

Operations & Service Manual

WOG-20MP
WOG-20MP-VH



Model WOG-20MP



Model WOG-20MP-VH



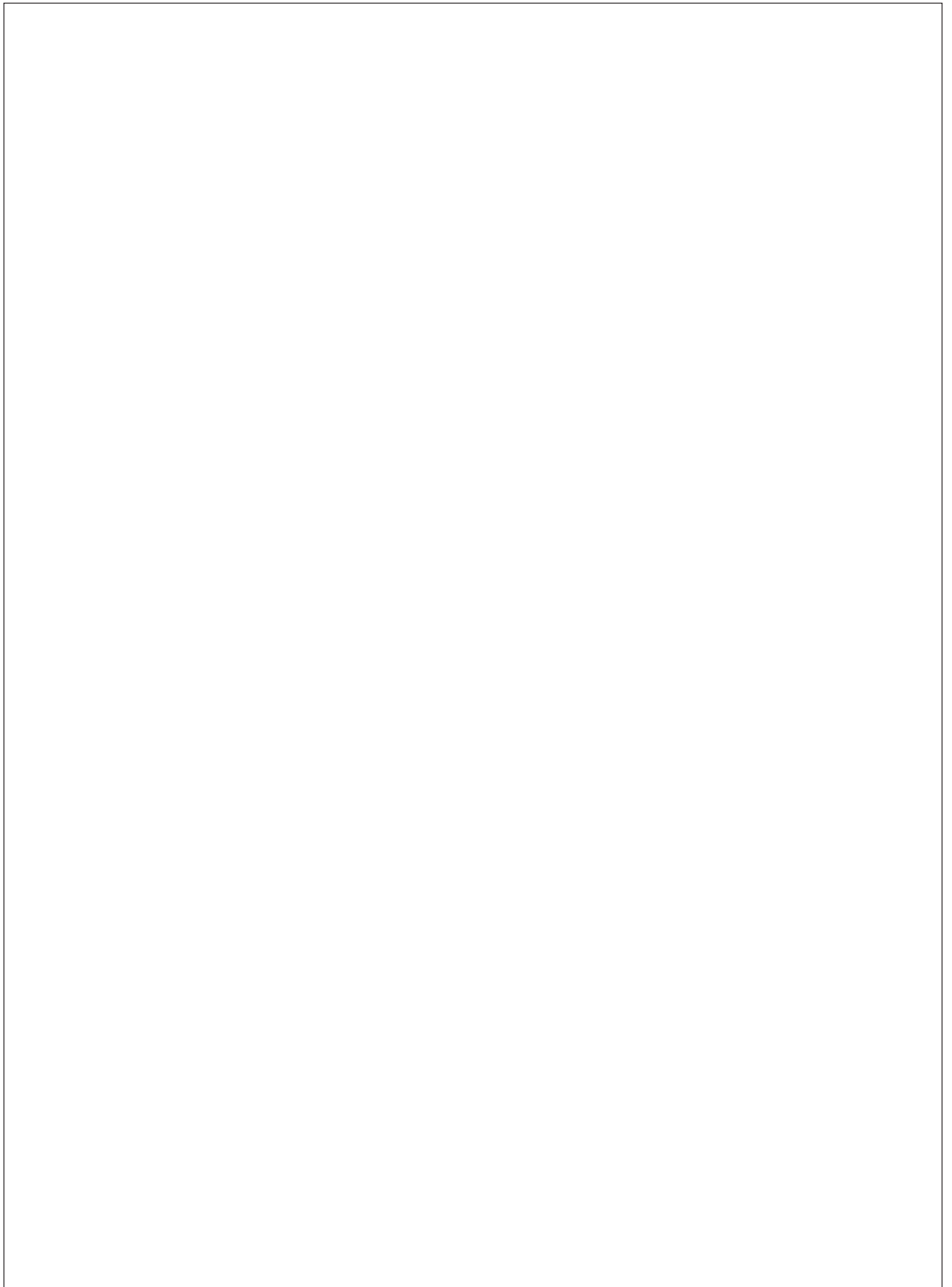
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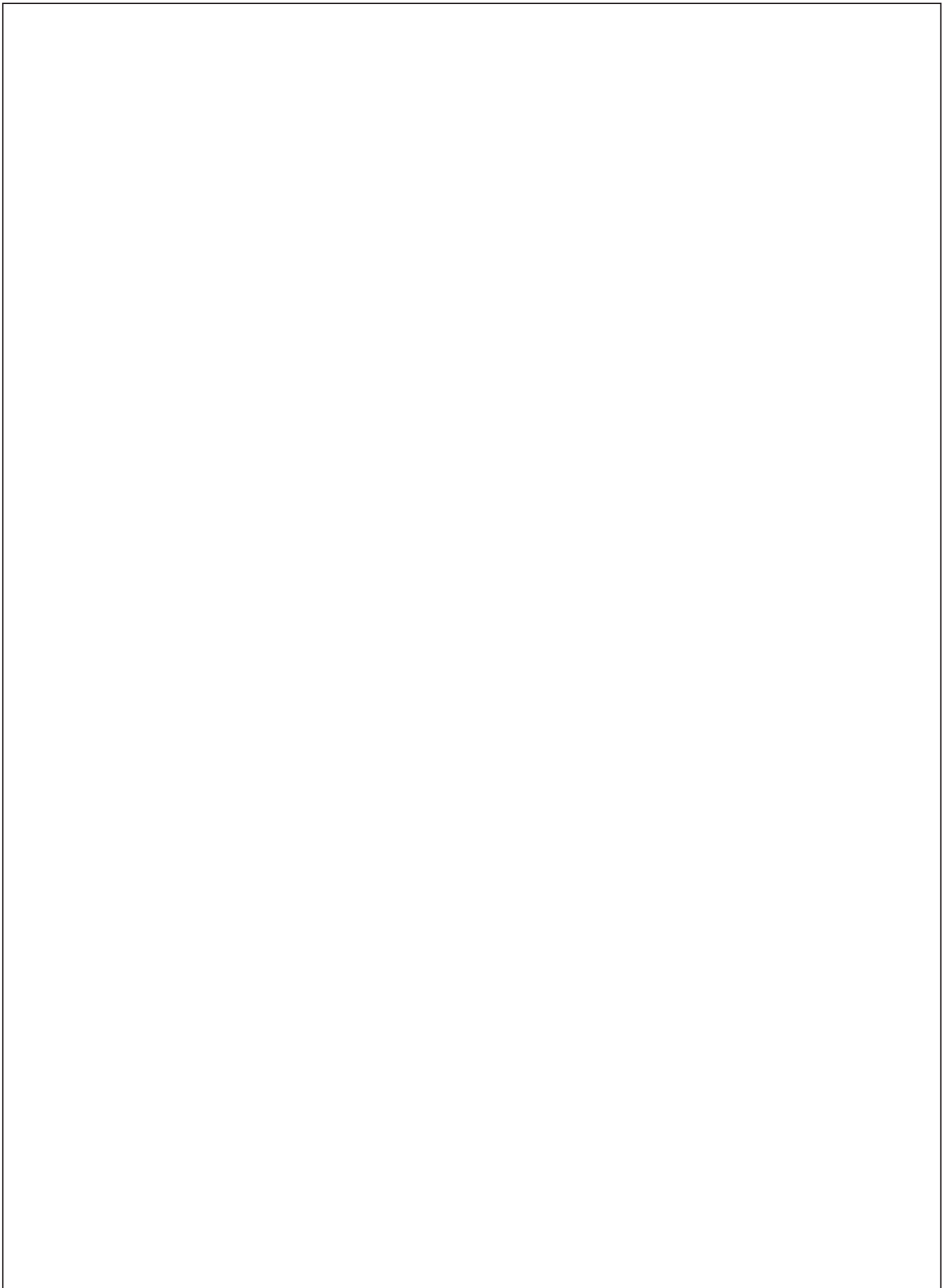




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LIMITED WARRANTY

- Subject to the terms and conditions of this Limited Warranty as herein stated, all Giles Enterprises Inc. (hereafter referred to as "Giles") food service equipment and parts purchased new from an authorized Giles representative are warranted as to defects in material or workmanship for a period of twenty-four (24) months from the date of installation, provided, however, that with regard to labor costs in connection with this warranty, see below. All installations must be made by a qualified installing agency in accordance with all applicable codes and/or regulations in the jurisdiction in which installed. Limited warranty coverage is extended only to the original owner and is void if the unit is resold.
- During the Limited Warranty period, Giles will replace or recondition, at its factory, any part or parts of this unit which Giles inspectors judge defective, provided the unit has been properly installed, subjected to normal usage, and operated and maintained in accordance with specified procedures. This Limited Warranty does not cover cosmetic damage, and damage due to acts of God, accident, misuse, alteration, negligence, abuse, or use of unorthodox repair methods. All parts replaced under this Limited Warranty carry only the unexpired term of this Limited Warranty. Limited Warranty service may be furnished only by an authorized Giles service representative.
- If Limited Warranty service is requested, Giles will dispatch factory-authorized service representatives to inspect, repair, recondition, or replace units of its manufacture with such labor being rendered without cost to owner for twenty-four (24) months from the date of installation. Otherwise, service, including labor and transportation charges or other expenses, in connection with the removal or installation of any part or parts supplied under this Limited Warranty, are specified on the original sales contract between the purchaser and the authorized Giles representative.
- **Failure to use Giles OEM replacement parts and Giles OEM filters may void this Warranty.**
- Giles reserves the right to change or improve its equipment and/or parts in any way without obligation to alter such equipment or parts previously manufactured.
- Giles makes no further warranties, express or implied, including implied warranties of merchantability or fitness for a particular purpose, and has no other obligation or liability not specifically stated herein.
- Repair or replacement as provided under this limited warranty is the exclusive remedy. Giles shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product, except to the extent prohibited by applicable law. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this limited warranty.
- Used Giles foodservice equipment or parts, or Giles foodservice equipment or parts not purchased from an authorized Giles representative, carry no warranties, express or implied.



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WOG-20MP & WOG-20MP-VH


Safety

Safety Overview:

The instructions contained in this manual have been prepared to aid in learning the proper procedures for installing, operating and servicing the **Giles Model WOG-20MP or WOG-20MP-VH Electric Fryer**.

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

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

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

DANGER

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

WARNING

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

CAUTION

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

CAUTION

If used without the safety alert symbol, indicates a potentially hazardous situation which, if not avoided, may result in equipment and/or property damage, and may void the factory warranty.

NOTE or IMPORTANT!

Identifies suggested, recommended, or other important information.


Specific Safety Precautions:

For your safety, please observe the following precautions when operating or servicing the **WOG-20MP or WOG-20MP-VH Electric Fryer**. Adhering to the following important safety precautions will help Users avoid personal injury and/or damage to the equipment.

DANGER

- Before cleaning or performing maintenance, place power switch in the **OFF** position. Unplug power cord or turn **OFF** power at the electrical panel supplying power to remove all power from the appliance.
- **DO NOT** wash down the Fryer interior or exterior with water spray.
- Failure to comply with **DANGER** notices will result in serious injury, even death; or damage to equipment and/or property and may void the factory warranty.

WARNING

- Prior to installation, consult a qualified electrician to ensure that installation complies with all electrical requirements and codes.
- **The unit must be adequately and properly grounded. Improper grounding may result in electrical shock to User. Always refer to local electrical code to ensure proper grounding of this or any other electrical equipment.**
- **Check the rating label on the unit to determine the proper power supply required. Always consult with an electrician, or other qualified service technician, to ensure that circuit breakers and wiring are of sufficient rating and gauge to power this equipment. A Wiring Diagram has been provided with the unit as an aid for technicians. Appliance must be installed and electrically grounded in accordance with local code, or in the absence of local code, in accordance with the National Electrical Code, NFPA 70.**
- Improper installation, adjustment, alteration, service, or maintenance could result in serious injury, even death; equipment and/or property damage; and will potentially void the factory warranty.
- **DO NOT** use or store flammable liquids, or materials that produce flammable vapors, in the vicinity of this or any other appliance!
- **DO NOT (or ALLOW OTHERS) for any reason, stand or step onto the top of the appliance.** Cooking oil in Fryers can be **EXTREMELY HOT (excess of 330°F [166°C])**. Bodily contact will cause extremely serious injury. Lids used to sometimes cover cooking vats/pots are not designed to, and **WILL NOT**, support the weight of a person. 
- Failure to comply with **WARNING** notices could result in serious injury, even death; damage to equipment and/or property; and will potentially void the factory warranty.

CAUTION

- The appliance must remain in an upright position.
- Exercise care when removing the unit from shipping pallet.
- **DO NOT** operate the appliance, unless its components and their intended functions are fully understood (see **Section 3**). After reading and fully understanding **Section 3**, closely follow the presented procedures and instructions in order to avoid equipment damage or malfunction.
- **To avoid personal injury, it is recommended that thermal hand protection (gloves or mitts) be worn while tended the appliance.** Certain parts of the Fryer will become very **HOT** during operation; temperatures inside cabinet may exceed **150°F (65.5°C)**! Exercise caution when operating and cleaning.
- Placing foods containing excessive moisture into hot oil, or attempting to load larger than recommended batch sizes can cause a “surge boil” and result in an overflow of **HOT** cooking oil. Exercise due care when loading food by observing how oil is reacting before continuing.
- Be sure the appliance is positioned in a stable, safe location with the casters in the locked position. **DO NOT** operate appliance if not secured. Some jurisdictions may require special anchoring for this type appliance; check local code.
- Allow the appliance to cool for 15-20 minutes before cleaning or servicing.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given adequate instruction and/or supervision concerning its use by a person responsible for their safety. Children should not be allowed to play with, or around, this appliance.
- Prior to sale, cooked food products must be maintained at a minimum temperature of 150°F (65.5°C), or in accordance with governing health regulations
- **For Ventless Hood (VH) Models:**
 - Avoid bending the collection fins or breaking the ionizer wires on the Electronic Air Cleaner (EAC) cell. Doing so will prevent the EAC from working properly, and may cause the Fryer to shutdown.
 - After cleaning the EAC cell, **DO NOT** attempt to dry it by installing it in the Fryer Hood and running the fan to force air dry it, or by heating the Fryer to heat dry it. This could potentially damage the EAC power supply and control system, leading to malfunction and voiding the warranty. The EAC filter must air dry at ambient room temperature, preferably overnight.
- Failure to comply with **CAUTION** notices may result in minor to moderate personal injury, damage to equipment or property, and potentially void the warranty.

CAUTION

- Components exposed on the Control Panel surface are impact-sensitive. To avoid damage and maintain proper operation, exercise care when working around or using carts/rolling tables near the appliance.
- **DO NOT** install the unit near combustible walls and materials. Failure to maintain safe distance may result in fire.
- When cleaning the appliance:
 - **DO NOT** steam clean.
 - **DO NOT** use products containing chlorine, or other corrosive chemicals.
 - **DO NOT** use abrasive products, steel wool or scouring pads.
 - **DO NOT** use oven cleaners.
- **DO NOT** alter, add attachments, or otherwise modify this equipment!
- Failure to comply with **CAUTION** notices may result in damage to equipment or property, and void the factory warranty.

NOTE:

- Users must comply with all appropriate state and/or local health regulations regarding food service operations, and cleaning and sanitization of food service equipment.
- **For Ventless Hood (VH) Models:**
 - **NEVER** attempt to clean and reuse the Charcoal Filter in the Hood.
 - Appliance and plenum discharge nozzles for the fire suppression system have been factory installed and positioned in the proper alignment. **DO NOT MOVE OR ADJUST, except on recommendation of a certified fire protection specialist.**
 - The decibel level of the Hood when operating is approximately 65 dB.

2. Installation

This section provides a summary of procedures necessary for proper installation of the Giles Model WOG-20MP or WOG-20MP-VH Electric Fryer. To avoid potential for personal injury and/or equipment damage, please be sure the steps and procedures are followed.

2.1. Appliance Location

NOTE (WOG-20MP-VH Model):

The sound level of the Hood when operating will be approximately 65 dB.



DO NOT MODIFY, ADD ATTACHMENTS OR OTHERWISE ALTER THIS EQUIPMENT

1. Keep the appliance and surrounding area free and clear of combustible materials. WOG-MP20 = 3" [7.6 cm] ... WOG-MP20-VH = 18" [46 cm].
2. Allow for adequate space to allow easy access for future servicing and proper operation. Provide adequate ventilation in the operating area, as required.
3. Be sure that electrical service available in the intended location is of a voltage and amp rating adequate to power the appliance.
4. Be sure unit is to be installed in a stable position and will not unintentionally move. Unit has locking brakes on front casters ... be sure they are locked. Some jurisdictions may require special anchoring of the appliance; check local codes.
5. **VH Model Only:** Depending on local code, room size, and other appliances operating in the space, exhaust ventilation may be required to provide adequate air exchange. Giles recommends 50 CFM per linear foot of hood space (could vary depending on local code). Often this can be accomplished by the installation of an exhaust fan in the area where the appliance is installed. To determine requirements for specific installation, supply the HVAC contractor the following information:
 - a. Hood exhausts between 510 to 680 CFM.
 - b. The average temperature of the exhausted air from the Hood, after four (4) hours of continuous frying, is approximately 90°F (32°C).
6. This appliance is to be installed, used and maintained in accordance with the **Standard for Ventilation Control, and Fire Protection of Commercial Cooking Operations, NFPA 96.**

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

2.2. Unpacking

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

CAUTION

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

IMPORTANT!

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

1. Carefully cut and remove the plastic shipping wrap and strapping. Remove and set aside all auxiliary items packed with the unit. Some items are packed in the Filter Pan inside Cabinet. Place all of these items in a safe place for future use.
2. Use appropriate tools and work practices to remove the wooden crating from around the unit.
3. Carefully remove the appliance from the shipping pallet. The unit is very heavy, WOG-20MP is approx. 250 lbs [113 kg] and WOG-20MP-VH is about 400 lbs [181 kg]. Great care should be taken when lifting or moving the unit to prevent personal injury or equipment damage. Use appropriate handling equipment or sufficient manpower.

IMPORTANT! Be aware that the VH Model will be somewhat top-heavy.

IMPORTANT!

Giles shall not be liable for damages to the unit caused by improper use of material handling equipment or poor work practices. Giles shall not be liable for personal injuries or property damage which may be incurred during installation of this equipment. Installation is the sole responsibility of the purchaser, unless previous arrangements have been made in writing.

2.3. Electrical Requirements

CAUTION

- Fryers must be properly grounded accordance with local code, or in the absence of local code, with the National Electrical Code, ANSI/NFPA 70. Improper grounding may result in electrical shock to Users. Check local electrical code to ensure that proper grounding techniques are used.
- Always consult a certified electrician, or other qualified service technician, prior to installation to ensure that electrical circuits are of sufficient rating for the appliance load.
- Units are manufactured for the various Voltage/Hz/Phase shown on **Table 2.3 below**. Check the Serial/Data Label inside the Cabinet or attached to the Rear Panel to determine the electrical service required for the Unit.

Table 2.3. Electrical Requirements

Model	Voltage	Hz	Ph	kW	Amps		Breaker Required
					L1	L2	
WOG-20MP	208	60	1	6.2	29	29	40
	240	60	1	6.2	25	25	40
WOG-20MP-VH	208	60	1	6.2	29	29	40
	240	60	1	6.2	25	25	40

2.4. Electrical Connections

NOTE:
 Electrical installation materials (breakers, conduit, fittings, wire, etc.) and installation labor shall be supplied by the customer. Work should be performed by a qualified electrician, or service technician.
 Installation must comply with local code requirements. Giles is not responsible for code compliance with regard to installation and use of this appliance.

1. As needed, install appropriate sized circuit breaker in main electrical panel. See **Table 2.3**.
2. Connect appropriately sized flexible conduit from Main Breaker Panel to the appliance. Allow enough length so that the Fryer can be moved easily for cleaning and servicing. See **Figure 2.4.1**.
3. Remove cover from the appliance’s Service Box; see **Figure 2.4.1**.
4. Route appropriately size wire from the Breaker Panel to Fryer.
5. Connect the incoming power wires to Fryer power lead wires located in the Service Box. Use appropriate wirenuts and wrap connections with electrical tape.
6. Reinstall Service Box Cover.

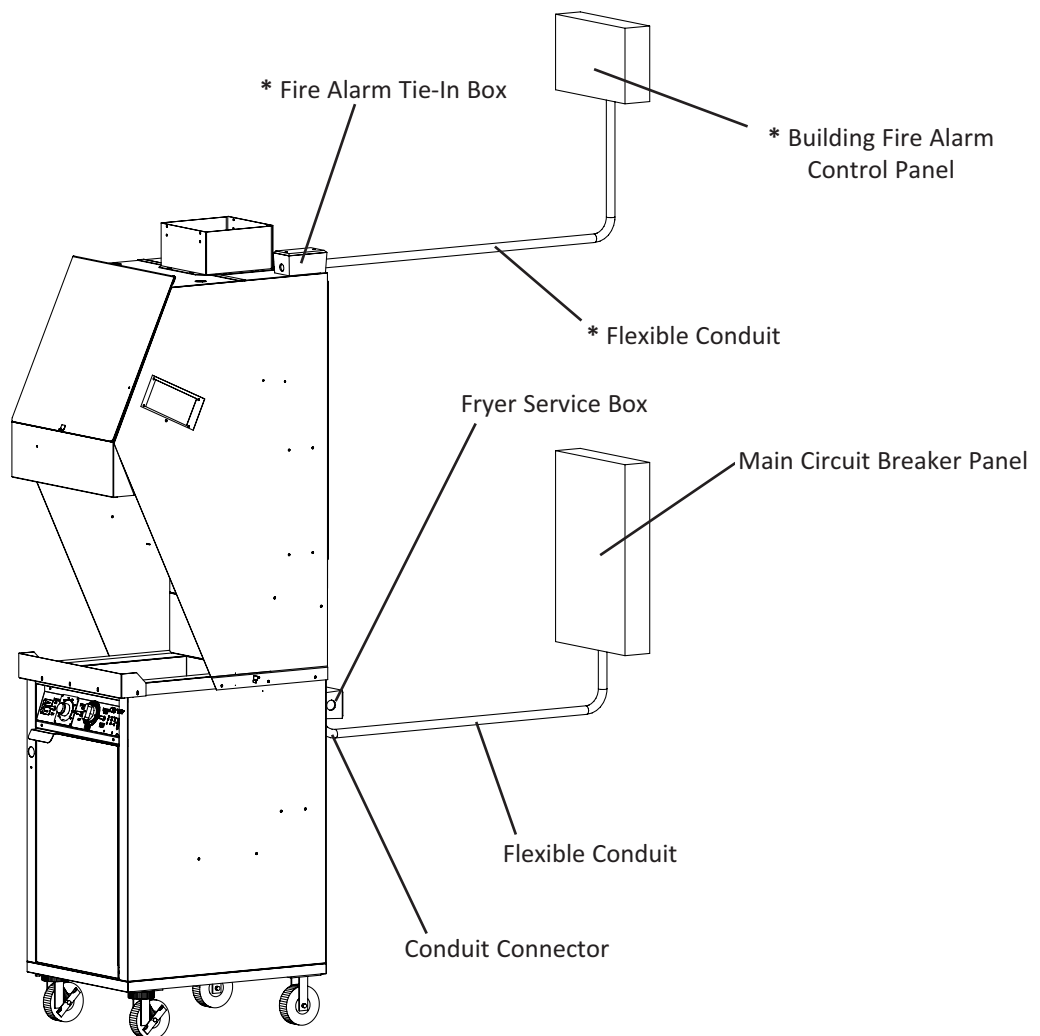
2.4. Electrical Connections - continued

Fire Alarm Connection (WOG-20MP-VH Model Only):

If the built-in Fryer Fire Extinguisher System is actuated, this connection will activate the building fire alarm system.

