

Operations & Service Manual

GBF-2-GVH



Model: GBF2-35/50-GVH



Giles Enterprises, Inc.

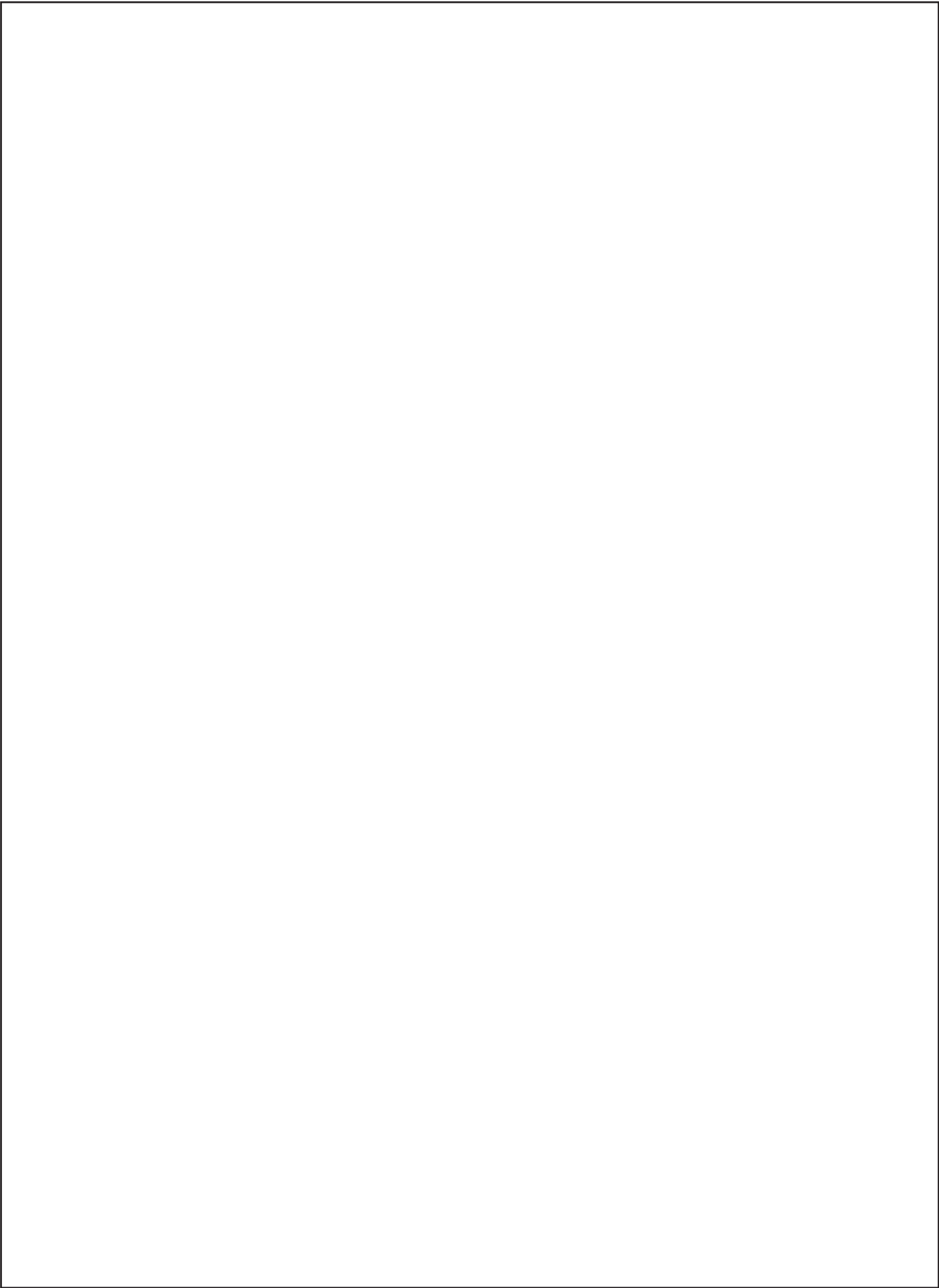
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LIMITED WARRANTY

- Subject to the terms and conditions of this Limited Warranty as herein stated, all Giles Enterprises, Inc., Foodservice Equipment and parts purchased new from an authorized Giles Enterprises, Inc., representative are warranted as to defects in material or workmanship for a period of 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 to the original owner only and is void if the unit is resold.
- During the Limited Warranty period, Giles Enterprises, Inc. will replace or recondition, at its factory, any part or parts of this unit which Giles Enterprises, Inc. inspectors judge defective, provided the unit has been subjected to normal usage, properly installed, operated and serviced. This Limited Warranty does not cover cosmetic damage, and damage due to acts of God, accident, misuse, alteration, negligence, abuse of the Giles Foodservice Equipment or the 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 Enterprises, Inc., representative.
- If Limited Warranty service is requested, Giles Enterprises, Inc., will send factory-authorized service representatives to repair, recondition, replace or inspect units of its manufacture with such labor being rendered without cost to owner for 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 Enterprises, Inc., representative.
- Giles Enterprises, Inc. reserves the right to change or improve its equipment and parts in any way without obligation to alter such equipment or parts previously manufactured.
- Giles Enterprises, Inc. 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 Enterprises, Inc., 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 Enterprises, Inc., Foodservice Equipment or parts or Giles Enterprises, Inc., Foodservice Equipment or parts not purchased from an authorized Giles Enterprises, Inc., representative, carry no warranties, express or implied.



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Notes:

SAFETY

Overview

The instructions contained in this manual are intended to aid in learning the proper procedures for installing, operating and servicing this appliance.

Throughout this manual, safety precautions are identified by use of safety alert symbols and three alert keywords: **DANGER** ... **WARNING** ... **CAUTION**. All safety alert information will precede the task or activity to which it applies. Suggested, recommended, or other noteworthy information will be identified by use of the keyword **NOTE**. Additionally, certain key words are used to indicate a specific meaning or added emphasis as follows:

Shall: understood to mean mandatory.

Should: understood to mean advisory.

May: understood to mean permissive or possible.

Will: indicates the occurrence of a future predictable event or condition.



Safety Alert Symbols

Used in conjunction with key alert words **DANGER** ... **WARNING** ... **CAUTION** as an alert to potential personal injury hazards. These alerts immediately precede precautionary information. Adhere to all safety information following these symbols to avoid possible injury, or death. Failure to comply with safety precautions identified by the safety alert symbols may also void the manufacturer's equipment warranty.

DANGER

- Indicates an imminently hazardous situation which, if not avoided, will result in serious personal injury, or even death. Use of this alert is limited to the most extreme situations.

WARNING

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

CAUTION

- Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor to moderate personal injury.

CAUTION

- When used without the safety alert symbol, indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in equipment or property damage, and void the warranty.

NOTE:

- Identifies suggested, recommended or other noteworthy information.

Specific Safety Precautions

For your safety, please read and observe the following precautions when operating or servicing this unit. Adherence to this important safety information will help prevent personal injury and/or equipment damage.

DANGER

- Turn off the Fryers and disconnect supply power to it before cleaning or performing any maintenance activity.
- **DO NOT** wash down the unit's interior or exterior with water from a spray hose.
- Failure to ensure that all power switches are in the **OFF** position prior to servicing or when replacing Hood filters could result in electrical shock, or other serious personal injury, or damage to the equipment.
- Failure to comply with these **DANGER** notices can result in death or serious injury, equipment or property damage and void the warranty.

WARNING

- **Prior to installation, consult a qualified electrician to ensure that all electrical specifications and code requirements are met, and that circuit breakers and wiring are of sufficient rating and gauge for this equipment.**
- **During installation, the unit must be properly grounded and must comply with all local electrical code requirements, or in absence of local code, in accordance with prevailing National Electric Code.**
- Improper installation or modification, or improper service and maintenance could result in serious personal injury, even death, equipment or property damage, and void the warranty.
- **DO NOT** use or store gasoline, other flammable liquids, or materials that release flammable vapors in the vicinity of this or any other electrical appliance!
- During cooking operations, the oil level in the Fryers **MUST** be maintained above the indicated minimum level. If not maintained above that level the heating elements could possibly shutdown.
- Failure to comply with **WARNING** notices could result in serious personal injury, even death, equipment or property damage, and void the warranty.

CAUTION

- The unit must remain in an upright (vertical) position.
- The appliance is very heavy. Exercise care when unpacking and removing from the shipping skid. Use of appropriate handling equipment is highly advised to avoid potential for injury and/or damage to the unit.
- **DO NOT** operate this unit unless there is full understanding of all components and their function. Before attempting to operate the unit, refer to the applicable sections of the Operations Manual to become familiar with the various controls and procedures.
- Certain parts of the appliance become extremely **HOT** during normal operation. To avoid personal injury, exercise due caution when operating, loading and unloading food products, cleaning, or servicing the unit. As appropriate, it is recommended that thermal oven mitts be worn when attending the unit.
- Allow the unit to cool a minimum of 15 to 20 minutes before cleaning or servicing.
- Introducing overly wet food items or larger than recommended load sizes into the cook vat can cause a surge boil, resulting in overflow of **HOT** cooking oil from the vat. Exercise caution and load foods slowly to observe how the hot oil reacts before continuing.

 CAUTION

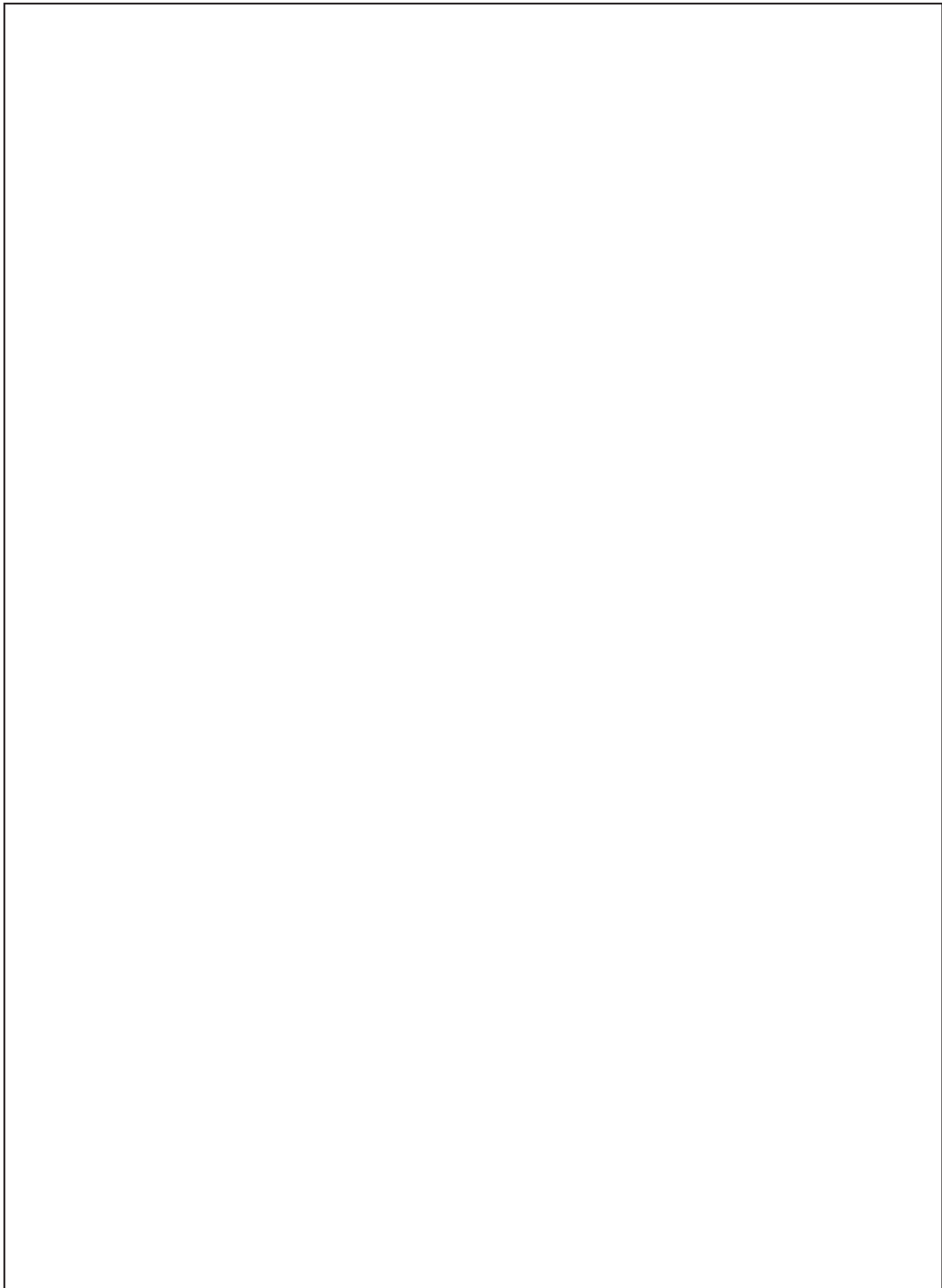
- Cooked food products, being held for sale or serving, must be maintained at a minimum temperature in accordance with local prevailing health regulations. Typically, 150°F (65.5°C) is acceptable.
- Giles electric Fryers are manufactured to operate with a specific voltage, phase and frequency. Check the rating label on the rear panel or inside the front door of the Fryer cabinet to determine correct required supply power.
- Ensure that the appliance is positioned in a secure, safe location with casters locked and an appropriate restraining device installed.
- Handle the EAC Cell with care. **DO NOT** bend the collection fins or break the fine ionizer wires. Doing so can cause the cell to stop functioning, which will cause power to the heating elements to be interrupted.
- The appliance is equipped with interlocks that prevent the heating elements from operating in the event there is any unsafe condition; filters missing or clogged, low oil, drain open, etc. **DO NOT** attempt to bypass any of these interlocks.
- Failure to comply with **CAUTION** notices may result in minor to moderate personal injury, equipment or property damage, and void the warranty.

CAUTION

- **This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, unless they are 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.**
- The electronic components on the Control Panels are impact-sensitive. To prevent damage, exercise care when operating the appliance and when maneuvering carts, or other rolling fixtures, nearby .
- **DO NOT** install the unit immediately adjacent to combustible walls or materials. Failure to maintain safe distances from combustibles may present a risk of fire. See appropriate sections of this Operations Manual pertaining to “**clearances to combustibles**”.
- When cleaning the appliance:
 - > **DO NOT** steam clean unit.
 - > **DO NOT** use products containing chlorine, or other caustic chemicals.
 - > **DO NOT** use abrasive products, steel wool or scouring pads.
 - > **DO NOT** use oven cleaners.
- After cleaning the Hood’s EAC collection cell, **DO NOT**, attempt to dry it by reinstalling and running the hood fan, or by using heat from the fryers, to force dry. This can damage the EAC power supply and void the warranty. The cell must be allowed to air dry, preferably overnight.
- **DO NOT** alter, add attachments, or otherwise modify this equipment!
- Failure to comply with these **CAUTION** notices may result in equipment or property damage and void the warranty.

NOTE:

- To aid installation technicians and electricians, a wiring diagram is provided with the unit. Refer to it during installation or service.
- To ensure safe continuing operation, comply with all appropriate health regulations and codes pertaining to cleaning and sanitation of this equipment.
- Giles recommends the use of mild, non-toxic, bio-degradable degreasers, such as **Clear Magic** or **Simple Green**, for cleaning surfaces and parts of the appliance where grease film may accumulate.
- The sound level of the hood while operating is approximately 65 dB.
- **For some installations, it might be necessary to consult with a HVAC specialist to confirm that proper room air exchange is maintained, and that the existing air conditioning system is capable of handling the anticipated heat load of this appliance.**
- Exhaust ventilation is recommended for areas in which ventless recirculating hoods are operated. Giles recommends 50 CFM per linear foot of hood space. This could vary depending on local building codes and site-specific conditions.



1. Introduction

Thank you for purchasing a new Giles GBF-2-GVH Ventless Fryer, manufactured by Giles Enterprises, Inc., Montgomery, Alabama (USA). The GBF-2-GVH features double banked 14" Fryers, with an integrated, ventless, recirculating Hood. All of the equipment we manufacture is thoroughly inspected and tested prior to shipment and with proper care and maintenance, it will provide years of trouble-free service.

To help protect your investment in this state-of-the-art cooking appliance, we recommend that you take a few moments to familiarize yourself with the installation, operational, cleaning, and maintenance procedures described in this manual. Adherence to these recommended procedures will minimize potential for unnecessary repair expense and costly downtime. **Please retain this manual and keep it handy for future reference.**

1.01 Construction

The GBF-2-GVH Ventless Fryer is constructed primarily of Series 430 stainless steel.

1.02 Standard Features

Fryers: Two (2) banked 14" Fryers. Available with either 50 or 35 lbs. shortening capacity.

Computer Controller: Electronic cooking controller regulates cook cycle and monitors fryer status ... Two (2) basket timers on each Fryer, each with four (4) programmable menu keys ... Features included: cool-mode, force filter function & low oil level safety shutdown.

Filtration System: On-board oil filtration system filters oil from both Fryers.

Stainless Micro-Mesh Filter Screen: Reusable; environmentally friendly. Eliminates need for paper filter media; reduces cost of operation.

Electronic Filter (EAC) Status Indicators: Indicates condition of the EAC collection cell.

Hood Status Lights & Interlocks: Indicator lights show condition of the interlock system, indicating missing or clogged filters. Interlock circuits disable power to cooking elements, if hood conditions are not appropriate for fryer operations.

Automatic Basket Lifts: Two (2) Basket Lifts per vat ... automatically lifts cooked product from hot oil at the end of set cook cycle.

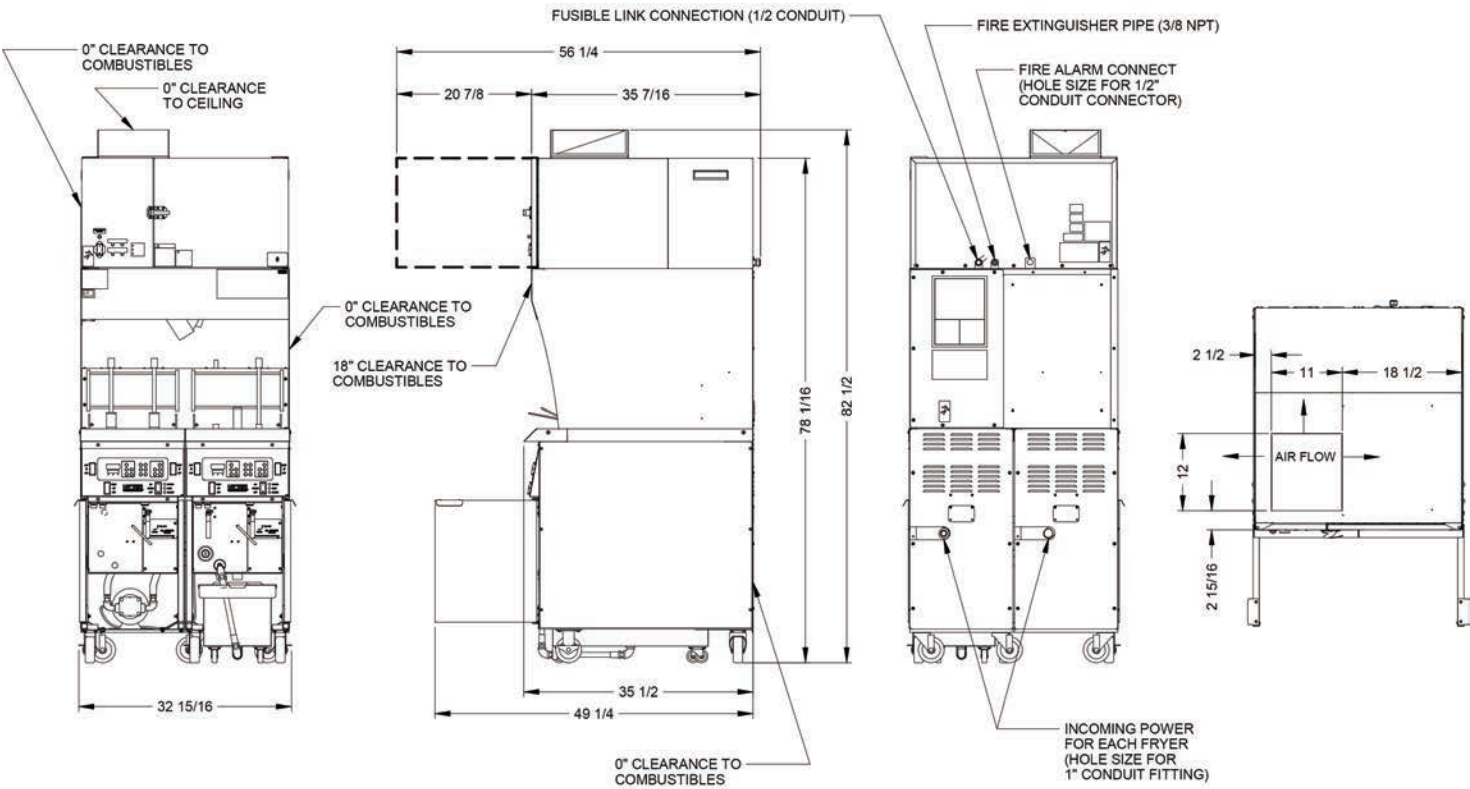
1.03 Optional Features

Mechanical Cooking Controls: Two (2) mechanical 30-minute basket timers and a digital thermostat for each fryer instead of computer controllers.

Manual Basket Hangers: Basket hanger bars on each fryer instead of automatic lifts.

1.04 Specifications

1.04.1 Overall Dimensions & Clearance to Combustibles



Inches [mm]

1.04.2 Regulatory Listings



1.04.3 Basket Size

Description	Length	Width	Height	Volume
Standard (2 per vat)	13.25 [336.6]	6.50 [165.1]	6.00 [152.4]	423.6 cu.in [6,942 cc]
Large Single Basket (Special)	12.875 [327.0]	12.375 [314.3]	5.25 [133.4]	835.3 cu.in [13,691 cc]

Inches [mm]

1.04.4 Vat Size & Capacity

Model	Length (Inside)	Width (Inside)	Height (Top of element to “Full” Level)	Liquid Shortening Capacity (Bottom of vat to “Full” Level)	
				Lbs [kg]	Gal [l]
GBF-50	16.25 [412.8]	13.90 [353.1]	4.97 [126.2]	50 [22.7]	7.1 [26.9]
GBF-35	16.25 [412.8]	13.90 [353.1]	3.50 [88.9]	35 [15.9]	5.0 [18.9]

Inches [mm]

1.04.5 Shipping Specifications (Crated)

Model	Gr. Wt.	Crated Size			Cube
		Length	Width	Height	
GBF2-35/50-GVH	928 lbs (421 kg)	48" (1.22 m)	40" (1.02 m)	55.7" (1.41 m)	61.9 cu.ft (1.75 cu.m)

NOTE: Gross weight may vary ... unit weights can change depending on options ordered.

2. Installation

This section summarizes procedures necessary for proper installation of the appliance. To prevent personal injury or damage to the equipment or property, please ensure the following steps are followed.



CAUTION

DO NOT ALTER, ADD ATTACHMENTS OR OTHERWISE MODIFY THIS EQUIPMENT

1. Please note the wiring diagram provided with this appliance. Ensure that it matches the electrical specification of the equipment being installed.
2. Ensure that the appliance is electrically grounded in accordance with local codes, or in the absence of local codes, with the current **National Electrical Code (NEC); NFPA 70**.
3. Always consult a qualified electrician prior to installation of this equipment.

Compliance with the information in this section will help to ensure safe and proper installation. If you have any questions concerning these procedures, contact a Giles Manufacturer's Representative or other qualified service , or call Giles Services at **800-554-4537** for assistance.

2.01 Location

When deciding on the location where the appliance will be installed and operated, generally consider the following.

1. Ensure that the appliance and surrounding area will be free of combustible materials. See appropriate section for information regarding clearances to combustibles.
2. Proximity to adequate power supply.
3. Adequate space for proper operation and future servicing of the appliance.
4. Compliance with local code with regard to ventilation in the operational area.
5. Locate the unit in a secure position and ensure that it will not move unintentionally. The unit is equipped with locking casters, however some jurisdictions may require that the appliance be restrained from movement by other means, such as restraining straps or cables.
6. This appliance is to be installed, operated, and maintained in accordance with the prevailing **Standard for Ventilation Control & Fire Protection of Commercial Cooking Operations, NFPA-96**.
7. Do not locate the appliance such that the openings around the exhaust diverter atop the hood section are obstructed. No minimum clearance (0") is required between the air diverter and the ceiling, or other overhead obstructions, but it is advisable to allow some clearance (3" to 6") to make movement of the unit easier should the need arise.
8. The ventless hood section of this appliance produces a sound level of approximately **65 dB** when operating.

2.01 Location - continued

NOTE:

- For some installations, it may be necessary to consult a HVAC specialist to confirm that proper room air exchange is occurring and that the existing air conditioning system is capable of handling the anticipated additional heat load of this appliance.
- Exhaust ventilation is recommended for areas in which recirculating hoods are operated. Giles recommends **50 CFM** per linear foot of hood space. **This amount could vary based on local codes and site-specific situations.**

2.02 Unpacking

The appliance is shipped as a palletized unit. It is secured to a wooden skid with high-tensile plastic strapping and protected by a wooden framework. Further protection is provided by machine applied stretch-wrap.

 CAUTION

- Exercise care when lifting or moving the palletized unit, and when removing packing materials.
- This appliance is very heavy and somewhat top-heavy. Use extreme caution when removing the unit from the shipping skid. Appropriate handling equipment or sufficient manpower must be utilized.
- Failure to comply with these CAUTION notices may result in minor to moderate personal injury, damage to equipment or property, and void the warranty.

NOTE:

If there is evidence of damage to the palletized load, immediately inspect the equipment and all accessories, and notify the freight company of any damages. Make a note of damages on the bill of lading. Giles' responsibility for damages to the unit ends when the freight company agent signs for the on-board freight at the time of shipment.

1. Carefully cut and remove the plastic stretch wrap, strapping and all other packing material.
2. Remove and retain all accessory items that are packed with the unit.
3. Remove the Filter Pan from right-hand Fryer cabinet.
4. Carefully remove Fryer from the shipping skid. The appliance is very heavy; it is advisable to use appropriate material handling equipment when lifting unit from the skid.

IMPORTANT!

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

2.03 Electrical Requirements

CAUTION

Fryers must be adequately and properly grounded. Improper grounding may result in electrical shock. Always refer to local electrical codes for proper grounding procedures for this, or any other electrical equipment. Always consult with a professional electrician, or qualified service technician, to ensure that circuit breakers and wiring are of sufficient rating and gauge to power this equipment.

GBF-2-GVH Fryers are factory-configured to operate with one of the electrical specifications listed below. Check the rating label on the rear panel (or hood header) to determine the correct supply power requirement for your appliance.

Each Fryer unit requires a separate power supply. The right-hand Fryer unit provides power for the integral Ventless Hood.

2.04 Electrical Specifications (per Fryer Unit)

Voltage	Phase	Hz	Watts	Amps			Circuit Breaker Required
				L1	L2	L3	
208 ⁺	3	60	18,250	53	53	50	65
208	3	60	18,000	50	50	50	60
240 ⁺	3	60	18,250	46	46	43	55
240	3	60	18,000	43	43	43	50

⁺ Denotes spec for fryer unit powering the filtration pump.

2.05 Electrical Connections

WARNING

- All electrical installation should be performed by a professional electrician or technician.
- Improper installation or poor work practices could result in serious injury or death, damage to equipment or property, and void the warranty.

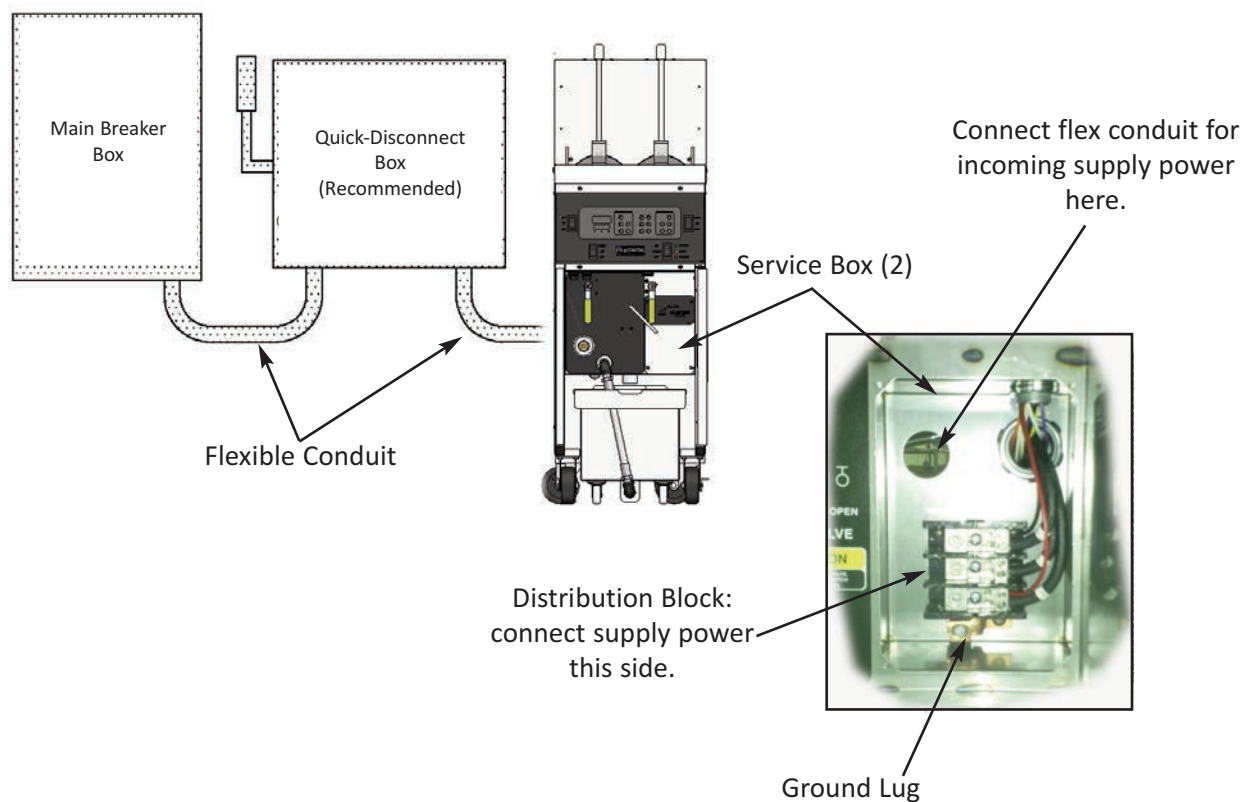
NOTE:

Cost of electrical installation (materials, such as disconnects, breakers, conduit, wire, and labor) shall be the responsibility of the purchaser.

