Operations & Service Manual

GBF Ventless Electric Fryer
GBF-35D & 50D-VH

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-D-VH Series 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 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 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.

- 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.
- Exercise care when removing the unit from shipping pallet.
- **DO NOT** operate the appliance, unless its components and their intended functions are fully understood (see ***Section 3***). After reading and fully understanding ***Section 3***, closely follow the presented procedures and instructions in order to avoid equipment damage or malfunction.
- **To avoid personal injury, it is recommended that thermal hand protection (gloves or mitts) be worn while tended the appliance**. Certain parts of the Fryer will become very **HOT** during operation; temperatures inside cabinet may exceed **150°F (65.5°C)!** Exercise caution when operating and cleaning.
- Placing foods containing excessive moisture into hot oil, or attempting to load larger than recommended batch sizes can cause 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.
- 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.
- Avoid bending the collection fins or breaking the ionizer wires on the Electronic Air Cleaner (EAC) cell. Doing so will prevent the EAC from working properly, and may cause the Fryer to shutdown.
- After cleaning the EAC cell, **DO NOT** attempt to dry it by installing it in the Fryer Hood and running the fan to force air dry it, or by heating the Fryer to heat dry it, as energizing a wet EAC cell will potentially damage the EAC power supply and control system, leading to malfunction and voiding the warranty. The EAC filter must air dry at ambient room temperature, preferably overnight.
- Failure to comply with **CAUTION** notices may result in minor to moderate personal injury, damage to equipment or property, and potentially void the warranty.

CAUTION

- Components exposed on the Control Panel surface are impact-sensitive. To avoid damage and maintain proper operation, exercise care when working around or using carts/rolling tables near the appliance.
- **DO NOT** install the unit near combustible walls and materials. Failure to maintain safe distance may result in fire.
- When cleaning the appliance:
  - **DO NOT** steam clean.
  - **DO NOT** use products containing chlorine, or 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.
- **NEVER** attempt to clean and reuse the Charcoal Filter in the Hood.
- Appliance and plenum discharge nozzles for the fire suppression system have been factory-installed and positioned in the proper alignment. **DO NOT MOVE OR ADJUST, except on recommendation of a certified fire protection specialist.**
- The decibel level of the Hood when operating is approximately 65 dB.

1. Introduction

THANK YOU for purchasing the **Giles Model GBF-D-VH Ventless Electric Fryer**, manufactured by Giles Enterprises, Inc., Montgomery, Alabama (USA), hereafter referred to as "Giles". 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 state-of-the-art cooking equipment, we recommend that you take a few moments to become familiar with the installation, operational, cleaning, and maintenance procedures contained in this Manual. Adherence to these recommended procedures will minimize the potential for costly “downtime” and future repair expense. Please retain this manual for future reference.

NOTE: Due to continuing improvements and product enhancements, some of the illustrations shown in this manual might not exactly depict current models.

1.01 Construction

The GBF-D-VH Model Fryer is constructed of 18 and 20 gauge stainless steel. The inner cabinet structure is welded tubular stainless steel.

1.02 Standard Features

Either - Computer Controller: Controls cooking oil temperature and cook time. Dual cook timers, with 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, multiple language selection, and password protection capability.

Or - Manual Cooking Controls: Two (2) mechanical 30-minute basket timers and digital thermostat instead of Computer Controller.

Built-in Oil Filtration System: Completely self-contained; helps to extend the life of cooking oil. Designed to perform a filter cycle within approximately five (5) minutes using a sustainable stainless steel Filter Screen which eliminates filter paper waste and reduces long term cost of operation.

Ventless Hood: Integral, self-contained, Type-1, Recirculating Hood removes grease-laden cooking vapors and returns clean air into the room; eliminates need for a conventional ventilation hood to the outside.

Fire Extinguishing System: Self-contained fire extinguishing system protects against an accidental cooking oil fire.

Cabinet-top Dump Station: Removable 6” half-size, long pan mounted in the Fryer cabinet top. Dump product directly to pan and move to warmer or serving line.

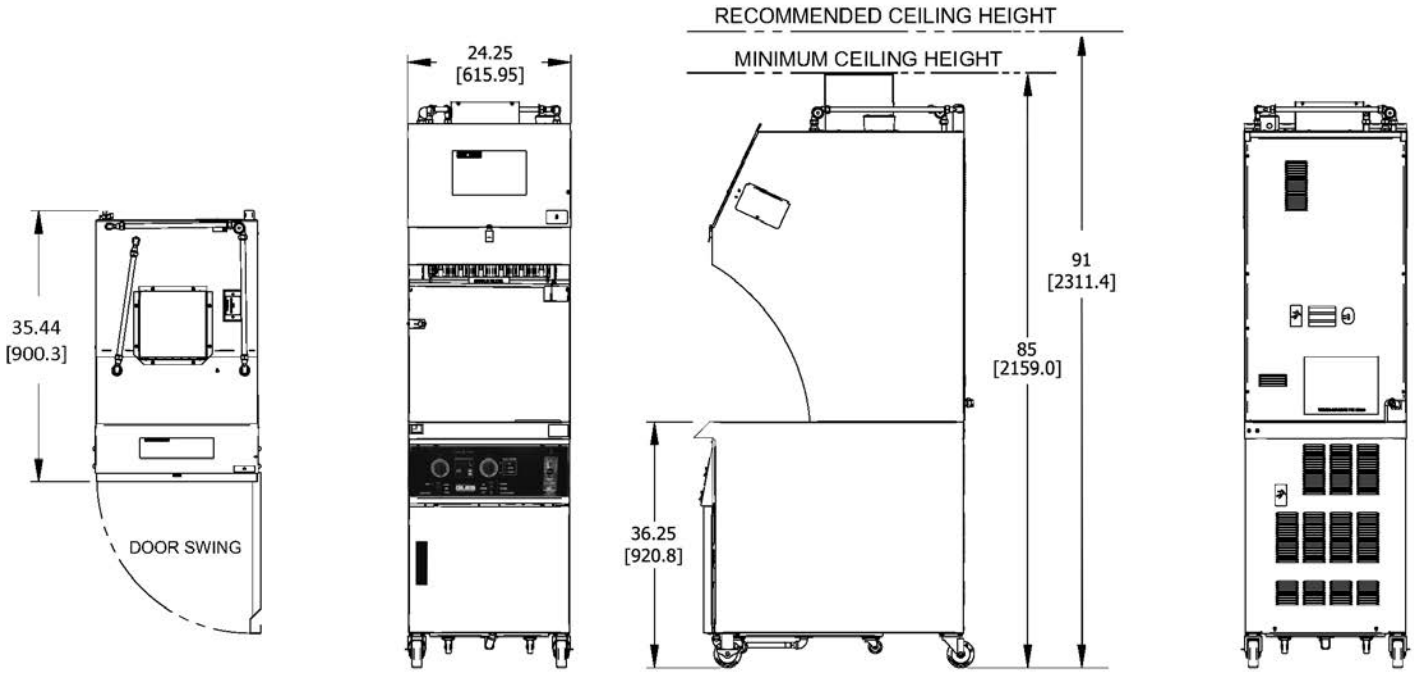
Under-cabinet Storage: Shelves for pan or utensil storage inside cabinet.

1.03 Optional Features

Interlocked Start System (ILS): Manual Control model features ***PUSH-TO-START*** button. In the event of a power interruption, the appliance will not restart after power is restored until the button is pressed and held for 5 seconds by the User. This feature is required by code in some jurisdictions. Included on Computer Controller model.

1.04 Specifications

1.04.1 Overall Dimensions



INCHES [mm]

1.04.2 Agency Certifications

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CLASSIFIED UL EPH

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]	423.6 cu.in [6,942.8 cc]

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] mark)		Product Capacity (per Basket)	
				Lbs [kg]	Gal [l]	Fries	Chicken*
GBF-50D-VH	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-35D-VH	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]

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

1.04.5 Shipping Specifications (Crated)

Model	Gr. Wt.	Crated Size			Cube
		Length	Width	Height	
GBF35D/50D-VH	618 lbs (280.3 kg)	46" [1168 mm]	36" [914 mm]	92" [2337 mm]	88 cu.ft (2.5 cu.m)

NOTE: Gross weight may vary slightly depending on ordered options.

Introduction

2. Installation

The following describes procedures necessary for proper installation of the Fryer. To prevent personal injury or equipment damage, please ensure these steps and procedures as presented in this section are followed.

2.01 Appliance Location

NOTE
The sound level of the Hood when operating is approximately 65 dB.

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

1. Keep the appliance and surrounding area free and clear of combustible materials ... 18" (46cm) clearance required.
2. Please note the wiring diagram provided with this appliance. Ensure that it corresponds with the equipment being installed.
3. Ensure that the appliance is electrically grounded in accordance with local code, or in the absence of local code, with the **National Electrical Code, ANSI/NFPA 70**.
4. Allow adequate space for future servicing and proper operation of this appliance. Provide adequate ventilation in the operating area, as required.
5. Always consult with an electrician or other qualified technician prior to installation.
6. Be sure that voltage and amp rating of the available electrical supply are adequate to power the appliance.
7. Make sure this unit is in a stable position and will not unintentionally move. The unit features locking casters ... be sure they are locked. Some jurisdictions may require special anchoring of the unit.
8. Depending on local code, room size, and other appliances operating in the space, exhaust ventilation may be required to provide adequate air exchange. Giles recommends 50 CFM per linear foot of hood space (could vary depending on local code). Often this can be accomplished by the installation of an exhaust fan in the area where the appliance is installed. To determine requirements for specific installation, supply the HVAC contractor the following information:
   a. Hood exhausts between 510 to 680 CFM.
   b. The average temperature of the exhausted air from the Hood, after four (4) hours of continuous frying, is approximately 90°F (32°C).
9. This appliance is to be installed, used and maintained in accordance with the **Standard for Ventilation Control, and Fire Protection of Commercial Cooking Operations, NFPA 96**.

These steps will help to ensure proper installation. If there are questions concerning these procedures, contact ***Giles Technical Support*** at ***800.554.4537*** or email ***services@gfse.com***.

2.02 Unpacking

The Fryer is shipped on a wooden pallet; secured with high-tensile plastic strapping and enclosed by a wooden 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.
- Units are **very heavy**. Use extreme care and appropriate handling equipment and/or sufficient manpower when lifting or moving the equipment.
- Failure to comply with these **CAUTION** notices may result in minor or moderate injury, equipment or property damage, and void the factory warranty.

IMPORTANT!

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

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. Use appropriate tools and work practices to remove the wooden crating from around the unit.
3. Carefully remove the appliance from the shipping pallet. The unit is extremely heavy, GBF-D-VH models weigh in excess of 600 lbs [272 kg]. Great care should be taken when lifting or moving the unit to avoid personal injury or damage to the unit. Use appropriate handling equipment or sufficient manpower.

   IMPORTANT! Be aware that when handling, the GBF-D-VH Fryer will be 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-D-VH Fryers** are manufactured for the various Voltage/Hz/Phase shown on ***Table 2.04.1*** 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.

2.04 Electrical Specifications

Voltage	Phase	Hz	Watts	Amps			Circuit Breaker Required
				L1	L2	L3	
208	3	60	18,000	54	54	54	65
240	3	60	18,000	47	47	47	55
380	3	60	15,000	27	27	27	35
415	3	60	18,600	29.5	29.5	29.5	35

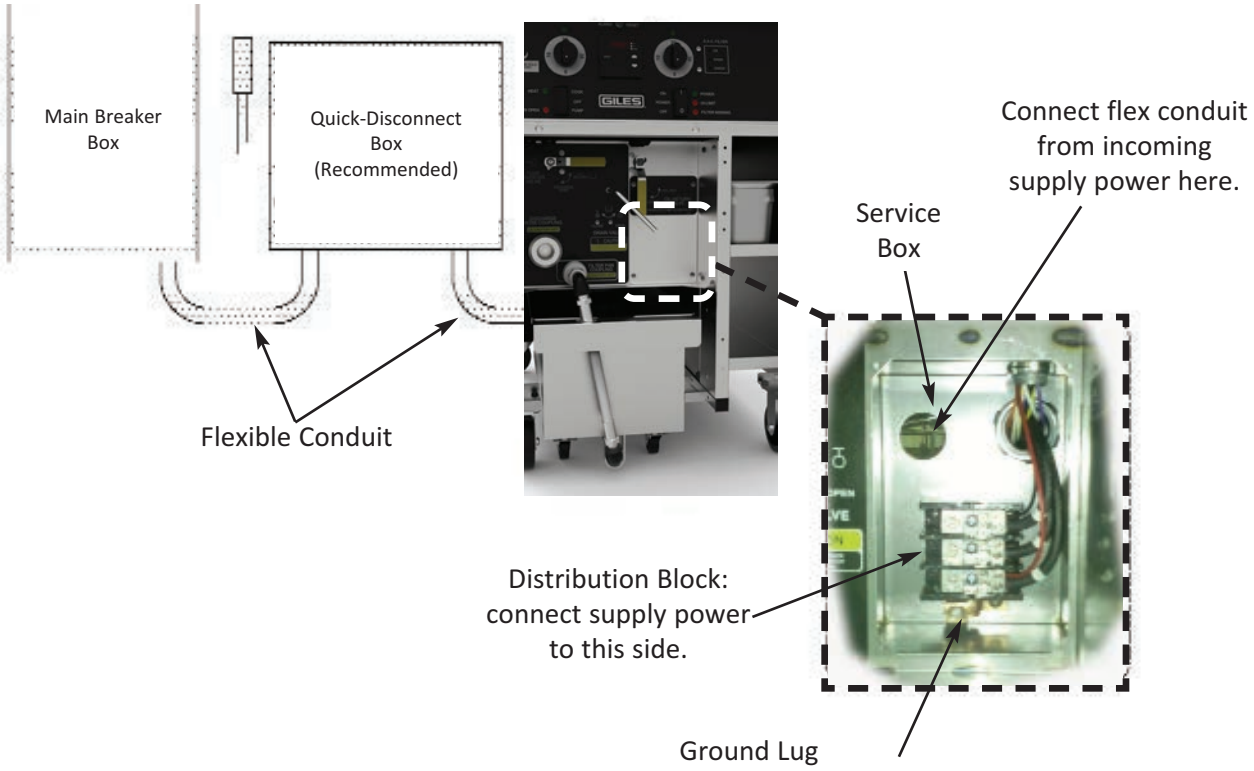
2.05 Electrical Connections

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.

1. As needed, install appropriate circuit breaker(s) in main electrical panel. See ***Section 2.04***.
2. **Recommend** that a disconnect switch box be installed between main panel and Fryer.
3. Connect 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 Cabinet Door and remove Service Box Cover. See ***Figure 2.05.1***.
5. Connect an appropriate ground wire between the Ground Lug and a proper earth ground.
6. Route appropriately sized power wires from the disconnect box (or breaker panel) through to the front Service Box of the Fryer.
7. Connect the supply power wires to Distribution Block located in the Service Box. See ***Figure 2.05.1***.
8. Reinstall Service Box Cover.

2.05.1 Electrical Connections Diagram



2.06 Ventless Hood Clearance

GBF-D-VH Fryers are equipped with an exhaust air diverter that directs exhaust air horizontally (side and rear). The minimum clearance from the top of the diverter to the ceiling is 0" [0 mm], however it is recommended that adequate space be provided to allow easy movement of the unit, if required. The area around the sides and rear of the diverter must remain free of obstruction to allow proper air flow.

2.07 Ventless Hood Fire Suppression System

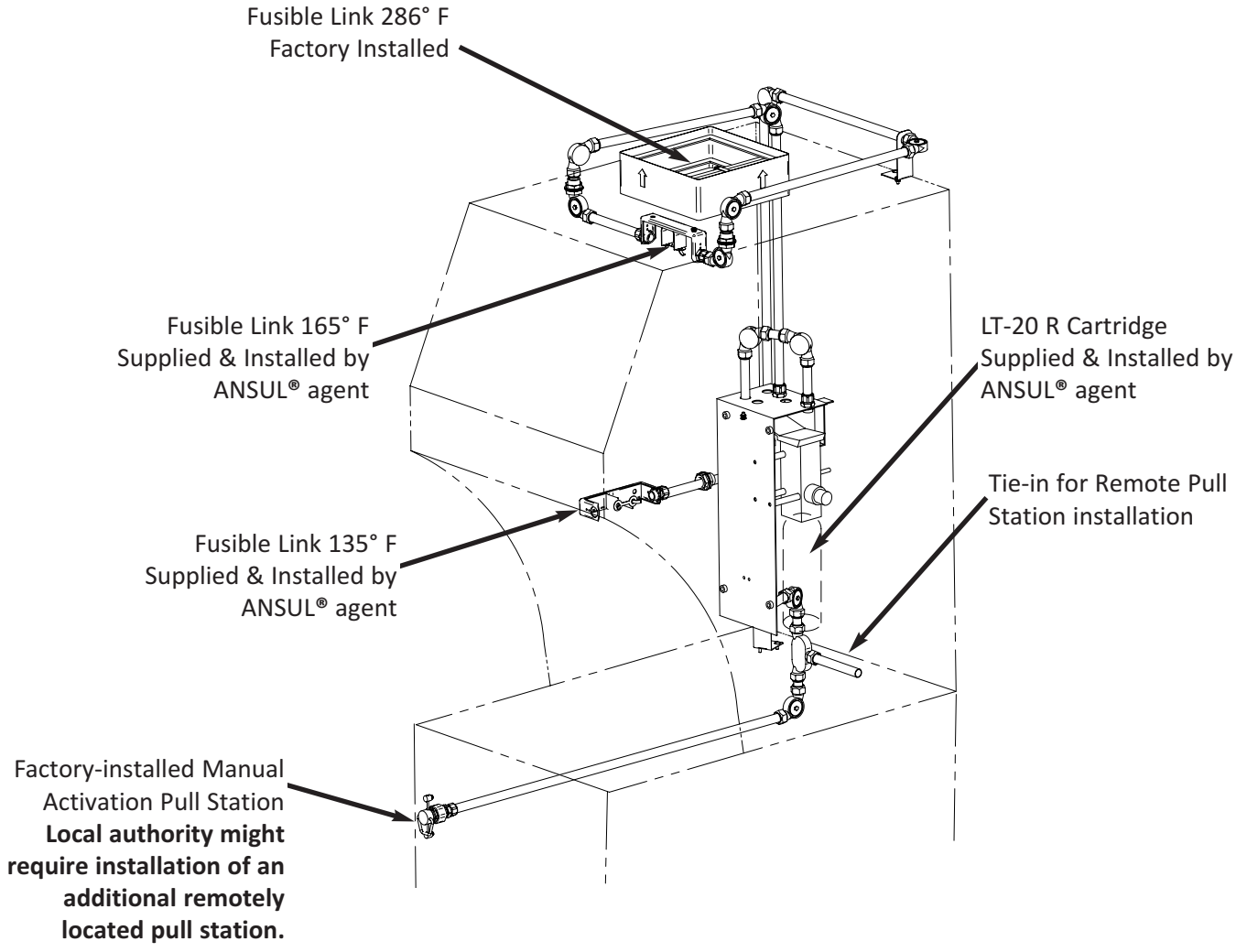
The fire suppression system in Ventless Hood Fryers is an Ansul® R-102 Restaurant Fire Suppression System (UL197 Listed). The system is designed and UL-listed to provide fire protection for cooking appliances such as fryers. It is a mechanically activated system which automatically provides constant protection against accidental fire. System is self-contained, including piping, discharge nozzles (appliance & plenum), fusible link brackets, fusible link cable conduit, Automan release mechanism, fire damper, 1.5-gal tank and a built-in manual activation station.

Final commissioning of the fire system must be performed by an authorized ANSUL® agent in accordance with the appliance's listing and shall include addition of suppressant chemical, installing fusible links + cable, installing the compressed gas firing cartridge, testing, certifying and arming the system. Some jurisdictions may require installation of an additional remotely located manual activation station.

Fryer WILL NOT heat until the fire system is armed.

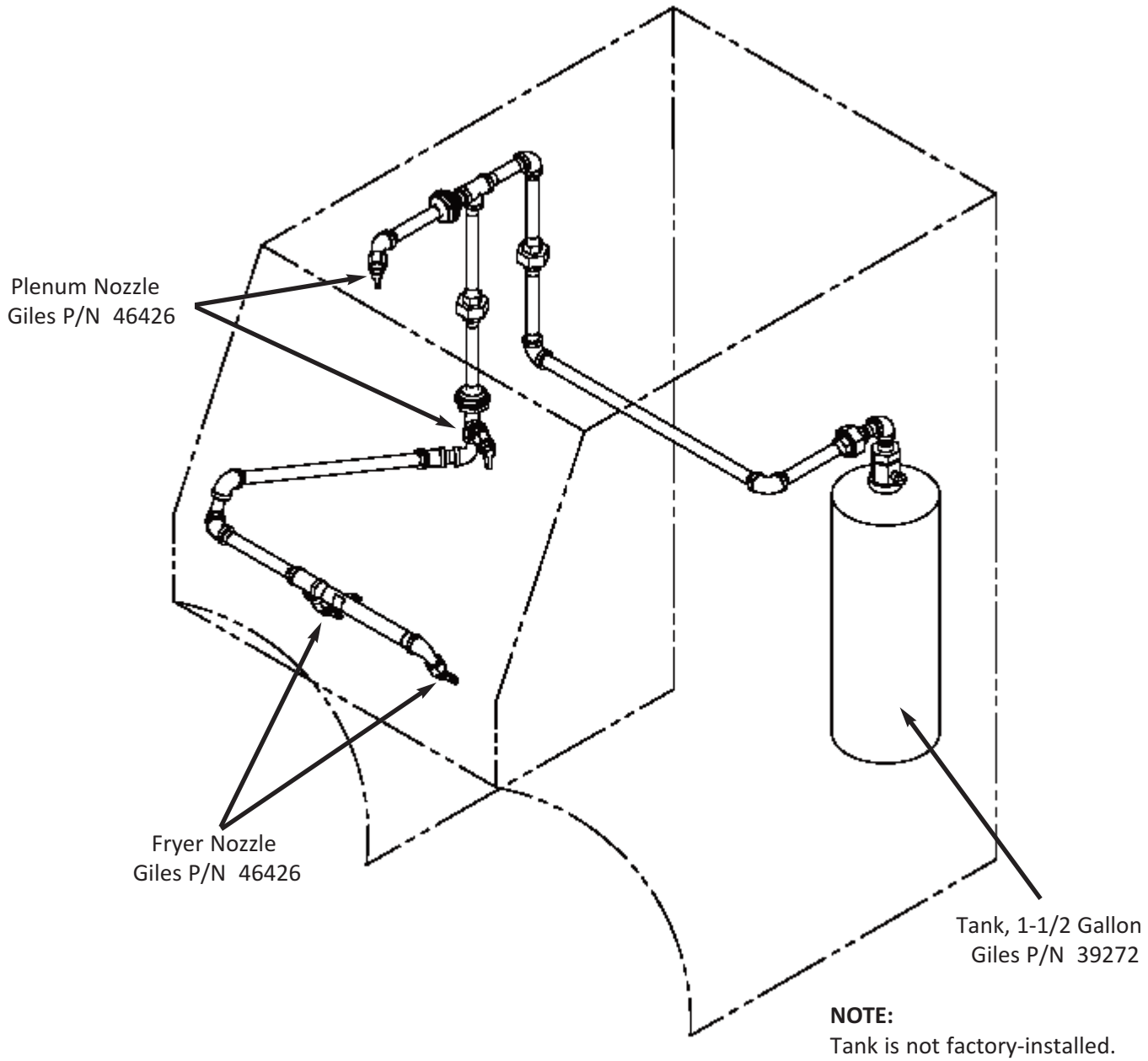
Cost of on-site system commissioning is NOT included with purchase and is the responsibility of the Purchaser.

2.08 Fusible Link Detector and Gas Cartridge Locations



2.09 Fire Extinguisher Nozzle and Tank Locations

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



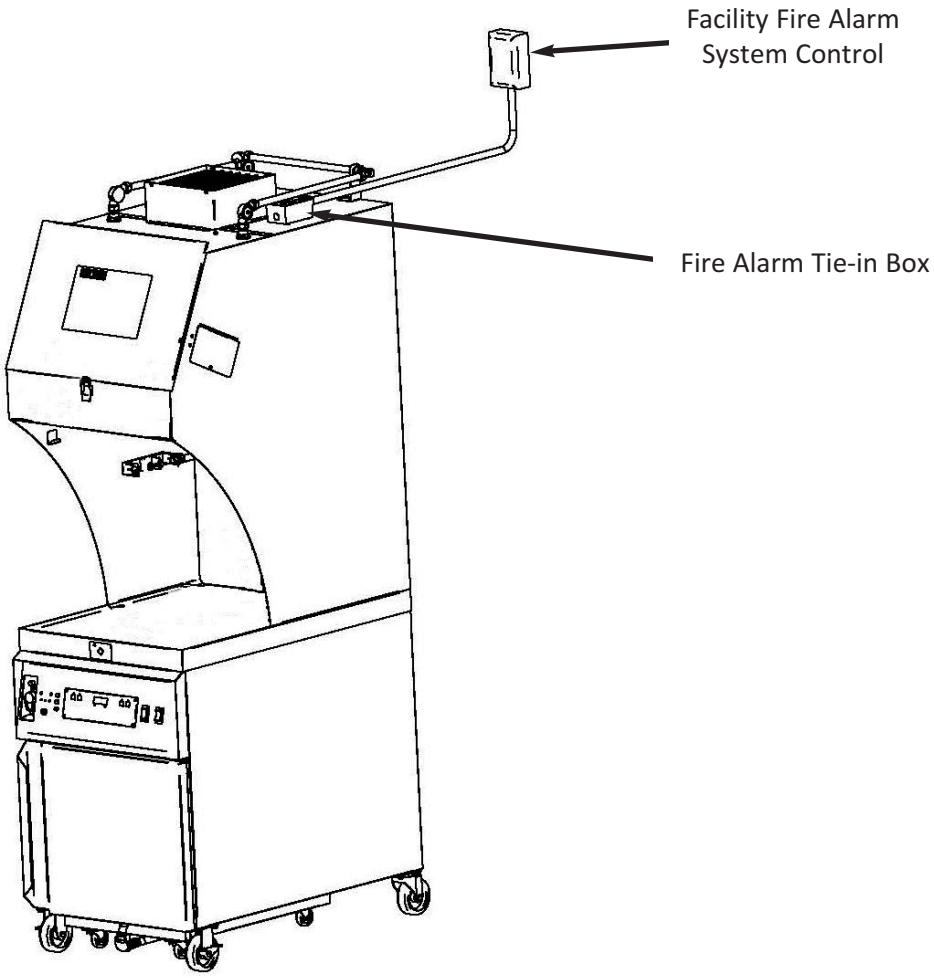
NOTE:
Tank is not factory-installed. Packed in separate box ... must be filled and installed by Ansul technician when system is certified.

2.10 Fire Alarm Connection

Connects fire suppression system to the building fire alarm system for sending signal in the event that the fire extinguishing system is activated.