1. Remove Cover from the Fire Alarm Tie-In Box on top of Fryer hood.
2. Run appropriately sized conduit and wire from the Tie-in Box to the facility Fire Alarm System control panel. Allow enough conduit and wire so that the appliance can be accessed for cleaning and servicing.
3. Make appropriate connections.
4. Reinstall Fire Alarm Tie-In Box Cover.

2.4.1. Conduit Routing



* Ventless Hood Model Only

2.5. Ventilation of Non-Ventless Fryer

NOTE:

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

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

2.6. Ventless Hood Clearances (VH Model)

WOG-20MP-VH Ventless Hood Fryers are equipped with an exhaust air diverter that directs exhaust air horizontally (side and rear). The minimum clearance from the top of the diverter to the ceiling is 0" [0 mm], however it is recommended that adequate space be provided to allow easy movement of the unit if required. The area around the sides and rear of the diverter must remain free of obstruction to allow proper air flow.

2.7. Ventless Hood Fire Suppression System

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

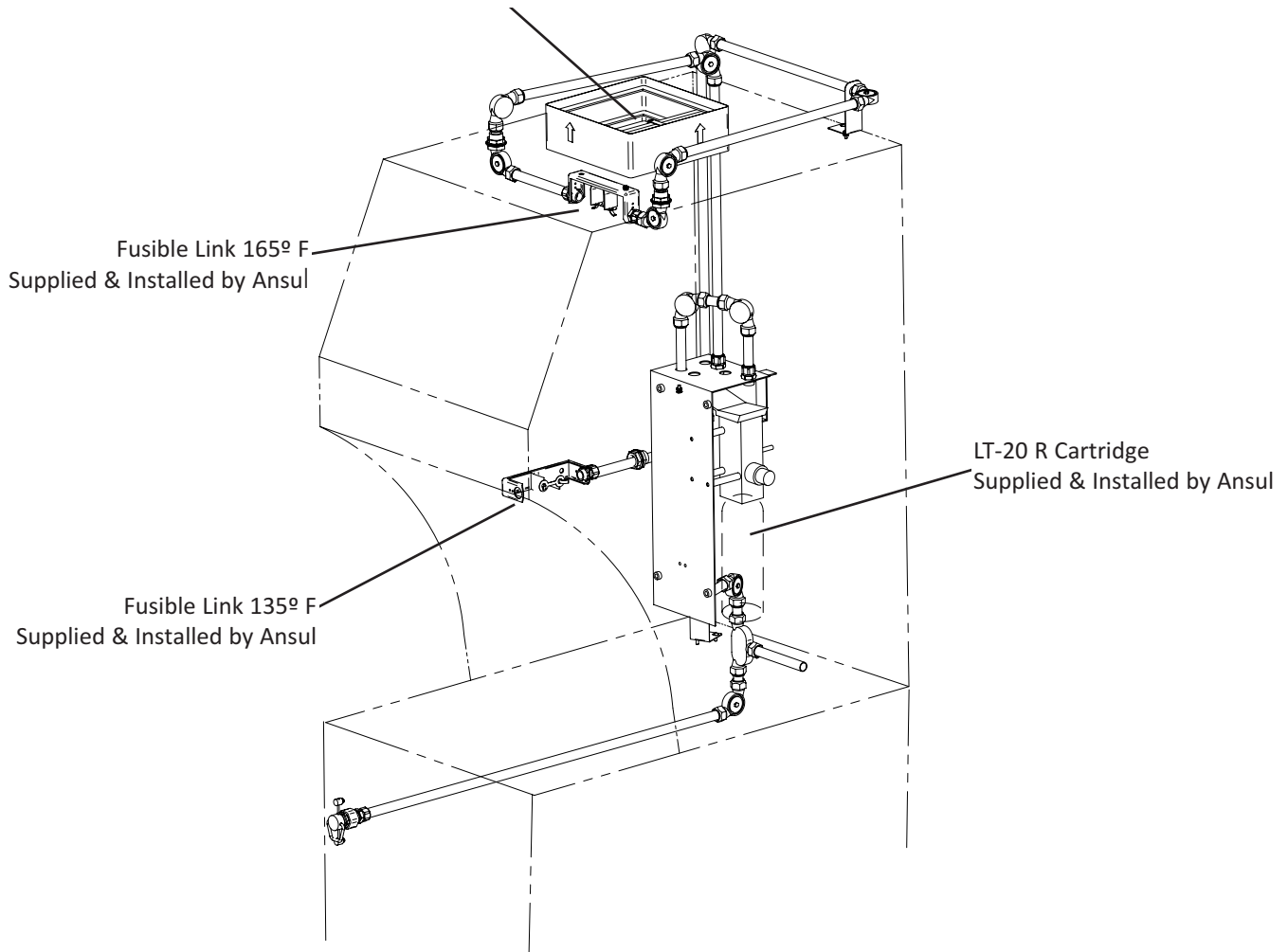
Final commissioning of the fire system must be performed by an authorized ANSUL® agent in accordance with the appliance's listing and shall include addition of suppressant chemical, installing fusible links + cable, installing the compressed gas firing cartridge, testing, certifying and arming the system.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

Fryer **WILL NOT** heat until the fire system is armed.

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

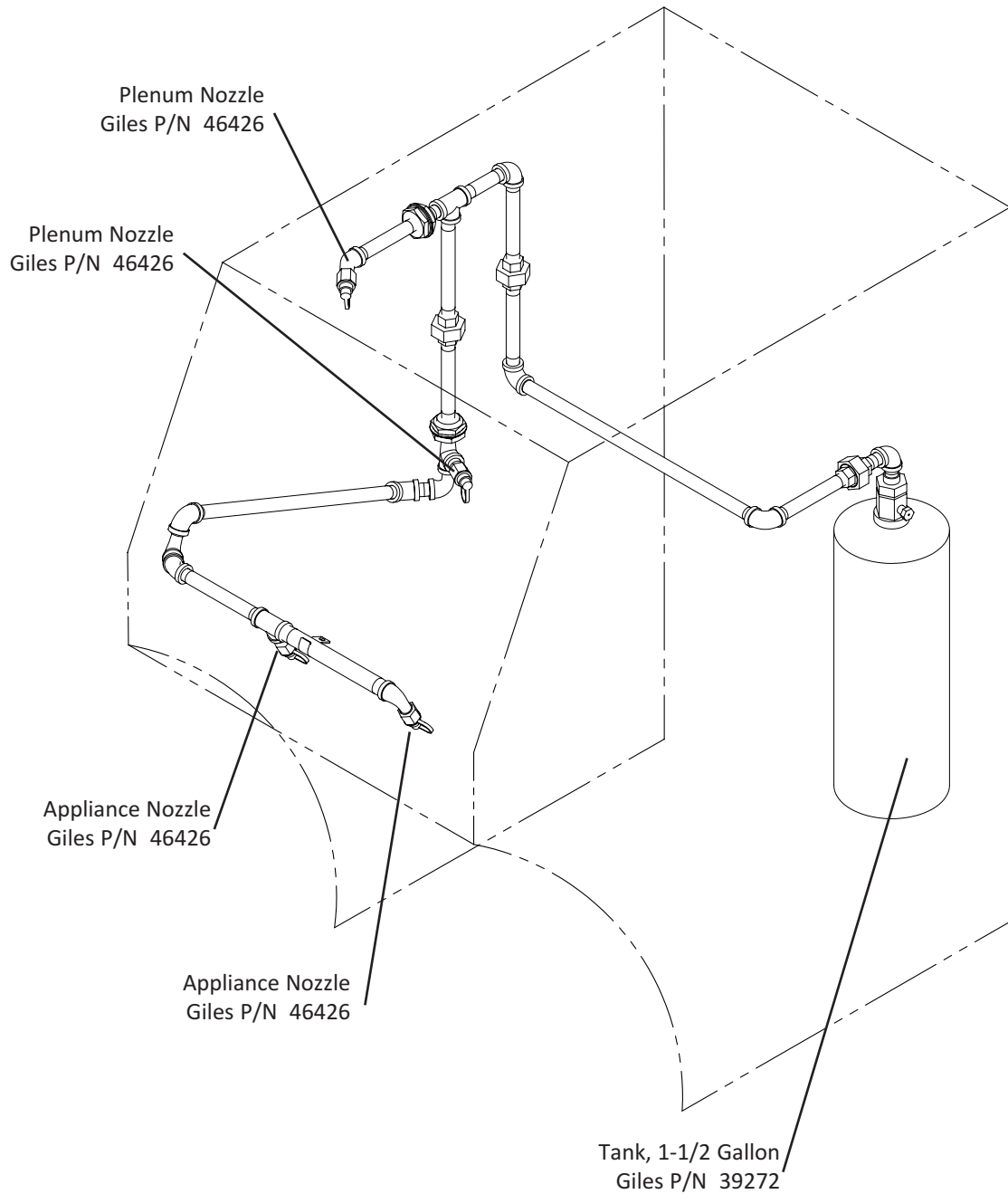
2.8. Fusible Link and Gas Cartridge Locations

Damper w/Fusible Link 286° F
Installed at Factory



2.9. Fire Extinguisher Nozzle and Tank Locations

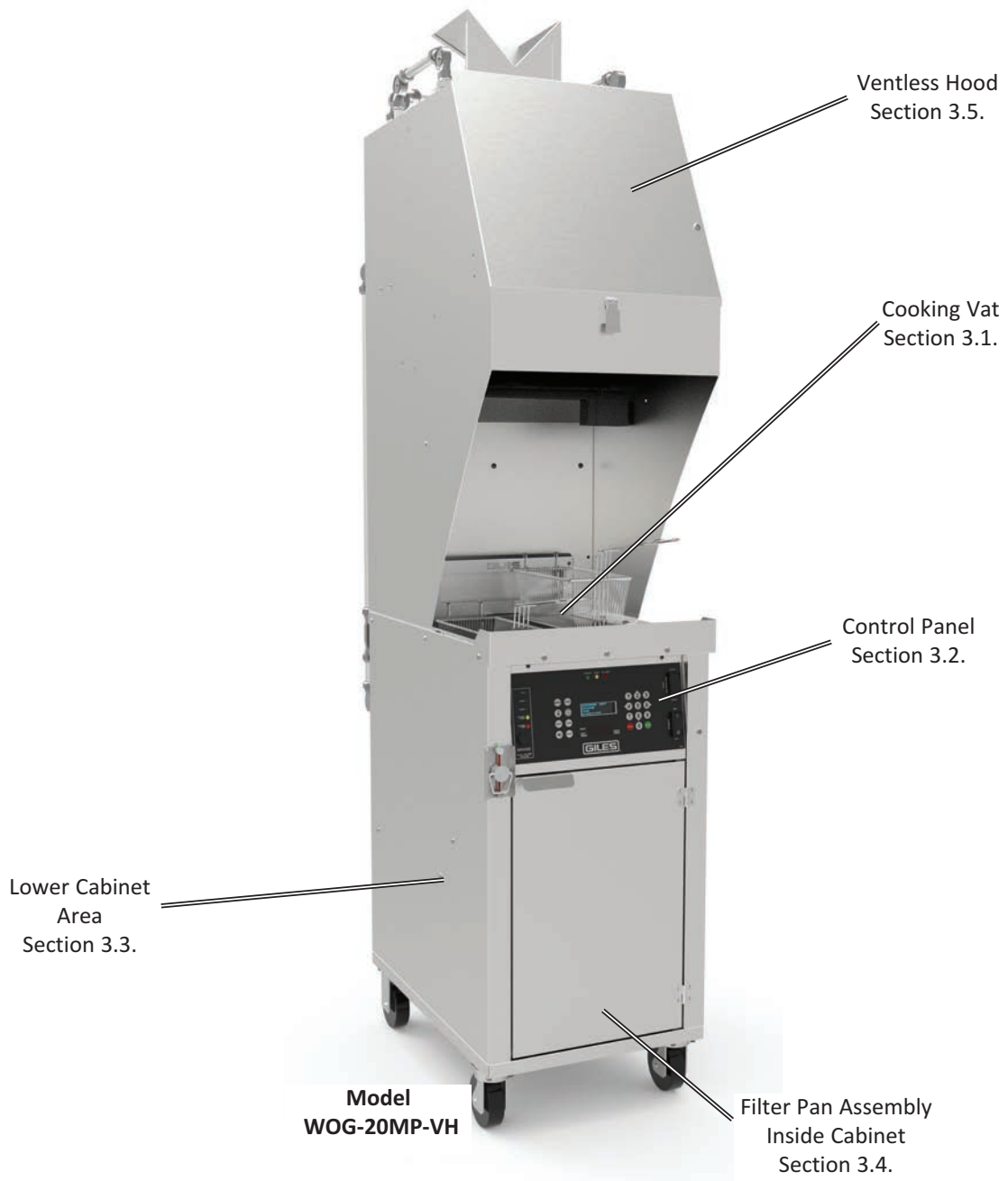
All extinguisher system discharge nozzles have been factory installed and aligned in the proper position. **DO NOT MOVE OR ADJUST, except on advice of a fire protection specialist.**



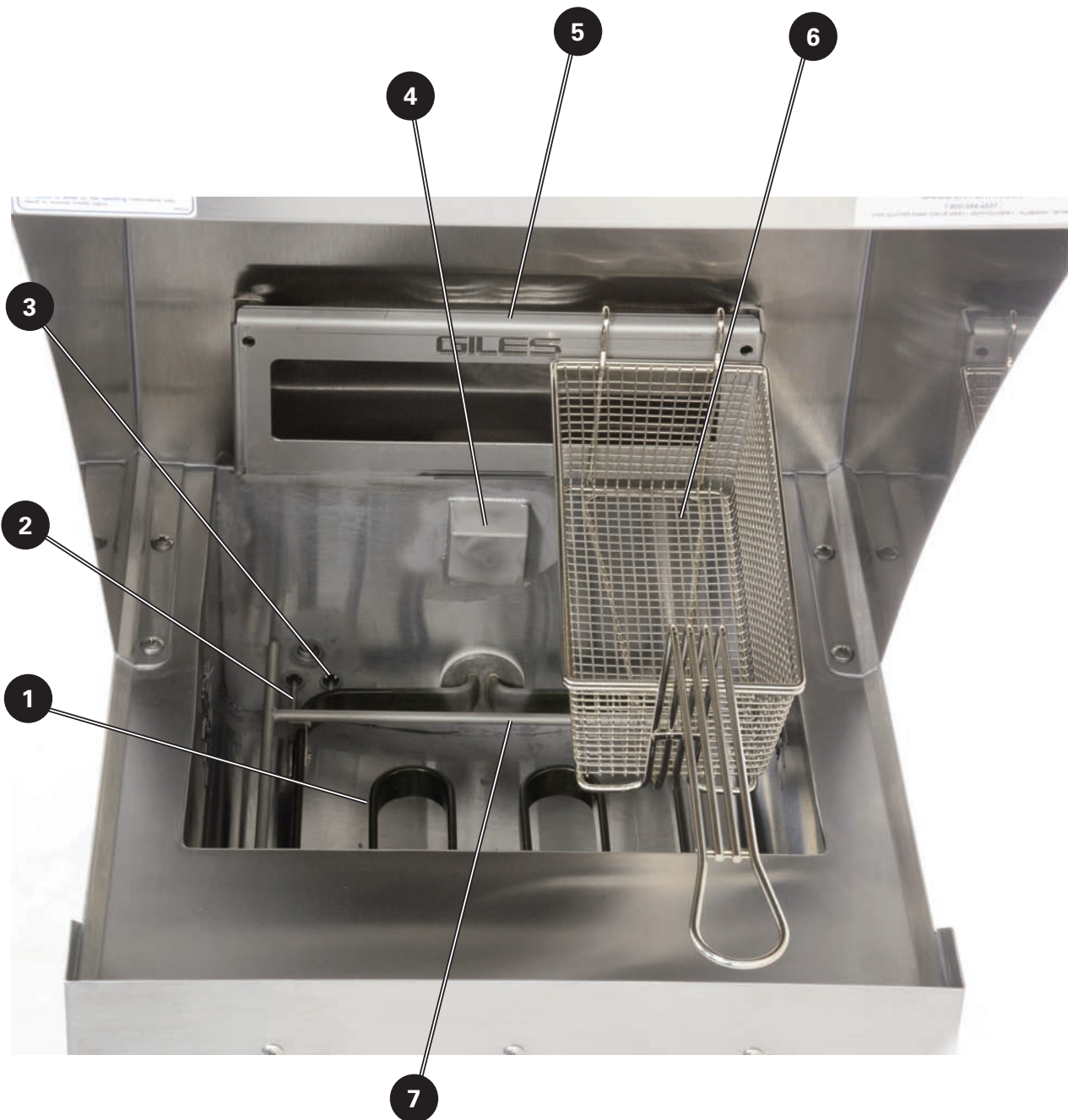


3. Overview

The following section provides a brief overview of the components, functions, and accessories of the Model WOG-20MP and WOG-20MP-VH Fryer. Please review this section carefully before proceeding any further.



3.1. *Cooking Vat*



3.1. <i>Cooking Vat</i>		
Item	Description	Function
1	Heating Element	Heats cooking oil and maintains it at the set cooking temperature.
2	Hi-Limit Temperature Probe	Connects to the High-Temperature Safety Thermostat control, which prevents cooking oil from overheating due to possible temperature control malfunction. If this probe detects oil temperature rising to 425°F, power to the Heating Element will be shutdown and the red Hi-Limit Indicator Light will turn ON .
3	Variable Temperature Probe	Senses cooking oil temperature for the thermostat.
4	Cooking Oil Return	Oil being returned to the Cooking Vat during the filtering process is delivered through this port. The hooded cover helps to minimize splash and splatter.
5	Basket Hanger	Holds the Cook Baskets above the cooking oil for loading fresh product and draining the cooked product.
6	Cook Basket	Contains food product for cooking. Two (2) baskets are provided.
7	Basket Support	Provides support for the Cook Baskets when cooking, preventing them from touching the Heating Element.

3.2 Control Panel



* WOG-20MP-VH Ventless Hood Models Only
 ** WOG-20MP-VH ... ILS Models Only

3.2 Control Panel		
Item	Description	Function
1*	Fire Extinguisher Manual Pull Handle	In case of an accidental cooking vat fire, pulling this handle will manually actuate the fire suppression system. Fire system also automatically actuates.
2	High-Limit Indicator	Illuminates when power to the heating element is shutdown by High-Temperature Safety Thermostat control. Should this light come on during operation, refer to the Troubleshooting Section of this manual. DO NOT CONTINUE ATTEMPTING TO COOK IN A FRYER THAT CONTINUALLY HAS HIGH-LIMIT ALARMS!
3	Heat Indicator Light	The Amber Heat Indicator Light will be illuminated when the heating elements are energized. It is normal for the light to cycle ON and OFF as oil temperature is controlled to setpoint.
4	Power Indicator Light	The Green Power Light is on whenever the Fryer's Power Switch is in the ON position.
5	Power Switch	The main appliance Power Switch. Toggle the switch up to the ON position for operation.
6	Digital Thermostat	Controls the cooking oil temperature ... setpoint is adjustable up to 375°F. Pressing & holding the PROCESS key will display actual oil temperature.
7	Signal Switch	Works in conjunction with the Cooking Timer. In the ON position, an end of cycle alarm is enabled and will sound when time expires. Placing in OFF position silences the alarm. As long as switch is in the OFF position, alarm is disabled and will not sound.
8	Cooking Timer	30 minute mechanical Timer. Rotate knob to set cooking time. Time begins counting down when knob is release. NOTE: The Signal Switch must be placed in the ON position if an end of cook cycle alarm is desired.
9	Selector Switch	Select Fryer mode of operation ... COOK, OFF or PUMP. The heating elements are enabled to operate when switch is in the COOK position. The switch is placed in the PUMP position to activate the Filter Pump to filter cooking oil.
10*	EAC Status ON	The ON Indicator Light is on when the Electronic Air Cleaner (EAC) power supply is on and operating normally.
11*	EAC Status WASH/CHECK	The WASH/CHECK Indicator Lights illuminate to indicate an alarm condition with the EAC system. The EAC Cell is excessively dirty, shorted out, making poor contact, faulty component, etc. Power to heating element will be shutdown after approx. 2 minutes after these lights turning ON. DO NOT use these lights as a signal for routine cleaning ... the cell must be cleaned DAILY to maintain peak performance.
12*	Filter Missing	Illuminates when either, or both, the Grease Baffle Filter or the Charcoal Filter are not installed or improperly positioned.
13**	Push to Start Button (ILS Only)	After the Power Switch is in the ON position, press and hold the PUSH TO START Button for 5 seconds to start the appliance & Hood fan (ILS Only).
14*	EAC Cleaning Timer CHANGE SOON	Illuminates when the EAC Cleaning Timer has entered WARNING mode. EAC Cell needs to be cleaned, or exchanged with a clean Cell, within the next 24 hours.
15*	EAC Cleaning Timer CHANGE NOW	Illuminates when the EAC Cleaning Timer has expired and entered TIMEOUT mode. EAC Cell must be cleaned, or exchanged with a clean cell, immediately. An audible alarm also sounds and the appliance is shutdown until the task is performed.
16*	EAC Cleaning Timer SNOOZE Button	Press button to cancel TIMEOUT mode for a period of 2 hours, allowing the appliance to continue operating in order to finish a cook cycle or to meet sales demand. Only two (2) snooze periods may be used before shutdown occurs.

