

Operations & Service Manual

GEF Series
GEF-VH Series



Models: GEF-400
GEF-560
GEF-720



Models: GEF-400-VH
GEF-560-VH
GEF-720-VH



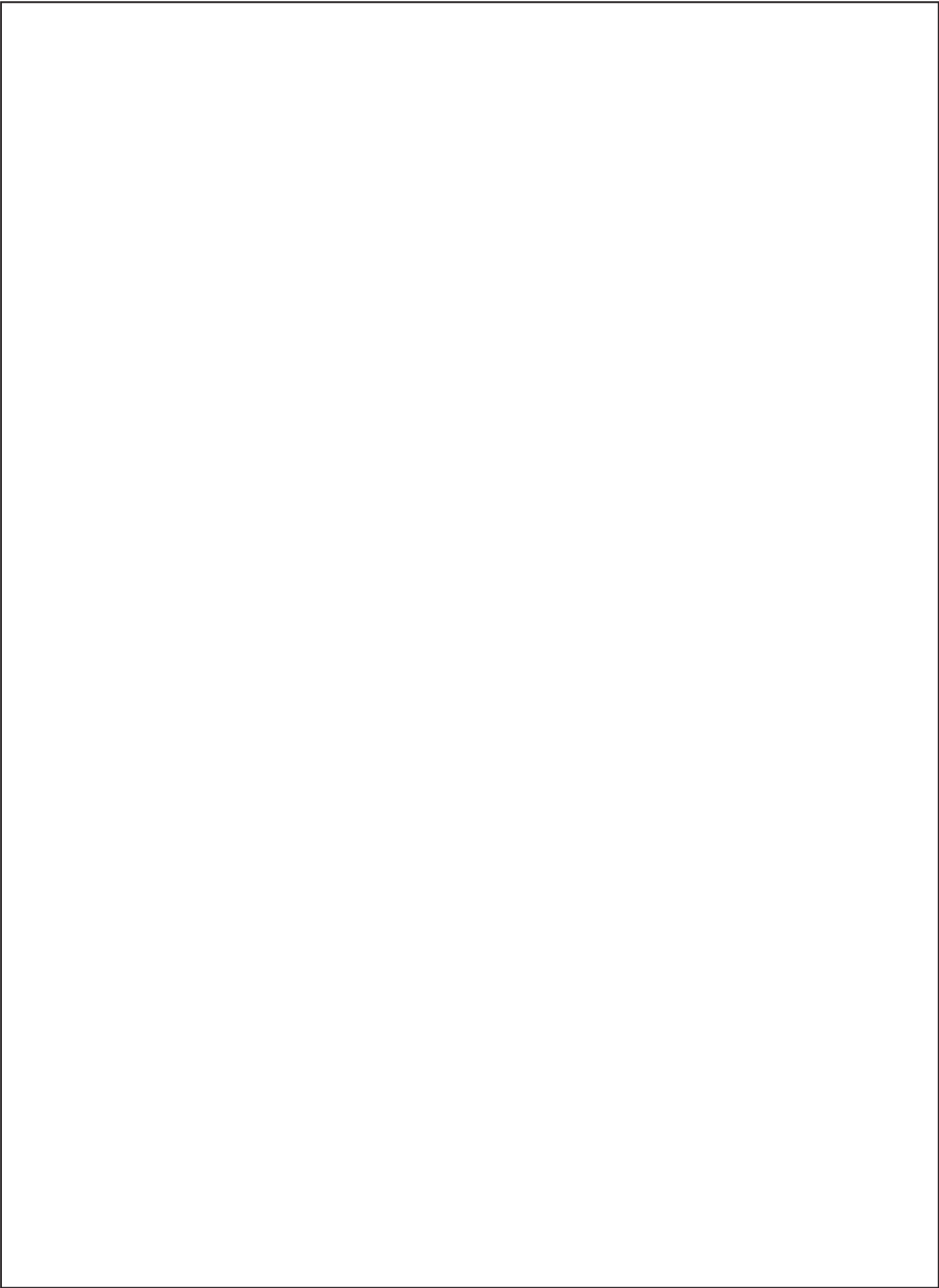
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- Subject to the terms and conditions of this Limited Warranty as herein stated, all Giles Enterprises Inc. (hereafter referred to as "Giles") food service equipment and parts purchased new from an authorized Giles representative are warranted as to defects in material or workmanship for a period of twenty-four (24) months from the date of installation, provided, however, that with regard to labor