

Operations & Service Manual

GBF-70 Electric Fryer

Single Unit



Banked Units
Double or Triple



Responsive. Reliable.

ISO 9001 Registered • Committed to Quality
2750 Gunter Park Drive West • Montgomery, AL 36109 USA
Phone: 334.272.1457 • Toll Free: 800.554.4537 (USA & Canada Only)
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Record the following information here for easy, quick reference

Serial Number(s): On Banked Fryers, each unit has a separate Serial No.

Record left to right as seen from front:

Voltage: _____ **Phase:** _____

Date Installed: _____

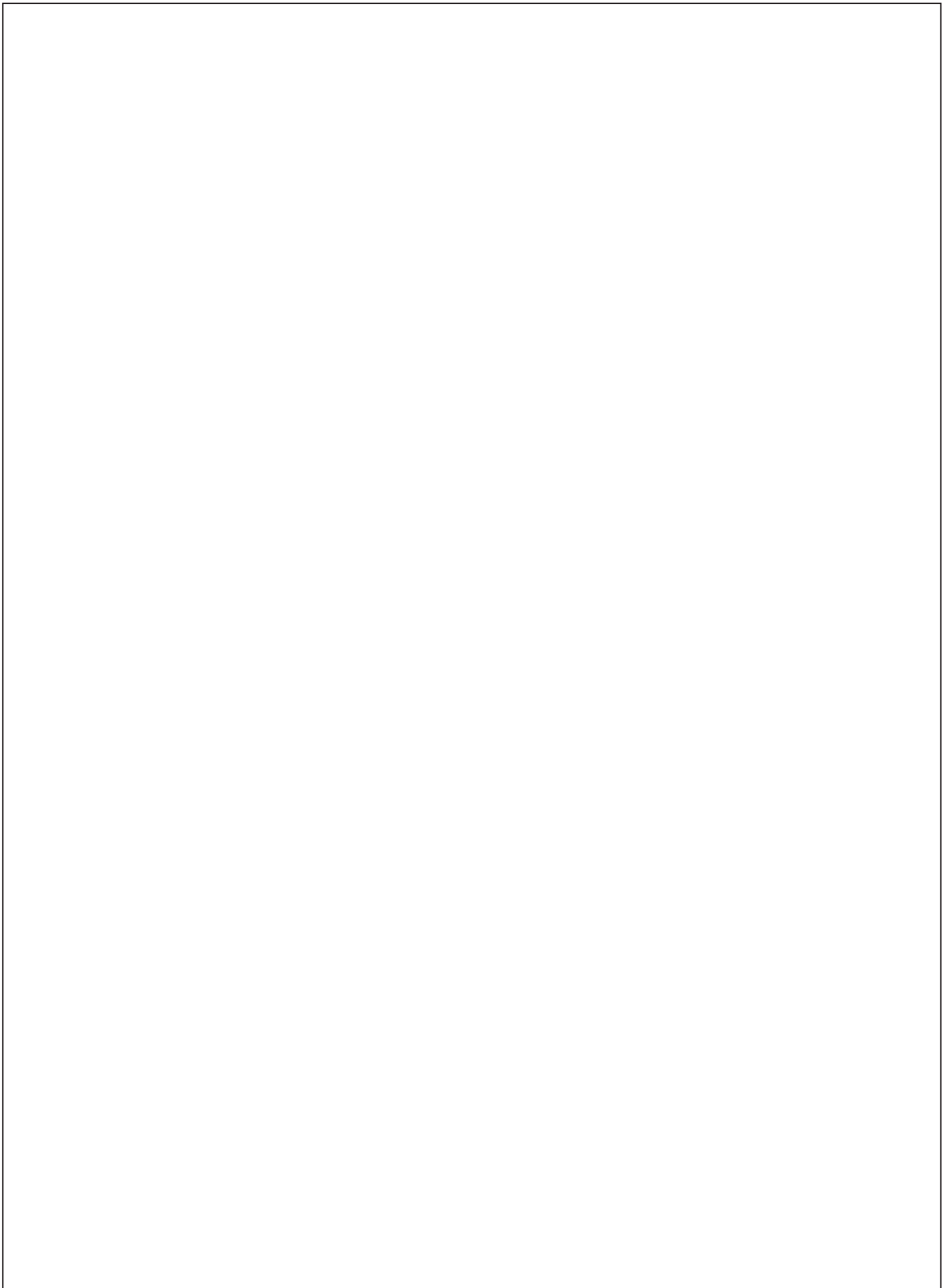
Provide this information when calling for service or parts.



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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.



Safety	vi
Safety Overview	vi
Specific Safety Precautions	vii
1. Introduction	1
1.01 Construction	1
1.02 Standard Features	1
1.03 Optional Features	1
1.04 Specifications	2
1.04.1 Overall Dimensions: Single & Banked Units	2
1.04.2 Agency Certifications	3
1.04.3 Basket Size	3
1.04.4 Vat Size & Capacity	3
2. Installation	5
2.01 Appliance Location	5
2.02 Unpacking	6
2.03 Electrical Requirements	7
2.04 Electrical Specifications: Single & Banked (per Fryer Unit)	7
2.05 Electrical Connections	7
2.05.1 Electrical Connection Diagram	8
2.06 Fryer Options - Purchased with Fryer	9
2.06.1 Bulk Oil Management System Connections	9
2.06.2 On-board Oil Top-off System	9
2.07 Ventilation	10
2.08 Restraint Device	10
2.09 Finalizing Installation	11
2.09.1 Power Test	11
2.09.2 Heat Test	12
2.09.3 Filter Pump Test	13
2.09.4 Initial Boil-Out Procedure	13
2.09.5 Clean Filter Pan, Accessories & Appliance	14
2.09.6 KITCHENTRAC™ Remote Monitoring Option	14
3. Overview	15
3.01 Control Panel	16
3.02 Lower Cabinet Area	18
3.03 Filter Pan Assembly	20
3.04 Baskets, Elevator Assembly & Oil Saddle Tank	22
3.05 Accessories (Provided)	24
3.06 Accessories (Not Included)	26
4. Fryer Operation	29
4.01 The Computer Controller	30


4.01.1	Keys & Functions	30
4.01.2	Controller - General Overview	32
4.01.3	Setting the Cooking Temperature.....	33
4.01.4	Manually Setting Cooking Time	34
4.01.5	Working Menu Item Presets	35
4.01.5.1	Editing a Menu Item Preset.....	36
4.01.5.2	Selecting a Menu Item Preset for Cooking	39
4.01.6	Cooking Cycle General Overview	41
4.01.7	Manually Operating the Basket Lifts (<i>If Equipped</i>)	42
4.01.8	COOL Mode.....	43
4.01.8.1	AUTO-COOL Feature	43
4.01.9	BOIL-OUT Program.....	43
4.01.10	User Settings	44
4.01.11	PASSWORD Protection.....	45
4.01.12	Power-Up Procedure	45
4.01.13	Controller Errors/Alarms	46
4.01.13.1	Resolving Controller Errors & Alarms	47
4.02	Cooking Procedures	48
4.03	Optional Oil Level Top-Off	53
4.04	Filtering Used Cooking Oil with On-Board System	54
4.05	Normal Shut-Down.....	57
4.06	Emergency Shut-Down	57
5.	Cleaning & Maintenance.....	59
5.01	Removing & Disposing of Waste Cooking Oil.....	59
5.02	Boil-Out Procedure - Cleaning the Fry Vat.....	61
5.03	Cleaning the Filter Pan & Refreshing Filter Media	63
6.	Troubleshooting.....	65
6.01	Temperature Control System	65
6.02	On-Board Oil Filtration Problems	67
6.03	Oil Top-Off System Problems	68
6.04	Filter Pump Problems	68
6.05	Basket Lift System (<i>If Equipped</i>).....	69
7.	Parts Lists	71
7.01	Parts Ordering & Service Information	71
7.02	Control Panel - Single Unit & Banked System Main Unit	72
7.03	Front Header Component Box - Single & Banked Main Unit	74
7.04	Lower Cabinet - Single & Banked Main Unit	76
7.05	Lower Cabinet - Banked Add-on Unit with J.I.B. Option.....	78
7.06	Plumbing Components - Single Fryer	80
7.06.1	Plumbing Components - Double Bank Fryer	82
7.07	Rear Cabinet - Single Unit	84

7.08	Rear Cabinet - Double Bank Unit (with J.I.B. Option)	86
7.09	Fry Vat Assembly	88
7.10	Filter Pan Assembly	90
APPENDIX [A] - Connecting Optional <i>KITCHENTRAC™</i>		93
A.1	Connecting WIFI Board to Wireless Router	93
A.2	Estsablishing Communication with <i>KITCHENTRAC™</i>	94
A.3	WIFI Components	95

Safety

Safety Overview:


The information contained in this Manual has been prepared to describe the proper procedures for safely installing, operating and maintaining *Giles Food Service Equipment*.


 **Hazard Alert Symbols** are used throughout the Manual 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 alerts immediately precede precautionary information regarding the avoidance of 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.


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.

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

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

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

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

 **CAUTION**
If used without the hazard alert symbol, indicates a potential 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. To remove all power from unit, unplug power cord or turn **OFF** power at the electrical panel supplying power to the appliance.
- **DO NOT** wash down the Fryer interior or exterior with water spray.
- 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 professional electrician to ensure that installation will comply with all electrical requirements and codes.
- **The unit must be adequately and properly grounded. Improper grounding may result in electrical shock to user. 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.**
- **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 service technicians.**
- Improper installation, adjustment, maintenance or service, unauthorized alterations or modifications can result in property/equipment damage, serious injury, or death and will potentially void the factory warranty.
- **DO NOT** use or store flammable liquids, or materials that produce flammable vapors, in the vicinity of this or any other appliance!
- **DO NOT, or ALLOW OTHERS to, stand or step onto the top of the fryer for any reason.** Very serious injury can result from falls, or by coming in contact with very **HOT** cooking oil in the vat (**excess of 330°F/166°C**). **Removable covers often placed over cooking vats are NOT designed to, nor WILL THEY, 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 fully understanding all Fryer functions and controls, closely follow the procedures and instructions in this Manual to avoid equipment damage or malfunction.
- Exercise caution when operating and cleaning. **To avoid personal injury, wear thermal protection (gloves or mitts) while tending the appliance.** Certain parts of fryer will become very **HOT** during operation; temperatures inside the cabinet may exceed **150°F/65.5°C and cooking oil temperature is in excess of 330°F/166°C.**
- 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 for professional use only and is to be operated by qualified personnel. It is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, unless they have been given adequate instruction and/or supervision concerning its operation by a person responsible for their safety. **DO NOT** allow children in the vicinity of 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.
- 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 ensure 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:

- Installation, maintenance and repairs of this appliance should be performed only by a qualified professional commercial kitchen equipment specialist.
- Users must comply with all appropriate state and/or local health regulations regarding food service operations, and cleaning and sanitization of food service equipment.



1. Introduction

THANK YOU for purchasing the **Giles Model GBF-70 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 an effort to ensure that it will operate flawlessly when received. With proper care and maintenance the appliance will provide years of trouble-free service.

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

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

1.01 Construction

Constructed of 18 & 20-ga, 430 stainless steel with welded tubular stainless steel inner cabinet structure.

1.02 Standard Features

Computer Controller: Regulates cooking oil temperature and cook time. Dual cook timers, fifty (50) programmable menu item cooking presets, continuous fryer status monitoring & displaying operational instructions and error/warnings, such as **LOW OIL LEVEL**, **DRAIN OPEN**, **MAX. ELEMENT TEMP**, etc. Features **BOIL OUT** program, **COOL MODE** feature, **FORCE FILTER** function, multiple language selections, and password protection capability.

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

Multi-Well Frying: Available as a banked battery of 2 or 3 Fryers, as well as single unit.

1.03 Optional Features

Automatic Basket Lift: Two (2) basket lifts per unit. Automatically lower and raises cook basket at start and end of cook cycle. Helps to avoid over cooked product.

Bulk Oil Management System Connection: Connect to an existing bulk oil management system for delivering fresh cooking oil to fryers and for disposal of waste cooking oil.

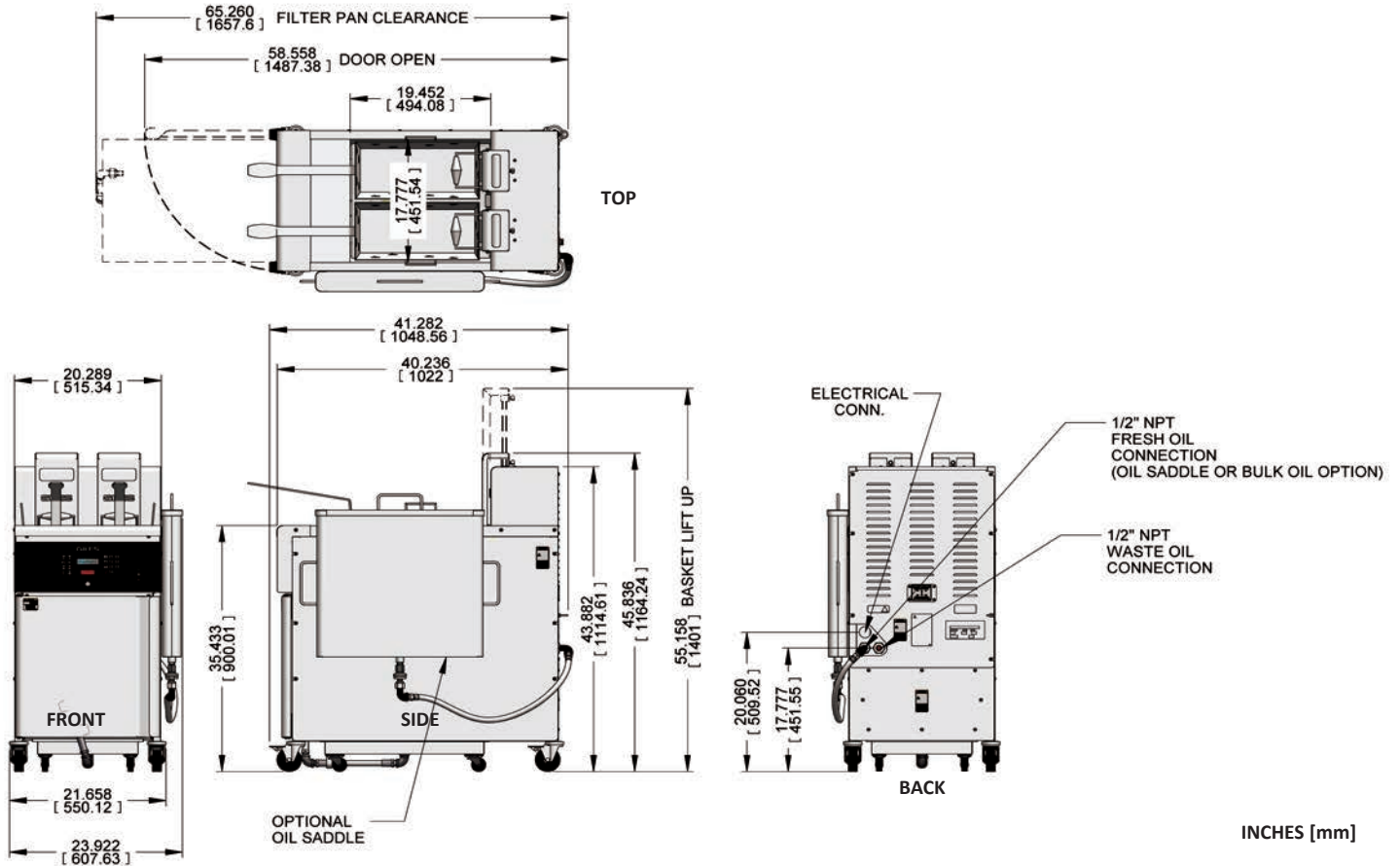
Oil Top-off System: Maintain oil level in fryers with minimal effort. Avoid low oil conditions and provide for more consistent cooked food quality. On banked units, oil is suctioned directly from purchased jug of fresh oil. Single fryers utilizes a "*saddle-bag tank*" which must be manually filled with fresh oil by user. When connected to bulk fresh oil system, it provide oil for topping off vat.

WiFi Connectivity: The **KitchenTrac** app provides full-time monitoring of fryer activities and operations via your remote devices (laptop, tablet, smartphone). Keep track of loads cooked, idle-time, oil filtering and many other aspects of fryer utilization. *Small monthly subscription is required.*

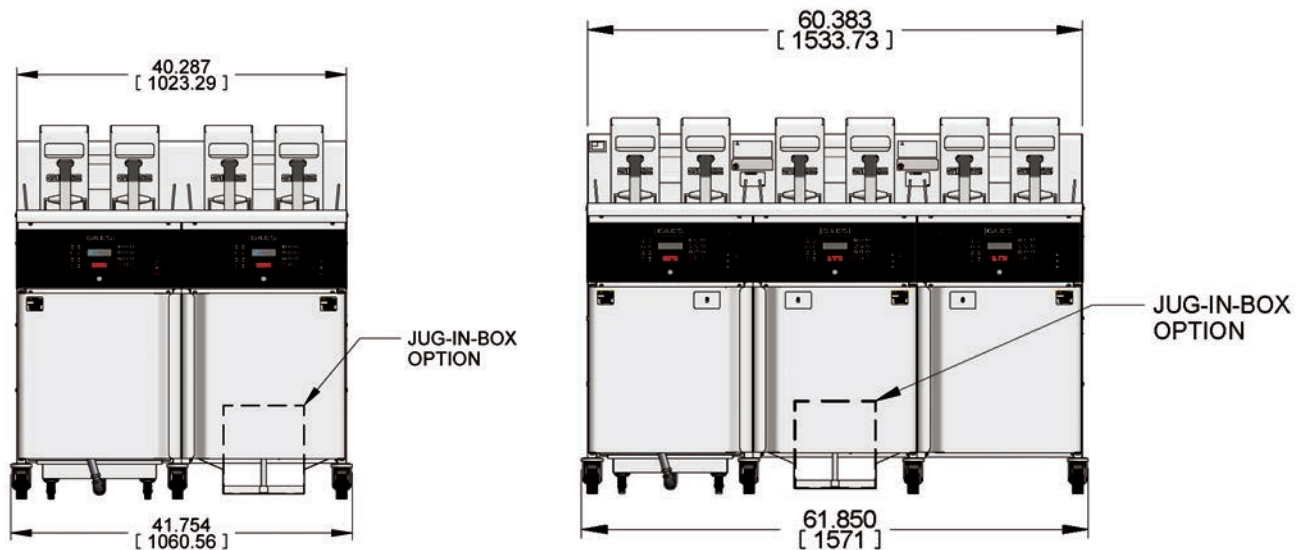
1.04 Specifications

1.04.1 Overall Dimensions: Single & Banked Units

SINGLE UNIT:



BANKED UNIT:



BANKED UNITS REQUIRE MINIMUM 44" [1100 mm] CLEARANCE (AISLE OR DOORWAY) FOR PASS-THROUGH

1.04.2 Agency Certifications



1.04.3 Basket Size

Description	Length	Width	Depth	Volume
Standard (2 per vat)	18-1/2 [470]	9 [229]	5-1/2 [140]	811 cu in [0.013 c m]

1.04.4 Vat Size & Capacity

Length (Inside)	Width (Inside)	Depth (Top of Element to "FULL" Level)	Cooking Oil Capacity (Bottom of vat to "FULL" Level)	
			Lbs [kg]	Gal [l]
19-19/32 [498]	18-1/8 [460]	5 [127]	70 [31.8]	9.9 [37.5]

INCHES [mm]

2. Installation

The following sections explain procedures necessary to properly install the appliance. To help avoid personal injury or equipment damage, please adhere to all recommended procedures.

Installation expenses (material & labor) are the sole responsibility of the customer. Generally, it is advisable to engage the services of professional commercial kitchen equipment specialists, a licensed electrician, and/or a qualified HVAC contractor to manage the specifics of an installation. You may call *Giles Technical Support* @ 800.554.4537, if assistance is required.

2.01 Appliance Location

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

1. Appliance and surrounding area must be free and clear of combustible materials. Maintain 3" [7.6 cm] clearance.
2. Provide adequate space to allow easy access for future servicing and proper operation.
3. Be sure that electrical service available in the intended location is of a voltage and amp rating adequate to power the appliance load. **NOTE:** *A banked system requires a separate electrical service for each fryer unit.*
4. Be sure unit is installed in a stable position and will not unintentionally move. Front casters have locking brakes ... be sure they are kept locked when in operation. Some authorities may require that special anchoring be utilized for this type appliance ... check local code.
5. The appliance must be installed, operated, and maintained in accordance with the **Standard for Ventilation Control, and Fire Protection of Commercial Cooking Operations, NFPA 96**. Ventilation must be provided in the operational area of the cooking appliance, as required by local code requirements.

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 and associated accessories are shipped on a wooden pallet; secured with high-tensile plastic strapping and enclosed by a protective wooden framework. The entire unit is wrapped in plastic stretch-film for protection.

IMPORTANT!

If crate showed evidence of damage or mishandling, the unit and all accessory items should have been thoroughly inspected. The freight carrier should be notified about all suspected shipping damage. *Typically, it will be the responsibility of the purchaser to file and negotiate freight damage claims.*

2.02 Unpacking - continued

⚠ CAUTION

- Keep the appliance upright while uncrating.
- Exercise care when removing any wooden framework from shipping pallet.
- Unit is **very heavy**, particularly banked systems. Exercise extreme care and use appropriate handling equipment and/or sufficient manpower when lifting and moving appliance from pallet.
- Failure to comply with **CAUTION** alerts may result in minor or moderate injury, equipment or property damage, and void the factory warranty.

1. Place the pallet in an area that provides adequate space for uncrating.
2. Using appropriate tools, carefully cut and remove the plastic wrap, strapping and any other bracing and/or packing materials.
3. Accessory items such as cooking baskets, screens, filter pan, oil discharge hose, fryer tools, etc. are generally packed inside fryer cabinets or in the cook vats. Some items may also be stowed inside the filter pan. Secure all of these items and set aside in a safe place for future use.
5. Carefully remove appliance from shipping pallet. Fryers are very heavy, especially banked systems. Great care should be taken when lifting and moving the unit to avoid damage and/or personal injury. Use appropriate material handling equipment, or sufficient manpower. Once on the floor, unit will roll easily on the casters.

NOTE for BANKED UNITS: A minimum doorway or aisle clearance of 44" [1,100mm] is required for unit to pass through, when maneuvering it to the final installation site.

IMPORTANT!

Installation is the sole responsibility of the customer, unless previous agreements have been made in writing.

Damage to appliance, or accessories, caused by poor work practices or improper use of material handling equipment shall not be covered by the factory Warranty.

Giles shall not be liable for personal injury or property damage which may be incurred during installation of this equipment.

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 expose users to electrical shock hazard. Check local electrical code to ensure that proper grounding.
- Always consult a certified electrician, or qualified service technician, prior to installation to ensure that electrical circuits are of sufficient rating to supply the appliance load.
- The **GBF-70 Fryer** is manufactured for various electrical specifications as shown in **Table 2.04**. Check the serial/data label inside the cabinet, or attached to rear panel, to determine the electrical service required. **Each unit of a banked battery requires a separate power service.**

2.04 Electrical Specifications: Single & Banked (per Fryer Unit)

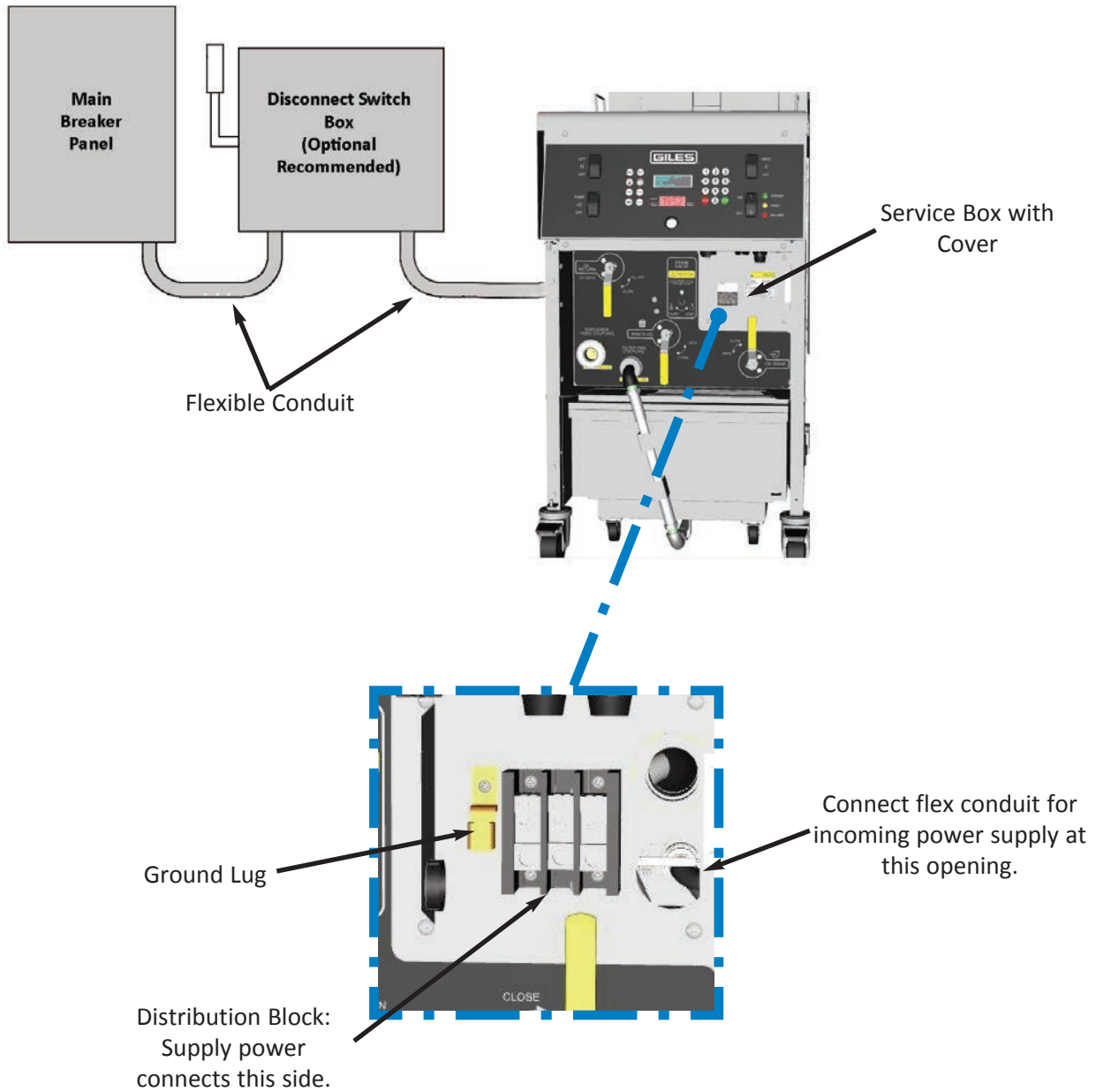
Voltage	Ph	Hz	Watts	Amps		Breaker Size
				Unit powering pump	Unit without pump	
208	3	60	19,950	57	55	70
240				50	48	60
480				26	24	35

2.05 Electrical Connection

NOTE:
 All electrical materials (breakers, conduit, wire, hardware, etc.) and labor necessary for electrical installation shall be supplied by the customer. All work should be performed by a qualified professional electrical contractor and comply with all code requirements.
 Giles shall not be responsible for code compliance in regard to installation and use of this appliance.

1. As needed, install appropriate circuit breaker(s) in the main electrical panel. See **Section 2.04**.
2. **It is recommended** that a disconnect switch box be installed between main panel and appliance as a *service disconnect*.
3. **See Figure 2.05.1**. Connect 1-1/4" flexible conduit from electrical panel (or disconnect switch) to the fryer. Route conduit through rear panel to the back side of the fryer service box and attach with appropriate conduit fittings and connectors. Allow enough length so that unit can be moved easily for cleaning or service.
4. **See Figure 2.05.1**. Open the cabinet and remove service box cover.
5. Connect ground wire between ground lug and proper earth ground.
6. Route appropriately sized power wire from the main panel (or disconnect switch if installed) through to the front service box.
7. **See Figure 2.05.1**. Connect the supply power wires to distribution block inside service box and reinstall cover.
8. **Banked fryer system installations, require that each fryer in the battery be connected as explained above.**

2.05.1 Electrical Connection Diagram



Each fryer unit in a banked battery system requires a completely separate electrical service, connected in like manner.