* WOG-20MP-VH Ventless Hood Models Only

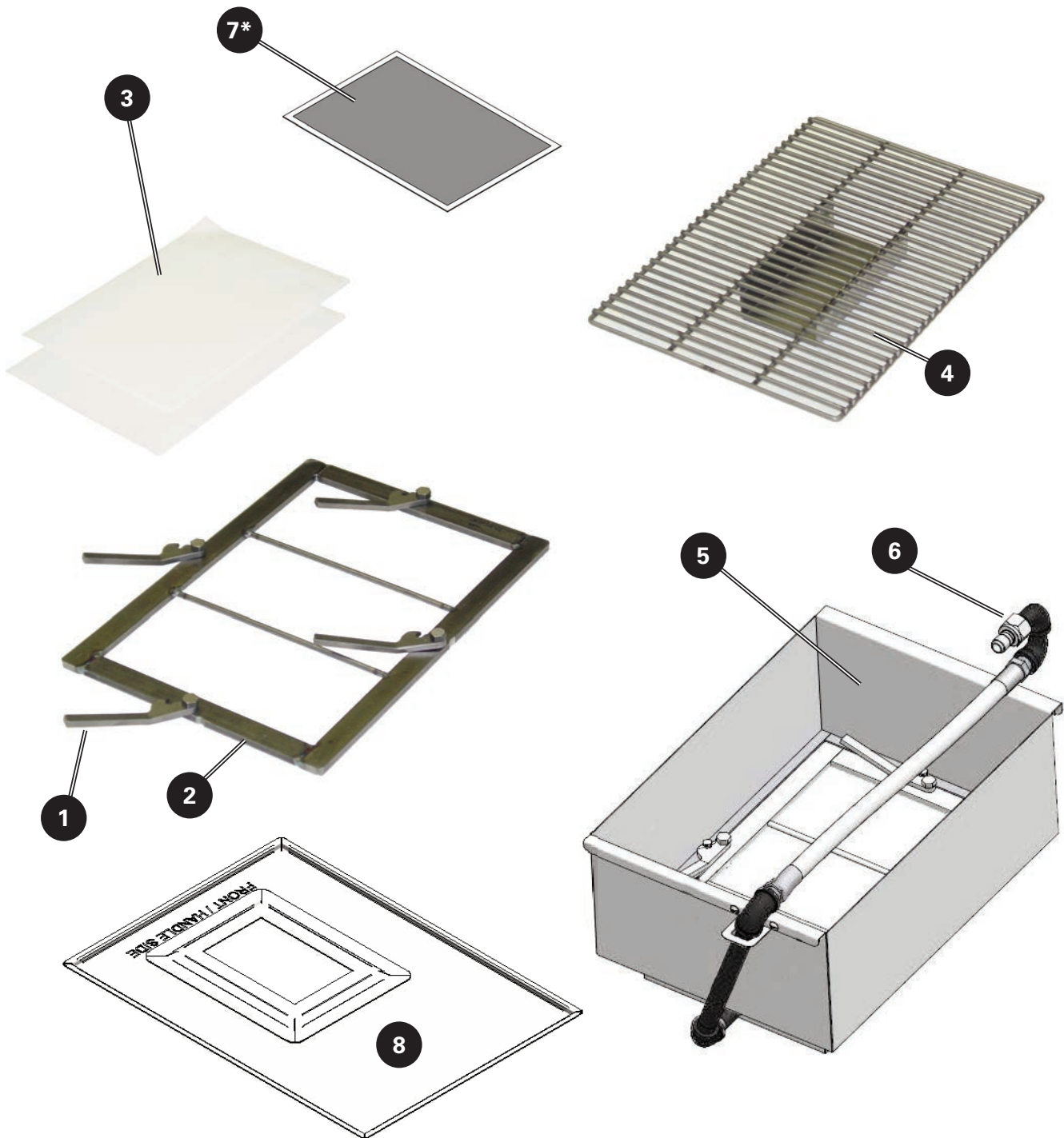
** WOG-20MP-VH ... ILS Models Only

3.3. Lower Cabinet Area



3.3. Lower Cabinet Area		
Item	Description	Function
1	Quick Disconnect - Filter Pan Hose	Connects the Filter Pan Hose to the unit's oil filtration system.
2	Drain Valve Handle	Operates the Drain Valve of the Cooking Vat. Be sure the valve is closed prior to adding cooking oil or boil out solution. As a safety feature, the heating element will not heat if the drain valve is not completely closed.
3	Diverter Valve Handle	Directs the Filter Pump discharge to either the Cooking Vat or the Oil Discharge Hose.
4	Cabinet Door	Provides access all lower cabinet functions.
5	Quick Disconnect - Oil Discharge Hose	Connects the provided Oil Discharge Hose to appliance for purpose of removing used cooking oil from the fryer.
6	Filter Pan	Collects and holds cooking oil which is drained from the Cooking Vat. Contains filter media for the purpose of routinely filtering cooking oil. See Section 3.4. for further detail. Features a removeable Cover for the purpose of controlling splash and splatter.

3.4. Filter Pan Assembly



* Not included, purchased separately

3-04 Filter Pan Assembly		
Item	Description	Function
1	Hold-Down Lever (4 levers)	Secures the Hold-Down Frame tightly against the filter media in the Filter Pan bottom.
2	Hold-Down Frame	Holds the filter media tightly.
3	Filter Media Paper (2 sheets required)	Filters cooking residue from the cooking oil. When used with an appropriate filter aid, such as Giles Filter Powder, the oil is also reconditioned by removal of fatty acids, which can increase the useful life of oil by as much as 50%. The system requires the (2) sheets be used.
4	Filter Pan Screen	Supports the filter media above the bottom of the Filter Pan to allow proper pumping and filtration.
5	Filter Pan	Collects and holds cooking oil drained from the Cooking Vat. Contains the filter media used for filtering the oil. The Filter Pan is removable for cleaning and refreshing the filter media.
6	Filter Pan Quick Disconnect Hose	Connects the Filter Pan to the oil filtration system. The hose must be disconnected for Pan removal.
7*	Stainless Steel Micro-mesh Filter Screen (Purchased Separately)	Alternate filter media ... Replaces paper filter media; cleanable and reuseable. Giles P/N 41020
8	Filter Pan Cover	Sits atop the Filter Pan to help contain splash and splatter when draining cooking oil into the Filter Pan for the filtering process or to remove used oil from the Fryer. Also is a guard to help prevent foreign material from falling into the Pan.

⚠ WARNING

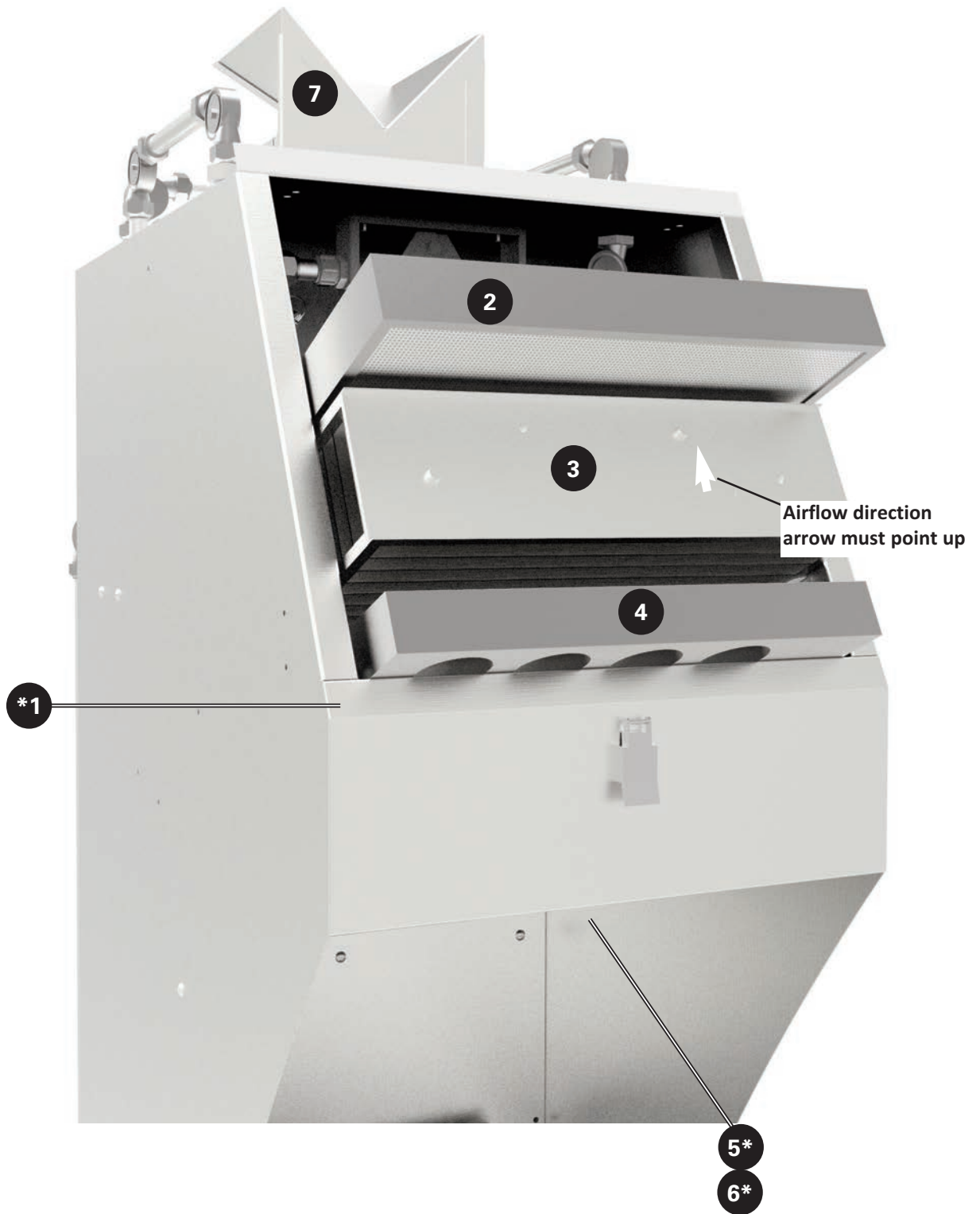
Never disconnect and remove the Filter Pan from unit while it contains hot, or warm, cooking oil.

⚠ CAUTION

Always use Personal Protective Equipment, such as Thermal Oven Mitts, when working with the Filter Pan ... parts will be very hot when unit is in operation.

* Not included, purchased separately





3.5. Ventless Hood Section (WOG-20MP-VH)



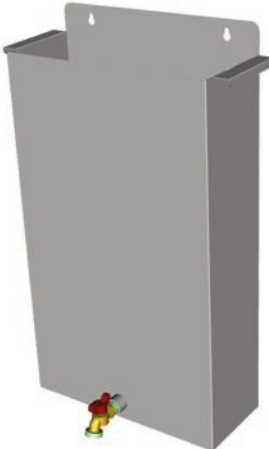


* Not Shown

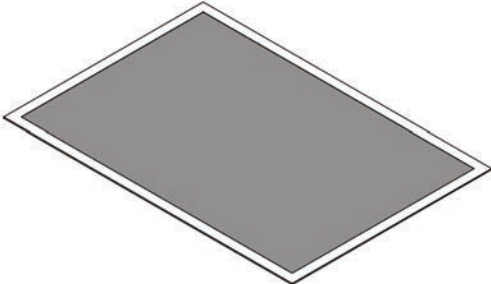

3.5. Ventless Hood Section (WOG-20MP-VH)		
Item	Description	Function
1*	Hood Filter Cover	Access to the Filter Chamber and all Filters (Baffle, EAC Cell & Charcoal). The Cover must be in place and latched before the unit will power-up and removing the Cover during operation will cause the appliance to shutdown.
2	Charcoal Filter	Helps remove aromas and odors generated during cooking to freshen the discharged air. This is a one-use, consumable Filter and typically, should be replaced monthly. NEVER attempt to clean and reuse the Charcoal Filter. Keep a spare Filter on hand for quick exchange when needed (Giles P/N 31963).
3	EAC Filter Cell	The EAC Filter Cell is an electrostatic device which captures fine grease particulate generated by the fryer during cooking. Appliance power must be turned OFF before removing the EAC Cell for cleaning. The Cell should be cleaned daily to maintain peak performance.
4	Baffle Filter	The Baffle Filter is the first stage of the air-cleaning system. It captures large grease particulate and drains it into a Drip Cup. Filter is easily removed for daily cleaning.
5*	Grease Drip Cup	Collects and holds grease condensate generated at the Baffle Filter. This cup should be inspected and cleaned daily, or as needed.
6*	Grease Drip Cup Safety Shackle	Secures the Grease Drip Cup in its bracket to prevent the cup from accidentally falling.
7	Exhaust Stack w/Diverter	3-way Diverter directs discharge air to the rear and sides of the unit. There is no ceiling clearance requirement to the top of the Diverter, but it is recommended that a sufficient clearance be allowed to facilitate movement of the appliance, if needed. DO NOT block or obstruct the area around the Diverter openings; doing so could restrict airflow through the hood and reduce capture performance.

* Not Shown

3.6. Accessories (Included)		
Part	Description/ Part Number	Function
	<p>Kettle Drain Brush P/N 71025</p>	<p>Used for cleaning the Fry Pot.</p>
	<p>Stir Paddle P/N 77775</p>	<p>Used for stirring hot oil and the product when cooking.</p>
	<p>Pot Brush P/N 71100</p>	<p>Used for cleaning Fry Pot and Elements.</p>
	<p>Crumb Shovel P/N 30059</p>	<p>Used for removing sediment from the Filter Pan.</p>

3-06. Accessories (Included)		
Part	Description/ Part Number	Function
	<p>L- Shaped Brush P/N 73233</p>	<p>Used for cleaning between and underneath heating elements.</p>
	<p>Waste Oil Discharge Hose P/N 33667</p>	<p>Used for removing liquid shortening from unit.</p> <p>Warning: DO NOT use to wash down cooking vat!!!</p>
	<p>Soak Tank P/N 39327</p> <p>Model WOG-20MP-VH Only</p>	<p>Used for cleaning the EAC Filter Cell.</p>

3-07. Accessories (Not Included)		
Part	Description/ Part Number	Function
	<p>Filter Paper P/N 72002</p>	<p>Paper filter media for use in the Filter Pan to filter cooking oil.</p>
	<p>Filter Powder P/N 72004</p>	<p>Filter aid which helps to recondition cooking oil during the filtration process.</p>
	<p>Fryer Boil-Out P/N 72003 (Case of 4, 8-lb Containers) P/N 72003-1 (Single 8-lb Container)</p>	<p>Mix with water in the Cooking Vat to clean vat and heating element.</p>

3-07. Accessories (Not Included)		
Part	Description/ Part Number	Function
	<p>Stainless Steel, Micro-mesh Filter Screen (for Filter Pan) P/N 41020</p>	<p>Cleanable, reusable, mesh filter media that replaces filter paper in the Filter Pan. Reduce operational cost and trash.</p>
	<p>Giles Oil Caddy P/N 79187</p>	<p>Portable oil disposal container with capacity of 80-lbs of liquid shortening.</p> <p>Note: To be used with filtered, warm oil only. No crumbs or debris.</p>



4. Pre-Operation Procedure

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

IMPORTANT!

Before attempting to operate the unit, refer to *Section 3* to become familiar with the various control functions of the appliance. Once you have read and fully understand Section 3, please follow the steps below precisely in order to prevent equipment damage.

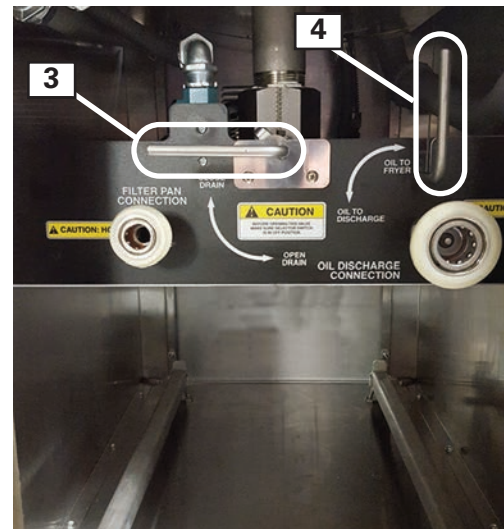
4.1. Set-up for Initial Checkout

Set appliance controls and valves as follows before proceeding with the preliminary testing.

1. Be sure the Power Switch ① and the Selector Switch ② are in the [OFF] position.



2. Open the Cabinet Door and remove the Filter Pan.
3. Be sure the Drain Valve Handle ③ is in the [CLOSE] (horizontal) position.
4. Be sure the Oil Diverter Valve ④ is in the [TO FRYER] (vertical) position.
5. Remove Baskets from vat.



4.2. Power Test

The following test confirms that the unit is receiving power.

1. As necessary, set-up the unit as explained in **Section 4.1**.
2. Be sure the circuit breaker in the main electrical panel providing power to the unit is **ON**.
3. Place the Power Switch ① in the **[ON]** position. The green **POWER** light ② will turn **ON**.
4. If unit is the **Model WOG-20MP-VH**, the hood fan will start when power is turned **ON**.
5. If unit powers up, proceed to **Section 4.3**.
If the **POWER** Light does not turn on and/or fan in Ventless model does not start, refer to the Troubleshooting procedures in **Section 8.1**.



NOTE: If the unit is the **Ventless Model WOG-20MP-VH** with **ILS Option**, the “PUSH-TO-START” button above the Power Switch must be pressed and held for about 5 secs. before the appliance will power up.

4.3. Heating Element Test

The following test will confirm that the Heating Element is being powered and is heating.

CAUTION

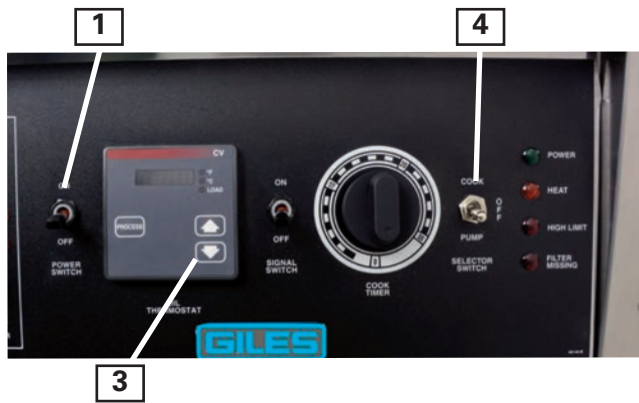
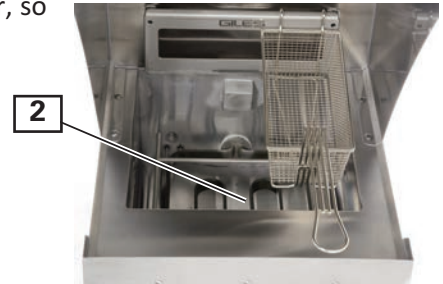
DO NOT touch the Heating Element during this test. The Heating Element becomes very hot and bare skin contact with it may result in a severe burn injury.

1. As necessary, set-up the unit as explained in **Section 4.1**.
2. Be sure that the Power Switch ① is in the **[OFF]** position and the Heating Element is at room temperature.

Continued on Next Page

4.3. Heating Element Test - continued

- Using a sponge, liberally dampen the Heating Element (2) with clean water, so that moisture remains visible on the element surface.
- Place the Power Switch (1) in the [ON] position.



- Use the arrow keys on the digital Thermostat (3) to change temperature setpoint a setting higher than 200°F. Refer to **Section 5.3.1, Setting a Cooking Temperature.**
- Place the Selector Switch (4) in the [COOK] position. It is **IMPORTANT** that the Switch **DOES NOT** remain in the [COOK] position longer than **10-15 SECS.**
- Return the Selector Switch to the [OFF] position (centered).
- Moisture on the element should dry quickly and heat should be detected rising from the vat.

If this occurs, proceed to **Section 4.4.**

If the Heating Element does not dry within a few seconds and/or no heating is detected, refer to the Troubleshooting procedures in **Section 8.1.**

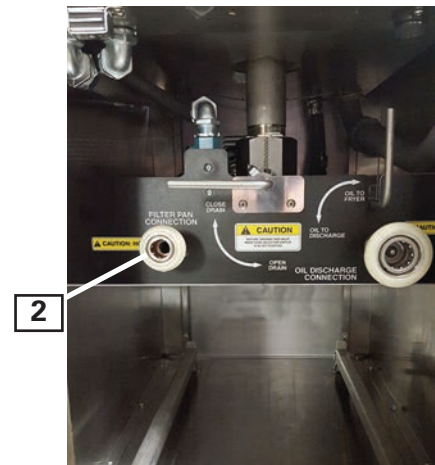
4.4. Filter Pump Test

The following test confirms that the Filter Pump is operating correctly.

1. As necessary, set-up the unit as explained in **Section 4.1**.
2. Place the Power Switch ① in the [ON] position.
3. Open Cabinet Door.
4. Place the palm of the hand over the Quick-Disconnect ② at the Filter Pan Connection.
5. Place the Selector Switch ③ in the [PUMP] position. Allow the Pump to run for a few seconds, then return Switch to OFF.

If suction is felt at the disconnect connector, the pump is operating correctly. Proceed to **Section 4.5**.

If the Pump does not run or no suction is felt, refer to the Troubleshooting procedures in **Section 8.2**.



4.5. Perform Boil-Out Procedure

Before cooking with the new appliance, perform the Boil-Out Procedure to remove any dirt or debris that may have collected in the unit during shipping and/or storage. This process will also remove residue or oils that may remain from manufacturing processes. Refer to **Section 6.1, Boil-Out Procedure**.

After performing the Boil-Out Procedure proceed to **Section 4.6**.

4.6. *Initial Cleaning - Filter Pan & Accessories*

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

Wash accessory items (Cook Baskets, Basket Carriers, Support/Fry Screens, Stirring Utensil, Crumb Shovel, etc) in warm soapy water, rinse and dry thoroughly.

Inspect unit for adhesive protective plastic film which may remain on the appliance. Some of this film typically remains on some surfaces as added protection during shipment. Remove all of such material from surfaces and clean the entire exterior unit with a good quality stainless steel cleaner/polish. **DO NOT use cleaners that are abrasive or contain caustic chemicals.**

Appliance preparation is now complete; proceed to ***Fryer Operation, Section 5***.