costs in connection with this warranty, see below. All installations must be made by a qualified installing agency in accordance with all applicable codes and/or regulations in the jurisdiction in which installed. Limited warranty coverage is extended only to the original owner and is void if the unit is resold.
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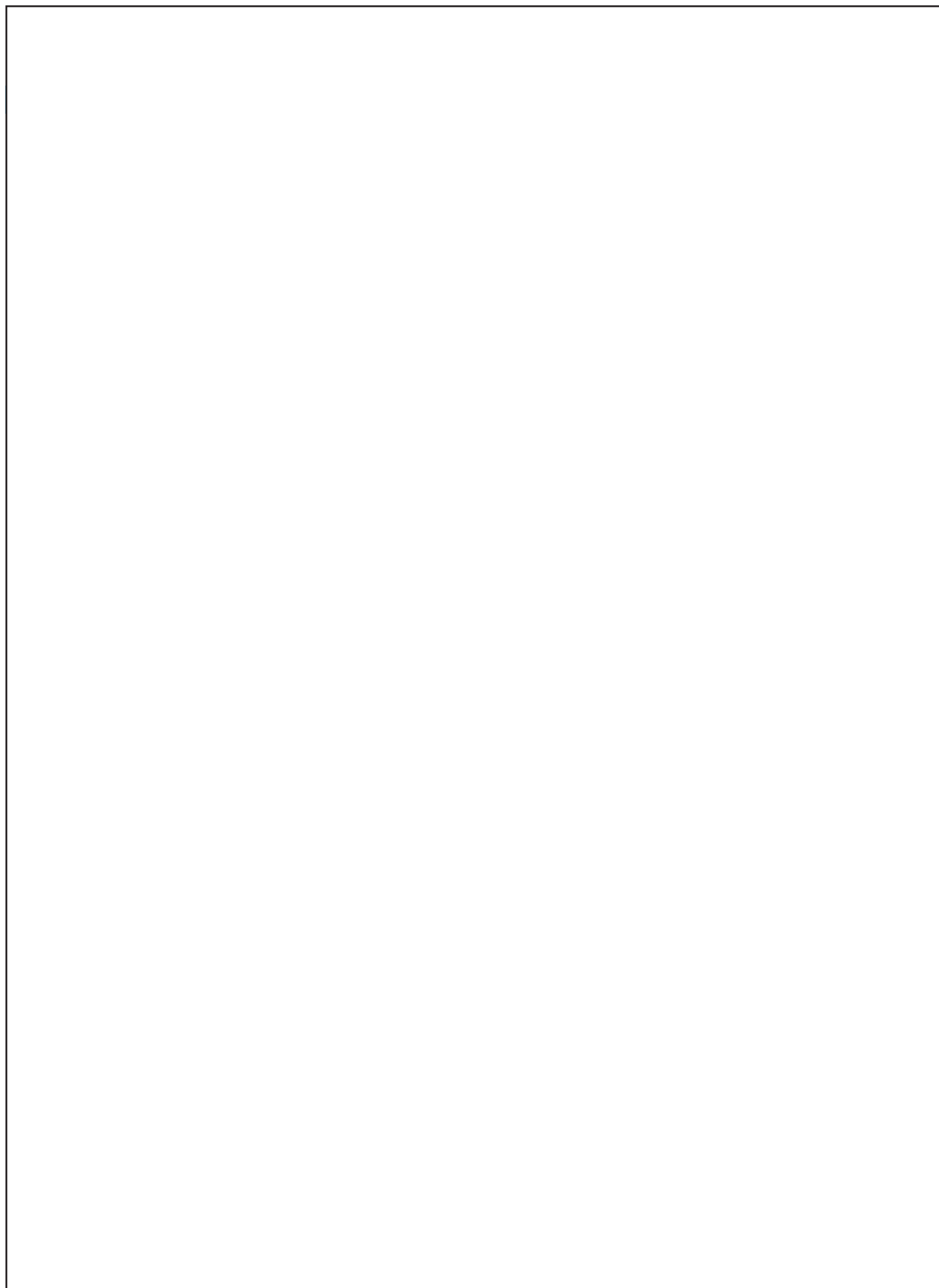
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Safety

Safety Overview:

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

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

Shall: understood to be mandatory.