2.06 Fryer Options - Purchased with Fryer

2.06.1 Optional Bulk Oil Management System Connections



- Fryer equipped with this option is ready for connection to a customer supplied bulk *Oil Management System*. Based on the option specified, either one or both of a **fresh oil inlet** and **waste oil discharge outlet** are provided on the rear of unit for direct connection. All appropriate valving and plumbing is factory-installed. Banked units have single connections, which serve all units. When connecting, closely follow installation guidelines and instructions provided by the *bulk system manufacturer*.
- The pump of a *bulk fresh oil supply system* must be wired into the pushbutton switch on the fryer control panel.
- Use of quick-connect/disconnect couplings is recommended to facilitate disconnecting for cleaning and service activities.

IMPORTANT!
All materials (pipe, fittings, electrical, etc.) necessary for connecting the appliance to a Bulk Oil System and the labor required is provided by the customer ... not included with the purchase of these options

2.06.2 Optional On-board Oil Top-off System



- **Single Fryer:** Utilizes a removable "saddle-bag style" storage tank, which hangs on the fryer side and connects, with flexible hose, to the *fresh oil inlet* on rear of unit. Tank is manually filled with fresh oil by the user. When low oil level is indicated, press & hold the **[OIL FILL]** push-button switch on the control panel to pump oil from the tank to the cook vat ... pump will run until button is released. Tank is easily removed, without tools, for cleaning. A lift-off lid protects oil stored in tank from contamination



- **Banked Fryer system:** Utilizes a *Jug-In-Box (JIB)* concept. A purchased jug of fresh oil can be placed directly into the cabinet. A suction dip tube replaces the jug's cap. When low oil level is indicated, press & hold the **[OIL FILL]** push-button switch on the control panel to pump oil directly from the jug to the cook vat ... pump runs until button is released. When empty, simply replace jug with a fresh one.
- If option is selected, system is completely factory-installed and ready to use.

2.07 Ventilation

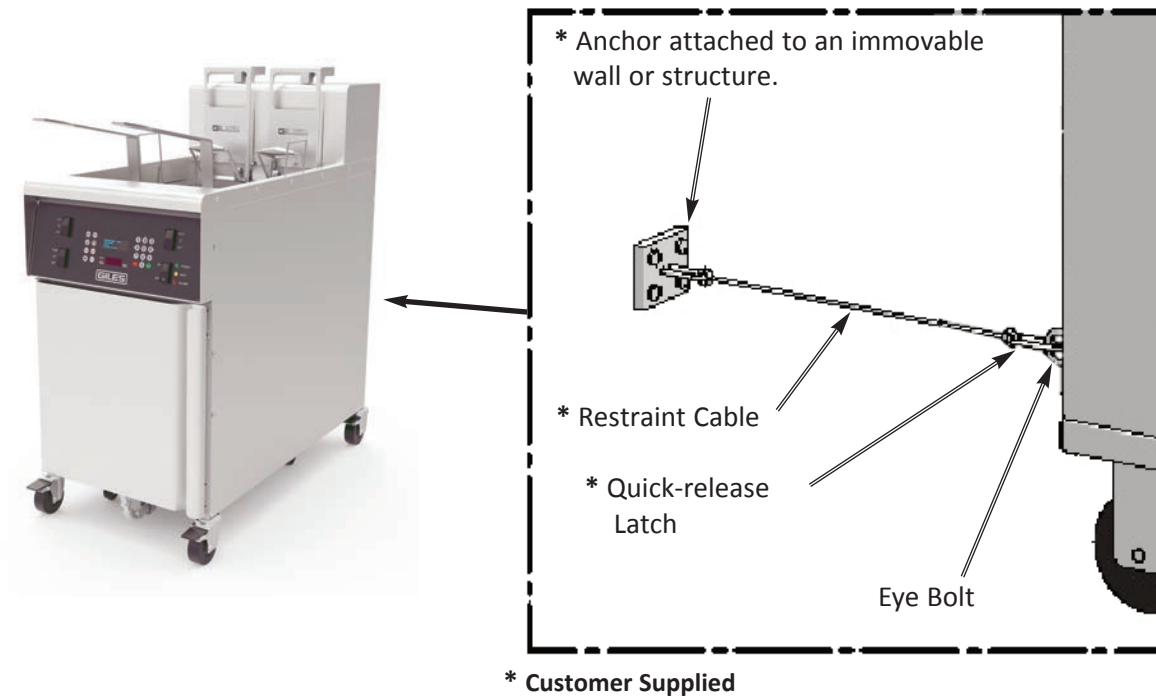
NOTE:

Guidelines and code requirements for ventilation in commercial cooking establishments can differ from locale to locale. Always consult the local **Authorities Having Jurisdiction (AHJ)** to ensure compliance.

Consult a professional ventilation or HVAC company for assistance in determining whether existing systems are sufficient to accommodate this equipment, or in designing a ventilation hood system to comply with particular code requirements in your particular location.

2.08 Restraint Device (not included - supplied by Customer)

Some jurisdictions may require that the fryer be equipped with an appropriate *Restraint Device*, to prevent excessive movement, which could place undue strain on electrical connections. The length of the restraint must be shorter than the length of wiring providing power to unit and it must be anchored to an immovable wall or structure. To allow easy disconnection for maintenance or service, a quick-release latch should be used on the cable connecting to the factory-installed eye-bolt(s) on the rear of the unit. A restraint may be required for each end of a banked fryer system.



2.09 Finalizing Installation

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

CAUTION

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

BEFORE BEGINNING:

- Perform these tests on each unit of a banked system.
- As necessary, remove baskets, crumb/support screen and filter pan from fryer.
- As applicable, on control panel(s) set switches (*Power, Heat, Pump, Lift*) in the [OFF] position
- Confirm that drain valve(s) are [CLOSED].
- If any of these tests fail to produce indicated results, consult *Section 6, Troubleshooting*, or contact **GILES Technical Service at 800.554.4537** for assistance.

2.09.1 Power Test

The following test confirms that the unit is receiving power. Perform test for each unit in a banked system.



1. Confirm that circuit breakers supplying power to unit are **ON**. If disconnect switch box is installed between the main panel and fryer, be sure that it is in the **ON** position.
2. Place the **Power Switch** in the [ON] position. The green **Power Light** will illuminate. After controller powers up, an alarm signal sounds. Press the [ALARM] key to silence, leave power [ON] and proceed to *Section 2.09.2*.

If the power light does not turn **ON** and/or controller does not power-up, refer to *Section 6.01, Troubleshooting Procedures*.

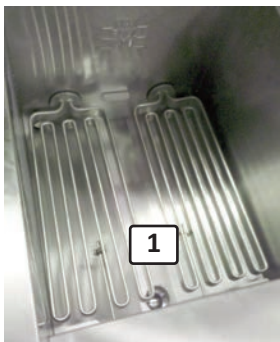
2.09.2 Heat Test

This test confirms that heating elements are powered and properly energized by the controller. Perform test for each fryer unit in a banked system.

⚠ DANGER Heating elements become extremely hot when energized! Skin contact can result in severe burn injury.

1. Confirm that **Heat Switch** ② is in the [OFF] position and drain valve is completely [CLOSED].
2. Liberally dampen heating elements ① with a wet sponge or towel, leaving visible moisture on them.
3. The controller display ③ should show the messages “POWER FAILURE PRESS [START] TO PREHEAT” on the **Upper**, and “HOLD” on the **Lower**. Press the [START] key ④.
4. The **Upper Display** should change to show a temperature setpoint >300°F along with the message **PREHEAT**. The red **HEAT** indicator (on controller beside **Lower Display**) will turn **ON** and the real-time temperature is displayed on the **Lower Display**. The control panel amber **HEAT** light ⑤ should **NOT** be **ON**.
5. Place the **Heat Switch** ② in the [HEAT] position. The **HEAT** light ⑤ should now turn **ON**. Leave switch for **NO MORE THAN 15 to 20 SECONDS** then return it to the [OFF] position.
6. The moisture on elements should quickly dry and heat should be felt rising from the vat. **DO NOT TOUCH HEATING ELEMENTS!**
9. If heating elements do not dry reasonably quickly (15 - 20 secs) or heat is not detected, refer to **Section 6.01, Troubleshooting Procedures**, else proceed to **Section 2.09.3** below.

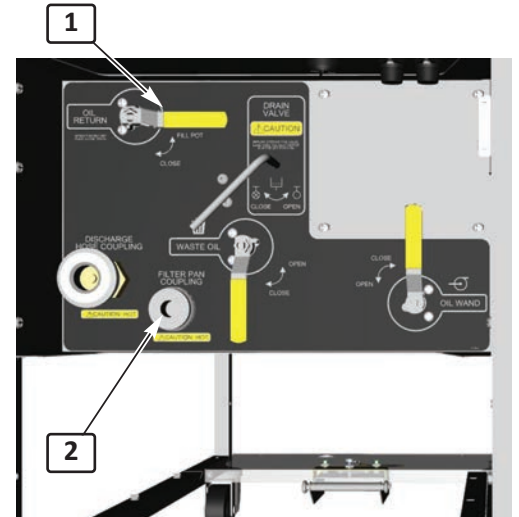
NOTE: During this test, if the **HEAT** light turns **OFF**, an alarm sounds and the **Upper Display** shows a message “ERROR - MAX ELEMENT TEMP”, return **Heat Switch** to [OFF] and proceed on to the next step, as this is an indication that elements have been properly powered.



2.09.3 Filter Pump Test

The following test confirms that the filter system pump is operating properly.

1. Open cabinet door (*unit with filter pan on banked system*). If needed, disconnect and remove the filter pan from the unit.
2. Place the **Oil Return** valve ① in the **[FILL POT]** position (horizontal).
3. Firmly press the palm of the hand over the **Filter Pan Coupling** ② on the front brace.
4. While covering the opening with the hand, place the **Pump Switch** ③ in the **[PUMP]** position. The filter pump will start ... if suction is felt, it is operating correctly. Return switch to **[OFF]**. Allow pump to **ONLY** run long enough to check for suction.



OIL TOP-OFF PUMP (if equipped):

5. If the unit is equipped with the **optional** on-board **Oil Top-Off system (not bulk fresh oil)**, press and momentarily hold the **OIL FILL PUSHBUTTON** ④ on the control panel. You should hear the top-off pump start to run. Release the button and the pump should stop.

If either pump does not run or suction is not detected at the filter pan coupling ②, refer to **Section 6.02, Troubleshooting Procedures**, else proceed to next section.



2.09.4 Initial Boil-Out Procedure

IMPORTANT!

Before using the appliance for the first time, it is necessary to perform a **Boil-Out Procedure** (for all units of a banked system). This process will remove residue which may remain from manufacturing processes, or dirt and debris that may have accumulated during warehousing and shipment. For details concerning the **Boil-Out Procedure** see **Section 5.01**.

2.09.5 Clean Filter Pan, Accessories & Appliance

Disassemble and thoroughly clean all parts of the filter pan to remove residue which may remain from manufacturing processes, or dirt and debris that may have accumulated during warehousing and shipment. For details, see **Section 4.02, Cleaning the Filter Pan & Refreshing Filter Media.**

Wash all of the accessory items included with the fryer (cooking baskets, basket carriers, screens, utensils, tools, etc) in warm soapy water, rinse and dry thoroughly.

Inspect unit for any adhesive plastic protective film which may remain on sheet metal surfaces. Some film is typically left in place as added protection during storage and shipment. Remove all such material and clean the entire exterior of the unit with a good quality stainless steel cleaner/polish. **DO NOT use cleaners that are abrasive or contain caustic chemicals.**

2.09.6 Optional KITCHENTRAC™ Remote Equipment Monitoring



If your new equipment is factory-equipped with **optional Giles' KITCHENTRAC™** remote monitoring, an account must first be created before the feature can be used. A one-time activation fee (*per business establishment*) and a monthly subscription (*per controller monitored*) will be required.

After appliance installation is complete and an account has been set-up, the appliance must be connected to the business establishment's local *wifi network*, and subsequently to the *KITCHENTRAC™ server*. A wireless router which provides a continuous open connection to the internet, and is located within range of the monitored appliance, is required.

A detailed **WiFi Connection Manual (Form #66313)** should have been packed with the unit. Before the monitoring service is active, the steps outlined must be completed. If you have purchased a banked system, the set up procedure must be performed for each controller. If needed, **Appendix A** in the back of this manual also explains the connection process.

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

Installation is now complete and the appliance is ready for use. Please carefully read the remainder of this Manual to become familiar with all controls, functions, operational procedures and necessary maintenance procedures before attempting to use the appliance for the first time.

3. Overview

A brief overview of the components, features and accessories associated with the *Giles GBF-70 Electric Fryer*. Please review this section completely before using the appliance.



3.01 Control Panel



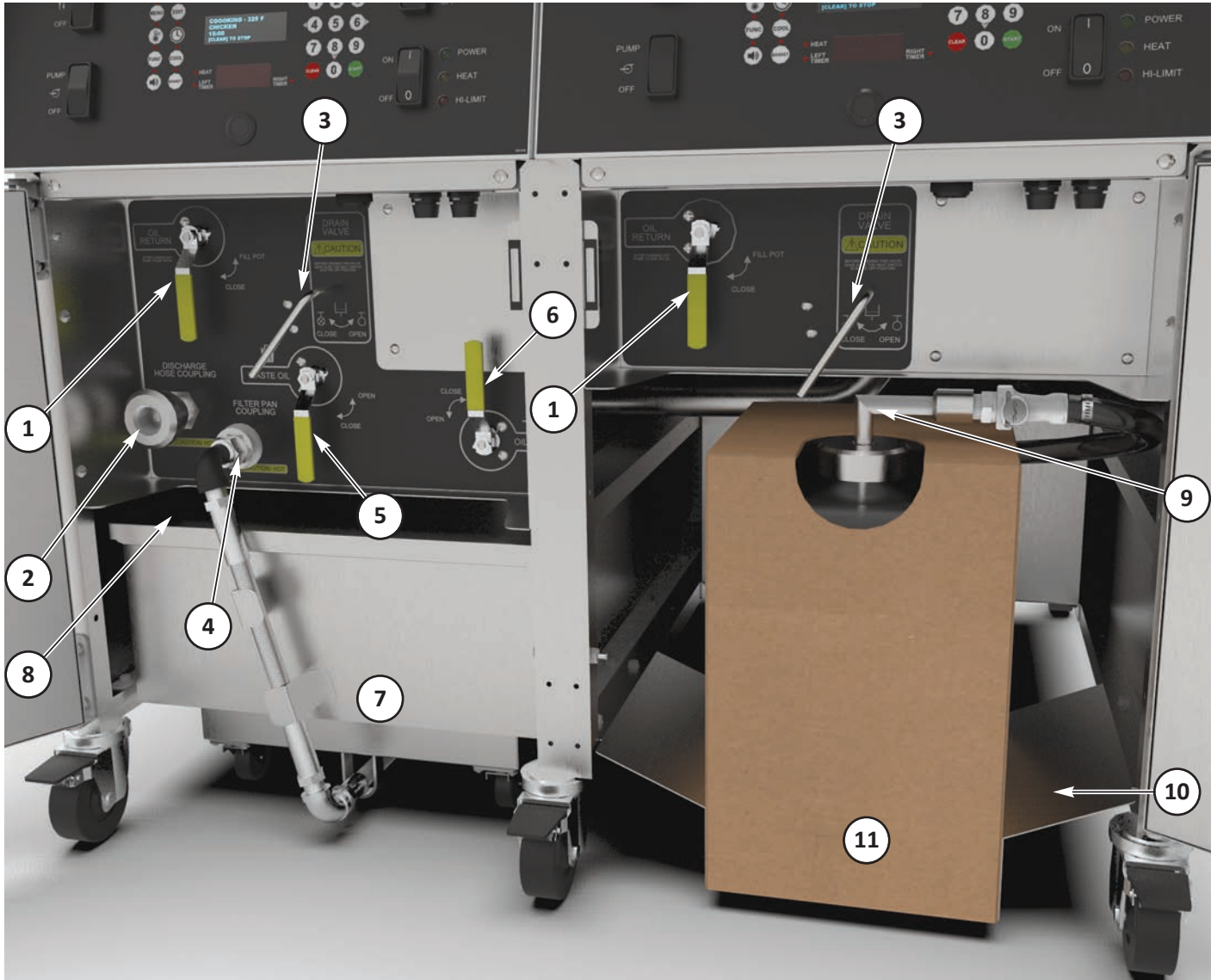
3.01 Control Panel

Item	Description	Function
1	Power Switch	Turns appliance power ON/OFF . Pressing top of switch turns power ON , pressing bottom turns power OFF .
2	Heat Switch	Place switch in [HEAT] position to enable heating elements. If actual oil temperature is lower than the controller setpoint, elements will be turned ON and cooking oil will begin heating. When in the [OFF] position, elements are disabled and will not turn ON .
3	Computer Controller	Regulates cooking oil temperature and controls cooking time. Features fifty (50) programmable menu item cooking presets, Boil-Out program, Force Filter function, Auto-Cool Mode , password control & multi-language selection. Monitors fryer operation, displays error/alarm message and operational instructions.
4	Power Indicator Light	Green light illuminates when the appliance Power Switch is in the [ON] position.
5	Heat Indicator Light	Amber light illuminates to indicate that heating elements are energized and heating the oil. The light cycles ON/OFF while cooking, as oil temperature is regulated by the controller.
6	Hi-Limit Indicator Light	The red High-Limit light illuminates to indicate uncontrolled overheating and that the high-limit safety thermostat has shutdown heating elements. Should this light come on during operation, refer to the Section 6, Troubleshooting in this Manual. DO NOT ATTEMPT TO COOK IN A FRYER WHEN THE HIGH-LIMIT LIGHT IS ON!
7	Fill/Top Off Control Switch (Optional)	Depending on optional fryer configuration, switch activates either the on-board top-off pump, or the pump in a customer-provided bulk oil management system, to deliver with fresh oil to a cook vat. <i>The switch position is plugged if not used.</i>
8	Lift Switch (Optional)	Enables/disables automatic Basket Lifts. Lifts are active when in the [LIFT] position, they WILL NOT operate if switch is in the [OFF] position. <i>This switch is not installed unless fryer is equipped with optional basket lifts; the position is plugged if not used</i>
9	Pump Switch	Turns Filter Pump ON/OFF for filtering cooking oil or removing waste oil from fryer. <i>On banked systems, this switch is present only on the unit containing the filter pan; the position is plugged if not used.</i>

3.02 Lower Cabinet

Main Unit

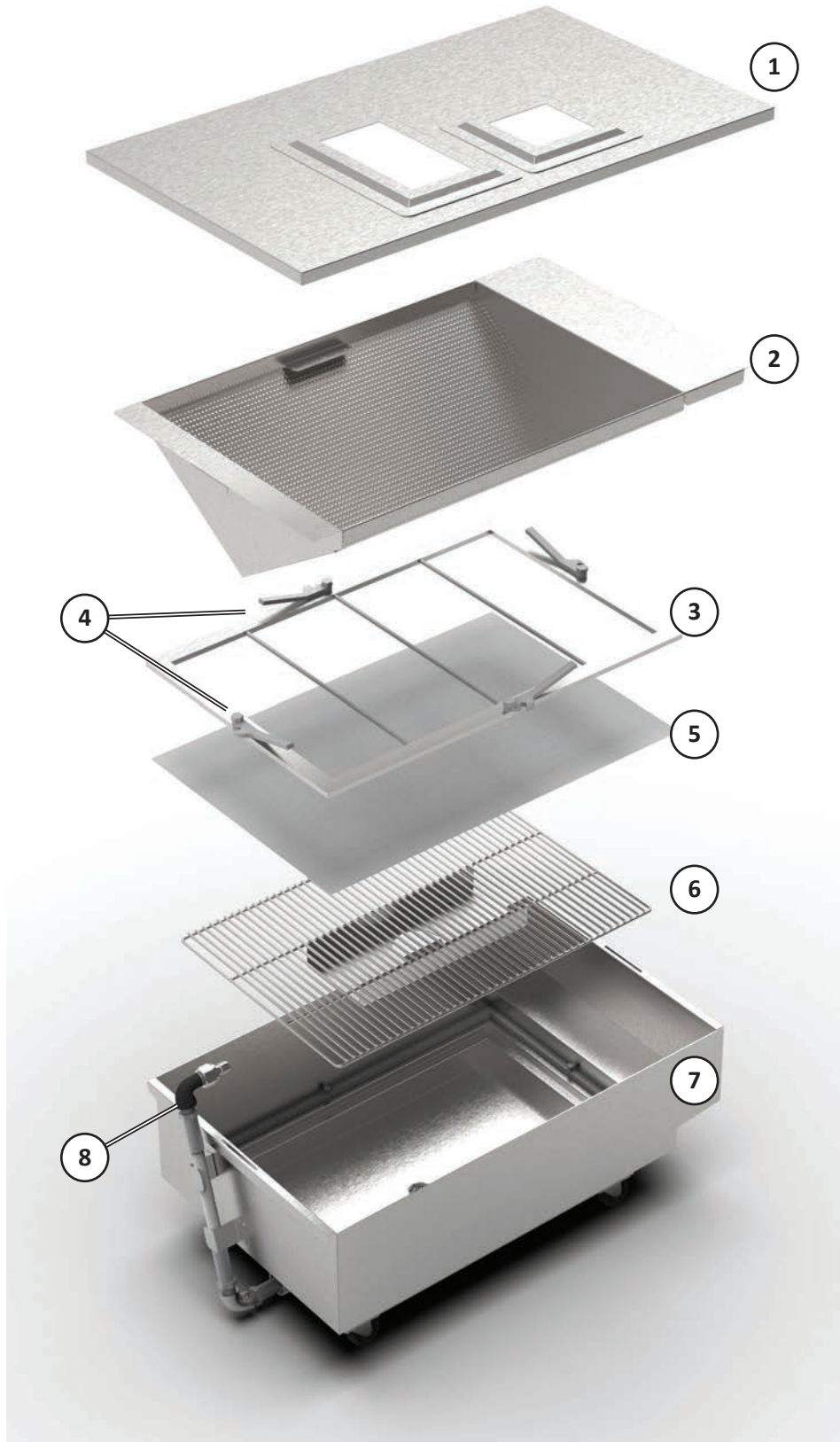
Banked Add-on Unit



3.02 Lower Cabinet

Item	Description	Function
1	Oil Return Valve	Directs oil flow to the particular vat from either the fryer filter system, a bulk oil management system, or the Oil Top-off system. THESE VALVES SHOULD REMAIN CLOSED UNLESS IN USE.
2	Waste Oil Discharge Hose Coupling	Connects the Waste Oil Discharge Hose to the filter system for pumping waste oil into a portable oil caddy. On banked systems, the coupling is only present on the unit with filter pan.
3	Drain Valve Handle	Operates the vat Drain Valve . Always ensure the valve is [CLOSED] before adding cooking oil or preparing for boil out. NOTE: Fryer will NOT heat unless Drain Valve is completely closed. Fryer will enter error/alarm state and elements shutdown if opened while cooking is in progress.
4	Filter Pan Coupling	Connects the filter pan hose to the Oil Filtration System .
5	Waste Oil Valve (OPTIONAL)	If fryer is connected to a third-party bulk waste oil collection system, opening this valve directs pump discharge to the waste oil collection system. This valve is not present unless the Bulk Waste Oil option is installed.
6	Oil Wand Valve	Opening valve allows waste oil to be discharged through the Waste Oil Discharge Hose supplied with the fryer. Hose must be connected at coupling or pump will stall, which could damage pump seals.
7	Fryer Filter Pan	Collects used cooking oil drained from the fryer vat and contains oil filtering media. See Section 3.03 for additional detail.
8	Filter Pan Cover	Prevents splash and splatter as oil is being drained into the Filter Pan. Helps keep floor and cabinet interior cleaner. Also, helps to avoid possible contamination of oil while temporarily contained in filter pan.
9	J-I-B Suction Tube	Optional Jug-In-Box (J-I-B) Top-Off feature ... provides hands-free capability to easily maintain proper oil level. Suction tube is inserted directly into a packaged jug of fresh oil. As needed, oil is drawn from jug and pumped to the selected fryer vat. Available only for banked fryer system, oil Saddle Tank used for single fryer, see Section 3.04.
10	J-I-B Shelf	Holds a standard size 33-lb Jug-In-Box of fresh cooking oil.
11	Fresh Cooking Oil Jug	Purchased container of fresh cooking oil (customer supply)

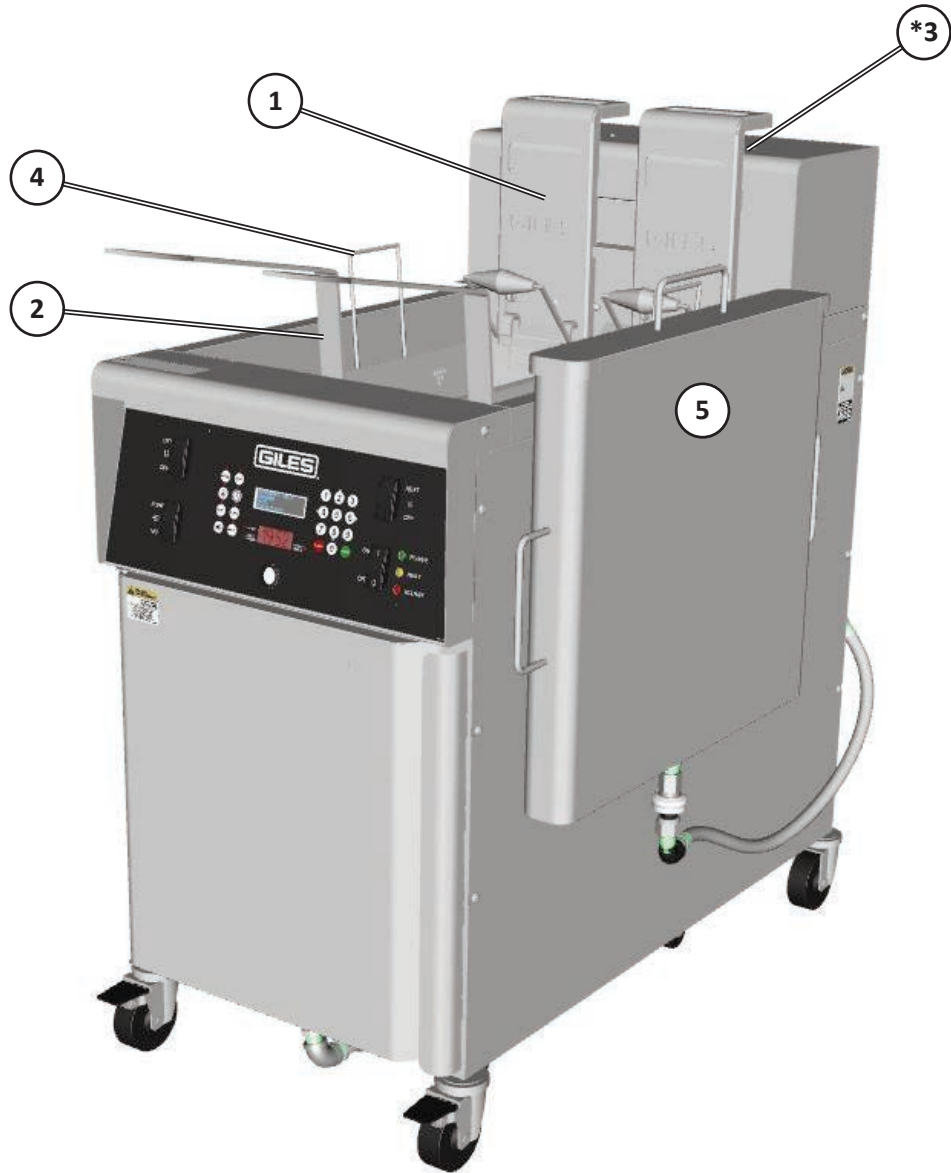
3.03 Filter Pan Assembly



3.03 Filter Pan Assembly

Item	Description	Function
1	Filter Pan Cover	Helps contain oil splash and spatter as oil is being drained into the filter pan from the vat(s) ... helps minimize clean-up required for floor and/or cabinet interior.
2	Crumb Screen	Filter pan insert designed to capture large breading crumbs and cooking residue as oil is drained from vat.
3	Hold-Down Frame	Secures filter media tightly against pan bottom to provide a good suction seal. Improper placement can result in poor filter pump performance.
4	Hold-Down Levers [4]	Locks hold-down frame in place. Failure to have these Levers properly engaged will potentially cause poor filter pump performance.
5	Filter Paper	Standard, disposable. paper filter media. Filters fine sediment and residue from cooking oil during the filtering cycle.
6	Filter Pan Screen	Supports filter media above the Filter Pan bottom..
7	Filter Pan	Collects used cooking oil for filtering; contains filter media which filters and reconditions oil during the filter cycle. Features casters and is removable for cleaning and changing of filter media.
8	Filter Pan Plumbing	Connects Filter Pan to the oil filtration system via quick-connect/disconnect coupling. Must be disconnected before pan can be removed.