2.05 Electrical Connections - continued

1. Install properly sized circuit breakers in the appropriate facility breaker box. See **Section 2.04**.
2. It is recommended that a quick-disconnect be installed between the breaker box and the appliance; connect using flexible conduit (**not provided**).
3. Connect flexible conduit from quick-disconnect through Fryer back panels to the Fryer Service Box at the front of each unit. Allow enough conduit slack so that the appliance can be moved for cleaning or service. See **Figure 2.05.1**.
4. Open Fryer doors and remove Service Box Covers. See **Figure 2.05.1**.
5. Connect ground wire between the Ground Lugs and proper earth ground.
6. Route the appropriately sized supply power wires and conduit to each of the Fryers, install conduit from rear of Fryers to Service Boxes in the front lower cabinets; attached at the opening in the Service Boxes (**conduit and connectors not provided**).
7. Pull the supply power wires to front of Fryers and connect at the Distribution Blocks located in the Service Boxes. See **Figure 2.05.1**.
8. Reinstall Service Box Covers.

2.05.1 Electrical Connections Diagram



2-06. Ventless Hood

IMPORTANT!

- Code regulations regarding installation of Ventless Recirculating Hood systems and Ventless Hooded Appliances can vary significantly from jurisdiction to jurisdiction. Always consult with local authorities to ensure that installation of this appliance complies with local codes, and that proper permits are obtained.

2-06.1 Fire Suppression System Installation

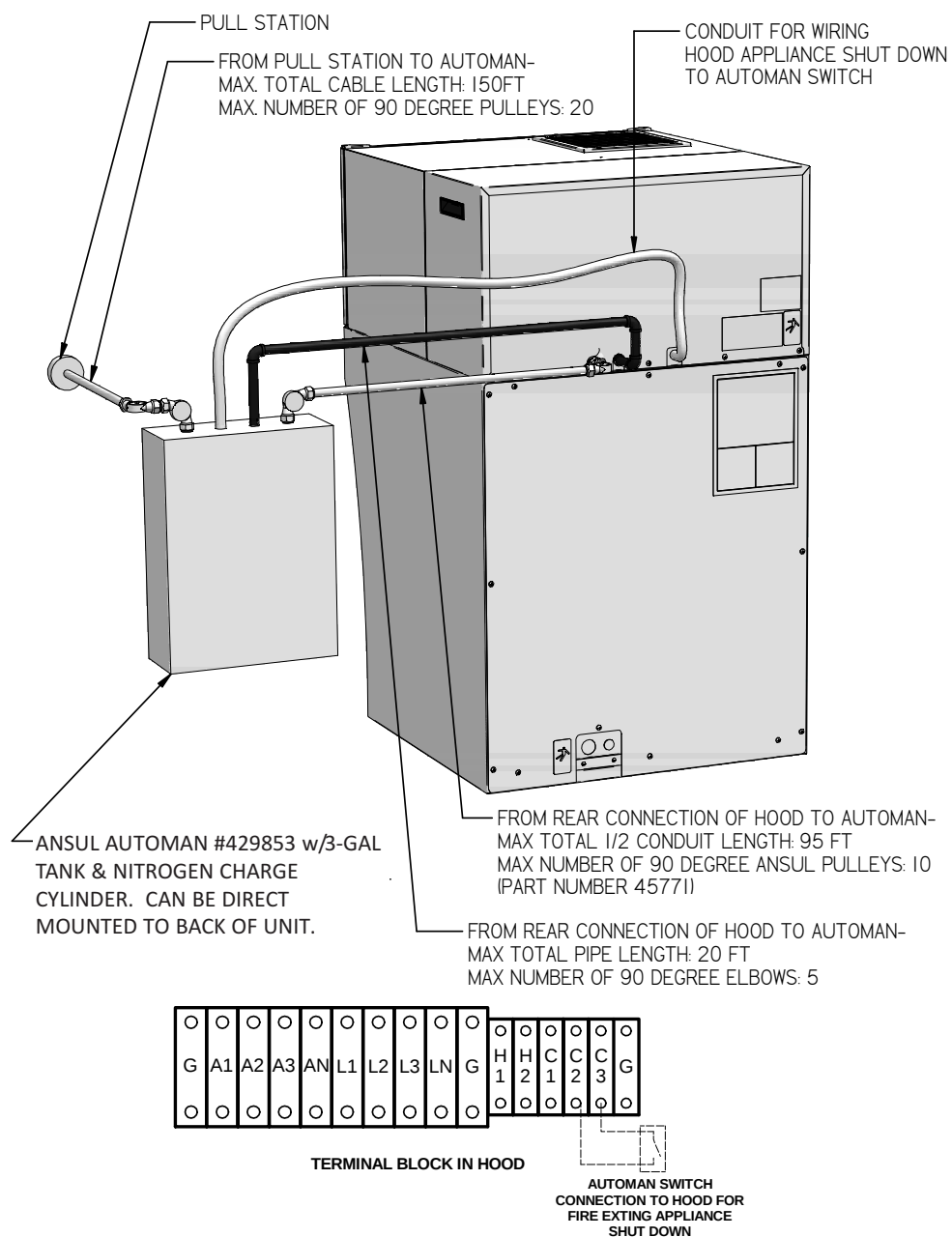
The GBF-2-GVH Ventless Fryer has an integral GVH Ventless Hood which is listed for use of an Ansul R-102 Fire Suppression System. The hood section is factory-preplumbed, with piping, discharge nozzles, fusible link brackets, fusible link conduit and wire cable; piping and conduit are stubbed on the hood back, ready for connection to the fire extinguishing system. The rear of the appliance is configured such that an Ansul Automan (#429853) can be direct mounted to the back of the unit.

Purchase, installation, testing and certification of the fire extinguishing system is the responsibility of the purchaser. All work must be performed by a certified Fire Protection Company in accordance with the hood system listing.

1. Discharge Nozzles: Appliance, 56930-1W ... Plenum, 56929-1/2N; see **Section 2-06.4, Fire Extinguisher Nozzle Locations**.
2. Fusible Links: See **Section 2-06.3, Fusible Link Specification & Location**.
3. The remote Manual Actuation Device of the fire extinguishing system shall be readily accessible, located in a path of egress, and shall be clearly identified. Installation of the Manual Actuation Device shall comply with applicable installation standards and codes.
4. The Regulated Release Assembly with a 3-Gal suppressant tank shall be a mechanical type; typical Ansul Automan #429853.
5. See **Section 2-06.2** for the specific requirements for Fire Suppression System installation.
6. The installation, use, and maintenance of this appliance are to be in accordance with the prevailing **Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96**.

2-06.2 Fire Suppression System Routing

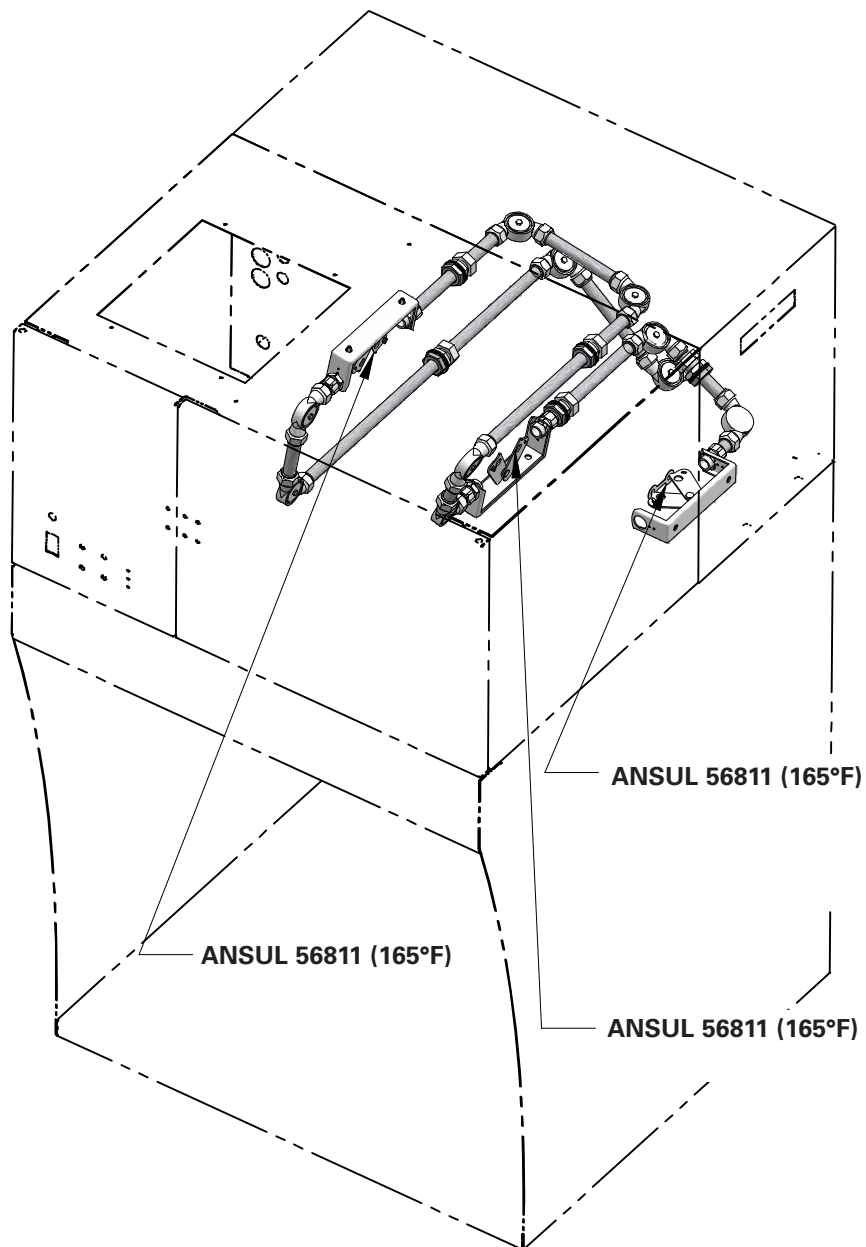
Provision for attaching the release mechanism with extinguishing agent tank and compressed gas cylinder is provided on the appliance back panel. If not used, the Ansul mechanism shall be mounted as specified below.



2-06.3 Fire Suppression Fusible Link Specification & Location

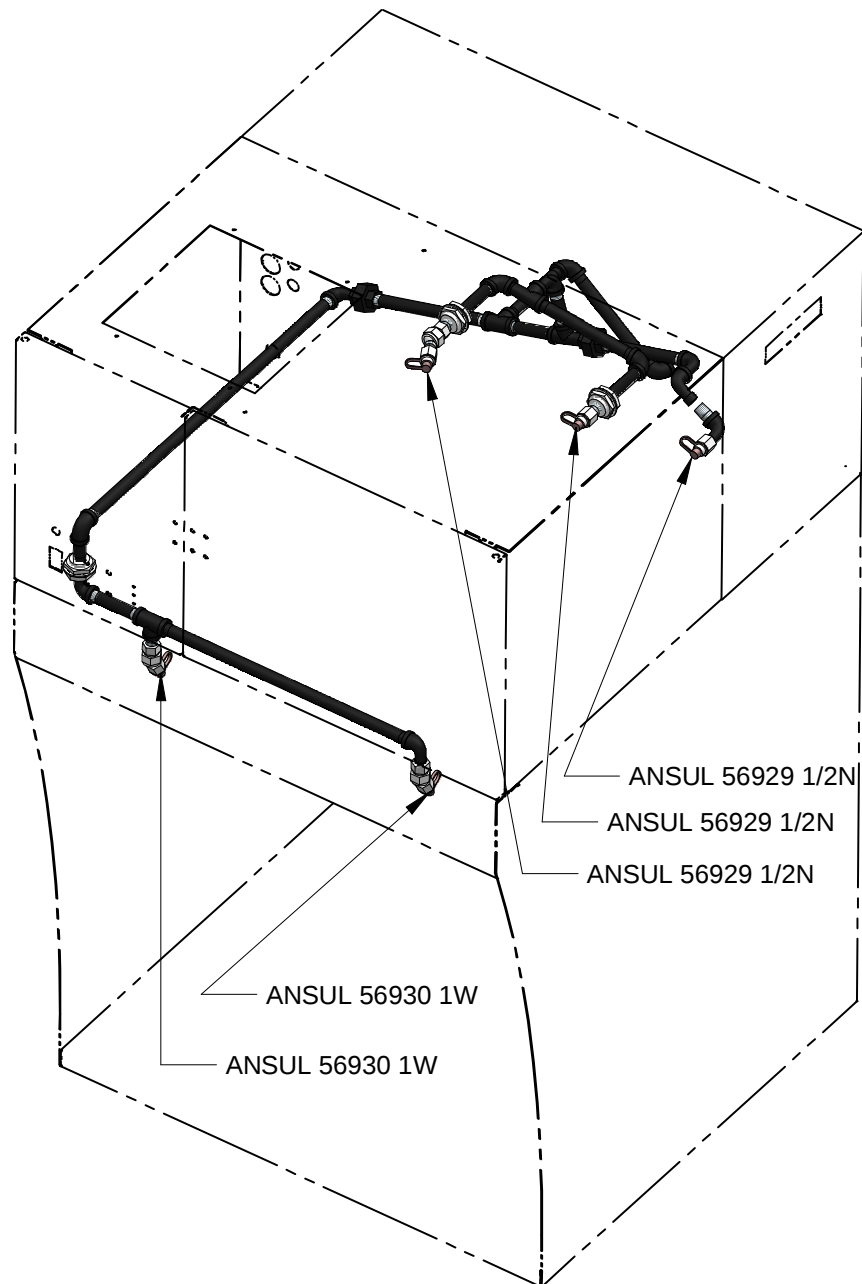
NOTE:

- Fusible links must be installed by an authorized fire protection agent at the time of system certification.



LINK TEMPERATURE AND LOCATION

2-06.4 Fire Extinguisher Nozzle Locations

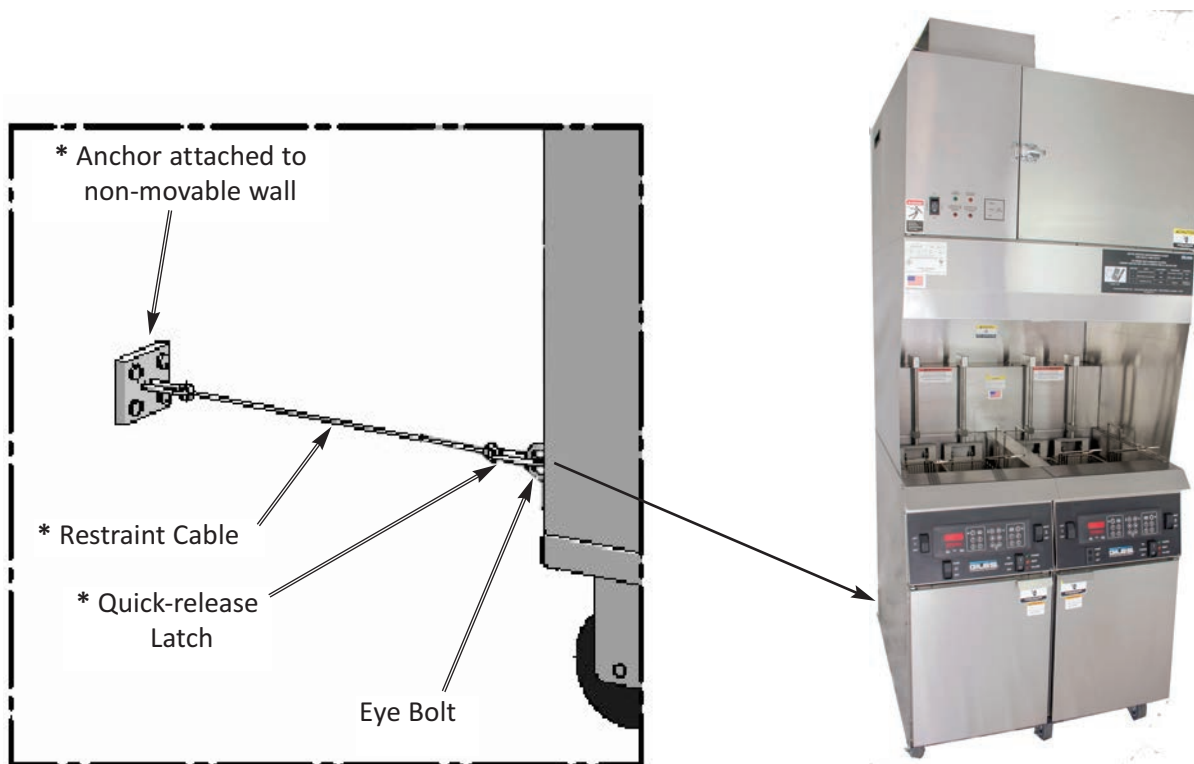
**NOZZLE TYPE AND LOCATION**

NOTE:
All nozzles are factory-installed.

2.07 Restraint Device (Not Included)

The GBF-2-GVH Fryer must have an appropriate Restraint Device attached to both sides of the appliance to prevent excessive movement, which might strain the electrical and fire suppression system connections (see below).

- The length of restraint cable must be shorter than the electrical supply cord or conduit.
- A restraint anchor shall be fastened to a non-movable wall or structure.
- Use a quick-release latch on one end of the cable for connecting to the factory-installed Eye Bolt(s) on the rear of the unit. This can easily be disconnected during maintenance or service.



* Customer Supplied



Notes:

3. Overview

The following section gives a brief overview of the components, functions, and accessories of the **GBF-2-GVH Ventless Fryer**. Please review this section carefully before proceeding further.



3-01 Auto-Basket Lifts (Optional) & Baskets



3-01 Auto-Basket Lifts (Optional) & Baskets		
Item	Description	Function
1	Basket Carrier (2) per Fryer (Optional)	Holds basket in a proper position while being lifted from or lowered into the cooking vat by the Basket Lift.
2	Auto-Basket Lift (2) per Fryer (Optional)	Lowers or lifts basket at beginning and end of cook cycle.
3	Basket Support/ Fry Screen	Provides support surface for Baskets during cooking, and prevents excessive crumbs and cooking residue from accumulating in the vat around heating elements.
4	Basket (2)	Contains product during cooking.

CAUTION

Always use Thermal Oven Mitts when handling any of these parts during normal operations ... they can become very hot!

NOTE:

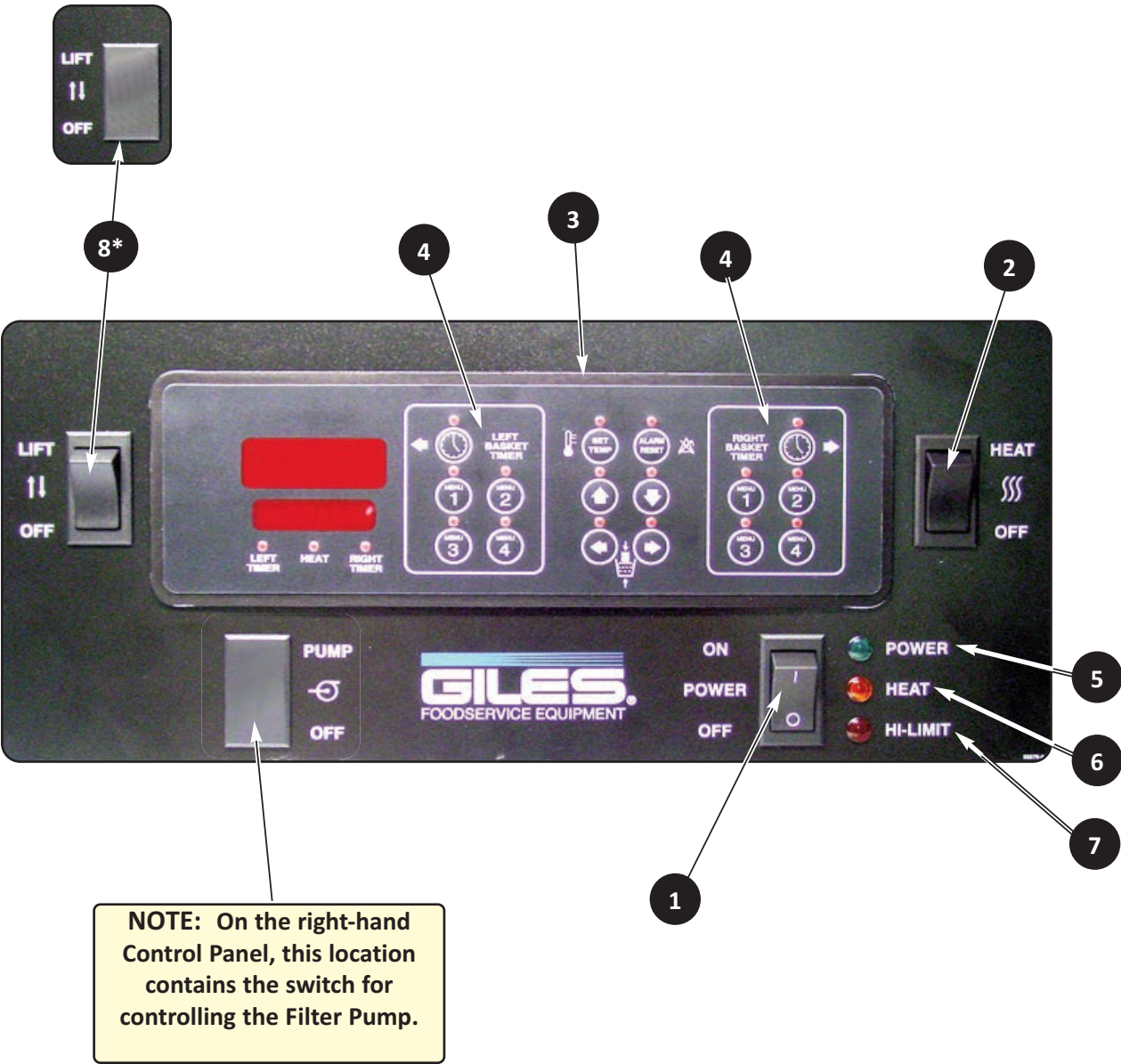
Some units are specially configured with only one (1) Basket Lift on the right-hand Fryer and feature a Basket Carrier specifically designed to operate with a single large size cook basket.

3-02	Control Panel
3-02.1	Control Panel: Right-Hand Unit



3-02.1 Control Panel: Right-Hand Unit		
Item	Description	Function
1	Power Switch	Main Power Switch ... turns Fryer unit power ON and OFF .
2	Heat Switch	Activates the heating elements. Place in OFF position to deactivate elements. Place in the HEAT position to activate elements when ready to cook or boil-out. The heating elements will not heat unless the Hood is ON and running.
3	Controller	Micro-processor Cooking Controller ... for setting cooking temperature and cook times ... controls and monitors fryer functions ... displays status and alarm conditions.
4	Programmable Basket Timer	Programmable menu timers for each basket ... each can store four (4) different cooking times ... menu keys provide one-touch selection.
5	Power Indicator Light (Green)	The Power indicator is illuminated whenever the main Power Switch is in the ON position.
6	Heat Indicator Light (Amber)	The Heat indicator is illuminated when the Heat Switch is in the HEAT position and the heating elements are energized. This light will cycle ON and OFF during normal operation as the Controller maintains oil at set-point temperature.
7	High-Limit Indicator (Red)	The High-Limit indicator is illuminated to indicate heating element shutdown due to overheating. Should this light turn on during operation, DISCONTINUE COOKING and refer to the Troubleshooting Section of this manual. DO NOT ATTEMPT TO COOK UNTIL THE CAUSE OF THIS CONDITION IS DETERMINED AND CORRECTED!
8	Pump Switch	Controls the Oil Filtration pump for filtering oil, or removing used oil from the fryer via the Oil Discharge Hose. NOTE: This switch is present, or active, on the left-hand fryer unit only.
9*	Basket Lift Switch (Optional)	Enables or disables Basket Lifts (if installed). In the LIFT position, lifts are activated and will automatically lower when a cook cycle starts and be raised when cook time expires. In the OFF position, both lifts are disabled. NOTE: This switch is present, or active, only if the Basket Lift option is installed.

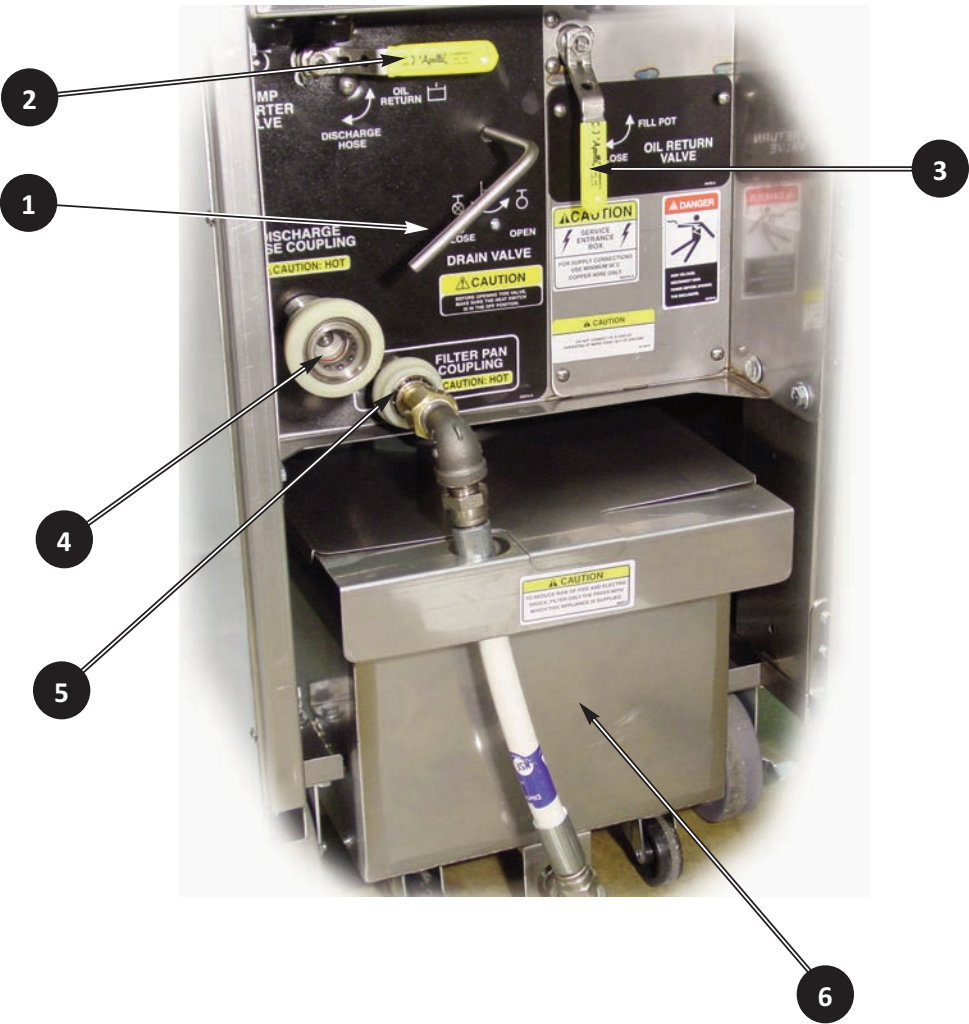
3-02.2 Control Panel: Left-Hand Unit



3-02.2 Control Panel: Left-Hand Unit

Item	Description	Function
1	Power Switch	Main Power Switch ... turns Fryer unit power ON and OFF .
2	Heat Switch	Activates the heating elements. Place in OFF position to deactivate elements. Place in the HEAT position to activate elements when ready to cook or boil-out. The heating elements will not heat unless the Hood is ON and running.
3	Controller	Micro-processor Cooking Controller ... for setting cooking temperature and cook times ... controls and monitors fryer functions ... displays status and alarm conditions.
4	Programmable Basket Timer	Programmable menu timers for each basket ... each can store four (4) different preset cooking times ... menu keys provide one-touch selection.
5	Power Indicator Light (Green)	The Power indicator is illuminated whenever the main Power Switch is in the ON position.
6	Heat Indicator Light (Amber)	The Heat indicator is illuminated when the Heat Switch is in the HEAT position and the heating elements are energized. This light will cycle ON and OFF during normal operation as the Controller maintains oil at set-point temperature.
7	High-Limit Indicator (Red)	The High-Limit indicator is illuminated to indicate heating element shutdown due to overheating. Should this light turn on during operation, DISCONTINUE COOKING and refer to the Troubleshooting Section of this manual. DO NOT ATTEMPT TO COOK UNTIL THE CAUSE OF THIS CONDITION IS DETERMINED AND CORRECTED!
8*	Basket Lift Switch (Optional)	Enables or disables Basket Lifts (if installed). In the LIFT position, lifts are activated and will automatically lower when a cook cycle starts and be raised when cook time expires. In the OFF position, both lifts are disabled. NOTE: This switch is present, or active, only if the Basket Lift option is installed.

