

Operations & Service Manual

GBF-35 / GBF-50 Electric Fryer



Banked Units



PROVEN & TRUSTED SINCE 1952

ISO 9001 Registered • Committed to Quality

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Printed in USA, Form No. 65686 (Rel. Date: Apr.2011, Rev. Date: Mar.2021, Rev.I)

Record pertinent appliance information here for quick reference when needed

Model: _____

Serial Number(s):

[On a banked systems, each unit has a separate serial number - record units left to right:]

Voltage: _____ **Phase:** _____

Installation Date: _____

This information may be needed when calling concerning repair
service or parts.



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 Regulatory Listings	3
1.04.3 Basket Size	3
1.04.4 Vat Size and Capacity	3
1.04.5 Shipping Specifications (Crated)	4
 2. Installation	 5
2.01 Appliance Location	5
2.02 Unpacking	5
2.03 Electrical Requirements	6
2.04 Electrical Specifications: Single & Banked (<i>per Fryer Unit</i>)	7
2.05 Electrical Connections	7
2.05.1 Electrical Connections Diagram	8
2.06 Ventilation	8
2.07 Optional Factory-Installed Options	9
2.07.1 Bulk Oil Management Systems - Fresh and/or Waste Oil	9
2.07.2 On-board Fresh Oil Supply System	9
2.08 Restraint Device	10
2.09 Finalizing Installation	10
2.09.1 Power Test	11
2.09.2 Heat Test	12
2.09.3 Filter Pump Test	13
2.09.4 Initial Fryer Cleaning (Boil-Out)	13
2.09.5 Clean Filter Pan & Accessories	14
2.09.6 Optional KITCHENTRAC™ Remote Equipment Monitoring	14
 3. Overview	 15
3.01 Baskets & Optional Auto-Basket Lifts	16
3.02 Control Panel	18
3.03 Lower Cabinet Area - Single & Main Unit Bank	20
3.04 Filter Pan Assembly	22
3.05 Accessories (<i>Included w/Fryer</i>)	24
3.06 Accessories (<i>Not Included w/Fryer</i>)	26
 4. Fryer Operation	 29
4.01 Computer Controller	30

4.01.1	Keys and Functions	30
4.01.2	General Controller Operation	32
4.01.3	Setting the Cooking Temperature	33
4.01.4	Manually Setting the Cooking Time	34
4.01.5	Working with 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	40
4.01.7	Additional Controller Features	41
4.01.7.1	Manually Operating the Basket Lifts <i>(Optional)</i>	41
4.01.7.2	COOL Mode	41
4.01.7.3	AUTO-COOL Feature	42
4.01.7.4	BOIL OUT mode	42
4.01.8	User Settings	43
4.01.9	PASSWORD Protection	44
4.01.10	Power-up Procedure	44
4.01.11	Controller Errors & Alarms	45
4.01.11.1	Resolving Controller Errors & Alarms	46
4.02	Cooking Procedures	46
4.02.1	Filling & Preparing Fryer for Cooking	47
4.02.2	Loading Product for Cooking	49
4.02.3	Cooking Cycle Process	51
4.03	Maintaining Oil Level w/Optional Oil Top-Off Systems	53
4.03.A	<i>On-Board Fresh Oil System</i>	53
4.03.B	<i>Bulk Fresh Oil System</i>	53
4.04	Filtering Used Cooking Oil	54
4.05	Removal of Waste Oil from Fryer	58
4.06	Fryer Shut-Down	61
5.	Cleaning	63
5.01	Boil-Out Procedure; Cleaning the Cooking Vat	63
5.02	Cleaning the Filter Pan & Refreshing Filter Media	66
6.	Troubleshooting	68
6.01	Temperature Control System	68
6.02	Oil Filtration System	70
6.03	Basket Elevator System <i>(Optional)</i>	71
7.	Parts Listing	73
7.01	Parts Ordering & Service Information	73
7.02	Control Panel - Single or Main Unit of Bank	74
7.03	Lower Cabinet - Single or Main Unit of Bank	76
7.04	Lower Cabinet - Add-on Unit of Bank	78
7.05	Control Box, Front <i>(behind Control Panel)</i>	80
7.06	Lower Cabinet - Single Unit <i>(No Oil Options)</i>	82
7.07	Lower Cabinet - Single Unit <i>(w/Oil Options Fresh On-board & Waste)</i>	84

7.08	Lower Cabinet - Single Unit (<i>w/Oil Options Fresh Bulk & Waste</i>)	86
7.09	Lower Rear Cabinet - Bank System	88
7.10	Cabinet Underside - Bank System	90
7.11	Fry Vat Assembly	92
7.12	Filter Pan Assembly	94
Appendix		96
A.	Appendix A: Connecting Optional <i>KitchenTrac™</i>	96
A.1	Connecting Controller WiFi Board to Wireless Router	96
A.2	Establishing Communication w/ <i>KitchenTrac™</i> Server	97
A.3	WiFi Components	98

1. Introduction

THANK YOU for purchasing a **Giles Model GBF Series Electric Fryer**, manufactured by *Giles Enterprises, Inc.*, Montgomery, Alabama (USA), hereafter referred to as "*Giles*". Every unit is thoroughly inspected & tested prior to shipment in an effort to ensure that it will operate flawlessly when installed. With proper care and maintenance the appliance should provide years of trouble-free service.

To help protect your equipment investment, we recommend that you take a few moments to become familiar with the recommended procedures in this *Manual* pertaining to installation, operating, cleaning & maintenance.

Adhering to these procedures will help minimize potential for costly downtime & 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

18 & 20 gauge, high-grade, stainless steel sheet metal. Inner cabinet structure is welded stainless steel tubing. Stainless Firebar heating elements.

1.02 Standard Features

Computer Controller: Controls cooking oil temperature & cook time. Dual cook timers, programmable cooking presets for up to fifty (50) different menu items, monitors fryer status continually, displays operational instructions & error warnings (**DRAIN OPEN**, **LOW OIL LEVEL**, **MAX. ELEMENT TEMP**, etc). Features **BOIL OUT** program, **COOL MODE** function, **FORCE FILTER** control, **LOW OIL** detection, multiple language selections, and password security option.

On-board Oil Filtration System: 1/2 hp pump; designed to complete a filter cycle in approximately five (5) minutes. Centralized system serves all units of multi-well banked configurations. Proper use can help to increase oil life by as much as 50%.

Multi-Well Fryer Configurations: Available as a banked battery of 2 or 3 fryer units.

Stainless Steel Micromesh Filter Screen: Sustainable, 115 micron, stainless steel filter screen ... alternative to paper filter media. Eliminates paper waste ... can help reduce total cost of operation.

1.03 Available Optional Features

Automatic Basket Lift: Two (2) basket lifts per unit. Automatically lowers & raises basket of product at the beginning & end of the programmed cook cycle.

Oil Level Top-off System: Fresh oil supplied from an on-board saddle tank or from a customer provided bulk fresh oil supply allows for easily maintenance oil level in vats ... add oil with the push of a button.

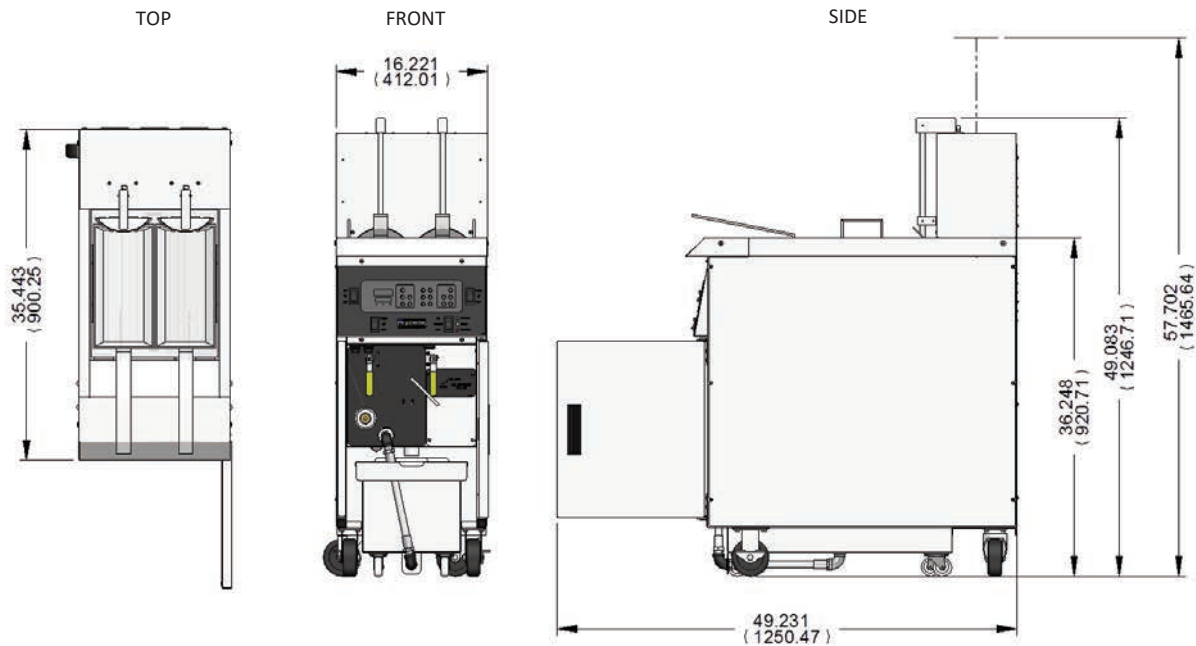
Bulk Oil System Direct Connection: Internal fryer plumbing simplifies connection of fryer to a *customer-provided* bulk oil management system ... fresh supply and/or waste oil handling & disposal. *Can be equipped with either or both.*

KITCHENTRAC® Remote Monitoring: Wifi connectivity allows tracking of fryer activity via any web-connected device ... many analytics available ... performance, activity, utilization, sales & menu trends, maintenance activities, event logs, and much more all from any web connected device. ***Payment of a monthly server hosting fee is required for each controller connected.***

1.04 Specifications

1.04.1 Overall Dimensions: Single & Banked Units

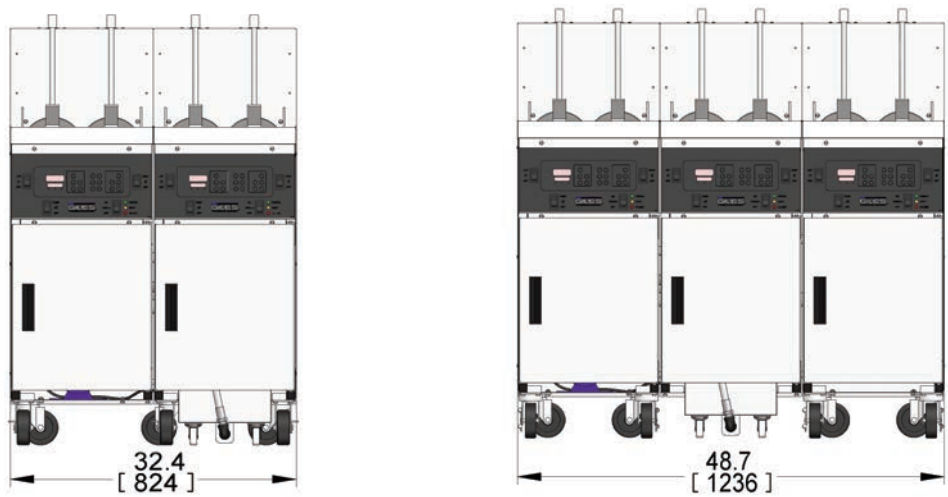
SINGLE UNIT:



Add approx. 5" [127 mm] to width when equipped w/On-board Fresh Oil Supply option

INCHES [mm]

BANKED UNITS:



Add approx. 5" [127 mm] to width when equipped w/On-board Fresh Oil Supply option

Introduction

GBF-35 / GBF-50 Fryers

1.04.2 Agency Certifications



380 - 415V models ONLY

1.04.3 Basket Size

Description	Length	Width	Height	Volume
Standard (2 per vat)	13-1/4 [336.6]	6-1/2 [165.1]	6 [152.4]	423.6 cu.in [6,942.8 cc]

1.04.4 Vat Size & Capacity

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

INCHES [mm]

* 8-way cut, bone-in

1.04.5 Shipping Specifications (Crated)

Model	Gr. Wt.	Crated Size			Cube
		Length	Width	Height	
GBF-35/50-1	385 lbs (174.6 kg)	46" (1.17 m)	35" (.88 m)	60" (1.52 m)	55.9 cu.ft (1.58 cu.m)
GBF-35/50-2	565 lbs (256.3 kg)	50" (1.27 m)	43" (1.09 m)	61" (1.55 m)	75.9 cu.ft (2.15 cu.m)
GBF-35/50-3	768 lbs (348.4 kg)	50" (1.27 m)	55" (1.40 m)	61" (1.55 m)	97.1 cu.ft (2.75 cu.m)

NOTE: *Weights can vary depending equipped fryer options.*



2. Installation

The following sections explain procedures for properly installing and preparing the appliance for use. To help avoid personal injury or damage to the equipment, please adhere to all recommended procedures.

IMPORTANT! All material and labor expenses incurred during installation 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 specific details of the installation. Please call Giles Technical Support @ 800.554.4537, if assistance is required.

2.01 Appliance Location



DO NOT MODIFY, ADD ATTACHMENTS OR OTHERWISE ALTER THE UNIT WHILE IT IS BEING INSTALLED.

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 access for future servicing and proper operation.
3. Be sure that electrical service available in the intended location is a circuit adequate for powering the appliance load. **NOTE:** A banked unit system requires a separate electrical service for each fryer well.
4. Be certain the unit is installed in a stable position and will not move unintentionally. Front casters have locking wheel brakes ... be sure they are kept locked when operating the fryer. Some code officials may require that special anchoring be utilized for this type of appliance ... check local code. An eye-bolt is attached on the rear of the fryer cabinet for this purpose.
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 to eliminate grease-laden cooking vapors, 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 Uncrating & Unpacking

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



- To avoid possible damage, the appliance must remain in an upright position while uncrating.
- Exercise care when removing the wooden framework from the shipping pallet.
- A single unit is **heavy ... multiple well systems are very heavy**. Use extreme care and appropriate handling equipment and/or sufficient manpower when lifting or moving the equipment from pallet.
- Failure to comply with these **CAUTION** notices may result in minor or moderate injury, equipment or property damage, and void the factory warranty.

2.02 Unpacking & Uncrating - continued

IMPORTANT!

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

1. Carefully cut and remove the plastic stretch film, strapping and any other packing material.
2. *Filter pan* and fryer accessories (baskets, screens, fryer tools, etc) are either packed inside the fryer cabinet or in the vat. Remove these items and set aside for future use.
3. Carefully remove fryer from shipping pallet. Fryers can be very heavy, especially multiple unit systems. Great care should be taken when lifting or moving the unit to avoid personal injury or damage to the unit. Use of appropriate material handling equipment is recommended when removing units from shipping pallet.

IMPORTANT!

Damages to the unit caused by improper use of material handling equipment or poor work practices are not covered by Giles' warranty. Giles shall not be liable for personal injuries or property damage which may be incurred during installation of this equipment.

Fryer installation is the sole responsibility of the purchaser, unless previous arrangements have been made in writing.

2.03 Electrical Requirements

⚠ CAUTION

- Fryers must be properly grounded in **accordance with local code, or in the absence of local code, with the National Electrical Code, ANSI/NFPA 70**. Improper grounding may result in electrical shock to users. Check local electrical code to ensure that proper grounding is utilized.
- Always consult a licensed electrician, or other qualified technician, prior to installation to ensure that the electrical circuits to which the unit is to be connected are of sufficient rating to handle the appliance load.
- The **GBF fryer** is manufactured for the various electrical specifications shown in **Table 2.04**. Check the *serial/data label* attached inside the cabinet or to the rear panel to determine the proper electrical service required. **A banked battery requires a separate power supply for each fryer unit.**

2.04 Electrical Specifications (per fryer unit)

Voltage	Phase	Hz	Watts	Amps	Circuit Breaker Required
208	1	60	10,000	50	60
	3	60	10,000	28	35
	3	60	18,000	51	60
240	1	60	10,000	43	50
	3	60	10,000	24	30
	3	60	18,000	44	50
380 - 415	3	50	15,000 -18,600	26 - 28	35

2.05 Electrical Connections

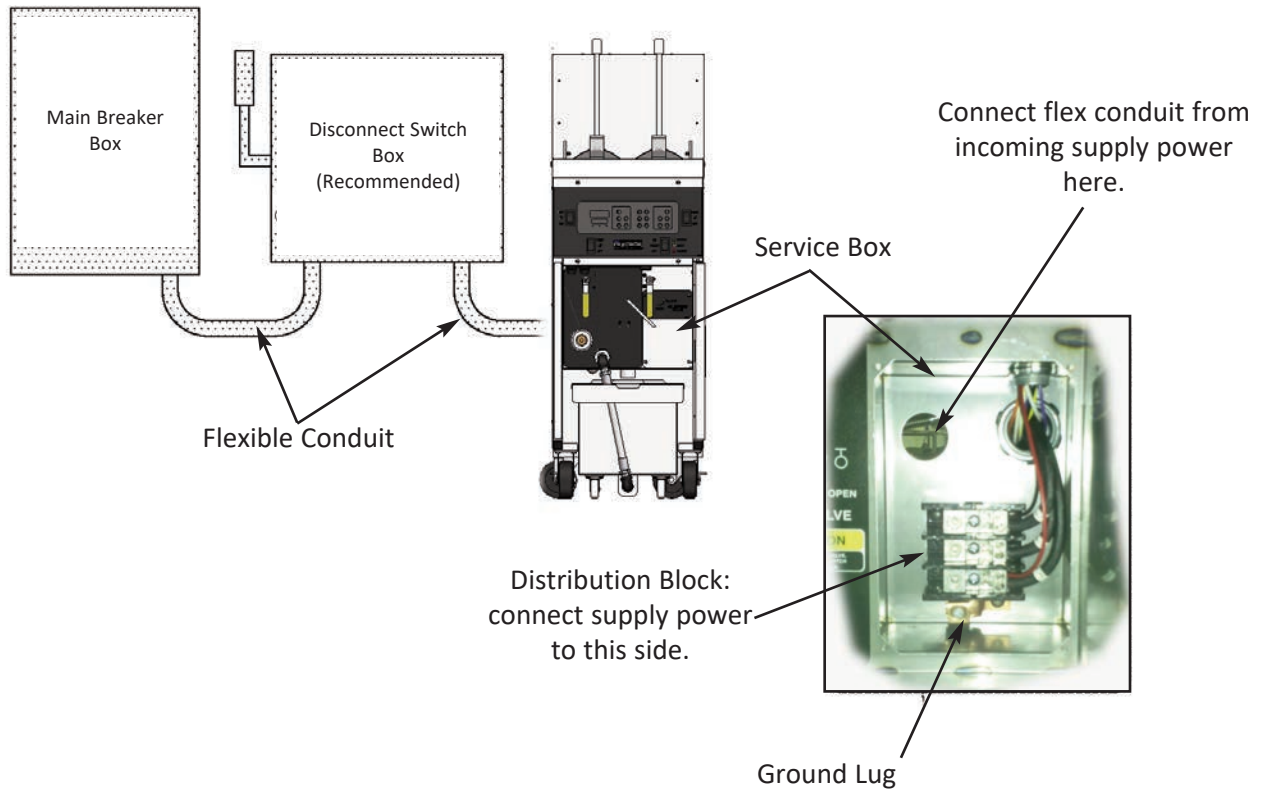
NOTE:

All electrical installation labor & material (breakers, conduit, wire, etc.) expenses shall be the sole responsibility of the customer. Electrical installation must be performed by a licensed electrician, or qualified service technician, and comply with all local building codes.

Giles shall not be held responsible for code compliance with regard to installation and use of this appliance.

- As needed, install appropriate circuit breaker(s) in main electrical panel. See **Section 2.04.1**.
- Optional:** Giles recommends that a service disconnect switch be installed between the main panel and the appliance, such that all power may be easily removed from the unit when necessary.
- See **Section 2.05.1**. Route 1-1/4" flexible conduit from panel (or disconnect switch) to the appliance and attach it to the rear of the **service entrance box** located on the front cabinet brace with appropriate fittings. Allow enough conduit length so that appliance may be easily moved for cleaning and servicing.
- See **Figure 2.05.1**. Open cabinet door and remove **service box cover**.
- Connect ground wire between the copper **ground lug** and a proper earth ground.
- Pull appropriately sized wires from the panel (or disconnect switch) through to the service entrance box.
- See **Figure 2.05.1**. Connect power supply wires to the **distribution block** located inside the service box and reinstall cover.
- On multiple unit systems, each unit in the battery requires a separate power supply to be connected as described above.**

2.05.1 Electrical Connections Diagram



2.06 Ventilation

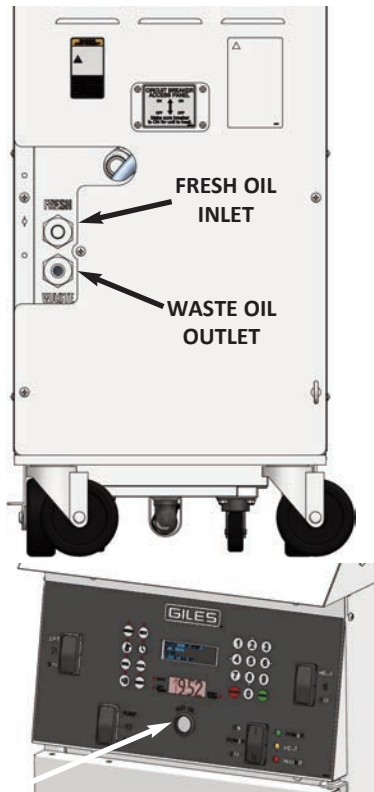
NOTE:

Guidelines and codes for ventilation system requirements differ from locale to locale. Always consult the local **Code Authorities (AHJ)** to ensure proper compliance.

Consult a professional ventilation contractor or HVAC company to determine if an existing system is sufficient to provide proper ventilation for this equipment, or to design and specify a ventilation hood system that will be compliant with code requirements.

2.07 Fryer Options - added to purchase

2.07.1 Bulk Oil Management System Connections



ADD OIL
PUMP
SWITCH

- Fryer equipped with this option is ready for connection to a **customer supplied bulk Oil Management System** ... either **fresh oil**, **waste oil** or **both options** may be purchased. Based on the option specified, either one or both connections are provided on the rear of unit ... **fresh oil inlet** ... **waste oil discharge outlet**. All appropriate valving and plumbing is factory-installed. Banked units have single connections, which service all units.

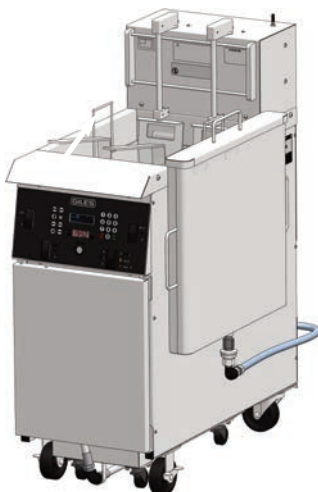
When connecting fryer to a *bulk oil system*, closely follow installation guidelines and instructions provided by the system's manufacturer.

- The external pump on a *bulk fresh oil supply system* must be wired into a pushbutton switch on the fryer control panel. Hold button to pump oil to vat. An internal pressure switch will stop pump operation in the event of blockage, clog, or excessive back-pressure, to prevent damage.
- Use of quick-coupling fittings, as needed, to facilitate disconnection for cleaning and service activities.

IMPORTANT!

All materials (pipe, fittings, electrical, etc.) and labor necessary for connecting fryer to bulk oil systems is provided by the customer and not included with the purchase of these options.

2.07.2 On-Board Fresh Oil Top-Off System

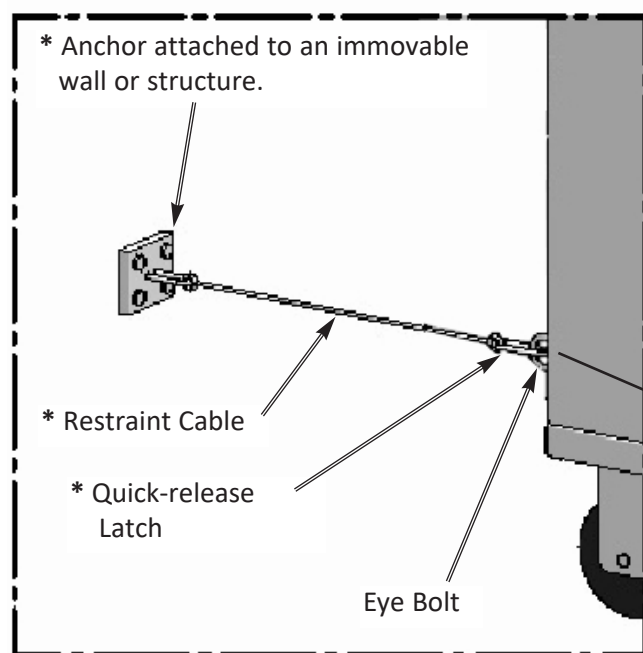


- Utilizes a removable "saddle-bag style" storage tank ... hangs on fryer side and connects via a flexible hose to the *fresh oil inlet* on rear of unit. Fresh oil supply in the tank must be manually maintained by the operator. An **[OIL FILL]** push-button switch on control panel controls a top-off pump, which pumps oil from tank to the vat. Tank has a lid to protect oil stored in tank from contamination. *On a banked fryer system, the single tank supplies all wells.*
- Connection to a bulk fresh oil supply system is the alternative to this on-board system option ... **[OIL FILL]** pushbutton will control the bulk oil pump.

This on-board option is not compatible with the bulk fresh oil option, as that system is used for topping-off oil level, as well as completely refilling vats with fresh oil.

2.08 Restraint Device (not included, provided by customer)

This appliance requires use of an appropriate **restraint device** to prevent unintentional movement that could cause undue strain on electrical connections. The length of a restraining cable must be shorter than the electrical supply cord or conduit. The restraint anchor shall be fastened to an immovable wall or structure. Install a quick-release latch on one end of the cable for connecting to the factory-installed eye-bolt(s) on the rear of the unit. Restraint is required at each end of a banked unit system.



* Customer provided



2.09 Finalizing Installation

Every effort is made to ensure that new *GILES fryers* are in perfect operating condition when received ... each one has passed rigorous quality control testing and inspection 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 complete, the following steps be performed to check basic functionality of fryer systems and to prepare the appliance for first use.

CAUTION

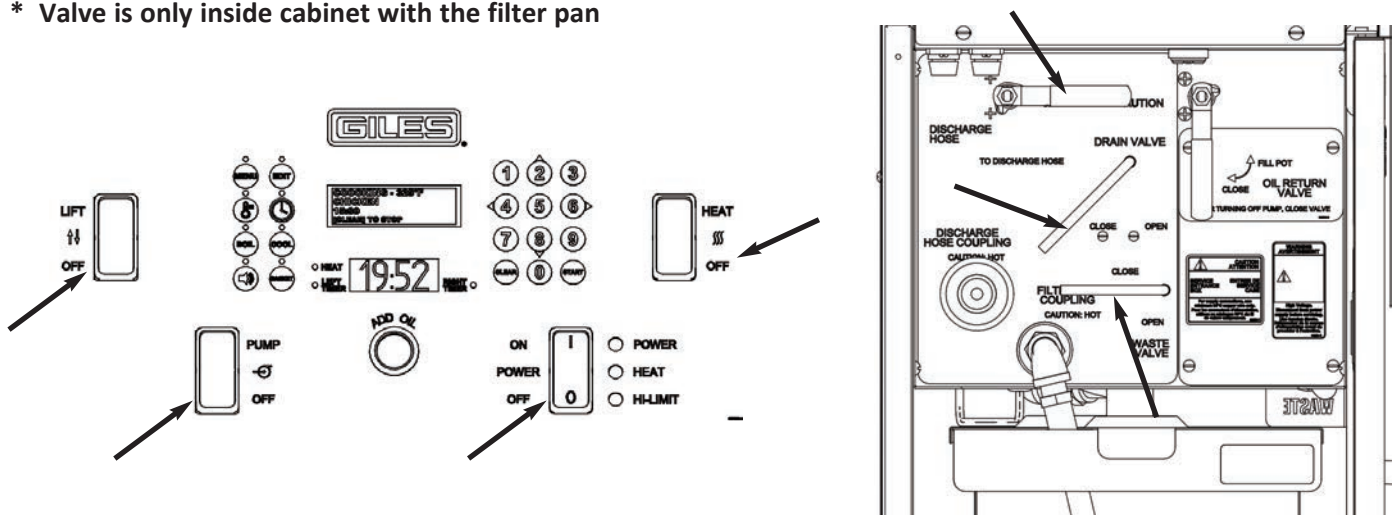
Before proceeding, please refer to *Section 3* and become familiar with various controls, systems and functions. After fully understanding this information, perform the following steps precisely to avoid possibly equipment damage.

