Operations & Service Manual

GBF-2-GVH
Ventless Fryer

Model: GBF-235/250-GVH

GILES™
Responsive. Reliable.

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LIMITED WARRANTY

- Subject to the terms and conditions of this Limited Warranty as herein stated, all Giles Enterprises Inc. (hereafter referred to as "Giles") food service equipment and parts purchased new from an authorized Giles representative are warranted as to defects in material or workmanship for a period of twenty-four (24) months from the date of installation, provided, however, that with regard to labor costs in connection with this warranty, see below. All installations must be made by a qualified installing agency in accordance with all applicable codes and/or regulations in the jurisdiction in which installed. Limited warranty coverage is extended only to the original owner and is void if the unit is resold.

- During the Limited Warranty period, Giles will replace or recondition, at its factory, any part or parts of this unit which Giles inspectors judge defective, provided the unit has been properly installed, subjected to normal usage, and operated and maintained in accordance with specified procedures. This Limited Warranty does not cover cosmetic damage, and damage due to acts of God, accident, misuse, alteration, negligence, abuse, or use of unorthodox repair methods. All parts replaced under this Limited Warranty carry only the unexpired term of this Limited Warranty. Limited Warranty service may be furnished only by an authorized Giles service representative.

- If Limited Warranty service is requested, Giles will dispatch factory-authorized service representatives to inspect, repair, recondition, or replace units of its manufacture with such labor being rendered without cost to owner for twenty-four (24) months from the date of installation. Otherwise, service, including labor and transportation charges or other expenses, in connection with the removal or installation of any part or parts supplied under this Limited Warranty, are specified on the original sales contract between the purchaser and the authorized Giles representative.

- **Failure to use Giles OEM replacement parts and Giles OEM filters may void this Warranty.**

- Giles reserves the right to change or improve its equipment and/or parts in any way without obligation to alter such equipment or parts previously manufactured.

- Giles makes no further warranties, express or implied, including implied warranties of merchantability or fitness for a particular purpose, and has no other obligation or liability not specifically stated herein.

- Repair or replacement as provided under this limited warranty is the exclusive remedy. Giles shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product, except to the extent prohibited by applicable law. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this limited warranty.

- Used Giles foodservice equipment or parts, or Giles foodservice equipment or parts not purchased from an authorized Giles representative, carry no warranties, express or implied.

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Safety

Safety Overview:

The instructions contained in this manual have been prepared to aid in learning the proper procedures for installing, operating and servicing the **Giles Model GBF-2-GVH Ventless Electric Fryer**.

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

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

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

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 the **GBF-2-GVH Ventless Electric Fryer**. Adhering to the following important safety precautions will help Users to avoid personal injury and/or damage to the equipment.

⚠ DANGER

- Before cleaning or performing maintenance, place power switch in the **OFF** position. Unplug power cord or turn **OFF** power at the electrical panel supplying power to remove all power from the appliance.
- **DO NOT** wash down the Fryer interior or exterior with water spray.
- Failure to ensure that all power switches are in the **OFF** position prior to servicing or when replacing Hood filters could result in electrical shock, or other serious personal injury , or damage to the equipment.
- 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

- Prior to installation, consult a qualified electrician to ensure that installation complies with all electrical requirements and codes.
- **The unit must be adequately and properly grounded. Improper grounding may result in electrical shock to 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. Always consult with an electrician, or other qualified service technician, to ensure that circuit breakers and wiring are of sufficient rating and gauge to power this equipment. A Wiring Diagram has been provided with the unit as an aid for technicians. 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, 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.

Continued on Next Page

⚠WARNING

- When cooking, the oil level in the Fryers **MUST** be maintained above the indicated **minimum** level. If not maintained above that level the heating elements could possibly shutdown due to an increased risk of an oil fire.
- Failure to comply with **WARNING** notices could result in serious injury, even death; damage to equipment and/or property; and will potentially void the factory warranty.

⚠CAUTION

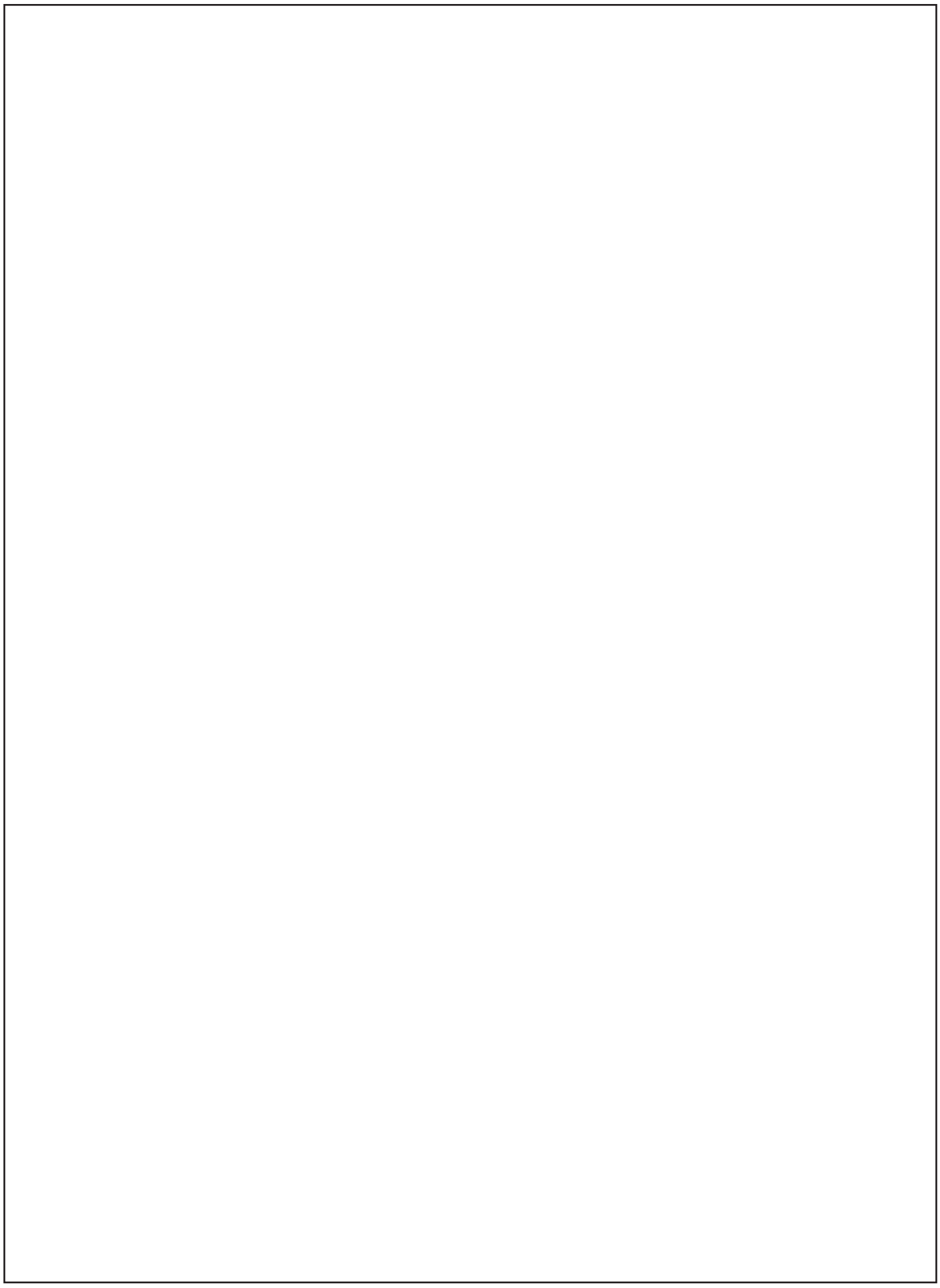
- The appliance must remain in an upright position.
- The appliance is very heavy. Exercise care when unpacking and removing from the shipping skid. Use of appropriate handling equipment is highly advised to avoid potential for injury and/or damage to the unit.
- **DO NOT** operate the appliance, unless 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 a “surge boil” and result in an overflow of **HOT** cooking oil. Exercise due care when loading food by observing how oil is reacting before continuing.
- Be sure the appliance is positioned in a stable, safe location with the casters in the locked position. DO NOT operate appliance if not secured. Some jurisdictions may require special anchoring for this type appliance; check local code.
- Allow the appliance to cool for 15-20 minutes before cleaning or servicing.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given adequate instruction and/or supervision concerning its use by a person responsible for their safety. Children should not be allowed to play with, or around, this appliance.
- The appliance is equipped with safety interlocks that prevent the heating elements from operating in the event there is any unsafe condition; filters missing or clogged, low oil, drain open, etc. **DO NOT** attempt to bypass any interlock.
- Prior to sale, cooked food products must be maintained at a minimum temperature of 150°F (65.5°C), or 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

- **This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, unless they are given adequate instruction and/or supervision concerning its use by a person responsible for their safety. Children should be supervised, or otherwise restricted, to ensure they do not play with or around this appliance.**
- Components exposed on the Control Panel surface are impact-sensitive. To avoid damage and maintain proper operation, exercise care when working around or using carts/rolling tables near the appliance.
- **DO NOT** install the unit near combustible walls and materials. Failure to maintain safe distance may result in fire.
- When cleaning the appliance:
  - **DO NOT** steam clean.
  - **DO NOT** use products containing chlorine, or 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/or local heath regulations regarding food service operations, and cleaning and sanitization of food service equipment.
- The sound level of the hood while operating is approximately 65 dB.
- **For some installations, it might be necessary to consult with a HVAC contractor to confirm that proper room air exchange is maintained, and that the existing air conditioning system is capable of handling the anticipated heat load of this appliance.**
- Exhaust ventilation is recommended for areas in which ventless recirculating hoods are operated. Giles recommends **50 CFM per linear foot of hood space**. This could vary depending on local building codes and site-specific conditions.



1. Introduction

Thank you for purchasing a new Giles **GBF-2-GVH Ventless Electric Fryer**, manufactured by Giles Enterprises, Inc., Montgomery, Alabama (USA), hereafter referred to as "Giles". The **GBF-2-GVH** is a 2-well Fryer appliance, with 14" square vats and an integral ventless, recirculating Hood. Every unit is thoroughly inspected and tested prior to shipment in efforts to ensure that it will operate flawlessly when received. With proper care and maintenance the appliance will provide years of trouble-free service.

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

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

1.01 Construction

Constructed of 18 and 20 Ga. 430 Stainless Steel. Inner cabinet structure is welded tubular stainless steel frame.

1.02 Standard Features

Fryers: Two (2) 14" square Fryer wells. Available in either 50 or 35 lbs. shortening capacity.

Computer Controller: Controls cooking oil temperature and cook time. Dual cook timers, featuring fifty (50) programmable Menu Item cook time presets. Monitors fryer status; displays operational instructions and warnings, such as **DRAIN OPEN**, **MAX. ELEMENT TEMP**, etc. Features ***BOIL OUT*** program, ***COOL MODE*** feature, ***FORCE FILTER*** function, multi-language, and password protection capability.

Built-in Oil Filtration System: Completely self-contained system helps to extend the life of cooking oil. Features 1/2 HP pump; designed to perform a filter cycle within approximately five (5) minutes. Serves both fryers.

Stainless Mesh Filter Screen: 115 micron reention, cleanable and sustainable. Eliminates paper filter media; reduces cost of operation.

Electronic Filter (EAC) Status Indicators: Indicates condition of the EAC collection cell.

Hood Status Lights & Interlocks: Indicator lights show condition of the interlock system, indicating missing or cloogged filters. Interlock circuits disable power to cooking elements, if hood conditions are not appropriate for fryer operations.

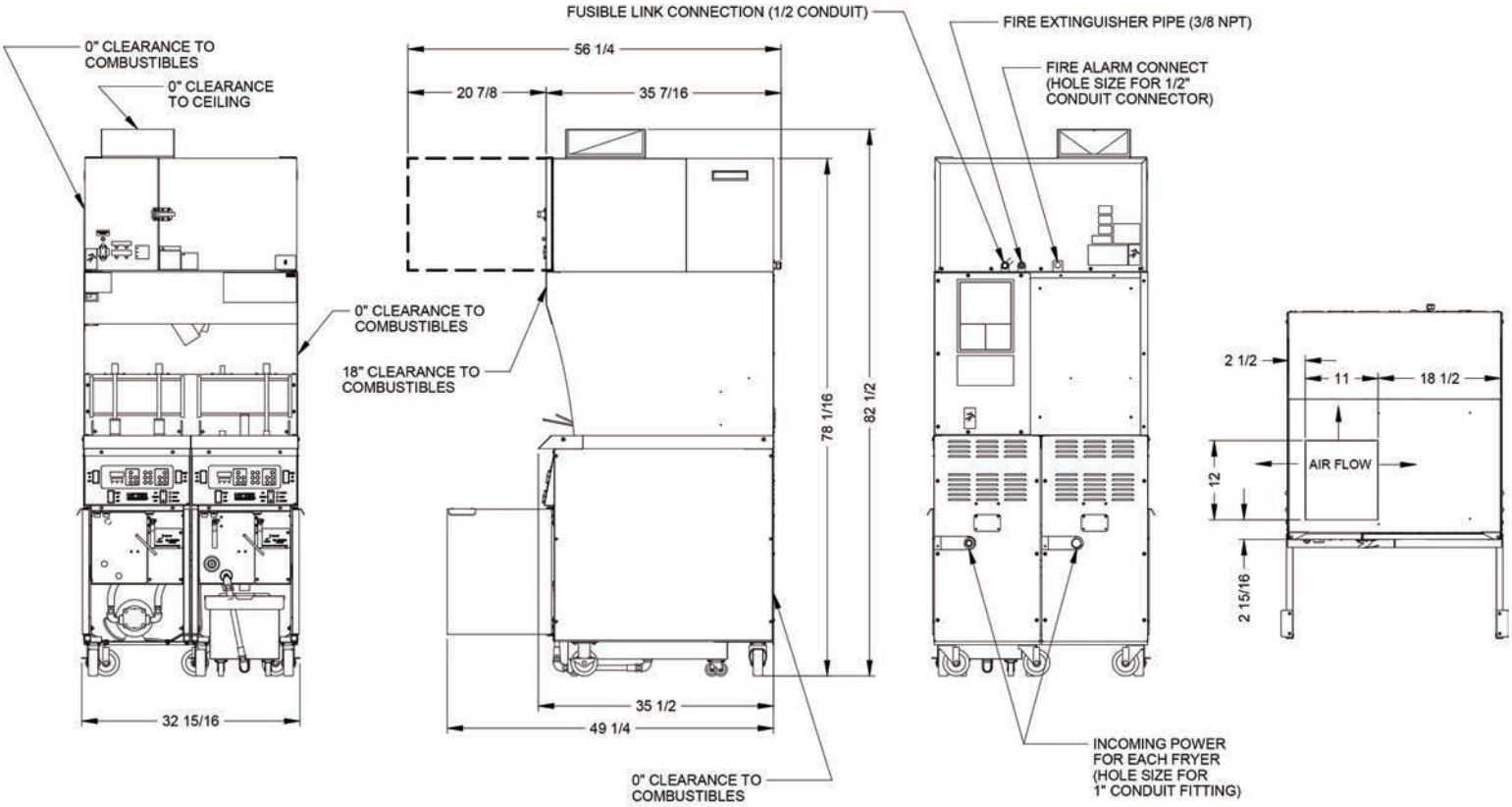
1.03 Optional Features

Automatic Basket Lifts: Two (2) per vat ... automatically lifts cooked product from hot oil at the end of set cook cycle.

Single Square Basket: Single, larger, square Basket instead of the standard two Baskets.

1.04 Specifications

1.04.1 Overall Dimensions - Clearance to Combustibles



Inches [mm]

1.04.2 Agency Certifications

1.04.3 Basket Size

Description	Length	Width	Height	Volume
Standard (2 per vat)	13.25 [336.6]	6.50 [165.1]	6.00 [152.4]	516.8 cu.in [8.5 l]
Single Square Basket (Option)	12.875 [327.0]	12.375 [314.3]	5.25 [133.4]	836.5 cu.in [13.7 l]

Inches [mm]

1.04.4 Vat Size & Capacity

Model	Length (Inside)	Width (Inside)	Height (Top of Element to "FULL" Level)	Cooking Oil Capacity (Bottom of vat to "FULL" Level)		Product Capacity (per Basket)	
				Lbs [kg]	Gal [l]	Fries	Chicken*
GBF-50	16.25 [412.8]	13.90 [353.1]	4.97 [126.2]	50 [22.7]	7.1 [26.9]	2.5 lbs [1.13 kg]	6.0 lbs [2.72 kg]
GBF-35	16.25 [412.8]	13.90 [353.1]	3.50 [88.9]	35 [15.9]	5.0 [18.9]	2.5 lbs [1.13 kg]	3.5 lbs [1.56 kg]

Inches [mm]

1.04.5 Shipping Specifications (Crated)

Model	Gr. Wt.	Crated Size			Cube
		Length	Width	Height	
GBF-235/250-GVH	895 lbs (406 kg)	50" (1.3 m)	42" (1.1 m)	93" (2.4 m)	113.0 cu.ft (3.2 cu.m)

NOTE: Gross weight will vary depending on options ordered.

2. Installation

This section summarizes procedures necessary for proper installation of the appliance. To prevent personal injury or damage to the equipment or property, please ensure the following steps are followed.

⚠CAUTION **DO NOT MODIFY, ADD ATTACHMENTS OR OTHERWISE ALTER THIS EQUIPMENT**

2.01 Appliance Location

When determining the location where the appliance is to be installed and operated, generally consider the following.

1. Ensure that the appliance and surrounding area will be free of combustible materials. See diagram in ***Section 1.04.1*** for specific information regarding clearances to combustibles.
2. Proximity to a proper power supply. Check the Data/Serial Label on the unit to determine proper power supply required. Be sure the electrical service available has the rating adequate to power the appliance. **NOTE:** Each Fryer unit requires a separate electrical service.
3. Allow for adequate space to allow easy access for future servicing and proper operation. Provide adequate ventilation in the operating area, as required.
4. Installation must comply with local code in regard to ventilation in the operating area.
5. Locate the unit in a secure position and ensure that it will not move unintentionally. The unit is equipped with locking casters, however some jurisdictions may require that the appliance be restrained from movement by other means, such as restraining straps or cables.
6. This appliance is to be installed, operated, and maintained in accordance with the prevailing **Standard for Ventilation Control & Fire Protection of Commercial Cooking Operations, NFPA 96**.
7. Do not locate the appliance such that the openings around the exhaust diverter atop the Hood section are obstructed. No minimum clearance (0") is required between the air diverter and the ceiling, or other overhead obstructions, but it is adviseable to allow some clearance (3" to 6") to allow easy movement of the unit if needed.
8. The Ventless Hood section of this appliance produces a sound level of approximately **65 dB** when operating.

Compliance with the information in this section will help to ensure safe and proper installation. If you have any questions concerning these procedures, contact a ***Giles Manufacturer's Representative*** or ***Giles Technical Support*** at ***800.554.4537*** or email ***services@gfse.com*** for assistance.

NOTE:

- **For some installations, it may be necessary to consult a HVAC contractor to confirm that proper room air exchange is occurring and that existing air conditioning is capable of handling the anticipated additional heat load of this appliance.**
- Exhaust ventilation is recommended in areas where recirculating hoods are operated. Giles recommends **50 CFM per linear foot of hood space**. This can vary based on local code and/or site-specific conditions.

2.02 Unpacking

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

⚠CAUTION

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

IMPORTANT!

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

1. Carefully cut and remove the plastic shipping wrap and strapping. Remove and set aside all auxiliary items packed with the unit. Some items are packed in the Filter Pan inside Cabinet. Place all of these items in a safe place for future use.
2. Remove the Filter Pan from right-hand Fryer cabinet.
3. Use appropriate tools and work practices to remove the wooden crating from around the unit.
4. Carefully remove the appliance from the shipping pallet. The unit is extremely heavy, GBF-2-GVH models weigh in excess of 850 lbs [386 kg]. Great care should be taken when lifting or moving the unit to avoid personal injury or equipment damage. Use appropriate handling equipment or sufficient manpower. **NOTE: Be aware that the GBF-2-GVH Ventless Fryer is somewhat top-heavy.**

IMPORTANT!

Giles shall not be liable for damages caused to the unit 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. Check local electrical code to ensure that proper grounding techniques are used.**
- **Always consult a certified electrician, or other qualified service technician, prior to installation to ensure that electrical circuits are of sufficient rating for the appliance load.**
- **GBF-2-GVH Ventless Fryers** are manufactured for the various Voltage/Hz/Phase shown on ***Table 2.04*** below. Check the Serial/Data Label inside the Cabinet or attached to the Rear Panel to determine the proper electrical service required for the Unit.

Each Fryer unit requires a separate power supply. The right-hand Fryer unit provides power for the integral Ventless Hood.

2.04 Electrical Specifications (per Fryer Unit)

Voltage	Phase	Hz	Watts	Amps			Circuit Breaker Required
				L1	L2	L3	
208*	3	60	18,250	53	53	50	65
208	3	60	18,000	50	50	50	60
240*	3	60	18,250	46	46	43	55
240	3	60	18,000	43	43	43	50

* Denotes spec for unit powering the filtration pump.

2.05 Electrical Connections

NOTE:
Electrical installation materials (breakers, conduit, fittings, wire, etc.) and installation labor shall be supplied by the customer. Work should be performed by a qualified professional electrical contactor.

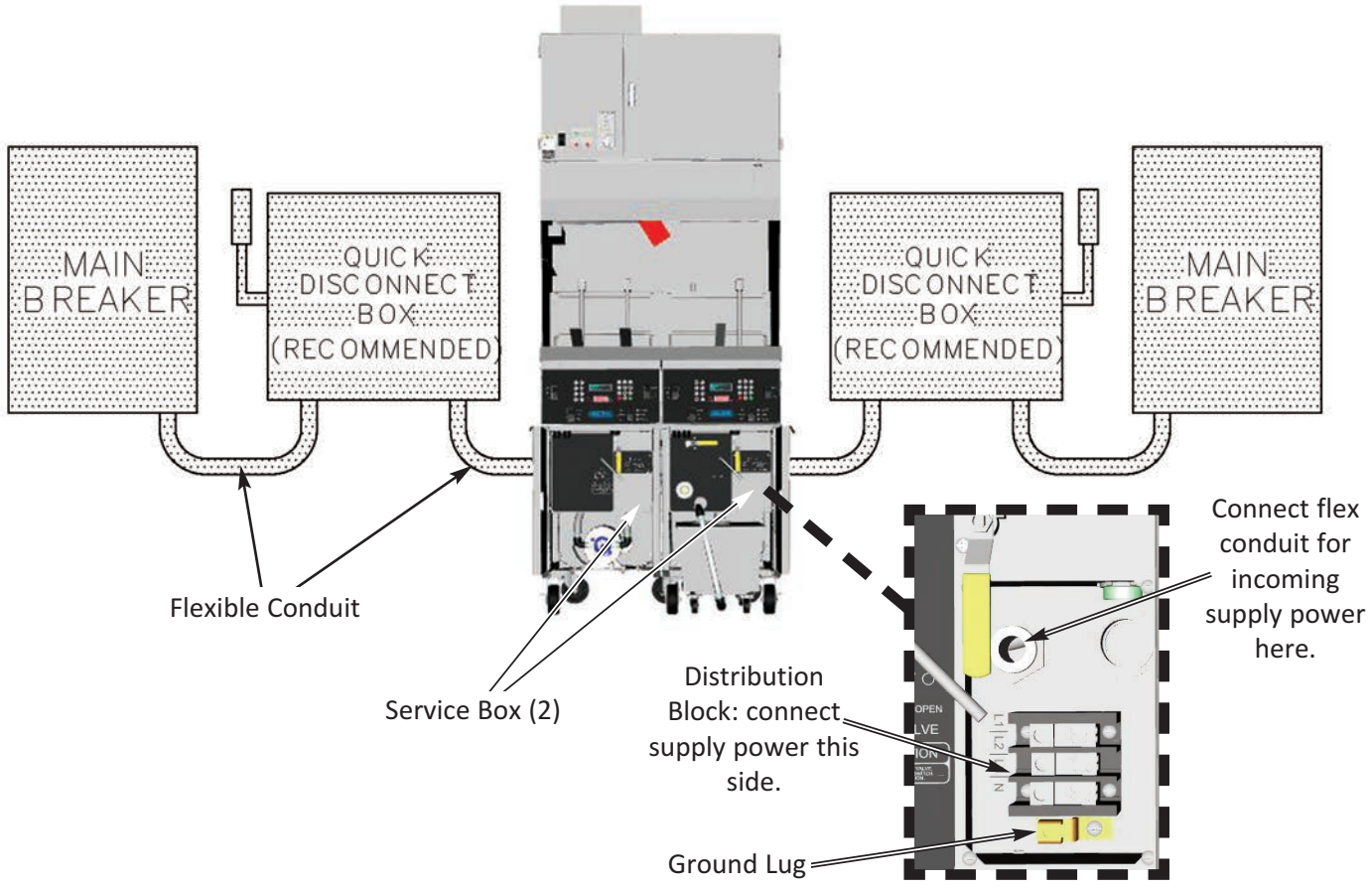
Installation must comply with all local code requirements. Giles is not responsible for code compliance with regard to installation and use of this appliance.

Continued on Next Page

2.05 Electrical Connections - continued

1. Install properly sized circuit breakers in the appropriate facility breaker box. See **Section 2.04**.
2. **Recommend** that a disconnect switch box be installed between main panel and Fryer **(not provided)**.
3. Connect 1-1/4" flexible conduit from disconnect (or breaker panel) to the Fryer. Attach conduit to rear of the Fryer Service Box with appropriate conduit fittings. Allow enough length so that the Fryer can be moved easily for cleaning and servicing. See **Figure 2.05.1**.
4. Open Fryer doors and remove Service Box Covers. See **Figure 2.05.1**.
5. Connect ground wire between the Ground Lugs and proper earth ground.
6. Route the appropriately sized conduit and supply power wiring to each of the Fryers, install conduit from rear of units to Service Boxes in the front cabinets; attach conduit at Service Box inlet **(conduit and connectors customer provided)**.
7. Pull supply power wires to front of Fryers and connect at Distribution Blocks located in the Service Boxes. See **Figure 2.05.1**.
8. Reinstall Service Box Covers.

2.05.1 Electrical Connections Diagram



2.06 Ventilation

IMPORTANT!
Code regulations related to installation and use of appliance with Ventless Recirculating Hood systems can vary significantly from jurisdiction to jurisdiction. Always consult appropriate local authorities to ensure that installation of this appliance complies with local code, and that proper permits are obtained.

2.07 Fire Suppression System Installation

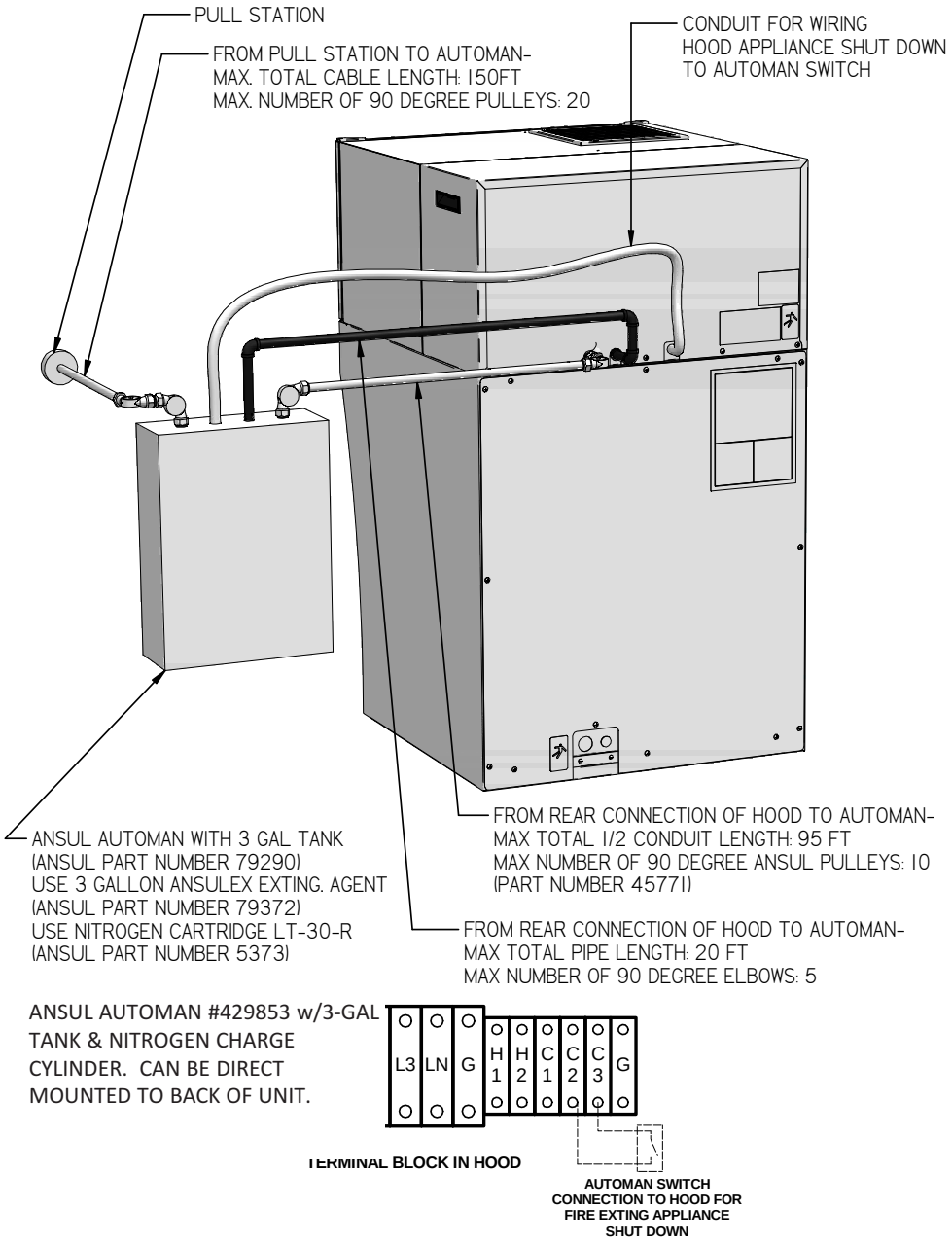
The GBF-2-GVH Ventless Fryer has an integral GVH Ventless Hood which is listed for use of an Ansul® R-102 Fire Suppression System. The hood section is factory-preplumbed with piping, discharge nozzles, fusible detector link brackets, fusible link conduit and wire cable. Piping and conduit are stubbed out on the Hood back for connection to the approved fire extinguishing system. The rear of the appliance is configured such that an Ansul Automan (#429853) and wet chemical tank can be directly mounted onto the back of the unit.

Procurement, installation, field set-up, testing and certification of the fire system is the responsibility of the purchaser. All field installation work must be performed by a qualified Ansul Dealer in accordance with the hood system listing.

1. Discharge Nozzles: (see ***Section 2.07.3, Fire Extinguisher Nozzle Locations***).
   - Appliance - 1W #56930
   - Plenum - 1/2N #56929
2. Fusible Links: (see ***Section 2.07.2, Fusible Link Specification & Location***).
3. A remote Manual Actuation Device for the fire extinguishing system shall be readily accessible, located in a path of egress, and shall be clearly identified. Installation of the Manual Actuation Device shall comply with applicable installation standards and codes.
4. The Regulated Release Assembly with a 3-gal Wet Chemical Suppressant Tank shall be a mechanical type; typical Ansul® Automan #429853.
5. See ***Section 2.07.1*** for the specific Fire Suppression System installation requirements.
6. The installation, use, and maintenance of this appliance shall be in accordance with the prevailing **Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96**.

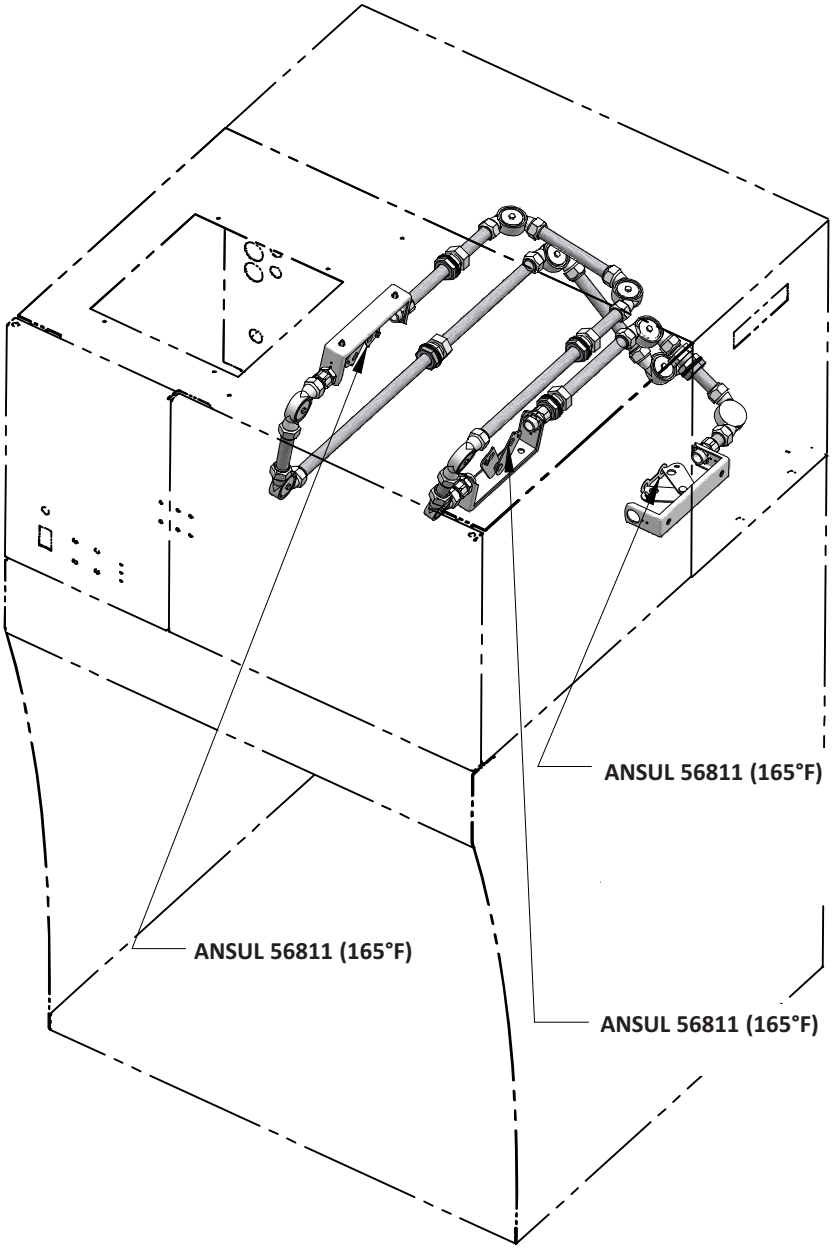
2.07.1 Fire Suppression System Connections

Provision for attaching the release mechanism with extinguishing agent tank and compressed gas cylinder is provided on the appliance back panel. If not used, the Ansul mechanism shall be mounted as specified below.