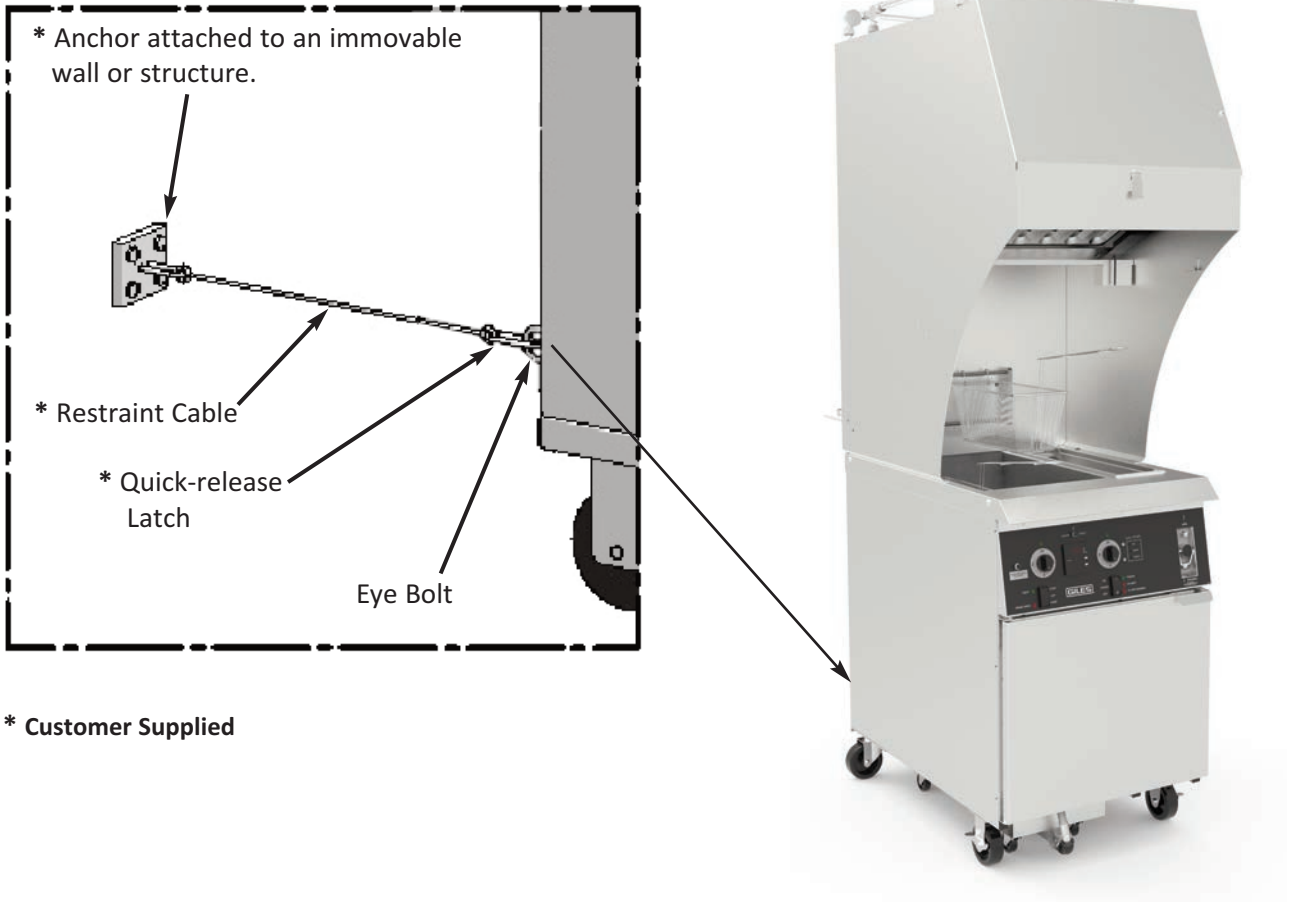
Fire Alarm Connection:

1. Remove Cover on Fire Alarm Tie-In Box and install appropriately sized conduit and wire to the facility's fire alarm system. Allow enough length such that the appliance can be moved for access when cleaning and servicing.
2. Make appropriate connections.
3. Reinstall Fire Alarm Tie-In Box Cover.



2.11 Restraint Device (Not Included, Supplied by Customer)

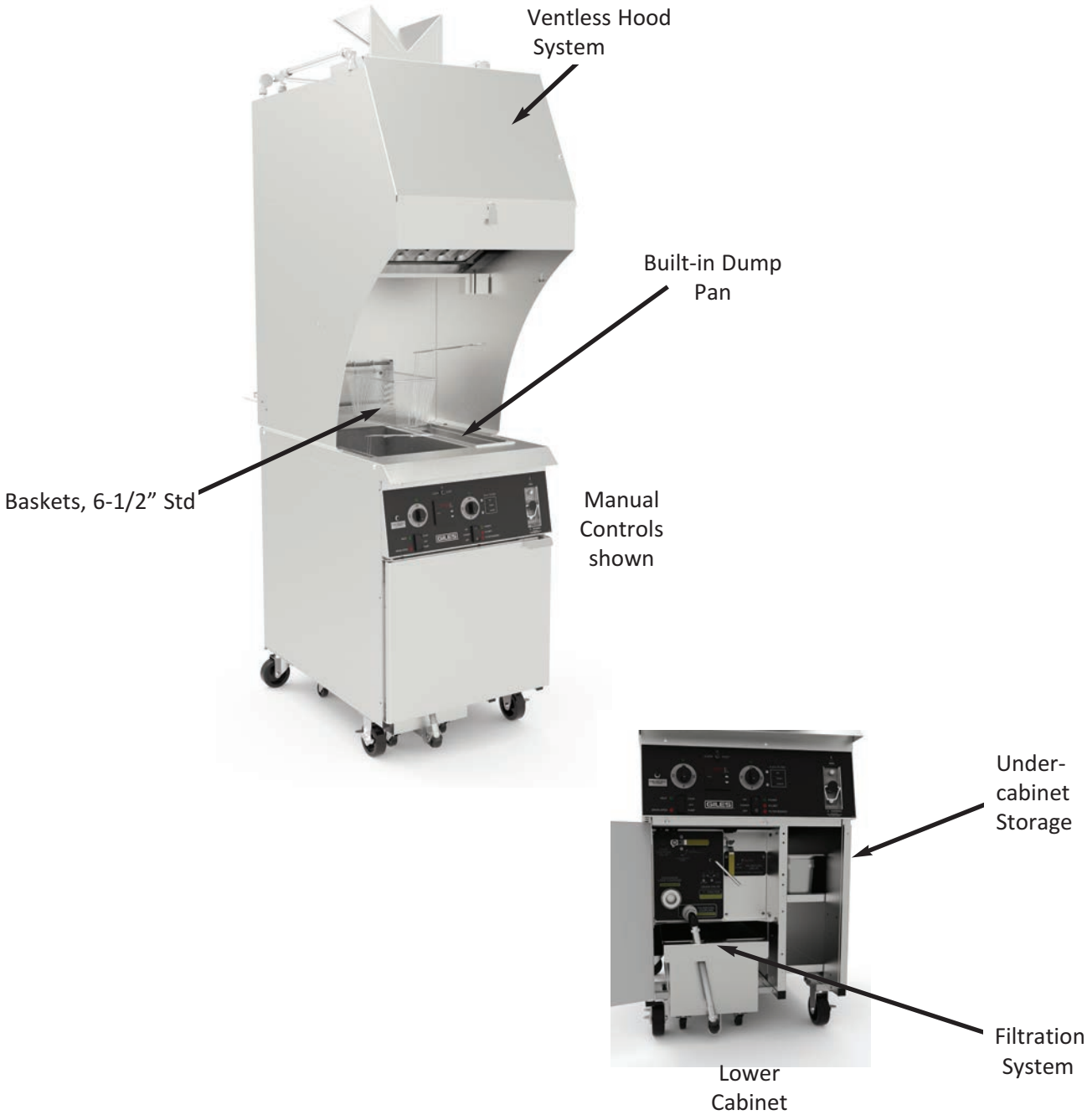
This equipment requires installation of an appropriate Restraint Device to prevent unintentional movement, which might cause undue strain on electrical connections. The length of Restraint Cable must be shorter than the electrical supply cord or conduit. A restraint anchor shall be fastened to a immovable wall or structure. Use a quick-release latch on one end of the cable for connecting to the factory-installed eye-bolt on the rear of the unit, which can easily be disconnected during maintenance or service.



*** Customer Supplied**

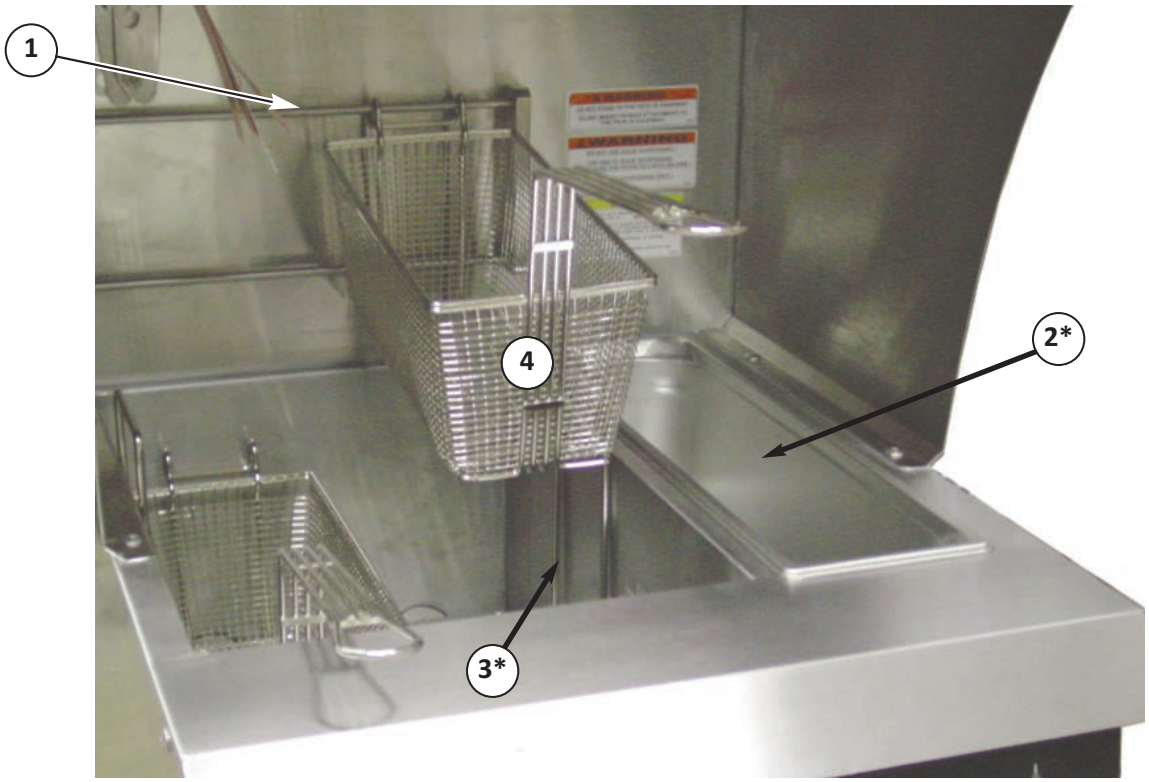
3. Overview

The following section gives a brief overview of the components, functions, and accessories associated with the GBF-D-VH Fryer. Please review this section carefully before proceeding further.



3.01 Baskets & Cabinet Top

NOTE: Basket Lifts not available for Model GBF-D-VH.



*** Hidden**

3.01 Baskets & Cabinet Top

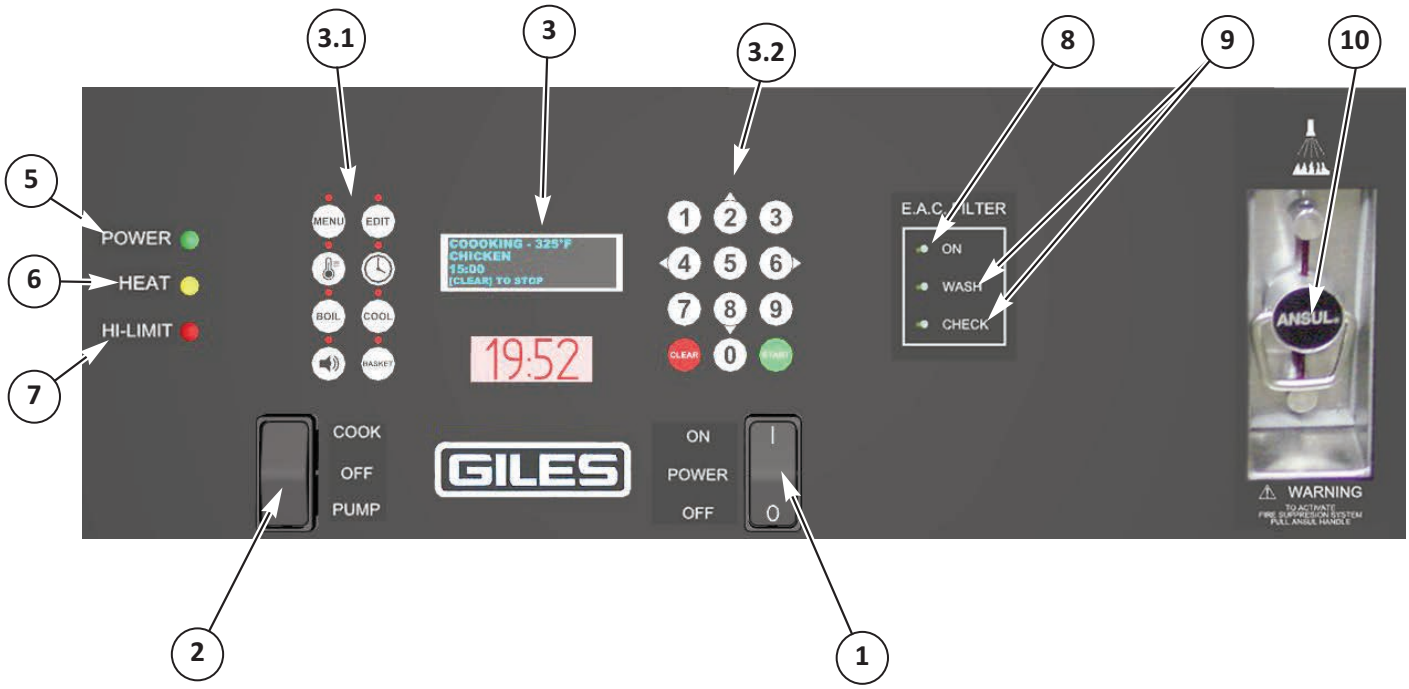
Item	Description	Function
1	Basket Hanger	Holds basket when out of the vat, before or after cooking is done. Allows cooked product to adequately drain.
2	Cabinet-Top Dump Pan w/Grate	6” deep, long Pan mounts in cabinet-top. Convenient dump station for product. Lift out and deliver products for serving.
3*	Basket Support/Screen	Provides support surface above the heating elements to hold Baskets when in vat. Serves as a Crumb Screen to prevent excessive crumbs and cooking residue from accumulating around the heating elements. Convenient handles for lifting out to clean,
4	Basket (2)	Contains product during cooking.

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

*** Hidden**

3.02 Control Panel

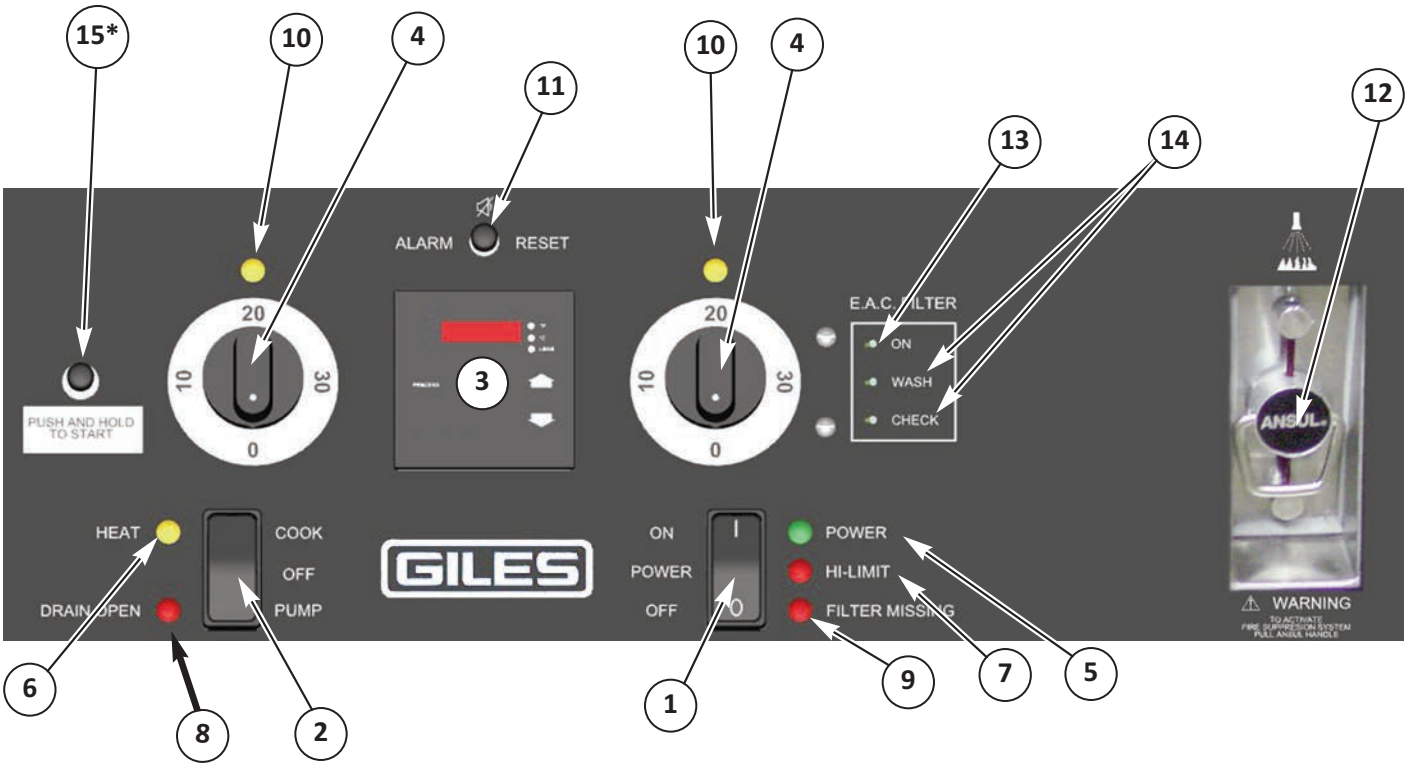
3.02.1 Control Panel - Computer Controller



3.02.1 Control Panel - Computer Controller

Item	Description	Function
1	Power Switch	Main Power Switch ... turns Fryer power **ON** or **OFF.**
2	Selector Switch	Selector Switch ... 3-position switch to select operation mode ... **[COOK-OFF-PUMP]**. Heating elements only operate when in the **[COOK]** position. The switch is placed in the **[PUMP]** position to run the Filter Pump. Centered position is **[OFF]**.
3	Computer Controller	Computer Cooking Controller ... set cooking temperature and cook times ... controls and monitors fryer functions ... displays alarm conditions and operational prompts. Stores fifty (50) programmable Menu Item preset cooking times. Features 2 displays ... upper **OLED Display** shows errors, alarms, operational prompts & instructions; lower **7-Segment Display** shows cooking values for temp, time, User settings, etc).
3.1	Function Keys	Keys 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.
5	Power Indicator Light (Green)	Light is illuminated whenever the main Power Switch is in the **[ON]** position.
6	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** and **OFF** during normal operation as the Controller maintains the set-point temperature.
7	High-Limit Indicator (Red)	Light is illuminated to indicate shutdown of the heating elements due to excessive heat condition. Should this light turn on during operation, **DISCONTINUE COOKING ACTIVITIES** and refer to ***Troubleshooting, Section 7***. **DO NOT ATTEMPT TO CONTINUE COOKING UNTIL THE CAUSE OF THIS CONDITION IS DETERMINED!**
8	EAC Status [ON]	The **ON** Indicator Light is on when the Electronic Air Cleaner (EAC) power supply is on and operating normally.
9	EAC Status [WASH/CHECK]	The **WASH & CHECK** Indicator Lights illuminate to indicate an alarm condition with the EAC system. The EAC Cell is excessively dirty, shorted out, poor contact, faulty component, etc. Power to heating elements will be shutdown approx. 2 minutes after these lights turn **ON**. **DO NOT** use these lights as a signal for routine cleaning ... the Cell must be cleaned **DAILY** to maintain peak performance.
10	Fire Extinguisher Manual Pull Handle	In case of an accidental cooking vat fire, pulling this handle will manually actuate the fire suppression system. Fire system also will actuate automatically.

3.02.2 Control Panel - Manual Controls



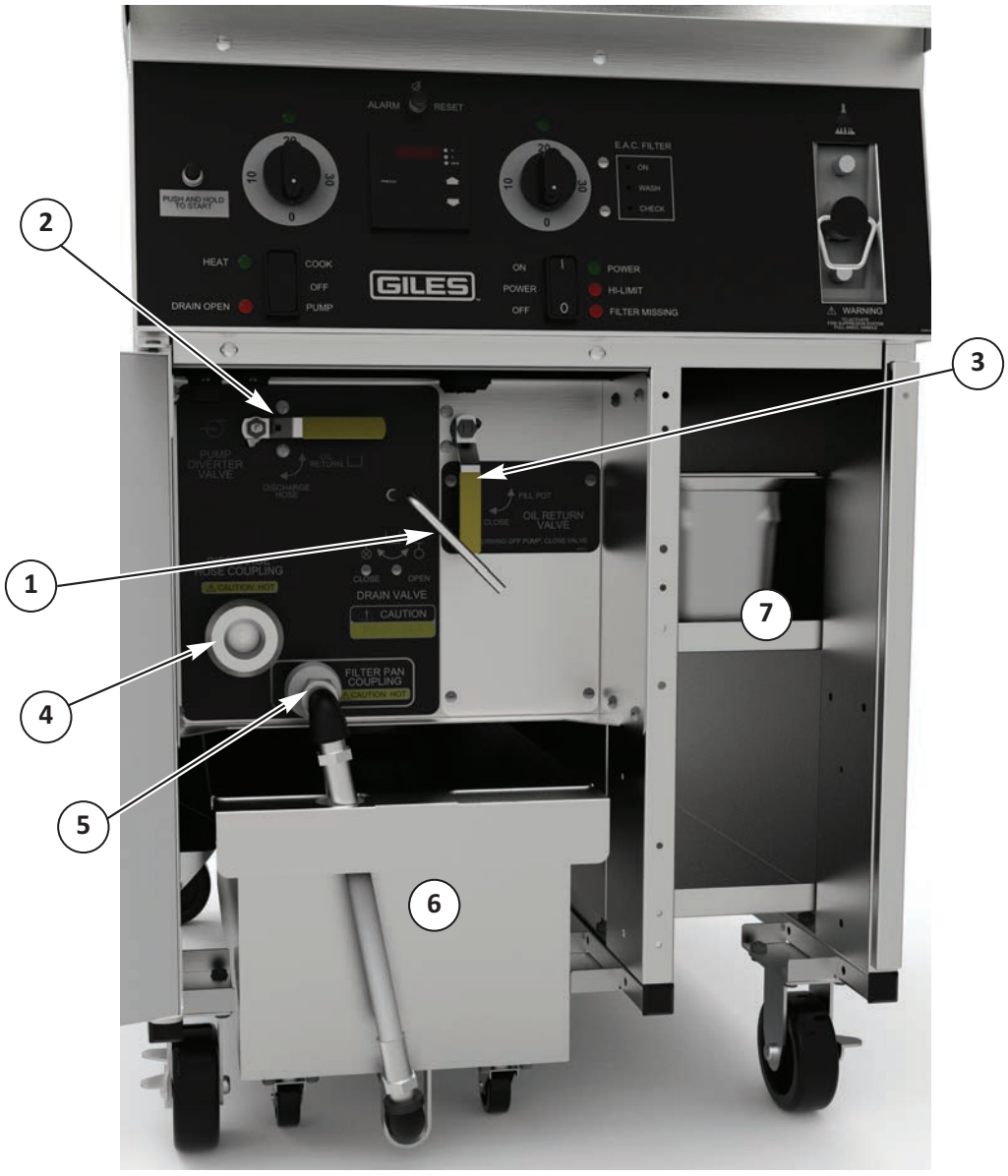
* ILS Manual Control Model Only

3.02.2 Control Panel - Manual Controls

Item	Description	Function
1	Power Switch	Main Power Switch ... turns Fryer power **ON** or **OFF.**
2	Selector Switch	Selector Switch ... 3-position switch to select operation mode ... **[COOK-OFF-PUMP]**. Heating elements only operate when in the **[COOK]** position. The switch is placed in the **[PUMP]** position to run the Filter Pump. Centered position is **[OFF]**.
3	Digital Temperature Control (Thermostat)	Digital thermostat ... sets and controls temperature of cooking oil. Pressing the **PROCESS** key displays actual oil temperature.
4	Cook Timer (ea. Basket)	Two (2) electro-mechanical basket timers (right & left), **0 to 30 minute** range.
5	Power Indicator Light (Green)	Light is illuminated whenever the main Power Switch is in the **[ON]** position.
6	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** and **OFF** during normal operation as the Controller maintains the set-point temperature.
7	High-Limit Indicator (Red)	Light is illuminated to indicate shutdown of the heating elements due to excessive heat condition. Should this light turn on during operation, **DISCONTINUE COOKING ACTIVITIES** and refer to ***Troubleshooting, Section 7***. **DO NOT ATTEMPT TO CONTINUE COOKING UNTIL THE CAUSE OF THIS CONDITION IS DETERMINED!**
8	Drain Open Indicator (Red)	The Drain Open light is illuminated if the cook vat drain valve is not fully closed. **Fryer will not heat if this light is ON**.
9	Filter Missing Indicator (Red)	Illuminates when either, or both, the Grease Baffle Filter or the Charcoal Filter are not installed, or improperly positioned. Alarm also sounds.
10	Cycle End Indicator (Amber)	Illuminates to indicate the Basket Timer has expired ... cook cycle complete ... audible alarm also sounds.
11	Alarm Reset Button	Pressing silences the alert alarm.
12	Fire Extinguisher Manual Pull Handle	In case of an accidental cooking vat fire, pulling this handle will manually actuate the fire suppression system. Fire system also will actuate automatically.
13	EAC Status [ON]	The **ON** Indicator Light is on when the Electronic Air Cleaner (EAC) power supply is on and operating normally.
14	EAC Status [WASH/CHECK]	The **WASH & CHECK** Indicator Lights illuminate to indicate an alarm condition with the EAC system. The EAC Cell is excessively dirty, shorted out, poor contact, faulty component, etc. Power to heating elements will be shutdown in approx. 2 minutes after these lights turn **ON**. **DO NOT** use these lights as a signal for routine cleaning ... the cell must be cleaned **DAILY** to maintain peak performance.
15*	Push to Start Button **(ILS Only)**	After the Power Switch is in the **[ON]** position, press and hold the ***PUSH-TO-START*** Button for 5 seconds to power-up the appliance & hood **(Manual Control ILS Option Only)**.