3-03 Lower Cabinet: Right-Hand Unit

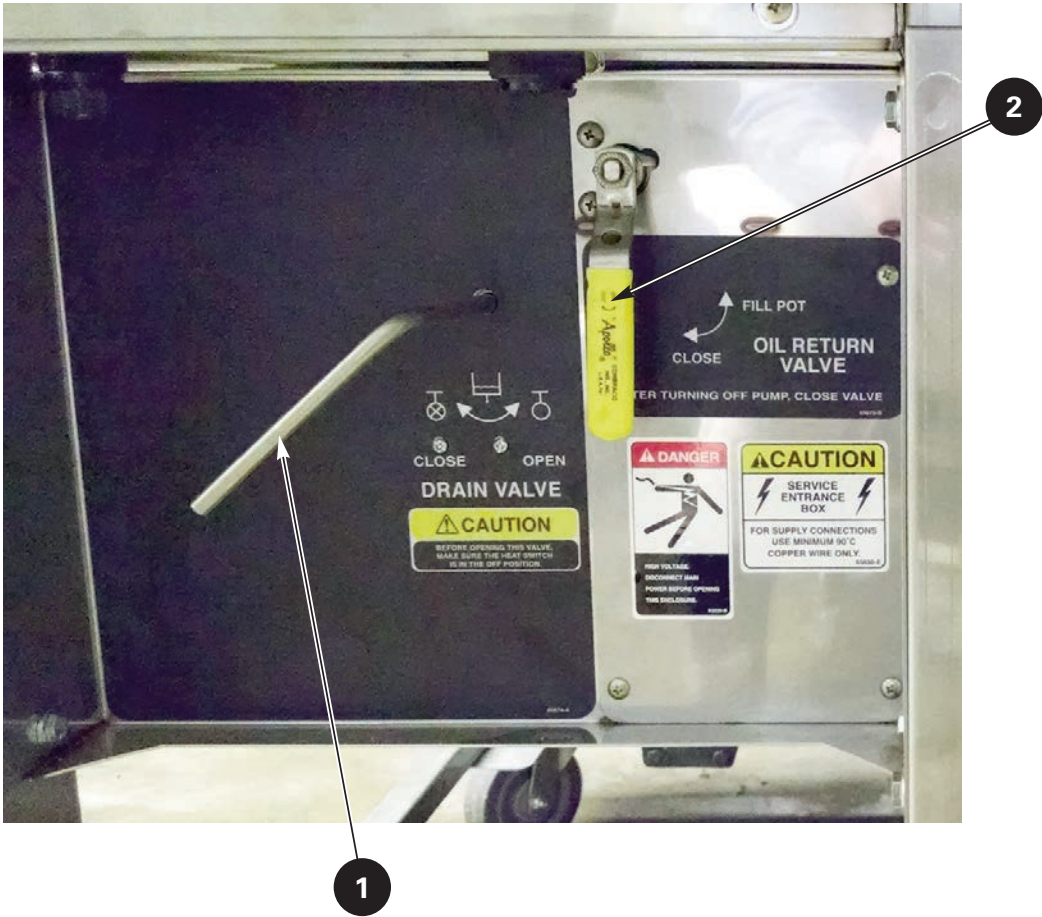


3-03 Lower Cabinet: Right-Hand Unit		
Item	Description	Function
1	Drain Valve Handle	Opens and closes the cook vat Drain Valve. Always ensure the valve is fully CLOSED (handle in left-most position) prior to adding cooking oil or boil out solution. The fryer will not heat if the Drain Valve is not completely closed!  DANGER Always ensure the Heat Switch on Control Panel is in the OFF position before opening this valve. Failure to do this could result in fire, causing serious injury or death, equipment or property damage, and void the warranty.  WARNING NEVER drain oil from more than one (1) of the Fryers into the Filter Pan. Doing so will cause the Filter Pan to OVERFLOW! Always pump oil back to the fryer vat or to an oil disposal container before draining oil from the another vat.
2	Pump Diverter Valve Handle	Directs discharge of Filter Pump to either return oil from Filter Pan to Fryer vat or send it to the Oil Discharge Hose . When sending discharge to the Hose , a hose must be connected at fitting (#4) or the pump will stall.
3	Oil Return Valve Handle	Opens and closes the Oil Return Valve allowing filtered oil to be returned to the fry pot from the Filter Pan. Pump Diverter Valve (#2) must be positioned to OIL RETURN (horizontal position) .
4	Oil Discharge Hose Connection	Quick-disconnect fitting for connecting Oil Discharge Hose to the Fryer to remove used oil for disposal..
5	Filter Pan Connection	Quick-disconnect fitting for connecting Filter Pan Assembly to the Fryer filtration system.
6	Filter Pan Assembly	Collects cooking oil when drained from vat. Contains the filter media for filtering the oil.

NOTE: When refilling a vat from the Filter Pan, only the the Fill Valve on the fryer being filled is to be set in the **FILL POT** position. If both valves are in the **FILL POT** position, oil will be delivered to both vats simultaneously, which could result in overfilling of the vat already containing oil.

As standard practice, the **OIL RETURN VALVES** should be kept in the **CLOSE** position except when filtering and refilling the fry vat.

3-04 Lower Cabinet Area: Left-Hand Unit

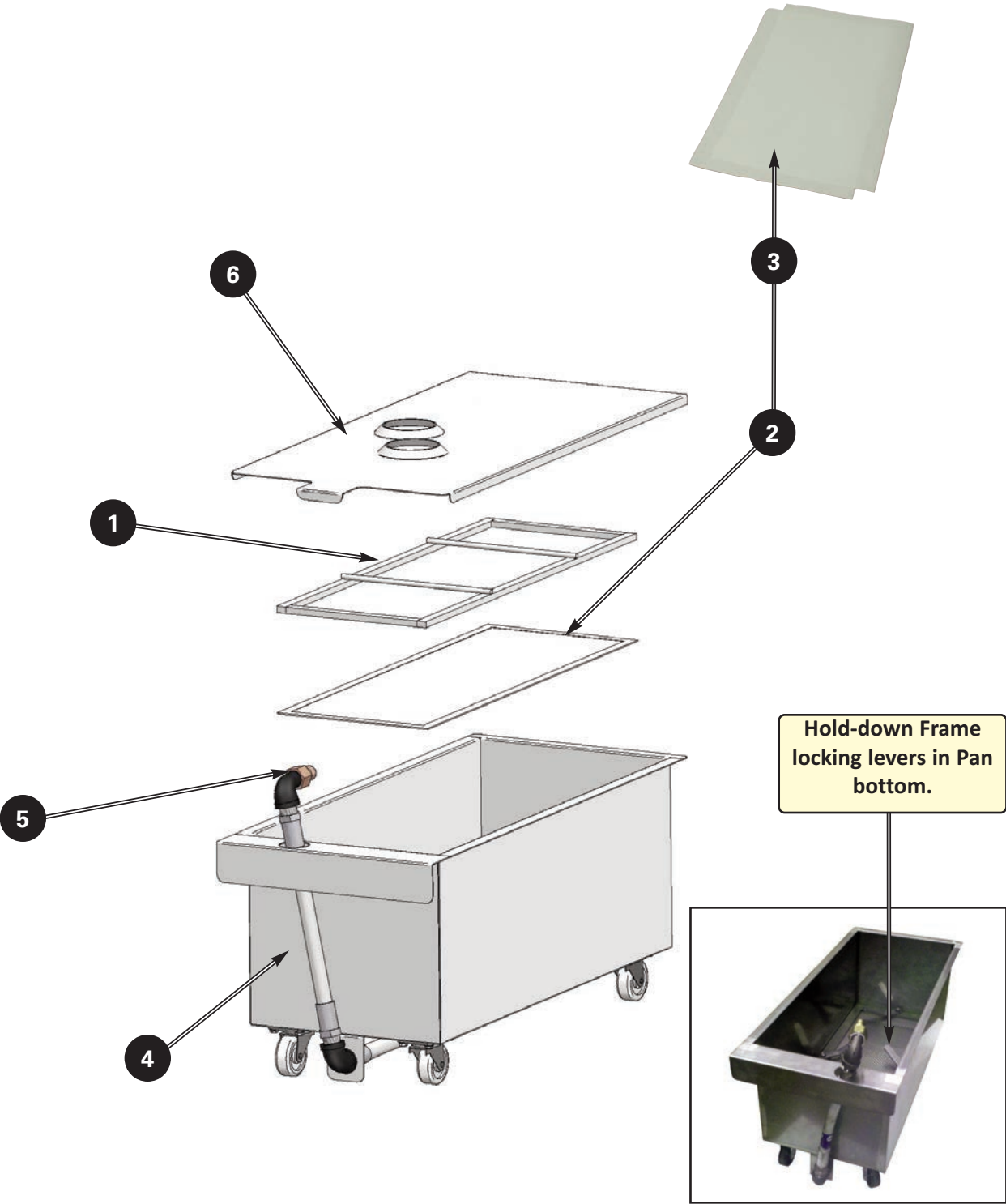


3-04 Lower Cabinet Area: Left-Hand Unit

Item	Description	Function
1	Drain Valve Handle	Opens and closes the cook vat Drain Valve. The valve is to be fully CLOSED (handle in left-most position) prior to adding cooking oil or boil out solution. <u>The fryer will not heat if the Drain Valve is not completely closed!</u>  DANGER The Heat Switch on Control Panel must be in the OFF position before opening this valve. Failure to do this could result in fire, causing serious injury or death, equipment or property damage, and void the warranty.  WARNING NEVER drain oil from more than one (1) of the Fryers into the Filter Pan . Doing so will cause the Filter Pan to OVERFLOW! Always pump oil back to the empty fryer vat or to an oil disposal container before draining oil from the another vat.
2	Oil Return Valve Handle	Opens and closes the fry vat Oil Return Valve allowing vat to be refilled with filtered oil from the Filter Pan. Pump Diverter Valve on the right-hand unit must be to the OIL RETURN position.

NOTE: When refilling a vat from the Filter Pan, ensure that only the the Fill Valve on the fryer being filled is set to the FILL POT position. If both valves are set to the FILL POT position, oil will be delivered to both vats simultaneously, which could result in overfilling of the vat already containing oil.

3-05 Filter Pan Assembly



3-05 Filter Pan Assembly

WARNING

- Never remove the Filter Pan while it contains HOT liquid shortening. Oil spillage and/or burn injury are possible. Please see Section 5.04, Removal of Liquid Shortening.

CAUTION

- Always use Thermal Oven Mitts, these parts can become very HOT during normal operations!
- When cleaning, never drain boil-out solution into the Filter Pan. It is corrosive and will damage the Filter Pan, Filter Pan components, and the Filter Pump. See Section 6.01, Boil-Out Procedure.

Item	Description	Function
1	Hold Down Frame	Holds & seals filter media tightly against Filter Pan bottom to create the proper suction seal for the Filter Pump.
2	Reusable Micro-Mesh Stainless Filter Screen (Standard)	Stainless steel, micro-mesh filter media removes fine particles of cooking sediment and residue from cooking oil when filtering. It is washable and reusable; eliminates paper waste and reduces operating cost.
3	Filter Paper (Optional)	Paper filter media may be used instead of screen. One (1) sheet is required ... two (2) sheets may be used, if desired. DO NOT use filter paper and screen together.
4	Filter Pan	Collects used oil from the cook vat for filtering (recommend to filter oil after every four (4) loads cooked). The Filter Pan features casters and is easily removable for cleaning. A permanent perforated screen is affixed to the pan bottom to support the filter media and aid in protecting the filter pump from any unintended large debris. THIS IS NOT A FILTER ... FILTER MEDIA MUST BE USED!
5	Filter Pan Quick-disconnect	Fitting for connecting Pan Assembly to the fryer filtration system. Hose must be disconnected before removing the filter pan.
6	Filter Pan Cover	Helps prevent possible foreign material contamination of cooking oil aids in controlling splatter when draining oil during various operations. Fits top of Pan.

3-06. Hood Status & Control Panel

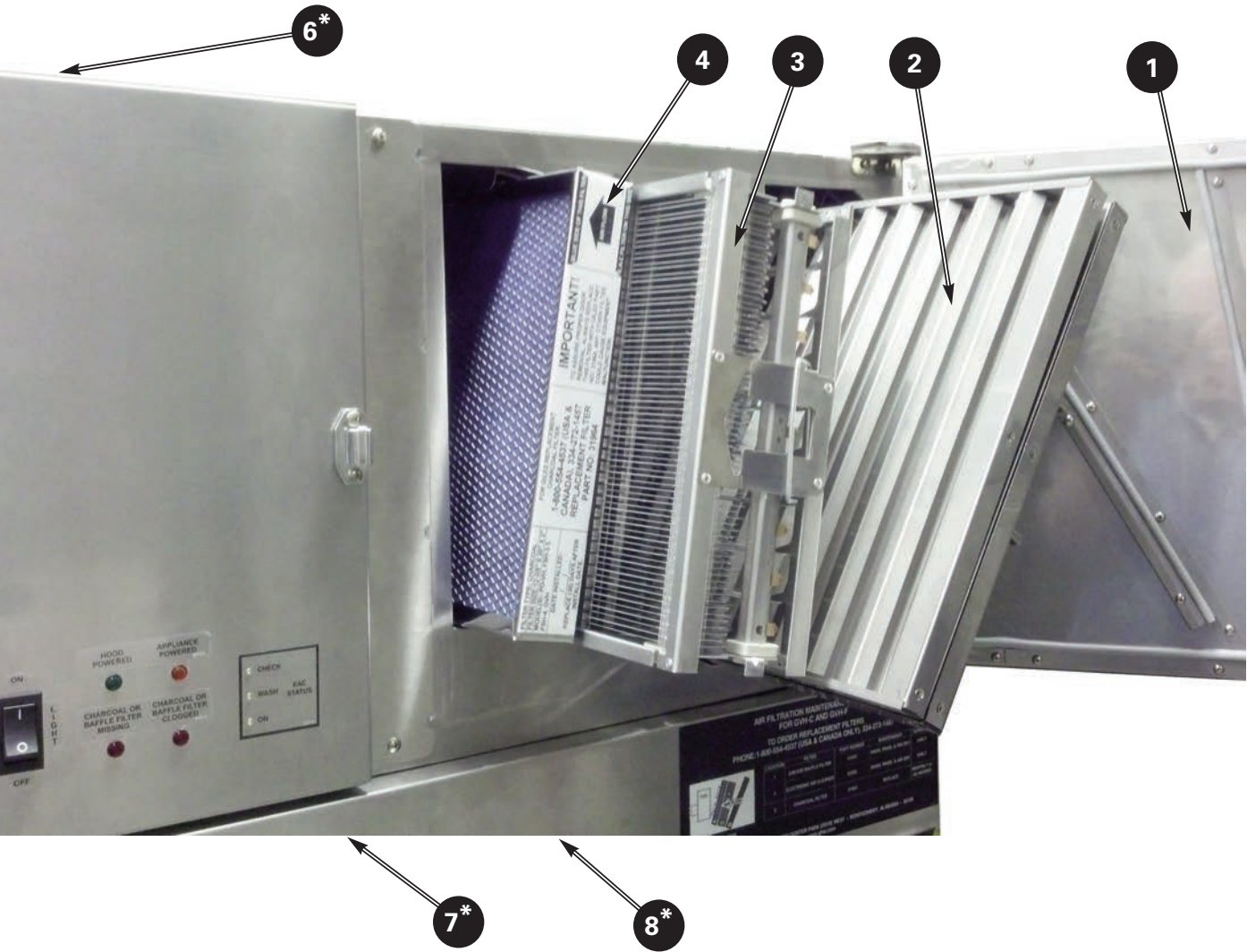


* ILS Only - Not Shown

3-06. Hood Status & Control Panel		
Item	Description	Function
1	Hood Power Switch	The Power Switch is a two-position Switch. Placing switch in the ON position starts the hood fan and turns on the under-hood light. Fryers will not operate unless hood is ON and running.
2*	PUSH TO START Button	After placing Power Switch in the ON position, push and hold button for approx. 5 seconds to start the hood fan. Only on units with Inter-Locking Start (ILS) option installed.
3	Hood Powered Light	Light is illuminated when the Power Switch is in the ON position and the Filter Access Door is properly closed. If equipped with the ILS Option , the start button must have also been depressed and held for five (5) seconds.
4	Appliance Powered Light	Light is illuminated to signify that the Fryers are powered and ready for use.
5	ON LED Indicator (EAC)	The ON Indicator is illuminated when the Electronic Air Cleaner (EAC) power supply is on. This is the only light illuminated when the EAC is functioning normally.
6	WASH & CHECK LED Indicator (EAC)	The WASH & CHECK Indicators illuminate to indicate that the EAC has stopped functioning. It has either become excessively dirty, the power supply has malfunctioned, the filter cell has been damaged, or the cell is not installed. This indicator is NOT to be used as a signal for routine cleaning; the EAC must be cleaned daily for best performance. Failure to do so will significantly reduce the life of the charcoal filter and can possibly cause damage to the EAC power supply. Approx. two (2) minutes after these lights illuminate, a beeping alarm will sound; a short time after power to fryer heating elements will be disabled until the situation is corrected.
7	Clogged Filter Indicator (Baffle or Charcoal)	Light will illuminate if the Baffle Filter or Charcoal Filter is dirty or clogged, reducing airflow below the minimum level. A continuous tone alarm will sound and power to fryer heating elements to be interrupted until condition is corrected.
8	Filter Missing Indicator (Baffle or Charcoal)	Light will illuminate if either the Charcoal or Baffle Filter is missing or installed improperly. Missing filter will cause power to fryer heating elements to be interrupted until condition is corrected.

* ILS Only - Not Shown

3-07. Hood Front & Filter Chamber

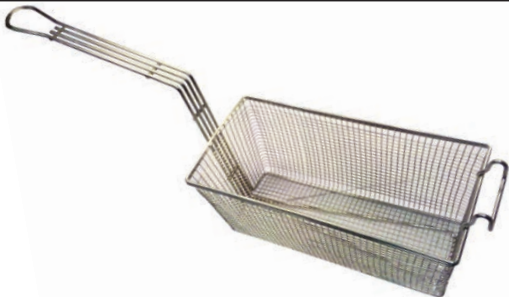
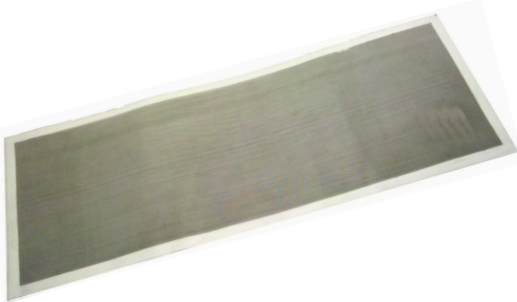


* Not Shown

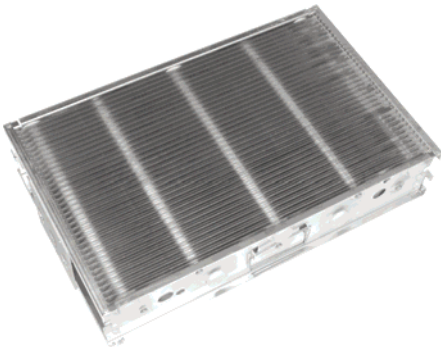
3-07. Hood Front & Filter Chamber		
Item	Description	Function
1	Filter Access Door	Opens the Filter Chamber. This door must be closed and properly latched before the Hood fan will run and Fryers will heat.
2	Double Baffle Filter	High efficiency Double Baffle Filter is the first stage of the grease-laden vapor extraction and air-cleaning process. This filter is easily removed for daily cleaning and should be cleaned daily . Filter must be installed with handles facing to the right.
3	EAC Cell	EAC Cell is an electronic air cleaner that removes grease vapor and smoke generated during cooking. Fine particles are captured on collection plates by electrostatic action. The EAC Cell <u>must</u> be cleaned daily.
4	Charcoal Filter	Charcoal Filter helps to eliminate cooking aromas from the discharge air. Generally, this Filter should be replaced monthly. Filter is NOT cleanable or re-usable. Replace with new filter approximately every 30-40 days.
6*	Exhaust Air Outlet w/Diverter	The Exhaust Outlet atop of the unit exhausts cleaned air back into the room and features a diverter to direct airflow to the sides and rear. No clearance is actually required between the diverter top and overhead obstructions, however it is advisable to have some clearance to make moving the unit easier if needed.
7*	Grease Drip Cup	The Grease Drip Cup catches grease condensate generated at the Baffle Filter. This container should be checked often for fullness, and cleaned daily.
8*	Under-Hood Light	Fluorescent lighting illuminates Fryer vats.

* Not Shown

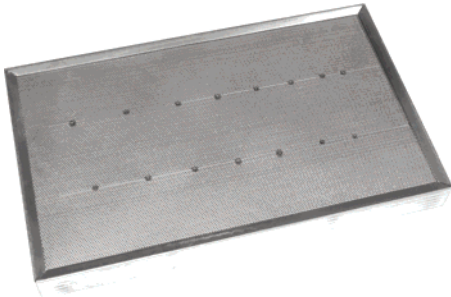
3-08. Accessories (Included)		
Part	Description/Part Number	Function
	Kettle Drain Brush P/N: 71025	Use to clean the Fry Vat Drain and other parts.
	L- Shaped Brush P/N: 93609	Use to clean between and around heating elements.
	Cleaning Brush (Heat Resistant Bristles) P/N: 71100	Multi-purpose, use to clean Fry Vat sides, bottom and heating elements.
	Crumb Shovel P/N: 30059	Use to remove sediment from the Filter Pan.

3-08. Accessories (Included)		
Part	Description/Part Number	Function
	Oil Discharge Hose P/N: 33667	Use to discharge used cooking oil to a disposal container when removing from the Fryers. Note: Not intended for washing down fry vat!
	Basket 13-1/4"x 6-1/2"x 6" P/N: 41040	Use to contain product for cooking. Vat accommodates (2) Baskets.
	Basket Support/Fry Screen P/N: 41041 (1) per vat	Supports baskets while cooking and prevents excessive crumbs or residue from accumulating around heating elements.
	Micro-Mesh Filter Screen P/N: 41078	Reusable stainless steel filter media for use in the Filter Pan to clean cooking oil as it is circulated through Filtration System.

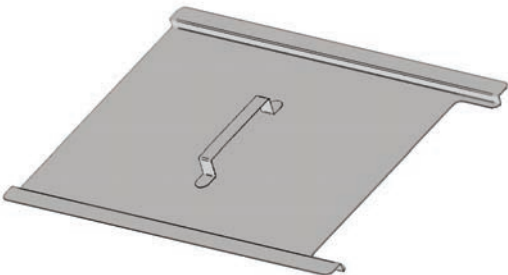
3-08. Accessories (Included)

Part	Description/Part Number	Function
	Stir Paddle P/N 77775	Used for stirring hot oil and for agitating product during cooking to help prevent sticking.
	Baffle Filter (Double, Hinged) P/N 41043	Removes large particle contaminant from the air stream.
	EAC Cell Assembly P/N 93302	Removes smoke and fine particle contaminant from the air stream.

3-08. Accessories (Included)

Part	Description/Part Number	Function
	Charcoal Filter P/N 30248	Helps to remove cooking odors from the discharged air.
	EAC Soak Tank P/N 39327	Use for soaking and cleaning EAC Cell.

3.09. Accessories (Not Included)		
Part	Description/Part Number	Function
	Giles Oil Caddy P/N: 79187	A portable oil disposal container with capacity to hold 80 lbs. of liquid waste shortening. Note: For use with filtered, warm oil only (no crumbs or debris).
	Filter Paper P/N: 65871	Paper filter media for use in the Filter Pan to clean cooking oil when it is circulated through Filtration System. Use in lieu of reusable mesh filter screen.
	Filter Powder P/N: 72004	Filtering aid used during the oil filtration process.

3.09. Accessories (Not Included)		
Part	Description/Part Number	Function
	Fryer Boil-Out P/N: 72003	Add to water in the Fry Vat to make up boil-out solution for cleaning the cook vat.
	Fry Pot Cover P/N 93362 (Purchased separately)	Covers fry pot during periods of inactivity, preventing contamination by foreign material.



Notes:

4. Unit Preparation

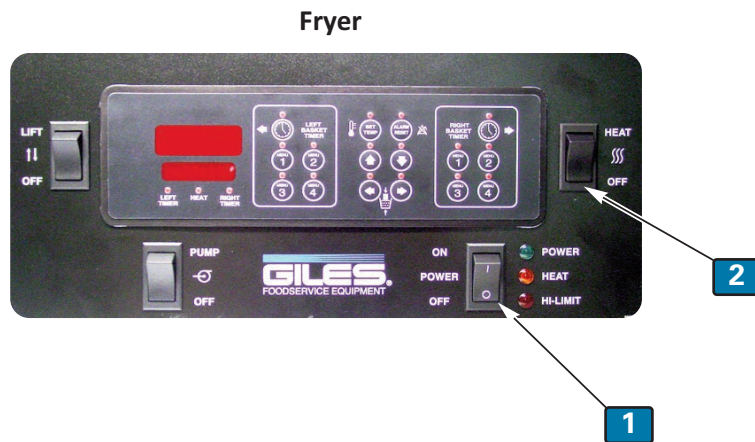
Giles takes pride in the quality of its workmanship. Each unit passes thorough quality control testing prior to shipment and every effort has been made to ensure that the equipment will be in good operating condition when received. To further ensure trouble-free start-up, a brief operational check-out should be performed as described in this section.

CAUTION

Before attempting to operate the appliance, please refer to Section 3 and become familiar with the various controls and their function. After you have read and fully understand Section 3, please follow the steps below precisely to help avoid malfunction or equipment damage during start-up.

4.01 Set-up Appliance for Check-out

Please ensure Control Panel switches and Lower Cabinet valves are set on each Fryer as shown below before proceeding.

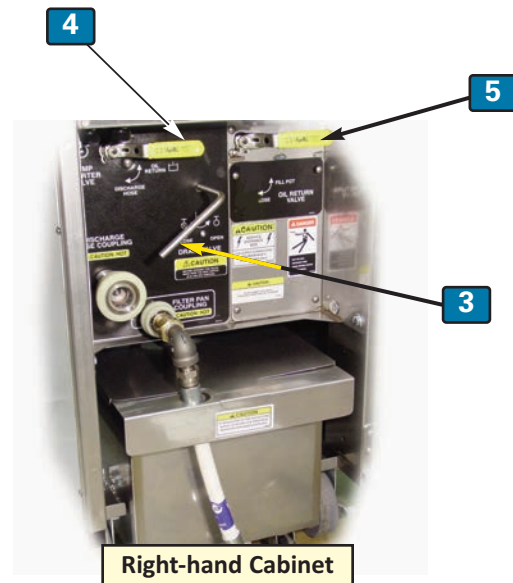


1. Fryer Power Switch **1** is in the **OFF** position.
2. Heat Switch **2** is in the **OFF** position.
3. Hood Power Switch is **6** in the **OFF** position.



4.01 Set-up Appliance for Check-out (continued from previous page)

4. Open cabinet doors, disconnect, if needed, and remove Filter Pan Assembly from unit.
5. Ensure that the Drain Valve Handles of both units **3** are in the fully **CLOSED**, left-most, position.
6. Ensure the Pump Diverter Valve **4** in the right-side cabinet is in the **OIL RETURN** position (horizontal) and the Oil Fill Valves **5** of both units are in the **FILL VAT** position (horizontal).
7. Remove Baskets and Basket Support/Fry Screen(s).

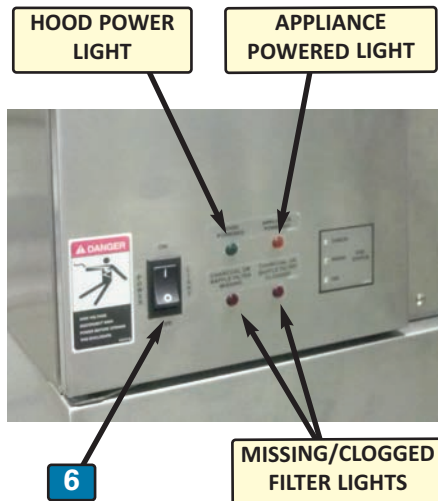


NOTE:

The Pump Diverter Valve **4** is only present in the right-side cabinet, which contains the Filter Pan.

4.02 Power Check

The following check confirms that the unit is properly powered. **Perform the check for each fryer unit.**



1. Ensure appliance is set-up as described in **Section 4.01**.
2. Confirm that any main circuit breakers supplying power to the appliance are **ON**. If a Disconnect Switch Box is installed between circuit breaker and appliance, confirm that it is in the **ON** position.
3. Each fryer is equipped with circuit breakers located on the rear panel. Ensure they are in the **ON** position.
4. Set the Hood Power Switch **6** to the **ON** position. The Hood fan should start running; the green **HOOD POWER** light and the amber **APPLIANCE POWERED** light should illuminate.

NOTE: Should any alarms sound or any of the **MISSING/CLOGGED FILTER** lights illuminate, refer to the **Troubleshooting Section** for information on correcting the situation.

5. Set the Power Switch **1** on each fryer control panel to the **ON** position. The green **POWER** lights **2** should illuminate. Proceed to Section 4.03.

If the **POWER** lights on the fryers do not turn on, refer to **Section 7.01, Troubleshooting Procedures**.



4.03 Heating Element Check

The following check will confirm that Heating Elements are being powered and properly energized. **Perform the check for each on each Fryer Vat.**

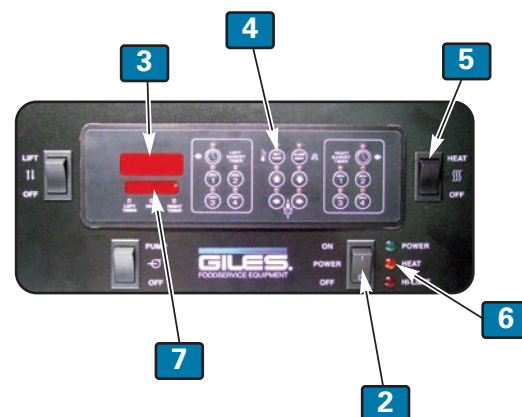
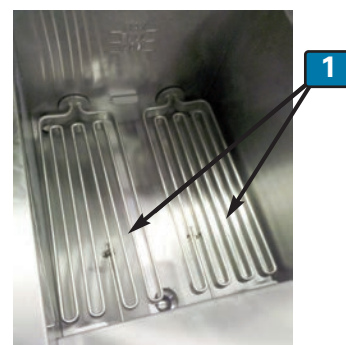
WARNING

The Heating Elements quickly become extremely hot when energized! Any direct skin contact with them may result in severe burns.

1. Ensure that the appliance set-up as previously described in **Section 4.01** and Fryer Power Switch **2** in the **OFF** position.
2. Liberally dampen the Heating Elements **1** in each fryer with a wet sponge, such that they are visibly moist.
3. Hood should still be running and amber **APPLIANCE POWERED** light should be illuminated.
4. Set each Fryer Power Switch to **ON** and wait until the Controller powers up and the display **3** reads **"HOLD"**.
5. Press the Set Temp **4** button ... if the displayed value is less than **150°F**, set temperature set-point to **150°F** or higher (see **Section 5.01.2, Programming Cooking Temperature for instructions**).
6. Set the Heat Switch **5** to the **HEAT** position. The amber **HEAT** light **6** should turn on. Leave switch in the **HEAT** position **NO MORE THAN 20 SECONDS**.