4.5. *Perform Boil-Out Procedure*

5. Fryer Operation

The following section describes operational procedures for **Giles Model WOG-MP20 & WOG-20MP-VH Electric Fryers**.

DANGER

- Turn off the Fryer power switch and the supply power at main electrical panel, or remove plug for receptacle before cleaning or performing maintenance.
- **DO NOT** wash down the Fryer interior or exterior with water spray, or any other pressure-type washing equipment.
- Failure to comply with **DANGER** notices will result in serious injury, even death, damage to equipment or property and void the factory warranty

WARNING

- **DO NOT** use or store flammable liquids, or materials that produce flammable vapors, in the vicinity of this or any other appliance!
- **DO NOT (or ALLOW OTHERS) for any reason, stand or step onto the top of the appliance.** Cooking oil in Fryers can be **EXTREMELY HOT (excess of 330°F [166°C])**. Bodily contact will cause extremely serious injury. Lids used to sometimes cover cooking vats/pots are not designed to, and **WILL NOT**, support the weight of a person.
- Failure to comply with **WARNING** notices could result in serious injury, even death; damage to equipment and/or property and will void the factory warranty.



CAUTION

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

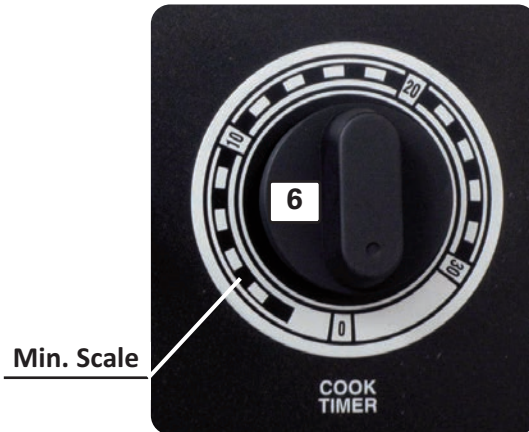
5.1. Cooking Control - Overview

The following section provides instructions for operating and setting the **Manual Cooking Controls**.

Digital Thermostat Control



Manual Timer



Digital Thermostat:

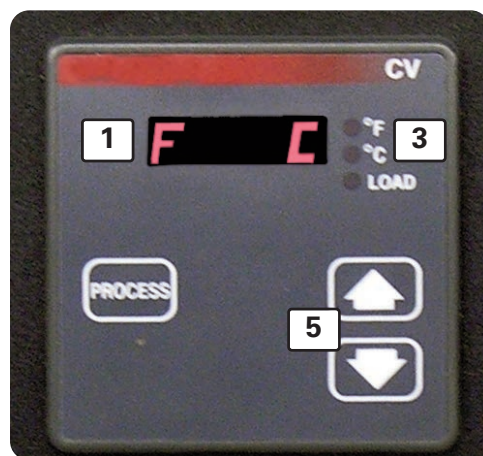
- ① **Main Display:** Primarily displays temperature set-point value. Pressing and holding the **PROCESS** key will display actual oil temperature until released.
- ② **PROCESS Key:** Press and hold to view current actual oil temperature.
- ③ **°F/°C Indicator:** Indicates temperature unit the Thermostat displays.
- ④ **LOAD Indicator:** Illuminates when heating element is energized. Light cycles **ON** and **OFF** during operation.
- ⑤ **Arrow Keys:** Pressing these keys increment or decrement a displayed value when changing settings. A new value automatically becomes effective 3 seconds after the last keystroke. These keys are inactive if the **PROCESS** key is being pressed; releasing the key re-enables the Arrow Keys.

Manual Cook Timer:

- ⑥ **Timer Knob:** Simply rotate the knob until the indicator dot aligns with the desired cook time on the minute scale, which is marked in 1-minute increments..
Timer immediately begins running down when released.
Timer can be stopped by rotating knob back to "0".

5.1.1. Setting the Temperature Unit of Measure

The following procedure sets the “Unit of Measure” for temperature values displayed on the Digital Thermostat.



1. Simultaneously press and hold both **Arrow Keys** ⑤ for approximately ten (10) seconds until the Main Display ① shows **[F C]**. Within two (2) seconds, use the **Arrow Keys** to set the desired temperature unit ... **F** = Fahrenheit; **C** = Celsius. Without pressing any other keys, new setting will become effective three (3) seconds after the last keystroke. Within five (5) seconds, the Main Display will blink and return to displaying the set-point value in the unit of measure selected.
2. The appropriate **Temperature Unit Indicator** light ③ will illuminate to show the temperature unit for which the Thermostat is set.

This procedure should only be required once.

5.1.2. Setting the Cooking Temperature

The following procedure sets, or changes, the cooking temperature setpoint value.



1. Press the appropriate **Arrow Key** (5) until the desired temperature value is shown on the Main Display (1). When the desired setting is displayed, press no other key. The new set-point value automatically becomes effective three (3) seconds after the last keystroke. **NOTE:** A set-point **cannot** be set, or edited, while the **PROCESS** (2) key is being pressed.
2. The **Temperature Unit Indicator** (3) shows the temperature unit for which the controller is currently set.

IMPORTANT!

Be aware that the temperature setting is **NOT "LOCKED-IN"** with this Thermostat. Inadvertently pressing the Arrow Keys can unintentionally change the set-point, and consequently lead to improper cooking.

5.1.3. Setting a Cook Time

The following procedure sets, or changes, the desired cooking time.



1. The mechanical manual Timer (6) counts down cooking time and sounds an end of cycle signal. Timer range is [0 to 30] minutes.
2. Rotate the Timer knob until the indicator aligns with the desired cook time on the minute scale (marked in 1-min. increments). Timer begins running down as soon as knob is released.
3. Place the Signal Switch (7) in the [ON] position. When the cook time expires, an audible signal will sound indicating end of cooking time. Place Signal Switch in [OFF] position to silence the tone.

NOTE: If Signal Switch is in the [OFF] position, no signal sounds when time expires.

3. To cancel a cooking cycle before it finishes, simply turn the Timer knob back to [0].

5.2. Cooking Procedure

The following section describes cooking procedures for WOG-20MP & WOG-20MP-VH. It is assumed we are starting with clean, empty Fryer.

1. Remove the Cooking Baskets from the unit.
2. Be sure the Power Switch ① and the Selector Switch ② are in the [OFF] position.
3. Ensure the Drain Valve Handle ③ is in the [CLOSED] (horizontal) position.
4. Fill the Cooking Vat with good quality liquid frying shortening. Fill only to the **ADD** ④ level at this time; shortening should expand when heated.



WOG-20MP:

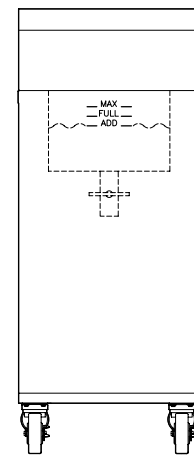
6. Place the Power Switch ① in the [ON] position. The Power Light ⑤ will come ON.

WOG-20MP-VH: See Section 7 for more information

6. Place the Power Switch ① in the [ON] position. The Power Light ⑤ will come ON. The EAC [ON] Light will turn ON and the Hood fan starts running.

ILS Model: If Fryer is equipped with ILS Option, the "PUSH-TO-START" Button must be pressed and held for about 5 secs. before unit will power-up.

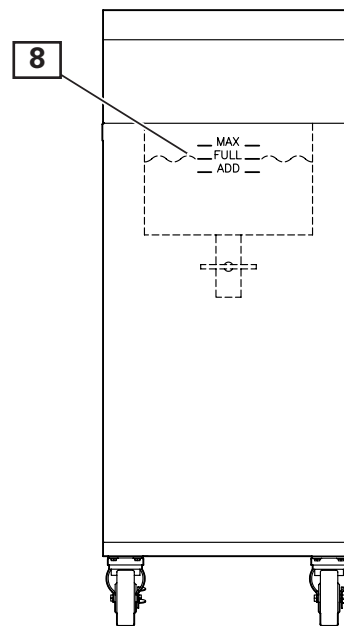
7. Set the desired cooking temperature as explained in Section 5.1.2, Setting the Cooking Temperature.
8. Place the Selector Switch ⑥ in the [COOK] position. The amber Heat Light ⑦ will turn ON and oil begins pre-heating to the set-point.



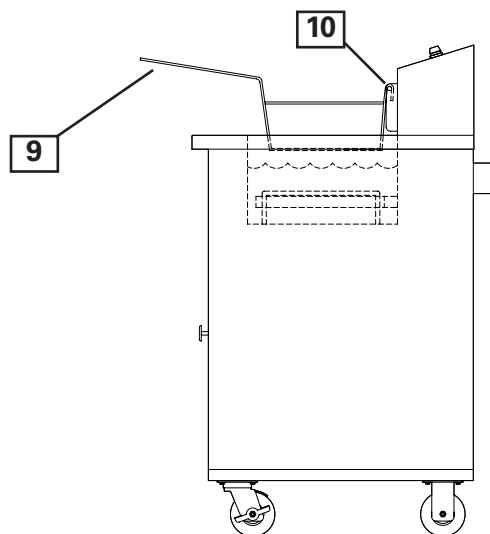
5.2. Cooking Procedure - continued

- 9. Using the provided Stirring Utensil, occasionally stir the shortening while it is preheating. This will help remove cool zones and result in more even heating throughout the total volume of oil and better cooking performance.
- 10. When the oil temperature reaches the Thermostat set-point, the heating element and the amber Heat Light ⑦ will turn **OFF**. To ensure even heating, continue stirring the pre-heated oil until the Heat Light turns **ON** once again and continue stirring until the light turns **OFF** a second time. Cooking oil should now be completely pre-heated and ready for cooking.
Confirm oil temperature by pressing and holding the Thermostat [PROCESS] button to display actual temperature.

- 11. Check the shortening level, it should now be at the **FULL** Level ⑧. Add liquid shortening if needed, and stir in to heat.



- 12. Place the Cooking Basket ⑨ onto the Basket Hanger ⑩.



5.2. Cooking Procedure - continued

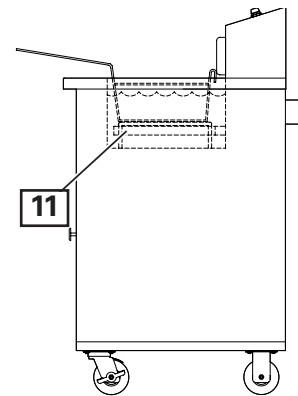
NOTE:

Uncooked product may be placed in the Cook Basket either before, or after, the Basket is placed into the hot shortening.

WARNING

Use extreme caution when placing product into the HOT shortening. Skin contact with hot oil, even splash and splatter, can cause serious burns.

- Place the Cooking Basket (with or without product) into the shortening, and sit it on the Basket Support Rack (11) in the bottom of the vat.
If not already done, carefully place uncooked product into Basket.



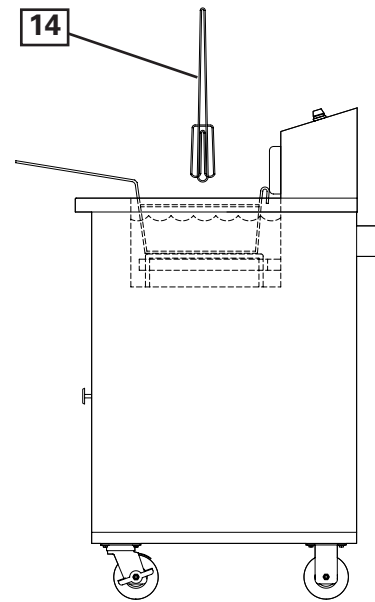
- Place the Signal Switch (12) in the [ON] position.
- Rotate the Timer Knob (13) to the desired cooking time (0 to 30 mins). Timer begins running down when knob is released.



5.2. Cooking Procedure - continued

16. After about 50-60% of the cooking time has elapsed, use the provided Metal Stirring Utensil (14) and stir/agitate the cooking product to help prevent sticking and ensure even cooking.

The point in the cook cycle when product should be stirred is determined by the User and will typically vary from product to product.



17. When the set cooking time expires, an alert signal will sound. Place the Signal Switch (15) in the [OFF] position to silence alarm.



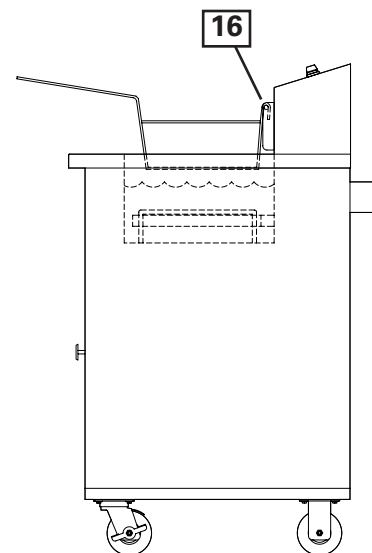
18. **Wear thermal protection** ... lift the Cook Baskets from the oil and place onto the Basket Hanger (16).

19. Allow cooked product to drain adequately then pour cooked product into an appropriate food pan or dump station.

Cooked products must be maintained at a proper holding temperature, in accordance with prevailing health regulations.

20. a.) To continue cooking, return to **Step 11** of this procedure.

b.) To shut down the unit, see **Section 5.4, Normal Shut-Down.**



5.3. Filtering Used Cooking Oil

This section explains use of the built-in Oil Filtration System, which filters and reconditions cooking oil after use by circulating it through filter media in the Filter Pan. Performing this process as prescribed can effectively increase the useful life of cooking oil by as much as 50%.

CAUTION

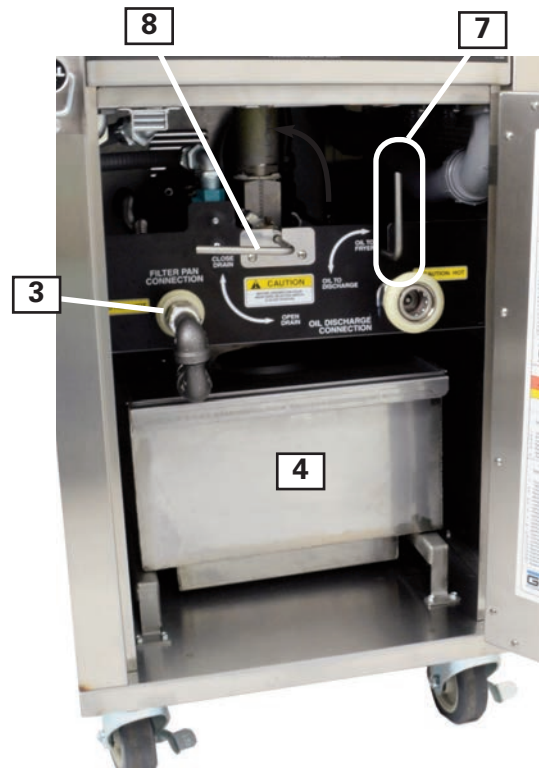
- Never attempt to perform the filter process when shortening is cold. Doing so can clog the filter system and possibly damage the unit. Oil must be heated to at least 200°F (93°C) for filtering.
- Always wear thermal protection, such as Gloves or Oven Mitts, while performing the filtering process. Fryer parts inside the cabinet will be extremely HOT!

1. As a minimum, it is recommended that oil be filtered after every fourth (4th) load has been cooked.
2. Ensure that the Power Switch ① is in the [ON] position, and the Selector Switch ② is in the [OFF] position.
3. Confirm that cooking oil is heated to at least 200°F (93°C).



5.3. Filtering Used Cooking Oil - continued

4. **Wear thermal protective gear** ... Open the Cabinet Door and disconnect the Filter Pan Hose (3). Push in white slip ring on disconnect, while pulling the Filter Pan connector out.
5. Slide the Filter Pan (4) from the unit; remove Pan Cover
4. Confirm that (2) sheets of paper filter media installed correctly in Pan, and that the surface is clear of residue from previous filtering. A stainless steel mesh Filter Screen may be used instead of paper media.
5. Add one package (approx. 5 ozs) of **Giles Filter Powder (Part No. 72004)** into the Filter Pan; distribute evenly over filter media. **Use of a filter aid is an important part of the filter process. It helps recondition the oil by removing soluble impurities, which can affect food flavors and oil life.**
6. To contain possible splash and splatter during the filtering process, be sure to replace the Filter Pan Cover. Reposition Filter Pan in the unit and reconnect the Hose (3). Push in on white slip ring, while at the same time pushing connector into disconnect. Be sure that connector is fully inserted and the slip ring is completely engaged. **If this connection is loose, the filter pump will not pump the oil.**



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

8. Be sure the Selector Switch (2) is placed in the [OFF] position. Be sure that the Oil Diverter Valve (7) is placed in the [OIL TO FRYER] (vertical) position. Slowly turn the Drain Valve Handle (8) to the [OPEN] (vertical) position, allowing the used cooking oil to drain from the Cook Vat into the Filter Pan.

NOTE:
If the Vat does not readily drain, use the provided Drain Brush to break up crumbs or debris that may be blocking the drain opening. **Be careful not to push a brush, or other implement, down far enough to puncture the filter media in the Filter Pan. A puncture can allow debris to be sucked into pump, clogging and potentially damaging it.**

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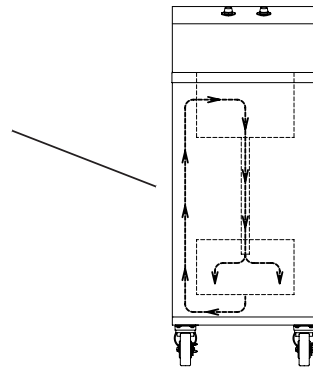
5.3. Filtering Used Cooking Oil - continued

9. After all oil has drained from the Vat into the Filter Pan, place the Selector Switch ⑨ in the **[PUMP]** position.



10. Used cooking oil will begin to circulate from the Filter Pan, through the filter media, and back to the Vat. Leave the Drain Valve open and allow oil to circulate in this manner for at least of **5 minutes**.

During this time use the provided brushes to remove cooking residue from vat sides and heating elements, allowing it to be flushed into the Filter Pan.



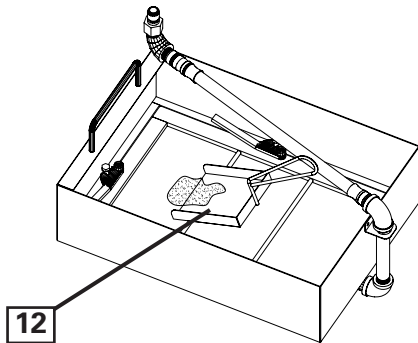
11. When oil has circulated for a minimum of 5 minutes, turn the Drain Valve Handle ⑩ to the **[CLOSE DRAIN]** (horizontal) position. Cook Vat will begin to refill with filtered oil.
12. After the Vat refills, move the Selector Switch to the **[OFF]** position.
13. Check the oil level, be sure Vat contains the proper amount of shortening, add if needed.



Continued on Next Page

5.3. Filtering Used Cooking Oil - continued

- 14. **Wear thermal protective gear ...** Disconnect the Filter Pan Hose (11). Push “in” on white slip ring, while pulling hose from connector.
 - 15. Remove Filter Pan from the unit and remove the Cover. Use the supplied Crumb Scoop (12) to remove sediment from the surface of the filter media.
 - 16. Replace Cover and reinstall Filter Pan in Fryer.
 - 17. To continue cooking, see *Section 5.2, Cooking Procedure*.
- To discontinue cooking, see *Section 5-4, Normal Shutdown*.



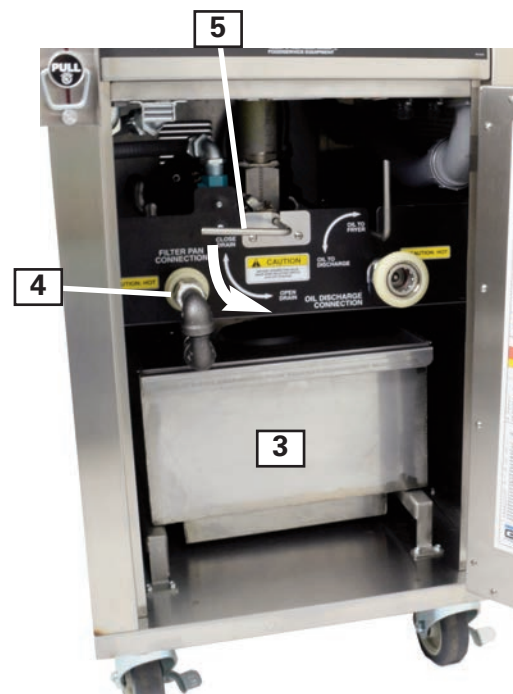
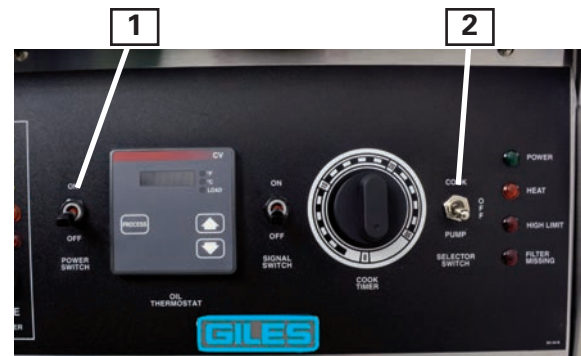
5.4. Removing Waste Cooking Oil from Fryer

This section explains the procedure for removing waste cooking oil from Fryer for disposal. Oil must be removed before a **Boil-Out procedure** can be performed. In this section a Giles Oil Caddy (**not included**) is depicted for oil disposal; any suitable disposal system can be used.