3.04 Basket, Elevator Assembly & Oil Saddle Tank







* Not Shown

3.04 Basket, Elevator Assembly & Oil Saddle Tank




Item	Description	Function
1	Basket Carrier (2) (OPTIONAL)	Attaches to the Auto-Basket Lift and holds basket in proper position as lift operates. Easily removed for cleaning.
2	Basket (2)	Contains product while cooking. Equipped with front spring handle for easier handling.
*3	Auto-Basket Lift (OPTIONAL)	Automatically lowers basket into hot oil and raises cooked product at the beginning and end of cooking time. Helps avoid over-cooking.
4	Fry Screen/ Basket Support	Placed inside vat to help prevent cooking residue and crumbs from accumulating around the heating elements. When auto-basket lifts are not installed, the screen serves as a support for baskets while cooking.
5	Removable Fresh Oil Saddle Tank (OPTIONAL)	<i>Single fryer only:</i> Hangs on fryer side and is manually filled with fresh oil by user. Provides oil supply for <i>Oil Top-Off</i> system. Easily removed, without tools, for cleaning. <i>Not used for banked fryer systems or when fryer is connected to a bulk fresh oil supply system.</i>

* Not Shown


3.05 Accessories Provided

Part	Description/Part Number	Function
	<p>Kettle Drain Brush P/N 71025</p>	<p>Use to clean excessive crumbs and residue from the vat drain tube.</p>
	<p>Stirring Utensil P/N 77775</p>	<p>Use to stir cooking oil and product in the pot as it is cooked.</p>
	<p>Pot Brush P/N 71100</p>	<p>Heat-resistant brush for cleaning vat sides.</p>
	<p>Crumb Shovel P/N 30059</p>	<p>Use to remove filter sediment from filter pan.</p>


3.05 Accessories Provided - continued

Part	Description/Part Number	Function
 <p>An L-shaped brush with a white handle and a grey bristle head, used for cleaning heating elements.</p>	<p>L-Bend Teflon Brush, P/N 93609</p>	<p>Use to clean under and around the heating elements.</p>
 <p>A rectangular metal mesh basket with a blue handle, used for holding food during cooking.</p>	<p>Cook Basket P/N 70420</p>	<p>Holds product while cooking.</p>
 <p>A rectangular metal mesh screen with a handle, used to filter crumbs and residue from the fryer vat.</p>	<p>Fry Screen P/N 41445</p>	<p>Located in vat above the heating elements to prevent excessive accumulation of crumbs and cooking residue in the vat bottom around elements.</p> <p>Lifts out for cleaning.</p>


3.05 Accessories Provided - continued

Part	Description/Part Number	Function
	<p>Discharge Hose Assembly P/N 33667</p>	<p>Use for removing waste cooking from unit.</p> <p>NOT INTENDED TO USE FOR WASHING DOWN THE COOK VAT!</p>

3.06 Accessories Not Provided

Part	Description/Part Number	Function
	<p>Giles Oil Caddy P/N 79187</p>	<p>A portable oil disposal container with capacity of 80-lbs of liquid shortening.</p> <p>Intended to handle only warm, filtered oil, containing no crumbs or debris.</p>

3.06 Accessories Not Provided - continued

Part	Description/Part Number	Function
	<p>Filter Paper P/N 60819</p>	<p>Filter media used in the filter pan for filtering cooking oil.</p>
	<p>Filter Powder P/N 72004</p>	<p>Filter aid for use when filtering cooking oil; helps recondition oil by removing soluble impurities.</p>
	<p>Fryer Boil-Out P/N 72003</p>	<p>Fry pot cleaning agent, add to water during boil-out procedure.</p>



Notes:

4. Fryer Operation

The **GBF-70 Fryer** is manufactured as either a single unit or a banked system of (2) or (3) fryer wells, and features a computer cooking controller. **Optionally** units can be configured with convenient *Oil Level Top-Off* capability, which utilizes an on-board fresh oil supply (*jug-In-box or saddle tank*) or a customer-provided bulk oil management system. Fryer is standard with manual basket hanger racks ... **optional Auto-Basket Lifts** are available. Other option available is factory-ready direct connection to customer-provided *bulk oil management systems (fresh and/or waste)*. When becoming familiar with the operational procedures in this manual, be certain that you are referencing information or instructions pertinent to the specific fryer configuration you have.

When using a bulk Oil Management System, always follow the manufacturer's operating instructions.

⚠ DANGER

- Before cleaning or performing maintenance, turn **OFF** fryer power switch and power supply at main electrical panel.
- **DO NOT** wash down the fryer interior or exterior with water spray, or pressure washing equipment. Control panels are "*liquid resistant*", but are **NOT** washdown safe.
- Failure to comply with **DANGER** notices will result in serious injury, even death, damage to equipment or property and void the factory warranty

⚠ WARNING

- **DO NOT** use or store flammable liquids, or materials that produce flammable vapors, in the vicinity of this or any other appliance!
- **DO NOT (or ALLOW OTHERS to) stand or step onto the top of the fryer for any reason.** Very serious injury can result from slips and falls, or from bodily contact with extremely **HOT** oil in the cooking vat (**excess of 330°F/166°C**). Removable covers often placed over cooking vats are **NOT designed to, and WILL NOT, support the weight of a person.**
- Failure to comply with **WARNING** notices could result in serious injury, even death; damage to equipment and/or property and will void the factory warranty.



⚠ CAUTION

- Be sure the fryer is positioned in a stable, safe location with the casters in the locked position.
- Consult a professional 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.
- Exercise caution when operating and cleaning. **To avoid personal injury, wear thermal protection (gloves or mitts) while tending the appliance.** Certain parts of fryer will become very **HOT** during operation; temperatures inside the cabinet may exceed **150°F/65.5°C and cooking oil temperatures will be in excess of 330°F/166°C.**
- This appliance is for professional use only and is to be operated by qualified personnel. It is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, unless they have been given adequate instruction and/or supervision concerning its operation by a person responsible for their safety. **DO NOT** allow children in the vicinity of this appliance.

4.01 The Computer Controller

This section explains the functions, features, and programming/operational procedures for the Dual-Timer Computer Cooking Controller. This controller has been designed to be user-friendly and when working with it many instructions and prompts will be shown on the **Upper Display** (blue) to help guide you through each process.



4.01.1 Keys and Functions



Numeric Keypad: Enter fryer settings and edit preset *Menu Item* cooking presets.

Arrow Keys: [2]•[4]•[6]•[8] keys are used as directional arrow keys for operational functions, selecting inputs, scrolling through lists, moving the cursor, etc.

[2]=UP • [8]=DOWN • [4]=LEFT • [6]=RIGHT. The keys light up when active as arrows keys.

[START]: Function key used for various operations: start cook cycle, select items, save settings, exit operations, etc.

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

4.01.1 Keys and Functions - continued



MENU Key: Action key which is pressed in combination with other keys to access programmed menu item presets. Fifty (50) different programmable Menu Item presets are available.



EDIT Key: Action key which is pressed in combination with other keys to enter edit mode for changing or creating *Menu Item* preset settings.



TEMP Key: Press this key to set the cooking oil temperature setpoint. When fryer is in **READY** state, pressing key twice (2x) will display *actual oil temperature* on the **Lower Display** for approximately **20 secs**. **NOTE:** During **PREHEAT**, actual real-time temperature is displayed.



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



Pressing this key while controller is still in **PREHEAT** enters the **BOIL OUT** program. Temperature setpoint and cook time change to **BOIL TEMP** and **BOIL OUT TIME** as set in **User Settings (Section 4.01.10)**. **Default = 200°F & 30 minutes**. **NOTE: Also opens a menu of automatic FUNCTIONS for the Automated version of the GBF-70 when it goes into production at a future date.**



Press this key to enter **COOL** mode. Energy-saving feature, allows fryer to standby with a lower oil temperature during inactive periods. Temperature setpoint changes to the **COOL TEMP** specified in **User Settings (see Section 4.01.10)**. **Default = 275°F**.



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



BASKET Key: Activates arrow keys **[2]•[4]•[6]•[8]** for use in manually operating basket lifts. The key is disabled during **PREHEAT** to prevent lowering of product into oil that is not yet at cooking temperature. **The key is inactive in fryers without basket lifts.**



Upper OLED Display (blue graphic): Displays menu item presets, fryer status information, and various operational prompts and instructions.



Lower 7-Segment Display (red graphic): Displays status information, cook cycle time countdown, temperature, error codes, etc.

[HEAT] indicator illuminates when controller is calling for the heating elements to energize.

[LEFT/RIGHT Timer] indicators illuminate to show which basket timer is being displayed.

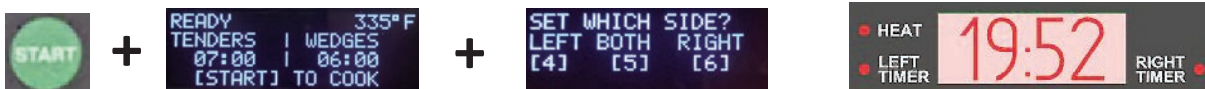
4.01.2 Controller - General Overview

The following is general operational information only. Detailed procedures and instructions are covered in later *Manual* sections. During operation, instructions and prompts will be shown on the **Upper Display** to help guide user through processes. Additionally, some controller keys and indicator lights will illuminate as a further aid.

- POWER UP:**
 Place **Power Switch** in [ON] position. Controller will power up and sound an alarm. The message **“POWER FAILURE [PRESS START TO PREHEAT]”** is shown on the **Upper Display**. *This is normal*, intended to prevent fryer from heating after power interruptions until attended by an operator. Pressing the [START] key silences the alarm and places fryer into **PREHEAT** mode. If **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. *DO NOT place Heat Switch in [HEAT] position unless vat is filled with cooking oil to the FULL level.*
- PREHEAT:**
 During the **PREHEAT** phase, real-time actual oil temperature will be displayed on the **Lower Display**. When oil reaches the programmed setpoint, an alarm will sound and **Upper Display** will show message **“ALARM - STIR OIL”**. At that point vigorously stir cooking oil and press the [ALARM] key. Typically, the temperature drops when oil is stirred. Controller delays for 10 seconds and if temp has dropped below setpoint during that time, **PREHEAT** phase continues until it returns to setpoint. *This process helps to ensure a more consistent temperature throughout the total volume of oil, leading to better cooking performance.* Upon returning to setpoint, alarm sounds again and **Upper Display** shows **“ALARM - SETPOINT REACHED”**. Pressing the [ALARM] key, places fryer into **READY** state.
- READY STATE:**
 Fryer is ready for cooking. The **Lower Display** changes to show the current controller temp setpoint. The last used fryer cook settings will be shown on the **Upper Display**.

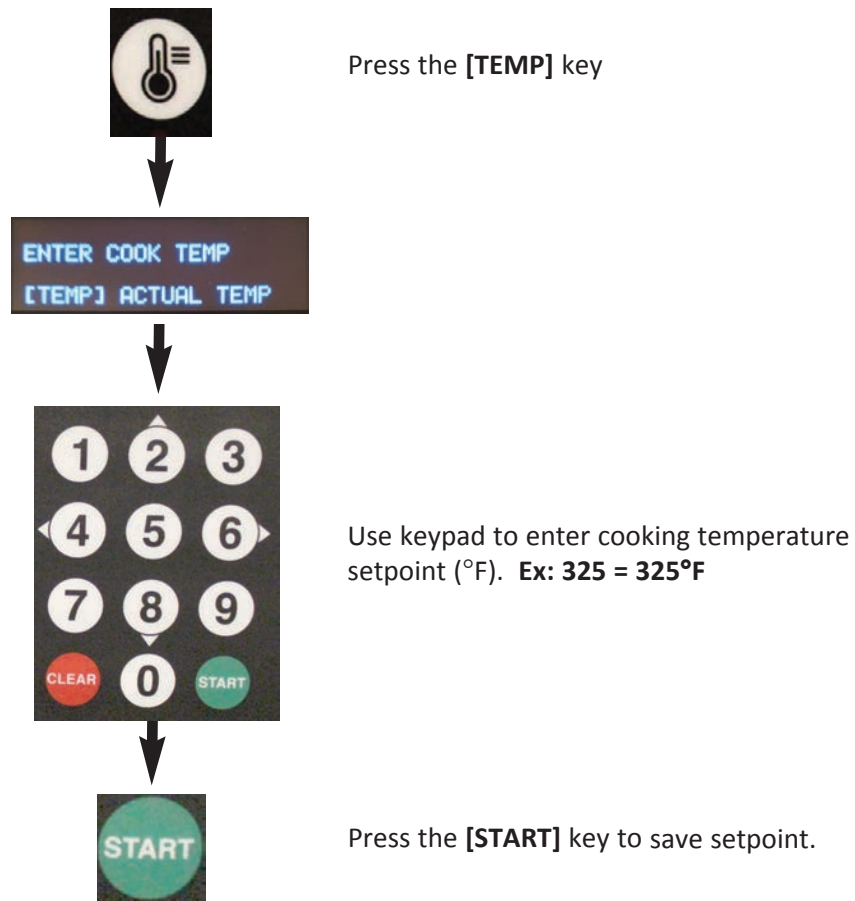
 While fryer is in **PREHEAT** or **READY** state, user may change cook setting either by selecting a different *Menu Item Preset*, see **Section 4.01.5.2, Selecting a Menu Preset** • OR • manually inputting different settings (time and/or temp), see **Section 4.01.3, Setting the Cooking Temperature & Section 4.01.4, Manually Setting the Cook Time**.

NOTE: If the PASSCODE ENABLE parameter is set to ON, user cannot manually set cook time without first entering the proper password. This lockout feature provides a measure of control over cooking procedures.
- START:**
 Current cook times (*preset or manually input*), are shown on the **Upper Display** for each basket side. To start a cooking cycle press the [START] key + select side: [4]=Left, [6]=Right, [5]=Both. When the selected timer starts, the cook cycle countdown appears in the **Lower Display**.



4.01.3 Setting the Cooking Temperature

Cooking temperature setpoint must be input manually, as menu Item presets do not include temperature settings. Instruction prompts will be shown on the **Upper Display** to help guide you through the process.



WARNING DO NOT place Heat Switch in the [HEAT] position unless vat is filled with cooking oil to the [FULL] level.

- If actual oil temperature is lower than the entered setpoint, controller enters **PREHEAT** phase (*small red HEAT indicator beside the Lower Display turns ON*). Before oil will actually begin heating, the **Heat Switch on the control panel must be placed in the [HEAT] position**. The amber HEAT indicator on control panel will turn ON and 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.

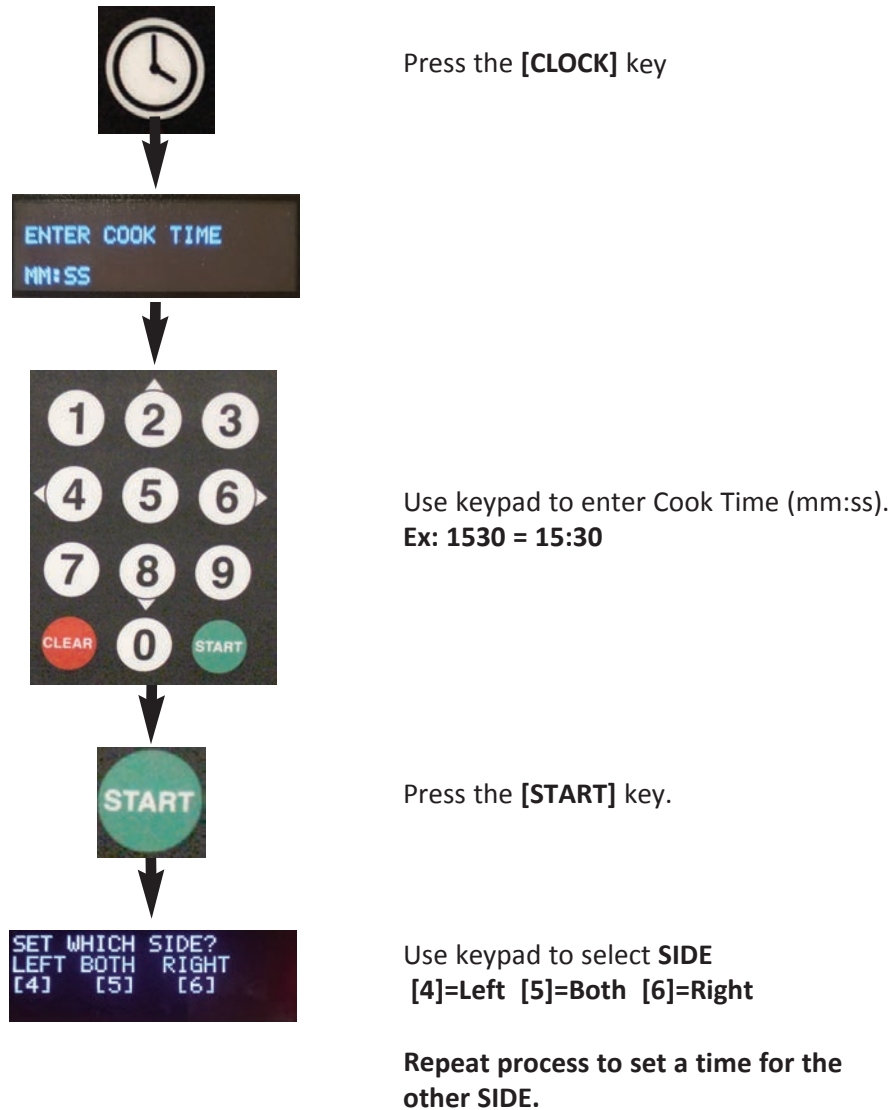
While heating, real-time actual oil temperature is shown on the **Lower Display**. After reaching setpoint, display changes to show the **setpoint temperature**.

NOTE:
Pressing the [TEMP] key twice (2x) will display actual oil temperature for 20 seconds.
Default unit for Temperature is [°F] ... can be changed in **User Settings (Section 4.01.8)**.

4.01.4 Manually Setting Cooking Time

IMPORTANT!

If **PASSCODE** is enabled, cooking time **cannot** be manually input without entering the required password. You are restricted to only choosing from the **Menu Item Presets** available, see **Section 4.01.5, Working with Menus**.



NOTE: *Menu Item Presets* include a **Name** which is displayed on the **Upper Display** when the preset is selected. When a cooking time is manually input, the displayed name will show as [MANUAL] instead of a food item name.



4.01.5 Working with Menu Item Presets

NOTE:
 The **Menu Item Presets** stored in the controller **do not** include cooking temperature settings. Cooking temperature must always be input manually, see **Section 4.01.3, Setting the Cooking Temperature**.

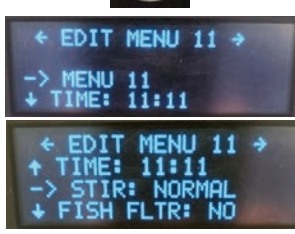
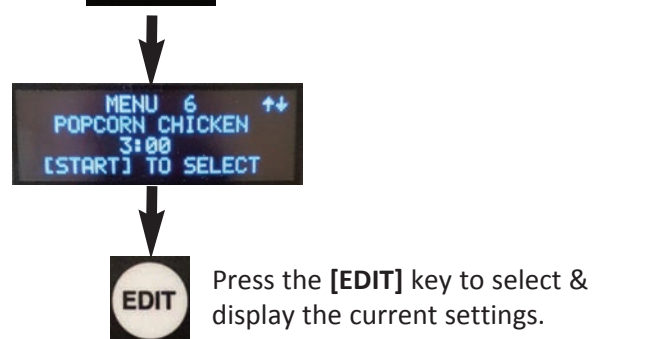
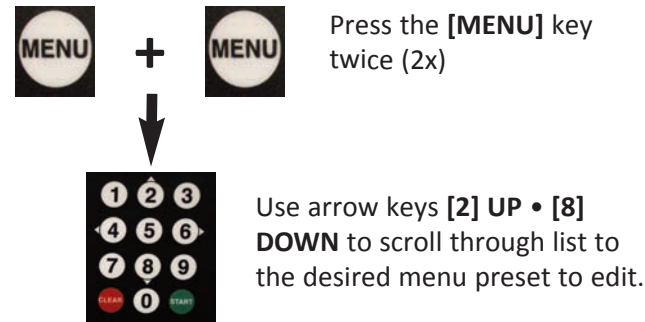
Fifty (50) **Menu Item Preset** cook settings are stored in the controller. Each includes:

- **Menu #** - Sequential ID number
- **Menu Name** - Name of the food product assigned to the preset.
- **Cooking Time** - Cook time setting for the product.
- **STIR OVERRIDE** - Overrides the controller global **STIR ALARM** setting specified in **User Settings** for this menu item. **Factory default = [NORMAL]**.
- **FISH FILTER** - To prevent flavor transfer, establishments cooking seafood products can force oil filtering after only **one (1) batch** is cooked. This setting overrides the global **FORCE FILTER** setting specified in **User Settings**. **Factory default = [OFF]**. A **SNOOZE** feature is available that will allow **two (2) batches** to be cooked before forced filtering.

All the presets are factory-programmed with default settings. The first ten (10) are set for some popular menu offerings as shown below. All others contain general settings as shown on the last line of the table. You can edit any of these presets as needed to customize for your specific needs.

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

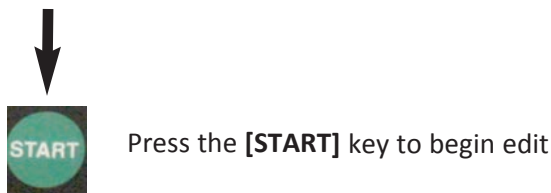
4.01.5.1 Editing a Menu Item Preset



Use arrow keys [2] • [8] to scroll move cursor [-->] until it points to the preset item you want to edit:

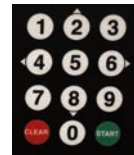
- [NAME]
- [TIME]
- [STIR OVERRIDE]
- [FISH FILTER]

Press [START] to select the item.



Editing [NAME] - two different methods can be used to edit NAME.

Method 1 - Spell Out Name

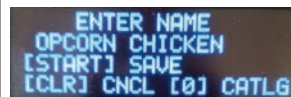


Select the item *Name* as shown on left. Flashing cursor is positioned at 1st letter. Use arrow keys [2] • [8] to scroll through alphabet. Character at cursor changes while scrolling ... stop at desired character. Use arrow key [6] (right) to move cursor to next character and repeat until name is spelled.

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



Method 2 - Select from Catalog of Names



Select Name as shown on left. Flashing cursor is positioned at 1st letter. Press [0] key to open **Catalog** of programmed Names and use arrow keys [2] • [8] to scroll through list, stop on choice. Press [START] to copy it to the item being edited and return to previous display.

If done, press [START] to Save

• OR •

Press [CLEAR] to Cancel and Exit without saving • OR •

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



4.01.5.1 Editing a Menu Item Preset - continued

Edit COOKING TIME:

After entering EDIT, select TIME to edit as shown on previous page.



Current time setting is displayed.
Using numeric keypad enter new **TIME (mm:ss)**
NOTE: All digits must be entered, e.g. 500 = 5:00.
While entering time, [CLEAR] key will backspace to remove an incorrect entry.



After entering new **TIME** value press [START] to Save
• OR •
Press **CLEAR** to exit without saving



Edit STIR OVERRIDE Setting:

Regardless of the global **STIR ALARM** setting in *User Settings (Section 4.01.10)*, you may want to have a menu item stirred or not stirred during the cook cycle. The **STIR OVERRIDE** setting overrides the global setting for a menu item. The options are [NORMAL] • [SKIP] • [FORCE].

[NORMAL] = alarm is issued as specified.

[SKIP] = alarm is **NOT** issued for this item, regardless of global setting.

[FORCE] = alarm is **ALWAYS** issued for this item, regardless of global setting.

Factory-default = [NORMAL]

To edit the **STIR OVERRIDE** setting, select [STIR] as described previously ... [→] points to [STIR]



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

4.01.5.1 Editing a Menu Item Preset - continued

Edit FISH FILTER Setting:

To minimize potential for flavor transfer, establishments that cook seafood may wish to force operators to filter oil after only cooking **one (1) batch** in the fryer. When **FISH FILTER** is set to **[ON]**, the unit will enter **FILTER MODE** after completing one load of a specific item. If **FORCE FILTER SNOOZE** is set to **[ON]** in **User Settings (Section 4.01.10)**, an additional load may be cooked before filtering is forced. If **FORCE FILTER=[OFF]** a filter warning message is displayed on the controller; if **FORCE FILTER=[ON]**, the fryer is locked out until a filter cycle is completed.

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



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

Exit EDIT function:

After completing and saving edits to a *Menu Item Preset*, press either the **[CLEAR]** key or the **[EDIT]** key to exit that preset. The arrow keys **[2]** • **[8]** remain active and can be used to scroll to a different preset to edit.

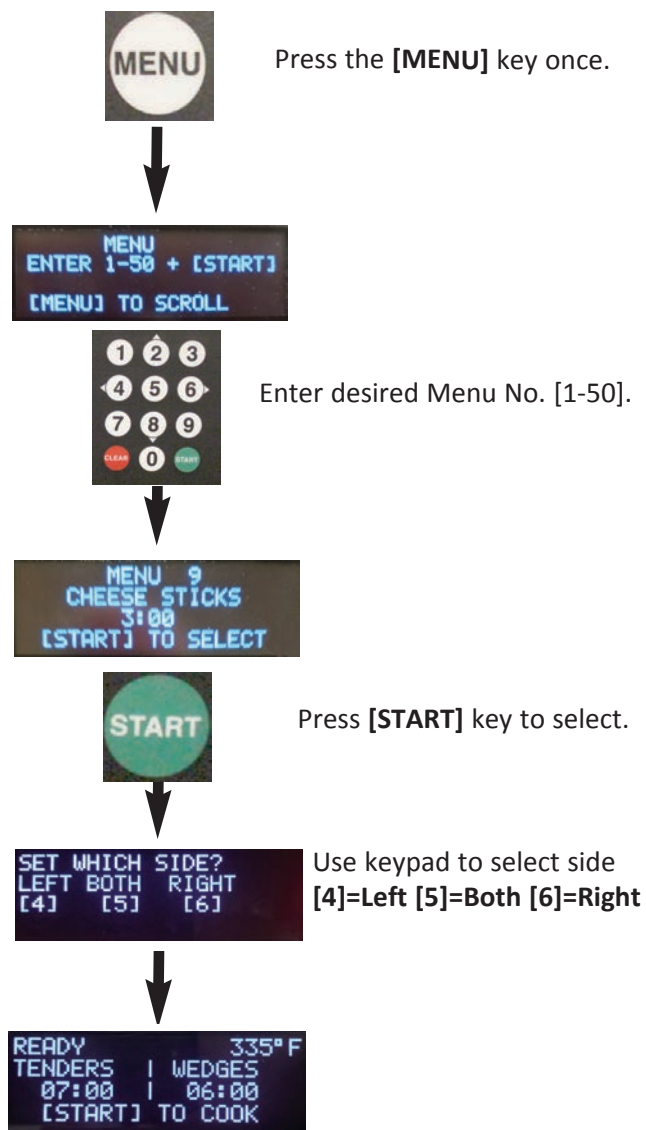


Press the **[CLEAR]** key again to completely exit **EDIT**.