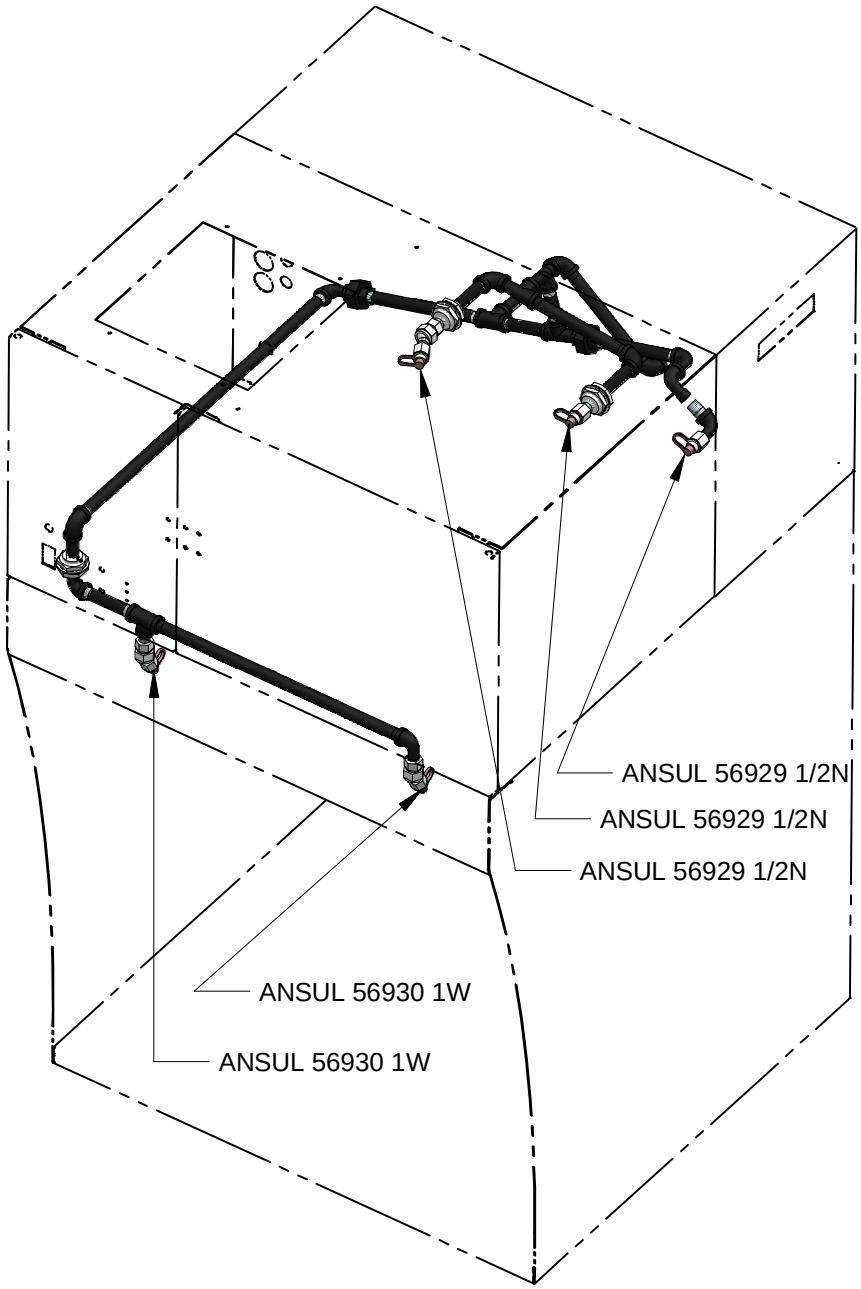
2.07.2 Fire Suppression Fusible Detector Link Specification & Location

NOTE:
Fusible links must be installed by an authorized Ansul agent at the time of system certification.



LINK TEMPERATURE AND LOCATION

2.07.3 Fire Extinguisher Nozzle Locations



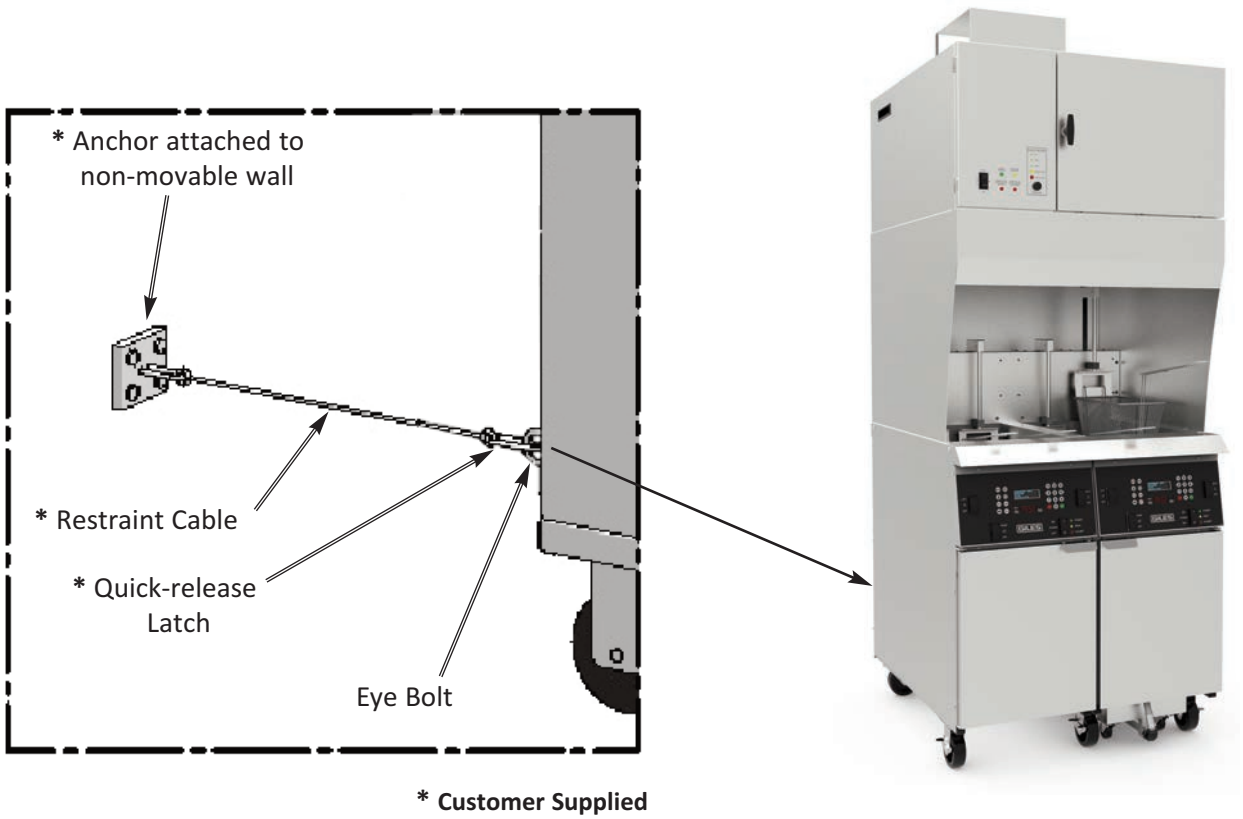
NOZZLE TYPE AND LOCATION

NOTE:
All nozzles are factory-installed.

2.08 Restraint Device (Not Included)

The **GBF-2-GVH Ventless Fryer** must have an appropriate Restraint Device attached at both sides of the appliance to prevent excessive movement, which might strain the electrical and fire suppression system connections (see below).

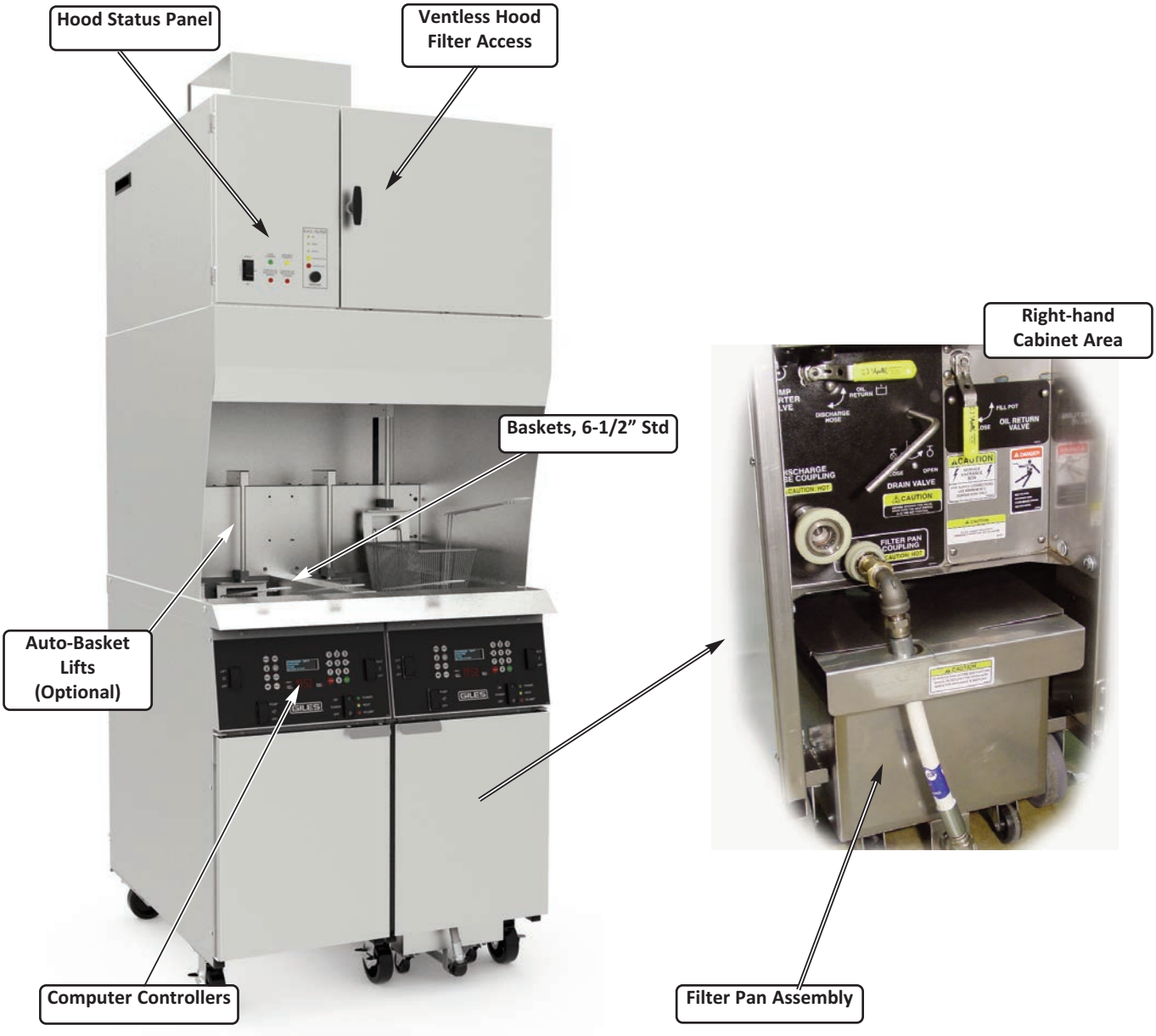
- The length of restraint cable must be shorter than the electrical supply wiring or conduit.
- A restraint anchor shall be fastened to a non-movable wall or structure.
- Use a quick-release latch on one end of the cable for connecting to the factory-installed Eye Bolts on the rear of the unit. This can easily be disconnected during maintenance or service.



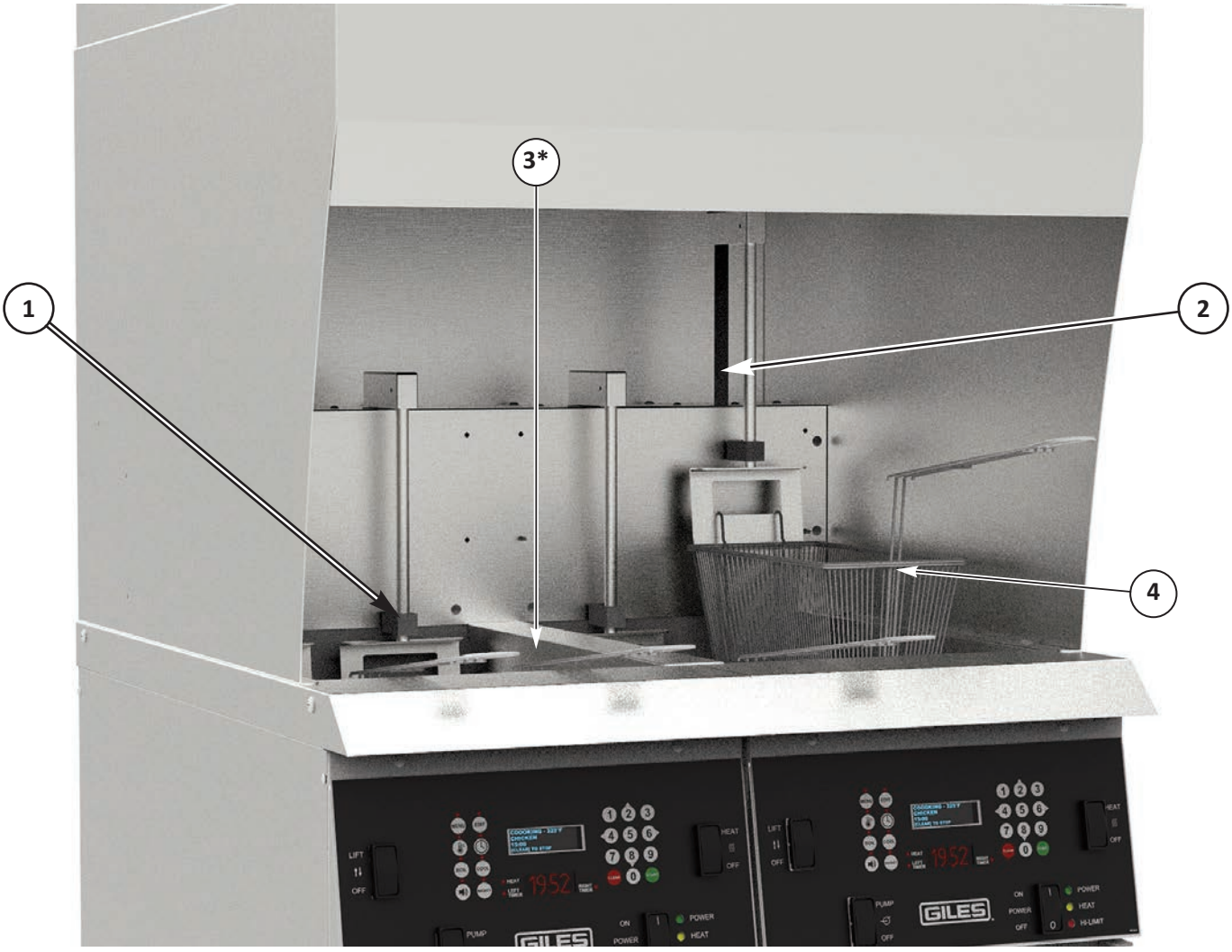
*** Customer Supplied**

2. Installation

The following section gives a brief overview of the components, functions, and accessories of the **GBF-2-GVH Ventless Fryer**. Please review this section carefully before proceeding further.



3.01 Baskets & Auto-Basket Lifts (Optional)



* Hidden

3.01 Baskets & Auto-Basket Lifts (Optional)

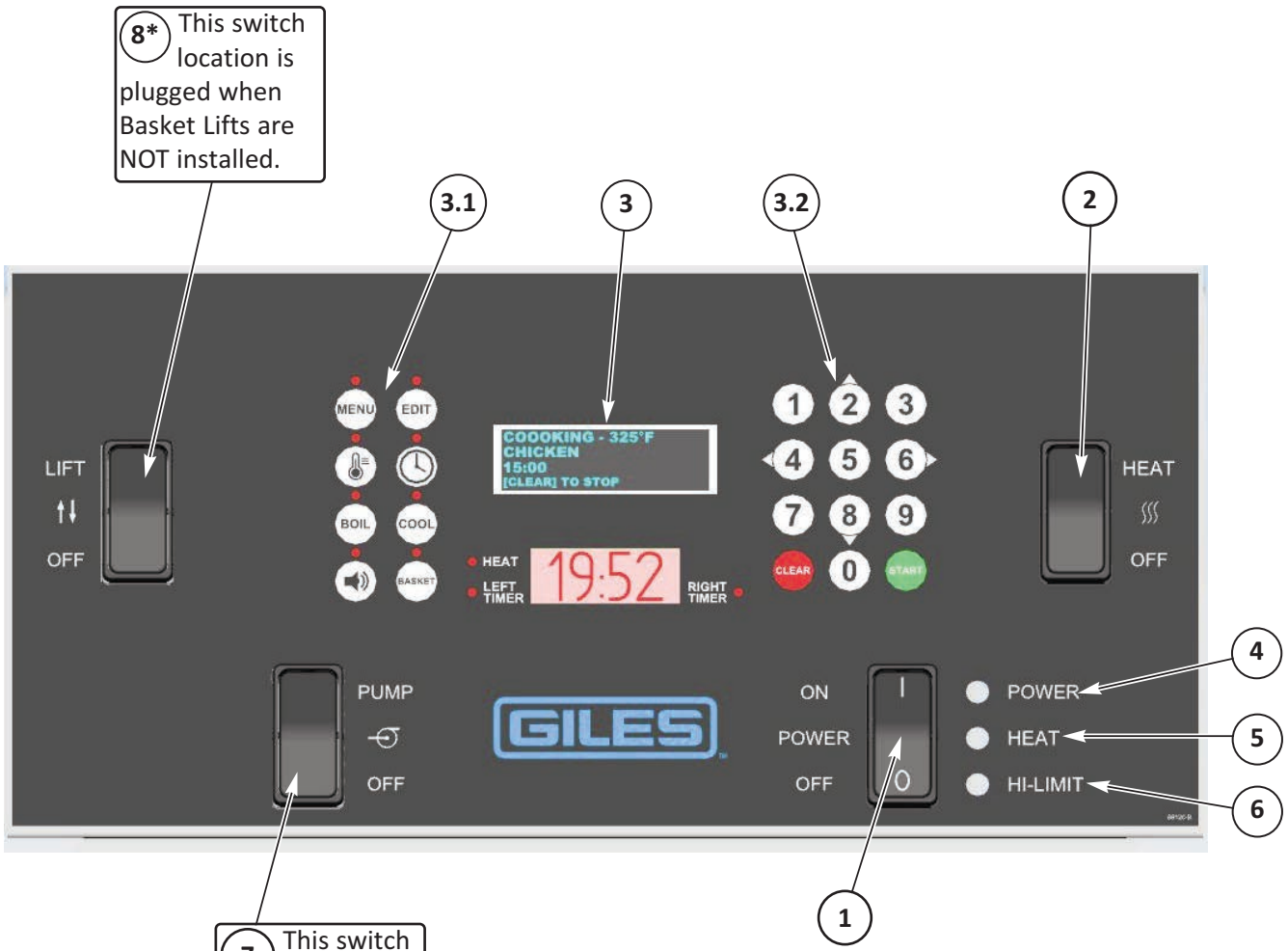
Item	Description	Function
1	Basket Carrier (2) per Fryer (Optional)	Holds basket in a proper position while being lifted from or lowered into the cooking vat by the Basket Lift.
2	Auto-Basket Lift (2) per Fryer (Optional)	Automatically lowers/lifts Basket at beginning/end of cook cycle.
3*	Basket Support/ Fry Screen	Provides support surface for Baskets during cooking, and prevents excessive crumbs and cooking residue from accumulating in the bottom of vat around the heating elements.
4	Basket (2)	Contains product during cooking.

*** Hidden**

CAUTION **Always wear thermal protection, such as Oven Mitts when handling any of these parts during normal operation ... they can become HOT!**

NOTE:
Some units may optionally be configured with only one (1) Basket Lift on the right-hand Fryer that feature a Basket Carrier specifically designed to operate with a larger, single, square Cook Basket.

3.02 Control Panel

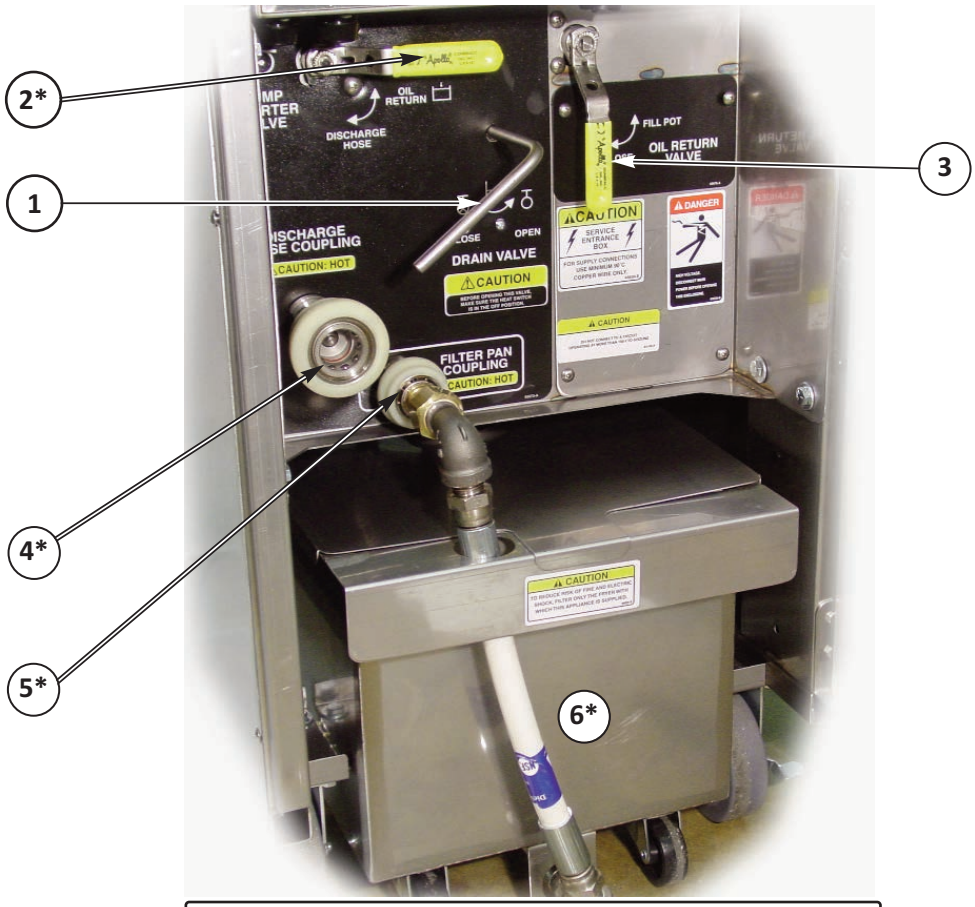


3.02 Control Panel

Item	Description	Function
1	Power Switch	Main Power Switch ... turns Fryer power **ON** and **OFF**.
2	Heat Switch	Activates the heating elements. Place in **[OFF]** position to disable elements. Place in **[HEAT]** position to activate elements when ready to heat oil or boil-out. **The Hood must ON and running before heat will turn ON.**
3	Controller Displays	Computer Cooking Controller ... **Upper OLED Diplay** shows current Fryer settings, User instructions, error/alarm messages, etc. **Lower 7-Segment Display** shows cooking time countdown, error/alarm codes, actual oil temp/setpoint temp, etc.
3.1	Function Keys	Keys that activate various Controller functions.
3.2	Controller Keypad	Enter menu numbers, time & temp values, start & cancel features, etc. Keys **[2] - [4] - [6] - [8]** act as arrow keys for various functions.
4	Power Indicator Light (Green)	Light is illuminated whenever the main Power Switch is in the **ON** position.
5	Heat Indicator Light (Amber)	Light is illuminated when the Heat Switch is in the **[HEAT]** position and the heating elements are energized. This light will cycle **ON/OFF** during normal operation as the Controller maintains the cooking temperature to setpoint.
6	High-Limit Indicator (Red)	Light is illuminated to indicate shutdown of the heating elements due to an excessive heating condition. Should this light turn **ON** during operation, **DISCONTINUE COOKING** and refer to ***Troubleshooting, Section 7***. **DO NOT ATTEMPT TO CONTINUE COOKING UNTIL CAUSE OF THE CONDITION IS DETERMINED!**
7	Pump Switch	Controls the Filter Pump for filtering oil or removing used oil from the Fryer through the Oil Discharge Hose. **NOTE: This Switch is present only on the right-hand Control Panel; it is plugged on the left Panel.**
8*	Basket Lift Switch **(Optional)**	Enables or disables Basket Lifts **(if installed)**. In the **[LIFT]** position, Lifts are activated and will automatically lower when a cook cycle starts and be raised when cook time expires. In the **[OFF]** position, Lifts are disabled. **NOTE: This switch is present only when the Basket Lift option is installed.**

3.03 Lower Cabinets

Right-hand Unit



* The Left-Hand Unit does NOT contain these features.

Left-hand Unit

3.03 Lower Cabinets

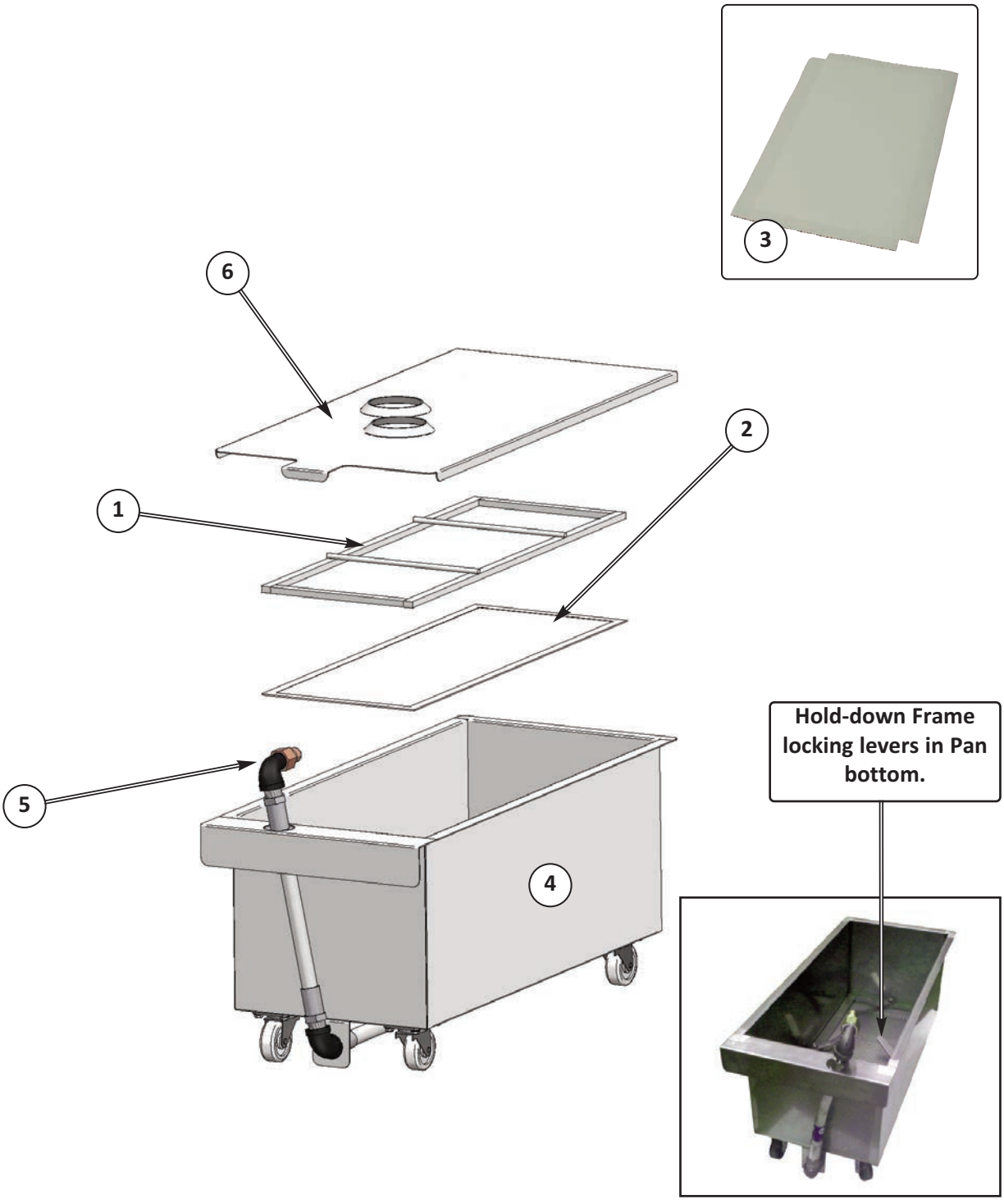
Item	Description	Function
1	Drain Valve Handle	Opens and closes the cook vat Drain Valve. Always be sure the valve is fully **[CLOSED]** (handle left to stop) prior to adding cooking oil, or boil out solution. **The Fryer will not heat if the Drain Valve is not completely closed!** **DANGER** **Even though safety interlocks are built in, always be sure the Heat (or Selector) Switch on Control Panel is in the OFF position before opening this valve. Failure to do this could result in fire, causing serious injury, even death, damage to equipment or property, and void the warranty.** **WARNING** **NEVER drain oil from more than one (1) Fryer at a time into the Filter Pan. Doing so will cause the Filter Pan to OVERFLOW! Always pump oil back to Fryer vat or to an oil disposal container before draining oil from the other vat.**
2*	Pump Diverter Valve Handle	Directs discharge of Filter Pump to either return oil from Filter Pan to Fryer vat or send it to the **Oil Discharge Hose.** When sending discharge to the **Hose,** a hose must be connected at fitting ④or the pump will stall**.**
3	Oil Return Valve Handle	Opens/Closes the **Oil Return Valve** allowing filtered oil to be returned to the vat from the Filter Pan. **Only (1) unit at a time can have the valve in [FILL POT] position.** **NOTE: Pump Diverter Valve** must be in the **[OIL RETURN]** position when this valve is in **[FILL POT]** position.
4*	Oil Discharge Hose Connection	Quick-disconnect fitting for connecting **Oil Discharge Hose** to the Fryer for removing used waste oil for disposal..
5*	Filter Pan Connection	Quick-disconnect fitting for connecting **Filter Pan Assembly** to the Fryer filtration system.
6*	Filter Pan Assembly	Collects cooking oil when drained from vat. Contains the filter media for filtering the oil.

*** The Left-Hand Unit does NOT contain these features.**

NOTE: When refilling a vat from the Filter Pan, only the Fill Valve on the fryer being filled is to be set in the [FILL POT] position. If both valves are placed in this position, oil will be delivered to both vats simultaneously, which could result in overfilling the vat already containing oil.

As standard practice, the OIL RETURN VALVES should be kept in the [CLOSE] position except when filtering and refilling the vat.

3.04 Filter Pan Assembly



3.04 Filter Pan Assembly

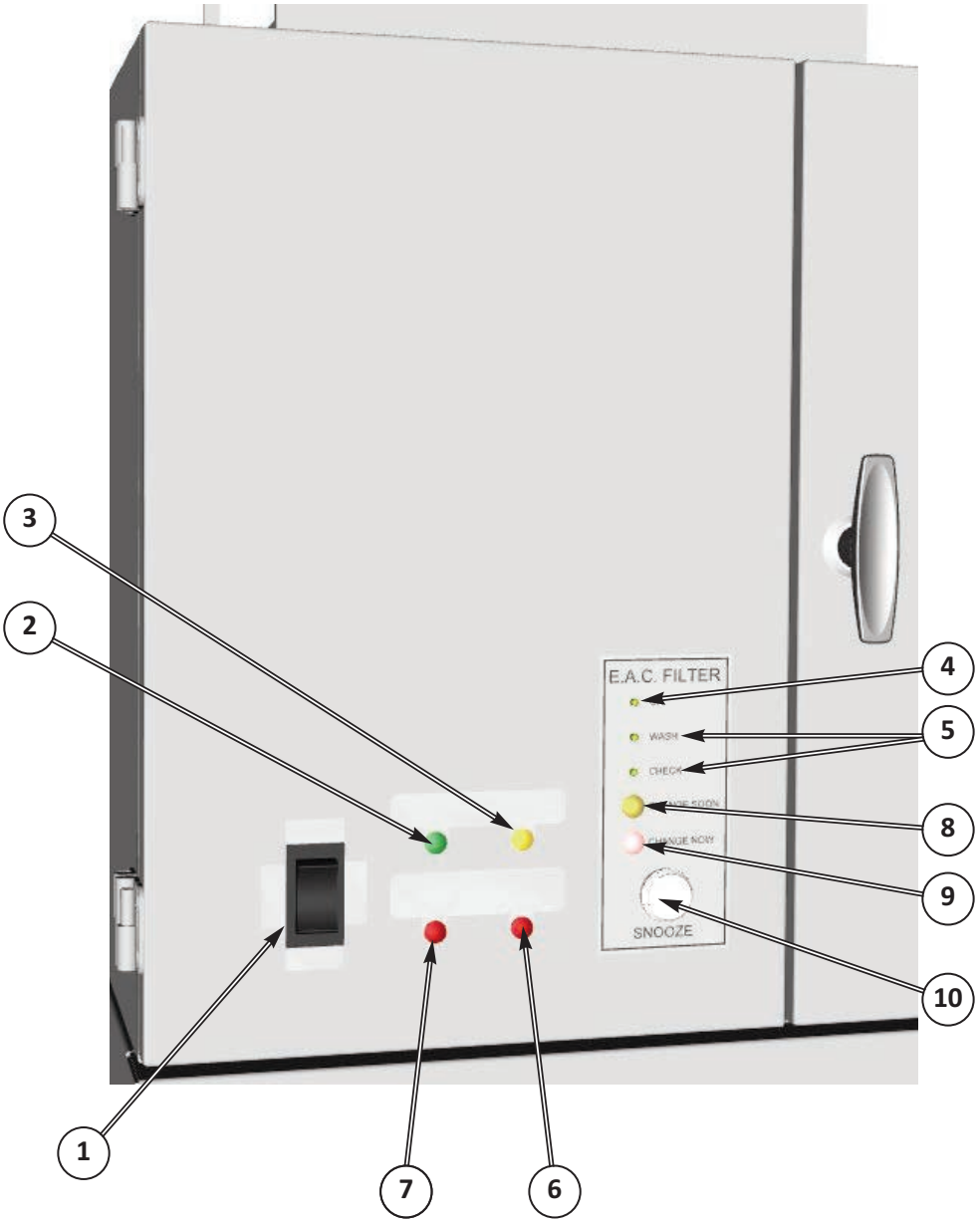
WARNING **Never remove the Filter Pan while it contains liquid shortening. Oil spillage and/or burn injury are possible. Please see Section 5.04, Removal of Liquid Shortening.**

CAUTION

- **Always wear thermal protection, such as oven mitts, when handling these parts. They can become very HOT during normal operations!**
- **Never drain boil-out solution into the Filter Pan. It is corrosive and will damage the Filter Pan and components, and the Filter Pump. See Section 6.01, Boil-Out Procedure.**

Item	Description	Function
1	Hold Down Frame	Holds & seals filter media tightly against Filter Pan bottom to create the proper suction seal for the Filter Pump.
2	Micro-Mesh Stainless Filter Screen (Standard)	Stainless steel, mesh filter media (115 micron) removes fine particles of cooking sediment and residue from cooking oil when filtering. Washable and sustainable; eliminates paper waste and reduces continuing operating cost.
3	Filter Paper (Optional)	Paper filter media may be used instead of screen. One (1) sheet is required ... two (2) sheets may be used, if desired. **IMPORTANT! DO NOT use Filter Paper and Screen at the same time; use either/or.**
4	Filter Pan	Collects and filters oil drained from fry vat. The **Filter Pan** features casters and is easily removable for cleaning. A permanent perforated screen is affixed to the pan bottom to support the filter media and aid in protecting the filter pump from unintended large debris. **THIS IS NOT A FILTER ... FILTER MEDIA MUST BE USED! Its is recommended that, at a minimum, oil be filtered after every 4th load cooked.**
5	Filter Pan Quick-disconnect	Fitting for connecting **Pan Assembly** to the fryer filtration system. Hose must be disconnected before removing the filter pan.
6	Filter Pan Cover	Helps prevent possible foreign material contamination of cooking oil aids in controlling splatter when draining oil during various operations. Fits top of Pan.