CAUTION

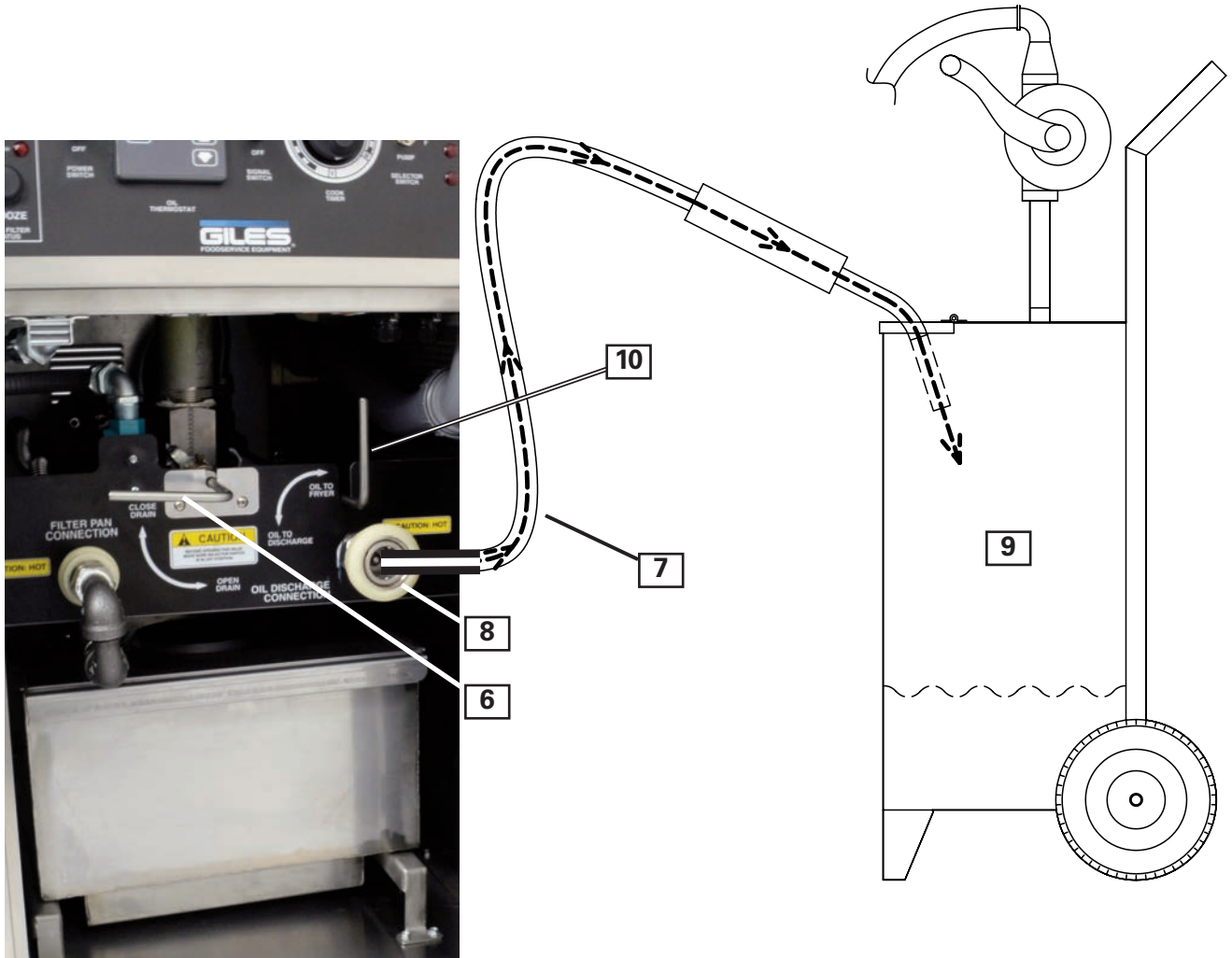
Never attempt to pump cold oil. Doing so can possibly clog the filter system and damage the unit. Oil must be heated to at least 200°F (93°C) before attempting to pump.

1. If the oil is cool, heat to **200°F (93°C)**.
2. Be sure Power Switch **①** is in the **[ON]** position and the Selector Switch **②** is in the **[OFF]** position.
4. Be sure the Filter Pan **③** is in place and the hose **④** is connected at the quick disconnect.
5. Slowly turn the Drain Valve Handle **⑤** to the **[OPEN DRAIN]** (vertical) position. Allow waste oil to drain completely from the Cook Vat.



Continued on Next Page

5.4. Removing Waste Cooking Oil from Fryer - continued



6. After Vat has drained completely, turn the Drain Valve Handle (6) to the [CLOSE DRAIN] (horizontal) position.
7. Connect the provided Waste Oil Discharge Hose (7) to the Discharge Hose Coupling (8).
8. Place the discharge end into a hot oil Disposal Container (9) (Giles Oil Caddy not provided).
9. Turn the Oil Diverter Valve (10) to the [OIL TO DISCHARGE] (horizontal) position.
10. **Wear thermal protective gear when holding the Discharge Hose, it will become very hot.**
Move the Selector Switch (2) to the [PUMP] position, and allow the waste oil to pump into the Disposal Container. Always attend this process to avoid possible spillage of hot oil.

5.4. Removing Waste Cooking Oil from Fryer - continued

11. After all waste oil has been pumped from the Filter Pan, move the Selector Switch (11) to the [OFF] position.

12. Place Power Switch (12) to the [OFF] position.



13. Return the Oil Diverter Valve Handle (13) to the [OIL TO FRYER] (vertical) position.

14. **Wear thermal protective gear ...** Remove the Discharge Hose from the Coupling (14) and drain all oil remaining in the hose into the Disposal Container.

15. Thoroughly clean the Filter Pan and Pan Cover.

16. To perform a Boil Out, see **Section 6.1, Boil- Out Procedure.**

To shutdown unit, see **Section 5.5, Normal Shutdown.**



5.5. Normal Shutdown

1. Place the Selector Switch ① in the [OFF] position.
2. Place the Power Switch ② in the [OFF] position, Power Light ③ will turn OFF.
4. If required, turn OFF supply power to Fryer at the main electrical panel to remove all power from the unit.



5.6. Emergency Shutdown

In case of emergency, immediately remove power supply to the unit by turning **OFF** the main facility circuit breaker in the main panel.



Notes

6. Cleaning

This section explains cleaning procedures for **WOG-20MP and WOG-20MP-VH Fryers**. Giles recommends that general and Filter Pan cleaning be performed on a daily basis, at a minimum.

⚠ DANGER

- Turn off the Fryer power switch and the supply power at main electrical panel, or remove plug for receptacle before cleaning or performing maintenance.
- **DO NOT** wash down the Fryer interior or exterior with water spray, or any other pressure-type washing equipment.
- Failure to comply with **DANGER** notices will result in serious injury, even death, damage to equipment or property and void the factory warranty

6.1. Boil-Out Procedure (Cleaning the Cook Vat)

This section explains use of the Boil-Out procedure for cleaning the Fryer cook vat. A Boil-Out procedure must be performed before cooking in new equipment and should be performed each time the cooking oil is changed.

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

⚠ WARNING

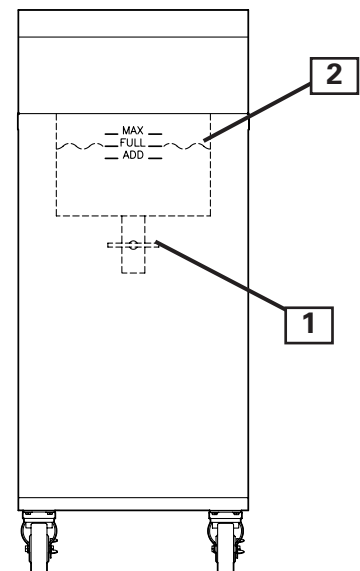
DO NOT leave the Fryer unattended during this procedure as it may become necessary to adjust the heat setting to prevent a rolling boil and vat overflow. An overflow can result in serious equipment damage.

1. Remove used cooking oil from the unit, see *Section 5.4, Removal of Waste Cooking Oil from Fryer*.
2. Ensure the Drain Valve Handle **①** is in the **[CLOSE DRAIN]** (horizontal) position and the Power and Selector Switches are in the **[OFF]** position.
3. Fill the Vat to the **[FULL]** level mark **②** with clean water.
4. Use a reputable **Boil-Out/Fryer Cleaning** product and follow the manufacturer's usage instructions. Add the recommended amount of product to water in the vat and stir to mix.

Fryer cleaner is available from Giles ... Order part number:
72003-1, 8-Lb Container or **72003, Case of 4 Containers**.

⚠ CAUTION

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



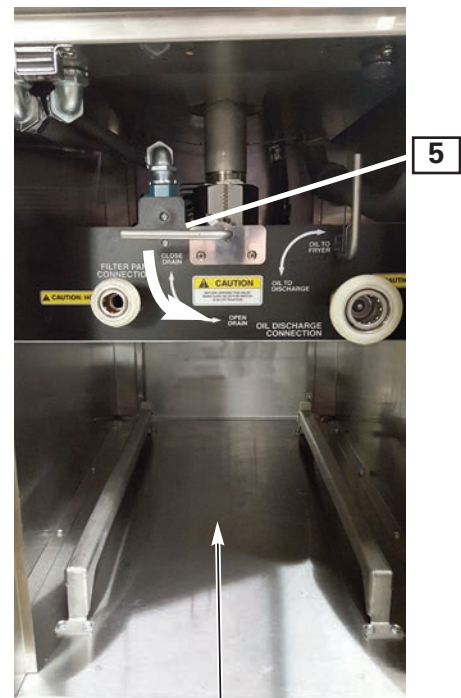
6.1. Boil-Out Procedure (Cleaning the Cook Vat) - continued

5. Place the Power Switch ③ in the [ON] position.
6. Place the Selector Switch ④ in the [COOK] position.
7. Set the digital Thermostat ⑤ to 200°F, see *Section 5.1.2, Setting the Cooking Temperature*. **DO NOT** exceed 200°F, rolling boil is not needed for cleaning.
8. Allow the solution to simmer as directed (typically 30 mins). **DO NOT** allow rolling boil. During this time, the Pot Brush can be used to scrub residue from surfaces.
9. At the completion of the prescribe time, place the Selector ④ and Power ③ Switches in the [OFF] position.
10. Disconnect Quick Disconnect Hose and remove the Filter Pan from the cabinet.



CAUTION
NEVER drain boil-out solution into the Filter Pan or run it through the filter system with Filter Pump. The solution is caustic and will damage the pump and other components. Doing this will void the factory warranty!

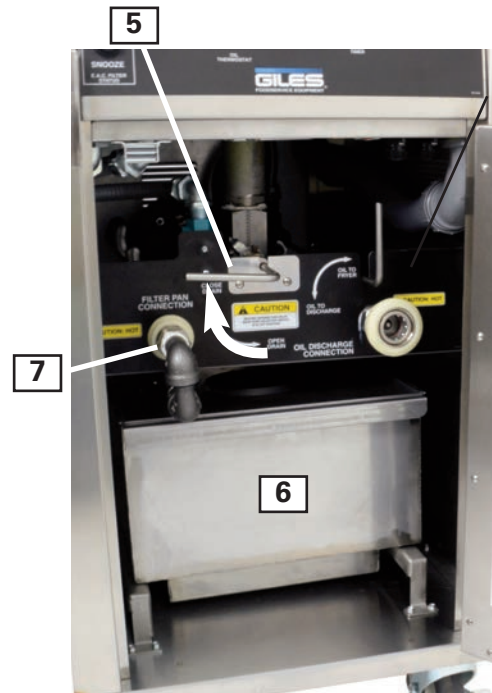
11. Position a suitable **heat-resistant container (not supplied with Fryer)** beneath the Fryer drain in place of the Filter Pan. **Plastic is generally not acceptable, as it may melt or break. Leak-proof metal containers are preferable. Failure to comply could pose a personal injury hazard.**
12. Slowly move the Drain Valve Handle ⑤ to the [OPEN DRAIN] (vertical) position.



**Place Heat Resistant Container Here (Not provided)
 DO NOT USE THE FILTER PAN!!!**

6.1. Boil-Out Procedure (Cleaning the Cook Vat) - continued

- 13. Rinse and flush the Vat thoroughly with clean, hot water. Take care to keep the catch container emptied while rinsing the Vat.
- 14. Completely dry the Vat with clean, dry, sanitized towels.
- 15. Slowly turn the Drain Valve Handle ⑤ to the [CLOSE DRAIN] (horizontal) position.
- 16. Clean the Filter Pan and refresh the filter media (paper or screen). Follow directions in **Section 6.3, Cleaning Filter Pan & Refreshing Filter Media after Boil Out.**
- 17. Position the Filter Pan ⑥ under the unit and connect the Filter Pan Hose ⑦.
- 18. To begin cooking, see **Section 5.2, Cooking Procedure.**



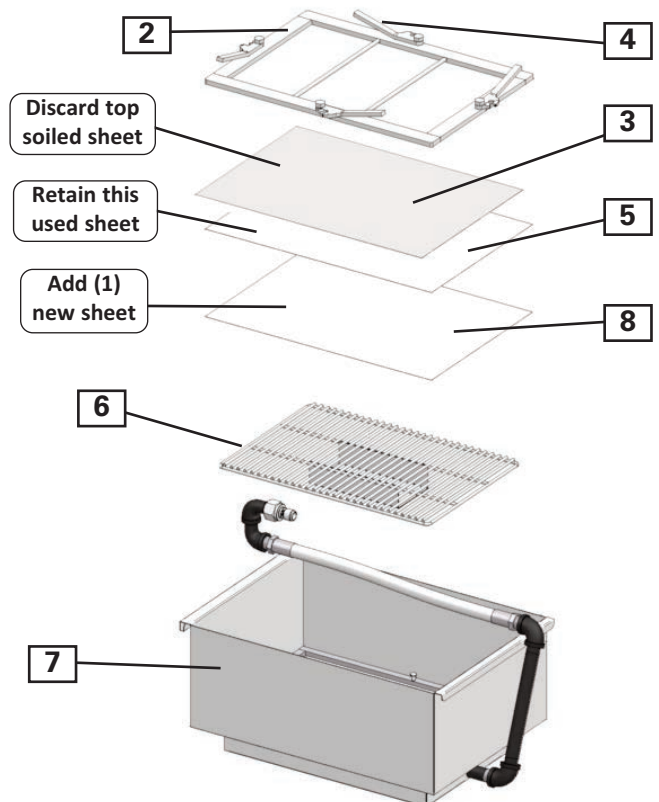
6.2. Cleaning Filter Pan & Refreshing Filter Media (Paper) Daily

This section explains the process for cleaning the Filter Pan and the replacing paper filter media. It is not necessary to replace filter media after each filtering cycle, however this procedure should be performed at least **DAILY**.



Wear thermal protection, such as Gloves or Mitts, for protection from hot parts.

1. Follow the normal shut-down procedure, see **Section 5.5, Normal Shutdown**.
2. Disconnect and remove the Filter Pan (1) and Cover.
3. Use the provided Crumb Scoop to remove accumulated filter sediment and residue from the filter paper (3) surface, especially around edges of the Hold-Down Frame (2).
4. Turn the four Levers (4) to disengage the Hold-Down Frame from the Filter Pan.
5. Remove Hold-Down Frame; clean and dry thoroughly.
6. Grasp one end of the soiled top Filter Paper sheet (3), carefully roll up and discard.
7. Grasp bottom Filter Paper sheet (5) by both ends and remove, retain sheet for reuse.
8. Remove Ribbed Screen (6) from Pan, clean and dry thoroughly.
9. Thoroughly clean and dry the Filter Pan (7) and the Pan Cover. Be sure that all water is drained from the piping and hose.
10. Reassemble the Filter Pan using the (1) retained sheet plus (1) new sheet of Filter Paper (8).
11. Place Cover onto Filter Pan and reinstall in Fryer. Connect hose to fitting.



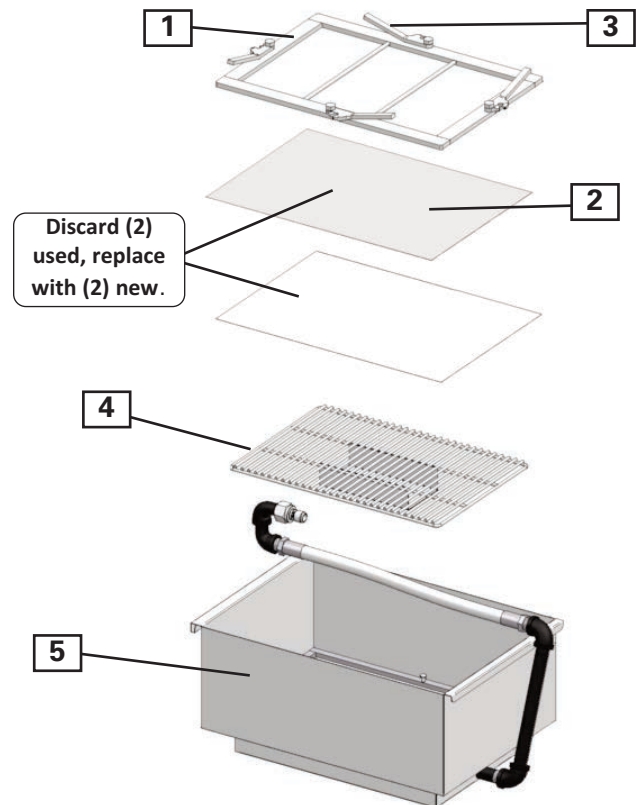
6.3. Cleaning Filter Pan & Refreshing Filter Media (Paper) After Boil-Out

This section explains the process for cleaning the Filter Pan and replacing paper filter media after completion of a Boil-Out Procedure (Section 6.1) prepare Fryer for use.



Wear thermal protection, such as Gloves or Mitts, for protection from hot parts.

1. Perform the following steps prior to restarting Fryer after a Boil-Out Procedure. Filter Pan should already be removed from the cabinet.
2. Use the provided Crumb Scoop to remove accumulated filter sediment and residue from the filter paper ② surface, especially around edges of the Hold-Down Frame ①.
3. Turn the four Levers ③ to disengage the Hold-Down Frame from Filter Pan.
4. Remove Hold-Down Frame ①, clean and dry thoroughly.
5. Grasp one end of the Filter Paper ② and carefully roll up both sheets and discard.
6. Remove the Ribbed Screen ④, clean and dry thoroughly.
7. Thoroughly clean and dry Filter Pan ⑤ and Pan Cover. Be sure that all water is drained from the piping and hose.
8. Reassemble the Filter Pan using (2) new sheets of Filter Paper.
9. Place Cover onto Filter Pan and reinstall in Fryer. Connect hose to fitting.





7. Ventless Hood

The following section applies **ONLY** to the WOG-20MP-VH Fryer. It describes operation and maintenance of the Fryer Integral Ventless Hood System. It is **important** that all Filters are properly installed, and that the Filter Access Cover is in place and securely latched before attempting to operate the appliance.

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

7.1. Power-up Ventless Hood Fryer

Be sure all Filters are properly installed, Filter Cover is in place and the fire extinguishing system is armed.

Standard Model:

Place the Power Switch ① in the [ON] position. Power Light ② and the EAC "ON" Light ③ will turn ON, and the Hood fan will start.

ILS Model - "Push-To-Start":

Place the Power Switch ① in the [ON] position. Press and hold the "Push-To-Start" button ④* for 5 seconds. Power Light ② and the EAC "ON" Light ③ will turn ON, and the Hood fan will start running.



* ILS Only, Not Shown

7.2. Filters

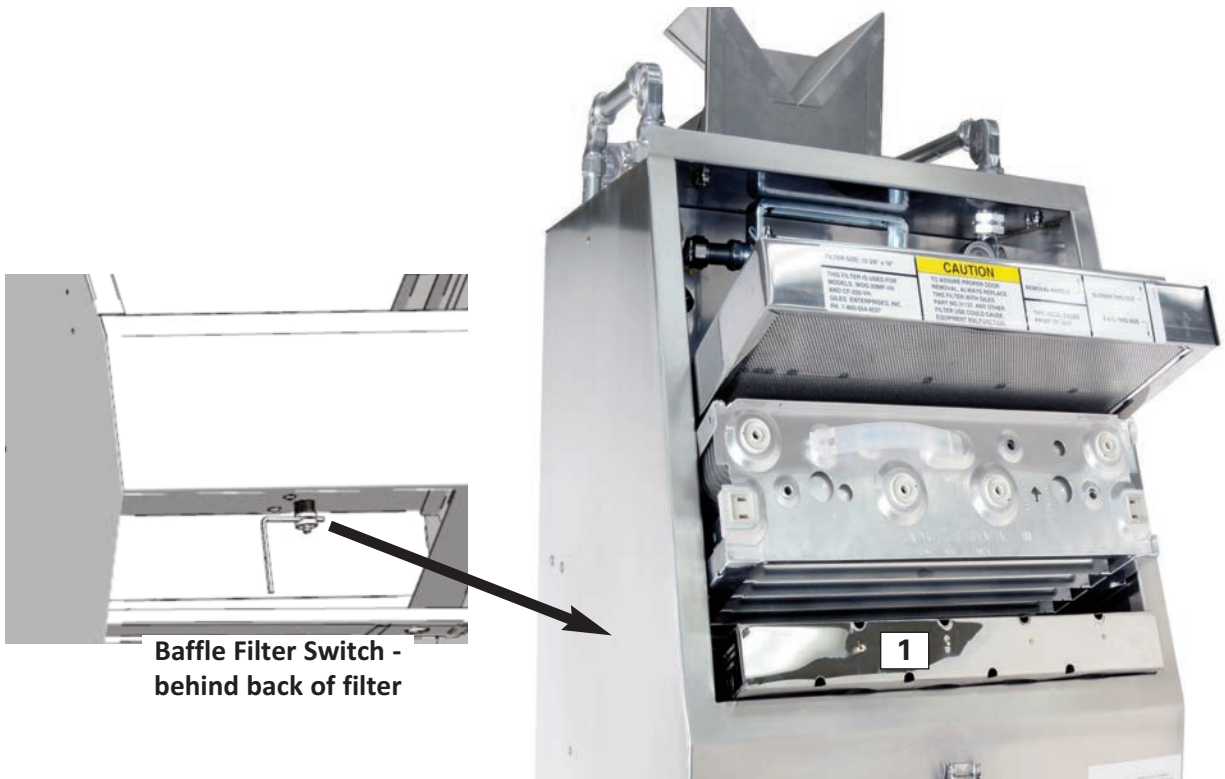
The following section explains the Ventless Hood Filter System.

7.2.1. Ventless Hood Filter Table

Filter	When to Clean or Replace	How to Remove	How to Clean	How to install
Baffle Filter	Clean Daily	Section 7.2.2	Section 7.4.1	Section 7.2.2
EAC Filter Cell	Clean Daily	Section 7.2.3	Section 7.4.2	Section 7.2.3
Charcoal Filter	Replace approx. every 30 days, P/N 31137	Section 7.2.4	REPLACE ONLY Cannot be Cleaned	Section 7.2.4

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

7.2.2. Baffle Filter Removal and Installation



1. Unlatch and lift the Filter Access Cover (not shown) up and off of the Hood.
2. The Baffle Filter ① simply slides into the filter compartment. To remove, carefully grasp and pull out, at a slight upward angle.
3. To replace Filter, align sides with the filter channels inside Hood and slide it in until it stops. Ensure that the airflow arrow on the filter points [UP]. The back of the Filter must engage the Baffle Filter interlock switch when installed. **If this switch is not actuated, the Fryer heating element will not energize.**
4. Replace and latch the Filter Access Cover.
IMPORTANT: Appliance will not operate unless the Cover is properly installed and secured.