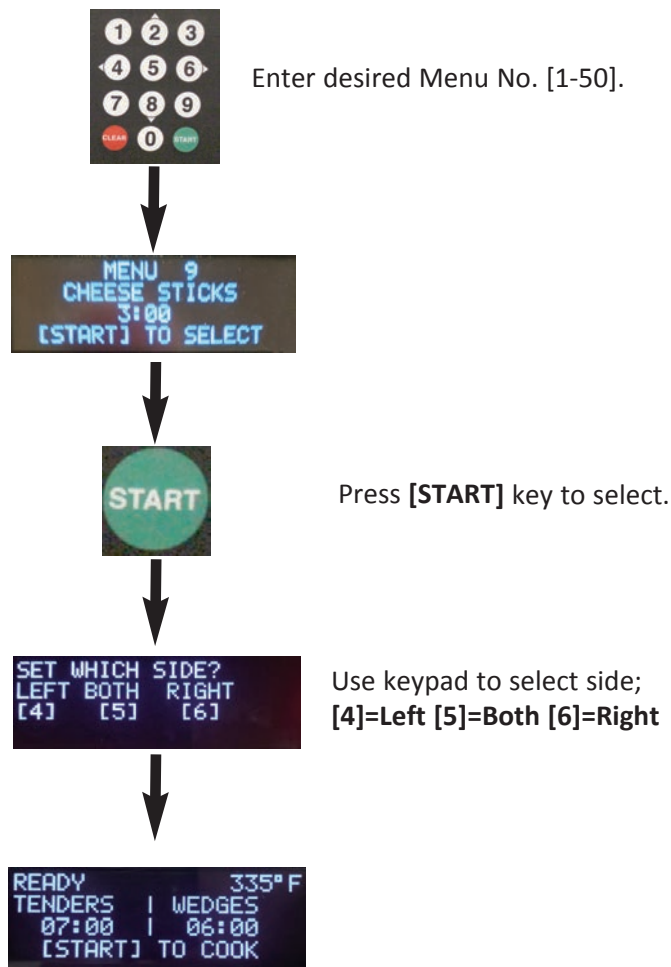
4.01.5.2 Selecting a Menu Item Preset for Cooking

Direct Entry: If you know the *Menu No.* of the item that you want to cook, either of the methods below can be used to select it.

Method (A)



Method (B)

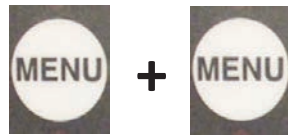


NOTE:

- If the *User Setting "COOK ON MENU SELECT"* is set to **[ON]** and fryer is in **READY** mode, it will automatically enter **COOK** mode as soon as the *basket side* is selected. Cooking time will begin counting down on lower display.
- If the setting is set to **[OFF]** (*default*), the cooking cycle must be started as explained in **Section 4.01.6, Cooking Cycle General Overview**.

4.01.5.2 Selecting a Menu Preset for Cooking - continued

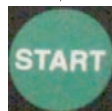
Scroll Method: If a Menu No. is not known, you can scroll through the list of *Menu Presets* to select the desired item ... the current settings will appear in the *Upper Display*.



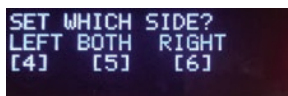
Press the [MENU] key twice (2x)



Use numeric keypad [2] • [8] (up/down) to scroll through list to find the desired menu.



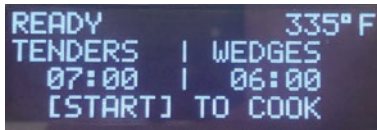
Press [START] key to select.



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

If the fryer is in *READY* state, cooking can be started; see *Cooking Cycle Overview (Section 4.01.6)*.

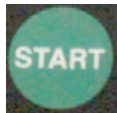
4.01.6 Cooking Cycle General Overview



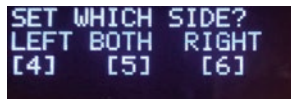
TEMP SETPOINT, MENU NAME & COOKING TIME currently assigned to each side are shown in the **Upper Display**.



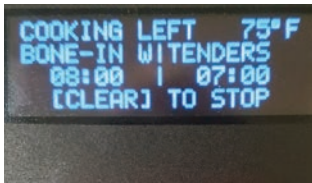
When in **READY** state, temperature setpoint is shown in upper right corner of **Lower Display**. The **READY** message in the upper left corner indicates that cooking oil is at temperature and the fryer is ready for cooking.



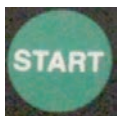
To start a cook cycle press the **[START]** key once.



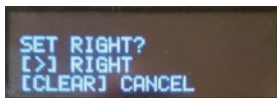
You will be prompted to select which side to start. Either or both sides can be selected as shown; use keypad to input.



After selecting side, controller enters **COOK** state. If the fryer is equipped with automatic basket lifts, the appropriate basket will be lowered into the cooking oil and the cooking time countdown will be shown on the **Lower Display**, while **Upper Display** shows which side is cooking. The **Timer Indicator** for the timer currently being displayed will be **ON**.



A different *menu item* can be selected & started, or a manually input cook cycle can entered & started for the other side. See **Selecting a Menu Item Preset for Cooking (Section 4.01.5.2)** or **Manually Setting Cooking Time (Section 4.01.4)**.



To start the second cook cycle press the **[START]** key once again, when prompted, press the appropriate arrow key (**#4 or #6**) to start the second timer. **Lower display** and **timer indicator** will change to show the second active timer.



x 2

When both sides are cooking, pressing the **[TIME]** key twice toggles the timer displayed on the **Lower Display**. **Timer Indicator** shows which timer is currently displayed.

4.01.6 Cooking Cycle General Overview - continued

When **STIR ALARM** is active, an audible alarm sounds at a specific time in the cooking cycle to signal the operator it is time to stir the cooking product, which helps to promote even cooking and prevent sticking. The feature must be enabled in **User Settings (Section 4.01.10)** and the parameter must be set. **[STIR ALARM %]** = amount of elapsed time before the alarm sounds. e.g. if **[STIR ALARM %] = 60**, during a *10 min. cook cycle*, the alarm will sound after *6 mins.* of cooking time have elapsed.

Factory-set default: **[STIR ALARM ENABLE] = ON • [STIR ALARM %] = 62.**

A specific menu item **STIR OVERRIDE** setting can override the **[STIR ALARM ENABLE]** setting, see **Section 4.01.5.1.**

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



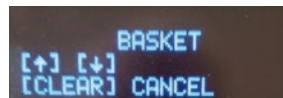
x 2

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

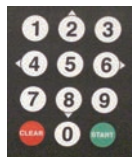
4.01.7 Manually Operating the Basket Lifts (If Equipped)



Press the **[BASKET]** key once



Use keypad **[2] UP** & **[8] DOWN** keys to select raise or lower basket lift.



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



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

NOTE:

- **Lift Switch on control panel must be in the [LIFT] position.**
- As a safeguard against attempting to cook product in oil that is not yet at the proper temperature, manual operation of lifts is disabled while fryer is in the **PREHEAT** phase.
- Once activated, a lift cannot be actuated again for approximately *20 seconds*.

4.01.8 COOL MODE



COOL MODE is an energy-saving feature that changes oil temperature setpoint to a lower value setting. Places fryer into an idle standby state during periods of inactivity.

Enter **COOL MODE** by pressing the [COOL] key. The temperature setpoint changes to the **COOL TEMP** setting specified in *User Settings (Section 4.01.10)*.

Factory-set default = 275°F. The setting can be edited in the range **200°F to 350°F.**



+



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

• OR •

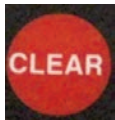
Press [CLEAR] again to continue with **COOL** Mode.

Upon exit, the temperature setpoint returns to the previous active value and fryer enters **PREHEAT** until temperature is reached.

4.01.8.1 AUTO-COOL FEATURE

When the **AUTO-COOL** feature is turned [ON], fryer automatically enters **COOL MODE** if no cook cycles are started within the amount of time as specified by the [AUTOCOOL TIME] setting in *User Settings (Section 4.01.8)*.

Factory-default: [AUTOCOOL] = OFF • [AUTOCOOL TIME] = 30. TIME setting can be edited in range of **1 to 510 mins.**



+



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

• OR •

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

Upon exit, the temperature setpoint returns to the previous active value and fryer enters **PREHEAT** until temperature is reached.

4.01.9 BOIL OUT PROGRAM



Pressing the [FUNC/BOIL] key, while controller is still in the **PREHEAT** phase, starts the **BOIL OUT Program**.

Temperature and time change to the **BOIL TEMP** and **BOIL OUT TIME**, as specified in *User Settings (Section 4.01.10)*. **Factory-default: BOIL TEMP = 200°F • BOIL OUT TIME = 30 minutes.** These settings can be edited 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 the boil out process. See *Boil Out Procedure - Cleaning the Fry Vat (Section 5.02)*.

NOTE: This key will also open a menu of automatic **FUNCTIONS** for the Automated version of the GBF-70. To be introduced at a future date.

4.01.10 User Settings

Settings may be edited by the user ... access the **User Settings** menu is as follows:

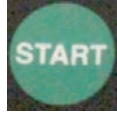
Press the
[TIME] key



Input

9999

Press the
[START] key



Settings are shown on the **Upper Display**.

To view current settings, use numeric keypad [**<4**] • [**6>**] to scroll through table and display each setting.



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



To exit **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.

NAME	DESCRIPTION	RANGE	DEFAULT
TEMP SCALE	Temperature scale	°F or °C	°F
FORCE FILTER	When ON , forces user to filter oil after number of cook cycles in FILTER COUNT are complete ... locks-out fryer until filtered.	ON - OFF	ON
FORCE FILTER SNOOZE	When ON , allows (1) more cook cycle after FILTER COUNT is exceeded with 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 375°F	350°
AUTOCOOL	After a specified amount of time, unit will go into COOL mode.	ON - OFF	OFF
AUTOCOOL TIME (MINUTES)	If AUTOCOOL = ON , after fryer is idle for the amount of time specified, the unit enters COOL mode.	1 to 510 minutes	30
AUDIBLE ALARM (SECONDS)	Duration of the audible alarm in seconds, automatically silences after this amount of time..	5 to 120 seconds	10
COOL TEMP	Temperature setting of COOL mode	200°F to 350°F	275°F
BOIL TEMP	Temperature setting for BOIL OUT mode	185°F to 208°F	200°F
FILTER RESET	Temperature that resets fryer from 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 ON , sounds the STIR ALARM during a cook cycle.	ON - OFF	ON
STIR ALARM %	When STIR ALARM = ON , the alarm sounds after this % of cooking cycle has elapsed.	10% to 90%	62%
KEY BEEP ENABLE	If ON , audible sound is generated with each keystroke.	ON - OFF	OFF

4.01.10 User Settings - continued

NAME	DESCRIPTION	RANGE	DEFAULT
LANGUAGE	Sets the controller language	English-Spanish-French	English
COOK ON MENU SELECT*	If [ON], selecting a MENU # will automatically begin the cooking cycle. <i>Reduces the number of keystrokes needed to start a cook cycle.</i>	ON - OFF	OFF
[0] KEY EXTRA TIME	If [ON], operator can add extra time to cook cycle (<i>after or during the cycle</i>) by pressing [0] + the number of minutes to add.	ON - OFF	OFF

* Setting is available ONLY on dual-timer controllers.

4.01.11 PASSWORD Protection

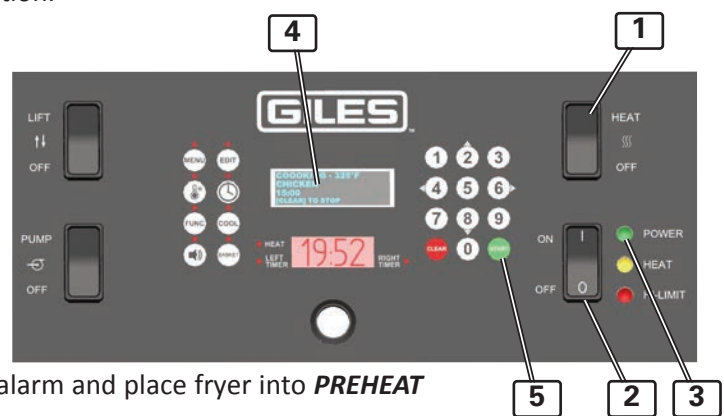
It is possible to add **PASSWORD** protection for certain controller settings. This feature is a **FACTORY SETTING** that is typically **DISABLED**. If **PASSCODE ENABLE** is set to [ON], the user is prompted to enter a password before performing many controller operations.

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 the feature.

4.01.12 Power Up Procedure

1. Ensure that the **Heat Switch** ① is in the [OFF] position.

2. Place the **Power Switch** ② in the [ON] position. The green **POWER** Light ③ will illuminate and the controller powers up and then sounds an alarm tone. The message **"POWER FAILURE [PRESS START TO PREHEAT]"** is shown on the **Upper Display** ④. **This is normal**, as a safeguard to prevent the fryer from beginning to heat after power interruptions until it is attended by an operator. Press the [START] key ⑤ to silence the alarm and place fryer into **PREHEAT** phase. The **Upper Display** shows the current cook setting (*last used*). The controller **HEAT** indicator adjacent to the **Lower Display** turns ON, but until the **Heat Switch** ① is placed in the [HEAT] position, heating elements will **NOT be energized**.

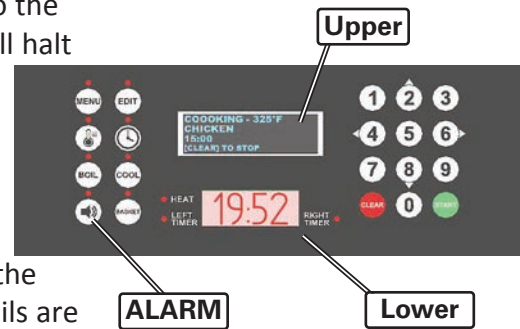


DO NOT place Heat Switch in the [HEAT] position until fry vat has been filled with cooking oil. See Section 4.02, **Cooking Procedures**.

4.01.13 Controller Errors/Alarms

When conditions occur that cause unsafe operation or damage to the unit (open valves, low oil level, high temp, etc.), the controller will halt operation, activate an alarm and display error codes & messages. Error codes are shown on the **Lower Display (red graphic)**; error messages and prompts are shown on the **Upper Display (blue graphic)**. Generally, heating elements are shutdown until an error conditions have been corrected.

Pressing the **[ALARM]** key silences the alarm, but **does not** clear the error. Error codes are shown in the table below and further details are given in the following section.



ERROR CODE	DESCRIPTION (OLED Display)	PROBLEM
OPEN	DRAIN IS OPEN (Manual version fryer only)	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.
ER03	LOW OIL LEVEL – ENSURE VAT IS FULL (Element/Add Level Differential Warning)	The oil level is below the ADD line in the vat. Add oil to the FULL level mark & stir. Error will remain in effect until the sensed temp differential is eliminated.
ER06	LOW OIL LEVEL – ENSURE VAT IS FULL – PRESS [START] (Post ER03 Warning)	After an ER03 is cleared, this is displayed until user presses [START] to confirm 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 sensor. Call for service.
ER15	ELEMENT PROBE Error	Problem with the Element Temp Probe, typically attached directly to heating element. Call for service.
ER17	ADD LEVEL PROBE Error	Problem with the Add Level Probe at vat ADD line. Probe cannot be bypassed. Service technician required.
ER25	GUARD BAND EXCEEDED	Actual oil temperature deviates from setpoint by the guard band value. Allow oil to cool, or heat, to within range. Factory default is 900°F ... This error should not occur.
ER37	EEPROM Error	An error occurred while saving settings to the EEPROM. Contact Giles Tech Service (800.554.4537).
ER38	Internal ADC Error	The 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).

4.01.13.1 Resolving Controller Errors & Alarms

- **DRAIN OPEN (Error Code OPEN)** - If the vat drain valve is open (*even slightly*) while fryer power is **ON**, an alarm sounds, **Lower Display** shows “*OPEn*”, and the **Upper Display** reads “*ERROR ALARM - DRAIN IS OPEN*”. If a basket lift is down, it is raised. Heating elements are shutdown as long as the condition exists.
Press the **[ALARM]** key to silence alarm. Completely close the drain valve. When error clears, alarm sounds again and the **Upper 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 vat is at the **[FULL]** level. Add oil if needed, then press the **[START]** key to return to **PREHEAT**.
- **LOW OIL LEVEL (Error Code 03)** - Alarm sounds, **Lower Display** shows “*Er03*”, and the **Upper Display** reads “*ERROR ALARM - CHECK OIL LEVEL - ENSURE VAT IS FULL*”. Heating elements are shutdown until the condition is corrected. The temperature differential between a sensor located at the **[ADD]** oil mark and one attached to the heating element exceeds an acceptable value, indicating a low oil level. **Low oil level greatly increases the possibility of fire!** Press the **[ALARM]** key to silence alarm and place **Heat Switch** in the **[OFF]** position. Allow the oil to adequately cool and then add oil to raise level to the **[FULL]** mark.
- **LOW OIL LEVEL Post-error Warning (Error Code 06)** - After **Error 03** clears, another alarm sounds. The **Lower Display** shows “*Er06*”, and the **Upper Display** reads “*CHECK OIL LEVEL - ENSURE VAT IS FULL - PRESS [START]*”. This alarm alerts user to confirm that cooking oil in the vat is at the **[FULL]** level. If no oil is required press **[START]**, otherwise press **[ALARM]** key to silence alarm, add oil, then press **[START]** key to enter **PREHEAT**.
- **MAX. ELEMENT TEMP (Error Code 19)** - Heating element has exceeded the maximum temperature allowed by the controller. The alarm sounds, **Lower Display** shows “*Er19*”, and the **Upper Display** shows “*ERROR ALARM - MAX ELEMENT TEMPERATURE*”. Heating element is automatically shutdown and 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 a false alarm 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, another alarm sounds. 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**. The heating elements will not turn **ON** until the **[START]** key is pressed.

NOTE: If an error condition persist and cannot be resolved, it could be an indication of component failure or system malfunction. Please contact a factory-authorized service agent, or call 800.554.4537 for Giles Technical Support.

4.02 Cooking Procedures

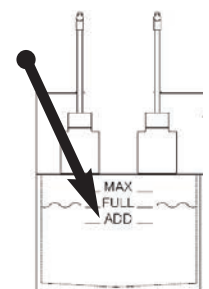
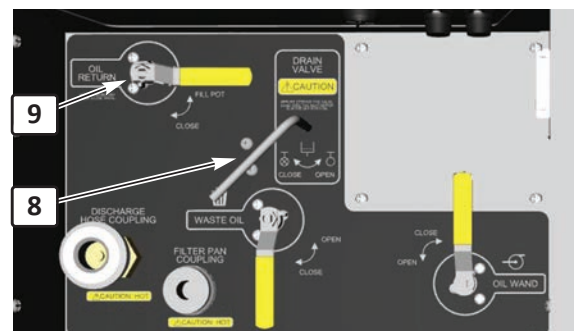
This section explains the details for cooking with a **GBF-70 Electric Fryer**. The procedures assume starting with a properly installed, clean, empty fryer. Owner/operator work practices and procedures must also be followed.



1. Ensure that **Heat Switch** ③ is in the [OFF] position. **DO NOT place switch in [ON] position at this time.**
2. Place the **Power Switch** ① in the [ON] position, **Power Light** ② turns ON. Controller powers up as described in **Section 4.01.12**. When the alarm sounds, press [ALARM] key ⑤ to silence, do not press [START] as prompted by the controller.
3. While the “POWER FAILURE” message is displayed on **Upper Display**, set the desired cooking oil temperature as described in **Section 4.01.3, Setting the Cooking Temperature**.
4. Confirm that the **Drain Valve Handle** ⑧ inside the cabinet is in the [CLOSE] position (full left to a 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 **ONLY** ... allows for expansion as oil is heated to the set temperature.

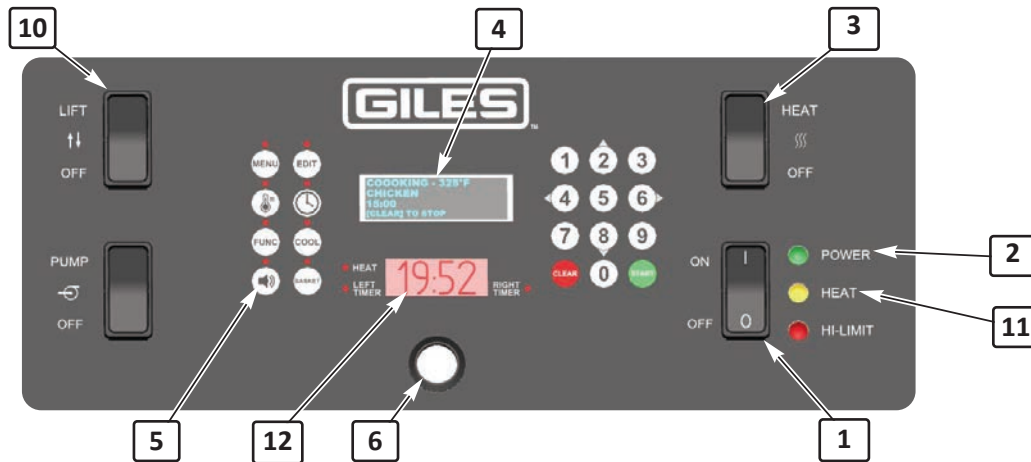
◇ **Using Optional Fresh Oil Supplies, On-board (JIB/Saddle Tank) or Bulk System:** If fryer is equipped with either of these fresh cooking oil supply options, follow the steps below:

- Position the **OIL RETURN Valve Handle** ⑨ into the [FILL POT] position. **On a banked system, only the valve of the well being filled should be set in this position; all others must have this valve in the [CLOSE] position.**
- The **OIL FILL Pushbutton Switch** ⑥ on control panel is directly connected to the bulk system pump.
- Press and hold pushbutton to activate the system pump. While holding the switch, observe vat filling from the bulk system. **Switch must be held in until vat fills ... filling stops if pushbutton is released.**
- Release switch to stop flow when oil level reaches [ADD] mark.
- Return the **OIL RETURN valve** to the [CLOSE] position.



Continued on Next Page

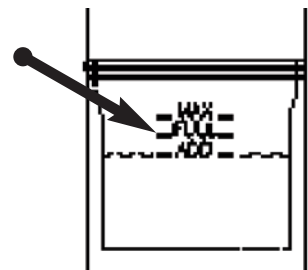
4.02 Cooking Procedures - continued



- If unit is equipped with optional basket lifts and you wish to use them, place the **Lift Switch** (10) in the [LIFT] position. *There is no lift switch on the control panel if basket lifts are not installed.*
- Place **Heat Switch** (3) in the [HEAT] position; the amber **Heat Light** (11) will illuminate. Heating elements are energized and oil begins heating to the setpoint temp entered in **Step #3**. The **Upper Display** (4) show that fryer is in **PREHEAT** mode and the **Lower Display** (12) shows current real-time oil temperature.

CAUTION Cooking oil in fryer is extremely HOT! Always wear thermal protection, such as oven mitts or gloves, when stirring oil.

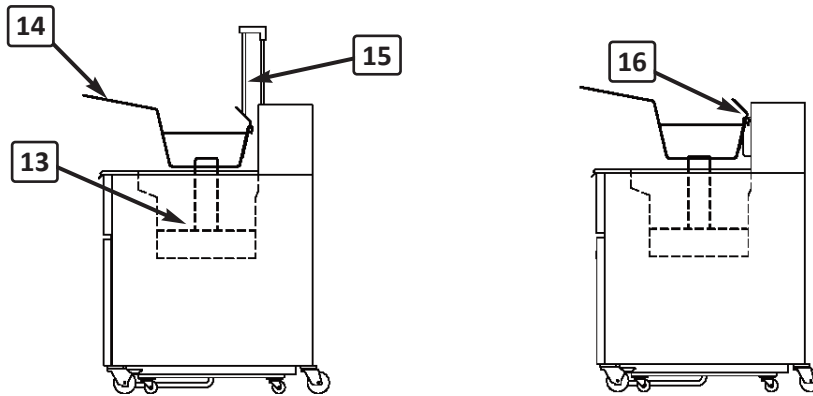
- While fryer is preheating, you should stir oil occasionally to promote even heating and to prevent possible occurrence of false **HI-LIMIT** alarms. False alarms are more likely during the initial heating of the day, when shortening may be cool and thickened.
- When cooking oil reaches the set temperature, an alarm sounds and the message "**ALARM - STIR OIL**" appears on the **Upper Display** (4). Press the [ALARM] key (5) and vigorously stir oil with the provided stirring utensil. Controller has a *10 second delay* and if actual oil temp drops below setpoint while stirring, fryer will remain in **PREHEAT** mode until setpoint is reached again. A second alarm sounds and the message "**ALARM - SETPOINT REACHED**" is displayed. Press the [ALARM] key and fryer enters **READY** state. The temperature displayed in the **Lower Display** (12) changes to the setpoint temperature.
Oil should now be evenly heated and ready for cooking.
- Check oil level, it should now be at the [FULL] level mark. Add shortening if needed and stir. If the **HEAT** light turns **ON** while adding more oil, wait until it turns **OFF** again before cooking.



Continued on Next Page

4.02 Cooking Procedures - continued

- Place the **Basket Support/Crumb Screen** (13) into the vat ... place handles to the side.
- If optional **Basket Lifts** are installed, move both sides to the [UP] position as described in **Section 4.01.7, Manually Operating the Basket Lifts**. Hang **Cook Basket** (14) onto each **Basket Carrier** (15).
If lifts are not installed, hang baskets onto the **Basket Hanger Bracket** (16) mounted on the cabinet back header.



NOTE: Fryer w/Basket Lift Option:

If you desire not to use basket lifts, leave them in the [UP] position, place the **Lift Switch** in [OFF] and use the raised carrier as the manual basket hanger.

WARNING

During cooking operations, oil level **MUST** be maintained between [FULL] & [ADD] level marks. If level falls below [ADD], an alarm is issued and the heating elements will be disabled until corrected. Unit may be equipped with an *optional Oil Top-Off* feature which allows you to quickly and easily maintain oil level, refer to **Section 4.03**.

- The recommended method for loading uncooked food items into the fryer is to first place product into a **Cook Basket**, then place the basket into hot oil. This can help avoid possible burn hazards when handling food near hot oil ... oil splash, splatter and lack of operator attention can result in skin contact with extremely hot oil.

When fryer is equipped with *optional* basket lifts, the basket will be automatically lowered into oil when the cooking cycle is started.

Product may also be loaded into a basket after it has been placed into the vat. If this method used, always wear appropriate protection (thermal mitts or gloves) to avoid possible burn injury.

CAUTION

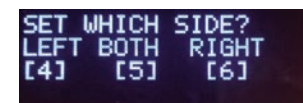
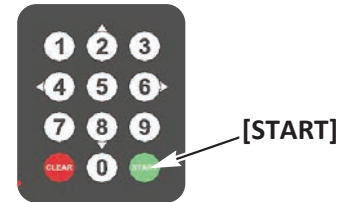
Use extreme caution when dropping food product into HOT cooking oil! Serious burn injuries can occur if hot oil contacts unprotected skin, such as could occur with an unexpected splash. Loading items containing excessive moisture or loading larger than recommended quantities can cause surge boil and result in overflow of HOT oil. Use caution when loading foods and observe how the hot oil reacts before continuing.

4.02 Cooking Procedures - continued

Fryer WITH Optional Basket Lifts:

14. With basket hanging on a raised **Basket Lift Carrier**, load fresh uncooked product into it.
15. Either select the appropriate *Menu Item Preset* (see **Section 4.01.5.2**), or manually enter a desired cooking time (see **Section 4.01.4**).
The same or different settings can be assigned to each side. The active cook settings and status appear on the *upper display* for each side. **NOTE:** If the user setting **"COOK ON MENU SELECT"** is set [ON], basket lowers & cook cycle will begin as soon as side is selected, without needing to complete **step #16** ... otherwise proceed to next step.
16. When **READY** status is shown, the fryer is ready for cooking. Press [START] key then use keypad to select which basket to begin cooking; [4] LEFT • [5] BOTH • [6] RIGHT. The appropriate basket automatically lowers into vat and the programmed cooking time countdown appears on the *lower display*.

If [BOTH] is not selected, the other side can be started in the same way.



