful the **“pair code”** should be displayed on the fryer controller screen. This code regenerates randomly every **15 minutes** to a different value, so whatever code is displayed while in contact with *Giles Services* is the one that must be registered before monitoring can begin.

If **“pair code” does not appear, go to step #2 of Section A.1** and try connecting again.

When you have acquired the code, call **GILES Tech Service @ 800.554.4537** and communicate the displayed code to the *Tech Service representative*, who will then enter it into the **KitchenTrac™** website.

2. If the **“pair code”** did not appear during *Step #1* above, you might try viewing the **“WIFI SYSTEM LOG”** on the fryer controller screen to acquire it.

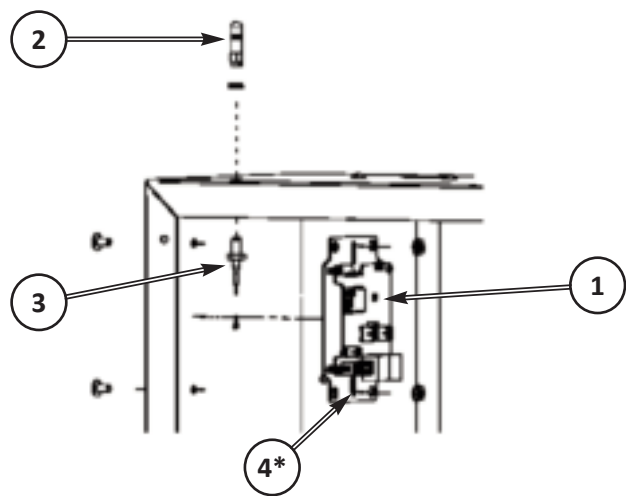
- Press **[TIME] + 7 7 7 7 + [START]** on controller.
- Press keypad right arrow key **[6>]** until **“WIFI SYSTEM LOG”** displays on *upper screen*.
- A **pair code** should be displayed.
- Call **GILES Tech Service @ 800.554.4537** and communicate the displayed code to the *Tech Service representative* for entering into **KitchenTrac™**.

3. After **pair code** has been entered, verify that the controller is actually connected to **KitchenTrac™**.

To confirm that connection and successful communication has been established, enter controller diagnostics mode by pressing **[TIME] + 7 7 7 7 + [START]**, then press keypad right arrow key **[6>]** until *upper display* shows *Connection Status* ... it will show as either **“SERVER CONNECTED”** or **“NOT CONNECTED”**.

If communication has not been established, it is possible that there are problems with internet connectivity at your location, or the wireless router is possibly not within range of the appliance. **Please contact GILES Tech Service for assistance in resolving the issue.**

A.3 WiFi Components



WiFi boards are located in various locations inside the appliance cabinets. An antenna will protude from cabinet near its lociation.

IMPORTANT! Take care not to damage the antenna when cleaning or servicing the equipment.

ITEM	PART NO.	QTY	DESCRIPTION
1	21606	1	WIFI BOARD ASSY, EXT ANTENNA
2	21613	1	ANTENNA, WIFI, 2.4GHz, RP-SMA, 1.8dB
3	21614	1	CABLE, ANTENNA, RF, U.FL TO RP-SMA, 15-IN
4	21615*	1	CABLE, RJ45, ORANGE, PLUG-TO-PLUG, 12-FT

* Not shown - connects board to controller.

NOTE: Banked systems have these components in each unit.



PROVEN & TRUSTED SINCE 1952

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Form No. 66317 (Rel. Date: Aug.2019; Rev. A)