*** ILS Manual Control Model Only**

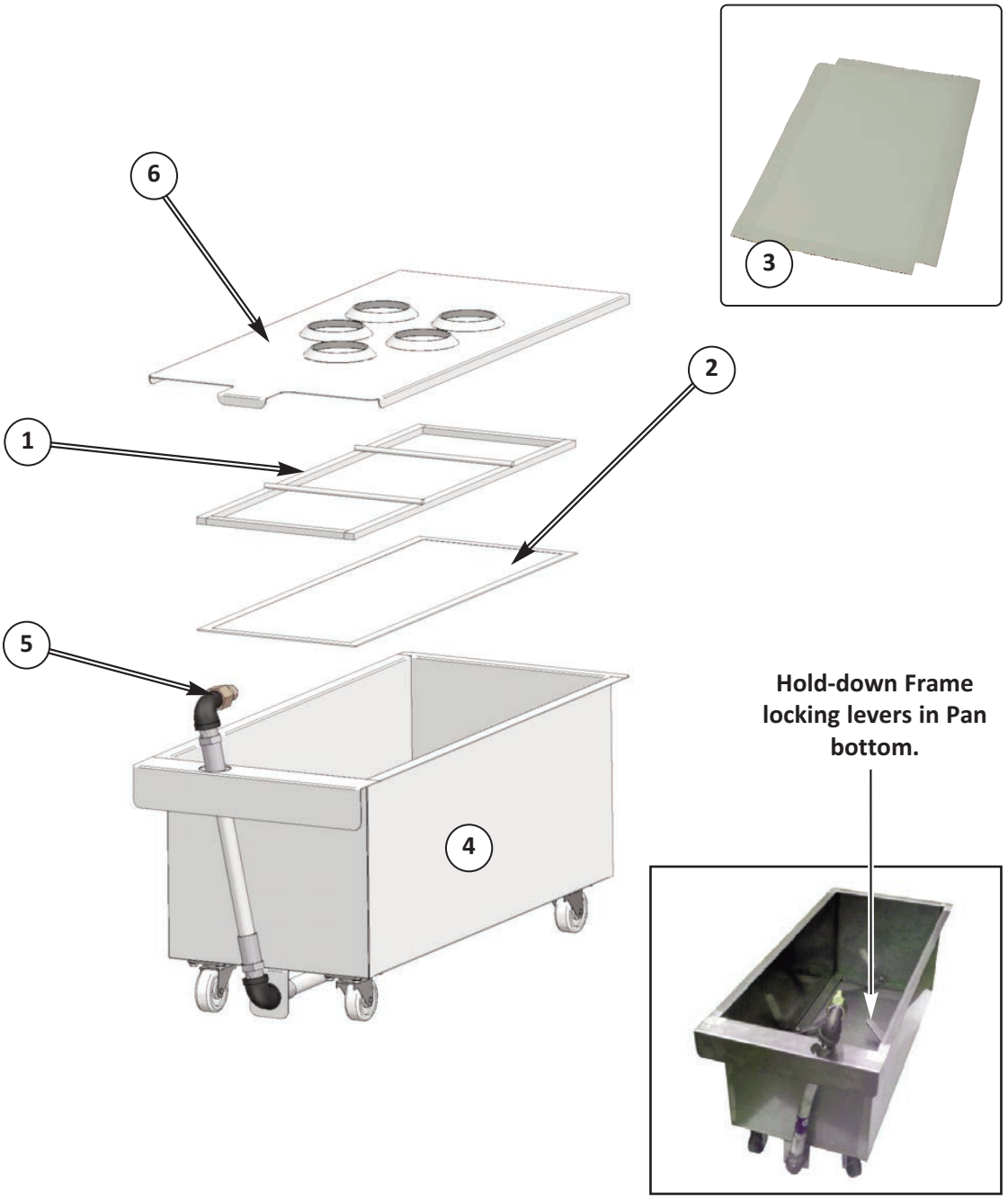
3.03 Lower Cabinet



3.03 Lower Cabinet

Item	Description	Function
1	Drain Valve Handle	Opens and closes the cook vat Drain Valve. Always be sure the valve is fully **CLOSED** (handle in left-most position 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 COOK (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.**
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 waste oil **Discharge Hose** (hose must be connected).
3	Oil Return Valve Handle	Opens and closes the fry vat **Oil Return Valve** allowing vat to be refilled with filtered oil from the Filter Pan. **Pump Diverter Valve** must be in the **[OIL RETURN]** position.
4	Oil Discharge Hose Connection	Quick-disconnect fitting for connecting the **Oil Discharge Hose** to the Fryer pump system for removing waste cooking oil.
5	Filter Pan Connection	Quick-disconnect fitting for connecting the **Filter Pan Assembly** to the Fryer filter system.
6	Filter Pan Assembly	Holds cooking oil when drained from vat. Contains the filter media for filtering cooking oil. See ***Section 3.04, Filter Pan Assembly*** for detail.
7	Under-Cabinet Storage Compartment	Under-cabinet storage shelves suitable for storing pans, brushes, fryer tools and utensils.

3.04 Filter Pan Assembly



3.04 Filter Pan Assembly

WARNING **Never remove the Filter Pan while it contains liquid shortening. Potential for oil spillage and/or burn injuries. 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 the filter media tightly against Filter Pan bottom to create a proper suction seal for the Filter Pump.
2	Stainless Steel Filter Screen (Standard)	Stainless steel, micro-mesh screen filter media removes fine particles of cooking sediment and residue from used cooking oil. It is washable and reusable; eliminates paper waste and reduces operating cost.
3	Filter Paper (Optional)	Paper filter media may be used instead of the mesh Screen. One (1) sheet is required. **IMPORTANT! Do not use Filter Paper and Screen at the same time.**
4	Filter Pan	Collects oil when 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 acts as a guard to prevent unintended large debris from being ingested by the Filter Pump. ***THIS IS NOT A FILTER ... FILTER MEDIA MUST STILL BE USED!*** ***Giles* recommends that oil be filtered after every 4th load cooked, at a minimum.**
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	Lays on top of the Pan and aids in containing splash and splatter as oil is drained into Filter Pan. Helps to keep cabinet interior clean, and acts a safeguard against contamination.

3.05 Ventless Hood

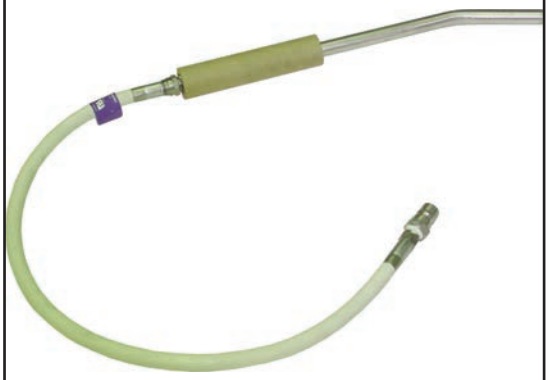
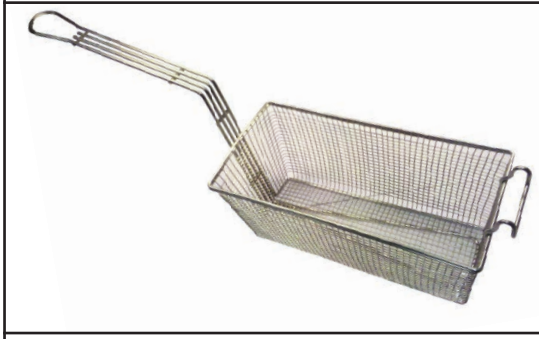
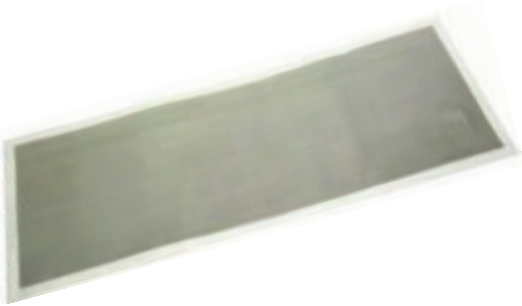
3.05 Ventless Hood

Item	Description	Function
*1	Filter Access Cover	Provides access to the filter chamber and plenum area ... EAC Cell & Charcoal Filter. The cover must be in place and latched before the unit will power up.
2	Charcoal Filter	This Filter helps to control cooking aromas in the exhaust air. The Filter should typically be replaced monthly. **NEVER attempt to clean the Charcoal Filter ... it is NOT renewable.** It is advisable to keep a spare filter on hand ***(Giles #30248)*** for quick exchange when needed! **NOTE: No filter ever completely removes cooking aromas.**
3	EAC Collector Cell	Electrostatic Air Cleaner removes grease vapors and smoke generated while cooking. The Cell is completely renewable and **should be cleaned daily to maintain peak performance**. **Appliance power must be turned OFF before removing the EAC Cell for cleaning.** 
4	Baffle Filter	The first stage of the air cleaning system. It is easily removed for daily cleaning. **DO NOT remove the Baffle Filter while the fryer is operating. Doing so exposes electrically charged parts and can lead to electrical shock.** 
5	Grease Drip Cup	Collects grease condensate generated by the Baffle Filter. This cup should be cleaned daily.
6	Grease Drip Cup Safety Pin	Secures the Grease Drip Cup, preventing it from unintentionally falling from the holding bracket.
7	Diverter Exhaust Stack	Located atop the Hood fan discharge outlet. Diverts exhaust air horizontally to the sides and rear. Allows for 0” clearance requirement between the ceiling and top of the diverter, however it is advisable to have some clearance to allow for ease of moving the appliance when needed.
8	Basket Cover Hanger	Provides a convenient place to hang the Basket Cover when loading, unloading, or stirring product**.** One is located on either side of the hood.

3.06 Accessories Included

Part	Description/Part No.	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, around and beneath heating elements.
	Heat-resistant Cleaning Brush 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.

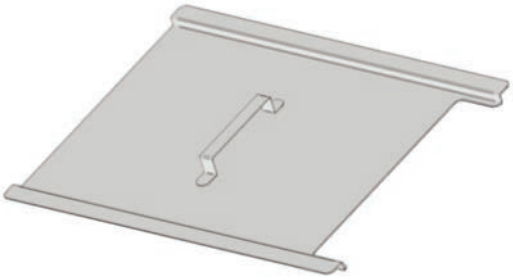
3.06 Accessories Included

Part	Description/Part No.	Function
	Oil Discharge Hose P/N: 33667	Use to discharge used liquid shortening to a disposal container when removing from the Fryer. **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.
	Stainless Filter Screen P/N: 41078	Reusable stainless steel filter media for use in the Filter Pan to clean cooking oil as it is circulated through Filtration System.

3.07 Accessories Not Included

Part	Description/Part No.	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. Helps recondition cooking oil by removing soluble impurities.

3.07 Accessories Not Included

Part	Description/Part No.	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, protecting against contamination of cooking oil.

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 functionality checkout be performed prior to using it for the first time.

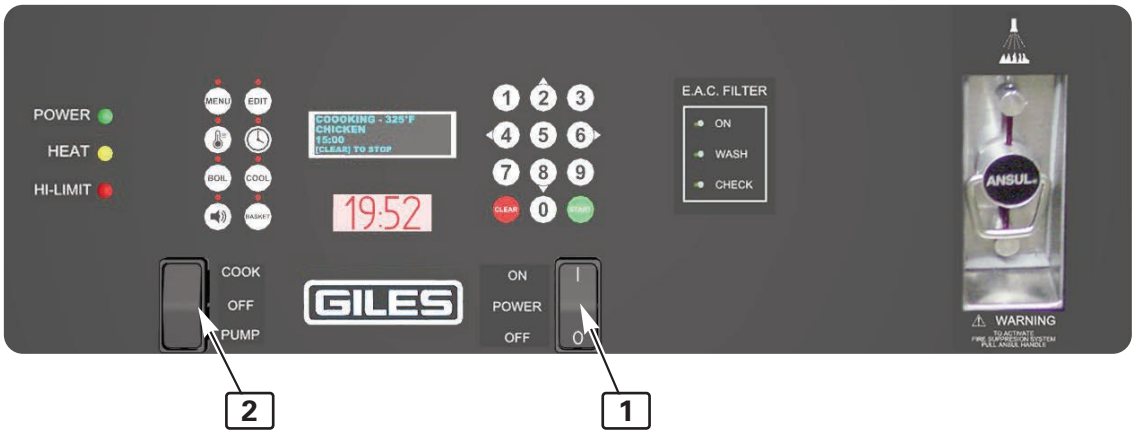
⚠ CAUTION

Before attempting to perform this Fryer checkout, 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 Set-up for Initial Checkout

Ensure Fryer Control Panel switches and Lower Cabinet valves are set as follows before proceeding to each test. Setting is the same for Manual Control.

IMPORTANT! Before beginning these tests, be sure that all of the Hood Filters are in place and properly seated, and that the Filter Access Cover is in place and properly latched on the Hood. Fryer wil not power-up if Cover is missing or ajar ... missing or mis-aligned filters will cause errors/alarms and which will prevent some Fryer systems from operating.



1. Power Switch ① is in the **[OFF]** position.

2. Selector (Cook) Switch ② is in the **[OFF]** position

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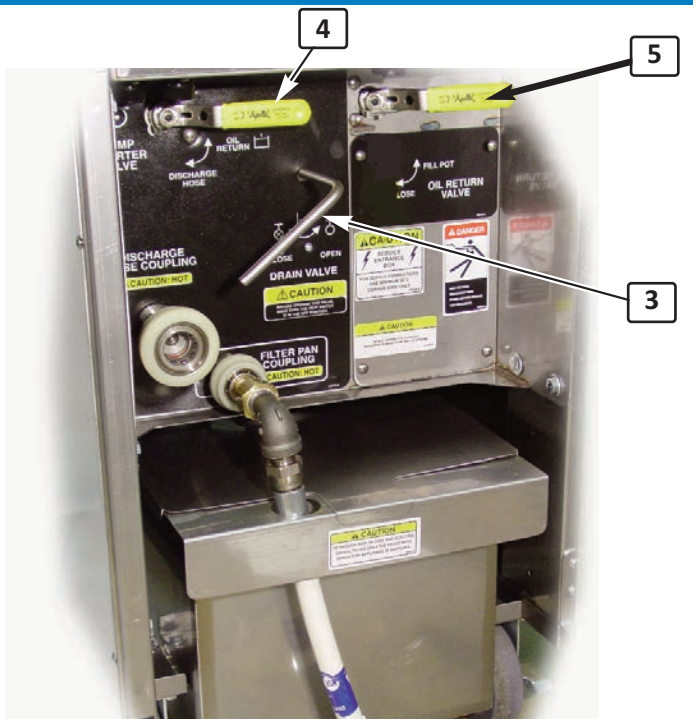
4.01 Set-up for Initial Checkout - continued

3. Open cabinet door, disconnect and remove Filter Pan Assembly from unit.

4. Ensure that Drain Valve Handle ③ is in the fully **[CLOSE]** position (left to stop).

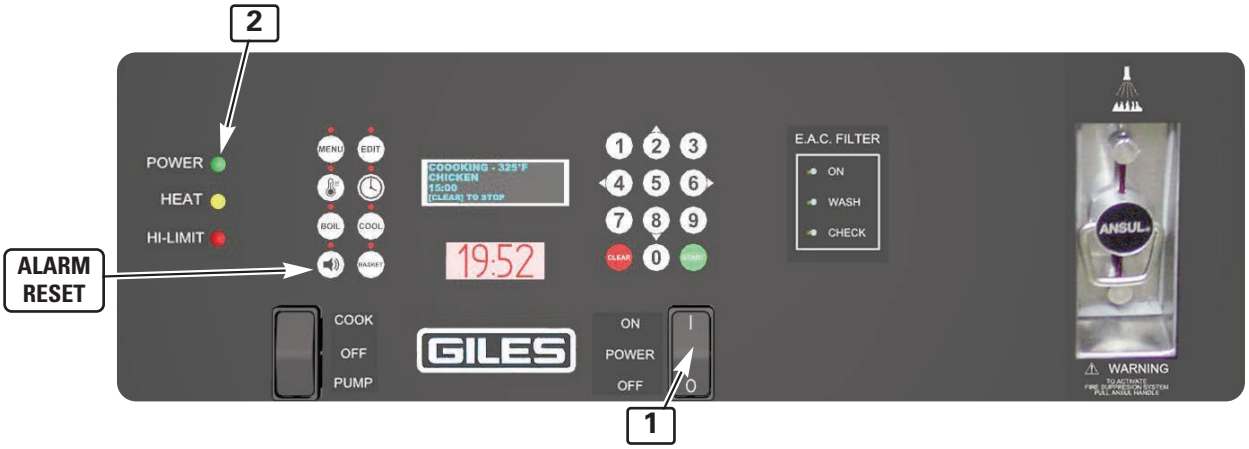
5. Ensure the Pump Diverter Valve ④ is in the **[OIL RETURN]** position (horizontal) and the Oil Fill Valve ⑤ is in the **[FILL VAT]** position (horizontal).

6. Remove Baskets and Basket Support/Fry Screen(s).



4.02 Power Test

The following test will confirm that the unit is powered. Test is same for Computer Controller and Manual Controls (computer panel is shown).



1. Perform steps previously described in ***Section 4.01***.
2. Confirm that the main circuit breaker supplying power the unit is **ON**. If a disconnect Switch Box is installed between the breaker panel and Fryer, be sure that it is in the **ON** position.
3. Set the Power Switch ① to the **[ON]** position. The green POWER Light ② will turn **ON**. If unit has Computer Controller, it will power up and then an audible alarm sounds. Press the **ALARM RESET** key to silence, proceed to ***Section 4.03***.

   If the POWER light does not turn **ON** and/or Controller does not power-up, refer to ***Section 7.01, Troubleshooting Procedures***.

4.03 Heating Element Test

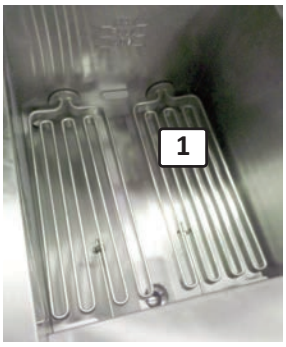
The following test will confirm that Heating Elements are being powered and properly energized.

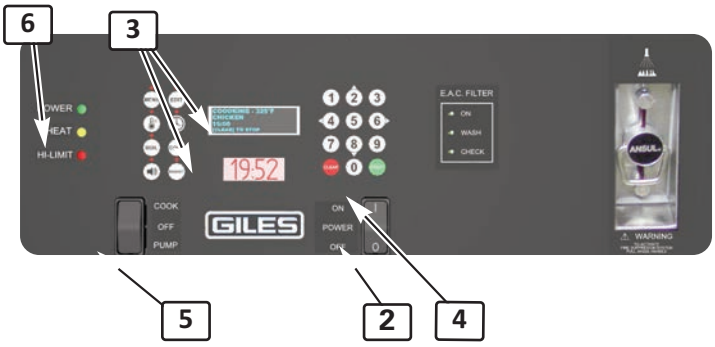
DANGER **The Heating Elements quickly become extremely hot when energized! Skin contact may result in severe burn injury.**

4.03.1 Heating Element Test, Computer Controller

1. Follow steps previously described in ***Section 4.01***.
2. Liberally dampen a sponge, or towel, with water and wipe down Heating Elements ① leaving them visibly moist.
3. Set the Power Switch ② to the **[ON]** position.
4. Wait for the Controller to power up. Alarm sounds and the message ***"POWER FAILURE PRESS [START] TO PREHEAT"*** is displayed on the **Upper Display** and ***"HOLD"*** on the **Lower Display** ③**.**
5. Press the **[START]** key ④ ... a setpoint of **335°F** should display, the alarm will silence and the Controller wil enter **PREHEAT**.
6. Set the Selector Switch ⑤ to the **[COOK]** position. The **HEAT** light ⑥ should turn **ON**. Leave switch in the **[COOK]** position **NO MORE THAN 10 to 12 SECONDS**.
7. Return Selector Switch ⑤ to the **[OFF]** position

   NOTE: If during this test, should the **HEAT** light turn **OFF**, an alarm sound and the **Upper Display** show a ***"MAX ELEMENT TEMP"*** error message, return Power Switch to the **[OFF]** position and proceed on to the next step, as this event is also an indication that the test was successful.





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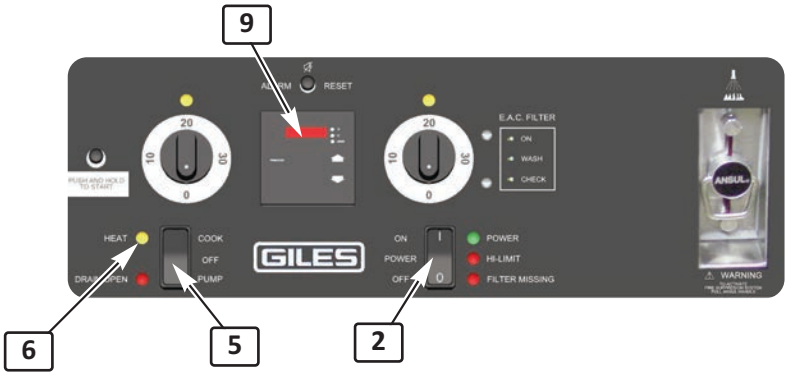
4.03.1 Heating Element Test, Computer Controller - continued

9. Moisture on the elements should quickly dry and heat should be felt rising from the vat. **DO NOT TOUCH THE ELEMENTS DURING THIS TEST!** Proceed to ***Section 4.04*** below.

   If Heating Elements do not dry within 15 - 30 seconds or no heating is detected, refer to ***Section 7.01, Troubleshooting Procedures***.

4.03.2 Heating Element Test, Manual Controls

DANGER **The Heating Elements quickly become extremely hot when energized! Skin contact may result in severe burn injury.**



1. Follow steps shown in ***Section 4.01***.
2. Liberally dampen a sponge, or towel, with water and wipe down Heating Elements ① leaving them visibly moist.
4. Set the Power Switch ② to the **[ON]** position.
5. The temperature set-point value displayed on the Digital Thermostat ⑨ should be greater than **300°F.** If it is not, change the setting to a value of **300°F** or higher (see ***Section 5.01.2, Setting the Cooking Temperature*** for instructions).
6. Set the Selector Switch ⑤ to the **[COOK]** position. The **HEAT** light ⑥ should turn **ON**. Leave switch in the **[COOK]** position for **NO MORE THAN 10 to 12 SECONDS**.
7. Return Selector Switch ⑤ to the **[OFF]** position.
8. Moisture on the elements should quickly dry and heat should be felt rising from the vat. **DO NOT TOUCH THE ELEMENTS DURING THIS CHECK!** Proceed to ***Section 4.04***.

   If Heating Elements do not dry within 15 - 30 seconds or no heating is detected, 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.

1. Follow steps shown in ***Section 4.01***.
2. Open Cabinet Door. **If not done previously, disconnect and remove Filter Pan from the unit**.
3. Firmly press the palm of the hand over the Filter Pan Quick-Disconnect ① fitting on the Fryer.
4. While covering the opening with the hand, set the Pump Switch ② to the **[PUMP]** position. The pump should start ... if suction is felt on your hand, it is operating correctly. Return switch to **[OFF]** ... **ONLY allow pump to run long enough to check for suction**. Proceed to ***Section 4.05***.

   If the pump does not start or suction is not detected, refer to ***Section 7.02, Troubleshooting Procedures***.

4.05 Boil-Out Procedure

Perform a Boil-Out Procedure to remove any dirt/debris that may have accumulated during shipment, or residue remaining from manufacturing processes. See ***Section 6.01, Boil-Out Procedure.*** After the Boil Out procedure has been completed, proceed to ***Section 4.06***.

4.06 Initial Cleaning - Fryer, Filter Pan & Accessories

Thoroughly clean the Filter Pan to remove dirt/debris that may have accumulated during shipment, or residue remaining from manufacturing processes. See ***Section 6.02, Cleaning the Filter Pan & Refreshing Filter Media***.

Wash accessory items (Cook Baskets, Support/Fry Screen, Fryer Tools, etc) in warm soapy water, rinse and dry 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 preparation is now complete; proceed to ***Fryer Operation, Section 5***.

5. Fryer Operation

The **GBF-D-VH Fryer** is available with either a 35 or 50-lb oil capacity cooking vat. Units can also be purchased with either Computer Controller or Manual Controls (mech. timers/digital thermostat). Differences in procedures are noted where needed and, in some cases, separate sections are used to describe appropriate operational procedures. When becoming familiar with the Fryer operations described in this section, be certain you are referencing information or instructions pertaining to the specific Fryer configuration you have purchased.

⚠ 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 Unit

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: **This key is inactive for the GBF-D-VH Model Fryer.**

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***.

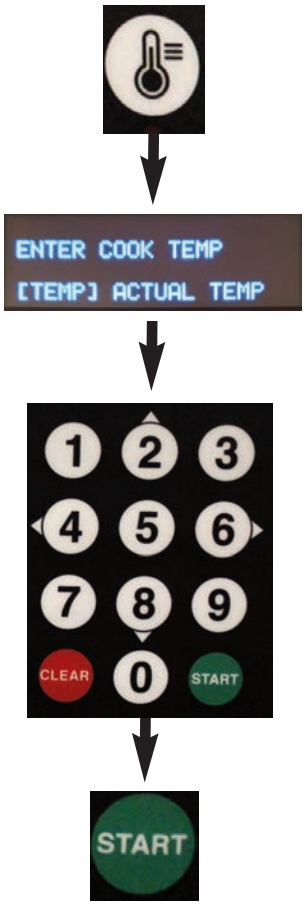
NOTE: If the PASSCODE ENABLE is set to ON, User cannot manually set Time without first entering the proper password. This lockout feature provides a measure of control over cooking procedures.

- **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.

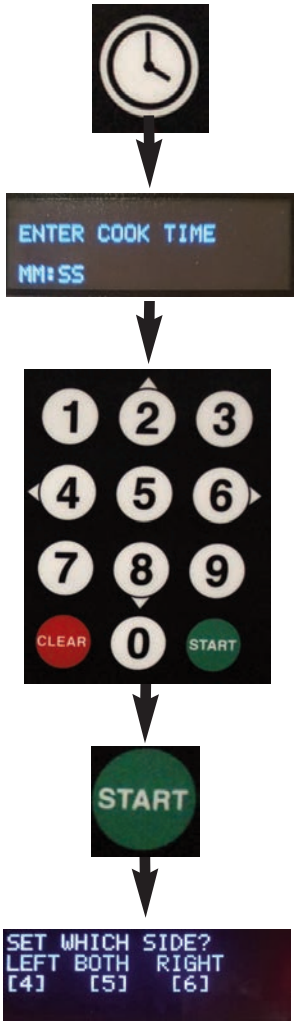
While heating, real-time actual oil temperature will be shown on the **Lower Display**. After reaching setpoint, the display changes to show the temperature setpoint.

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** - For certain menu items, Users may wish to override the Controller global **STIR ALARM** setting specified in **USER SETTINGS. 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 seafood is cooked. The setting overrides the global **FORCE FILTER** setting specified 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

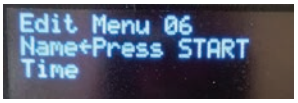
Details for working with **Menu Item Presets** are covered in the following sections.

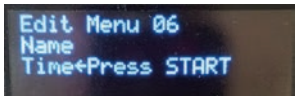
5.01.5.1 Editing a Menu Item Preset

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.

<u>Editing [NAME] - Method 1</u>:
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

<u>Editing [NAME] - Method 2</u>:

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-

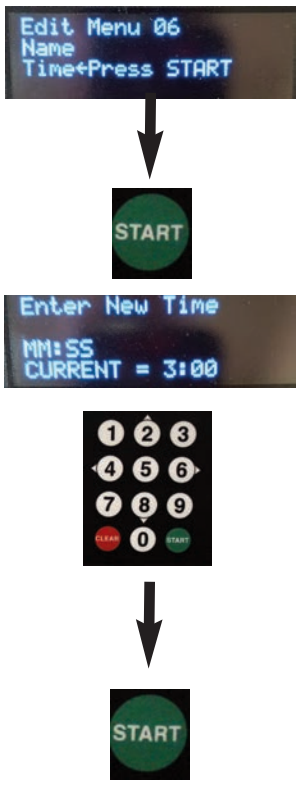
press **[CLEAR]** to **Cancel** and **Exit** without saving **-OR- [0]** to re-open catalog.