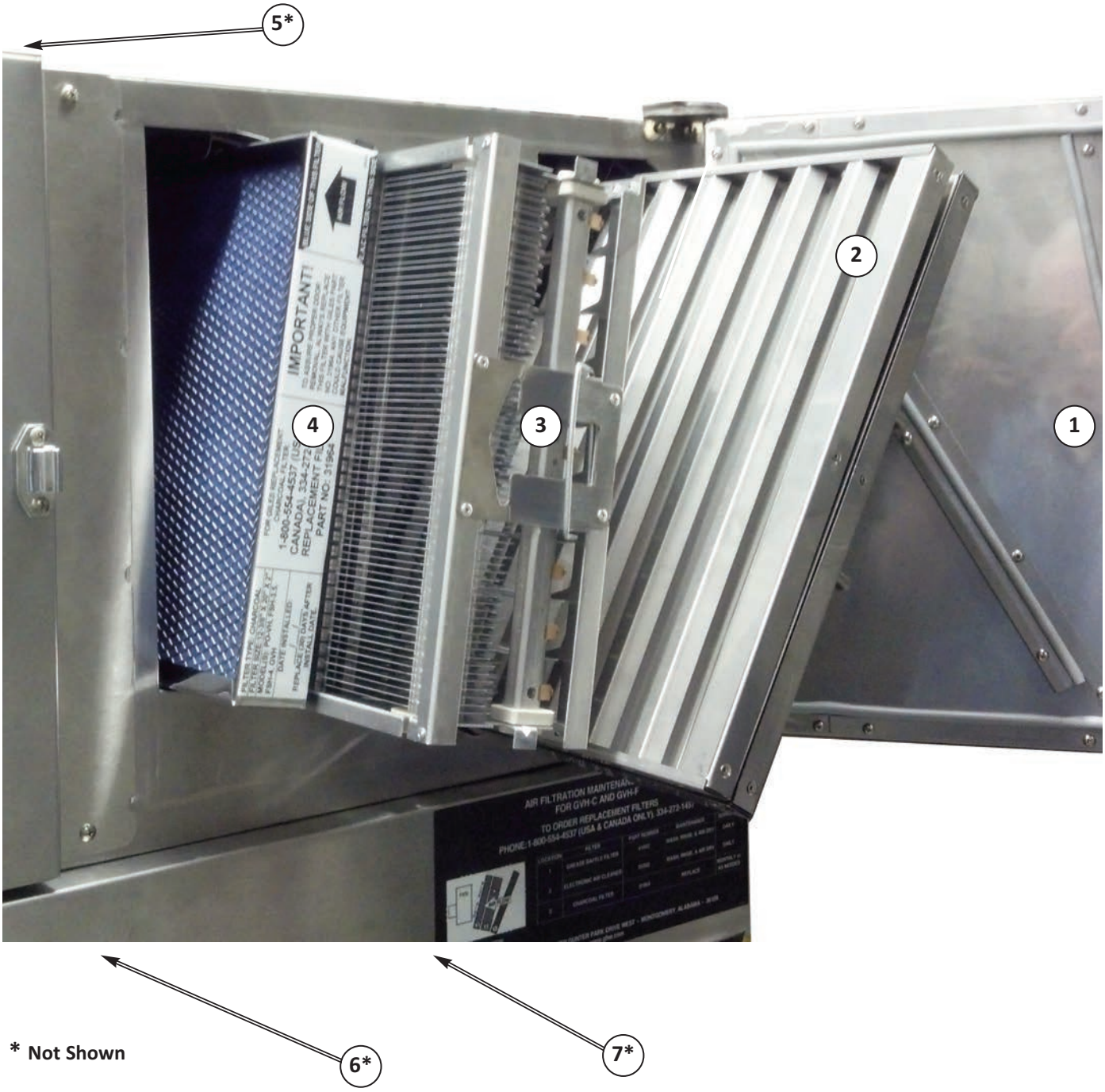
3.05 Hood Control Panel



3.05 Hood Control Panel

Item	Description	Function
1	Power Switch	The Power Switch is a 3-position Switch. Press and momentarily hold the top **[START]** portion of the switch to start the Hood and supply power to Fryer heating elements. When released, switch remains in the **ON** (centered) position. To turn Hood **OFF** press the bottom of switch (power to appliance is also turned **OFF**).
2	Hood Powered Light	This Light is illuminated when the Power Switch is in the **ON** position The Filter Access Door must be properly closed before Hood will power-up.
3	Appliance Powered Light	Light is illuminated to signify that the appliance under the hood is receiving power and ready to turn on for use.
4	**ON** LED Indicator (EAC)	The **ON** Indicator Light is illuminated when the Electronic Air Cleaner (EAC) power supply is on. If the EAC is functioning normally, this will be the only LED illuminated.
5	**WASH/CHECK** LED Indicator (EAC)	When these Indicators are illuminated, the EAC Cell has stopped functioning. It is either excessively dirty, not making good contact, damaged, shorted out, or the EAC power supply is faulty. **IMPORTANT! Do not rely upon these indicators as the signal for routine cleaning; EAC Cell must be cleaned daily to maintain peak performance and to extend the useful life of charcoal filters.**
6	Clogged Filter Indicator (Baffle/Charcoal)	Light will illuminate if the Baffle Filter or Charcoal Filter is dirty/clogged.
7	Filter Missing Indicator (Baffle/Charcoal)	Light will illuminate if either the Charcoal or Baffle Filter is missing or installed improperly.
8	EAC Cleaning Timer **[CHANGE SOON]** Indicator	Turns **ON** when Timer enters **[WARNING MODE]**, indicating that the EAC Cell must be cleaned within the next **24 hours**.
9	EAC Cleaning Timer **[CHANGE NOW]** Indicator	Turns **ON** when Timer enters **[TIMEOUT MODE]**, indicating that the maximum time between cleanings has expired. Cell must be cleaned immediately. Power to Appliance under Hood is shutdown until cleaning is performed. Timer resets automatically.
10	EAC Cleaning Timer **[SNOOZE]** Button	Pressing button, after **[TIMEOUT]** is active, returns Timer to **[WARNING MODE]** and allows use of Appliance for **two (2) additional hours**. Two (2) **[SNOOZE]** periods can be used. Afterward, power to heating elements is locked-out until EAC Cell/Hood cleaning is performed.

3.06 Hood Front / Filter Chamber



* Not Shown

3.06 Hood Front / Filter Chamber

Item	Description	Function
1	Filter Access Door	Opens the Filter Chamber. This door must be closed and secured before the Hood fan will run and Fryers will heat.
2	Double Baffle Filter	High efficiency, stainless steel, Double Baffle Filter is the first stage of the air-cleaning process. This filter is easily removed for daily cleaning, **which is recommended.** Filter will only fit with handles facing to the right side.
3	EAC Collecting Cell	The EAC Cell electrostatically collects particulate from grease vapor and smoke generated during cooking, capturing it on collection plates in the Cell. **THE CELL MUST BE CLEANED DAILY TO MAINTAIN OTPIMUM CAPTURE PERFORMANCE.**
4	Charcoal Filter	Charcoal Filter helps control cooking aromas in the discharge air. **This filter is a consumable item and is NOT cleanable, or re-usable. Replace with new filter approximately every 30-40 days.**
5*	Exhaust Air Outlet w/Diverter	The Exhaust Outlet atop of the unit exhausts cleaned air back into the room and features a diverter to direct airflow to the sides and rear. No clearance is actually required between the diverter top and overhead obstructions, however it is advisable to have some clearance to make moving the unit easier if needed.
6*	Grease Drip Cup	The Grease Drip Cup catches grease condensate generated at the Baffle Filter. This container should be checked often for fullness, and cleaned daily.
7*	Under-Hood Light	Fluorescent lighting illuminates Fryer vats.

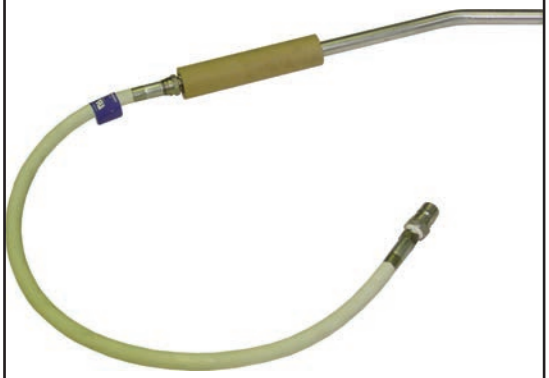
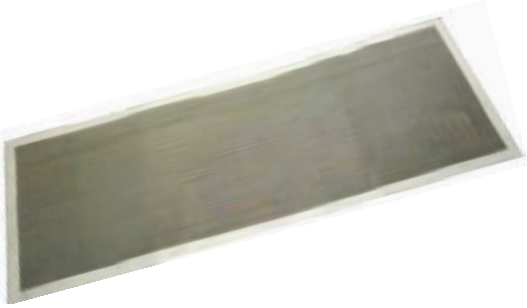
*** Not Shown**

IMPORTANT:
Failure to use Giles OEM parts, or Giles OEM replacement filters may void the factory warranty.

3.07 Accessories Included

Part	Description/Part Number	Function
	Kettle Drain Brush P/N: 71025	Use to clean the Fry Vat Drain and other parts.
	L- Shaped Brush P/N: 93609	Use to clean between and around heating elements.
	Cleaning Brush (Heat Resistant Bristles) P/N: 71100	Multi-purpose, use to clean Fry Vat sides, bottom and heating elements.
	Crumb Shovel P/N: 30059	Use to remove sediment from the Filter Pan.

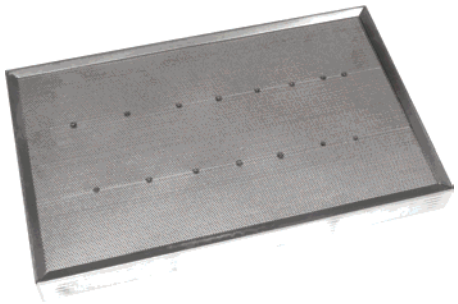
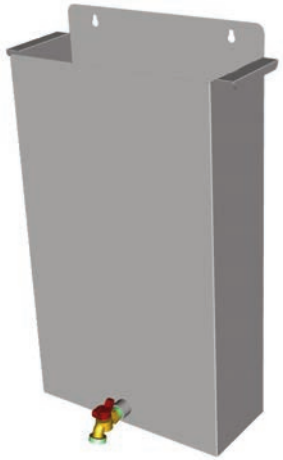
3.07 Accessories Included

Part	Description/Part Number	Function
	Oil Discharge Hose P/N: 33667	Use to discharge used waste cooking oil to a disposal container when removing from the Fryers. **Note: Not intended for washing down fry vat!**
	Basket 13-1/4”x 6-1/2”x 6” P/N: 41040	Use to contain product for cooking. Vat accommodates (2) Baskets.
	Basket Support/Fry Screen P/N: 41041 (1) per vat	Supports baskets while cooking and prevents excessive crumbs or residue from accumulating around heating elements.
	Mesh Filter Screen P/N: 41078	Sustainable stainless steel filter media for use in the Filter Pan to clean cooking oil as it is circulated through Filtration System.

3.07 Accessories Included

Part	Description/Part Number	Function
	Stir Paddle P/N 77775	Used for stirring hot oil and for agitating product during cooking to help prevent sticking.
	Baffle Filter (Double, Hinged) **P/N 41043**	Removes large particle contaminant from the air stream.
	EAC Cell Assembly **P/N 93302**	Removes smoke and fine particle contaminant from the air stream.

3.07 Accessories Included

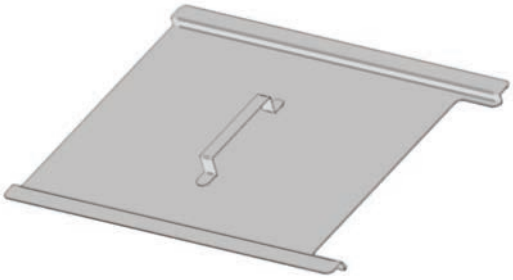
Part	Description/Part Number	Function
	Charcoal Filter **P/N 30248**	Helps to remove cooking odors from the discharged air.
	EAC Soak Tank **P/N 39327**	Use for soaking and cleaning EAC Cell.

IMPORTANT!
Failure to use Giles OEM parts, or Giles OEM replacement filters may void the factory warranty.

3.08 Accessories Not Included

Part	Description/Part Number	Function
	Giles Oil Caddy P/N: 79187	A portable oil disposal container with capacity to hold 80 lbs. of liquid waste shortening. **Note: For use with filtered, warm oil only (no crumbs or debris).**
	Filter Paper P/N: 65871	Paper filter media for use in the Filter Pan to clean cooking oil when it is circulated through Filtration System. Use in lieu of reusable mesh filter screen.
	Filter Powder P/N: 72004	Filtering aid used during the oil filtration process.

3.08 Accessories Not Included

Part	Description/Part Number	Function
	Fryer Boil-Out P/N: 72003	Add to water in the Fry Vat to make up boil-out solution for cleaning the cook vat.
	Fry Pot Cover P/N 93362 (Purchased separately)	Covers fry pot during periods of inactivity, preventing contamination by foreign material.

4. Pre-Operation Procedure

Giles takes pride in the quality of our workmanship. Every effort has been made to ensure that a new unit is in perfect operating condition when received; each unit must pass rigorous quality control testing prior to shipment. To further ensure that the unit operates to expectations, it is recommended that, after installation is complete, a brief function tests be performed prior to using it for the first time.

⚠ CAUTION

Before attempting to perform these tests, please refer to *Section 3* and become familiar with the various controls and their function. After you have read and fully understand the information, precisely follow the steps as describe below to avoid possible equipment damage or malfunction.

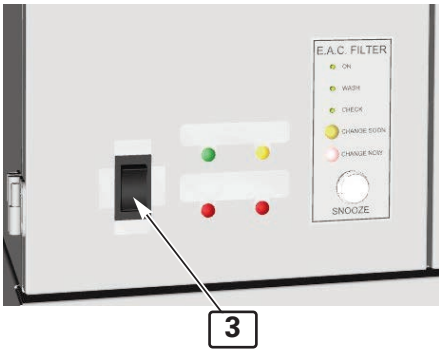
4.01 Unit Set-up for Tests

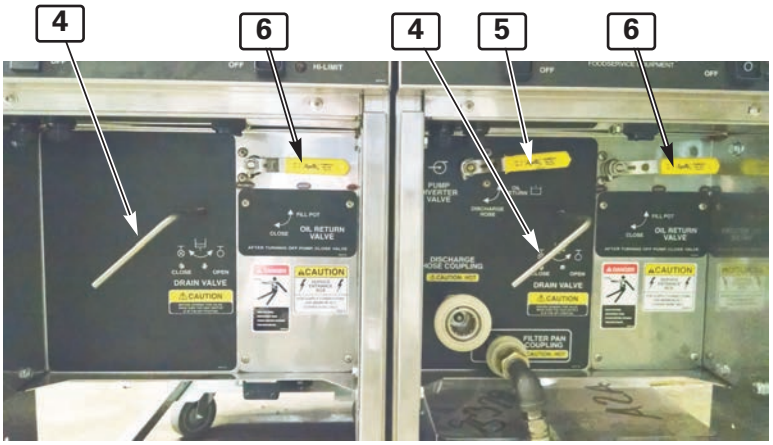
Begin these test procedures with Unit set-up as follows:

- Power Switches for Fryers ① and Hood ③ set to the **[OFF]** position.
- Heat Switches ② for Fryers set in the **[OFF]** position.
- Filter Pan removed from Unit.
- Baskets and Crumb/Support Screens removed from vats.
- Fryer Drain Valves ④ set in the **[CLOSE]** position.
- Pump Diverter Valve ⑤ placed in the **[OIL RETURN]** position.
- Oil Return Valves ⑥ placed in the **[FILL POT]** position.

Fryers

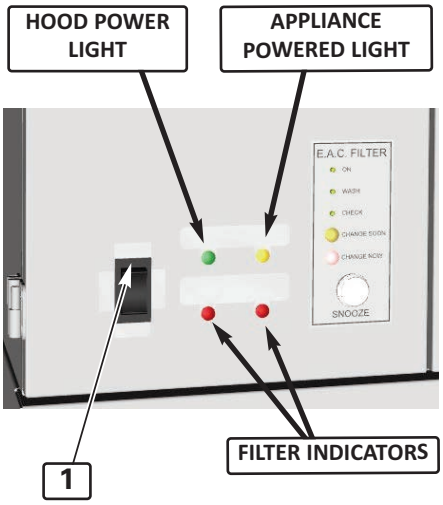
Hood





4.02 Power Test

The following check confirms that the unit is properly powered.



1. Set-up as described in ***Section 4.01***.
2. Confirm that main circuit breakers supplying power to the appliance are **ON**. If a Disconnect Switch is installed between Main Panel and appliance, confirm that it is in the **ON** position.
3. Press the top **[START]** portion of the Hood Power Switch ① and hold down momentarily until the Hood fan starts start running, then release. The green **HOOD POWER** light and the amber **APPLIANCE POWERED** light should turn **ON**.

NOTE: Should any alarms sound or any of the red **FILTER INDICATORS** turn **ON**, refer to ***Section 7, Troubleshooting*** for information on correcting the situation.

5. Set the Power Switch ① on each Fryer Control Panel to the **[ON]** position. The green **[POWER]** Lights ② should turn **ON**.
6. Each Computer Controller will power up and then an audible alarm sounds. Only press the **[ALARM RESET]** key to silence, **DO NOT press [START] at this time**.

   If results are as described above, proceed to ***Section 4.03 ...*** if not, refer to ***Section 7.01, Troubleshooting Procedures***.

4.03 Heating Element Test

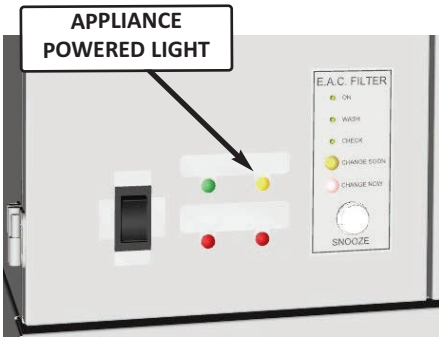
The following test confirms that Heating Elements are being powered and will energize. **Perform the check for each on each Fryer Vat.**

DANGER **Heating Elements quickly become extremely hot when energized! Skin contact may result in severe burn injury. DO NOT TOUCH!**

1. Set-up as described in ***Section 4.01*** except leave Fryer Power Switches ① in the **[ON]** position and Hood running. Confirm **[HEAT]** Switches are **[OFF]**.

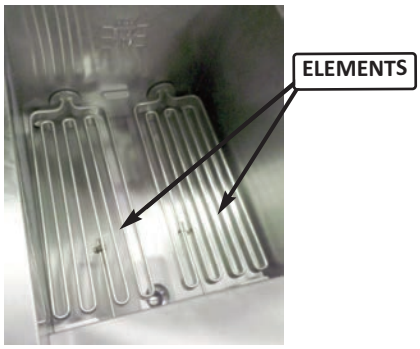
2. Liberally dampen the Heating Elements of each Fryer with a wet sponge, such that they are visibly moist.

3. On the Hood Panel, the amber **[APPLIANCE POWERED]** Light should remain **ON**.



4. The **Upper Display** ② on each Fryer should show the message ***"POWER FAILURE PRESS [START] TO PREHEAT".*** Press **[START]** ③ on each Fryer Controller**.** The red **HEAT** indicator beside the **Lower Display** will turn ON. **Note the temp. setpoint showing on the Upper Display, <u>if greater 200° skip Step-5</u>.**

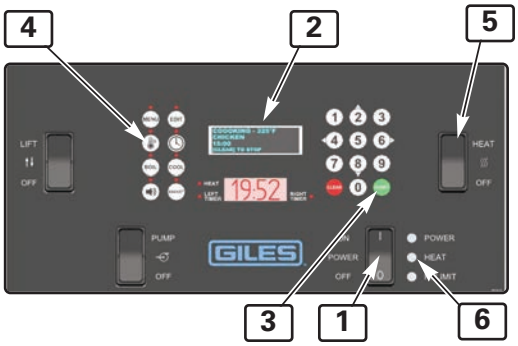
5. Press **[TEMP]** key ④ … use keypad to enter a temperature setpoint of **200°F** or higher; see ***Section 5.01.3, Setting the Cooking Temperature***.



6. Place the Heat Switches ⑤ on both panels in the **[HEAT]** position. The amber **HEAT** lights ⑥ should now turn **ON**. Leave switches in the **[HEAT]** position **<u>NO MORE THAN 20 SECONDS, THEN RETURN TO [OFF]</u>**.

   NOTE: During this time, should an alarm sound, the **HEAT** light turn **OFF,** and the **Upper Display** show an error like **"MAX ELEMENT TEMP"**; return Heat Switches to **[OFF]** and proceed to the next step.

   <u>Heating elements will not heat unless Hood is running and the APPLIANCE POWERED light is ON.</u>



7. The visible moisture should quickly dry from elements and significant heat should be felt rising from the vat. ***<u>DO NOT AT ANY TIME TOUCH THE ELEMENTS DURING THIS TEST!</u>*** Proceed to **Section 4.04** below.

   If results are as described above, proceed to ***Section 4.04 …*** if not, refer to ***Section 7.01, Troubleshooting Procedures***.

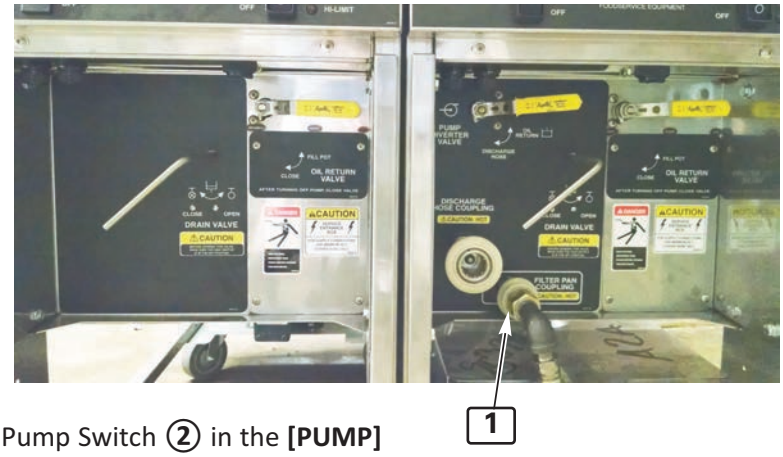
4.04 Filter Pump Test

The following test is to confirm that the Filter Pump is operating correctly (not running in reverse).

1. Set-up as described in ***Section 4.01*** except leave Fryer Power Switches ① in the **[ON]** position and Hood running. Confirm **[HEAT]** Switches are **[OFF]**.

2. Open right-hand Cabinet Door. If not previously done, disconnect and remove the Filter Pan from the Unit.

3. Firmly press the palm of the hand over the Filter Pan Quick-Disconnect ① opening.



4. While covering the fitting with hand, place the Pump Switch ② in the **[PUMP]** position. Pump should run ... if suction is felt on your hand, it is operating properly. Return switch to **[OFF]** ... ONLY allow pump to run long enough to check for suction. Proceed to **Section 4.05**.

   If results are as described above, proceed to ***Section 4.05 ...*** if not, refer to ***Section 7.01, Troubleshooting Procedures***.

4.05 Boil-Out Procedure

Before cooking product with the appliance, a Boil-Out procedure must be performed to remove dirt and debris that may have accumulated in the fry vats during shipment, and to completely remove any remaining manufacturing residue or oils. Follow instructions in ***Section 6.01, Boil Out Procedure***. After performing this procedure, proceed to ***Section 4.06*** below.

4.06 Clean Filter Pan & Accessories

- Remove the stainless steel Filter Screen from the Filter Pan before cleaning. Clean this screen separately using **ONLY** hot water and a scrub brush; **DO NOT USE SOAP**. Rinse and dry thoroughly.
- Thoroughly clean the Filter Pan Assembly to remove dirt and debris that may have accumulated during shipment, and to completely remove any residue or oils remaining manufacturing processes. Rinse and dry thoroughly, being certain to drain all water from Filter Pan hoses.
- Wash all accessories (Support/Crumb Screens, Cook Caskets, Basket Lift Carriers, brushes, etc.) with warm soapy water and rinse thoroughly.
- Inspect unit for adhesive protective plastic film which may remain on the appliance. Some of this film typically remains on some surfaces as added protection during shipment. Remove all such material from surfaces and clean the entire exterior unit with a good quality stainless steel cleaner/polish. **DO NOT use cleaners that are abrasive or contain caustic chemicals.**

Fryer check-out and preparation is now complete; proceed to ***Section 5, Fryer Operation***.

5. Appliance Operation

This section provides information necessary to operate and maintain the appliance. The GBF-2-GVH Ventless Electric Fryer is a 2-well unit equipped with an integral Ventless Recirculating Hood System. The appliance is available with either 35 or 50-lb oil capacity vats. Each unit a Computer Cooking Controller with fifty (50) programmable Menu Item Cooking Presets and a single on-board oil filtration system. Auto-Basket Lifts are an available option. The Fryer wells are covered by the integral Ventless Recirculating Hood which captures and removes grease-laden vapor and returns clean air to the room ... no venting outside is necessary.

Please become familiar with the appliance operational procedures presented in this manual to help ensure years of trouble-free service.

⚠ DANGER

- Turn off the Fryer power switch and the main supply power at the electrical panel, or remove plug for receptacle before cleaning or performing maintenance.
- **DO NOT** wash down the Fryer interior or exterior with water from a spray hose, or any other pressure-type washing equipment.
- 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 (or ALLOW OTHERS) for any reason, stand or step onto the top of the appliance**. Cooking oil in Fryers can be **EXTREMELY HOT (excess of 330°F [166°C]).** Bodily contact will cause extremely serious injury. Lids used to sometimes cover cooking vats/pots are not designed to, and **WILL NOT**, support the weight of a person.

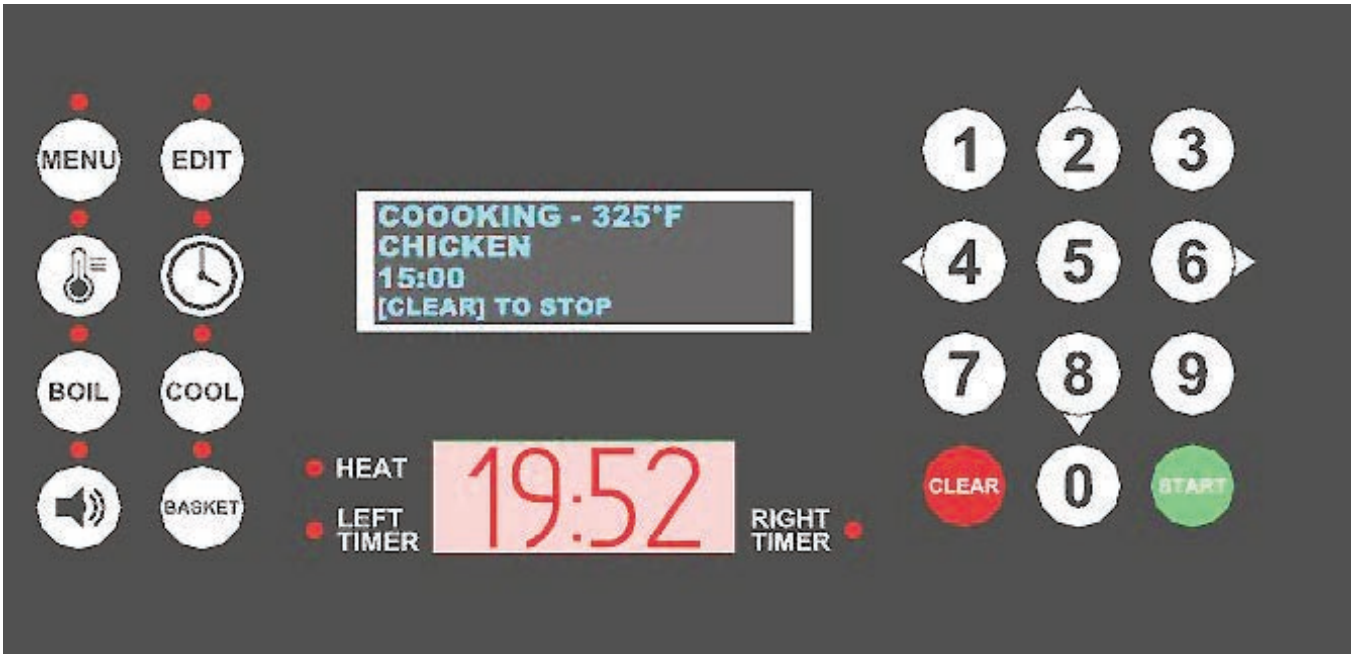
- Failure to comply with **WARNING** notices could result in serious injury, even death; damage to equipment and/or property and will void the factory warranty.

⚠ CAUTION

- Be sure the Fryer is positioned in a stable, safe location with the casters in the locked position.
- Consult an electrician to be certain that all electrical specifications have been met and the unit is properly grounded. A wiring diagram is provided with the unit to aid an electrician.
- Due to the high temperature of cooking oil in the Fryer during cooking, it is extremely important that the user exercise due caution in operating this equipment to avoid personal injury. It is recommended that thermal protective gear, such as mitts or gloves, be worn to prevent burn injuries.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given adequate instruction and/or supervision concerning its use by a person responsible for their safety. Children should be supervised, or otherwise restricted, to ensure they do not play with or around this appliance.

5.01 Computer Controller

The following sections explain the functions, features, programming, and operational procedures for the Dual-Timer Computer Cooking Controller.



5.01.1 Keys and Functions

Numeric Keypad: Used for entering Fryer settings and to edit preset Menu Item cooking parameters. The [**2-4-6-8]** keys are also used as **[ARROW KEYS**] for operating Basket Lifts (if installed), selecting timer, navigating lists, moving cursor for editing, etc. **[2-8] = UP/DOWN ... [4-6] = LEFT/RIGHT**. The keys will illuminate to indicate when they are active as **ARROW KEYS**.

[START]: Function key used to start cook cycles, select items, save settings, and exit editing, etc.

[CLEAR]: Function key used to cancel cook cycles, exit certain functions, etc.

Continued on Next Page

5.01.1 Keys and Functions - continued

MENU Key: Action key which is pressed in combination with other keys to access programmed menu presets. Fifty (50) different Menu Item cooking presets can be programmed.

EDIT Key: Action key which is pressed in combination with other keys to enter edit mode to change or create Menu Item preset settings.

TEMP Key: Press this key to set the cooking oil temperature setpoint. Pressing this key twice (2x) will display **ACTUAL OIL TEMPERATURE** on the **Lower Display** for approximately 20 seconds.

CLOCK Key: Press this key to manually set a cooking time (mm:ss).

Press this key during preheat phase to enter **BOIL OUT** mode. Temperature setpoint and time changes to the **BOIL TEMP** and **BOIL OUT TIME** as specified in **USER SETTINGS (see *Section 5.01.8, Access & Edit User Settings*). Default = 200°F & 30 minutes**.

Press this key to enter **COOL** mode. Energy-saving feature, allows Fryer to idle at a lower temperature during inactive periods. Temperature setpoint changes to the **COOL TEMP** specified in **USER SETTINGS (see *Section 5.01.8, Access & Edit User Settings*). Default setting = 275°F**.

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

BASKET Key: Activates the **UP/DOWN [2 - 8]** keys to manually operate Fryer Basket Lifts. Key is disabled during **PREHEAT** phase to prevent lowering product into oil that is not yet at cooking temperature. **This key is ONLY active if Basket Lifts are installed.**

Upper OLED Display: Displays menu preset information, Fryer status information, and operational prompts and instructions.

Lower 7-Segment Display: Displays various status information, cook cycle time countdown, temperature, etc.

Indicators: **[HEAT]** illuminates to indicate that Controller is calling for heating elements to energize. **[LEFT/RIGHT Timer]** illuminates to indicate which Timer is active.

5.01.2 Computer Control, General Operation

The following is general operational information only. Detailed procedures and instructions are covered in subsequent sections. During operation, certain instructions and prompts will be shown on the **Upper OLED Display** to step Users through processes. Some Controller keys and indicator lights will illuminate to further guide the User.

- **POWER UP:**
  Place **Power Switch** in **[ON]** position. Controller will power up, then an alarm sounds. The message ***"POWER FAILURE [PRESS START TO PREHEAT]"*** is shown on the **Upper Display**. **This is normal**, intended to prevent Fryer from beginning to heat after power interruptions until attended by an operator. Pressing the **START** key silences the alarm and places Fryer into **PREHEAT** mode. If the **Heat Switch** is in the **[HEAT]** position, and temperature setpoint is higher than the current actual oil temperature, heating elements will turn **ON** and cooking oil will begin to heat.

- **PREHEAT:**
  During the **PREHEAT** state, the real-time actual oil temperature is displayed on the **Lower 7-Segment Display**. When oil reaches the programmed setpoint, an alarm tone sounds, the **Upper OLED Display** will display message ***"ALARM, STIR OIL"***. Vigorously stir the cooking oil, and press **[ALARM]** key. Typically, oil temperature will drop when stirred. Controller has a 10 second delay and if oil temperature drops below setpoint, **PREHEAT** state continues until oil returns to setpoint. **This process helps ensure that temperature is more uniform throughout the total volume of oil, leading to better cooking performance.** Upon reaching setpoint, the alarm sounds again and the **Upper Display** reads ***"ALARM - SETPOINT REACHED"***. Pressing the **[ALARM]** key, places the Fryer in **READY** state.

- **READY STATE:**
  Fryer is ready for cooking. The current cooking temperature setpoint will be shown on the **Lower Display** and the last used cooking parameters (preset or input information) are shown on the **Upper Display**.

While in **PREHEAT** or **READY** state, User can select (or change) a Menu Item Preset, see ***Section 5.01.5.2, Selecting a Menu Preset*** **-OR-** User can manually set a different cooking time and/or change the cooking temperature, see ***Section 5.01.3, Setting the Cooking Temperature*** **&** ***Section 5.01.4, Manually Setting the Cook Time***.

