Operations & Service Manual WOG-MP-VH

GILES
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Responsive. Reliable.

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 to be defective, provided the unit has been properly installed, subjected to normal use, 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 unorthodox repair methods. All parts replaced under this Limited Warranty carry only the unexpired term of this Limited Warranty. Limited Warranty service shall be furnished only by an authorized Giles service representative.

- If Limited Warranty service is requested, Giles will dispatch a factory-authorized service representative to inspect, repair, recondition, or replace units of its manufacture with such labor being rendered without cost to owner for a period of 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 redesign or enhance 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.

- Previously used Giles food service equipment or parts, or Giles food service equipment or parts not purchased from an authorized Giles representative, carry no warranties, express or implied.

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Safety

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 WOG-MP-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 specific 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 for performing installation work properly comply with all installation guidelines and requirements**.

- 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) for any reason, to 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 care when removing the unit from shipping pallet.

- **DO NOT** operate the appliance, unless its components and their intended functions are fully understood (see **Section 3**). After reading and fully understanding **Section 3**, closely follow the presented procedures and instructions in order to avoid 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 fryer will become very **HOT** during operation; temperatures inside cabinet may exceed **150°F (65.5°C)!** Exercise caution when operating and cleaning.

- Placing foods containing excessive moisture into hot oil, or attempting to load larger than recommended batch sizes can cause *"surge boiling"* and result in an overflow of **HOT** cooking oil. Use due care ... load foods slowly and observe how the hot oil reacts before continuing.

- Be sure the appliance is positioned in a stable location with the caster wheel brakes in the locked position. **DO NOT** operate appliance if not secured. Code officals in some jurisdictions may require special anchoring for this type appliance ... check local code.

- Allow the appliance to cool adequately 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.

- Prior to sale for consumption, cooked food products must be maintained at certain minimum holding temperatures in accordance with governing health regulations.

- 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

- Avoid bending the thin collector fins or breaking the fine ionizer wires of the Electronic Air Cleaner (EAC) cell. Doing so will prevent the EAC system from performing properly, and may cause the fryer to shutdown.

  After cleaning the EAC cell, **DO NOT** attempt to dry it by installing it in the hood and running the blower to force air dry it, or by heating the fryer. This could potentially damage the EAC power and control system, leading to malfunction ... not covered by the factory warranty. The EAC filter cell must air dry overnight, at ambient room temperature.

- Components exposed on the control panel surface are impact-sensitive. To avoid damage and maintain proper operation, use due care when working near the appliance with carts or rolling tables.

- The control panel contains a high-tech computer controller. *While the front control panel is liquid-resistant, it is not wash-down safe*. When cleaning, **DO NOT** spray directly with water, or other liquids.

- **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 other 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 local heath regulations regarding food service operations, and cleaning and sanitization of food service equipment.

- **NEVER** attempt to clean and reuse a *Charcoal Filter* in the hood.

- Appliance and plenum fire suppression system discharge nozzles are factory installed and positioned in a proper alignment. *DO NOT MOVE OR ADJUST NOZZLES*, **except on recommendation of a certified fire protection technician.**

- The decibel level of the Hood when operating is approximately **65 dB**.

1. Introduction

THANK YOU for purchasing the *Giles Model WOG-MP-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 the appliance should provide years of trouble-free service.

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

<u>NOTE</u>: *Due to continuing improvements and product enhancements, some illustrations shown in this Manual might not exactly depict your actual equipment.*

1.01 Construction

18 & 20-ga. high-grade stainless steel sheet metal. Heating elements - Incoloy Firebar.

1.02 Features

<u>Computer Controller</u> - 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 for **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.

<u>Built-in Oil Filtration System</u> - Completely self-contained oil filtering system. When used properly, can help extend the useful life of cooking oil. Features 1/2 hp pump; designed to perform a filter cycle within approximately five (5) minutes.

<u>PUSH-TO-START</u> power switch complies with certain code requirements *(primarily in CA)* which specify that appliances will not automatically restart after power interruptions until attended by an operator.

<u>*Ventless Hood*</u>: Integral, self-contained, *Type-1 recirculating hood*, 3-stage filtering, with electrostatic air cleaner, removes grease-laden cooking vapors and returns cleaned air into the room ... eliminates need for a conventional ventilation hood, venting to the outside.
Listed to *UL-KNKG, complies with ANSI/UL-197 & ANSI/UL-710B.*

<u>Fire Extinguishing System</u> - Self-contained, *Ansul® R-102 wet chemical fire extinguishing system* that protects unit at all times. System is factory-installed ... field set-up, testing, charging and arming must be performed by an authorized *Ansul® Distributor/Dealer (customer responsibility, NOT included with fryer purchase).*

1.03   Specifications

1.03.1 Overall Dimensions:

0" CLEARANCE TO CEILING

24.370
[619]

34.569
[878.04]

62.116
[1577.75]
CLEARANCE TO REMOVE FILT PAN

53.405
[1356.49]
DOOR OPEN

86.107
[2187.12]

37.480
[951.99]

32.554
[826.87]

TOP VIEW

FRONT VIEW

RIGHT VIEW

ELECTRICAL JUNCTION BOX

BACK VIEW

Inches [mm]
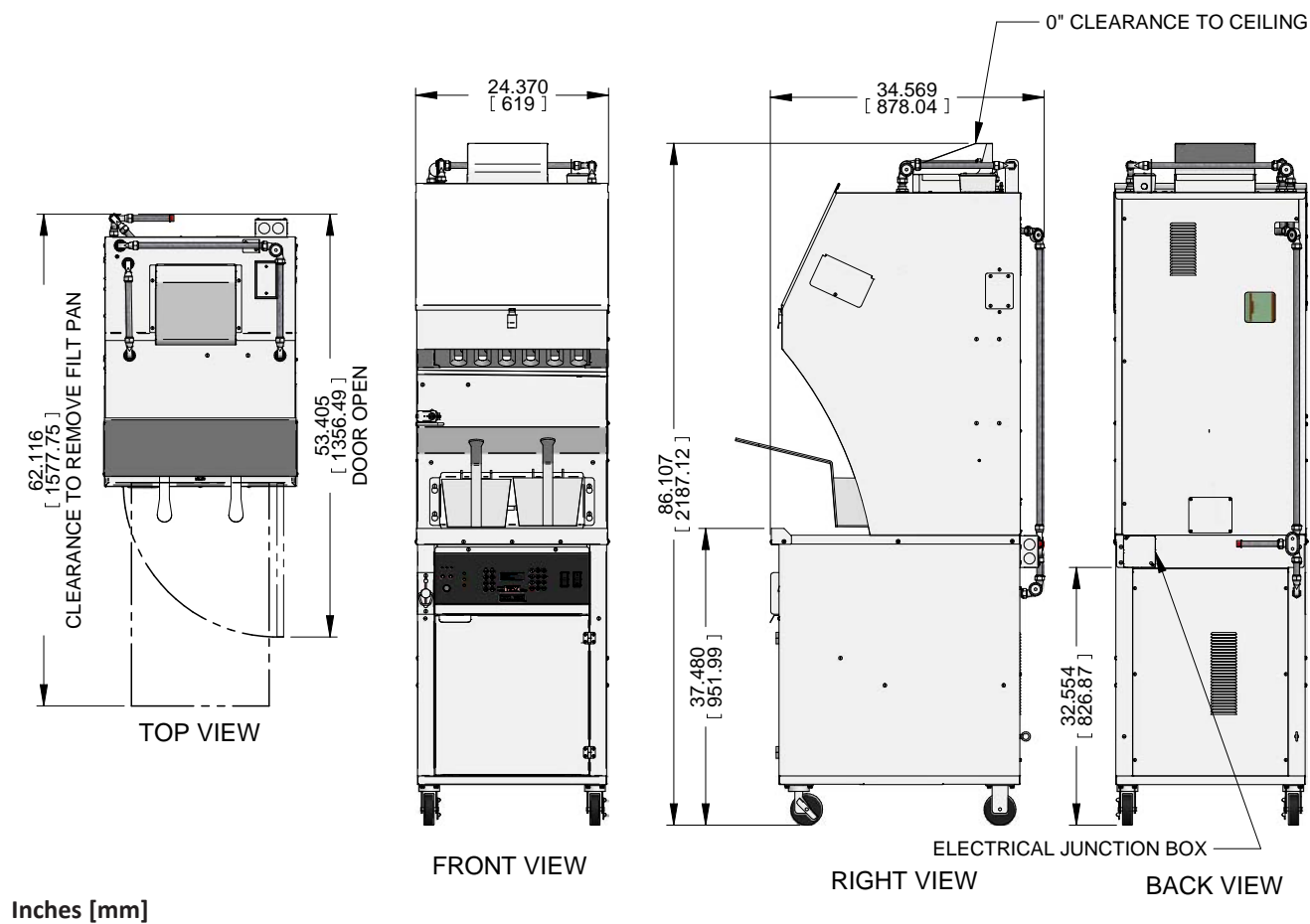
1.03.2 Agency Certifications

Listed to *UL-KNKG (-7 Canada), complies with ANSI/UL-197 & ANSI/UL-710B*

1.03.3 Baskets (2 included)

Basket Size						Volume	
Length		Width		Height		Cubic in	Cubic m
in	mm	in	mm	in	mm		
15-3/8	390.5	7-1/4	184.1	6	152.4	668.8	0.011

1.03.4 Cooking Oil Capacity

Lb	Kg	Gal	Liter
70	31.7	9.1	34.4

1.03.5 Unit Weight

Crated	Uncrated (approx)
586 lbs [265.8 kg]	495 lbs [224.5 kg]

2.   Installation

This section summarizes procedures necessary for proper equipment installation. To help avoid personal injury or equipment damage, be sure to adhere to all of these recommended procedures.

Installation expenses (material & labor) is completely the purchaser's responsibility. Generally, it is advisable to engage the services of professional commercial kitchen equipment specialists and licensed electricians to assist with the details of installation. A qualified HVAC contractor may also be required. Call Giles Technical Support @ 800.554.4537, if assistance is required.

The ventless hood is equipped with a self-contained *Ansul® R-102 wet chemical fire suppression system* which includes piping, fusible link cable conduit, nozzles, Automan release mechanism, detector link brackets, fire damper & chemical tank. Field set-up and commissioning must be completed by an authorized *Ansul Distributor/Dealer* including, but may not be limited to, installation of proper fusible detector links & cabling, filling and installing the provided wet chemical storage tank, installation of remote manual activation station, installing compressed gas discharge cartridge, testing, certifying and arming the system. *All expenses (parts & labor) necessary for field set-up is the sole responsibility of the customer and is not included with fryer purchase*.

2.01   Appliance Location

IMPORTANT!!

Before installing a *GILES* Fryer w/Integral Recirculating Ventless Hood system ensure that ...

 A. All necessary approvals have been obtained from local code authorities.

 B. The installation site complies with all specific requirements and limitations as outlined in the <u>GFSE Recirculating/Ventless Hood Approval Letter (HAL)</u> ... this document is available for review & download on the Giles website (<u>www.gfse.com</u>) on the *HOME* page, under *SUPPORT* on the *VENTLESS SUPPORT DOCUMENTS* page.

To ensure satisfactory performance of the hood system after installation, the site <u>MUST</u> comply with all minimum requirements for kitchen size (>300 sq ft), ceiling height, fresh outdoor air make-up, room air exchange rate, supplemental exhaust ventilation, clearances, and etc. as stipulated in the <u>Hood Approval Letter (HAL)</u>.

• <u>MAXIMUM</u> of 1 ventless appliance per 300 sq ft of commercial kitchen space.

• Fresh outside air make-up must be equal to a <u>MINIMUM</u> of 15 complete room air exchanges per hour.

• Giles makes no representation as to a proper design or layout of any food service establishment in which ventless hood appliances will be used. Further, Giles does not perform site inspections prior to installation of its equipment.

• NOTE: Fryer hood system produces a sound level of approximately 65 dB when in operation.

⚠ CAUTION

• *DO NOT ALTER, ADD ATTACHMENTS OR OTHERWISE MODIFY THIS EQUIPMENT.*
• *Failure to comply with installation requirements as specified by the <u>Giles Hood Approval Letter</u> will void the factory warranty.*

2.01   Appliance Location - continued

1. The appliance and surrounding area must be kept free and clear of combustible materials as 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 or maintenance.

4. Be sure that electrical service available in the intended location is a circuit that is adequately sized to power the appliance load. See ***Section 2.04***.

5. Be sure that the unit will be installed in a stable position and will not move unintentionally. The front casters have locking wheel brakes ... be sure they are locked. Code officials in some jurisdictions may require additional special anchoring to limit movement of the appliance.

6. Other considerations: the hood exhaust airflow will be **510 - 680 CFM** ... after four (4) hours of continuous frying, average temperature of exhausted air will be approximately **90°F (32°C)** ... when running the hood produces a sound level of approximately **65 dB**.

7. 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 fryer is shipped on a wooden pallet; secured with high-tensile plastic strapping and enclosed by a wooden crate framework. The entire load is wrapped with machine-applied plastic stretch film.

⚠️ **CAUTION**

- The appliance must remain in an upright position during the unpacking process.
- Exercise care when removing the wooden crate framework from around the unit.
- Unit is ***very heavy & somewhat top-heavy***.   Use extreme care, appropriate handling equipment, and/or sufficient manpower when removing appliance from pallet. The appliance should roll easily on a hard-surface floor ... ***IMPORTANT! Be aware that the appliance is top-heavy and while rolling, it can easily tip should caster wheel hit a hole, bump, or debris in the floor.***
- Failure to comply with **CAUTION** notices may result in minor to moderate injury, equipment or property damage, and possibly void the factory warranty.

IMPORTANT!

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

2.02 Unpacking - continued

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 accessories will be packed inside the fryer cabinet and in the fry vat ... secure all of these items in a safe place for use later.

   IMPORTANT: The suppressant chemical storage tank for the Ansul system is packed in a separate carton which will be secured somewhere on the unit *(check on top of the fryer hood)*. **This tank will be required for final field set-up of the fire extinguishing system ... secure it and keep in a safe place.**

2. Use appropriate tools to loosen and remove the wooden frame crate from around the unit.

3. Carefully remove the appliance from the shipping pallet. The unit is very heavy *(approx. 500 lbs [227 kg])*. Use great care when lifting or 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 damages to the unit caused by improper use of material handling equipment or poor work practices, nor for personal injuries or property damage which may be incurred during installation of this equipment. Installation is 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 licensed electrician, or other qualified service technician, prior to installation to ensure that electrical circuits are of sufficient rating for the appliance load.**

- *WOG-MP-VH Fryers* are manufactured for the various voltage/Hz/phase shown in *Table 2.04* below. Check the *serial/data label* inside the cabinet or on the rear panel to determine the proper electrical service required for the fryer.

2.04   Electrical Specifications

Voltage	Phase	Hz	Watts	Amps	Circuit Breaker Required
208	3	60	20,400	58	75
240	3	60	20,400	50	65

2.05   Electrical Connections

> **NOTE:**
> Electrical installation materials (breakers, conduit, fittings, wire, etc.) and labor shall be supplied by the customer. Work should be performed by a qualified professional electrical contactor.
>
> Installation must comply with all local code requirements. Giles is not responsible for code compliance with regard to installation and use of this appliance.

Power Connection:

1. As needed, install appropriate circuit breaker(s) in main electrical panel. See *Section 2.04*.

2. **Recommend** that a disconnect switch box be installed between main panel and fryer.

3. Connect suitable sized flexible conduit from breaker panel (or disconnect) to the Fryer. Remove service box cover on rear of fryer and attach conduit to box with suitable fittings. Allow enough length so that the appliance can be moved easily for cleaning and servicing. See *Section 2.05.1, Routing Conduit*.

4. Connect an appropriate ground wire between the ground lug and a proper earth ground.

5. Pull the appropriately sized power supply wires from the breaker panel (or disconnect) through conduit to junction box.

6. Connect power supply wires to the fryer power leads in junction box with suitable sized wire nuts ... throughly wrap connections with heavy-duty electrical tape and re-install box cover.

Fire Alarm Connection:

This connection will tie the fryer fire suppression system activation switch into the building fire alarm system to provide an indication of fire extinguisher activation.

1. Remove cover on tie-In box located atop the fryer hood.

2. Route appropriately sized flexible conduit and wire from the appliance to the building's fire alarm control panel. Allow enough conduit and wire length so that the appliance can be accessed for servicing and cleaning.

3. This connection to the alarm system must be performed and tested by an authorized fire protection company.

4. Reinstall tie-In box cover.

2.05.1   Routing Conduit

Fire Alarm Tie-In Box

Building Fire Alarm

*Flexible Conduit

Service Box

Main Circuit
Breaker Panel

Flexible Conduit

Conduit Connector
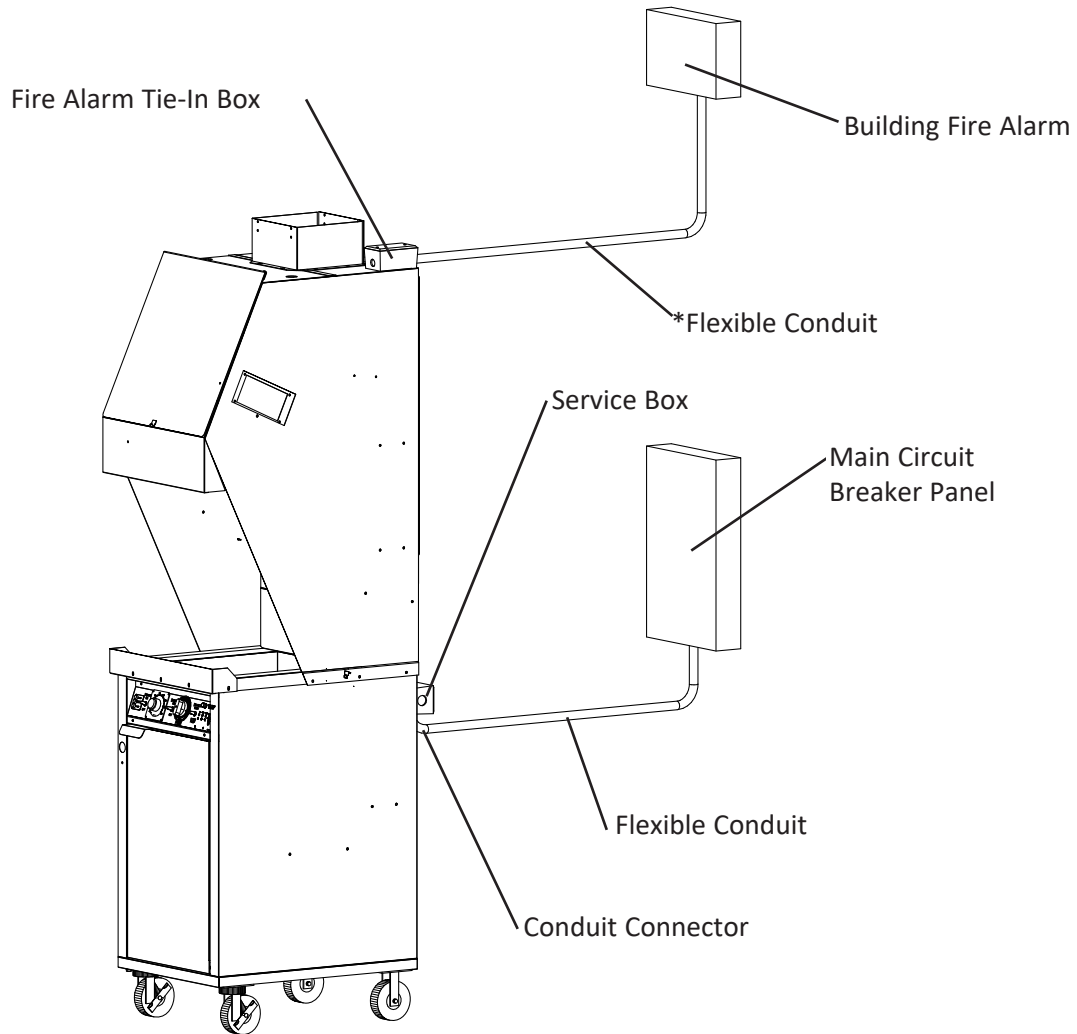
2.06   Ventless Hood Clearance

The integral fryer hood is equipped with an exhaust diverter, which deflects recirculated air to the sides and rear. This allows for *zero [0"]* clearance from the top of the diverter stack to the ceiling. Some clearance is recommended *(3 - 6" [76 - 152 mm])* to allow for ease of future movement, as needed.

2.07   Ventless Hood Fire Suppression System

The fire suppression system built into the ventless hood section is the **Ansul® R-102 Restaurant Fire Suppression System** *(UL-197 listed)*. The system is designed and listed to provide continuous fire protection for the fryer & hood. It is a mechanically activated system which automatically provides protection against accidental oil fire. System is self-contained, including piping, discharge nozzles (appliance/plenum), fusible link brackets, fusible link cable conduit, Automan release mechanism, fire damper, 1-1/2 gal. wet chemical suppressant tank and a built-in manual activation station.

Final field set-up and commissioning of the system _must_ be performed by an authorized ANSUL® agent in accordance with the appliance's listing and shall include charging with suppressant chemical, installation of fusible links + cable, installing the compressed gas firing cartridge, testing, certifying and arming the system. Fire codes in most jurisdictions require installation of an additional, remotely located, manual activation pull station.

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

All expenses associated with field set-up and commissioning are NOT included with purchase and are the sole responsibility of the purchaser.

2.08   Fire Suppression Detector Link & Gas Cartridge Locations

Fusible Link 286° F
Installed at Factory

Fusible Link 165° F
Supplied & Installed by Ansul

LT-20 R Cartridge
Supplied & Installed by Ansul

Fusible Link 135° F
Supplied & Installed by Ansul

Installation

WOG-MP-VH
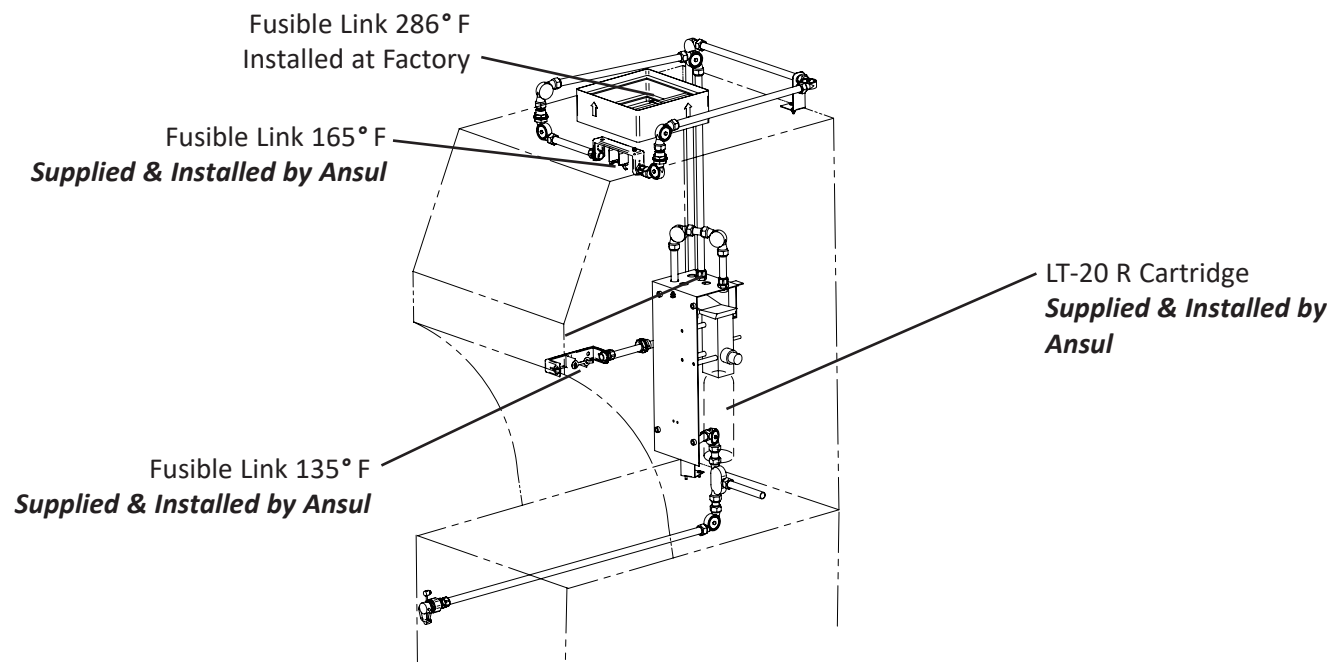
2.09   Fire Suppression Discharge Nozzle & Tank Locations

Nozzles have been factory installed and aligned in the proper operating position. **DO NOT MOVE OR ADJUST.**

Plenum Nozzle
ANSUL, 1/2-N Flow

Plenum Nozzle
ANSUL, 1/2-N Flow

Appliance Nozzle
ANSUL, 1/2-N Flow

Appliance Nozzle
ANSUL, 1/2-Flow

Tank, 1-1/2 Gallon
Giles P/N 40811
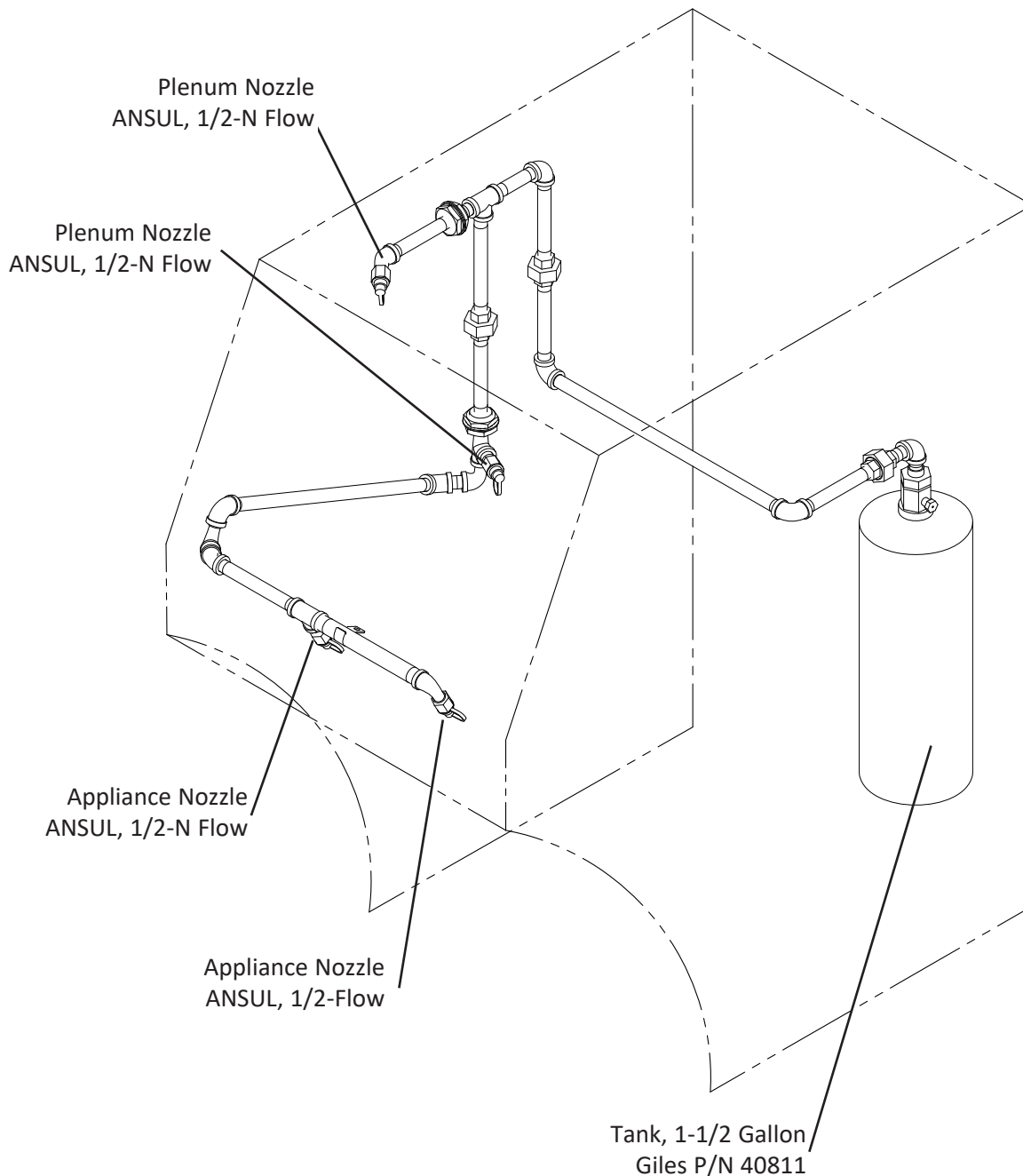
2.10   Finalizing Fryer Installation

Every effort is made to ensure that new *GILES fryers* are in perfect operating condition when installed properly ... all have passed rigorous quality inspection & testing prior to shipment. After installation is completed, to ensure that the unit has been properly installed and will operate as expected when placed into service, we recommend that the following steps be performed to check the basic functionality of systems, and to prepare the appliance for first use.