Note: During this time, should an alarm sound, the **HEAT** light turn off, and the Scrolling Display **7** read **"Check Oil Level"**; return the Heat Switch and the Power Switch to the **OFF** position and proceed to the next step.

Heating element will not heat unless the Hood is running and the APPLIANCE POWERED light is ON.



Continued next page

4.03 Heating Element Check (continued from previous page)

7. Return Heat Switch **5** to the **OFF** position
8. Moisture should quickly dry from elements and heat should be felt rising from the vat. **DO NOT AT ANY TIME TOUCH THE ELEMENTS DURING THIS CHECK!** Proceed to **Section 4.04** below.

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

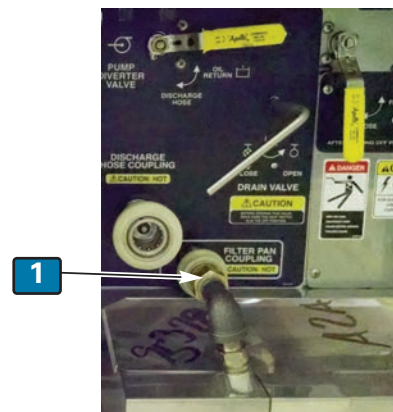


4.04 Filter Pump Check

The following check is to confirm that the Filter Pump is operating correctly.

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

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



Right-hand Cabinet



4.05 Boil-Out Procedure

Before using cooking product with the appliance, a Boil-Out procedure must be performed to remove dirt and debris that may have accumulated in the fry vats during shipment, and to completely remove any remaining manufacturing residue or oils. Follow instructions in **Section 6.01, Boil Out Procedure**. After performing this procedure, proceed to **Section 4.06** below.

4.06 Filter Pan and Accessories

- Remove the stainless steel mesh filter screen from the Filter Pan before cleaning. Clean this screen separately using **ONLY** hot water and a scrub brush; **DO NOT USE SOAP**. Rinse and dry thoroughly.
- Thoroughly clean the Filter Pan Assembly to remove dirt and debris that may have accumulated during shipment, and to completely remove any remaining manufacturing residue or oils. Rinse, drain water from the hoses and dry thoroughly.
- Wash all accessories (fry screens, cook baskets, basket lift carriers, hoses, etc.) with warm soapy water and rinse thoroughly.

Fryer check-out and preparation is now complete; proceed to **Fryer Operation, Section 5**.

5. Operation

This section provides information necessary to operate and maintain the appliance. The GBF-2-GVH Fryer is a double-banked fryer unit with an integrated ventless recirculating hood system. Each fryer unit has 50-lb shortening capacity, micro-processor cooking controller with (4) programmable timers per basket and an on-board oil filtration system; auto Basket Lifts are an available option. Both fryers are served by the integral ventless recirculating hood which captures and removes grease-laden vapor and returns clean air to the room; no venting outside is needed. Please become familiar with the appliance operational procedures presented in this manual to help ensure years of trouble-free service.

DANGER

- Turn off Hood and Fryer power switches, and appropriate circuit breaker in the main circuit breaker box before cleaning or performing maintenance.
- DO NOT hose down the appliance's interior or exterior with water from any type of spray hose.
- Failure to comply with DANGER notices will result in serious injury or even death, damage to equipment or property, and will void the warranty!

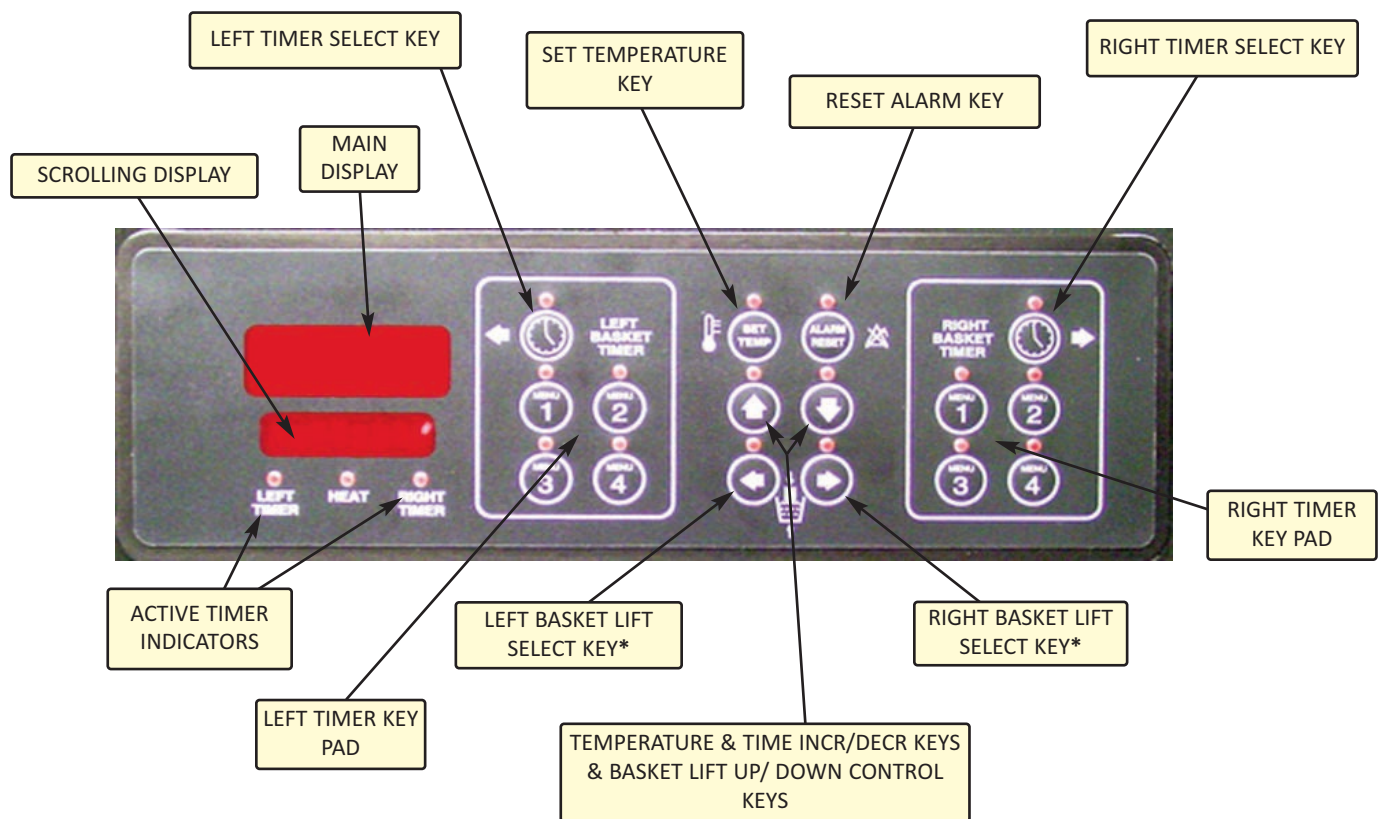
CAUTION

- Ensure the unit is positioned in a safe and stable position, that the casters are locked, and an appropriate restraint cable is installed to prevent unintended movement.
- Consult a professional electrician to confirm that installation meets all electrical specifications and that the unit is properly grounded. The wiring diagram provided with the appliance should aid an electrician or technician during installation of the equipment.
- Due to the high temperature of oil during cooking activities, it is extremely important that the user exercise due caution when operating and working around the appliance in order to avoid personal injury.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given adequate instruction and/or supervision concerning its use by a person responsible for their safety. Children should be supervised, or otherwise restricted, to ensure they do not play with or around this appliance.

5.01 Fryer Cooking Controls

This section explains the functions, features and operating instructions for the Fryer **Micro-Processor Cooking Controller**.

5.01.1 Computer Controller - Overview



* Only active when Basket Lift Option is installed

5.01.2 Keys and Functions



SET TEMP: Dual function key ... Press to begin process of setting a cooking oil temperature set-point - OR - Press and hold to display the actual oil temperature for approx. 20 seconds.



ARROW KEYS: Dual purpose ... Use to increase or decrease the display value when setting a temperature setpoint or cooking time - OR - If unit is equipped with Basket Lifts, use to raise or lower the selected lift.



MENU KEYS: Preset cooking timer keys ... use to recall programmed preset cooking times. Four (4) different presets can be programmed for each basket.



ALARM RESET: Pressing this key silences the fryer alarm tone.



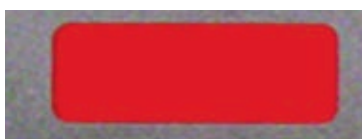
BASKET LIFT SELECT: Press to select Left or Right Basket Lift. These keys are disabled when Basket Lift Option is not installed.



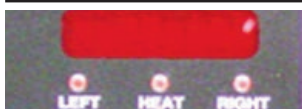
LEFT BASKET TIMER SELECT: Pressing this key selects the Left Basket Timer as the active timer.



RIGHT BASKET TIMER SELECT: Pressing this key selects the Right Basket Timer as the active timer.

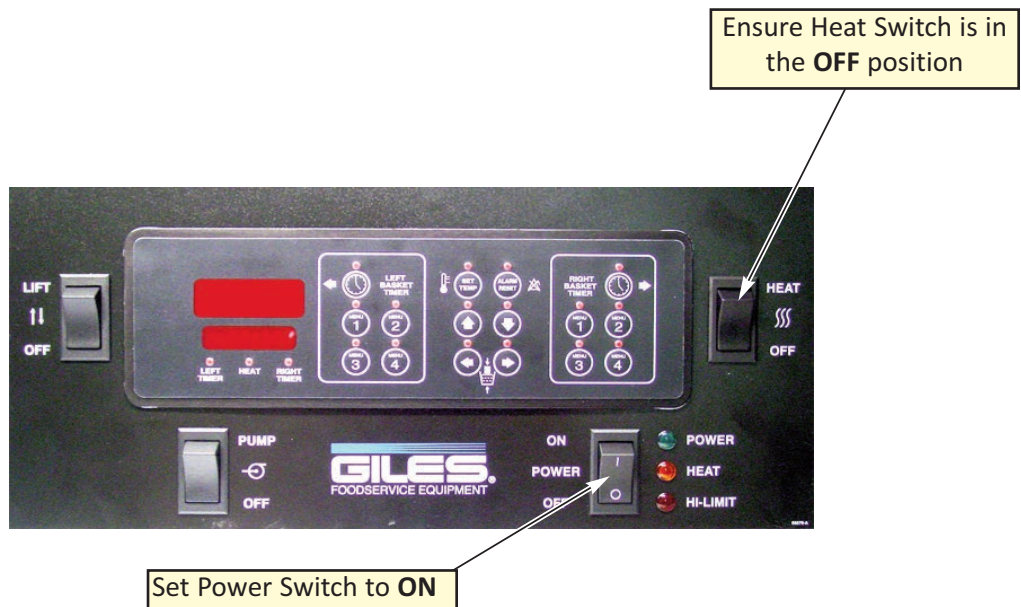


MAIN DISPLAY: Displays cooking time, temperature and status information.



SCROLLING DISPLAY: Displays alarm messages and menu item information.

5.01.3 Programming a Cooking Temperature



Press **SET TEMP** to begin.



Use arrow keys to adjust the temperature value shown on Main Display to the desired set-point.



Press **SET TEMP** again to save setting.

5.01.4 Programming a Preset Menu Item Cook Time



Set Power Switch to ON



- OR -



+



At the same time, press and hold both the desired **BASKET TIMER** selection key (L or R) and the desired **MENU** Key for approx. five (5) seconds. The timer will be shown on the Main Display (mm:ss).

Use arrow keys to adjust cooking time (mm:ss) to desired value.



Press the desired **BASKET TIMER** selection key again to save setting.



- OR -



Repeat this process to program other **MENU** keys ... (4) presets are available for each basket.

5.01.5 Start a Cooking Time

 - OR - 

 x 2

Press the desired **BASKET TIMER** key
(Left or Right)

Press the desired **MENU**
key twice to start timer.

5.01.6 Cancel a Running Cooking Cycle

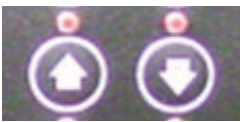
 x 2 - OR -  x 2

Press the desired **BASKET TIMER** key twice to cancel the timer cycle.

(Basket Lift Option Only) ... If the basket has already been lowered into the cooking oil, it will be raised when timer is cancelled.

5.01.7 Manually Lowering & Raising the Cook Baskets (Basket Lift Option Only)





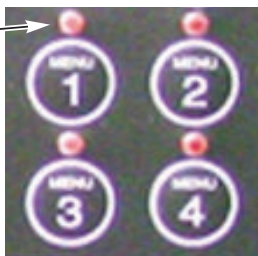
Press the desired
Basket Lift select key
(Left or Right)

Press arrow keys to
lower or raise the
cook basket.

NOTE: The Basket Lift is locked-out and cannot be manually operated when a cooking timer is counting down.

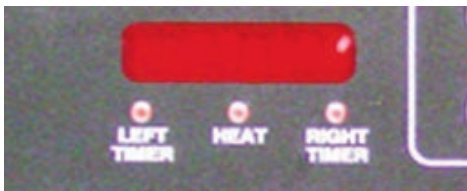
5.01.8 Display Cook Time Remaining

Active Menu
indicator will be
ON



Press the active
Menu Timer key

=



The time remaining is shown on the
Main Display & the **LEFT** or **RIGHT**
TIMER indicator will be **ON** to identify
which Basket Timer is being
displayed. Time will be counting
down if timer is running.

5.01.9 Display Actual Oil Temperature



Press and hold **SET**
TEMP key for
approx. (5) seconds.

=



Actual oil temperature will be
shown on the Main Display for
approx. 20 seconds.

5-02. Recirculating Hood System

This section describes operational and maintenance procedures for the appliance's Recirculating Hood system, including care and maintenance of filters. Since the integral hood is a ventless recirculating system, it is very important that there be strict adherence to the procedures presented.

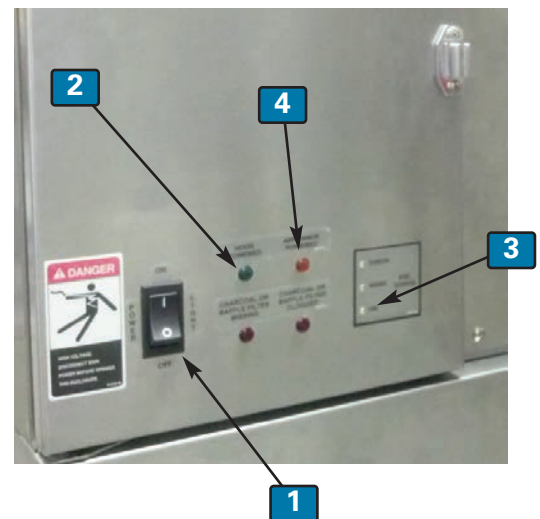
Confirm that all Filters are in place and properly seated before attempting to operate the hood. The Filter Access Door must be closed and secure.

NOTE: The hood will NOT operate unless power is being supplied to the left-hand fryer unit, and the Filter Access Door is closed and properly secured.

5-02.1.1 Starting the Hood; Regular

1. Place the **Power Switch** **1** in the **ON** position.
2. The green **Hood Powered** light **2** will come on.
3. The Hood blower will start.
4. The EAC status **ON** LED **3** will illuminate.
5. The amber **Appliance Powered** light **4** will come on. This indicates that the fryers are powered and ready for use.
6. If an audible alarm sounds, any other indicator lights turn on, and/or the **Appliance Powered** light does not turn on, refer to Troubleshooting Sections of this manual.

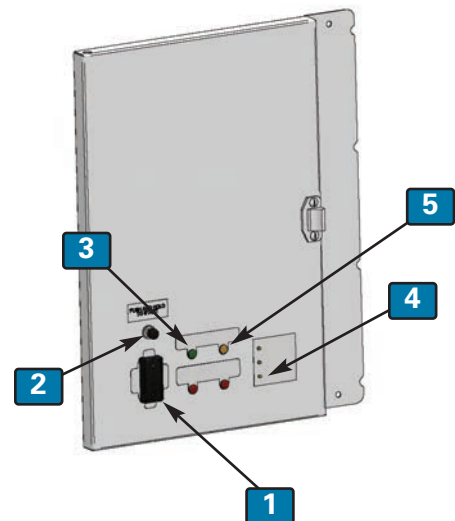
NOTE: Fryers will not heat unless the hood system is ON and running properly.



5-02.1.2 Starting the Hood; ILS Model Only (optional)

1. Place the **Power Switch** **1** in the **ON** position.
2. Press and hold the **Push to Start** Button **2** for approx. 5 seconds.
3. The green **Hood Powered** light **3** will come on.
4. The Hood blower will start.
5. The EAC status **ON** LED **4** will illuminate.
6. The amber **Appliance Powered** light **5** will come on. This indicates that the fryers are powered and ready for use.
7. If an audible alarm sounds, any other indicator lights turn on, and/or the **Appliance Powered** light does not turn on, refer to Troubleshooting Sections of this manual.

NOTE: Fryers will not heat unless the hood system is ON and running properly.



5-02.2 Hood Filter System

The appliance's integral Ventless Recirculating Hood consists of a three (3) stage air filtration system. This section describes filter maintenance and cleaning procedures necessary to keep the air cleaning system operating at peak performance.

5-02.2.1 Ventless Hood Filter Table

Filter	When to clean or replace	How to remove	How to clean	How to install
Double Baffle Filter	Clean daily	Section 5-02.2.2	Section 5-02.3.1	Section 5-02.2.3
EAC Filter	Clean daily	Section 5-02.2.2	Section 5-02.3.2	Section 5-02.2.3
Charcoal Filter	Replace every 30 to 40 days	Section 5-02.2.2	<u>NEVER CLEAN, REPLACE ONLY</u> Section 5-02.3.3	Section 5-02.2.3

5-02.2.2 Filter Removal - Baffle, EAC & Charcoal



1. Place Power Switch in **OFF** position.

2. Open Filter Access Door



Double Baffle Filter

EAC Filter Cell

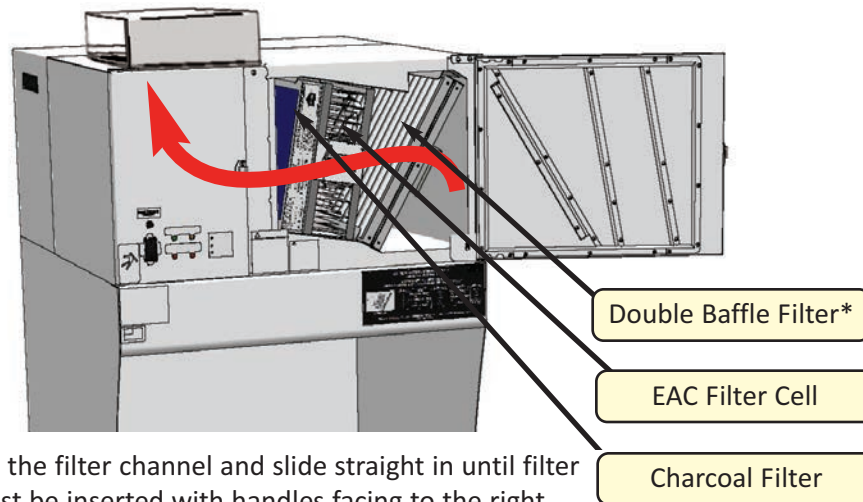
Charcoal Filter

3. To remove each filter, simply grasp and slide it straight out of the filter rack.

The EAC Cell features a handle; use this when handling the cell to avoid possibly damaging the collection plates and ionizer wires.

It is advisable to remove the Double Baffle Filter by using the handles. The fins of this filter are very thin and could cause minor cuts if mis-handled.

5-02.2.3 Filter Installation - Baffle, EAC & Charcoal



To reinstall Filters, align with the filter channel and slide straight in until filter hits a stop. *Baffle Filter must be inserted with handles facing to the right.

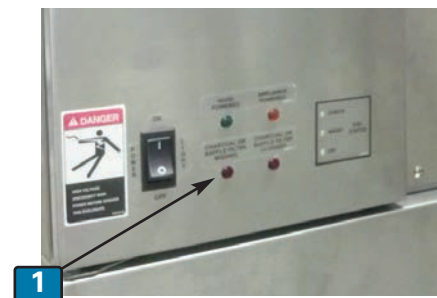
Note airflow direction arrows on filters when reinstalling. The Double Baffle Filter must be installed with the handles facing to the right-hand side of the Hood.

Close the Filter Access Door; ensure the latch engages fully.

NOTE: The Hood will **NOT** operate unless the Filter Access Door is closed and properly latched, and the Fryers will **NOT** heat unless the Hood is **ON** and operating normally.

5-02.2.4 Charcoal or Baffle Filter Missing

If the Baffle or Charcoal Filter is missing, or not positioned correctly, the **Charcoal or Baffle Filter Missing** light **1** will illuminate and power to fryer heating elements is interrupted until the condition is corrected. The amber **Appliance Powered** light will turn **OFF**.



5-02.2.5 EAC Filter Missing

If the EAC Filter cell is missing or not properly positioned, all 3 EAC LED's **2** will illuminate; after approx. 2 minutes an intermittent (beeping) tone alarm will begin sounding and power to fryer heating elements is interrupted until the condition is corrected. The amber **Appliance Powered** light will turn **OFF**.



5-02.2.6 EAC Filter Status

Three L.E.D. indicator lights on the Control Panel display the status of the EAC (Electrostatic) Filter System.

- 1 ON** When this is the only L.E.D. **ON**, the EAC Filter is in place, powered and operating properly.
- 2 WASH/CHECK** These two (2) L.E.D.s will illuminate to indicate an abnormal condition with the EAC filter system ... collection fins are excessively dirty and require cleaning; poor contact pad connection; filter cell damaged or shorted; faulty power supply, etc. **After approx. 2 minutes in this condition, an intermittent tone alarm will begin sounding and power to fryer heating elements will be interrupted until the condition is corrected. The amber Appliance Powered light will turn OFF.**



!! IMPORTANT NOTICE !!

- The **WASH/CHECK** L.E.D.s are not to be used as an indicator signal for routine cleaning of the EAC cell. The EAC cell must be cleaned daily to maintain peak performance. These L.E.D.s illuminate to indicate that the cell is too dirty to function and that power to fryer heating elements is about to be shutdown.

5-02.3 Filter Maintenance

5-02.3.1 Baffle Filter Cleaning

The Double Grease Baffle Filter should be cleaned daily.

- Remove Filter from Hood (**Sect. 5-02.2.2**).
- Turn both thumb-turn latches so that they align with the slots in Filter.
- Open Filter fully for cleaning.
- Place in sink and clean with warm soapy water. A mild, bio-degradable, degreaser may be preferable. Rinse thoroughly with fresh hot water.
- Dry the Filter thoroughly. It is preferable to stand Filter on edge and allow to air dry overnight. Generally, due to its size when opened, this Filter is not conducive for cleaning in a dishwasher.
- Close Filter, turn latches so that they are perpendicular to the fins, securing Filter in the closed position. Replace Filter in the hood (**Sect. 5-02.2.3**) ... handles must face to the right.



!! IMPORTANT NOTICE !!

Ensure that Baffle Filter is thoroughly dry before reinstalling. **NEVER PLACE A WET FILTER INTO THE HOOD!**

5-02.3.2 E.A.C. Filter Cell Cleaning

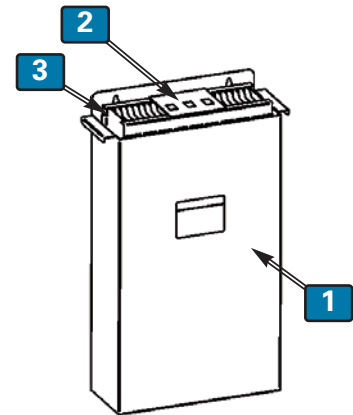
The EAC Filter cell **must be cleaned daily** for peak performance. Failure to do so can eventually lead to a failure of the EAC filter system, in addition to reducing the life of Charcoal Filters. Follow the procedure below for effective cleaning. A Soaking Tank is provided for proper cleaning of the cell.

IMPORTANT: The EAC cell is **NOT** designed to withstand washing in an automatic dishwasher.

CAUTION

Avoid bending the collection fins or breaking the fine ionizer wires of the EAC cell, as this will prevent the cell from performing properly, possibly damaging the system power supply, and potentially voiding the warranty.

1. Add 1/2 gal. of a mild degreaser, such as **Simple Green** or **Clear Magic**, to the provided Soak Tank **1** ... add water to the fill line and mix thoroughly.
2. Grasp the contact plate **2** on the cell and carefully lower the EAC **3** into the mixed degreasing solution. **If the cell is not completely submerged, add enough water to completely cover it.**
3. Allow the cell to soak for at least 30 minutes. After that time, using the contact plate **2**, lift and agitate the cell up and down in the solution several times to dislodge the loosened grease residue.
4. Carefully remove the EAC cell from the tank and rinse thoroughly in a sink using hot water spray.
5. On a drain board, stand the cell on end with contact plate up and allow it to air dry overnight. **IMPORTANT: Never place the EAC cell in the Hood while it is still wet ... it must be completely dry.**
6. Inspect cell for broken wires or bent fins. Broken wires need to be replaced promptly. Bent fins may be gently straightened by hand, as needed.



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

CAUTION

NEVER place the EAC cell in the Hood while it is still wet ... it must be completely dry. Running the Hood with a wet cell will possibly damage the EAC system power supply, and potentially void the warranty.

NOTE:

The degreasing solution can typically be used for 10 to 14 days, add water to keep at "Full" mark. Generally, when a grease film no longer forms on the liquid's surface while soaking the cell, it is time to remake the solution as described above.

5-02.3.3 Charcoal Filter Maintenance



NEVER attempt to clean and re-use a Charcoal Filter. Doing so can result in damage to the Hood system, and potentially void the warranty.

The Charcoal Filter is a consumable item; it cannot be cleaned and re-used ... **REPLACE ONLY**.

Replace the Charcoal Filter every 30 to 40 days using Giles replacement Part No. 30248. It is advised that the installation date be recorded in the space provided on the new filter label.

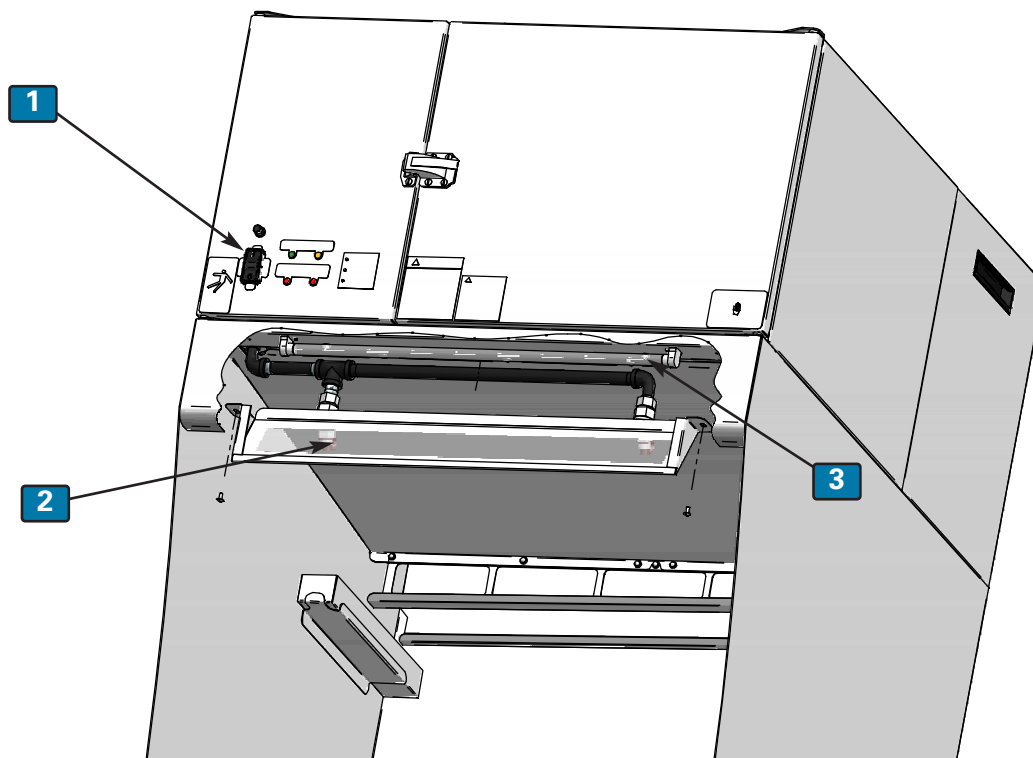
We recommend that additional Charcoal Filters be kept on hand to prevent appliance downtime.