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

Continued on Next Page

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.

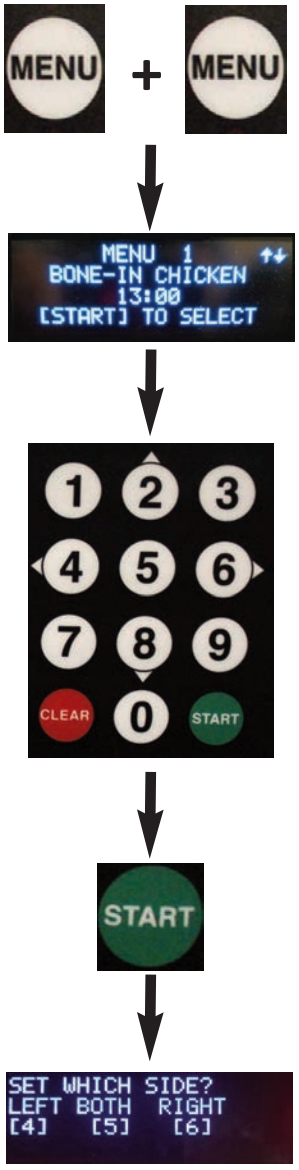
Use keypad to select side; **[4]=Left [5]=Both [6]=Right**

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

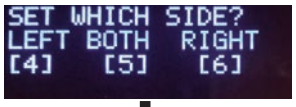
If the Fryer is in the **READY** state, cooking can be started; see ***Section 5.01.6, Cooking with Computer Controls***.

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. Basket(s) is placed into the cook vat. Basket side selection is entered to start cook cycle.

Controller enters **COOK** state. 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. 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 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.

5.01.7.2 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.

5.01.7.3 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**.

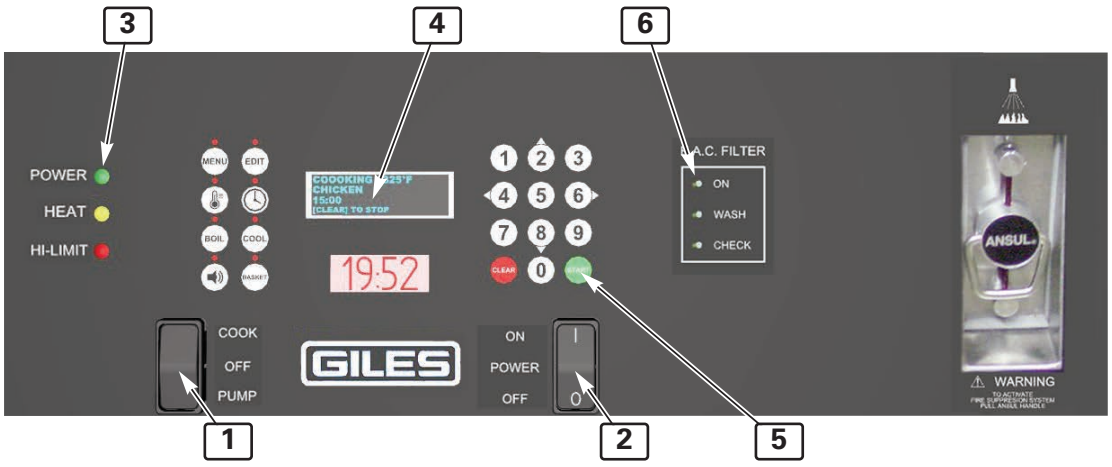
If you desire to have Password protection enabled, or have questions concerning this feature, call **Giles Technical Services at 800.554.4537** to request the passcode and instructions as to how to enable this feature.

5.01.10 Power Up Procedure - Computer Controller

Be certain that all Hood Filters are properly installed, and that the Filter Access Cover is in place and securely latched before attempting to power-up the appliance.

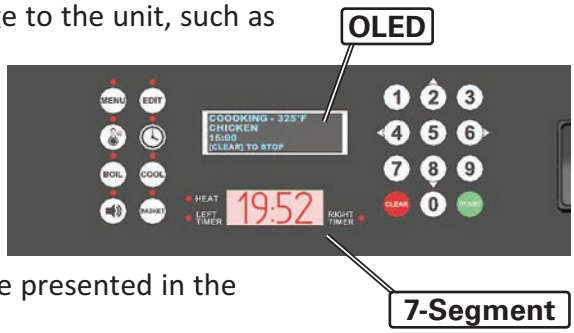
NOTE:
The appliance will <u>NOT</u> power-up if the Filter Access Cover is missing or ajar. The sides of the Cover must seat flush against the Hood front and the pin on the right-hand edge must engage the interlock switch inside the Hood wall.

1. Initially, ensure that the Selector Switch ① is in the center **[OFF]** position.
2. Place the Power Switch ② in the **[ON]** position. The green Power Light ③ will illuminate. The Computer Cooking Controller will power-up and then sound an audible alarm tone. The message ***"POWER FAILURE [PRESS START TO PREHEAT]"*** is shown on the **Upper OLED Display** ④. **<u>This is normal</u>**, intended to prevent the Fryer from beginning to heat after a power interruption until attended by the User. Pressing the **[START]** key ⑤ silences the alarm and places the Fryer into **PREHEAT** mode. The settings shown on the **Upper Display** are the last used. The Controller will indicate that the Fryer is heating, but until the Selector Switch ① is placed in the **[COOK]** position, the heating elements will not turn **[ON]**.
5. The Fryer Hood fan will start-up and the E.A.C. status **ON** light ⑥ will illuminate.
6. **<u>DO NOT</u>** place **Selector Switch** in **[COOK]** position unless the fryer vat is 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 are shown 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.
----	CHECK OIL LEVEL, ENSURE VAT IS FULL, IF FULL THEN PRESS [START]	This is a secondary error displayed after closing drain clears the OPEN error; allows confirmation of oil level.
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	**Ventless Fryers (VH) Only ...** Baffle Filter is missing, or improperly installed.
ER22	CHARCOAL FILTER MISSING	**Ventless Fryers (VH) Only ...** Charcoal Filter is missing, or improperly installed.
ER23	FILTER CLOGGED	**Ventless Fryers (VH) Only ...** pressure switch is not engaging. Indicates airflow restriction; Charcoal Filter is clogged, or other obstructions. Replace Filter, remove obstruction.
ER24	EAC CELL DIRTY	**Ventless Fryers (VH) Only ...** EAC Filter Cell is dirty and needs to be cleaned. This error can have also have other causes.
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.
- **BAFFLE FILTER MISSING (Error Code 21) -** Alarm tone sounds, **Lower Display** shows ***"Er21",*** and the **Upper Display** reads ***"ERROR ALARM - BAFFLE FILTER MISSING"***. Indicates that the Baffle Filter is missing or improperly installed. Heating Elements are disabled until the condition is corrected. Install the Baffle Filter, or adjust its position; error will clear when Filter is properly installed. See ***Section 7.1.2. & 7.1.3, Baffle Filter Removal & Installation*.**
- **CHARCOAL FILTER MISSING (Error Code 22) -** Alarm tone sounds, **Lower Display** shows ***"Er22",*** and the **Upper Display** reads ***"ERROR ALARM - CHARCOAL FILTER MISSING"***. Indicates that the Charcoal Filter is missing or improperly installed. Heating Elements are disabled until the condition is corrected. Install the Charcoal Filter, or adjust its position; error will clear when Filter is properly installed. See ***Section 7.1.10, Charcoal Filter Installation*.**
- **CLOGGED FILTER (Error Code 23) -** Alarm tone sounds, **Lower Display** shows ***"Er23",*** and the **Upper Display** reads ***"ERROR ALARM - CLOGGED FILTER"***. Indicates that the internal pressure switch has failed to engage. This is typically due to insufficient airflow through the Hood and usually means that the Charcoal Filter is clogged and needs to be **replaced**. Other airflow restricting conditions will also cause the alarm. Heating Elements are disabled until the condition is corrected. Install a **NEW** Charcoal Filter and/or check for any other airflow restrictions; the error will clear when proper airflow is restored. See ***Section 7.1.10 & 7.1.12, Charcoal Filter Installation & Replacement*.**
- **E.A.C. DIRTY (Error Code 24) -** Alarm tone sounds, **Lower Display** shows ***"Er24",*** and the **Upper Display** reads ***"ERROR ALARM - CLEAN THE EAC"***. Indicates that the Electronic Air Cleaner (EAC) Cell is excessively dirty, missing, improperly installed, damaged, or has stopped functioning due to malfunction. Heating Elements are disabled until the condition is corrected. Clean/check the EAC Cell; the error will clear when the condition is resolved. See ***Section 7.1.6 through 7.1.9, EAC Filter Operation & Cleaning***

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 Manual Control Unit

The following sections explain operation of Fryer with **Manual Cooking Controls,** which feature two (2) mechanical cooking timers (1 ea. Basket) coupled with digital thermostat for controlling cooking oil temperature.

5.02.1 Digital Thermostat - Overview

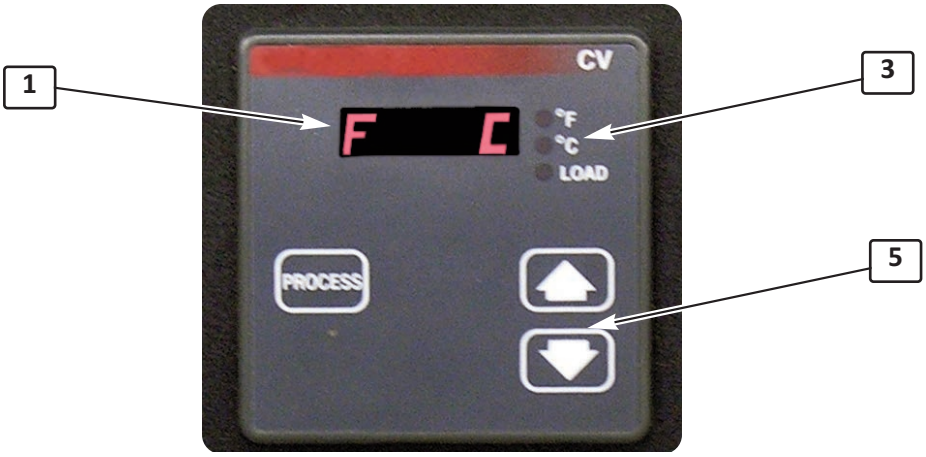
Digital Temperature Controller (Thermostat)

① **Display**	Displays temperature set-point value. Pressing and holding the **[PROCESS]** key will display actual oil temperature until released.
② **[PROCESS] Key**	Press and hold to view current actual oil temperature.
③ **°F or °C Indicator**	Illuminate to indicate if controller is configured for degrees Fahrenheit or degrees Celsius.
④ **[LOAD] Indicator Light**	Illuminated when the heating elements are energized.
⑤ **Up/Down Arrow Keys**	Pressing these keys raise or lower the displayed value. A new value automatically becomes effective 3 seconds after the last keystroke. These keys are inactive if the [**PROCESS]** key is being pressed. Releasing the key re-enables the Arrow Keys.

5.02.2 Setting the Temperature Unit of Measure

Ensure Selector Switch is in the **[OFF]** position

Set Power Switch to **[ON]**



1. Set the temperature measurement unit (**F**ahrenheit or **C**elsius). Press and hold both **Arrow Keys** ⑤ for approximately ten (10) seconds until the display ① shows **[F C]**. Within two (2) seconds, use the **Up/Down Arrow Keys** to adjust the temperature unit to the desired value. Without pressing any other keys, the new value becomes effective three (3) seconds after the last keystroke. Within five (5) seconds, the display will blink and return to showing the set-point value.

2. The appropriate **Temperature Unit Indicator** light ③ will illuminate, showing to which temperature unit the thermostat is currently configured. This setting should only be required one time.

5.02.3 Setting the Cooking Temperature

Ensure Selector Switch is in the **[OFF]** position

Set Power Switch to **[ON]**

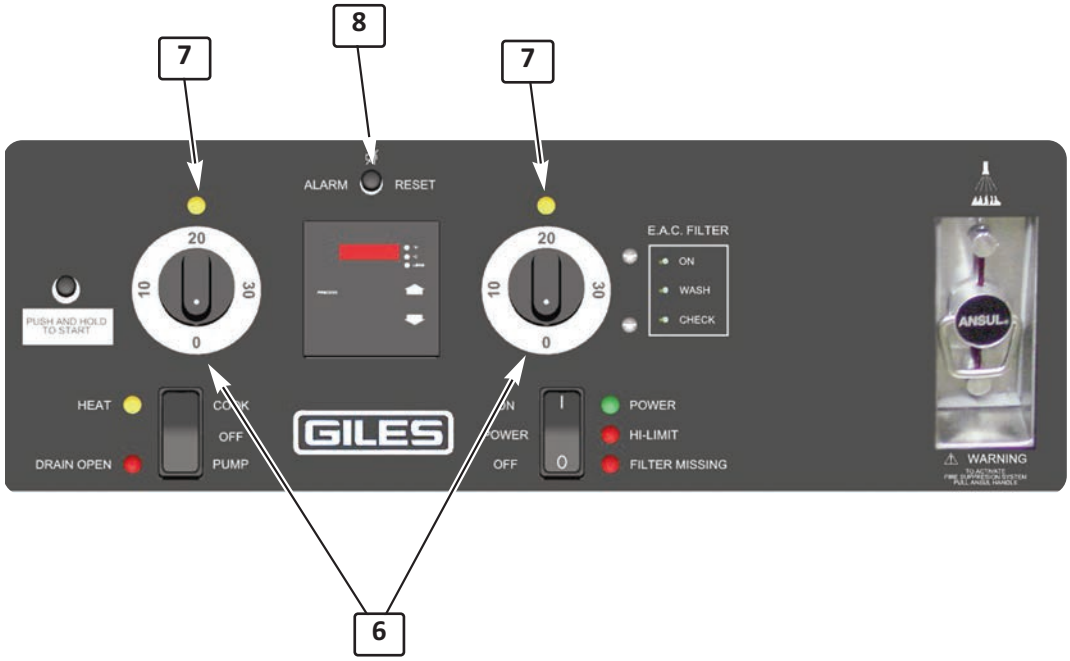
1. To set, or change, a cooking temperature setpoint value, simply press the **Up/Down Arrow Keys** ⑤ until the desired value is shown on the Display ①. Press no other keys and the new setpoint will automatically be saved after three (3) seconds. **NOTE:** The setting **cannot** be changed while the **[PROCESS]** key ② is being pressed.

2. The **Temperature Unit Indicator** light ③ indicates the temperature unit for which the controller is currently configured.

3. The Selector Switch must be placed in the **[COOK]** position before heating elements will turn **ON**.

IMPORTANT! The setting is not locked into the thermostat. Any inadvertent pressing of the arrow keys will unintentionally change the cooking oil temperature setting.

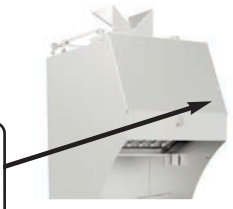
5.02.4 Setting a Cooking Time - Manual Timer



1. A mechanical analog timer ⑥ controls cooking time for each basket. Timer range is **0 to 30** minutes.
2. To set a cooking time, simply rotate the Timer knob until the arrow indicator is aligned with the desired cook time. Time immediately begins to run down when the knob is released. When the set cook time expires, an audible alarm sounds and the end-of-cycle indicator light ⑦ above the appropriate timer will turn **ON** indicating **DONE** cooking for that basket. Press the **[ALARM RESET]** Button ⑧ to silence alarm tone.
3. To cancel a cooking cycle before it finishes, simply turn the Timer knob back to **"0"**.

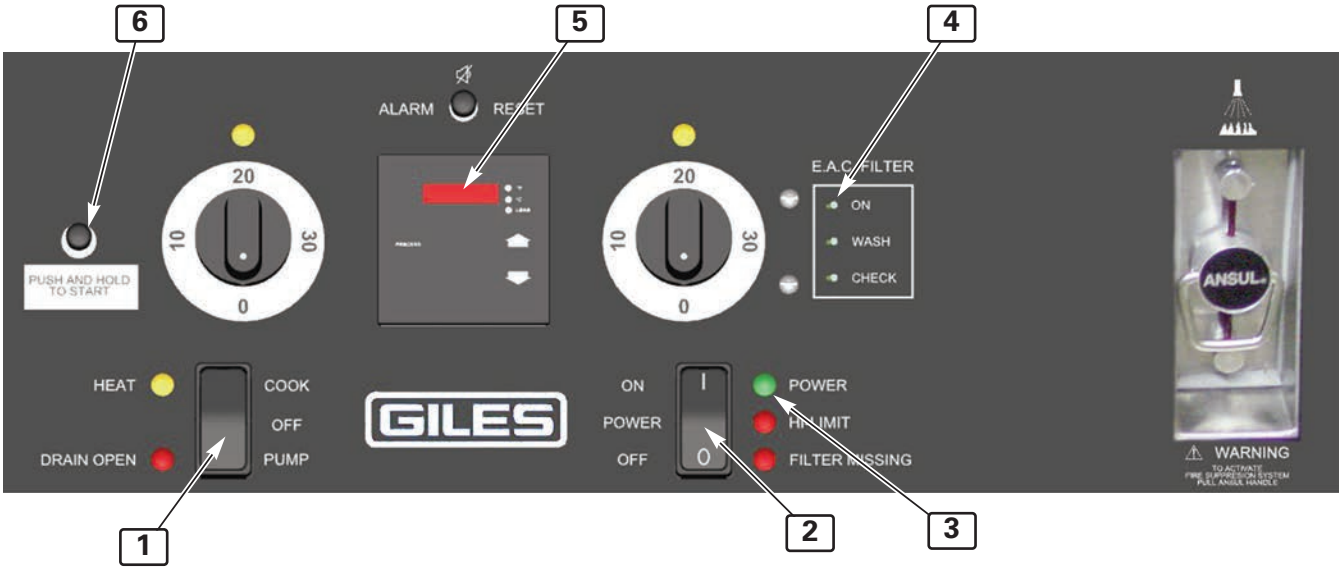
5.02.5 Power Up Procedure - Manual Controls

Be certain that all Hood Filters are properly installed, and that the Filter Access Cover is in place and securely latched before attempting to power-up the appliance.



NOTE:
The appliance will NOT power-up if the Filter Access Cover is missing or ajar. The sides of the Cover must seat flush against the Hood front and the pin on the right-hand edge must engage the interlock switch inside the Hood wall.

1. Be sure that the Selector Switch ① is in the centered **[OFF]** position.
2. **Standard Unit:**
   - Place the Power Switch ② in the **[ON]** position; the green Power Light ③ will turn **ON**.
   - The Hood fan will turn **ON**. ***EAC Filter ON*** Light ④ should turn **ON ...** this is the only one of these LED lights that should turn ON.
   - Digital Thermostat ⑤ displays the current temperature setpoint.
   - **DO NOT** place **Selector Switch** ① in **[COOK]** position unless the fryer vat is filled with cooking oil, see ***Section 5.03, Cooking Procedures***.
3. **Unit with ILS Option:**
   - Place the Power Switch ② in the **[ON]** position ... nothing should happen.
   - Press and hold the ***PUSH-TO-START*** **Button** ⑥ for about a few seconds.
   - The process is then same as above.
3. After the cooking oil reaches setpoint, the Fryer is ready for cooking, see ***Section 5.03, Cooking Procedures***.

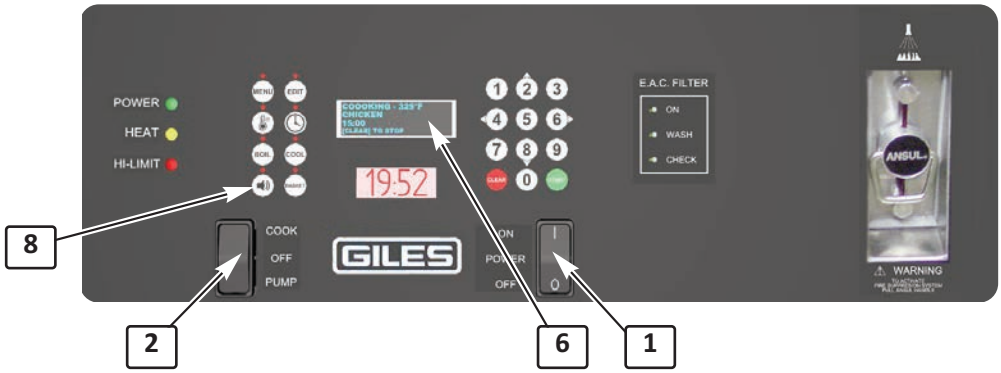


5.03 Cooking Procedures

5.03.1 Cooking Procedures - Computer Controller

This section describes procedures for cooking product on the **GBF-D-VH Fryer** equipped with a Computer Controller. The following procedure assumes starting with a clean empty Fryer that has been properly prepared for use.

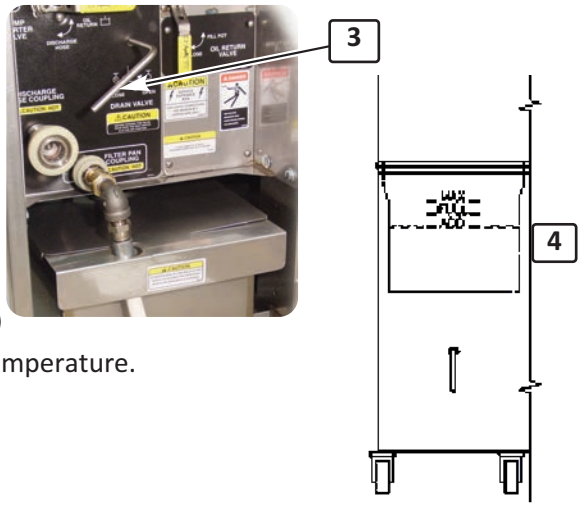
⚠WARNING **Except when filtering oil, keep the OIL RETURN VALVE in the lower cabinet set in the CLOSE position. If this valve is left in the FILL POT position, it is possible for oil to siphon back into the Filter Pan, resulting in a low oil condition in the vat and creating the potential for fire should 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 - Computer Controller***. Be sure the Selector Switch ② remains in the **[OFF]** position, as 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. Set the desired cooking oil temperature setpoint. See ***Section 5.01.3, Setting the Cooking Temperature***.
3. Ensure Selector 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> Fryer 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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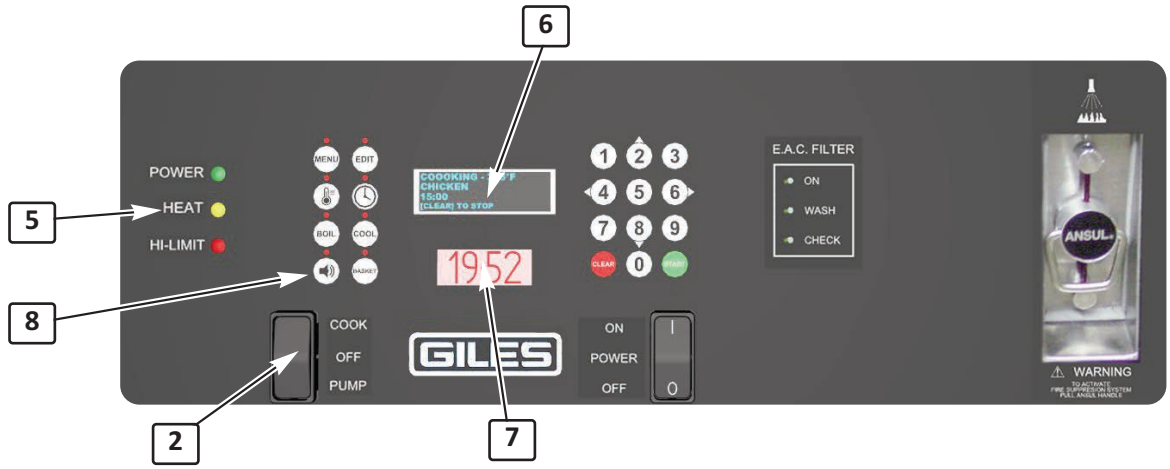
5.03.1 Cooking Procedures - Computer Controller - continued

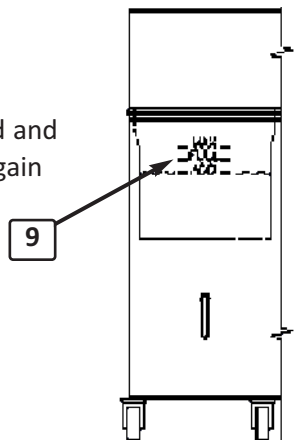


6. Place Selector Switch ② in the **[COOK]** position; the Heat Light ⑤ will turn **ON** and oil should begin heating. **Upper Display** ⑥ will indicate **PREHEAT** and the **Lower Display** ⑦ shows the real-time oil temperature as heating occurs.

⚠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** will read ***"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 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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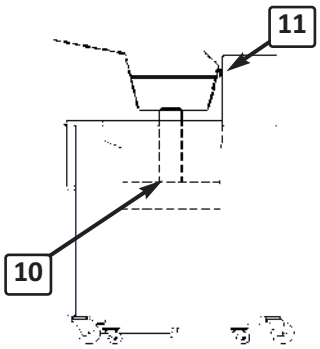
5.03.1 Cooking Procedures - Computer Controller - continued

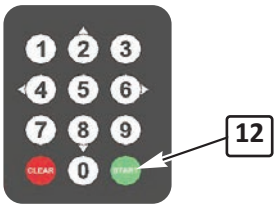
WARNING **During cooking operations, oil level MUST be maintained above the indicated minimum (ADD) level. If not maintained above that level the heating elements may shutdown.**

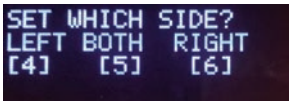
10. Place the Fry Screen ⑩ into vat with the handles to the side.
11. Place the Cooking Baskets onto the Basket Hanger ⑪ on the Fryer header.
12. Select the desired Menu Item Preset, or manually enter a desired cooking time for the product to be cooked. See ***Section 5.01.5.2, Selecting a Menu Preset for Cooking*** or ***Section 5.01.4, Manually Setting the Cook Time***.



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 from the vat. Exercise due caution when loading food and observe how the hot oil reacts before continuing.**

13. It is recommended that uncooked product be first placed into the Cook Basket before Basket is placed into the hot oil, however product may also be dropped into Basket after it is placed into the oil. Load product in the Basket(s)
14. Press the **[START]** key ⑫. Use keypad to select which Basket to begin cooking; **[4], [5] or [6]**. Timer settings for each side are shown on the Display. Manually place Basket into the vat, allowing it to sit on the Support Screen ⑩.
15. The **Upper Display** shows which side (left, right or both) is cooking. The **Lower Display** shows the cook cycle time remaining and counting down.





CAUTION **Always wear thermal protective gear, such as oven mitts, when handling hot Baskets.**

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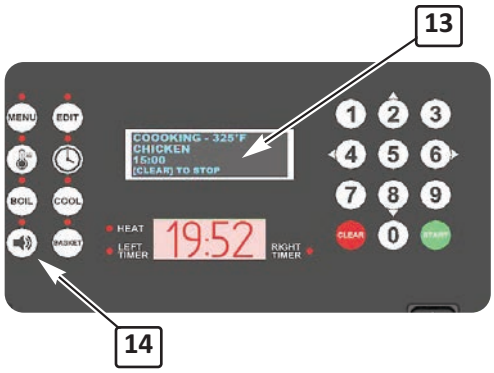
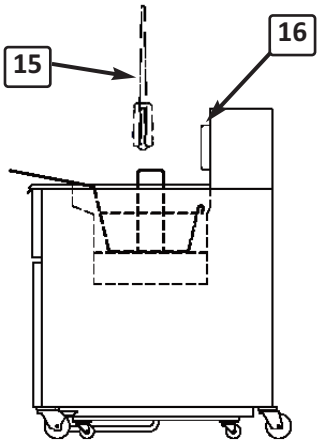
5.03.1 Cooking Procedures - Computer Controller - continued

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



16. **STIR ALARM** sounds after the preset amount of the programmed cook time has elapsed and the **Upper Display** ⑬ reads ***"ALARM - STIR LEFT/RIGHT/BOTH SIDE"*****.** Press the **[ALARM]** Reset key ⑭ and using the provided Stirring Utensil ⑮**,** or suitable alternative, stir the product as it continues to cook.