Should: understood to be advisory.

May: understood to be permissive.

Will: indicates a future event or condition to occur.

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

DANGER

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

WARNING

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

CAUTION

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

CAUTION

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

NOTE or IMPORTANT!

Identifies suggested, recommended, or other important information.

Specific Safety Precautions:

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

DANGER

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

WARNING

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

CAUTION

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

CAUTION

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

NOTE:

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

1. Introduction

THANK YOU for purchasing the **Giles Model GEF or GEF-VH Series Electric Fryer**, manufactured by *GILES Food Service Equipment*; Montgomery, Alabama (USA), hereafter referred to as "Giles". Every unit is thoroughly inspected and tested prior to shipment in efforts to ensure that it will operate flawlessly when received. With proper care and maintenance the appliance will provide years of trouble-free service.

To help protect your investment in this state-of-the-art cooking equipment, we recommend that you take a few moments to become familiar with the installation, operational, cleaning, and maintenance procedures contained in this Manual. Adherence to these recommended procedures will minimize the potential for costly "downtime" and future repair expense. Please retain this manual for future reference.

NOTE: Due to continuing improvements and product enhancements, some of the illustrations shown in this manual might not exactly depict current models.

1.1 Construction

Constructed of 18 and 20 Ga. 430 Stainless Steel. Double-wall cabinet structure.

1.2 Standard Features

Computer Controller - Controls cooking oil temperature and cook time, and stores up to fifty (50) programmable Menu Item cooking presets. Monitors fryer status; displays operational instructions and warnings, such as **DRAIN OPEN, LOW OIL LEVEL, MAX. ELEMENT TEMP**, etc. Features **BOIL-OUT** program, **COOL MODE, FORCE FILTER** function, password protection if needed, multiple languages, and enhanced safeguards against accidental cooking oil fire.

Automatic Basket Lift - Automatically lowers product when cook cycle is started ... lifts cooked product from hot oil at the conclusion of the cook cycle.

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

Push-To-Start Feature - After any power interruption, the User must press a **[START]** key to power-up the appliance. This feature will comply with code requirements in some jurisdictions.

GEF-VH Ventless Hood Model Only:

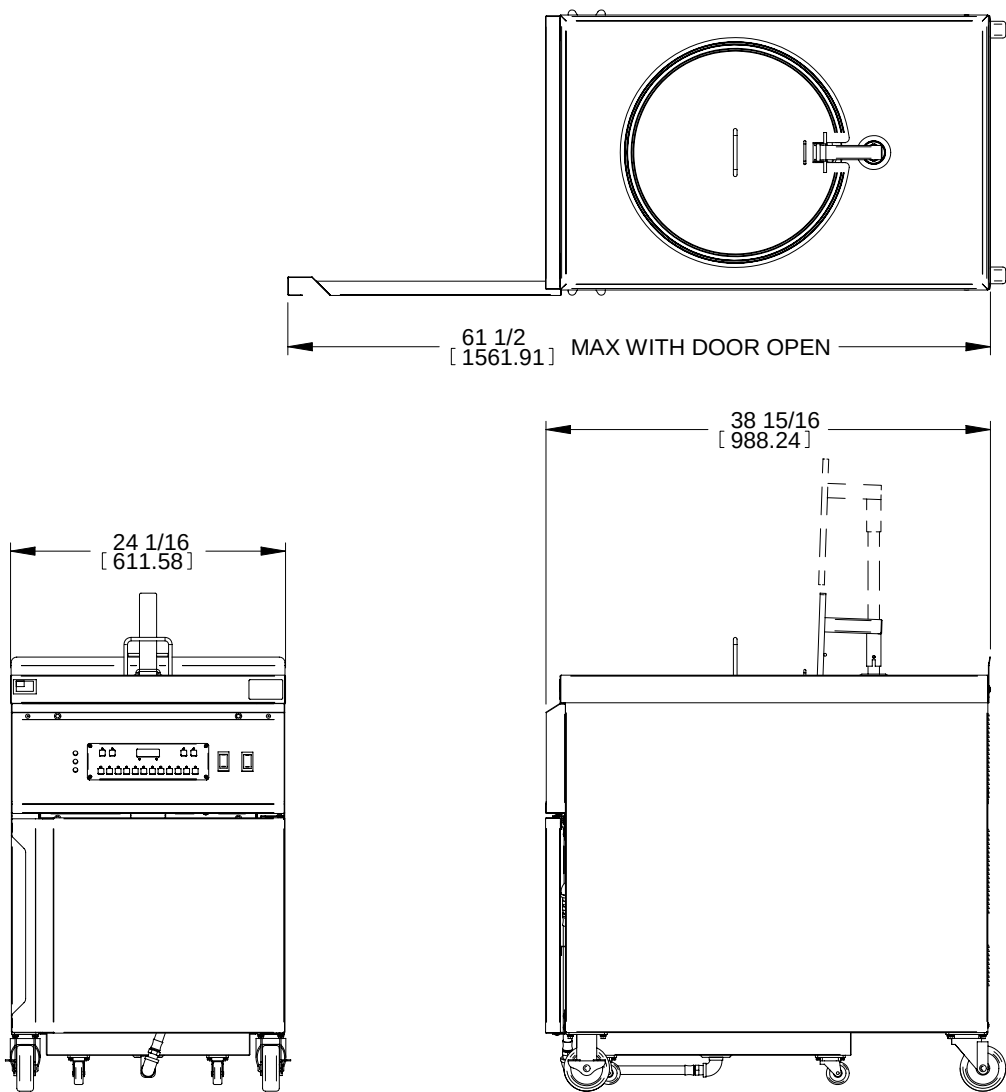
Ventless Hood - Integral, self-contained, Type-1, Recirculating Hood removes grease-laden cooking vapors and returns clean air into the room; eliminates need for a conventional ventilation hood to the outside.

Fire Extinguishing System - Self-contained fire extinguishing system protects unit at all times.

EAC Cleaning Timer - Preset Timer prompts User that the Electronic Air Cleaner (EAC) collection cell needs to be cleaned. Daily cleaning is important to maintain peak performance of the air cleaning system. Timer system will disable the appliance if cleaning is not performed in a timely manner.