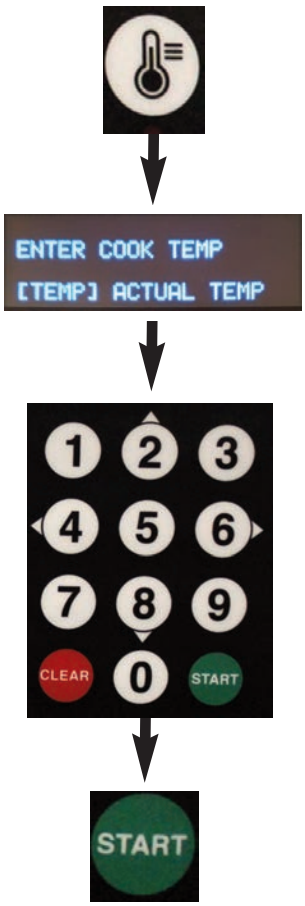
NOTE: If the PASSCODE ENABLE is set to ON, User cannot manually set Time without first entering the proper password. This lockout feature provides a measure of control over cooking procedures.

- **START:**
  Current cook times (Menu Preset or manually set time), are shown on the **Upper Display** for each Basket side. To start a cooking timer press the **[START}** key + select **BASKET** side: **[4] = Left, [6] = Right, [5] = Both**.

5.01.3 Setting the Cooking Temperature

Cooking Temperature setpoint must be input manually as shown below. **Menu Item cooking presets do not include a temperature setting**.

Instructions are shown on the **Upper OLED Display** to help guide User through the process.



Press the **[TEMP]** key

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 enters **PREHEAT** state (small red **HEAT** indicator on Controller turns **ON**). Before oil will actually begin heating, the **Heat Switch must be placed in the [HEAT] position.** The amber **HEAT** indicator on the Control Panel will turn **ON** oil begins heating.
- If the oil temperature is already equal to or greater than the entered setpoint, an alarm sounds and the message ***"SETPOINT REACHED"*** is displayed. Press the **[ALARM]** key to enter **READY** state. Fryer is ready for cooking.

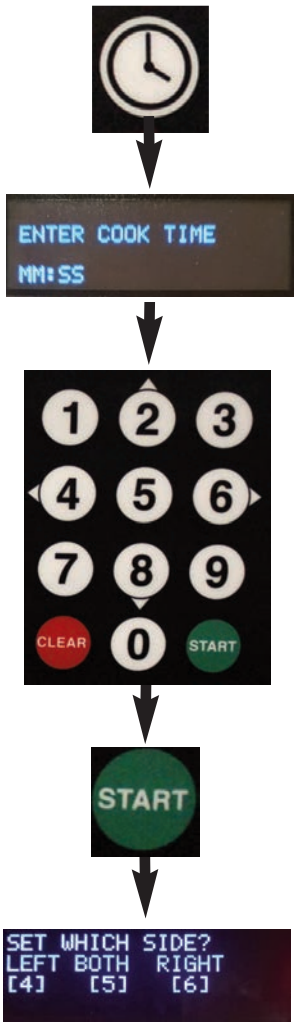
While heating, real-time actual oil temperature will be shown on the **Lower Display**. After reaching setpoint, the display changes to show the temperature setpoint.

NOTE:
Pressing the **[TEMP]** key twice (2x) will display actual oil temperature for 20 seconds.
Default unit for Temperature is **°F** ... this can be changed in **USER SETTINGS, see *Section 5.01.8*.**

5.01.4 Manually Setting the Cook Time

If not using a **Menu Item Preset**, Cooking Time is manually set as follows..

IMPORTANT!
If **PASSCODE** is enabled, Cooking Time **cannot** be manually input without the required password. User can only choose **Menu Item Preset** from available selections, see ***Section 5.01.5, Working with Menus***.



Press the **[CLOCK]** key

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

Press the **[START]** key.

Use keypad to select Timer to set
[4]=Left [5]=Both [6]=Right

If needed repeat process to set a time for the other Basket Timer

NOTE: Menu Item Presets include a Product Name to be displayed on the **Upper OLED Display** when selected. When a Cooking Time is manually input the Name displayed changes to **[MANUAL]**.

5.01.5 Working with Menu Item Presets

NOTE:
The **Menu Item Presets** stored in the Controller **do not** include a Cooking Temperature setting. Desired cooking temperature must always be manually input, see ***Section 5.01.3, Setting the Cooking Temperature***.

Fifty (50) **Menu Item Preset** cook settings are stored in the Controller, each includes:

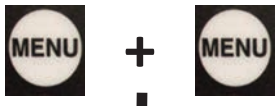
- **Menu #** - Sequential ID number
- **Menu Name** - Name of the food product assigned to the preset.
- **Cooking Time** - Cook time setting for the specific menu item.
- **STIR OVERRIDE** - Users may wish to override the Controller global **STIR ALARM** setting in **USER SETTINGS** for certain menu items**. Factory default = [NORMAL], use global setting**.
- **FISH FILTER** - To prevent flavor transfer, establishments cooking seafood products may wish to force an oil filtering after only **one (1) batch** of a particular seafood item is cooked. The setting overrides the global **FORCE FILTER** setting in **USER SETTINGS**. **Factory default = [OFF], use global setting.** Also**,** a **SNOOZE** feature can be selected which will allow **two (2) batches** of the product to be cooked before filtering is forced.

All 50 **Menu Presets** are factory-programmed with default settings. The first ten (10) are set to specific menu names and settings for some popular menu offerings (Table below). All others contain the general settings shown on the last line of the table. Users can edit any settings as needed to customize for specific applications and menus.

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 covered in the following sections.

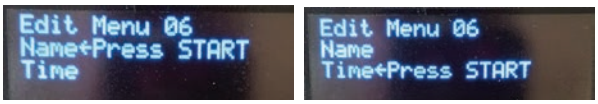
5.01.5.1 Editing a Menu Item Preset



Press the **MENU** key twice (2x)

Use numeric keypad **[2] - [8]** (up/down) to scroll through list to the desired Menu No.

Press the **EDIT** key to select & display current Menu settings.

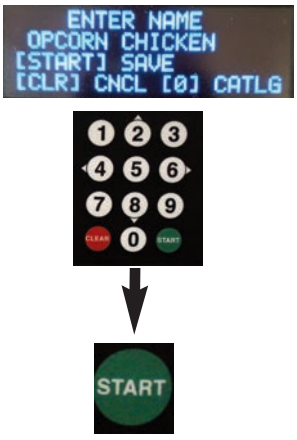


Use numeric keypad **[2] - [8]** (up/down) to select item **[NAME] or [TIME]** for editing.
"<-Press START" points to setting to be edited.

Press the **START** key to begin edit

Two different methods may be used to Edit the Menu Item Name, see instructions on the right.

Editing [NAME] - Method 1:
Enter NAME letter by letter.



Select edit **NAME** as shown on left. Flashing cursor is positioned at 1st letter. Use keypad **[2] - [8]** (up/down) to scroll letters, character changes at cursor position. Stop scrolling at desired character. Use **[4] - [6]** (left/right) to move cursor to next character and repeat.

When finished editing **NAME**, press **[START]** to **Save -OR-** press **[CLEAR]** to **Cancel** and **Exit** without saving

Editing [NAME] - Method 2:
Select a NAME from Catalog of programmed names.

Select edit **NAME** as shown on left. Flashing cursor is positioned at 1st letter. Press **[0]** key to open Catalog of programmed Names and use keypad **[2] - [8]** (up/down) to scroll through list. Press **[START]** to copy a desired **NAME** into the **Menu Item** being edited, and return to previous display.

If done, press **[START]** to **Save**

-OR-

press **[CLEAR]** to **Cancel** and **Exit** without saving **-OR- [0]** to re-open catalog.

Pressing **[CLEAR]** 2x will **Exit** from **Editing.**

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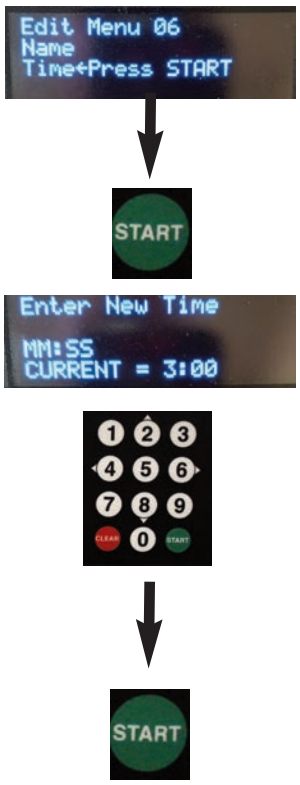
5.01.5.1 Editing a Menu Item Preset - Continued

Edit COOKING TIME: **Scroll to and select edit TIME as shown on previous page.**



Current time setting will be displayed.
Use numeric keypad to enter a new **TIME (mm:ss)**
NOTE: All digits must be entered, ex: 500 = 5:00.
While entering time, [CLEAR] key will backspace out an incorrect input.

After entering new **TIME** value press
[START] to **Save**
-OR-
press **CLEAR** to exit without Saving

Pressing **[CLEAR]** 2x will **Exit** from **Editing**.

Continued on Next Page

5.01.5.1 Editing a Menu Item Preset - Continued

Edit STIR OVERRIDE Setting:

Certain food products may, or may not, require stirring during the cook cycle, regardless of how the global **STIR ALARM** setting in **USER SETTINGS (*Section 5.01.8*)** is specified. **STIR OVERRIDE** is provided so that the global setting can be overridden for particular menu items. Options are **[SKIP], [FORCE],** or **[NORMAL]**. When set to **[SKIP] or [FORCE]** the stir alarm will either be skipped or forced on, regardless of the global setting. When set to **[NORMAL],** the stir alarm will follow the global setting ... **Factory-default = [NORMAL]**

To edit **STIR OVERRIDE** setting, scroll to and select **[STIR]** as shown on Page 42 **... [>]** pointing to **[STIR]**

Press the **[START]** key to toggle between the available options. 

Edit FISH FILTER Setting:

To minimize potential for flavor transfer, establishments cooking seafood items may wish to force operators to filter oil after only **one (1) batch** of a seafood item is cooked. When **FISH FILTER** is set to **[ON]**, the unit will enter **FILTER MODE** after completing **one (1)** cook cycle of the specific menu item. If **FORCE FILTER SNOOZE** is set to **[ON]** in **USER SETTINGS (*Section 5.01.8*)**, operator is allowed to cook one (1) additional batch of a seafood item before being forced to filter oil. If **FORCE FILTER=[OFF]** in **USER SETTINGS** a filter warning message is displayed on the Controller; if **FORCE FILTER=[ON],** the fryer is locked out until the filter cycle is completed.

To edit **FISH FILTER** setting, scroll to and select **[FISH FLTR]** as shown on Page 4**2 ... [>]** pointing to **[FISH FLTR]**

Press the **[START]** key to toggle between the available options. 

5.01.5.2 Selecting a Menu Item Preset for Cooking

Direct Entry: The two (2) methods described below can be used when the desired Menu No. is known.

Method (A)

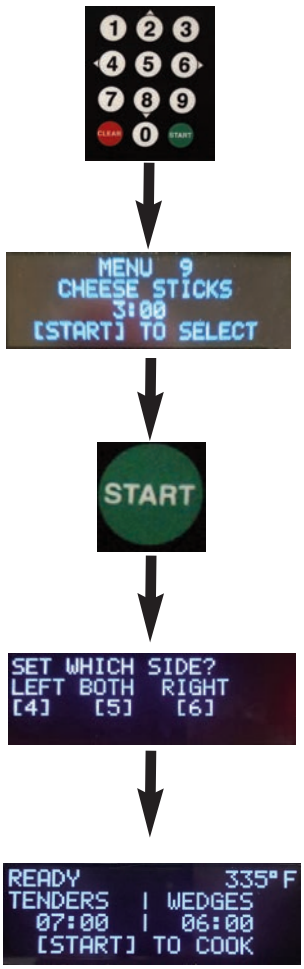
Press the **[MENU]** key once.

Enter desired Menu no. [1-50].

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

Use keypad to select side **[4]=Left [5]=Both [6]=Right**

Method (B)



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

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

Use keypad to select side; **[4]=Left [5]=Both [6]=Right**

If the Fryer is in the **READY** state, cooking can be started; see ***Section 5.01.6, Cooking with Computer Controls***.

Continued on Next Page

5.01.5.2 Selecting a Menu Preset for Cooking - continued

Scroll Method: If the Menu No. is not known, User can scroll through the list of **Menu Item Presets** to select the desired item ... settings for each preset will appear on the **Upper Display**.

Press the **[MENU]** key twice (2x)

Use numeric keypad **[2] & [8]** (up/down) to scroll through list to a desired Menu

Press the **[START]** key to select Menu item

Use keypad to select side
[4]=Left [5]=Both [6]=Right

If the Fryer is in the **READY** state, cooking can be started; see ***Section 5.01.6, Cooking with Computer Controls***.

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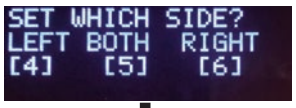
5.01.6 Computer Control Cooking Cycle - General Overview

Temperature **SETPOINT**, **MENU NAME**, and **COOKING TIME** currently assigned for each Basket side are shown on the **Upper Display**.

When in **READY** state, Temperature setpoint is shown on **Lower Display**. The **READY** message indicates that the cooking oil is at temperature and the Fryer is ready for cooking.

To start the cook cycle press the **[START]** key once.



Operator will be prompted to select which Basket side to start. Either side or both sides can be selected.

After selecting side, Controller enters **COOK** state. If the Fryer is equipped with automatic Basket Lifts, the Basket will be lowered into the cooking oil and the Menu Item Cooking Time will begin counting down on the **Lower Display.** The **Upper Display** shows which side is cooking, as well as displaying the programmed setpoint temperature. The **Timer Indicator** for the active timer is illuminated.

A different Menu Item can be selected and stated for the other Basket. See ***Section 5.01.5.2, Selecting a Menu Item Preset for Cooking***.
To start the cook cycle press the **[START]** key once again.

Operator is prompted to select the other side to start. Pressing the appropriate arrow key **[4]** or **[6]** will start the other Timer. The **Lower Display** and the **Timer Indicator** will change to the active timer.

x 2

When both Timers are cooking and counting down, pressing the **TIME** key 2 times will swap timer displayed on the **Lower Display**. **Timer Indicator** changes to reflect the active timer.

Continued on Next Page

5.01.6 The Computer Control Cooking Cycle - General, Continued

STIR ALARM: Sounds an audible alarm at a specific time during the cook cycle, signaling operator it is time to stir the cooking product to help promote even cooking and prevent sticking. The feature must be enabled in **USER SETTINGS,** ***Section 5-01.8*** and the point in the cycle when alarm is to sound **(STIR ALARM %)** must be set. Ex: If **STIR ALARM %** set at **60**, during a **10 min.** cook cycle, the alarm will sound after **6 mins.** have elapsed. **Factory-set default = ENABLED & STIR ALARM % = 62**. If **STIR OVERRIDE** is set to **[FORCE]** or **[SKIP]** for the Menu Item selected, the **STIR ALARM** will act accordingly regardless of the **USER SETTING**.

When the cooking cycle time is complete, an alarm will sound and the message ***"DONE COOKING - (LEFT) (RIGHT) or (BOTH)"*** is displayed. If Fryer is equipped with Basket Lifts, the cook Basket is automatically raised from the oil. Pressing the **[ALARM]** key silences the alarm and the Fryer re-enters **READY** state, ready to cook the next load of product.

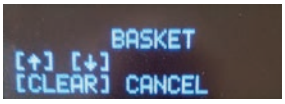
x 2

To cancel a running cook cycle press the **[CLEAR]** key once, then press it again to cancel **-OR-** press **[4]** to continue cooking.

5.01.7 Other Controller Features

5.01.7.1 Manually Operating the Basket Lifts (If Equipped)

Press the
[BASKET] Key once



Use keypad [**2**] **UP** & [**8**] **DOWN** keys to select Raise or Lower Lift
Press **[CLEAR]** to Cancel the operation.

Use keypad to select side
[4]=Left [5]=Both [6]=Right
Lift raises or lowers

NOTE:
- **Lift Switch on Control Panel must be in the [ON] position.**
- Manual Basket Lift operation is disabled while the Controller is in **PREHEAT** state as a safeguard against attempting to cook product in oil that is not yet at the proper cooking temperature.
- Once activated, Basket Lift cannot be actuated again for approximately 20 seconds.

5.01.7.2 COOL Mode

COOL Mode is an energy-saving feature that changes oil temperature setpoint to a lower valve. Use to put Fryer into an idle (standby state) during downtime periods.

To enter **COOL Mode**, press the **[COOL]** key. The temperature setpoint will be changed to the **COOL TEMP** setting specified in **USER SETTINGS,** see ***Section 5-01.8, Edit User Settings***. **Factory-set default = 275°F**. Setting can be edited by User in the range of **200°F to 350°F**.

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

Upon exit, the temperature setpoint will return to the previous active value and Fryer will enter **PREHEAT** mode until temperature is reached.

5.01.7.3 AUTO-COOL Feature

When the **AUTO-COOL** feature is turned **[ON]**, the Fryer automatically enters **COOL Mode** after no cook cycles are started within the amount of time specified by the **AUTOCOOL TIME** setting in **USER SETTINGS, s**ee ***Section 5-01.8, Edit User Settings***. **Factory-default = [OFF] ... AUTOCOOL TIME = 30.** Setting can be enabled/edited by User in the range of **1 to 510 mins.**

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

Upon exit, the temperature setpoint will return to the previous active value and Fryer will enter **PREHEAT** mode until temperature is reached.

5.01.7.4 BOIL OUT Mode

Pressing the **[BOIL]** key while Controller is in **PREHEAT** state enters **BOIL OUT Mode**. Temperature and time change to the **BOIL TEMP** and **BOIL OUT TIME**, respectively, as specified in **USER SETTINGS (see *Section 5.01.8*)**. **Factory-default is BOIL TEMP = 200°F ... BOIL OUT TIME = 30 minutes**. These settings can be edited by User within the ranges of **BOIL TEMP = 185° to 208°F** and **BOIL OUT TIME = 1 to 45 minutes**.

IMPORTANT! Fryer must be properly drained, rinsed and prepared for cooking after a Boil Out cycle. See ***Section 6, Cleaning***.

5.01.8 User Settings - Accessing & Editing

+ 9999 +

Press the **TIME** key

Press the **START** key

Use numeric keypad **[4] - [6]** (left/right) to scroll through list until desired Setting is shown on the **Upper OLED Display**.

To edit the setting press the **[EDIT]** key. Use numeric keypad **[2] - [8]** (up/down) to change the value. Press **[EDIT]** again to save the new value.

To exit the **USER SETTINGS** menu, press the **[CLEAR]** key.

NOTE:
The message **TOO LOW** or **TOO HIGH** will be displayed if a value being entered is outside the allowable range and would cause a Controller error for the current state of the Fryer.

NAME	DESCRIPTION	RANGE	DEFAULT
TEMP SCALE	Temperature scale	°F or °C	°F
FORCE FILTER	When **ON**, forces user to filter oil after the specified number of cook cycles are complete ... locks-out Fryer.	ON - OFF	ON
FORCE FILTER SNOOZE	Allows (1) more cook cycle after FORCE FILTER count exceeded when FORCE FILTER = ON.	ON -OFF	OFF
FILTER COUNT	Number of cook cycles before user is required to filter.	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 setpoint allowed.	32°F to 350°F	350°
AUTOCOOL	After a specified amount of time, unit will go into COOL mode.	ON - OFF	OFF
AUTOCOOL TIME (MINUTES)	If **AUTOCOOL** is **ON**, then after fryer is idle for the amount of time specified here, the unit will go into **COOL** mode.	1 to 510 minutes	30
AUDIBLE ALARM (SECONDS)	Duration of the audible alarm in seconds.	5 to 120 seconds	10
COOL TEMP	Temperature of the **COOL** mode	200°F to 350°F	275°F
BOIL TEMP	Temperature of the **BOIL OUT** mode	185°F to 208°F	200°F
FILTER RESET	Temperature that allows exiting of filter mode	200°F to 325°F	290°F
BOIL OUT TIME	Time (in minutes) for **BOIL OUT** mode	1 to 45 minutes	30
STIR ALARM ENABLE	If enabled, allows the stir alarm to come on during a cook cycle.	ON - OFF	ON
STIR ALARM %	When **STIR ALARM** is **ON**, the alarm will sound after this % of the cooking cycle is complete.	10% to 90%	62%
KEY BEEP ENABLE	If enabled, audible sound generated with each key press.	ON - OFF	OFF
LANGUAGE	Sets the Controller language	English-Spanish-French	English

5.01.9 PASSWORD Protection

It is possible to add **PASSWORD** protection for certain Controller functions and settings. This feature is a **FACTORY SETTING** that is typically **DISABLED**. If **PASSCODE ENABLE** is set to **[ON]**, User is prompted to enter a password before adding or editing **Menu Item Presets**, entering or changing a manual cook time setting, or accessing the **User Settings Menu**.

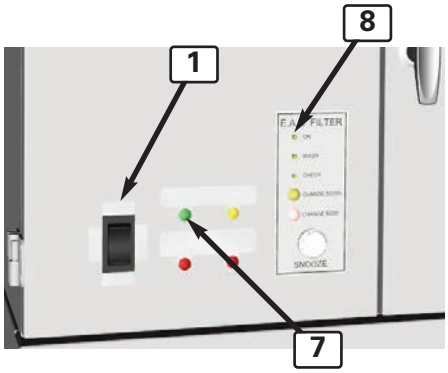
If you desire to have Password protection enabled, or have questions concerning this feature, call **Giles Technical Services at 800.554.4537** to request the passcode and instructions as to how to enable this feature.

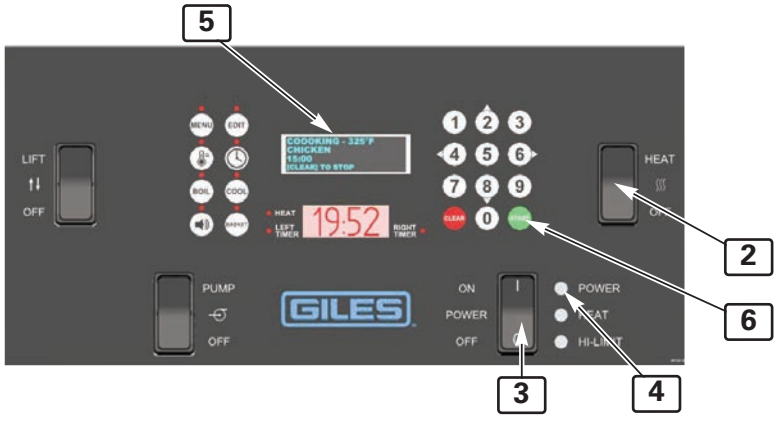
5.01.10 Power Up Procedure

Be certain that all Hood Filters are properly installed, and that the Filter Access Door is closed and tightly latched before attempting to power-up the appliance.

NOTE:
The Hood will NOT power-up unless power is being supplied to left-side Fryer, nor if the Filter Access Door is open or not securely latched. Fryer heating elements will not turn ON unless the Hood is running and the [APPLIANCE POWERED] Light is ON.

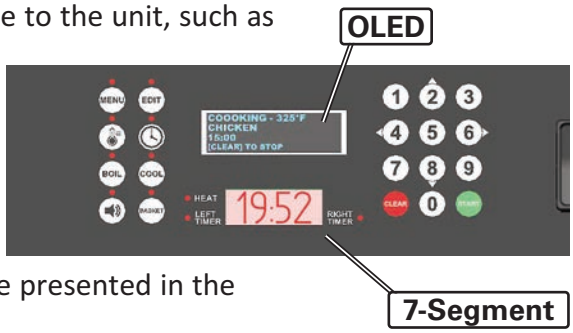
1. Press the top **[START]** portion of the Hood Power Switch ① and hold momentarily until the Hood fan starts, then release. The Hood Power Light ⑧ and the E.A.C. status **[ON]** light ⑧ will turn **ON**.
2. Initially, ensure that both Heat Switches ② on Fryer Panels are in the **[OFF]** position.
3. Place both Fryer Power Switches ③ in the **[ON]** position. The green Power Lights ④ will turn **ON**. The Controllers power-up and then sound an audible alarm tone. The message ***"POWER FAILURE PRESS [START] TO PREHEAT"*** is shown on the **Upper OLED Display** ⑤. **This is normal**, intended to prevent Fryer from beginning to heat after a power interruption until attended by the User. Pressing the **[START]** key ⑥ silences the alarm and places the Fryer into **PREHEAT** mode. The settings shown on the **Upper Display** will be those last used. The Controllers' red **HEAT** indicators turn **ON**, but until Heat Switches ② are placed in the **[HEAT]** position, the heating elements will not turn **[ON]**.
4. **DO NOT** place **Heat Switches** in **[HEAT]** position unless Fryer vats are filled with cooking oil, see ***Section 5.03, Cooking Procedures***.





5.01.11 Controller Errors & Alarms

Certain conditions, which can cause unsafe operation or damage to the unit, such as open valves, low oil level, high temp, etc. will activate error codes and sound an alarm tone. Error Codes will show on the **Lower 7-Segment Display**; error information is shown on the **Upper OLED Display**. Typically, the heating elements are disabled until the error condition is corrected. Pressing the **ALARM** key silences the alarm tone, but does not clear the error. Error Codes are shown on the following Table; details are presented in the following section.



ERROR CODE	DESCRIPTION (OLED Display)	PROBLEM
OPEN	DRAIN IS OPEN	Drain valve is open, or not completely closed. Basket will be raised if it is down. Close drain to clear error.
ER07	MAX ELEMENT TEMP – PRESS [START] (Post Warning)	Error is displayed after MAX element temperature (ER19) has occurred and the element has cooled below MAX temperature.
ER13	OIL PROBE Error	Problem with the Variable Oil Temp Probe. **Service technician required.**
ER15	ELEMENT PROBE Error	Problem with the Element Temp Probe, typically attached directly to heating element. **Service technician 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	**Hood errors separate, only shutdown Fryer heat.**
ER22	CHARCOAL FILTER MISSING	**Hood errors separate, only shutdown Fryer heat.**
ER23	FILTER CLOGGED	**Hood errors separate, only shutdown Fryer heat.**
ER24	EAC CELL DIRTY	**Hood errors separate, only shutdown Fryer heat.**
ER25	GUARD BAND EXCEEDED	Actual oil temperature deviates from setpoint by the Guard Band amount. Allow oil to cool, or heat, to within range. Factory default is 900°F ... **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 ADC (Analog-to-Digital Converter) chip that reads output from thermocouples is not working. MCB1 board must be replaced. **Contact Giles Tech Service (800.554.4537).**

5.01.11.1 Resolving Controller Errors and Alarms

- **DRAIN OPEN (Error Code OPEN) -** If the pot Drain Valve is open (even slightly) while Fryer power is **ON,** an alarm tone sounds, **Lower 7-Segment Display** shows ***"OPEn",*** the **Upper OLED Display** reads ***"ERROR ALARM - DRAIN IS OPEN",*** power to the Heating Elements is shutdown. Elements are disabled as long as the error exists. Press the **[ALARM]** key to silence alarm tone. Completely close the Drain Valve to clear the error. When error is cleared, alarm tone sounds again and the **Upper OLED Display** reads ***"CHECK OIL LEVEL, ENSURE VAT IS FULL, IF FULL THEN PRESS [START]".*** This is a post-error alarm to alert User to confirm that cooking oil in the pot is still at the **[FULL]** level. Add oil if needed, then press the **[START]** key to return to **PREHEAT** mode.
- **MAX. ELEMENT TEMP (Error Code 19) -** Heating Element has exceeded the maximum temperature allowed by the Controller. The alarm tone sounds, **Lower Display** shows ***"Er19",*** the **Upper Display** shows ***"ERROR ALARM - MAX ELEMENT TEMPERATURE",*** and power to Heating Elements is shutdown. Elements must cool to an acceptable temperature to clear the error. Typical cause of this error is low oil level, which has exposed the heating element. It is possible for false alarms to occur when preheating cold oil at the initial startup of a new day. Vigorously stirring oil during preheat will usually prevent, or clear, a false alarm of this type.
- **MAX ELEMENT TEMP Post-error Warning (Error Code 07)** - After **Error 19** is cleared, a warning alarm occurs. The **Lower Display** shows ***"Er07",*** and the **Upper Display** reads **"MAX ELEMENT TEMP - PRESS [START]".** This alarm alerts User that a maximum element temperature error occurred and is now cleared. Press **[START]** key to enter **PREHEAT** mode. Heating Elements will not turn **ON** until **[START]** is pressed.
- **CHARCOAL/BAFFLE FILTER MISSING** - ***Hood alarm ONLY, does not generate Controller error; turns OFF Fryer heat until corrected***. Red alarm light on Hood Panel turns **ON** and **[APPLIANCE POWERED]** light turns **OFF.** Either the Baffle or Charcoal Filter is missing or improperly installed. See ***Section 5.02.2.2 & 5.02.2.3, Filter Removal & Installation, Section 5.02.2.4, Charcoal or Baffle Filter Missing*** and ***Section 5.02.4, Filter Alarms*** for more information**.**
- **BAFFLE/CHARCOAL FILTER CLOGGED** - ***Hood alarm ONLY, does not generate Controller error; turns OFF Fryer heat until corrected.*** Red alarm light on Hood Panel turns **ON,** an audible constant tone alarm sounds and **[APPLIANCE POWERED]** light turns **OFF**. Indicates that pressure switch has failed to engage due to insufficient airflow through the Hood. Typically means that the Charcoal Filter is clogged and needs to be ***REPLACED***. Other airflow restrictions will also cause the alarm. Install a ***NEW*** Charcoal Filter and/or check for other airflow restrictions. See ***Section 5.02.3.4, Charcoal Filter Maintenance*** and ***Section 5.02.4, Filter Alarms*** for more information**.**
- **E.A.C. DIRTY** - ***Hood alarm ONLY, does not generate Controller error; turns OFF Fryer heat until corrected***. The **EAC Status [WASH/CHECK]** lights on Hood Panel turns **ON,** within 2 minutes an audible beeping tone alarm sounds and **[APPLIANCE POWERED]** light turns **OFF**. Indicates that the Electronic Air Cleaner (EAC) Cell is excessively dirty, missing, improperly installed, damaged, or has stopped functioning due to electrical faults. Clean and inspect the EAC Cell; the alarm will clear when the condition is resolved. See ***Sections 5.02.2.5 through 5.02.3.3*** for ***EAC Filter Operation & Cleaning*** details.

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

5.02 Ventless Recirculating Hood

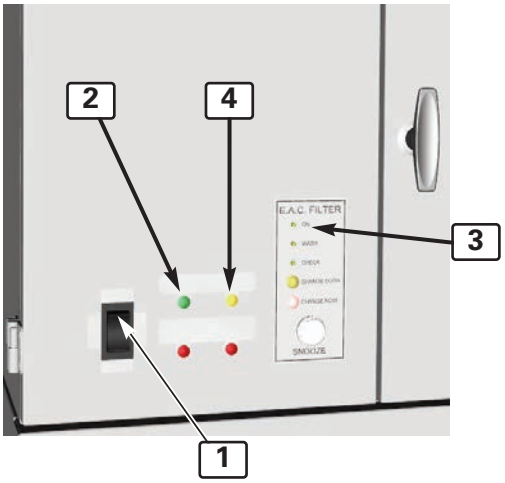
This section describes operational and maintenance procedures for the **GBF-2-GVH** Recirculating Hood system. Since the integral hood is a ventless recirculating system, it is very important that there be strict adherence to these procedures.

IMPORTANT!

- **The hood *WILL NOT* operate unless proper power is being supplied to the left-hand Fryer unit and the Filter Access Door is closed and securely latched.**
- **Before cooking, confirm that all filters are properly installed and the Hood is running. Heating elements in the Fryers *WILL NOT* turn ON unless filters are in place and the Hood is running.**

5.02.1 Starting the Hood

1. Press the top **[START]** portion of the Hood Power Switch ① and hold momentarily until the Hood fan starts, then release.
2. The Hood fan should start running and the green Hood Powered ② light will turn **ON**.
3. The E.A.C. STATUS **[ON]** Indicator ③ will illuminate. This is the only light that should turn **ON**. Should all 3 LED's turn **ON**, the E.A.C. system is in an alarm condition and must be checked.
4. The amber Appliance Powered light ④ will turn **ON**. This indicates that the Fryers heating elements are powered and Fryers are ready for cooking.
5. If audible alarms sound, other indicator lights turn **ON**, and/or the Appliance Powered light ④ does not turn **ON**, refer to ***Section 7, Troubleshooting***.



NOTE: The Fryers will not heat unless the hood system is **ON** and running properly.

5.02.2 Hood Filters

The integral Ventless Recirculating Hood consists of a three (3) stage air filtration system. This section describes maintenance and cleaning procedures necessary to keep the Hood operating at peak performance.

5.02.2.1 Hood Filter Table

Filter	When to clean or replace	How to remove	How to clean	How to install
Double Baffle Filter	Clean daily	Section 5.02.2.2	Section 5.02.3.1	Section 5.02.2.3
EAC Filter Cell	Clean daily	Section 5.02.2.2	Section 5.02.3.2	Section 5.02.2.3
Charcoal Filter	***REPLACE*** every 30 to 40 days	Section 5.02.2.2	***NEVER CLEAN, REPLACE ONLY*** Section 5.02.3.3	Section 5.02.2.3

5.02.2.2 Filter Removal: Baffle ... EAC Cell ... Charcoal

1. Place Power Switch in **[OFF]** position.

2. Open Filter Access Door

3. To remove each filter, simply grasp and pull straight out of the filter chamber.

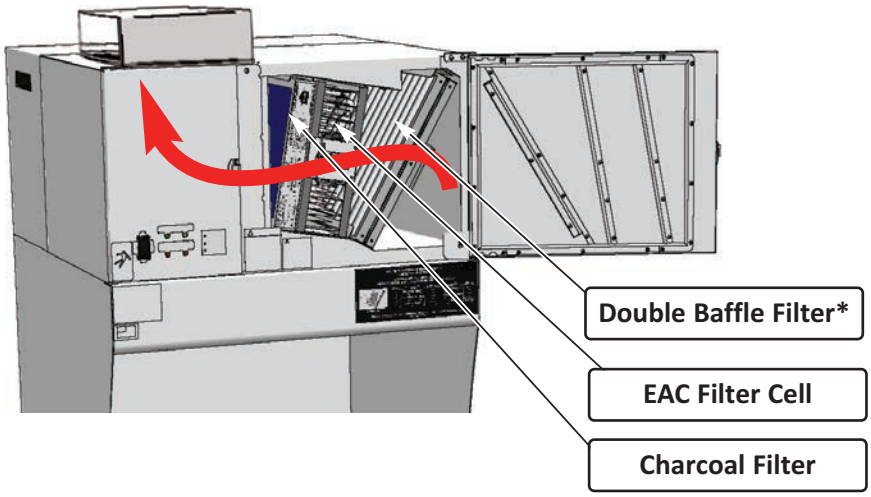
The EAC Cell is equipped with a handle; use it when handling the cell to avoid possibly damaging the collection plates and ionizer wires.

It is advisable to remove the Double Baffle Filter by using the handles. The fins of this filter are very thin and can cause cuts if mis-handled.

5.02.2.3 Filter Installation: Baffle ... EAC Cell ... Charcoal

NOTE:
The Hood ***WILL NOT*** operate unless the Filter Access Door is closed and properly latched.