2.09 Finalizing Installation - continued

BEFORE BEGINNING:

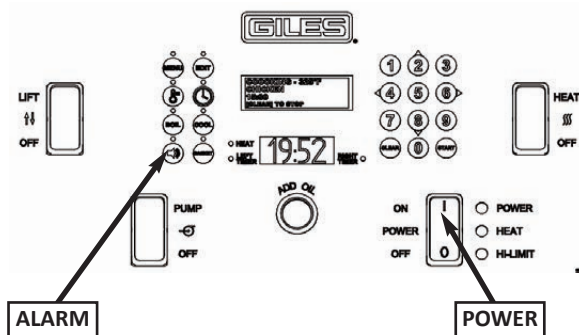
- **NOTE:** These test should be performed for each unit of a multiple well system.
- As necessary, remove baskets, screens and filter pan from unit(s).
- As applicable, on control panel(s) set switches (POWER, HEAT, PUMP, LIFT) in the [OFF] position
- Confirm that DRAIN VALVE(S) are [CLOSED] & DISCHARGE HOSE* valve is in [CLOSE] position
- If the unit is equipped with Bulk Waste Oil option, place WASTE VALVE in [CLOSE] position.
- If any of the following tests fail to produce the described result, consult **Section 6, Troubleshooting**, or contact **GILES Technical Service at 800.554.4537** for assistance.

* Valve is only inside cabinet with the filter pan



2.09.1 Power Test

This test confirms that the unit is receiving power properly. *Perform test for each unit of a banked well system.*



1. Confirm that circuit breakers supplying power to unit are ON. *If a disconnect switch is installed between electrical panel and fryer, be sure that switch is in the ON position.*
 2. Place **POWER** switch in [ON] position. Green **POWER** light turns ON and the computer controller powers up. When alarm signal sounds after power-up, press [ALARM] key to silence, leave **POWER** switch [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

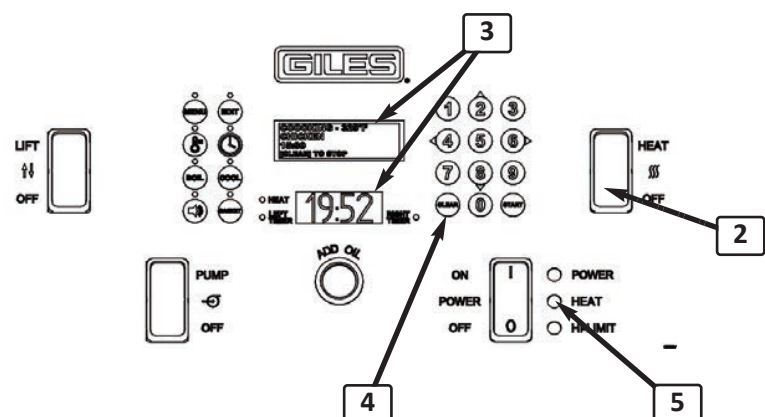
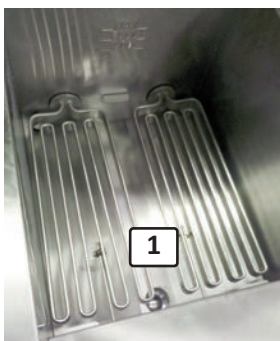
This test confirms that heating elements are being powered and energized properly by the controller. *Perform test for each unit of a banked well system.*



Heating elements become extremely hot when energized! Skin contact can result in severe 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 ... leave visible moisture on them.
3. The controller display (3) should show the messages "**POWER FAILURE PRESS [START] TO PREHEAT**" on the upper screen and "**HOLD**" on the lower screen. Press the [START] key (4).
4. The upper display should change to show a temperature setpoint **>300°F** along with the message **PREHEAT**. The small red **HEAT** indicator on controller beside lower display will turn ON and 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. Only leave switch for **NO MORE THAN 15 to 20 SECONDS** then return it to the [OFF] position.
6. The moisture on elements should dry quickly and heat should be felt rising from the vat. **DO NOT TOUCH HEATING ELEMENTS!**
7. 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.

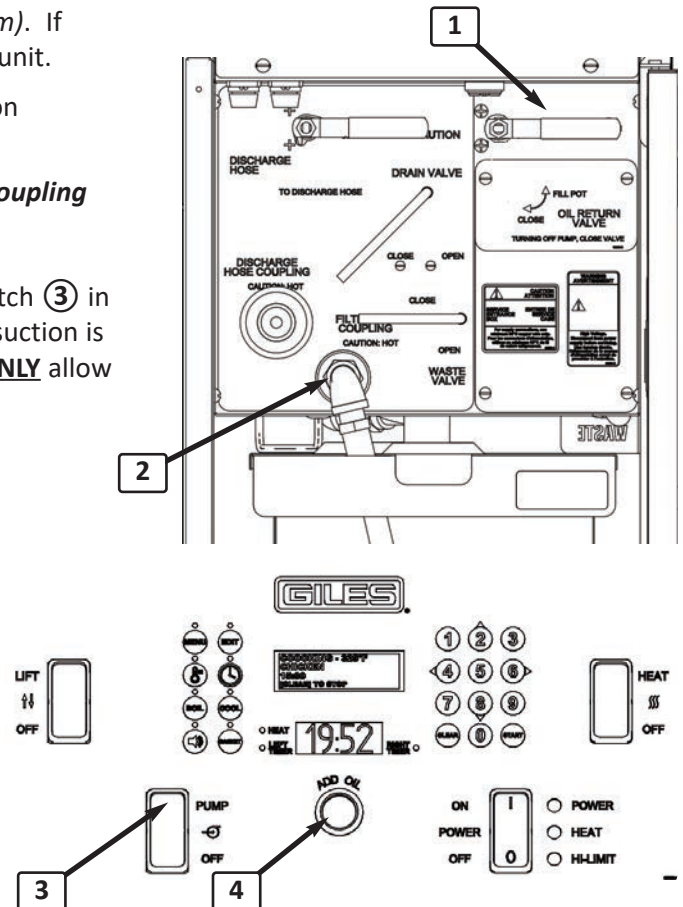
NOTE: During this test, if the **HEAT** light turns OFF, the alarm sounds and error message "**ERROR - MAX ELEMENT TEMP**" or "**ERROR - LOW OIL LEVEL**", return **HEAT** switch to [OFF] and proceed on to the next step, as this is an acceptable indication that the elements have been properly powered.



2.09.3 Filter Pump Test

This 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 your hand over the **filter pan coupling** ② on the front brace.
4. While tightly covering the opening, place the **PUMP** switch ③ in the **[PUMP]** position. The filter pump should start ... if suction is felt, it is operating correctly. Return switch to **[OFF]**. **ONLY** allow pump to run long enough to check for suction.
5. *If unit is equipped with the optional on-board Oil Top-Off system (not bulk fresh oil), press and momentarily hold in the **ADD OIL** push-button switch ④ on the control panel. You should hear the top-off pump running. Release the button and the pump should stop.*
6. 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 Fryer Cleaning (Boil-out Procedure)

IMPORTANT!

Before using the appliance for the first time, perform the *Boil-Out Procedure (for all units of a banked system)*. This process removes 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

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

Wash all of the accessory items included with the fryer (baskets, basket carrier arms, screens, utensils, tools, etc) in warm soapy water, rinse and allow to dry completely.

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 monthly server hosting fee (*per controller monitored*) is required to use the service.

After appliance installation is complete and an account has been created, the appliance must be connected to the **KITCHENTRAC®** server via the establishment's local *wifi network*. A wireless router providing a continuous open connection to the internet and 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. **Appendix A** in the back of this manual also explains the connection & pairing process.

Once the connection process has been completed, you will be able to monitor appliance performance, productivity, menu trends, operational status, etc. accessing 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. Before attempting to use it for the first time, please carefully read the remainder of this manual to become familiar with all controls, functions, operational procedures and necessary maintenance/cleaning activities. Adhering to the methods and processes described here will help keep your new **GILES** fryer performing flawlessly for many years.

3. Overview

The following is a brief overview of appliance operation & components. The information also explains some of the accessories provided with each fryer. Please review this information before preparing the equipment for use.

Auto-Basket Lifts
(Optional)

Baskets, 6-1/2" Std

Computer
Controller



Banked System



Filtration
System

Lower
Cabinet

3.01 Baskets & Optional Auto-Basket Lifts

* Hidden

3.01 Baskets & Optional Auto-Basket Lifts

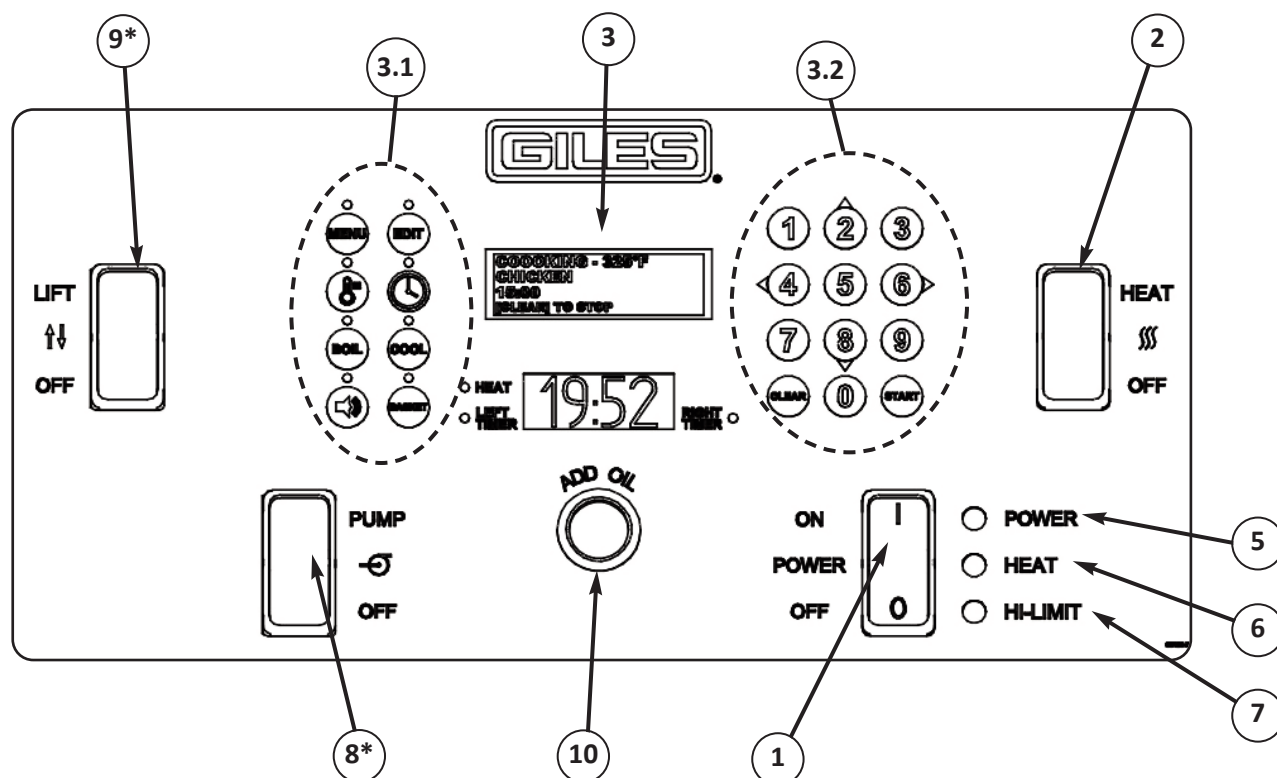
Item	Description	Function
1	Basket Carrier Arm (2) <i>(Optional)</i>	Connects to the basket lift mechanism & holds basket in proper position while being lifted or lowered.
2*	Auto-Basket Lift (2) <i>(Optional)</i>	Automatically actuated by controller ... lowers & lifts basket at beginning & end of cook cycles. <i>Basket hanger rack on back of cabinet is standard.</i>
3*	Basket Support/Screen	Provides surface to support baskets in vat when basket lifts are not installed or used. Serves as a crumb screen to prevent excessive cooking residue from falling into the bottom of vat & accumulating around the heating elements.
4	Cooking Basket (2)	Contains product during cooking.

* Hidden



Always wear personal thermal protection, such as oven mitts or gloves, when handling these parts during operation ... they can become HOT!

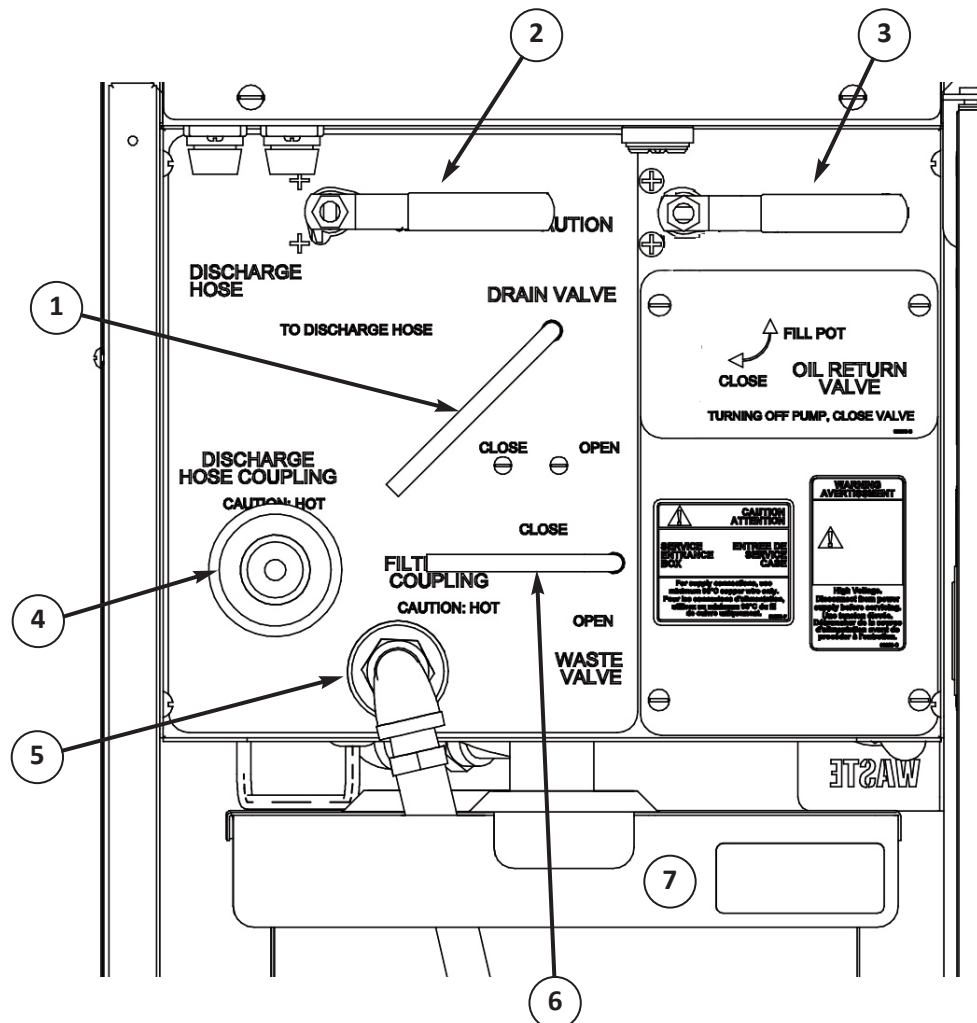
3.02 Control Panel



* Switch position is plugged if not needed.

3.02 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 controller setpoint, elements will turn ON & oil will begin heating. When in the [OFF] position, elements are disabled & will not turn ON, even if controller calls for heat.
3	Computer Controller	Dual timers, controls oil temperature & cooking time ... programmable presets for up to [50] different menu items, Boil-Out program, Force Filter control, Auto-Cool Mode , Low Oil detection, password security & multiple languages. Monitors fryer status, displays error/alarm messages & operating instructions.
3.1	Function Keys	Activates various controller functions.
3.2	Controller Keypad	Enter values & settings, start & cancel functions. [2 - 4 - 6 - 8] keys serve as arrow keys for various controller functions.
5	POWER Light (Green)	Illuminates whenever the main POWER switch is [ON] .
6	HEAT Light (Amber)	Illuminates when the HEAT switch is in the [HEAT] position & the heating elements are energized. Cycles ON & OFF during normal operation as temperature is regulated.
7	HI-LIMIT Light (Red)	Indicates oil has overheated & tripped the <i>high temperature limit</i> safety thermostat. Typically, when light is ON there is temp. control malfunction. DISCONTINUE COOKING & CALL FOR SERVICE or see Section 7, Troubleshooting . DO NOT ATTEMPT TO CONTINUE COOKING UNTIL CAUSE OF THE CONDITION IS DETERMINED!
8*	PUMP Switch	Controls the fryer pump for filtering oil or discharging waste oil to hose (<i>or bulk waste collection tank when installed</i>). NOTE: On banked systems switch is only on the panel of unit w/ filter pan, otherwise the position is plugged.
9*	LIFT Switch (Optional)	When installed, enables/disables optional Basket Lifts . When in the [LIFT] position, lifts will operate to automatically lower & raise cooking baskets. When in the [OFF] position, lifts are disabled. NOTE: Switch is present only when basket lift option is installed on unit, otherwise the position is plugged.
10	"ADD OIL" Pushbutton Switch (Optional)	For optional Top-off or Bulk Fresh Oil system ... operates auxillary top-off pump to deliver oil from saddle tank to vat. - OR - If unit is connected to customer-provided bulk fresh oil supply system , switch is wired to directly operate bulk oil pump to deliver fresh oil to fill or top-off vat. Pump operates only while switch is held. Switch is not on panel if option not is not installed ... only 1 switch for a banked system.

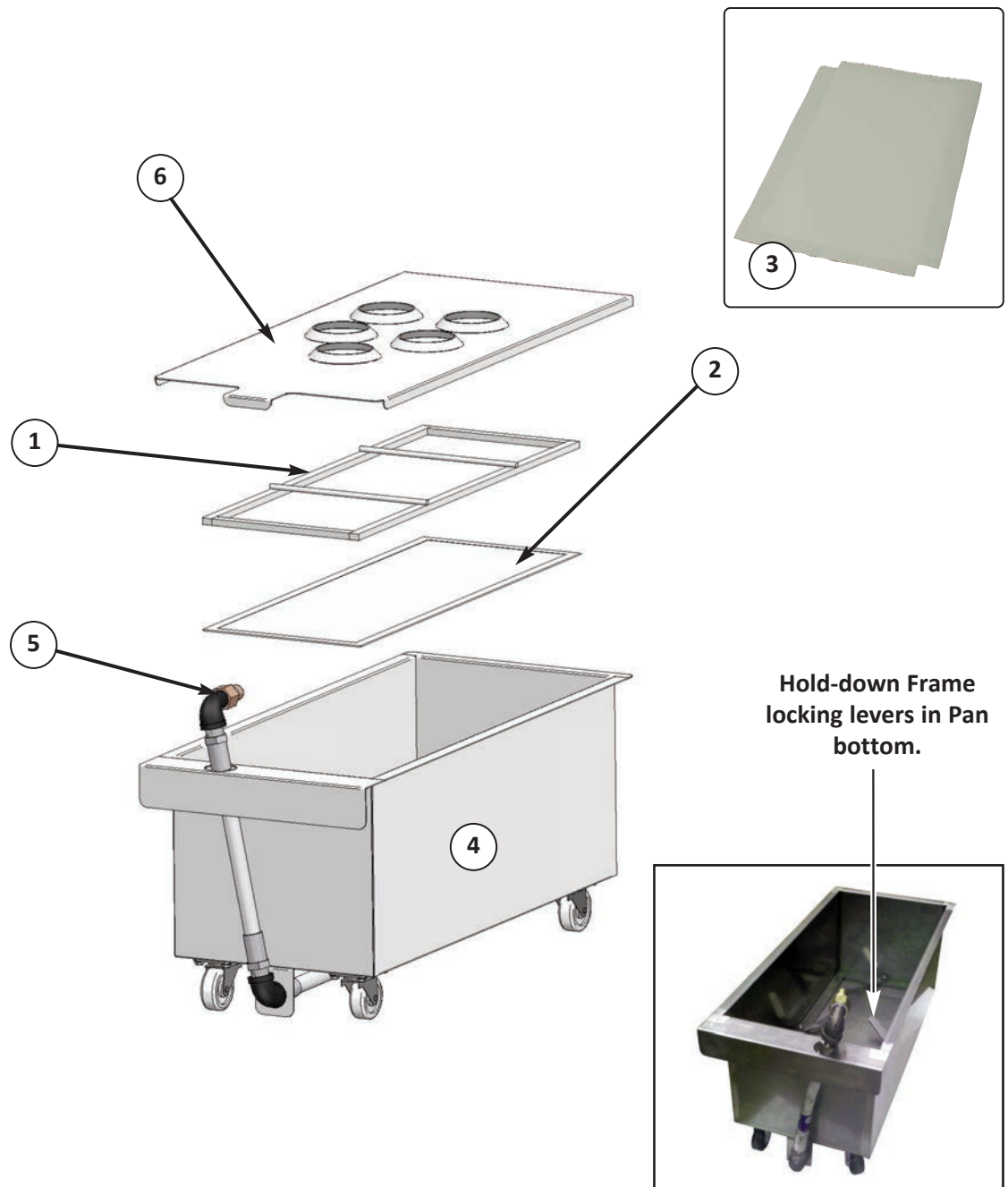
3.03 Lower Cabinet Area - Single Fryer & Main Banked Fryer Unit



Add-on units of banked system contain only the *Drain Valve* (1) and *Oil Return Valve* (3)

3.03 Lower Cabinet Area - Single Fryer & Main Banked Fryer Unit		
Item	Description	Function
1	DRAIN VALVE Handle	<p>Operates the vat <i>drain valve</i>. Before adding cooking oil (<i>or water for boil out</i>) be sure valve is fully in [CLOSE] position (<i>handle full left to the stop</i>). Fryer will not heat if valve is not fully & tightly closed!</p> <p>⚠ DANGER Even though fryer is equipped with safety interlocks, always be sure the HEAT switch on control panel is OFF before opening valve. Failure to do so could possibly result in oil fire, causing serious injury, even death, damage to equipment or property, and void the warranty.</p> <p>⚠ WARNING On a banked system - <u>NEVER</u> drain oil from more than one (1) fryer vat at a time into the filter pan. Doing so will cause OVERFLOW! Always pump oil back to vat or to a waste oil disposal container before draining oil from another vat.</p>
2	DISCHARGE HOSE Valve Handle	Place in [DISCHARGE HOSE] position (<i>vertical</i>) to direct pump output to the waste oil discharge hose (<i>hose must be connected</i>). Keep in [CLOSE] position unless discharging waste oil with hose ... running pump with valve open, but without hose connected can damage pump seals.
3	OIL RETURN Valve Handle	Place in [FILL POT] position (<i>horizontal</i>) to allow oil deliver oil to cook vat from, a). the filter pan, b). an optional saddle tank, or c). optional bulk oil supply. Keep valve in [CLOSE] position when not filling or topping-off vat.
4	DISCHARGE HOSE COUPLING	Quick-coupling for connecting the waste oil discharge hose when removing waste oil from fryer & delivering to a disposal container.
5	FILTER PAN COUPLING	Quick-coupling for connecting the filter pan assembly to the fryer filter system.
6	WASTE VALVE Handle (<i>Optional</i>)	Fryer with Bulk Waste Oil option only. Place in [OPEN] position to direct the pump output to a <i>customer-provided</i> bulk waste oil collection system. Valve must be in the [CLOSE] position when not discharging waste oil.
7	Filter Pan Assembly	Collects cooking oil drained from vat(s). Contains filter media for filtering used oil. See Section 3.04, Filter Pan Assembly for detail.

3.04 Filter Pan Assembly







3.04 Filter Pan Assembly

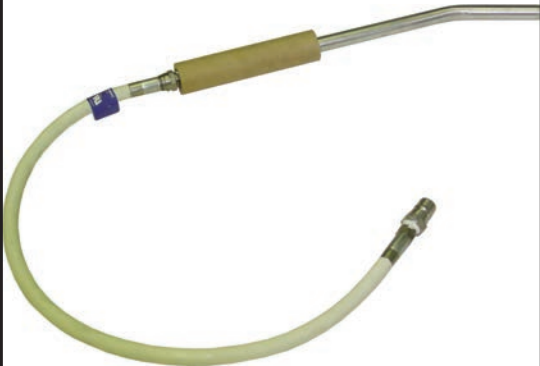
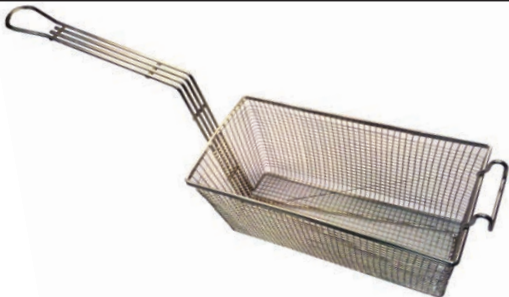

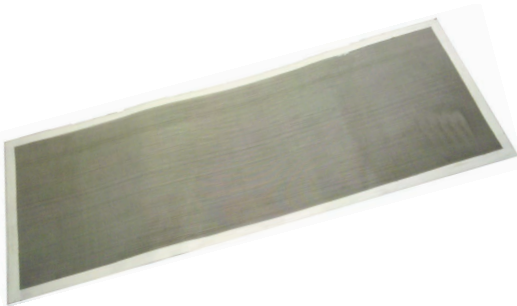
⚠ WARNING Never remove filter pan while it contains hot cooking oil. Spillage and/or burn injury are possible. Please see *Section 4.05, Removal of Waste Cooking Oil*.

⚠ CAUTION




- Always wear personal thermal protection, such as oven mitts or gloves, when handling these parts. They become very HOT during normal operations!
- Never drain boil-out solution into the filter pan. Generally, it is corrosive and will damage the pan and filter pump. See *Section 5.01, Boil-Out Procedure*.


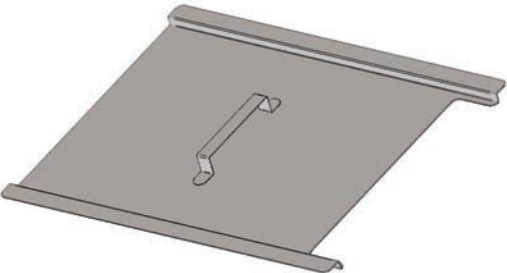
Item	Description	Function
1	Hold Down Frame	Holds filter media tightly against pan bottom to create the proper suction seal for the filter pump.
2	Sustainable, Stainless Mesh Filter Screen (Standard)	Stainless steel, 115 micron mesh screen filter removes fine particles of cooking sediment & residue from used cooking oil. It is washable & reusable ... eliminates paper waste & reduces operating cost.
3	Filter Paper (Optional)	Paper filter media can be used instead of the std. mesh screen. One (1) sheet is required. IMPORTANT! Do not use filter paper & screen at the same time.
4	Filter Pan	Collects oil drained from fryer vat(s). Contains the filter media. The pan has casters & is easily removed for cleaning. A permanent perforated support screen is welded into the pan bottom to help protect filter pump & plumbing from larger debris. THIS SUPPORT SCREEN IS NOT A FILTER ... FILTER MEDIA MUST BE USED! <i>Giles recommends that oil be filtered after every 4th load cooked in a vat.</i>
5	Filter Pan Hose Fitting	Connects pan assembly to the fryer filtration system. Hose must be disconnected to remove pan.
6	Filter Pan Cover	Lays atop pan. Helps contain splash & splatter as oil is drained from vat. Helps keep cabinet interior & floor area cleaner. Also, safeguards oil from possible contamination while being held in pan. <i>Has 1, 2 or 3 drain openings, depending on unit.</i>

3.05 Accessories Included w/ Fryer		
Part	Description/ Part Number	Function
	Round-bristle Kettle Drain Brush P/N: 71025	Use to clean the fry vat drain tube and other parts.
	Round-bristle L- Shaped Brush P/N: 93609	Use to clean between, around and beneath heating elements.
	Heat-resistant Utility Brush P/N: 71100	Multi-purpose utility brush, use to clean vat surfaces, heating elements, filter pan, etc.
	Crumb Shovel P/N: 30059	Use to remove sediment from the surface of filter media after filtering cycles.