> **CAUTION**
>
> Before proceeding, please refer to the overview in *Section 3* and become familiar with controls & systems and their function. After reading and fully understanding that information, perform the following steps precisely to avoid possible equipment damage.

BEFORE BEGINNING:

- As needed, remove *baskets, basket support rack and filter pan* from the fryer.
- On the control panel, set **POWER** and **SELECTOR** switches in the **[OFF]** position.
- Inside cabinet, confirm that *drain valve handle* is in **[CLOSED]** position (horizontal).
- **IMPORTANT!** Be sure that all hood *filters* are properly installed, and that the *filter access cover* is in place and latched ... fryer will <u>not</u> power-up if cover is missing or ajar. Missing or improperly aligned filters will also cause errors/alarms, which may prevent some systems from operating.
- If any ot the following tests fail to produce indicated results, consult **Section 5, Troubleshooting**, or contact **GILES Technical Service at 800.554.4537** for assistance.

2.10.1   Power Test

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

1. Confirm that circuit breaker supplying power to unit is ON. If a *disconnect switch* is installed between the main panel and fryer, be sure that it is also in the ON position.

2. Place **POWER** switch in the **[ON]** position. The green **POWER** light will illuminate and the hood blower 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 2.10.2**.

If any of the following occur, refer to **Section 6.01, Troubleshooting Procedures** ...

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

2.10.2   Heating Test

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

⚠ **WARNING**	When energized, heating elements quickly become extremely hot! Contact with unprotected skin can cause in severe burn injuries.
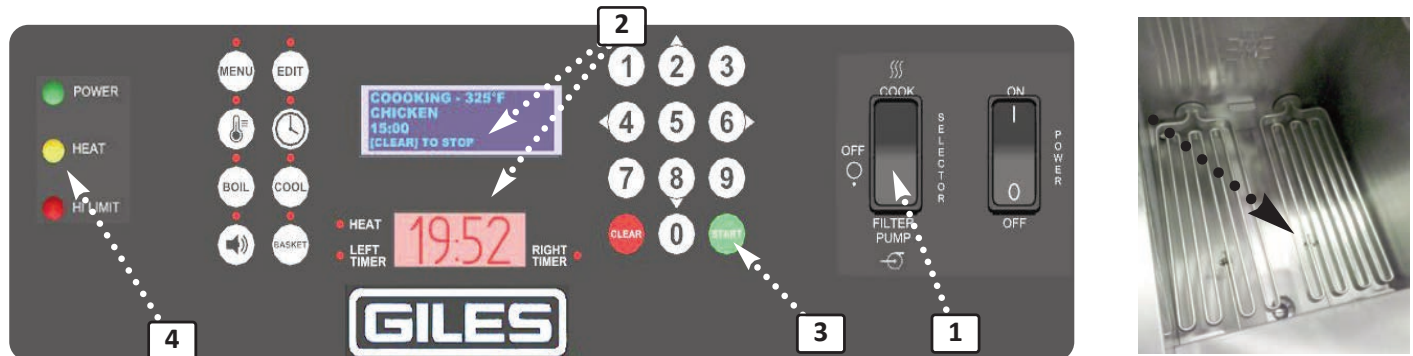
1. Confirm that the **SELECTOR** switch ① is in the **[OFF]** position and *drain valve handle* inside cabinet is completely closed.

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

3. **POWER** switch remained ON after *Power Test* is done ... the controller display screens 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* ... small red **HEAT** indicator beside the *lower screen* will turn ON and the real-time temperature is displayed. The control panel amber **HEAT** light ④ should *NOT* turn ON yet.

5. Place **SELECTOR** switch ① in the **[COOK]** position. The amber **HEAT** light ④ should now turn ON. Leave switch in **[COOK]** position *NO MORE THAN 15 SECONDS*, then return to the **[OFF]** center position.

6. The moisture on elements should quickly dry and heat should be felt rising from the vat.

    ⚠ *DO NOT TOUCH HEATING ELEMENTS!*

    If any of the following occur, refer to *Section 6.01, Troubleshooting Procedures* ... else proceed to *Section 2.10.3*

    • Moisture does not dry fairly rapidly**.**
    • No heating is detected.

NOTE: During this test, if the amber HEAT light turns OFF, an alarm sounds and the upper controller screen shows message "ERROR - MAX ELEMENT TEMP", the elements have energized properly ... return SELECTOR switch to [OFF] and proceed to Section 2.10.3.

2.10.3   Pump Function Test

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

1. If necessary, disconnect the *filter pan hose* from the fryer coupling ① (remove the pan if desired).

2. Place the *pump diverter valve* handle ② in the **[OIL TO FRYER]** position (vertical).

3. Firmly press the palm of your hand over the *filter pan coupling* opening ①. While covering the opening, place the **SELECTOR** switch ③ in the **[FILTER PUMP]** position ... pump should start running. It is operating properly if you feel suction ... return switch to **[OFF]. *ONLY allow pump to run long enough to check for suction*.

   If any of the following occur, refer to **Section 6.01, Troubleshooting Procedures** ... else proceed to **Section 2.10.4**

   • Pump motor does not start.
   • Motor starts, stops abruptly & overload trips.
   • Suction is not felt**.**
   • Air blowing out at coupling.
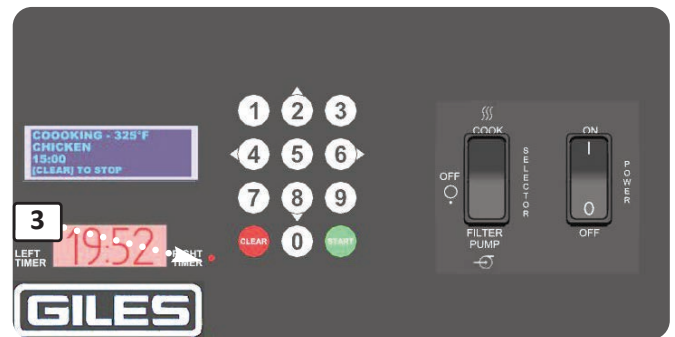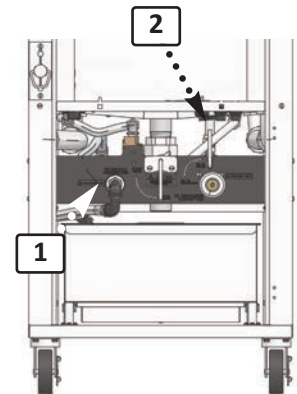
2.10.4   Optional KITCHENTRAC™ Remote Equipment Monitoring

If your new equipment is factory-equipped with *optional Giles' KITCHENTRAC™* remote monitoring, an account must first be created before the feature can be used. Payment of a monthly server hosting fee for *each controller monitored* is required to use the service.

After appliance installation is complete and the account has been created, the appliance controller must be connected to the **KITCHENTRAC™** server via the establishment's local *wifi network*. A wireless router located within range of the monitored appliance and providing a continuous open connection to the internet is required.

A detailed **WiFi Connection Manual (Form #66313)** should have been packed with the unit. Before the monitoring service is active, the steps outlined must be completed. **Appendix A** in the back of this manual also explains the connection & paring process.

Once the connection process has been completed, you will be able to monitor appliance performance, productivity, menu sales trends, operating status, etc. Access the available analytics by simply logging-in to the **KitchenTrac™** website from any computer or remote device (smart-phone, laptop, or tablet).

2.10.5   Initial Fryer Cleaning

IMPORTANT!

Before using the appliance for the first time, perform the **Boil-Out Procedure** to remove dirt/debris that may have accumulated during warehousing/shipment and/or residue which may remain from manufacturing processes. Details of the **Boil-Out Procedure** are found in **Section 5.01**.

- Disassemble and thoroughly clean all of the filter pan parts to remove residue which may remain from manufacturing processes, or dirt/debris that may have accumulated during warehousing and shipment. For details, see **Section 5.02, Cleaning Filter Pan & Refreshing Filter Media after Boil-out**.

- Wash all accessory items received with the fryer (baskets, basket vat rack, basket hanger bracket, utensils, tools, etc.) in warm soapy water, rinse and allow to dry completely.

- Inspect unit for adhesive plastic film which may remain on sheet metal surfaces. Some of this film is typically left in place to protect surface finish 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.**

Fryer installation/preparation is now be complete ... fryer should be ready for cooking, refer **Fryer Operation, Section 5**.

3. Overview

The following section gives a brief overview of the components, features, and accessories of the *Giles Model WOG-MP-VH Electric Ventless Fryer*. Please review this section carefully before attempting to operate the new appliance.

Ventless Hood
Section 3.05

Cooking Vat
Section 3.01

Control Panel
Section 3.02

Lower Cabinet Area
Section 3.02
with
Filter Pan Assembly
Section 3.03

3.01   Cooking Vat

* Hidden

3.01 Cooking Vat

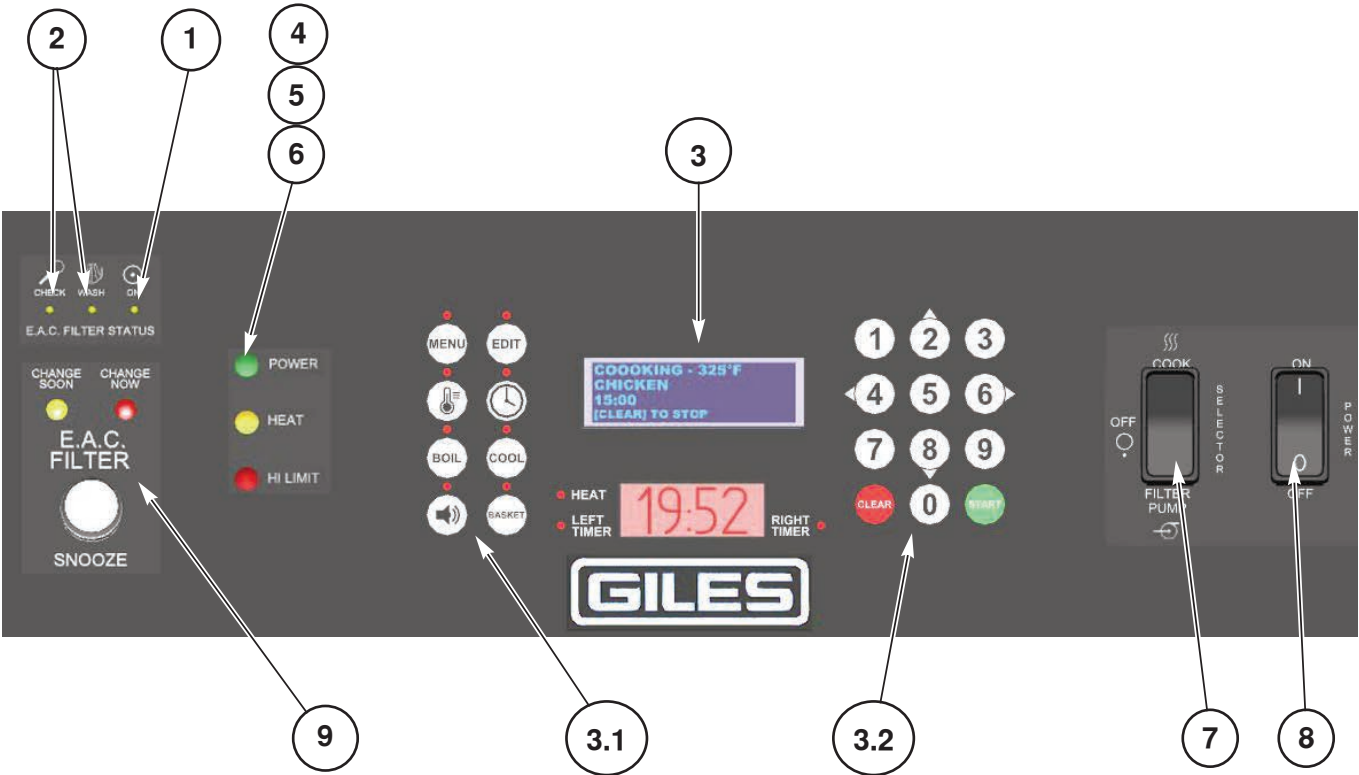| Item	Description	Function
1	Heating Elements	Heats cooking oil to the set cooking temperature. Heat will ON & OFF while controller maintains setpoint temperature.
*2	Hi-Limit Temperature Probe	Safety thermostat sensor ... if cooking oil temperature exceeds the high-limit setting of the safety thermostat, power for the heating elements is shutdown and a red hi-limit warning light on control panel turns ON. This indicates of a temperature control malfunction. **DO NOT CONTINUE OPERATING THE FRYER WHEN THIS OCCURS ... CALL FOR SERVICE**.
*3	Variable Temperature Probe	Transmits actual cooking oil temperature to controller so that it can regulate temperature to the setpoint.
4	Oil Return Discharge	Cooking oil pumped back to vat from the filter pan during the oil filtration process is discharged through this port.
5	Basket Hanger	Holds cook baskets for loading of product and for draining product after cooking. Hanger rack is easily removed, without tools, for cleaning.
6	Cook Basket	Contains product for cooking.
7	Basket Rack	Cook baskets rest on rack while cooking.
8	Add Oil Probe	Detects oil temperature at the ADD level mark. A low oil level in vat will cause the temp differential sensed between this probe and the *Element Temp Probe* to be too high ... the controller will issue a LOW OIL alarm and shutdown heating elements until oil is added. **THIS IS A FIRE SAFETY FEATURE**
*9	Element Temp Probe	Attached to heating element to sense actual temperature of the element. Transmits temp to controller for the purpose of monitoring for various error & alarm conditions.

* Hidden

3.02 Control Panel

3.02   Control Panel

| Item	Description	Function
1	E.A.C. Status **[ON]**	Turns ON to indicate that the *Electronic Air Cleaner (E.A.C.)* system is powered. When the system is functioning properly, this will be the **ONLY** status light illuminated.
2	E.A.C. Status **[CHECK - WASH]**	If either of these lights turn ON, the E.A.C. system has stopped functioning to clean the grease-laden vapor from the air. **WASH** - indicates collector fins are excessively dirty, cell not making good contact, cell not positioned properly, too many wires missing from cell, cell is shorted, etc. Approx. 2 minutes after **WASH** light turns ON, beeping alarm sounds and power to the heating elements will be shutdown. **CHECK** - indicates a problem that requires attention, such as moisture on collector fins, broken insulator, etc. No alarm sounds and heating elements will not shutdown. If no status lights turn ON when powered up, the power supply or other components may have failed ... call for service. *IMPORTANT! Do not rely on WASH light as a signal for routine cleaning; the E.A.C. cell must be cleaned <u>daily</u> to maintain peak performance.*
3	Computer Controller	Monitors and controls the appliance ... oil temperature, cook time, etc. Storage for up to 50 programmable menu item cook setting presets. Upper *blue graphic screen* displays active settings, instructions & messages ... Lower *red graphic screen* displays actual temp readings, error codes, certain status messages, etc.
3.1	Function Keys	Use to activate various controller functions.
3.2	Controller Keypad	Use to enter settings & values ... START & CANCEL keys for functions. The **[2] - [4] - [6] - [8]** keys serve as arrow keys for navigating screens & making selections.
4	**POWER** Light	The green light is ON whenever the **POWER** switch is in the **[ON]** position.
5	**HEAT** Light	This amber indicator light will be ON when the controller is energizing the heating elements. The light cycles ON and OFF during normal operation as cooking oil temperature is regulated at setpoint.
6	**HI-LIMIT** Light	The red indicator turns ON to signal that an excessive heating has caused power to the heating elements to be turned OFF by the safety thermostat. *Should this light come ON, discontinue cooking until the cause is determined. Service may be required.*
7	Selector Switch	This 3-position switch selects operational mode ... **[COOK] - [OFF]** - **[FILTER PUMP]**. Heating elements will only operate when switch is in **[COOK]** position. Placing switch in the **[FILTER PUMP]** position turns ON the filter system pump when filtering oil or removing waste oil from fryer.
8	Power Switch	Main power ON/OFF switch. Place switch in the **[ON]** position for operation.
9	E.A.C. Cleaning Timer • **CHANGE SOON** (Yellow) • **CHANGE NOW** (Red) • **SNOOZE**	This timer feature helps users maintain a timely routine for cleaning the E.A.C. collector cell. Diligent cleaning of the cell is essential for maintaining optimum performance of the system. *Giles strongly recommends DAILY cleaning.* • **CHANGE SOON** - light turns ON when the timer enters **WARNING** mode, notifying operator that the cell must be cleaned during the next *24 hours*. • **CHANGE NOW -** light turns ON when the timer has entered **TIME OUT** mode. An alarm sounds and fryer is disabled until the cell is cleaned *(or exchanged with a clean standby cell)*. **SNOOZE Button -** Pressing the button after **TIME OUT** occurs, returns timer to **WARNING** mode, allowing continued operation for *2 hours*. *SNOOZE can be used twice, after which the fryer is locked-out until EAC service is performed.*

3.03   Lower Cabinet - Inside
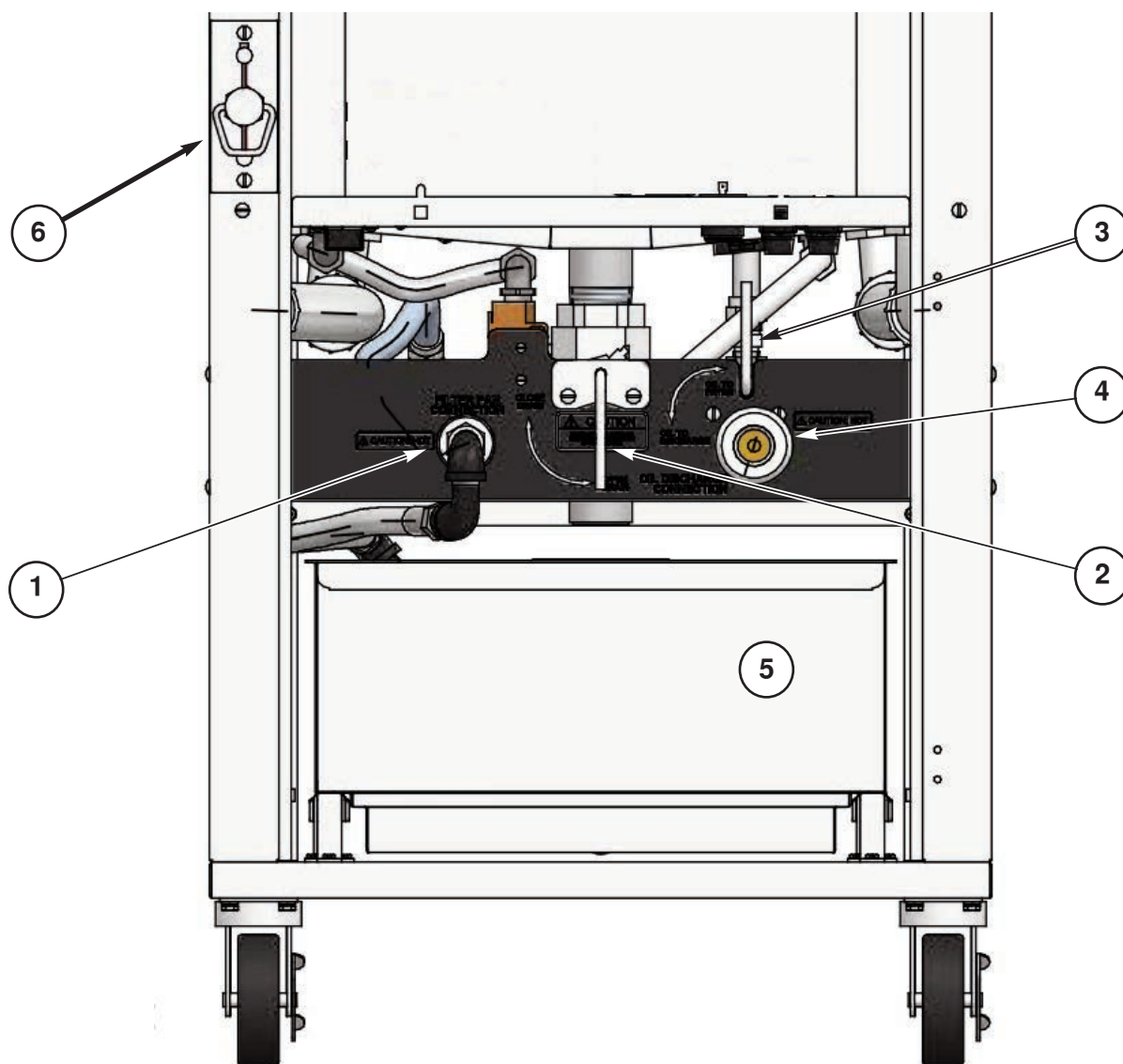
* Hidden

3.03   Lower Cabinet - Inside

Item	Description	Function
1	Filter Pan Hose Coupling	Quick-coupling connects the filter pan hose to the fryer on-board oil filtration system.
2	Drain Valve Handle	Operates the cook vat drain valve. Always be sure the valve is completely closed before filling vat with cooking oil *(or water for boil-out procedure)*. **IMPORTANT! The heating elements will NOT heat unless the valve is completely closed and will TURN OFF should valve be opened while Selector Switch is in the [COOK] position.**
3	Diverter Valve Handle	Operates the pump discharge diverter valve. Directs filter pump output to either the cook vat or to the waste oil discharge hose outlet.
4	Oil Discharge Hose Coupling	Quick-coupling connects the *waste oil discharge hose* to the fryer filter system. When the *diverter valve* is set to direct pump output to the waste oil discharge hose, waste oil will be delivered through the hose for disposal.
5	Filter Pan	See **Section 3.04**.
6	Built-in Fire Extinguisher Manual Activation Pull	In case of an oil fire in the vat, pulling the manual pull before it becomes too large will activate the fire extinguishing system before automatic activation. *Most fire codes will require installation of an additional manual pull station in a remote location in a path of egress from the area.*

* Hidden

3.04   Filter Pan Assembly
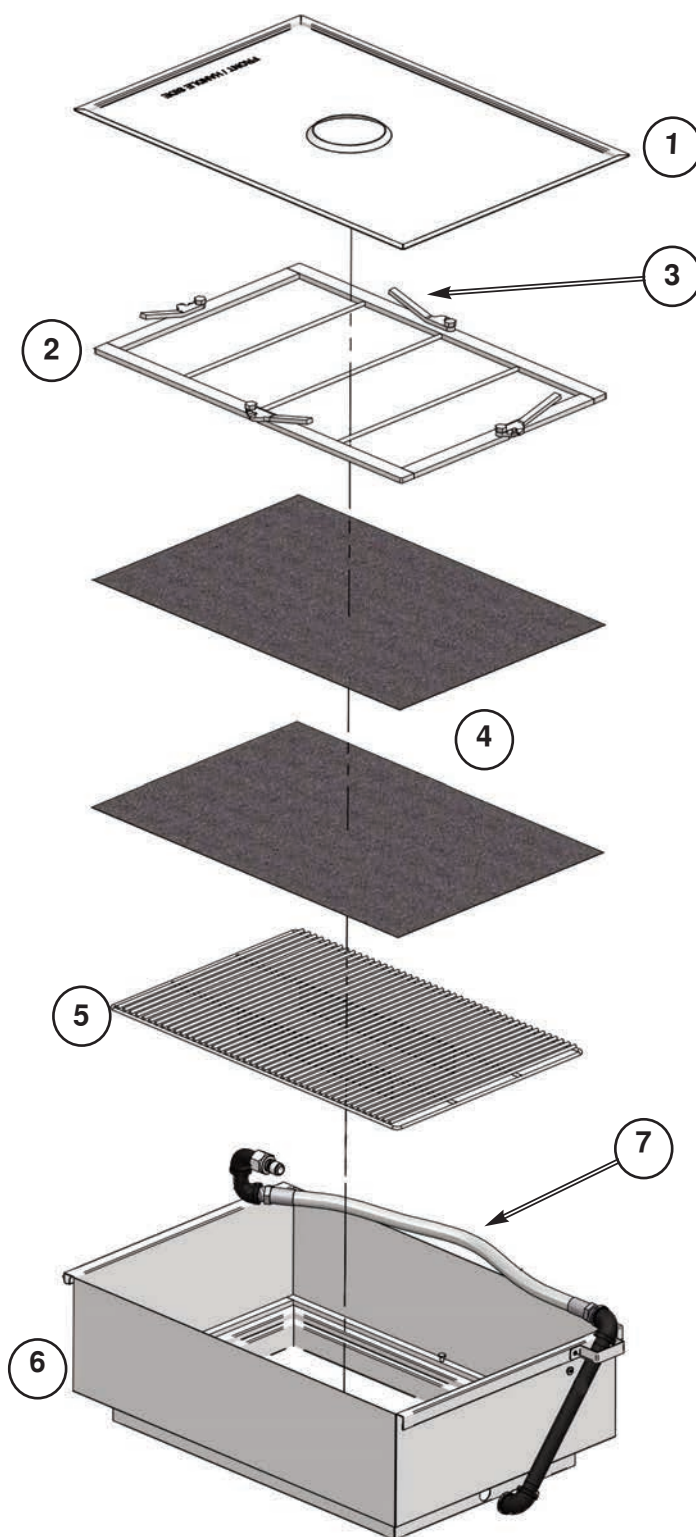
3.04   Filter Pan Assembly

> **⚠ WARNING** Never remove the filter pan while it contains hot cooking oil. Spillage and/or burn injury are possible.

> **⚠ CAUTION**
>
> • Always wear personal thermal protection, such as gloves or oven mitts, when handling filter pan parts. They can become very HOT during normal operations!
>
> • Never drain boil-out degreasing cleaner solution into the filter pan. It can be corrosive and will damage filter pan parts as well as the filter pump.

Item	Description	Function
1	Filter Pan Cover	Lays atop the filter pan to help contain splash and splatter as oil is being drained from the vat. Consistent use of this cover can help keep the cabinet interior cleaner. Cover has a containment curb to help prevent any liquid oil from draining over edge of pan.
2	Hold-Down Frame	Holds the filter media in place and creates good suction seal for the filter pump.
3	Hold Down Frame Levers	Engage the studs on the pan frame to secure the frame tightly against the filter media.
4	Filter Paper (2 sheets required)	Disposable paper filter media ... filters sediment and cooking residue from the cooking oil during a filter cycle. Two (2) sheets required for proper operation.
5	Filter Pan Screen	Ribbed screen supports the filter media in the pan to allow proper filtration.
6	Filter Pan	Collects and contains cooking oil drained from the cook vat during the filtering process. It is easily removable for cleaning and refreshing of filter media.
7	Filter Pan Hose	Connects the filter pan assembly to the fryer's on-board filtration system. Hose must be disconnected before the pan can be removed from the unit.