Fryer WITHOUT Basket Lift Option:

14. Hang empty baskets on the manual **Basket Hanger Bracket** on the cabinet header. Load fresh, uncooked product into basket.
15. Either select the appropriate *Menu Item Preset* (see **Section 4.01.5.2**), or manually enter a desired cooking time (see **Section 4.01.4**).
The same or different settings can be assigned to each side. The active cook settings and status appear on the *upper display* for each side. **NOTE:** If the user setting **"COOK ON MENU SELECT"** is set [ON], cook cycle will begin as soon as side is selected, without needing to complete **step #16** ... otherwise proceed to next step.
16. When **READY** status is shown, the fryer is ready for cooking. Press [START] key then use keypad to select which basket to begin cooking; [4] LEFT • [5] BOTH • [6] RIGHT. Immediately remove the appropriate basket from hanger and place into the vat, sitting it on the *Basket Support/Crumb Screen* in bottom of vat. The programmed cooking time countdown appears on the *lower display*.

17. **Upper Display** shows which side is **COOKING ... LEFT • RIGHT • BOTH**.
Lower Display shows the countdown of remaining cook time.



x 2

When both sides are cooking, pressing the [TIME] key twice (x2) toggles between the *remaining cook time* displayed. **Timer Indicator** shows which timer is currently being shown.



CAUTION Always wear thermal protection, such as gloves or oven mitts, when handling hot baskets or while stirring oil in the vat.

Continued on Next Page

4.02 Cooking Procedures - continued

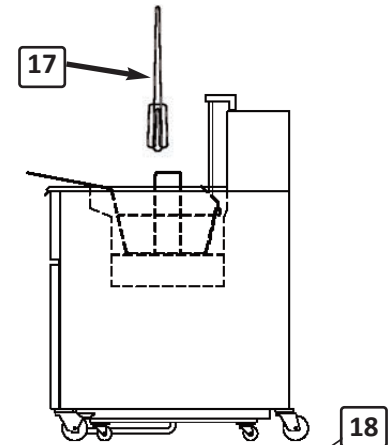
STIR ALARM NOTE:

Step #18 applies only if user setting “STIR ALARM ENABLE” = [ON] and menu item setting “STIR OVERRIDE” = [NORMAL] for the menu item being cooked.

•• OR ••

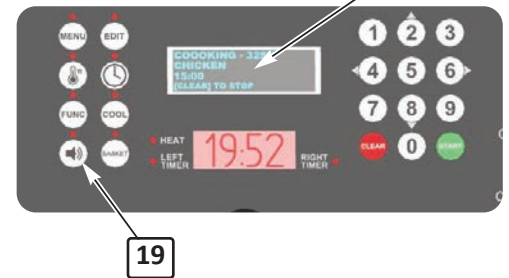
“STIR ALARM ENABLE” = [OFF] and “STIR OVERRIDE” = [FORCE] for the item. If these settings are not in active, STIR ALARM *does not* sound.

It is recommended that product be stirred, during the latter half of the cook cycle, to help promote even cooking and to prevent pieces from sticking together.



18. When active, **STIR ALARM** sounds after a preset amount of the programmed cook time has elapsed. The message “**ALARM - STIR (LEFT) or (RIGHT) or (BOTH) SIDE**” appears in the **Upper Display** ⑱. Press the [ALARM] reset key ⑲ and use the provided utensil ⑰ to stir the product cooking in the basket. If basket lift is used, be sure that the basket remains hooked to the basket carrier.

19. **WITH Optional Basket Lifts:** When programmed cook time has expired, an alarm sounds and the message “**ALARM - DONE COOKING (LEFT) or (RIGHT) or (BOTH)**” appears in the **Upper Display**. Basket is automatically lifted from the vat. Press [ALARM] key ⑲ to silence alarm.



WITHOUT Optional Basket Lifts (not installed or disabled): Same as above except basket is manually removed from oil and placed onto hanger bracket (or raised basket carrier). Press the [ALARM] key ⑲ to silence alarm.

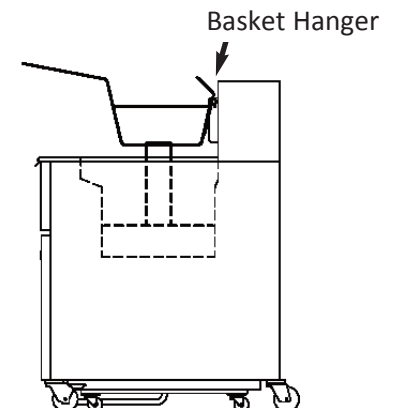
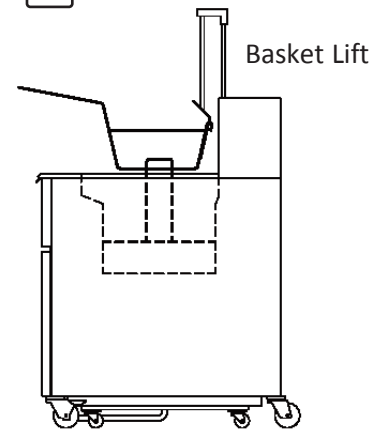
20. In accordance with your specific standard operating procedures, the internal temperature of cooked protein product should be checked for doneness after cooking cycle is completed, using an instant-read probe thermometer.

To help ensure complete cooking, there is a user setting in the **GBF-70** controller that will allow operators to quickly and easily add any amount of needed additional cooking time (either during the cycle or after it is complete). Refer to **User Setting “[0] KEY EXTRA TIME”** in **Section 4.01.10**.

21. After doneness is verified, allow the cooked product to adequately drain, then dump into an appropriate dump station, or food service pan.

22. The fryer should be ready for continued cooking. Return to **Step #13**.

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



4.03 Optional Oil Level Top-Off

The optional **Oil Level Top-Off** feature makes maintaining oil level in vat virtually a *hands-free task*. Fresh oil is supplied from either an **on-board supply** or a **customer-provided bulk oil management system**.

On-Board System: Banked unit utilizes a **Jug-In-Box (JIB)** design for pumping fresh oil directly from a purchased jug. Single fryer uses a removable **Saddle-Bag Style Tank** that hangs on the fryer side. The tank must be manually filled from a purchased jug by the user. A top-off pump is control by a single push-button switch on the fryer control panel.



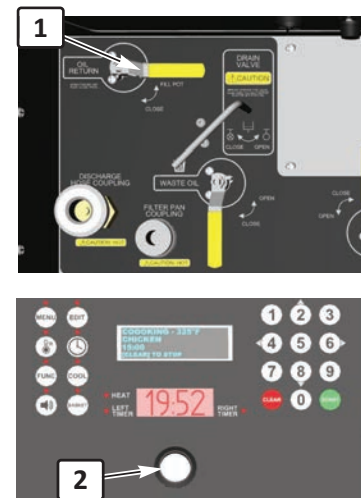
JUG-IN-BOX



SADDLE TANK

- **On-Board Oil Supply (JIB / Saddle Tank):**

- ◇ When controller senses oil level has dropped below the [ADD] level, an alarm sounds and a **“LOW OIL LEVEL”** message appears in **Upper Display** ... Press [ALARM] key to silence.
- ◇ Open cabinet door (*unit displaying alarm for banked system*) and move the **OIL RETURN** valve handle ① to the [FILL POT] position. **For banked system, valves of other units must remain in [OFF] position.**
- ◇ On control panel, press and hold the **ADD OIL Push-button Switch** ② to start the top-off pump to deliver fresh oil to vat from on-board supply. **Pump runs ONLY while pushbutton is pressed.**
- ◇ Hold button and observe filling. When oil level reaches the [FULL] level mark, release pushbutton to stop pump.
- ◇ Return the **OIL RETURN** valve handle to the [CLOSE] position.
- ◇ **“LOW OIL LEVEL”** alarm should clear when vat is again full.



- **Bulk Oil Management System (customer provided):**

Optionally, fryer can be factory-configured for direct connection to a customer-provided **Bulk Oil Management System**. Generally, such systems have an internal pump, capable of pumping fresh cooking oil to the fryer. To allow control by users, this pump must be wired directly into the fryer pushbutton switch ② during installation.

With a **Bulk Oil System** connected, the top-off process is the same as described above, except that fresh oil is supplied directly from the connected bulk system.

NOTE:

Pushbutton switch must be pressed and held to maintain oil flow. Releasing switch stops the flow.

4.04 Filtering Used Cooking Oil Using On-Board System

This section explains use of the on-board Oil Filtration System, for filtering and reconditioning of used cooking oil. The process involves draining used oil into a Filter Pan which contains filter media. A filter aid/reconditioning product is added, then the filter pump draws oil through the filter media, recirculates it back to the vat. The process runs for several minutes to filter out debris and recondition oil by removing certain soluble impurities.

Performing the process as prescribed can effectively increase the useful oil life by as much as 50%.

As a typically practice, it is recommended that cooking oil be filtered, at least, after every **eight (8) "basket loads"** of product have been cooked in the Fryer, e.g. **both baskets dropped at the same time counted as (2) loads.**

The controller is equipped with a programmable **FORCE FILTER** feature, that can be set to force operators to perform an oil filtration process after a set number of cooking cycles have been completed. The feature is configured in **User Settings, Section 4.01.10:**

- **FORCE FILTER - [ON] or [OFF] ... Factory default = [ON].**

[ON] = After completing a set number of cook cycles, as specified by **FILTER COUNT**, an alarm sounds and the message **"ALARM - MUST FILTER OIL"** appears on the **Upper Display** screen. Pressing the **[ALARM]** key silences alarm and the controller enters **FILTER MODE**. The unit will be **locked out** of further operation until cooking oil is properly filtered.

[OFF] = After completing a set number of cook cycles, as specified by **FILTER COUNT**, an alarm sounds and the message **"ALARM - FILTER OIL"** appears on the **Upper Display** screen only as an alert. Pressing the **[ALARM]** key silences alarm and returns fryer to **READY** status. You can continue to cooking operations, however this alarm and alert message will continue appearing after every subsequent cook cycle until filtering is performed.

- **FILTER COUNT - 1 to 20 ... Factory default = 4.**

The number of cook cycles which may be performed before controller enters **FILTER MODE**. *Controller counts a cook cycle run as (1), regardless of whether one or both baskets are used.*

- **FORCE FILTER SNOOZE - [ON] or [OFF] ... Factory default = [OFF].**

Effective only when **FORCE FILTER = [ON]**

[ON] = Allows operator to cook **one (1) additional load of product** after **FILTER COUNT** is exceeded, before unit enters **FILTER MODE** and is locked out of further operation.

[OFF] = Additional cook cycle not allowed.

Additionally, each **Menu Item Preset** has an available **FISH FILTER** setting ... when set to **[ON]** it overrides the global **FORCE FILTER** setting and puts fryer into **FILTER MODE** after only **(1) batch** of that particular item is cooked. Setting is typically used for seafood products to minimize possibility of flavor transfer. See **Section 4.01.5.1** for more detail.

CAUTION

Never attempt to perform filter process when cooking oil is cold, as cold oil can possibly clog and damage the filter system. Oil should be at a temperature of at least 200°F [93°C] before attempting to filter.

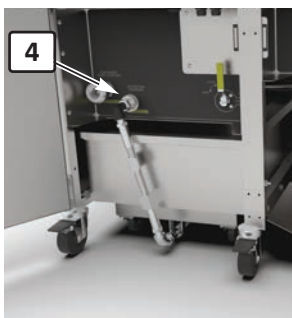
To avoid possible burn injury, always wear thermal protection (gloves or mitts), while performing the filter process. Fryer parts inside the cabinet become extremely HOT!

4.04 Filtering Used Cooking Oil Using On-Board System - continued

A. Preparing Fryer for Filter Process:



1. If necessary, press [ALARM] key ① to silence alarm. Ensure that **Power Switch** ② is in the [ON] position as power for the unit being filtered **must** remain [ON] throughout the process.
2. Place the **Heat Switch** ③ of the unit being filtered in the [OFF] position. As added precaution against accidental oil fire, the switch **must** remain [OFF] throughout the process.



3. Open cabinet door (*unit w/filter pan on banked units*). Disconnect the **filter pan hose** ④ (push in white slip-ring, and pull hose from connector). Pull **filter pan** from unit. Remove **filter pan cover** and the lift-out **crumb screen**; dispose of any collected crumbs and residue.
4. Inspect to ensure that filter media (typically paper) is in place and that majority of residue from any previous filter cycle has been cleaned from the surface. Ensure that the **hold-down frame** is properly locked in place.

5. Evenly distribute approximately **5 ozs.** of a suitable filter aid over the filter media surface. Use of a good quality filter aid is essential for removing soluble impurities and reconditioning the oil. **Portion packed Filter Powder is available through Giles' distributors and equipment dealers ... P/N 72004.**



6. Replace the **crumb screen** and **pan cover**, then reposition assembled filter pan under the unit and reconnect **hose** ④ (push in white slip-ring while inserting brass fitting into coupling). Filter hose **must** fit tight and secure.
7. Confirm that **Heat Switch** remains in the [OFF] position and the **Power Switch** remains in the [ON] position (**switch must be [ON] throughout the filter process**).
8. **On the unit being filtered**, remove **baskets** and the **support/crumb screen** from the vat.

⚠ DANGER During the following phase, cooking oil is drained from the vat, exposing the heating elements. Though safety interlocks are active, failure to keep the **Heat Switch** in the [OFF] position while draining could increase the risk of an oil fire. **ALWAYS BE SURE THAT THE HEAT SWITCH REMAINS IN THE [OFF] POSITION DURING THE FILTERING PROCESS.**

⚠ WARNING

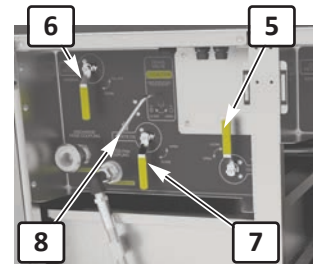
- **For Banked Units: DO NOT** drain more than one (1) vat at a time into the filter pan! It **ONLY** has the capacity to hold the oil of one (1) cook vat.
- Never disconnect and attempt to remove the filter pan from unit while it contains cooking oil.

4.04 Filtering Used Cooking Oil Using On-Board System - continued

B. Filtering Process -

9. Complete the filtering procedure as follows.

- In the lower cabinet of the unit being filtered, place the **OIL RETURN** valve handle (6) to the **[FILL POT]** position
- Ensure the **OIL WAND** handle (5) and **WASTE OIL** handle (7) (if equipped) are in the **[CLOSE]** position (on banked units, these valves are located in the main unit with filter pan).



- **On the unit being filtered** ... Slowly move the **DRAIN** valve handle (8) to the **[OPEN]** position (fully right to a stop). Oil should begin draining from vat. *If oil does not readily drain, use the provided round-bristle Drain Brush to break up residue that might be blocking the vat drain.*
- After the majority of used oil has drained into the **filter pan**, place **Pump Switch** (9) on control panel in the **[PUMP]** position (on banked systems, switch is located on the unit with filter pan).

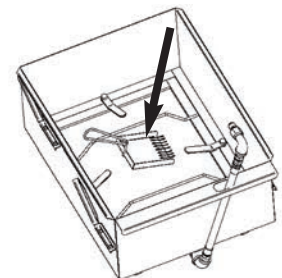


- Filter pump will start, drawing oil through the filter media and pumping it back into the cook vat. Leave the drain valve open and allow oil to continually recirculate as a **“crumb wash”** to flush crumbs and residue into the **filter pan**. During this time use the provided soft-bristle, heat-resistant **Pot Brush** and round-bristle **Element Brush** to clean residue from vat sides and heating elements, allowing it to be flushed out of the vat.
- After **3 to 5 minutes**, slowly return the **DRAIN** valve handle (8) to the **[CLOSE]** position (fully left to a stop) and allow the vat to refill with filtered/reconditioned cooking oil.
- When vat has filled and no more oil is being discharged from the oil return fitting, return **Pump Switch** (9) to the **[OFF]** position, and then return the **OIL RETURN** valve (6) to the **[CLOSE]** position.
- Visually confirm that oil level is satisfactorily between the **[ADD]** & **[FULL]** level marks. Add fresh oil as needed. If **Top-Off option** is installed, refer to **Section 4.03, Oil Top-Off**.
- Press the **[CLEAR]** key to return fryer to **PREHEAT** mode and place the **Heat Switch** (3) in the **[HEAT]** position to begin reheating oil to set cooking temperature.

C. Filter Process - Complete & Prepare for Cooking

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

10. After refilling vat, remove **filter pan** from fryer (see Step #3) and remove **pan cover**. Remove the **crumb screen** and empty as needed. Taking care not damage the filter media, use the provided **Crumb Shovel** and scoop filter sediment from the surface and dispose of properly. It is not essential that media be refreshed after each filter cycle. As a minimum, **once daily** the **Filter Pan** should be thoroughly cleaned and filter media replaced with new (refer to **Section 5.03**).



Continued on Next Page

4.04 Filtering Used Cooking Oil Using On-Board System - continued

11. Reassemble and install **filter pan** under unit, and reconnect hose to the fryer coupling.
12. To continue cooking, see **Section 4.03, Cooking Procedure**.

To discontinue cooking, see **Section 4.05, Normal Shut-Down**.

4.05 Normal Fryer Shutdown

Fryer shutdown applies to each unit of a **Banked system**.

1. Place **Heat Switch** ① in the **[OFF]** position.
2. Place **Power Switch** ② in the **[OFF]** position.
3. If standard practice requires, shutdown supply power to the fryer at the main electrical panel to completely remove all power.



4.06 Emergency Shutdown

In case of emergency, disconnect supply power from the unit by switching off circuit breakers or disconnects in the building's main electrical panel(s).



5. Cleaning & Maintenance

This section explains procedures for cleaning and maintaining the **GBF-70 Fryer** necessary to keep it in good operating condition.

DANGER DO NOT wash down fryer interior or exterior with water from a spray hose. Control panels are “liquid-resistant”, but are NOT washdown safe.

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

5.01 Removing & Disposing of Waste Cooking Oil

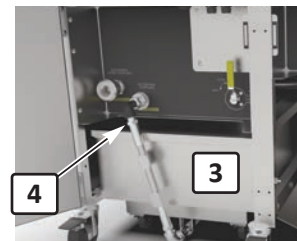
This section explains the procedure for removal and disposal of waste cooking oil from fryer vats. To maintain good food quality, oil should be changed every **7 to 10 days**, depending on filtering practices, types of food, and quantities regularly cooked. Test kits are available from most restaurant supply distributors, which can determine oil condition to assess if it needs to be replaced. Oil removal must also precede a **boil-out** process.

GBF-70 Fryers are optionally capable of being connected to a customer provided **Bulk Oil Management System** for handling and disposal of waste oil. Please note that procedures will differ based on your equipment’s particular configuration.



CAUTION DO NOT attempt to pump cold oil. Doing so can possibly clog the filter system and damage the unit. Oil should be heated to at least 200°F (93°C) before pumping.

1. If oil is cold, heat to at least **200°F (93°C)**.
2. On the unit being drained, place the **Heat Switch** ② in the **[OFF]** position.
3. Ensure that the **filter pan** ③, along with **filter pan cover**, is properly positioned. Confirm that the **filter pan hose** ④ is connected properly and securely at the quick-connect/disconnect coupling. On banked systems, filter pan is located in left-hand unit.



DANGER During the following phase, cooking oil is drained from the vat, exposing the heating elements. Though safety interlocks are in place, failure to have the **Heat Switch** in the **[OFF]** position before draining could increase the risk of oil fire. **ALWAYS BE SURE THAT THE HEAT SWITCH REMAINS IN THE [OFF] POSITION THROUGHOUT THE PROCESS.**

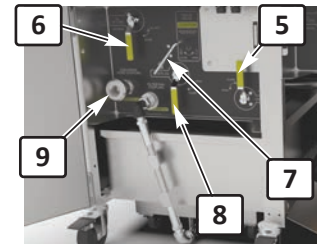
WARNING • On banked systems, DO NOT drain more than one (1) vat at a time into the filter pan! Pan has capacity to hold the oil from ONLY one (1) cook vat.

• Never disconnect and attempt to remove the filter pan from unit while it contains cooking oil.

5.01 Removing & Disposing of Waste Cooking Oil - continued

4. Drain oil from vat; **ensure that Heat Switch remains [OFF]:**

- **On the unit being drained** ... slowly move the **drain valve handle** (7) to the [OPEN] position (fully right to stop). Oil should begin draining from vat. **If the vat does not readily drain, use the provided round-bristle Drain Brush to break up residue that might be blocking the drain.**



- ◊ After about one-third of the oil drains from vat, use the provided heat-resistant **Pot Brush** to rake crumbs and residue into the drain ... **allow oil to completely drain from the vat.**

IMPORTANT!!
 To avoid pump damage, should pressure build up excessively while pumping waste oil, a pressure sensor switch will shutdown the pump until high pressure is relieved.

5. Discharging waste oil from fryer:

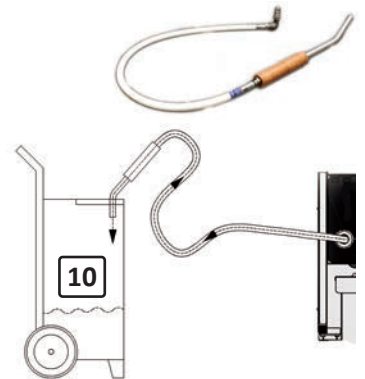
• **Fryer Connected to a Bulk Oil System -**

- ◊ Ensure the **OIL WAND** valve handle (5) is in the [CLOSE] position (*on banked system, valve is located in the left-hand unit with the filter pan*). Ensure **OIL RETURN** valve(s) (6) is in the [CLOSE] position ... **this valve on all units in a banked system must be closed to prevent waste oil from returning to the vat.**
- ◊ After all oil drains from vat, place the **WASTE OIL** valve (8) in the [OPEN] position.
- ◊ Start pump by placing **Pump Switch** (11) in the [PUMP] position (*on banked systems, switch is located on left-hand unit control panel*). Waste oil is pumped from the **filter pan** out to the connected **waste oil bulk collection tank**.
- ◊ When pan is emptied, the sound of the pump will noticeably change ... return **Pump Switch** to [OFF].
DO NOT allow pump to run for any extended amount of time without oil pumping through it.
- ◊ Return **WASTE OIL** valve (8) to the [OFF] position.



• **Discharge Waste Oil to Portable Container (Not Provided) with Hose -**

- ◊ Connect the provided **Waste Oil Discharge Hose** to the **Discharge Hose Coupling** (9) inside cabinet (*on banked systems, coupling located in unit with filter pan*). Push in on the coupling white slip-ring while inserting male hose fitting and ensure the connection is secure.
- ◊ Place the **Discharge Wand** end of hose into an appropriate waste oil disposal container (10) (*not provided*).
- ◊ Ensure the **WASTE OIL** valve (8) is positioned to [CLOSE].
- ◊ Place the **OIL WAND** valve (5) in the [OPEN] position.
- ◊ Start pump by placing **Pump Switch** (11) in the [PUMP] position (*on banked systems, switch is located on left-hand unit control panel*). Waste oil is pumped from the **filter pan** through the **Discharge Hose** to the portable container.



CAUTION When holding the hose while pumping, wear thermal protection (gloves or oven mitts). Even with the insulating handle, some parts of the hose assembly can become very hot!

Continued on Next Page

5.01 Removing & Disposing of Waste Cooking Oil - continued

- ◇ When pan is emptied, oil flow from discharge hose will stop ... return **Pump Switch** to [OFF].
DO NOT allow pump to run for any extended amount of time without oil pumping through it.
 - ◇ Return **OIL WAND** valve ⑧ to the [CLOSE] position.
 - ◇ Remove the **Discharge Hose** from fryer coupling and drain any oil remaining in the hose into the disposal container.
6. Allow the **filter pan** to sufficiently cool. then remove from unit. Disassemble and clean thoroughly. See **Section 5.03**.
 7. After removal of waste oil, a **Boil-Out Procedure** should be performed in a timely manner. See **Section 5.02, Boil-Out Procedure**. **DO NOT** allow oil residue to remain in the vat for an extended period of time. Doing so will make it difficult to clean and can eventually cause undesirable build-up, which can negatively impact fryer performance and food quality.
 - ◇ At a minimum, if **boil-out** must be delayed, use absorbent paper wipes to clean as much of the waste oil residue as possible from the vat and heating elements and then immediately refill the vat with fresh oil, see **Section 4.02, Cooking Procedures, step #4**.
 8. Clean the **filter pan** as described in **Section 4.04, step #10**, replace in fryer and connect hose.

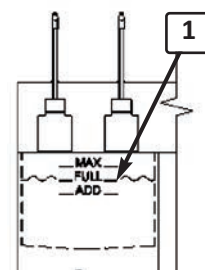
5.02 Boil-Out Procedure - Cleaning the Fry Vat

The following explains using the **Boil-Out process** to clean the cook vat. This procedure must be performed before cooking on new equipment, and should be performed immediately each time after waste cooking oil is removed from the fryer, before refilling with fresh oil.

For proper maintenance and to ensure satisfactory operation and food quality, the process should be performed, at a minimum, every 7 to 10 days.

CAUTION **DO NOT** leave the fryer unattended during this process. While it should not occur, preventive action may be needed to prevent a rolling boil and vat overflow. A rolling boil is **NOT** required for proper cleaning action.

1. Remove used cooking oil from the unit as described in **Section 5.01, Removing & Disposing of Waste Cooking Oil**.
2. Confirm that the **drain valve handle**, on the unit to be cleaned is turned fully to the [CLOSE] position.
3. Ensure **Heat Switch**, on unit to be cleaned, is in the [OFF] position.
4. Use absorbent paper wipes to clean as much waste oil residue as possible from the vat and heating elements. Fill fry vat to the [FULL] level mark ① with clean water.
5. Use a reputable **fryer cleaning & degreasing** product and follow the manufacturer's directions for use. Add recommended amount of product to the water and stir gently to mix.

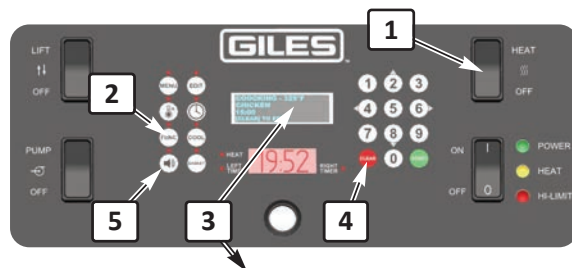


Fryer Boil Out cleaner is available through **GILES' distributors and equipment dealers** ... item #72003-1, 8-lb Jar or #72003, case of 4 Jars.

CAUTION Closely follow the cleaning product manufacturer's use instructions and hazard warnings. Some available cleaners may contain caustic chemicals and require special precautions when used, to avoid personal injury and/or damage to the fryer.

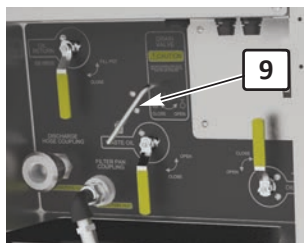
5.02 Boil-Out Procedure - Cleaning the Fry Vat - continued

6. **On the unit being cleaned** ... Place the **Heat Switch** ① in the [ON] position, unit should enter **PREHEAT** mode.
7. Press the [FUNC/BOIL] key ②.
8. Controller will enter **BOIL OUT MODE** ... temperature setpoint automatically changes to **200°F**, boil-out time begins counting down from **30 minutes** (displayed in the **Lower Display**), and boil-out solution begins to heat.

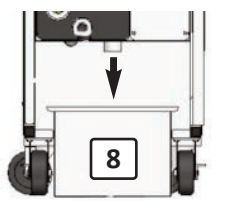


- Default **Boil Out Temperature** and **Time** are factory-set at **200°F & 30 mins**. If a different temperature or time is required, settings can be changed in **User Settings, Section 4.01.10** ... [BOIL TEMP] is variable between **185° - 208°F**. [BOIL OUT TIME] is variable between **1 - 45 minutes**.
 - If necessary, the boil-out process can be stopped by pressing the [CLEAR] key ④ ... a confirmation prompt is displayed on the **Upper Display**. Press keypad [**<4**] to stop or press [CLEAR] again to continue the process.
9. At the completion of the boil-out time, an alarm sounds and the **Upper Display** shows message **"ALARM - COOKING DONE"**. Press the [ALARM] key ⑤ to silence alarm and exit **BOIL OUT MODE**
NOTE: As a safety measure, the controller automatically resets the temp setpoint to 50°F when boil out mode is concluded. Setpoint must be reset to a cooking temp after refilling vat with fresh oil.
 10. Place the **Heat Switch** ① in the [OFF] position.
 11. Disconnect **filter pan hose** ⑥ and remove the **filter pan** from the unit. **On banked systems, filter pan is located in the left-hand unit cabinet.**

CAUTION **NEVER** drain spent boil-out solution into the **filter pan** or run it through the filter system using the pump. Some fryer cleaning products may be caustic and will damage the pump and/or other system components. Doing this will void the factory warranty!