3.05 Accessories Included with Fryer		
Part	Description/ Part Number	Function
	Oil Discharge Hose P/N: 33667	Use to discharge waste cooking oil into a disposal container when removing from the fryer. Note: Not intended for washing down fry vat!
	Basket 13-1/4" x 6-1/2" x 6" P/N: 41040	Contains product for cooking. Vat accommodates (2) Baskets.
	Basket Support/Fry Screen P/N: 41041 (1) per vat	Supports baskets while cooking and prevents excessive crumbs or residue from accumulating around heating elements.
	Mesh Filter Screen P/N: 41078	Sustainable stainless steel filter screen used as an alternative for filter paper in the filter pan to clean used oil as it circulates during filter cycles.

3.06 Accessories Not Included with Fryer

Part	Description/ Part Number	Function
	Giles Oil Caddy P/N: 79187	Portable waste oil disposal container with capacity to hold 80 lbs. of waste cooking oil. Note: For use with filtered, warm oil only (no crumbs or debris).
	Filter Paper P/N: 65871	Paper filter media for use in the filter pan to clean cooking oil as it is circulated during filter cycles. Use instead of the standard reusable, steel mesh, filter screen.
	Filter Powder P/N: 72004	Filter aid compound used during the oil filtration process. Helps recondition cooking oil by removing soluble fats & impurities.

3.06 Accessories Not Included with Fryer		
Part	Description/ Part Number	Function
	<p>Fryer Boil-Out (Case of 4 Jars) P/N: 72003</p> <p>Fryer Boil-Out (8-lb Jar) P/N: 72003-1</p>	<p>Add to water in the fry vat to make up boil-out solution. Heat to 200°F for 30 mins to clean & degrease the cook vat.</p>
	<p>Fry Vat Cover P/N 93362 (Purchased separately)</p>	<p>Covers cook vat during inactive periods to protect against contamination.</p>



Notes:

4. Fryer Operation

A *GBF Series fryer* is purchased as either a single unit or a multi-well banked battery of (2) or (3) units and have an oil capacity of either 35 or 50-lbs. Several other optional features can also be added ... automatic basket lifts, oil level top-off system, plumbing for direct connection to bulk oil systems, etc. Differences in operations are noted where needed and, in some cases, separate sections explain procedures for different configurations. When referencing the manual, be certain you are referring to information or instructions pertaining to your specific appliance.

If using a bulk Oil Management System, always follow that system manufacturer's operating procedures.

DANGER

- Turn off fryer **POWER** switch and shutdown main power supply at electrical panel before cleaning or servicing.
- **DO NOT** wash down the appliance with water spray, or any pressure-type washing equipment. Control panel is only "liquid resistant", **NOT** "wash-down safe".
- Failure to comply with **DANGER** notices will result in serious injury, even death, damage to equipment or property and void the factory warranty

WARNING

- **DO NOT** use or store flammable liquids, or materials that produce flammable vapors, in the vicinity of this or any other appliance!
- **DO NOT** for any reason (or *ALLOW OTHERS to*) stand or step onto the top of the appliance. Cooking oil in fryers is **EXTREMELY HOT** (greater than 330°F [166°C]). Bodily contact will cause extremely serious injuries. *Lids and covers sometimes used to cover fryer 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 location with front caster wheel brakes locked. An appliance restraint cable must be connected to this equipment, see **Section 2.08**.
- Exercise caution when operating & cleaning. **To avoid personal injury, wear thermal protection (gloves or mitts) while tending the appliance.** Certain parts of fryer become very **HOT** during operation ... temperatures inside the cabinet may exceed 150°F/65.5°C & typically, cooking oil temperature will be in excess of 330°F/166°C.
- This appliance is for commercial use only & 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.

4.01 Computer Controller

This section explains the functions, features, and programming and operating procedures for the dual-timer cooking controller. It has been designed to be user-friendly and when working with it many instructions and prompts will be shown on the **upper display** (blue graphic) to help guide you through each process.



4.01.1 Keys & Functions



Numeric Keypad: Enter and edit fryer settings or *menu item* cooking presets.

Arrow Keys: [2 - 4 - 6 - 8] keys serve as directional & special function keys for selecting inputs, scrolling through lists, moving the cursor, etc.

2-UP • 8-DOWN • 4-LEFT • 6-RIGHT. The keys light up when active.

[START]: Function key to start various operations, select items, save settings, exit operations, etc.

[CLEAR]: Function key to cancel operations & functions.

4.01.1 Keys & Functions - continued



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



EDIT Key: Action key which is pressed in combination with other keys to enter edit mode 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 screen* for approximately **20 secs**. **NOTE:** During **PREHEAT**, actual real-time temperature is displayed.



CLOCK key: Press to begin manually setting a cooking time (mm:ss).



Pressing this key while controller is in **PREHEAT** begins the **BOIL OUT** program. Temperature setpoint and cook time change to **BOIL TEMP** and **BOIL OUT TIME** as set in *user settings* (Section 4.01.8). Default = **200°F & 30 minutes**.



Press this key to place fryer into **COOL** mode. This feature lowers temperature setpoint during inactive periods to save energy. Setpoint changes to the **COOL TEMP** specified in *User Settings* (Section 4.01.8). Default = **275°F**.



ALARM Reset Key: Pressing this key silences the controller alarm and acknowledges certain status messages. Alarm tone will silence automatically after a set amount of time.



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



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



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

[HEAT] indicator illuminates when controller output is signaling the heating elements to energize.

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

4.01.2 Controller - General Overview

The following is general operational information only. Detailed procedures and instructions are discussed in later sections. During operation, instructions and prompts will be shown on the *upper display screen* to help guide you through certain 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 screen*. ***This is normal***, intended to prevent the fryer from beginning to heat while unattended, such as after power interruptions. 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.



CAUTION! DO NOT place HEAT switch in [HEAT] position unless vat is filled to the FULL level with cooking oil (or water).

● PREHEAT:

Oil is heating and real-time actual oil temperature will be displayed on the *lower display screen*. When oil reaches the programmed setpoint, the alarm will sound and *upper screen* will display the message **"ALARM - STIR OIL"**. At this time, press the [ALARM] key and vigorously stir cooking oil. Controller enters a 10 seconds delay ... typically, the oil temperature will drop when stirred and if temp drops below setpoint during the delay time, **PREHEAT** continues until it returns to setpoint. ***This process helps to ensure more consistent temperature throughout the total volume of oil, leading to better cooking performance.*** Upon returning to setpoint, alarm sounds again and *upper screen* shows **"ALARM - SETPOINT REACHED"**. Pressing the [ALARM] key, places fryer into **READY** state.

● READY STATE:

Fryer is ready for cooking. The *lower screen* changes to display the current controller temperature setpoint. The last cook settings used will be shown on the *upper display screen*.

While fryer is in **PREHEAT** or **READY** state, you may change cook settings 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**.

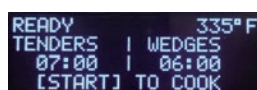
NOTE: If **PASSCODE ENABLE** is set to **ON**, you cannot manually set a different cook time without entering the proper password. This lockout feature provides a measure of control over cooking procedures.

● START:

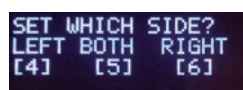
The current cook time setting for each basket side is shown on the *upper display*. To start a cooking cycle press the [START] key + select side: [4]=Left, [6]=Right, [5]=Both. When the selected timer starts, the cook cycle countdown appears in the *lower display*.



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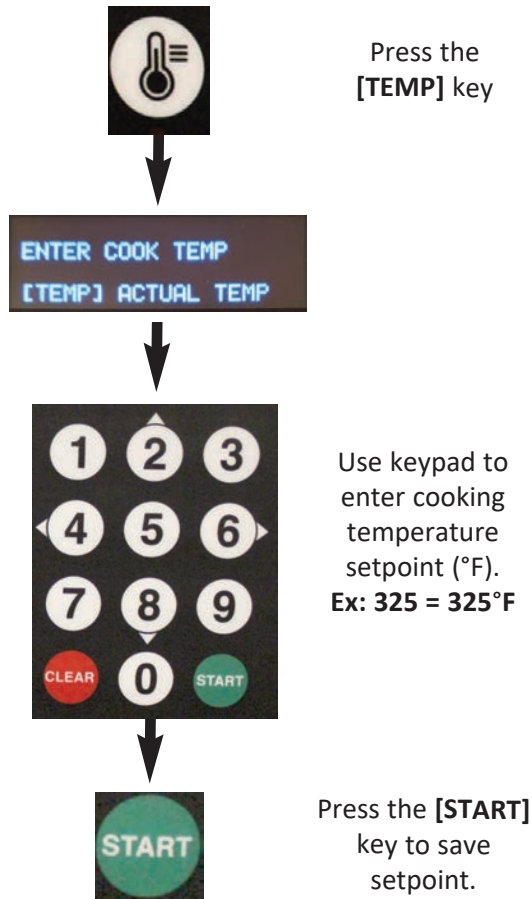
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4.01.3 Setting the Cooking Temperature

The cooking temperature setpoint must always be entered manually ... programmable **Menu Item presets do not include cooking temperature settings.**

Instructional prompts will be shown on the *upper display* to help guide you.



WARNING

DO NOT have the HEAT switch in the [HEAT] position unless vat is filled to [FULL] level with cooking oil or water.

- If actual oil temperature is lower than the entered setpoint, controller enters **PREHEAT** (*small red HEAT indicator beside the lower display screen turns ON*). Before oil will actually begin heating, the control panel **HEAT switch must be placed in the [HEAT] position**. The amber control panel **HEAT** indicator light will turn ON and oil begins heating.
- If actual oil temperature is already **equal to or greater than** the entered setpoint, the alarm sounds and 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 screen*. After reaching setpoint, the display will change to show the **setpoint temperature** instead of actual.

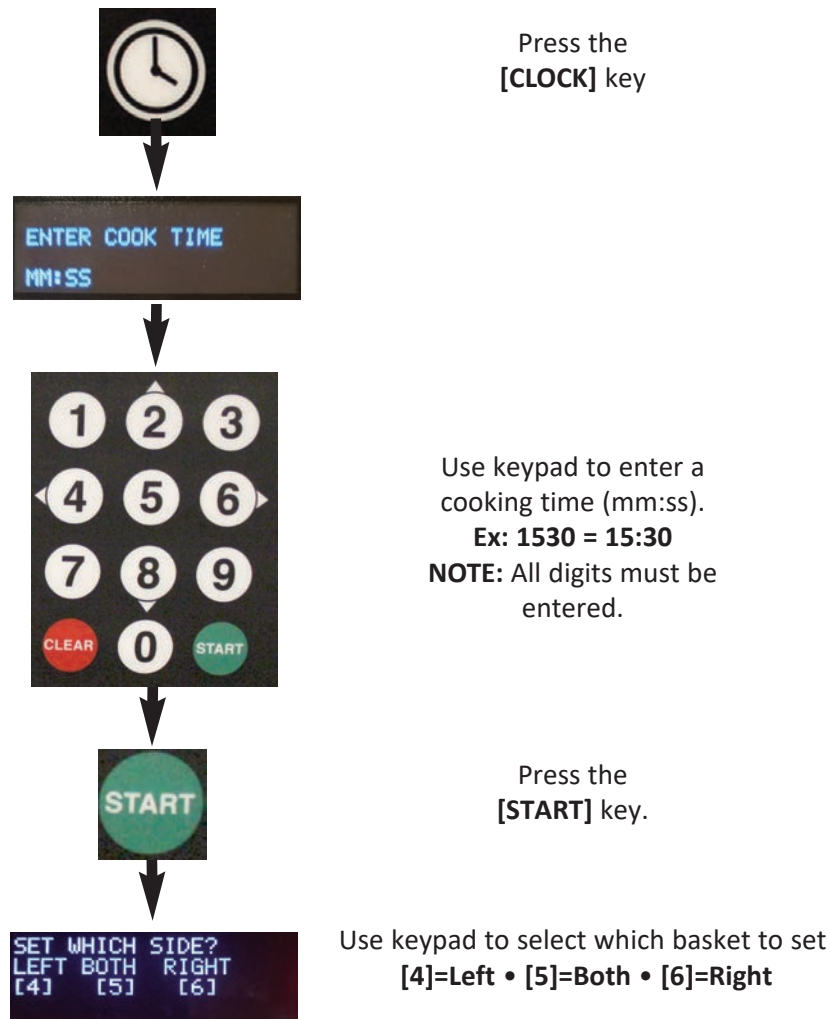
NOTE:

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

4.01.4 Manually Setting the Cook Time

On occasion you may wish to enter a cook time manually, rather than use one of *programmed menu item presets*. To input cook cycle time manually, follow the process below.

IMPORTANT! If the *user setting PASSCODE ENABLE* is set to **ON**, you cannot input a cooking time unless you first enter a password. You may still choose a cooking preset from the programmed selections, see *Section 4.01.5*.



As needed, you can repeat this process to set a different time for the other basket.

NOTE: *Menu presets* include item names which are displayed on the *upper display* when selected. When a cooking time is manually input, it is displayed as **MANUAL** instead of a menu item name.



4.01.5 Working with Menu Item Presets

NOTE:

Cooking presets stored in the controller ***do not*** include a cooking temperature setting. Temp must always be input manually before cooking begins, see *Section 4.01.3*.

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** - Time setting for cooking 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 cooking only **one (1) batch** of a product. The 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

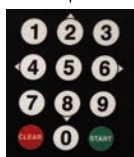
4.01.5.1 Editing a Menu Item Preset



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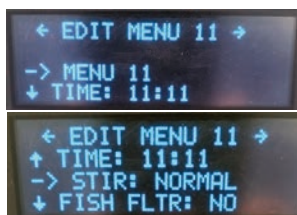
Press the [MENU] key twice (2x)



Use arrow keys [2] UP • [8] DOWN to scroll through list to the desired menu preset to edit.



Press the [EDIT] key to select & display the current settings.



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

[NAME]

[TIME]

[STIR OVERRIDE]

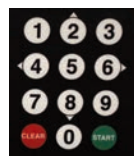
[FISH FILTER]

Press [START] to select the item.



Press the [START] key to begin edit

Edit NAME: Two methods available

Method 1*Enter NAME letter by letter*

Choose **NAME** setting as described at the left. A flashing cursor will appear at the first letter of the current **name**. Use arrow keys [2 & 8] to scroll thru alphabet ... the character at cursor changes ... stop on the desired letter. Press right arrow key [6>] to move cursor to next character in the **name** ... repeat until entry is complete.

When finished editing, press [START] to save

- OR -

Press [CLEAR] to Cancel & Exit without saving



Use left arrow key [<4] to backspace and erase errors.

Method 2*Select a NAME from catalog of programmed names.*

name & press [START] to copy the selected name to the item being edited. The previous display returns.



When finished, press [START] to save - OR - Press [CLEAR] to Cancel & Exit without saving - OR - Press [0] to re-open the **name** 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 for item is displayed.

Use numeric keypad to enter new **TIME (mm:ss)**

NOTE: All digits must be entered, e.g. 1000 = 10:00.

While entering time, [CLEAR] key backspaces to erase an incorrect input.



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 4.01.8), you may want to have a menu item stirred or not stirred during the cook cycle. **STIR OVERRIDE** overrides the global setting for the specific menu item. Available settings = [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 **STIR OVERRIDE** setting, scroll to and select as described previously ... [—>] pointing to [STIR]



Press the [START] key to toggle between the available options, stop at desired setting.

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** of a product. 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 4.01.8)*, an additional load may be cooked before filtering is forced. When **FORCE FILTER = [OFF]** only a filter warning message is displayed on the *upper controller screen ...* when **FORCE FILTER = [ON]**, the fryer is locked out until a filter cycle is completed.

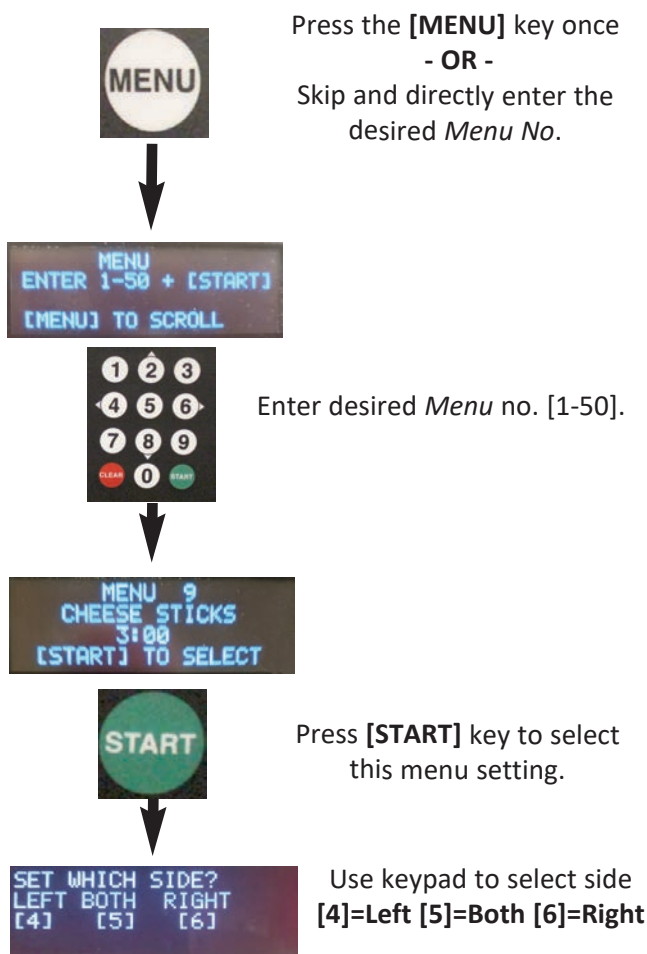
To edit **FISH FILTER** setting, scroll to and select **[FISH FLTR]** as described previously ... **[→]** points to **[FISH FLTR]**



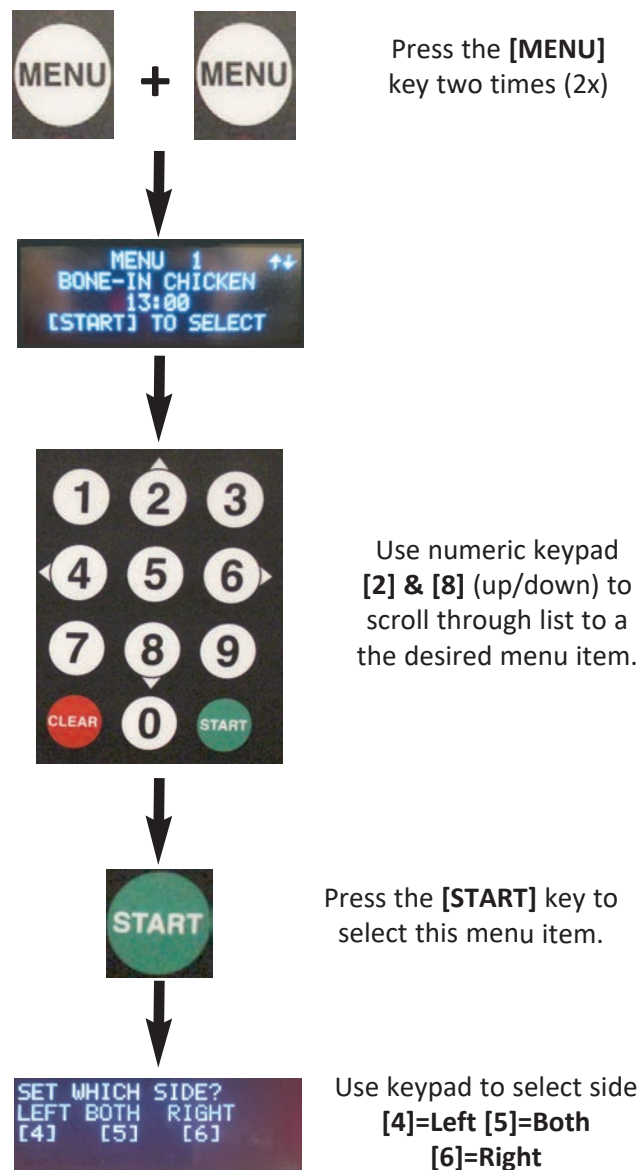
Press the **[START]** key to toggle between the selections and stop at choice.

4.01.5.2 Selecting a Menu Item Preset for Cooking

A. Direct Entry Method - desired *Menu* is known.



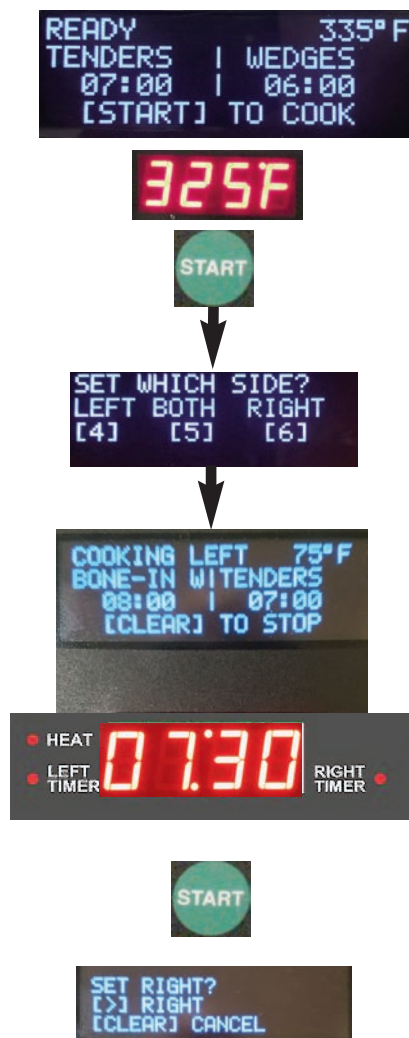
B. Scroll Method - Scroll through list of Menu Presets. Settings are shown on the *upper display*.



NOTE:

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

4.01.6 Cooking Cycle General Overview



COOKING TEMPERATURE, NAME, COOK TIME, STIR OVERRIDE & FISH FILTER settings are shown on the *upper display*. **READY** message indicates that cooking oil is at proper temperature and fryer is ready for cooking.

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

After selecting a *menu item preset*, or manually entering a *cooking time*, start the cook cycle by pressing the **[START]** key once.

You are then prompted to select basket side. Either or both can be selected ... press appropriate key for choice.

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

NOTE: Fryer will not enter COOK unless it was in READY state.

If fryer is equipped with automatic basket lifts and they are *enabled*, the basket(s) will be lowered into cooking oil and the programmed cooking time will begin counting down on the *lower display*. If lifts are not installed (*or not enabled*), manually place basket into oil, resting it on support screen in vat bottom.

The *upper display* indicates the side that is cooking, and displays the temperature setpoint. **Timer Indicators** beside the *lower display* screen will indicate which timer is displayed.

Two different *menu items* can be selected and started together as described in Section 4.01.5.2.

After selecting a second *menu item preset* (or entering different time), press the **[START]** key once again and when prompted (*there is now only one choice*), press the appropriate arrow key (**<4 or 6>**) to start the second timer. *Lower display* and *timer indicator* will change to show the second timer.



x 2

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

STIR ALARM: When enabled, an alarm & display prompt is issued at a specified time during the cook cycle, notifying operator to stir the cooking product. Stirring helps to promote even cooking & prevent pieces from sticking together. The feature must be enabled in *user settings*, Section 4.01.8 and a [%] parameter must be set. **[STIR ALARM %]** = amount of elapsed cook time before the alarm sounds. e.g. **[STIR ALARM %] = 60**, then during a **10 min.** cook cycle, the alarm will sound after **6 mins.** have elapsed.

Factory default: **STIR ALARM ENABLE = ON • STIR ALARM % = 62.**

A menu item **STIR OVERRIDE** setting can override the **[STIR ALARM ENABLE]** setting, see Section 4.1.05.1.

When the cooking cycle time is complete, an alarm will sound & a message **"DONE COOKING - (LEFT) (RIGHT) or (BOTH)"** is displayed, as appropriate. If fryer is equipped with basket lifts, basket is automatically raised from the oil. Press **[ALARM]** key to silence alarm & fryer re-enters **READY** state, awaiting the next load of product.



x 2

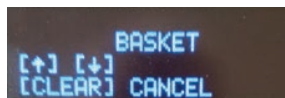
To cancel a running cook cycle press the **[CLEAR]** key once, then press it again to cancel - **OR** - press **[<4]** to continue cooking.

4.01.7 Additional Controller Features

4.01.7.1 Manually Operating Optional Basket Lifts (when equipped)

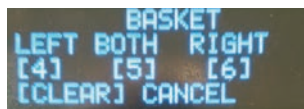


Press the **[BASKET]** key once



Use keypad **[2] UP • [8] DOWN** key to select *raise or lower*.

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



Press appropriate key to select side

[4]=Left [5]=Both [6]=Right

Selected lift(s) will operate as specified.

NOTE:

- **LIFT switch on control panel must be in the [LIFT] position.**
- As a safeguard against placing product in oil that is not at the proper cooking temperature, manual operation of lifts is disabled while fryer is in **PREHEAT** mode.
- After a basket lift completes an operating cycle, it cannot be actuated again until the small red indicator above the **BASKET** key turns OFF, approximately *20 seconds*.

4.01.7.2 COOL Mode

COOL Mode is an energy-saving feature that lowers the oil temperature setpoint value, placing fryer into an idle standby state during periods of inactivity.



Press the **[COOL]** key once to enter **COOL** mode. Temperature setpoint changes to the **COOL TEMP** setting specified in *user settings*, see *Section 4.01.8*.

Factory-set default = 275°F. The setting range is **200°F - 350°F**.



+



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

- OR -

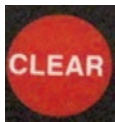
Press **[CLEAR]** again to continue with **COOL** mode.

When exited, temperature setpoint returns to the previous active value and fryer enters **PREHEAT** until temperature is reached. The **STIR OIL** alarm is issued when setpoint is reached, as described in *Section 4.01.2*.

4.01.7.3 AUTO-COOL Feature

When **AUTO-COOL** feature is turned **[ON]**, fryer automatically enters **COOL MODE** when 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 range is **1 - 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 setpoint temperature is reached.

4.01.7.4 BOIL OUT Mode



After fryer has been properly prepared for a boil-out cycle, press the **[BOIL]** key while controller is in **PREHEAT** state to start **BOIL OUT Mode**.

Temperature and time change to the **BOIL TEMP** and **BOIL OUT TIME**, respectively, as specified in *user settings*, see Section 4.01.8 fryer begins heating the boil out solution.

Factory-set defaults:

BOIL TEMP = 200°F ... setting range is 185° to 208°F.

BOIL OUT TIME = 30 minutes ... setting range is 1 to 45 mins.

IMPORTANT!

After BOIL OUT MODE is completed, the controller automatically resets the temperature setpoint to 50°F. It must be reset to a proper cooking temperature before the fryer will heat cooking oil for normal operation.

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

Fryer Operation

GBF-35 / GBF-50 Fryers

4.01.8 User Settings

To access the *User Settings* menu and edit settings ...

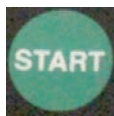
Press
[TIME] key



Enter on
keypad

9 9 9 9

Press
[START] key



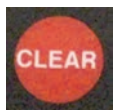
The table below details available *User Settings* and factory set *Defaults*.

Keypad [4] & [6] (left/right) will scroll through the available settings ... current setting values are shown on the *upper controller display*.



- Press the [EDIT] key, when setting is displayed to begin edit.
- Use keys [2] & [8] (up/down) to change the setting value.

Press [EDIT] key again to **SAVE**.



To exit *User Settings* menu, press the [CLEAR] key.

NOTE:

The message **"TOO LOW"** or **"TOO HIGH"** is displayed if an entered value is outside of the allowable range and will cause a controller error.

NAME	DESCRIPTION	RANGE	DEFAULT
TEMP SCALE	Temperature unit of measure	°F or °C	°F
FORCE FILTER	When ON , forces operators to filter oil after the number of cook cycles set in FILTER COUNT are completed ... locks-out fryer until filtering complete.	ON - OFF	ON
FORCE FILTER SNOOZE	When ON , allows (1) additional cook cycle after FILTER COUNT is exceeded, when FORCE FILTER is ON .	ON -OFF	OFF
FILTER COUNT	Number of cook cycles before filtering is required.	1 to 20	4
GUARD BAND	Cooking not allowed if oil temperature is outside of the setpoint by amount of guard band	1 to 990	900
MAX SETPOINT	Maximum oil setpoint allowed by controller.	32°F to 375°F	350°
AUTOCOOL	After a specified amount of time, unit will enter COOL mode.	ON - OFF	OFF
AUTOCOOL TIME (MINUTES)	When AUTOCOOL is ON , fryer automatically enters COOL mode after unit is idle for this amount of time.	1 to 510 minutes	30
AUDIBLE ALARM (SECONDS)	Duration of the audible alarm in seconds, automatically silences after this amount of time..	5 to 120 seconds	10
COOL TEMP	Temperature setting for COOL mode	200°F to 350°F	275°F
BOIL TEMP	Temperature setting for the BOIL OUT cycle	185°F to 208°F	200°F
FILTER RESET	A temperature that resets fryer to exit FILTER MODE .	200°F to 325°F	290°F
BOIL OUT TIME	Time (in minutes) for the BOIL OUT cleaning cycle	1 to 45 minutes	30
STIR ALARM ENABLE	If ON , sounds the STIR ALARM at specified % of cook cycle completion.	ON - OFF	ON
STIR ALARM %	When STIR ALARM is ON , the alarm sounds after this percent [%] of cooking cycle has elapsed.	10% to 90%	62%
KEY BEEP ENABLE	If ON , an audible sound is generated with each keystroke.	ON - OFF	OFF

Continued on Next Page

4.01.8 User Settings - continued

NAME	DESCRIPTION	RANGE	DEFAULT
LANGUAGE	Sets the controller language	English-Spanish-French	English
COOK ON MENU SELECT*	If set [ON] , selecting a MENU # to cook will automatically begin the timer 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.