17. When programmed cook time ends, an alarm will sound and the **Upper Display** ⑬ reads ***"ALARM - DONE COOKING - LEFT, RIGHT or BOTH"*****.** Immediately remove Basket from hot oil and hang onto the Basket Hanger ⑯. Press the **[ALARM]** Reset ⑭ key to silence the alarm.

20. Allow cooked product to adequately drain, then dump into an appropriate dump station, or container. **Counter-Top Dump Pan** is suitable for this.

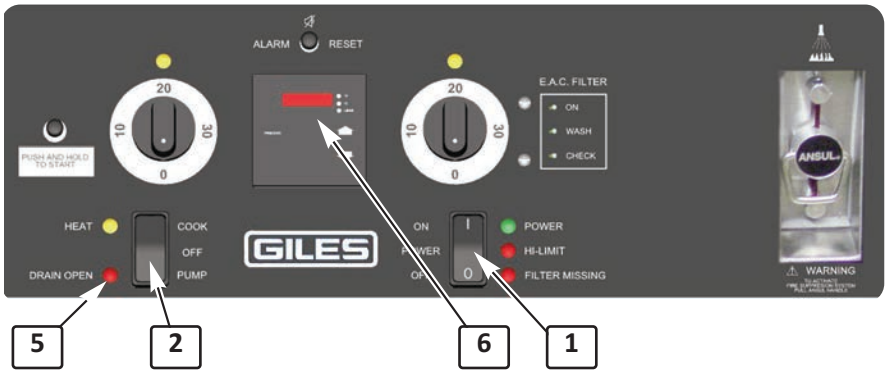
21. To continue cooking, return to **Step #11**.

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

5.03.2 Cooking Procedures - Manual Controls

This section describes procedures for cooking product on the **GBF-D-VH Fryer** equipped with a Manual Controls. The following procedure assumes starting with a clean empty Fryer that has been properly prepared for use.

WARNING **Except when filtering oil, keep the OIL RETURN VALVE in the lower cabinet set in the CLOSE position. If this 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 the potential for fire should heating elements become exposed while heating.**



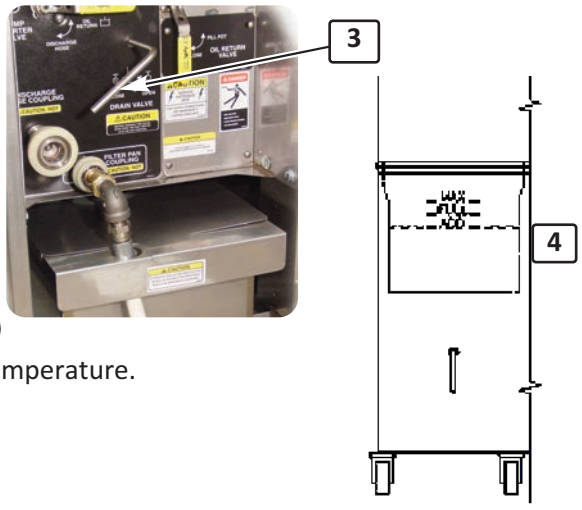
1. Place the Power Switch ① in the **[ON]** position to power-up unit as described in ***Section 5.02.5, Power Up Procedure - Manual Controls***. Be sure the Selector Switch ② remains in the **[OFF]** position, as heating elements will energize during power-up.

NOTE:
If an alarm sounds when Power Switch is placed in the [ON] position and DRAIN OPEN light ⑤ is ON, verify that the Drain Valve is tightly closed.

2. Set the desired cooking oil temperature setpoint on the Digital Thermostat ⑥. See ***Section 5.02.3, Setting the Cooking Temperature***.

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

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



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

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5.03.2 Cooking Procedures - Manual Controls - continued

7. Place Selector Switch ② in the **[COOK]** position; the Heat Light ⑦ will turn **ON** and oil should begin heating. The Thermostat display ⑥ shows the oil temperature setpoint. Press and hold the **[PROCESS]** button on the Thermostat to display current actual oil temperature.

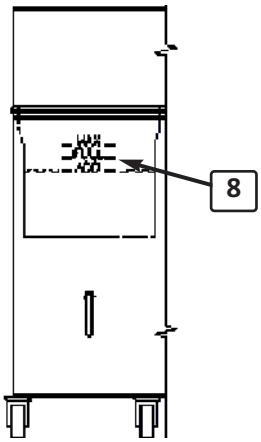
8. It is recommended that the oil be stirred occasionally while heating to prevent occurrence of false ***HI-LIMIT*** alarms. This is especially important during the initial heat-up of the day, when shortening may be cool and in a thickened state.

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

9. When cooking oil reaches setpoint, the **HEAT** light ⑦ will turn **OFF.** At this time vigorously stir the oil until the heating elements and the **HEAT** light turn **ON** again. This process will mix and eliminate cool zones throughout the volume of oil and promote more uniform heating. Continue to stir the oil until the **HEAT** light turns **OFF** again.

   Cooking oil should now be evenly heated and ready for cooking.

10. Check the oil level, it should now be at the **FULL** Mark ⑧. 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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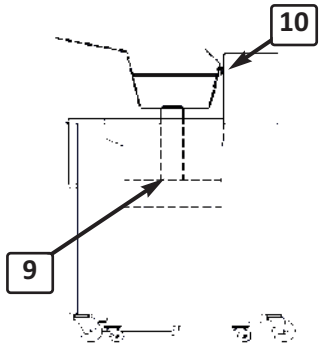
5.03.2 Cooking Procedures - Manual Controls - continued

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 ⑨ into vat with the handles to the side.

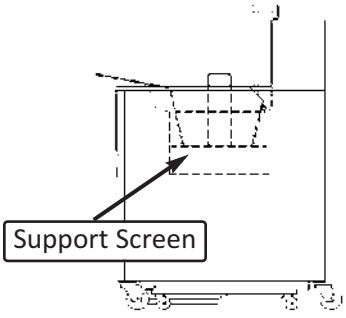


11. Place the Cooking Baskets onto the Basket Hanger ⑩ on the Fryer header.

12. It is recommended that uncooked product be first placed into the Cook Basket before Basket is placed into the hot oil, however product may also be dropped into Basket after it is placed into the oil. Load product in the Basket(s)

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 from the vat. Exercise due caution when loading food and observe how the hot oil reacts before continuing.**

13. After loading Basket, place Basket into vat, sitting it on the Support Screen. Turn the appropriate Basket Timer knob ⑪ clockwise until the indicator arrow aligns with the desired cook time. Cook time begins to run down as soon as the timer knob is released.



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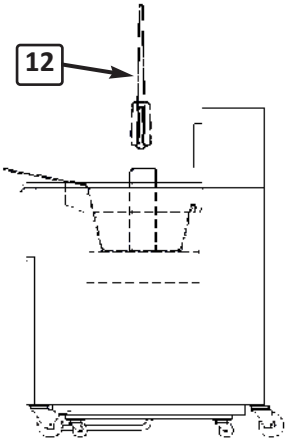
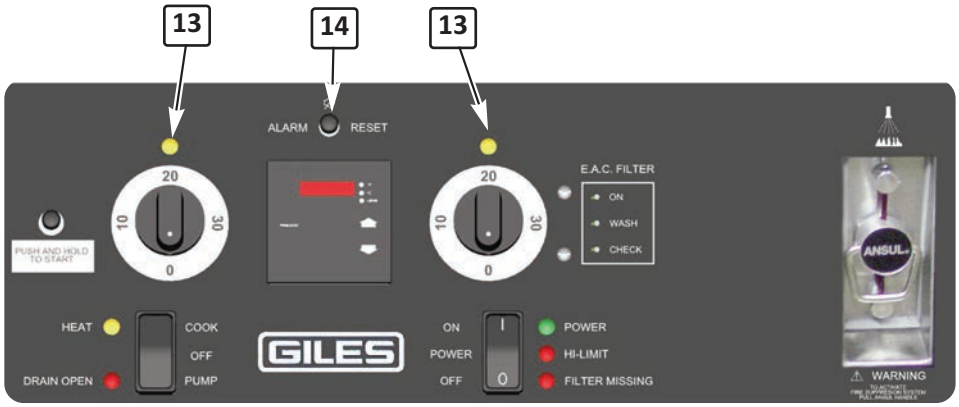
5.03.2 Cooking Procedures - Manual Controls - continued

NOTE: Manual Control fryers do not have the a STIR alarm feature.

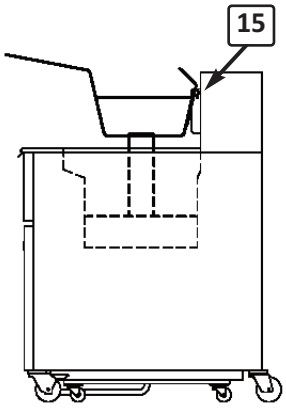
14. After about 60% of the set cooking time has elapsed, use the provided Stirring Utensil ⑫, or suitable alternative, to stir the product as it continues to cook. This action should help prevent product from sticking together and promote more even cooking.



⚠CAUTION **Always wear thermal protective gear, such as oven mitts, when handling hot Baskets.**



15. When the set cook time has expired, an alarm sounds and the **[END OF CYCLE]** Light ⑬ above the appropriate timer turns **ON** to indicate the cycle for that Timer is **DONE**. Manually lift Cook Basket from the vat and hang it onto the Basket Hanger ⑮. Press the **[ALARM RESET]** Button ⑭ to silence the alarm.



16. Allow cooked product to adequately drain, then dump into an appropriate dump station, or container. **Counter-Top Dump Pan** is suitable for this.

17. 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: Computer Control models ONLY, 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***.

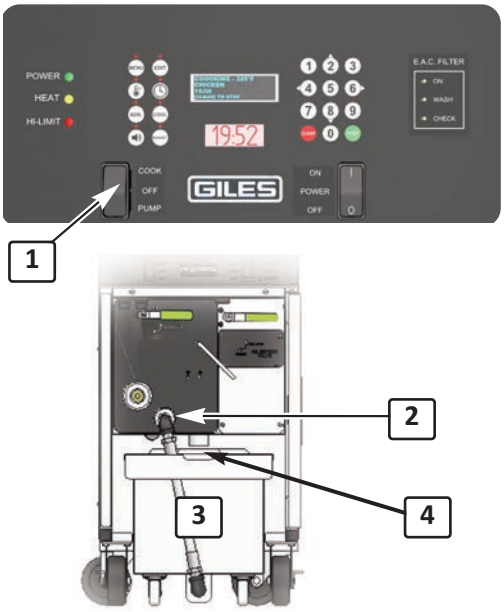
FORCE FILTER DOES NOT APPLY TO MANUAL CONTROL FRYERS.

⚠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!

NOTE: The Computer Controller Panel is used as illustration in this Section. The actual filter process is the same for units with Manual Controls.

1. As a minimum, *Giles* recommends that oil be filtered after every fourth (4th) load has been cooked in a Fryer.
2. Place Selector Switch ① in the **[OFF]** position.
3. Open 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. Remove Cover ④ and inspect filter media in Pan. Media in should be the standard reusable stainless steel Screen (SSFS), or a single sheet of disposable Filter Paper. Be sure that the Hold-down Frame is properly locked down.
5. Add approximately 5 oz. of a suitable Filter Powder **(available from Giles, #72004).** Distribute evenly over the filter media surface. Use of a good quality filter aid is important for the process to remove soluble impurities and recondition the oil.
6. Replace Cover on Filter Pan, reposition Pan under unit and reconnect Filter Pan hose (push in on ring while inserting brass hose fitting in connector). Be sure that hose fit is tight and secure.



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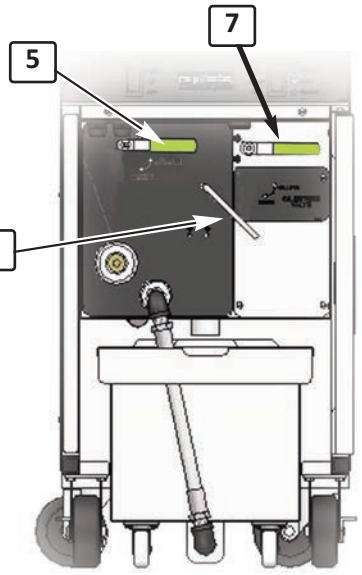
5.04 Filtering Used Cooking Oil - continued

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 Selector (Cook) Switch in the [OFF] position before draining could result in fire. ALWAYS CONFIRM THAT THE SELECTOR SWITCH IS IN THE [OFF] POSITION BEFORE DRAINING THE COOK VAT.**

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

7. Confirm that Selector Switch remains in the **[OFF]** position. In the lower cabinet, be sure the Pump Diverter Valve Handle ⑤ is in the **[OIL RETURN]** position (horizontal). Slowly rotate Drain Valve Handle ⑥ to the **[OPEN]** position (right to stop). Cooking oil should begin draining into the Filter Pan.

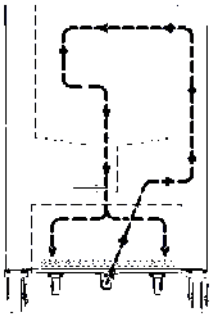
NOTE:
If the oil does not readily drain, use the provided Kettle Drain Brush to break up crumbs or residue that might be blocking the vat drain. Be careful not to puncture the filter media in Pan, doing so could allow debris to pass through and clog, or damage, the filter pump



8. Set the Oil Return Valve handle ⑦ to the **[FILL POT]** position (horizontal).

9. When oil has completely drained into the Filter Pan, set the Selector Switch to the **[PUMP]** position.

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



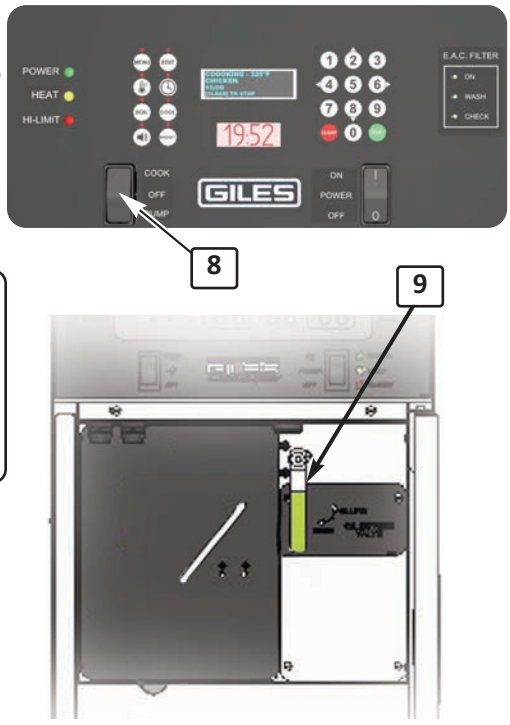
11. After about 5 minutes, return Drain Valve Handle to the **[CLOSE]** position and allow the vat to refill. When the pump discharge begins blowing air, refilling is complete.

Continued on Next Page

5.04 Filtering Used Cooking Oil - continued

12. After the vat has refilled, return Selector Switch ⑧ to the **[OFF]** position and immediately turn the Oil Return Valve handle ⑨ back to the **[CLOSE]** position.

13. Check oil level in the vat; add if below **FULL** level.



⚠WARNING

Oil Return Valve must remain in the [CLOSE] position except when filtering. Failure to do so can allow oil to siphon back to the Filter Pan, causing a low oil condition in the vat.

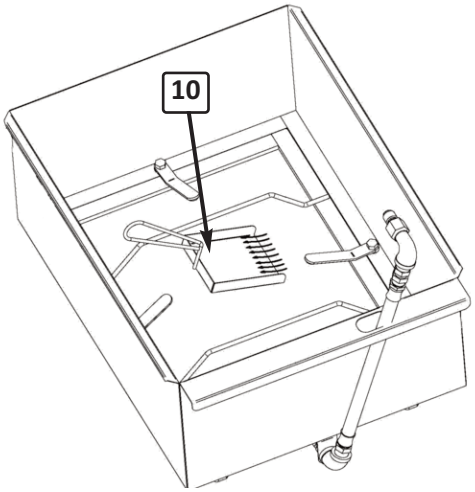
⚠CAUTION **Always wear thermal protection when performing this step. Parts can be excessively hot!**

14. After refilling vat, remove Filter Pan from unit **(see Step #3)**. Use the provided Crumb Shovel ⑩ and taking care not damage or puncture the filter media, scoop filter sediment from its surface and dispose. It is not essential that filter media be refreshed after each filter cycle, but it is recommended to clean the Filter Pan and refresh media at least every day **(see *Section 6.03*)**.

15. Reinstall Filter Pan under unit.

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

    To discontinue cooking, see ***Section 5.05, Normal Shut-Down***.



NOTE!

FILTER REMINDER (Computer Control units) - when FORCE FILTER is not set to [ON], the Controller still displays a filter reminder at the completion of every cook cycle after FILTER COUNT is exceeded. The message *"PLEASE FILTER OIL"* will be displayed on the Upper Display. Press the [START] key to continue cooking if filtering cannot be performed at the time.

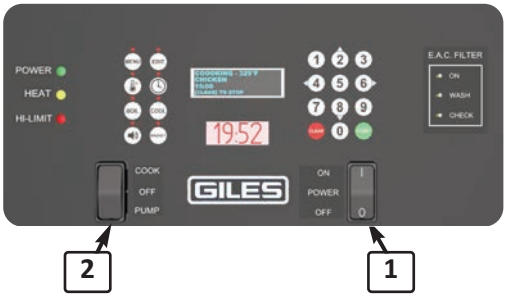
5.05 Removing Waste Cooking Oil from Fryer

This section describes the procedure for removing used cooking oil from Fryer for disposal. Oil must be removed before performing a Boil-Out procedure to clean the Fryer vat. 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.**

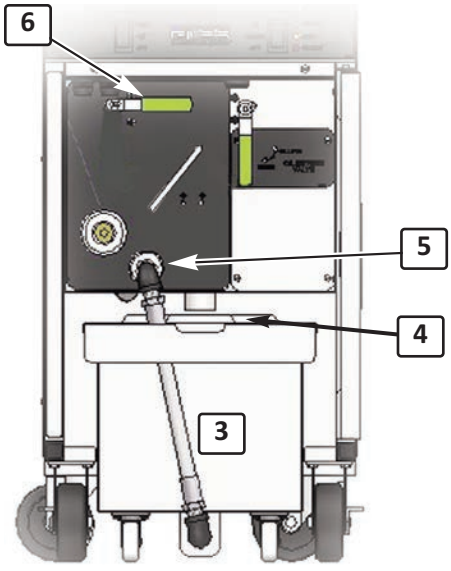
NOTE: The Computer Controller Panel is used as illustration in this Section. The actual process is the same for units with Manual Controls.

1. If shortening is cold, heat to at least **200°F (93°C)**.
2. Confirm that Power Switch ① is in the **[ON]** position, and the Selector Switch ② is in the **[OFF]** position.
3. Ensure the Filter Pan ③ and Filter Pan Cover ④ are in place. Confirm the Filter Pan hose ⑤ is properly and securely connected at the quick-disconnect. Verify the Pump Discharge Valve Handle ⑥ is in the **[OIL RETURN]** position.

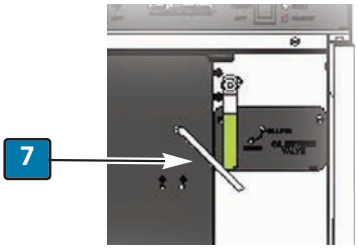


⚠DANGER **During the next steps cooking oil is drained from the vat, exposing the heating elements. Even though safety interlocks are in place, failure to place the Selector (Cook) Switch in the [OFF] position before draining could result in fire. ALWAYS CONFIRM THAT THE SELECTOR SWITCH IS IN THE [OFF]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

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



4. Slowly position Drain Valve Handle ⑦ to the **[OPEN]** position. Allow waste oil to completely drain into the Filter Pan.



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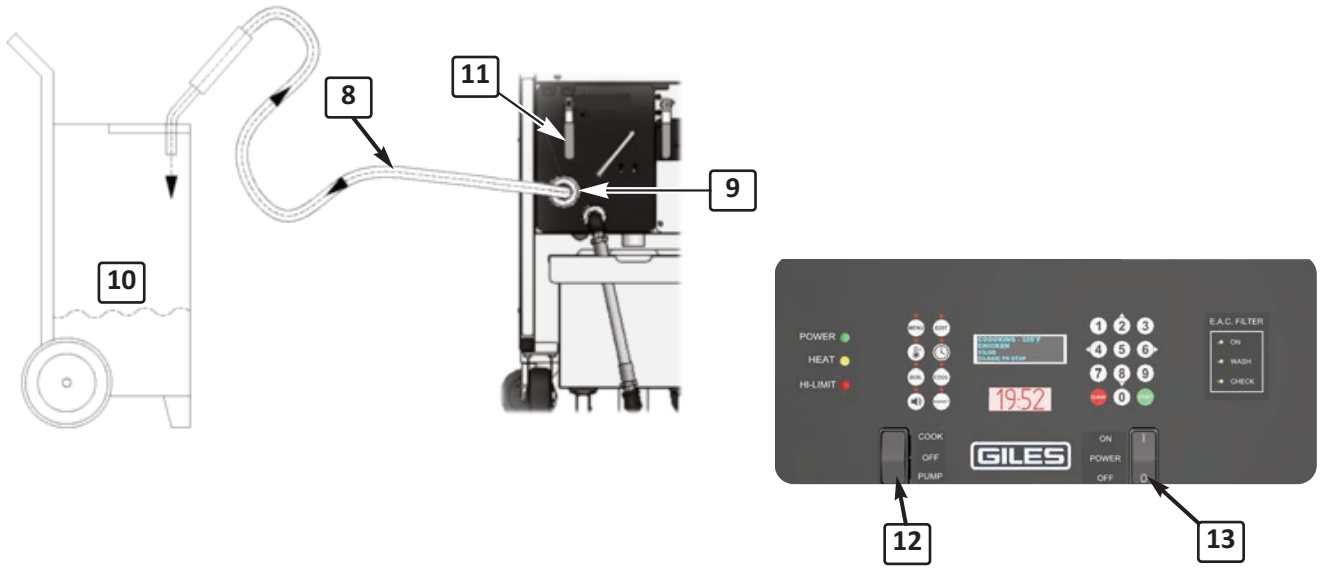
5.05 Removing Waste Cooking Oil from Fryer - continued



5. Connect the provided Oil Discharge Hose ⑧ to the Discharge Coupling ⑨ by pushing the white ring in while inserting brass hose fitting. Ensure that the connection is secure.
6. Place the discharge Wand end of hose into an appropriate hot oil disposal container ⑩ (Giles Oil Caddy is depicted)
7. Set the Pump Diverter Valve ⑪ to the **[DISCHARGE HOSE]** position (vertical).

⚠WARNING

If holding the Discharge Hose during the next step, be sure to wear thermal hand protection. Some parts of the hose assembly can become very hot.

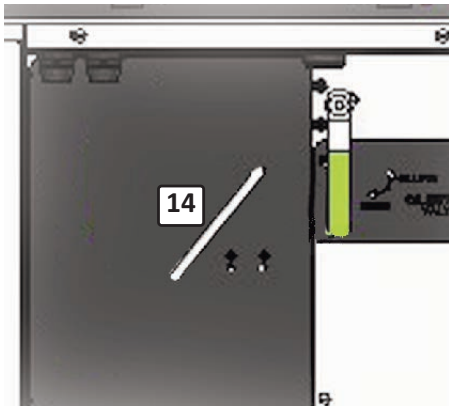
8. Set the Selector Switch ⑫ to the **[PUMP]** position and allow waste cooking oil to be pumped into the disposal container. When all oil has been pumped out of the Filter Pan, return the switch to **[OFF]**.
9. Set Power Switch ⑬ to the **[OFF]** position.

Continued on Next Page

5.05 Removing Waste Cooking Oil from Fryer - continued

10. Return Drain Valve Handle ⑭ to the **[CLOSE]** position.

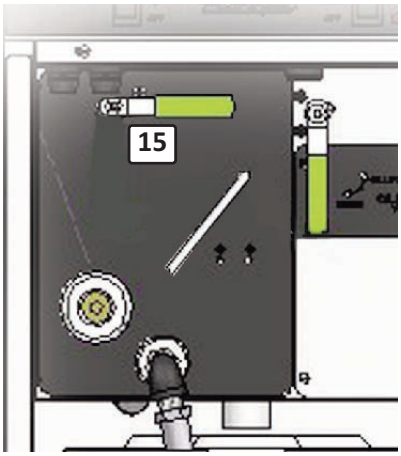
11. Return the Pump Diverter Valve Handle ⑮ to the **[OIL RETURN]** position.



⚠WARNING

When performing the next steps be sure to wear thermal protective gear, such as oven mitts. Some parts of the Discharge Hose assembly and coupling will become very hot.

12. Remove the Discharge Hose from the Discharge Hose Coupling; push the white ring in while pulling the hose fitting out of the coupling. Drain any waste oil remaining in the hose into the oil disposal container.



13. Allow the Filter Pan to sufficiently cool. Remove the Pan assembly, disassemble and clean thoroughly, see ***Section 6.03***.

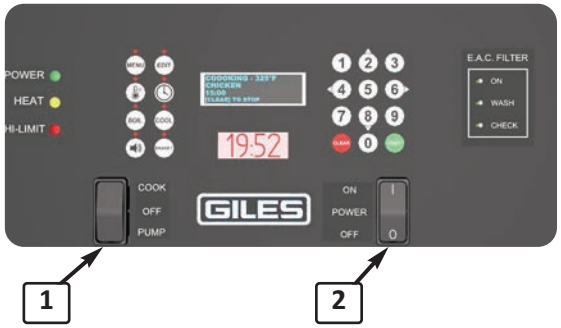
14. To perform a Boil-Out procedure, see ***Section 6.01, Boil-Out Procedure***.

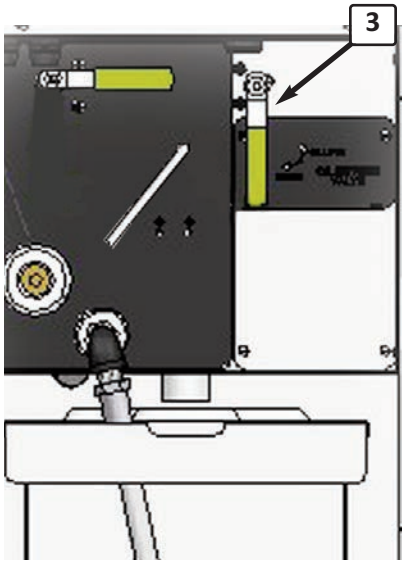
    To shut down unit, see ***Section 5.06, Normal Shut-Down***.

5.06 Normal Shutdown

1. Set Selector Switch ① to **[OFF]** position.
2. Place Power Switch ② in the **[OFF]** position.
3. Verify that the Oil Return Valve ③ is set to the **[CLOSE]** position. Leaving this valve **OPEN** can allow oil to siphon back from the vat to the Filter Pan.