12. Place a suitable **heat-resistant container** ⑧ (not provided) beneath the fryer drain in place of the filter pan. *Plastic containers are generally not suitable, as they may melt or break.* **NOTE: Banked fryer systems have multiple drain tubes; be certain container is positioned so that it will properly capture the used boil-out solution when drained.**



NOT THE FILTER PAN!

13. **On the unit being cleaned**, slowly turn the **drain valve handle** ⑨ to the [OPEN] position (to right fully to a stop) ... completely drain used boil-out solution into the catch container.
14. As needed, use the provided heat-resistant brushes to scrub vat sides, bottom, and heating elements to remove loosened residue. Rinse and flush the vat thoroughly with warm clean water. **Take care not to damage temperature probes protruding through the front vat wall.**

IMPORTANT!!

- **Closely monitor the catch container. Close drain valve and empty container as often as needed to avoid overflow while draining and rinsing.**
- **If a floor drain is located near the fryer it should be acceptable to slowly drain solution onto floor and squeegee it into the drain (a helper may be needed to assist with this option).**

15. After draining and thoroughly rinsing vat, return drain valve to the [CLOSE] position.
16. Use sanitized absorbent towels, or clean paper wipes, to completely dry the cook vat and heating elements. Properly dispose of the used boil-out solution.

Continued on Next Page

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

17. Confirm that the drain valve has been returned to the [CLOSE] position.
18. Clean the **filter pan** and replace filter media as described in *Section 5.03, Cleaning the Filter Pan & Refreshing Filter Media*.
19. Reposition **filter pan** in fryer cabinet (*left-hand unit on banked systems*) and reconnect **filter pan hose** at the fryer coupling. The connection must be tight and secure to ensure proper pump performance.
20. Refill fryer with fresh cooking oil as described in *Section 4.02, Cooking Procedures* and prepare to resume cooking activities. **NOTE: The cooking temperature setpoint in the controller must be reset before oil will heat after refilling vat.**

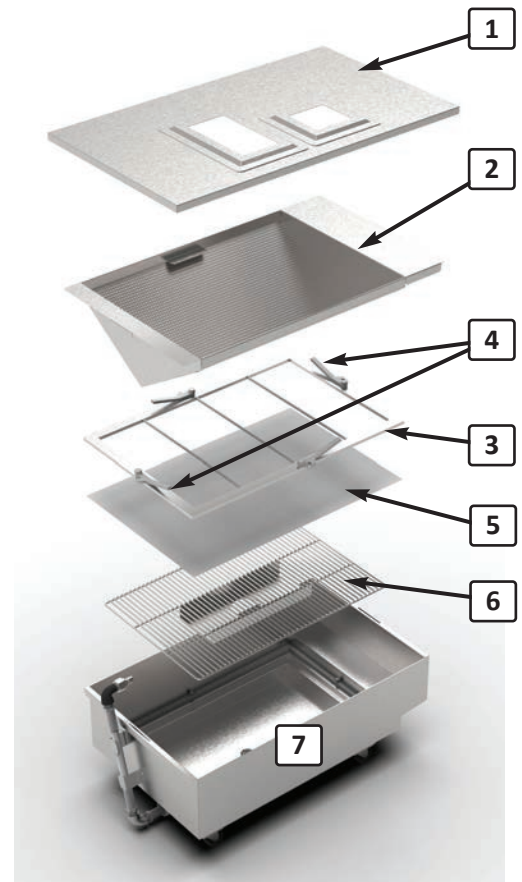
5.03 Cleaning the Filter Pan & Refreshing Filter Media

The following procedure describes cleaning **Filter Pan** and refreshing **filter media**. Typically, traditional disposable filter paper is used, however as an alternative, *GILES* offers an optional sustainable stainless steel filter screen, which is cleanable and reusable. This cleaning procedure should be performed **after each boil-out process and, at a minimum, once per day of operation. Doing so will help to ensure optimum filter system performance.**

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

NOTE: We recommend use of *Simple Green® Crystal Foaming Spray Cleaner/Degreaser* for general cleaning of fryers and parts. It is readily available from *GILES* distributors and dealers, and also many national retail outlets. It is non-toxic, safe for use on all metal surfaces, and is NSF approved.

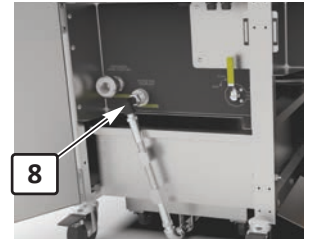
1. Remove **Filter Pan** assembly from fryer as needed.
2. Remove the **Cover** ① and **Crumb Screen Insert** ②.
Dispose of any collected crumbs and clean both pieces using a non-detergent, non-toxic degreasing cleaner, scrub with brush as needed. Rinse with hot water spray and dry thoroughly.
3. Using the provided **Crumb Shovel**, remove the majority of filter sediment which is accumulated on the surface of the filter media, particularly around the **Hold-down Frame** ③. This will help avoid allowing sediment to fall into the pan bottom, get into the hoses and potentially cause the pump to clog.
4. Turn the **four (4) Locking Levers** ④ on the **Hold-down Frame** ③ to disengage it from the pan. Remove frame, clean with degreasing cleaner and rinse thoroughly ... dry completely.
5. Grasp one end of the filter media ⑤ and carefully roll up, remove and dispose ... avoid dropping filter sediment into pan.
6. Remove the ribbed filter media **Support Screen** ⑥ from the pan, clean with degreasing cleaner and rinse thoroughly ... dry completely.



Continued on Next Page

5.03 *Cleaning the Filter Pan & Refreshing Filter Media - continued*

- Using a non-detergent, bio-degradable degreasing cleaner, such as **Simple Green® Crystal Foaming Cleaner**, thoroughly clean the **filter pan** ⑦. Rinse thoroughly with hot water spray and dry completely. Flush out the hoses to remove any filter sediment that may have gotten into them, then be certain that all residual water is drained out.
- Ensure that all parts are completely dry. Reassemble **filter pan** assembly as shown, using fresh filter media. **Use only one (1) sheet of properly sized filter paper**, placin it on top of **Support Screen**. Be sure that media is the correct size and is properly installed underneath the **Hold-down Frame** ③ and that all **four (4) Locking Levers** are securely engaged with the studs.
- Position assembled **filter pan** under the unit and re-connect **filter pan hose** ⑧ to the fryer coupling (push in slip-ring while inserting hose fitting). The connection must be tight and secure for proper operation.



Optional Filter Screen Note:

When opting to use the sustainable **Stainless Steel Filter Screen**, purchased separately from *Giles*, please follow the usage and cleaning instructions provided with the item. **This item is an alternative substitute for filter paper and is NOT to be use in addition to filter paper.** With proper cleaning and care, the screen should provide many months of dependable service.

Thoroughly wash and clean the screen periodically ... wash using **ONLY** clean hot water and a stiff bristle brush. **DO NOT** use soap, or other cleaners. Shake off excess water and blot dry with clean towel (ideally screen should dry overnight) before reinstalling.

6. Troubleshooting

This section is reference guide for resolving problems that may arise when operating the equipment. The following information is intended to aid users or technicians in accurately diagnosing and correcting issues. The most common issues are discussed here, however if you encounter problems that are not addressed, **Giles Technical Service representatives** may help identify and resolve the problem without a service call ... **please call 800.554.4537 or email services@gfse.com.**

When troubleshooting problems, always use a process of elimination starting with the simplest solution, then work through to the most complex. Historically, many problems which have been reported are operational or procedural in nature ... **DON'T OVERLOOK THE OBVIOUS** ... tripped circuit breaker, wrong valve position, or valve not completely closed, etc. Always refer to the instructions and procedures explained in previous sections of this manual.

⚠ DANGER	Inspection, testing and repair of electrical circuitry and components should ONLY be performed by professional, qualified kitchen equipment service technicians.
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6.01 Temperature Control System

Problem	Probable Cause	Corrective Action
Fryer will not turn [ON]. POWER light on control panel is not [ON].	A. Circuit breaker tripped in the facility electrical panel.	Check for tripped circuit breaker.
	B. Blown fuse in fryer.	Check fuses, replace as needed (inside cabinet, upper right-hand corner).
	C. Power switch is faulty.	Call for service.
Controller does not power up. POWER light on control panel is [ON].	A. Blown controller power fuse.	Call for service.
	B. Controller has failed.	Call for service.
Fryer does not heat. Control panel POWER light [ON]. Control panel amber HEAT light [OFF]. Controller HEAT indicator [ON] & PREHEAT displayed on controller screen.	A. HEAT switch on control panel is in the [OFF] position.	Place switch in [HEAT] position.
Fryer does not heat. Control panel POWER light [ON]. HEAT switch in [HEAT] position. Control panel amber HEAT light [OFF]. Controller HEAT indicator [OFF]. *Alarm may be sounding.	A. Power-up procedure not completed. "POWER FAILURE" msg still showing.	Press [START] key to enter PREHEAT mode.
	B. Actual oil temperature is higher than the controller setpoint.	Verify temperature setting. After a boil-out cycle, the setting automatically changes to 50°F.
	C. "DRAIN OPEN" msg showing w/alarm	Verify that the drain valve is fully closed.
	D. Controller is faulty	Call for service.
	E. Temperature sensor faulty Er13 msg displayed	Call for service.
	F. Contactor is failed	Call for service.
	G. HEAT switch is faulty	Call for service.
Fryer does not heat. Control panel POWER light [ON]. HEAT switch in [HEAT] position. Control panel amber HEAT light [ON]. Controller HEAT indicator is [ON].	A. Heating element circuit breaker has tripped.	Reset circuit breaker (located on rear of unit behind removable cover).

Continued on Next Page

6.01 Temperature Control System - continued		
Problem	Probable Cause	Corrective Action
Fryer heating slowly (slow temp recovery). Amber HEAT light remaining [ON] , does not cycle.	A. Improper cooking procedures.	Refer to Operation Manual.
	B. Heating element is failing.	Call for service.
	C. Contactor failing.	Call for service.
	D. Loose heating element wiring.	Call for service.
	E. Incoming voltage too low.	Call for service ... electrician required.
Fryer heating slowly, heat turning OFF & ON continuously.	A. Temp probe too close to (or touching) heating element.	Call for service.
	B. Controller has failed.	Call for service.
Oil temperature erratic.	A. Temperature probe is faulty.	Call for service.
	B. Contactor is failing.	Call for service.
	C. Controller is failing.	Call for service.
	D. Heating element wiring loose.	Call for service.
Cooking oil is smoking.	A. Oil is old, used too long.	Remove oil, perform boil-out, refill with fresh oil.
	B. Cooking temperature too high	Verify proper temp setting for food item.
	C. Heating elements dirty	Clean vat using boil-out procedure.
	D. Heating element is faulty.	Call for service.
	E. Low oil level	Maintain oil level between FULL & ADD.
Fryer continues heating until high-limit safety trips. POWER light [ON] . HEAT switch in [HEAT] position. Amber HEAT light [ON] . Controller HEAT indicator [ON] . Control panel red HI-LIMIT light [ON] .	A. Temperature probe has failed.	Call for service.
	B. Contactor has malfunction ... stuck in closed position.	Call for service.
	C. Controller has failed.	Call for service.
High-limit safety trips before reaching setpoint. POWER light [ON] . HEAT switch in [HEAT] position. Amber HEAT light [ON] . Controller HEAT indicator [ON] . Control panel red HI-LIMIT light [ON] .	A. Hi-Limit thermostat has failed.	Call for service..
	B. Hi-limit probe is misaligned, too close to heating element.	Call for service.
	C. Power line spike causing false hi-limit trip.	Call for service.
	D. Oil is cold false Hi-Limit during initial heating of the day.	Continuously stirring while heating cold oil will help prevent this issue.

6.02 On-Board Oil Filtration Problems		
Problem	Probable Cause	Corrective Action
<i>Cook vat does not drain.</i>	A. Excessive crumbs or cooking residue clogging drain.	Use provided round-bristle brush to clear drain.
<i>Oil does not circulate or return to refill vat when filtering.</i>	A. Oil is too cold to pump.	Must manually remove thickened oil from filter pan.
	B. Filter pan is packed with excessive cooking residue, preventing pump from drawing.	Manually remove oil, clean filter pan & refresh filter media.
	C. Filter pan assembled incorrectly.	Check that filter pan is assembled properly.
	D. Air leaking into system plumbing (hoses, fittings, etc.)	Check that filter pan hose connections are secure.
	E. Filter pump is clogged, or damaged.	Call for service.
	F. Filter pump motor has overheated & tripped the internal thermal overload safety shut-off.	Allow pump to cool for about 45 mins to auto-reset overload safety, then retry. If this fails or continues happening, call for service.
<i>Oil doesn't circulate or return to vat for refilling when filtering.</i>	A. OIL RETURN valve inside cabinet is in the [CLOSE] position. <i>Pump shutdown due to high pressure.</i>	Move valve to the [OPEN] position. Pump should start after pressure is relieved.
	B. Pump switch on control panel has failed.	Call for service.
<i>Waste oil will not discharge through connected hose.</i>	A. OIL WAND valve inside cabinet is in the [CLOSE] position. <i>Pump shutdown due to high pressure.</i>	Move valve to the [OPEN] position. Pump should start after pressure is relieved. <i>Be sure wand end is securely placed in disposal container.</i>
	B. Discharge hose is improperly connected at coupling.	Check connection and retry.
<i>Fryer connected to bulk waste oil handling system:</i> <i>Waste oil will not pump from filter pan to collection tank.</i>	A. WASTE OIL valve inside cabinet is in the [CLOSE] position. <i>Pump shutdown due to high pressure.</i>	Move valve to the [OPEN] position. Pump should start after pressure is relieved.
	B. Oil line to collection tank is clogged. <i>Pump shutdown due to high pressure.</i>	Call the system dealer for service.
	C. Bulk collection tank may be full.	Call waste oil collection company for pick-up service.

6.03 Oil Top-Off System Problems		
Problem	Probable Cause	Corrective Action
Top-Off does not pump oil to vat.	A. Fresh oil supply is empty ... <i>Saddle Tank</i> or <i>Jug-In-Box</i> on banked unit.	Refill tank with fresh oil or replace J.I.B supply.
	B. Top-off oil line has clogged.	Check lines, clear if needed.
	C. Top-off pump has failed.	Call for service.
	D. Air leaking into system.	Check all connections, incl. jug cap.
	E. OIL RETURN valve not positioned in [OPEN] position.	Place valve in the [OPEN] position.
	F. Pump control pushbutton switch on control panel has failed.	Call for service.
Fryer connected to bulk fresh oil supply system: Top-Off doesn't pump oil to vat.	A. Bulk oil fresh supply is exhausted.	Service the bulk fresh oil system to replenish supply.
	B. Bulk system internal pump has failed, or supply line has clogged.	Call system provider for service.
	C. Electrical connections between the bulk system and the fryer has malfunctioned.	Call system provider for service.
	D. Internal issue with the bulk system.	Call system provider for service.

6.04 Filter Pump Problems		
Problem	Probable Cause	Corrective Action
Filter Pump will not start.	A. Pump switch on control panel has failed.	Call for service.
	B. Blown fuse in fryer with Pump Switch .	Check fuses, replace as needed (inside cabinet, upper right-hand corner).
	C. Pump head has seized.	Call for service.
Filter Pump starts, runs briefly, then stops.	A. To avoid blown seals, sensor has shutdown pump due to high pressure .	Pumping against closed valve or solid blockage. Verify valve operation. Call for service, as required.
	B. Filter pump motor has overheated & tripped the internal thermal overload safety shut-off.	Allow pump to cool for about 45 mins to auto-reset overload safety, then retry. If this fails or continues happening, call for service.
Pump runs, making excessive grinding noise.	A. Pump head becoming clogged with filter residue.	Call fo service.
	B. Water or used boil-out solution has been run through pump.	Call for service.

6.05 Basket Lift System (if equipped)		
Problem	Probable Cause	Corrective Action
<i>Basket Lift will not operate.</i>	A. LIFT switch on control panel is in the [OFF] position.	Place switch in [LIFT] position to enable lifts.
	B. Fryer is still in PREHEAT mode.	Lifts cannot be operated manually until cooking temp has been reached & controller is in READY state.
	C. Not following proper procedure.	Refer to <i>Operation Manual</i> for instructions.
	D. Controller has failed, no output voltage to lift.	Call for service.
	E. Basket lift micro-switch is out of adjustment or faulty.	Call for service.
	G. Basket lift motor or gearbox has locked up.	Call for service.
<i>Lift moves very slowly, struggles to raise.</i>	A. Motor brake is stuck, not releasing.	Call for service.
	B. Motor or gearbox is beginning to fail.	Call for service.
<i>Lift vibrates or chatters excessively when running.</i>	A. Lift mechanism out of alignment, part broken/failing, motor brake sticking or gearbox is failing	Call for service.
<i>Basket Lift will not remain in raised position with load (drifts down).</i>	A. Lift motor brake has failed or is failing, not fully engaging.	Call for service.

7. Parts List

This section lists some of the various replacement parts that are available for the appliance. This is not an all inclusive listing; please contact an authorized *Giles* representative or service agent concerning other parts that may be field replaceable.

7.01 Parts Ordering & Service Information

As an equipment manufacturer, *Giles* does not sell service parts direct. Parts are available through authorized service agents, part distributors, and/or kitchen equipment dealers. If assistance with sourcing parts or equipment repair service is required, please contact a *Giles Manufacturer's Representative* to assist with locating a parts source or authorized service provider near you. For further assistance you may contact **GILES Technical/Customer Service Support** as follows:

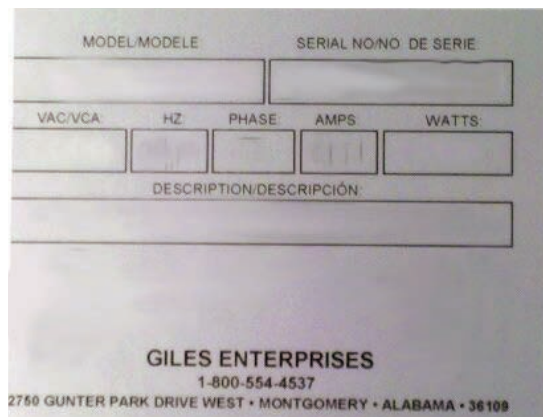
IN THE UNITED STATES & CANADA call: 800.554.4537

ALL OTHERS call: 334.272.1457

Normal business hours are 8:00 AM to 5:00 PM Central Time ... calls are handled by an automated answering system, so please follow the recorded instructions.

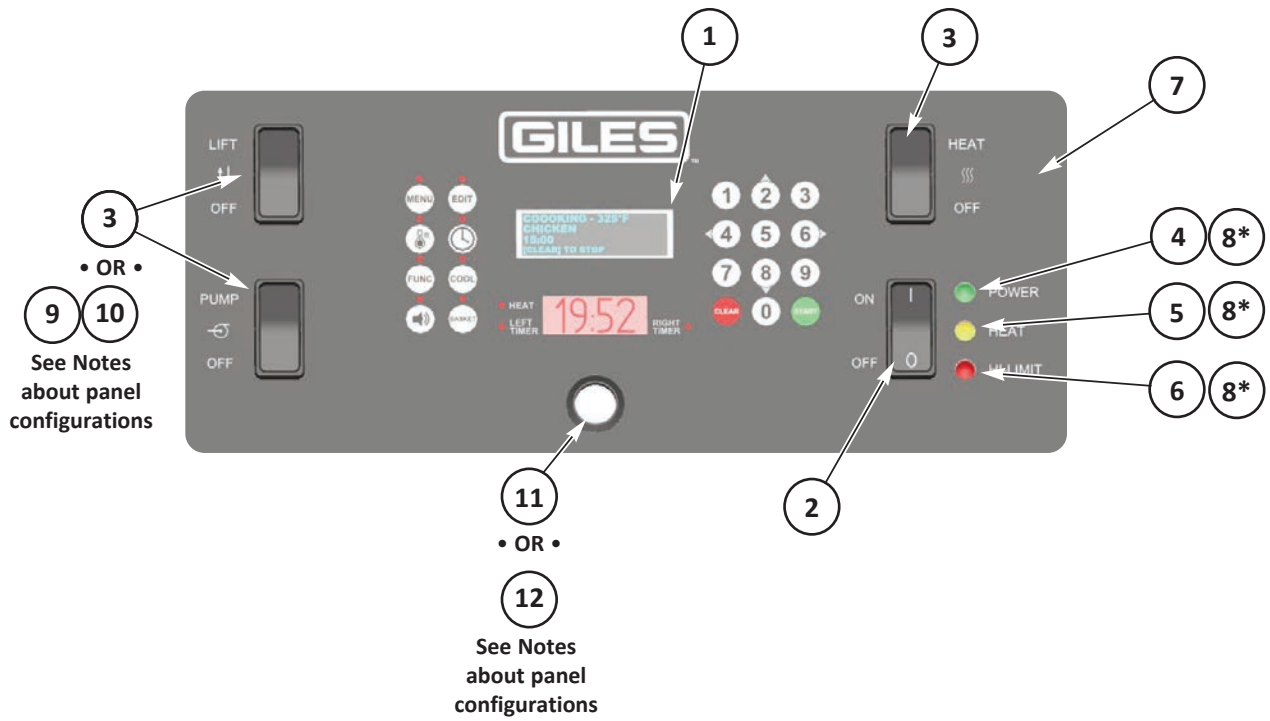
Website: www.gfse.com or e-mail services@gfse.com.

The goal at *Giles* is to provide the best service and customer support in the industry. To help us accomplish this, please become familiar with the equipment specification data and refer to it when calling. The information can be found on a data/serial label similar to the one below, which will be attached to a rear cabinet panel or at a location inside the cabinet (each unit of a banked system).



An area is provided inside this Manual's front cover for recording this information as a quick reference.

7.02 Control Panel - Single Unit & Banked System Main Unit



* Not Shown

7.02 Control Panel - Single Unit & Banked System Main Unit

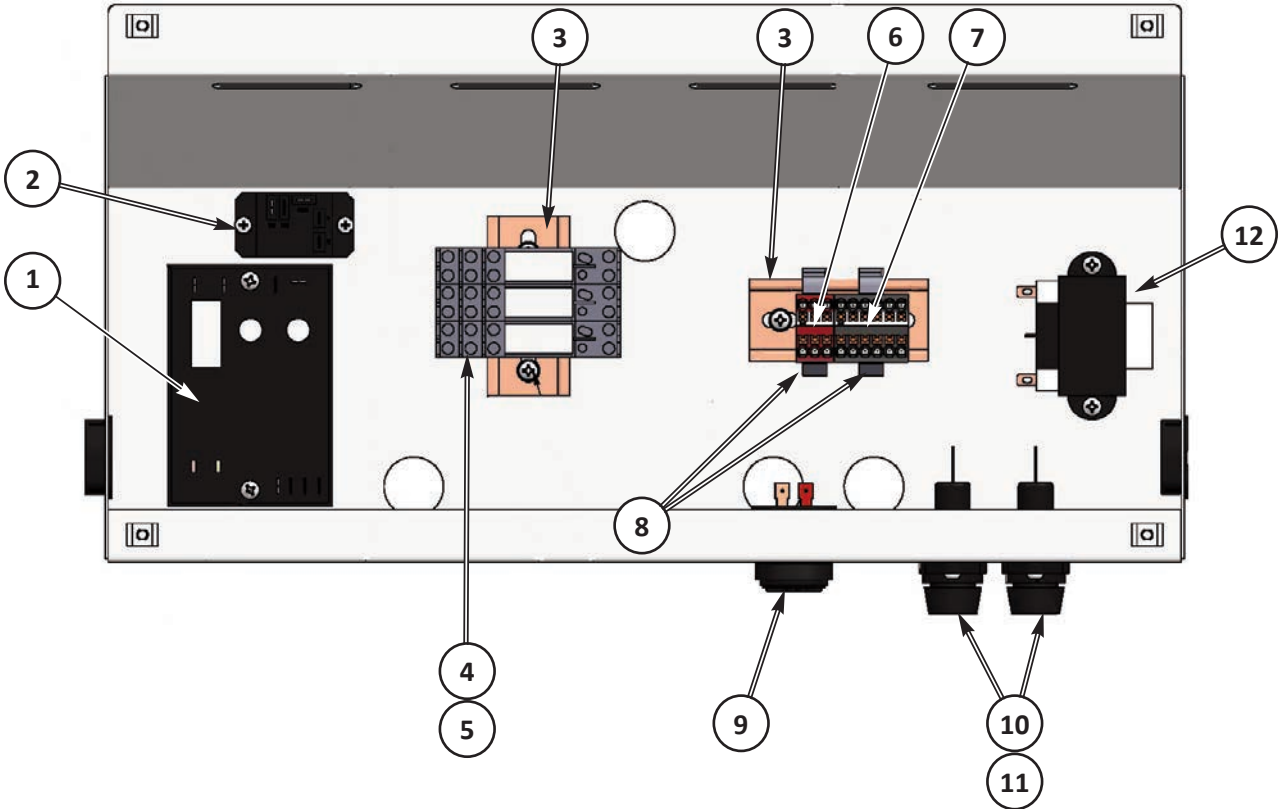
ITEM	PART NO.	QTY	DESCRIPTION
1	21379	1	CONTROLLER, CC10, DUAL TIMER
2	21190	1	SWITCH, ROCKER, ON-OFF, 250V, 20A, DPST
3	21052	3 / 2 / 1	SWITCH, ROCKER ,ON-OFF-ON, 250V, 20A, DPDT
4	20398	1	INDICATOR LIGHT, GREEN, 250VAC
5	20399	1	INDICATOR LIGHT, ORANGE, 250VAC
6	20402	1	INDICATOR LIGHT, RED, 250VAC
7	66126	1	LABEL, CONTROL PANEL, CC10, GBF
8*	20307	3	RETAINING CLIP, INDICATOR LIGHT
9	20621	1 / 2	PLUG, SWITCH CUT-OUT (for units <i>WITHOUT</i> #3 installed)
10	41454	1 / 2	GASKET, SWITCH HOLE PLUG (for units <i>WITHOUT</i> #3 installed)
11	21555	1 / -	SWITCH, PUSH-BUTTON, MOMENTARY, 10A
12	21556	1 / -	PLUG, PUSH-BUTTON SWITCH

NOTE:

- *PUMP switch* (item #3) not installed in panel of add-on units of banked system ... replaced with (1) Item #9 + (1) Item #10 when not installed.
- *LIFT switch* (item #3) not installed in panel if unit is not equipped with optional basket lifts ... replaced with (1) Item #9 + (1) Item #10 when not installed.
- *Push-Button switch* (item #11) installed only when unit is equipped with *Vat Top-Off and/or Bulk Fresh Oil Option* ... if not installed, replaced with Plug (item #12). Switch is only installed on (1) unit of a banked system, as needed.