4.01.9 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]**, you are 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.

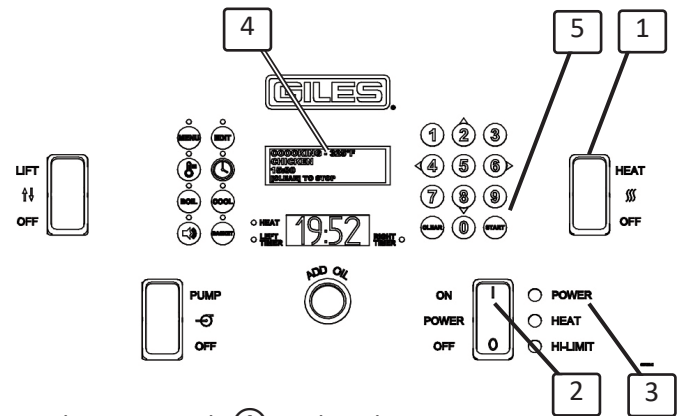
4.01.10 Power Up Procedure

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, the controller powers up and then sounds an alarm. The message **"POWER FAILURE [PRESS START TO PREHEAT]"** is shown on the upper display screen ④ ***This is normal*** ... to safeguard against fryer from beginning to heat while unattended, such as after power interruptions. Press the **[START]** key ⑤ to silence the alarm and place fryer into **PREHEAT** mode. The upper display screen shows the cook settings last used. The controller **HEAT** indicator adjacent to the lower display screen turns **ON**, but until the control panel **HEAT** switch ① is placed in the **[HEAT]** position, heating elements will **NOT be energized**.

The green **POWER** light ③ will illuminate, the controller powers up and then sounds an alarm. The message **"POWER FAILURE [PRESS START TO PREHEAT]"** is shown on the upper display screen ④ ***This is normal*** ... to safeguard against fryer from beginning to heat while unattended, such as after power interruptions. Press the **[START]** key ⑤ to silence the alarm and place fryer into **PREHEAT** mode. The upper display screen shows the cook settings last used. The controller **HEAT** indicator adjacent to the lower display screen turns **ON**, but until the control panel **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 (or water).

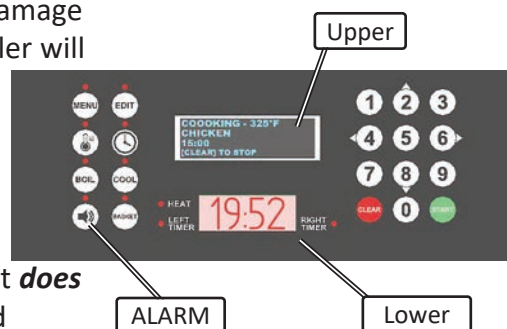
3. See **Section 4.02, Cooking Procedures**.

Fryer Operation

GBF-35 / GBF-50 Fryers

4.01.11 Controller Errors & Alarms

When conditions occur that cause unsafe operation or possible damage to the unit (drain open, 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 screen* (red graphic) ... error messages and prompts are shown on the *Upper display screen* (blue graphic). Generally, power to the heating elements will be shutdown until an error condition has 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	Drain valve is open, or not completely closed. If equipped w/basket lift, basket will be raised if it is down.
----	CHECK OIL LEVEL, ENSURE VAT IS FULL, IF FULL THEN PRESS [START]	This is a secondary prompt to confirm oil level, which is displayed after an <i>OPEN</i> drain error is cleared.
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 fresh oil until level is at [FULL] mark & stir. Error remains in effect until temperature differential is cleared.
ER06	LOW OIL LEVEL – ENSURE VAT IS FULL – PRESS [START] (Post ER03 Warning)	This is a secondary prompt to confirm oil level, which is displayed after <i>LOW OIL ER03</i> error is cleared ... fryer will not heat until START key is pressed.
ER07	MAX ELEMENT TEMP – PRESS [START] (Post Warning)	This is a secondary prompt displayed after <i>MAX ELEMENT TEMP ER19</i> error is cleared (element has cooled sufficiently).
ER13	OIL PROBE Error	Problem with the variable oil temp sensor. Service required.
ER15	ELEMENT PROBE Error	Problem with the element temp sensor, typically attached directly to heating element. Service required.
ER17	ADD LEVEL PROBE Error	Problem with the “Add Level” sensor located at vat “ADD” mark. Fryer without this sensor must have the ELMT-ADD DIFF ENABLE setting OFF in Factory Settings. Sensor cannot be bypassed. Service required.
ER19	MAX ELEMENT TEMP Error	The maximum heating element temperature has been exceeded. This is a safety device; NEVER bypass this probe.
ER25	GUARD BAND EXCEEDED	Actual oil temperature deviates from setpoint by the Guard Band value. Allow oil to cool or heat to be within range. Factory default is 900°F ... Typically, 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).

4.01.11.1 Clearing Controller Errors & Alarms

NOTE: When an error/alarm is issued and stops a cooking cycle before it is complete, it may become necessary to discard any food product that was cooking at the time ... always comply with all local Standard Operating Procedures & Best Practices.

During the following steps, instructions indicating to press the **[ALARM]** key are only to silence the audible alarm tone ... pressing the key **DOES NOT** clear the error. Tone automatically silences after about 10 secs.

- **OPEN: DRAIN OPEN** - If vat drain valve is opened (*even slightly*) while fryer power is ON, alarm sounds, *lower display screen reads OPEN, upper display screen reads "ERROR ALARM - DRAIN IS OPEN"*. Power to heating elements is shutdown and remains OFF until the error is corrected.
Press **[ALARM]** key ... clear alarm by fully closing the drain valve. After closing valve, the alarm sounds again and *upper display screen reads "CHECK OIL LEVEL, ENSURE VAT IS FULL, IF FULL THEN PRESS [START]"*. This is a post-alarm notification, alerting the operator to confirm that cooking oil is still at the **[FULL]** level. Add oil if needed, then press the **[START]** key to return to **PREHEAT** mode ... **Fryer will not heat until key is pressed.**
- **ER03: LOW OIL LEVEL** - Alarm sounds, *lower display shows Er03, upper display reads "ERROR ALARM - CHECK OIL LEVEL - ENSURE VAT IS FULL"*. Heating elements are shutdown until the condition is corrected. The detected differential between a temperature probe at the **[ADD]** level and one attached to a heating element exceeds an acceptable amount, indicating **low oil level, which greatly increases the potential for a vat fire!** Press the **[ALARM]** key ... allow fryer to cool adequately in order to reset fryer error condition. Add oil to raise level to the **[FULL]** mark, as needed.
- **ER06: LOW OIL LEVEL Post-error Warning** - After **Er03** has been cleared, another alarm sounds. The *lower display shows Er06, upper display reads "CHECK OIL LEVEL - ENSURE VAT IS FULL - PRESS [START]"*. This alarm alerts operator to confirm that cooking oil is at the **[FULL]** level. If situation has been corrected, press **[START]** key to enter **PREHEAT** and proceed to continue cooking operations ... **Fryer will not heat until key is pressed.**
- **ER19: MAX. ELEMENT TEMP** - Temperature of heating element has exceeded the **maximum allowed** by the controller. Alarm sounds, *lower screen shows Er19, upper screen reads "ERROR ALARM - MAX ELEMENT TEMPERATURE"*. Power to heating elements is shutdown. Press **[ALARM]** key ... elements must cool below the allowable temperature threshold to clear this error. Typical cause is that the heating element has been exposed due to low oil level (or no oil). False alarms can occur when preheating **cold oil** at beginning of the day ... regular stirring of oil while preheating will help avoid such false alarms.
- **ER07: MAX ELEMENT TEMP Post-Error Warning** - After an **Er19** error has been cleared, a secondary notification alarm occurs. The *lower screen reads Er07, upper display reads "MAX ELEMENT TEMP - PRESS [START]"*. The alarm notifies operator that a **maximum element temperature error** has occurred and is now cleared. Press **[START]** key to enter **PREHEAT** mode ... **Fryer will not heat until 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

The following sections explain "*Best Practice*" procedures for cooking with the **GBF Series Fryer**. Certain *optional features* are explained where applicable ... your particular equipment *may or may not* have these options installed.

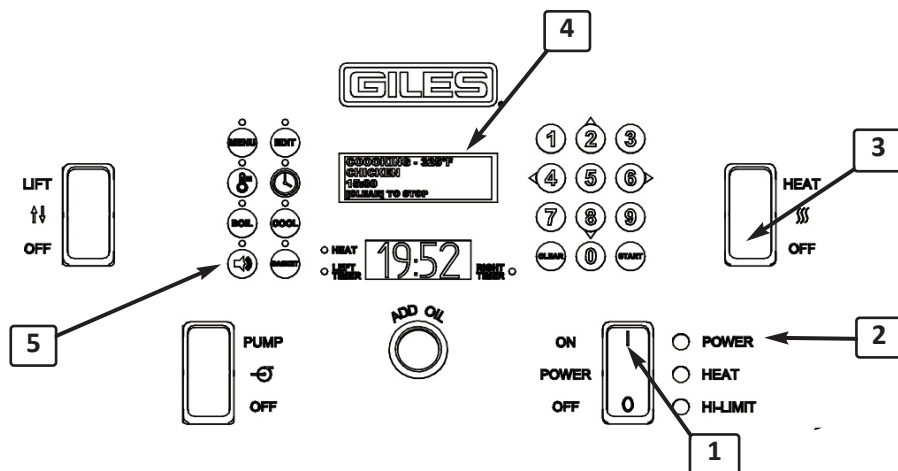
This is a multi-purpose electric fryer for efficiently cooking a variety of menu favorites, from french fries to seafood. All food products have specific procedures for preparation & cooking, and every food service business has their own specific standard operating procedures. When preparing, cooking and serving your menu items, please be sure to follow all of your own *standard practices & guidelines, as they may supercede some of the processes presented in this manual.*

4.02.1 Filling & Preparing Fryer for Cooking

NOTE:

Before using the fryer for first time, be sure all installation steps have been properly performed, including necessary cleaning (*boil out, wash accessories, etc.*).

The steps described here assume you are starting with a clean, empty fryer (*baskets & crumb screen removed*).



1. Place **POWER** switch ① in [ON] position; **POWER** light ② and controller ④ turn ON. Controller boots up as explained in Section 4.01.10 and the alarm sounds. At this time, **DO NOT** press the [START] key as prompted on the upper display screen, only press [ALARM] key ⑤ to silence alarm.
2. Ensure that the **HEAT** switch ③ remains in the [OFF] position ... **DO NOT** place switch in [HEAT] position at this time.

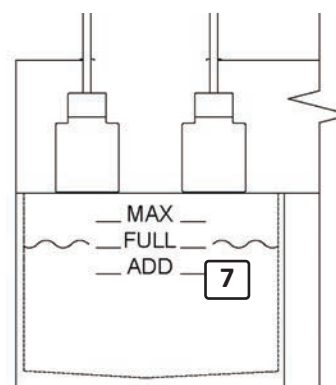
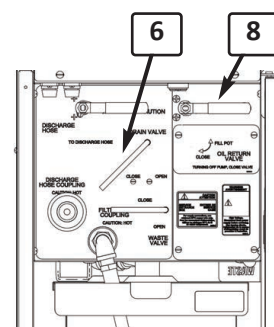
NOTE:

After power-up, should the "DRAIN OPEN" alarm sound & an error message shows on upper display ④, check drain valve handle. Closing it fully should reset the error ... press the [ALARM] key and continue.

3. Even if there was no alarm, you should still open the cabinet door & confirm that the **Drain Valve** ⑥ is **CLOSED tightly (full left to the stop)**.

IMPORTANT! Fryer will not heat unless drain is fully closed & the valve interlock is engaged.

4. Fill cook vat with your preferred fresh liquid frying shortening. Fill **ONLY** to the [ADD] level mark ⑦ to allow for oil expansion as it heats.



DO NOT use solid shortening in this fryer.

Continued on Next Page

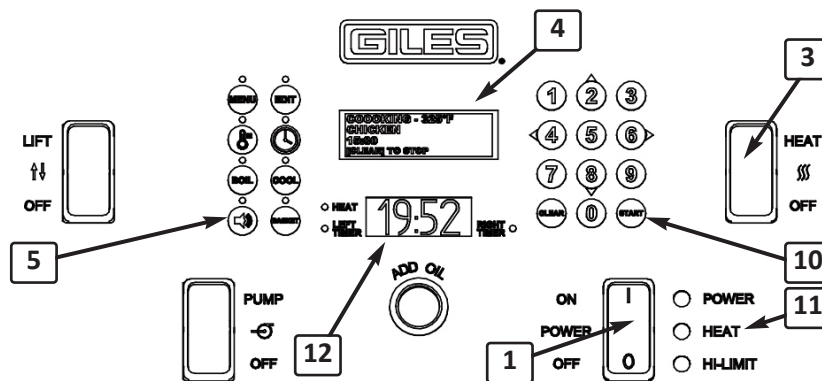
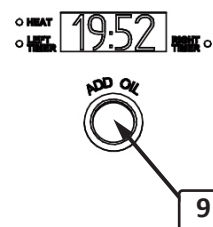
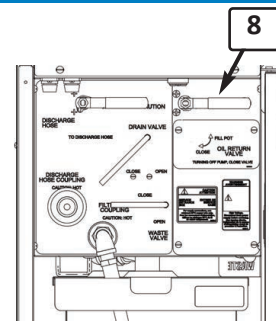
4.02.1 Filling & Preparing Fryer for Cooking - continued

⚠ WARNING Except when filtering oil or using an installed oil supply option, always keep the **OIL RETURN VALVE** ⑧ in the lower cabinet set in the [CLOSE] position. Leaving valve in the [FILL POT] position, can allow oil to possibly siphon back from the vat to the *filter pan* ... that could cause a **LOW OIL LEVEL** alarm and result in heating element shutdown, as a safeguard against possible oil fire.

OPTIONAL: Fill Vat Using Bulk Fresh Oil Supply via Direct Connection -

Ensure that the Bulk Fresh Oil supply option is properly installed & connected, and that the bulk system pump has been properly wired into the **ADD OIL** pushbutton control panel switch.

- A. Place the **OIL RETURN VALVE** ⑧ in [FILL POT] position (on multiple well system - ONLY unit being filled - valves of all other units must be in [CLOSE] position).
 - B. Press & hold [ADD OIL] pushbutton ⑨ on control panel (there is only one switch on multi-well banked systems). The flow of fresh oil from the bulk oil supply should begin being delivered. You must continue pressing switch for pump to run ... observe oil filling the vat ... release pushbutton to stop oil flow when level reaches the [ADD] mark in the vat.
 - C. Return the **OIL RETURN VALVE**, to the [CLOSE] position.
5. After filling vat with fresh oil, manually set your desired cooking temperature as described in Section 4.01.3. When upper display ④ returns to the "POWER FAILURE" message, press [START] key ⑩.



6. To begin ON heating oil, place **HEAT** switch ③ in the [HEAT] position; amber control panel **HEAT** light ⑪ and small red **HEAT** indicator beside the lower display ⑫ turn **ON** ... elements turn on & oil begins heating. The upper display shows the **PREHEAT** indication & lower display shows the real-time actual oil temperature while oil heats to setpoint.

⚠ CAUTION Cooking oil is extremely HOT! Always wear thermal protection, such as gloves or oven mitts, when working near the open vat (stirring, loading/unloading, etc.).

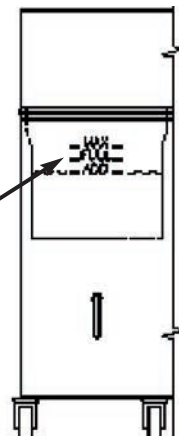
Best Practice recommendation: Oil in the fryer vat should be stirred occasionally while it is heating. This will help prevent the formation of "cool zones" and promote even heating throughout the total volume of oil. It is also helpful in avoiding false **HI-LIMIT** alarms, especially during the initial start-up heating of a day, when shortening is cool and thick.

4.02.1 Filling & Preparing Fryer for Cooking - continued

- When cooking oil temperature reaches the programmed setpoint, the alarm sounds and display reads **"ALARM - STIR OIL"**. Press **[ALARM]** key ⑤ to silence ... vigorously stir oil with the provided *stirring tool*. The controller begins a ten (10) second delay ... during this time, if oil temperature drops below setpoint when stirred, **PREHEAT** mode continues until the setpoint is reached again. Either after the delay or when lost heat is recovered, the alarm sounds again & display reads **"ALARM - SETPOINT REACHED"**. Press the **[ALARM]** key ... controller enters **READY** state. The *lower display* changes from the actual oil temperature to the controller temperature setpoint.

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

- After fully heating, confirm the oil level ... it should now be at or near the **[FULL]** mark. If not, add the needed amount of oil & stir again. *If the **HEAT** light turns ON after adding additional oil, stir until it turns OFF again before cooking.*



4.02.2 Loading Product for Cooking

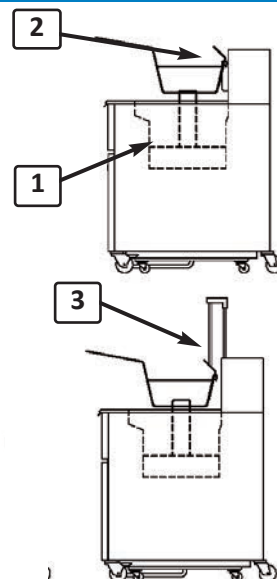
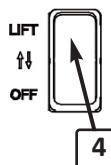
- Place *crumb/support screen(s)* ① into vat(s) ... handles to the side. Screen rest on brackets affixed to the vat sides.

- The standard *GBF* fryer is equipped with a *basket hanging rack* along the back of the cabinet ... hang empty baskets ② there.

Optional Auto-basket Lifts: If the basket lift option is installed on your fryer, place the cooking baskets onto the basket carrier ③ arms.

When the *basket lift option* is installed & you wish to utilize the feature when cooking, set the control panel **LIFT** switch ④ in the **[LIFT]** position. **There will be no switch if the option is not installed.**

See Section 4.01.7.1 for details about manually operating basket lifts.



NOTE:

If you do not wish to use installed basket lifts, move both carrier arms to the **[UP]** position (see Section 4.01.7.1) & set the **LIFT** switch to **[OFF]** ... use carriers as the *basket hangers*.

⚠ WARNING

Oil level **MUST** be maintained between **[FULL]** & **[ADD]** levels while cooking. If level falls below **[ADD]**, the controller may issue a **LOW OIL LEVEL** error & alarm. As safeguard against possible oil fire, power to the heating elements is shutdown until condition is corrected.

4.02.2 Loading Product for Cooking - continued

CAUTION Use extreme caution when dropping product into HOT oil! There is potential for severe burn injury should hot oil contact unprotected skin, such as with an unexpected splash.

Introducing foods containing excessive moisture or attempting to cook a larger than recommended load size can lead to surge boiling, which can result in overflow of HOT oil. Always observe how hot oil reacts when loading product, before continuing.

Best Practice recommendation: When loading the fryer, it is best to first place uncooked product into a *fry basket*, then place the loaded basket into the hot oil. Doing so will help avoid possible burn hazards while handling food near hot cooking oil ... an unexpected splash or lack of operator attention could result in skin contact with hot oil & serious injury.

Product may also be dropped after the basket has first been placed into the vat ... **this is NOT recommended**. If doing so, always wear appropriate thermal protective gear (mitts or gloves) to avoid possible burns.

3A. **Standard Fryer w/ Basket Hanger Rack:**

Place basket(s) onto the hanger rack on back of the cabinet.

3B. **Fryer w/ Optional Basket Lifts:**

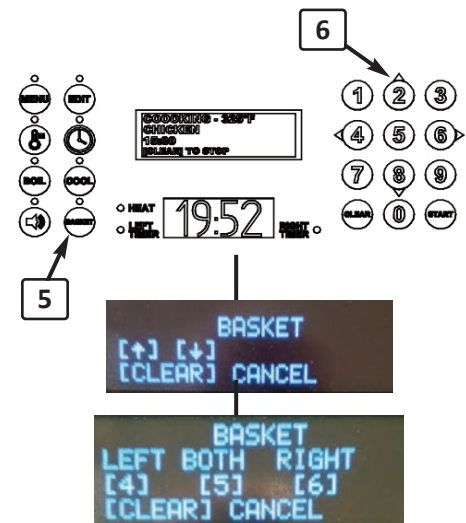
Raise the basket carriers as needed ... press [BASKET] key (5), then keypad [2] UP key (6), choose which lift to raise, press [4] - [5] - [6] key. Hang basket(s) onto carrier holder arm ... lift will automatically lower when a cooking cycle is started.

4. Load product to cook into basket.

5. Set controller for the proper cooking time of the product you are cooking ... either manually set a *TIME* or choose the appropriate programmed *Menu Item preset*. See Section 4.01.4, *Manually Setting the Cook Time* or Section 4.01.5.2, *Selecting a Menu Item Preset for Cooking*.

If you are cooking different items at the same time, each basket may be set for a different time (or menu preset) ... required *cooking temperature must be the same for both items*.

NOTE: If the user setting "*COOK ON MENU SELECT*" is set [ON], the timer cycle will begin as soon as a basket side is selected, without requiring any additional keystrokes.



4.02.3 Cooking Cycle Process

1. The current controller cook settings selected will be shown on the *upper display screen* ... item name/cook time for each side, temperature setpoint & **READY** indication.

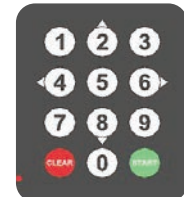
READY 335°F
TENDERS | WEDGES
07:00 | 06:00
[START] TO COOK

CAUTION

Always wear thermal protective gear, such as gloves or oven mitts, when handling hot baskets.

2A. Standard Fryer w/ Basket Hanger Rack:

With product loaded in basket, press **[START]** key on keypad. You are prompted to select which side to start ... press keypad **[4]** - **[5]** - **[6]** to select ... **Immediately**, place the selected basket into vat, resting it on the support screen in the vat bottom ... programmed cook time begins to count down shown on the *lower display screen*.



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

2B. Fryer w/ Optional Basket Lifts:

With product loaded in basket hanging carrier arm, press **[START]** key on keypad. You are prompted to select which side to start ... press keypad **[4]** - **[5]** - **[6]** to select. The selected basket automatically lowers into the vat ... programmed cook time begins to count down shown on the *lower display*.

COOKING LEFT 75°F
BONE-IN W/TENDERS
08:00 | 07:00
[CLEAR] TO STOP

3. The *upper display* shows the message "**COOKING (LEFT) (RIGHT) or (BOTH)**". *Lower display* shows the cook time remaining as countdown proceeds.

HEAT 07:30 RIGHT
LEFT TIMER

NOTE: If cooking a different item in each basket, the second cook cycle is started same as described above, except the choice of *side* will show only the remaining basket.



x 2

When timers are running different cycles, pressing the **[TIME]** key twice will swap *lower display* between timers. *Timer indicator* changes to show which side is displayed.

STIR ALARM:

Step #4 applies only if settings below are set as shown (see Section 4.01.8):

STIR ALARM ENABLE = [ON]

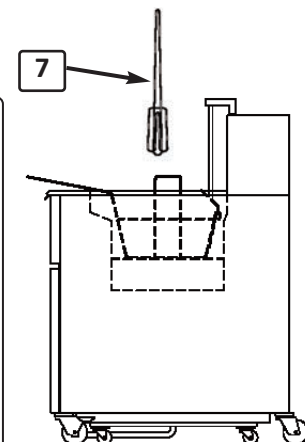
STIR OVERRIDE = [NORMAL] for the menu preset in use.

•• OR ••

STIR ALARM ENABLE = [OFF]

STIR OVERRIDE = [FORCE] for the menu preset in use.

If the settings are not as shown, **STIR ALARM** *will not* sound, however *Best Practice recommendation* is that product be stirred during the latter portion of the cooking cycle to help promote even cooking and to keep pieces separated while cooking.



4. If enabled, the **STIR ALARM** sounds after a preset amount of the programmed cook time has elapsed ... *upper display* reads **ALARM - STIR (LEFT) (RIGHT) or (BOTH) SIDE**. Press **[ALARM]** reset key & use the provided tool ⑦ to stir the cooking product. If basket lift is in use, be sure that basket does not become dislodged from the carrier arm while stirring.

4.02.3 Cooking Cycle Process - continued

5. When programmed cook time has elapsed, the alarm sounds & the controller *upper display* (8) reads **ALARM DONE COOKING - (LEFT), (RIGHT) or (BOTH)**".

6A. *Standard Fryer w/ Basket Hanger Rack:*

Press **[ALARM]** key (9) to silence alarm. Promptly remove proper basket from vat & hang onto the basket hanger rack (10).

6B. *Fryer w/ Optional Basket Lifts:*

The appropriate basket will be automatically lifted from the vat. Press **[ALARM]** key (9) to silence alarm. *If choosing not to use the installed lifts, promptly remove basket manually & hang onto the raised basket carrier arm.*

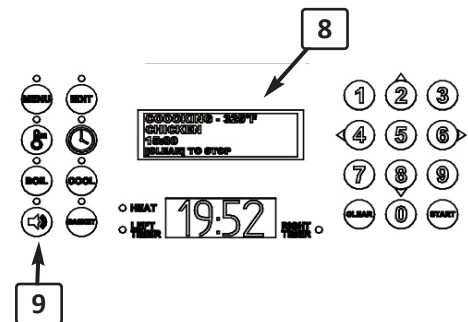
7. Public health regulations & food service business guidelines typically mandate that the internal temperature of cooked protein products be at prescribed levels before consumption. In accordance with your specific standard operating procedures, the internal temperature of cooked products should be checked for doneness after cooking is complete. It is best to check internal temperature with an instant-read probe type food thermometer. Should temp be lower than required, additional cooking time is needed.

The fryer controller has a feature that can allow operators to easily add needed amount of additional cooking time by pressing the **[0] key + mins. to add**. This can be done either after a cycle is complete, or while it is still active. To use this feature, the *user setting "[0] KEY EXTRA TIME"* must be set to **ON**. See *Section 4.01.8, User Settings*.

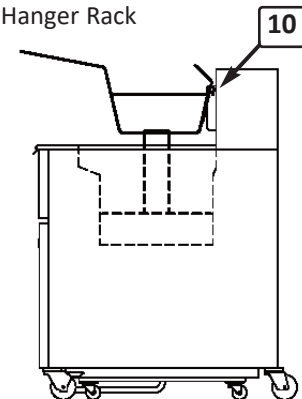
8. After doneness is verified, allow cooked product to adequately drain, then dump into an appropriate dump station, or food service pan. Always comply with health regulations pertaining to holding temperature & times for foods prior to sale.

9. To continue cooking, return to **Section 4.02.2, step #2**.

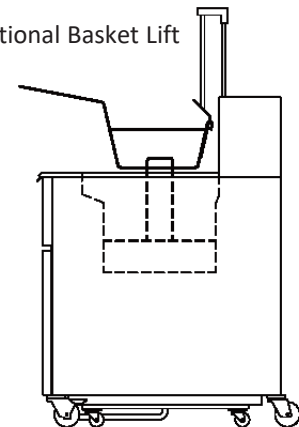
To shutdown unit, see **Section 4.06, Normal Shut-Down**.



Std Hanger Rack



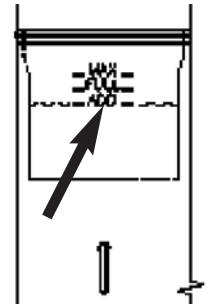
Optional Basket Lift



4.03 Maintaining Oil Level w/ Optional Oil Top-Off Systems

During normal operation, cooking oil volume is depleted through *absorption, drag-out, splash, etc.* Continuing to cook with the oil level consistently below the **[ADD]** mark increases the risk of oil fires. To help minimize this risk, the fryer controller has a built-in interlock that will issue a **LOW OIL LEVEL** alarm & shutdown heating elements as a safeguard. To avoid such possible interruptions & to ensure error-free operation, you should routinely monitor oil level between loads cooked and replenished with fresh oil, as needed.