Fryers ***WILL NOT*** heat unless the Hood is running, with all Filters installed properly and operating normally.



To reinstall Filters, align with the filter channels and slide straight in until filter hits a stop. ***Baffle Filter must be inserted with handles facing to the right side of the Hood**.

Note airflow direction arrows on filters when reinstalling.

Close the Filter Access Door; turn latch T-Handle fully to the left until it stops.

5.02.2.4 E.A.C. Filter Operation

Three L.E.D. indicator lights on the Control Panel display the status of the E.A.C. (Electrostatic) Filter System.

① **ON** Indicates that the E.A.C. Filter Cell is installed and powered. This will be the ***ONLY*** indicator light **ON** when the EAC Filter system is operating normally.

② **WASH/ CHECK** These two lights turn **ON** to indicate problems with the E.A.C. system **(NOTE: They always turn ON at the same time)**. Some possible issues include, but are not limited to:

- Filter Cell is not installed, or is mis-aligned.
- Excessively dirty collection plates in the E.A.C. Collector Cell.
- Poor contact between the Filter Cell and Hood Contact Board.
- Missing too many ionizer wires.
- Damage to Cell (broken insulators, broken frame, etc.).
- Faulty E.A.C. Power Supply Board or wiring.

IMPORTANT!
The [WASH/CHECK] Lights are <u>not</u> to be use as an indicator signal for routine cleaning of the cell. <u>The Collector Cell must be cleaned daily to maintain peak performance</u>. These lights come ON to indicate that the cell is too dirty to function and that power to heating elements in both Fryers is about to be shutdown.

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5.02.2.4 E.A.C. Filter Operation - continued

When the **[WASH/CHECK]** lights turn **ON**, the E.A.C. Filter system has entered an alarm state and has stopped functioning. After approximately two (2) minutes, a beeping tone alarm will begin to sound and shortly thereafter, the **[APPLIANCE POWERED]** light will turn **OFF** and power to both Fryers' heating elements will be shutdown.

The following steps may be tried in an attempt to clear the alarm:

1. Turn **OFF** Hood Power Switch.
2. Remove the E.A.C. Cell and clean as described in **Section 5.02.4.2**.
3. Inspect the Filter Cell for broken or missing ionizer wires, bent fins, or other damage. Ionizer wires are replaceable **(P/N 21153)**; bent fins may be straightened by hand. An excessively damaged Cell (broken insulators, broken frame, etc.) will need to be replaced.
4. Inspect the Filter Contact Board inside Hood. Clean any grease accumulation away with a mild degreaser solution (Simple Green) and dry thoroughly.
5. Replace Filter Cell (**see Section 5.02.2.3**) and restart Hood. If the condition persist, contact a qualified service technician and have the system evaluated and repaired.

5.02.3 Hood Alarms

The integral Ventless Recirculating Hood is equipped with a system of interlocks designed to prevent operation of the Hood or Fryers if the air cleaning system is not operating properly. This section explains the alarm conditions and steps required to clear an alarm.

5.02.3.1 Hood Alarm Table

Alarm Sound	What Happens	Filter Affected	Cause	Solution	See Section
Continuous tone	Red **[CHARCOAL OR BAFFLE FILTER CLOGGED]** light **ON**; power to both Fryers heating elements **OFF**; amber **[APPLIANCE POWERED]** light **OFF**.	Charcoal	Filter is dirty or otherwise clogged	Replace Filter	5.02.2.2; 5.02.2.3; 5.02.4.4
Continuous tone	Red **[CHARCOAL OR BAFFLE FILTER CLOGGED]** light **ON**; power to both Fryers heating elements **OFF**; amber **[APPLIANCE POWERED]** light **OFF**.	Baffle	Filter is dirty or otherwise clogged	Remove Filter and clean	5.02.2.2; 5.02.2.3; 5.02.4.1
Beeping tone	**[CHECK/WASH]** lights **ON**; alarm sounds after approx. 2 minutes; within several seconds, power to both Fryers heating elements is turned **OFF**; amber **[APPLIANCE POWERED]** light turns **OFF**.	E.A.C.	Filter is very dirty or other faults	Clean cell. Replace or repair cell; call for service	5.02.2.2; 5.02.3.3; 5.02.4 .2

5.02.3.2 Charcoal or Baffle Filter Missing

If the Charcoal Filter or the Double Baffle Filter is not in place, or not positioned correctly, the red **[CHARCOAL OR BAFFLE FILTER MISSING]** light will turn **ON.** Power to both Fryer's heating elements will be turned **OFF** until the condition is corrected. The amber **[APPLIANCE POWERED]** light will turn **OFF**.

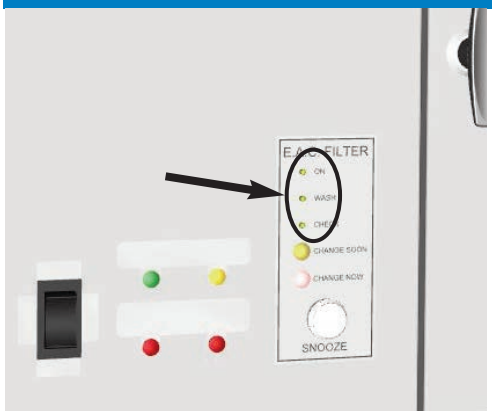
- Check to confirm that both Filters are in place.
- Remove and reinstall Filters, ensuring they are seated properly in the guides and are pushed fully into the filter compartment. Each Filter must actuate a proofing switch located on the rear wall of the compartment.
- Be sure the Access Door is fully closed and T-Handle Latch is secured (turn left, fully to a stop).

5.02.3.3 Charcoal or Baffle Filter Clogged

If airflow through the Hood falls below the minimum level required for effective capture of cooking vapors, the red **[CHARCOAL OR BAFFLE FILTER CLOGGED]** light will turn **ON** and a constant tone alarm begins to sound**.** Power to both Fryer's heating elements will be turned **OFF** until the condition is corrected. The amber **[APPLIANCE POWERED]** light will turn **OFF**.

- This alarm is typically due to a clogged Charcoal Filter. Replace with fresh Filter, see ***Section 5.04.2, Charcoal Filter Maintenance***. **DO NOT** attempt to clean and reuse a Charcoal Filter.
- Baffle Filter has excessive accumulation of grease residue. Remove and clean in sink with degreasing cleaner, rinse thoroughly and dry, see ***Section 5.04.2.1, Baffle Filter Cleaning***.
- Inspect Hood for foreign material which could be restricting airflow.
- Inspect area around the exhaust air diverter on top of Hood. Remove any items that may be obstructing air discharge out of the Hood.

5.02.3.4 E.A.C. Filter Alarm



If the E.A.C. Filter cell is not in place, has become excessively dirty, or developed other faults, all three (3) **[E.A.C. FILTER STATUS]** lights will be **ON**. After approx. two (2) minutes a beeping tone alarm will begin to sound. Power to both Fryer's heating elements will be turned **OFF** until the condition is corrected. The amber **[APPLIANCE POWERED]** light will turn **OFF**. See ***Section 5.02.2.4, E.A.C. Filter Operation*** for more information about this alarm and how to clear it.

5.02.4 Filter Maintenance

5.02.4.1 Baffle Filter Cleaning

To avoid potential for cuts while handling and cleaning the Baffle Filter, it is advisable to wear heavy-duty rubber gloves, or other appropriate protective gear.

The Double Grease Baffle Filter should be cleaned **DAILY**.

- Remove Filter from Hood, see ***Section 5.02.2.2***.
- Turn both thumb-turn latches so that they align with slots in Filter fin.
- Open Filter fully for cleaning.
- Place in sink and clean with warm soapy water. A mild, bio-degradable, degreasing cleaner may be preferable. Rinse thoroughly with fresh hot water.
- Dry Filter thoroughly. It is preferable to stand Filter on edge and allow to air dry overnight. Generally, due to its large size when open, this Filter is not conducive for cleaning in a dishwasher.
- Close Filter, turn latches so that they are perpendicular to the fins to secure Filter in the closed position. Replace Filter in the hood, see ***Section 5.02.2.3*** ... Filter must be inserted with handles facing to the right side.

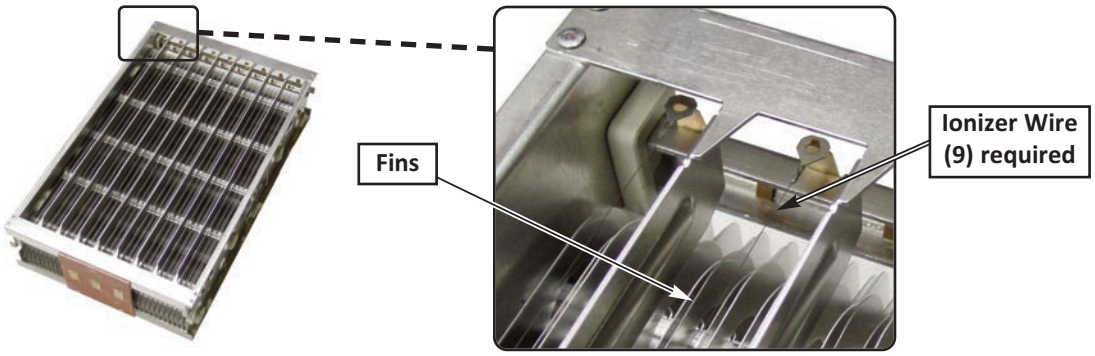
IMPORTANT!
Ensure that the Filter is completely dry before reinstalling. ***NEVER PLACE A WET FILTER INTO THE HOOD!***

5.02.4.2 E.A.C. Filter Cell Cleaning

The EAC Filter cell **MUST BE CLEANED DAILY** to maintain peak performance. Failure to do so will eventually lead to malfunction of the E.A.C. Filter system and reduce the useful life of Charcoal Filters. Follow the procedure below for effective cleaning. A Soaking Tank is provided with the Unit for cleaning the Collector Cell.

IMPORTANT: The E.A.C. cell CANNOT withstand washing in an commercial dishwashing equipment.

CAUTION **Take care not to bend the collection fins or break the ionizer wires when handling and cleaning the Cell. Bent fins and broken/missing wires can prevent the EAC from working properly, cause the unit to shutdown, and potentially void the factory warranty.**



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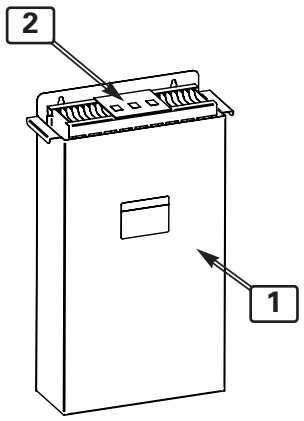
5.02.4.2 E.A.C. Filter Cell Cleaning - continued

The factory-recommended product to use for cleaning the E.A.C. Cell is ***Simple Green® HD-Pro***, a readily available, bio-degradable, non-toxic degreasing cleaner that is safe for aluminum. It performs well as a cleaner when diluted as described below.

1. Add **64 ozs.** of the degreasing cleaner ***[Simple Green® HD-Pro]*** to the provided Soaking Tank ① ... add clean water to the fill line etched on the inside of the tank back and mix thoroughly.
2. Holding the Cell by the Contact Plate ②, carefully lower it into the solution. It should be fully submerged, add some water if needed.
3. Allow the Cell to soak for 20 - 30 minutes, then lift it by the Contact Plate and jog up and down in the solution several times to help dislodge grease residue.
4. Carefully remove the Cell from the tank and rinse thoroughly in sink, using hot water spray. **DO NOT scrub with brushes**.
5. Stand Cell on end, in a dish drainer, with Contact Plate up and allow it to air dry overnight. **Cell must be completely dry before reinstalling in Hood.**
6. Inspect for broken/missing wires and bent fins. Broken wires need to replaced promptly. If needed, bent fins may be gently straightened by hand.



NOTE:
The degreasing solution can be used multiple times ... discard and replenish when a greasy film remains visible floating on the liquid. When soaking, always ensure that solution completely covers the Cell ... add water if needed.

CAUTION

- **The EAC Filter Cell is NOT dishwasher safe ... DO NOT wash in the dishwasher!**
- **DO NOT dry the Cell by installing it in unit and running the Hood fan to air dry it. This could potentially damage the EAC system causing improper operation and void the warranty.**
- **DO NOT attempt to clean the Cell with cleaners which might be corrosive to aluminum.**

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

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

The GBF-2-GVH Fryer is equipped with an E.A.C. Filter Cell Cleaning Timer. This feature is intended to help Users maintain a proper cleaning routine. Timely cleaning is essential to ensuring the Hood continues to effectively clean the recirculated air. After a preset amount of time, the User is signaled that it is time for the Collector Cell to be cleaned *(may be exchanged with one that has been previously cleaned)*. If cleaning *(or exchange)* is not completed within prescribed time limit, the Timer expires and power to the Fryers' heating elements will turn **OFF** and remain **OFF** until cleaning is performed. When the necessary Filter maintenance is performed, the Timer automatically resets and normal operation is restored ... a fresh countdown then begins.

Should a shutdown occur during a peak demand period or while a cook cycle is in progress, a **SNOOZE** feature is provided to temporarily continue operation for a short time.

Timer Indicator Lights and **[SNOOZE]** Button are located on the Hood Control Panel.

Continued on Next Page

5.02.4.3 E.A.C. Filter Cell Cleaning Timer Operation - continued

Timer Operation:

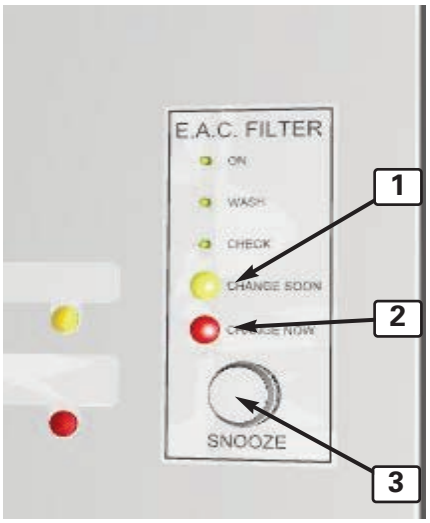
① **CHANGE SOON**

The amber indicator turns **ON** when the Timer enters **[WARNING]** mode. If the Collector Cell is cleaned (or exchanged) within the next **24 hours**, the Timer automatically resets and begins a new countdown. Normal operation will continue without interruption.

② **CHANGE NOW**

The red indicator turns **ON** when the Timer enters **[TIMEOUT]** mode, signaling that allowed time between cleanings has expired. An audible alarm sounds, and Fryer heat is turned **OFF**. It will remain disabled until E.A.C. Cell cleaning (or exchange) is completed. The Hood **[POWER]** and **[APPLIANCE POWERED]** lights will turn **OFF**.

Placing the Power Switch in the **[OFF]** position silences the alarm, but returning switch to **[ON]** does not restart the Hood until the Timer is reset by cleaning the Cell.



③ **SNOOZE Button**

In the event that **[TIMEOUT]** has occurred during a period of high customer demand or while a cook cycle is in progress, a snooze feature may be used. Pressing the **[SNOOZE]** Button will temporarily reset the Timer to **[WARNING]** mode for a period of **two (2) hours**, allowing continued operation.

Only two (2) snooze periods can be used. During the second snooze period, the **[CHANGE SOON]** light flashes, indicating the Timer is in the final snooze period. After a second snooze period expires, the heat for both Fryers is locked-out and until the E.A.C. Cell is cleaned (or exchanged).

5.02.4.4 Charcoal Filter Maintenance

CAUTION **DO NOT attempt to clean and re-use the Charcoal Filter. Damage to the unit could result.**

The Charcoal Filter ***CANNOT*** be cleaned ... it is a single-use consumable item that must be ***replaced ONLY, with a fresh NEW Filter*.**

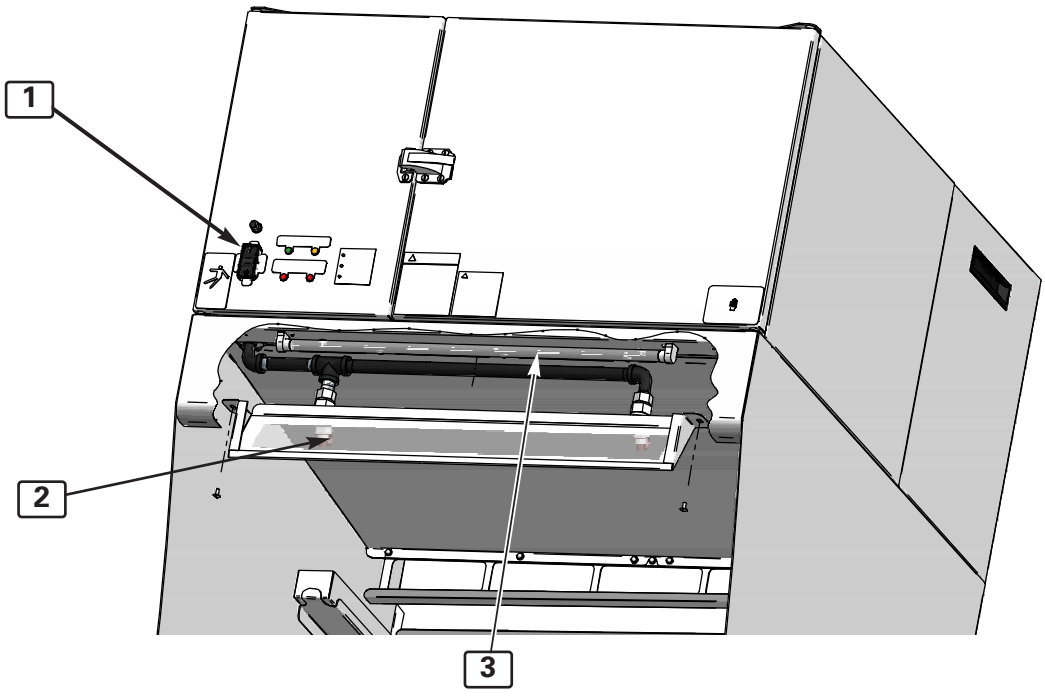
Replace Charcoal Filter approximately every 30 to 40 days using replacement Part No. 30248. It is advised that the installation date be recorded in the space provided on the filter label. Actual change frequency depends on cooking volume and types of food items.

It would be advisable to keep a stock of fresh Charcoal Filters on hand to avoid downtime.

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

5.02.4.5 Replacing Under-Hood Fluorescent Light

1. Place hood Power Switch ① in the **[OFF]** position. **Be sure that Fryers are adequately cool before attempting to replace bulb to avoid accidental burn injury**. Cover vats with suitable coverings.
2. Remove retaining screws from the Light Cover Assembly ②, remove Cover.
3. Remove the old fluorescent tube ③; replace with new, T5-14W-22" fluorescent tube **(Giles P/N 20616)**.
4. Replace Light Cover Assembly.
5. Restart Hood as described in ***Section 5.02.1, Starting the Hood*.**



5.03 Cooking Procedure

This section describes procedures for cooking product on the **GBF-2-GVH Fryer**. The following procedure assumes starting only one unit; beginning with clean empty Fryers that have been properly prepared for use.

WARNING **Except when filtering oil, keep the OIL RETURN Valves in the lower cabinet set in the [CLOSE] position. If either valve is left in the [FILL POT] position, it is possible for oil to siphon back into the Filter Pan, resulting in a low oil condition in the vat and creating a potential risk for fire should heating elements become exposed while heating.**

1. Place the Power Switch ① in the **[ON]** position to power-up unit as described in ***Section 5.01.10, Power Up Procedure***. Be sure the Heat Switch ② remains in the **[OFF]** position, since Controller will enter **PREHEAT** mode during power-up.

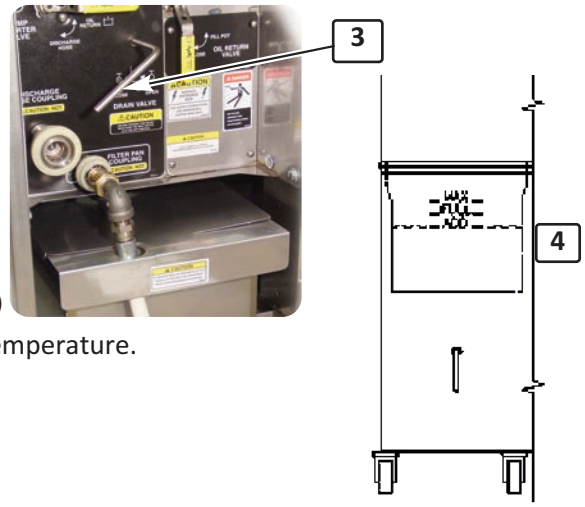
NOTE:
If an alarm sounds when Power Switch is placed in the [ON] position and Upper Display ⑥ shows the message *"ERROR ALARM - DRAIN IS OPEN"*, verify that the Drain Valve is tightly closed, press the [ALARM] Reset key ⑧ and/or follow Controller prompts.

2. After pressing **[START]** key to silence alarm, set the desired cooking oil temperature setpoint. See ***Section 5.01.3, Setting the Cooking Temperature***.

3. Ensure Heat Switch ② remains in the **[OFF]** position.

4. Ensure the Drain Valve ③ is in the **[CLOSE]** position (full left to stop).
   <u>IMPORTANT!</u> Fryers will not heat unless Drain Valve is fully closed.

5. Fill the fry vat with liquid frying shortening to the **ADD** mark ④ **<u>ONLY</u>**, allowing room for expansion as oil is heated to cooking temperature.



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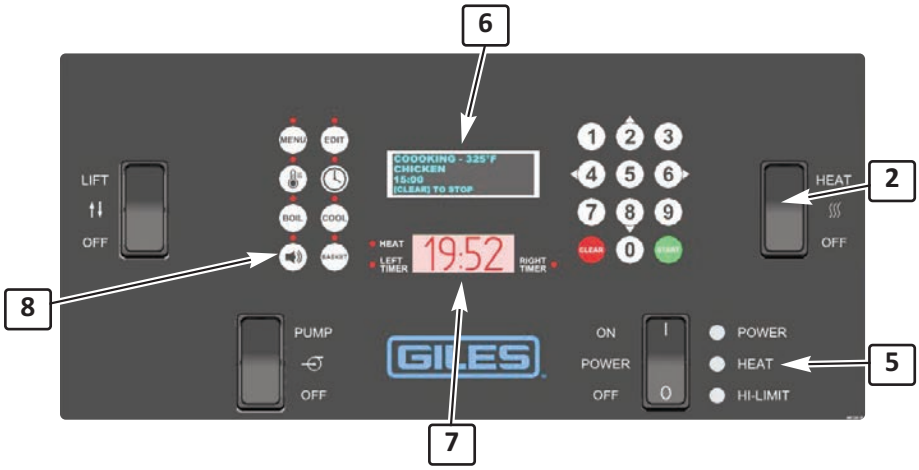
5.03 Cooking Procedure - continued

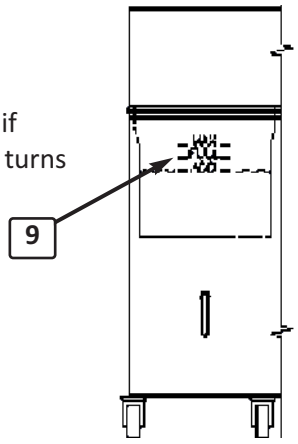


6. Place Heat Switch ② in the **[HEAT]** position; the Heat Light ⑤ will turn **ON** and oil will begin heating. **Upper Display** ⑥ will indicate **PREHEAT** and the **Lower Display** ⑦ shows the real-time oil temperature as heating occurs.

⚠CAUTION **Cooking oil becomes extremely HOT! Always wear thermal protection, such as oven mitts, when stirring hot oil.**

7. It is recommended that the oil be stirred occasionally while heating to prevent occurrence of false ***HI-LIMIT*** or ***MAX ELEMENT TEMP*** alarms. This is especially important during the initial heat-up of the day, when shortening may be cool and in a thickened state.
8. When cooking oil reaches the programmed setpoint, an alarm sounds and the **Upper Display** ⑥ reads ***"ALARM STIR OIL".*** Press the **[ALARM]** key ⑧ and vigorously stir oil. There is a 10 second delay and if oil temperature drops below setpoint while stirring, Controller remains in **PREHEAT** until setpoint is reached again. A second alarm will sound and the **Upper Display** reads ***"ALARM - SETPOINT REACHED".*** This process will mix and eliminate cool zones throughout the volume of oil and promote more even heating. Press the **[ALARM]** key and the Controller enters **READY** state. Temperature displayed in the **Lower Display** ⑦ changes to the setpoint temperature.

   Oil should now be evenly heated and ready for cooking.
9. Check the oil level, it should now be at (or near) the **FULL** Mark ⑨. Add shortening if needed and stir in. If the **HEAT** light turns **ON** after adding additional oil, wait until it turns **OFF** again before cooking.



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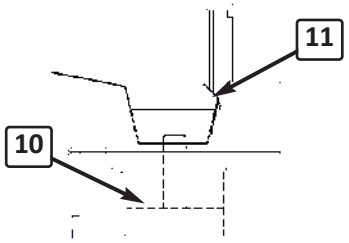
5.03 Cooking Procedure - continued

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

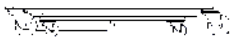
10. Place the Fry Screen ⑩ into vat with the handles to the side.

11. If Basket Lift option is installed, place the Cook Baskets onto the Basket Carriers ⑪, otherwise hang baskets on Hanger Bar.



12. Select a desired Menu Item Preset, or manually enter a desired cooking time for the product to be cooked. See ***Section 5.01.5.2, Selecting a Menu Preset for Cooking*** or ***Section 5.01.4, Manually Setting the Cook Time***.

NOTE:
Fryer with Auto-Basket Lifts **-** If not desiring to use Lifts, place Lift Switch on Control Panel in the **[OFF]** position, but first raise Lifts to the **[UP]** position to use as hangers.



CAUTION **Use extreme caution when dropping product into HOT cooking oil! There is potential for severe burn injury should unprotected hands contact hot oil, or should an unexpected splash occur.**

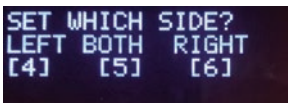
Introducing overly wet food items or larger than recommended load sizes into the cook vat can lead to a surge boil, resulting in an overflow of HOT cooking oil. Exercise due caution when loading food; observe how hot oil reacts before continuing to load the entire batch.

Always wear thermal protective gear, such as oven mitts, when handling hot Baskets and/or loading product.

NOTE:
It is recommended that uncooked product be first placed into the Cook Basket before Basket is placed into the hot oil. As an alternative, product may be dropped directly into oil, after the Basket is placed into vat. For purposes of explanation the recommended procedure is presented here.

13. ***With Basket Lift:*** Lifts should be in the **[UP]** position. If needed, Lift can be raised manually, see ***Section 5.01.7.1, Manually Operating the Basket Lifts***. Hang Basket onto the Basket Lift carrier plate.

    Basket Hanger [or Lifts OFF]: Hang Basket onto hanger bar on the Fryer header (or onto the raised Basket Lift carrier plate).



14. Load batch of product to be cooked into Basket.

15. Press the **[START]** key ⑫. Use keypad to select which Basket to begin cooking; press **[4], [5] or [6]** key to begin cook cycle. Timer settings for each vat side are shown on the **Upper Display**.

Continued on Next Page

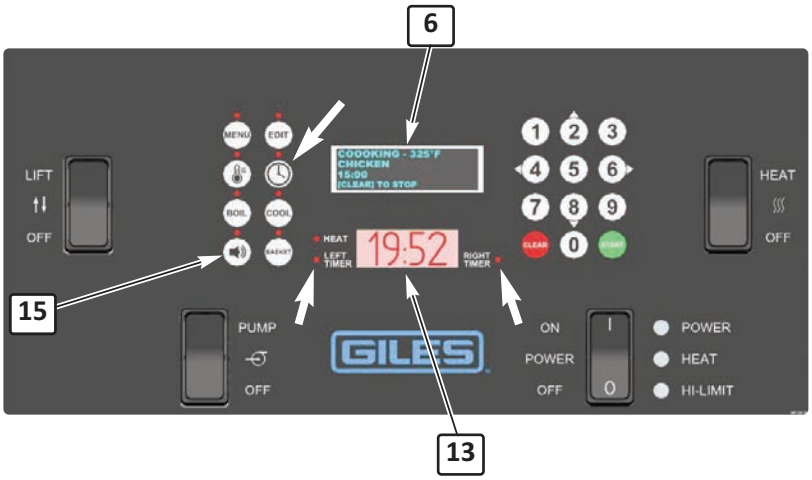
5.03 Cooking Procedure - continued

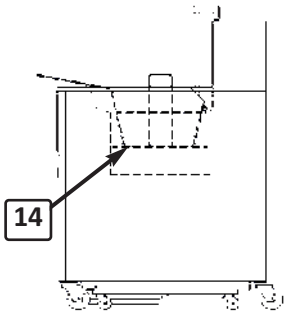
15. ***With Basket Lift:*** When side select key is pressed, Lift with the loaded Basket on the selected side will automatically lower into vat and programmed cook time will count down, shown on the **Lower Display** ⑬.

    Basket Hanger [or Lifts OFF]: Manually place loaded Basket into fry vat on the selected side, resting it on the Fry Screen ⑭; programmed cook time will count down, shown on the **Lower Display** ⑬.

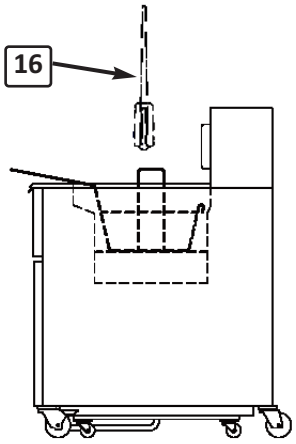
    Upper Display ⑥ shows cook settings for each Basket and the Cooking Temp setpoint. The message **"COOKING [LEFT] [BOTH] [RIGHT]"** is shown to indicate which Basket is in the cook cycle.

    When **[BOTH]** sides are **COOKING,** press the **[TIME]** key twice (2x) to swap which Timer countdown is displayed on the **Lower Display**. The red Timer indicators beside the display indicate which Timer is being displayed.





NOTE:
Step #16 applies only when STIR ALARM=[ON] in *USER SETTINGS* & STIR OVERRIDE=[NORMAL] for the particular Menu Item Preset being used.
- OR -
STIR ALARM=[OFF] & STIR OVERRIDE=[FORCE].
If not, NO alarm will sound, however it is recommended that product be stirred during the latter half of the cook cycle to help promote even cooking and prevent product from sticking together.



16. After the preset amount of the programmed cook time has elapsed an alarm sounds and the **Upper Display** ⑥ reads ***"ALARM - STIR [LEFT] [BOTH] [RIGHT] SIDE"*.** Press the **[ALARM]** Reset key ⑮ and using the provided Stirring Utensil ⑯**,** or suitable alternative, stir the product as it continues to cook.

Continued on Next Page

5.03 Cooking Procedure - continued

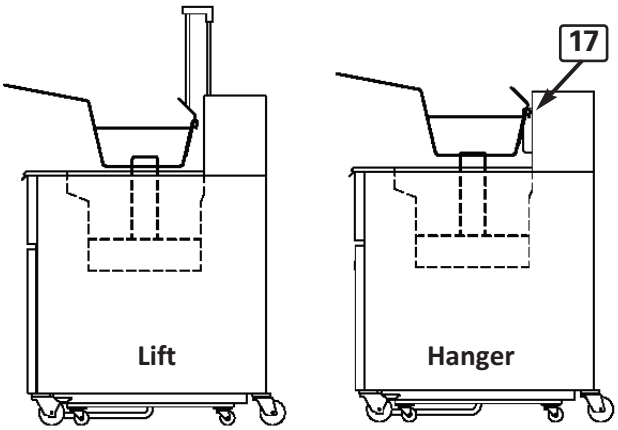
17. ***With Basket Lift:*** When programmed cook time has elapsed, an alarm will sound and the **Upper Display** ⑥ will read ***"ALARM DONE COOKING - [LEFT] [BOTH] [RIGHT]".*** The Basket Lift is automatically raised, lifting Basket of cooked product from the oil. Press **[ALARM]** Reset key ⑮ to silence alarm.

    Basket Hanger [or Lifts OFF]: Same as above except Basket must be manually removed from oil and placed onto the Basket Hanger ⑰ (or a raised Basket Carrier plate). Press the **[ALARM]** Reset key ⑮ to silence alarm.

18. Allow cooked product to adequately drain, then dump into an appropriate dump station, or container.

23. To continue cooking return to **Step #11**.

    To shut-down unit, see ***Section 5.05, Normal Shut-Down***.



5.04 Filtering Used Cooking Oil

This section explains use of the on-board Oil Filtration System to filter and recondition used cooking oil by circulating it through filter media in the Filter Pan and returning it directly to the vat. Performing this process as prescribed can effectively increase the useful life of cooking oil by as much as 50%.

FORCE FILTER: see *Section 5.01.8, User Settings*.

- When active, forces User to routinely perform a filter cycle.
- Fryer is placed into mandatory **FILTER MODE** after a specified number of cook cycles.
- Unit is locked out from further operation until filtering is performed.
- Factory default: **FORCE FILTER=ON, FILTER COUNT=4**

FISH FILTER: Menu Item Setting, see *Section 5.01.5.1, Editing a Menu Item Preset*.

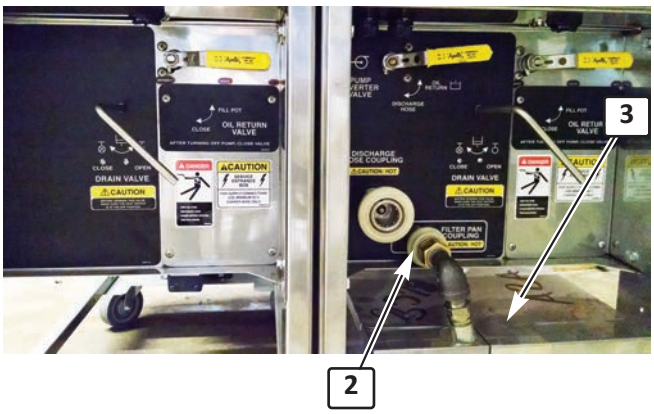
- Setting specific to individual Menu Item Presets, typically used for seafood items.
- When active, overrides the global **FORCE FILTER** setting.
- To prevent flavor transfer, forces filtering after cooking only (1) or (2) batches of the particular menu item.
- Factory default: **FISH FILTER=OFF** in all Menu Item Presets.

FORCE FILTER SNOOZE option allows (1) additional cook cycle after **FILTER COUNT** is exceeded
Factory default: **FORCE FILTER SNOOZE=OFF.** Setting can be changed in ***USER SETTINGS***.

⚠CAUTION **Never attempt to perform the filter 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, such as oven mitts, while performing the filtering process. Fryer parts inside the cabinet will be extremely HOT!

1. As a minimum, *Giles* recommends that oil be filtered after every fourth (4th) load has been cooked in a Fryer.
2. Place Heat Switch ① of the Fryer unit to be filtered in the **[OFF]** position.
3. Open the right-hand Cabinet Door. Disconnect the Filter Pan hose ② by pushing in on the white ring while pulling the hose from connector. Remove Filter Pan ③ from unit.
4. Lift off the Cover and inspect filter media in Pan, which should be the standard Stainless Steel Filter Screen (SSFS); a single sheet of disposable Filter Paper may be used as an alternative ***(NEVER use Screen and paper at the same time)***. Be certain that residue from previous filter cycle is removed and that the Hold-down Frame is locked down properly.
5. Add approximately **5 oz.** of a suitable Filter Powder ***(available from Giles, #72004).*** Distribute evenly over the filter media surface. Using a good quality **filter aid** is important for the process to remove soluble impurities and recondition used oil.
6. Replace Cover on Filter Pan, reposition it under unit and reconnect Pan hose ② (push in on ring while inserting brass fitting into connector). Be sure that fit is tight and secure.