5-02.4 Filter Alarms

Alarm Sound	What Happens	Filter Affected	Cause	Solution	See Section
Continuous tone	Red Charcoal or Baffle Filter Clogged lamp illuminates; power to Fryer heating elements is shutdown; amber Appliance Powered light turns OFF .	Charcoal	Filter is dirty or otherwise clogged	Replace Filter	5-02.2.2; 5-02.2.3
Continuous tone	Red Charcoal or Baffle Filter Clogged lamp illuminates; power to Fryer heating elements is shutdown; amber Appliance Powered light turns OFF .	Baffle	Filter is dirty or otherwise clogged	Remove Filter and clean	5-02.2.2; 5-02.2.3; 5-02.3.1
Intermittent (beeping) tone	Check and Wash LED's are illuminated; alarm tone will sound after approx. 2 minutes; within several seconds, power to Fryer heating elements is shutdown; amber Appliance Powered light turns OFF .	E.A.C.	Filter is dirty; poor connection; damaged cell or other fault	Clean cell. Replace or repair cell; call for service	5-02.2.2; 5-02.3.3; 5-02.3.2

5-02.5 Replacing Under-Hood Fluorescent Light

1. Place hood Power Switch **1** in the **OFF** position; **ensure that Fryers are adequately cool before attempting to replace bulb to avoid potential for burn injury.** Cover vats with suitable coverings.
2. Remove retaining screws from the Light Cover Assembly **2** and remove cover.
3. Remove the old fluorescent bulb **3**; replace with new, T5 - 14W - 22" fluorescent tube (Giles P/N 20616).
4. Replace Light Cover Assembly.
5. Restart hood as described in **Section 5-02.1.1 or 5-02.1.2**



5.03 Cooking Procedures

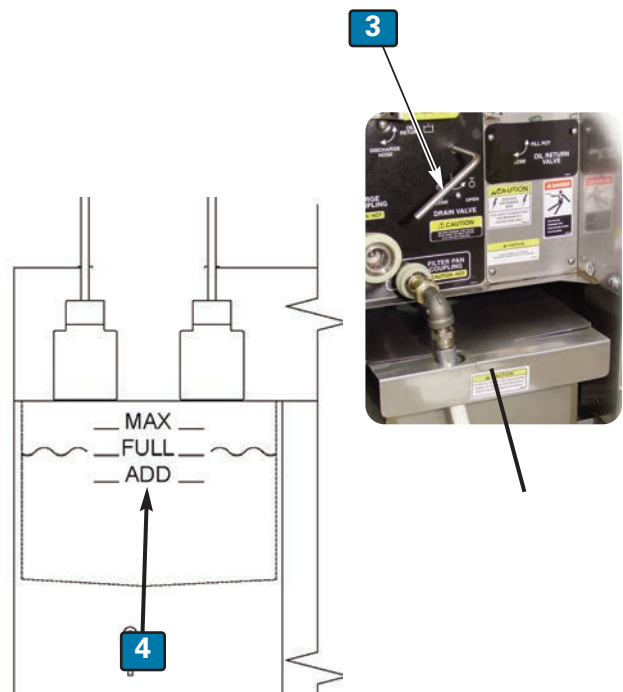
This section describes procedures for cooking product using the GBF-2-GVH Fryer. These procedures apply to both Fryer units.

⚠ WARNING Except when performing oil filtration procedures, keep the “OIL RETURN VALVE” in the lower cabinet set to the CLOSE position. If this valve is left in the FILL POT position, it will be possible for oil to unintentionally siphon back into the Filter Pan, resulting in a low oil situation in the cooking vat. This creates a potential for fire should heating elements become exposed.

1. Set desired temperature set-point as described in Sect. 5.01.3; Programming a Cooking Temperature.
2. Ensure the Power Switch **1** is in the **OFF** position.
3. Ensure the Heat Switch **2** is in the **OFF** position.



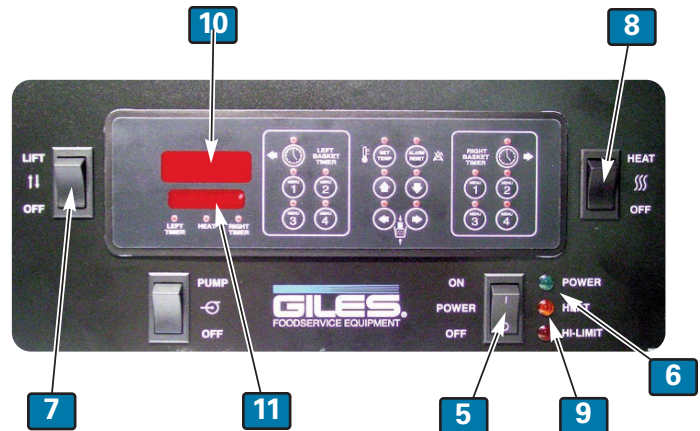
4. Ensure the Drain Valve Handle **3** is in the **CLOSED** position (fully to the left-hand side).
NOTE: A “Drain Open” alarm sounds and Fryer will not heat unless the Drain Valve is fully closed.
5. Fill the cooking vat with liquid shortening; fill **ONLY** to the **ADD** mark **4**. This will allow adequate room the shortening to expand when heated.



Continued next page

5.03 Cooking Procedures (continued)

6. Set the Power Switch **5** to the **ON** position. The Power Light **6** will turn on. If the unit is equipped with Basket Lifts and you wish to enable them, place the Basket Lift Switch **7** in the **LIFT** position. **If Lifts are not installed, this switch position will be plugged.**



NOTE:

If an alarm sounds when the Power Switch is placed in the ON position and the Scrolling Display **11** reads "Drain Open - Close & Push Reset", follow Step-4 above and then press the Alarm Reset key on the controller.

7. Set Heat Switch **8** to the **HEAT** position. The amber Heat Light **9** will illuminate and the Main Display **10** will read **HOLD**; the Scrolling Display **11** will read **OIL HEATING**.

NOTE:

During the initial heat-up of the day, particularly if cool shortening is in a thickened state, it is recommended that the vat be stirred **FREQUENTLY**, while heating, to prevent false HI-LIMIT and/or LOW OIL LEVEL alarms.

The following step will help remove any cold zones in the heated shortening, thus allowing product to cook more evenly.

CAUTION Oil is extremely HOT! Always use thermal oven mitts when stirring hot oil.

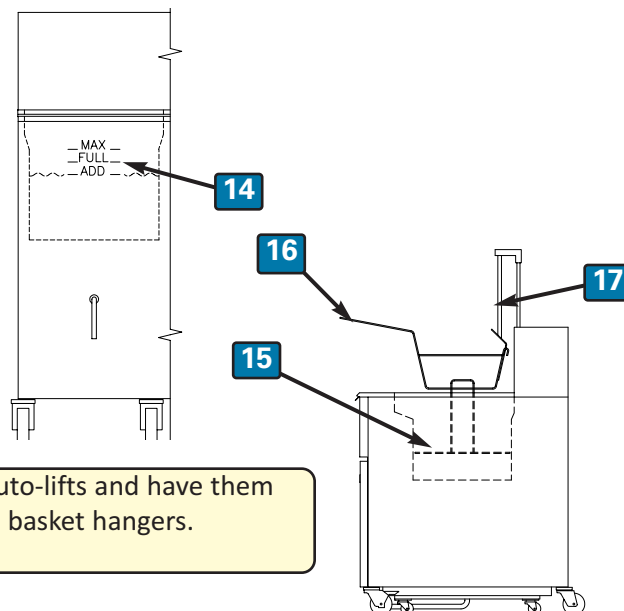
8. When oil reaches the programmed temperature setpoint, an alarm will sound and the Scrolling Display **11** will read "Stir Oil & Push Reset". Press the Alarm Reset **12** button then using a suitable utensil, vigorously and thoroughly stir the heated cooking oil until the Heat Light **13** turns **ON** again.
9. This action should mix any cool pockets of oil, providing uniform cooking temperature. Continue stirring oil until the Heat Light goes out again. The oil should now be evenly heated to the programmed setpoint temperature and is ready for cooking.



Continued next page

5.03 Cooking Procedures (continued)

10. Check the oil level, it should now be close to the **FULL** Mark **14**. Add shortening if needed and repeat Steps 8 & 9 to ensure oil is at proper cooking temperature.
11. Place the Fry Screen **15** into vat with the handles to the side.
12. If Basket Lift option is installed, place the Cooking Baskets **16** onto the Basket Carriers **17**, otherwise hang baskets on Hanger Bars.



NOTE: Fryer with Basket Lifts - if you do not wish to use the auto-lifts and have them turned **OFF**, place both lifts in the up position for use as manual basket hangers.

WARNING

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

CAUTION

Use extreme caution when placing product into **HOT** shortening! There is potential for severe burn injury should unprotected hands contact hot oil or should an unexpected splash occur. Introducing overly wet food items or larger than recommended load sizes into the cook vat can lead to a surge boil, resulting in an overflow of **HOT** cooking oil. Exercise due caution when loading food and observe how the hot oil reacts before continuing.

13. It is recommended that uncooked product be placed into the Cook Basket while it is either in the raised position on the Basket Lift, or hanging on the Basket Hanger bar. The basket will be either automatically lowered, or manually placed into the hot oil.

Product may also be placed into the Basket after it is already in the oil.



14. **Unit With Basket Lift:** If enabled, lifts should raise to the **UP** position when the Fryer is powered-up. Lift can be raised manually, If needed, by pressing the desired Basket Lift select key **18** and then pressing the **UP** arrow key **19**. Place basket onto the lift carrier. The basket lift will automatically lower when a menu timer program is selected.

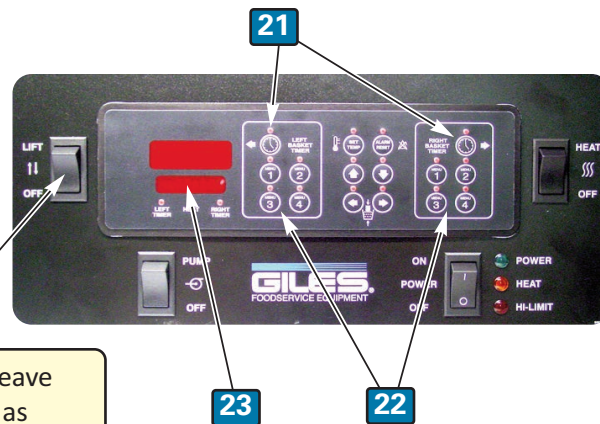
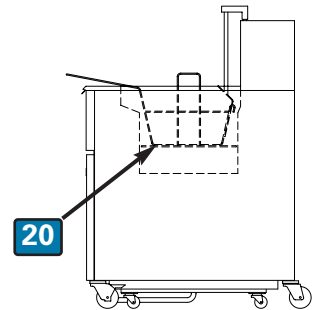
Basket Hanger (No Lift or Lifts Disabled): Hang basket on hanger bars attached to the Fryer header (or a raised basket lift carrier).

Continued next page

5.03 Cooking Procedure (continued)

15. **Unit With Basket Lift:** With loaded basket on lift carrier, press desired Basket Timer Select **21** key, then press the desired Menu Item **22** key twice. Selected basket will lower into vat and programmed cook time begins to count down.

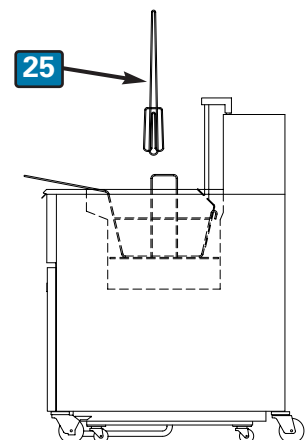
Basket Hanger (No Lift or Lifts Disabled): Load and manually place basket into fry vat, resting it on the Fry Screen **20**. Press desired Basket Timer Select **21** key, then press the desired Menu Item **22** key twice. Cook time begins to count down. Scrolling Display **23** will read "Cooking".



NOTE: If Lift switch is set to **OFF**, leave the lifts in the **UP** position to serve as hangers for baskets.

16. After approx. 60% of the programmed cook time has elapsed, a **STIR** alarm will sound and the Scrolling Display **24** will read **STIR PRODUCT**. Using a suitable utensil **25** and wearing thermal oven mitts, agitate the cooking product, to separate any sticking pieces, and then press the Alarm Reset key **26**. An alternative to stirring is to agitate product by shaking the cook basket. Be certain basket remains hooked onto basket lift carrier, if equipped.

A Stir Paddle utensil is provided with the appliance.



5.03 Cooking Procedure (continued)

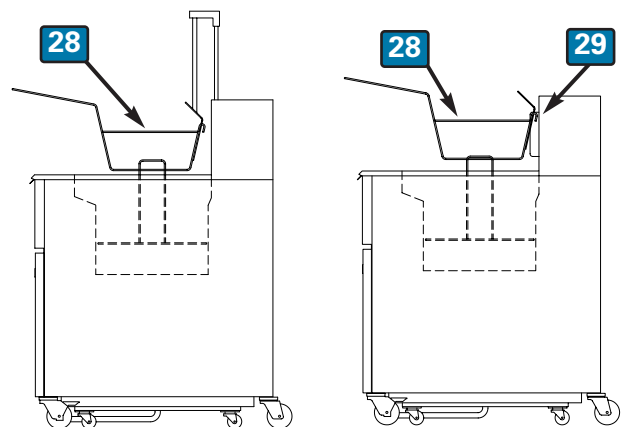
17. **Unit With Basket Lift:** When programmed cook time has expired, an alarm will sound and the Main Display **27** will read **DONE**. The Scrolling Display **24** will indicate which timer has finished; **LEFT TIMER** or **RIGHT TIMER** and the Cook Basket **28** will automatically be raised from the vat. Press the Alarm Reset **26** key to silence the alarm.

Basket Hanger (No Lift or Lifts Disabled): When programmed cook time has expired, an alarm will sound and the Main Display **27** will read **DONE**. The Scrolling Display **24** will indicate which timer has finished; **LEFT TIMER** or **RIGHT TIMER**. Wearing oven mitts, lift the Cook Basket **28** from the vat and hang it on the top bar of the Basket Hanger **29**, or on the raised basket lift carrier. Press the Alarm Reset **26** key to silence the alarm.



18. Allow cooked product to adequately drain.
19. While wearing oven mitts, remove the Basket and dump cooked product into an appropriate container or dump station.
20. To continue cooking return to **Step 10** of this procedure.

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



Basket Lift

Basket Hanger

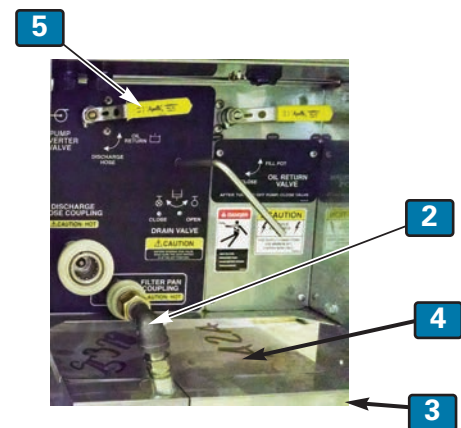
5.04 Filtering Cooking Oil

This section describes procedure for filtering shortening with the on-board filtration system. This system recirculates the used cooking oil from the Filter Pan, through filter media, and back to the cooking vat. Performing this procedure as recommended can increase shortening life by up to 50%.

CAUTION

DO NOT attempt to perform this filtering process when shortening is cold. Doing so can clog the filter pump and cause damage to the filtration system. Shortening must be heated to at least 200°F (93°C) before filtering.

1. It is recommended that oil be filtered after every fourth (4th) load has been cooked in a Fryer, or at least daily.
2. Place the Heat Switch **1** of the unit to filter in the **OFF** position.
3. Open Right Cabinet Door ... while wearing oven mitts, disconnect the Filter Pan hose **2** by pushing in the white slip-ring while pulling the hose from connector. Remove Filter Pan **3** and Cover **4**
4. Ensure that filter media is in place ... standard media is a reusable Stainless Mesh Screen (SSFS). If mesh screen is NOT used, one (1) sheet of disposable Filter Paper may be substituted. Check that Hold-down Frame is installed and properly locked down. **NEVER use the mesh screen and filter paper at the same time.**
5. Add approximately 4-3/4 oz. of a suitable Filter Powder, distributing it evenly over the filter media surface. **Use of Filter Powder is required for effective filtering (available from Giles, P/N 72004).**
6. Replace Cover **4** on Filter Pan, reposition Pan under unit and reconnect Filter Pan hose **2** (push in slip-ring while inserting brass hose fitting into connector). Ensure hose is secure and tight.



Right-hand Cabinet

DANGER

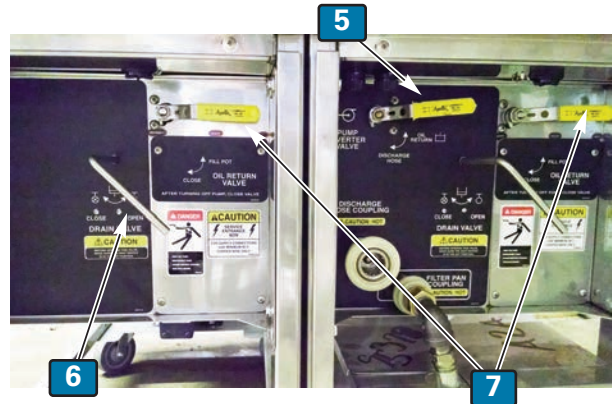
During the next step hot shortening is drained from the vat, thus exposing the heating elements. Although safety interlocks are designed into the fryers, failure to have fryer's Heat Switch in the OFF position before draining will increase the risk of fire. **ALWAYS CONFIRM THE HEAT SWITCH IS IN THE "OFF" POSITION BEFORE DRAINING THE COOK VAT.**

WARNING

- **NEVER** drain oil from more than one (1) fryer at a time into the Filter Pan! The pan only has capacity to hold oil from one (1) cook vat; more will cause an overflow of HOT oil.
- Never disconnect and attempt to remove the Filter Pan from unit while it contains liquid shortening.

5.04 Filtering Cooking Oil (continued)

7. Confirm that Heat Switch **1** remains in the **OFF** position. In the right-side lower cabinet, ensure the Pump Diverter Valve **5** is in the **OIL RETURN** position (horizontal). ONLY on the unit being filtered, slowly rotate Drain Valve Handle **6** to the **OPEN** (right-most) position; **the other Drain Handle must remain in the CLOSE position**. The cooking oil should begin draining into the Filter Pan.

**NOTE:**

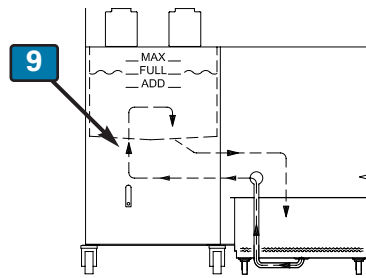
If the oil does not readily drain, use the provided Kettle Drain Brush to break up crumbs or residue that might be blocking the vat drain.

8. On the unit being filtered, set the Oil Return Valve handle **7** to the **FILL POT** position (horizontal). **The Oil Return Valve on the other unit must be in the CLOSE position (vertical).**
9. When oil has completely drained into the Filter Pan, set the Pump Switch **8** to the **PUMP** position. **This switch is located on the Control Panel of the right-hand unit; left-hand panel has this switch location plugged.**

**NOTE:**

When filtering the left-hand unit, power on the right-hand unit must also be ON to run the filter pump.

10. The oil will begin to circulate **9** through the filter media in the Pan and return to the fry vat. Leaving the Drain Valve open, allow oil to continually recirculate through the system for approx. 5 minutes. During this time, use the provided Pot Brush and L-Bend Brush to scrub and dislodge cooking residue and crumbs from the vat sides and elements, allowing it to be flushed into the Filter Pan.
11. After approx. 5 minutes, return the Drain Valve Handle **10** to the **CLOSE** position and allow the vat to refill. When the pump discharge begins “blowing” air, refilling is complete.



Continued next page

5.04 Filtering Cooking Oil (continued)

12. After the fry vat has refilled, return Pump Switch **11** to the **OFF** position.
13. Turn the Oil Return Valve handle **12** of the unit being filtered to the **CLOSE** position (vertical).

WARNING

The Oil Return Valves must remain in the **CLOSE** position, at all times, except when performing the filtering procedure. Failure to do so will allow oil to unintentionally siphon back to the Filter Pan and can cause a low oil condition in the cooking vat.

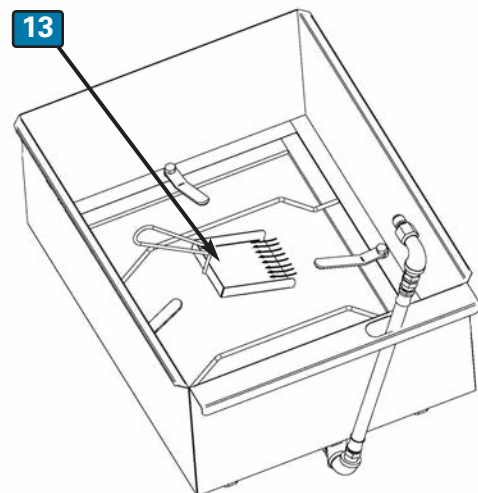
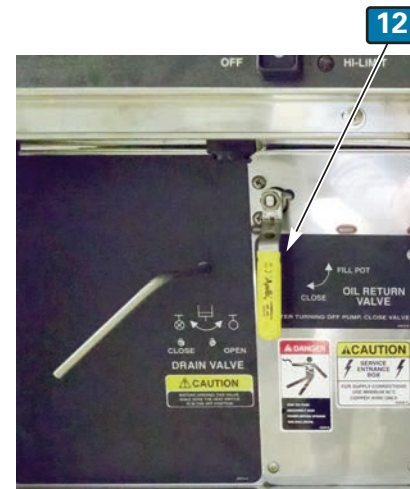
14. Confirm that the cook vat just filtered has maintained the proper shortening fill level ... add if needed.

CAUTION

Always wear thermal oven mitts when performing the following step. Parts can be very hot!

15. After refilling vat, remove Filter Pan from fryer (see **Step 3**). Use the supplied Crumb Shovel **13** and taking care not damage or puncture the filter media, scoop filter sediment from its surface and dispose. It is not essential that filter media be refreshed after each filtering cycle, but it is recommended to clean the Filter Pan and refresh media at least daily (see steps for Refreshing Filter Media in Sect. 6.02).
16. Reinstall Filter Pan under unit (see **Step 6**).
17. To continue cooking, see **Section 5.03, Cooking Procedure**.

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



5.05 Removing Used Cooking Oil from Fryer for Disposal

This section explains the procedure for removing used shortening from the unit 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; other suitable disposal containers are available.

CAUTION

Never attempt to pump cold, thickened, shortening. Doing so can clog the filter pump and damage the unit. Shortening must be heated to at least 200°F (93°C) before attempting to pump.

1. If shortening is cold, heat to at least 200°F (93°C). See Sect. 5.01.3, Programming a Cook Temp.
2. Confirm that Power Switch **1** is in the **ON** position, and the Heat Switch **2** is in the **OFF** position. When removing oil from the left-hand unit, the Power Switch of the right-hand must also be ON.
3. Ensure the Filter Pan **3** and Filter Pan Cover **4** are in place in the right-hand cabinet. Confirm the Filter Pan hose **5** is properly and tightly connected at the quick-disconnect. Verify the Pump Discharge Handle **6** is in the **OIL RETURN** position.

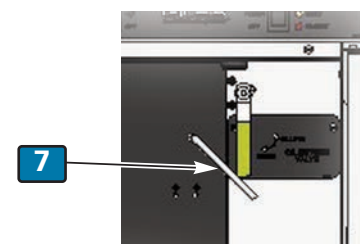


DANGER

During the next step hot shortening is drained from the vat, thus exposing the heating elements. Even though there are safety interlocks in the fryer, failure to place the Heat Switch in the OFF position before draining can increase the fire risk. **ALWAYS CONFIRM THE HEAT SWITCH IS IN THE "OFF" POSITION BEFORE DRAINING THE COOK VAT.**

WARNING

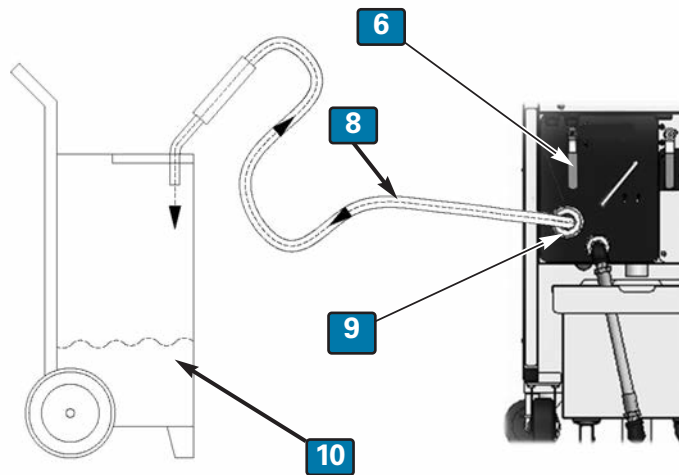
- Never drain more than one (1) vat at a time into the Filter Pan! The Pan only has capacity to hold oil from one (1) cook vat.
- Never disconnect and attempt to remove the Filter Pan from unit while it contains liquid shortening.



4. Slowly position Drain Valve Handle **7** to the **OPEN** position and allow oil to completely drain into the Filter Pan.

Continued next page

5.05 Removing Used Cooking Oil from Fryer for Disposal (continued)



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

WARNING

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

8. Set the Pump Switch **11** to the **PUMP** position and allow used shortening to be pumped into the disposal container. When all oil has been pumped out of the filter pan, return the Pump Switch to **OFF**.

9. Set Power Switch **12** to the **OFF** position.



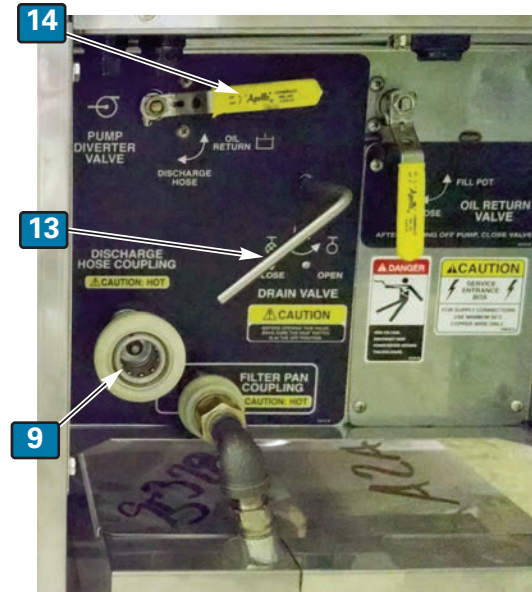
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5.05 Removing Used Cooking Oil from Fryer for Disposal (continued)

10. On the unit being drained, position Drain Valve Handle **13** to the **CLOSE** position.
11. Place the Pump Diverter Valve Handle **14** in the right-hand cabinet to the **OIL RETURN** position.

WARNING

During the next step be sure the wear oven mitts. Some parts of the Discharge Hose assembly and coupling will become very hot.



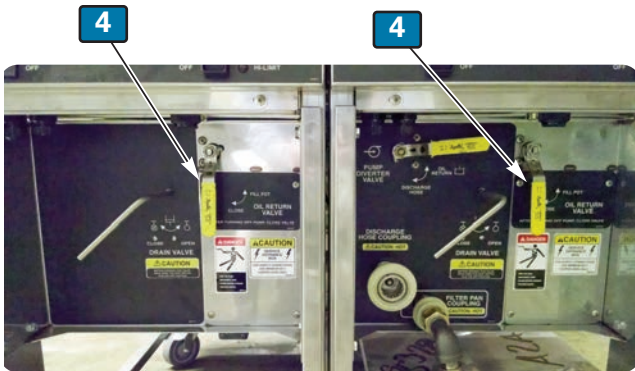
12. Remove the Discharge Hose from the Discharge Hose Coupling **9** by pushing in the slip-ring while pulling the hose fitting out. Drain any oil remaining in the hose into the oil disposal container.
13. Allow the Filter Pan to sufficiently cool. Remove the Filter Pan assembly, disassemble and thoroughly clean.
14. To perform a Boil-Out on the unit, see **Section 6.01, Boil-Out Procedure**.

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

5.06 Normal Shut-Down

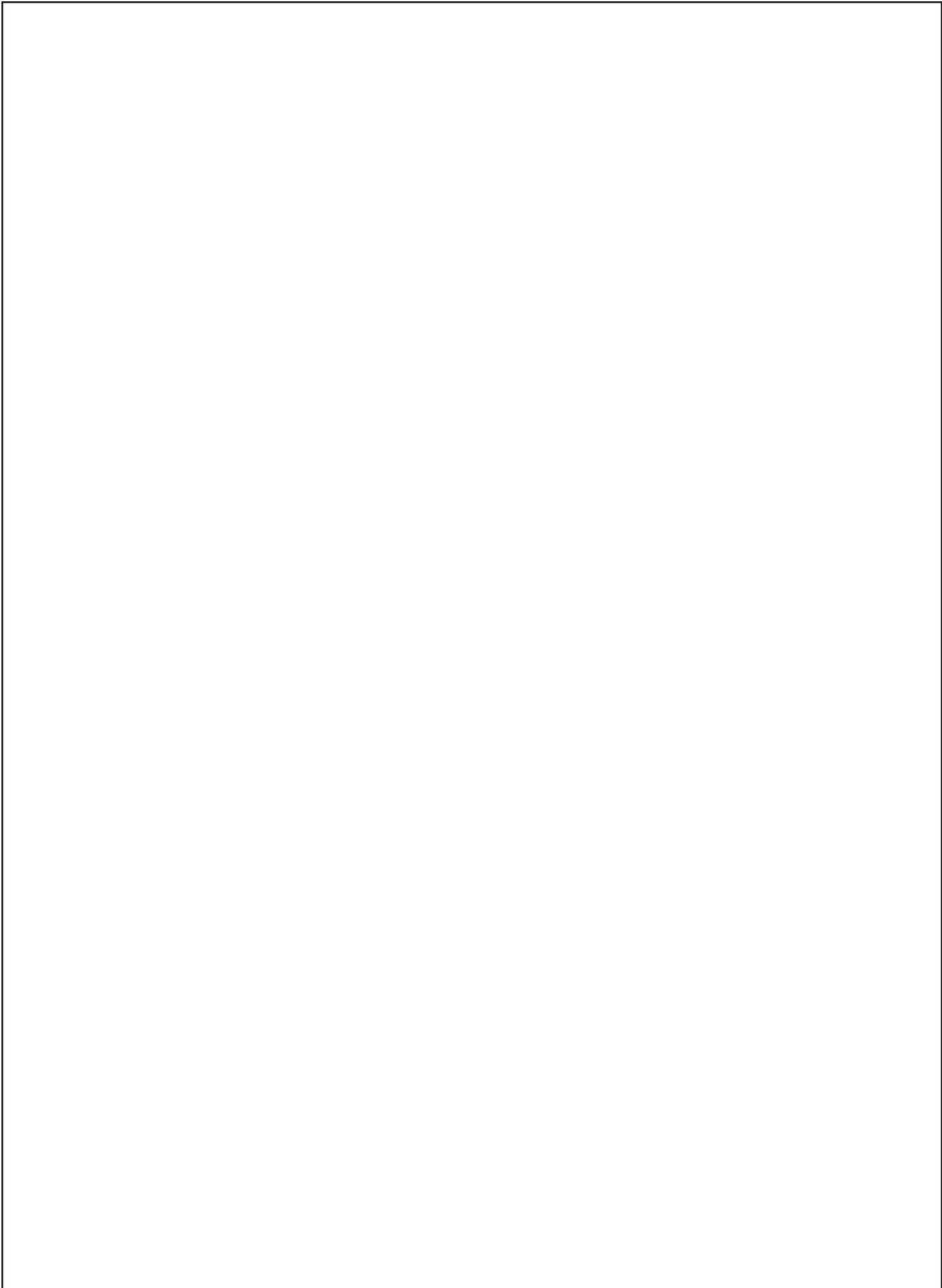
Follow these steps when shutting down the appliance at the of cooking activities.