The **GBF fryer** can be purchased with either of two different **optional oil top-off capabilities** ... an on-board system or factory-installed plumbing for directly connecting to a customer-provided **bulk oil management system** (*fresh supply and/or waste disposal*).



A. Using On-Board Oil Top-Off System (w/Saddle Tank):

The on-board system features an **oil storage tank**, which hangs on the cabinet side. It has a capacity for approx. **11.5 gallons** of fresh liquid shortening. A flexible hose with quick-coupling connects the tank to an **on-board top-off oil pump**. A removable cover protects the stored oil from contaminants.

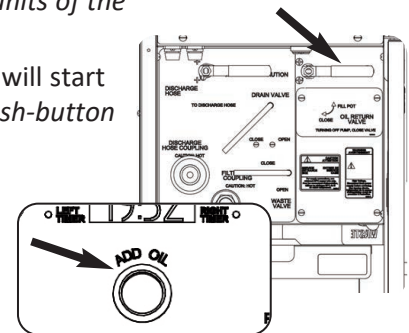
This single tank provides fresh oil to all wells of a multiple unit system.

The fresh oil supply in the tank must be monitored & manually maintained by operating personnel. Tank can be easily removed (*without tools*) for cleaning.

1. Before first use, thoroughly clean inside of tank & the cover ... allow to dry completely.
2. Hang tank on the cabinet bracket & connect the flexible hose. Fill tank with your preferred fresh cooking oil (**fill only to about 1" below top lip**) ... place the top cover.
3. After every 2 or 3 loads cooked & after removing product from vat, check the oil level. If level is at or below the **[ADD]** mark, open cabinet door & place the **OIL RETURN VALVE** handle in the **[FILL POT]** position. *On a multiple system, the valves in all other units of the battery must be in the [CLOSE] position.*
4. Press & hold the **ADD OIL** control panel push-button switch. The top-off pump will start to deliver fresh oil from the **saddle tank** to the vat. **NOTE:** *There is only one push-button switch for a multi-well battery, typically it will be on the unit with the filter pan.*
5. **The pump will only run while button is being pressed** ... continue holding & observe the vat filling. Release switch when level reaches the **[FULL]** mark.
6. If the amber **HEAT** light turns ON while adding, stir oil until the light turns OFF to ensure that the total volume of oil is at the cooking temperature setpoint & is ready for the next load.



Saddle Tank



NOTE: *Oil fill ports are located on the vat bottom ... if the vat is over half full, there may be no visible indication of oil flowing into vat except for a rising oil level. Should the top-off pump stop while pushbutton is being pressed, possible excessive back-pressure has built up in the system ... the pressure interlock switch has shutdown pump to avoid damage. Confirm that proper FILL valve is open, check plumbing for blockages, etc.*

Lack of oil flow may be due to empty saddle tank ... check that first!

B. Using a Bulk Fresh Oil Supply System:

Be sure that the fryer is properly connected to the **bulk fresh oil supply** according the system manufacturer's instructions & guidelines. The bulk system pump must be wired properly into the fryer control panel push-button switch.

A single plumbing connection will provide fresh oil to all the wells of a multiple system.

Continued on Next Page

4.03 Maintaining Oil Level w/Optional Oil Top-Off Systems - continued

B. Using a Bulk Fresh Oil Supply System - continued:

1. The process for topping-off vat using a bulk system is basically the same as using an on-board.
2. On unit being topped-off, place the **OIL RETURN VALVE** handle in the **[FILL POT]** position. *On banked systems, the valves in all other cabinets must be in the **[CLOSE]** position.*
3. Press & hold the **ADD OIL** control panel push-button switch. The bulk system pump should start delivering fresh oil & oil level in vat should begin to rise. **Pump will only run while button is being pressed** ... continue holding button & observe filling ... release switch when level reaches the **[FULL]** mark.
4. If the amber **HEAT** light turns ON while adding, stir oil until the light turns OFF to ensure that the total volume of oil is at the cooking temperature setpoint & is ready for the next load.

NOTE: *Oil fill ports are located in vat bottom ... if vat is over half full, there may be no visible indication of oil flow into vat except for rising oil level. Should the bulk pump stop while pushbutton is being pressed, the system is possibly equipped with a high-pressure safety interlock which has detected excessive pressure & shutdown pump to avoid damage. Confirm that proper FILL valve is open, check plumbing for blockages, etc.*

Lack of oil flow may indicate that the bulk oil supply is empty ... check that first!

4.04 Filtering Used Cooking Oil

The following explains the process for filtering/reconditioning used cooking oil with the on-board *Oil Filtration System*. This system circulates oil through filter media/filter aid in the *Filter Pan* and back to the fryer vat. Routinely performing this procedure can increase useful life of cooking oil by as much as 50%.

The controller has a configurable **FORCE FILTER** feature, which can be set to force operating personnel to filter oil after a preset number of cooking cycles have been completed. The feature is enabled & configured in *user settings*, Section 4.01.8:

- **FILTER COUNT - 1 to 20** ... *Factory default is 4.* The number of cook cycles allowed before **Force Filter** is activated. *Controller counts a cook cycle run as (1), regardless of whether one or both baskets are dropped.*
- **FORCE FILTER - [ON] or [OFF]** ... *Factory default is [ON].*
 - [ON]** = After completing number of cook cycles equal to **FILTER COUNT**, alarm sounds & message "**ALARM - MUST FILTER OIL**" is displayed on *upper controller display*. Fryer enters **FILTER MODE** ... pressing **[ALARM]** key silences alarm. Fryer is disabled from continued operation until the filter process is properly completed.
 - [OFF]** = After completing number of cook cycles equal to **FILTER COUNT**, alarm sounds & message "**ALARM - FILTER OIL**" is displayed on *upper controller display* ... pressing **[ALARM]** key silences alarm. Fryer returns to **READY** state & you can continue cooking operations, however this alarm will be issued after every subsequent cook cycle until the filter process is properly performed.
- **FORCE FILTER SNOOZE - [ON] or [OFF]** ... *Factory default is [OFF].*
 - Effective only when **FORCE FILTER** is **[ON]**.
 - [ON]** = Allows **one (1) additional load of product** to be cooked after **FILTER COUNT** has been reached ... after the additional cook cycle, **FILTER MODE** is activated & fryer is disabled.
 - [OFF]** = No additional cook cycle is allowed.

In addition to the global **FORCE FILTER**, each *Menu Item preset* has an available **FISH FILTER** setting. If this parameter is turned **[ON]** it overrides the global setting & fryer enters **FILTER MODE** after cooking **only (1) batch** of the particular *Menu Item*. This feature will typically be used for seafood items where it is desirable to minimize the possibility of flavor transfer. See Section 4.01.5.1, *Editing a Menu Item Preset* for more detail.

4.04 Filtering Used Cooking Oil - continued

CAUTION DO NOT attempt to perform the filter process when shortening is cold. Doing so can cause clogging & possible damage to pump. Oil should be heated to at least 200°F (93°C) before it will be efficiently pumped through the system.

Always wear thermal protection, such as gloves or oven mitts, when filtering cooking oil ... parts of fryer can become very HOT!

1. After cooking the number of loads specified by [FILTER COUNT], the alarm sounds.

2A. **FORCE FILTER** is [OFF] ... display ① reads “ALARM - FILTER OIL”, press [ALARM] key ② to continue. *As notification to alert operator that oil needs filtering, this alarm will occur after each subsequent load cooked until oil is filtered.*

2B. **FORCE FILTER** is [ON] ... display reads “ALARM - MUST FILTER OIL”, press [ALARM] key. Fryer enters **FILTER MODE** & is disabled from continued operation until oil is filtered.

3. Place **HEAT** switch ③ in [OFF] position. **IMPORTANT! The controller must remain ON during the filter process ... leave POWER switch in [ON] position.**

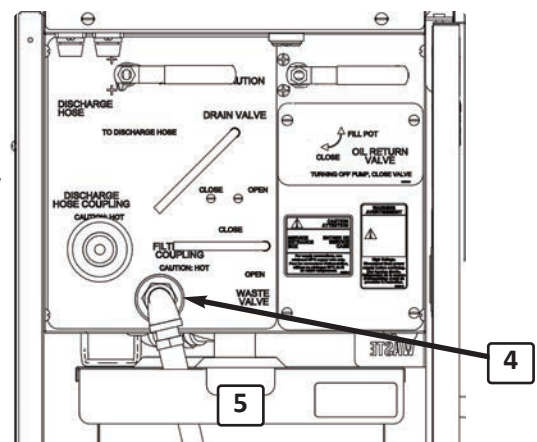
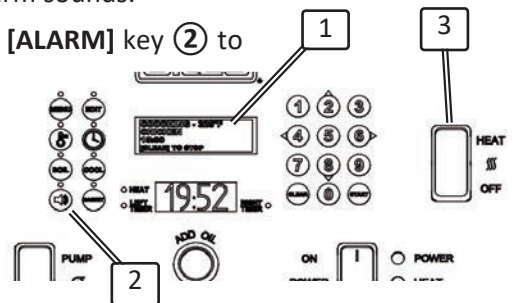
4. Open cabinet door (on multi-well battery, unit with filter pan) & disconnect the filter pan hose ④ (push in on the white slip-ring while pulling hose from coupling). Remove filter pan ⑤ from the cabinet.

5. Remove pan cover & verify that filter media is in place and that any residue from previous filter cycles has been removed. Standard media is a reusable stainless mesh screen (alternative for screen is one (1) sheet of disposable filter paper). Check to be sure that the hold-down frame is in place & properly locked down.

6. Distribute approximately **5 ozs.** of a suitable filter aid compound evenly over the filter media surface. Using a quality filter aid is essential for removing soluble impurities & reconditioning the oil.

Portion pack Filter Powder is available from Giles dealers/distributors ... Item #72004.

7. Replace pan cover & reposition the assembled filter pan in the cabinet. Reconnect filter pan hose (push in white slip-ring while inserting brass fitting into coupling). **Ensure that hose fits tightly & is secure.**



DANGER The next steps require that cooking oil be drained from the vat into filter pan, exposing the heating elements. Although fryer has safety interlocks which disable heating elements anytime drain valve is opened, as a further safeguard always place **HEAT** switch in the [OFF] position prior to draining. **NEVER USE THE DRAIN VALVE AS AN “ON/OFF HEAT SWITCH”.**

WARNING For multi-well banked units, **DO NOT** drain more than one (1) vat at a time into the filter pan! **The pan ONLY has capacity for the volume of oil from one (1) cook vat.** Never disconnect & attempt to remove the filter pan from unit while it contains cooking oil.

4.04 Filtering Used Cooking Oil - continued

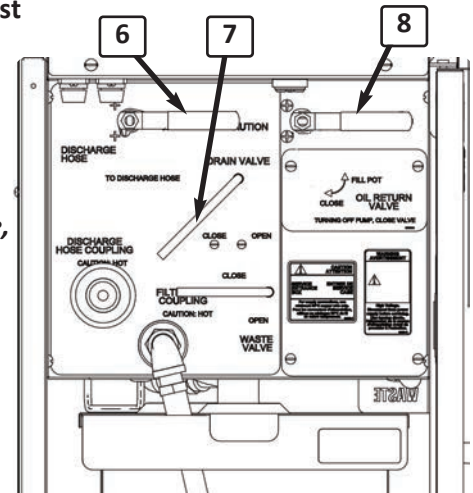
8. Verify that **HEAT** switch remains in the **[OFF]** position, **POWER** switch **must** remain **ON**. In the lower cabinet (on banked system, unit w/filter pan), place the **diverter valve handle** (6) in the **[OIL RETURN]** position (horizontal). Slowly move **drain valve handle** (7) of the unit being filtered, to the **[OPEN]** position (right to a stop). Oil should begin draining into the filter pan.

NOTE: Add-on units in banked systems do not contain the diverter valve, or any of the other filter pan features.

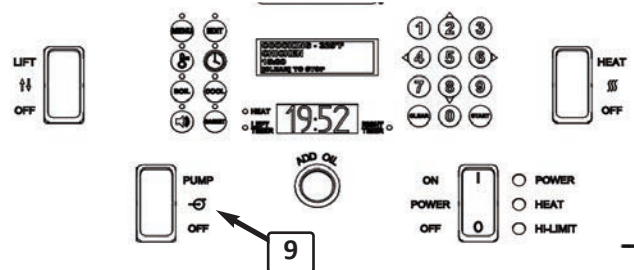
NOTE:

If oil does not readily drain, use the provided **round bristle drain brush** to break up crumbs or residue that may be clogging the vat drain.

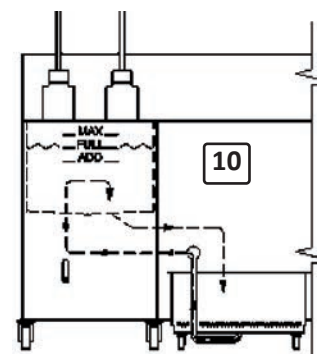
While draining, be sure **filter pan cover** remains in place to help contain oil splash & splatter.



9. On the fryer unit being filtered, set the **OIL RETURN VALVE** handle (8) to the **[FILL POT]** position (horizontal). On banked systems, valves in all other cabinets **MUST** be in the **[CLOSE]** position (vertical).
10. When oil has completely drained from vat, place the **PUMP** switch (9) to the **[PUMP]** position. On banked fryer systems, this switch is only located on the control panel of the main unit (cabinet w/filter pan). Other panels do not have the switch.
11. Oil will be pumped through filter media & filter aid contained in the **filter pan** and returned to the vat (10). Leave the drain valve open & allow oil to continually circulate through the system for about **5 minutes** as a “**crumb wash**”. During this time, use provided brushes to scrub vat sides & heating elements to remove cooking residue, allowing it to be flushed into the filter pan.



12. After about **5 minutes**, return **drain valve handle** (7) to the **[CLOSE]** position. Filtered, reconditioned oil will begin refilling the vat. Typically, when pump discharge starts creating air bubbles in the oil, refilling is complete.
13. After vat has refilled, return **PUMP** switch (9) to **[OFF]**, then immediately return the **OIL RETURN VALVE** handle (8) of the unit being filtered to the **[CLOSE]** position.
14. Check level in the vat ... add oil if below **[FULL]** level.



WARNING

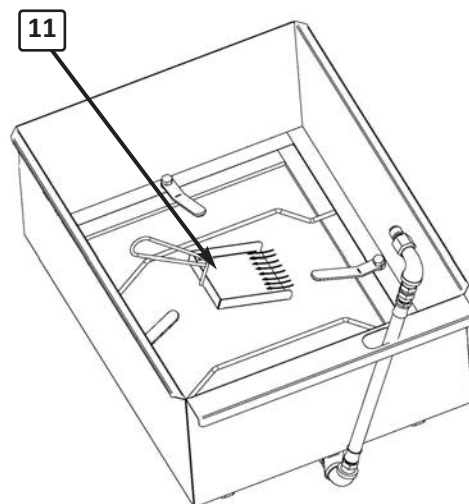
OIL RETURN VALVE(s) in the cabinet(s) must remain in the **[CLOSE]** position except when filtering oil or filling vat. Failure to do so can allow oil to siphon back into the filter pan and cause a “**LOW OIL**” error/alarm and interrupt cooking operation.

4.04 Filtering Used Cooking Oil - continued

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

15. After refilling vat, remove *filter pan w/cover* from fryer (see Step 3). Use the supplied *Crumb Shovel* (11), and taking care not to damage or puncture the filter media, scoop filter sediment from the surface & dispose. It is not essential that the filter media be refreshed after each filter cycle, however, it is **IMPORTANT that at a minimum, the filter pan should be thoroughly cleaned & filter media refreshed EVERY DAY**, see Section 5.02, *Cleaning Filter Pan*.
16. Re-install filter pan, with the *pan cover* in place, under the unit and reconnect coupling.
17. To continue cooking, see **Section 4.02, Cooking Procedure**.

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



IMPORTANT!

With FORCE FILTER = [ON], the fryer will not exit FILTER MODE & return to normal operation until the controller detects the following events ... 1). opening of the drain valve & 2). actual oil temperature lower than the [FILTER RESET] temperature parameter specified in *user settings* ... *factory-set default* = 290°F. Generally, the oil will cool sufficiently while filtering to cause the controller to reset.

For controller to properly reset from FILTER MODE, the POWER switch must remain [ON] throughout the entire filter process. If switch is turned [OFF], the required events cannot be detected & controller will not reset.

4.05 Removing Waste Cooking Oil from Fryer

The following sections explain the procedure for removing and disposing of waste cooking. Depending on filtering practices, types and quantities of foods regularly cooked, oil should be changed every **7 to 10 days** to maintain fryer performance & best food quality. Used oil must also be removed prior to cleaning & degreasing the vat using the **Boil-Out** procedure.

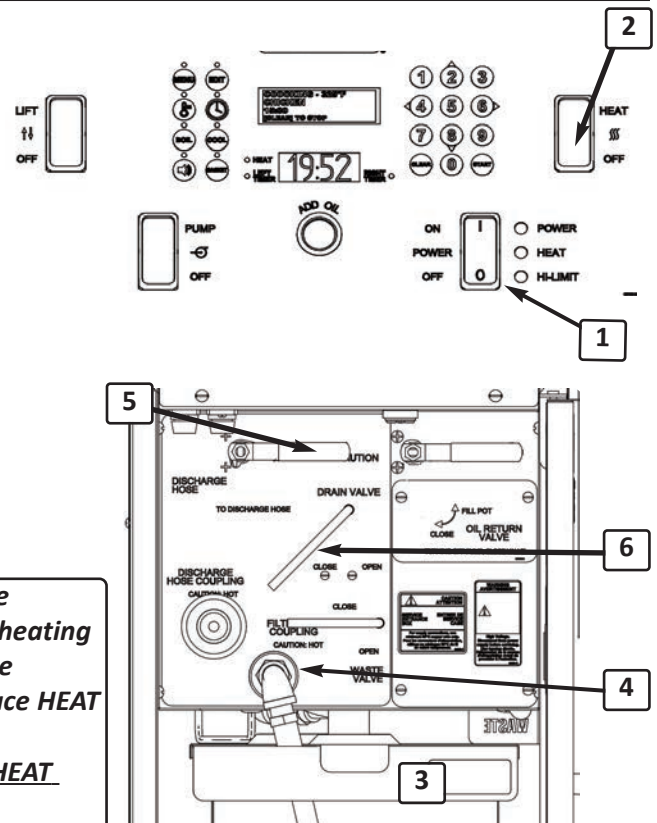
Two different methods can be used for this task, depending on your equipment's optional configuration.

CAUTION

DO NOT attempt to pump cold oil. The filter pump can clog & be damaged. Oil should be at a minimum of 200°F (93°C) before pumping.

A. Removing oil using the Provided Waste Oil Discharge Hose:

1. If oil is cold, first heat to at least **200°F (93°C)**.
2. The **POWER** switch ① must remain **[ON]**, and the **HEAT** switch ② must be in the **[OFF]** position. For a banked system, **POWER** switch of the main unit with filter pan must remain **[ON]**.
3. For banked units, this step refers to the unit which contains the filter pan. Ensure filter pan & pan cover ③ are in place. Check the **FILTER PAN COUPLING** ④ ... hose must be securely connected at the coupling. Verify that the **DISCHARGE HOSE** valve handle ⑤ is in the **[CLOSE]** position, at this time.



DANGER

The next steps require that cooking oil be drained into the filter pan, exposing the heating elements. Although fryer has safety interlocks which disable heating elements anytime drain valve is opened, always place HEAT switch in the [OFF] position prior to draining, as a further safeguard. NEVER USE THE DRAIN VALVE AS AN "ON/OFF HEAT SWITCH".

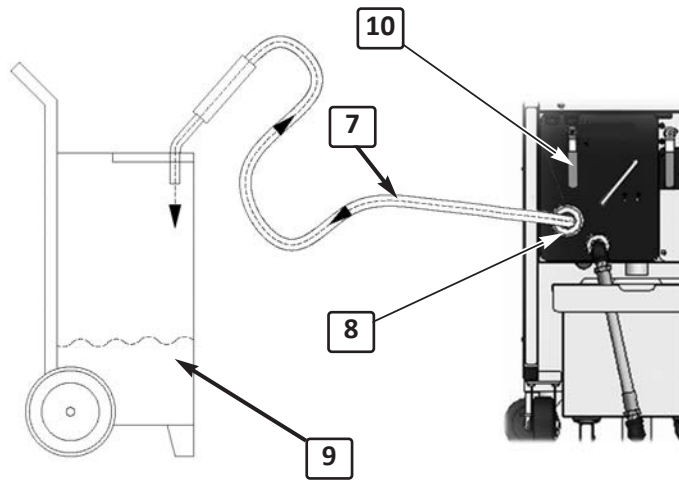
WARNING

For multi-well banked units, DO NOT drain more than one (1) vat at a time into the filter pan! The pan capacity is for ONLY one (1) vat of oil. Never disconnect and attempt to remove the filter pan from the cabinet while it contains cooking oil.

4. Slowly position **DRAIN VALVE** handle ⑥ to the **[OPEN]** position & allow oil to completely drain into the filter pan, then return the handle to **[CLOSE]**.

IMPORTANT! When drain valve is opened, the controller will issue a "DRAIN OPEN" error & sound an alarm ... press the [ALARM] key to silence. The error should clear when drain is re-closed.

4.05 Removing Waste Cooking Oil from Fryer - continued

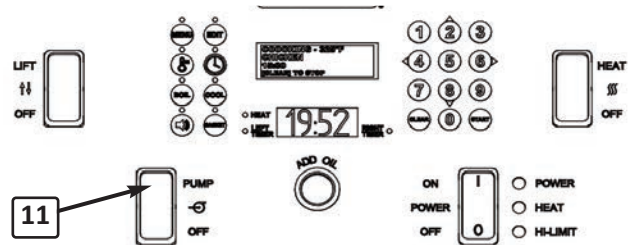


For multi-well system, this instruction refers to the unit with the filter pan:

5. Connect the provided Waste Oil Discharge Hose (7) to the **DISCHARGE HOSE COUPLING** (8) (push in on the slip-ring while inserting brass hose fitting). Ensure that connection is secure.
6. Place the wand end of hose into an appropriate waste oil disposal container (9) (*Giles Oil Caddy is depicted, not provided*).
7. Set the **DISCHARGE HOSE** valve (10) to the **[DISCHARGE HOSE]** position (vertical).

WARNING

Wear thermal protection (gloves or oven mitts) when holding & handling the *discharge hose*. Some parts of it can become very hot!



8. Set the **PUMP** switch (11) to the **[PUMP]** position. Waste cooking oil will be delivered through the connected hose into the disposal container. When filter pan has emptied, return **PUMP & POWER** switches to **[OFF]** position. **IMPORTANT! DO NOT start pump unless hose is properly connected, pump damage can occur.**
9. Return the **DISCHARGE HOSE** valve handle (10) to the **[CLOSE]** position.
10. Remove the discharge hose from the coupling (push in on the slip-ring while pulling hose fitting out of coupling). Drain waste oil remaining in the hose into the waste container.

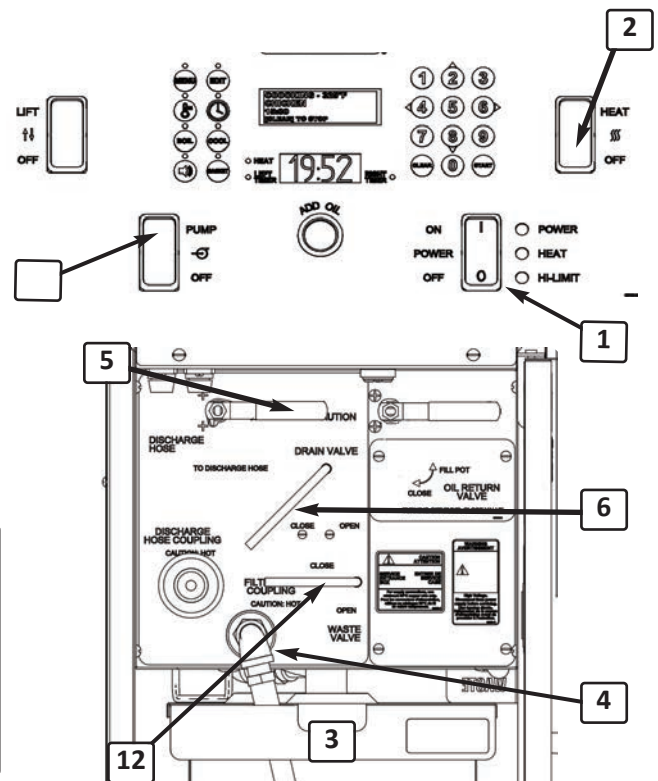
B. Removing Waste Oil from Fryer Using a Bulk Waste Oil Disposal System:

The following explains the procedure for removing & disposing of waste oil using a connected, **customer-provided**, waste oil collection/disposal system. The fryer must be equipped with the **optional, factory-installed plumbing**, that provides for a direct connection to a bulk system.

Before first use, confirm that equipment is properly connected in accordance with the manufacturer's instructions & guidelines, and that the bulk system is operating correctly.

4.05 Removing Waste Cooking Oil from Fryer - continued

1. If oil is cold, heat it to at least **200°F (93°C)**.
2. The **POWER** switch ① must remain **[ON]** & **HEAT** switch ② must be **[OFF]**. For a banked system, **POWER** switch of the main unit with the filter pan must remain **[ON]**.
3. For banked units, this step refers to the unit with the filter pan.
Ensure filter pan with cover ③ are in place. Check the **FILTER PAN COUPLING** ④ ... hose must be properly & securely connected at the coupling. Verify that the **DISCHARGE HOSE valve handle** ⑤ is in the **[CLOSE]** position.



⚠ DANGER

The next steps require that cooking oil be drained into the filter pan, exposing the heating elements. Although fryer has safety interlocks which disable heating elements anytime drain valve is opened, always place **HEAT** switch to **[OFF]** prior to draining, as a further safeguard. **NEVER USE THE DRAIN VALVE AS AN "ON/OFF HEAT SWITCH"**.

⚠ WARNING

For multi-well banked units, **DO NOT** drain more than **one (1) vat** at a time into the filter pan! The pan capacity is for ONLY one (1) vat of oil. Never disconnect & attempt to remove the filter pan from the cabinet while it contains cooking oil.

4. Slowly position **Drain Valve Handle** ⑥ to the **[OPEN]** position & allow oil to completely drain into the filter pan, then return the valve handle to the **[CLOSE]** position.
IMPORTANT! When drain valve is opened, controller will issue a "DRAIN IS OPEN" error & sound the alarm. Press the [ALARM] key to silence ... error should clear when drain is re-closed.
5. After all oil has drained into filter pan, set the **Waste Valve handle** ⑫ to the **[OPEN]** position (vertical). **Waste valve is located in unit with filter pan on banked systems.**
6. Set the **Pump Switch** ⑪ to the **[PUMP]** position. Waste cooking oil will be delivered to the bulk waste collection tank. Either visually observe oil level in filter pan, or note when pump sound changes, indicating that filter pan has emptied. Return **PUMP** & **POWER** switches to **[OFF]**.
7. Return the **Waste Valve handle** ⑫ to the **[CLOSE]** position.

NOTE: The pump system is equipped with a pressure sensor & switch. Should a condition create excessive back-pressure (clog, full collection tank, etc.), the pump will shutdown to prevent possible damage. Should this occur, cease pump operation & have maintenance personnel inspect the system.

4.05 Removal of Waste Cooking Oil from Fryer - continued

Completing the Oil Removal/Disposal Process:

1. Allow the filter pan to cool sufficiently, then remove from cabinet, disassemble pan & clean thoroughly. Refer to *Section 5.02*.
2. After waste oil is removed, a **Boil-Out Procedure** should be performed promptly. See *Section 5.01, Boil-Out Procedure*. **DO NOT** allow oil residue to remain in the vat for an extended period of time before refilling with fresh oil or performing a boil-out ... oil can dry & become difficult to remove. A build-up of dried residue can negatively impact fryer performance & food quality.
 - ◊ If postponing a boil-out is unavoidable, at a minimum, use absorbent paper wipes and clean as much waste oil residue, as possible, from the vat & heating elements ... then refill pot with fresh oil & restart fryer as described in *Section 4.02, Cooking Procedures*.