* Not Shown

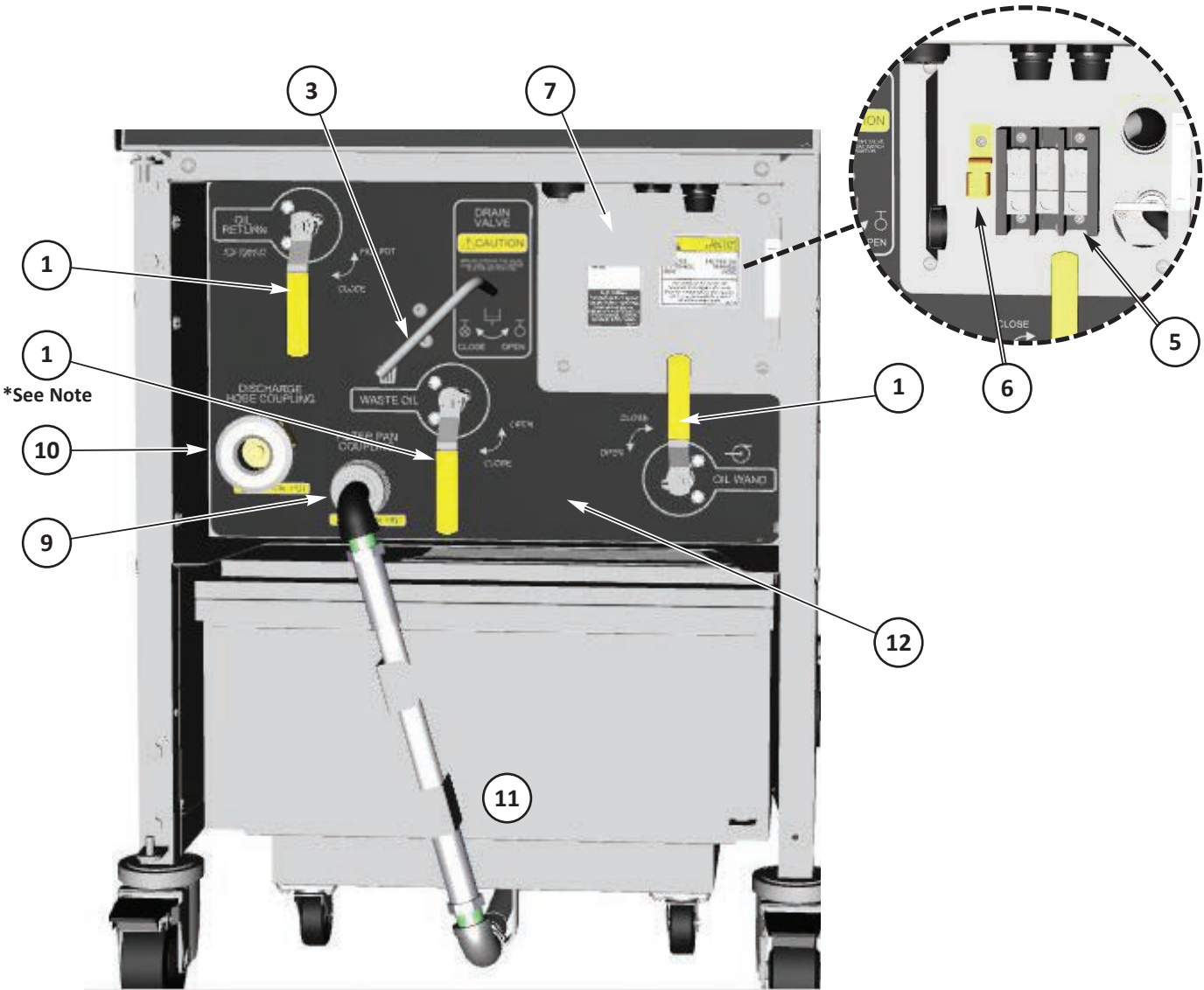
7.03 Front Header Component Box (behind Control Panel of each unit)



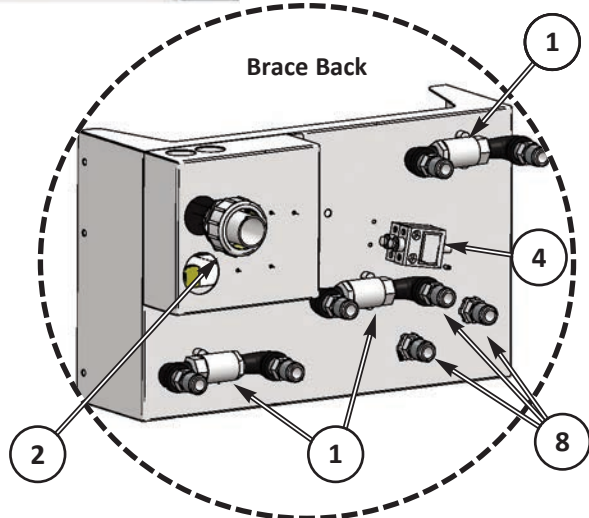
7.03 Front Header Component Box (behind Control Panel of each unit)

ITEM	PART NO.	QTY	DESCRIPTION
1	21592	1	LIMIT CONTROL, SAFETY, 450-DEG F, DUAL
2	21203	1	RELAY, SPST-NO-NC, 240VAC
3	37585	2	DIN RAIL, TERMINAL BLOCK MOUNT, 3.0"
4	21438	1	SOCKET, RELAY, DIN, 250V, 10A
5	21437	1	RELAY, DPDT, 240VAC COIL, 8A
6	21504	1	DIST.BLOCK, 6-PL, 12-26 AWG, RED
7	21510	1	DIST.BLOCK, 12-PL, 12-26 AWG, BLACK
8	21496	2	END BRACKET CLIP, DIN RAIL, PTFIX, NS-35
9	22976	1	AUDIOLARM, CONTINUOUS, 2-12 VDC
10	21950	2	HOLDER, FUSE, 300V, 15A, SC 0 TO 15
11	21900	2	FUSE, 15-AMP, SC-15
12	20366	1	TRANSFORMER, 20VA, 115/230V, 60HZ, CL2

7.04 Lower Cabinet - Single Unit or Banked System Main Unit



*See Note



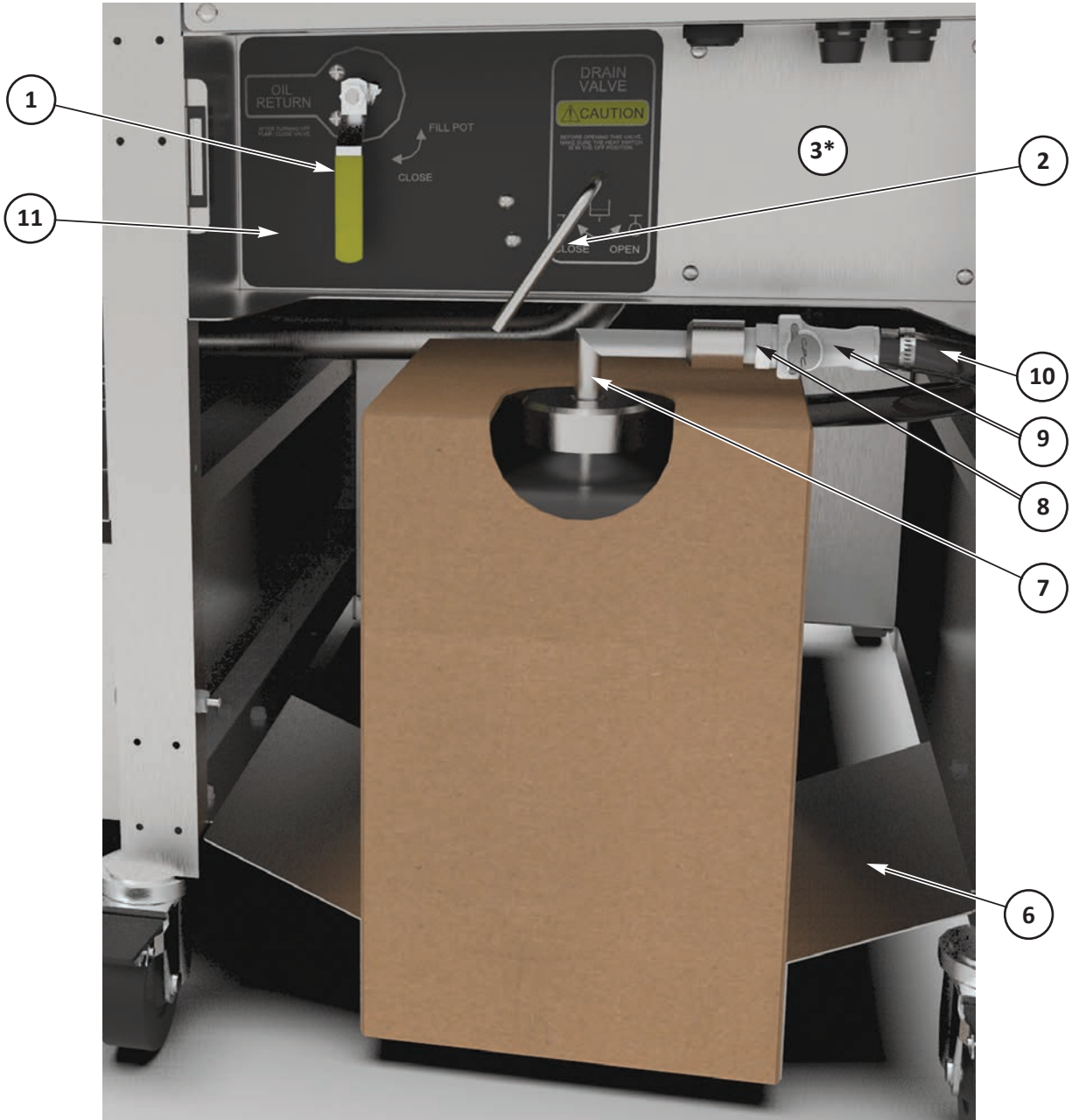
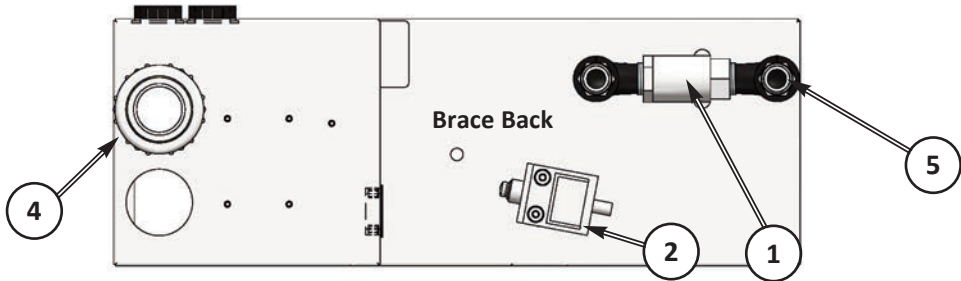
*NOTE: WASTE valve not present unless unit is equipped with the bulk Waste Oil Handling option.

7.04 Lower Cabinet - Single Unit or Banked System Main Unit

ITEM	PART NO.	QTY	DESCRIPTION
1	40784	3	BALL VALVE, 1/2, S/S w/NON-STICK SEALS
2	20527	1	CONDUIT CONNECTOR, 1-1/4 FLEX, STRAIGHT, NON-METAL
3	97188	1	DRAIN VALVE HANDLE
4	21386	2	DRAIN LIMIT SWITCH, SPDT, PREWIRED
5	21164	1	TERMINAL BLOCK, POWER DISTRIBUTION
6	21051	1	GROUND LUG
7	96173	1	COVER, ELECTRICAL SERVICE BOX <i>(ORDER NEW LABELS, IF REPLACED)</i>
8	40889	8	ADAPTOR, 1/2-COMPRESS TO 1/2-NPT
9	41900	1	QUICK-CONNECT/DISCONNECT COUPLING, FEMALE, FILTER PAN
10	41699	1	QUICK-CONNECT/DISCONNECT COUPLING, FEMALE, DISCHARGE HOSE
11	97325	1	COMPLETE FILTER PAN ASSEMBLY w/COVER
12	65673	1	LABEL, FRONT BRACE, SINGLE-MAIN UNIT

* Not shown

7.05 Lower Cabinet - Banked System Add-on Unit with J.I.B. Option



7.05 Lower Cabinet - Banked System Add-on Unit with J.I.B. Option

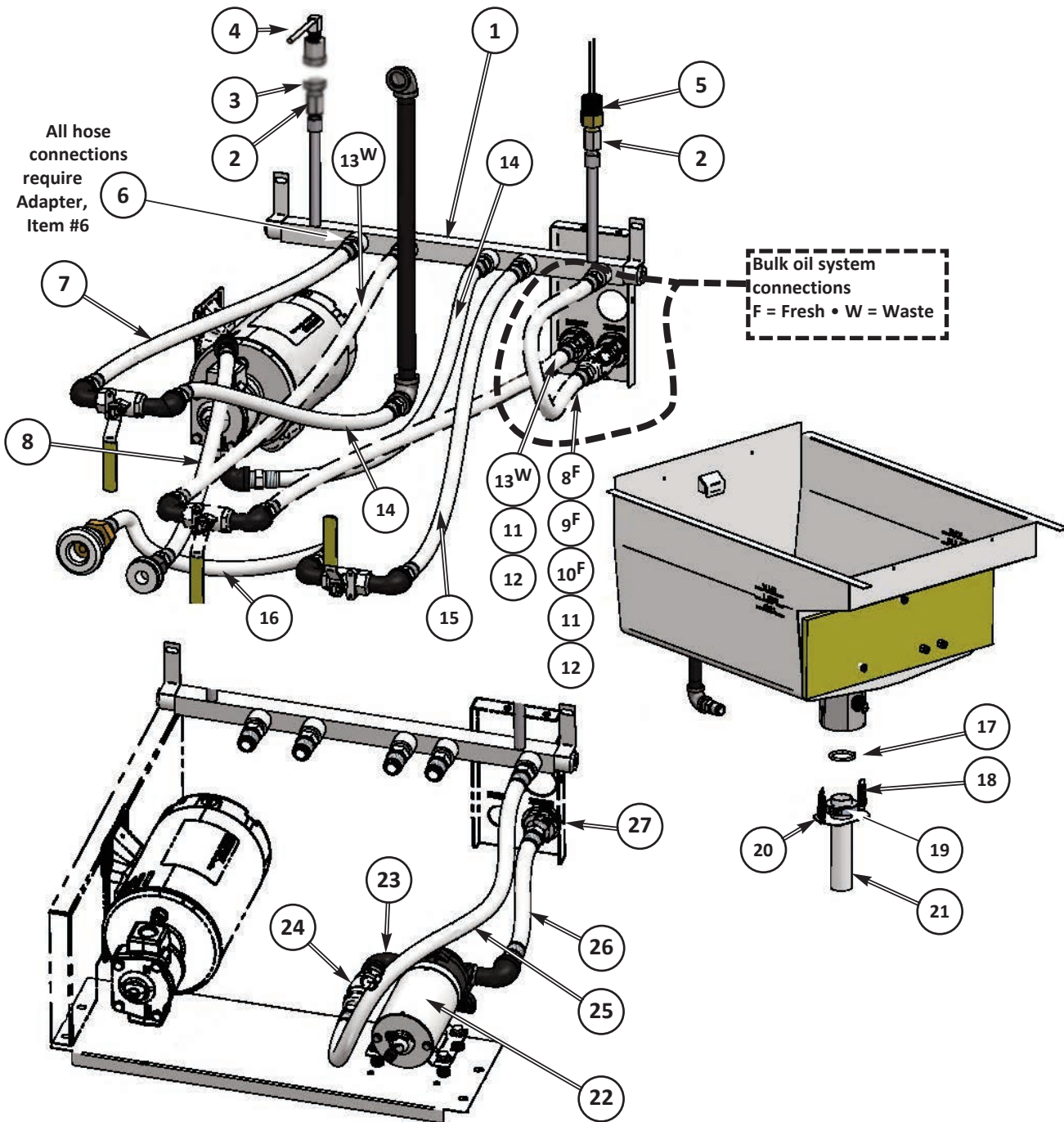
ITEM	PART NO.	QTY	DESCRIPTION
1	40784	1	BALL VALVE, 1/2, S/S w/NON-STICK SEALS
2	97188	1	DRAIN VALVE HANDLE
3*	96173	1	COVER, ELECTRICAL SERVICE BOX <i>(ORDER NEW LABELS, IF REPLACED)</i>
4	20527	1	CONDUIT CONNECTOR, 1-1/4 FLEX, STRAIGHT, NON-METAL
5	40889	2	ADAPTOR, 1/2-COMPRESS TO 1/2-NPT
6	96146	1	J.I.B. BRACE <i>(WITH JUG-IN-BOX OPTION ONLY)</i>
7	96158	1	DRAW TUBE, WELD ASSY, J.I.B. <i>(WITH JUG-IN-BOX OPTION ONLY)</i>
8	41379	1	COUPLING, MALE, PLASTIC, 1/2 NPT <i>(WITH JUG-IN-BOX OPTION ONLY)</i>
9	41380	1	COUPLING, FEMALE, PLASTIC, 1/2 TUBE <i>(WITH JUG-IN-BOX OPTION ONLY)</i>
10	41429	36"	HOSE, PVC, 1/2 ID <i>(WITH JUG-IN-BOX OPTION ONLY)</i>
11	66304	1	LABEL, FRONT BRACE, ADD-ON, MANUAL UNIT

* See page #78-79 for Electrical Box detail.

NOTE:

- J.I.B. configuration is an on-board fresh oil supply for the optional Vat Top-Off system and is available only for banked units of 2 or 3 wells.
- Items 6, 7, 8, 9, 10 not present in unit without J.I.B. Top-Off Option.

7.06 Plumbing Components - Single Fryer



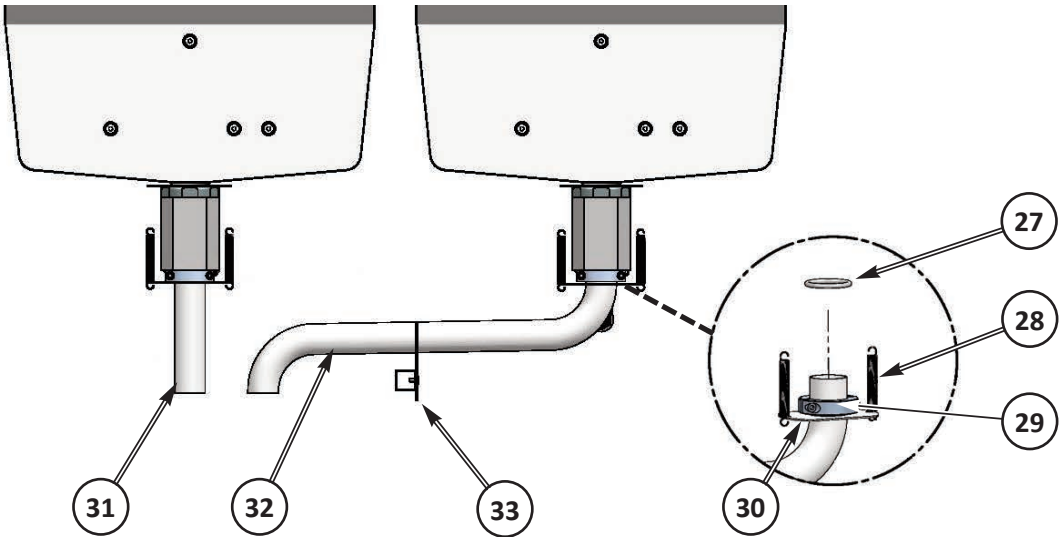
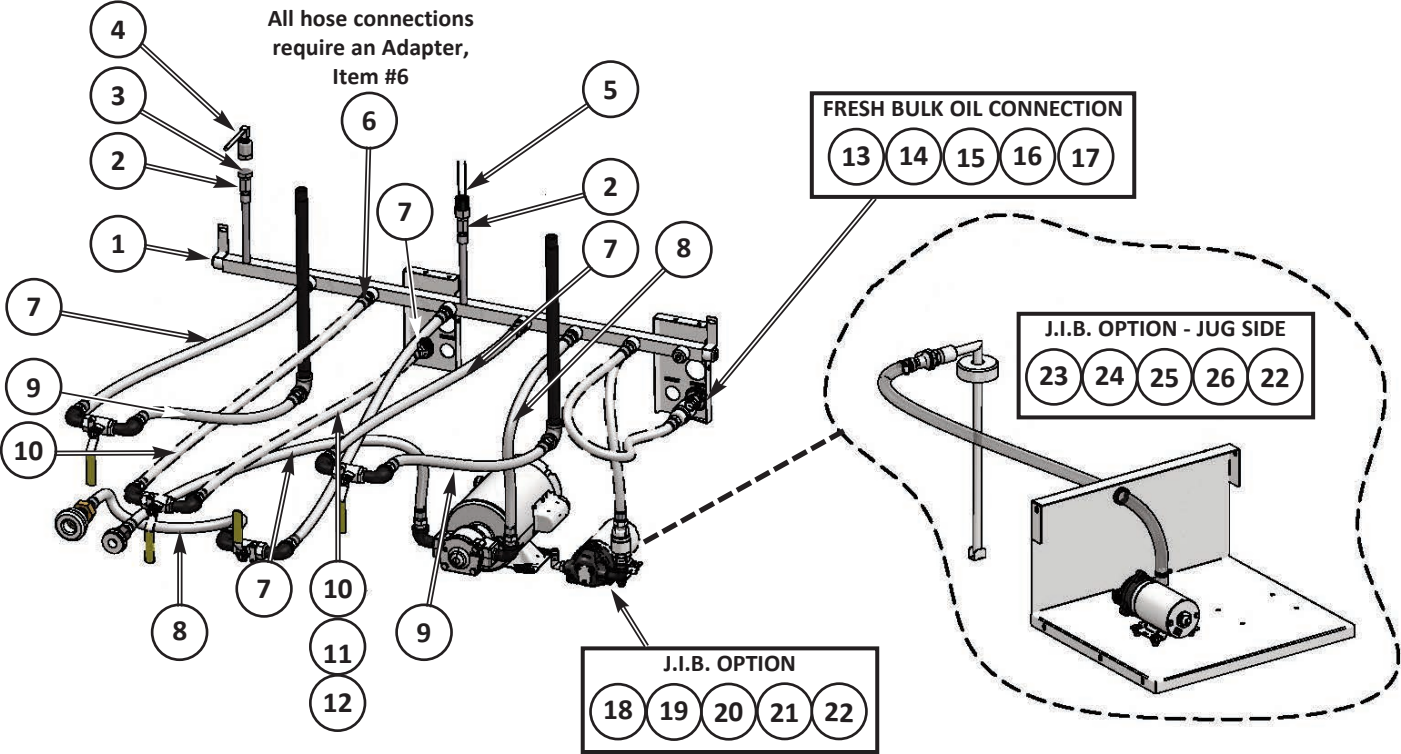
NOTE:

- See Sections 8.03 & 8.04 for specified valves & pipe fittings
- Some components may not be installed depending on options included on the appliance.
- F = w/Bulk Fresh Oil only ... W = w/Bulk Waste Oil only

7.06 Plumbing Components - Single Fryer

ITEM	PART NO.	QTY	DESCRIPTION
1	96129	1	OIL RETURN MANIFOLD, SINGLE
2	41504	2	SNUBBER, 1/4NPT X 1/4NPT, 45-MICRON
3	40906	1	PIPE PLUG, 1/4-18 NPT, S/S, HEX SOCKET
4	21440	1	TRANSDUCER, PRESSURE, 0-50 PSI
5	21434	1	PRESSURE SWITCH, 35 PSI, 10A
6	40889	VAR.	ADAPTOR, 1/2-COMPRESS TO 1/2-NPT
7	41081	1	HOSE, CORRUGATED, SS, 1/2 NPT X 30"
8	40909	1	HOSE, CORRUGATED, SS, 1/2 NPT X 15
BULK OIL SYSTEM CONNECTIONS ONLY: F = Fresh Oil • W = Waste Oil			
8 ^F	40909	1	HOSE, CORRUGATED, SS, 1/2 NPT X 15"
9 ^F	46712	1	CHECK VALVE, 1/2 NPT
10 ^F	43850	1	NIPPLE, CLOSE, 1/2 NPT, BLACK PIPE
11	46475	1 ^F +1 ^W	ADAPTER, QUICK SEAL, 1/2
12	41410	1 ^F +1 ^W	PLUG, PIPE, THREADED, 1/2 NPT <i>(Remove when system installed)</i>
13 ^W	41081	2	HOSE, CORRUGATED, SS, 1/2 NPT X 30"
14	41119	2	HOSE, CORRUGATED, SS, 1/2 NPT X 24"
15	41081	1	HOSE, CORRUGATED, SS, 1/2 NPT X 30"
16	40907	1	HOSE, CORRUGATED, SS, 1/2 NPT X 18"
17	40820	1	O-RING, DRAIN VALVE, 1-1/2"
18	41488	2	SPRING, EXTENSION, 1/2 OD X 2-1/2"
19	41487	1	COLLAR, SHAFT, 1-1/2" ID
20	97931	1	PLATE, SPRINGS, DRAIN TUBE
21	97918	1	DRAIN TUBE, SINGLE, GBF-70
ON-BOARD OIL TOP-OFF OPTION ONLY:			
22	21358	1	PUMP, TOP-OFF, SHURFLO, 208-240V
23	42250	2	ELL, 90-DEG STREET, 1/2 NPT, BLACK PIPE
24	46712	1	CHECK VALVE, 1/2 NPT
25	41119	1	HOSE, CORRUGATED, SS, 1/2 NPT X 24"
26	41079	1	HOSE, CORRUGATED, SS, 1/2 ID X 8"
27	46475	1	ADAPTER, QUICK SEAL, 1/2