* Not Shown

3.05   Ventless Hood

Item	Description	Function
*1	Hood Filter Cover	Covers the filter chamber/plenum area ... easily removed for access to the E.A.C. collector cell and charcoal filter. **IMPORTANT! This cover must be in place and securely latched before the appliance will operate.**
2	Charcoal Filter	_Helps control_ cooking aromas generated when cooking. It should be replaced every 30 to 40 days, depending on usage. **IMPORTANT! NEVER attempt to clean and reuse a charcoal filter ... it is a consumable item and must be replaced**. Giles recommends keeping a standby filter on-hand for quick exchange when needed! **NOTE: No filter effectively removes all odor.**
3	E.A.C. Collector Cell	The E.A.C. system is an electronic air cleaner which removes grease-laden vapor and smoke generated during cooking. **IMPORTANT: To maintain peak air cleaning performance, Giles strongly recommends that the collector cell must be cleaned daily, as described in subsequent sections.** ⚠ WARNING Sharp edges Watch your fingers
4	Baffle Filter	The first stage of the air cleaning system, capturing and collecting larger grease particulate. It is easily removed for daily cleaning. **To prevent possible contact with electrically energized parts and avoid electrical shock, NEVER remove the filter while the appliance is in operation.** ⚠ WARNING Sharp edges Watch your fingers
5	Grease Drip Cup	Collects grease condensate generated at the baffle filter. The drip cup, as well as the gutter channel leading to it, should be checked regularly and cleaned, as needed.
6	Grease Drip Cup Safety Pin	Safeguard to prevent the drip cup from accidentally falling from the holding bracket.
7	Exhaust Stack Diverter	Located atop of the hood unit ... the diverter directs exhaust air to the sides and rear, allowing the appliance to operate with (0") clearance above top of the diverter. Some clearance is suggested for ease of maneuverability, if needed. A factory-installed fire damper is located inside the diverter. **DO NOT** obstruct the area around the diverter openings ... hood performance will be reduced.

* Not Shown

3.06   Accessory Items Included

Part	Description/Part Number	Function
	Kettle Drain Brush P/N 71025	Use to clear crumbs & clean out the fry vat drain and valve.
	Stirring Utensil P/N 77775	Use to stir oil as it is heating to help achieve even & thorough heating and to agitate product as it cooks.
	Pot/Utility Brush P/N 71100	Use to clean cook vat sides, heating elements and filter pan.
	Crumb Shovel P/N 30059	Use to remove filter sediment from the surface of filter media in the filter pan after an oil filtration process is complete.

3.06   Accessory Items Included

Part	Description/Part Number	Function
	L- Shaped Brush P/N 73233	Use to clean between and underneath the heating elements.
	Oil Discharge Hose P/N 30051	Use to remove waste cooking oil from fryer for disposal. **WARNING**: *DO NOT USE TO WASH DOWN THE COOKING VAT!!*
	(1) Sample Can Foaming Crystal Cleaner/Degreaser **P/N 41510** **12-count Case** **NSF approved**	Spray foam degreaser for easy and effective cleaning the EAC collector cell and other surfaces. **This is a GILES recommended cleaner.** It is readily available through *Giles* dealers, on-line distributors, as well as many nationwide retail outlets.

3.07   Accessory Items Not Included - sold separately

Part	Description/Part Number	Function
	Filter Paper P/N 60819	Filter media to be placed in the filter pan for filtering the cooking oil.
	Filter Powder P/N 72004	Filter aid product to be added into the filter pan during the filtering cycle to help remove soluble impurities and recondition cooking oil.
	Fryer Boil-Out P/N 72003	Mix with water in the vat, then heat to 200°F to clean and degrease the cook vat.

3.07 Accessory Items Not Included - sold separately

Part	Description/Part Number	Function
	Giles Oil Caddy P/N 79187	A portable oil disposal container with a capacity of 80-lbs of waste cooking oil. *Note: For use with filtered, warm oil only ... no crumbs or debris.*

4. Fryer Operation

The model **WOG-MP-VH** is multi-purpose, electric fryer with an *integral ventless recirculating hood.* It has capacity for 70-lbs of liquid frying shortening, a dual-timer computer controller, an on-board oil filtration system, and a self-contained fire suppression system for the hood. The following sections explain various procedures and processes to insure proper and safe operation. Please review this information thoroughly before attempting to use the appliance,

⚠ DANGER

- Turn off appliance power switch and the supply power circuit breaker at electrical panel *(or remove plug from wall receptacle)* before cleaning or servicing the appliance.

- **DO NOT** wash down the appliance with water spray, or any other 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 (or ALLOW OTHERS to), stand or step onto the top of the appliance*. Cooking oil in the fryer can be *EXTREMELY HOT (excess of 330°F [166°C]).* Bodily contact will cause an 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 could result in serious injury, even death; damage to equipment and/or property and will void the factory warranty.

⚠ CAUTION

- Be sure the appliance is positioned in a stable, safe, location with front caster wheel 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 Overview

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 various controller settings. The [**2, 4, 6 & 8**] keys are used as **[ARROW KEYS]** to make selections, navigate lists and move the cursor. **[2 & 8] = UP/DOWN ... [4** & **6] = LEFT/RIGHT**. The keys will illuminate when they are active.

[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* to change or create new menu item preset settings.

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* & *BOIL OUT TIME* settings specified in *User Settings*. Default = *200°F* & *30 mins*.

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

ALARM Reset Key: Pressing this key silences the Controller alarm and acknowledges certain status messages.

BASKET Key: *This key is inactive on the WOG-MP-VH fryer*.

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

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

[HEAT] indicator turns on when controller signals to energize heating elements. **NOTE:** The elements will not actually heat until control panel *selector switch* is placed in the **[COOK]** position.

[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 will be shown on the *upper display* to help guide you the through various processes and functions. Certain controller keys and indicator lights will illuminate when they are active for use.

- **POWER UP:**

  Place **POWER** switch in **[ON]** position. Controller starts up, alarm tone sounds and the message ***"POWER FAILURE [PRESS START TO PREHEAT]"*** is shown on the *upper display*. <u>*This is normal*</u> ... it is a programmed 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 control panel **SELECTOR** switch is in the **[COOK]** position and the controller temperature setpoint is higher than actual oil temperature, heating elements will turn ON and cooking oil will begin heating.

  ⚠️ ***CAUTION! <u>DO NOT place SELECTOR switch in [COOK] position unless vat is filled to the FULL level with cooking oil (or water).</u>***

- **PREHEAT:**

  During **PREHEAT** cycle, real-time actual oil temperature is displayed on the *lower display*. When oil reaches the programmed setpoint, alarm sounds, *upper display* shows the message ***"ALARM - STIR OIL"***. Press the **[ALARM]** key and use an appropriate utensil, such as the provided ***stirring utensil***, to vigorously stir oil in the vat. 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 ensure a more consistent temperature throughout the total volume of oil, which leads 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* changes to show current controller temperature setpoint and the cook settings of the last load cooked are shown on the *upper display*.

  While in **PREHEAT** or **READY** state, you can change cook settings by selecting a different *Menu Item Preset*, see *Section 5.01.5.2, Selecting a Menu Preset* **-- OR --** you can manually input different settings (time and/or temp), see *Section 5.01.3, Setting the Cooking Temperature & Section 5.01.4, Manually Setting the Cook Time*.

  NOTE: If PASSCODE ENABLE parameter is set to ON, user <u>cannot</u> manually set a cook time without first entering the proper password. This lockout feature provides management control of cooking processes.

-

- **START:**

  Current active settings *(preset or manual),* are shown on the *upper display* for each basket. To start a cooking cycle press the **[START}** key + select side: **[4] = Left, [6] = Right, [5] = Both** ... timer begins countdown of cooking time.
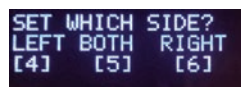
4.01.3 Setting the Cooking Temperature

The cooking temperature setpoint must be manually input ... programmable *menu item presets do not include temperature settings*.

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

Press the
[TEMP] key

ENTER COOK TEMP
[TEMP] ACTUAL TEMP

Use keypad to
enter cooking
temperature
setpoint (°F).
Ex: 325 = 325°F

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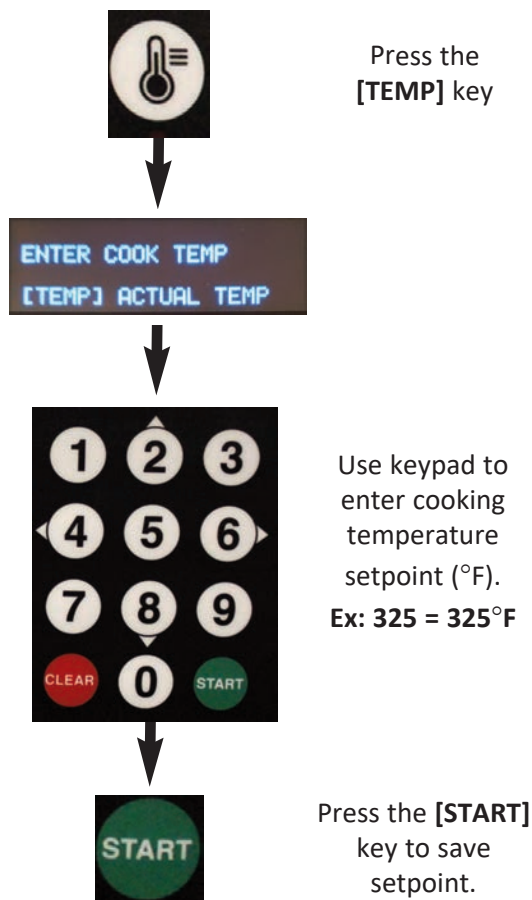
- If actual oil temperature is lower than the entered setpoint, controller immediately enters *PREHEAT* mode *(small red **HEAT** indicator on controller turns ON)*. Heating elements will **NOT** actually turn ON until the **SELECTOR switch on control panel is placed in the [COOK] position**. At that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

    ⚠️ *CAUTION! DO NOT place SELECTOR switch in [COOK] 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*. 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 5.01.8*.

4.01.4   Manually Setting the Cook Time

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

IMPORTANT! If the **PASSCODE ENABLE** setting is set to **ON** in user settings, you ***cannot*** enter a cooking time unless you first enter a password. You may still choose a cooking preset from the programmed selections without the password, see *Section 4.01.5*.

Press the
[CLOCK] key

ENTER COOK TIME
MM:SS

Use keypad to enter Cook
Time (mm:ss).
Ex: 1530 = 15:30

Press the
[START] key.

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

Use keypad to select Timer to set
[4]=Left [5]=Both [6]=Right
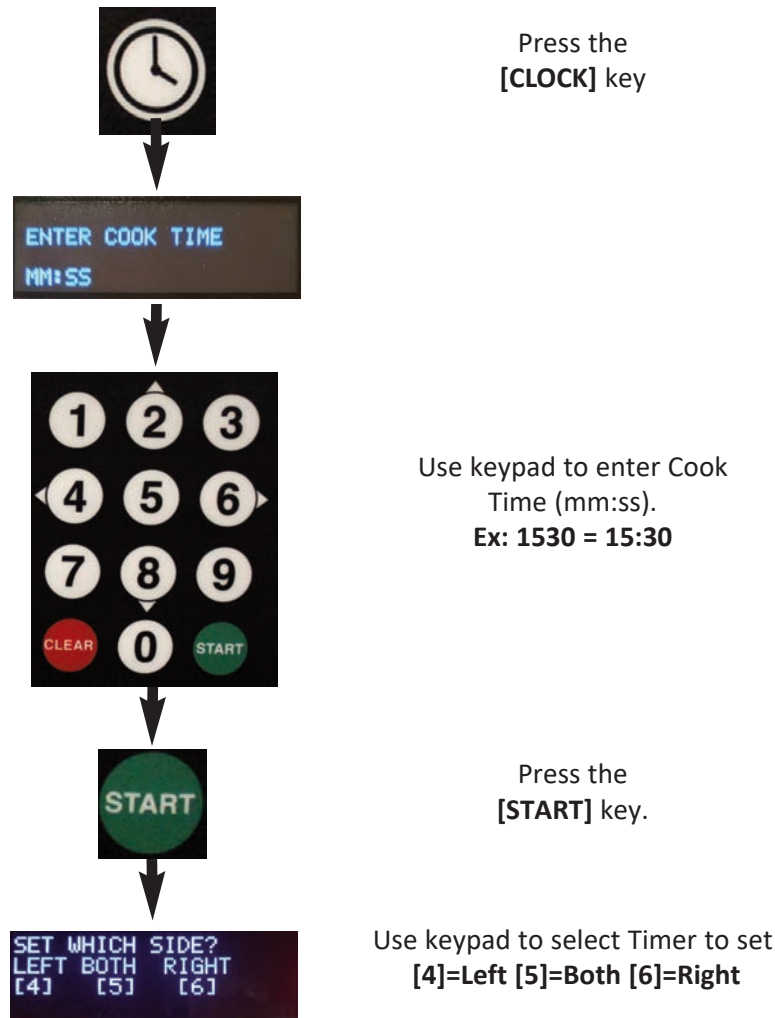
Unless BOTH is selected, you can repeat the process to set a different time for the other basket.

NOTE: *Menu presets* include *menu item names* which will be displayed in the *upper display* when selected. When a manually input cooking time is use, **MANUAL** is displayed instead of an item name.

READY   75°F
MANUAL IBONE-IN CH
12:00 I 13:00
[START] TO COOK

4.01.5   Working with Menu Item Presets

> **NOTE:**
> Cooking presets stored in the fryer controller ___do not___ include cooking temperature settings. Temp setting is always input manually before cooking ... see *Section 5.01.3*.

Cooking 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 user setting for the **STIR ALARM** feature for the item**.** Factory default = **[NORMAL] =** the feature functions according to the user setting.
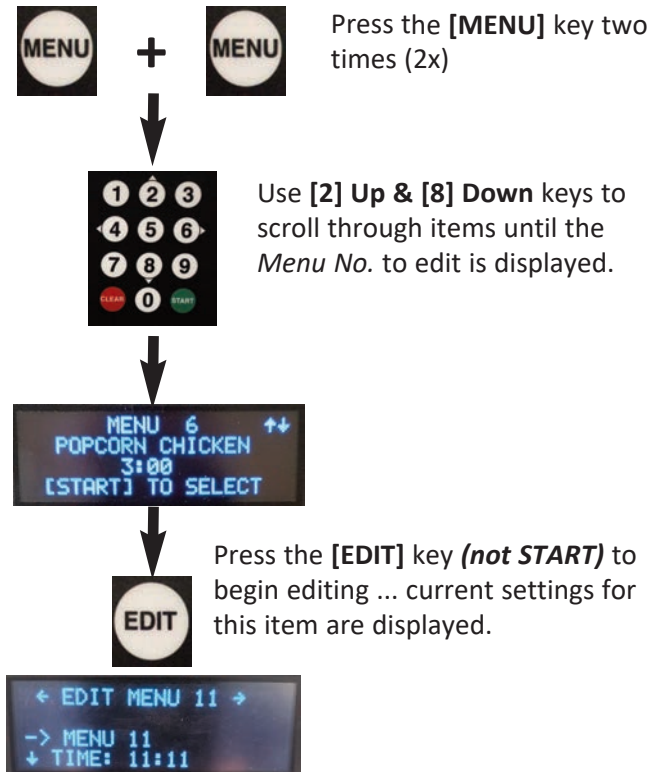- **FISH FILTER** - To help prevent flavor transfer, particularly for seafood, you may wish to filter oil after cooking only ***one (1) batch*** of the item. This setting overrides the global user setting for the **FORCE FILTER** feature*.* Factory default **= [OFF] =** the feature is not active. A **SNOOZE** feature is available which will allow ***two (2) batches*** of the item to be cooked before forced filter occurs.

All *50 Menu Presets* are 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* each contain the general settings shown on the last line of the table. You can edit any of these presets to customize them to your specific menus and 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

Details for working with **Menu Item Presets** are explained in the following sections.

4.01.5.1   Editing a Menu Item Preset

Press the **[MENU]** key two times (2x)

Use **[2] Up & [8] Down** keys to scroll through items until the *Menu No.* to edit is displayed.

```
MENU   6      ↟↡
POPCORN CHICKEN
      3:00
[START] TO SELECT
```

Press the **[EDIT]** key *(not START)* to begin editing ... current settings for this item are displayed.

```
← EDIT MENU 11 →

-> MENU 11
↓ TIME: 11:11
```

Use **[2] & [8]** arrow keys to move the cursor **[-->]** until it points to the setting 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 choices & stop on the desired choice to select.
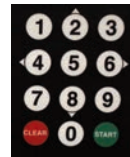
Pressing the **[4]** key backs-up to a previous setting.
Pressing the **[6]** key advances to the next setting.

Edit NAME: *Two methods*

Method 1
Enter a NAME letter by letter

```
ENTER NAME
OPCORN CHICKEN
[START] SAVE
[CLR] CNCL [0] CATLG
```

Choose the **NAME** setting as described. A flashing cursor will appear at the first letter of current entry. Use arrow keys **[2 & 8] t**o 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 word ... repeat until name is completed.

When finished editing, press **[START]** to save.

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

Left arrow key [<4] backspaces to clear a mistake.

Method 2
Select a NAME from catalog of programmed names.

```
ENTER NAME
OPCORN CHICKEN
[START] SAVE
[CLR] CNCL [0] CATLG
```

```
CATALOG ITEM 3
BONE OUT WINGS
[START] COPY
[CLEAR] CANCEL
```
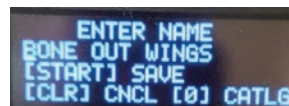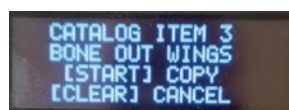
Choose **NAME** setting as described. Cursor appears at first letter. Press **[0]** key to open the *catalog* of programmed names ... use arrow keys **[2 & 8]** to scroll through list. Stop at desired name & press **[START]** to copy the choice into the item being edited. The previous display returns.

```
ENTER NAME
BONE OUT WINGS
[START] SAVE
[CLR] CNCL [0] CATLG
```

When finished, press **[START]** to save

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

Press **[0]** to re-open catalog.

4.01.5.1   Editing a Menu Item Preset - Continued

Edit the COOKING TIME:

Scroll to and choose the TIME setting
as previously explained.


```
----------TIME----------
00:00
CURRENT = 10:00
[CLEAR] CANCEL
```

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. 1000 = 10:00.
When entering time, [CLEAR] key backspaces to erase
mistakes.

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

Press **CLEAR** to exit without Saving

Edit the STIR OVERRIDE Setting:

Regardless of the global **STIR ALARM** setting *(Section 5.01.8)*, you may decided that a particular food item *should or should not* be stirred during the cook cycle. This setting can override the global setting for a specific item. Choices available are **[NORMAL]** - **[SKIP]** - **[FORCE]**.

[NORMAL] = stir alarm functions normally according to the global setting.

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

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

Factory default = [NORMAL]

To edit **STIR OVERRIDE**, scroll to and choose as described previously **... [—>]** points to **[STIR]**

Press the **[START]** key to toggle between the available options, stop on desired choice to select.

4.01.5.1   Editing a Menu Item Preset - Continued

Edit the FISH FILTER Setting:

To minimize potential for flavor transfer, establishments cooking seafoods may wish to force operators to filter oil after **each batch** is cooked. When **FISH FILTER** is set to **[ON]**, the unit will enter **FILTER MODE** after cooking only (1) load a seafood item. If the **FORCE FILTER SNOOZE** setting is set to **[ON]** *(Section 5.01.8),* two (2) batches can be cooked before *Forced Filter* is activated or a prompt is displayed.

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

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

Press the **[START]** key to toggle between **[ON] / [OFF] ...** stop on choice to select setting.
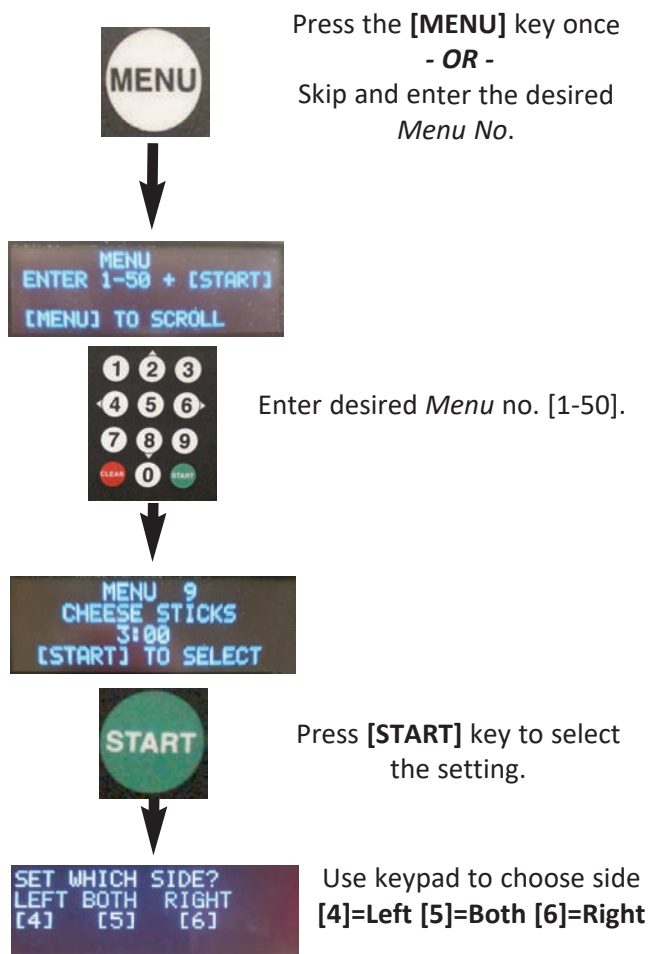
Leaving EDIT Mode:

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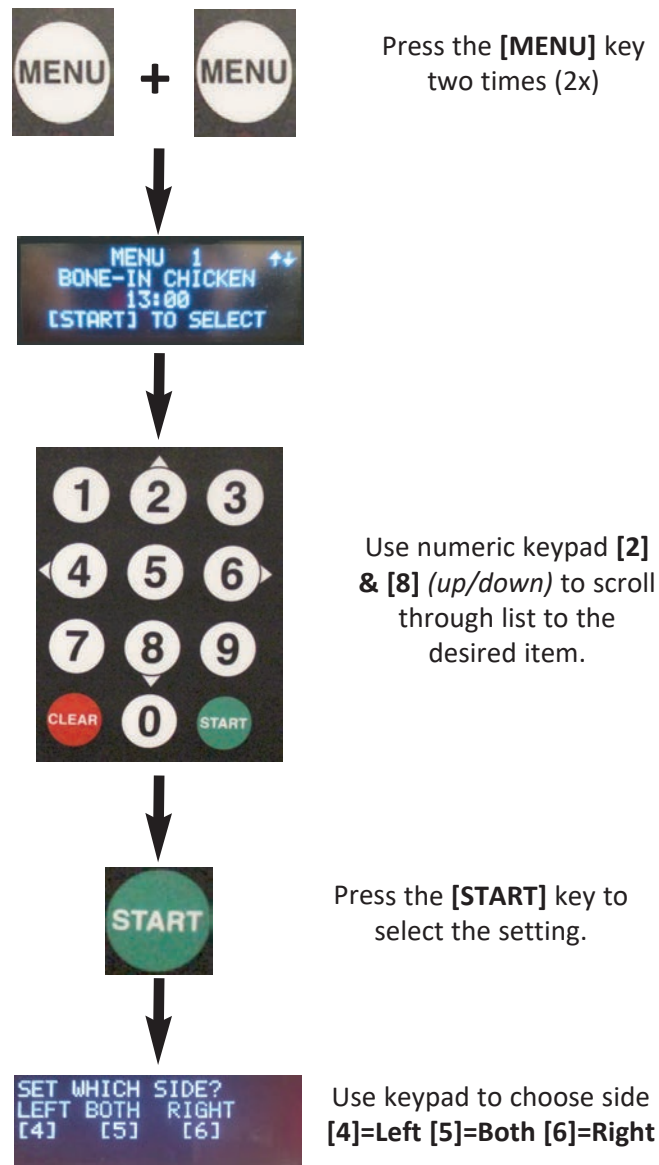
Press the **[CLEAR]** key again to completely exit **EDIT mode.**

4.01.5.2 Selecting a Menu Item Preset for Cooking

A. *Direct Entry Method* - Menu number known.

B. *Scroll Method* - Scroll through list of items.

Press the **[MENU]** key once
- *OR* -
Skip and enter the desired
Menu No.

```
MENU
ENTER 1-50 + [START]
[MENU] TO SCROLL
```

Enter desired *Menu* no. [1-50].

```
MENU 9
CHEESE STICKS
3:00
[START] TO SELECT
```

Press **[START]** key to select the setting.

```
SET WHICH SIDE?
LEFT BOTH RIGHT
[4]    [5]    [6]
```
Use keypad to choose side
[4]=Left [5]=Both [6]=Right

Press the **[MENU]** key two times (2x)

```
MENU 1
BONE-IN CHICKEN
13:00
[START] TO SELECT
```

Use numeric keypad **[2]** & **[8]** *(up/down)* to scroll through list to the desired item.

Press the **[START]** key to select the setting.

```
SET WHICH SIDE?
LEFT BOTH RIGHT
[4]    [5]    [6]
```
Use keypad to choose side
[4]=Left [5]=Both [6]=Right

When **BOTH [5]** is not selected, simply repeat this procedure to select a different preset for the other basket side, if needed.

NOTE:
- If *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 shown on *lower display screen*.
- If this setting is set **[OFF]** *(default)*, the cooking cycle must be started as explained in *Section 5.01.6.*

4.01.6   Cooking Cycle General Overview
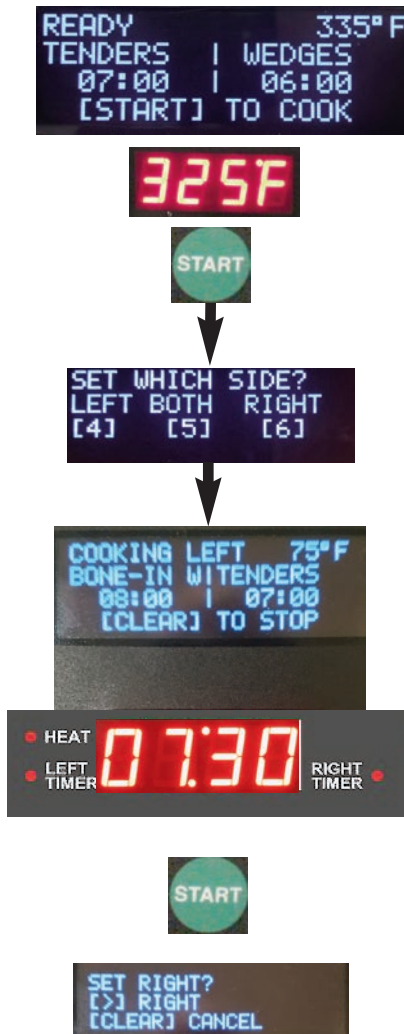
COOKING TEMPERATURE, ITEM NAME, COOK TIME, STIR OVERRIDE & FISH FILTER settings are shown on the *upper display* screen. The **READY** notification indicates that cooking oil is at proper temperature and fryer is ready for cooking.

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

After selecting a *menu 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 for your choice.

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

NOTE: Fryer will not enter COOK unless READY is displayed.

Immediately place proper loaded basket *(or baskets)* into hot oil, sitting on rack 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 must use 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 will be only one available choice). Lower display* and *timer indicator* will change to show the second timer.

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

STIR ALARM: When enabled and set, the alarm and display messages will be issued at a specific time during the cook cycle, notifying the operator that it is time to stir the cooking product. Stirring can help promote more even cooking and prevent pieces from sticking together. **STIR ALARM %** setting is the amount of cook time to expire before *Stir Alarm* is activated ... e.g. **[STIR ALARM %]** = **60**, then during a **10 min.** cook cycle, the alarm is activated after **6 mins.** of cooking time have elapsed.

Factory default: [STIR ALARM ENABLE] = ON ... [STIR ALARM %] = 62.

STIR OVERRIDE can be used to override the global *STIR ALARM* setting for a specific item, see *Section 4.01.5.1*.

When cooking time is complete, an alarm sounds and message *"DONE COOKING - (LEFT) (RIGHT) or (BOTH)"* is displayed, as appropriate. Press the **[ALARM]** key to silence alarm and promptly remove cook basket *(or baskets)* from oil and hang on basket hanger rack. Fryer returns to **READY** state, awaiting the next load of product.

Canceling a Running Cook Cycle:
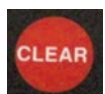
x 2 Press the **[CLEAR]** key once, then press it again to *cancel* cooking
- OR -
Press **[4]** to continue cooking.

4.01.7 Additional Controller Features

4.01.7.1 COOL Mode

COOL Mode is a standby energy-saving feature for use during periods of inactivity. When selected it automatically changes the 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 5.01.8*.
Factory default = 275°F. Setting range is *200°F - 350°F*.