Computer





Manual

5.07 Emergency Shutdown

In case of emergency, remove all power from the unit by switching off main circuit breakers or disconnects within the building.

6. Cleaning

This section explains cleaning procedures for the **GBF-D-VH 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.

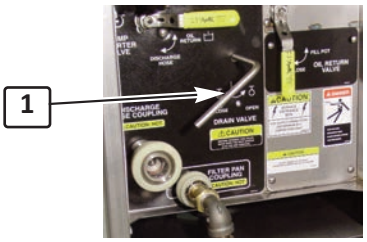
For proper fryer maintenance and operation, a Boil-Out Procedure should be performed every 7 to 14 days, at a minimum.

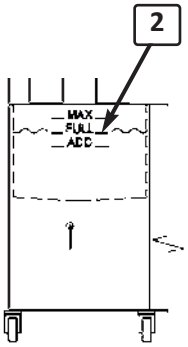
⚠ WARNING

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.

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 Container**.





⚠ 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.

Continued on Next Page

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

A. COMPUTER CONTROLLER:

5. Place the Power Switch ③ a in the **[ON]** position.
6. Place the Selector Switch ④ in the **[COOK]** position.
7. After Controller powers up, press **[START]** key when alarm sounds, then press the **[BOIL]** key ⑤. The fryer enters **BOIL OUT MODE**, 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 Selector Switch ④ to the **[OFF]** position.

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

B. MANUAL CONTROLS:

5. Place the Power Switch ③ in the **[ON]** position.
6. Place the Selector Switch ④ in the **[COOK]** position.
7. Set the Thermostat ⑤ setpoint temperature to **200°F.** Boil-Out solution will begin to heat.
8. Set one of the Basket Timers ⑥ to **30 minutes**.
9. At the completion of the Boil-Out cycle time, the end-of-cycle alarm will sound.
10. Press the **[ALARM RESET]** button to silence alarm.
11. Return the Power Switch ③ and the Selector Switch ④ to the **[OFF]** position.

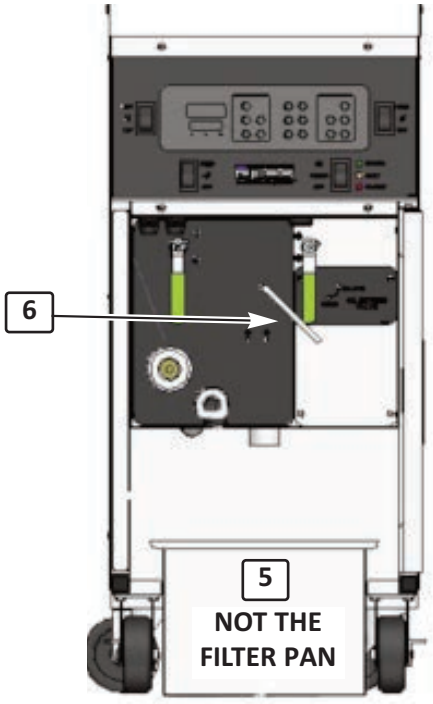
Continued on Next Page

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

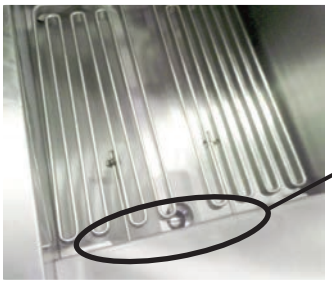
CAUTION

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 Fryer drain. **Common plastic containers are generally not acceptable for draining hot boil-out solution into, as they crack or melt. Metal containers are best.**
14. Slowly move the Drain Valve Handle ⑥ to the **[OPEN]** position.



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.**



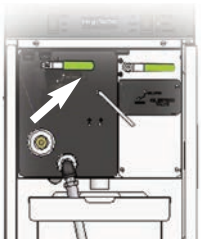
CAUTION

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.

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

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:



16. Set Oil Return Valve to the **[FILL POT]** position and Pump Diverter Valve to the **[OIL RETURN]** position.

17. Leave the Drain Valve Handle ⑥ in the **[OPEN]** position.

18. Set the Selector Switch to the **[PUMP]** position and allow the pump to run for **1 - 2 minutes**. During this time water and/or boil-out residue may be discharged from the Filter Pan quick-disconnect fitting or be discharged into the vat and drain into the catch container below Fryer.

19. Be certain that all liquid is removed from the vat and oil filtration piping.

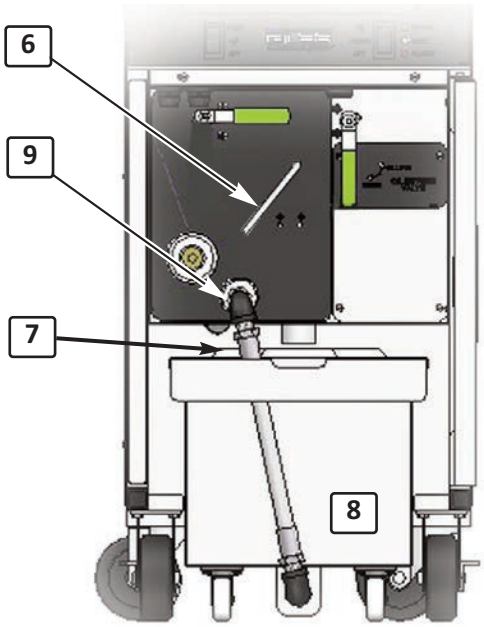
20. Completely dry the vat and elements with a clean, dry, absorbent towel or fresh paper towels. Properly dispose of the used boil-out solution.

21. Return Drain Valve Handle ⑥ to the **[CLOSE]** position.

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

23. Replace Cover ⑦ and position Filter Pan ⑧ under unit. Connect Filter Pan hose ⑨ to the quick-disconnect coupling (push in white ring while inserting hose fitting); connection must be tight and secure.

24. Restart the fryer for cooking activities, **see *Section 5.03***.

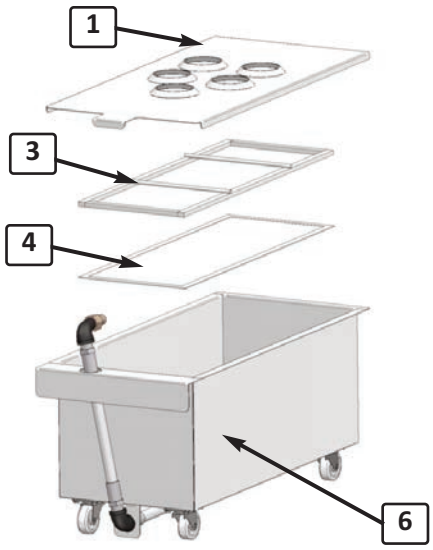


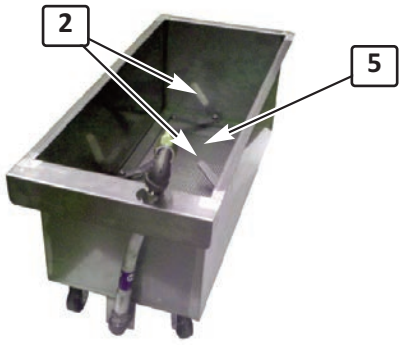
6.02 Cleaning the Filter Pan & Refreshing Filter Media

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.





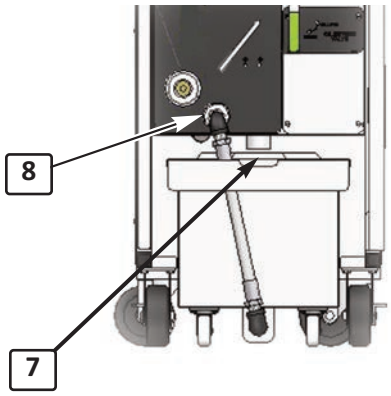
IMPORTANT!
The perforated, Support Screen ⑤ in the Filter Pan bottom is NOT a filter. Suitable filter media (reusable screen or filter paper) must be used to avoid possible equipment damage. Failure to use proper filter media will void the factory warranty!

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-D-VH 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.

7. Ventless Hood

The following section describes operation, maintenance and service procedures for the **GBF-D-VH Fryer Ventless Hood System**. Be certain all Filters are properly installed, and that the Filter Access Cover is in place and securely latched before attempting to operate the appliance.

IMPORTANT! The appliance will NOT power-up if the Filter Access Cover is missing, or ajar. The sides of this Cover must seat flush against the Hood front and the pin on the right-hand edge must engage the interlock switch inside the Hood side.

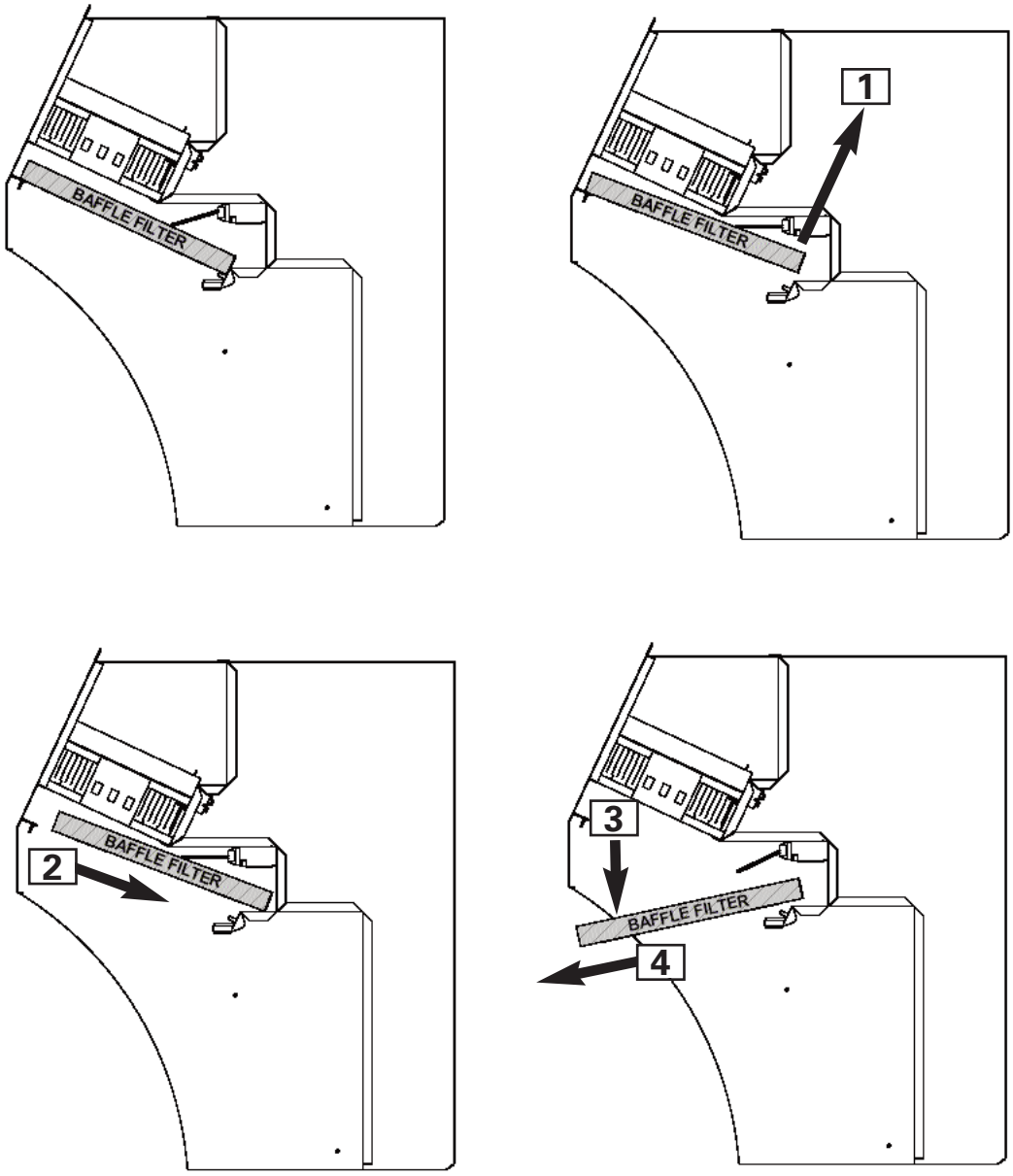
7.01 Filters

This section discusses each Filter contained in the Ventless Hood system and describes removal, installation, cleaning, and specific alarm conditions that can occur if not properly maintained. Maintenance and cleaning must be performed as prescribed to keep the Ventless Hood Section operating at peak performance for remove grease-laden vapor produced by the Fryer.

7.01.1 Ventless Hood Filter Table

Filter	When to Clean or Replace	How to Remove	How to Clean	How to install
Baffle Filter	Clean Daily	Section7.01.2	Section 7.01.5	Section 7.01.3
EAC Filter	Clean Daily	Section 7.01.6	Section 7.01.9	Section 7.01.7
Charcoal Filter	Replace every 30 days, **P/N 30248**	Section 7.01.10	**Cannot be cleaned, REPLACE ONLY**	Section 7.01.11

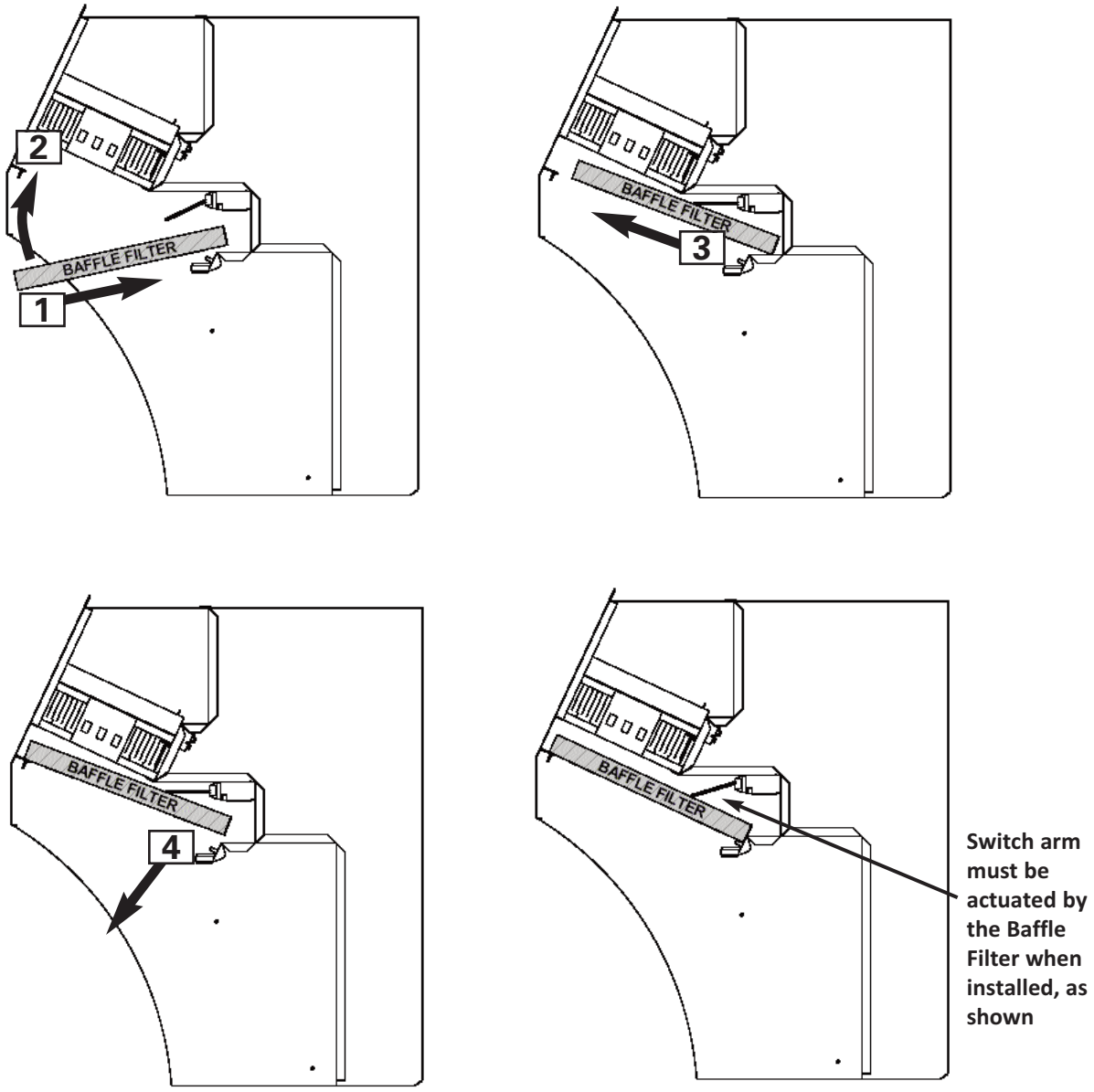
7.01.2 Baffle Filter Removal



1. Lift rear edge of Filter enough to clear the support channel.
2. Slide Filter toward the rear of the appliance.
3. Drop the front edge down to clear the front panel.
4. Remove Filter from the Hood.

The Baffle Filter has sharp exposed edges, which may cause cuts; use due caution when handling and cleaning. Heavy duty rubber gloves are advised.

7.01.3 Baffle Filter Installation



Switch arm must be actuated by the Baffle Filter when installed, as shown

1. Insert back edge of Filter into Hood to the back wall.
2. Push front edge up.
3. Pull Filter forward until front edge rests on front support under Hood front panel.
4. Allow back edge to drop onto the rear support studs.

The Baffle Filter has sharp exposed edges, which may cause cuts; use due caution when handling and cleaning. Heavy duty rubber gloves are advised.

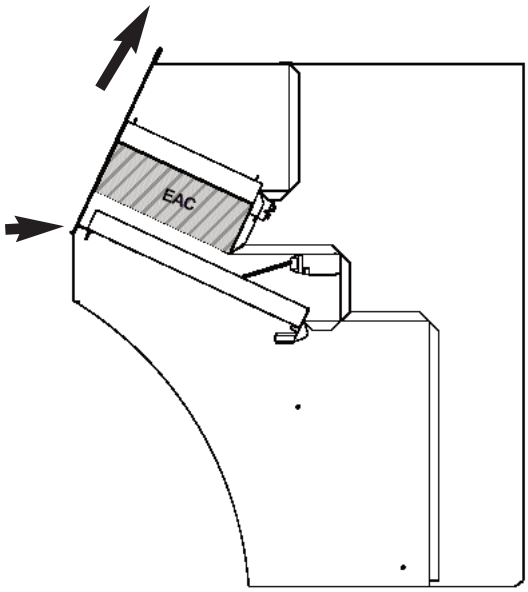
7.01.4 Baffle Filter Cleaning

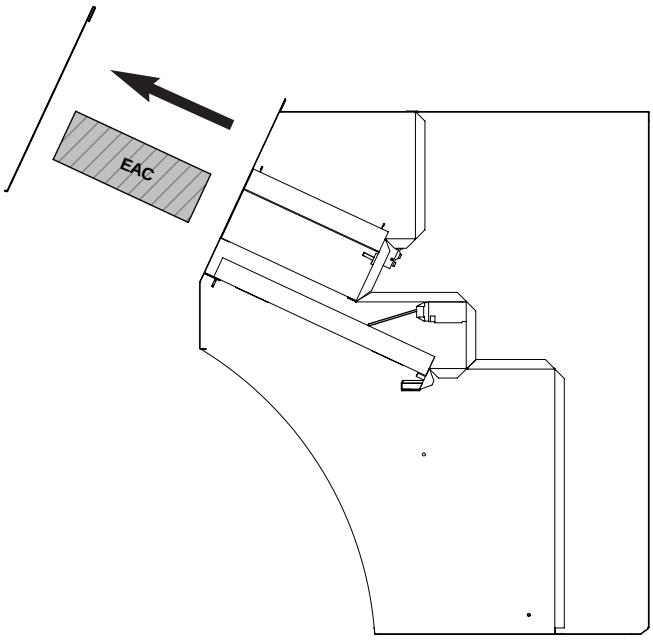
The Baffle Filter has sharp exposed edges, which may cause cuts; use due caution when handling and cleaning. Use of heavy duty rubber gloves is advised.

Typically, the Baffle Filter needs to be cleaned daily. Wash the Filter in sink with a mild degreaser and warm water. Rinse and dry thoroughly; reinstall in the unit. **Be sure Filter is completely dry before re-installing into the Hood. Never place wet or damp Baffle Filter into the hood!**

The Baffle Filter may be washed in the dishwasher.

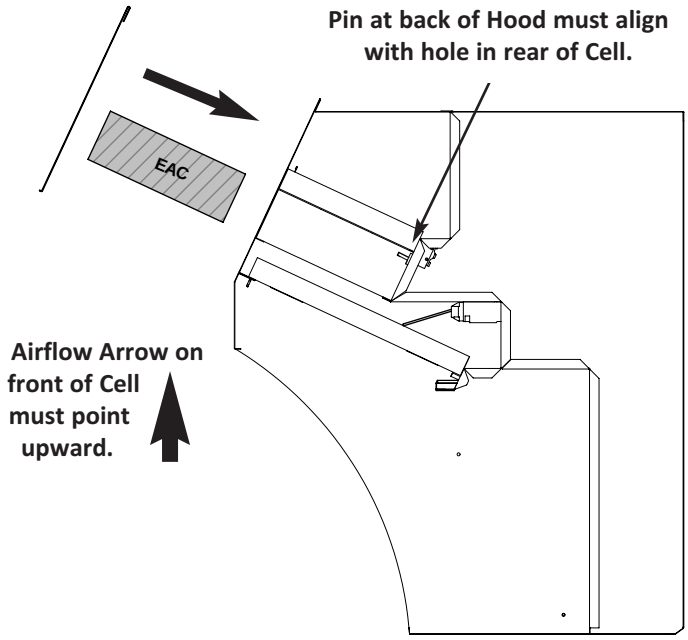
7.01.5 E.A.C. Filter Cell Removal



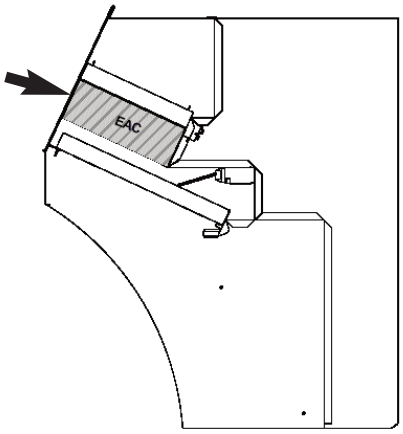


1. Unlatch Filter Access Cover and lift off.
2. Grasp the handle on front of Cell and pull it straight out, on a slight upward angle.

7.01.6 E.A.C. Filter Cell Installation



1. Ensure the airflow indicator arrow on front of Cell points upward.
2. Align Cell in the guides and slide into the Hood. Front of Cell must be flush with Hood front. If not, it is not installed properly.
3. Replace Access Cover and latch.



7.01.7 E.A.C. Filter Operation

Three L.E.D. indicator lights on the Control Panel show the operational status of the Electronic Air Cleaner (EAC).

1 ON Illuminates to indicate that the EAC Cell is installed and powered. This is the only indicator **ON** when the EAC is functioning normally.

2 WASH/CHECK

These two indicators turn **ON**, to signal a condition requiring attention. Two (2) minutes after these lights turn **ON**, a beeping alarm sounds and the heating elements shutdown. On a Computer Control unit the message ***"ERROR ALARM - CLEAN THE EAC"*** is displayed on the **Upper Display ③**. ***This is NOT APPLICABLE on Manual Control units***.

There are various causes for this condition. Typically, the reason is excessively dirty collection fins in the Cell; it must be cleaned as described in ***Section 7.01.8***. Other possible causes include; damaged Cell, poor connection (dirty contacts), missing ionizer wires, faulty wiring, or electronic malfunction.

If all (3) LED's turn ON at power-up, the EAC cell is not installed, it is mis-aligned, there is a poor connection, or other problems exist. After (2) minutes, the EAC system will go into an alarm condition and disable the unit.

3 NOT ON MANUAL CONTROL UNITS

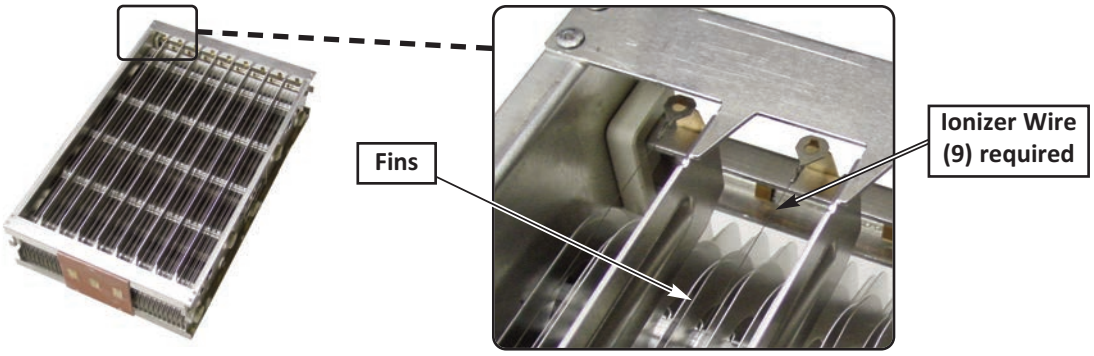
IMPORTANT! DO NOT use the WASH/CHECK indicators a signal to perform routine cleaning. To maintain peak performance, the EAC cell must be cleaned daily as described in *Section 7.01.8*.

If no L.E.D. indicators light up when the Power Switch is turned ON, the EAC system may have an internal malfunction. A qualified service technician will be required.

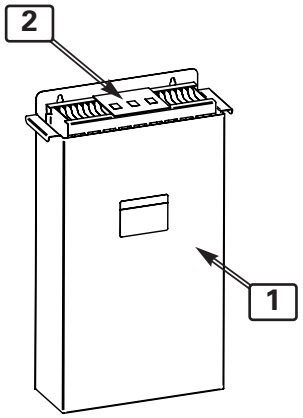
7.01.8 E.A.C. Filter Cell Cleaning

The E.A.C. Filter Cell must be cleaned **DAILY** to maintain peak hood performance.

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.**



1. Add **64 ozs.** of a mild degreaser, such as ***Simple Green®***, to the provided Soak 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) and carefully lower it into the degreasing solution.
3. Allow the Cell to soak for 20 - 30 minutes, then lifting by the Contact Plate, jog it up and down in the solution several times to help dislodge grease residue.
4. Carefully remove the Cell from the Soak 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 using.**
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.

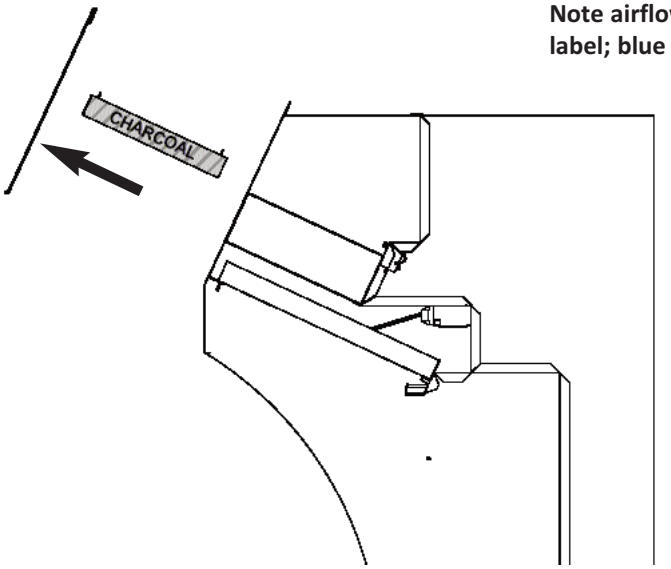


NOTE:
The degreasing solution can be used multiple times ... discard and replenish when a greasy film remains visible on top of the liquid. When soaking, always ensure that solution completely covers the cell ... add water if needed.