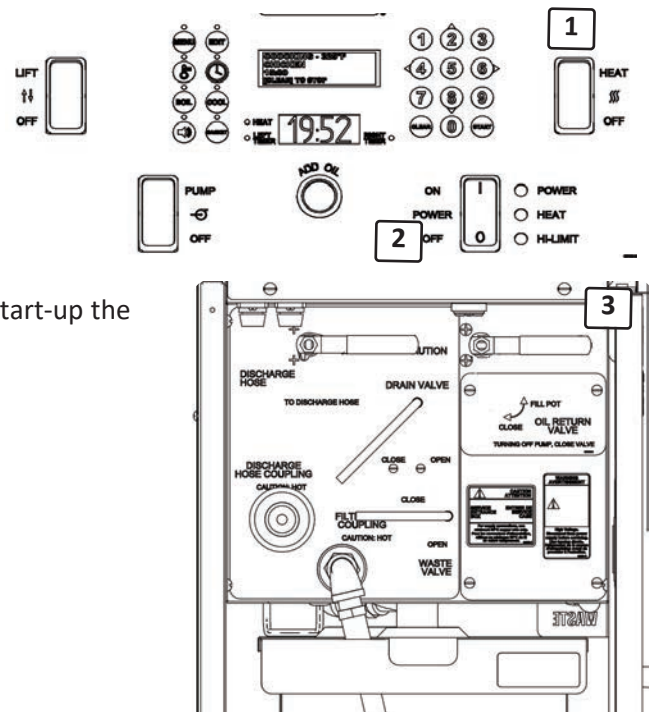
To perform a Boil-Out, see *Section 5.01, Boil-Out Procedure*.

To shut down unit, see *Section 4.06, Normal Shut-Down*.

4.06 Fryer Shut-Down

1. Place **HEAT** switch(es) ① in **[OFF]**.
2. Place **POWER** switch(es) ② in **[OFF]** position.
3. Verify that the *Oil Return Valve(s)* ③ is in the **[CLOSE]** position (**all units of banked system**). Failure to do this can allow oil to siphon back from vat to the filter pan. On a **banked systems** this could result in overflow of the filter pan overnight & also create a **low oil fire hazard** at start-up the next day.

All units of a banked system require separate shutdown.



Emergency Shut-Down:

In case of emergency, disconnect supply power from the appliance at the building's main electrical panel, and/or follow all standard emergency procedures prescribed by your specific *Standard Operating Procedures*.



5. Cleaning

The following describes procedures for cleaning & maintaining the appliance that are necessary to help keep the appliance in good operating condition. **A general cleaning should be performed daily** & other activities should be performed as explained in the following.

⚠ DANGER

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

5.01 Boil-Out Procedure, Cleaning the Cooking Vat

The **Boil-Out** is a procedure to clean & degrease the fryer vat & heating elements. This must be performed before first use of a new fryer & should be performed promptly before refilling fryer with fresh cooking oil after waste oil is removed.

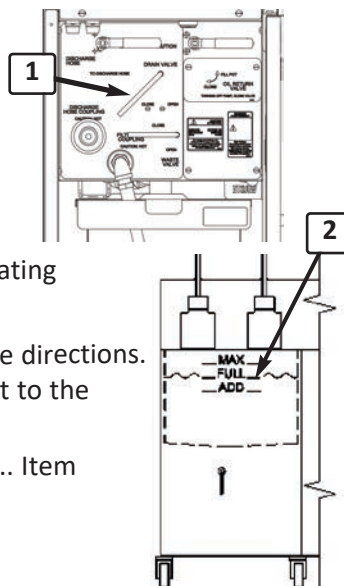
For proper maintenance & to ensure satisfactory operation and food quality, a boil-out should typically be performed every 7 to 10 days, however, the exact frequency of oil replacement is dependent on many factors. Oil quality test kits, which can help accurately determine oil condition, are available from most restaurant supply providers.

⚠ CAUTION

- The **boil-out** does is not a rolling boil ... However, as a *best practice*, **DO NOT** leave fryer unattended during the procedure. As a safeguard against an accidental overflow, closely monitor the process as an overflow can result in serious equipment damage.
- Always wear personal protective equipment (gloves/oven mitts, face-shield, latex apron, etc.) while performing the boil-out procedure.
- When using **fryer cleaner products**, closely follow the manufacturer's usage instructions. Many such products may contain chemicals, which require special precautions. If used improperly, equipment damage and/or personal injury could result.

1. Remove waste cooking oil from the fryer as described in *Section 4.05, Removal of Waste Cooking Oil from Fryer*.
2. Confirm that the *Drain Valve handle* ① is in the full **[CLOSE]** position.
3. Ensure **HEAT** switch is in the **[OFF]** position.
4. Use absorbent wipes to clean as much waste oil residue as possible from vat & heating elements, then begin filling vat with clean room temperature water.
5. Use a reputable **fryer cleaning** product & carefully follow the manufacturer's usage directions. Add the recommended amount to vat while filling & stir as needed to mix ... fill vat to the **[FULL]** level mark ②.

Fryer Boil Out cleaner is available through *Giles equipment dealers & distributors* ... Item number: **#72003-1** (8-lb Jar) or **#72003** (case of 4 Jars).



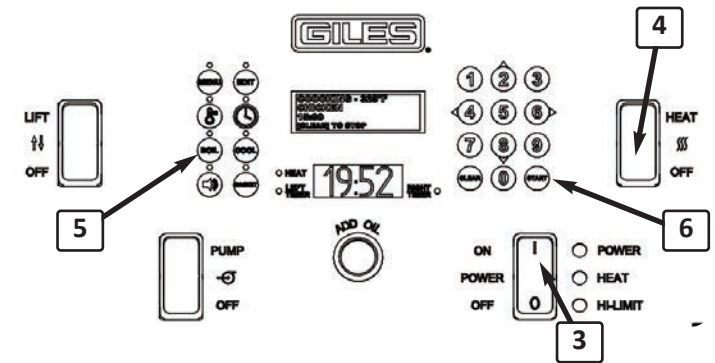
5.01 Boil-Out Procedure, Cleaning the Cooking Vat - continued

CAUTION **DO NOT** allow a “rolling boil” ... It is not necessary to achieve cleaning action & a vat overflow could result, causing damage to the appliance & possible personal injury. Carefully follow usage directions for the cleaner being used.

5. Place **POWER** switch ③ in [ON] position and **HEAT** switch ④ in [HEAT] position.
6. After controller powers-up & alarm sounds, press [START] key ⑥ to enter **PREHEAT** mode ... control panel amber **HEAT** light turns ON & cleaning solution begins heating. Upper controller display will read “PRESS [BOIL] - GO TO BOIL-OUT”. Press the [BOIL] key ⑤ to place fryer into **BOIL OUT mode**. Temp setting changes to **200°F (93°C)** & timer begins a **30 minute** countdown. Allow the boil out cycle to completely run.

Boil Out settings are factory-preset, but can be changed to your preferences in user settings, Section 4.01.8.

7. When boil out cycle time expires, controller issues the “**DONE COOKING**” alarm.
8. Press the [ALARM] key ⑥ and place both **HEAT** ④ & **POWER** ③ switches in [OFF] position.
9. Disconnect & remove **Filter Pan** from cabinet.



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

IMPORTANT!!

DO NOT drain boil-out solution into the filter pan or pump it with the filter pump! It is corrosive & will cause damage to components. Equipment failures and/or malfunctions caused in this manner, will not typically be covered by the factory warranty.

NOTE:

*As a safeguard, when the boil out cycle ends, the controller temperature setpoint automatically changes to **50°F**. Before cooking activities can resume, a proper cooking temperature setpoint must be entered into the controller.*

10. Position a suitable **heat resistant catch container** ⑦ (*not provided*) beneath the fryer drain. **NOTE: Banked fryer systems have multiple drain tubes ... be certain container is positioned so that used boil-out solution will properly drain into it.**

CAUTION The catch container used must be heat resistant up to, at least, 200°F (93°C) or higher. Plastic is generally not safe, as it may soften & begin leaking ... a leak-proof metal container should be used. Failure to comply with this caution may result in personal injury.



NOT THE FILTER PAN

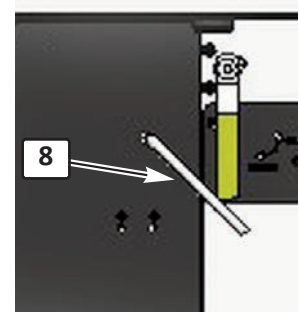
Cleaning

GBF-35 & GBF-50 Fryers

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

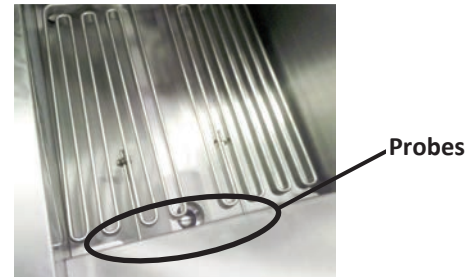
11. Slowly turn the *Drain Valve handle* (8) to the **[OPEN]** position & drain boil-out solution from vat. Carefully monitor the catch container & empty as needed. After a portion of the solution has drained, close valve. Use provided brushes to scrub & clean heating elements & vat walls. Re-open drain valve & continue scrubbing vat to loosen & remove as much grease residue as possible, as it drains.

If a floor drain is available in a suitable nearby location, slowly draining solution onto floor & squeegeeing drainage into the drain is an acceptable alternative (may require a helper).



12. After draining, rinse & flush vat thoroughly with clean hot water, while continuing to clean with brushes. **Empty the catch container as often as needed, or continue to squeegee drainage to floor drain.**

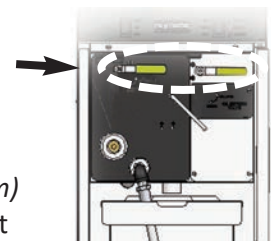
Take care not to damage temperature probes protruding through the front wall of the cook vat.



IMPORTANT: After draining and flushing, it is important that the oil plumbing be purged to remove as much cleaning solution as possible. Failing to do so can cause contamination that will cause oil to “boil” and splatter excessively when heated to cooking temperature.

PURGING:

13. Set *Oil Return Valve of fryer being cleaned* to the **[FILL POT]** position & *Pump Diverter Valve* to the **[OIL RETURN]** position (located in unit with filter pan on banked system).
14. Leave the *Drain Valve Handle* (8) in the **[OPEN]** position.
15. Place **PUMP** switch in **[PUMP]** position (located on unit with filter pan on banked system) & allow the pump to run for **1 - 2 minutes**. During this time some water and/or boil-out residue may be discharged from the *filter pan coupling* or into the vat through the *oil return fittings*.
16. Be certain that all liquid is removed from vat & oil filtration piping. Use sanitized, dry, absorbent towels to completely dry the vat & heating elements and properly dispose of the used boil-out solution.
17. Return *Drain Valve Handle* (8) to the **[CLOSE]** position.
18. Clean filter pan & renew the filter media, see *Section 6.02, Cleaning the Filter Pan & Refreshing Filter Media*.
19. Replace *pan cover*, re-position *filter pan* under unit and reconnect *filter pan hose* to the fryer coupling (push in slip-ring while inserting hose fitting) ... connection must be tight & secure.
20. **IMPORTANT!**
After the boil out program finishes, controller automatically resets the temperature setpoint to 50°F. Before normal cooking activities are started, you must re-entered a proper temperature setpoint for cooking.
21. Return fryer to cooking activities as described in *Section 5.02*.



5.02 Cleaning the Filter Pan & Refreshing Filter Media

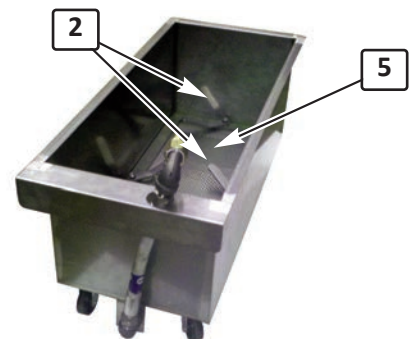
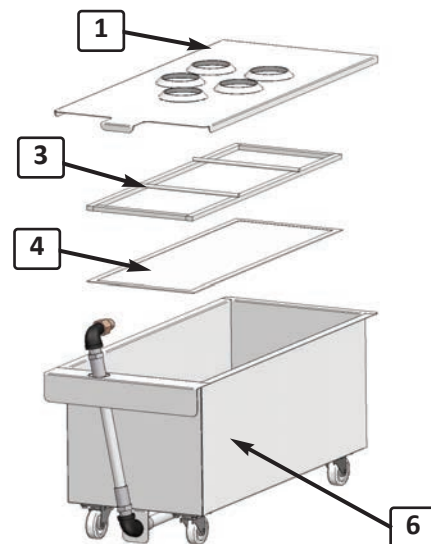
This section describes the process for cleaning *filter pan* & refreshing the *filter media*. This should be performed regularly as part of your daily routine & after each *Boil-Out Cleaning Procedure* (Section 5.01).

GILES recommends using a non-toxic, non-detergent, biodegradable degreaser cleaner, such as SIMPLE GREEN® Crystal Foaming Spray Cleaner/Degreaser along with hot water, to clean/degrease filter pan & components.

CAUTION

Wear thermal protection to protect hands from potentially hot parts.

1. Remove filter pan from fryer as necessary.
2. Remove & clean the *Pan Cover* ① and dry thoroughly.
3. Use the provided metal **Crumb Shovel** to remove as much of the filter sediment accumulated on the filter media surface, as possible ... particularly around the edge near the *hold-down frame* ③. This will help prevent the pump from being clogged by loose sediment that might fall through the perforated *media support screen* ⑤ & enter the filter system.
4. Turn the four locking levers ② (attached to pan bottom), disengage *hold-down frame* ③ & remove.
5. Grasp one end of the soiled filter media ④ & carefully remove it from pan. Avoid allowing loose filter sediment to fall through the support screen.
6. Use a non-detergent, biodegradable degreaser solution to thoroughly clean filter pan ⑥ & hold-down frame ③. Rinse thoroughly and dry completely. Flush out filter sediment that may have fallen through the perforated screen and be certain to drain all residual water from filter pan hoses.



IMPORTANT!

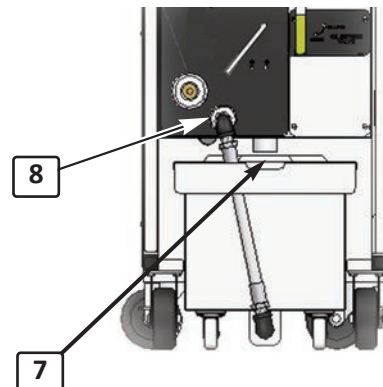
The perforated, Support Screen ⑤ in the filter pan bottom is NOT a filter. Suitable filter media (reusable screen or filter paper) must be used to avoid possible equipment damage. Failure to use proper filter media will void the factory warranty!

Cleaning

GBF-35 & GBF-50 Fryers

5.02 Cleaning the Filter Pan & Refreshing Filter Media - continued

7. Reassemble filter pan using new/refreshed filter media (*a clean filter screen or [1] new sheet of filter paper*). Be sure that filter media is properly installed underneath the *hold-down frame* and that frame is properly secured by the (4) *locking levers*.
8. Replace cover (7), position assembled filter pan under the unit and re-connect *filter pan hose* (8) at the filter pan coupling (*push in slip-ring while inserting hose fitting*). The connection must be tight and secure for proper operation.



Filter Media Note:

- ***A reusable Stainless Steel Filter Screen is standard for the GBF-Series fryer*** - wash the soiled screen in sink, using ***ONLY*** clean hot water & a stiff bristle brush ... ***DO NOT*** use soaps or cleaners. Shake off excess water & blot dry with clean paper wipes. Ideally, screen should be allowed to dry overnight before using.
- ***Filter Paper*** - remove soiled paper media & discard. Replace with one (1) fresh sheet of properly sized filter paper. ***Available through Giles dealers/distributors: P/N 65871.***

Stainless Steel Filter Screen

With proper use & care, this sustainable, reusable, filter screen should provide long service. However, it should be replaced if it becomes torn, punctured, frayed or if the silicone edge gasket becomes significantly damaged.

When filtering oil, proper use of a suitable filter aid, such as *Giles Filter Powder*, is essential for proper filtering & reconditioning of used cooking oil.

6. Troubleshooting

As an aid for maintenance/service personnel, the following describes various troubleshooting procedures. If needed, refer to the wiring diagram (*provided with the fryer*) for more detailed analysis. Troubleshooting by users should be limited to operational issues only.



ONLY qualified technicians & service personnel should perform in-depth troubleshooting of energized electrical circuits.

6.01 Temperature Control System

Problem	Probable Cause	Repair Procedure
FRYER WILL NOT TURN ON: No POWER light	A. Not connected to power source	A. Connect to power source
	B. Faulty fuse/circuit breaker	B. Check fuse or breaker
	C. Fuse holder damaged	C. Replace fuse holder
	D. Faulty power switch	D. Replace switch
	E. Improper supply voltage	E. Confirm power source is correct
FRYER DOES NOT HEAT: POWER light [ON] ... HEAT light [OFF].	A. HEAT switch not in " HEAT " position.	A. Verify switch position.
FRYER DOES NOT HEAT: POWER light ON. HEAT switch in [HEAT] position. HEAT light OFF.	A. Controller setpoint temp is below actual oil temperature	A. Confirm temp set to desired cooking temperature.
	B. Drain valve open or not fully closed ... error displayed	B. Close drain valve to clear error, alarm should silence
	C. Faulty controller	C. Replace controller.
	D. Faulty variable probe	D. Replace probe.
	E. Loose wiring	E. Inspect/repair
	F. Faulty contactor.	F. Replace faulty contactor.
	G. Faulty element or failing.	G. Replace element.
	H. Faulty heat switch.	H. Replace switch.

6.01 Temperature Control System - continued

Problem	Probable Cause	Repair Procedure
FRYER HEATING SLOW or SLOW RECOVERY TIME HEAT light stays ON ... does not cycle ON & OFF	A. Incorrect cooking procedures	A. Consult operations manual for proper procedure
	B. Element beginning to fail	B. Replace faulty element
	C. Contactor beginning to fail	C. Replace faulty contactor
	D. Loose wiring	D. Inspect/repair wiring
	E. Low supply voltage	E. Confirm proper supply voltage
FRYER HEATS SLOW; Short Cycling HEAT light OFF & ON CONTINUOUSLY.	A. Low supply voltage	A. Confirm proper supply voltage
	B. Variable probe touching element	B. Reposition variable probe
	C. Faulty controller	C. Replace controller
OIL TEMPERATURE ERRATIC:	A. Faulty variable probe	A. Replace probe
	B. Contactor beginning to fail	B. Replace contactor
	C. Faulty controller	C. Replace controller
	D. Loose wiring	D. Inspect/repair wiring.
OIL SMOKING:	A. Cooking oil old, used too long	A. Change cooking oil
	B. Temperature too high	B. Check temperature setting
	C. Dirty element	C. Clean elements, use L-bend brush
	D. Faulty element	D. Replace element
	E. Improper element voltage	E. Verify supply voltage
	F. Low oil level.	F. Keep oil between FULL & ADD marks.

6.01 Temperature Control System - continued		
Problem	Probable Cause	Repair Procedure
FRYER DOES NOT HEAT/BEGINS TO COOL & STOPS COOKING: POWER light ON. HEAT switch in [HEAT] position. HI-LIMIT light ON.	A. Power surge caused HI-LIMIT trip	A. Turn power switch OFF for about 5 secs, then back ON
	B. Sticking contactor	B. Replace contactor
	C. Faulty Hi-Limit thermostat	C. Replace thermostat
	D. Faulty Hi-Limit probe	D. Replace probe.
	E. Line spikes or noise	E. Install line filter/remove noise source
	F. Hi-Limit probe mis-aligned	F. Verify probe positioning

6.02 Oil Filtration System		
Problem	Probable Cause	Repair Procedure
OIL NOT PUMPING BACK TO FRY VAT	A. PUMP switch not in [PUMP] position.	A. Properly set pump switch
	B. Air leaking @ hoses, fittings, filter pan, etc.	B. Inspect/repair source of air leak.
	C. Faulty pump motor.	C. Replace pump motor.
	D. Oil pump clogged/jammed.	D. Remove cover, clear obstruction.
	E. <i>Diverter valve</i> not set to [OIL RETURN] position	E. Place valve handle in proper position
	F. <i>Oil Return valve</i> set in [CLOSE] position	F. Place valve handle in proper position to fill vat
	G. Pump has been used to pump boil-out solution.	G. Disassemble, clean & re-oil pump.
	H. Old oil allowed to sit in pump too long.	H. Run clean warm oil through pump.
	I. Oil too cool to pump.	I. Cold oil must be manually removed from pan
	J. Filter pan assembled incorrectly.	J. Assemble filter pan correctly.
	K. Dirty filter pan, too much residue	K. Clean filter pan.

6.03. Basket Lift System (Optional) - applies only to fryer with lift option

Problem	Probable Cause	Repair Procedure
BASKET LIFT WILL NOT MOVE UP OR DOWN	A. Power not ON.	A. Set power switch to ON position.
	B. Faulty controller	B. Test/replace controller
	C. Lift limit switch is out of adjustment.	C. Adjust switches
	D. Faulty lift limit-switch.	D. Test/replace switch.
	E. Basket lifts are disabled.	E. Place panel LIFT switch to [LIFT] position.
	F. Faulty lift motor	F. Replace motor
	G. Cooking oil not yet at cooking temp	G. Lifts are disabled by controller until oil is ready for cooking



7. Parts List

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

7.01 Parts Ordering & Service Information

Giles is an equipment manufacturer and does not sell parts direct. Parts for our equipment are available through authorized service agents, part distributors, 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 the ***GILES Services Support*** as follows:

IN THE UNITED STATES & CANADA call: 800.554.4537

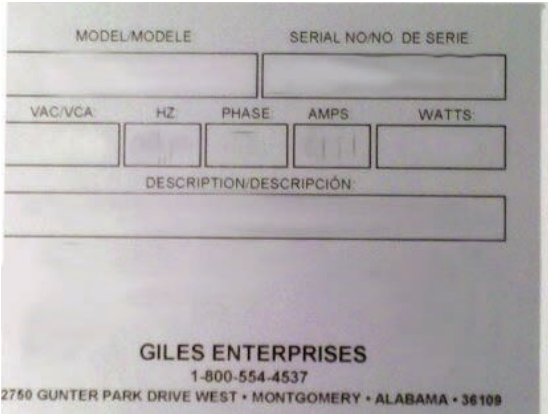
ALL OTHERS call: 334.272.1457

Normal business hours are ***8:00 AM to 5:00 PM Central Time*** ... calls received are handled by an automated phone attendant system. Please follow the recorded instructions.

If calling outside of normal hours, leave a voicemail message along with your contact number and a *Services representative* will promptly return your call, usually within thirty (30) minutes.

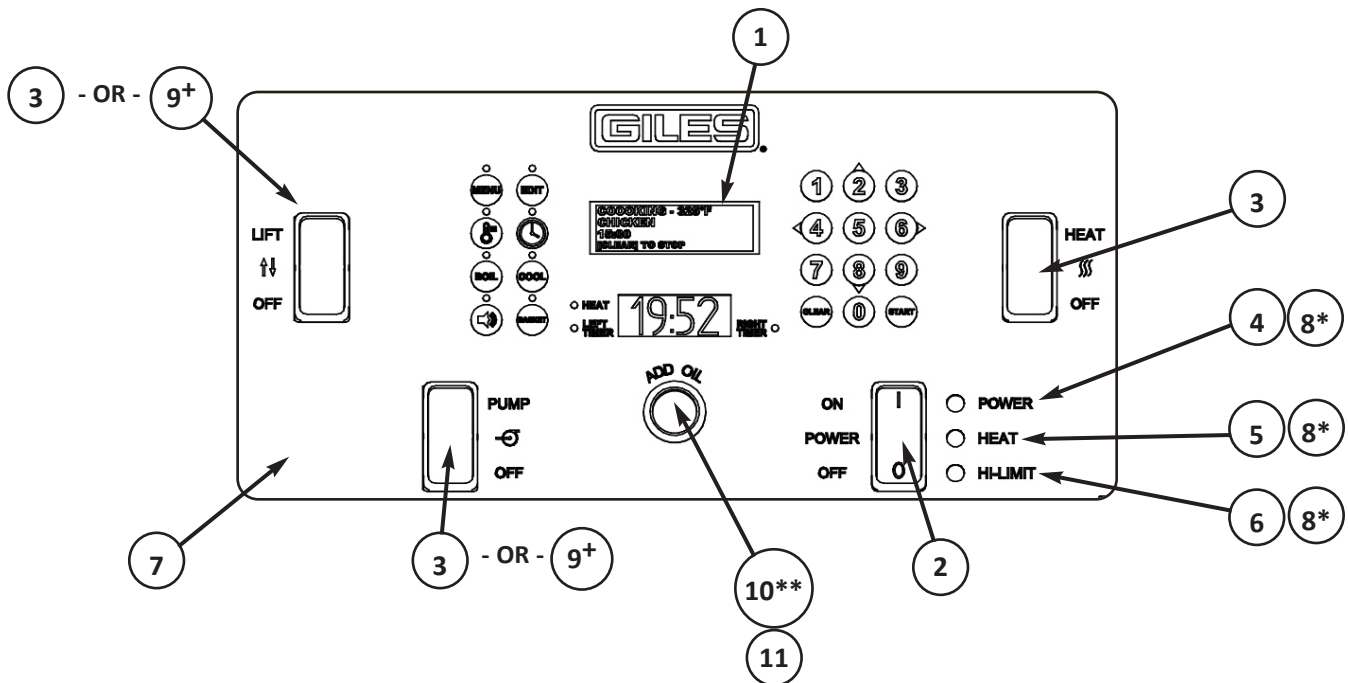
Website: www.gfse.com or e-mail services@gfse.com.

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 is located on a data/serial label attached to the back panel or inside the cabinet of each fryer unit.



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

7.02 Control Panel - Single Unit or Main Unit of Banked System



* Not Shown

** Optional - *fresh oil supply* options installed, plugged if not used

⁺ Switch location is plugged on units without basket lift and/or units not containing the Pump.

Parts List

GBF-35 & GBF-50 Fryers

7.02 Control Panel - Single Unit or Main Unit of Banked System

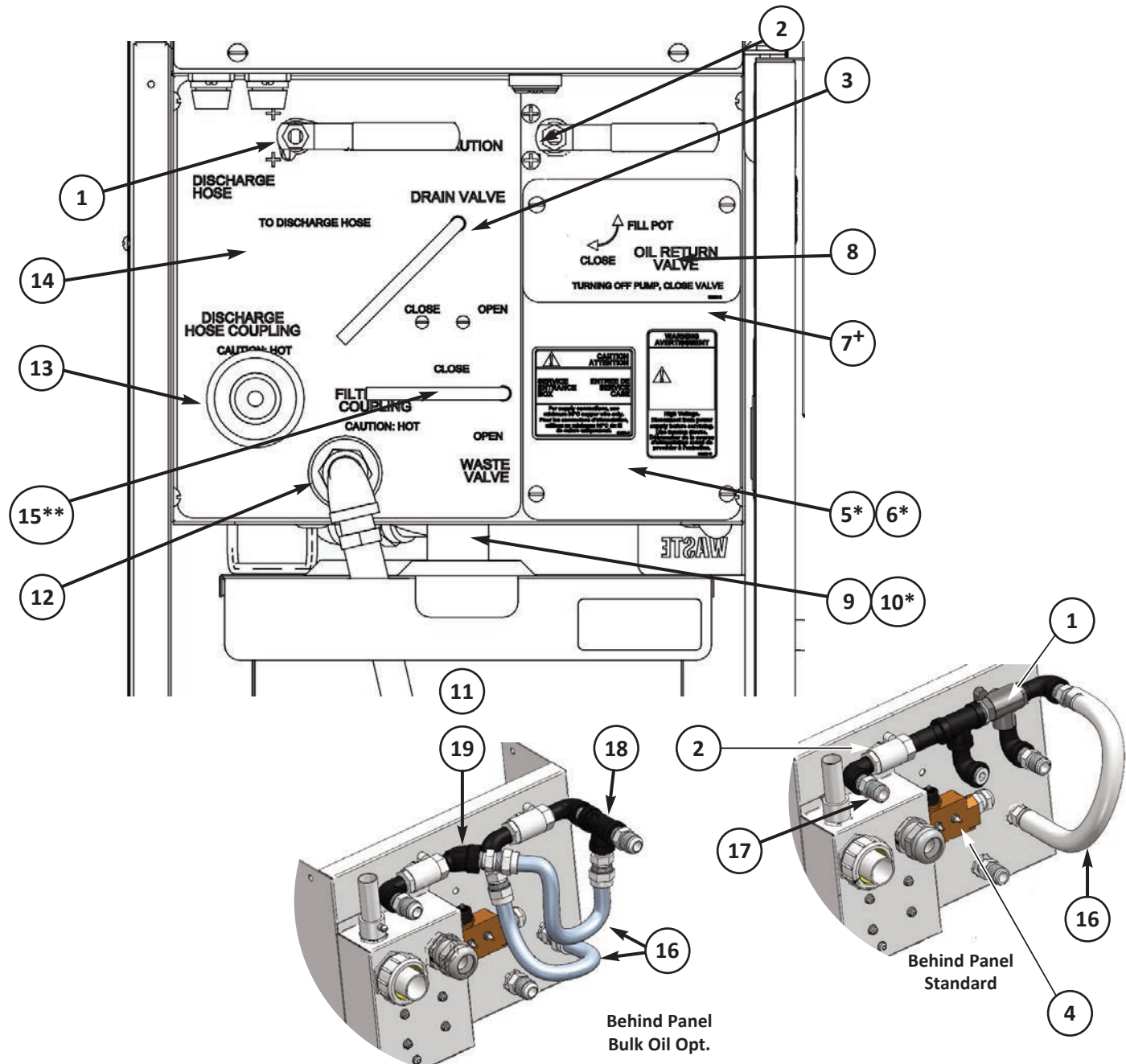
ITEM	PART NO.	QTY	DESCRIPTION
1	21379	1	CONTROLLER, DUAL TIMER, CC10
2	21190	1	SWITCH, ROCKER, ON-OFF, 250V, 20A, DPST
3	21052	3, 2 or 1	SWITCH, ROCKER ,ON-OFF-ON, 250V, 20A, DPDT
4	21678	1	INDICATOR LIGHT, GREEN, 125-250VAC
5	21674	1 or 3	INDICATOR LIGHT, AMBER, 125-250VAC
6	21673	1 or 2	INDICATOR LIGHT, RED, 125-250VAC
7	66126	1	LABEL, CONTROL PANEL, CC10, GBF
8*	20307	3 or 6	RETAINING CLIP, INDICATOR LIGHT
9 ⁺	20621	0-1 or 2	HOLE PLUG, SWITCH CUT-OUT (<i>Unit <u>without</u> switches installed</i>)
10**	21555	1	SWITCH, PUSHBUTTON, MOMENTARY, 10A (<i>Optional fresh oil supply</i>)
11	21556	1	HOLE PLUG, P.BUTTON SWITCH (<i>Unit <u>without</u> switch installed</i>)

* Not Shown

** Optional - *fresh oil supply* options installed, plugged w/item #11 if not used.

⁺ Switch location is plugged on units without basket lift and/or units not containing the Pump.