To exit *COOL* press the **[CLEAR]** key, then press **[<4]** to exit
- OR -
Press **[CLEAR]** again to continue with *COOL* mode.

When exited, temperature setpoint returns to the previous active value and fryer enters *PREHEAT* to re-heat oil to setpoint. A *STIR OIL* alarm is issued when setpoint is reached, as described in *Section 5.01.2.*

4.01.7.2 AUTO-COOL Mode

When *AUTO-COOL* feature is set to **[ON]**, fryer automatically enters *COOL Mode* when <u>no cook cycles have been started</u> within the amount of time specified by the **[AUTOCOOL TIME]** setting in *user settings (Section 5.01.8)*.
Factory-default: [AUTOCOOL] = OFF ... [AUTOCOOL TIME] = 30 ... allowable **s**etting range is *1 - 510 mins*.

To exit *COOL* press the **[CLEAR]** key, then press **[<4]** to exit
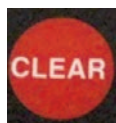- OR -
Press **[CLEAR]** again to continue with *COOL* mode.

When exited, temperature setpoint returns to the previous active value and fryer enters *PREHEAT* to re-heat oil to setpoint. A *STIR OIL* alarm is issued when setpoint is reached, as described in *Section 5.01.2.*

4.01.7.3   BOIL OUT Mode

After fryer has been properly filled and prepared for the boil-out cleaning process *(Section 6.02)*, and while controller is still in *PREHEAT* state, 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, specified in *user settings (Section 5.01.8).* Fryer will continue heating the boil out solution and cleaning cycle time countdown is shown on the *lower display.*

Factory-defaults:
   BOIL TEMP = 200°F ... allowable setting range is *185° - 208°F*.
   BOIL OUT TIME = 30 minutes ... allowable setting range is *1 - 45 mins*.

IMPORTANT!
After BOIL OUT program is complete, the controller automatically resets 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 the boil out cleaning procedure. See Section 6.02, Boil-Out Procedure for complete details.

4.01.8 User Settings
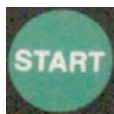
To access *User Settings* menu and edit ...

Press **[TIME]** key

Enter on keypad

9999

Press **[START]** key

The table below shows the setting *NAME*, brief *DESCRIPTION*, value *RANGE* & factory *DEFAULT* setting.

Use keypad **[4] & [6]** (left/right) to scroll through settings to display each's current value on the *upper controller display*.

• Press the **[EDIT]** key, when setting to edit is displayed.
• Use up/down keys **[2] & [8]** 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 controller range.*

NAME	DESCRIPTION	RANGE	DEFAULT
TEMP SCALE	Temperature unit of measure	°F or °C	**°F**
FORCE FILTER	If **ON**, forces operator to filter oil after the number of cook cycles specified by **FILTER COUNT** are completed ... locks out fryer from 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 amount of guard band	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**, fryer automatically enters **COOL** mode after this amount of time, if no cook cycles have been started.	1 to 510 minutes	**30**
AUDIBLE ALARM (SECONDS)	Duration of the audible alarm in seconds, automatically silences after this amount of 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	The 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 fryer alarm sounds when a *specified %* of programmed cooking time elapses, alerting to stir product.	ON - OFF	**ON**
STIR ALARM %	If **STIR ALARM ENABLE** is **ON**, the fryer alarm sounds 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**

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]**, selecting a *Menu Preset* for cooking will automatically begin the cooking cycle. *Reduces number of keystrokes needed to start cooking.* **ONLY available on dual-timer controllers.**	ON - OFF	**OFF**
[0] KEY EXTRA TIME	If **[ON]**, operator can add extra cooking time *(after or during cycle)* by pressing [0] + the number of minutes to add.	ON - OFF	**OFF**

4.01.9   PASSWORD Protection

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

If you desire to enable **Password protection** or have questions concerning this 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 securely 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 cover interlock safety switch.

---

1. Ensure that **SELECTOR** switch ① is in the **[OFF]** center position.

2. Place the **POWER** switch ② in **[ON]** position. The green **POWER** light ③ will turn ON and the hood fan starts running *(an alarm may sound briefly until fan reaches speed).*

3. Controller powers-up ... an alarm sounds. The message *"POWER FAILURE [PRESS START TO PREHEAT]"* is displayed on the *upper controller screen* ④. __*This is normal*__ *... ensures that an operator is present at the appliance before heating elements will re-energize when power is restored after a power failure or shutdown.* Press the **[START]** key ⑤ to silence alarm and place fryer into *PREHEAT* mode. Cook settings for the last batch will be shown on the display. The small *red heat light* beside the *lower controller screen* will be ON to indicate that fryer is heating ... however, **fryer will not actually begin heating** until control panel **SELECTOR** switch ① is placed in the **[COOK]** position ... heating elements remain OFF until that time.

   __*DO NOT*__ *place the SELECTOR switch in [COOK] position unless the vat is filled with cooking oil (or water), see Section 5.04, Cooking Procedures.*

4. Th**e E.A.C. Status [ON]** light ⑥ should be ON *(all other EAC status lights should be OFF).*
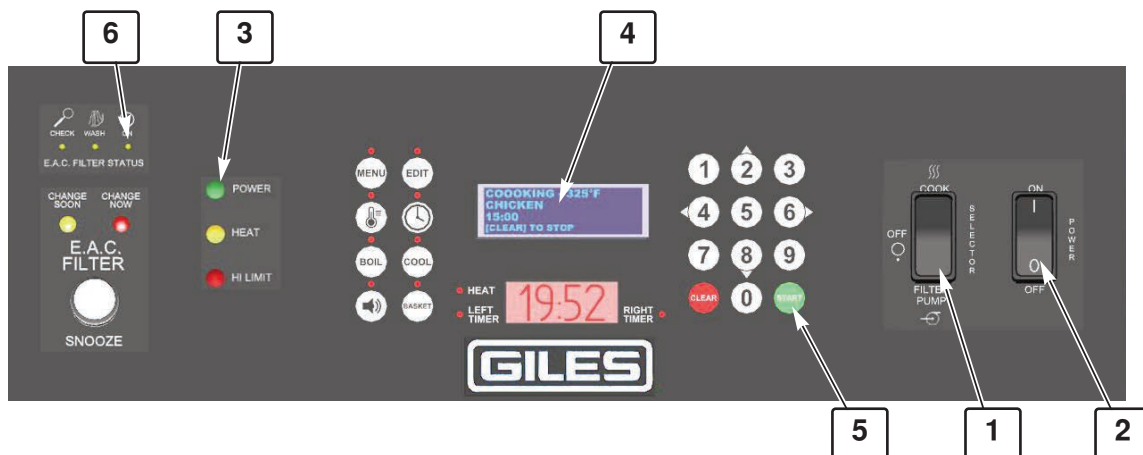
4.03   Fryer Alarms & Errors

4.03.1 High-Limit Temperature Safety Shutdown

GILES' fryers are equipped with a high-temperature safety thermostat that is totally separate from the fryer's cooking controller.

Should uncontrolled heating occur due to malfunction, or other causes, the **Hi-Limit Thermostat** will automatically shutdown power to the heating elements when actual oil temperature reaches **425°F [218°C]**, which is well below the flashpoint of cooking oil. This shutdown will occur even though the **SELECTOR** switch remains in the **[COOK]** position.

HI-LIMIT Indicator Light
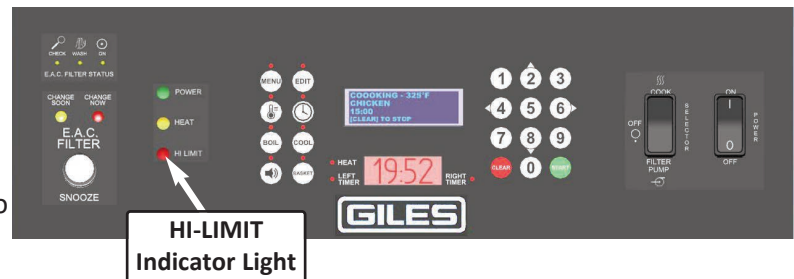
The red **[HI-LIMIT]** indicator light on control panel will turn ON when the safety thermostat turns power to elements OFF. *NOTE: There is no audible alarm ... this will be the ONLY indication.*

Some typical causes of hi-limit errors include, but are not limited to the following ... **most cases require a call for Service**:

• Malfunction of temperature control component (controller, hi-limit thermostat, etc).

• Faulty variable temp or hi-limit probe.

• Incorrect positioning of the hi-limit temp probe.

• Excessively low oil level.

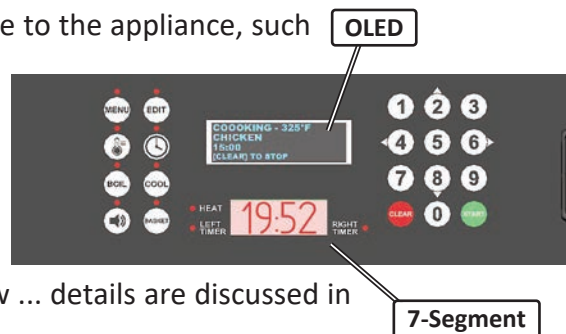• Failure to vigorously stir oil during pre-heating when starting with cold cooking oil.

⚠ WARNING   **DO NOT ATTEMPT TO CONTINUE COOKING OPERATIONS ON A FRYER WHEN A HI-LIMIT SHUTDOWN HAS OCCURRED UNTIL THE CAUSE HAS BEEN DEFINITELY DETERMINED.**

The HI-LIMIT Control is a *fire safety device*! *NEVER* attempt to disable or bypass it. Doing so will be a violation of code and the appliance listing, and will void the factory warranty.

4.03.2   Controller Alarms & Errors

Certain conditions that could cause unsafe operation or damage to the appliance, such as *open drain, low oil level, high temp, etc.* will activate an error code and sound an alarm. Code is shown on the *lower 7-segment screen (red graphic)* and information is shown on the *upper OLED screen (blue graphic)*. Typically, heating elements are disabled until an error condition has been corrected. Pressing the **ALARM** key only silences the alarm tone, but does not clear an error. Error codes are shown below ... details are discussed in the following section.

ERROR CODE	DESCRIPTION *(upper display)*	PROBABLE CAUSE
OPEn	VAT DRAIN IS OPEN	Vat drain valve is open, or not completely closed.
----	CHECK OIL LEVEL, ENSURE VAT IS FULL, IF FULL THEN PRESS [START]	Follow-up error issued after closing drain valve clears the **OPEn** error, prompting operator to confirm oil level before continuing.
ER03	LOW OIL LEVEL – ENSURE VAT IS FULL (element/add level temp differential warning)	Oil level in vat is below the [ADD] level. Add fresh oil until level is at [FULL] mark & stir. Error will remain until temperature differential is within limits.
ER06	LOW OIL LEVEL – ENSURE VAT IS FULL – PRESS [START] (Post ER03 warning)	Follow-up error issued after *LOW OIL ER03* error has cleared, prompting operator to confirm oil level before continuing.
ER07	MAX ELEMENT TEMP – PRESS [START] (Post Warning)	Follow-up error issued after *MAX ELEMENT TEMP ER19* error is cleared ... element has cooled. Operator notification only.
ER13	OIL PROBE Error	*Variable oil temp probe* fault. **Call for Service.**
ER15	ELEMENT PROBE Error	*Element temp probe* fault ... probe attached directly to heating element. **Call for Service.**
ER17	ADD LEVEL PROBE Error	Problem with the *"Add Level"* sensor located at vat "ADD" mark. Fryer without this sensor must have the ELMT-ADD DIFF ENABLE setting **OFF** in Factory Settings. Sensor cannot be bypassed. **Service required.**
ER19	MAX ELEMENT TEMP Error	The maximum heating element temperature has been exceeded. This is a safety device ... ***NEVER bypass this probe***.
ER21	BAFFLE FILTER MISSING	The baffle filter is missing, or installed improperly.
ER22	CHARCOAL FILTER MISSING	The charcoal filter is missing, or improperly installed.
ER23	FILTER CLOGGED	Pressure switch not engaged, indicating low airflow. Charcoal filter is clogged or there are other obstructions.
ER24	EAC CELL DIRTY	E.A.C. collector cell is excessively dirty and needs to be cleaned. Error is also caused by other conditions, such as damaged cell, electrical issues, etc.

4.03.2   Controller Alarms & Errors - continued

ERROR CODE	DESCRIPTION *(upper display)*	PROBABLE CAUSE
ER25	GUARD BAND EXCEEDED	Actual oil temperature deviates from the setpoint by Guard Band value. Allow oil to cool or heat to be within range. Factory default is 900°F ... ***generally, this error should not occur.***
ER37	EEPROM Error	An error occurred while saving settings to the EEPROM. ***Contact Giles Tech Service (800.554.4537).***
ER38	Internal ADC Error	The analog-to-digital converter (ADC) chip that reads output from thermocouples is not working. MCB1 board must be replaced. ***Contact Giles Tech Service (800.554.4537).***

4.03.2.1   Clearing Alarms & Errors

- **DRAIN OPEN (code OPEn) -** If the vat drain valve is open *(even slightly)* while fryer power is ON**,** an alarm is issued, *lower controller screen* displays **"OPEn"** and *upper screen* reads **"ERROR ALARM - DRAIN IS OPEN"**. Power to the heating elements is shutdown and remains OFF as long as the error exists.
Press the **[ALARM]** key to silence alarm tone. Confirm that drain valve is completely and firmly closed. When error is cleared, a follow-up alarm is issued & the tone sounds again ... *upper screen* reads **"CHECK OIL LEVEL, ENSURE VAT IS FULL, IF FULL THEN PRESS [START]".** This is a notification alerting operator to confirm that oil in the vat remains at the **[FULL]** level. If needed, add oil and then press **[START]** key to return to **PREHEAT** mode.

- **MAX. ELEMENT TEMP (code 19) -** Heating element has exceeded the allowable maximum temperature. Alarm is issued, tone sounds, *lower screen displays* **Er19,** *upper screen* shows **"ERROR ALARM - MAX ELEMENT TEMPERATURE".** Power to heating elements is shutdown and remains OFF as long as the error exists. Elements must cool down to an acceptable temperature to clear error. Typically, error is caused by low oil level, exposing the heating element. False alarms can occur when preheating cold oil during startup of a new day. Vigorously stirring oil during preheat will usually prevent, or clear, a false alarm.

- **MAX ELEMENT TEMP Post-error Warning (code 07)** - After **Er19** is cleared, a notification alarm is issued. The *lower screen* displays **Er07** and the *upper screen* reads **"MAX ELEMENT TEMP - PRESS [START]".** This alarm only notifying 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 the **[START]** key is pressed.

- **BAFFLE FILTER MISSING (code 21) -** Alarm tone sounds, *lower screen* displays **Er21,** the *upper screen* reads **"ERROR ALARM - BAFFLE FILTER MISSING"**. Indicates that the baffle filter is missing or installed improperly. Heating elements are shutdown and remain OFF until the condition is corrected. Install the baffle filter, or adjust its position. The error will clear when filter is properly installed. See ***Section 7.1.2. & 7.1.3, Baffle Filter Removal & Installation.***

- **CHARCOAL FILTER MISSING (code 22) -** Alarm tone sounds, *lower screen* displays **Er22,** the *upper screen* reads **"ERROR ALARM - CHARCOAL FILTER MISSING"**. Indicates that the charcoal filter is missing or installed improperly. Heating elements are shutdown and remain OFF until the condition is corrected. Install the charcoal filter, or adjust its position. The error will clear when filter is properly installed. See ***Section 7.1.10, Charcoal Filter Installation.***

4.03.2.1   Clearing Alarms & Errors - continued

- **CLOGGED FILTER (code 23) -** Alarm tone sounds, *lower screen* displays **Er23**, *upper screen* reads **"ERROR ALARM - CLOGGED FILTER"**. Indicates that pressure switch is not engage, typically due to low airflow through the hood. Generally, means that the charcoal filter is clogged and must to be **replaced** with a fresh filter. Any other conditions that restrict airflow also cause this alarm. Heating elements are shutdown and remain OFF until the condition is corrected. Install a **NEW** charcoal filter and/or inspect for other airflow restrictions (foreign objects inside hood, blocked exhaust, etc,). The error will clear when proper airflow is restored. See **Section 7.1.10 & 7.1.12, Charcoal Filter Installation & Replacement**.

- **E.A.C. DIRTY (code 24) -** Alarm tone sounds, *lower screen* displays **Er24**, *upper screen* reads **"ERROR ALARM - CLEAN THE EAC"**. Indicates that the electronic air cleaner (EAC) cell is excessively dirty, missing, improperly installed, damaged, or has stopped functioning due to malfunction.

  When only the **[WASH]** light turns ON, approx. 2 minutes later the heating elements are shutdown and remain OFF until the condition is corrected. Clean & inspect the EAC cell (replace broken wires, straighten bent fins, etc.). The error should clear when the condition is resolved. See **Section 7.1.6 through 7.1.9, E.A.C. Filter Operation & Cleaning** for additional information.

  When only the **[CHECK]** light turns ON, heating elements **do not** shutdown, but the air cleaner has stopped functioning. Discontinue operations and inspect EAC cell. The alarm may be due to excessive condensation moisture collecting on the cell fins, causing an electrical short. See **Section 7.1.6 through 7.1.9, E.A.C. Filter Operation & Cleaning** for additional information.

       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.


NOTE: If an alarm error condition cannot be resolved, please contact a factory-authorized service agent, or call 800.554.4537 for *Giles Technical Support*.

4.04   Cooking Procedures

The following sections explain *"best practice"* procedures for cooking with the **WOG-MP-VH Electric Ventless Fryer**. This is a multi-purpose fryer fitted 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 standard practices. The procedures presented herein are generally accepted guidelines, however when preparing, cooking and serving your products, be sure to follow all *standard operating practices & guidelines* of your particular business, as well as the appliance operating and maintenance procedures presented in this manual.

4.04   Cooking Procedures - continued

The following procedures assume that you are beginning with an empty fryer that has been properly installed and prepared for use.
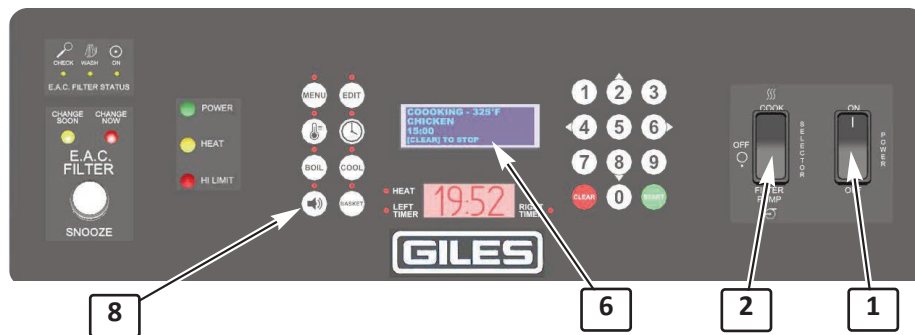

1. Be sure the **SELECTOR** switch ② is in the **[OFF]** center position. Place the **POWER** switch ① in the **[ON]** position to power-up unit, see *Section 5.01.10, Power Up Procedure*. At this time, when alarm sounds *DO NOT* press the **[START]** key as prompted by controller*, only press **[ALARM]** key ③ to silence alarm. The **"POWER FAILURE"** message will continue to be displayed on the *upper controller screen* ⑥.

> **NOTE:**
> When controller powers up, if the *upper screen* shows the message *"ERROR ALARM - DRAIN IS OPEN"* along with the alarm, confirm that the drain valve is tightly closed then press the [ALARM] key ⑧.

2. Set controller to the desired cooking temperature setpoint. See *Section 5.01.3, Setting the Cooking Temperature*. Controller screen will return to the **"POWER FAILURE"** message.
   Be sure that the **SELECTOR** switch ② remains in the [**OFF**] position.

3. Confirm that the *drain valve handle* ③ is in the **[CLOSE]** horizontal position.
   IMPORTANT! Alarm will sound & fryer will not heat unless valve is fully & firmly closed.

4. Fill the cook vat with your preferred fresh liquid frying shortening. Fill *ONLY* to the level **ADD** mark ④ at this time to allow for expansion as oil heats.
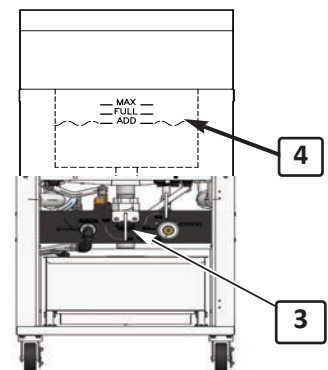
   DO NOT use solid shortening in this fryer.

4.04 Cooking Procedures - continued
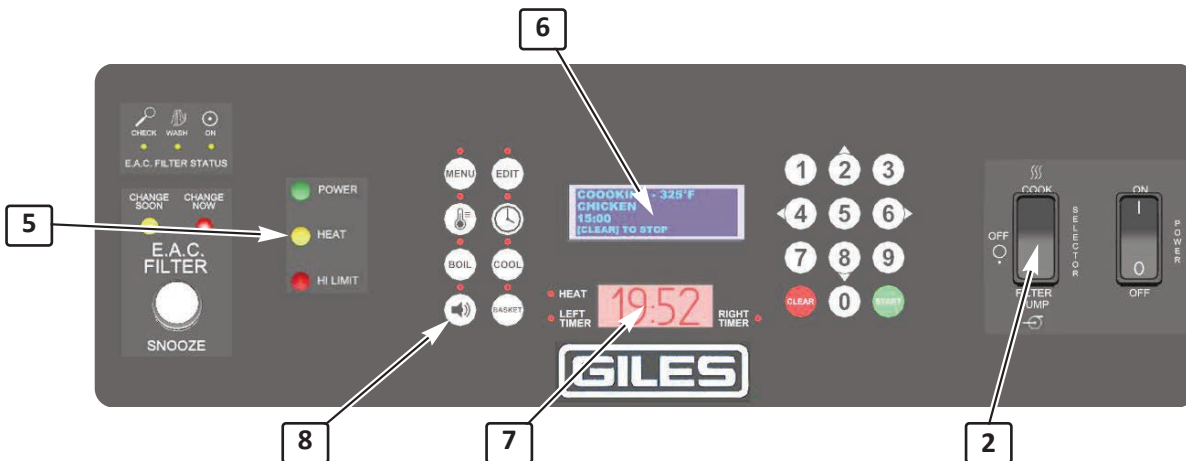
5. Place **SELECTOR** switch ② in the **[COOK]** position, then press **[START]** to place fryer into **PREHEAT** mode ... the amber **HEAT** Light ⑤ will turn ON and oil should begin heating. *Upper screen* display ⑥ indicates **PREHEAT** and the *lower screen* ⑦ shows the real-time oil temperature as it heats.

⚠ **CAUTION** | Cooking oil becomes extremely HOT! Always wear thermal protection *(mitts or gloves)* when stirring hot oil.

6. To prevent incidences of false **HI-LIMIT** or **MAX ELEMENT TEMP** alarms during heating, it is recommended that the oil be stirred occasionally while heating. This is particularly important during the initial heat-up of the day, when shortening may be cool and thick.

7. When cooking oil reaches the programmed setpoint, an alarm sounds and the *upper screen display* ⑥ reads **"ALARM - STIR OIL".** The stir process will mix and eliminate cool zones throughout the volume of oil to promote even heating. Press the **[ALARM]** key ⑧ and vigorously stir oil with the provided utensil. Controller goes into standby for 10 seconds ... if oil temperature drops below setpoint when stirred, it remains in **PREHEAT** until setpoint is reached again. A second alarm will sound and the *upper screen* will display **"ALARM - SETPOINT REACHED".**   Press the **[ALARM]** key and the controller enters **READY** state. Temperature displayed in the *lower screen* ⑦ changes to show the setpoint temperature.

   Oil should now be evenly heated and ready for cooking.

8. Oil level should now be at the **FULL** mark ⑨. Confirm and if needed, add more shortening and stir in. If the **HEAT** light turns ON after any additional shortening is added, wait until it turns OFF again before beginning to cook.
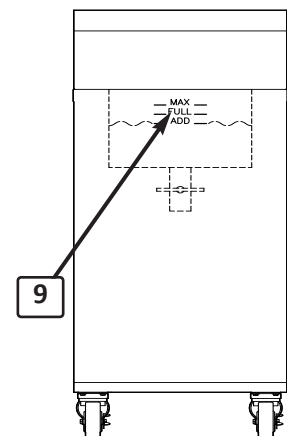
4.04   Cooking Procedures - continued

> **⚠ WARNING**   **During cooking operations, oil level MUST be maintained above the indicated minimum (ADD) level. If not maintained above that level, heating elements may shutdown.**

9. Place the *cooking baskets* ⑩ onto the *basket hanger bracket* ⑪ on the fryer's back header.

10. Set a desired programmed *Menu Item preset* in the controller, or manually input a desired cooking time for the product being cooked. See **Section 5.01.5.2, Selecting a Menu Preset for Cooking** or **Section 5.01.4, Manually Setting the Cook Time**.
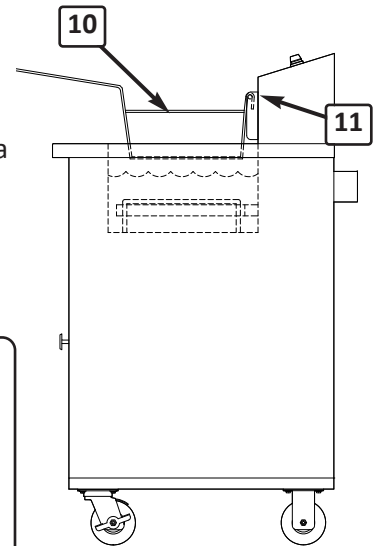
> **⚠ CAUTION**   **Use extreme caution when loading product into HOT cooking oil! There is potential for severe burn injury should unprotected skin come in contact with hot oil, such as from an unexpected splash. Introducing excessively wet product or larger than recommended load sizes can lead to surge boiling and an overflow of HOT cooking oil. Exercise due care, proceed slowly and observe how the hot oil reacts before continuing.**

11. It is recommended that uncooked product first be placed into a cook basket before being placed into the hot oil. Product can also be placed into baskets after they have been placed into the vat.

12. Press the **[START]** key ⑫ and when prompted, use keypad to select which basket to begin cooking ... **[4], [5] or [6]**. Timer settings for each side will be shown on the *upper screen display*.
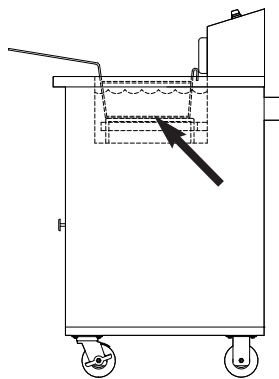
Immediately place appropriate basket into the vat, sitting it onto the basket rack in bottom of vat.

13. The *upper screen display* shows which vat side *(left, right or both)* is cooking and the *lower screen display* shows a countdown of cook cycle time.
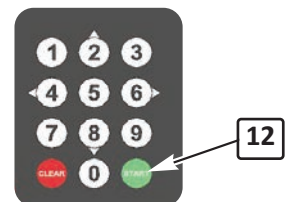
> **⚠ CAUTION**   **Always wear thermal protective gear *(oven mitts or gloves)* when handling hot Baskets.**

4.04 Cooking Procedures - continued

NOTE:

Step# 14 applies only when the following *user settings* are set as:

    STIR ALARM ENABLE = [ON]
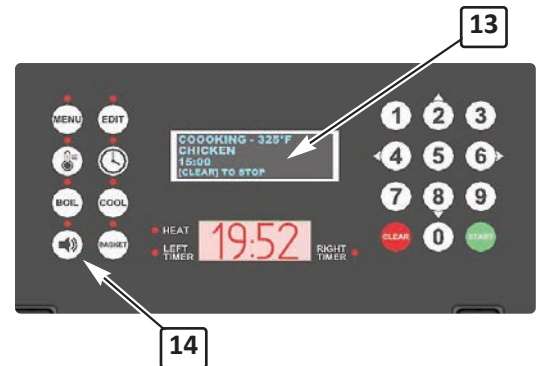   STIR OVERRIDE *(active menu preset)* = [NORMAL]
                          - OR -
    STIR ALARM ENABLE = [OFF]
    STIR OVERRIDE *(active menu preset)* = [FORCE].