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5.04 Filtering Used Cooking Oil - continued

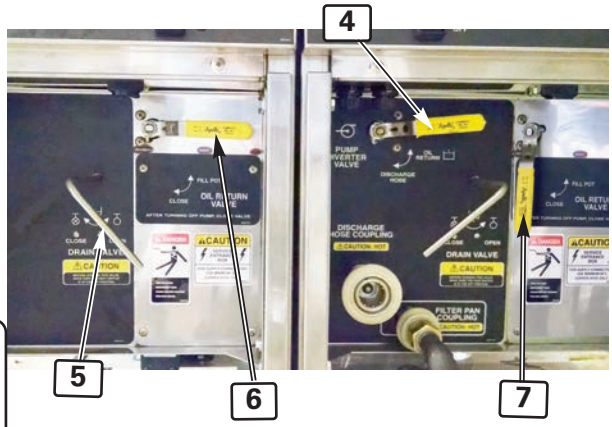
DANGER **During the next steps cooking oil is drained from the vat, exposing the heating elements. Even though safety interlocks are in place, failure to place the Heat Switch in the [OFF] position before draining could result in fire. ALWAYS CONFIRM THAT THE HEAT SWITCH IS IN THE [OFF] POSITION BEFORE DRAINING THE COOK VAT.**

WARNING

- **Never remove the Filter Pan from unit while it contains HOT cooking oil.**
- ***NEVER drain oil from more than one (1) Fryer unit into the Filter Pan!*** **It only has capacity to hold oil from one (1) cook vat; anymore could cause an overflow of HOT oil.**

7. Confirm that Heat Switch of the Fryer unit being filtered remains in the **[OFF]** position. Inside the right-side cabinet, be sure the Pump Diverter Valve ④ is in the **[OIL RETURN]** position (horizontal).

   ONLY on the unit being filtered, slowly rotate Drain Valve Handle ⑤ to the **[OPEN]** position *(right to stop).* ***Drain Handle of the other unit must remain in the [CLOSE] position***. Used cooking oil should begin draining into the Filter Pan.



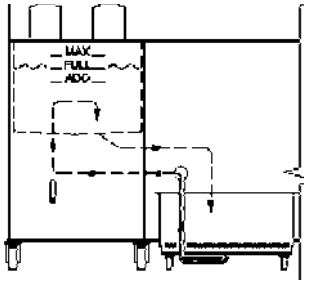
NOTE:
If the oil does not readily drain, use the provided Kettle Drain Brush to break up any crumbs or residue that might be blocking or clogging the vat drain opening.

8. ***On the unit being filtered***, set the Oil Return Valve Handle ⑥ to the **[FILL POT]** position *(horizontal).* ***The Oil Return Valve on the other unit ⑦ must be in the [CLOSE] position (vertical).***

9. When oil has completely drained into the Filter Pan, set the Pump Switch ⑧ to the **[PUMP]** position. ***Pump Switch is located on the right side unit Control Panel; left side panel has the switch location plugged.***

NOTE:
When filtering Fryers, Power Switch on right side Panel must remain [ON] to run the Filter Pump.

10. Oil will begin to circulate through the filter media in the Pan and return to the vat. Leave the Drain Valve open to allow oil to continually recirculate through the system for approx. 5 minutes. During this time, use the provided Pot Brush and L-Bend Brush to scrub and dislodge cooking residue and crumbs from vat sides and heating elements, allowing it to be flushed into the Filter Pan.



11. After approx. 5 minutes, return the Drain Valve Handle ⑨ to the **[CLOSE]** position. Allow vat to fill with reconditioned oil. When pump discharge begins "blowing air", refill is complete.

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5.04 Filtering Used Cooking Oil - continued

12. After the vat has refilled, return Pump Switch ⑧ to the **[OFF]** position.

13. Place the Oil Return Valve Handle ⑩ of the unit being filtered in the **[CLOSE]** position *(vertical)*.

⚠WARNING

Both Oil Return Valves must remain in the [CLOSE] position at all times, except when performing a filtering procedure. Failure to do so can allow oil to siphon back to the Filter Pan and cause a low oil condition in the cooking vat.

14. Confirm that the cook vat just filtered has maintained the proper shortening fill level ... add if needed.

⚠CAUTION

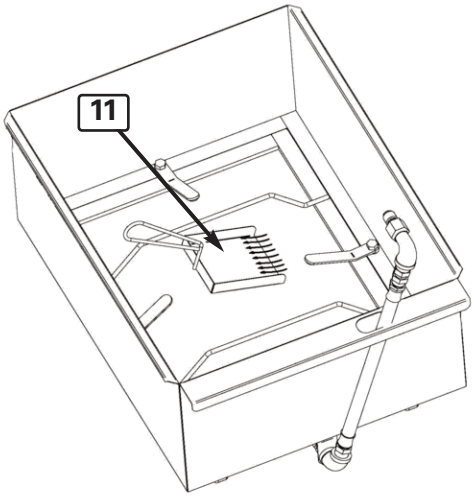
Always wear thermal protection, such as oven mitts, when performing the following step. Parts can be very hot!

15. After refilling vat, remove Filter Pan from unit ***(see Step 3)***. Taking care not damage or puncture the filter media, use the supplied Crumb Shovel ⑪ to clean filter sediment from the media surface and dispose. It is not essential that filter media be refreshed after each filtering cycle, but it is recommended that the Filter Pan be cleaned and media refreshed at least **DAILY** ***(see Section 6.02, Refreshing Filter Media)***.

16. Reinstall Filter Pan under unit ***(see Step 6)***.

17. To continue cooking, see ***Section 5.03, Cooking Procedure***.

    To discontinue cooking, see ***Section 5.06, Normal Shut-Down***.



5.05 Removing Waste Cooking Oil from Fryer

This section describes the procedure for removing used cooking oil from Fryer for disposal. Oil must be removed before cleaning the vat with the Boil-Out procedure. In this section a 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 the filter pump and damage the unit. Oil must be heated to at least 200°F (93°C) before attempting to pump.**

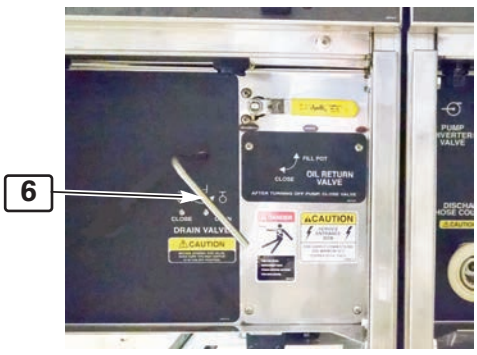
1. If shortening is cold, heat to at least **200°F (93°C)**. See ***Section 5.01.3, Setting the Cooking Temperature*.**
2. Confirm that Power Switch ① is in the **[ON]** position, and the Heat Switch ② is in the **[OFF]** position. **When removing oil from the left side Fryer, the Power Switch on the right side Panel must remain [ON].**
3. Ensure the Filter Pan ③ with Cover is in place in the right side cabinet. Be sure that the Filter Pan Hose ④ is properly and tightly connected at the quick-disconnect fitting. Be certain the Pump Discharge Valve Handle ⑤ is in the **[OIL RETURN]** position *(horizontal)*.

⚠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 Heat Switch in the [OFF] position before draining could result in fire. ALWAYS CONFIRM THAT THE HEAT SWITCH IS IN THE [OFF] POSITION BEFORE DRAINING THE COOK VAT.**

⚠WARNING

- **Never remove the Filter Pan from unit while it contains HOT cooking oil.**
- ***NEVER drain oil from more than one (1) Fryer unit into the Filter Pan!*** **It only has capacity to hold oil from one (1) cook vat; anymore could cause an overflow of HOT oil.**

4. Slowly position the Drain Valve Handle ⑥ of the Fryer being emptied to the **[OPEN]** position *(right to stop)*. Allow oil to completely drain into the Filter Pan.



NOTE:
If the oil does not readily drain, use the provided Kettle Drain Brush to break up any crumbs or residue that might be blocking or clogging the vat drain opening.

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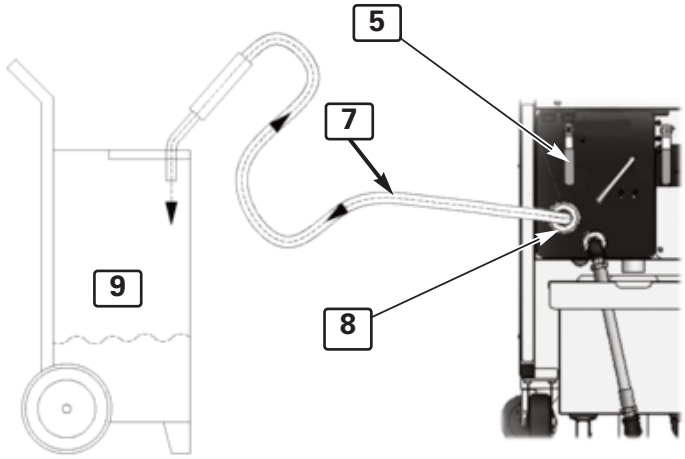
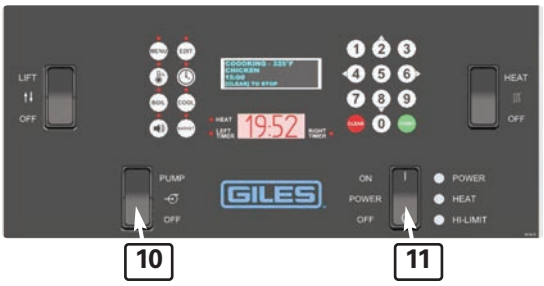
5.05 Removing Waste Cooking Oil from Fryer - continued

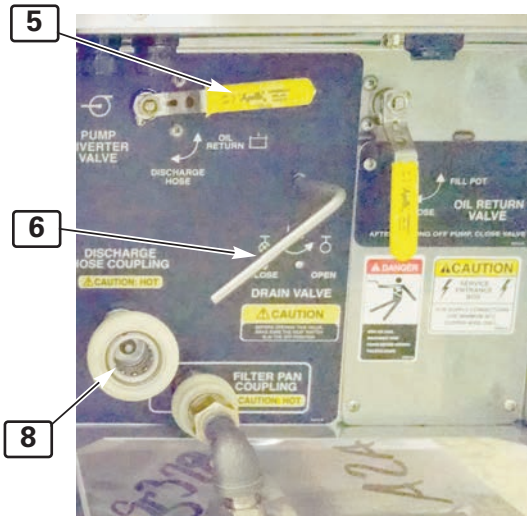




5. Connect the Oil Discharge Hose ⑦ to the Discharge Coupling ⑧ on panel inside the right side cabinet *(push in on the white slip-ring while inserting brass hose fitting)*. Be sure that connection is secure.
6. Place the discharge wand end of Hose into an appropriate hot oil disposal container ⑩ *(Giles Oil Caddy is depicted, not provided)*
7. Set the Pump Diverter Valve ⑤ to the **[DISCHARGE HOSE]** position.

⚠CAUTION **If holding the Discharge Hose during the next step, be sure the wear thermal oven mitts. Some parts of the hose assembly can become very hot.**

8. Set the Pump Switch ⑩ located on the right side Control Panel to the **[PUMP]** position and allow used shortening to be pumped into the disposal container. When all oil has been pumped out of the Filter Pan, return the Pump Switch to **[OFF]**.
9. Set Power Switches ⑪ on both Panels to the [**OFF]** position.



⚠WARNING

During the next step be sure the wear oven mitts. Some parts of the Discharge Hose assembly and coupling will become very hot.

10. ***<u>On the unit being emptied</u>***, return Drain Valve Handle ⑥ to the **[CLOSE]** position.
11. Place the Pump Diverter Valve Handle ⑤ inside the right side cabinet to the **[OIL RETURN]** position.

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5.05 Removing Waste Cooking Oil from Fryer - continued

12. Remove the Discharge Hose from the Discharge Hose Coupling *(push in on the white slip-ring while pulling out the hose)*. Drain any oil remaining in the hose into the oil disposal container.

13. Allow the Filter Pan to sufficiently cool. Remove the Filter Pan assembly, disassemble and thoroughly clean.

14. To perform a Boil-Out on the unit, see ***Section 6.01, Boil-Out Procedure***.

    To shut down unit, see ***Section 5.06, Normal Shut-Down***.

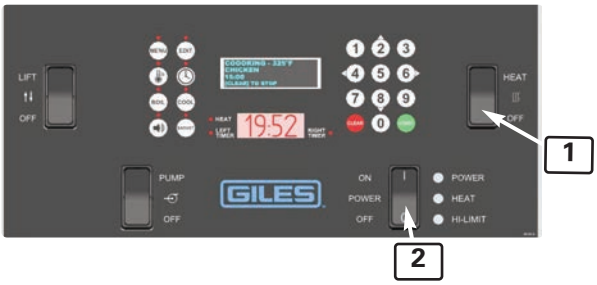
5.06 Normal Shutdown

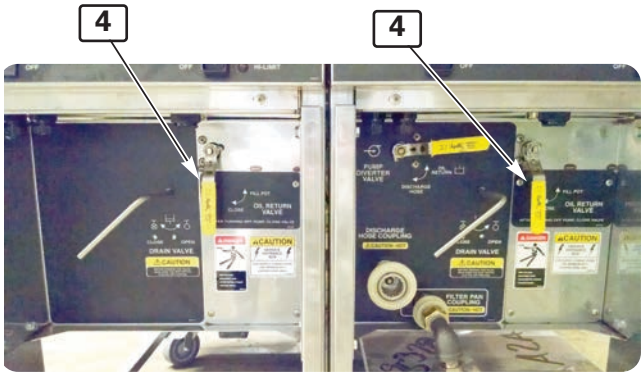
1. Place Heat Switches ① and Power Switches ② of both Fryer units in the **[OFF]** position.

2. Place Hood Power Switch ③ in the **[OFF]** position.

3. If required, turn **OFF** supply power at a main circuit breaker panel or disconnect box.

5. It is **IMPORTANT** that the Oil Return Valves ④ in both Fryer units remain in the **[CLOSE]** position. Failure to do this can allow oil to siphon back to the Filter Pan, resulting in a possible low oil level at the next startup or an overflow of the Filter Pan during a down period.





5.07 Emergency Shutdown

In case of emergency, remove supply power to the appliance by switching **OFF** main circuit breakers at the building's main electrical panels.

6. Cleaning

This section explains cleaning procedures for the **GBF-2-GVH Ventless Fryer**. As a minimum, *Giles* recommends that Filter Pan cleaning, as well as general Fryer cleaning, be performed **daily**.

⚠ DANGER

- **DO NOT wash down the unit interior or exterior with water from a spray hose or any pressure-type washer.**
- **Failure to comply with DANGER notices will result in death or serious injury, equipment or property damage, and void the warranty.**

6.01 Boil-Out Procedure - Cleaning the Fry Vat

This section explains how to clean the fry vat using a Boil-Out procedure. A Boil-Out procedure must be performed before cooking in new equipment and should be performed each time the cooking oil is changed.

For proper fryer maintenance and operation, a Boil-Out Procedure should be performed every 7 to 14 days, at a minimum.

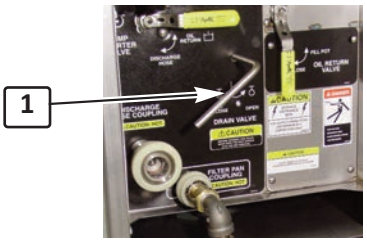
⚠ WARNING

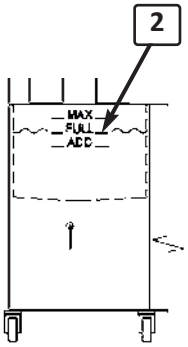
DO NOT leave the Fryer unattended during this procedure as it may become necessary to adjust the heat setting to prevent a rolling boil and vat overflow. An overflow can result in serious equipment damage.

On the Fryer unit to be cleaned:

1. Remove used cooking oil from the unit, see ***Section 5.05, Removing Waste Cooking Oil from Fryer***.
2. Be sure that the Drain Valve Handle ① is in the **[CLOSE]** position and the Power Switch is in the **[OFF]** position.
3. Fill the fry vat to the **[FULL]** level mark ② with clean water.
4. Use a suitable Boil-Out/Fryer Cleaning product and follow the manufacturer's usage instructions. Add the recommended amount of product to water in the vat and stir to mix.

   Fryer cleaner is available from Giles ... Order part number: **#72003-1, 8-Lb Jar or #72003, Case of (4) Jars**.





⚠ CAUTION

Closely follow the product manufacturer's usage instructions and hazard warnings. Many commercially available cleaners contain caustic chemicals and require special precautions when used. Improper use could damage the fryer and potentially cause personal injury.

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

5. Place the Power Switch ③ a in the **[ON]** position.
6. Place the Heat Switch ④ in the **[HEAT]** position.
7. After Controller powers up and alarm sounds, press **[START]**, then press the **[BOIL]** key ⑤. The Fryer enters **BOIL OUT MODE**, the 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 is **185° - 208°F**.

   BOIL OUT TIME range is **1 - 45 minutes**.
9. At the completion of the Boil-Out cycle time, an alarm sounds and the **Upper Display** shows the message ***"DONE COOKING"*.**
10. Press the **[ALARM]** key ⑥ to silence alarm.
11. Return the Power Switch ③ and Heat Switch ④ to the **[OFF]** position.

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

⚠CAUTION

A "rolling boil" is not necessary to achieve desired cleaning action; rolling boil could result in foaming and cause an overflow situation. Follow the directions for the specific cleaning product being used.

CAUTION

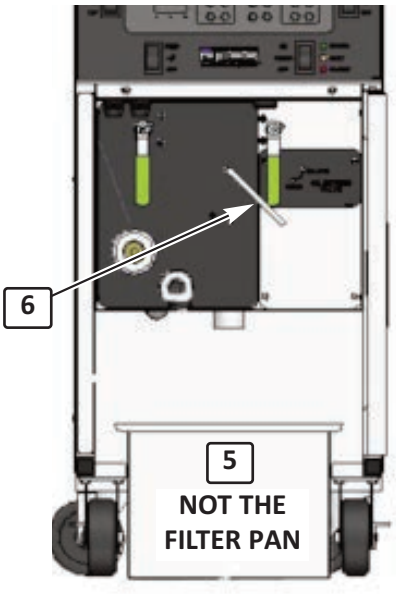
NEVER drain boil-out solution into the Filter Pan or run it through the filter system with Filter Pump. The solution is caustic and will damage the pump and other components, which is not covered by the factory warranty!

12. Disconnect Filter Pan hose and remove the Filter Pan from the unit.
13. Position a suitable **heat-resistant container** ⑤ (not supplied with Fryer) beneath the drain tubes inside the **right side cabinet**. **Common plastic containers are generally not acceptable for draining hot boil-out solution into, as they might crack or melt. Metal containers are best.**
14. Slowly move the Drain Valve Handle ⑥ of the Fryer unit being cleaned to the **[OPEN]** position.

CAUTION

Be sure to give ample attention to the catch container while draining and rinsing the vat. Empty it as often as needed to avoid overflow.

Right-hand Unit



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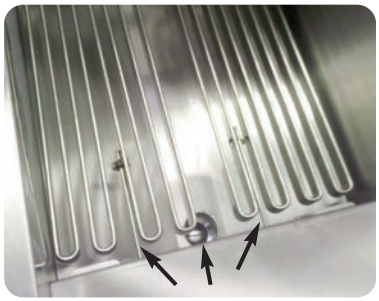
6.01 Boil-Out Procedure - Cleaning the Fry Vat -continued

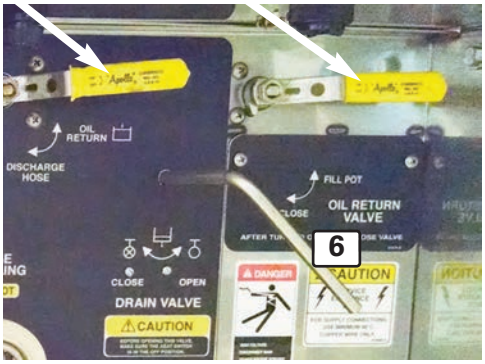
15. As vat drains, use the provided heat-resistant brushes to scrub sides, bottom, and heating elements to remove residue. Rinse and flush the vat thoroughly with warm clean tap water. **Take care not to damage the temperature probes protruding through the front wall of the vat.**



IMPORTANT! After draining and flushing, it is important that the oil filtration piping be purged to remove as much of the boil-out liquid as possible. Failing to do so will lead to oil contamination, which can cause oil to splatter excessively when heated to cooking temperature.

PURGING:

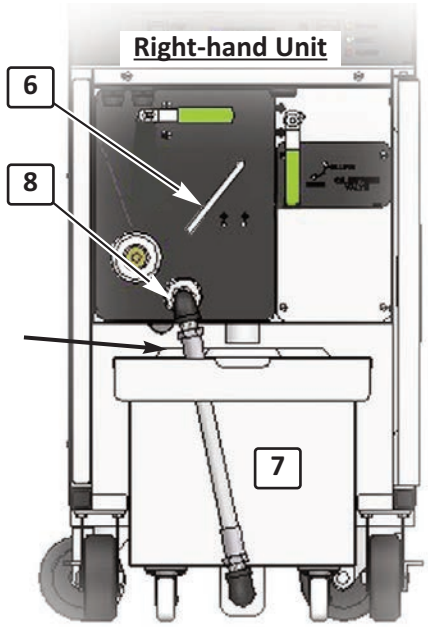
- Set Oil Return Valve of the Fryer unit being cleaned to the **[FILL POT]** position and Pump Diverter Valve to the **[OIL RETURN]** position.
- Leave Drain Valve ⑥ of unit being cleaned **[OPEN]**.
- Set the Pump Switch *(right Panel)* to the **[PUMP]** position; allow Pump to run for a few minutes. During this time, liquid residue may be discharged from the Filter Pan quick-disconnect fitting or be discharged into the vat and drain into the catch container under right side Fryer.
- Be certain that as much liquid as possible is purged from the oil filtration piping.



16. Completely dry the vat and elements with a clean dry towel. Properly dispose of the used boil-out solution.
17. Return Drain Valve ⑥ to the **[CLOSE]** position and Oil Return Valve to the **[OFF]** position.

18. Clean the Filter Pan and replace filter media, **see *Section 6.02, Cleaning the Filter Pan & Refreshing Filter Media***.

19. After cleaning the Filter Pan ⑦, replace Cover and reposition Pan in the right-hand unit cabinet. Connect Filter Pan hose ⑧ to the quick-disconnect coupling *(push in on white slip-ring while inserting hose into fitting, be sure ring springs back out).* This connection must be tight and secure.



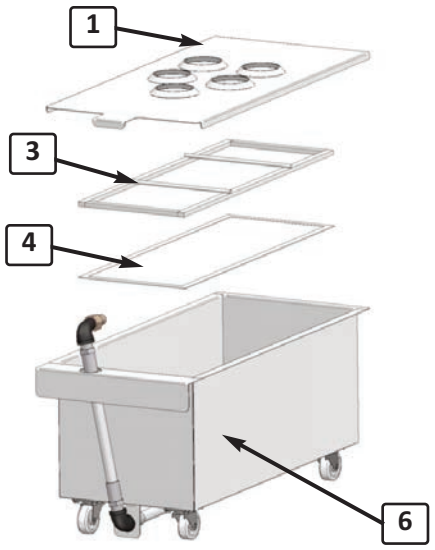
18. Restart the fryer for cooking activities, **see *Section 5.03, Cooking Procedures***.

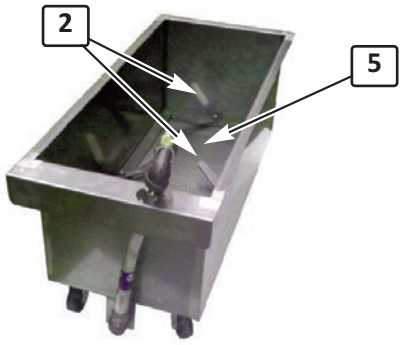
6.02 Cleaning the Filter Pan & Refreshing Filter Media

This section explains the procedure for cleaning the Filter Pan and refreshing the filter media - either the reusable Stainless Steel Screen (SSFS) or disposable filter paper. At a minimum, this should be done once per day of operation, and each time a Boil-Out procedure is performed.

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

1. Remove Filter Pan from fryer if necessary.
2. Remove and clean the Filter Pan Cover ① using a bio-degradable, non-detergent, non-toxic degreaser; dry thoroughly.
3. Use the provided metal Crumb Shovel to remove the major portion of filter sediment accumulated on the filter media surface, particularly around the edge of the Hold-down Frame. This will help prevent sediment from falling into the Pan bottom through the perforated filter media Support Screen ⑤, which could potentially lead to a clogged filter pump.
4. Turn the four locking levers ② (attached to the Pan bottom) and disengage the Hold-down Frame ③. Remove frame.
5. Grasp one end of the filter media ④ and carefully remove from Pan. Avoid allowing filter sediment to fall through the perforated Support Screen.
6. Use a non-detergent, biodegradable degreaser solution to thoroughly clean Filter Pan ⑥ & Hold-down Frame ③. Rinse thoroughly and dry completely. Flush out filter sediment that may have fallen through the perforated screen and be certain to drain all residual water from Filter Pan Hoses.





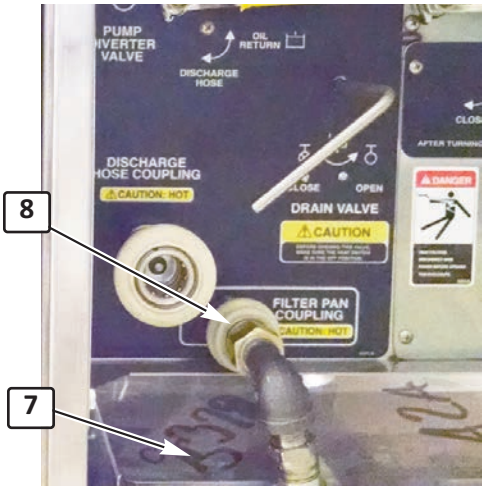
IMPORTANT!
The perforated, Support Screen ⑤ in the Filter Pan bottom is NOT a filter. Suitable filter media (reusable screen or filter paper) must be used to avoid possible equipment damage. Failure to use proper filter media will void the factory warranty!

6.02 Cleaning the Filter Pan & Refreshing Filter Media - continued

7. Reassemble Filter Pan with new or refreshed filter media (cleaned Filter Screen or [1] new sheet of filter paper). Be certain that the filter media is properly placed underneath the Hold-down Frame and that the frame is locked securely in place by the (4) levers.

Filter Media Note:

- **The reusable Stainless Steel Filter Screen (SSFS) is standard for the GBF-2-GVH Fryer** - wash soiled screen in sink, using a stiff bristle brush and clean hot water **ONLY** ... **DO NOT** use soap, or other cleaners. Shake off excess water and blot dry with clean towel (ideally screen should dry overnight). Reinstall in pan.
- Filter Paper - remove soiled paper and discard. Replace with one (1) fresh sheet of proper sized filter paper. **Available from Giles: #65871.**



8. Replace Pan Cover ⑦, position assembled Filter Pan under the unit and re-connect Filter Pan hose ⑧ to the quick-disconnect coupling (push in on white ring while inserting hose fitting). The connection must be tight and secure for proper operation.

NOTE: Stainless Steel Filter Screen (SSFS)

With proper use and care, this reusable filter screen should have a long service life. However, it should be replaced if it becomes torn, punctured, frayed or if the silicone sealing gasket around the edge becomes significantly damaged.

Proper use of a suitable filter aid when filtering oil is essential to the performance of this filter.

6.03 General Cleaning - Daily

The appliance should generally be cleaned daily in accordance with prevailing health codes and/or User's standard operating practices. Typically, such cleaning includes the following:

1. Filter oil in both fryers and clean Filter Pan as described in ***Section 6.02, Cleaning Filter Pan & Refreshing Filter Media***.
2. Clean appliance cabinet and inside hood skirt surfaces to remove oil splash and grease build-up. Use a mild degreasing cleaner or warm soapy water to clean; wipe down with clean damp cloth or sponge to remove residue and wipe dry. Empty grease Drip Cup located inside the hood skirt on the left-hand side; wash it in warm soapy water, dry and replace.
3. Use a good quality stainless steel cleaner to clean the outside surfaces of the appliance. Cover the cook vats when using aerosol cleaning products to avoid cooking oil contamination.
4. Clean the Baffle Filter and the EAC collection cell as described in ***Sections 5.02.4.1, Baffle Filter Cleaning and 5.02.4.2, E.A.C. Filter Cell Cleaning***.

6.04 Hood - Cleaning & Maintenance

The following section describes the activities for general maintenance and cleaning of the appliance's integrated Hood System. Attention to these procedures will help ensure the hood remains in good operating condition and continues to operate efficiently and safely.

A **Maintenance & Service Log** is provided in this manual, see **Table 6.07**.

6.04.1 Monthly Hood Interlock Inspection (Can be Performed by User)

The Hood design incorporates various interlock switches to ensure that the unit will shutdown if certain conditions exist that are not consistent with safe and effective operation. The interlocks should be tested **MONTHLY** as described below. Use the **Maintenance & Service Log** to record completion of the testing. If problems are detected, contact *GILES* or an authorized service provider. These tests should be performed first thing in the day. Both Fryers should be filled with oil, Power Switches the **[ON]** position and Heat Switches in the **[HEAT]** position and oil heating.

NOTE: Anytime the Filter Access Door is opened and reclosed, the Hood must be restarted by pressing and momentarily holding the top [START] portion of the Power Switch.

1. **Door Interlock Test:** Start Hood. With Hood running, unlatch and slightly open the Filter Access Door. Confirm Hood powers **OFF** when door is opened and the amber **HEAT** lights on both Fryer panels turn **OFF**.

2. **Baffle Filter Test:** While Filter Access Door is open, remove the Baffle Filter, then close and latch Door. Press and hold the **[START]** switch until Hood starts. The red **[BAFFLE OR CHARCOAL FILTER MISSING]** light should turn **ON** and the **[APPLIANCE POWERED]** light should be **OFF**. Check the Fryer panels to ensure that the amber **HEAT** light on both units remain **OFF**. Reinstall the Baffle Filter, see ***Section 5.02.2.3***.

3. **Charcoal Filter Test:** Same procedure as **Step-2** except remove the Charcoal Filter, then proceed as described above. Reinstall the Charcoal Filter, **see *Section 5.02.2.3***.

3. **E.A.C. Filter Test:** Same procedure as **Step-2 & 3** except remove the E.A.C. Filter Collector Cell, close and latch Door. Press and hold the **[START]** switch until Hood starts. Note if all three (3) small E.A.C. Status Lights come **ON,** along with the amber **[APPLIANCE POWERED]** light. Wait approx. two (2) minutes. A beeping tone alarm should begin sounding. In several seconds the **[APPLIANCE POWERED]** light should turn **OFF.** Check the Fryer panels, ensure that the amber **HEAT** light on both units turns **OFF**. Reinstall the E.A.C. Cell, see ***Section 5.02.2.3***.

5. **Filter Clogged Test:** ***Perform this test ONLY after installing a new Charcoal Filter*.** Start Hood normally and allow to run. Use cardboard or other material to completely block Hood exhaust outlet, holding it firmly in place so that no air is escaping**.** Within a few seconds, a continuous tone alarm should begin sounding. The red **[BAFFLE OR CHARCOAL FILTER CLOGGED]** light should turn **ON** and the **[APPLIANCE POWERED]** light should turn **OFF.** Check the Fryer panels to ensure that the amber **HEAT** light on both units turns **OFF**. Remove the obstruction; the alarm should silence and the **HEAT** light on the Fryers should turn back **ON**.

Should any of these tests fail to yield the desribed results, contact a factory-authorized service company and have the unit evaluated and repaired. Any Giles Manufacturer's Representative can provide information about nearby authorized service companies, or call Giles Services at **800-554-4537** for assistance locating a Representative or an authorized service company.

6.05 Quarterly Hood Cleaning

CAUTION

DO NOT wash down hood with water from a spray hose.
DO NOT steam clean or use any type pressure washer.
DO NOT use products containing chlorine or other caustic chemicals.
DO NOT use abrasive products, steel wool or scouring pads.

To maintain effectiveness and performance, the hood must be cleaned, at a minimum, every 3 months.

1. Disconnect power to the unit, preferably at the circuit breaker.
2. Cover the Fryer cook vats to prevent contamination from cleaning agents.
3. Remove all filters from the Hood.
4. Use a soft cloth, sponge, or towel and a mild bio-degradable degreaser to clean the entire hood plenum, removin grease film accumulation from interior surfaces. Inspect the hood fan and clean any grease build-up from the fan blades, if possible.
5. Thoroughly clean the under-hood area and all exterior surfaces with mild degreaser or a good quality stainless steel cleaner.
6. Allow hood to thoroughly dry or wipe dry with clean dry cloth.
7. Clean Baffle Filter & EAC cell see ***Sections 5.02.4.1 & 5.02.4.2.*** If requires obtain and install a fresh new Charcoal Filter is needed**.** Reinstall all Ffilters into Hood see ***Section 5.02.2.3***.
8. Restore power to the appliance.

6.06 Fire Suppression System Maintenance

The fire extinguishing system must be maintained as according to the ***Standard for Wet Chemical Extinguishing Systems, NFPA 17A*** and in accordance with the instructions of the system's installer.

All inspection, maintenance, troubleshooting, repairs and general servicing for the fire extinguishing system must be performed by an authorized Ansul® Dealer. Required maintenance activities are described in the subsequent sections.

Consult the Fire Suppression System documentation provided by the system installer for complete maintenance guidelines.

6.06.1 Semi-Annual (6-Mo) Fire Suppression System Inspection & Maintenance

Service and inspection of the fire suppression system must be performed by qualified and Ansul® Distributor/Dealer. As a minimum, field inspection of the fire suppression system must be conducted semi-annually (every 6 months). Such maintenance shall consist of the following:

1. Confirm that the fire hazard potential has not changed.
2. Inspect suppressant storage tank for fill level and charge pressure.
3. Inspect and test the release mechanism.
4. Check all nozzles to ensure they are free of grease build-up. Confirm that all nozzle blow-off aps are in place and in good condition; replace as needed. See ***Section 2.06.4, Fire Extinguisher Nozzle Locations***.
5. Inspect and test the remote manual activation station for function and wear.
6. Install test link and cut to test automatic actuation.
7. Inspect and clean fusible links. Confirm that fusible links are of the correct temperature rating. See ***Section 2-06.3, Fire Suppression Fusible Link Specifications & Location***.
8. Inspect fusible link conduit and wire cable for wear at pulleys and detectors; replace if necessary.
9. Record maintenance date and service performed in a permanent file, and sign-off on tag attached to system in a conspicuous location.

