

Giles Fryer Boil-Out Procedure

Fryer Cleaning (Fryer-On Method): Refer to Operation Manual or Quick-Reference Guide

1) Allow cooking oil to cool, then drain & remove all loose sediment or debris from fryer. **2)** Fill fryer to FULL line with cool water. **3)** Add boil-out product per mixing chart ... thoroughly dissolve crystals. **4) OPTIONAL:** Place fry baskets & frying utensils into solution. **5)** Use the controller Boil Key (for preset program) or set temperature to 200°F & timer to 30 minutes ... turn ON fryer. **(NOTE: DO NOT LEAVE FRYER UNATTENDED WITH HEAT TURNED ON. DO NOT ALLOW SOLUTION TO BOIL OVER).** **6)** When alarm sounds or after 30 minutes, turn fryer OFF. **7)** Remove fry baskets & utensils (if needed), rinse thoroughly. **8)** Carefully drain used solution into a container **(NOT FILTER PAN)** & discard. **9)** Brush to clean & thoroughly rinse all interior surfaces with fresh water to remove soil & all B/O solution.

OPTIONAL Fryer Cleaning (Fryer-Off Method):

1) Follow steps **1 - 4** from above, using warm to hot water. **2)** Allow solution to soak in fryer overnight to clean heavier build-up. **3)** Remove fry baskets & utensils (if needed), rinse thoroughly. **4)** Carefully drain used solution into container **(NOT FILTER PAN)** & discard. **5)** Brush to clean & thoroughly rinse all interior surfaces with fresh water to remove soil & all B/O solution.

CAUTION: Always Wear Appropriate Personal Protective Equipment (PPE).

Mixing Chart		
To reset equipment, double quantity of packets.		
Fryer Oil Capacity		Giles Fryer Boil-Out Packets
Lbs. of Oil	Gallons	
0-70	10 or less	2
71-120	11-15	3
121+	16+	4