When not set as shown above, <u>NO</u> alarm will sound, however it is recommended that the cooking product be stirred during the latter portion of the cook cycle to help promote even cooking and prevent product pieces from sticking.

14. The **STIR ALARM** sounds after the programmed percent (%) of cook time has elapsed. The *upper display screen* ⑬ reads *"ALARM - STIR [LEFT, RIGHT or BOTH] SIDE"*. Press the **[ALARM]** key ⑭ and use the provided *stirring utensil* ⑮, or suitable alternative, to stir the product as it continues cooking.
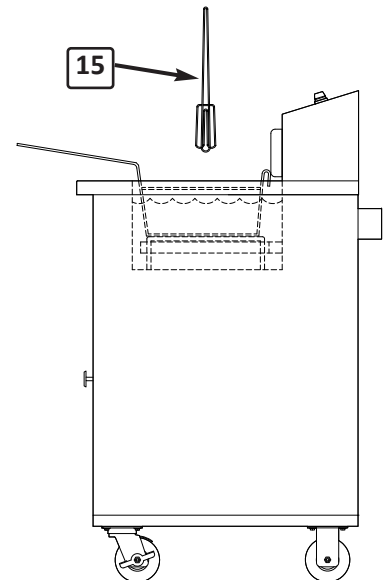
15. When programmed cook time ends, an alarm tone sounds and the *upper display* screen reads *"ALARM - DONE COOKING - [LEFT, RIGHT or BOTH]"*. Immediately remove basket(s) from hot oil and hang onto the *basket hanger bracket* ⑯. Press the **[ALARM]** Reset ⑭ key to silence the alarm.

16. Typically, health department regulations and food service operation procedures will require that the internal temperature of cooked protein products be confirmed as to doneness before sale for consumption. A random sampling of some larger pieces should be checked for doneness, preferrable with an instant read probe-style food thermometer. Should temperatures be lower than required, additional cooking time will be required.

    The controller has a selectable feature that allows operators to easily add additional cooking time by pressing the *[0] key + # mins to add* ... controller will prompt to select which side to add time. This can be done either after the cycle is complete, or while it is still running. The feature is only available, when the *user setting* *"[0] KEY EXTRA TIME"* is set to **[ON]**. See *Section 5.01.8*.

17. Allow cooked product to adequately drain, then dump into an appropriate dump station or food service pan.

18. To continue cooking, return to *Step# 10*.

    To shut-down unit, see *Section 5.05, Normal Shut-Down*.
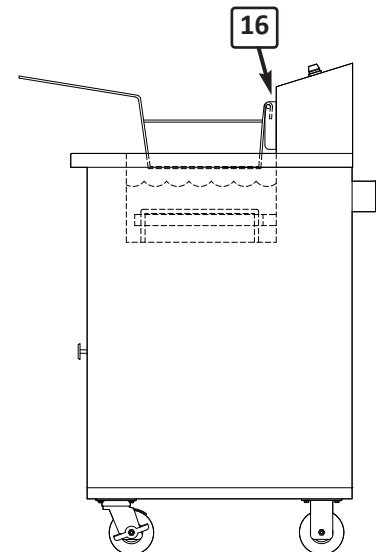
4.05   Filtering Used Cooking Oil

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

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

- **FILTER COUNT -** 1 to **20** • *Factory default =* **4.**
     Specifies the number of cook cycles allowed before *Force Filter* is activated.

- **FORCE FILTER -** [ON] or [OFF] • *Factory default =* [ON].
     [ON] = After completing number of cook cycles equal to **FILTER COUNT**, alarm sounds and message *"ALARM - MUST FILTER OIL"* is displayed on *upper controller display screen* and the fryer enters *FILTER MODE* ... pressing [ALARM] key silences alarm. Fryer will now be **disabled** from continued cooking until used oil is properly filtered.

     [OFF] = After completing number of cook cycles equal to **FILTER COUNT**, alarm sounds and message *"ALARM - FILTER OIL"* is displayed on *upper controller display screen*. Pressing [ALARM] key silences alarm. This alarm is a reminder notification only ... the fryer returns to *READY* state and cooking can continue.

     NOTE: This reminder alarm message will be issued after every subsequent cook cycle until cooking oil is properly filtered.

- **FORCE FILTER SNOOZE -** [ON] or [OFF] • *Factory default = [OFF].*
     Only active when **FORCE FILTER** is set to [ON].
     [ON] = Allows cooking **one (1) additional load of product** after the **FILTER COUNT** is reached ... after an additional cycle is complete, fryer enters *FILTER MODE* and is **disabled** until oil is filtered.

     [OFF] = No additional cook cycle is allowed.

Individual Menu Item presets have an available *FISH FILTER* feature, typically used for seafood items where it is desirable to minimize flavor transfer to other foods cooked in the same fryer. When set to [ON], the global *Force Filter* setting is overridden and fryer is placed in *FILTER MODE* after **only (1) batch** of the menu item is cooked. For details, see *Section 5.01.5.1, Editing a Menu Item Preset*.
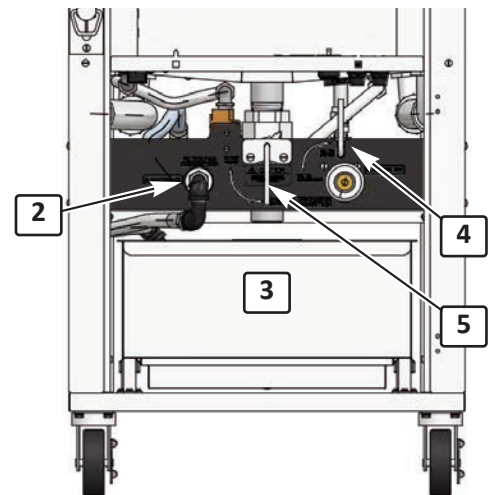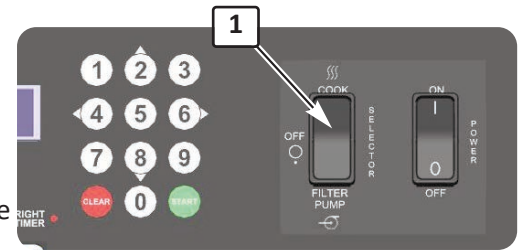

⚠️ **CAUTION** Never attempt to perform the filtering process when shortening is cold. Doing so can clog the filter pump and damage the unit. Oil must be heated to at least 200°F (93°C) for filtering.

Always wear thermal protective gear *(oven mitts or gloves)* while performing the filtering process. Fryer parts inside the cabinet can be extremely HOT!

4.05   Filtering Used Cooking Oil

1. As a minimum, *Giles* recommends that oil be filtered after every fourth (4th) load is cooked.
2. Place **SELECTOR** switch ① in the **[OFF]** center position.
3. Inside the cabinet, disconnect the filter pan hose ② by pushing in the white locking ring while pulling hose fitting from connector ... slide *filter pan* ③ from the cabinet.
4. Be sure that (2) sheets of paper filter media are in place and secured properly by the ***hold-down frame***. Use provided *crumb shovel* to remove any filter residue that might remain in pan from a previous filter cycle.
5. Evenly distribute approximately ***5 oz.*** of a suitable filter aid product evenly over the filter media surface. Use of a good quality filter aid is essential to the process, for removing soluble impurities and reconditioning oil.

   Giles Filter Powder - Item# 72004 is available from many kitchen equipment dealers & restaurant supply distributors.
6. Reposition the filter pan in cabinet and reconnect filter pan hose *(push in ring while inserting fitting into connector)*. Be sure that hose fit is tight and secure.

> **⚠ DANGER**   During the next steps cooking oil is drained from the vat, exposing the heating elements. Even though safety interlocks are in place, failure to place the SELECTOR switch in the [OFF] position before draining could create potential fire hazard. <u>ALWAYS CONFIRM THAT THE SELECTOR SWITCH IS IN THE [OFF] POSITION BEFORE DRAINING THE COOK VAT.</u> *<u>NEVER USE THE DRAIN VALVE AS AN "ON/OFF HEAT SWITCH"</u>*.

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

> **IMPORTANT!**
>   **POWER switch must remain [ON] during the entire filtering process.**

7. Ensure that **SELECTOR** switch ① remains in the **[OFF]** position. In the lower cabinet, verify the *pump diverter valve handle* ④ is in the **[OIL TO FRYER]** position (vertical). Slowly rotate *drain valve handle* ⑤ to the **[OPEN]** position (vertical). Cooking oil should begin draining into the filter pan.

> **NOTE:**
>   **If the oil does not readily drain, use the provided round bristle Kettle Drain Brush to break up crumbs or debris that may be clogging the vat drain valve. Take care not to push brush too far down such that it might puncture the filter media. A puncture could allow debris to pass through and clog or damage the filter pump.**

4.05   Filtering Used Cooking Oil - continued

8. When oil has completely drained into the filter pan, set the **SELECTOR** switch ① to the **[FILTER PUMP]** position.

9. The used oil is pumped through the filter media and back to the fryer vat. Leave the *drain valve* open and allow oil to continually circulate through the system for about **5 minutes**. During this time, use the provided heat-resistant *brushes* to dislodge cooking residue from vat sides and heating elements. Direct residue to so that it is flushed to the drain and into the filter pan.

10. After about *5 minutes*, return *drain valve handle* to the **[CLOSE]** position (horizontal). Fryer vat will begin to refill.

11. After the fryer vat has refilled, return the **SELECTOR** switch to the **[OFF]** center position.

12. Ensure that the oil level remains at the **[FULL]** level, add if needed.

13. Disconnect the filter pan hose ② and remove pan from the cabinet.

14. Use the supplied c*rumb scoop* ⑥ to remove accumulated sediment from the surface of the filter media. Take care not to puncture, tear or otherwise damage the media. **As long as the filter media remains in relatively good condition, it is not necessary to replace it after every filter cycle. Filter media should be replaced with fresh daily, a at minimum.**

15. Replace and connect filter pan.

16. To continue cooking See **Section 5.04, Cooking Procedure**.

    To discontinue cooking See **Section 5.06, Normal Shutdown**.
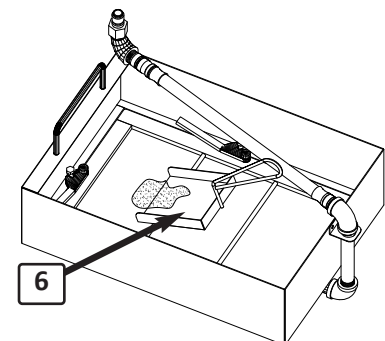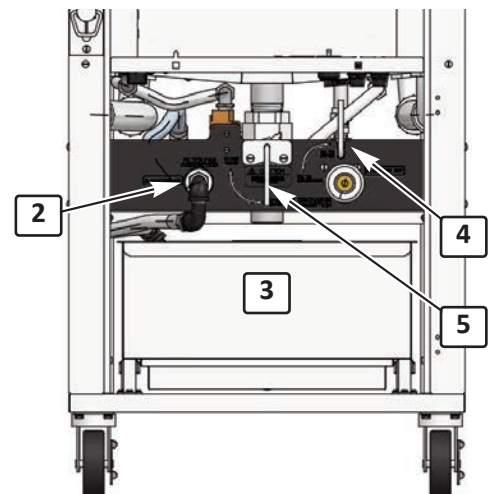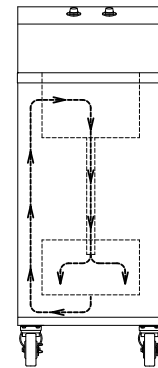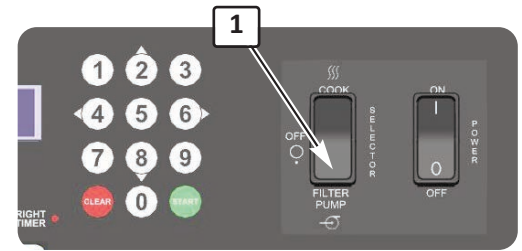
4.06   Removing Waste Cooking Oil from Fryer

The following steps explain procedures for removing and disposing of waste cooking oil from the fryer. Depending on filtering practices and types and quantities of foods cooked, the *best practice* is to change cooking oil every **7 to 10 days** to maintain fryer performance and food quality. Used oil also must be removed before cleaning the fryer vat using the *boil-out procedure.* The *Giles Oil Caddy* **(not included)** is depicted for oil disposal ... any suitable disposal system can be used.
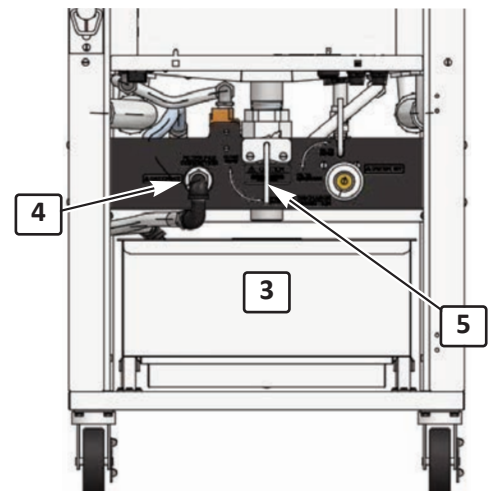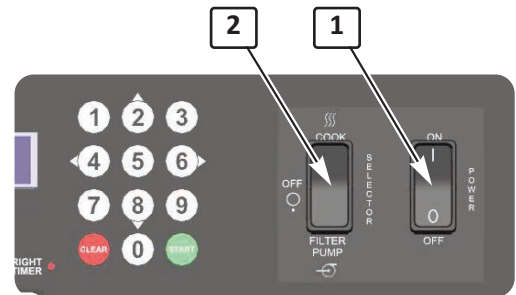
> ⚠️ **CAUTION**   **Never attempt to pump cold shortening. Doing so can clog and damage the filter pump. Oil must be heated to at least 200°F (93°C) before attempting to pump.**

1. *If shortening is cold, heat to at least 200°F (93°C)*.

2. Ensure the **POWER** switch ① is in the **[ON]** position and that the **SELECTOR** switch ② is in the **[OFF]** center position.

3. Verify that the filter pan ③ is in place and the quick-disconnect *filter pan hose* ④ is securely connected the to fryer.

> ⚠️ **DANGER**   *During the next steps cooking oil will be drained from the vat into filter pan, 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.* <u>*NEVER USE THE DRAIN VALVE AS AN "ON/OFF HEAT SWITCH"*</u>*.*

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

4. Slowly turn the *drain valve handle* ⑤ counterclockwise to the **[OPEN]** vertical position. Allow the waste oil to completely drain into the filter pan. *Should oil not readily drain, use the provided round bristle straight brush to clear any obstruction from the drain opening & valve.*

6. After fryer vat has completely drained, turn the drain valve handle ⑤ clockwise to the **[CLOSED]** horizontal position.

7. Connect the **waste oil discharge hose** ⑥ to the *discharge hose coupling* ⑦.

8. Place the *discharge hose wand* into a suitable *hot oil disposal container* ⑧ *(Giles Oil Caddy is shown)*.

9. Turn the **pump diverter valve** ⑨ to the **[OIL TO DISCHARGE]** position (horizontal).

10. **Wear oven mitts or gloves if holding the Discharge Hose, it will become very hot.** Place the Selector Switch ② in the **[FILTER PUMP]** position. Allow the waste oil to be pumped into the hot oil Disposal Container.

⚠️**CAUTION** Always give close attention to this pumping process to avoid potential for spillage of oil hot onto floor areas that could present burn injury or slip/fall hazards.

4.06   Removing Waste Cooking Oil from Fryer - continued

11. After all waste oil has been pumped out of the *filter pan*, place the **SELECTOR** switch and the **POWER** switch in the **[OFF]** position.

12. Return the *pump diverter valve handle* ⑨ to the **[OIL TO FRYER]** position (vertical).

13. **Wear oven mitts or gloves when handling the discharge hose ...** Remove the *discharge wand hose* from the fryer coupling and drain any oil remaining in it into the disposal container.

14. It is a ***best practice*** to perform a *fryer boil-out cleaning procedure,* in a timely manner, after waste oil is removed from fryer and before fresh oil is added. See ***Section 6.01, Boil-Out Procedure***.

15. Thoroughly clean the filter pan and refresh filter meda. See ***Section 6.02, Cleaning Filter Pan & Refreshing Filter Media after Boil-out***.

16. To shutdown the unit see ***Section 5.07, Normal Shut-Down***.

4.07   Ventless Hood

The following sections describe operation, maintenance, and service procedures for the ***integral ventless hood system*** on the ***WOG-MP-VH electric fryer***. The hood section on this fryer is a *Type-1 recirculating hood* that removes grease-laden cooking vapors from the air and features an activated charcoal filter to help control odors. Clean, filtered air is recirculated back into the space. The system is self-contained with built-in fire suppression and does not require venting of exhaust to the outside, however, to ensure satisfactory performance, the installation site and appliance installation process must comply with stringent requirements, as outlined in ***GILES Hood Approval Document (HAL)***.

4.07.1   Hood Filters

This section explains each *filter* in the ***ventless hood system*** and describes removing/installing, cleaning, and alarm conditions that can occur if not properly maintained. For effective removal grease-laden vapor, filter maintenance and cleaning must be performed as prescribed to keep the hood at peak performance.

> ***IMPORTANT! The fryer will <u>NOT</u> power-up if the filter access cover is missing, or ajar. The sides of the cover must seat flush against the hood front. Fryer will NOT heat unless ALL hood filters in place.***

4.07.1.1   Ventless Hood Filter Table

Filter	When to Clean or Replace	How to Remove	How to Clean	How to install
Baffle Filter	Clean Daily	Section 5.07.1.2	Section 5.07.1.5	Section 5.07.1.3
EAC Filter	Clean Daily	Section 5.07.1.6	Section 5.07.1.9	Section 5.07.1.7
Charcoal Filter	Replace approx. every 30 days **P/N 30248**	Section 5.07.1.10	***Cannot be cleaned*** <u>***REPLACE ONLY***</u>	Section 5.07.1.11

- ***BAFFLE FILTER:*** First stage of the air cleaning system. Entraps and collects large airborne grease particulate generated when cooking. Grease condensate drains into a built-in collection trough and is collected in a drip cup under the filter. ***This filter is generally dishwasher safe***.

- ***ELECTRONIC AIR CLEANER [E.A.C.] COLLECTOR CELL:*** Second stage of the system. A sustainable filter cell containing ***fine ionizer wires*** and a ***bank of thin metal collection fins***. The E.A.C. system negatively charges fine grease particulate in the air stream, allowing it to be electrostatically captured and collected on 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 user to clean the cell and ***failure to routinely clean can cause the fryer to be shut-down and locked out from further operation***.

- ***CHARCOAL FILTER:*** The third stage is an activated carbon filter that <u>*helps to control*</u> cooking aromas in the recirculated air. This filter is consumable *(single use) and* ***MUST*** be replaced approximately every ***30 to 40 days*** depending on cooking activity and hours of operation. ***Filter <u>CANNOT</u> be cleaned and reused***.

   NOTE: No filter can completely remove cooking odors generated by frying.

4.07.1.2 Removing & Installing Hood Filters

A. Removing Baffle Filter:
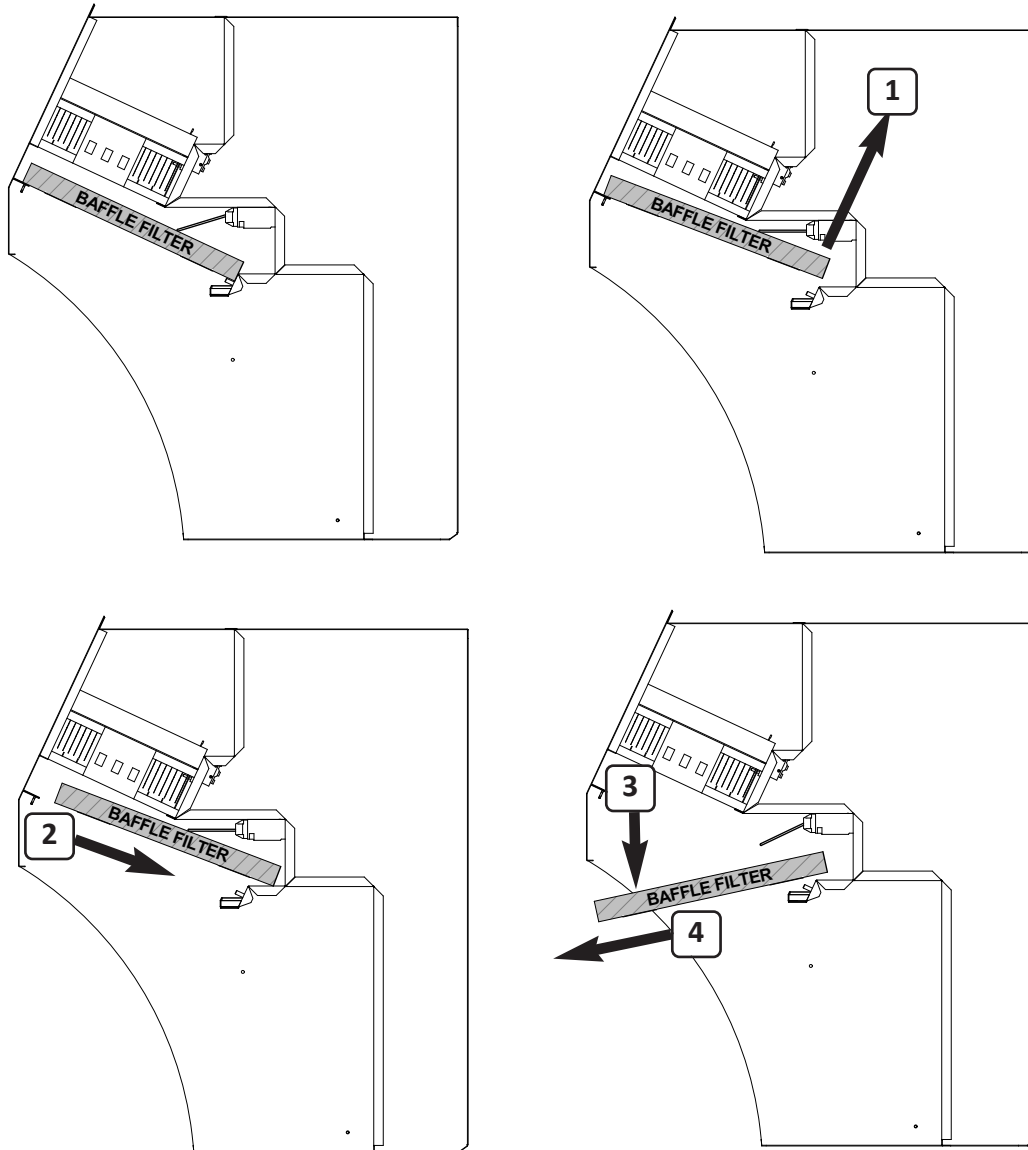
1. Lift rear edge of filter enough to clear the support channel.
2. Slide Filter toward the rear of the hood.
3. Drop the front edge down to clear the front panel.
4. Remove filter.

WARNING
Sharp edges
Watch your
fingers

The baffle filter is made of thin gauge sheet metal and has sharp exposed edges, which can cause lacerations ... use due caution when handling and cleaning. Wearing heavy duty rubber gloves is advised.

B. Installing Baffle Filter:
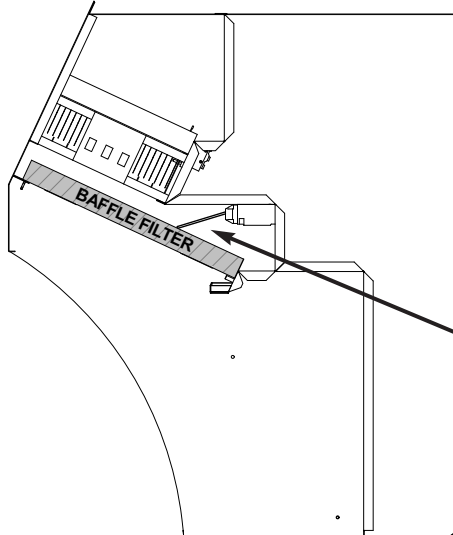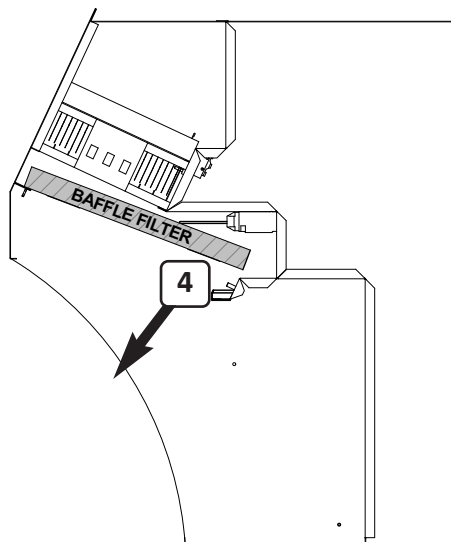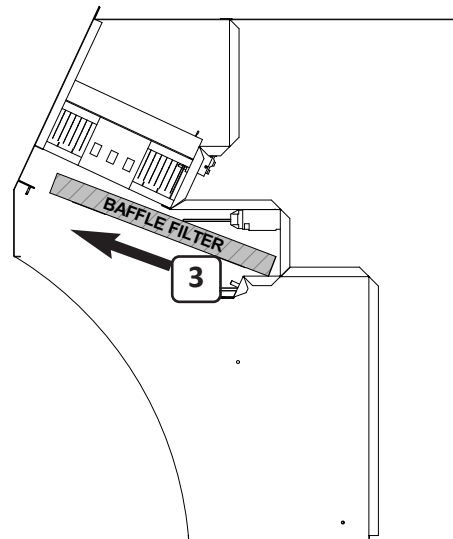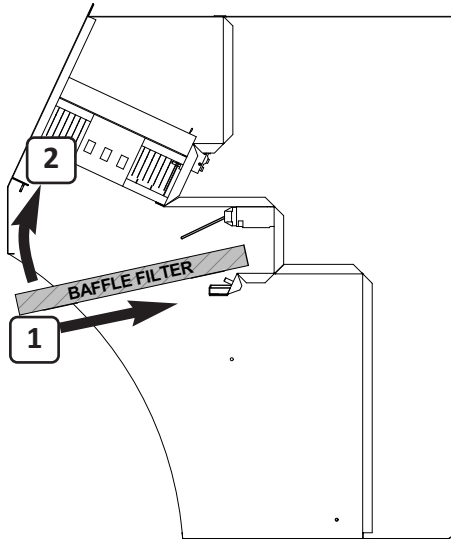
Switch arm must be actuated by the baffle filter when installed, as shown

1. Insert back edge of filter into hood to the back wall.
2. Push front edge up behind front panel.
3. Pull forward until front edge rests on support under front panel.
4. Allow back edge to drop onto and rest on the two rear studs.

⚠ **WARNING**

Sharp edges Watch your fingers

The baffle filter is made of thin gauge sheet metal and has sharp exposed edges, which can cause lacerations ... use due caution when handling and cleaning. Wearing heavy duty rubber gloves is advised.