The Baffle Filter is constructed of very thin, stainless steel, sheet metal and exposed edges can be very sharp. User must take care when handling Filter to avoid possible injury. It is recommended to wear heavy duty rubber gloves when handling and washing this Filter.

7.2.3. Electronic Air Cleaner (EAC) Collector Cell Removal and Installation

1. Unlatch and lift the Filter Access Cover (not shown) up and off of the Hood.
2. The Electronic Air Cleaner (EAC) Collector Cell ① slides into the filter compartment. To remove, use the plastic handle and carefully pull it out, at a slight upward angle. **IMPORTANT: The Cell contains nine (9) fine ionizer wires and a large bank of thin collection plates (fins).** When handling and cleaning this filter, take extreme care not to break the wires, or damage the collection fins. Doing so will diminish the effectiveness of the air cleaner, and possibly damage the power supply system.



3. To replace Cell, align sides with the filter channels inside the Hood and slide it in until it stops. Ensure that the airflow arrow on the Cell points [UP]. The Cell fits into the Hood only one way. An alignment pin on the rear wall prevents incorrect installation. If the Cell does not easily slide into position, **DO NOT** force it; check alignment and retry.

The Cell's contact pad must make a good connection with the Contact Board inside the Hood. **If the connection is poor, the Fryer heating element may be disabled.**

4. Replace and latch the Filter Access Cover. **IMPORTANT: Appliance will not operate unless the Cover is properly installed and secured.**

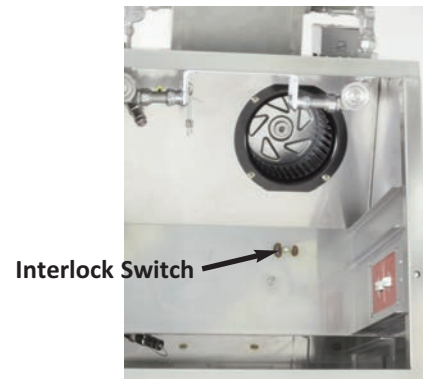
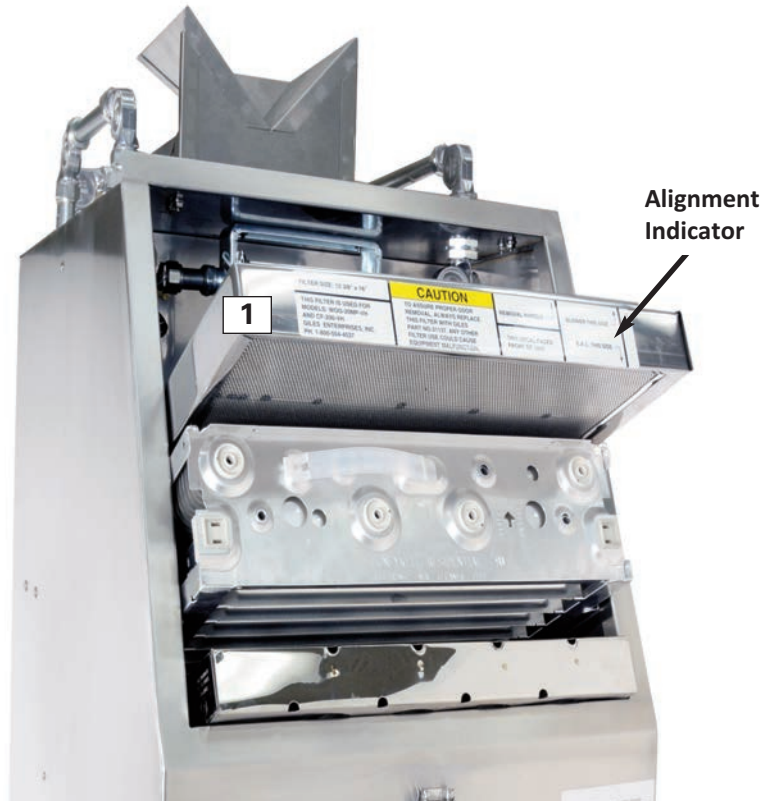


7.2.4. Charcoal Filter Removal and Installation

1. Unlatch and lift the Filter Access Cover (not shown) up and off of the Hood.
2. The Charcoal Filter ① simply slides into the filter compartment. To remove, grasp it and carefully pull it out, at a slight upward angle.
3. To replace Filter, align sides with the filter channels inside the Hood and slide it in until it stops. Ensure that the Filter is positioned as shown by the indicator on the label.

When installed, the Filter must engage a Filter interlock switch on the rear wall. **If this switch is not actuated, the Fryer heating element will not energize.**

4. Replace and latch the Filter Access Cover. **IMPORTANT: Appliance will not operate unless the Cover is properly installed and secured.**



7.3. Filter Alarms

The following sections describe Filter System alarm conditions and corrective actions.

7.3.1. Baffle or Charcoal Filter Missing Alarm (constant tone signal)

If the Baffle or Charcoal Filter is missing, or not properly installed, the red Filter Missing Light ① will turn **ON** and a continuous tone alarm signal will sound. While in this alarm state, the Fryer heating element is disabled and will not heat.

Check filter installation, remove and reinstall filters. See *Section 7.2.2 Baffle Filter Removal & Installation* and *Section 7.2.4, Charcoal Filter Removal & Installation*. Be sure that the filter is actuating the Filter Interlock Switch when installed.



7.3.2. Electronic Air Cleaner (EAC) Alarm (intermittent beeping tone signal)

Three LED indicator lights on the Control Panel display the status of the EAC Filter System.

[ON] ① [WASH] ② [CHECK] ③ [WASH] and [CHECK] always turn ON together when in alarm state.

- The [ON] light is the only indicator ON when the EAC Cell is properly installed, and the system is powered and functioning normally.
- **EAC Cell missing or improperly installed:** On initial start-up, all three [ON-WASH-CHECK] indicators are ON. After approximately 2 minutes an intermittent (beeping) tone alarm signal sounds. While in this alarm state, the Fryer heating element is disabled and will not heat.



- Be sure the Cell is installed and seated properly, see *Section 7.2.3, EAC Cell Removal and Installation*. The contact pad must be making good connection with the Contact Board inside the Hood. Accumulation of grease film can cause poor connection; clean contacts if needed.
- **EAC Cell collection fins excessively dirty:** During cooking operations, the [WASH-CHECK] indicators turn ON. After approximately 2 minutes an intermittent (beeping) tone alarm signal sounds, and shortly thereafter the {HEAT} light turns OFF, or stops cycling ON/OFF, indicating the heating element is disabled. When the Cell has become too dirty to function any longer, the system will shutdown and disable the Fryer until the Cell is cleaned.
 - **Other conditions causing EAC alarm: (May require qualified service technician assistance to correct)**
 - Too many ionizer wires broken, or missing.
 - Too many fins bent and touching.
 - Internal electrical, or wiring, problems.
 - Faulty EAC power supply.
 - EAC Cell damaged or shorted out.

7.3.3. Clogged Filter Alarm (constant tone signal)

- During cooking operations or on initial start-up, a continuous tone alarm signal sounds. The Filter Missing light is not ON and the [HEAT] light turns OFF, or stops cycling ON/OFF, indicating the heating element has been disabled. This alarm is caused by a clogged filter, or other condition which has reduced airflow through the Hood to a level that is below the minimum for effective capture of the grease-laden vapor.
- **Clogged Charcoal Filter:** Check date when the Charcoal Filter was last replaced. This Filter is a one-use, consumable item and must be replaced periodically. Typical replacement cycle is every 30 to 40 days, depending on type of foods cooked and volume. See **Section 7-02.04, Charcoal Filter Removal and Installation.**
IMPORTANT: Never attempt to clean and reuse a Charcoal Filter! REPLACE ONLY with Giles Charcoal Filter, P/N 31137.
- **Clogged Baffle Filter:** Check for signs of obstruction. Excessive accumulation of greasy film can slow the airflow. If excessively dirty wash the Filter, dry thoroughly and reinstall.
- **Dirty Fan Blades:** Inspect the blades of the Hood fan. Excessive grease build-up can reduce the fan efficiency, slowing airflow. It is advisable to have a service technician clean the Hood fan.
- Persistent Clogged Filter alarms require the attention of a qualified equipment service technician

7.4. Filter Cleaning

To maintain peak performance of the Ventless Hood, it is very important to clean and maintain the system Filters as described in the following sections.

7.4.1. Cleaning the Baffle Filter

- It is recommended that the Baffle Filter, typically, be cleaned daily.
- Remove Filter from Hood, see **Section 7.2.2 Baffle Filter Removal & Installation.** Wash in the sink using warm soapy water. A mild, biodegradable, degreaser may also be used. Rinse thoroughly using a hot water spray. The Baffle Filter can be washed in the dishwasher.
- Stand Filter up in a dish drainer on the edge with drain holes facing down to allow trapped water to drain.
- Allow Filter to dry completely before replacing in Hood. **NEVER PLACE A WET FILTER INTO THE HOOD.**



The Baffle Filter is constructed of very thin, stainless steel, sheet metal. Exposed edges can be very sharp. User must take care when handling Filter to avoid possible injury. It is recommended to wear heavy duty rubber gloves when handling and washing this Filter.



Operating the appliance with a wet Baffle Filter could damage the air cleaning system, and possibly void the factory warranty.

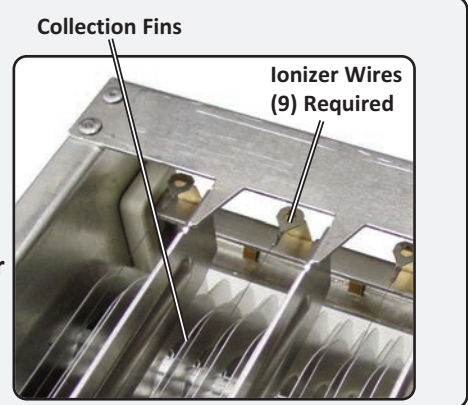
7.4.2. Cleaning the EAC Collector Cell

To maintain peak performance, the EAC Collector Cell **must** be cleaned daily, or as otherwise recommended. Failure to do so will eventually lead to filter system failure, reduce Charcoal Filter life, and result in increased operating costs. Follow the procedure below for effective cleaning.

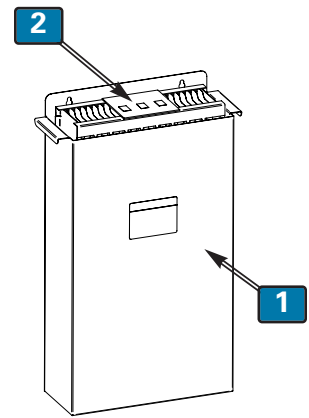
IMPORTANT: The Collector Cell is **NOT** designed to withstand washing in commercial dishwashers.

CAUTION

- Avoid bending Collection Fins or breaking the fine Ionizer Wires. Doing so will prevent the collecting cell from performing properly, and potentially void the factory warranty.
- After cleaning, never place the wet Cell into the Hood for operation; it must be completely dry. Doing so can cause damage to the filter power module, and void the factory warranty.



1. Add **64 ozs.** of a mild degreaser concentrate, such as **Simple Green** or **Clear Magic**, to the provided Soak Tank **①** ... add water to the “fill” line etched on the inside of the Tank back ... mix thoroughly.
2. Hold the Collector Cell by the Contact Plate **②** and carefully lower it into the mixed degreasing solution.
3. Allow Cell to soak for about 30 minutes. After that time, grasp by the Contact Plate, and jog up and down in the solution several times to dislodge grease residue.
4. Carefully remove the Cell from the Soak Tank and rinse thoroughly in sink, using hot water spray. **DO NOT scrub Cell with brushes.**
5. Stand Cell on end in dish drainer with Contact Plate up and allow it to air dry overnight. **Cell must be completely dry before re=installing in Hood.**
6. Inspect for broken wires and bent fins. Broken wires need to be replaced promptly. As needed, bent fins may be gently straightened by hand.



Degreasing solution can be used for up to 30 days, or until a greasy film remains visible on top of the liquid. When soaking, always ensure that cell is completely submerged ... add water if needed.

With proper care, cleaning, and handling, the EAC Collector Cell is designed to provide years of service. It is important that it be cleaned as described above.

7.4.3. Charcoal Filter Replacement

The Charcoal Filter is a **one-use, consumable filter** that must be periodically replaced ... it **cannot** be cleaned and reused. The typical replacement cycle is every 30 to 40 days, depending on food types cooked and daily volumes. See *Section 7.2.4, Charcoal Filter Removal and Installation*.

IMPORTANT!! Never attempt to clean and reuse the Charcoal Filter!
REPLACE ONLY with Giles Charcoal Filter, P/N 31137.

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

7.5. Ventless Hood Maintenance

The following Section describes periodic maintenance necessary to maintain long-term efficiency of the Hood system. A **Maintenance & Service Log** is provided in this manual.

7.5.1. Monthly Interlock Inspection

The WOG-20MP-VH Ventless Hood incorporates a system of interlock switches to ensure that the unit operates safely and effectively. Testing of the interlock system should be conducted MONTHLY in the following manner. Use the Log to record completion of these inspections. If problems are detected, contact a qualified kitchen equipment service company to have the unit evaluated and repaired. To accurately assess function, perform these checks when oil is cool.

- Baffle Filter Check:** Place the Power Switch in the [OFF] position. Remove the Filter Access Cover, then remove the Baffle Filter; replace and latch the Cover. Place the Power Switch in the [ON] position. The red [FILTER MISSING] light should turn ON, and a constant tone alarm should sound. Place the Selector Switch in the [COOK] position; the [HEAT] light should not turn ON. Return the Power and Selector Switches to [OFF]. Reinstall Baffle Filter in the Hood.
- EAC Filter Check:** Remove the EAC Collector Cell; replace and latch the Cover. Place the Power Switch in the [ON] position and the Selector Switch in the [OFF] position; all three (3) EAC Status lights should be ON. After approximately two (2) minutes; an intermittent, beeping tone alarm should sound. After the alarm starts, place the Selector Switch in the [COOK] position. The [HEAT] light should not turn ON. Return the Power and Selector Switches to [OFF]. Reinstall the Collector Cell.
- Charcoal Filter Check:** Remove the Charcoal Filter; replace and latch the Cover. Place the Power Switch in the [ON] position. The red [FILTER MISSING] light should turn ON, and a constant tone alarm should sound. Place the Selector Switch in the [COOK] position; the [HEAT] light should not turn ON. Return the Power and Selector Switches to [OFF]. Reinstall Charcoal Filter in the Hood.
- Filter Clogged Check:** Cut a piece of filter paper, or other suitable material, to a size that completely covers the area of the Baffle Filter. Place the Power Switch in the [ON] position and the Selector Switch in the [COOK] position; [HEAT] light turns ON and Fryer begins heating. Place the blockage material over the filter area; suction of the Hood should hold it in place. Within a few seconds, a constant tone alarm should sound and the [HEAT] light should turn OFF. Return switches [OFF] and remove the test blockage.
- Access Cover:** Place the Power Switch in the [ON] position; Hood blower starts running. Unlatch and lift front of Cover away from Hood. Appliance should shutdown completely.

7.5.2. Quarterly Hood Cleaning

Turn **OFF** supply power to the unit. Remove the Filter Cover and all Filters from the hood. Use a mild degreaser and sanitized towels to clean the entire Hood plenum and blower section. This internal Hood cleaning should be performed every three (3) months.

7.5.3. Semi-Annual Fire Suppression System

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

Place Locking Bar on the extinguisher system when servicing.

1. Remove and inspect charging cartridge. Replace gasket, if needed. See **Section 2.8. Fusible Link and Gas Cartridge Locations**.
2. Remove and inspect suppressant chemical tank. Verify proper chemical level. Clean and coat O-ring with high-temperature grease, and reinstall. See **Section 2.9. Fire Extinguisher Nozzle and Tank Locations**.
3. Inspect and clean discharge nozzles. Inspect blow-off caps; replace missing or damaged.
4. Inspect Remote Manual Activation Station for function and wear.
5. Test automatic actuation function with test link.
6. Inspect and clean fusible links. See **Section 2.8. Fusible Link and Gas Cartridge Locations**
7. Inspect wire rope for wear at pulleys and detectors; replace as needed.
8. Tag system; record maintenance date and log the inspection in permanent on-site file.

7.5.4. Annual Fire Suppression System

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

1. Replace all fusible links. See **Section 2-08. Fusible Link and Gas Cartridge Locations**.

7.5.5. 12-Year Fire Suppression System

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

1. Replace the R-102 wet chemical fire suppressant.
2. Hydrostatic test the suppressant chemical tank and gas cartridge.
3. Flow test the regulator.

7.5.6. Maintenance and Service Log

Check							Initial/Date	Check							Initial/Date			
✓	✓	✓	✓				<i>RGS 1/15/10</i>	1	2	3	4							
1	2	3	4					1	2	3	4							
1	2	3	4	5				1	2	3	4	5						
1	2	3	4					1	2	3	4							
1	2	3	4	5	6*			1	2	3	4	5	6*					
1	2	3	4					1	2	3	4							
1	2	3	4					1	2	3	4							
1	2	3	4	5				1	2	3	4	5						
1	2	3	4					1	2	3	4							
1	2	3	4	5	6*	7*		1	2	3	4	5	6*	7*				
1	2	3	4					1	2	3	4							
1	2	3	4					1	2	3	4							
1	2	3	4	5				1	2	3	4	5						
1	2	3	4					1	2	3	4							
1	2	3	4	5	6*			1	2	3	4	5	6*					
1	2	3	4					1	2	3	4							
1	2	3	4					1	2	3	4							
1	2	3	4	5				1	2	3	4	5						
1	2	3	4					1	2	3	4							
1	2	3	4	5	6*	7*		1	2	3	4	5	6*	7*				
1	2	3	4					1	2	3	4							
1	2	3	4					1	2	3	4							
1	2	3	4	5				1	2	3	4	5						
1	2	3	4					1	2	3	4							
1	2	3	4	5	6*			1	2	3	4	5	6*					
1	2	3	4					1	2	3	4							
1	2	3	4					1	2	3	4							
1	2	3	4	5				1	2	3	4	5						
1	2	3	4					1	2	3	4							
1	2	3	4	5	6*	7*		1	2	3	4	5	6*	7*				

1	Baffle Filter Check
4	Filter Clogged Check
7	Annual Fire System Insp

2	EAC Filter Check
5	Quarterly Cleaning

3	Charcoal Filter Check
6	Semi-annual Fire System Insp

* Inspection performed by certified fire equipment service company.

8. Troubleshooting

IMPORTANT! This section describes basic troubleshooting procedures for WOG-20MP & WOG-20-MP-VH Electric Fryers. Some simple operational issues may be corrected by Users, however most in-depth troubleshooting, and repair, should be performed only by qualified service technicians.

8.1. Temperature Control System

Problem	Probable Cause	Corrective Action
APPLIANCE WILL NOT TURN ON: <ul style="list-style-type: none"> • Power Light not ON • VH Model - Hood Fan does not run 	A. Not connected to proper power source	Connect unit to proper power supply
	B. Blown fuse or tripped breaker in electrical supply panel	Check electrical panel, replace fuse or reset breaker
	C. Blown fuse in unit (inside lower cabinet) or faulty fuse holder	Check/replace fuses. Check fuse holders behind Fryer Control Panel
	D. Hood Filter Cover not closed & latched properly (VH Model)	Close Cover properly; pin on right edge must engage interlock switch
	E. Faulty Power Switch	Check/replace Power Switch
	F. (VH Model) Fire Extinguisher System not armed	Contact Ansul service company
	G. (VH Model w/ILS) "PUSH-TO-START" button not pressed & held for 5 secs	Press & hold button for at least 5 secs
	H. (VH Model) EAC Cleaning Timer has expired; red CHANGE NOW Light is ON	Remove Cover, clean EAC Cell, or press SNOOZE button to continue operation for 2 hours
FRYER WILL NOT HEAT: <ul style="list-style-type: none"> • Power Light is ON • Heat Light is OFF 	A. Selector Switch is not in the [COOK] position	Place Selector Switch in [COOK] position
FRYER WILL NOT HEAT: <ul style="list-style-type: none"> • Power Light is ON • Selector Switch is in [COOK] position • Heat Light is OFF 	A. Thermostat setpoint is below actual oil temperature	Reset the temperature, or if changing to a lower temp setting, oil must cool to new temp
	B. Drain Valve is OPEN ; alarm sounding	Close valve fully, reset alarm
	C. Digital Thermostat is faulty	Check/replace Thermostat
	D. Variable temperature sensor faulty	Check wiring; replace sensor
	F. Contactor is faulty	Check/replace Contactor
	G. Selector Switch is faulty	Check/replace Switch

8.1. Temperature Control System - continued		
Problem	Probable Cause	Corrective Action
FRYER WILL NOT HEAT: (VH Model Only) <ul style="list-style-type: none"> • Power Light is ON • Selector Switch is in COOK position • Continuous tone alarm sounding • FILTER MISSING light is ON 	A. Baffle Filter missing	Check, install Baffle Filter
	B. Baffle Filter misaligned	Check, reinstall, or properly align Baffle Filter
	C. Charcoal Filter missing or misaligned	Check, reinstall, or properly align Charcoal Filter
FRYER WILL NOT HEAT: (VH Model Only) <ul style="list-style-type: none"> • Power Light is ON • Selector Switch is in [COOK] position • Heat Light is not ON • Beeping tone alarm sounding • EAC Status [WASH/CHECK] lights are ON 	A. EAC Cell is excessively dirty	Clean the EAC Cell
	B. EAC Cell has bent fins, or shorted	Repair EAC Cell
	C. EAC Cell has too many broken ionizer wires	Replace ionizer wires on Cell
	D. Poor connection with Contact Board; dirty or damaged	Clean contacts, or replace board
	E. EAC Power Supply is faulty	Replace Power Supply
	F. EAC Shutdown Module is faulty	Replace Module
	G. EAC Cell is missing	Install or reinstall EAC Cell
FRYER WILL NOT HEAT: <ul style="list-style-type: none"> • Power Light is ON • Selector Switch is in [COOK] position • High Limit Light is ON 	A. Power surge	Cycle Power Switch OFF for 5 secs, return to ON
	B. Low oil level	Check level, add oil as needed
	C. Contactor is sticking	Check/replace Contactor
	D. High Limit Safety Board is faulty	Check/replace High Limit Board
	E. High Limit Sensor is faulty	Check/replace sensor
	E. Digital Thermostat is faulty	Check/replace Thermostat
FRYER WILL NOT HEAT: (VH Model Only) <ul style="list-style-type: none"> • Power Light is ON • Selector Switch is in COOK position • Heat Light is not ON • Constant tone alarm sounding 	A. Charcoal Filter clogged	Replace Charcoal Filter
	B. Vacuum Switch requires adjustment, or is faulty	Adjust Switch, replace if needed
	C. Vacuum lines clogged or kinked	Check tubing clean, or remove kinks
	D. Fan running too slow	Check voltage
	E. Fan clogged with grease film	Clean fan

8.1. Temperature Control System - continued

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

8.2. Oil Filtration System		
Problem	Probable Cause	Corrective Action
OIL NOT PUMPING BACK TO VAT:	A. Selector Switch not in [PUMP] position	Place Switch in proper position
	B. Air leak in the system plumbing (hoses, fittings, connector, filter pan)	Check & eliminate air leak, be sure quick-disconnect is secure
	C. Pump motor faulty	Check/replace Motor
	D. Oil Pump clogged, or damaged	Check/repair Pump
	E. Excessive sludge in Filter Pan	Clean Filter Pan, replace media
	F. Filter Pan not assembled properly	Assemble correctly
	G. Oil in Filter Pan below 200°F	Remove cold oil from Filter Pan
OIL PUMP LOCKED UP	A. Boil-out solution has been run through Filter Pump	Disassemble Pump head, clean & re-oil
	B. Oil allowed to sit in Pump too long	Run clean, hot, oil through Pump

9. Parts List

This section lists various parts that are, typically, field replaceable on WOG-20MP & WOG-20MP-VH Electric Fryers. It is provided to aid qualified service technicians who are servicing or repairing this equipment. Repair of this equipment should only be attempted by training kitchen equipment service technicians.