7.03 Lower Cabinet - Single Unit or Main Unit of Banked Fryer System



* Not shown

** Optional, present only on unit with bulk waste oil option installed

+ Only partially shown

Parts List

GBF-35 & GBF-50 Fryers

7.03 Lower Cabinet - Single Unit or Main Unit of Banked Fryer System

ITEM	PART NO.	QTY	DESCRIPTION
1	45755	1	DIVERter VALVE, DISCHARGE HOSE, 3-WAY, 1/2-NPT
2	40784	1	BALL VALVE, 1/2-NPT, STAINLESS w/TEFLON SEALS
3	92784	1	DRAIN VALVE HANDLE WELD ASSEMBLY
4	21157	1	DRAIN VALVE LIMIT SWITCH, 15A, 250V
5*	21164	1	TERMINAL BLOCK, POWER DISTRIBUTION <i>(inside service box)</i>
6*	21051	1	GROUND LUG <i>(inside service box)</i>
7+	92766	1	COVER, ELECTRICAL SERVICE ENTRANCE - <i>if replaced, will require item #8 + new warning labels 63230 [1] & 65630 [1]</i>
8	65678	1	LABEL, SERVICE ENTRANCE COVER, TOP-HALF
9	93013	1	DRAIN TUBE WELD ASSEMBLY
10*	41106	1	VALVE, DRAIN, 1-1/2 NPT X 1-1/2 TUBE, SS (DRILLED & TAPPED))
11	92627	1	COMPLETE FILTER PAN ASSEMBLY w/COVER
12	41900	1	QUICK-DISCONNECT FITTING, FEMALE, FILTER PAN CONNECTION
13	41699	1	QUICK-DISCONNECT FITTING, FEMALE, DISCHARGE HOSE
14	65673	1	LABEL, FRONT BRACE, SINGLE-MAIN UNIT
15	99014	1	HANDLE, WASTE VALVE, WELD ASSY <i>(Optional, waste oil plumbing)</i>
16	40909	1 or 2	HOSE, CORRUGATED, SS, 1/2- NPT X 15"
17	40889	5+	ADAPTOR, 1/2-COMPRESS TO 1/2-NPT
18	40296	1	TEE, 1/2 NPT, BLACK PIPE
19	43053	1	STREET ELL, 45-DEG, 1/2-NPT, BLACK PIPE

NOTE:

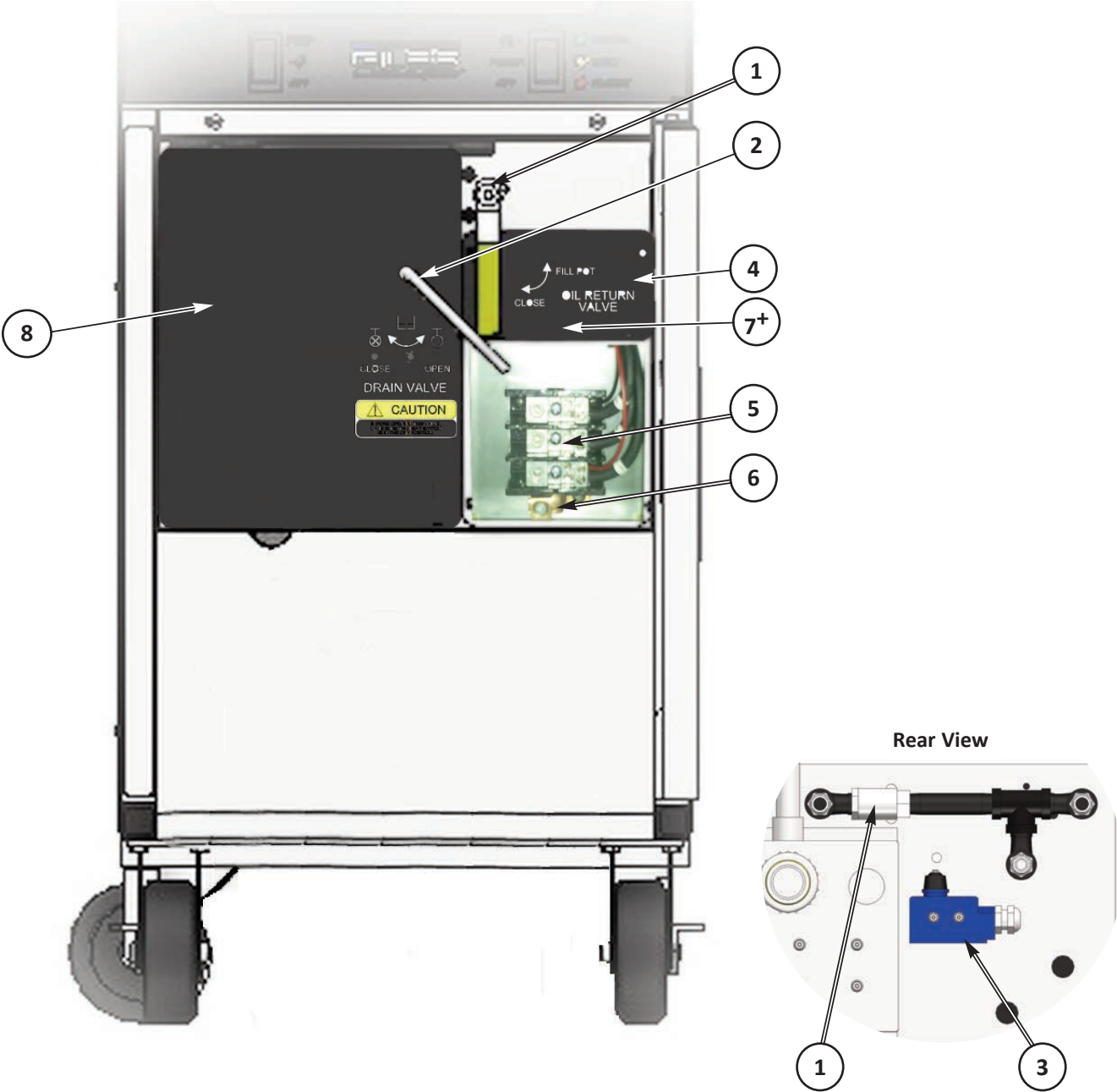
The 40889 Adapter (item 17) is used throughout fryer plumbing systems for connecting hoses with compression fittings to NPT piping.

* Not shown

** Optional, present only on unit with bulk waste oil option installed

+ Only partially shown

7.04 Lower Cabinet - Add-on Unit of Banked Systems



* Not shown
+ Only partially shown

Parts List

GBF-35 & GBF-50 Fryers

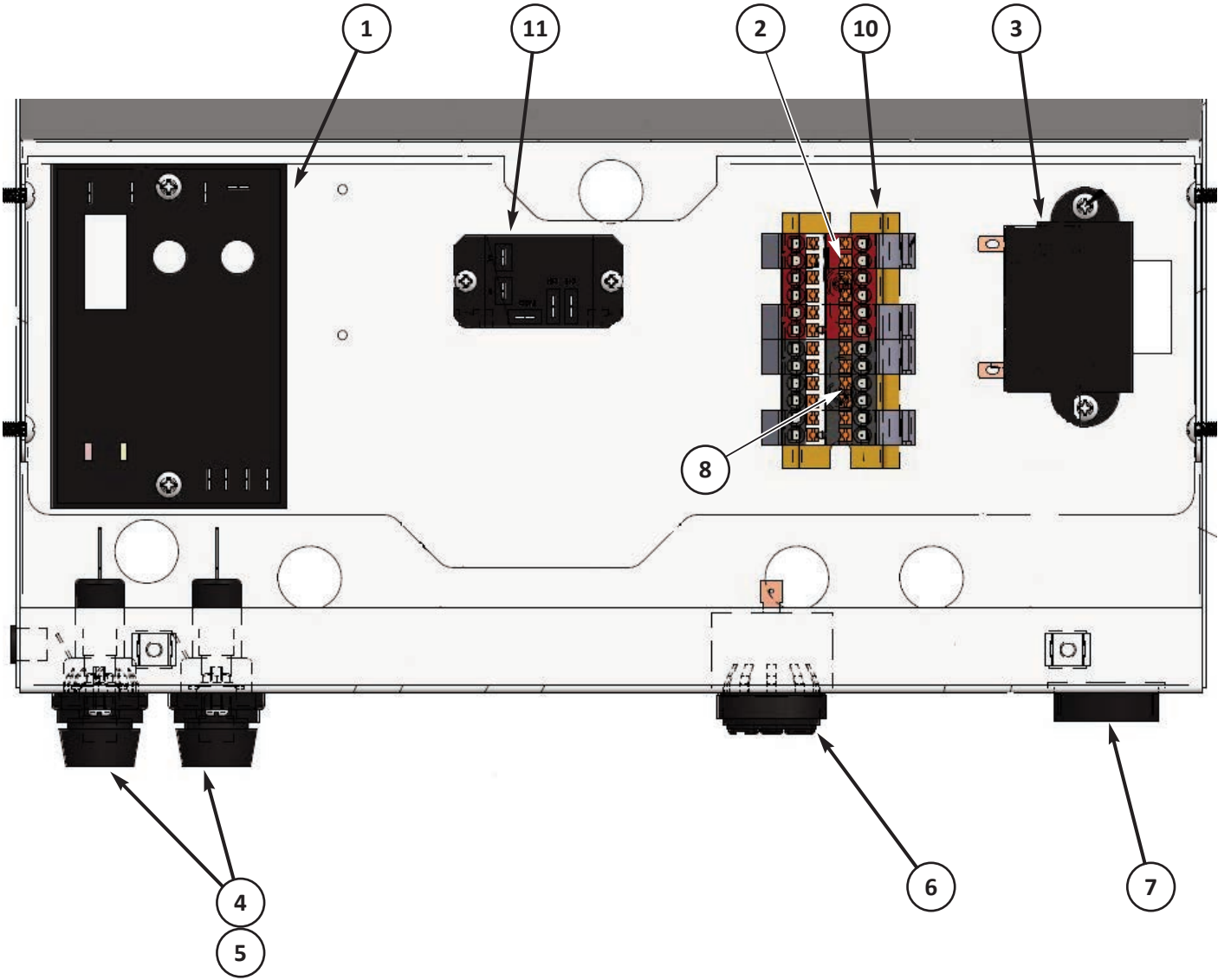
7.04 Lower Cabinet - Add-on Unit of Banked Systems

ITEM	PART NO.	QTY	DESCRIPTION
1	40784	1	BALL VALVE, 1/2-NPT, STAINLESS w/TEFLON SEALS
2	92784	1	DRAIN VALVE HANDLE WELD ASSEMBLY
3	21157	1	DRAIN VALVE LIMIT SWITCH, 15A, 250V
4	65678	1	LABEL, SERVICE ENTRANCE COVER, TOP-HALF
5	21164	1	TERMINAL BLOCK, POWER DISTRIBUTION
6	21051	1	GROUND LUG
7+	92766	1	COVER, ELECTRICAL SERVICE ENTRANCE - <i>if replaced, will require item #4 + new warning labels 63230 [1] & 65630 [1]</i>
8	65674	1	LABEL, FRONT BRACE, ADD-ON BANKED UNITS

* Not shown

+ Only partially shown

7.05 Control Box, Front (behind Control Panel)



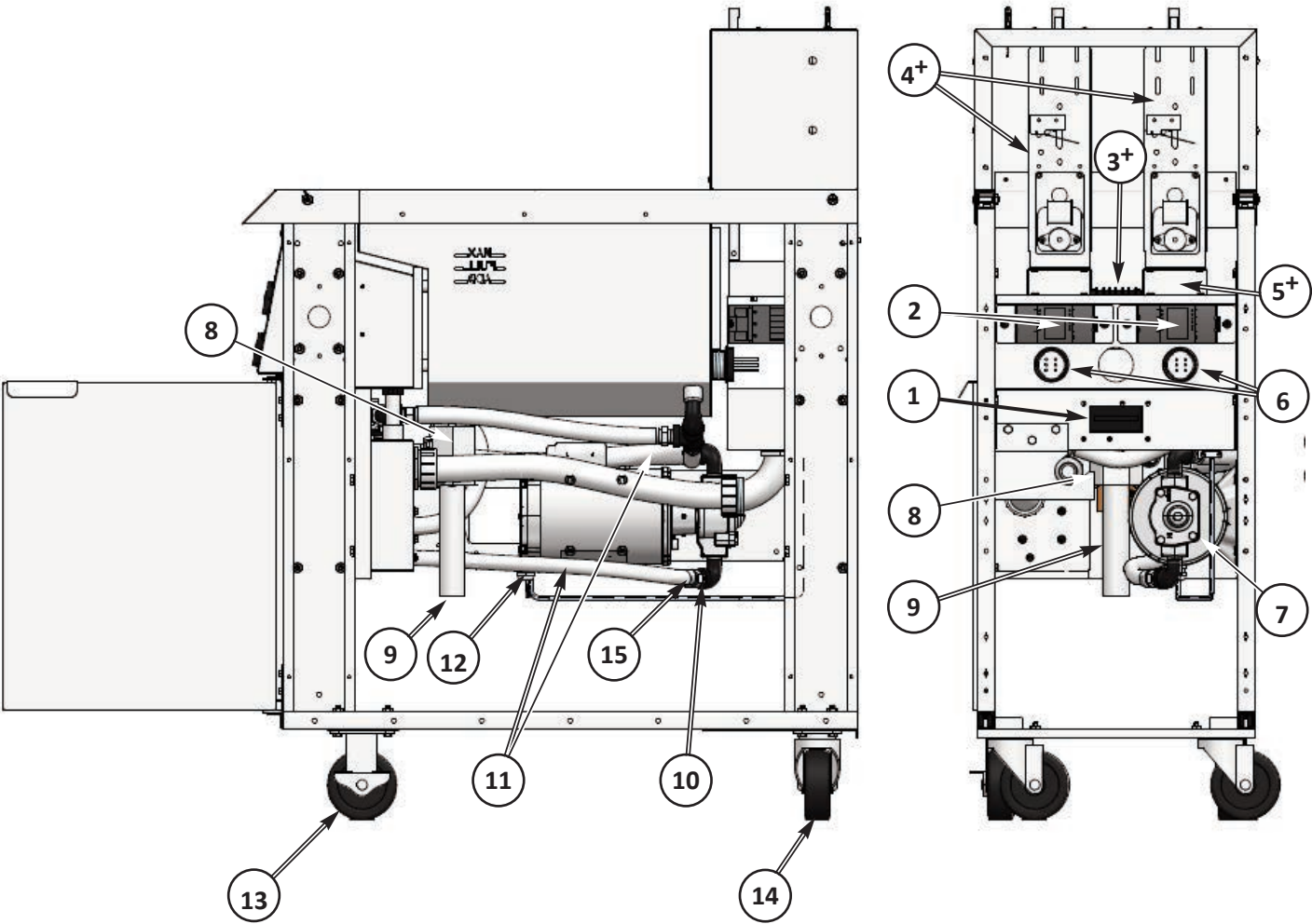
Parts List

GBF-35 & GBF-50 Fryers

7.05 Control Box, Front (behind Control Panel)

ITEM	PART NO.	QTY	DESCRIPTION
1	21592	1	LIMIT CONTROL, SAFETY, 450°F, DUAL
2	21509	1	DISTRIBUTION BLOCK, 12-POLE, 12-26 AWG, RED
3	20366	1	TRANSFORMER, 9VA/18VA, 115/230 V, 50/60 Hz
4	21950	2	FUSE HOLDER, 300V, 15A
5	21900	2	FUSE, 15A, BUSS SC-15
6	23782	1	SONALERT, 250V, CONTINUOUS TONE
7	40550	1	PLASTIC BUSHING, 1-1/4"
8	21510	1	DISTRIBUTION BLOCK, 12-POLE, 12-26 AWG, BLACK
9	21496	4	END BRACKET CLIP, DIN RAIL, PTFIX, NS-35
10	94784	1	DIN RAIL, 3"
11	21203	1	RELAY, SPST-NO-NC, 240VAC

7.06 Lower Cabinet: Single (No Oil Options)



+ With Basket Lift Option Only

Parts List

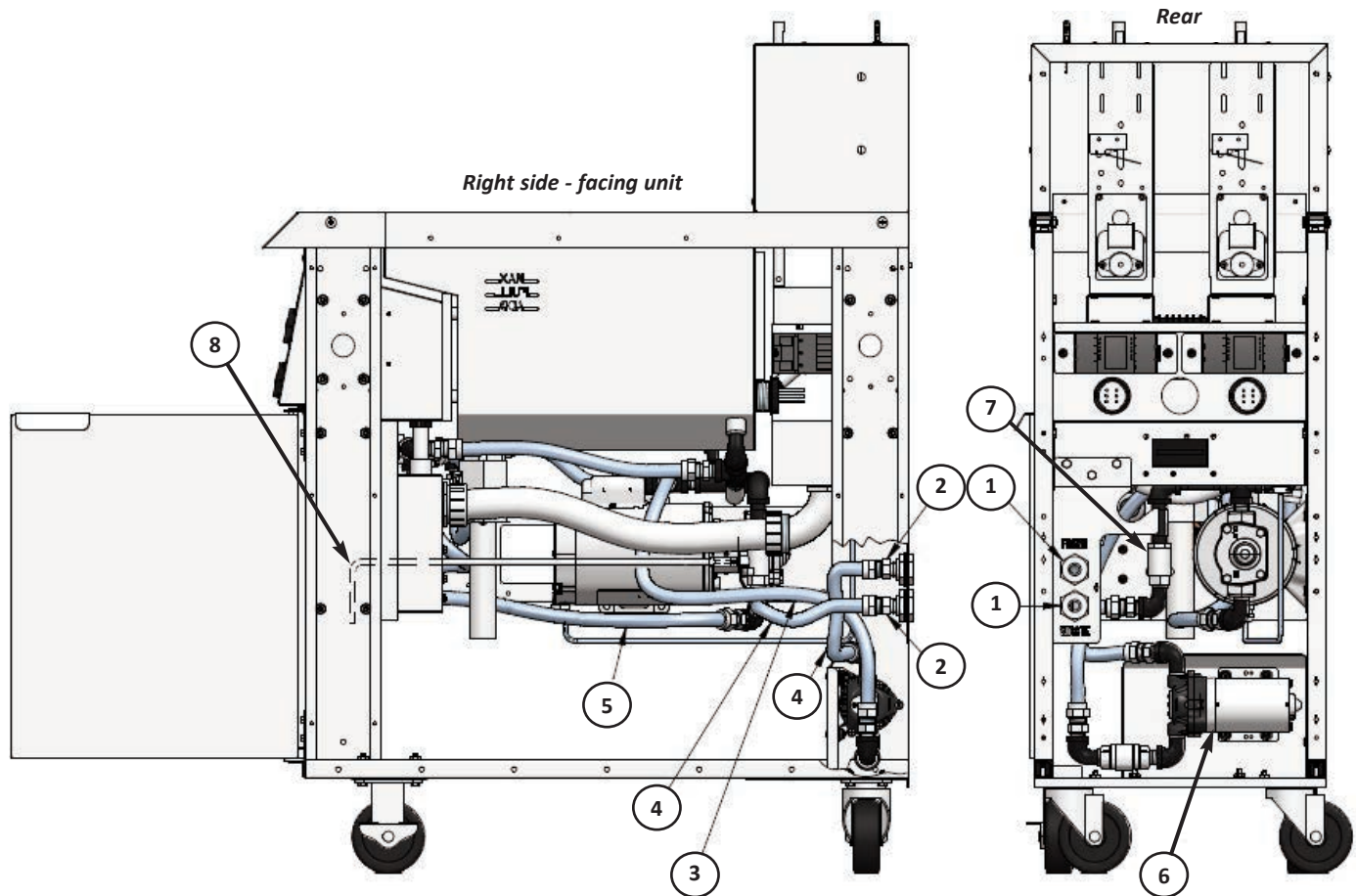
GBF-35 & GBF-50 Fryers

7.06 Lower Cabinet: Single (No Oil Options)

ITEM	PART NO.	QTY	DESCRIPTION
1	20513	1	CIRCUIT BREAKER, 6-POLE <i>(208-240V/60Hz Only)</i>
	20622	1	TERMINAL BLOCK, DISTRIBUTION, 3-POLE <i>(380-415V/50Hz Only)</i>
	20623	1	TERMINAL BLOCK, DISTRIBUTION, ADD-ON <i>(380-415V/50Hz Only)</i>
2	21245	2	CONTACTOR, 60A RES, 3-PL, 100-250V COIL <i>(208-240V/60Hz)</i>
	22144	2	CONTACTOR, 60A RES, 4-PL, 100-250V COIL <i>(380-415V/50Hz Only)</i>
3 ⁺	23751	1	TERMINAL BLOCK <i>(w/Basket Lift Option Only)</i>
4 ⁺	35166	2	BASKET LIFT ASSEMBLY <i>(Optional)</i>
5 ⁺	98623	2	SPACER, BASKET LIFT <i>(w/Basket Lift Option Only)</i>
6	40792	2	PLASTIC BUSHING, SNAP-IN, 2"
7	71754	1	PUMP & MOTOR ASSEMBLY, 1/2 HP, 5-GPM
8	41106	1	DRAIN VALVE, SS, 1-1/2 NPT X 1-1/2 TUBE FIT <i>(also requires O-Ring #40820)</i>
9	93013	1	DRAIN TUBE WELD ASSEMBLY, STRAIGHT
10	42250	2	STREET ELL, 1/2, 90-DEG, BLACK PIPE
11	41080	2	CORRUGATED HOSE, SS, 1/2" ID X 20"
12	20614	1	STRAIN RELIEF CONNECTOR, 1/2 NPT, LIQUID TIGHT
13	40806	2	CASTER, 5", RIGID, w/BRAKE, PLATE MOUNT
14	40807	2	CASTER, 5", SWIVEL, NON-LOCKING, PLATE MOUNT
15	40889	Var	ADAPTOR, 1/2-COMPRESS > 1/2-NPT <i>(needed for all compression hose connections)</i>

⁺ With Basket Lift Option Only

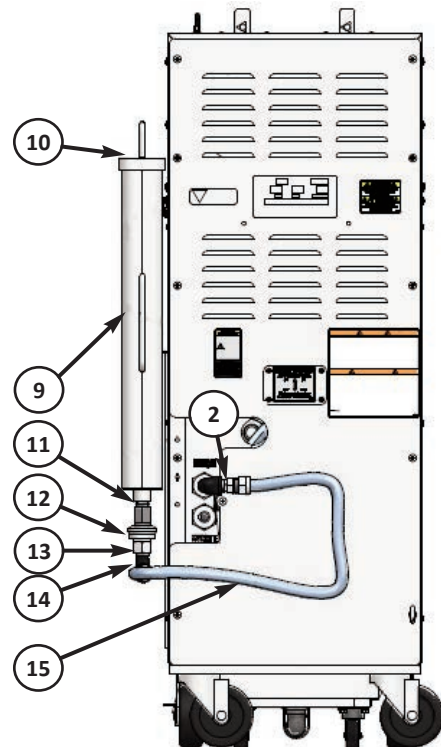
7.07 Lower Cabinet: Single (w/Oil Options, On-Board Fresh & Waste)



NOTE:

Units can be equipped with any mix of several different Oil Plumbing Optional configurations ... on-board fresh supply, bulk fresh supply, bulk waste handling. Components will differ depending on actual configuration. Contact Giles Tech Services for assistance if needed.