Fryer Operation

4.07.1.2   Removing & Installing Hood Filters - continued

C. Removing E.A.C. Filter Cell:
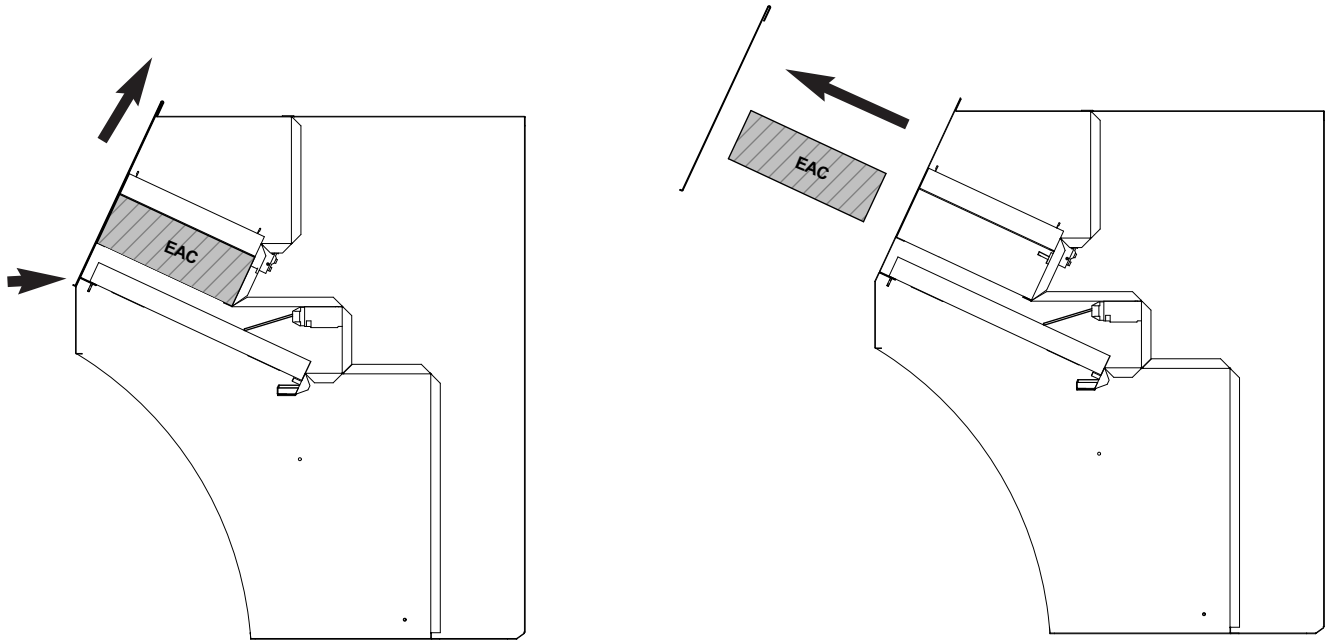
1. Unlatch *access cover* and lift off.
2. Grasp the handle on front of cell and pull it straight out, on a slight upward angle.

D. Installing E.A.C. Filter Cell:

Pin at back of hood must align with hole in rear of cell.

Airflow arrow on front of cell must point upward.
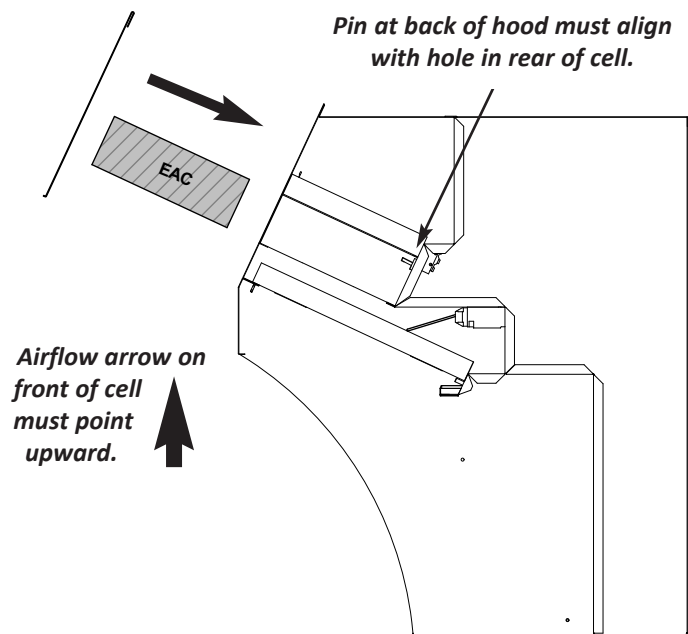
1. Ensure the airflow indicator arrow on front of cell points upward.
2. Align cell in the guides and slide into the hood. Front of the cell must fit flush with hood front. If not, it is not installed properly.
3. Replace *access cover* and latch.
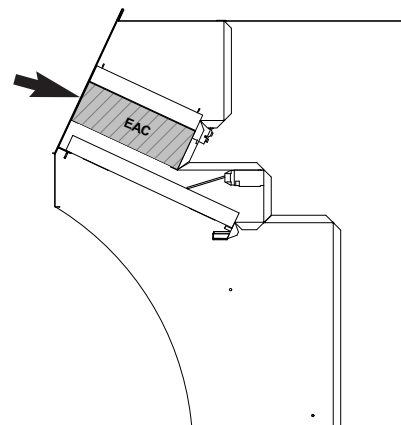
4.07.1.2   Removing & Installing Hood Filters - continued

E. Removing & Installing Charcoal Filter:

Note airflow arrow on label; blue fiber-fill side UP.

A proximity switch at back of hood must be actuated by filter when installed.
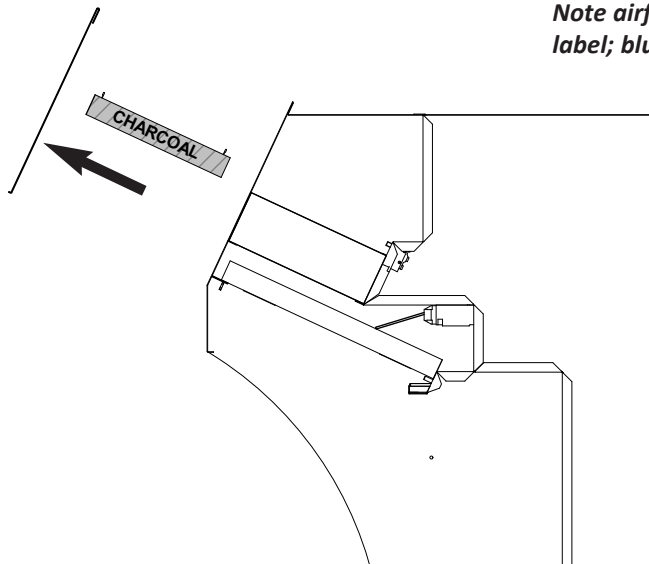
1. Unlatch Filter Access Cover and lift off.
2. Grasp Charcoal Filter and pull straight out, at an slight upward angle.
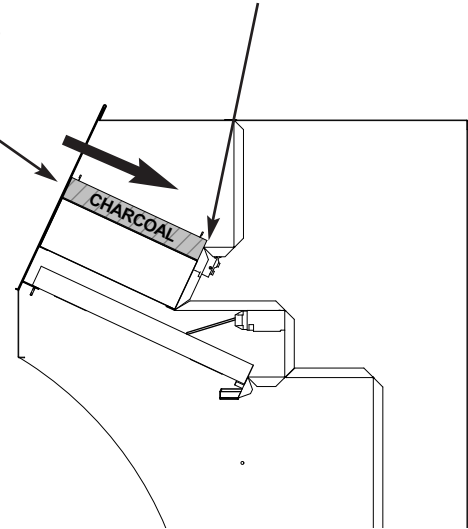
1. Install with blue fiber-fill side facing **UP**.
2. Align in guides, slide straight into Hood. Front of Filter must be flush with Hood front.

4.07.2   Ventless Hood Operation

Be certain that all hood filters are installed properly, and that the filter access cover is in place and securely latched before turning on power.

1. Placing the fryer **POWER** switch ① in the **[ON]** position automatically starts the hood blower.
2. A constant tone alarm may sound momentarily and then stop as blower speed increases to the normal operating range.
3. The **E.A.C. [ON]** *status light* ② should turn ON to indicate that the electronic air cleaning system is functioning. Should any other *status lights* turn ON there may be a potential problem with the system. See *Section 5.07.4*

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 such that a proximity switch inside the left-hand frame wall is activated by the presence of the cover.

4.07.3   Ventless Hood Filter Alarms

4.07.3.1   Baffle or Charcoal Filter Missing

ALARM key

If the **baffle filter** and/or the c**harcoal filter** are not installed in the hood or have become mis-aligned, the controller issues an **error/alarm**, sounding an alarm tone and displaying error messages as described below.

- **BAFFLE FILTER MISSING (code 21) -** Alarm tone sounds, *lower display screen* shows **Er21,** and the *upper display screen* reads *"ERROR ALARM - BAFFLE FILTER MISSING"*, indicating that the baffle filter is missing or improperly installed. Heating elements are shutdown and will remain O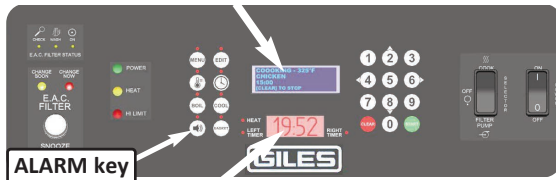FF until the condition is corrected. Press **[ALARM]** key to silence alarm. Remove access cover & check filter ... install or adjust position as needed ... replace cover. Error will clear when filter is installed properly. See *Section 5.07.1.2 [A] Baffle Filter Removal & [B] Installation*.

- **CHARCOAL FILTER MISSING (code 22) -** Alarm tone sounds, *lower display screen* shows **Er22,** and the *upper display screen* reads *"ERROR ALARM - CHARCOAL FILTER MISSING"*, indicating that the charcoal filter is missing or improperly installed. Heating elements are shutdown and will remain OFF until the condition is corrected. Press **[ALARM]** key to silence alarm. Remove access cover & check filter ... install or adjust position as needed ... replace cover. Error will clear when filter is installed properly. See *Section 5.07.1.2 [E] Removing & Installing Charcoal Filter*.

4.07.3.2   E.A.C. Filter Status & Alarm

Three LED indicator lights on the control panel will display the operational status of the electronic air cleaner (E.A.C.) system.

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, cleaning required.
- Poor connection between cell and the contact plate inside hood.
- Too many ionizer wires are missing.

When **[WASH]** light turns ON, system has entered an alarm condition and stopped functioning. The controller issues a **E.A.C. DIRTY (code 24).** An alarm sounds and *lower display screen* shows **Er24** and the *upper display screens* reads *"ERROR ALARM - CLEAN THE EAC"*. Approximately **two (2) minutes** after the light turns ON, power to the heating elements is shutdown and remains OFF until the condition is corrected. Press **[ALARM]** key to silence alarm.

4.07.3.2   E.A.C. Filter Status & Alarm - continued

> **IMPORTANT! *DO NOT 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.*

[CHECK]   Light is ON to indicate:
- Ionizer wire broken & shorted out against the cell frame.
- Cell is damaged and has shorted out to ground, broken insulators, etc.
- Collection fins are shorted out by of excessive condensation moisture collecting on them.

The **[CHECK]** light ON signals that system is no longer functioning to clean the air, even though the hood and fryer will continue to operate. **Controller *does not* issue an alarm**.

DO NOT CONTINUE USING FRYER WHEN [CHECK] IS ILLUMINATED!

Place the **SELECTOR** switch in the **[OFF]** position. Check the EAC cell and try the following to attempt to clear the alarm:

1. Turn OFF fryer **POWER** switch.

2. Remove the E.A.C. cell and clean it as described in *Section 6.04*.

   If fins are wet with condensation, allow cell to dry completely before reusing. Blowing air across the filter will help it dry more quickly.

3. Inspect the 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 any grease accumulation away 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 persist, contact a qualified kitchen equipment repair company for service.

4.07.3.3   Filter Clogged

If the ***baffle filter*** or ***charcoal filter*** become clogged, or there are other restrictions that cause airflow to fall below the minimum required to provide effective hood capture performance, the controller issues an error and alarm condition until airflow is restored. ***Note: Hood fan will continue running.***

Controller issues error, **CLOGGED FILTER (code 23).** An alarm tone sounds, *lower display screen* shows **Er23** and the *upper display screen* reads ***"ERROR ALARM - CLOGGED FILTER"***. Indicates that the internal pressure switch has failed to engage. This is typically due to low airflow usually means that the charcoal filter is clogged and needs to be ***replaced with a new fresh filter***. Other airflow restrictions, such as foreign material inside hood, blocked exhaust, etc., will also cause this alarm. Power to the heating elements is turned OFF until the condition is corrected. Press the **[ALARM]** key to silence alarm. Install a ***NEW*** charcoal filter and/or inspect for other restrictions ... the error will clear when proper airflow is restored. See ***Section 5.07.1.2 [E] Removing & Installing Charcoal Filter***.

> **IMPORTANT: Failure to use Giles OEM parts and OEM replacement filters may void the factory warranty.**

4.07.4   Ventless Hood Maintenance

This section describes the routine maintenance required for the ventless hood system of the model **WOG-MP-VH** fryer. These activities are vital to continuing long-term hood efficiency.

As a **best practice,** it is recommended that operators prepare and maintain a **Service Log** in order to keep a permanent record of all maintenance activities. Such a record may be required by code officials.

4.07.4.1   Charcoal Filter Maintenance

The Charcoal Filter <u>cannot</u> be cleaned and reused ... <u>REPLACE FILTER ONLY</u>. It is a one-use, consumable item that must be replaced periodically.

Never attempt to clean a charcoal filter ... damage to the equipment could result. A typical replacement cycle will be 30 to 40 days

Replace the charcoal filter with **Giles Part No. 30248**, **available from Giles dealers/distributors & many restaurant equipment/supply providers**.

<u>Failure to use Giles OEM Replacement Parts and Filters may void the factory warranty.</u>

IMPORTANT!
Attempting to use a charcoal filter too long can lead to a *CLOGGED FILTER* airflow alarm, see *Section 5.07.3.3.* Since hood capture performance has fallen below minimum requirements, this condition causes the fryer heating elements to be shutdown until the situation is corrected..

4.07.4.2   Monthly Hood Interlock Inspection

The ventless hood is equipped with a system of interlocks which ensure that the unit operates safely and effectively. Inspection and testing of these interlocks should be performed **MONTHLY** as described below. Record these inspections in an appropriate *service log (see Section 5.07.4.6 for sample)*. If problems are detected, contact a *Giles* authorize service company for diagnosis and repaired. During the following process, if instructed to turn fryer power **OFF** and then back **ON**, be aware that each time the unit will go through a power-up sequence, refer to **Sections 5.01.10, Power Up Procedure**.

1. **Baffle Filter Check:**

   Place **POWER** & **SELECTOR** switch in the **[OFF]** position, remove the baffle filter **(Section 5.07.1.2.A)** and replace *access cover*. Verify that **SELECTOR** switch is in **[OFF]** position then turn power ON. A constant tone alarm should sound, and the *upper display screen* should read **"ERROR ALARM - BAFFLE FILTER MISSING".** Place **SELECTOR** switch in the **[COOK]** position ... the control panel amber **HEAT** light should <u>not</u> turn **ON**.

2. **EAC Filter Check:**

   Verify **SELECTOR** switch is OFF ... remove the EAC cell **(Section 5.07.1.2.C)**, replace the *access cover* & power-up appliance. All 3 LED lights should turn ON and a constant tone alarm will begin to sound ... the *upper display screen* should read **"ERROR ALARM - CLEAN THE EAC"**. Place the **SELECTOR** switch in the **[COOK]** position; the amber control panel **HEAT** light should <u>not</u> turn ON**.** Return **SELECTOR** switch to OFF and reinstall the EAC cell **(Section 5.07.1.2.D)**.

4.07.4.2   Monthly Hood Interlock Inspection - continued

3. **Charcoal Filter Check:**

   Verify **SELECTOR** switch is OFF ... remove the charcoal filter *(Section 5.07.1.2.E)*, replace the *access cover* & power-up appliance. A constant tone alarm should sound ... the *upper display screen* should read *"ERROR ALARM - CHARCOAL FILTER MISSING"*. Place the **SELECTOR** switch in the **[COOK]** position ... the control panel amber **HEAT** light should **not** turn ON**.** Return **SELECTOR** switch to OFF, reinstall the charcoal filter *(Section 5.07.1.2.E)* and replace *access cover*.

4. **Filter Clogged Check:**

   Power-up appliance ... place **SELECTOR** switch in the **[COOK]** position so that fryer is heating and control panel amber HEAT light is ON. Completely cover the *baffle filter* area with a piece of filter paper, or other suitable material so that the entire area is covered and sealed off. You may also completely block the hood exhaust on top. After a few seconds, a constant tone alarm should sound ... the *upper display screen* should read *"ERROR ALARM - CLOGGED FILTER"*. The element heat relay open and the amber HEAT light should turn OFF**.** Return all switches to **[OFF]** positions and remove the blockage.

5. **Access Cover:**

   Power-up the appliance ... allow it to enter **PREHEAT** mode (fan running, oil heating). Unlatch and lift front of *access cover* away from hood ... appliance should shutdown completely**.** Replace and latch cover.

4.07.4.3   Semi-Annual Fire System Inspection & Service

Inspection, service and maintenance of the fryer's built-in fire suppression system must be conducted by a authorized *Ansul®* 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 six 6-mons.)*. Inspection shall include the following**.**

Place <u>locking bar</u> on the extinguisher system when servicing to prevent accidental discharge.

1. Remove charging cartridge. Inspect gasket for cuts and elasticity, coat with extreme temperature grease, and reinstall cartridge. See ***Section 2.08. Fusible Link 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. Discharge Nozzle and Tank Locations***

3. Check discharge nozzles for 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 test link and test automatic actuation function.

6. Inspect fusible link detectors ... clean as needed. See ***Section 2.08. Fusible Link 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 findings of the inspection in a permanent file.

4.07.4.4   Annual Fire System Inspection & Service

Same as ***Semi-Annual*** inspection, **except**:

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

4.07.4.5   12-Year Fire System Inspection & Service

Same as ***Semi-annual*** and ***Annual*** inspections except shall include:

1. Replace of the *R-102 wet chemical* fire suppressant.

2. Hydrostatic test the suppressant chemical tank and gas cartridge.

3. Test the flow regulator.

4.07.4.6   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	
1 2 3 4		1 2 3 4	
1 2 3 4 5 6*		1 2 3 4 5 6*	
1 2 3 4		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	
1 2 3 4		1 2 3 4	
1 2 3 4 5 6* 7*		1 2 3 4 5 6* 7*	
1 2 3 4		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	
1 2 3 4		1 2 3 4	
1 2 3 4 5 6*		1 2 3 4 5 6*	
1 2 3 4		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	
1 2 3 4		1 2 3 4	
1 2 3 4 5 6* 7*		1 2 3 4 5 6* 7*	
1 2 3 4		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	
1 2 3 4		1 2 3 4	
1 2 3 4 5 6*		1 2 3 4 5 6*	
1 2 3 4		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	
1 2 3 4		1 2 3 4	
1 2 3 4 5 6* 7*		1 2 3 4 5 6* 7*	

1	Baffle Filter Check	2	EAC Filter Check	3	Charcoal Filter Check
4	Filter Clogged Check	5	Quarterly Cleaning	6	Semi-annual Fire System
7	Annual Fire System Insp				

* Inspection must be by certified fire equipment service company.

Fryer Operation WOG-MP-VH

4.08 Normal Shutdown

1. Place the **SELECTOR** ② and **POWER** ① switches in the **[OFF]** position.

2. Verify that the **POWER** light ③ turns **OFF**.

3. If required by local practice, remove all power to the appliance by turning OFF circuit breaker in the electrical panel supplying power to the fryer.
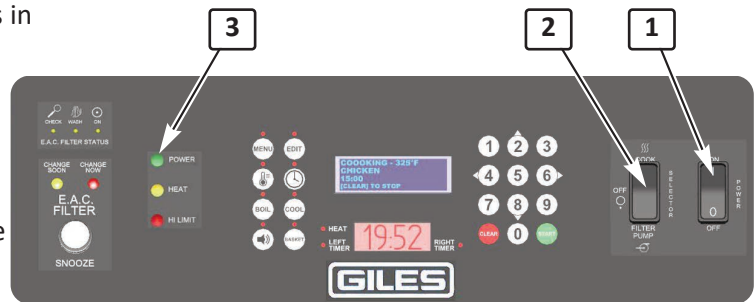
4.09 Emergency Shutdown

In case of emergency, remove all power to the unit by turning **OFF** the facility main circuit breaker, at the main incoming power panel.

5. Cleaning

Use then following procedures for proper cleaning of the **WOG-MP-VH** fryer. As a minimum, *Giles* recommends that general cleaning of the fryer & filter pan be performed *__DAILY__*.

> **⚠ DANGER**
>
> - **DO NOT wash down the fryer or hood with water from a spray hose or any pressure-type washer ...** *unit 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 *Boil-Out Procedure - Cleaning the Fry Vat*

Boil-Out is the procedure used to clean/degrease the fryer vat and heating elements. It must be performed before first cooking with a new fryer, and should be performed promptly before refilling fryer with fresh cooking oil after used 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, which can help accurately determine oil condition, are available from most restaurant supply providers.

> **⚠ CAUTION**
>
> - **The procedure does not require a rolling boil. However, as a *"best practice"*, *__DO NOT__* leave fryer unattended during the procedure*. As a safeguard against an accidental overflow, closely monitor the process as overflow can cause serious damage to the equipment.**
> - **W**hen 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. Such products may contain chemicals, which require special precautions. Improper use can cause damage to equipment and/or personal injury.**

1. Remove used cooking oil from the fryer, see ***Section 5.06, Removing Waste Cooking Oil from Fryer***.

2. Be sure that the *drain valve handle* ① is in the **[CLOSED]** position (horizontal) and the **POWER** switch is in the **[OFF]** position.

3. Fill the fry vat to the **[FULL]** level mark ② with clean water.

4. Select a suitable fryer cleaning product ... follow the manufacturer's use instructions and add the recommended amount of product to the water in the vat ... stir to mix.

   Giles Boil-Out fryer cleaner is available from *Giles* dealers/distributors & other restaurant supply providers ...
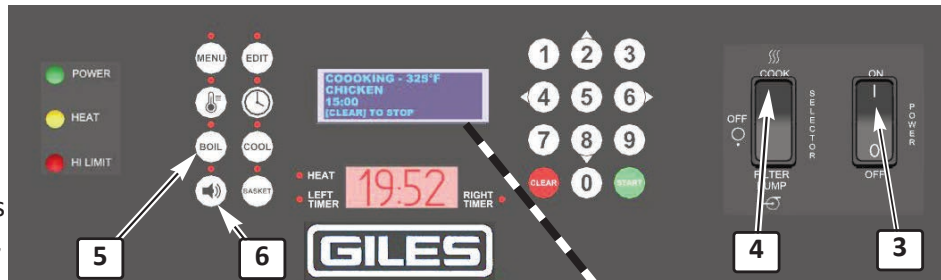   Part #**72003 (case of 4, 8-lb jars)** or #**72003-1 (1, 8-lb jar)**
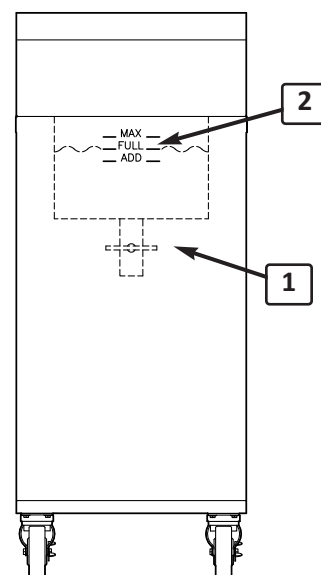
Continued on Next Page ▶

5.01   Boil-Out Procedure - Cleaning the Fry Vat - continued

5. Place the **POWER** switch ③ in the **[ON]** position.

6. Place the **SELECTOR** switch ④ in the **[COOK]** position.

7. After controller powers up, press **[START]** key when alarm sounds, then press the **[BOIL]** key ⑤.
The fryer enters **BOIL OUT MODE**, temperature setpoint changes to **200°F**, and cycle time begins to countdown from **30 minutes.** Boil-out solution will begin to heat.

8. If different Boil-Out settings are required, they can be changed in *Section 5.01.8, User Settings*.

   BOIL TEMP range = **185° - 208°F**.

   BOIL OUT TIME range = **1 - 45 minutes**.

9. At the completion of the set boil-out time, an alarm sounds and the *upper display screen* shows the message **"DONE COOKING".**

10. Press the **[ALARM]** key ⑥ to silence alarm.

11. Controller exits **BOIL OUT MODE** and temperature setpoint resets to **50°F.**

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

12. Return the **POWER** ③ & **SELECTOR** ④ switches to the **[OFF]** position.

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

CAUTION | NEVER drain boil-out solution into the Filter Pan or run it through the filter system with the Pump. The solution is caustic and will damage the pump and other components, such damage will not be covered by the factory warranty!

13. Disconnect filter pan hose and remove it from the fryer.

14. Position a suitable *heat-resistant container* ⑤ beneath the fryer drain tube *(not supplied with fryer)*. **Common plastic containers are generally not acceptable for collecting hot boil-out solution, as they may crack or melt ... metal container is best.**

15. Slowly move the drain valve handle ⑥ counter-clockwise to the **[OPEN]** position (vertical).

16. As solution drains from vat, use the provided *heat-resistant brushes* to scrub vat sides & bottom, and heating elements to remove residue. Rinse and flush the vat thoroughly with warm clean tap water.
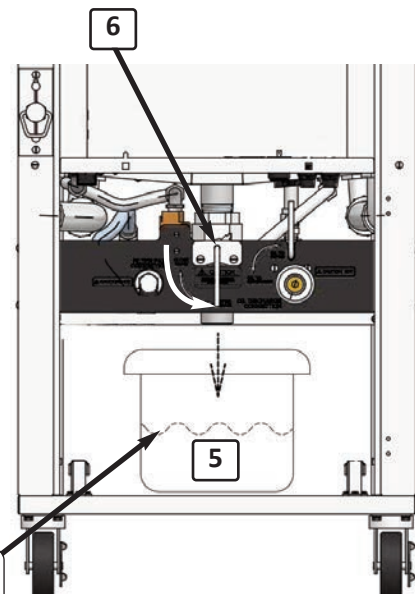
Heat-resistant container (Not Supplied) DO NOT USE THE FILTER PAN!!!

5.01 Boil-Out Procedure - Cleaning the Fry Vat - continued

CAUTION Give ample attention to the catch container while draining and rinsing the vat. Empty it as often as needed to avoid overflow.

IMPORTANT: After draining and flushing, it is important that as much of any remaining water/solution, as possible, be cleared from the vat. Water remaining in vat will cause oil to "boil" and splatter excessively when heated to cooking temperature.

17. Completely dry vat sides/bottom and heating elements using clean, absorbent, disposable paper wipes, or sanitized towels.

18. Return _Drain Valve handle_ ⑥ to the **[CLOSE]** position.

19. Clean the _filter pan_ and refresh filter media, _see Section 6.02, Cleaning the Filter Pan & Refreshing Filter Media after Boil-Out_.

20. Place _cover_ onto _filter pan,_ place pan into cabinet and reconnect the _filter pan hose_ to the coupling (push in white ring while inserting hose fitting) ... ensure that connection is tight and secure.

21. Fryer is ready for cooking activities, see **Section 5.02**.

NOTE:
At completion, the automatic Boil-Out program resets the cooking temperature setting to _50°F_. Be sure to set a proper temperature before attempting to cook.

5.02   Cleaning Filter Pan & Refreshing Filter Media after Boil-Out

The following steps describe cleaning the *filter pan* and refreshing the paper filter media after a boil-out procedure has been completed.
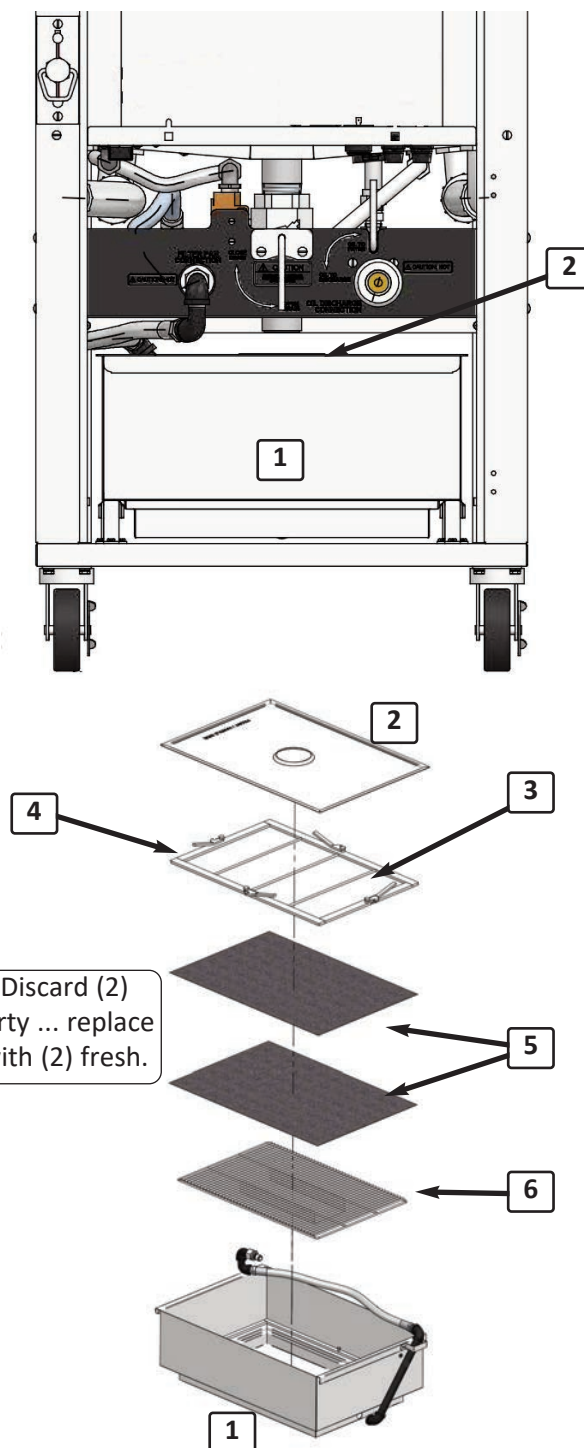
> **⚠ CAUTION**   **Wear thermal protection to protect hands from potentially hot parts.**

1. Follow the *Normal Shut-Down* procedure, see **Section 5.08**.

2. Disconnect *filter pan hose*, remove the *filter pan* ① from cabinet and remove *pan cover* ②.

4. Using the provided *crumb scoop*, remove the accumulated filter residue from the surface of the filter media surface, and particularly from around the edges of the **hold-down frame** ③.