6.06.2 Annual (12-Mo) Fire Suppression System Inspection & Maintenance

The annual inspection and maintenance is the same as the semi-annual inspection except that all fusible links must be replaced with new links. See ***Section 2-06.3, Fire Suppression Fusible Link Specifications & Location.***

6.06.3 12-Year Fire Suppression System Inspection & Maintenance

Same as annual inspection and maintenance except for the following:

1. Replace wet-chemical fire suppressant.
2. Hydrostatic test and certify Suppressant Tank and Compressed Gas Charging Cartridge. As alternative components can be replaced with new.
3. Flow test the regulator.

6.07 Inspection & Maintenance Log

Check									Initial/Date	Check									Initial/Date
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1	Door Test	Section 6.04.1
2	Baffle Filter Missing Test	Section 6.04.1
3	EAC Filter Missing Test	Section 6.04.1
4	Charcoal Filter Missing Test	Section 6.04.1
5	Filter Clogged Test	Section 6.05
6	Quarterly Cleaning	Section 6.06.1
7	Semi-annual Fire System Inspection	Section 6.06.2
8	Annual Fire System Inspection	Section 6.06.3

7. Troubleshooting

This section describes basic troubleshooting procedures for the ***GBF-2-GVH Fryer with Integral Recirculating Hood***. Generally, troubleshooting and/or repairs should only be performed by trained and qualified service technicians. Troubleshooting by Users should be limited to issues and/or activities that are operational or procedural in nature.

⚠ DANGER

- Troubleshooting for electrical problems should be performed **ONLY** by trained qualified service technicians or electricians. Serious injury, or even death, will result from contact with energized electrical circuits.
- **Failure to comply with DANGER notices will result in death or serious injury, equipment or property damage, and void the warranty.**

The troubleshooting steps in this Manual are intended for use by trained service technicians. A *Giles* Manufacturer's Representative will be able to assist in locating an authorized service company near your location. If you do not know how to reach a Representative or require other assistance, please call Giles Services at **800-554-4537** or email **services@gfse.com.**

You may also visit our website: www.gfse.com.

7.01 Fryer Operation

Problem	Probable Cause	Corrective Action
FRYER WILL NOT TURN ON: No Power Light	A. Not properly connected to power supply	Connect unit to proper power supply.
	B. Blown fuse, tripped circuit breaker, faulty fuse holder.	Check fuses, breakers and/or fuse holders.
	C. Faulty power switch	Replace switch.
	D. Incorrect supply power.	Confirm correct electrical specification, connect to proper power supply.
FRYER WILL NOT HEAT: Fryer Power Light **ON**; **HEAT** light **OFF**	A. Heat Switch not in **[HEAT]** position	Place Heat Switch in **[HEAT]** position
FRYER WILL NOT HEAT: Fryer Power Light **ON**; **HEAT** light **ON**	A. Circuit breaker on rear of unit tripped	Access breaker & turn **ON**
FRYER WILL NOT HEAT: Fryer Power Light **ON** Heat Switch in **[HEAT]** position **HEAT** Light **OFF**	A. Hood **STOPPED**; door not fully closed and latched.	Close Hood door and latch properly.
	B. Hood is not **ON** & running.	Turn **ON** Hood; confirm no alarms are active.
	C. Hood has a filter alarm condition.	Correct alarm condition; see **Sections 5.02.3.1, 5.02.3.2, & 5.02.3.3, 5.02.3.4**.
	D. Temperature set-point is below actual oil temperature.	Confirm temp setting to the desired cooking temperature.
	E. Drain Valve is open or not fully closed; alarm sounding.	Fully close valve; press Alarm Reset key.
	F. Drain Valve Switch faulty or cam mis-aligned; alarm sounding.	Reset switch cam or replace faulty switch.
	G. Faulty cooking controller.	Replace faulty controller
	H. Faulty temperature sensing probe.	Replace faulty probe.
	I. Faulty or loose wiring.	Trace & repair wiring.
	J. Faulty contactor, heating element, heat switch, etc.	Evaluate & replace faulty component.
	K. Max Element Temp alarm sounding, message displayed	Turn Fryer Heat & Power switches **OFF**; add oil and/or allow to cool.
	L. Controller in mode other than READY such as ; FORCE FILTER, COOL, etc.	Check displays, follow Controller prompts.

7.01 Fryer Operation -continued

Problem	Probable Cause	Corrective Action
FRYER HEATING SLOWLY/SLOW RECOVERY HEAT light staying **ON**, not cycling **OFF/ON**	A. Improper cooking procedures.	See Operations Manual for proper procedures.
	B. Element beginning to fail.	Replace faulty element.
	C. Contactor beginning to fail.	Replace faulty contactor.
	D. Loose wiring	Trace & repair wiring.
	E. Low supply power voltage.	Confirm supply power voltage is correct for unit specification.
FRYER HEATING SLOWLY - SHORT CYCLING HEAT light cycling **OFF/ON CONTINUOUSLY**	A. Low supply power voltage.	Confirm supply power voltage is correct for unit specification.
	B. Variable temperature sensing probe faulty.	Replace faulty probe.
	C. Faulty cooking controller.	Replace faulty controller.
OIL TEMPERATURE ERRATIC:	A. Faulty variable temperature sensing probe.	Replace faulty probe.
	B. Contactor beginning to fail.	Replace faulty contactor.
	C. Faulty cooking controller.	Replace faulty controller.
	D. Loose wiring	Trace & repair wiring.
OIL SMOKING:	A. Oil used too long and has broken down.	Replace cooking oil; dispose of used oil.
	B. Cooking temperature is too high.	Check temperature setting; adjust if needed.
	C. Heating elements are dirty.	Perform Boil-Out procedure; scrub elements with brush.
	D. Faulty heating element.	Replace faulty heating element.
	E. Unit possibly connected to incorrect power supply voltage.	Confirm supply power voltage is correct for unit specification.
	F. Possible low oil level.	Maintain oil level between **FULL** and **MAX** markings

7.01 Fryer Operation -continued

Problem	Probable Cause	Corrective Action
FRYER WILL NOT HEAT: Power light **ON**; HEAT switch **in [HEAT]** position; High Limit light **ON.**	A. Power surge has tripped the High Limit safety.	Turn power switch **OFF** for approx. 5 seconds, then back **ON**.
	B. Contactor sticking causing over-heating.	Replace faulty contactor.
	C. Faulty High-Limit control board.	Replace high-limit board.
	D. Faulty High-Limit sensing probe or probe touching element.	Replace faulty probe or correct positioning.
	E. Voltage spikes or line noise.	Install line filter or remove noise source.
	F. False High-Limit when heating cold shortening.	Stir oil continuously while heating cold oil for the first time of the day.

7.02 Oil Filtration System

Problem	Probable Cause	Corrective Action
OIL NOT RETURNING TO FRY VAT.	A. Pump not turned **ON**.	Set Pump Switch on right panel to the **[PUMP]** position.
	B. Air leak in hoses, fittings, etc.	Repair leaks, check connections.
	C. Faulty pump motor.	Replace pump motor.
	D. Oil pump clogged or jammed.	Clean pump head and plumbing.
	E. Pump Diverter Valve not set to the **[OIL RETURN]** position.	Place Diverter Valve in the **[OIL RETURN]** position.
	F. Oil Return Valve handle is set in the **[CLOSE]** position *(vertical)*.	Place Oil Return Valve handle in the **[FILL POT]** position *(horizontal)*.
	G. Pump is corroded due to pumping ***BOIL-OUT*** solution.	Disassemble pump head, clean and re-oil.
	H. Oil has been allowed to cool inside pump.	Attempt to clear pump with warm oil; service may be needed.
	I. Oil in Filter Pan is too cold to pump.	Congealed oil must be removed from Filter Pan manually; clean pan thoroughly.
	J. Filter Pan is assembled incorrectly.	Assemble correct, see ***Section 6.02***.
	K. Filter Pan is dirty, filter media clogged.	Clean Filter Pan and refresh filter media, see ***Section 6.02***.

7.03 Basket Lift (unit equipped w/Lift Option)

Problem	Probable Cause	Corrective Action
BASKET LIFT WILL NOT OPERATE: (Applies only to models equipped with the Basket Lift Option)	A. Fryer power **OFF**.	Set power switch to the **[ON]** position.
	B. Faulty output on cooking controller.	Replace faulty controller.
	C. Basket Lift micro-switch is out of adjustment.	Re-align micro-switches.
	D. Faulty micro-switch.	Replace faulty micro-switch.
	E. Basket Lifts are disabled.	Confirm that Lift Switch on control panel is in the **[LIFT]** position.
	F. Faulty Basket Lift motor or assembly.	Replace or repair lift assembly or drive motor.

7.04 Ventless Hood

Problem	Probable Cause	Corrective Action
HOOD WILL NOT RUN Fryers will not heat.	A. Filter Access Door not closed	Close & latch Access Door.
	B. Left Fryer Power Switch not in **[ON]** position; must be **ON** to power Hood.	Power up left Fryer unit.
	C. Power Switch is faulty	Replace faulty switch.
	D. Appliance not properly connected to power supply.	Have electrician confirm electrical specs & connections.
	E. Blown fuse in appliance.	Check fuses in Hood and Fryers.
	F. Circuit breaker tripped in electrical panels.	Check breakers
AT START-UP: [CHARCOAL OR BAFFLE FILTER MISSING] light is ON. Fryers will not heat. Appliance Powered Light - OFF	A. Baffle Filter is not installed, or not properly seated	Properly install Baffle Filter and/or check alignment in track.
	B. Charcoal Filter is not installed or not properly seated	Properly install Charcoal Filter and/or check alignment in track.

7.04 Ventless Hood - continued

Problem	Probable Cause	Corrective Action
AT START-UP: **CHECK/WASH Status LED's ON** Beeping alarm tone begins after (2) minutes. **Fryers will not heat** **Appliance Powered Light - OFF**	A. E.A.C. Collector Cell is excessively dirty.	Clean the Cell as described in Manual, see ***Section 5.02.4.2***.
	B. E.A.C. Cell is damaged, shorted out	Replace or repair the EAC cell.
	C. E.A.C. high voltage power supply is faulty.	Replace faulty power supply.
	D. Faulty or dirty E.A.C. contact plate inside hood.	Clean or replace contact plate.
	E. E.A.C. Cell is not properly installed.	Install clean E.A.C. Cell.
BOTH FRYERS HEAT TURNS OFF. Hood Powered light **ON** **[CHARCOAL OR BAFFLE FILTER MISSING] light is ON.** **APPLIANCE POWERED** light **OFF**	A. Baffle Filter missing or not properly installed	Install Baffle Filter or check alignment.
	B. Charcoal Filter missing or not properly installed	Install Charcoal Filter or check alignment.
	C. Filter proofing switch faulty	Replace faulty switch.
BOTH FRYERS HEAT TURNS OFF. Hood Powered light **ON** **[CHARCOAL OR BAFFLE FILTER CLOGGED] light is ON.** **APPLIANCE POWERED** light **OFF** Continuous tone alarm sounding	A. Baffle or Charcoal Filter clogged, reducing airflow.	Replace Charcoal Filter or clean Baffle Filter.
	B. Hood exhaust outlet blocked, reducing airflow.	Confirm exhaust outlet on top of hood is clear and unobstructed.
	C. Vacuum Switch (airflow sensor) is out of adjustment.	Adjust vacuum switch. **Must be done with a new Charcoal Filter**.
	D. Kinked or blocked vacuum line.	Remove vacuum line kinks or blockage.
	E. Fan running slow, or blades are loaded with excessive grease film.	Confirm proper voltage; inspect blower, clean if needed
	F. Vacuum Switch (airflow sensor) is faulty.	Replace faulty vacuum switch.

7.04 Ventless Hood - continued

Problem	Probable Cause	Corrective Action
BOTH FRYERS HEAT TURNS OFF. Hood Power light **ON** **CHECK/WASH Status LED's ON** **APPLIANCE POWERED** light **OFF** Beeping tone alarm sounding.	A. E.A.C. Collection Cell is excessively dirty.	Clean the Cell as described in Manual, see ***Section 502.4.2***.
	B. E.A.C. Cell is damaged; shorted out	Replace or repair the EAC cell.
	C. E.A.C. high voltage power supply is faulty.	Replace faulty power supply.
	D. High voltage wires shorted to ground.	Trace wiring & repair.
	E. Faulty or dirty E.A.C. contact plate inside hood.	Clean or replace contact plate.
	F. Too many ionizer wires are broken or missing on the E.A.C. Cell.	Replace ionizer wires. Kit available from Giles, #71400
	G. E.A.C. Cell is not installed	Install clean E.A.C. Cell.
Under-hood lighting does not turn ON when Hood is powered up.	A. Fluorescent bulb burned out	Replace bulb as described in Manual, see ***Section 5.02.4.5***.
	B. Ballast is faulty	Replace faulty ballast.
	C. Fuse is blown	Check and replace fuse.

8. 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.

8.01 Parts Ordering & Service Information

If assistance or repairs are required, please contact a Giles Manufacturer's Representative to assist with locating an authorized service provider in your area. For further assistance you may contact the ***GILES Technical/Customer Service Support*** as follows:

IN THE UNITED STATES & CANADA call: **800.554.4537**

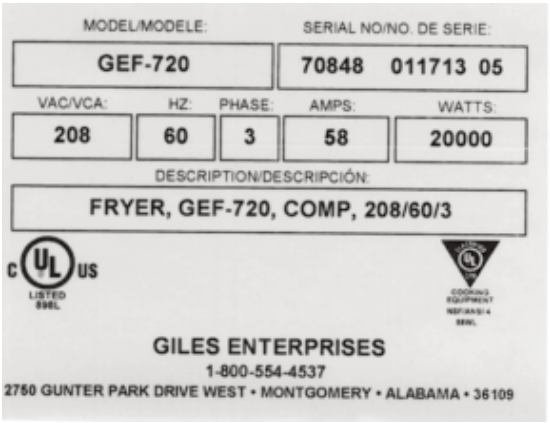
ALL OTHERS call: **334.272.1457**

Normal business hours are 8:00 AM to 5:00 PM Central Time ... calls are handled by an auto-attendant answering system. Please follow the recorded prompts to route your call appropriately. If necessary after hours, leave a voicemail message and a representative should respond within 30 minutes.

Website: **www.gfse.com** Email: **services@gfse.com**

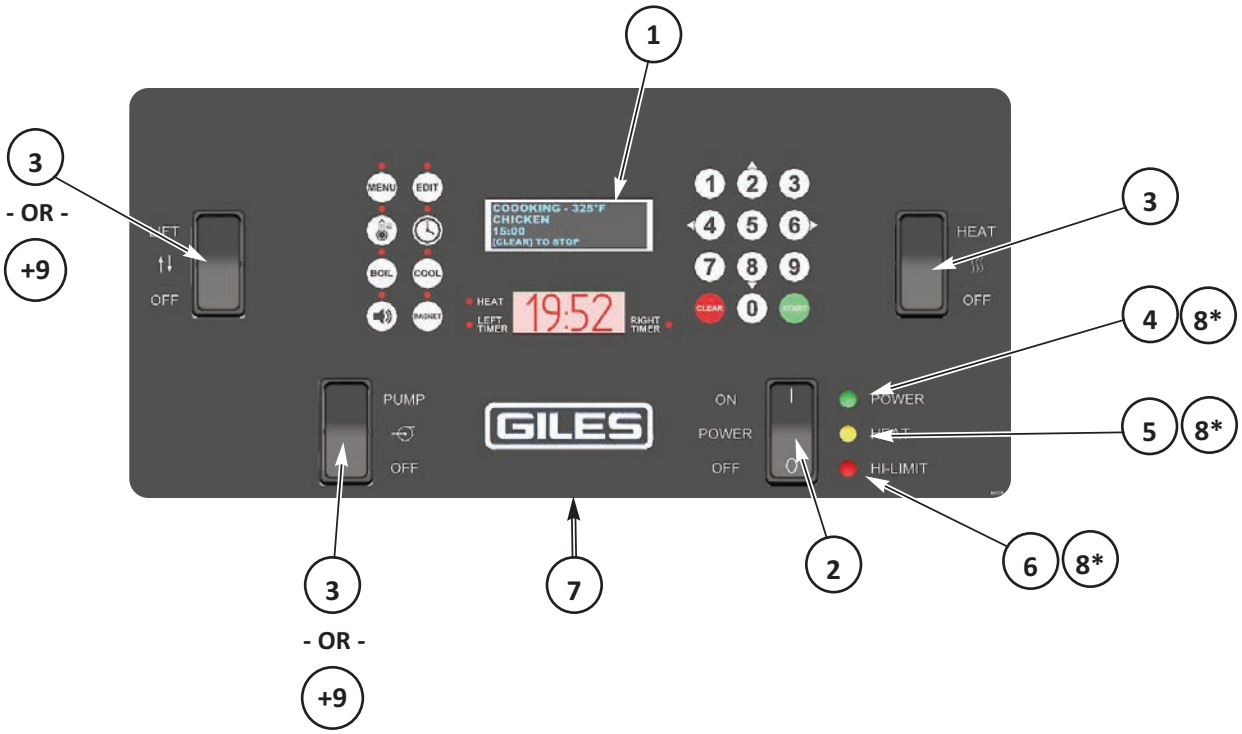
Our goal at Giles is to provide the highest possible quality of service and assistance. To help us accomplish this, please have the following information readily available when calling, along with a brief description of the problem being experienced. Please record the unit information in the table below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

8.02 Control Panel - Fryer



* Not Shown
+ Used on Units without Basket Lift Option and unit not controlling the Pump.

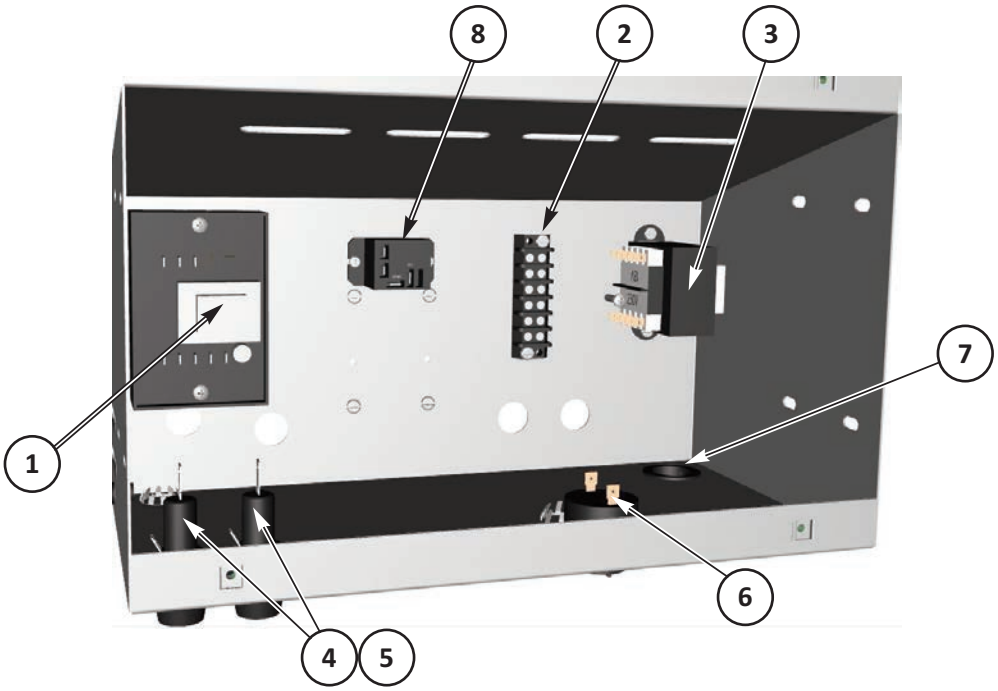
8.02 Control Panel - Fryer

ITEM	PART NO.	QTY	DESCRIPTION
1	21379	1	CONTROLLER, CC10, DUAL TIMER
2	21190	1	SWITCH, ROCKER, ON-OFF, 250V, 20A, DPST
3	21052	3, 2 or1	SWITCH, ROCKER ,ON-OFF-ON, 250V, 20A, DPDT
4	20398	1	INDICATOR LIGHT, GREEN, 250VAC
5	20399	1 or 3	INDICATOR LIGHT, ORANGE, 250VAC
6	20402	1 or 2	INDICATOR LIGHT, RED, 250VAC
7	66126	1	LABEL, CONTROL PANEL, CC10, GBF
8*	20307	3 or 6	RETAINING CLIP, INDICATOR LIGHT
9+	20621	0 or 2	PLUG, SWITCH CUT-OUT **(for Units WITHOUT Basket Lift Option or Pump Switch)**

NOTE: Pump Switch always plugged on left Control Panel.

*** Not Shown**
+ Used on Units without Basket Lift Option and unit not controlling the Pump.

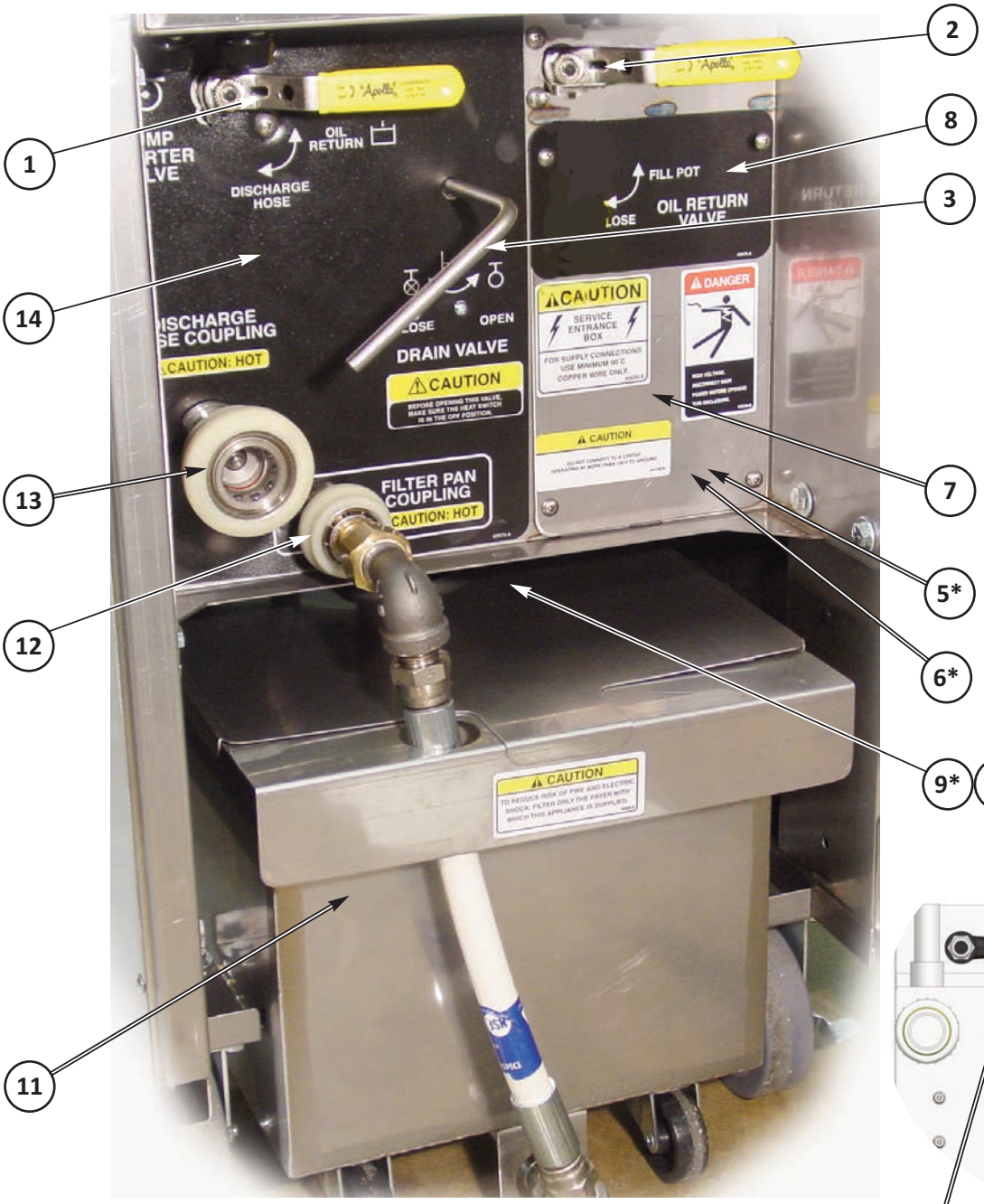
8.03 Control Box - Front each Fryer Unit

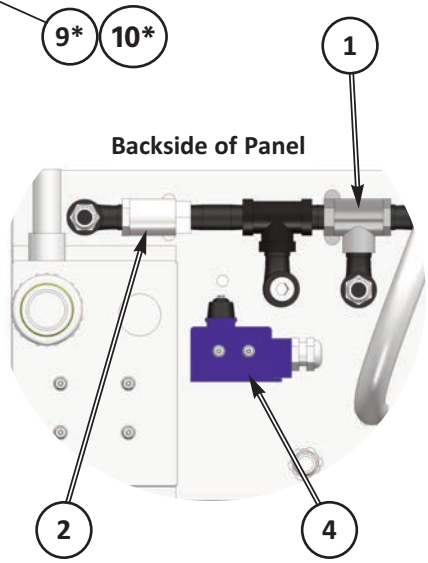


8.03 Control Box - Front each Fryer Unit

ITEM	PART NO.	QTY	DESCRIPTION
1	23755	1	HI-LIMIT CONTROL BOARD, 425°F
2	23751	1	TERMINAL BLOCK
3	20366	1	TRANSFORMER, 9VA/18VA, 115/230 V, 50/60 Hz
4	21950	2	FUSE HOLDER, 300V, 15A
5	21900	2	FUSE, 15A, BUSS SC-15
6	23782	1	SONALERT, 250V, CONTINUOUS TONE
7	40550	1	PLASTIC BUSHING, 1-1/4”
8	21203	1	RELAY, SPST-NO, 240V

8.04 Lower Cabinet - Right Side Fryer





* Not seen

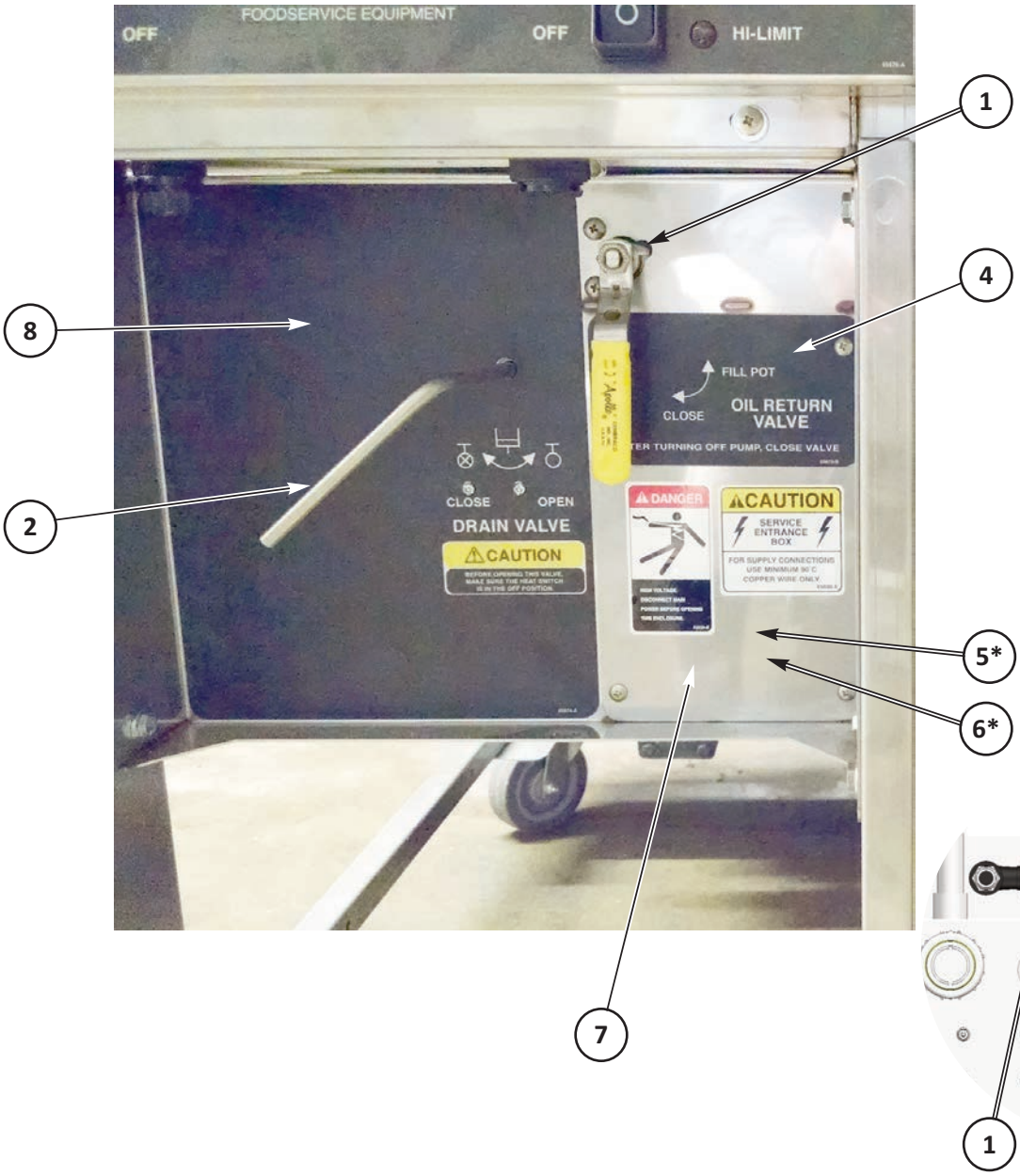
8.04 Lower Cabinet - Right Side Fryer

ITEM	PART NO.	QTY	DESCRIPTION
1	45755	1	DIVERTER VALVE, 3-WAY, 1/2-NPT, NICKEL PLATED
2	40784	1	BALL VALVE, 1/2-NPT, STAINLESS w/TEFLON SEALS
3	92784	1	DRAIN VALVE HANDLE WELD ASSEMBLY
4	21157	1	DRAIN VALVE LIMIT SWITCH, 15A, 250V
5*	21164	1	TERMINAL BLOCK, POWER DISTRIBUTION (inside service entrance box)
6*	21051	1	GROUND LUG (inside service entrance box)
7	92766	1	COVER, ELECTRICAL SERVICE ENTRANCE (REQUIRES ITEM #8, IF REPLACED)
8	65678	1	LABEL, SERVICE ENTRANCE COVER, TOP-HALF
9*	93013	1	DRAIN TUBE WELD ASSEMBLY
10*	41106	1	VALVE, DRAIN, 1-1/2 NPT X 1-1/2 TUBE, SS (DRILLED & TAPPED))
11	92627	1	COMPLETE FILTER PAN ASSEMBLY w/COVER
12	41900	1	QUICK-DISCONNECT FITTING, FEMALE, FILTER PAN CONNECTION
13	41699	1	QUICK-DISCONNECT FITTING, FEMALE, DISCHARGE HOSE
14	65673	1	LABEL, FRONT BRACE, SINGLE-MAIN UNIT

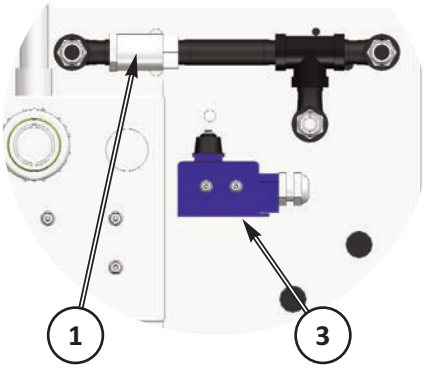
NOTE:
If replacing the Service Entrance Box Cover ⑦, new Warning Labels must be applied. Part numbers are printed on the existing labels.

*** Not seen**

8.05 Lower Cabinet - Left Side Fryer



Backside of Panel



* Not seen

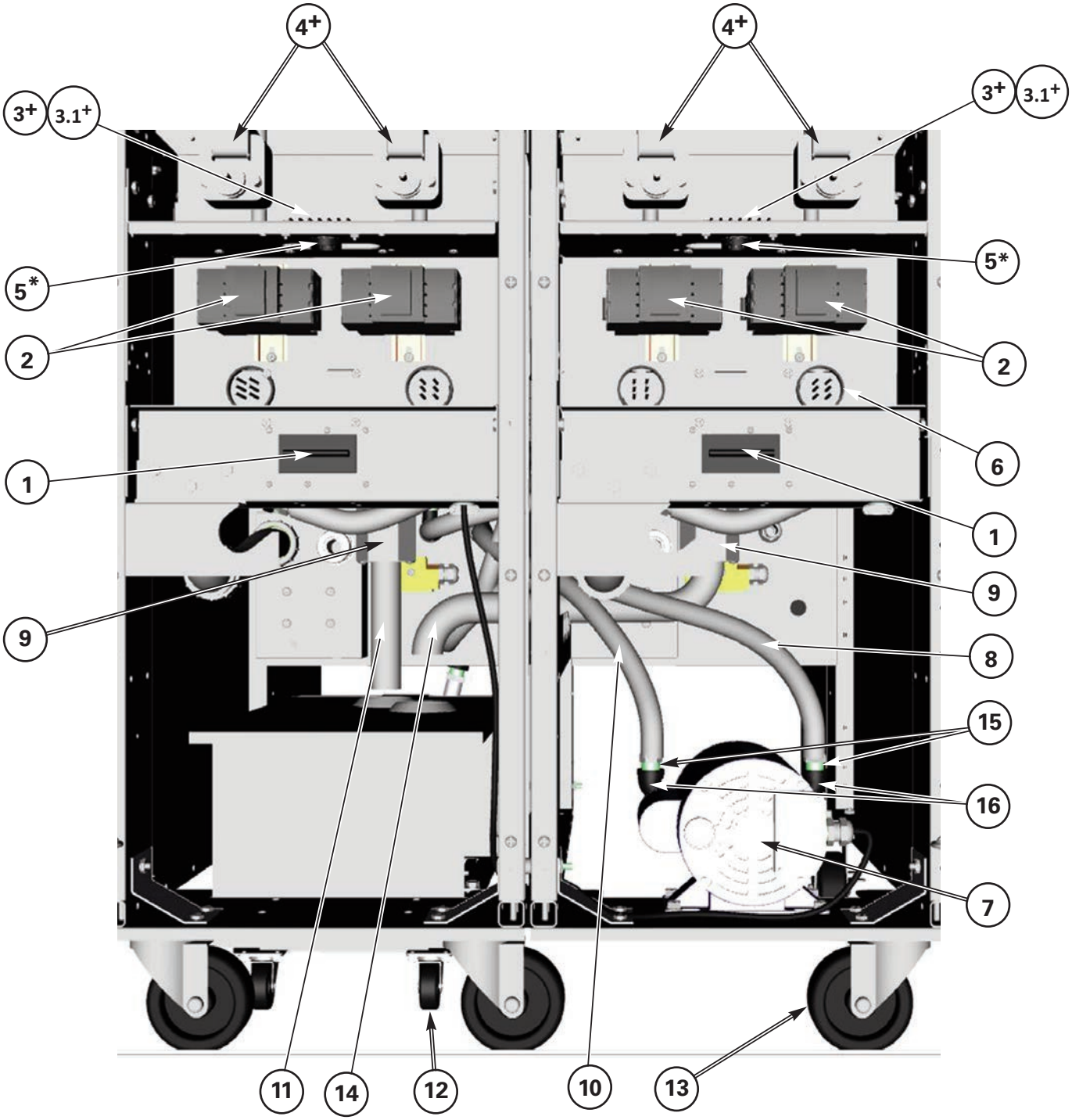
8.05 Lower Cabinet - Left Side Fryer

ITEM	PART NO.	QTY	DESCRIPTION
1	40784	1	BALL VALVE, 1/2-NPT, STAINLESS w/TEFLON SEALS
2	92784	1	DRAIN VALVE HANDLE WELD ASSEMBLY
3	21157	1	DRAIN VALVE LIMIT SWITCH, 15A, 250V
4	65678	1	LABEL, SERVICE ENTRANCE COVER, TOP-HALF
5*	21164	1	TERMINAL BLOCK, POWER DISTRIBUTION (inside service entrance box)
6*	21051	1	GROUND LUG (inside service entrance box)
7	92766	1	COVER, ELECTRICAL SERVICE ENTRANCE (REQUIRES ITEM #4, IF REPLACED)
8	65674	1	LABEL, FRONT BRACE, ADD-ON BANKED UNITS

NOTE:
If replacing the Service Entrance Box Cover ⑦, new Warning Labels must be applied. Part numbers are printed on the existing labels.