9.1 Parts Ordering & Service Information

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

IN THE UNITED STATES & CANADA call: 800.554.4537

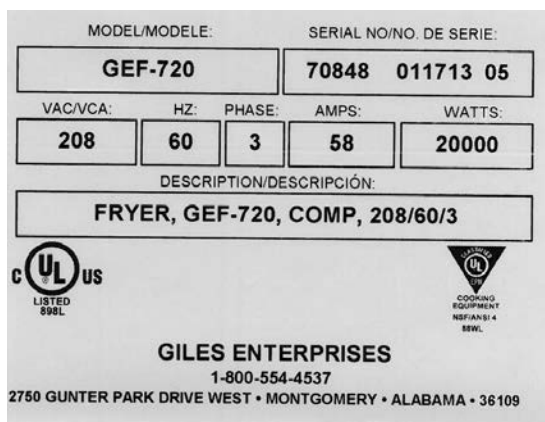
ALL OTHERS call: 334.272.1457

Normal business hours are 8:00 AM to 5:00 PM Central Time ... calls are handled by an automated answering system. Please follow the recorded prompts to reach appropriate support. If necessary after hours, leave voicemail message ... a representative should respond within 30 minutes.

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

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

Model:	
Serial Number:	
Voltage:	
Phase:	



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

9.2 Control Panel



Parts List

WOG-20MP & WOG-20MP-VH

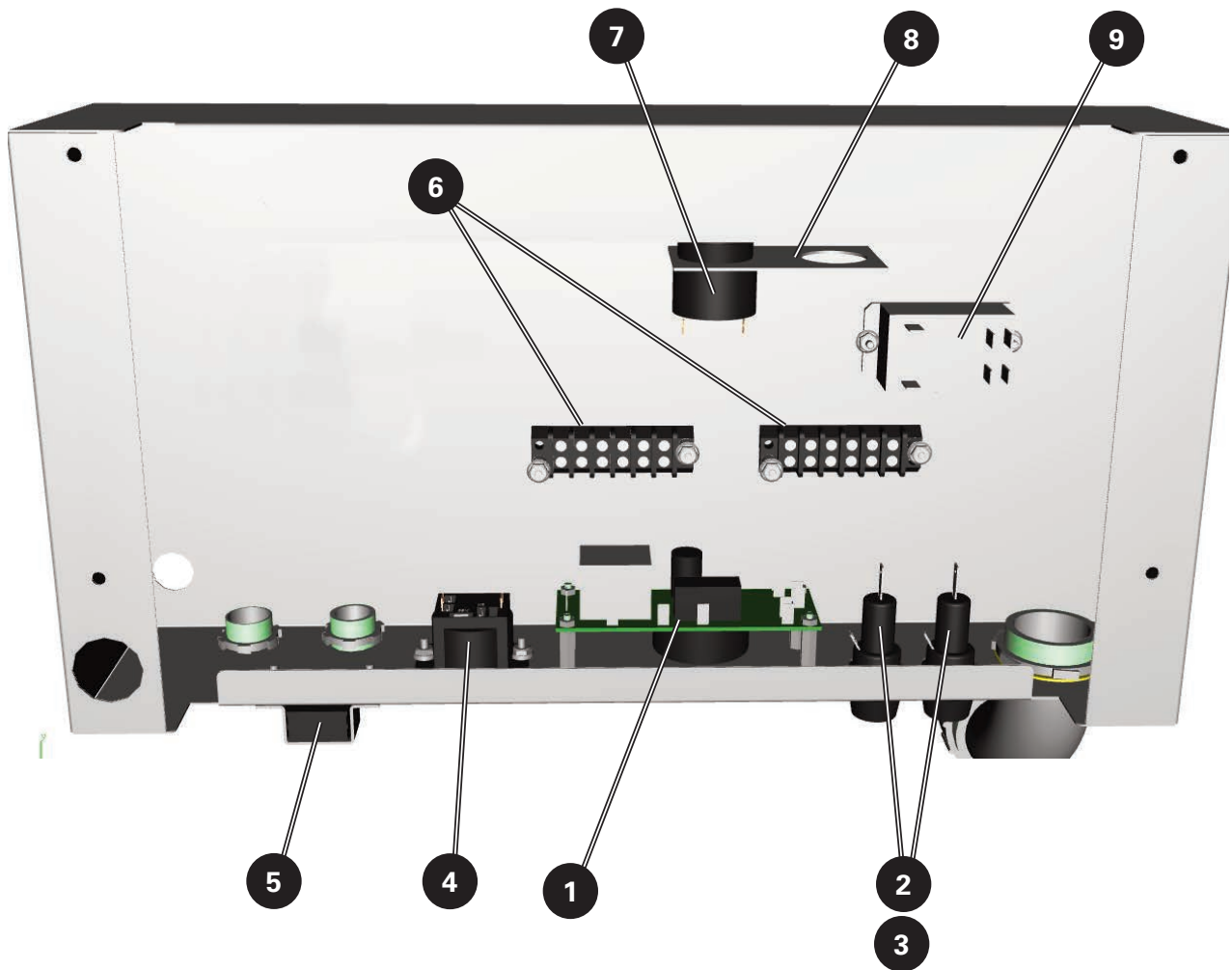
9.2. Parts List for Control Panel

Item	Part Number	Qty	Description
2	23275	1	SWITCH, TOGGLE, ON-OFF, 2PL, 15A, 250V
3	20484	1	CONTROLLER, TEMP, WATLOW CV, 0-375F
4	23250	1	SWITCH, TOGGLE, ON-OFF, 1PL, 15A, 250V
5	24240	1	TIMER, 30-MIN, MECHANICAL
6	23225	1	SWITCH, TOGGLE, ON-OFF-ON, 1PL, 15A, 250V
7	20398	1	LIGHT, INDICATOR, GREEN, 250V
8	20399	1	LIGHT, INDICATOR, ORANGE, 250V
9	20402	2	LIGHT, INDICATOR, RED, 250V

Ventless WOG-20MP-VH Fryer ONLY:

Item	Part Number	QTY.	Description
1	24209	1	LED, AIR FILTER, EAC
10	20694	1	PILOT LIGHT, YELLOW, EAC TIMER
11	20693	1	PILOT LIGHT, RED, EAC TIMER
12	20692	1	SWITCH, MOMENTARY, PUSH-BUTTON
13	30238	1	MANUAL PULL, MODIFIED

9.3. Front Header



9.3. Parts List for Front Header

Item	Part Number	Qty	Description
2	21950	2	HOLDER, FUSE, 300V, 15A, SC 0 TO 15
3	21900	2	FUSE, 15-AMP, SC-15
5	40850	1	CATCH, MAGNETIC
6	23751	2	TERMINAL BLOCK
7	23782	1	SONALERT, CONTINUOUS TONE, 250V
8	32043	1	BRACKET, SONALERT
9	21417	1	RELAY, POWER SWITCH, 30A/2.5HP, 240V

Ventless WOG-20MP-VH Fryer ONLY:

Item	Part Number	QTY.	Description
1	20572-R	1	EAC TIMER BOARD, REPLACEMENT
4	21203	1	RELAY, SPST-NO, 240V

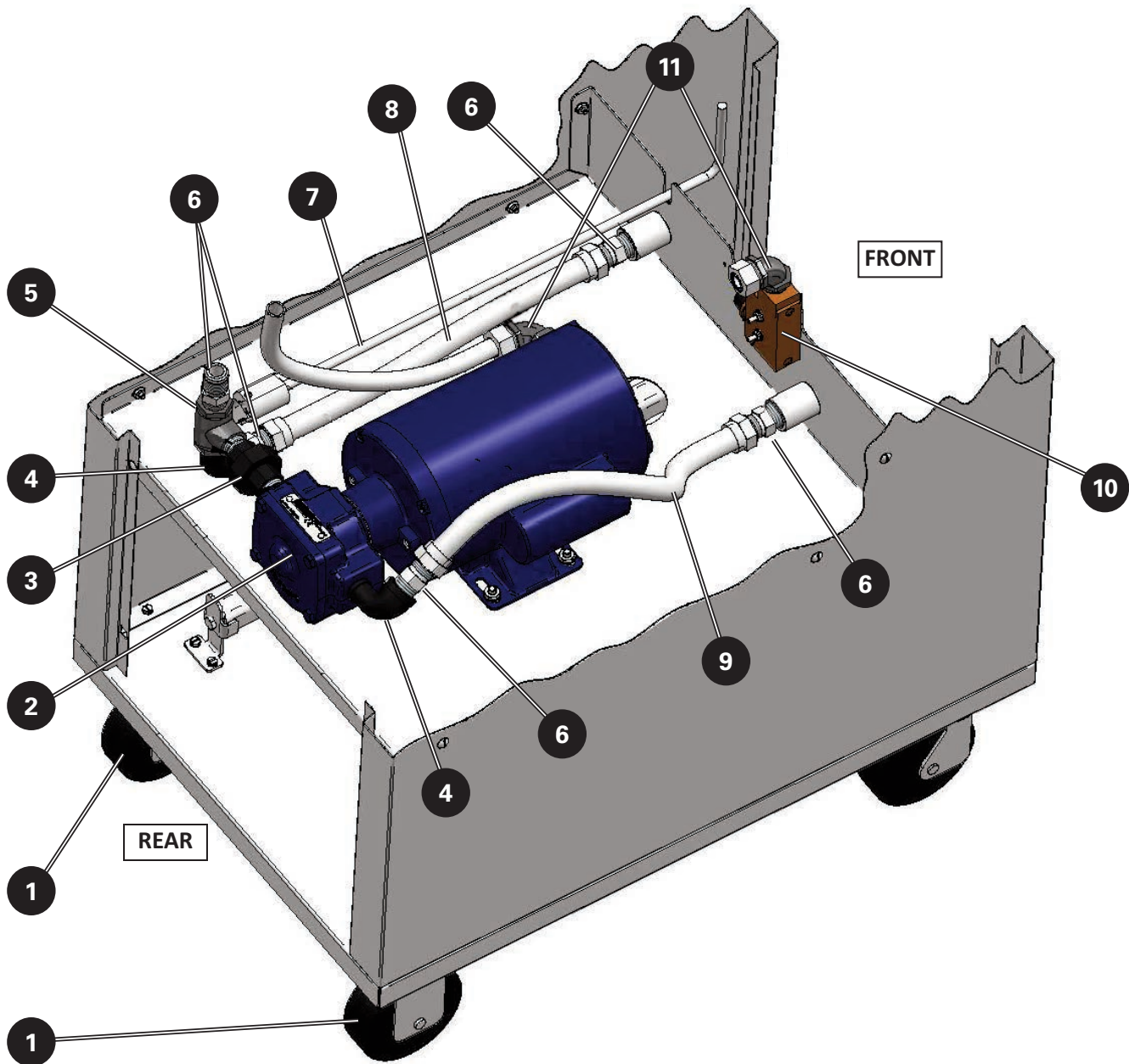
Parts List

Model: WOG-20MP & WOG-20MP-VH

9.4. Parts List for Front Lower Cabinet

Item	Part Number	Qty	Description
1	96163	1	FILTER PAN ASSEMBLY, COMPLETE
2	96099	1	FILTER PAN COVER
3	41900	1	COUPLING, QUICK-DISCONNECT, FEMALE, 1/2" (FILTER PAN)
4	21157	1	SWITCH, LIMIT, 15A, 250V (DRAIN)
5	96087	1	DRAIN VALVE HANDLE ASSEMBLY
6	45876	1	VALVE, DRAIN, 1-1/2 NPT
7	96089	1	DIVERTER VALVE HANDLE ASSEMBLY
8	41699	1	COUPLING, QUICK-DISCONNECT, FEMALE (OIL DISCHARGE)
9	40700	2	CASTER, 5", SWIVEL, W/BRAKE, PLATE MOUNT (FRONT)

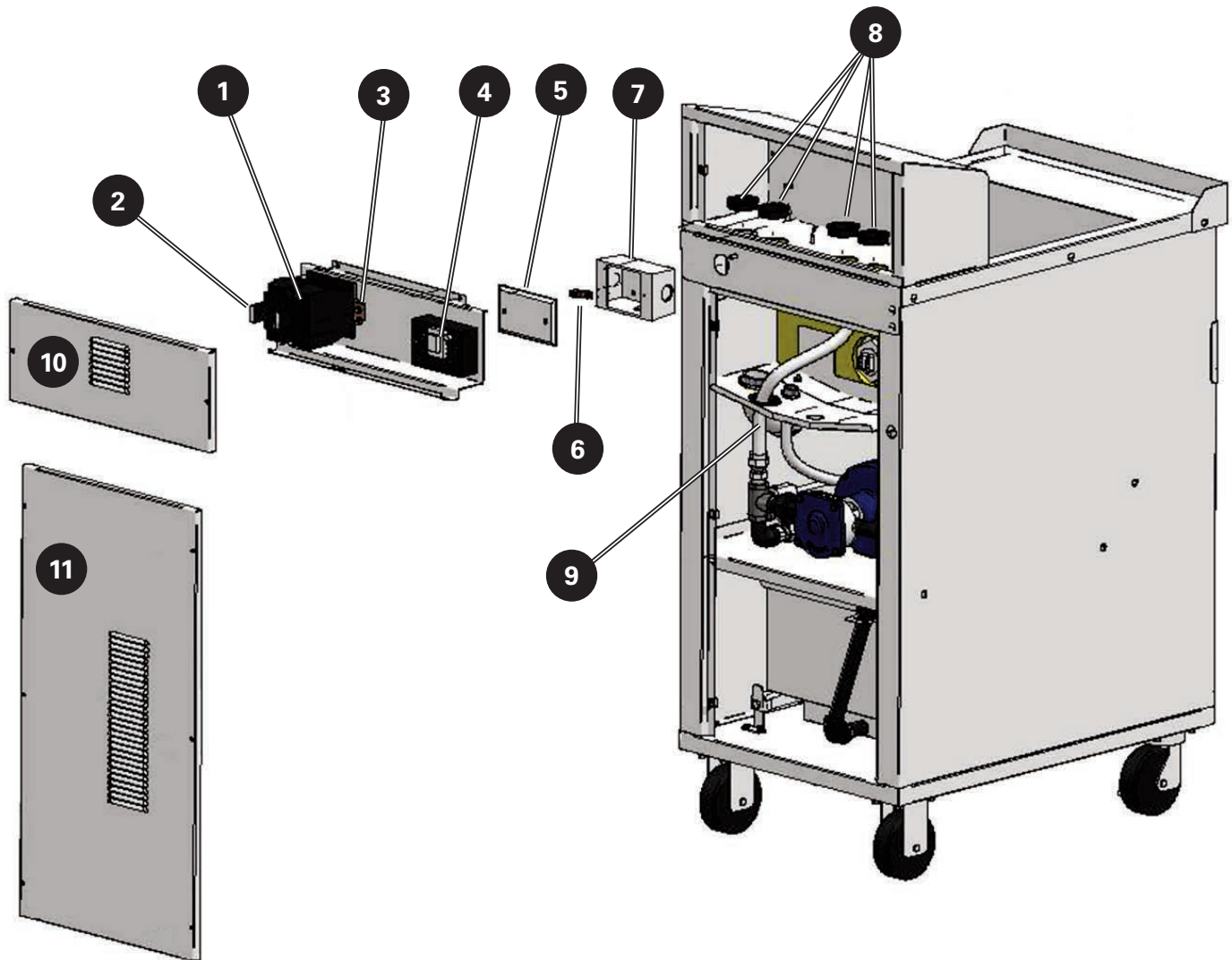
9.5. Rear Lower Cabinet



9.5. *Parts List for Rear Lower Cabinet*

Item	Part Number	Qty	Description
1	40650	2	CASTER, 5", RIGID, PLATE MOUNT (REAR)
2	71754	1	PUMP & MOTOR ASSY, 1/2-HP, 8-GPM
3	45575	1	UNION, 1/2", BLACK PIPE
4	42250	2	STREET ELL, 1/2", 90°, BLACK PIPE
5	45755	1	VALVE, 3-WAY, 1/2NPT, NICKEL PLATED
6	40889	5	ADAPTOR, 1/2-COMPRESS TO 1/2-NPT
7	96089	1	DIVERTER VALVE HANDLE ASSEMBLY
8	40909	1	HOSE, CORRUGATED, SS, 1/2 ID X 15"
9	40907	1	HOSE, CORRUGATED, SS, 1/2 ID X 18"
10	21157	1	SWITCH, LIMIT, 15A, 250V (DRAIN)
11	20950	2	CONNECTOR, CONDUIT, 3/8", LQ TT, 90°

9.6. Rear Top Header (Cabinet), WOG-20MP



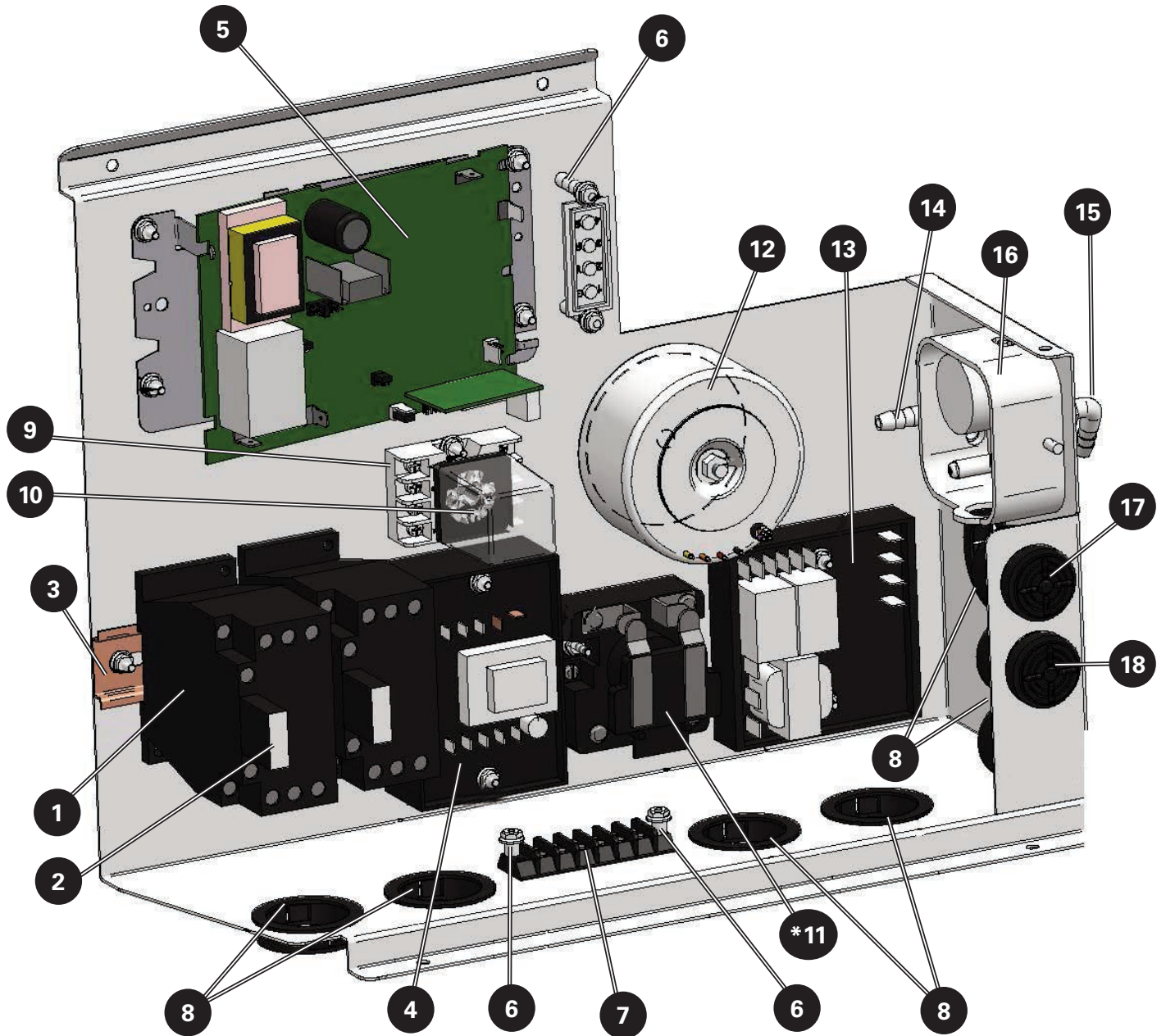
Parts List

Model: WOG-20MP & WOG-20MP-VH

9.6. Parts List for Rear Top Header, WOG-20MP

Item	Part Number	Qty	Description
1	21366	2	CONTACTOR, 3-POLE, 40A, 208V COIL
1	20686	2	CONTACTOR, 3-POLE, 40A, 240V COIL
2	21205	2	RC SUPPRESSOR, 40A
3	36666	1	DIN RAIL, 5.28-IN
4	23754	1	THERMOSTAT, HI-LIMIT SAFETY, 425-DEG, 208-240V
5	20800	1	SERVICE BOX COVER
6	24221	1	GROUND LUG
7	30107	1	SERVICE BOX
8	40201	4	BUSHING, 1-3/4 HOLE, SNAP-IN
9	40907	1	CORRUGATED HOSE, 18-IN, SS, W/NUTS (VAT FILL)
10	96219	1	PANEL, TOP HEADER BACK
11	96107	1	PANEL, CABINET BACK