5. Rotate all four (4) hold-down levers ④ to disengage frame from the filter pan. Lift and remove frame from pan. Clean the frame, rinse and dry thoroughly.

6. Grasp the edge of both sheets of dirty *filter paper* ⑤, carefully roll up both sheets and discard. Avoid dropping any of the filter residue into the *filter pan*.

7. Remove the *ribbed screen grate* ⑥ ... wash, rinse and dry thoroughly.

9. Thoroughly wash, rinse and dry the *filter pan* ①. Be sure to drain all water from filter pan piping and hose.

10. Reassemble *filter pan* using two (2) fresh sheets of *filter paper media*.

11. Replace *pan cover* & reposition *filter pan assembly* in fryer cabinet, and reconnect *filter pan hose* to coupling.

NOTE:

For general cleaning, *Giles* recommends using **Simple Green® Crystal Foaming Spray Cleaner/Degreaser.** It is a readily available foaming aerosol product that is an exceptionally effective degreasing cleaner ... **NSF approved,** food-grade, non-toxic, and biodegradable.

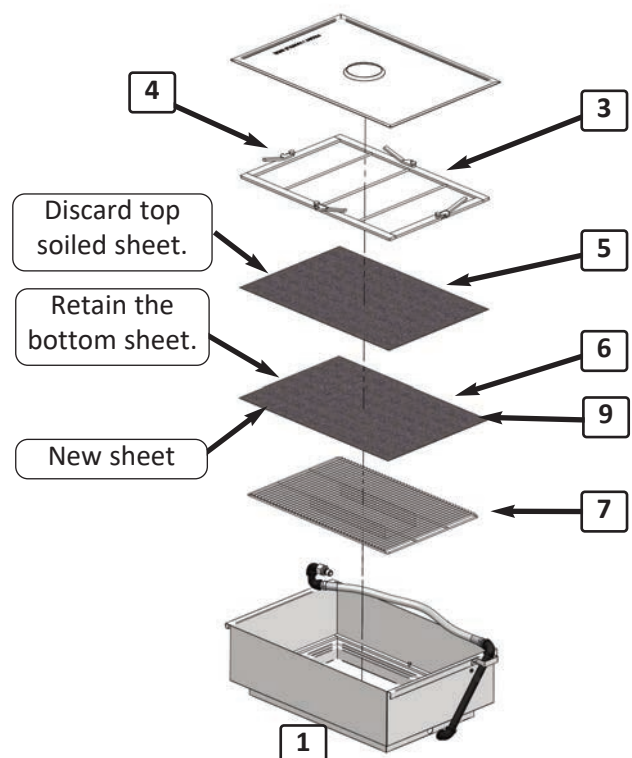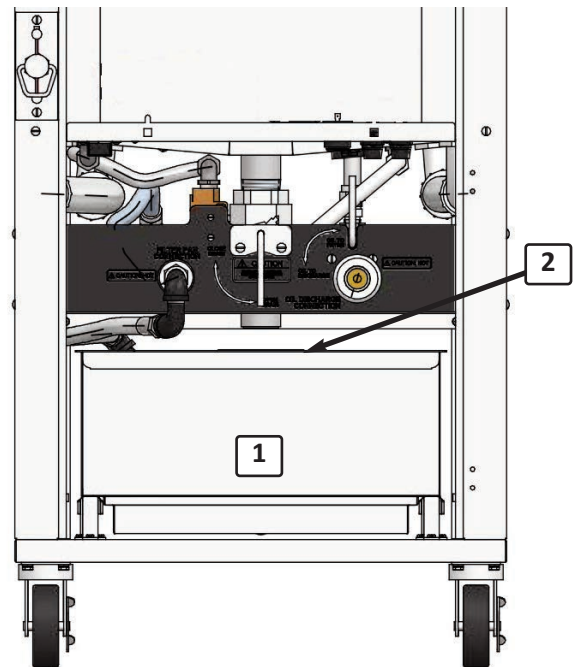Discard (2) dirty ... replace with (2) fresh.

5.03   Cleaning Filter Pan & Refreshing Filter Media DAILY

The following steps describe *DAILY* cleaning of the filter pan and refreshing the paper filter media. This is considered a minimum to keep the filtration system operating at optimum performance.

> **⚠ CAUTION**   **Wear thermal protection to protect hands from potentially hot parts.**

1. Follow the *Normal Shut-Down* procedure, see **Section 5.08**.

2. Disconnect *filter pan hose*, remove the *filter pan* ① from cabinet and remove *pan cover* ②.

4. Using the provided *crumb scoop*, remove any accumulated filter residue from the surface of the filter media, and particularly from around the edges of the **hold-down frame** ③.

5. Rotate all four (4) hold-down levers ④ to disengage frame from the filter pan. Lift and remove frame from pan. Clean the frame, rinse and dry thoroughly.

6. Grasp end of the top dirty piece of paper media ⑤, carefully roll it up and discard.

7. Grasp bottom sheet of filter paper ⑥ at both ends and remove from pan. Retain sheet for re-use ... **DO NOT** tear or puncture. Avoid dropping any residue into the pan.

8. Remove the *ribbed screen grate* ⑦ ... wash, rinse and dry thoroughly.

9. Thoroughly wash, rinse and dry the *filter pan* ①. Be sure to drain all water from filter pan piping and hose.

10. Reassemble the *filter pan*. Use one (1) *new fresh sheet* of paper media on bottom ⑨ and place the *retained used bottom sheet* ⑥ on top.

11. Replace *pan cover* & reposition *filter pan assembly* in fryer cabinet, and reconnect *filter pan hose* to coupling.

Discard top soiled sheet.

Retain the bottom sheet.

New sheet

5.04   Cleaning the E.A.C. Collector Cell

> **⚠ CAUTION**
> Sharp edges
> Watch your
> fingers
>
> 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 for effective cleaning.

IMPORTANT: The cell CANNOT withstand washing in commercial dishwashing equipment. Also, 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) different cleaning methods are sanctioned by *GILES Food Service:*

• Preferred **spray foam method** - utilizes **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 biodegradable). Cleaning the E.A.C. cell is quick and easy with this convenient ready-to-use cleaner. A complimentary sample is supplied with new equipment and it 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 -** utilizes a diluted solution of **Simple Green® Pro-HD** and water**.** This method is not as convenient as the spray cleaner and requires more planning and time, but the procedure has proven to be very satisfactory for cleaning E.A.C. 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.

> **CAUTION** While handling and cleaning the cell, take care not to bend the collection fins or break 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 will occur that can potentially interrupt appliance operation.
>
>
>
> Fin
>
> Ionizer Wire (9) required
>
> *Damage from abusive handling and/or improper maintenance may not be covered by the factory warranty.*
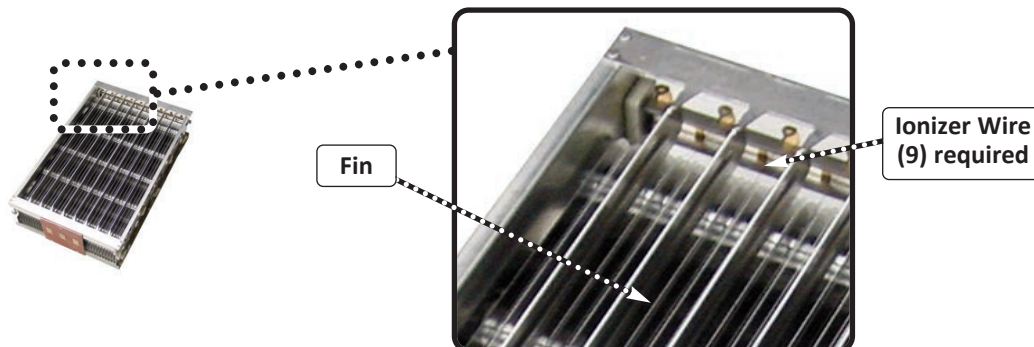
5.04   Cleaning the E.A.C. Collector Cell -continued

A. Preferred Cleaning Method - Spray Cleaner

1. Remove collector cell from hood (see **Section 5.07.1.2**) 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 E.A.C. cell, completely covering 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 collector 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. **Rinse ONLY, DO NOT scrub with brushes.**

5. Stand cell upright on end 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. If desired, a small electric fan can be used 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.
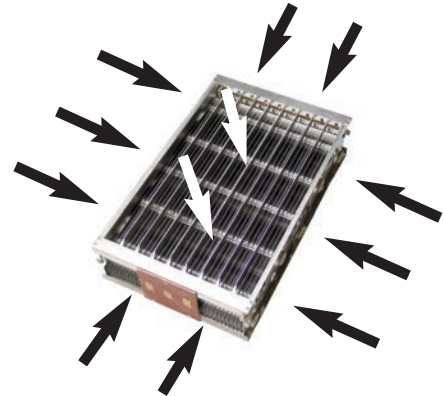
IMPORTANT! ONLY Simple Green® Crystal Foaming Cleaner/Degreaser is recommended for cleaning the E.A.C. cell in this manner. Other spray cleaner products may contain corrosive ingredients that may damage the metal components, causing it to fail or not perform properly. Such damages are not covered by the factory warranty.

B. Alternative 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, biodegradable, 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 metal cell components, causing failure or unsatisfactory performance. Such damages are not covered by the factory warranty.

5.04   Cleaning the E.A.C. Collector Cell -continued

B. Alternative Cleaning Method - Soaking (continued)

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 the 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.**

5.05   Cleaning the Baffle Filter

> ⚠️ **WARNING**
> Sharp edges
> Watch your fingers
>
> *The Baffle Filter is fabricated from thin guage, 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!**

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

5.06   Hood Deep Cleaning (3 Months)

As a **best practice**, it advised that the ventless hood be deep cleaned every *three (3) months*. Cleaning should be performed in conjunction with a routine fryer *boil-out procedure*.

Blower Wheel

1. After completion of the boil-out procedure **(Section 6.01)**, disconnect power from the unit at the main electrical panel.

2. Allow the appliance to cool at least 15-20 minutes.

3. Remove *access cover* and all filters. Use a mild degreasing cleaner, such as **Simple Green® HD-Pro or Crystal Foaming Spray Cleaner/Degreaser** to clean the cover and the entire plenum area. **Take care when cleaning around the fire suppression detector link to avoid accidental discharge**.
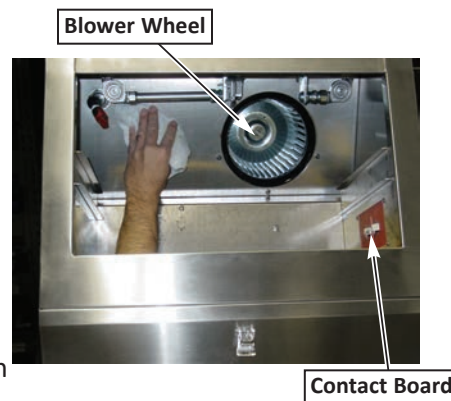
4. Inspect the blower vanes for grease residue build-up. If needed, spray with degreasing cleaner and allow to soak a few minutes, then clean with brush. Before restarting hood, place a cardboard box, or heavy towel, over the exhaust diverter to catch any residue which may be blown out of the exhaust. **Be sure to remove covering after use.**

Contact Board

5. Ensure that the contacts on the *E.A.C. cell contact board* are clean and free of excessive build-up.

6. Clean and dry all filters ... reinstall when completely dry,

5.07   EA.C. Collector Cell Cleaning Timer Operation
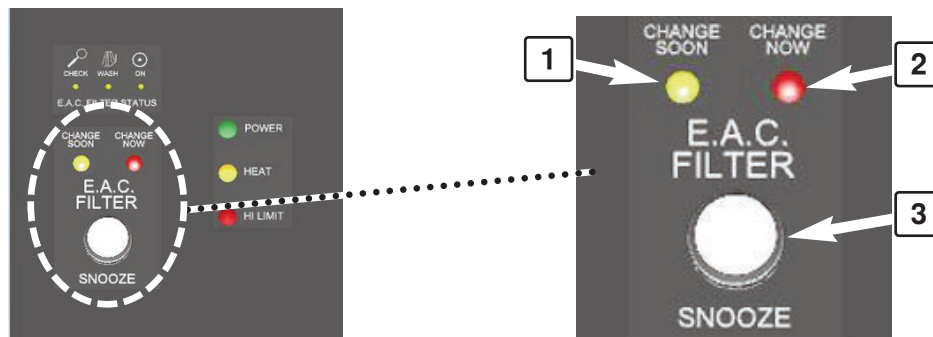
The **E.A.C. Cell Cleaning Timer** controls are located on the fryer control panel. The timer is programmed to issue a *warning signal*, notifying operators that it will soon be necessary to clean the **collector cell**. If this initial warning alert is not acted on, the timer will expire ... fryer is shutdown and prevented from continued operations 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 operator 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 resets the *Timer* back t*o* **[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 a second snooze period expires, the appliance will be locked-out and cannot be restarted until cleaning activities are performed ... refer to *Section 6.04*.

7. Troubleshooting

IMPORTANT! This section describes basic troubleshooting procedures for the model **WOG-MP-VH Electric Fryer**. Some simple operational issues may be corrected by the user, however most troubleshooting diagnostics and repairs should be performed only by qualified service technicians.

7.01 Temperature Control System		
Problem	**Probable Cause**	**Corrective Action**
APPLIANCE WILL NOT TURN ON: • Power Light not **ON** • Hood Fan does not run	A. Not connected to proper power source	Connect unit to proper power supply
	B. Blown fuse or tripped breaker in electrical supply panel	Check electrical panel, replace fuse or reset breaker
	C. Blown fuse in unit or faulty fuse holder	Check/replace fuses and/or fuse holders inside Cabinet (left).
	D. Hood Filter Cover not closed & latched properly**.**	Close Cover properly; pin on right corner must engage interlock switch
	E. Faulty Power Switch	Check/replace Power Switch
	F. Fire Extinguisher System not armed	Contact Ansul service company
FRYER WILL NOT HEAT: • Power Light is **ON** • Heat Light is **OFF**	A. Selector Switch is not in the **[COOK]** position	Place Selector Switch in **[COOK]** position
FRYER WILL NOT HEAT: • Power Light is **ON** • Selector Switch is in **[COOK]** position • Heat Light is **OFF**	A. Temperature setpoint is below actual oil temperature	Check temperature setting, if OK, begin cooking. Heat Light normally cycles **ON/OFF**.
	B. *"DRAIN OPEN"* message; alarm sounding	Close valve fully to reset alarm
	C. Controller is faulty	Check/replace Controller
	D. Temperature sensor faulty; Er13 displayed if computer control.	Check wiring; replace sensor
	F. Contactor is faulty	Check/replace Contactor
	G. Selector Switch is faulty	Check/replace Switch
	I. Power-up procedure not completed (Computer Control)	Press **[START]** to begin **PREHEAT**
FRYER WILL NOT HEAT: • Power Light is **ON** • Selector Switch is in **[COOK]** position • Heat Light is **ON**	A. Circuit Breaker on rear of Fryer cabinet tripped.	Reset circuit breaker

7.01	Temperature Control System - continued	
Problem	**Probable Cause**	**Corrective Action**
FRYER WILL NOT HEAT: • Power Light is **ON** • Selector Switch is in **[COOK]** position • Continuous tone alarm sounding • **"MISSING FILTER"** message (Computer) or Light ON (Mnaual)	A. Baffle Filter missing	Check, install Baffle Filter
	B. Baffle Filter misaligned	Check, reinstall, or properly align Baffle Filter
	C. Charcoal Filter missing or mis-aligned	Check, reinstall, or properly align Charcoal Filter
FRYER WILL NOT HEAT: • Power Light is **ON** • Selector Switch is in **[COOK]** position • Heat Light is **OFF** • Beeping tone alarm sounding (Manual) • **"CLEAN THE EAC"** message (Computer) • **CHECK/WASH** lights **ON**	A. EAC Cell is excessively dirty	Clean the EAC Cell
	B. EAC Cell has bent fins, or shorted	Repair EAC Cell
	C. EAC Cell has too many broken ioniz-er wires	Replace ionizer wires on Cell
	D. Poor connection with Contact Board; dirty or damaged	Clean contacts, or replace board
	E. EAC Power Supply is faulty	Replace Power Supply
	F. EAC Shutdown Module is faulty	Replace Module
	G. EAC Cell is missing	Install or reinstall EAC Cell
FRYER WILL NOT HEAT: • Power Light is **ON** • Selector Switch is in **[COOK]** position • High Limit Light is **ON**	A. Power surge	Cycle Power Switch **OFF** for approx 5 secs, return to **[ON]**
	B. Low oil level	Check level, add oil as needed
	C. Contactor sticking	Check/replace Contactor
	D. High Limit Safety Board is faulty	Check/replace High Limit Board
	E. High Limit Sensor is faulty, or out of position	Check, adjust, or replace sensor
	E. Controller is faulty	Check/replace Controller
FRYER WILL NOT HEAT: • Power Light is **ON** • Selector Switch is in **[COOK]** position • Heat Light is **OFF** • Constant tone alarm sounding (Manual) • **"CLOGGED FILTER"** message (Computer)	A. Charcoal Filter clogged	Replace Charcoal Filter
	B. Vacuum Switch requires adjust-ment, or is faulty	Adjust Switch, replace if needed
	C. Vacuum lines clogged or kinked	Check tubing clean, or remove kinks
	D. Fan running too slow	Check voltage
	E. Fan clogged with grease film	Clean fan

7.01   Temperature Control System - continued

Problem	Probable Cause	Corrective Action
FRYER HEATS 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	Check/replace faulty element(s)
	C. Contactor failing	Check/replace Contactor
	D. Loose wiring	Check/repair wiring
	E. Low voltage coming to Fryer	Check/repair supply power
FRYER HEATS SLOWLY • Short cycling, Heat Light turning **ON**/**OFF** continuously	A. Low voltage coming to Fryer	Check/repair supply power
	B. Variable temp sensor to close to heating element	Correct sensor position
	C. Controller or Thermostat is faulty	Replace Controller or Thermostat
OIL TEMPERATURE ERRATIC:	A. Faulty temperature sensor	Replace probe
	B. Contactor is failing	Replace Contactor
	C. Controller or Thermostat is faulty	Replace Controller or Thermostat
	D. Loose wiring	Check/repair wiring
OIL SMOKING:	A. Oil has broken down, used too long	Change oil in Fryer
	B. Cooking temperature too high	Check temperature setpoint, adjust
	C. Dirty Heating Elements	Perform Boil-out, clean elements
	D. Element Failure	Check/replace elements
	E. Improper supply voltage	Verify incoming power
	F. Low oil level	Keep oil level at the **FULL** mark

7.02   Oil Filtration System

Problem	Probable Cause	Corrective Action
OIL NOT PUMPING BACK TO FRY POT:	A. Selector Switch not in **[PUMP]** position	Place Switch in proper position
	B. Air leak in the system (hoses, fittings, connector, Filter Pan)	Check & eliminate air leak, be sure quick-disconnect is secure
	C. Pump motor faulty	Check/replace Motor
	D. Oil Pump clogged, or damaged	Check/repair Pump
	E. Excessive sludge in Filter Pan	Clean Filter Pan, replace media
	F. Pump Diverter Valve not set in proper position	Place Pump Diverter Valve in proper position
	G. Oil too thick (cold) to pump	Manually remove oil from Filter Pan & clean
OIL PUMP LOCKED UP	A. Boil-out solution has been run through Filter Pump	Disassemble Pump head, clean & oil
	B. Oil allowed to sit in Pump too long	Disassemble Pump head & clean

7. Parts List

This section lists some of the various parts that are available for 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.

7.01   Parts Ordering & Service Information

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

IN THE 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 phone attendant 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 your contact number and a *Services representative* will return your call as soon as possible, usually within thirty (30) minutes ... **a representative is 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 Fryer cabinet, or on a rear cabinet panel.

7.02   Control Panel & Front Cabinet Header
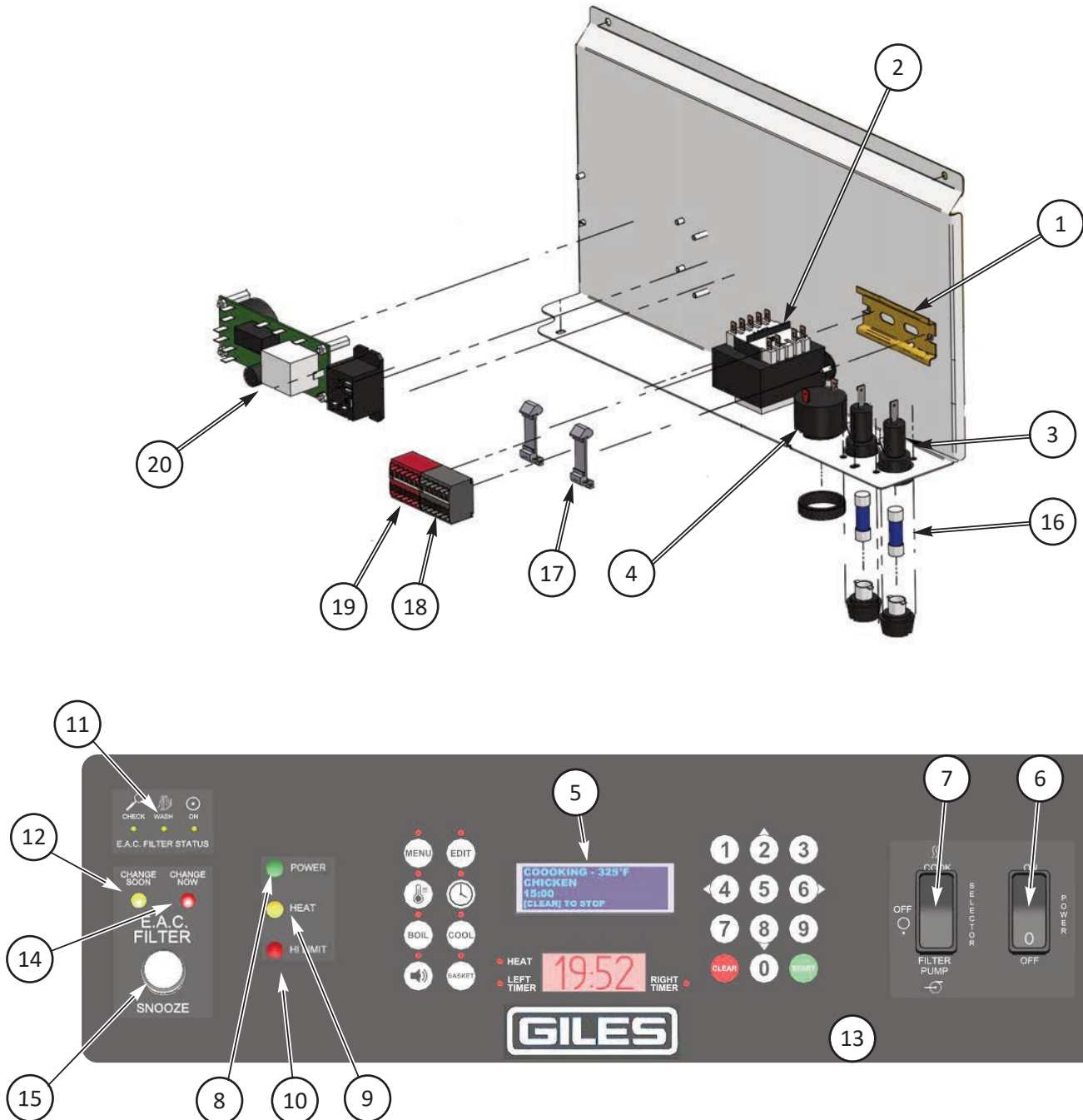
7.02   List of Parts: Control Panel & Front Cabinet Header

ITEM	PART NO.	QTY COM.	DESCRIPTION
1	94787	1	DIN RAIL, 3"
2	20366	1	TRANSFORMER, 9VA/18VA, 115/230 V, 50/60 Hz
3	21950	2	FUSE HOLDER, 600V, 15A
4	22976	1	SONALERT, CONTINUOUS, 2-12 VDC
5	21379	1	CONTROLLER, CC10, DUAL TIMER
6	21190	1	SWITCH, ROCKER, ON-OFF, 250V, 20A, DPST
7	21189	1	SWITCH, ROCKER, S.P.D.T. 250V, 10A
8	20398	1	INDICATOR LIGHT, GREEN, 250VAC *(REQUIRES [1] #20307 RETAINER)*
9	20399	1	INDICATOR LIGHT, ORANGE, 250VAC *(REQUIRES [1] #20307 RETAINER)*
10	20402	1	INDICATOR LIGHT, RED, 250VAC *(REQUIRES [1] #20307 RETAINER)*
11	24209	1	L.E.D. LIGHT CLUSTER
12	20694		PILOT LIGHT, YELLOW, EAC TIMER
13	67170	1	LABEL, CONTROL PANEL, CC10, WOG-MP-VH
14	20693	1	PILOT LIGHT, RED, EAC TIMER
15	20692	1	SWITCH, MOMENTARY PUSH-BUTTON, EAC TIMER
16	21900	2	FUSE, 15-AMP, BUSS, SC-15
17	21496	2	CLIP, DIN RAIL, END BRACKET, PTFIX, NS-35
18	21510	1	DIST.BLOCK, 12-PL, 12-26 AWG, BLACK
19	21509	1	DIST.BLOCK, 12-PL, 12-26 AWG, RED
20	20572	1	GMT, E.A.C. TIMER BOARD