1. Set Heat Switch **1** of each fryer unit to the **OFF** position.
2. Place both fryer Power Switches **2** in the **OFF** position.
3. Place hood Power Switch **3** in the **OFF** position.
4. If required, turn off supply power supply at the main circuit breaker panel or disconnect box.
5. Verify that the Oil Return Valve **4** of each fryer unit is set to the **CLOSE** position. Failure to do this will allow oil to siphoned back to the Filter Pan, resulting in a possible low oil level at the next startup.



5.07 Emergency Shut-Down

In case of emergency, remove supply power to the appliance by switching off main circuit breakers or disconnects within the building.



6. Cleaning

This section describes procedures for cleaning and maintenance the GBF-2-GVH appliance. Giles recommends that general cleaning and Filter Pan cleaning be performed on a daily basis, at a minimum.

DANGER

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

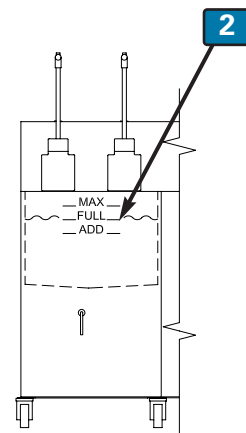
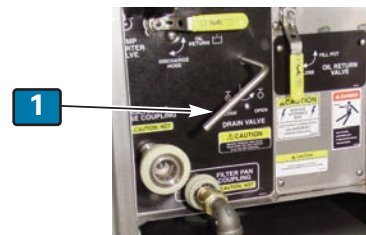
6.01 Boil-Out Procedure (Cleaning the Cook Vat)

This section explains how to clean the fry vat using the Boil-Out procedure. A Boil-Out procedure must be performed before cooking in new equipment and should be performed each time shortening is changed in the fryer. For proper fryer maintenance and operation, the Boil-Out Procedure should be performed every 7 to 14 days, at a minimum.

WARNING

DO NOT, under any circumstances, leave the fryer unattended during this procedure. It may become necessary to adjust the heat setting to avoid an overflow situation. An overflow could result in serious equipment damage.

1. Remove shortening from the fryer unit to be cleaned (see Sect. 5.05, Removal of Liquid Shortening for Disposal).
2. Ensure the Drain Valve Handle **1** of the fryer unit to be cleaned, is in the **CLOSE** position and the Power Switch **3** is in the **OFF** position.
3. Fill the fry vat to the **FULL** level mark **2** with fresh water.
4. Use a suitable Boil-Out or Fry Vat Cleaning product; follow the manufacturer's use instructions. Add the recommended amount of product to water in the vat and stir to mix.
Boil-Out Cleaner is available from Giles ... P/N 72003.



CAUTION

Closely follow to the cleaning product manufacturer's instructions for use. Many commercially available fry vat cleaners contain caustic chemicals and require special precautions when used. Improper use could damage the fryer and potentially cause personal injury.

Continued next page

6.01 Boil Out Procedure (continued)

5. On the fryer unit being cleaned, place the Power Switch **3** in the **ON** position.

6. Set the temperature set-point to that recommended for the boil-out product, typically **200 °F (93 °C)**. See **Sect. 5.01.3, Programming a Cooking Temp.**

7. Place the Heat Switch **4** in the **HEAT** position.

8. See the cleaning product instructions for suggested cleaning cycle time (typically 30 mins). Set one of the basket timers to the suggested time and start. See **Sect. 5.01.4, Programming a Preset Cook Time.**



NOTE: If a timer is not used, the controller will automatically put the fryer into **COOL MODE** after approx. 20 minutes; this actually changes the setpoint temperature to 275°F, which will cause an unintended rolling boil.

9. At the completion of the Boil-Out cycle time, place the Heat Switch **4** and Power Switch **3** in the **OFF** position.

CAUTION

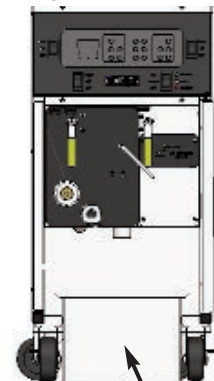
A “rolling boil” is not necessary to achieve desired cleaning action; rolling boil could result in foaming and cause an overflow situation. Follow the directions for the specific cleaning product being used.

10. Disconnect Filter Pan hose and remove the Filter Pan from the unit.

11. Position a suitable, **heat-resistant, container 5** (not supplied) beneath the fryer drains in the right-hand cabinet. **NOTE:** The appliance features multiple Drain Tubes; be certain container is positioned so that used boil-out solution will properly drain into it.

12. Slowly move the Drain Valve Handle **6**, of the fryer unit containing boil-out solution, to the **OPEN** position.

Right-hand Unit



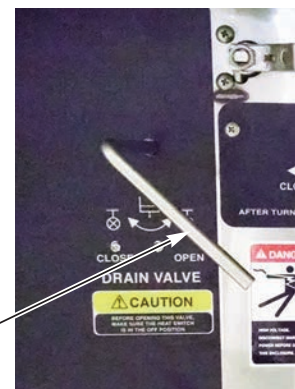
DO NOT USE THE FILTER PAN

5

WARNING

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

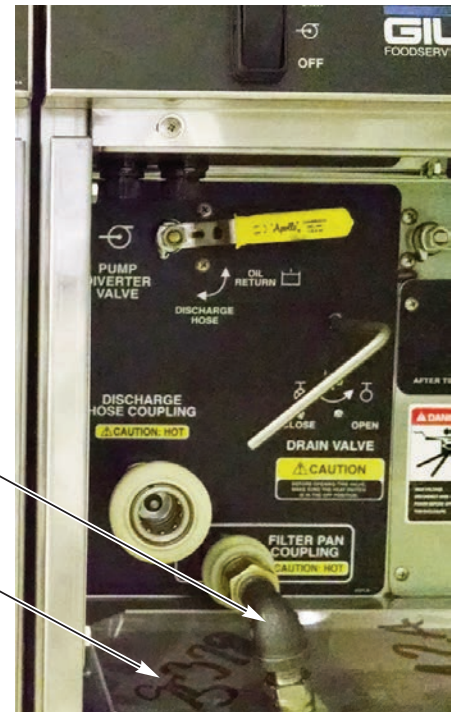
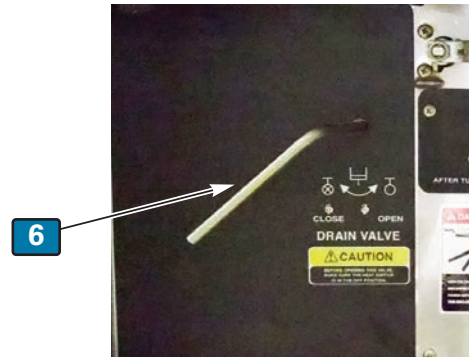
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Continued next page

6.01 Boil Out Procedure (continued)

13. As needed, scrub vat sides, bottom, and heating elements with the provided Pot Brush and L-Bend Brush to remove oil residue. Rinse and flush the vat thoroughly with warm tap water. **Note: Take care not to damage the temperature probes that protrude from the front wall of the fry vat (see below).**
14. Completely dry the vat and elements with a clean dry towel, and properly dispose of the used boil-out solution.
15. Return Drain Valve Handle **6** to the **CLOSE** position.
16. Clean the Filter Pan and replace filter media, see Sect. 6.02, **Cleaning the Filter Pan & Refreshing Filter Media.**
17. After cleaning the Filter Pan, replace Cover **7** and position Pan **8** in the right-hand unit cabinet. Connect Filter Pan hose **9** to the quick-disconnect coupling (push in slip-ring while inserting hose into fitting, then pull ring out); connection must be tight and secure.
18. Restart the fryer for cooking activities, see Sect. 5.03, **Cooking Procedures.**



Temp. Probes

6.02 Cleaning the Filter Pan & Refreshing Filter Media

This section explains the procedure for cleaning the Filter Pan and refreshing the filter media - standard reusable steel mesh screen (SSFS) or disposable filter paper. At a minimum, this should be done once per day of operation, and each time a Boil-Out procedure (**Sect. 6-01**) is performed.

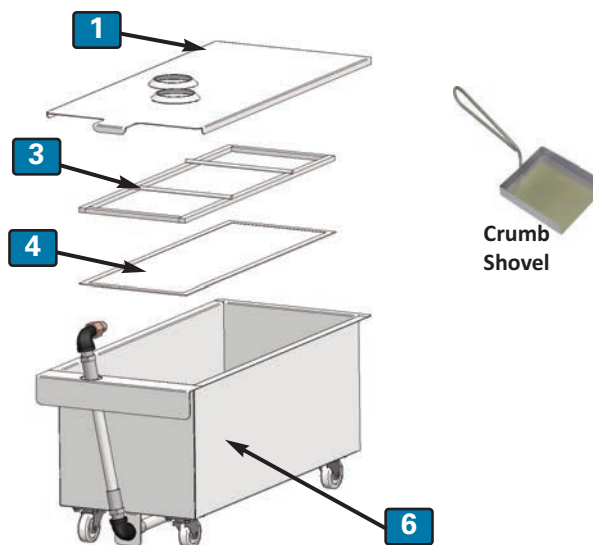
CAUTION

Use thermal oven mitts, as needed, to protect hands from potentially hot parts.

NOTE:

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

1. Remove Filter Pan from fryer if necessary.
2. Remove and clean the Filter Pan Cover **1** using a bio-degradable, non-toxic, degreaser - dry it thoroughly.
3. Use the provided metal Crumb Shovel to remove the major portion of filter sediment accumulated on the filter media surface, particularly around the edge of the Hold-down Frame. This will help prevent sediment from falling into the pan bottom through the perforated Support Screen **5**. Debris entering the pan bottom could potentially lead to a clogged filter pump.
4. Turn the four levers **2** (attached to the frame in Pan bottom) to disengage the Hold-down Frame **3**. Remove frame, clean and dry thoroughly.
5. Grasp one end of the filter media **4** and carefully remove it from the Pan. Avoid allowing filter sediment to fall through the perforated Support Screen **5**.
6. Thoroughly clean and dry the Filter Pan **6**. Flush out any filter sediment that may have fallen through the perforated screen. Ensure that all residual water is drained from the Filter Pan hoses.
7. Reassemble Filter Pan using the cleaned Filter Screen or a new sheet of filter paper. Be certain that the filter media is properly placed underneath the Hold-down Frame and that the frame is locked securely in place by the (4) levers.

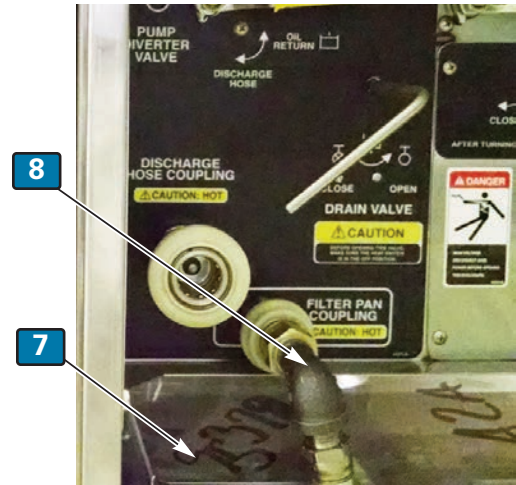


6.02 Cleaning the Filter Pan & Refreshing Filter Media - continued

8. Replace Pan Cover **7**, position assembled Filter Pan under the unit and re-connect the Filter Pan Hose to the quick-disconnect coupling (push in slip-ring **8** while inserting the hose fitting, then pull ring out). The connection must be tight and secure for proper operation.

FILTER MEDIA NOTE:

- The reusable Stainless Steel Filter Screen (SSFS) is standard for GBF-2-GVH Fryers. To clean the soiled screen, wash it in the sink, using **ONLY** a stiff bristle brush and clean hot water; **DO NOT** use soap ... soap residue cannot be completely rinsed from the fine mesh, which will eventually contaminate the cooking oil and cause excessive foaming during cooking. Shake off excess water and blot screen dry with a clean towel (ideally the screen should be allowed to dry overnight). Reinstall in pan.
- Filter Paper - remove soiled paper and discard. Replace with one (1) fresh sheet of properly sized filter paper. **Available from Giles: P/N 65871.**



NOTE: Stainless Steel Filter Screen (SSFS)

With proper use and care, this reusable filter screen should have a long service life. However, it should be replaced if it becomes torn, punctured, frayed or if the silicone sealing gasket around the edge becomes significantly damaged.

Proper use of a suitable filter powder is essential to the performance of this filter.

6.03 General Appliance Cleaning - Daily

The appliance should generally be cleaned daily in accordance with prevailing health codes and/or user standard practice instructions. Typically such cleaning will involve the following:

1. Filter oil in both fryers and clean Filter Pan as described in **Section 6.02, Cleaning Filter Pan & Refreshing Filter Media.**
2. Clean appliance cabinet and inside hood skirt surfaces to remove oil splash and splatter build-up. Use a mild degreasing solution or warm soapy water to clean; wipe down with clean damp cloth or sponge to remove residue and wipe dry. Empty grease Drip Cup located inside the hood skirt on the left-hand side; wash it in warm soapy water, dry and replace.
3. Use a good quality stainless steel cleaner to clean the outside surfaces of the appliance. Cover the cook vats when using aerosol cleaning products to avoid contamination of cooking oil.
4. Clean the Baffle Filter and the EAC collection cell as described in **Sections 5-02.3.1, Baffle Filter Cleaning and 5-02.3.2, E.A.C. Filter Cell Cleaning.**

6-04. Hood System - Cleaning & Maintenance

The following section describes the activities for general maintenance and cleaning of the appliance's integrated Hood System. Attention to these procedures will help ensure the hood remains in good operating condition and continues to operate efficiently and safely.

A **Maintenance & Service Log** is provided in this manual, see Table 6.07.

6-04.1 Monthly Interlock Inspection (Performed by User)

The hood system incorporates various interlock devices to ensure that the unit will shutdown the fryers in the event that certain conditions exist that are not consistent with safe and effective operation. As described below, these interlocks should be tested **MONTHLY**, by the User. A **Maintenance & Service Log** is located in this manual for recording the completion of the tests. If a problem is detected, contact a qualified service provider.

It is suggested that these tests be performed first thing in the day while the fryers are heating. When performing these tests, ensure that both fryers are filled with oil, the Power Switches are in the **ON** position and the Heat Switches are in the **HEAT** position.

1. **Door Interlock Test:** Hood power switch **ON**; Hood running. Unlatch and open the Filter Access Door a few inches. Confirm Hood powers down when door is opened. Check the fryers to ensure that the amber **HEAT** light on both units has turned **OFF**.
2. **Baffle Filter Check:** Hood power switch **ON**; Hood running. Open Filter Access Door and remove the Baffle Filter; reclose and latch door. The red **Baffle or Charcoal Filter Missing** light should illuminate and the **Appliance Powered** light should be **OFF**. Check the fryers to ensure that the amber **HEAT** light on both units has turned **OFF**. Reinstall the Baffle Filter (see Sect 5-02.2.3).
3. **EAC Filter Check:** Hood power switch **ON**; Hood running. Open Filter Access Door and remove the EAC Filter cell; Reclose and latch door. All three EAC status LED's should illuminate and after approximately 2 minutes, an intermittent tone (beeping) alarm should sound. In several seconds the **Appliance Powered** light should turn **OFF**. Check the fryers to ensure that the amber **HEAT** light on both units has turned **OFF**. Reinstall the EAC cell (see Sect 5-02.2.3).
4. **Charcoal Filter Check:** Hood power switch **ON**; Hood running. Open Filter Access Door and remove the Charcoal Filter; reclose and latch door. The red **Baffle or Charcoal Filter Missing** light should illuminate and the **Appliance Powered** light should be **OFF**. Check the fryers to ensure that the amber **HEAT** light on both units has turned **OFF**. Reinstall the EAC cell (see Sect 5-02.2.3).
5. **Filter Clogged Check:** **Perform this check ONLY after installing a new Charcoal Filter.** Hood power switch is **ON** and Hood is running. Completely cover the hood's exhaust outlet with piece of appropriately sized cardboard. Within a few seconds, a continuous tone alarm should sound. The red **Baffle or Charcoal Filter Clogged** light should illuminate and the **Appliance Powered** light should be **OFF**. Check the fryers to ensure that the amber **HEAT** light on both units has turned **OFF**. Remove the obstruction; the alarm should silence and the **HEAT** on the fryers should turn back **ON**. If the alarm tone does not sound, fails to silence, or the fryers heat fails to turn **OFF** or back **ON**.

Should any of these tests fail to yield the results as described above, contact a qualified service company and have the unit evaluated and repaired, if needed. Any Giles Manufacturer's Representative can provide you the name of a nearby authorized service company. Call Giles Services at **800-554-4537** for further assistance locating a Representative or an authorized service company.

6-05. Quarterly Hood Cleaning

CAUTION

- DO NOT** wash down hood with water from a spray hose.
- DO NOT** steam clean or use any type of pressure washer.
- DO NOT** use products containing chlorine or other caustic chemicals.
- DO NOT** use abrasive products, steel wool or scouring pads.

To maintain effectiveness and performance, the hood must be cleaned, at a minimum, every 3 months.

1. Disconnect power to the unit, preferably at the circuit breaker.
2. Cover the fryer cook vats to prevent contamination from cleaning agents.
3. Remove all filters from the hood.
4. Use a soft cloth, sponge, or towel and a mild bio-degradable degreaser to clean the entire hood plenum to remove grease film accumulation from interior surfaces. Inspect the hood fan and clean any grease build-up from the fan blades.
5. Thoroughly clean the under-hood area and all exterior surfaces with mild degreaser or a good quality stainless steel cleaner.
6. Allow hood to thoroughly dry or wipe dry with clean dry cloth.
7. Clean Baffle Filter & EAC cell (**see Sect 5.02.3.1 & 5.02.3.2**) and acquire a new charcoal filter is needed. Reinstall filters into hood (**see Sect 5.02.2.3**).
8. Restore supply power to appliance.

6-06. Fire Suppression System Maintenance

The fire extinguishing system must be maintained as according to the **Standard for Wet Chemical Extinguishing Systems, NFPA-17A** and in accordance with the instructions of the system's installer.

All inspection, maintenance, troubleshooting, repairs and general servicing for the fire extinguishing system must be performed by an authorized fire protection company. Required maintenance activities are described in the subsequent sections.

Consult the Fire Suppression System documentation provided by the system installer for complete maintenance guidelines.

6-06.1 Semi-Annual Fire Suppression System Inspection & Maintenance

Servicing and inspection of the fire suppression system must be performed by qualified and certified Fire Protection Equipment specialists. As a minimum, field inspection of the fire suppression system must be conducted semi-annually (every 6 months). Such maintenance shall consist of the following:

1. Confirm that the fire hazard potential has not changed.
2. Inspect suppressant storage tank for fill level and charge pressure.
3. Inspect and test the release mechanism.
4. Check all nozzles to ensure they are free of grease build-up. Confirm that all nozzle caps are in place and in good condition; replace as needed. See **Section 2-06.3, Fire Extinguisher Nozzle Locations**.
5. Inspect and test the remote manual activation station for function and wear.
6. Install test link and cut to test automatic actuation function.
7. Inspect and clean fusible links. Confirm that all fusible links are of the temperature rating. See **Section 2-06.3, Fire Suppression Fusible Link Specifications & Location**.
8. Inspect fusible link conduit and wire cable for wear at pulleys and detectors; replace if necessary.
9. Record maintenance date and service performed in a permanent file, and sign-off on tag attached to system in a conspicuous location.

6-06.2 Annual Fire Suppression System Inspection & Maintenance

The annual inspection and maintenance is the same as the semi-annual inspection with the exception that all fusible links are to be replaced with new links. See **Section 2-06.3, Fire Suppression Fusible Link Specifications & Location**

6-06.3 12-Year Fire Suppression System Inspection & Maintenance

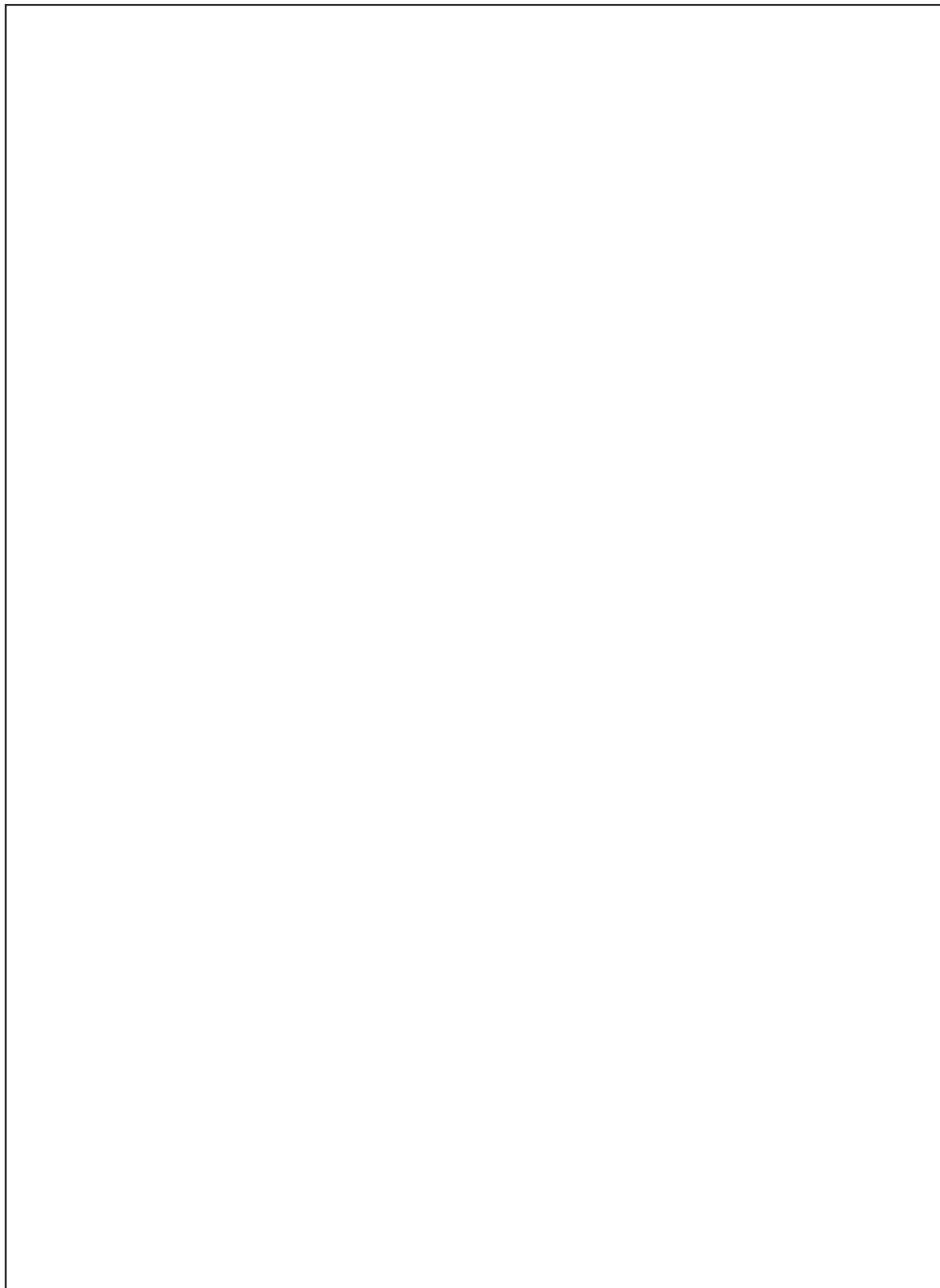
Same as annual inspection and maintenance with exception of the following:

1. Replace fire suppressant chemical.
2. Suppressant tank and charging cartridge must be hydrostatically test and certified, or replace with new components that have current hydrostatic certification.
3. Flow test the regulator.

6-07. Maintenance & Service Log

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1	2	3	4	5	6	7	8				1	2	3	4	5	6	7	8	

1	Door Test	Section 6-03.1
2	Baffle Filter Missing Test	Section 6-03.1
3	EAC Filter Missing Test	Section 6-03.1
4	Charcoal Filter Missing Test	Section 6-03.1
5	Filter Clogged Test	Section 6-03.1
6	Quarterly Cleaned	Section 6-04
7	Semi-annual Fire System Inspection	Section 6-05.1
8	Annual Fire System Inspection	Section 6-05.2



7. *Troubleshooting*

This section describes basic troubleshooting procedures for the **GBF-2-GVH Fryer with integrated Recirculating Hood**.

Generally, troubleshooting and/or repairs should only be performed by qualified service technicians. Troubleshooting by the User should be limited to those issues and/or activities that are operational or procedural in nature.

DANGER

- Troubleshooting for electrical problems should be performed **ONLY** by a qualified service technician or electrician. Serious injury, or even death, will result from contact with energized electrical circuits.
- Failure to comply with these **DANGER** notices can result in death or serious injury, equipment or property damage, and possibly void the warranty.

The troubleshooting guidelines presented in this Manual are primarily intended for use by qualified service personnel. A Giles Manufacturer's Representative will be able to assist in locating an authorized service company near your location. If you do not know how to reach a Representative or require other assistance, please call Giles Services at **800-554-4537** or email services@gfse.com.

You may also visit our website: www.gfse.com. Downloadable Operations Manuals and equipment wiring diagrams are available on the site.

7.01 Fryer - Operation

Problem	Probable Cause	Corrective Action
FRYER WILL NOT TURN ON: No power light	A. Not properly connected to power supply	Connect unit to proper power supply.
	B. Blown fuse, tripped circuit breaker, cracked fuse holder.	Check fuses, breakers and/or fuse holders.
	C. Faulty power switch	Replace faulty switch.
	D. Incorrect supply power.	Confirm correct electrical specification, connect to proper power supply.
FRYER WILL NOT HEAT: Fryer power light ON ; heat light OFF	A. Heat Switch not in HEAT position	Place Heat Switch in HEAT position
	B. Hood Door is not fully closed and latched.	Close Hood door and latch properly.
	C. Hood is not running.	Turn ON Hood; confirm no alarms are active.
FRYER WILL NOT HEAT: Fryer power light ON Heat switch in HEAT position Heat light OFF	A. Hood is STOPPED ; door not fully closed and latched.	Close Hood door and latch properly.
	B. Hood is not ON & running.	Turn ON Hood; confirm no alarms are active.
	C. Hood has a filter alarm condition.	Correct alarm condition; see Sections 5-02.2.4; 5-02.2.5 & 5-02.4.
	D. Temperature set-point is below actual oil temperature.	Set controller to the desired cooking temperature.
	E. Drain Valve is open or not fully closed; alarm sounding.	Fully close valve; press Alarm Reset key.
	F. Drain Valve Switch faulty or cam mis-aligned; alarm sounding.	Reset switch cam or replace faulty switch.
	G. Faulty cooking controller.	Replace faulty controller
	H. Faulty temperature sensing probe.	Replace faulty probe.
	I. Faulty or loose wiring.	Trace & repair wiring.
	J. Faulty contactor, heating element, heat switch, etc.	Evaluate & replace faulty component.
	K. Low Oil Level alarm sounding, message on scrolling display	Turn Fryer Heat & Power switches OFF ; add oil to proper level and restart fryer.

7.01 Fryer - Operation (continued)

Problem	Probable Cause	Corrective Action
FRYER HEATING SLOWLY or SLOW RECOVERY TIME Heat light staying ON , not cycling OFF and ON	A. Improper cooking procedures.	See Operations Manual for proper procedures.
	B. Element beginning to fail.	Replace faulty element.
	C. Contactor beginning to fail.	Replace faulty contactor.
	D. Loose wiring	Trace & repair wiring.
	E. Low supply power voltage.	Confirm supply power voltage is correct for unit specification.
FRYER HEATING SLOWLY; SHORT CYCLING Heat light cycling OFF and ON CONTINUOUSLY	A. Low supply power voltage.	Confirm supply power voltage is correct for unit specification.
	B. Variable temperature sensing probe faulty.	Replace faulty probe.
	C. Faulty cooking controller.	Replace faulty controller.
OIL TEMPERATURE ERRATIC:	A. Faulty variable temperature sensing probe.	Replace faulty probe.
	B. Contactor beginning to fail.	Replace faulty contactor.
	C. Faulty cooking controller.	Replace faulty controller.
	D. Loose wiring	Trace & repair wiring.
OIL SMOKING:	A. Oil has been used too long and has broken down.	Replace cooking oil; dispose of used oil.
	B. Cooking temperature is too high.	Check temperature setting; adjust if needed.
	C. Heating elements are dirty.	Perform boil-out procedure; clean elements with L-bend Brush.
	D. Faulty heating element.	Replace faulty heating element.
	E. Unit possibly connected to incorrect power supply voltage.	Confirm supply power voltage is correct for unit specification.
	F. Possible low oil level.	Maintain oil level between FULL and MAX markings

7.01 Fryer - Operation (continued)

Problem	Probable Cause	Corrective Action
FRYER WILL NOT HEAT: Power light ON ; Heat switch in HEAT position; High Limit light ON .	A. Power surge has tripped the High Limit safety.	Turn power switch OFF for approx. 5 seconds, then back ON .
	B. Contactor sticking causing over-heating.	Replace faulty contactor.
	C. Faulty High-Limit control board.	Replace high-limit board.
	D. Faulty High-Limit sensing probe or probe touching element.	Replace faulty probe or correct positioning.
	E. Voltage spikes or line noise.	Install line filter or remove noise source.
	F. False High-Limit when heating cold shortening.	Stir oil continuously while heating cold oil for the first time of the day.