9.7. Rear Component Assembly, WOG-20MP-VH



* ILS Version ONLY

Parts List

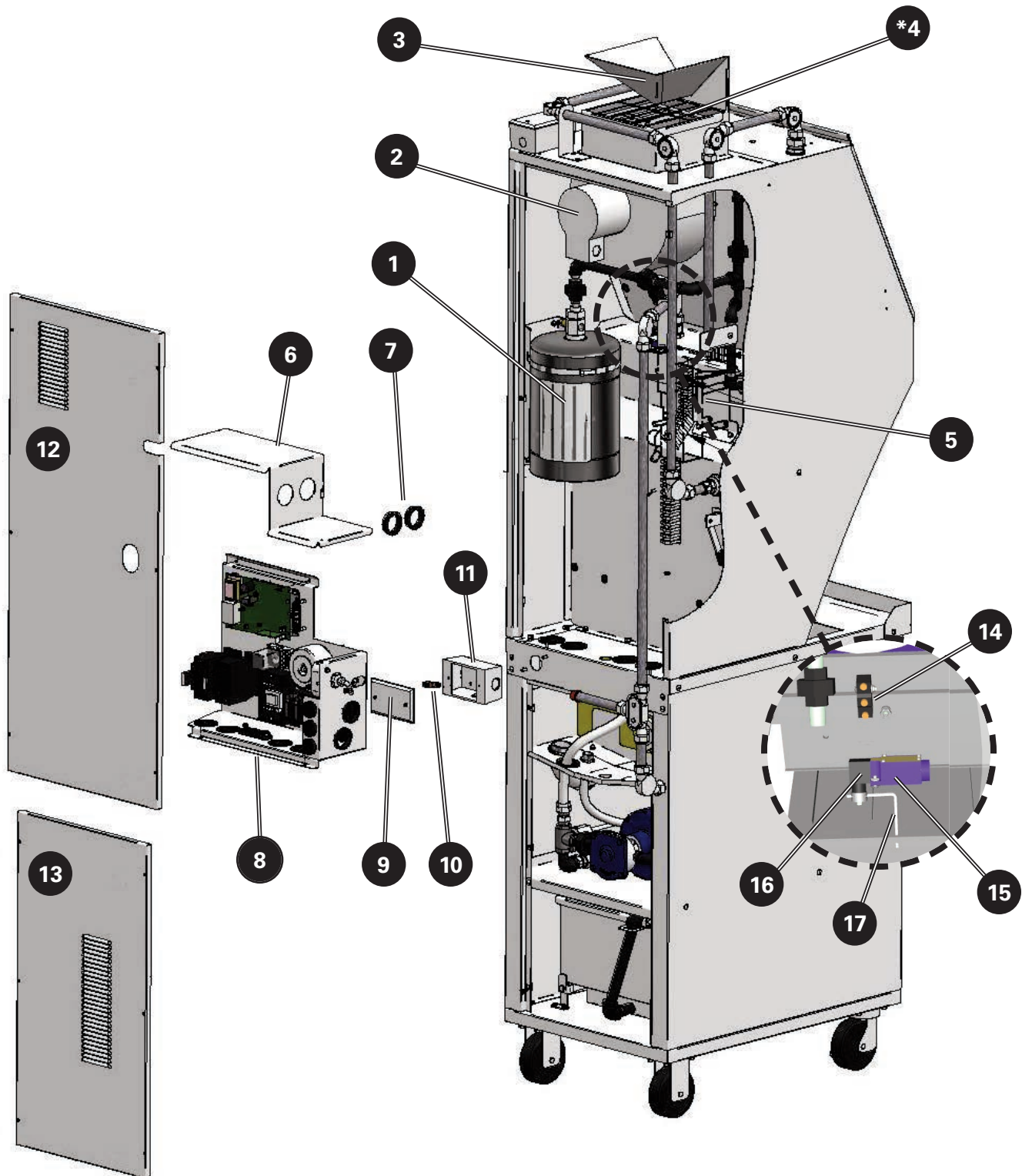
WOG-20MP & WOG-20MP-VH

9.7. Parts List for Rear Component Assembly, WOG-20MP-VH

Item	Part Number	Qty	Description
1	21366	2	CONTACTOR, 3-POLE, 40A, 208V COIL
1	20686	2	CONTACTOR, 3-POLE, 40A, 240V COIL
2	21205	2	RC SUPPRESSOR, 40A
3	36666	1	DIN RAIL, 5.28-IN
4	23754	1	THERMOSTAT, HI-LIMIT SAFETY, 425-DEG, 208-240V
5	21296	1	POWER PACK ASSEMBLY, W/DRVR BRD & TERM BLK, 120V
6	10152	8	SPACER, #6 X 1/4, PLASTIC
7	23751	1	TERMINAL BLOCK, 6-POLE, 250V, 15A
8	40201	6	BUSHING, 1-3/4 HOLE, SNAP-IN
9	21101	1	SOCKET, RELAY, 8 PIN, 300V, 10A
10	21102	1	RELAY, 8 PIN, 240V, 10A
*11	21191	1	RELAY, 2-POLE, 30A, 208V (ILS Version ONLY)
*11	21174	1	RELAY, 2-POLE, 30A, 240V (ILS Version ONLY)
12	21337	1	TRANSFORMER, 230VAC-to-115VAC @.86A, TRIAD
13	23776	1	ALARM/SHUTDOWN MODULE, E.A.C. FILTER
14	40877	1	FITTING, 1/4 BARBED, 90-EL, NYLON, 1/8 NPT
15	40880	1	FITTING, 1/4 BARBED, 90-EL, NYLON, 1/4 NPT
16	20390	1	VACUUM SWITCH, 0.16 -to- 1.20-IN WC
17	23782	1	SONALERT, CONTINUOUS TONE, 250V
18	22950	1	SONALERT, INTERMITTENT TONE, 250V

* ILS Version ONLY

9.8. Hood Cabinet Rear, WOG-20MP-VH



* Not Shown

Parts List

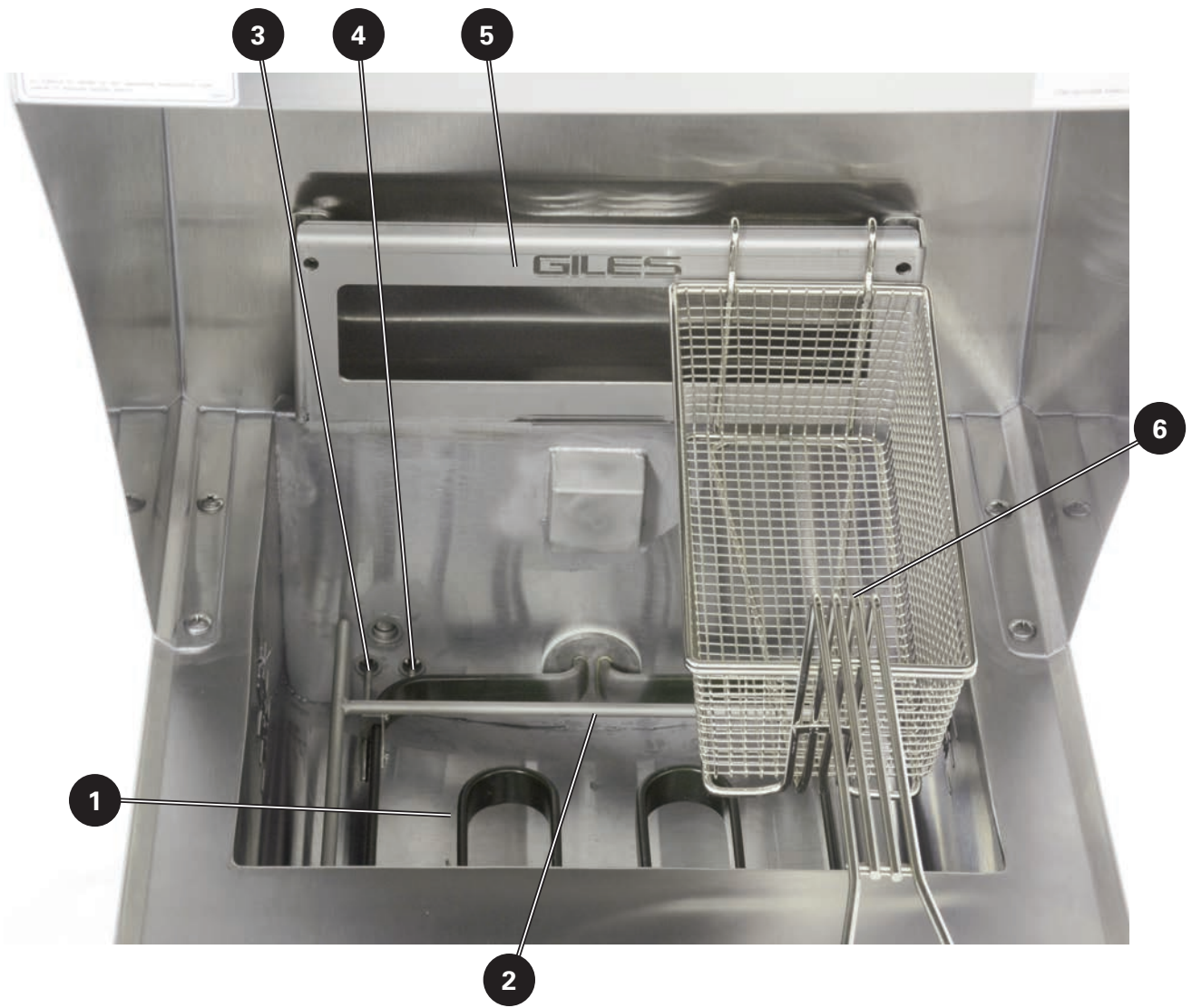
WOG-20MP & WOG-20MP-VH

9.8. Parts List for Hood Cabinet Rear, WOG-20MP-VH

Item	Part Number	Qty	Description
1	39272	1	TANK, ANSUL, 1.5-GAL
2	34619	1	BLOWER ASSEMBLY
3	92382	1	DAMPER COVER / 3-WAY DIVERTER
*4	46650	1	FIRE DAMPER, 8 X 8, 285-DEG
5	40132	1	RELEASE MECHANISM, ANSUL AUTOMAN
6	96083	1	COMPONENT COVER
7	40201	2	BUSHING, 1-3/4 HOLE, SNAP-IN
8	96194	1	COMPONENT ASSEMBLY (SEE SECTION 9-07)
9	20800	1	SERVICE BOX COVER
10	24221	1	GROUND LUG
11	30107	1	SERVICE BOX
12	96108	1	PANEL, HOOD BACK
13	96107	1	PANEL, CABINET BACK
14	24237	1	SWITCH, PLUNGER, 250V, 15A (CHARCOAL FILTER INTLK)
15	21183	1	SWITCH BODY, LEVER ACTION, 240V, 30A (BAFFLE FILTER INTLK)
16	21184	1	SWITCH HEAD, LEVER ACTION (BAFFLE FILTER INTLK)
17	30952	1	SWITCH LEVER, FORMED (BAFFLE FILTER INTLK)

* Not Shown

9.9. *Cooking Vat*



Parts List

Model: WOG-20MP & WOG-20MP-VH

9.9. Parts List for Cooking Vat

Item	Part Number	Qty	Description
1	23773	1	ELEMENT, FIREBAR, 6000W, 208V
1	23768	1	ELEMENT, FIREBAR, 6000W, 240V
2	31787	1	BASKET RACK
3	24222	1	THERMOCOUPLE, J-TYPE, 7-IN, BENT, GROUNDED
4	23909	1	THERMOCOUPLE, J-TYPE, 3-IN, GROUNDED
5	96693	1	BASKET HANGER
6	78601	2	COOK BASKET

9.10. Front Ventless Hood



* Not Shown

Parts List

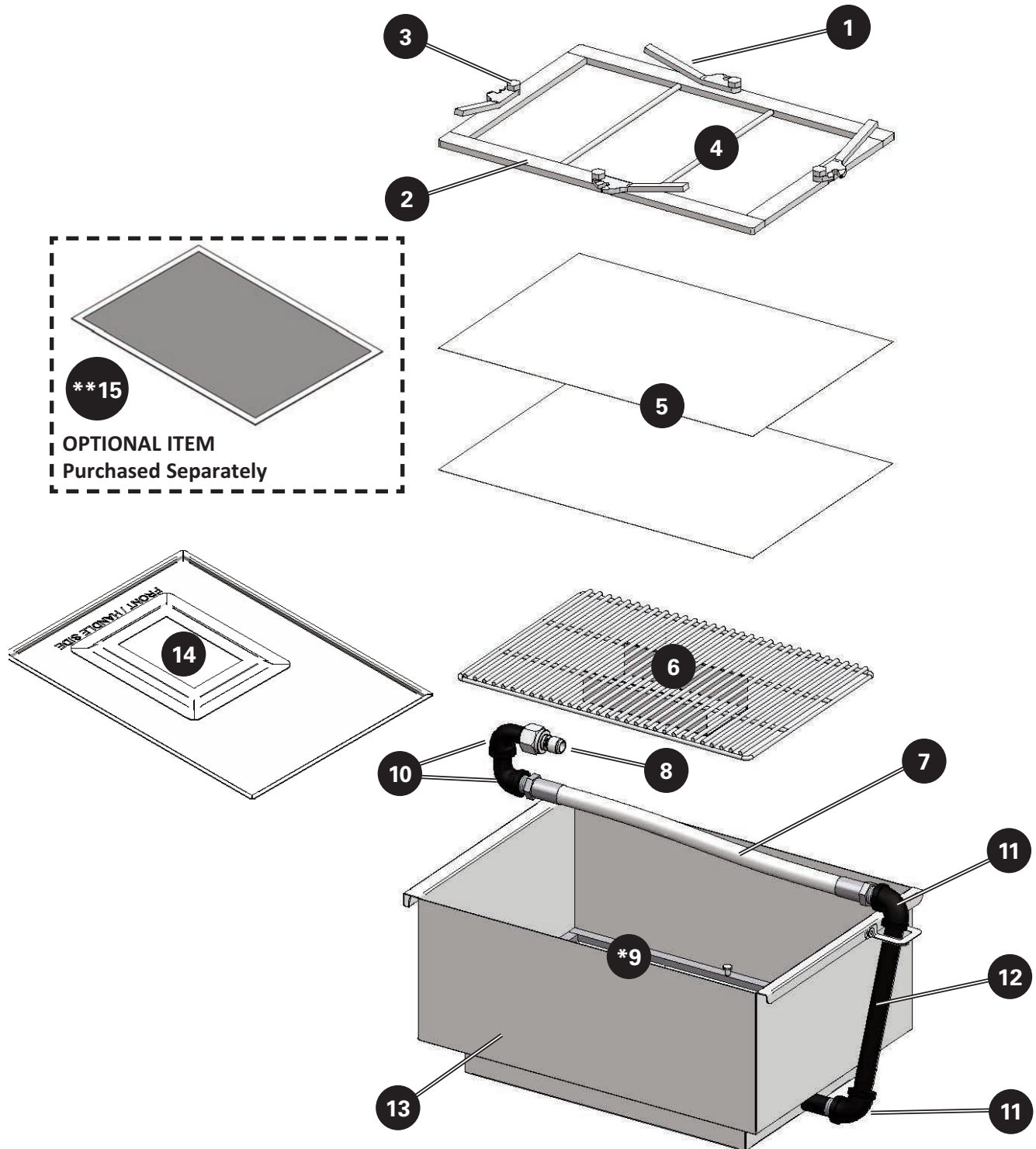
WOG-20MP & WOG-20MP-VH

9.10. Parts List for Front Ventless Hood

Item	Part Number	Qty	Description
1	96000	1	FILTER ACCESS COVER
2	45076	1	BAFFLE FILTER, 16 X 16
3	22360	1	E.A.C. FILTER CELL, 16"
4	31963	1	CHARCOAL FILTER, 16 X 12-3/8
5	21125	1	CONTACT BOARD, E.A.C. CELL
6	24237	1	SWITCH, PLUNGER, 250V, 15A (FILTER COVER INTLK)
*7	30206	1	GREASE DRIP CUP (UNDER HOOD)
*8	34750	1	DRIP CUP SAFETY SHACKLE (UNDER HOOD)
9	93312	1	PIN, SWITCH ACTUATOR, FILTER DOOR
*10	41133	1	RETAINING RING, 1/4"

* Not Shown

9.11. Filter Pan



* Complete Filter Pan Assembly (includes all parts except #14)

Parts List

Model: WOG-20MP & WOG-20MP-VH

9.11. Parts List for Filter Pan

Item	Part Number	Qty	Description
1	54526	4	LEVER, HOLD-DOWN FRAME
2	30938-4	1	HOLD-DOWN FRAME (FRAME ONLY)
3	30040-4	4	STUD, HOLD-DOWN FRAME
4	30938	1	HOLD-DOWN FRAME ASSEMBLY, COMPLETE (INCLS. #1, #2, #3)
5	72002	2	PAPER FILTER MEDIA, 11-1/2 X 16-9/16 (100-CT CASE)
6	30939	1	SUPPORT SCREEN ASSEMBLY
7	40961	1	HOSE, 1/2 NPT X 21", SWIVEL FITTING 1-END
8	44150	1	FITTING, MALE QUIK-DISCONNECT, 1/2-NPT, STAINLESS
*9	96163	1	COMPLETE FILTER PAN ASSEMBLY (ALL PARTS)
10	42250	2	STREET ELL, 1/2", 90°, BLACK PIPE
11	42200	2	ELL, 1/2", 90°, BLACK PIPE
12	40403	1	NIPPLE, 1/2" X 8-1/4", BLACK PIPE
13	96155	1	FILTER PAN WELD ASSEMBLY (PAN ONLY)
14	96695	1	FILTER PAN COVER
**15	41020	1	MICRO-MESH FILTER SCREEN, 11-1/2" X 16-9/16" (OPTIONAL)

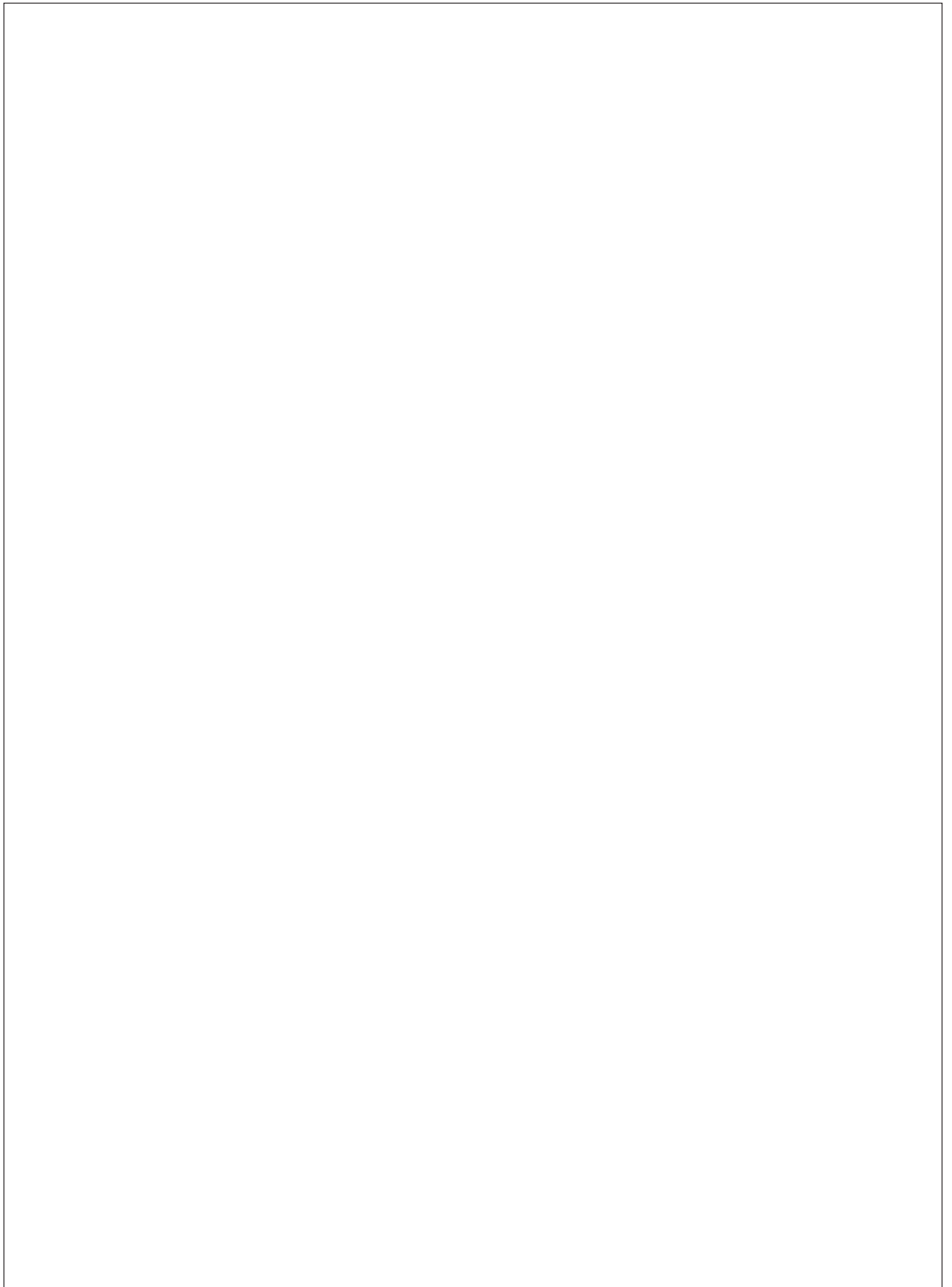
NOTE: The optional Micro-Mesh Filter Screen is a direct replacement for paper filter media. It can be cleaned and reused many times.

* Complete Filter Pan Assembly (includes all parts except #14)

** OPTIONAL ITEM, Purchased Separately



Notes:





Responsive. Reliable.

Giles Enterprises, Inc.

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