*** Not seen**

8.06 Lower Rear Cabinet



* Not Shown
+ Only present with Basket Lift Option

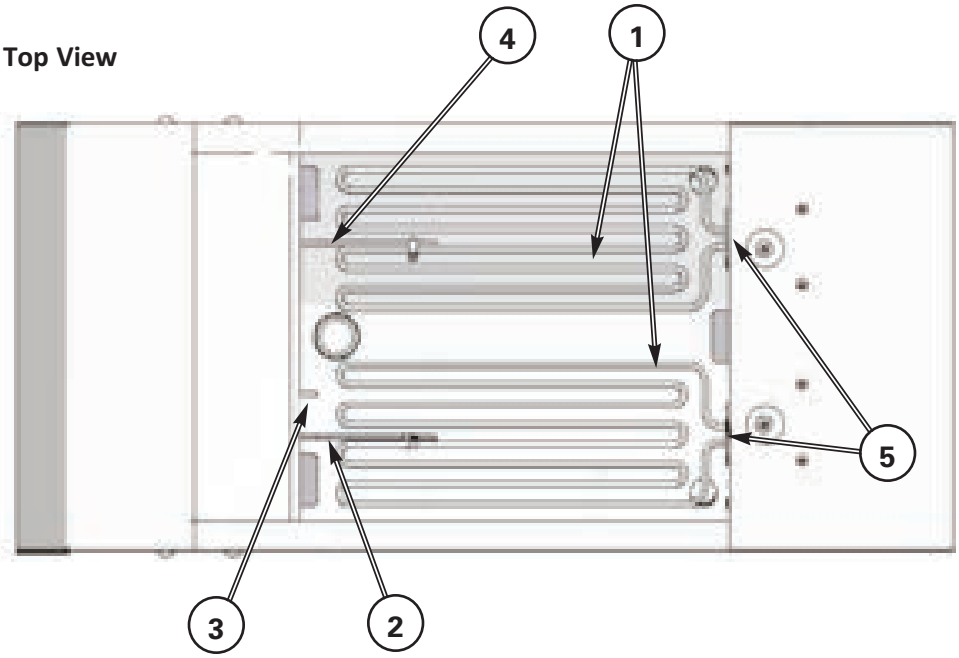
8.06 Lower Rear Cabinet

ITEM	PART NO.	QTY	DESCRIPTION
1	20513	2	CIRCUIT BREAKER, 6-POLE
2	21245	4	CONTACTOR, 60A, 3-PL, 100V-250V COIL
3+	23751	2	TERMINAL BLOCK **(Installed with Lift Option Only)**
3.1+	20500	2 to 4	CAPACITOR, QUENCHARC, 250V, 120 OHMS
4+	35166	2 to 4	BASKET LIFT ASSEMBLY **(Optional)**
5*	40550	2	PLASTIC BUSHING, SNAP-IN, 1-1/4”
6	40792	4	PLASTIC BUSHING, SNAP-IN, 2”
7	71754	1	PUMP & MOTOR ASSY, 5-GPM, 1/2HP
8	41081	1	HOSE, CORRUGATED, SS, 1/2”I.D. x 30”
9	41106	2	DRAIN VALVE, SS, 1-1/2 NPT X 1-1/2 TUBE FIT (replacement requires #40820 O-Ring)
10	41119	1	HOSE, CORRUGATED, SS, 1/2”I.D. x 24”
11	93013	1	DRAIN TUBE, STRAIGHT
12	40806	3	5” CASTER, RIGID, LOCKING, PLATE MOUNT (Front)
13	40807	3	5” CASTER, SWIVEL, NON-LOCKING, PLATE MOUNT (Rear)
14	93243	1	DRAIN TUBE, FORMED, SHORT
15	40889	2	ADAPTOR, 1/2-COMPRESS TO 1/2-NPT
16	42250	2	STREET ELL, BLACK PIPE, 1/2, 90-DEG

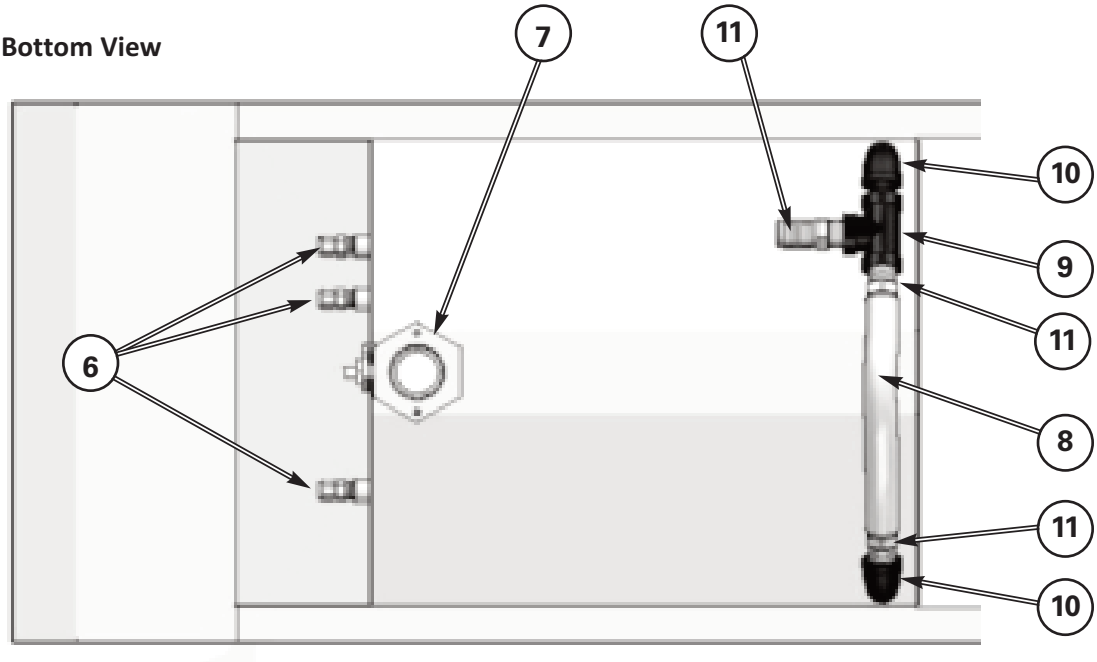
*** Not Shown**
+ Only present with Basket Lift Option

8.07 Cook Vat (each Fryer Unit)

Top View



Bottom View



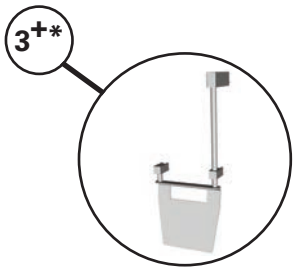
* Not Shown

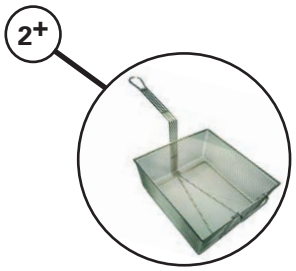
8.07 Cook Vat (each Fryer Unit)

ITEM	PART NO.	QTY	DESCRIPTION
1	20563	2	ELEMENT, 208 V, 9000 W, FIREBAR
	20564	2	ELEMENT, 240 V, 9000 W, FIREBAR
2	20613	1	THERMOCOUPLE- J, 7-1/2", GROUNDED (HI-LIMIT PROBE)
3	23900	1	THERMOCOUPLE - J, 3-IN, SINGLE (VAR. OIL TEMP PROBE)
4	20362	1	THERMOCOUPLE, 7.5 X 0.188, J-TYPE, STR (ELEMENT TEMP PROBE)
5	40513	2	GASKET, ELEMENT, FIREBAR
6	45400	3	CONNECTOR, 0.190 ID, 1/4 NPT, SWAGELOCK
7	41106	1	DRAIN VALVE, SS, 1-1/2 NPT X 1-1/2 TUBE FIT (replacement requires #40820 O-Ring)
8	41079	1	HOSE, CORRUGATED, SS, 1/2 ID X 8"
9	40296	1	TEE,1/2 NPT BLACK PIPE
10	42250	2	ELL, BLACK, STREET, 1/2, 90-DEG
11	40889	3	ADAPTOR, 1/2-COMPRESS TO 1/2-NPT

*** Not Shown**

8.08 Baskets and Basket Lifts





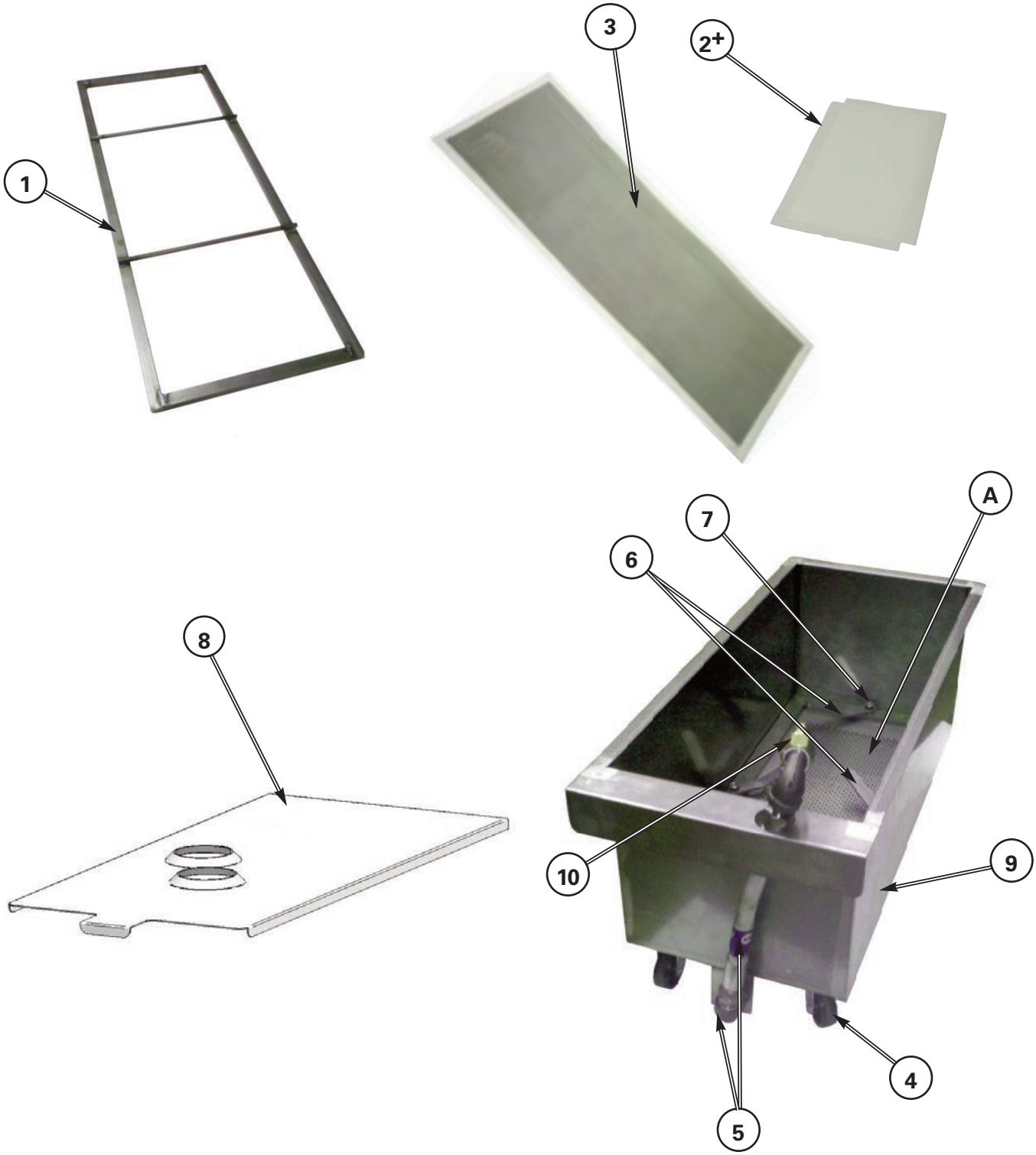
* Special Configuration
+ Optional
** Not Seen

8.08 Baskets and Basket Lifts

ITEM	PART NO.	QTY	DESCRIPTION
1	41040	2 or 4	BASKET, GBF, 13.25 X 6.5 X 6 (two [2] standard with each vat)
2+	41264	1	BASKET, GBF, LARGE, SINGLE (for Optional Special Single Basket Configuration)
3+	95025	2 or 4	BASKET CARRIER ASSEMBLY (for Optional Basket Lifts)
3+*	95028	1	BASKET CARRIER ASSEMBLY, SINGLE, GBF-2-GVH (for Special Configuration)
4**	41041	2	BASKET SUPPORT/CRUMB SCREEN

*** Special Configuration**
+ Optional
**** Not Seen**

8.09 Filter Pan



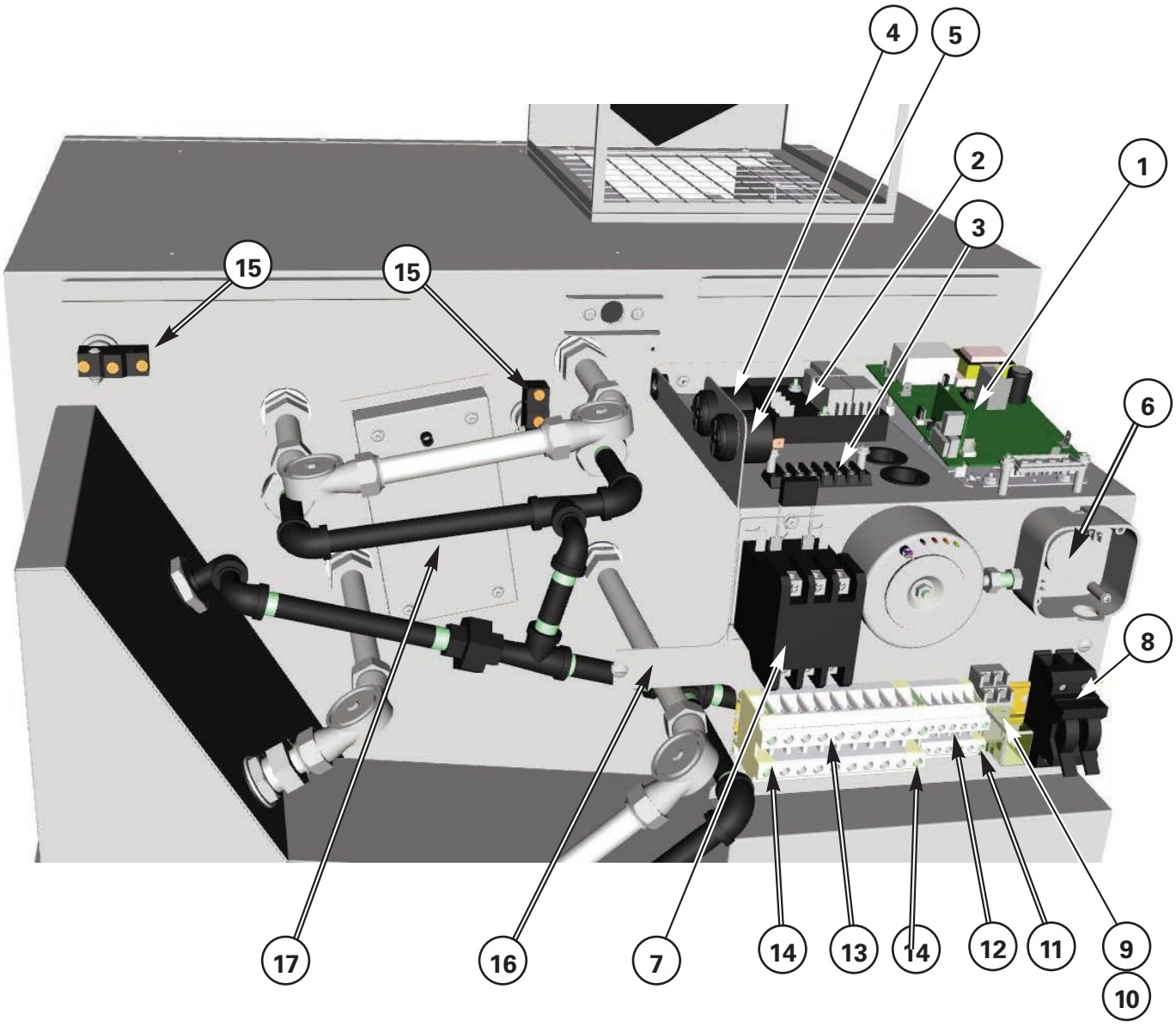
8.09 Filter Pan

ITEM	PART NO.	QTY	DESCRIPTION
1	92623	1	HOLD-DOWN FRAME
2+	65781	1	FILTER PAPER MEDIA; PAN REQUIRES (1) SHEET (Supplied as Case of 100 Sheets)
3	41078	1	FILTER SCREEN, REUSABLE, STAINLESS STEEL, MICRO-MESH (**Standard w/purchase**)
4	40649	4	SWIVEL CASTER, 2-1/5", PLATE MOUNT
5	41073	2	HOSE, 1/2 NPT x 12-1/2" FLEX w/SWIVEL FITTINGS (Bottom Hose not shown)
6	38841	4	HOLDDOWN FRAME LOCKING HANDLE
7	30040-4	4	STUD, HOLDDOWN FRAME LOCKING HANDLE
8	95371	1	FILTER PAN COVER, 2-BANK
9	92627	1	COMPLETE FILTER PAN ASSEMBLY **(Does Not Include COVER)**
10	44150	1	QUICK-DISCONNECT FITTING, MALE, BRASS

+ Alternative Use - Stainless Steel Filter Screen (SSFS) is standard with fryer purchase

Note: The perforated plate (A) in the Filter Pan bottom is NOT a filter! It is ONLY a support for filter media and safeguards against allowing excessively large crumbs or debris from being ingested by the Filtration Pump. Filter media must be used to properly filter oil. Failure to utilize proper filter media will void the warranty! This plate is NOT removeable or replaceable.

8.10 Hood - Rear Electrical

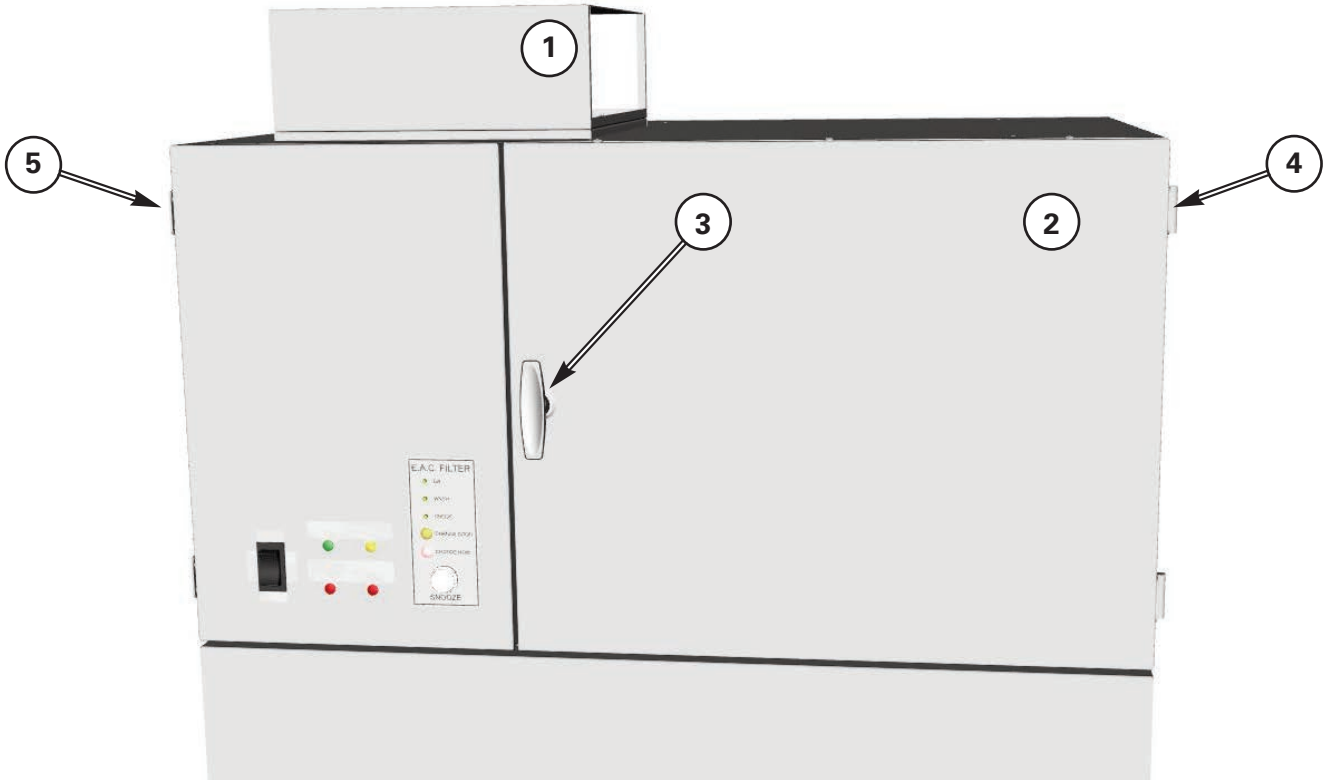


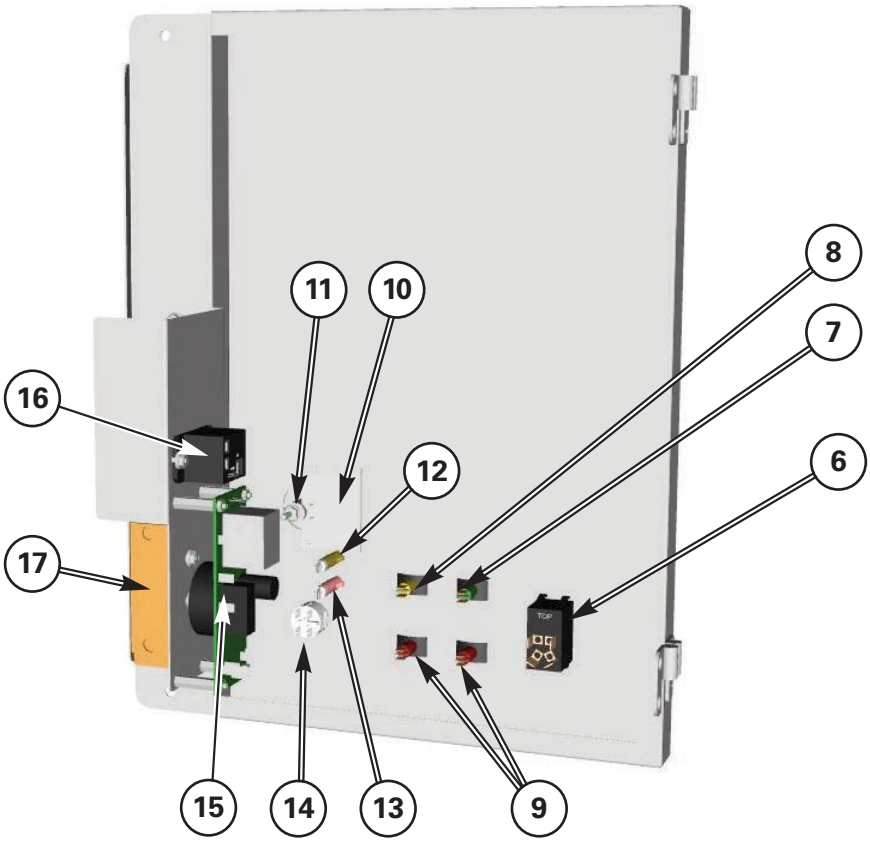
* ILS Model Only

8.10 Hood - Rear Electrical

Item	Part No.	Qty.	Description
1	24208	1	EAC POWER SUPPLY, w/DRIVER BOARD, 208-240V
2	23776	1	ALARM & SHUTDOWN MODULE, AIR FILTER
3	23751	1	TERMINAL BLOCK, MA106
4	23782	1	SONALERT, CONTINUOUS TONE, 250V
5	22950	1	SONALERT, INTERMITTENT TONE, 250V **(BEEPING)**
6	20473	1	SWITCH, VACUUM, DUNGS, 0.4 > 4.0 WC
7	32208	1	CONTACTOR, ASSY, 208/240VAC, 3PH
8	20411	2	FUSE HOLDER, DIN RAIL, 600V, 35A
9	20312	1	BASE, RELAY, PLUG-IN, DIN MOUNT
10	20318	1	RELAY, 240 VAC, 10A, ELECTRO-MECH
11	20320	1	TERMINAL BLOCK, GROUND, AWG 8-24
12	20319	5	TERMINAL BLOCK, 50 AMP, AWG 8-24
13	20303	8	TERMINAL BLOCK, 16-4 AWG, 600V, 85A
14	20304	2	TERMINAL BLOCK, GROUND, 16-4 AWG
15	24237	2	SWITCH, PLUNGER, 250V, 15A
16	20607	1	BALLAST, T5, 1-2 BULB, 35W, 120/277V
17	21125	1	E.A.C. CONTACT BOARD **(BEHIND COVER)**

8.11 Hood - Front, Door & Control Panel

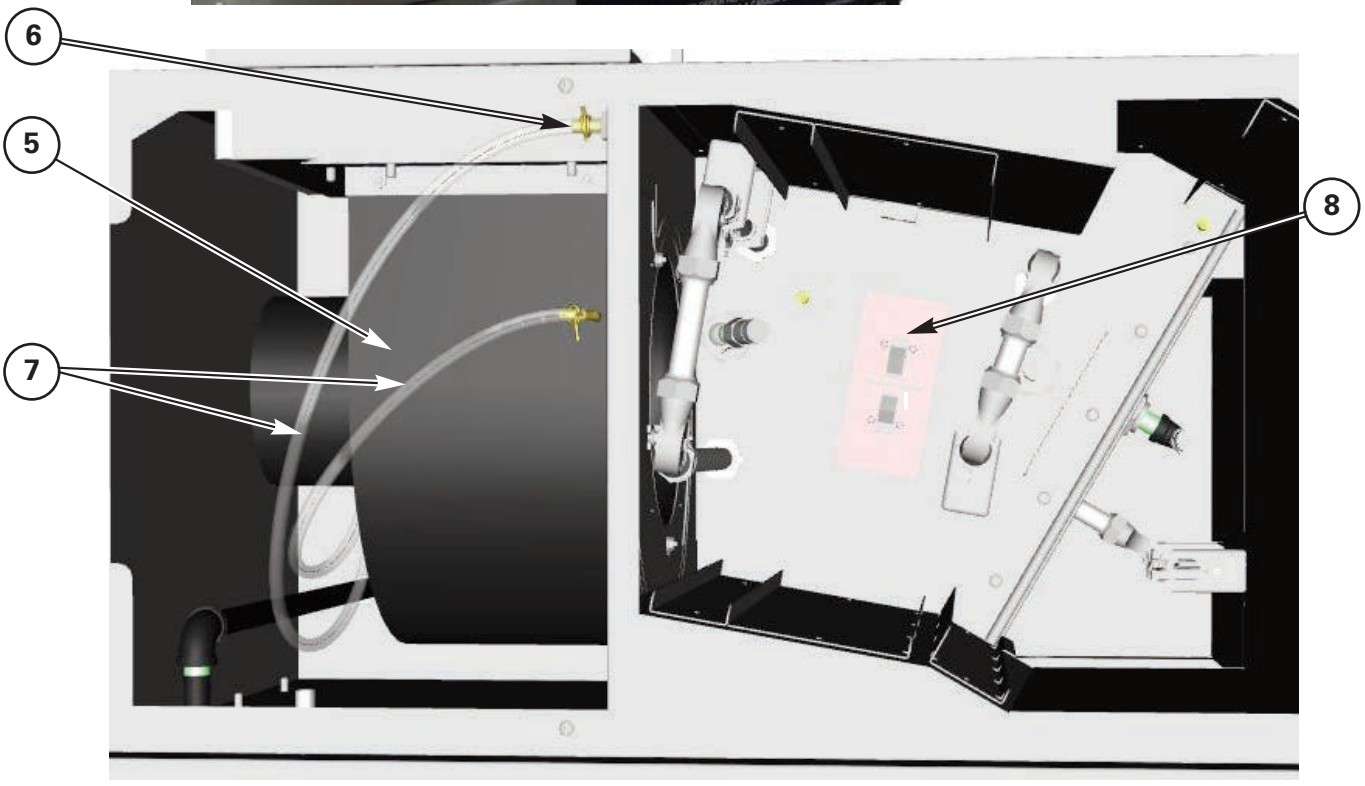




8.11 Hood - Front, Door & Control Panel

Item	Part No.	Qty.	Description
1	94322	1	AIR DIVERTER
2	95703	1	FILTER ACCESS DOOR ASSEMBLY, COMPLETE ASSEMBLY
3	41257	1	LATCH, COMPRESSION
4	41283	2	HINGE, 1-1/2, SLIP APART, RIGHT-HAND
5	41308	2	HINGE, 1-1/2, SLIP APART, LEFT-HAND
6	21441	1	SWITCH, ROCKER, (ON)-0N-OFF, 250V, 20A
7	20398	1	INDICATOR LIGHT, GREEN, 250V, 0.5W **(requires 20307 RETAINER)**
8	20399	1	INDICATOR LIGHT, AMBER, 250V, 0.5W **(requires 20307 RETAINER)**
9	20402	2	INDICATOR LIGHT, RED, 250V, 0.5W **(requires 20307 RETAINER)**
10	24209	1	L.E.D. CLUSTER, EAC FILTER
11	93995	1	BRACKET, L.E.D. MOUNTING
12	20694	1	PILOT LIGHT, YELLOW, EAC TIMER
13	20693	1	PILOT LIGHT, RED, EAC TIMER
14	20692	1	SWITCH, MOMENTARY PUSH-BUTTON, EACTMR
15	20572-R	1	E.A.C. TIMER BOARD, REPLACEMENT
16	21203	1	RELAY, SPST-NO, 240V
17	21157	1	SWITCH, LIMIT, 15A, 250V, BROWN BODY

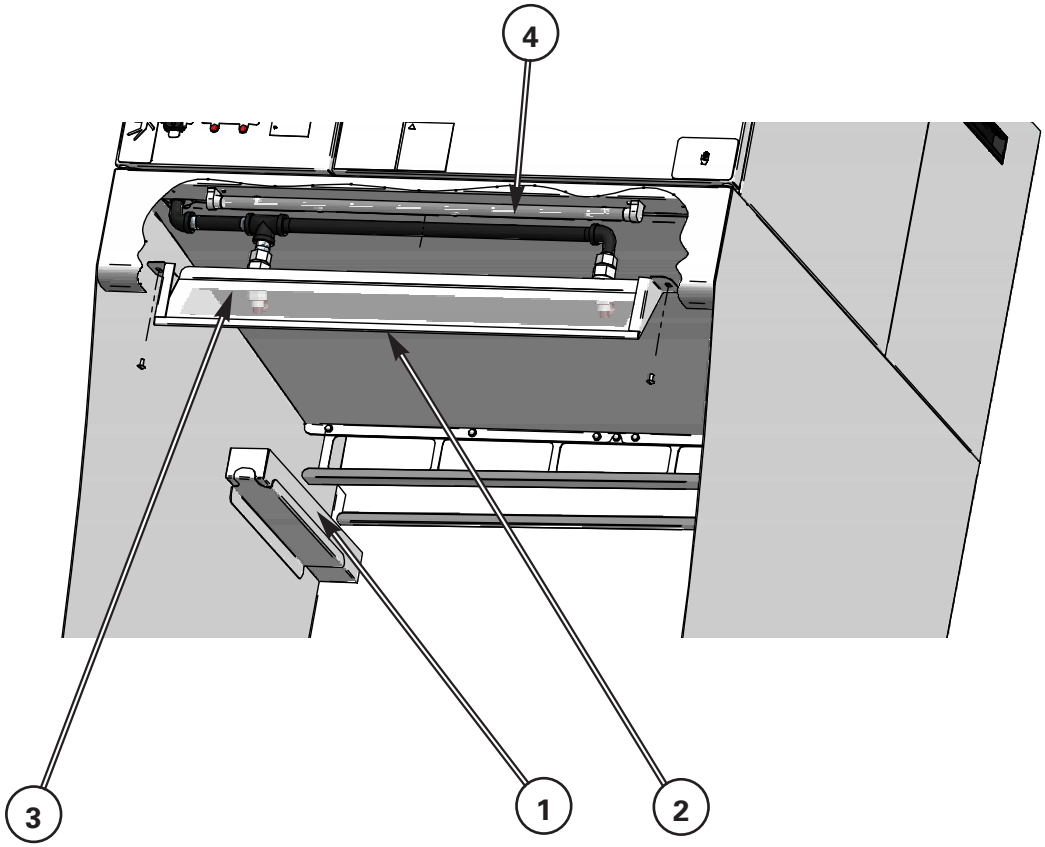
8.12 Hood - Filter & Fan Compartment



8.12 Hood - Filter & Fan Compartment

Item	Part No.	Qty.	Description
1	95703	1	FILTER ACCESS DOOR ASSEMBLY, COMPLETE ASSEMBLY
2	41043	1	FILTER, BAFFLE, GILES, DOUBLE, 16HX20W
3	93302	1	FILTER, EAC ASSY, 20-IN, HANDLE & PLATE
4	30248	1	CHARCOAL FILTER, ASSY, 20 X 12-3/8
5	93296	1	BLOWER ASSEMBLY, GVH HOOD
6	46750	1	FITTING, 7/16-20, VAC. PICKU
7	40633	1	TUBING, SILICONE, 1/4 INCH ID **(2 x 45" each)**
8	21125	1	E.A.C. CONTACT BOARD **(access from rear)**

8.13 Under-Hood Components



8.13 Under-Hood Components

Item	Part No.	Qty.	Description
1	93131	1	GREASE DRIP CUP
2	93987	1	LIGHT COVER FRAME
3	41113	1	GLASS, LIGHT COVER
4	20616	1	BULB, FLUORESCENT ,T5, 14W, 22” COOL

Giles Enterprises, Inc.

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