7.06.1 Plumbing Components - Double Bank Fryer

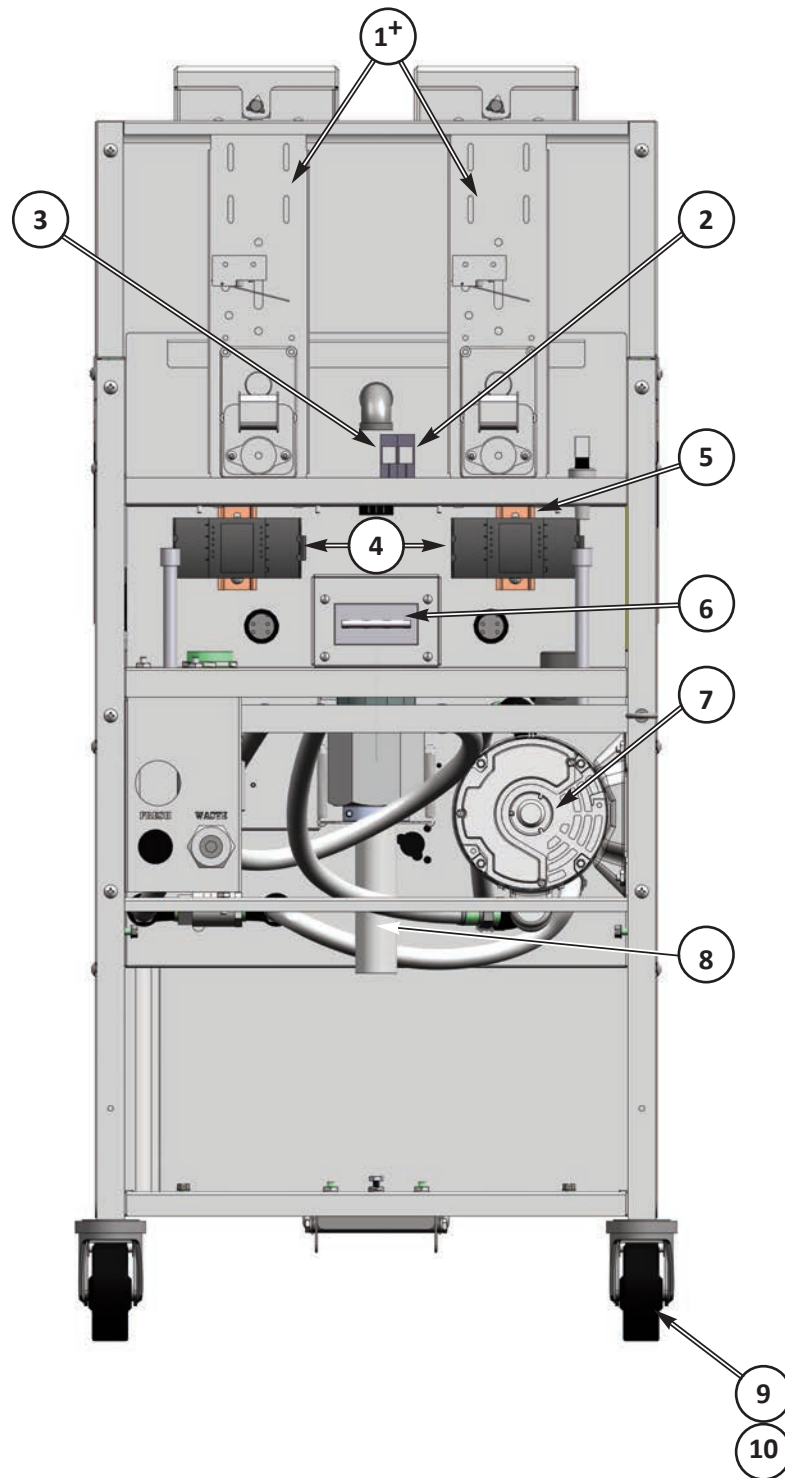


7.06.1 Plumbing Components - Double Bank Fryer

ITEM	PART NO.	QTY	DESCRIPTION
1	97177	1	MANIFOLD, OIL RETURN, BANKED UNIT (2 OR 3)
2	41504	2	SNUBBER, 1/4NPT X 1/4NPT, 45-MICRON
3	40906	1	PIPE PLUG, 1/4-18 NPT, S/S, HEX SOCKET (MANUAL UNITS ONLY)
4	21440	1	TRANSDUCER, PRESSURE, 0-50 PSI ... CABLE = P/N 21357 (AUTOMATED UNITS ONLY)
5	21434	1	PRESSURE SWITCH, 35 PSI, 10A
6	40889	VAR.	ADAPTOR, 1/2-COMPRESS TO 1/2-NPT
7	41081	4	HOSE, CORRUGATED, SS, 1/2 NPT X 30"
8	40907	1	HOSE, CORRUGATED, SS, 1/2 NPT X 18"
9	41119	2	HOSE, CORRUGATED, SS, 1/2 NPT X 24"
OPTIONAL BULK OIL SYSTEM CONNECTIONS ONLY: WASTE OIL TANK			
10	41081	2	HOSE, CORRUGATED, SS, 1/2 NPT X 30"
11	46475	1	ADAPTER, QUICK SEAL, 1/2
12	41410	1	PLUG, PIPE, THREADED, 1/2 NPT (Removed when connected to system)
OPTIONAL BULK OIL SYSTEM CONNECTIONS ONLY: FRESH OIL SUPPLY			
13	40909	1	HOSE, CORRUGATED, SS, 1/2 NPT X 15"
14	46712	1	CHECK VALVE, 1/2 NPT
15	43850	1	NIPPLE, 1/2, CLOSE, BLACK PIPE
16	46475	1	ADAPTER, QUICK SEAL, 1/2
17	41410	1	PLUG, PIPE, THREADED, 1/2 NPT (Removed when connected to system)
OPTIONAL ON-BOARD OIL TOP-OFF ONLY -JUG IN BOX (J.I.B.):			
18	21358	1	ADAPTER, QUICK SEAL, 1/2
19	42250	1	ELL, 90-DEG STREET, 1/2 NPT, BLACK PIPE
20	41383	1	FITTING, ELBOW, 3/8NPT MALE TO 1/2 TUBE
21	43850	1	NIPPLE, 1/2, CLOSE, BLACK PIPE
22	40909	1	HOSE, CORRUGATED, SS, 1/2 NPT X 15"
23	96158	1	DRAW TUBE, WELD ASSY, J.I.B, GBF-70
24	41379	1	COUPLING, MALE, PLASTIC, 1/2 NPT
25	41380	1	COUPLING, FEMALE, PLASTIC, 1/2 TUBE
26	41429	36"	HOSE, PVC, 1/2 ID
VAT DRAIN PLUMBING:			
27	40820	2	O-RING, DRAIN VALVE, 1-1/2"
28	41488	4	SPRING, EXTENSION, 1/2 OD X 2-1/2"
29	41487	2	COLLAR, SHAFT, 1-1/2" ID
30	97931	2	PLATE, SPRINGS, DRAIN TUBE
31	97918	1	DRAIN TUBE, SINGLE, GBF-70
32	41478	1	DRAIN TUBE, FORMED, DOUBLE BANKED, GBF-70
33	97935	1	DRAIN TUBE BRACKET (ATTACHES TO FRAME)

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7.07 Rear Cabinet - Single Unit



* Not Shown

+ Optional - installed with Basket Lift Option only

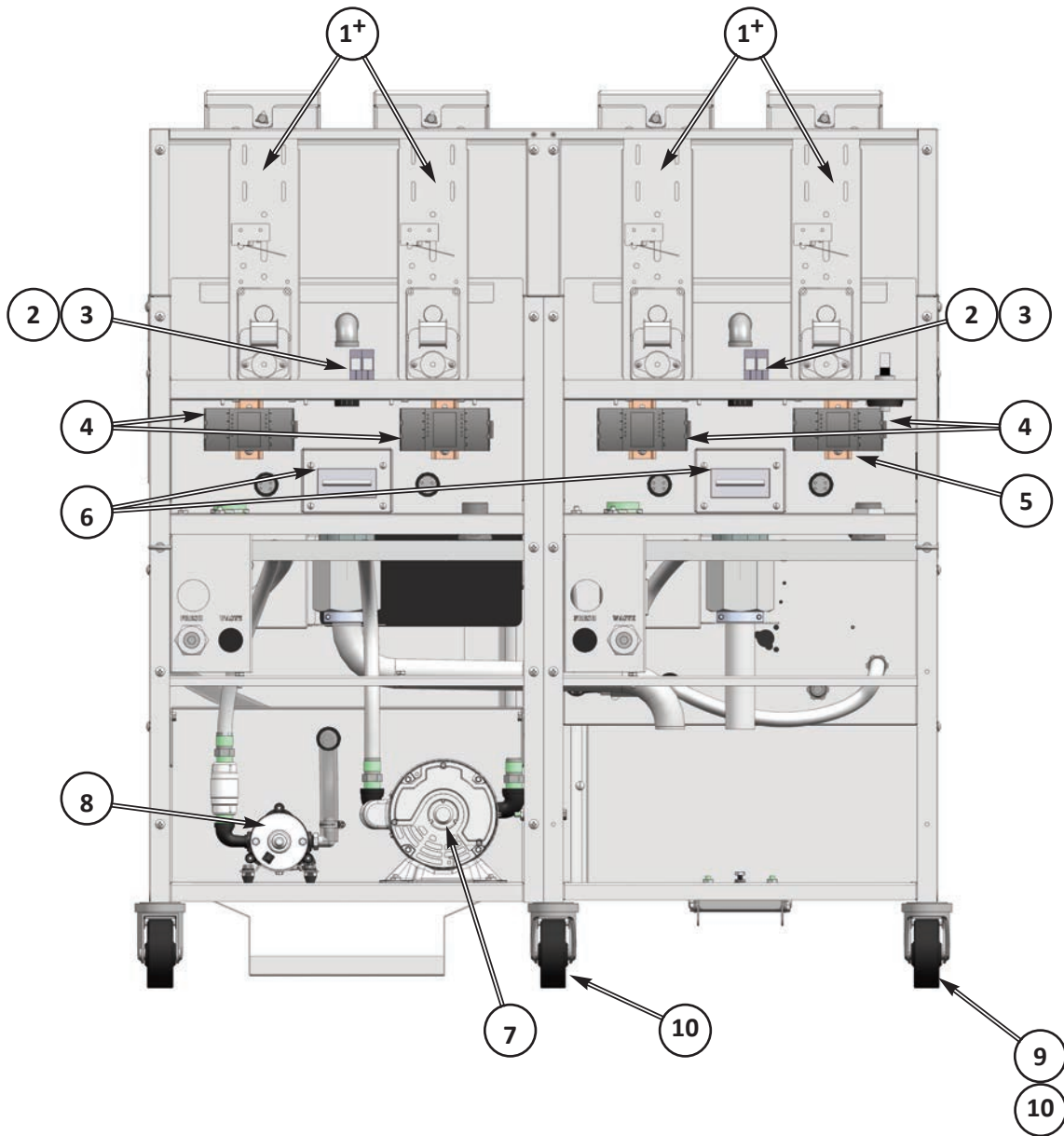
7.07 Rear Cabinet - Single Unit

ITEM	PART NO.	QTY	DESCRIPTION
1	35166	2	BASKET LIFT ASSEMBLY, COMPLETE <i>(OPTIONAL)</i>
2	21504	1	DISTRIBUTION BLOCK, 6-PL, 12-26 AWG, RED
3	21505	1	DISTRIBUTION BLOCK, 6-PL, 12-26 AWG, BLACK
4	21245	2	CONTACTOR, 60A, 3-PL, 100-250V COIL
5	37585	2	RAIL, TERMINAL BLOCK MOUNT, 3"
6	20513	1	CIRCUIT BREAKER, 277V, 50A, 6-POLE
7	71754	1	PUMP & MOTOR ASSEMBLY, 1/2 HP, 5-GPM
8	97918	1	DRAIN TUBE, SINGLE, GBF-70
9	40641	2	SWIVEL CASTER, 4.5", STEM MOUNT, W/O BRAKE (REAR)
10	40704	2	SWIVEL CASTER, 4.5", STEM MOUNT, W/BRAKE (FRONT)

* Not Shown

† Optional - installed with Basket Lift Option only

7.08 Rear Cabinet - Double Bank Unit (with J.I.B. Option)



NOTE: Refer to Section 7.06.1 for more plumbing & drain component detail.

+ Optional

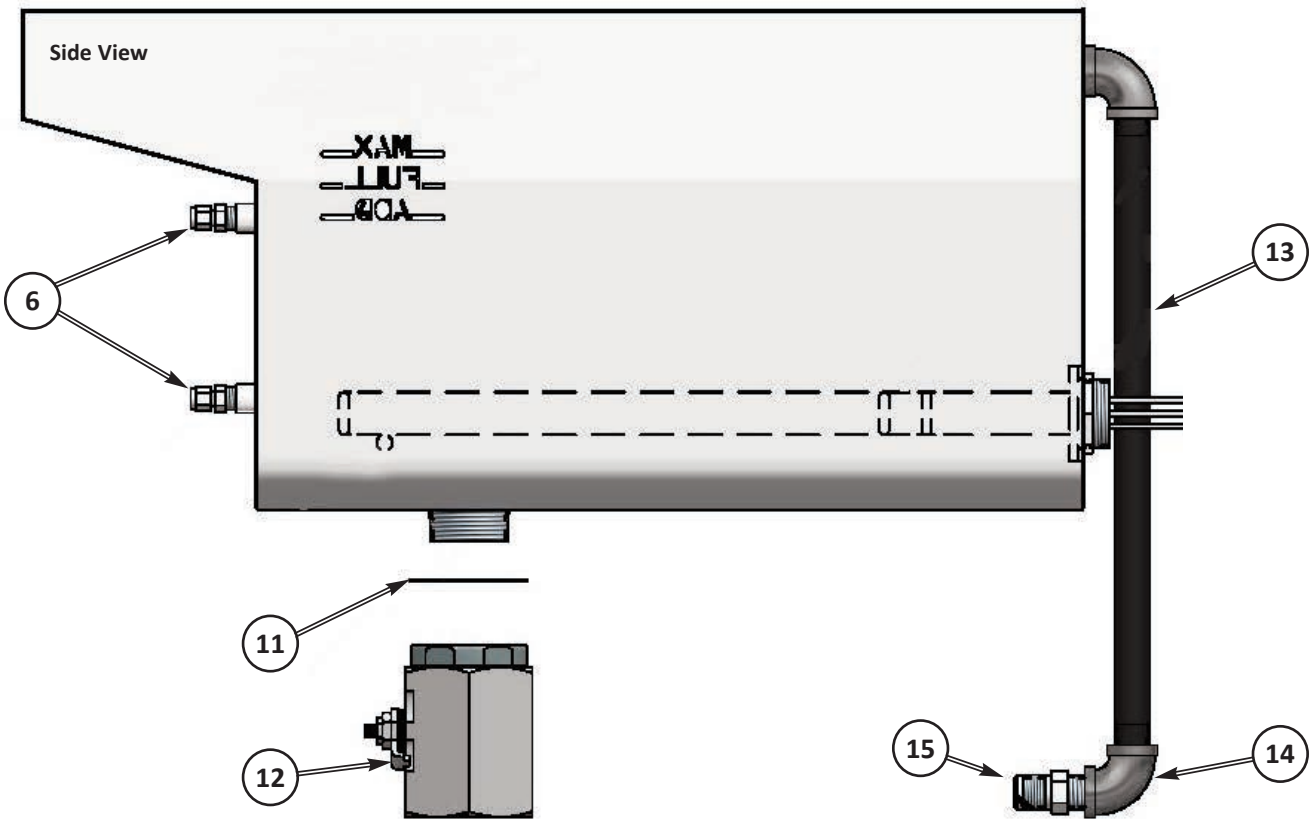
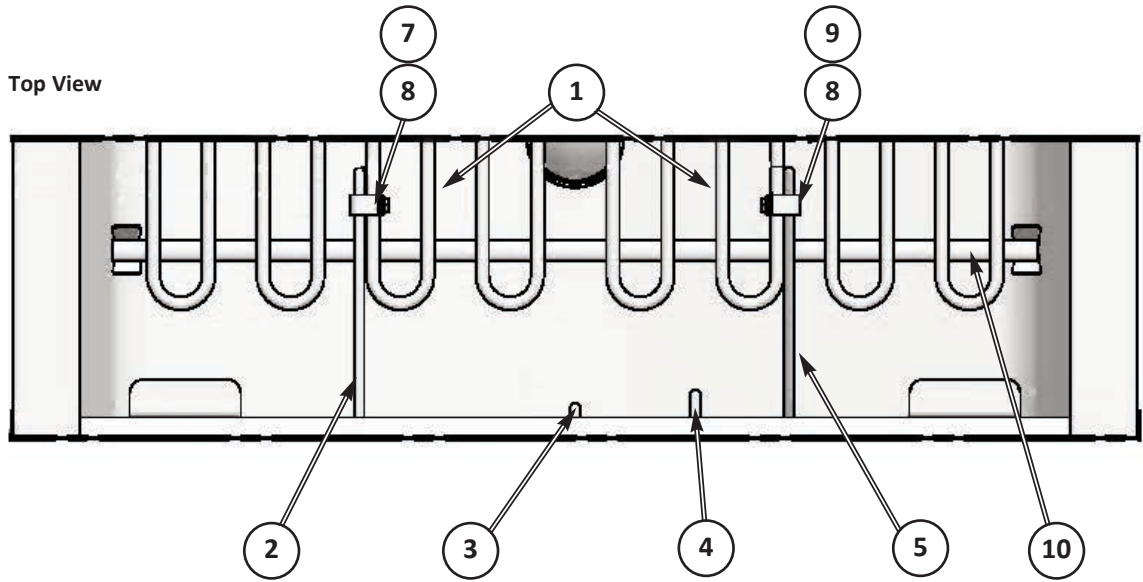
7.08 Rear Cabinet - Double Bank Unit (with J.I.B. Option)

ITEM	PART NO.	QTY	DESCRIPTION
1 ⁺	35166	2 or 4	BASKET LIFT ASSEMBLY, COMPLETE <i>(OPTIONAL)</i>
2	21504	2	DISTRIBUTION BLOCK, 6-PL, 12-26 AWG, RED
3	21505	2	DISTRIBUTION BLOCK, 6-PL, 12-26 AWG, BLACK
4	21245	4	CONTACTOR, 60A, 3-PL, 100-250V COIL
5	37585	4	RAIL, TERMINAL BLOCK MOUNT, 3"
6	20513	2	CIRCUIT BREAKER, 277V, 50A, 6-POLE
7	71754	1	PUMP & MOTOR ASSEMBLY, 1/2 HP, 5-GPM
8	21358	1	PUMP, TOP-OFF, SHURFLO, 208-240V <i>(Optional)</i>
9	40641	2	SWIVEL CASTER, 4.5", STEM MOUNT, W/O BRAKE (REAR)
10	40704	3	SWIVEL CASTER, 4.5", STEM MOUNT, W/BRAKE (FRONT)

NOTE: Refer to Section 7.06.1 for more plumbing & drain component detail.

⁺ Optional

7.09 Fry Vat Assembly (per Vat)



7.09 Fry Vat Assembly (per Vat)

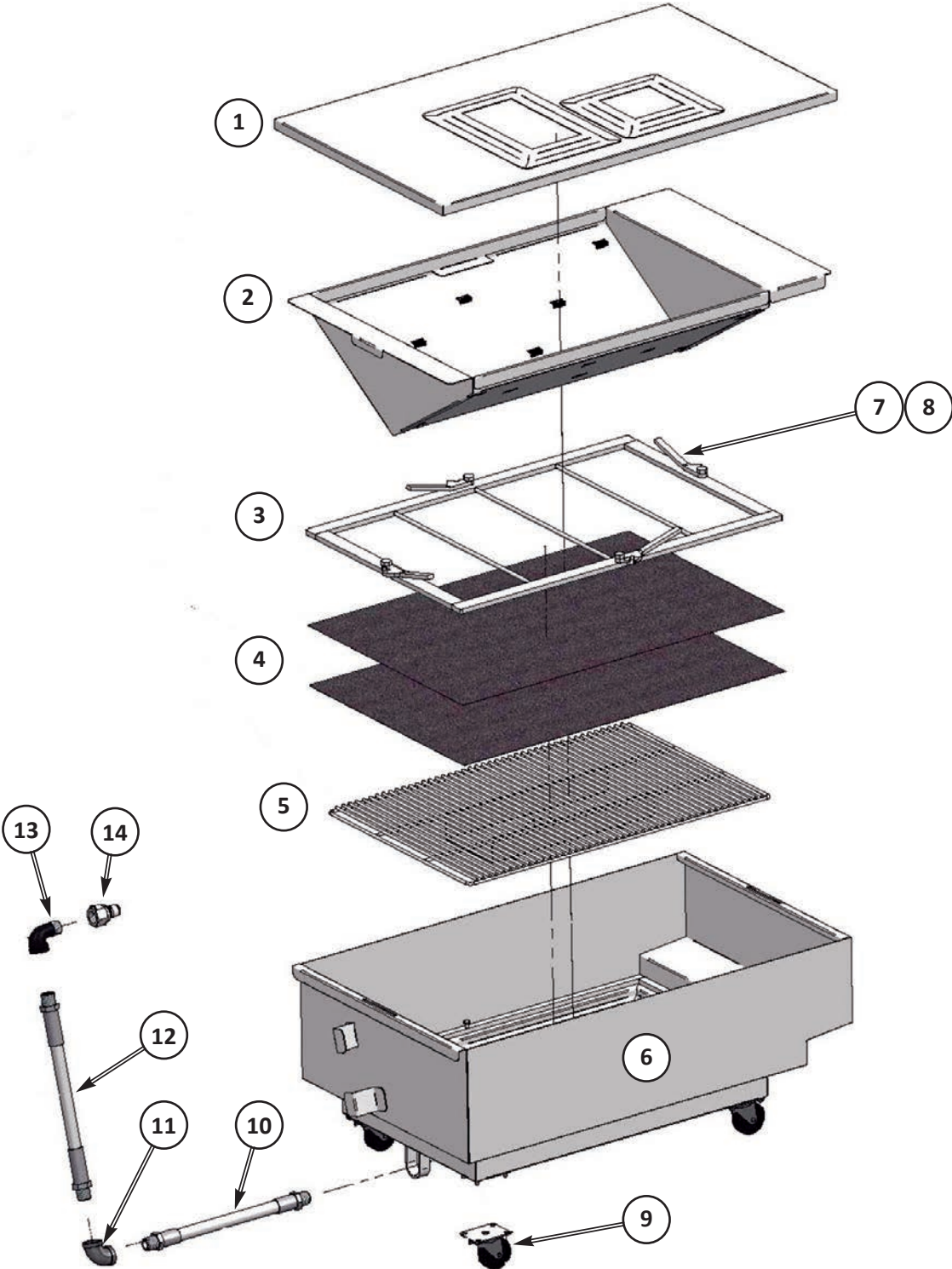
ITEM	PART NO.	QTY	DESCRIPTION
1	21447	2	ELEMENT, 208 V, 9975 W, FIREBAR
	21448	2	ELEMENT, 240 V, 9975 W, FIREBAR
	21449	2	ELEMENT, 480 V, 9975 W, FIREBAR
2	21596	1	THERMOCOUPLE- J, DUAL, 7-1/2", UNGROUNDED <i>(HI-LIMIT PROBE)</i>
3	20439	1	THERMOCOUPLE, J-TYPE, 3", UNGROUNDED <i>(ADD LEVEL PROBE)</i>
4	23900	1	THERMOCOUPLE, J-TYPE, 3", GROUNDED <i>(VAR. OIL TEMP PROBE)</i>
5	20362	1	THERMOCOUPLE, J-TYPE, 7-1/2", UNGROUNDED <i>(ELEMENT TEMP PROBE)</i>
6	45400	4	CONNECTOR, 0.190 ID, 1/4 NPT, SWAGELOCK
7	98148	1	ELEMENT BRACKET, HI-LIMIT, GAPPED
8	94462	2	STRAP, ELEMENT BRACKET
9	94834	1	ELEMENT BRACKET, FLUSH , ELEM. TEMP
10	97509	1	ELEMENT SUPPORT BAR
11	98265	1	PLATE, DRAIN TUBE SPRING HOOK
12	41432	1	VALVE, 1-1/2 NPT X 1-1/2 TUBE, FULL PORT
13	33634	1	NIPPLE, 1/2 NPT X 15-1/2", BLACK PIPE
14	42252	1	ELBOW, 90-DEG, 1/2NPT, S/S
15	40889	3	ADAPTOR, 1/2-COMPRESS TO 1/2-NPT

NOTE:

To avoid potential leaking, when replacing *Thermocouples* it is necessary to also replace the ferrule inside the *Swagelock* connector ...

Order part no. 45111.

7.10 Filter Pan Assembly



7.10 Filter Pan

ITEM	PART NO.	QTY	DESCRIPTION
1	97930	1	FILTER PAN COVER ASSEMBLY
2	97334	1	CRUMB CATCHER SCREEN
3	30040-5	1	HOLD DOWN FRAME WELD ASSEMBLY <i>(WITHOUT LEVERS)</i>
4	60819	2	PAPER, FILTER, 16-1/4 X 24-1/4 <i>(TWO [2] SHEETS REQUIRED)</i>
5	98263	1	FILTER PAN MEDIA SUPPORT SCREEN
6	97326	1	FILTER PAN WELD ASSEMBLY
7	30040-4	4	STUD, LOCKING HANDLE, HOLDDOWN FRAME
8	54526	4	LOCKING HANDLE, HOLDDOWN FRAME
9	40649	4	CASTER, LOW PROFILE
10	41073	1	HOSE, 1/2 NPT X 12-1/2", SCT, SWIVEL FITTINGS
11	42252	1	ELBOW, 90-DEG, 1/2NPT, S/S
12	41074	1	HOSE, 1/2 NPT X 13", SCT, SWIVEL FITTINGS
13	42250	1	ELBOW, STREET, 1/2NPT, 90-DEG, BLACK PIPE
14	44150	1	MALE FITTING, 1/2NPT, QUIK-CONNECT/DISCONNECT, BRASS

NOTE: For complete replacement Filter Pan Assembly ... order Part No. 97325.



Notes:

Appendix A: Connecting Optional KITCHENTRAC™



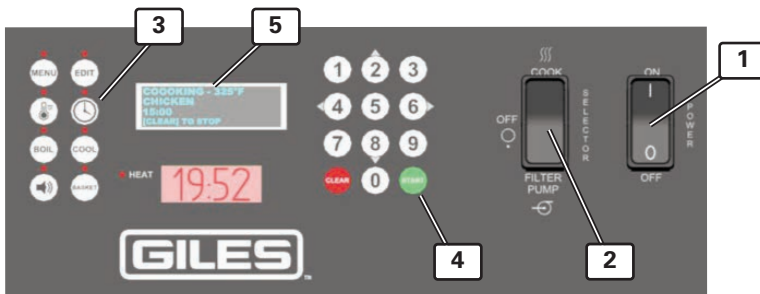
If you purchased a new *Giles* cooking appliance which is equipped with the optional, factory-installed, **KitchenTrac™ Remote Monitoring** application, it is WiFi capable and ready to be connected to your local network and the *KitchenTrac™* server. The app allows remote monitoring of performance, productivity, menu trends, maintenance events and provides a multitude of other analytics pertaining to this appliance.

Use of the **KitchenTrac™** app requires a one-time activation fee for each business establishment plus a small monthly subscription for each controller being monitored, but the benefits will pay for it over and over. **For a banked fryer system, each controller is considered a separate unit.**

A *WiFi Connection Manual, Form #66313* was shipped with your new equipment, but the following steps in this Appendix also describe the process for connecting a controller to the **KitchenTrac™** server. After new equipment is installed and checked out, follow these instructions precisely to get connected and begin experiencing the benefits of remote performance monitoring.

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

Appendix A.1 Connecting WiFi Board to Wireless Router



There are minor differences in Control Panel layout/configuration between some appliance models.

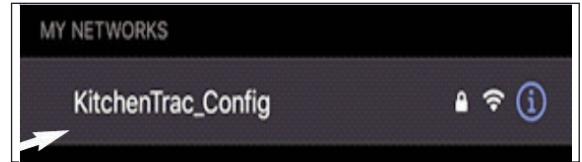
IMPORTANT! *There must be a continuous connection to the internet via a wireless WiFi router, which is within range of the monitored equipment. A password for the establishment's router may be required.*

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

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

5. The display will step through several different messages as configuration proceeds:
 - **“WIFI MODULE FOUND, GETTING STATUS”**
 - **“STARTING CONFIG PORTAL”**
 - **“PORTAL ENABLED, CONNECT TO WIFI”**

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



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

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

NOTE: If the captive portal does not automatically open after about 30 seconds, open the phone’s web browser and type in 10.10.0.1

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

Appendix A.2 Establishing Communication with KitchenTrac™

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

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

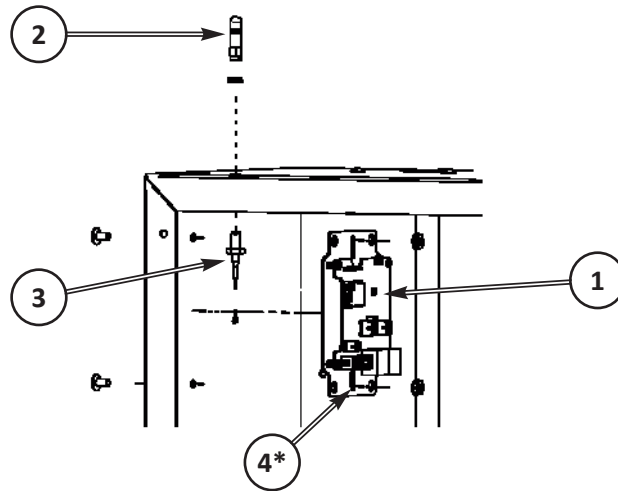
If you do not see a **“pair code”**, **go to step #2 of Section 1** and try connecting again.

If you have acquired the code, call **GILES Tech Service @ 800.554.4537** and communicate the displayed code to the *Tech Service representative*. They will enter it into the **KitchenTrac™** website.
2. If a **“pair code”** did not appear during *Step #1* above, you might try viewing the **“WIFI SYSTEM LOG”** on the controller screen to acquire it.
 - Press **[TIME] + 7 7 7 7 + [START]** on controller.
 - Press keypad right arrow key **[6>]** until **“WIFI SYSTEM LOG”** displays on screen.
 - A **pair code** should be showing.
 - Call **GILES Tech Service @ 800.554.4537** and communicate the displayed code to the *Tech Service representative* for entering into the **KitchenTrac™** website.
3. After **pair code** has been entered, verify that the controller is actually connected to **KitchenTrac™**.

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

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

Appendix A.3 WiFi Components



WiFi boards are located inside the back header on the right-hand side of each unit. The antenna protrudes from header at the right rear corner.

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

ITEM	PART NO.	QTY	DESCRIPTION
1	21606	1,2 or 3	WiFi BOARD ASSY, EXT ANTENNA
2	21613	1,2 or 3	ANTENNA, WiFi, 2.4GHz, RP-SMA, 1.8dB
3	21614	1,2 or 3	CABLE, ANTENNA, RF, U.FL TO RP-SMA, 15-IN
4	21454*	1,2 or 3	CABLE, CONNECTOR, RJ45, PLUG-TO-PLUG. 6-FT

* Not shown - connects board to controller.

NOTE: Banked systems have these components in each unit.



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Form No. 66320 (Rel. Date: Nov.2019; Rev. A)