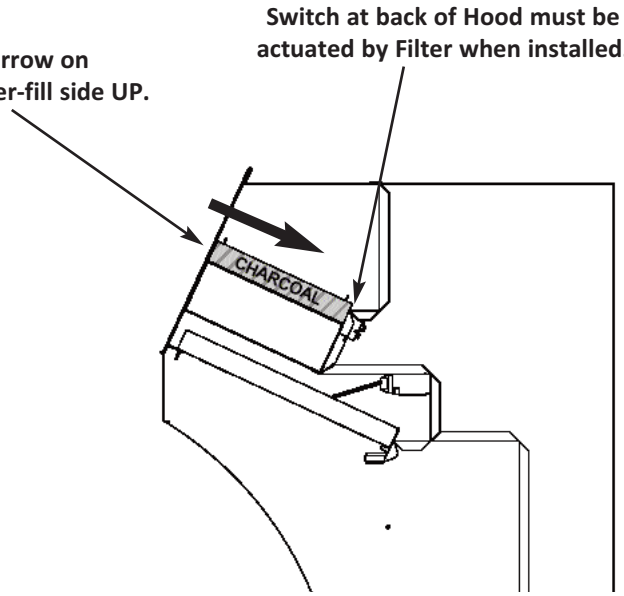
CAUTION

- **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.**

7.01.9 Charcoal Filter Removal / Installation



1. Unlatch Filter Access Cover and lift off.
2. Grasp Charcoal Filter and pull straight out, at an slight upward angle.



1. Install with blue fiber-fill side facing **UP**.
2. Align in guides, slide straight into Hood. Front of Filter must be flush with Hood front.

7.01.10 Charcoal Filter Maintenance

The Charcoal Filter cannot be cleaned and reused; REPLACE ONLY. It is a one-use, consumable Filter that must be periodically replaced.

Never attempt to clean the Charcoal Filter; damage to the equipment could result. Typical replacement cycle is 30 to 40 days

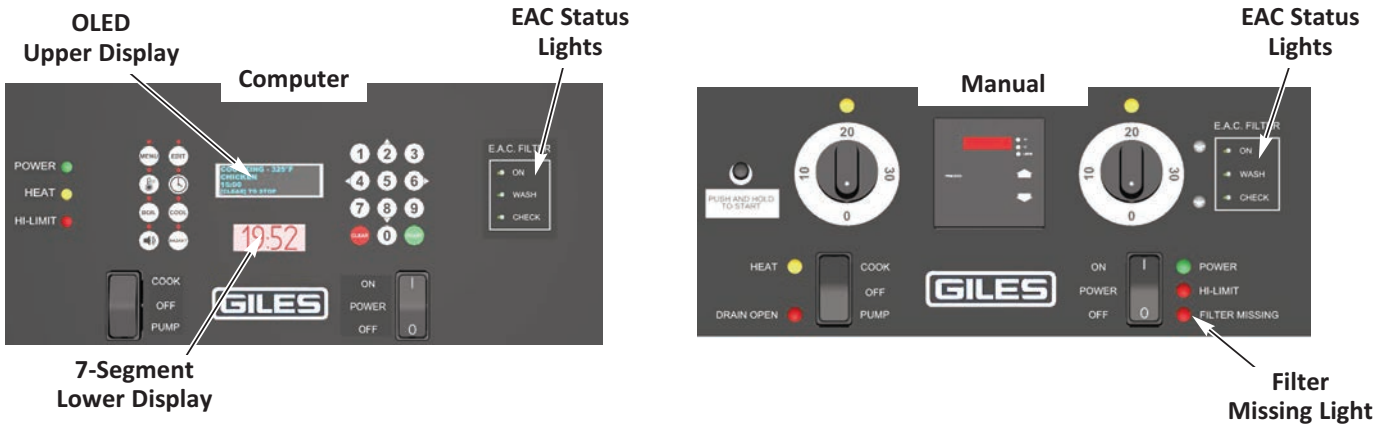
Replace the Charcoal Filter with **Giles Part No. 30248**.

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

IMPORTANT!
Attempting to use a Charcoal Filter for too long can lead to a *CLOGGED FILTER* airflow alarm, see *Section 7.01.11.* Since Hood capture performance has fallen below minimum requirements, this condition causes the Fryer heating elements to be disabled until the situation is corrected..

7.01.11 Filter Alarm Chart

The following table explains the various Filter Alarms which may occur. When an alarm condition occurs, an audible alarm tone sounds. It will be either a continuous tone or an intermittent (beeping) tone, depending on the type of the alarm. See ***Section 5.1.10.1, Resolving Errors and Alarms*** for more information.



NOTE: Error messages shown in the Table below only apply Computer Controller units.

Error Message [Error Code]	What will happen	Filter Affected	Cause	Solution	See Section
ERROR ALARM - BAFFLE FILTER MISSING [Er21]	• Continuous tone alarm. • Power to heating elements is shutdown. • Blower also shuts down (only for ILS on Manual)	Baffle	The Filter is not installed, or is mis-aligned, not actuating the filter switch.	Install filter. Check filter alignment.	7.01.2 & 7.01.3
ERROR ALARM - CHARCOAL FILTER MISSING [Er22]	• Continuous tone alarm. • Power to heating elements is shutdown. • Blower also shuts down (only for ILS on Manual)	Charcoal	The Filter is not installed, or is mis-aligned, not actuating the filter switch.	Install filter. Check filter alignment.	7.01.10
ERROR ALARM - CLOGGED FILTER [Er23]	• Continuous tone alarm. • Power to heating elements is shutdown. • Blower also shuts down (only for ILS on Manual)	Charcoal or Baffle	Airflow restriction is present. Charcoal or Baffle Filter clogged. Other possible restrictions.	Replace Charcoal Filter, about every 30 days. Clean Baffle Filter. Check for other airflow restrictions.	7.01.4 & 7.01.11
ERROR ALARM - CLEAN THE EAC [Er24]	• Beeping tone alarm. • Power to heating elements is shutdown after 2 mins. • Blower also shuts down (only for ILS on Manual)	E.A.C.	Filter Cell is dirty. Cell not installed. Contacts dirty. Other fault conditions.	Clean Filter Cell Install Cell properly.	7.01.7 & 7.01.8

7.02 Hood Maintenance

This Section describes periodic maintenance required for the Ventless Hood (VH) System of the model **GBF-D-VH Fryer**. These activities are vital to maintaining continuing hood efficiency.

A **Maintenance & Service Log** is provided in **Table 7.2.6**.

7.02.1 Monthly Hood Interlock Testing

The Ventless Hood System features a system of interlocks which ensures that the unit operates safely and effectively. Inspection and testing of the interlocks should be performed **MONTHLY** as described below. Check the appropriate box in the Service Log to indicate completion of a test. If problems are detected, contact a *Giles* authorize service company to have the problem evaluated and repaired. Unit with a Computer Controller will respond differently than unit with Manual Controls. During the following process when instructed to turn Fryer power **OFF** and then back **ON**, be aware that each time the unit will go through the power-up sequence, which is different for each style of control; refer to ***Sections 5.01.10, Power Up Procedure - Computer Controller, and 5.02.5, Power Up Procedure - Manual Controls*.**

1. **Baffle Filter Check:**
   - Place Power and Selector Switch in the **[OFF]** position, remove the Baffle Filter ***(Section 7.01.2)*** and replace Access Cover. Turn **ON** power; confirm that Selector Switch is in **[OFF]** position.
   - **Computer Controller:** A constant tone alarm should sound, and the **Upper Display** should read ***"ERROR ALARM - BAFFLE FILTER MISSING"*.** Place the Selector Switch in the **[COOK]** position; the amber Heat Light should **not** turn **ON**.
   - **Manual Controls:** A constant tone alarm should sound, and the **[FILTER MISSING]** Light will turn **ON.** Place the Selector Switch in the **[COOK]** position; the amber Heat Light should **not** turn **ON**.
   - Return Selector Switch to **[OFF]**, turn power **OFF**, and reinstall the Baffle Filter ***(Section 7.01.3)***.
2. **EAC Filter Check:**
   - Remove the EAC Cell ***(Section 7.01.5)*** and replace the Access Cover. Turn **ON** power; confirm that Selector Switch is in the **[OFF]** position.
   - **Computer Controller:** All 3 LED lights will turn **ON**. Wait approximately two (2) minutes, a beeping tone alarm will begin to sound; the **Upper Display** should read ***"ERROR ALARM - CLEAN THE EAC"***. Place the Selector Switch in the **[COOK]** position; the amber Heat Light should **not** turn **ON.**
   - **Manual Controls:** All 3 LED lights will turn **ON**. Wait approximately two (2) minutes, a beeping tone alarm will begin to sound**.** Place the Selector Switch in the **[COOK]** position; the amber Heat Light should **not** turn **ON.**
   - Return Selector Switch to **[OFF]**, turn power **OFF**, and reinstall the EAC Cell ***(Section 7.01.6)***.
3. **Charcoal Filter Check:**
   - Remove the Charcoal Filter ***(Section 7.01.10)*** and replace the Access Cover. Turn **ON** power; confirm that Selector Switch is in the **[OFF]** position.
   - **Computer Controller:** A constant tone alarm should sound; the **Upper Display** should read ***"ERROR ALARM - CHARCOAL FILTER MISSING"***. Place the Selector Switch in the **[COOK]** position; the amber Heat Light should **not** turn **ON.**
   - **Manual Controls:** A constant tone alarm should sound, and the **[FILTER MISSING]** Light will turn **ON.** Place the Selector Switch in the **[COOK]** position; the amber Heat Light should **not** turn **ON**.
   - Return Selector Switch to **[OFF]**, turn power **OFF**, and reinstall the Charcoal Filter ***(Section 7.01.10)***.

Continued on Next Page

7.02.1 Monthly Hood Interlock Testing - continued

4. **Filter Clogged Check:**
   - Place the Power Switch in the **[ON]** position and the Selector Switch in the **[COOK]** position so that oil in Fryer is heating and amber Heat Light is **ON**.
   - Position a piece of filter paper, or other suitable material, over the Baffle Filter so that the entire area is covered and sealed off.
   - **Computer Controller:** After a few seconds, a constant tone alarm should sound; the **Upper Display** should read ***"ERROR ALARM - CLOGGED FILTER"***. Should hear the element relay open and the amber Heat Light should turn **OFF.**
   - **Manual Controls:** A constant tone alarm should sound**.** Should hear the element relay open and the amber Heat Light should turn **OFF**.
   - Return all switches to the **[OFF]** positions and remove the filter blockage.

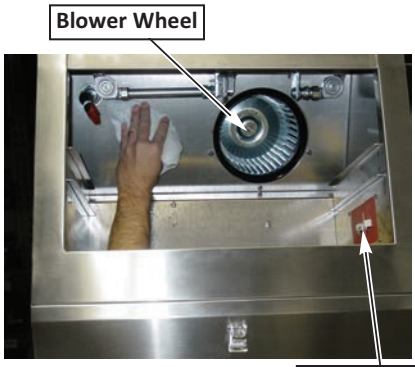
5. **Access Cover:**
   - Place the Power Switch in the **[ON]** position. Allow unit to power up and enter **PREHEAT** mode (fan running, oil heating). Unlatch and lift front of Cover away from Hood. Appliance should shutdown completely**.**
   - Replace and latch Cover.

7.02.2 Quarterly Hood Cleaning

Disconnect power from the unit at the main electrical panel. Remove the Filter Access Cover and all filters. Use a mild degreasing cleaner to wipe down the entire plenum and blower section of the Hood. The recommended frequency for this cleaning is every three (3) months.

Inspect the blower wheel for grease residue build-up on the vanes. Clean with a mild degreaser, if needed.

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



7.02.3 Semi-Annual Fire System Inspection & Service

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

Place Locking Bar on the extinguisher system when servicing.

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

7.02.4 Annual Fire System Inspection & Service

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

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

7.02.5 12-Year Fire System Inspection & Service

Same as Semi-annual and Annual except shall include:

1. Replacement of the R-102 wet chemical fire suppressant.
2. Hydrostatic testing of the suppressant chemical tank and gas cartridge.
3. Flow testing of the regulator.

7.02.6 Maintenance & Service Log

Check								Initial/Date	Check								Initial/Date
✔	✔	✔	✔					1/15/10	1	2	3	4					
1	2	3	4						1	2	3	4					
1	2	3	4	5					1	2	3	4	5				
1	2	3	4						1	2	3	4					
1	2	3	4						1	2	3	4					
1	2	3	4	5	6*				1	2	3	4	5	6*			
1	2	3	4						1	2	3	4					
1	2	3	4						1	2	3	4					
1	2	3	4	5					1	2	3	4	5				
1	2	3	4						1	2	3	4					
1	2	3	4						1	2	3	4					
1	2	3	4	5	6*	7*			1	2	3	4	5	6*	7*		
1	2	3	4						1	2	3	4					
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1	2	3	4	5					1	2	3	4	5				
1	2	3	4						1	2	3	4					
1	2	3	4						1	2	3	4					
1	2	3	4	5	6*				1	2	3	4	5	6*			
1	2	3	4						1	2	3	4					
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1	2	3	4						1	2	3	4					
1	2	3	4	5	6*	7*			1	2	3	4	5	6*	7*		
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1	2	3	4						1	2	3	4					
1	2	3	4	5	6*				1	2	3	4	5	6*			
1	2	3	4						1	2	3	4					
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1	2	3	4	5	6*	7*			1	2	3	4	5	6*	7*		

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

***** Inspection must be by certified fire equipment service company.

8. Troubleshooting

IMPORTANT! This section describes basic troubleshooting procedures for the model **GBF-D-VH Electric Fryer**. Some simple operational issues may be corrected by the User, however most troubleshooting, and repair, should be performed only by qualified service technicians.

8.01 Temperature Control System

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

8.01 Temperature Control System - continued

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

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

8.02 Oil Filtration System

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

Troubleshooting

9. 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.

9.01 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**

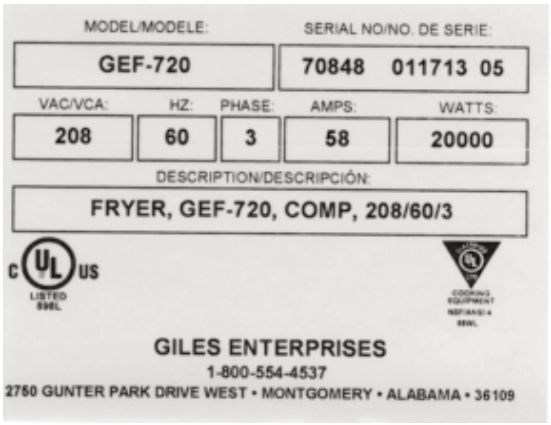
ALL OTHERS call: **334.272.1457**

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.

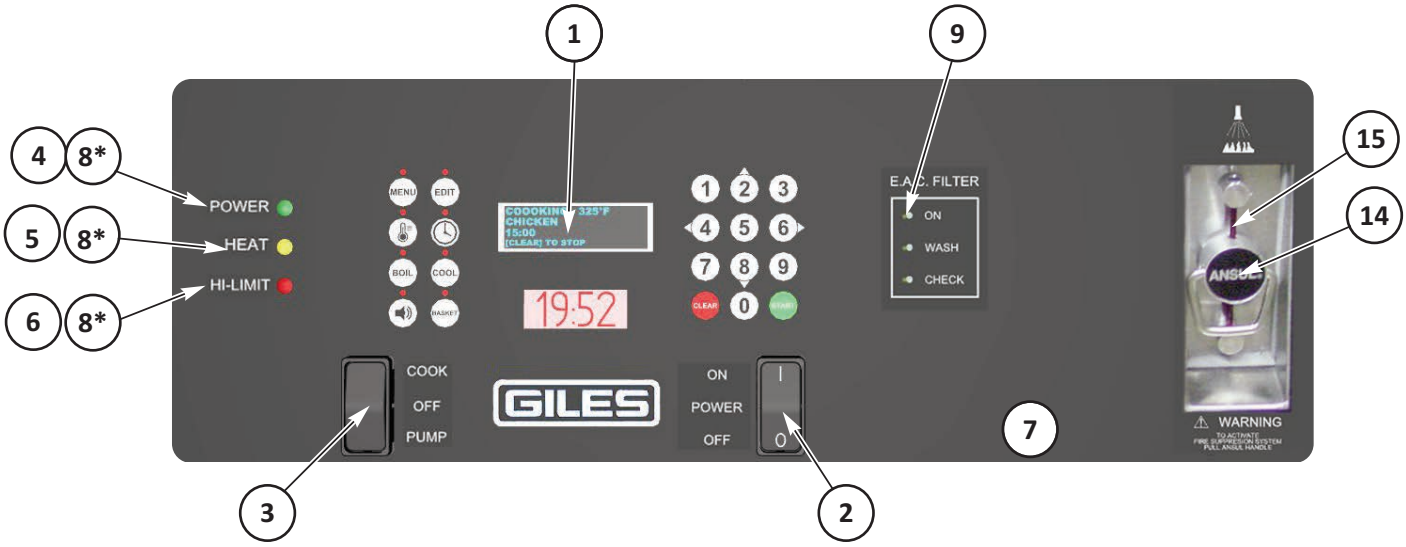
Model:	
Serial Number:	
Voltage:	
Phase:	



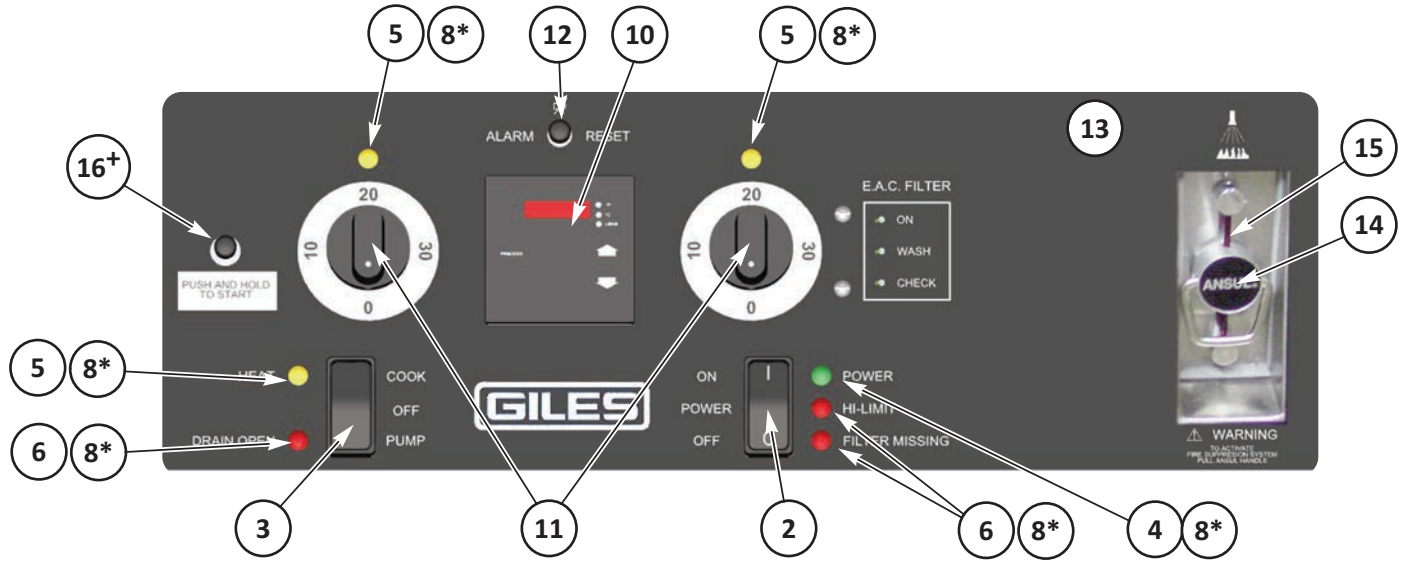
The information can be found on the Serial/Data Label located inside the Fryer cabinet, or on a rear cabinet panel.

9.02 Control Panel - Computer & Manual Controls

Computer Controller



Manual Controls



* Not Shown
\+ ILS Manual Control Unit Only

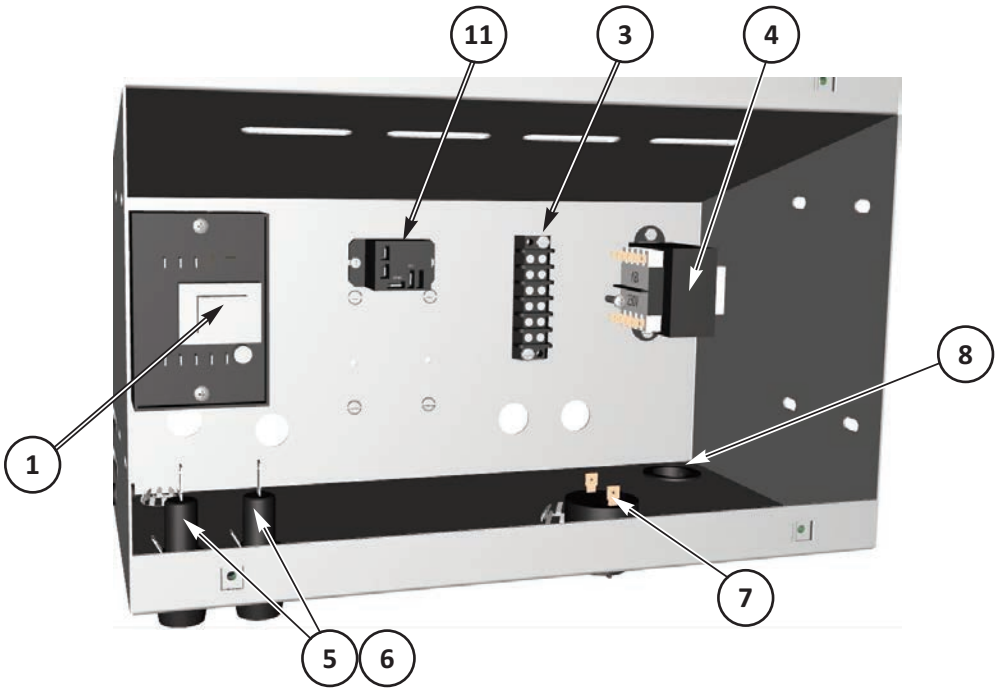
9.02 Control Panel - Computer & Manual Controls

ITEM	PART NO.	QTY	DESCRIPTION
1	21379	1	CONTROLLER, CC10, DUAL TIMER
2	21190	1	SWITCH, ROCKER, ON-OFF, 250V, 20A, DPST
3	21052	1	SWITCH, ROCKER ,ON-OFF-ON, 250V, 20A, DPDT
4	20398	1	INDICATOR LIGHT, GREEN, 250VAC
5	20399	1 / 3	INDICATOR LIGHT, ORANGE, 250VAC
6	20402	1 / 2	INDICATOR LIGHT, RED, 250VAC
7	66248	1	LABEL, CONTROL PANEL, CC10, GBF-D-VH
8*	20307	3 / 6	RETAINING CLIP, INDICATOR LIGHT
9	24209	1	L.E.D. LIGHT CLUSTER
10	20484	1	THERMOSTAT CONTROLLER, CV, 0-375°F
11	24240	2	TIMER, 30-MIN, MECHANICAL, DIEHL
12	20109	1	SWITCH, PUSH-BUTTON, 250V, 10A, N.C.
13	65885	1	LABEL, CONTROL PANEL, GBF-D-VH, MANUAL CONTROLS
14	30238	1	MANUAL PULL, MODIFIED
15	46707	1	BREAK ROD, ANSUL
16+	23173	1	SWITCH, PUSH-BUTTON, MOMENTARY

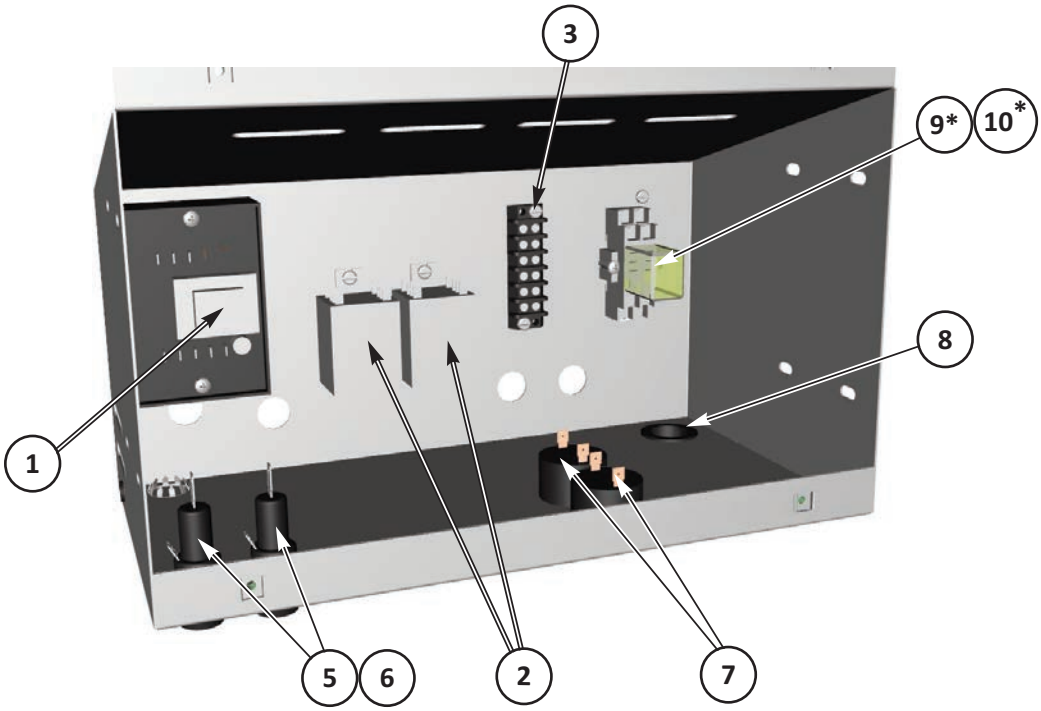
*** Not Shown**
+ ILS Manual Control Unit Only