7.03   Front Lower Cabinet
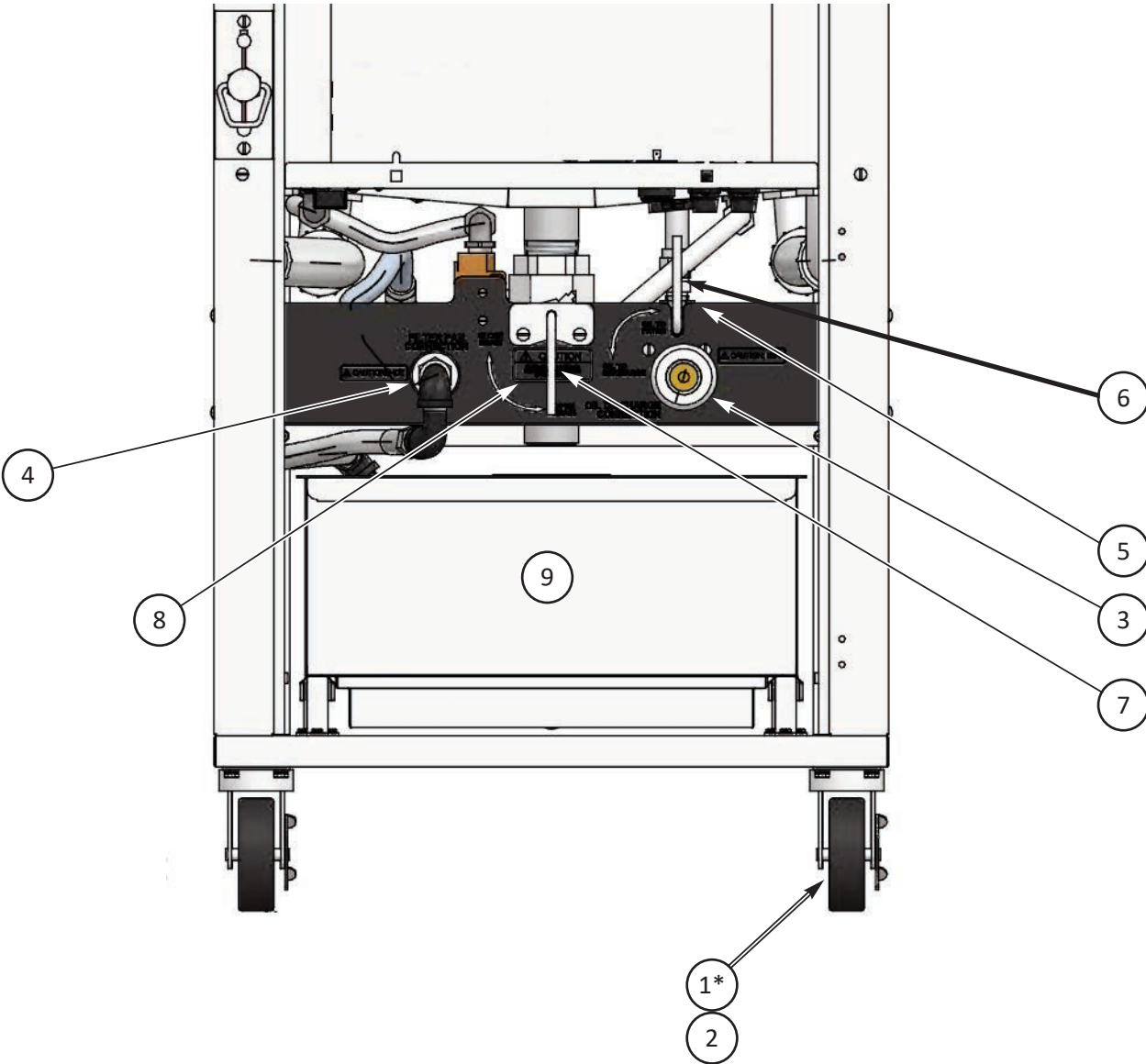
* Not shown

7.03   List of Parts: Front Lower Cabinet

ITEM	PART NO.	QTY	DESCRIPTION
1*	40650	2	CASTER, 5", RIGID, PLATE MOUNT
2	40700	2	CASTER, 5", SWIVEL, w/BRAKE, PLATE MOUNT
3	41699	1	COUPLING, QUICK-DISCONNECT, FEMALE, DISCHARGE
4	41900	1	COUPLING, QUICK-DISCONNECT, FEMALE, FILTER PAN
5*	45755	1	VALVE, 3-WAY, 1/2NPT, NICKEL PLATED
6	98923	1	VALVE HANDLE, PUMP DIVERTER
7	98921	1	DRAIN VALVE HANDLE
8*	21157	1	SWITCH, LIMIT, 15A, 250V, BROWN BODY
9	98884	1	FILTER PAN ASSEMBLY, COMPLETE

* Not shown

* Not shown

7.04   List of Parts: Rear Lower Cabinet

ITEM	PART NO.	QTY	DESCRIPTION
1	40909	1	HOSE, CORRUGATED, SS, 1/2 NPT X 15
2	71754	1	PUMP & MOTOR ASSY, 5-GPM, 1/2-HP **(COMPLETE ASSEMBLY)**
3	71824	1	MOTOR, 1/2-HP ... **MOTOR ONLY - NO PUMP**
4	76923	1	PUMP, 5-GPM ... **PUMP ONLY - NO MOTOR**
5*	98890	1	CABINET BACK PANEL
6	41080	1	HOSE, CORRUGATED, SS, 1/2 ID X 20
7	40907	1	HOSE, CORRUGATED, SS, 1/2 NPT X 18
8	45755	1	VALVE, 3-WAY, 1/2-NPT

* Not shown

7.05   Cooking Vat

New Design

Probe Detail
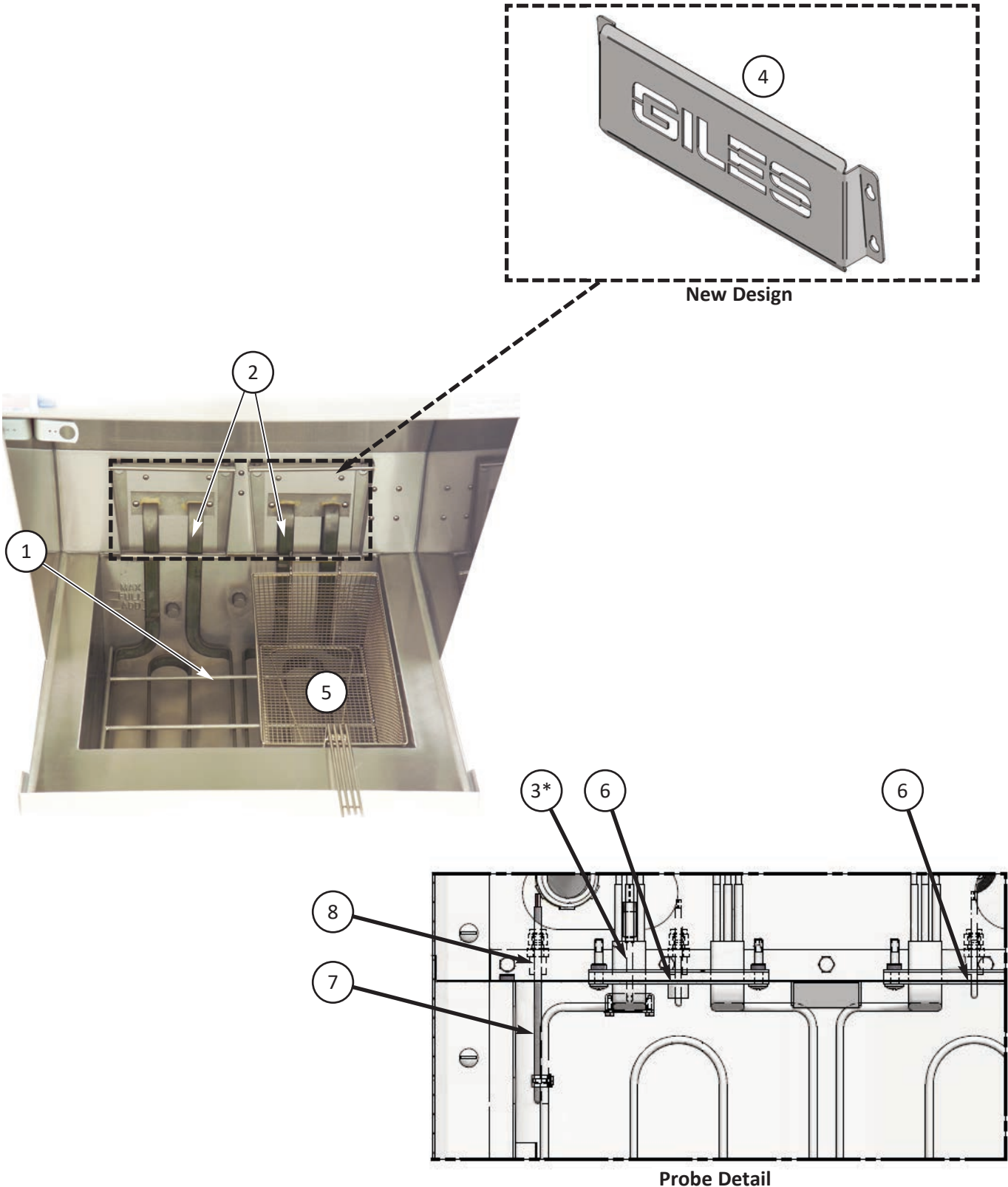
* Not shown

7.05   List of Parts: Cooking Vat

ITEM	PART NO.	QTY	DESCRIPTION
1	98937	1	BASKET RACK
2	23760	2	ELEMENT, 10-KW, 208V, FIREBAR
	23761	2	ELEMENT, 10-KW, 240V, FIREBAR
3*	21595	1	THERMOCOUPLE- J, DUAL, UNGROUNED, 9", FORMED **(HI-LIMIT PROBE)**
4	98936	1	BASKET HOLDER
5	70178	2	FRY BASKET
6	20439	2	THERMOCOUPLE, J-TYPE, 3", UNGROUNDED **(ADD OIL & VAR. TEMP PROBE)**
7	21645	1	THERMOCOUPLE, 6", J, UNGROUNDED **(ELEMENT TEMP PROBE)**
8*	45111	3	FERRULE, SWAGELOCK **(REQUIRED WHEN REPLACING IN-VAT PROBES)**

* Not shown

7.06 Filter Pan Assembly
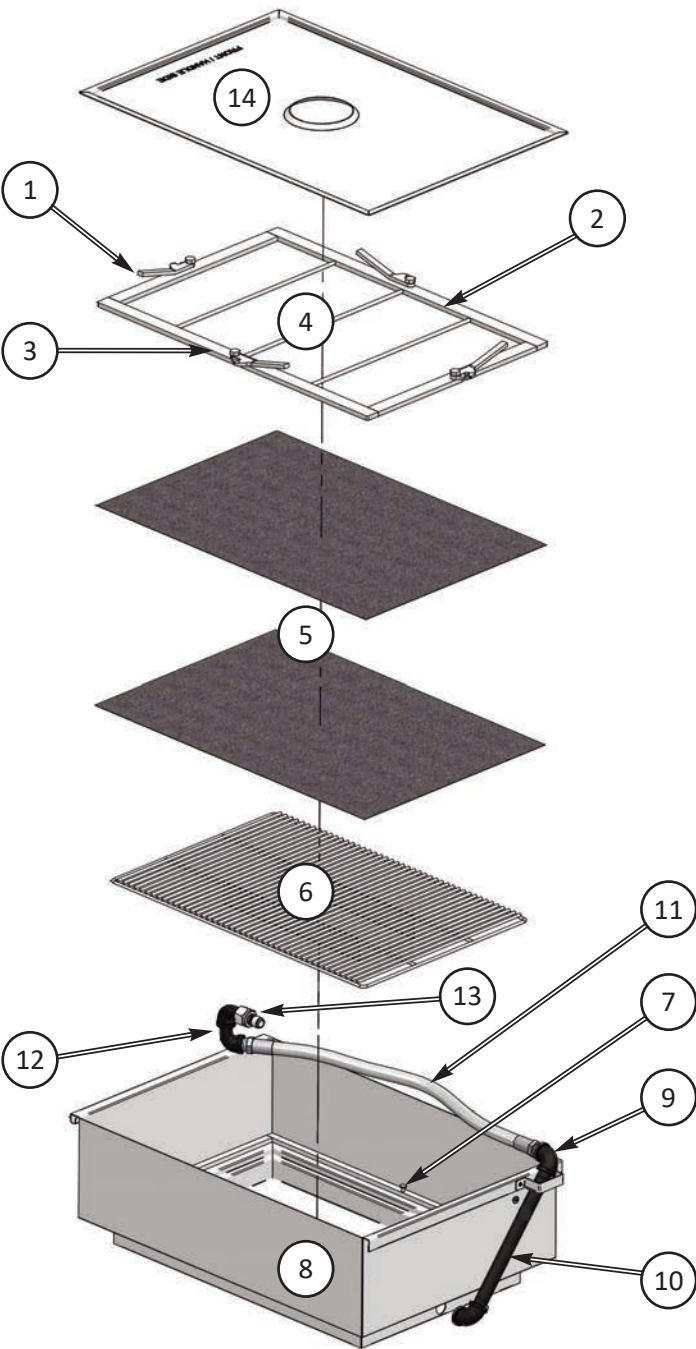
7.06   List of Parts: Filter Pan Assembly

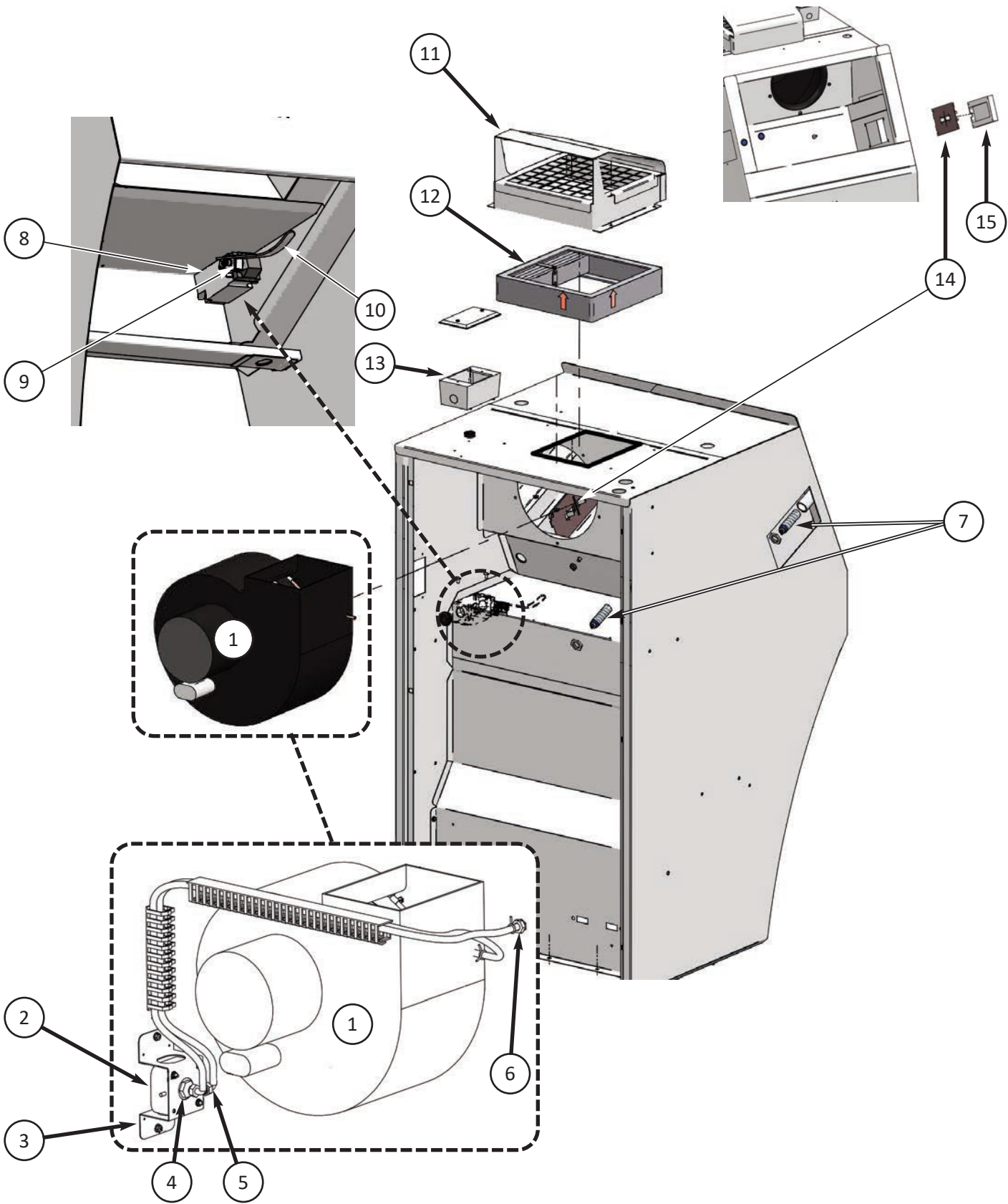| ITEM	PART NO.	QTY	DESCRIPTION
1	54526	4	LEVER, HOLD-DOWN FRAME
2	30040-5	1	HOLD-DOWN FRAME - **NO LEVERS**
3	30040-4	4	STUD, HOLD-DOWN FRAME LEVER
4	30040	1	HOLE-DOWN FRAME, COMPLETE ASSEMBLY
5	60819	2	FILTER PAPER, 16-1/4" x 24-1/4" **(2 SHEETS REQUIRED)**
6	30041	1	FILTER PAN SCREEN, FILTER MEDIA SUPPORT
7	30039-8	4	STUD, FILTER PAN SUPPORT FRAME
8	98883	1	FILTER PAN - **PAN ONLY**
9	42200	2	90° ELBOW, 1/2-NPT, BLACK PIPE
10	32621	1	NIPPLE, 1/2-NPT X 10-1/4", BLACK PIPE
11	36868	1	HOSE, 27-1/2", WHITE, SWIVEL FITTINGS
12	42250	2	90° STREET ELBOW, 1/2-NPT, BLACK PIPE
13	44150	1	FITTING, 1/2-NPT, SS, MALE QUIK-CONNECT
14	95665	1	COVER, FILTER PAN, WOG-MP-VH

NOTE: 98884 = COMPLETE FILTER PAN ASSEMBLY

* Not shown

7.07   List of Parts: Ventless Hood - Front

ITEM	PART NO.	QTY	DESCRIPTION
1*	98920	1	FILTER ACCESS COVER
2	20520	1	E.A.C. FILTER COLLECTOR CELL, 20"
3	30248	1	CHARCOAL FILTER, 12-3/8" x 20" x 2"
4	97376	1	AIR DIVERTER ASSEMBLY
5	30206	1	GREASE DRIP CUP
6	34750	1	DRIP CUP SAFETY RETAINER
7	42300	1	BAFFLE FILTER, 20" x 20", STAINLESS STEEL
8*	21153	9	IONIZER WIRE, 20" **(SERVICE ITEM ONLY; PACK OF 10 WIRES - ITEM NO. 71400)**
9*	41115	1	FIRE DAMPER, 10" X 10", SHALLOW

* Not shown
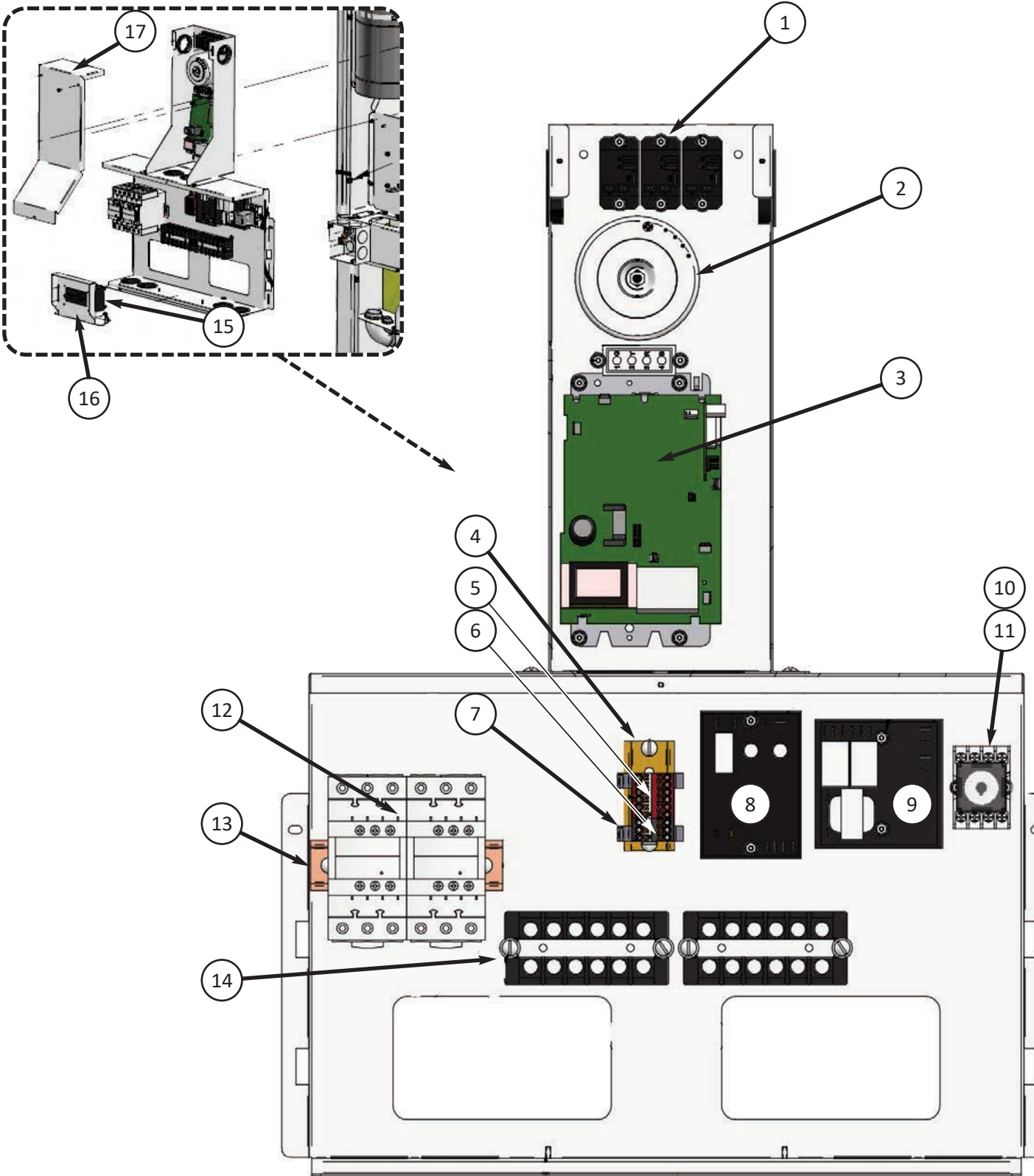
7.08   Ventless Hood - Mechanical Components

* Not shown

7.08   List of Parts: Ventless Hood - Mechanical Components

ITEM	PART NO.	QTY	DESCRIPTION
1	33589	1	BLOWER ASSEMBLY
2	20390	1	SWITCH, VACUUM, DUNGS, 0.16 - 1.20 WC
3	98397	1	BRACKET, VACUUM SWITCH
4	40880	1	FITTING, 90°, 1/4-NPT, 1/4" BARB, NYLON
5	40877	1	FITTING, 90°, 1/8-NPT, 1/4" BARB, NYLON
6	46750	1	FITTING, 7/16-20, VACUUM PICKUP
7	21502	2	PROXIMITY SWITCH, INDUCTIVE, 24-240V
8	23778	1	ROTARY SWITCH, SIDE, 240V, 30A
9	23779	1	ACTUATOR HEAD, ROTARY SWITCH
10	95418	1	ACTUATOR ARM, BAFFLE FILTER SWITCH
11	97376	1	AIR DIVERTER ASSEMBLY
12	41115	1	FIRE DAMPER, 10" X 10", SHALLOW
13	30108	1	JUNCTION BOX, MODIFIED **(COVER - 20800)**
14	21125	1	CONTACT BOARD, E.A.C. COLLECTOR CELL
15	35024	1	COVER, E.A.C. CONTACT BOARD, PLASTIC

* Not shown

7.09   Ventless Hood - Electrical Components

7.09 Ventless Hood - Electrical Components

| ITEM	PART NO.	QTY	DESCRIPTION
1	21203	3	RELAY, SPST-NO-NC, 240VAC
2	21337	1	TRANSFORMER, 230VAC >115VAC @.86A
3	21296	1	POWER PACK & DRIVER BRD, 120V W/JMPR **(incls TERMINAL STRIP)**
4	94784	1	3" DIN RAIL
5	21509	1	DISTRIBUTION BLOCK, 12-POLE, 12-26 AWG, RED, PTFIX
6	21505	1	DISTRIBUTION BLOCK, 6-POLE, 12-26 AWG, BLACK, PTFIX
7	21496	2	DIN RAIL CLIP, END BRACKET, PTFIX, NS-35
8	21568	1	LIMIT CONTROL, SAFETY, 425° F, DUAL
9	23776	1	MODULE, AIR FILTER, ALARM & SHUTDOWN
10	21101	1	SOCKET, RELAY, 8-PIN, 300V, 10A
11	21102	1	RELAY, 8-PIN, 240V COIL, 10A
12	21260	2	CONTACTOR, 80A, 3-POLE, 208-240V COIL
13	36666	1	DIN RAIL, 5-1/4"
14	21165	2	TERMINAL BLOCK, 75A
15	20513	1	CIRCUIT BREAKER, 277V, 50A, 6-POLE
16	98912	1	BRACKET, CIRCUIT BREAKER
17	98931	1	COVER, UPPER HOOD COMPONENT BOX

A. Connecting Optional KITCHENTRAC ™

If you purchased a new *Giles* cooking appliance with the optional, factory-equipped, **KitchenTrac™ Remote Monitoring** application, it comes to you WiFi capable and ready for connection to your local network and the *KitchenTrac™* server. The option allows you to remotely monitor your cooking equipment's performance, productivity, menu sales trend, maintenance events and a multitude of other analytics pertaining to operation of this appliance via any web-connected device.

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

A *WiFi Connection Manual, Form #66313* was shipped with your new equipment, however the following information also describes the process to connect each controller *(fryer)* to the **KitchenTrac™** server. After equipment installation and check 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
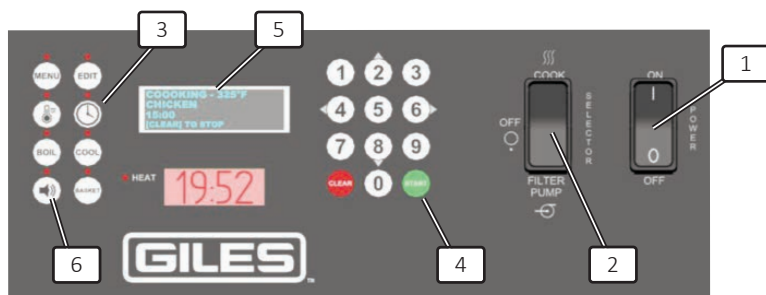
There are minor differences in control panel layout & configuration between appliance models.

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**, the message *"COMMUNICATIONS ERROR, CHECK CONNECTIONS"* will be displayed. Several issues can cause the 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 found successfully, the message *"WIFI MODULE FOUND, CONFIGURING"* appears on screen.

Continued on Next Page

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

5. The display cycles 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 message *"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 appliance'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.
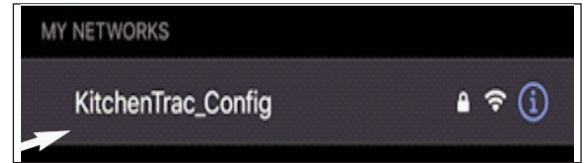
A.2   Establishing Communication with KitchenTrac™

1. A *"pair code"* must be communicated to **GILES Tech Service** while the person performing the connection procedure is still on-site with access to the controller on the unit.

   If the previous steps were successful the *"pair code"* should be displayed on the controller screen. The 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.

   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 enter it into the **KitchenTrac™** website.

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

2. If the *"pair code"* did not appear during *Step #1* above, you might try viewing the *"WIFI SYSTEM LOG"* on the 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 the **KitchenTrac™ server**.

   To confirm 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* ... either *"SERVER CONNECTED"* or *"NOT CONNECTED"* will be displayed.

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

Appendix

A.3   WiFi Components
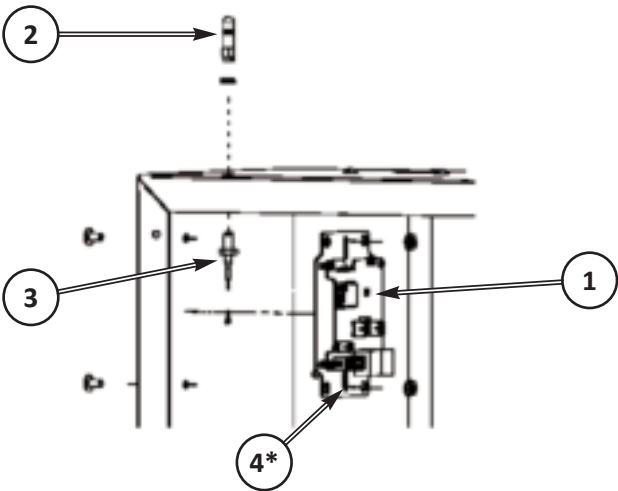
WIFI boards are located in various locations inside appliance cabinets. An antenna will protude from cabinet near its lociation.

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

ITEM	PART NO.		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.

Giles Enterprises, Inc.