7.02 Oil Filtration System

Problem	Probable Cause	Corrective Action
OIL NOT RETURNING TO FRY VAT.	A. Pump not turned ON .	Set Pump Switch to the PUMP position.
	B. Air leak in hoses, fittings, etc.	Repair leaks..
	C. Faulty pump motor.	Replace pump motor.
	D. Oil pump clogged or jammed.	Clean pump head and plumbing.
	E. Pump Diverter Valve not set to the OIL RETURN position.	Place Diverter Valve in the OIL RETURN position.
	F. Oil Return Valve handle is set in the CLOSE position (vertical).	Place Oil Return Valve handle in the FILL POT position (horizontal).
	G. Pump is corroded due to pumping <u>boil-out</u> solution.	Disassemble pump head, clean and re-oil.
	H. Oil has been allowed to cool inside pump.	Attempt to pump clear with warm oil; service may be needed.
	I. Oil in Filter Pan is too cold to pump.	Congeaed oil must be removed from Filter Pan by hand; clean pan thoroughly.
	J. Filter Pan is assembled incorrectly.	Assemble correct, see Section 6-02 .
	K. Filter Pan is dirty, filter media is clogged.	Clean Filter Pan and refresh filter media, see Section 6-02 .

7.03 Basket Lift (Units equipped with Lift Option)

Problem	Probable Cause	Corrective Action
BASKET WILL NOT GO UP OR DOWN: (Applies only to models equipped with the Basket Lift Option)	A. Fryer power is OFF .	Set power switch to the ON position.
	B. Faulty cooking controller.	Replace faulty controller.
	C. Basket Lift micro-switch is out of adjustment.	Re-align micro-switches.
	D. Faulty micro-switch.	Replace faulty micro-switch.
	E. Basket Lifts are disabled.	Confirm that Lift Switch on control panel is placed in the LIFT position.
	F. Faulty Basket Lift motor or assembly.	Replace or repair lift assembly or drive motor.

7.04 Ventless Hood

Problem	Probable Cause	Corrective Action
HOOD WILL NOT RUN Fryers will not heat.	A. Filter Access Door not closed	Close & latch Access Door.
	B. ILS Model Only: PUSH TO START button not held for at least 5 seconds	Hold down PUSH TO START button for 5 secs after turning power switch ON .
	C. Power Switch is faulty	Replace faulty switch.
	E. Not properly connected to power source.	Have electrician confirm electrical specs & connections.
	F. Blown fuse or tripped circuit breaker.	Check fuses in hood and fryers, and main circuit breaker box.
AT START-UP: CHARCOAL or BAFFLE FILTER MISSING light illuminated. Fryers will not heat. Appliance Powered Light - OFF	A. Baffle Filter is not installed, or not properly seated	Properly install Baffle Filter and/or check alignment in track.
	B. Charcoal Filter is not installed or not properly seated	Properly install Charcoal Filter and/or check alignment in track.

7.04 Ventless Hood (continued)

Problem	Probable Cause	Corrective Action
AT START-UP: CHECK/WASH L.E.D.s illuminated Intermittent (beeping) alarm begins after 2 mins. Fryers will not heat Appliance Powered Light - OFF	A. EAC collection cell is excessively dirty.	Clean the EAC collection cell as described in the Manual, see Section 5-02.3.2.
	B. EAC cell is shorted (damaged)	Replace or repair the EAC cell.
	C. EAC high voltage power supply is faulty.	Replace faulty power supply.
	D. Faulty or dirty EAC contact plate inside hood.	Clean or replace contact plate.
	E. EAC cell is not installed.	Install clean EAC cell.
FRYERS WILL NOT HEAT. Hood Powered light ON FILTER MISSING light ON APPLIANCE POWERED light OFF	A. Baffle Filter missing or not properly installed	Install Baffle Filter or check alignment.
	B. Charcoal Filter missing or not properly installed	Install Charcoal Filter or check alignment.
	C. Filter proofing switch faulty	Replace faulty switch.
FRYERS WILL NOT HEAT. Hood Powered light ON FILTER CLOGGED light ON APPLIANCE POWERED light OFF Continuous tone alarm sounding	A. Baffle or Charcoal Filter clogged, reducing airflow.	Replace Charcoal Filter or clean Baffle Filter.
	B. Hood exhaust outlet blocked, reducing airflow.	Confirm exhaust outlet on top of hood is clear and unobstructed.
	C. Vacuum Switch (airflow sensor) is out of adjustment.	Adjust vacuum switch. Must be done with a new Charcoal Filter.
	D. Kinked or blocked vacuum line.	Remove vacuum line kinks or blockage.
	E. Fan running slow, or blades are loaded with excessive grease film.	Confirm proper voltage; inspect blower, clean if needed
	F. Vacuum Switch (airflow sensor) is faulty.	Replace faulty vacuum switch.

7.04 Ventless Hood (continued)		
Problem	Probable Cause	Corrective Action
FRYERS WILL NOT HEAT. Hood Power light ON CHECK/WASH L.E.D.s ON APPLIANCE POWERED light OFF Intermittent tone (beeping) alarm sounding	A. EAC collection cell is excessively dirty.	Clean the EAC collection cell as described in the Manual, see Section 5-02.3.2.
	B. EAC cell is shorted (damaged)	Replace or repair the EAC cell.
	C. EAC high voltage power supply is faulty.	Replace faulty power supply.
	D. High voltage wires shorted to ground.	Trace wiring & repair.
	E. Faulty or dirty EAC contact plate inside hood.	Clean or replace contact plate.
	F. EAC driver board is faulty	Replace EAC driver module.
	G. Too many ionizer wires are broken or missing on the EAC cell.	Replace ionizer wires. Kit available from Giles, #71400
	H. EAC cell is not installed	Install clean EAC cell.
Under-hood lighting does not turn on when Power Switch is placed in ON position	A. Fluorescent bulb burned out	Replace bulb as described in Manual, see Section 5-02.5.
	B. Ballast is faulty	Replace faulty ballast.
	C. Fuse is blown	Check and replace fuse.



NOTES:

8. Parts List

This section lists the various parts, which are field replaceable on the unit. This is not an all inclusive listing; please contact an authorized Giles Manufacturer's Representative or authorized service Company concerning other parts that may be replaced in the field.

8.01 Parts Ordering and Service Information

If you require assistance or need repairs, please contact a Giles Manufacturer's Representative for assistance in locating an authorized service company in your area. If further assistance is required, please contact us directly at one of the following phone numbers:

UNITED STATES, CANADA or MEXICO:
Call **800.554.4537** during normal business hours, 8:00AM to 5:00PM Central Time Zone and follow the recorded prompts. For emergency assistance after normal business hours, call 800.554.4537 and follow the recorded prompts to reach after-hours support.

ALL OTHER COUNTRIES:
Call **334.272.1457** during normal business hours, 8:00AM to 5:00PM Central Time Zone and follow the recorded prompts. For emergency assistance after normal business hours call, 334-272-1457 and follow the recorded prompts to reach after-hours support.

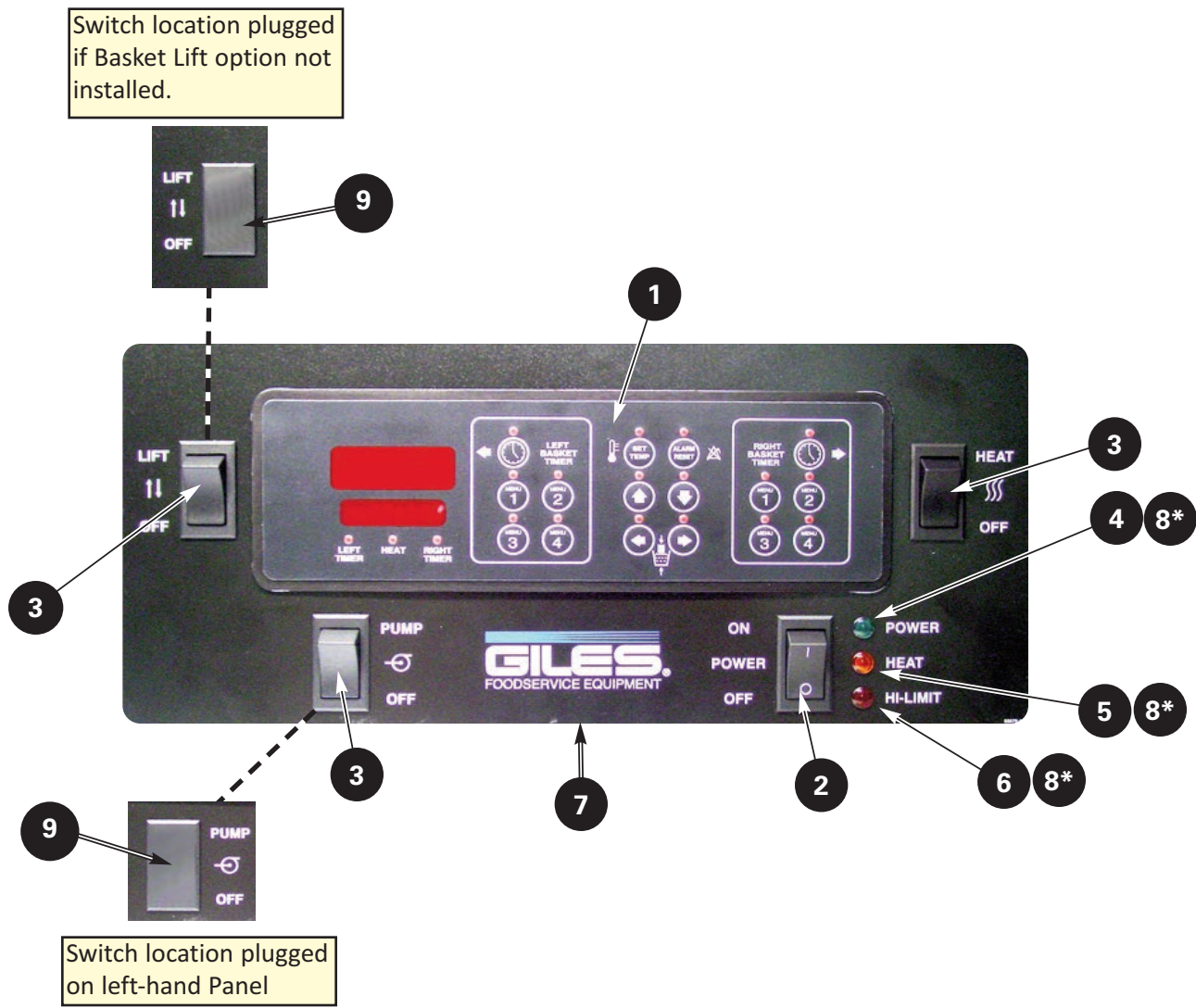
WEBSITE: www.gfse.com **E-mail:** services@gfse.com

The goal at Giles is to provide the best service and customer support in the industry. To help us accomplish this, please become familiar with the equipment specification data and reference this information when calling. A Serial/Data Label is attached to the Back Panel of each Fryer unit, and also on the front header of the Hood .



We ask that information from the appliance data label be recorded inside the front cover of this Manual as a quick and easy reference, when calling for assistance.

8.02 Control Panel - Fryer



* Not Shown

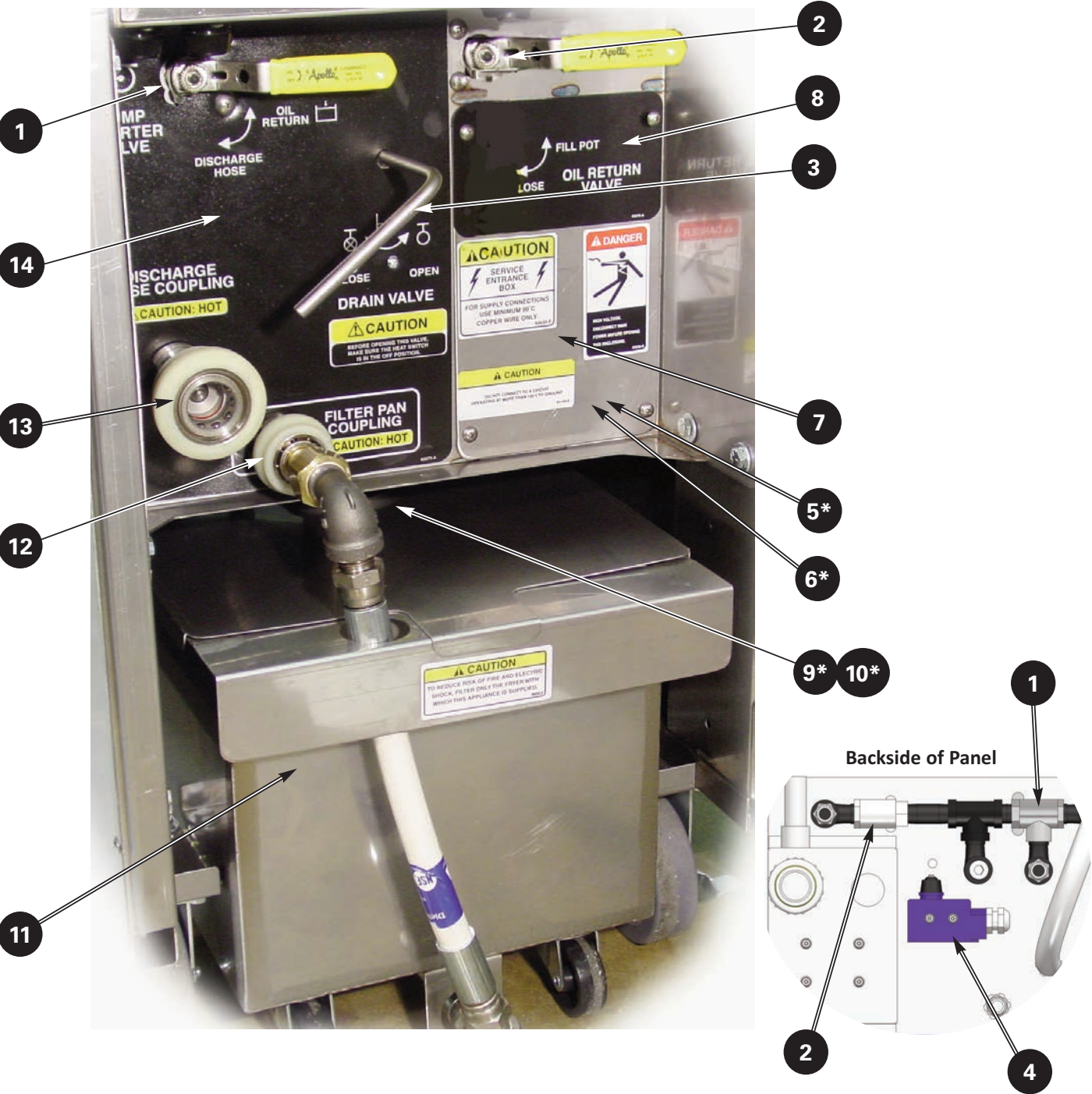


8.02 Control Panel - Fryer

ITEM	PART NO.	QTY	DESCRIPTION
1	20326	1	CONTROLLER, N7, WATLOW
2	21190	1	SWITCH, ROCKER, ON-OFF, 250V, 20A, DPST
3	21052	2 / 3	SWITCH, ROCKER ,ON-OFF-ON, 250V, 20A, DPDT
4	20398	1	INDICATOR LIGHT, GREEN, 250VAC
5	20399	1	INDICATOR LIGHT, ORANGE, 250VAC
6	20402	1	INDICATOR LIGHT, RED, 250VAC
7	65676	1	LABEL, CONTROL PANEL, GBF
8*	20307	3	RETAINING CLIP, INDICATOR LIGHT
9	20621	Var.	PLUG, SWITCH CUT-OUT (for unused switch locations)

* Not Shown

8.03 Lower Cabinet: Right-hand Fryer



* Not seen

8.03 Lower Cabinet: Right-hand Fryer Cabinet

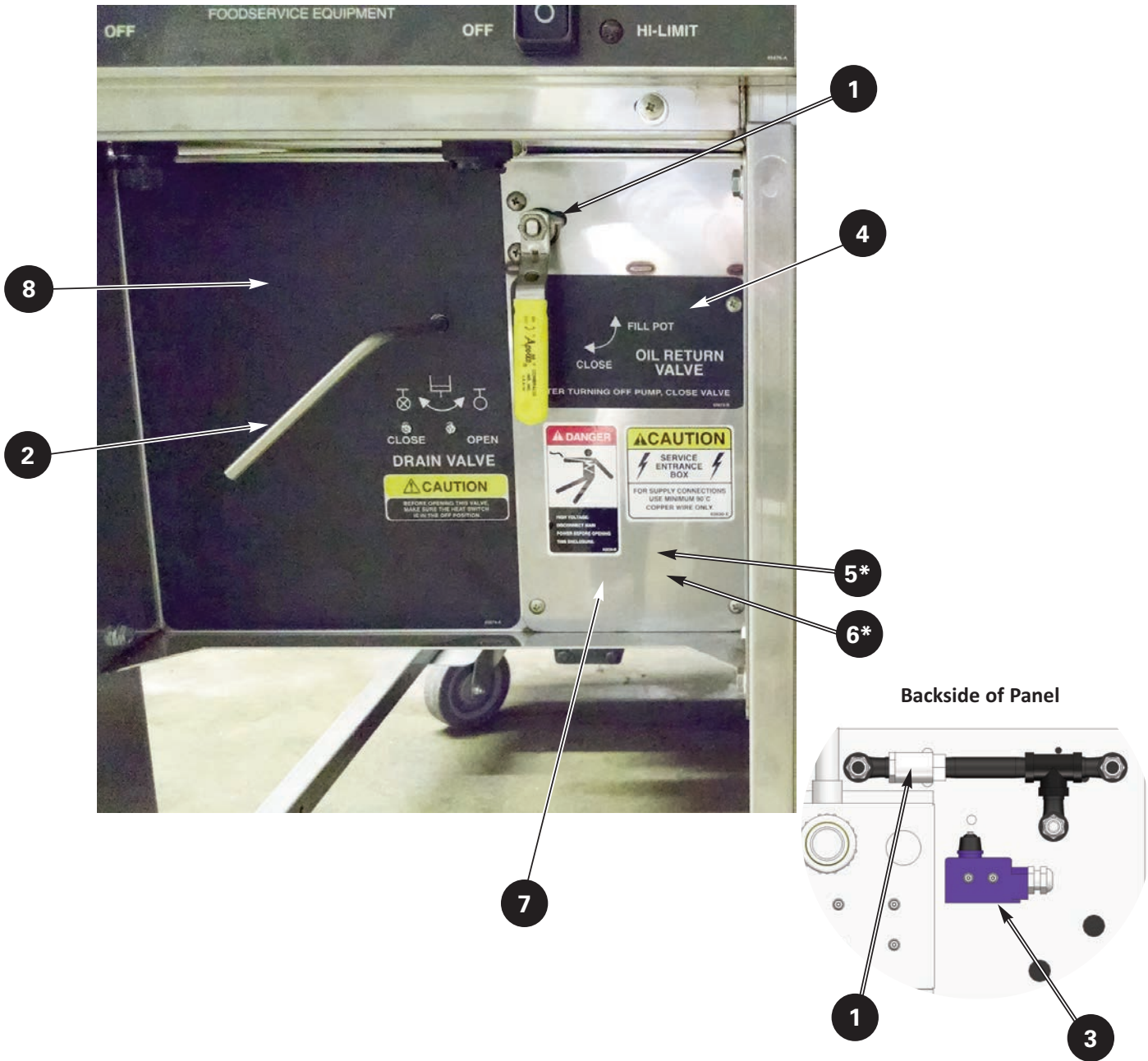
ITEM	PART NO.	QTY	DESCRIPTION
1	45755	1	DIVERTER VALVE, 3-WAY, 1/2-NPT, NICKEL PLATED
2	40784	1	BALL VALVE, 1/2-NPT, STAINLESS w/TEFLON SEALS
3	92784	1	DRAIN VALVE HANDLE WELD ASSEMBLY
4	21157	1	DRAIN VALVE LIMIT SWITCH, 15A, 250V
5*	21164	1	TERMINAL BLOCK, POWER DISTRIBUTION (inside service entrance box)
6*	21051	1	GROUND LUG (inside service entrance box)
7	92766	1	COVER, ELECTRICAL SERVICE ENTRANCE (REQUIRES ITEM #8, IF REPLACED)
8	65678	1	LABEL, SERVICE ENTRANCE COVER, TOP-HALF
9	93013	1	DRAIN TUBE WELD ASSEMBLY
10*	41106	1	VALVE, DRAIN, 1-1/2 NPT X 1-1/2 TUBE, SS (DRILLED & TAPPED))
11	92627	1	COMPLETE FILTER PAN ASSEMBLY w/COVER
12	41900	1	QUICK-DISCONNECT FITTING, FEMALE, FILTER PAN CONNECTION
13	41699	1	QUICK-DISCONNECT FITTING, FEMALE, DISCHARGE HOSE
14	65673	1	LABEL, FRONT BRACE, SINGLE-MAIN UNIT

NOTE:

If replacing the Service Entrance Box Cover, new labels must be applied. The part numbers will be indicated on the existing labels.

* Not seen

8.04 Lower Cabinet: Left-hand Fryer



* Not seen

8.04 Lower Cabinet: Left-hand Fryer

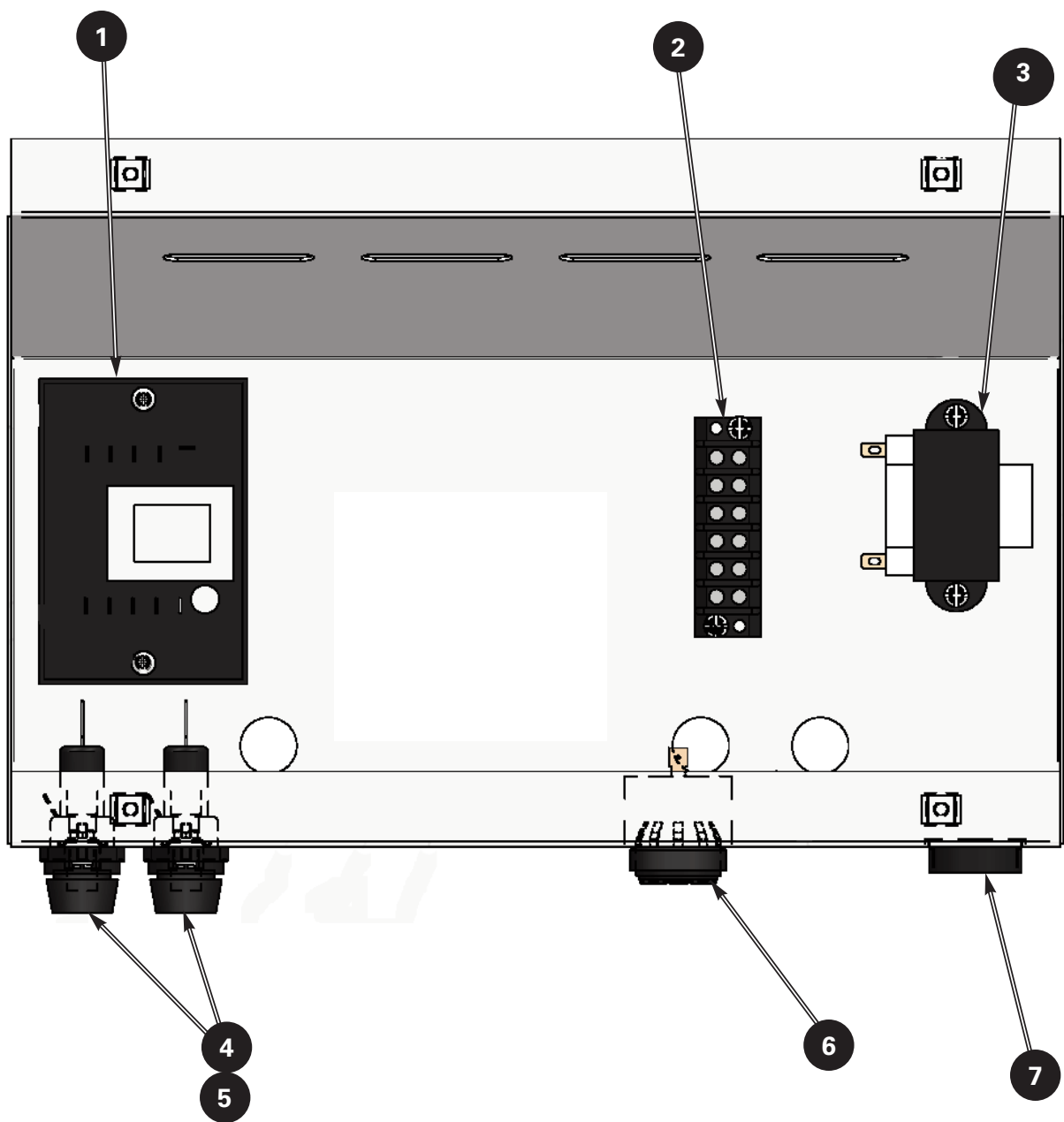
ITEM	PART NO.	QTY	DESCRIPTION
1	40784	1	BALL VALVE, 1/2-NPT, STAINLESS w/TEFLON SEALS
2	92784	1	DRAIN VALVE HANDLE WELD ASSEMBLY
3	21157	1	DRAIN VALVE LIMIT SWITCH, 15A, 250V
4	65678	1	LABEL, SERVICE ENTRANCE COVER, TOP-HALF
5*	21164	1	TERMINAL BLOCK, POWER DISTRIBUTION (inside service entrance box)
6*	21051	1	GROUND LUG (inside service entrance box)
7	92766	1	COVER, ELECTRICAL SERVICE ENTRANCE (REQUIRES ITEM #4, IF REPLACED)
8	65674	1	LABEL, FRONT BRACE, ADD-ON BANKED UNITS

NOTE:

If replacing the Service Entrance Box Cover, new labels must be applied. The part numbers will be indicated on the existing labels.

* Not seen

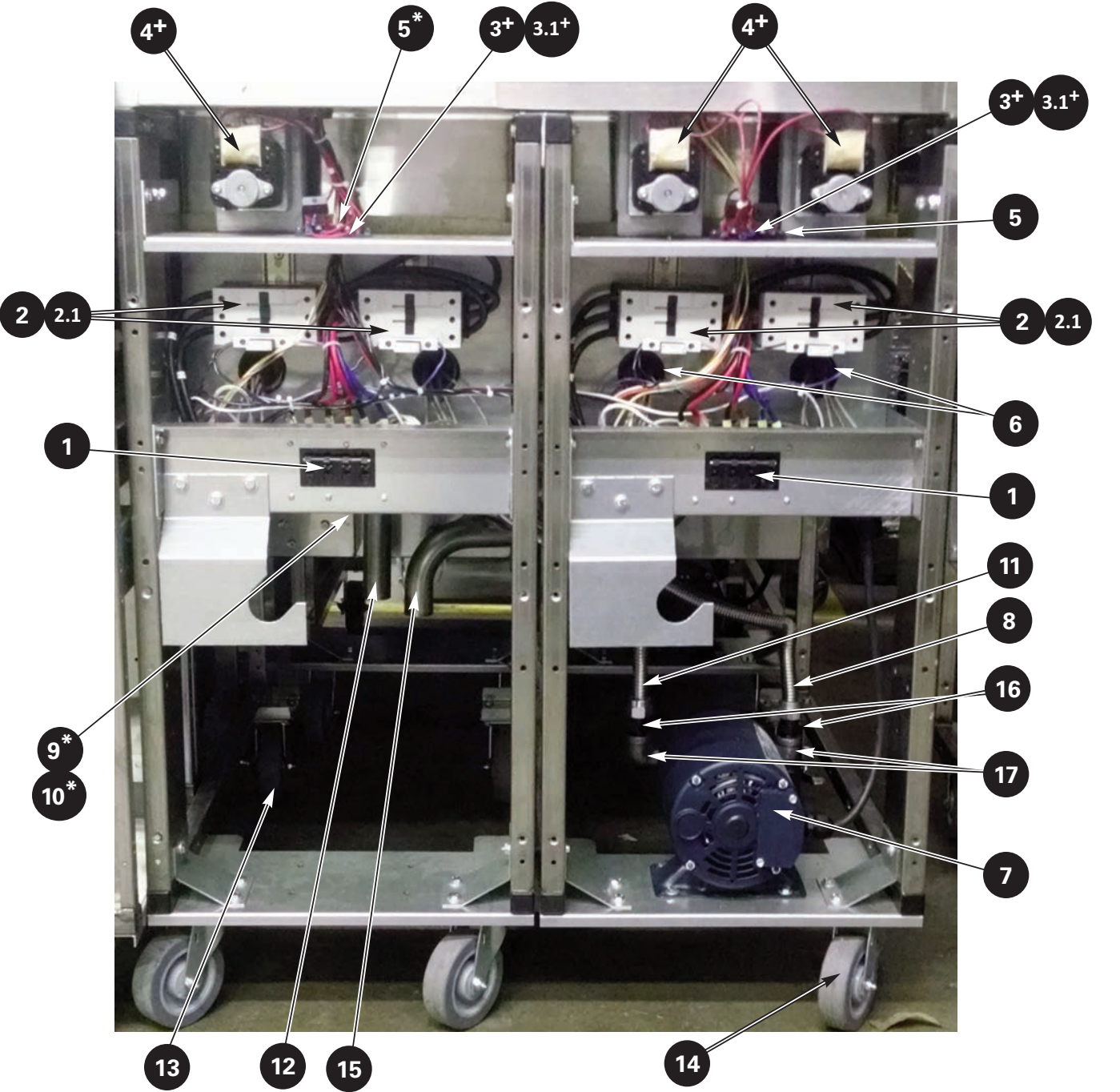
8.05 Control Box, Front (each Fryer unit)



8.05 Control Box, Front (each Fryer unit)

ITEM	PART NO.	QTY	DESCRIPTION
1	23755	1	HI-LIMIT CONTROL BOARD, 425 °F
2	23751	1	TERMINAL BLOCK
3	20366	1	TRANSFORMER, 9VA/18VA, 115/230 V, 50/60 Hz
4	21950	2	FUSE HOLDER, 300V, 15A
5	21900	2	FUSE, 15A, BUSS SC-15
5	23782	1	SONALERT, 250V, CONTINUOUS TONE
7	40550	1	PLASTIC BUSHING, 1-1/4"

8.06 Rear Cabinet



* Not Shown
+ Optional - installed with Basket Lift Option only; (3) Lifts is special configuration