9.03 Control Box - Front

Computer Controller



Manual Controls



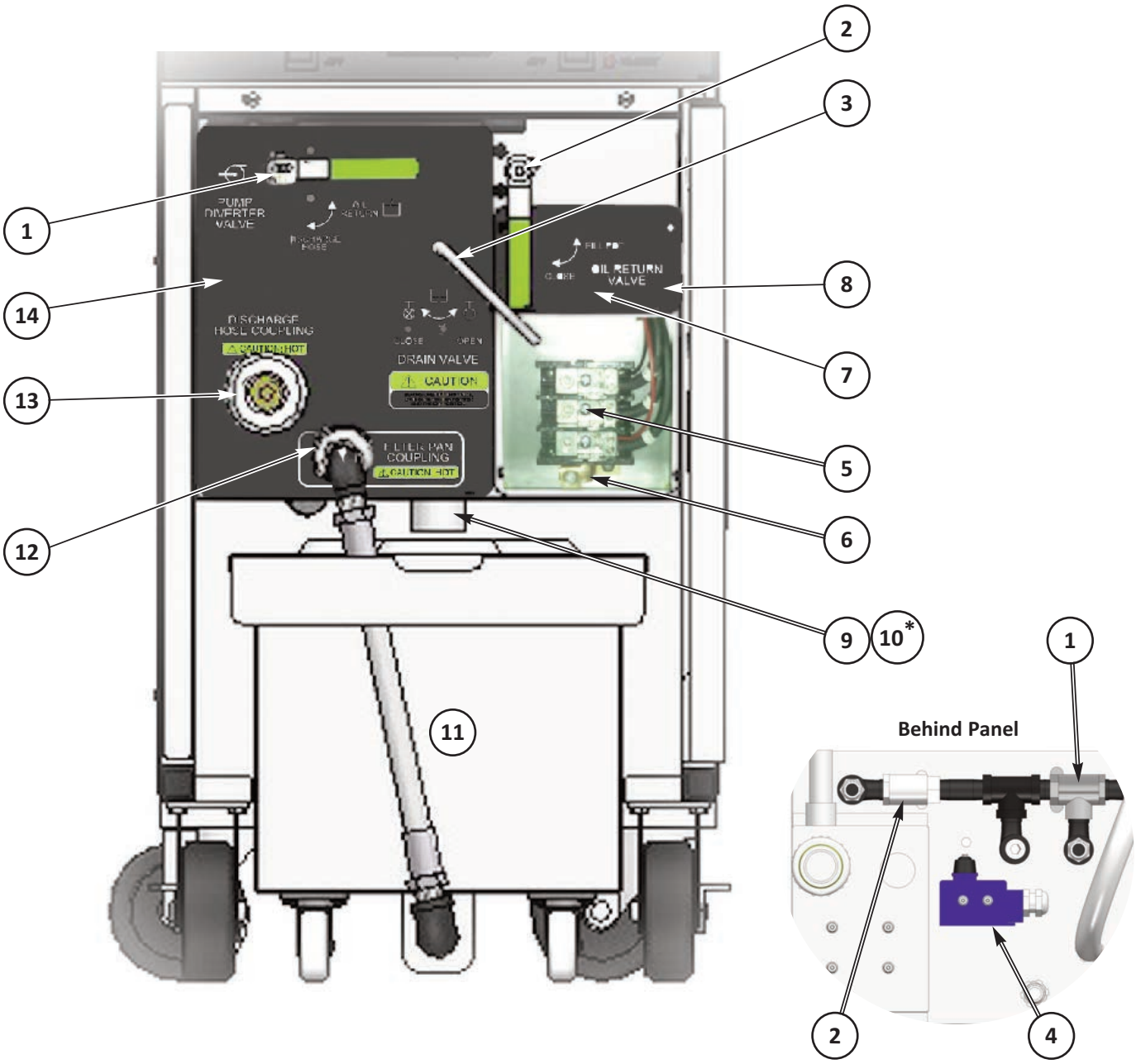
* ILS Mode; Manual Controls

9.03 Control Box - Front

ITEM	PART NO.	QTY	DESCRIPTION
1	23755	1	HI-LIMIT CONTROL BOARD, 425°F
2	20618	2	RELAY, DPDT, 240V, BRACKET MOUNT **(MANUAL CONTROLS ONLY)**
3	23751	1	TERMINAL BLOCK
4	20366	1	TRANSFORMER, 9VA/18VA, 115/230 V, 50/60 Hz **(COMPUTER CONTROL ONLY)**
5	21950	2	FUSE HOLDER, 300V, 15A
6	21900	2	FUSE, 15A, BUSS SC-15
7	23782	1 / 2	SONALERT, 250V, CONTINUOUS TONE **(2 FOR MANUAL CONTROLS)**
8	40550	1	PLASTIC BUSHING, 1-1/4”
9*	20318	1	RELAY, 240 VAC, 10A, ELECTRO-MECH **(MANUAL CONTROLS w/ILS OPTION ONLY)**
10*	20312	1	BASE, RELAY, PLUG-IN, DIN MOUNT **(MANUAL CONTROLS w/ILS OPTION ONLY)**
11	21203	1	RELAY, SPST-NO, 240V **(COMPUTER CONTROL ONLY)**

*** ILS Mode; Manual Controls**

9.04 Lower Cabinet - Front



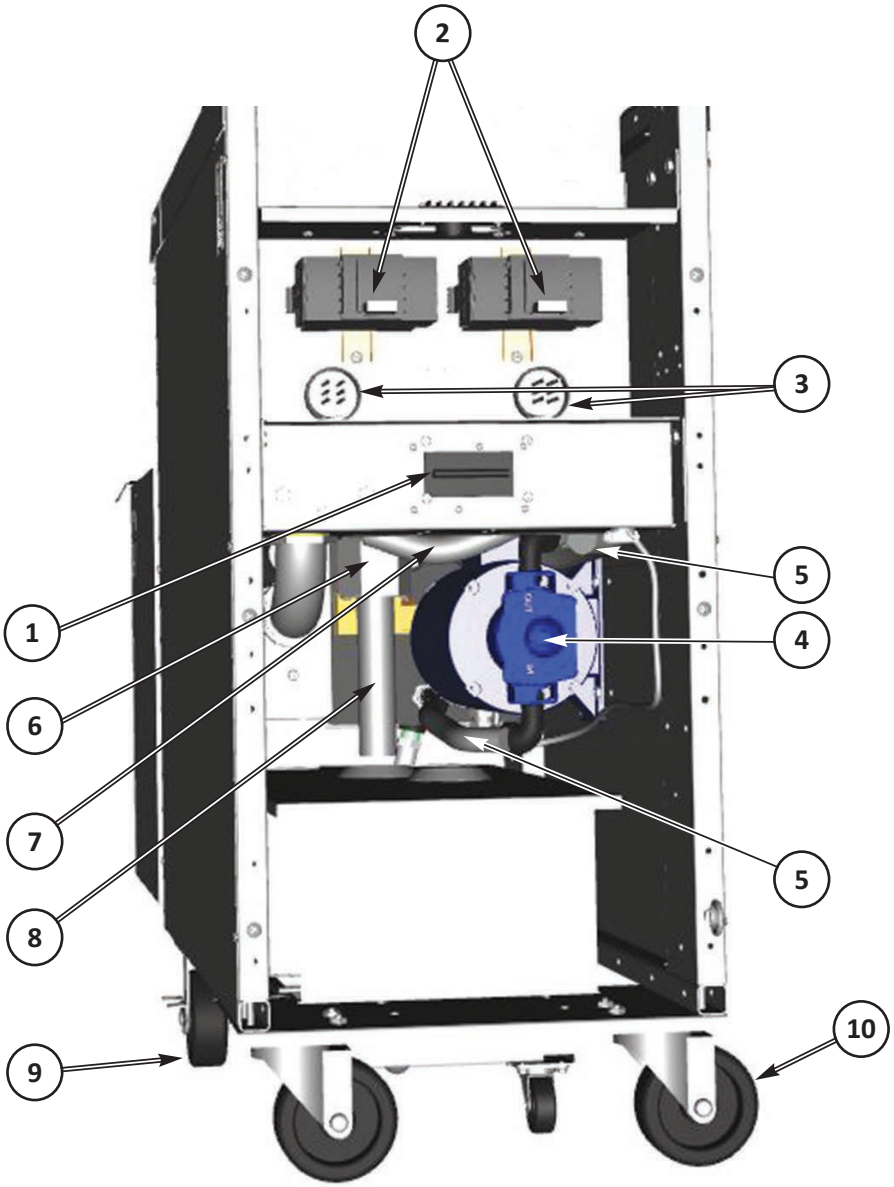
* Not shown

9.04 Lower Cabinet - Front

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
6	21051	1	GROUND LUG
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

* **Not shown**

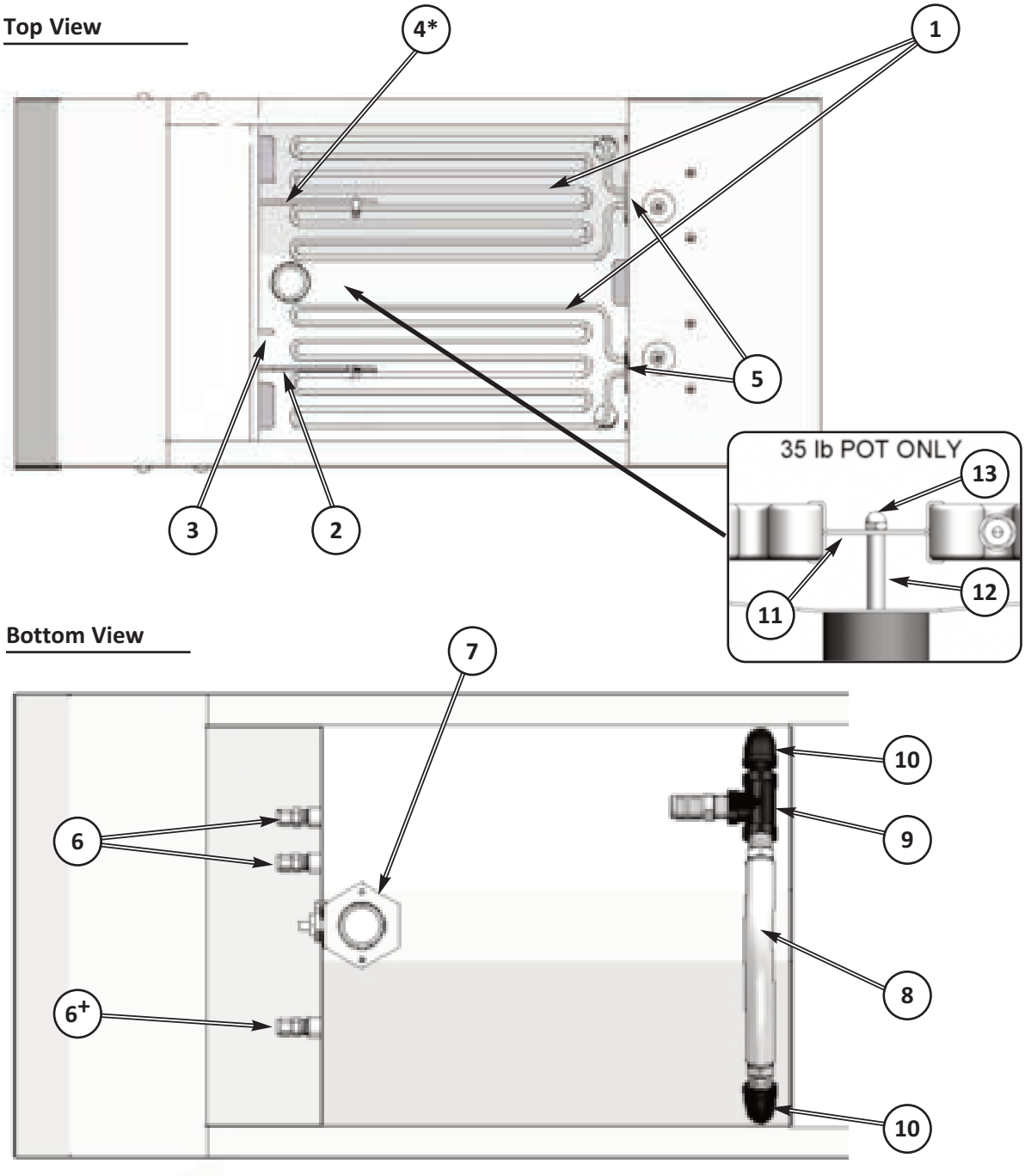
9.05 Lower Cabinet - Rear



9.05 Lower Cabinet - Rear

ITEM	PART NO.	QTY	DESCRIPTION
1	20513	1	CIRCUIT BREAKER, 6-POLE **(208-240V/60Hz UNIT)**
2	21245	2	CONTACTOR, 50A, 3-POLE **(208V-60HZ UNIT)**
3	40792	2	PLASTIC BUSHING, SNAP-IN, 2”
4	71754	1	PUMP & MOTOR ASSEMBLY, 1/2 HP, 5-GPM
5	41080	2	HOSE, CORRUGATED, SS, 1/2”I.D. x 20”
6	41106	1	DRAIN VALVE, SS, 1-1/2 NPT X 1-1/2 TUBE FIT **(REQUIRES O-RING #40820)**
7	41079	1	HOSE, CORRUGATED, SS, 1/2”I.D. x 8”
8	93013	1	DRAIN TUBE WELD ASSEMBLY, STRAIGHT
9	40806	2	5” CASTER, RIGID, LOCKING, PLATE MOUNT (Front)
10	40807	2	5” CASTER, SWIVEL, NON-LOCKING, PLATE MOUNT (Rear)

9.06 Cook Vat Assembly



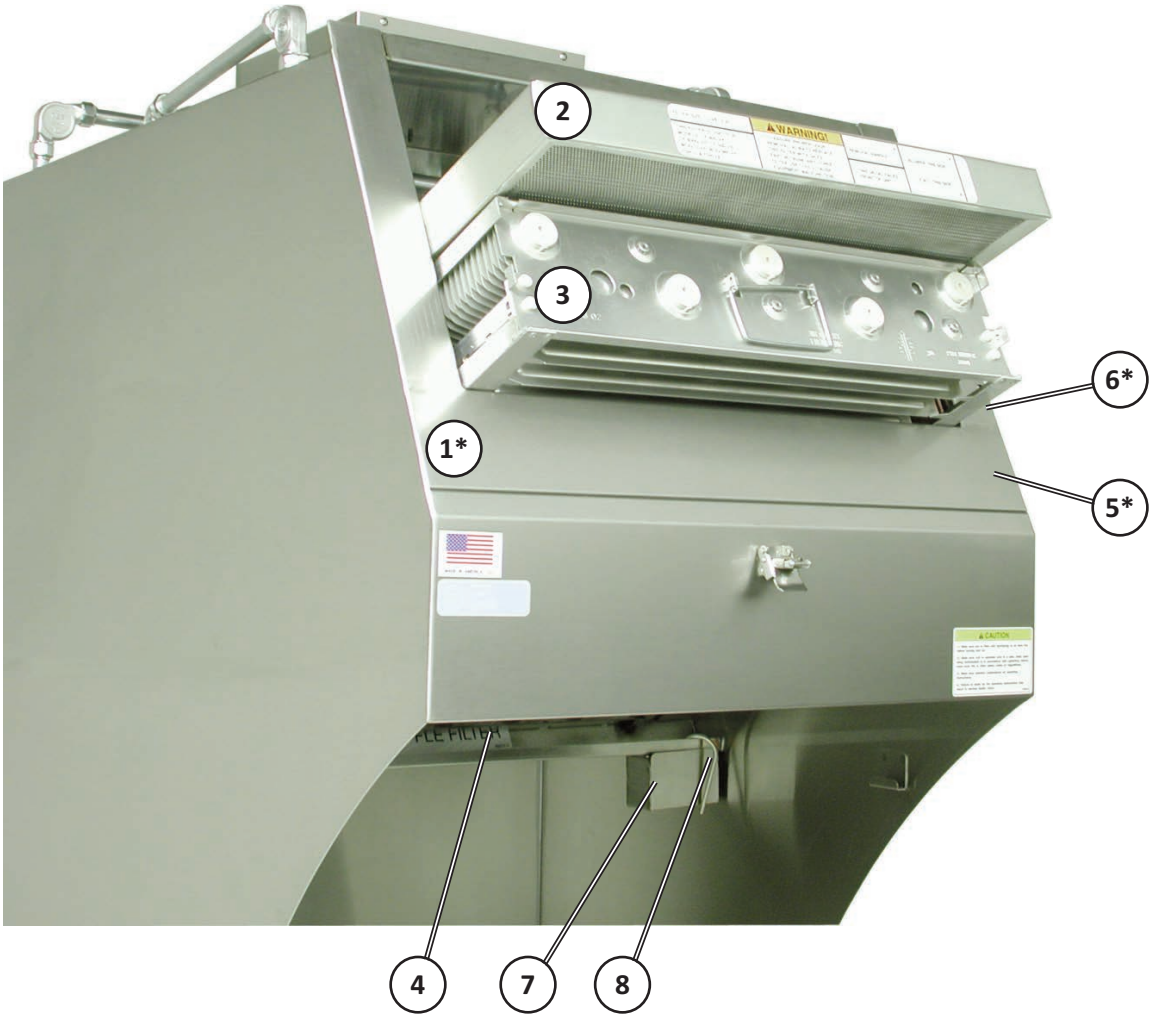
* Not installed on Units with Manual Controls
+ Fitting is plugged on Units with Manual Controls

9.06 Cooking Vat Assembly

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, (ELEMENT TEMP PROBE)
5	40513	2	GASKET, ELEMENT, FIREBAR
6	45400	3 / 2	CONNECTOR, 0.190 ID, 1/4 NPT, SWAGELOCK **(2 FOR MECHANICAL TIMER)**
7	41106	1	VALVE, DRAIN, 1-1/2 NPT X 1-1/2 TUBE, SS **(REQUIRES O-RING #40820)**
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	93324	2	ELEMENT SUPPORT BRACKET **(35-LB POT ONLY)**
12	93325	1	ELEMENT SUPPORT POST **(35-LB POT ONLY)**
13	10532	1	NUT, ACORN, 10-32, S/S **(35-LB POT ONLY)**

*** Not installed on Units with Manual Controls**

9.07 Ventless Hood - Front



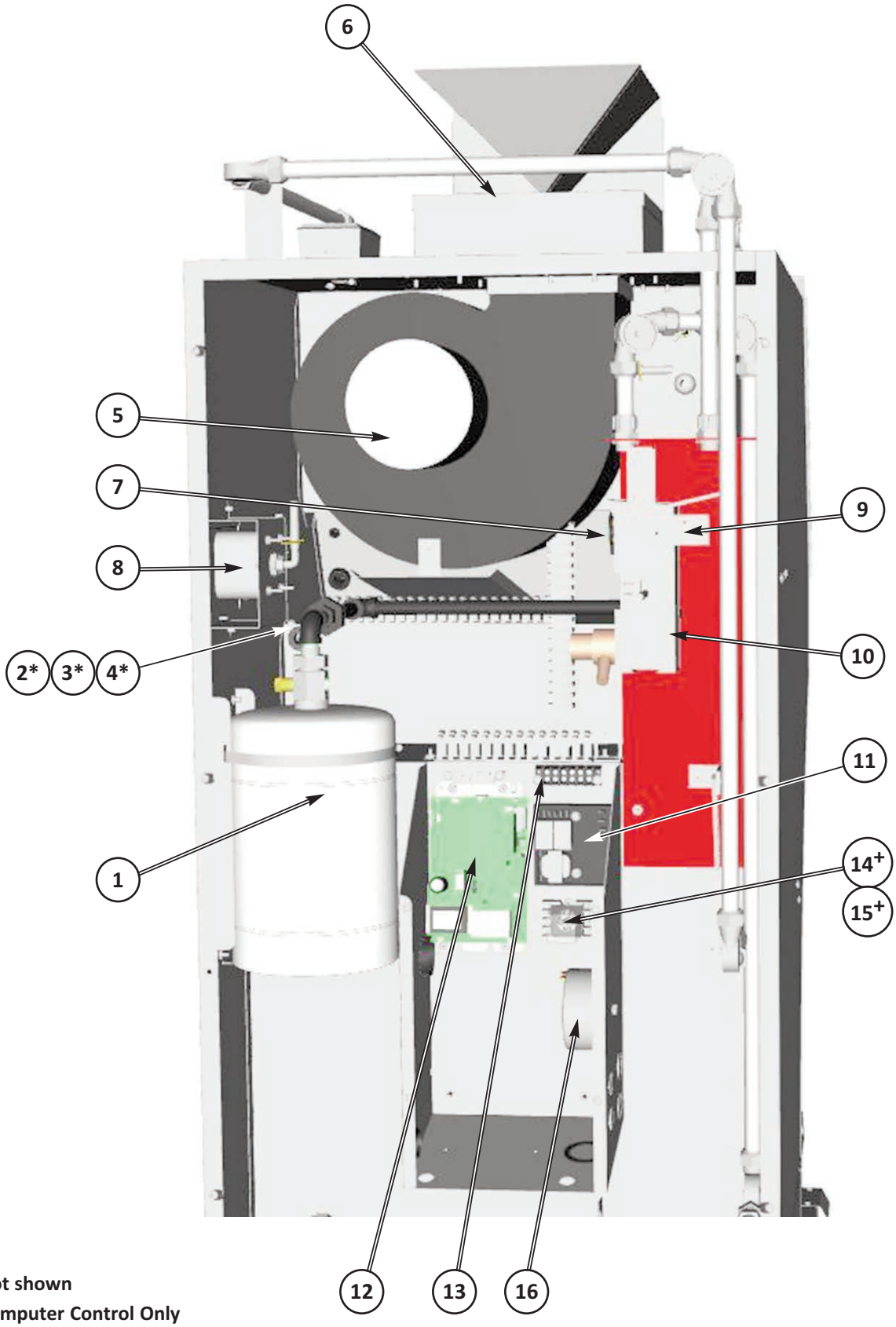
* Not shown

9.07 Ventless Hood - Front

ITEM	PART NO.	QTY	DESCRIPTION
1*	90254	1	FILTER ACCESS PANEL, ASSY
2	30248	1	CHARCOAL, FILTER ASSY
3	20520	1	FILTER, EAC, 20 IN
4	42300	1	FILTER, BAFFLE, 20 X 20 X 2, SS
5*	23200	1	SWITCH, SNAP ACTION, ROLLER TYPE
6*	21125	1	BOARD, CONTACT, EAC, VH UNITS
7	30206	1	DRIP CUP, WELD ASSY
8	34750	1	PIN, DRIP CUP SAFETY

* Not shown

9.08 Ventless Hood - Rear



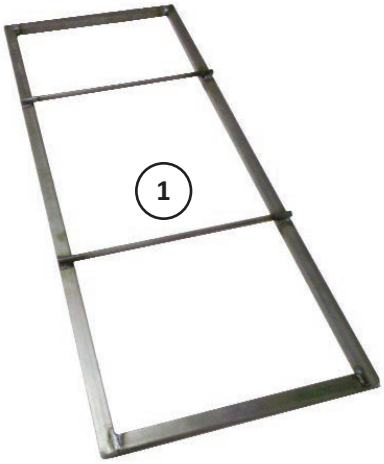
* Not shown
\+ Computer Control Only

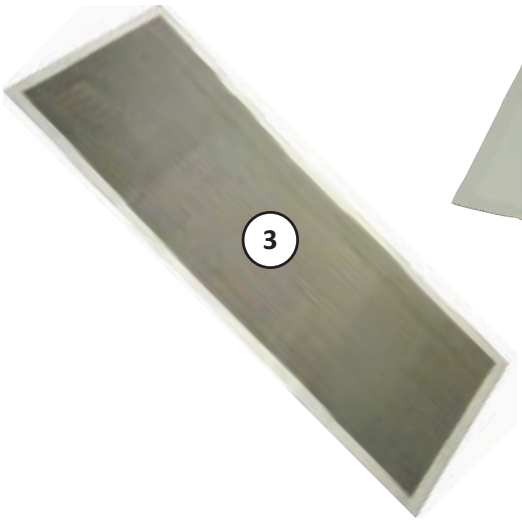
9.08 Ventless Hood - Rear

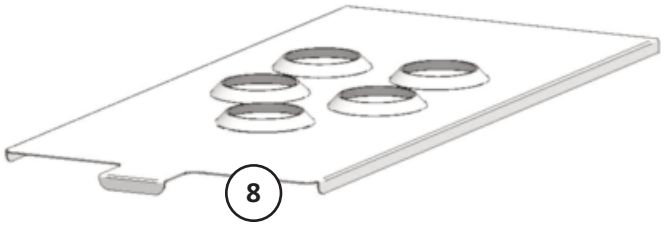
ITEM	PART NO.	QTY	DESCRIPTION
1	39272	1	TANK, ANSUL, 1.5-GAL SS
2*	23778	1	SWITCH, SIDE ROTARY, 240V, 30A, W/O ARM
3*	23779	1	ROD, ADJUSTMENT
4*	90054	1	ACTUATOR ARM, SWITCH, BAFFLE FILTER
5	33589	1	BLOWER, ASSY, VH-FRYERS
6	46125	1	DAMPER, FIRE, 10 X 10, 285 DEG LINK
7	24237	1	SWITCH, PLUNGER, 250V, 15A
8	20390	1	SWITCH, VACUUM, ADJUSTABLE
9	20002	1	SWITCH, ANSUL, SHUTDOWN/ALARM, 15A, 120V
10	40132	1	BRACKET & RELEASE, ANSUL AUTOMAN
11	23776	1	MODULE, AIR FILTER, ALARM & SHUTDOWN
12	21296	1	POWER SUPPLY, EAC, W/DRIVER, 120V
13	23751	1	TERMINAL BLOCK, MA106
14	21101	1	SOCKET, RELAY, 8 PIN, 300V, 10A **(COMPUTER CONTROL ONLY)**
15	21102	1	RELAY, 240VAC, DPDT, 10A, PLUG IN **(COMPUTER CONTROL ONLY)**
16	21337	1	TRANSFORMER, 230VAC >115VAC @.86A

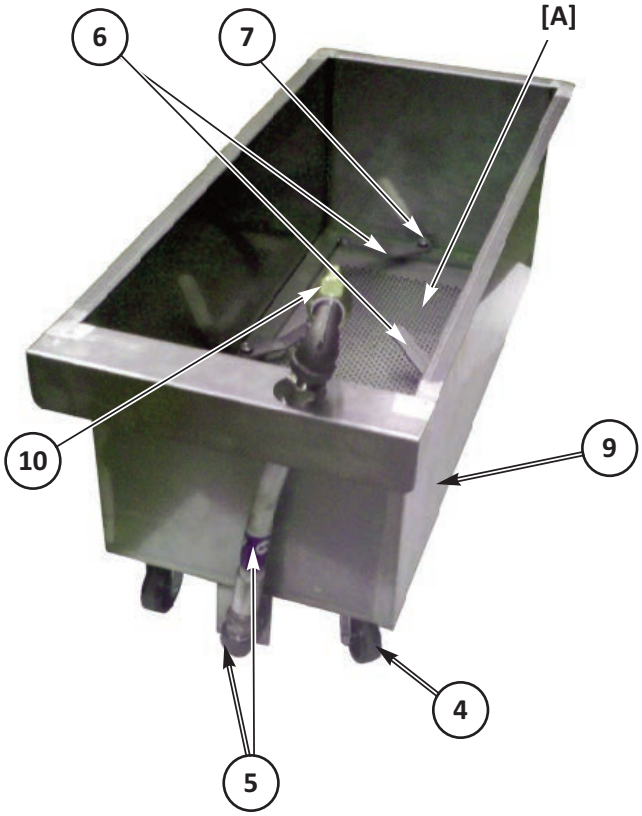
*** Not shown**
+ Computer Control Only

9.09 Filter Pan









9.09 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**)
4	40649	4	SWIVEL CASTER, 2-1/5", PLATE MOUNT
5	41073	2	HOSE, 1/2 NPT x 12-1/2" FLEX w/SWIVEL FITTINGS (Bottom Hose not seen)
6	38841	4	HOLDDOWN FRAME LOCKING HANDLE
7	30040-4	4	STUD, HOLDDOWN FRAME LOCKING HANDLE
8	93010	1	FILTER PAN COVER
9	92627	1	COMPLETE FILTER PAN ASSEMBLY **(INCLUDES COVER #93010)**
10	44150	1	QUICK-DISCONNECT FITTING, MALE, BRASS

+ Optional Usage - 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 ONLY serves as filter media support and safeguards against allowing excessively large crumbs or debris from unintentionally entering the filtration system. Filter media must be used for filtering oil. Failure to utilize proper filter media will void the warranty! This plate is NOT a replaceable part.

Parts List

Giles Enterprises, Inc.

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