Banked units will have slightly different pump & plumbing configurations. Most all piping & fittings are common Schedule-40, black pipe



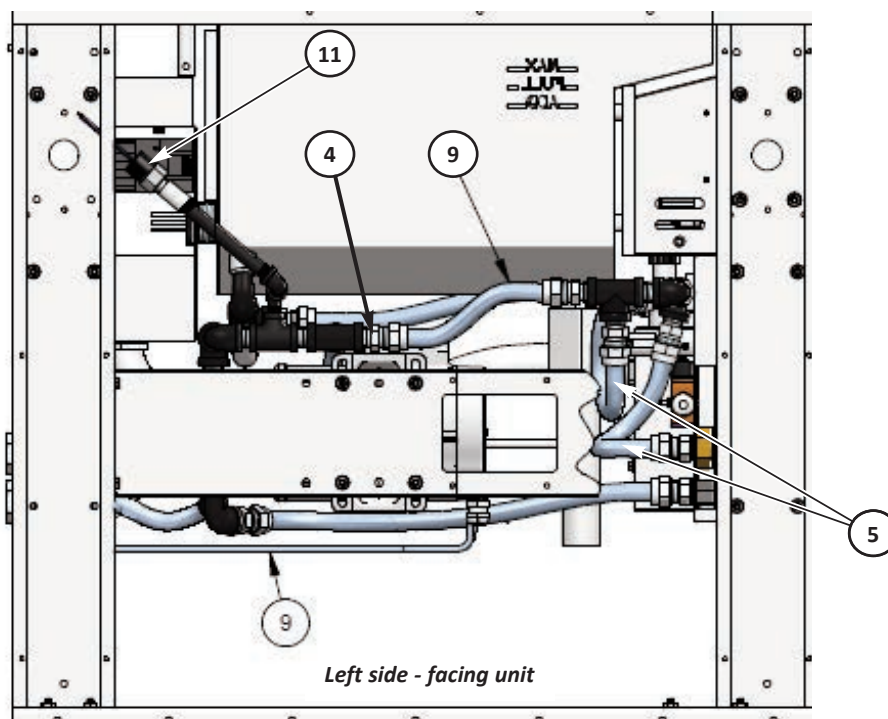
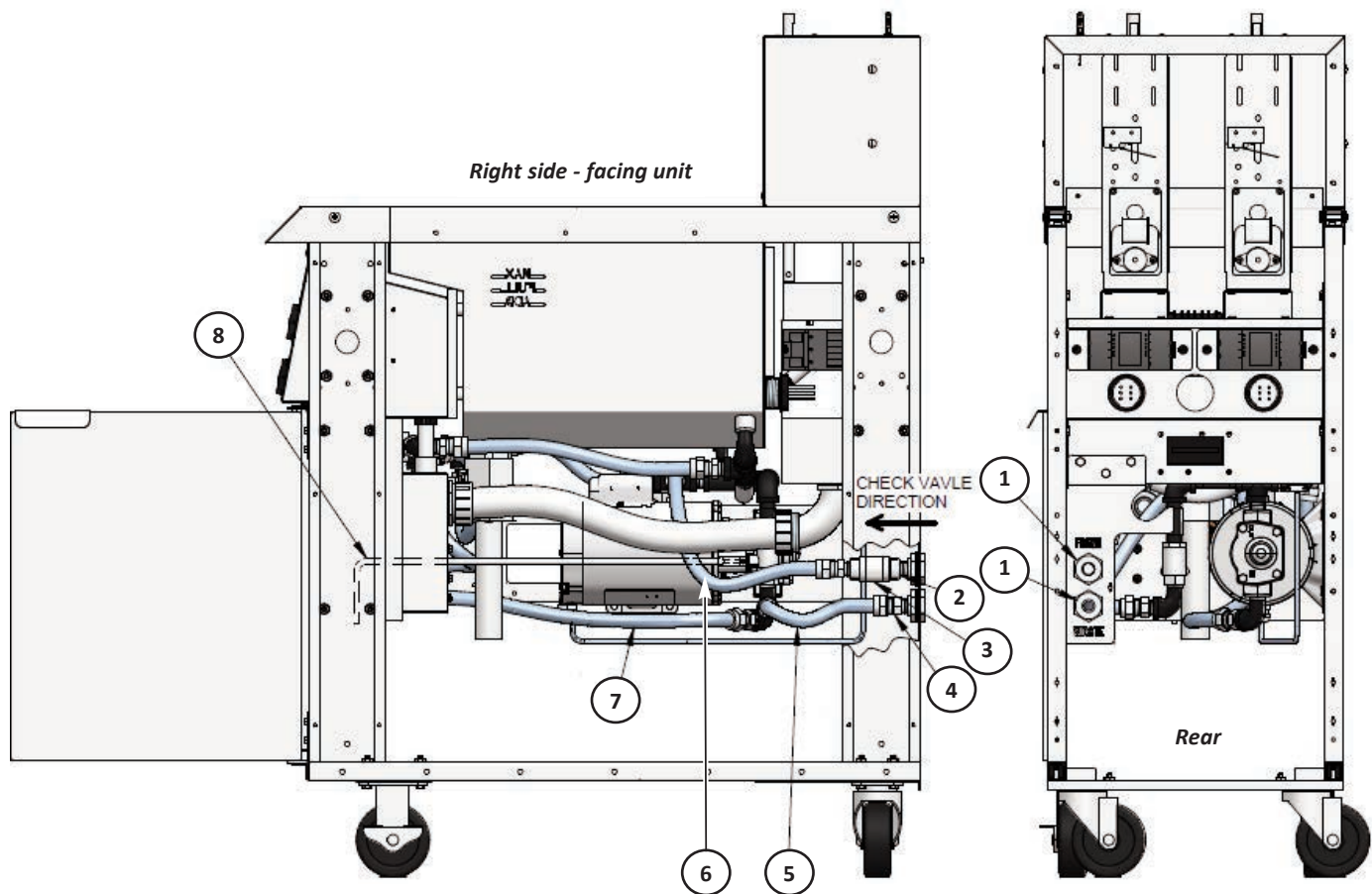
Parts List

GBF-35 & GBF-50 Fryers

7.07 Lower Cabinet: Single (w/Oil Options, On-Board Fresh & Waste)

ITEM	PART NO.	QTY	DESCRIPTION
1	46475	2	ADAPTER, 1/2", QUICK-SEAL
2	40889	Var	ADAPTOR, 1/2-COMPRESS > 1/2-NPT <i>(needed for all compression hose connections)</i>
3	41081	1	HOSE, CORRUGATED, SS, 1/2" ID X 30"
4	40909	2	HOSE, CORRUGATED, SS, 1/2" NPT X 15"
5	41080	1	CORRUGATED HOSE, SS, 1/2" ID X 20"
6	---	1	TOP-OFF PUMP ASSEMBLY
	21358	1	PUMP, OIL TOP-OFF, SHURFLO, 208-240V
	42250	3	STREET ELL, 1/2", 90-DEG, BLACK PIPE
	46712	1	CHECK VALVE, 1/2-NPT
	99005	1	BRACKET, ADD OIL PUMP
7	40784	1	VALVE, BALL, 1/2, S/S W/NON-STICK SEALS <i>(waste)</i>
8	99014	1	WASTE VALVE HANDLE, BULK WASTE OIL OPTION
9	98412	1	FRESH OIL SADDLE TANK
10	98417	1	SADDLE TANK LID
11	43850	1	NIPPLE, CLOSE, 1/2", BLACK PIPE
12	41900	1	COUPLING, QUICK-DICONNECT, FEMALE
13	44150	1	FITTING, QUICK-DICONNECT, MALE, S/S, 1/2-NPT
14	42250	2	STREET ELL, 1/2", 90-DEG, BLACK PIPE
15	41505	1	HOSE, CORRUGATED, SS, 1/2 ID X 41"

7.08 Lower Cabinet: Single (w/Oil Options, Bulk Fresh & Waste)



NOTE:

Units can be equipped with any mix of several different Oil Plumbing Optional configurations ... on-board fresh supply, bulk fresh supply, bulk waste handling. Components will differ depending on actual configuration. Contact Giles Tech Services for assistance if needed.

Banked units will have slightly different pump & plumbing configurations. Most all piping & fittings are common Schedule-40, 1/2-NPT, black pipe

Parts List

GBF-35 & GBF-50 Fryers

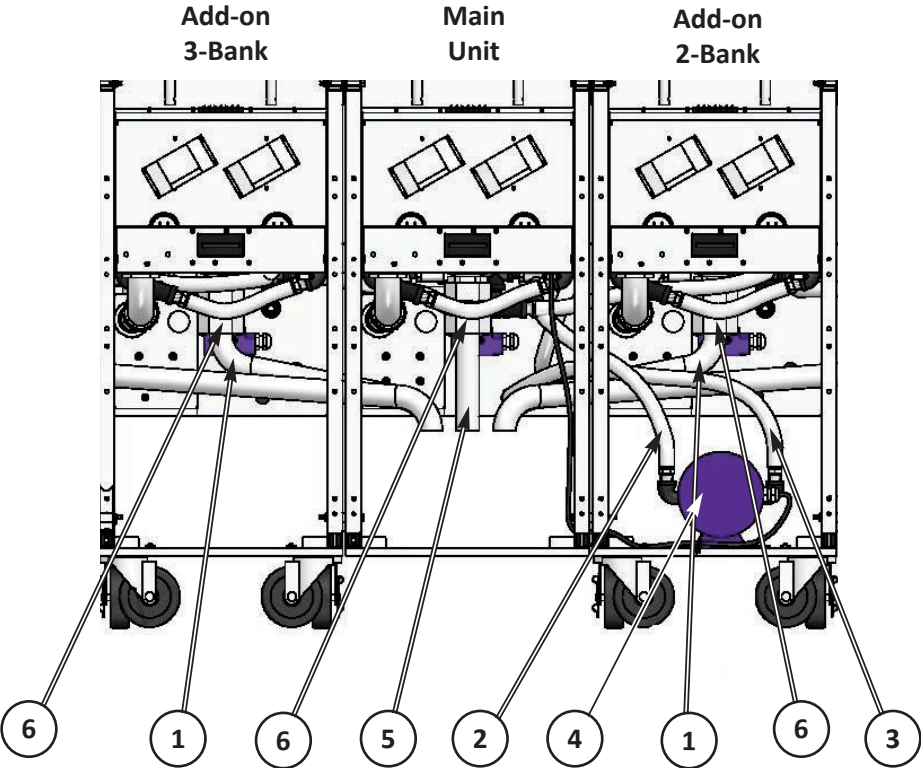
7.08 Lower Cabinet: Single (w/Oil Options, Bulk Fresh & Waste)

ITEM	PART NO.	QTY	DESCRIPTION
1	46475	1 or 2	ADAPTER, 1/2", QUICK-SEAL
2	40850	1	NIPPLE, 1/2", CLOSE, BLACK PIPE
3	46712	1	CHECK VALVE, 1/2" NPT
4	40889	Var	ADAPTOR, 1/2-COMPRESS > 1/2-NPT <i>(needed for all compression hose connections)</i>
5	40909	3	HOSE, CORRUGATED, SS, 1/2" NPT X 15" <i>(waste oil)</i>
6	40907	1	HOSE, CORRUGATED, SS, 1/2" NPT X 18" <i>(fresh oil)</i>
7	41080	1	CORRUGATED HOSE, SS, 1/2" ID X 20"
8	99014	1	WASTE VALVE HANDLE, BULK WASTE OIL OPTION
9	41079	1	HOSE, CORRUGATED, SS, 1/2" ID X 8"
10	20125	48"	CABLE, SOW-A, 18-3
11	21424	1	PRESSURE SWITCH, 35PSI, 10A

NOTE:

Other parts are common with unit shown in Section 7.06

7.09 Lower Rear Cabinet: Banked Fryer System



Parts List

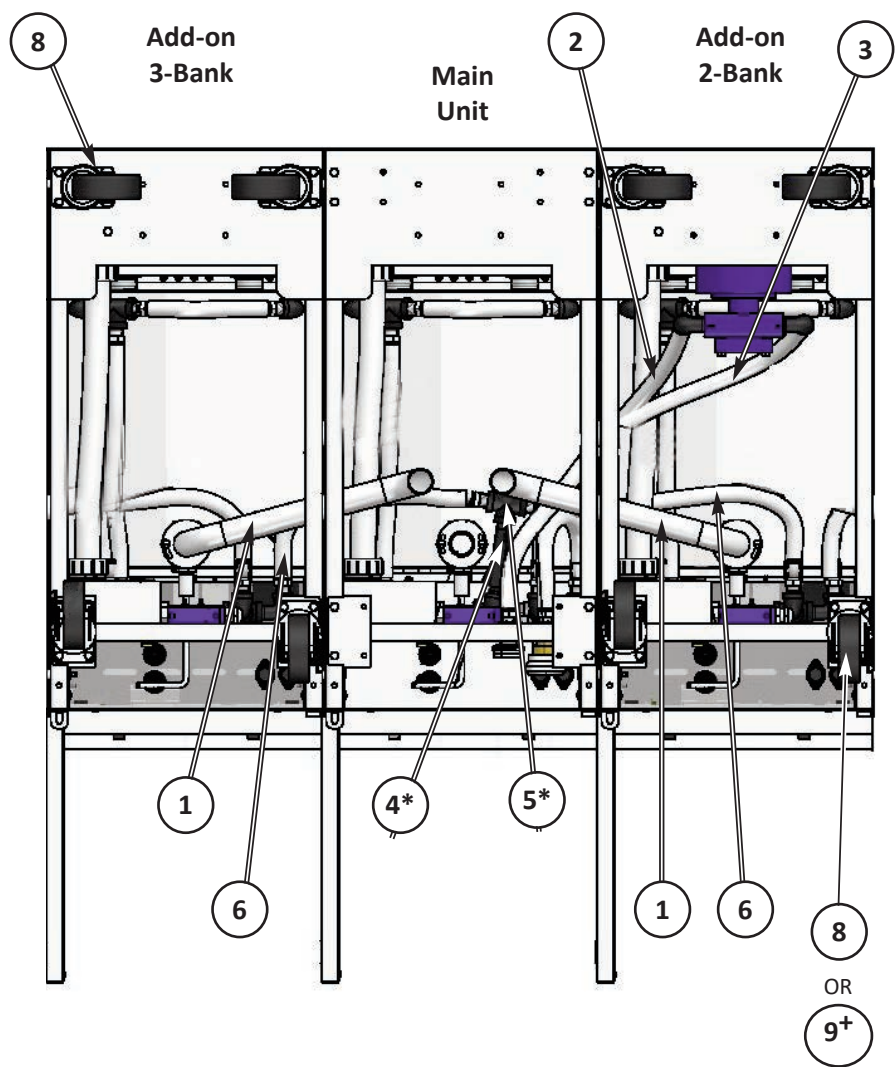
GBF-35 & GBF-50 Fryers

7.09 Lower Rear Cabinet: Banked Fryer System

ITEM	PART NO.	QTY	DESCRIPTION
1	92825	1 or 2	DRAIN TUBE WELD ASSEMBLY, SHORT (Required ONLY for 2 or 3-Banked units)
2	41119	1	HOSE, CORRUGATED, SS, 1/2" I.D. x 24"
3	41081	1	HOSE, CORRUGATED, SS, 1/2" I.D. x 30"
4	71754	1	PUMP & MOTOR ASSEMBLY, 1/2 HP, 5-GPM
5	93013	1	DRAIN TUBE WELD ASSEMBLY, STRAIGHT
6	41106	1, 2, or 3	DRAIN VALVE, SS, 1-1/2 NPT X 1-1/2 TUBE FIT (Requires O-Ring #40820)

7.10 Cabinet Underside - Banked Fryer System

Banked systems may be configured with 2 or 3 fryer units



+ 2-Bank Configuration ONLY
* Used ONLY on Banked Fryer Systems

Parts List

GBF-35 & GBF-50 Fryers

7.10 Cabinet Underside - Banked Fryer System

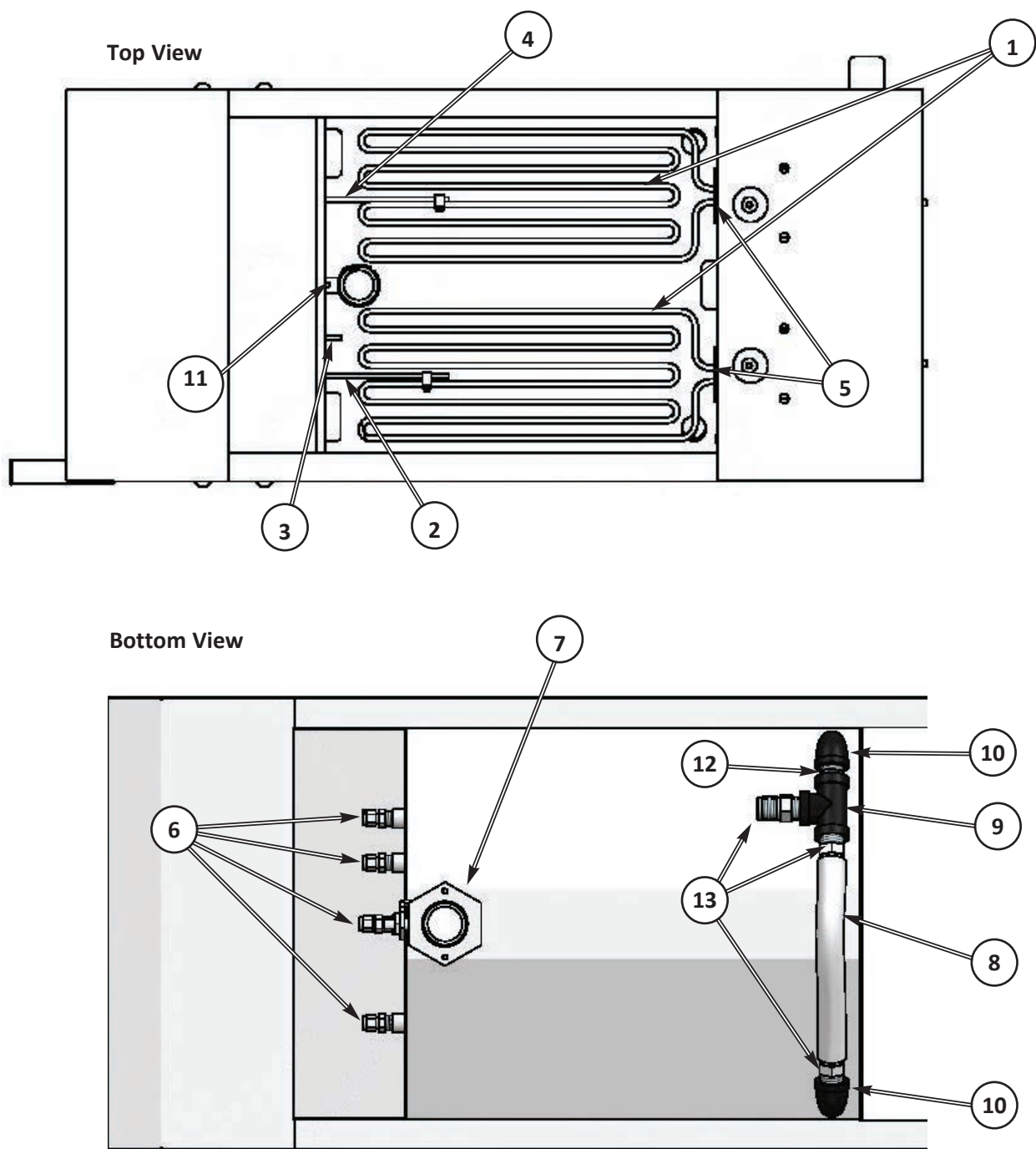
ITEM	PART NO.	QTY	DESCRIPTION
1	92825	1 or 2	DRAIN TUBE WELD ASSEMBLY, SHORT (Required ONLY for Banked units)
2	41119	**	HOSE, CORRUGATED, SS, 1/2" I.D. x 24"
3	41081	1	HOSE, CORRUGATED, SS, 1/2" I.D. x 30"
4*	31436	1	NIPPLE, BLACK PIPE, 1/2 X 5"
5*	40296	1	TEE, BLACK PIPE, 1/2"
6	41080	**	HOSE, CORRUGATED, SS, 1/2" I.D. x 20"
7	40807	**	REAR CASTER, 5" SWIVEL, NON-LOCKING, PLATE MOUNT
8	40700	**	FRONT CASTER, 5" SWIVEL, LOCKING, PLATE MOUNT
9 ⁺	40806	3	FRONT CASTER, 5" RIGID, LOCKING, PLATE MOUNT (Front)

** Qty dependent on banked configuration

+ 2-Bank configuration ONLY

* Used ONLY on Banked Fryer Systems

7.11 Fry Vat Assembly



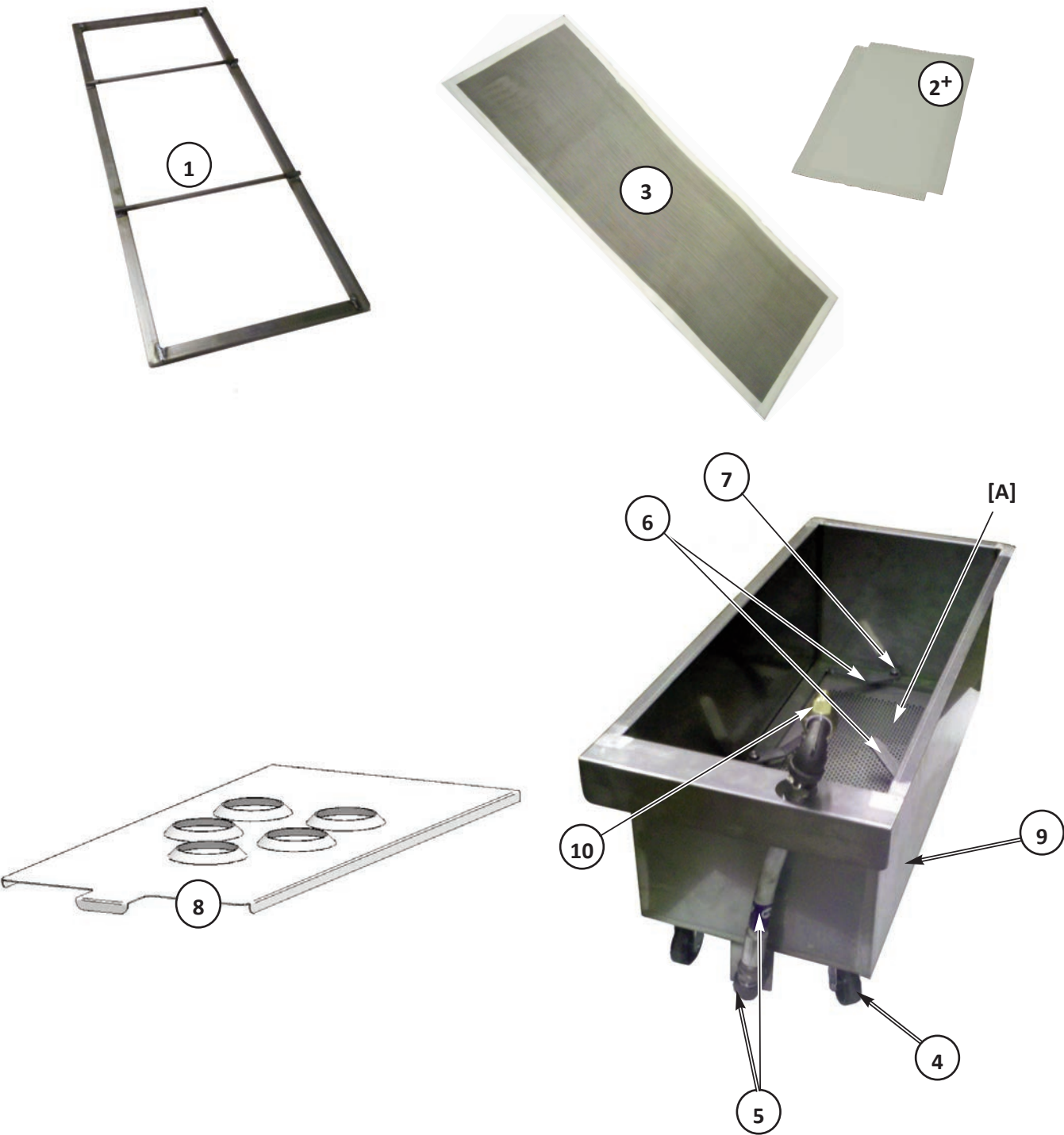
Parts List

GBF-35 & GBF-50 Fryers

7.11 Fry Vat Assembly

ITEM	PART NO.	QTY	DESCRIPTION
1	20563	2	ELEMENT, 208V, 9000W, FIREBAR
	20564	2	ELEMENT, 240V, 9000W, FIREBAR
	21576	2	ELEMENT, 208V, 5000W, FIREBAR
	21577	2	ELEMENT, 240V, 5000W, FIREBAR
2	21596	1	THERMOCOUPLE- J, DUAL, UNGRND, 7.5-IN (HI-LIMIT PROBE)
3	23900	1	THERMOCOUPLE, J-TYPE, 3", GROUNDED (VAR. OIL TEMP PROBE)
4	20362	1	THERMOCOUPLE, J-TYPE, 7-1/2", UNGROUNDED (ELEMENT TEMP PROBE)
5	40513	2	GASKET, ELEMENT, FIREBAR
6	45400	4	CONNECTOR, 0.190 ID, 1/4 NPT, SWAGELOCK (2 REQ'D FOR MECH. TIMER UNITS)
7	41106	1	VALVE, DRAIN, 1-1/2 NPT X 1-1/2 TUBE, SS (REQUIRES O-RING #40820)
8	41079	1	HOSE, CORRUGATED, SS, 1/2 ID X 8"
9	40296	1	TEE, 1/2 NPT BLACK PIPE
10	42250	2	ELL, BLACK, STREET, 1/2, 90-DEG
11	20439	1	THERMOCOUPLE, J-TYPE, 3" UNGROUND (ADD LEVEL PROBE)
12	43850	1	NIPPLE, 1/2, CLOSE, BLACK PIPE
13	40889	3	ADAPTOR, 1/2-COMPRESS TO 1/2-NPT

7.12 Filter Pan



Parts List

GBF-35 & GBF-50 Fryers

7.12 Filter Pan

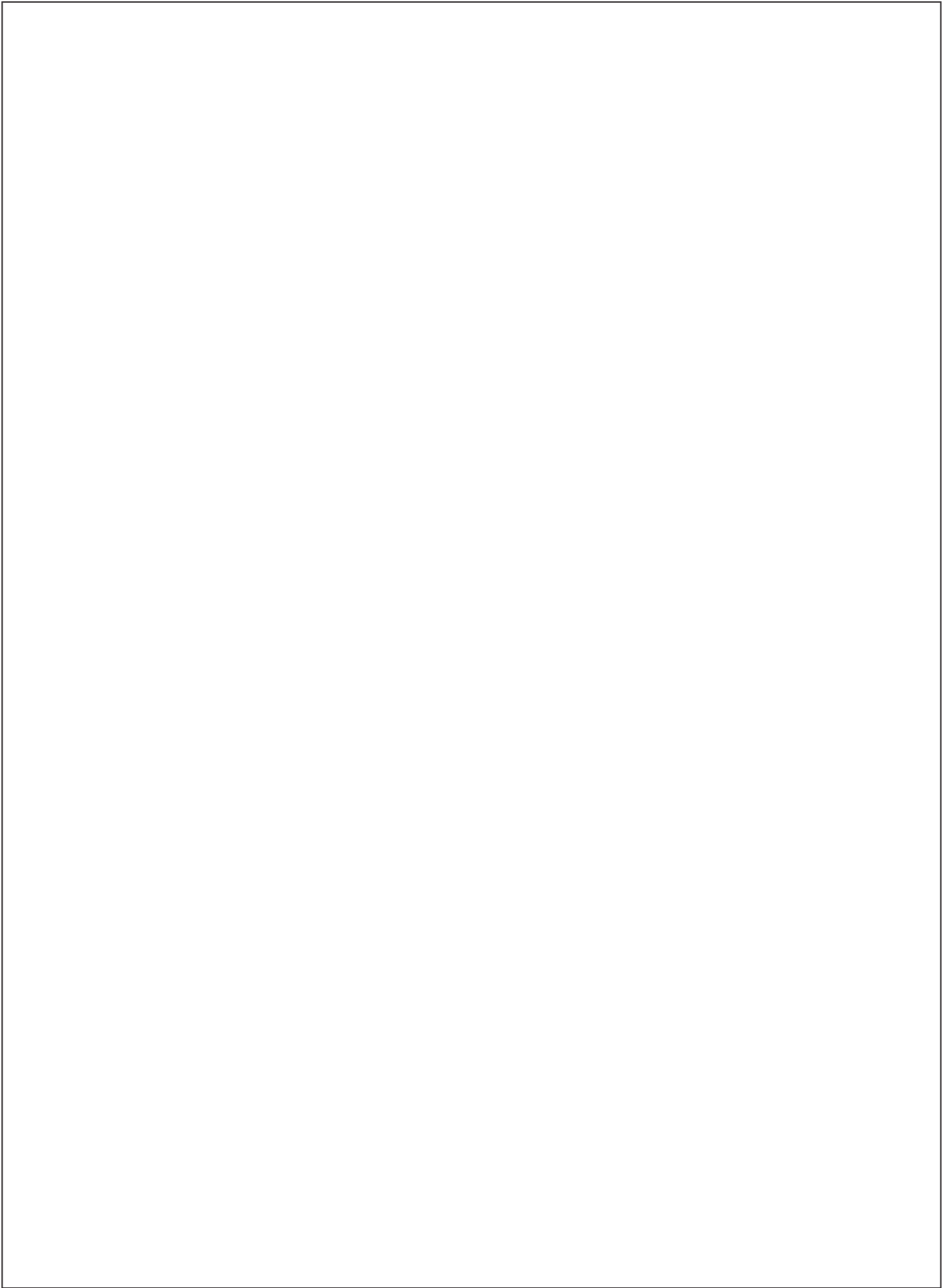
ITEM	PART NO.	QTY	DESCRIPTION
1	92623	1	HOLD-DOWN FRAME
2 ⁺	65781	1	FILTER PAPER MEDIA, REQUIRES (1) SHEET <i>(Supplied as case of 100 Sheets)</i>
3	41078	1	REUSABLE FILTER SCREEN, 105 MICRON, S/S, <i>(Standard w/Fryer)</i>
4	40649	4	SWIVEL CASTER, 2-1/5", PLATE MOUNT
5	41073	2	HOSE, 1/2 NPT x 12-1/2" FLEX w/SWIVEL FITTINGS (Bottom Hose not seen)
6	38841	4	HOLDDOWN FRAME LOCKING HANDLE
7	30040-4	4	STUD, HOLDDOWN FRAME LOCKING HANDLE
8	95378	1	FILTER PAN COVER. SINGLE FRYER
	95379	1	FILTER PAN COVER. 2-BANK FRYER
	95380	1	FILTER PAN COVER. 3-BANK FRYER
9	92627	1	COMPLETE FILTER PAN ASSEMBLY (Including COVER)
10	44150	1	QUICK-DISCONNECT FITTING, MALE, BRASS

⁺ *Optional - reusable Filter Screen standard with fryer purchase*

Note: The perforated plate [A] in the Filter Pan bottom is **NOT** a filter! It **ONLY** acts as support for filter media and safeguards against excessively large crumbs or debris from unintentionally being drawn into the filtration system. Filter media must be used for oil filtering. Failure to use proper filter media will void the factory warranty! This is **NOT** a replaceable part.



Notes:





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Form No. 65686 (Rel. Date: Apr 2011; Rev. Date: Aug.2022, Rev. J)