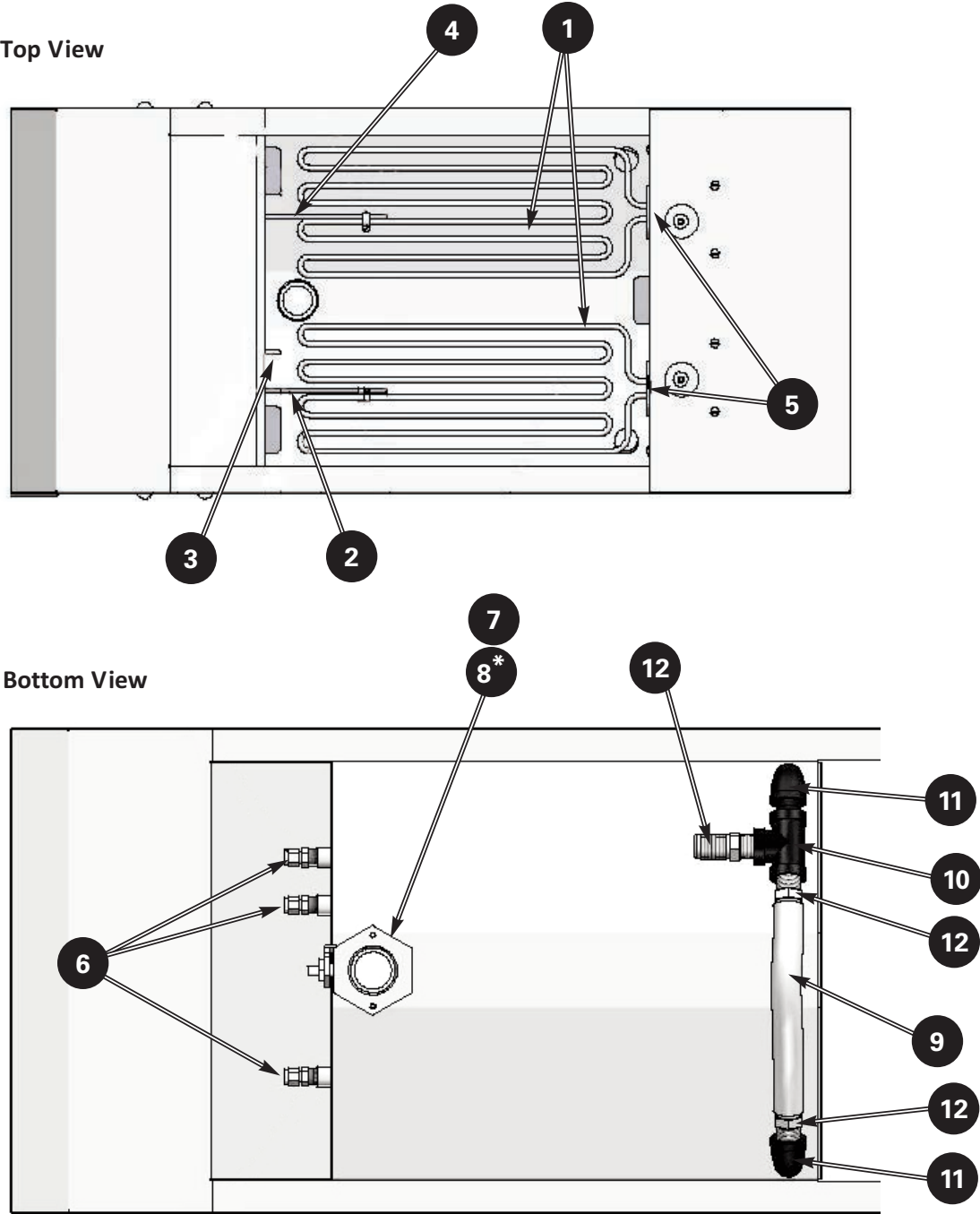
8.06 Rear Cabinet

ITEM	PART NO.	QTY	DESCRIPTION
1	20513	2	CIRCUIT BREAKER, 6-POLE
2	20617	4	CONTACTOR, 50A, 3-POLE
2.1	20568	4	RC SUPPRESSOR (Not included w/Contactor)
3 ⁺	23751	2	TERMINAL BLOCK (Installed with Lift Option Only)
3.1 ⁺	20500	3 or 4	CAPACITOR, QUENCHARC, 250V, 120 OHMS
4 ⁺	35166	3 or 4	BASKET LIFT ASSEMBLY (Optional)
5*	40550	2	PLASTIC BUSHING, SNAP-IN, 1-1/4"
6	40792	4	PLASTIC BUSHING, SNAP-IN, 2"
7	70912	1	PUMP & MOTOR ASSEMBLY
8	41081	1	HOSE, CORRUGATED, SS, 1/2" I.D. x 30"
9*	41106	2	DRAIN VALVE, SS, 1-1/2 NPT X 1-1/2 TUBE FIT
10*	40820	2	"O" RING, DRAIN VALVE, 1-1/2" I.D. x 0.188"
11	41119	1	HOSE, CORRUGATED, SS, 1/2" I.D. x 24"
12	93013	1	DRAIN TUBE, STRAIGHT
13	40806	3	5" CASTER, RIGID, LOCKING, PLATE MOUNT (Front)
14	40807	3	5" CASTER, SWIVEL, NON-LOCKING, PLATE MOUNT (Rear)
15	93243	1	DRAIN TUBE, FORMED, SHORT
16	40889	2	ADAPTOR, 1/2-COMPRESS TO 1/2-NPT
17	42250	2	STREET ELL, BLACK PIPE, 1/2, 90-DEG

* Not Shown

⁺ Optional - installed with Basket Lift Option only; (3) Lifts is special configuration

8.07 Cooking Vat (each Fryer)



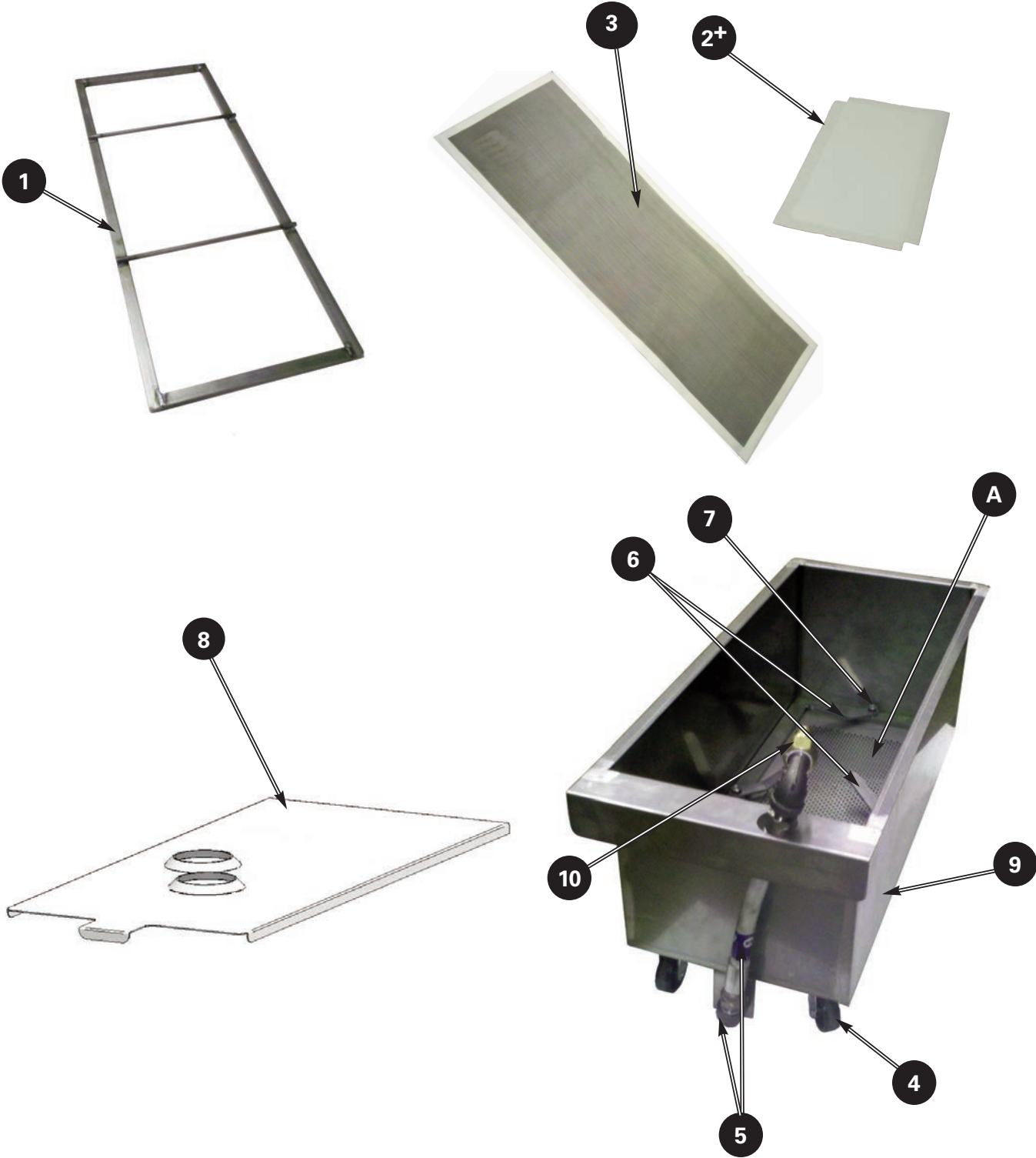
* Not Shown

8.07 Cooking Vat (each Fryer)

ITEM	PART NO.	QTY	DESCRIPTION
1	20563	2	ELEMENT, 208 V, 9000 W, FIREBAR
1	20564	2	ELEMENT, 240 V, 9000 W, FIREBAR
2	20613	1	THERMOCOUPLE- J, 7-1/2", GROUNDED (HI-LIMIT PROBE)
3	23900	1	THERMOCOUPLE - J, 3-IN, SINGLE (VAR. OIL TEMP PROBE)
4	20362	1	THERMOCOUPLE, 7.5 X 0.188, J-TYPE, STR (ELEMENT TEMP PROBE)
5	40513	2	GASKET, ELEMENT, FIREBAR
6	45400	3 or 2	CONNECTOR, 0.190 ID, 1/4 NPT, SWAGELOCK (2 REQUIRED FOR MECH. TIMER UNITS)
7	41106	1	VALVE, DRAIN, 1-1/2 NPT X 1-1/2 TUBE, SS
8*	40820	1	O-RING, DRAIN VALVE
9	41079	1	HOSE, CORRUGATED, SS, 1/2 ID X 8"
10	40296	1	TEE, 1/2 NPT BLACK PIPE
11	42250	2	ELL, BLACK, STREET, 1/2, 90-DEG
12	40889	3	ADAPTOR, 1/2-COMPRESS TO 1/2-NPT

* Not Shown

8.08 Filter Pan



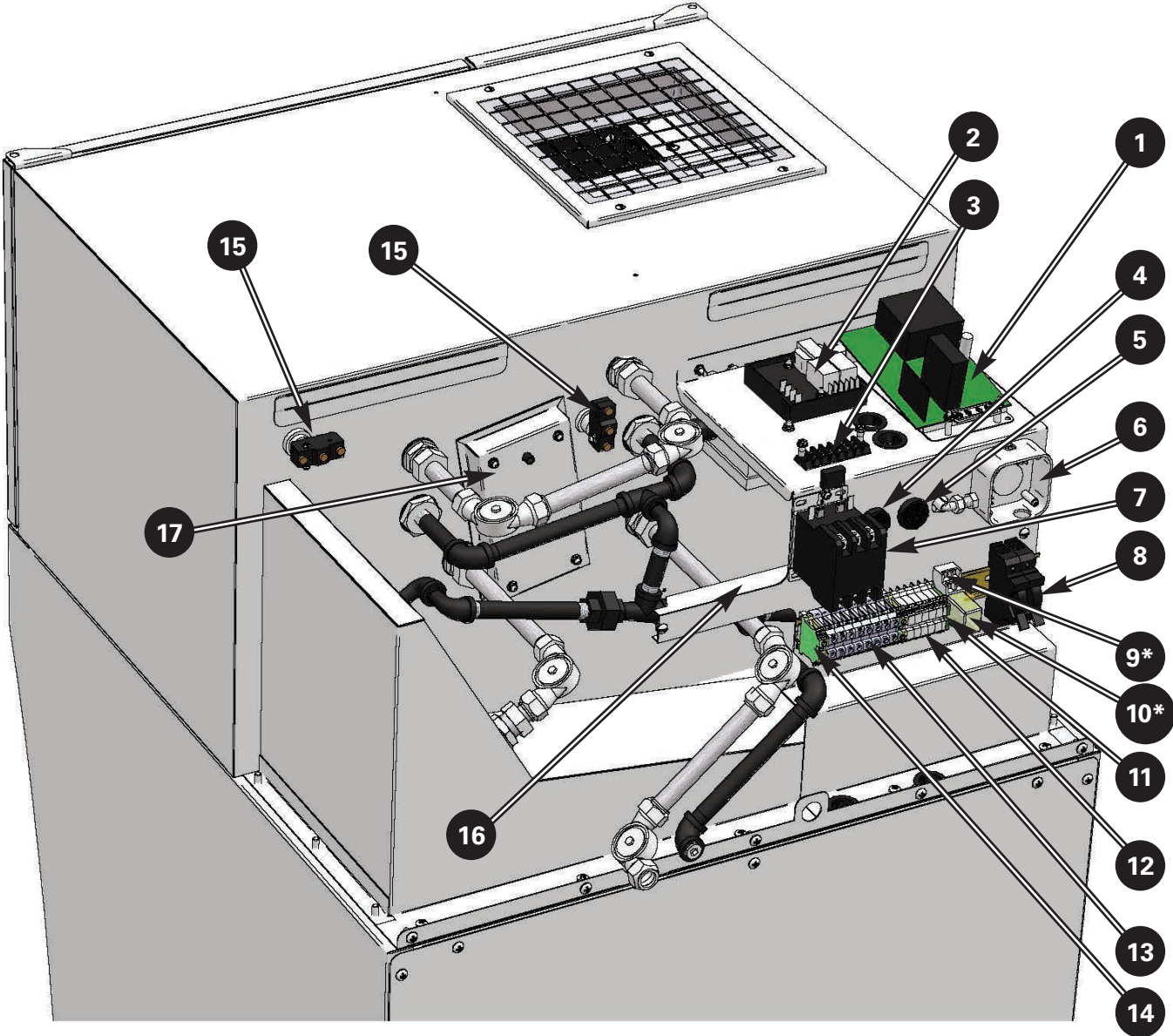
8.08 Filter Pan

1	92623	1	HOLD-DOWN FRAME
2 ⁺	65781	1	FILTER PAPER MEDIA; PAN REQUIRES (1) SHEET (Supplied as Case of 100 Sheets)
3	41078	1	FILTER SCREEN, REUSABLE, STAINLESS STEEL, MICRO-MESH (Standard w/purchase)
4	40649	4	SWIVEL CASTER, 2-1/5", PLATE MOUNT
5	41073	2	HOSE, 1/2 NPT x 12-1/2" FLEX w/SWIVEL FITTINGS (Bottom Hose not shown)
6	38841	4	HOLDDOWN FRAME LOCKING HANDLE
7	30040-4	4	STUD, HOLDDOWN FRAME LOCKING HANDLE
8	95371	1	FILTER PAN COVER, 2-BANK
9	92627	1	COMPLETE FILTER PAN ASSEMBLY (Does Not Include COVER)
10	44150	1	QUICK-DISCONNECT FITTING, MALE, BRASS

⁺ Optional Usage - Stainless Steel Filter Screen (SSFS) is standard with fryer purchase

Note: The perforated plate (A) in the Filter Pan bottom is NOT a filter! It ONLY serves as support for the filter media and safeguards against allowing excessively large crumbs or debris from unintentionally entering the filtration system. Filter media must be used to properly filter oil. Failure to utilize proper filter media will void the warranty! This plate is NOT a replaceable part.

8.09 Hood - Rear Electrical Components

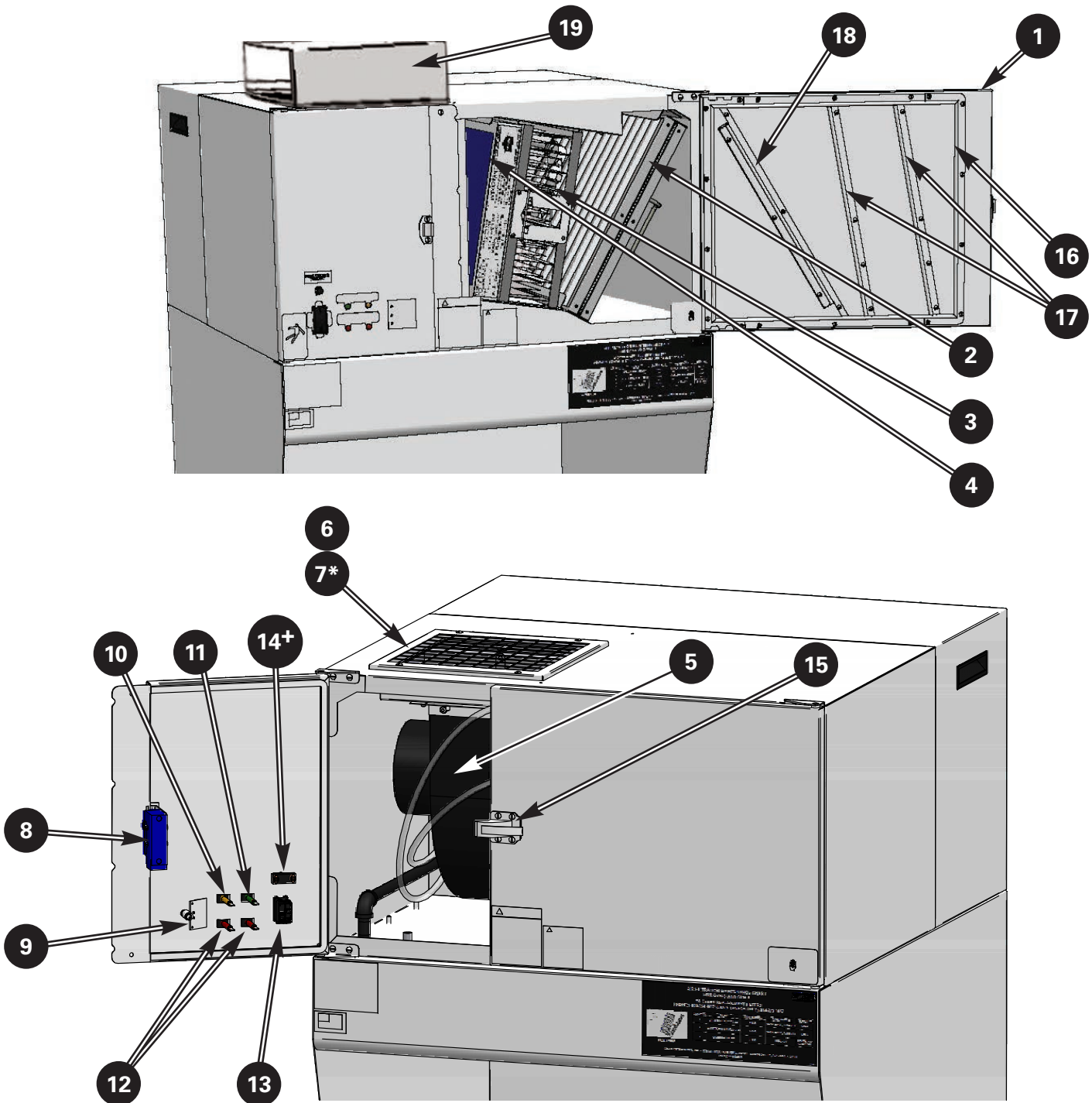


* ILS Model Only

8.09 Hood - Rear Electrical Components

Item	Part No.	Qty.	Description
1	24208	1	EAC POWER SUPPLY, w/DRIVER BOARD, 208-240V
2	23776	1	ALARM & SHUTDOWN MODULE, AIR FILTER
3	23751	1	TERMINAL BLOCK, MA106
4	23782	1	SONALERT, CONTINUOUS TONE, 250V
5	22950	1	SONALERT, 250V, INTERMITTENT
6	20473	1	SWITCH, VACUUM, DUNGS, 0.4 > 4.0 WC
7	32208	1	CONTACTOR, ASSY, 208/240VAC, 3PH
8	20411	2	FUSE HOLDER, DIN RAIL, 600V, 35A
9*	20312	1	BASE, RELAY, PLUG-IN, DIN MOUNT (ILS Model Only)
10*	20318	1	RELAY, 240 VAC, 10A, ELECTRO-MECH (ILS Model Only)
11	20320	1	TERMINAL BLOCK, GROUND, AWG 8-24
12	20319	5	TERMINAL BLOCK, 50 AMP, AWG 8-24
13	20669	8	TERMINAL BLOCK, 73 AMP, AWG 6-20
14	20318	1	TERMINAL BLOCK GROUND, 73 AMP, AWG 6-20
15	24237	2	SWITCH, PLUNGER, 250V, 15A
16	20607	1	BALLAST, T5, 1-2 BULB, 35W, 120/277V
17	21125	1	EAC CONTACT BOARD

8.10 Hood - Front, Filter and Fan Compartment



* Not Shown
+ ILS Model Only

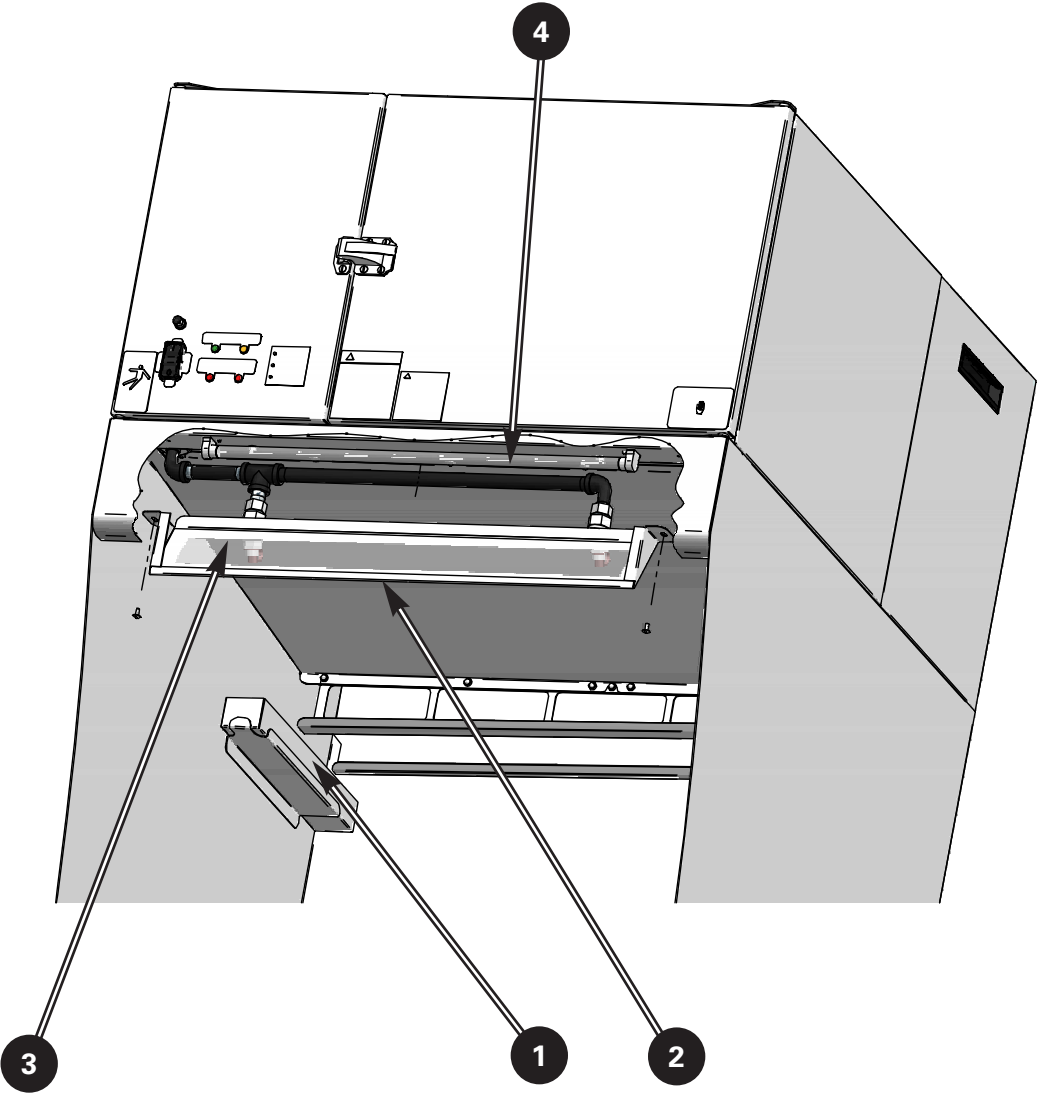
8.10 Hood - Front, Filter and Fan Compartment

Item	Part No.	Qty.	Description
1	93182	1	FILTER ACCESS DOOR ASSEMBLY
2	41043	1	FILTER, BAFFLE, GILES, DOUBLE, 16HX20W
3	93302	1	FILTER, EAC ASSY, 20-IN, HANDLE & PLATE
4	30248	1	CHARCOAL FILTER, ASSY, 20 X 12-3/8
5	93296	1	BLOWER ASSEMBLY, GVH HOOD
6	93114	1	COVER, FIRE DAMPER, GVH HOOD
7*	41115	1	DAMPER, FIRE, 10 X 10, SHALLOW
8	21157	1	SWITCH, LIMIT, 15A, 250V
9	24209	1	L.E.D. CLUSTER, EAC FILTER
10	20399	1	INDICATOR LIGHT, AMBER, 250V, 0.5W
11	20398	1	INDICATOR LIGHT, GREEN, 250V, 0.5W
12	20402	2	INDICATOR LIGHT, RED, 250V, 0.5W
13	21190	1	SWITCH, ROCKER, D.P.S.T. 250V, 10A
14 ⁺	23173	1	SWITCH, PUSH-BUTTON, MOMENTARY
15	42827	1	DOOR LATCH (COMES WITH STRIKE)
16	41122	1	OUTER DOOR GASKET
17	41116	2	GASKET, EAC & CHARCOAL FILTER
18	41116	1	GASKET, BAFFLE FILTER
19	94322	1	AIR DIVERTER

* Not Shown

+ ILS Model Only

8.11 Under-Hood Components

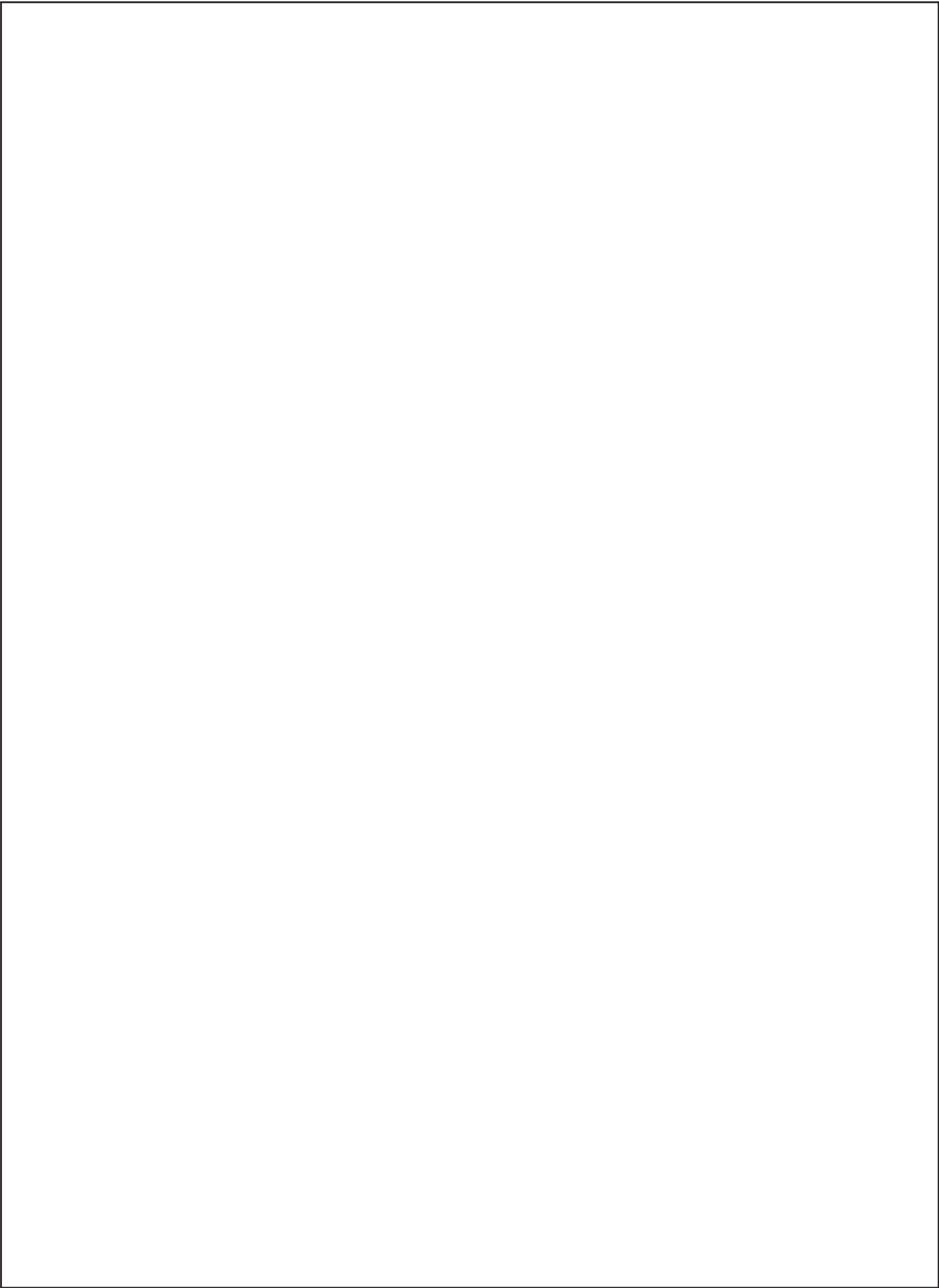


8.11 Under-Hood Components

Item	Part No.	Qty.	Description
1	93131	1	GREASE DRIP CUP
2	93987	1	LIGHT COVER FRAME
3	41113	1	GLASS, LIGHT COVER
4	20616	1	BULB, FLUORESCENT ,T5, 14W, 22" COOL



Notes:





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