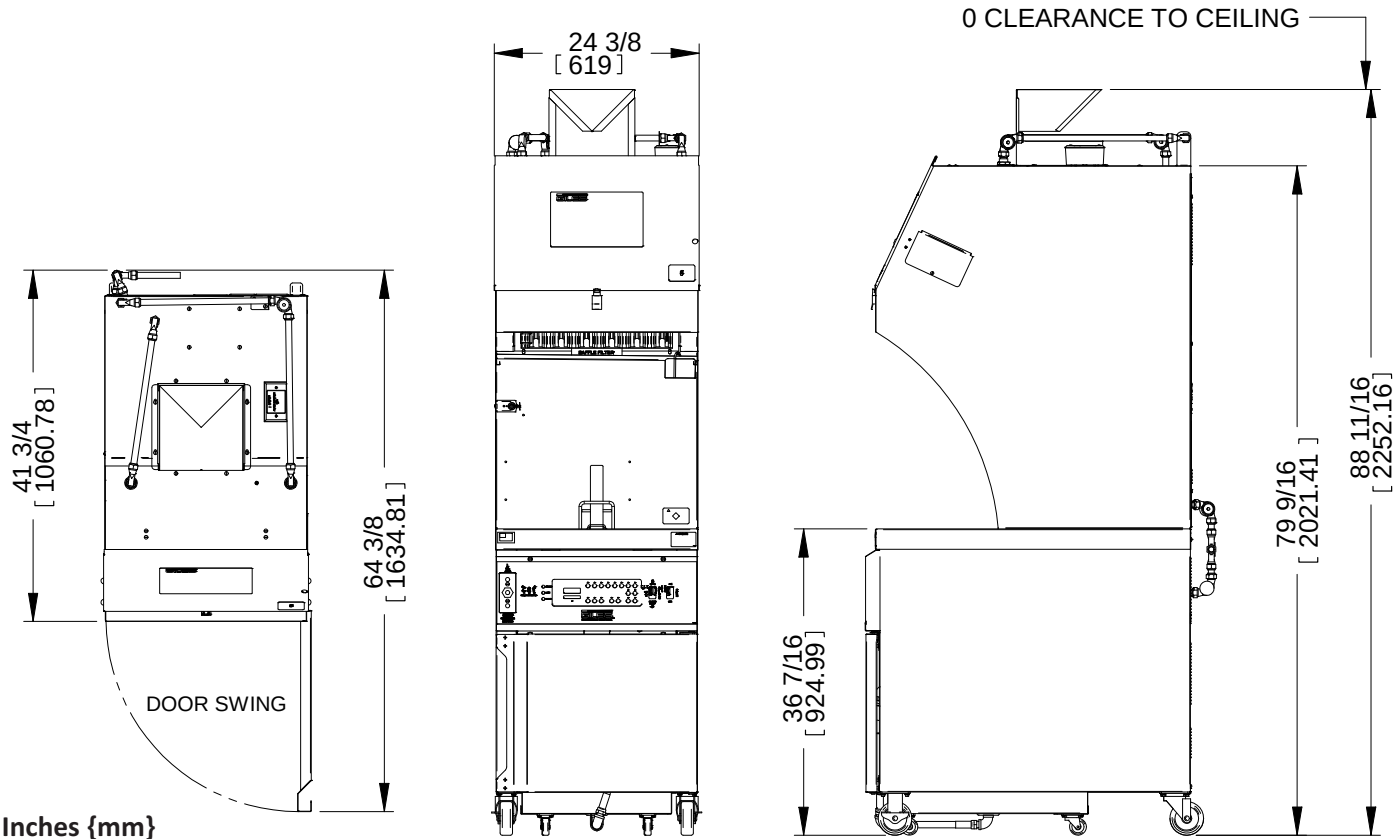
1.3 Specifications

1.3.1 Overall Dimensions: GEF Models



Inches {mm}

1.3.2 Overall Dimensions: GEF-VH Models



NOTE: The appliance is equipped with an exhaust air diverter. Requires [0"] clearance to ceiling, or overhead obstructions. It is recommend that some adequate space be provided to allow for easy movement of the appliance, if need.

1.3.3 Agency Certifications**1.3.4 Basket Sizes**

Model	Basket Size		Volume
	Diameter: in[mm]	Depth: in[mm]	Cubic inch [Cu m]
GEF-400 & 400-VH	12-3/8 [314.2]	10-1/4 [260.4]	1,231.8 [.020]
GEF-560 & 560-VH	14-3/4 [374.7]	10-1/4 [260.4]	1,751.5 [.029]
GEF-720 & 720-VH	14-3/4 [374.7]	12-3/4 [323.9]	2,178.6 [.036]

1.3.5 Cooking Capacity

Model	Cooking Oil Capacity		Chicken Capacity	
	Lbs [kg]	Gal [l]	Lbs [kg]	Piece Count*
GEF-400 & 400-VH	45 [21]	5.8 [21.9]	14 [6.3]	40*
GEF-560 & 560-VH	60 [27]	7.8 [29.5]	19 [8.6]	56*
GEF-720 & 720-VH	75 [37]	9.7 [36.7]	24 [10.8]	72*

* Approximate based on bone-in, 8-way cut, 2-3/4 lbs per head

2. Installation

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

2.1 Appliance Location

NOTE (GEF-VH Models):

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



DO NOT MODIFY, ADD ATTACHMENTS OR OTHERWISE ALTER THIS EQUIPMENT

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

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

2.2 Unpacking

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

CAUTION

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

IMPORTANT!

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

1. Carefully cut and remove the plastic shipping wrap and strapping. Remove and set aside all auxiliary items packed with the unit. Some items are packed in the Filter Pan inside Cabinet. Place all of these items in a safe place for future use.
2. Use appropriate tools and work practices to remove the wooden crating from around the unit.
3. Carefully remove the appliance from the shipping pallet. The unit is extremely heavy, GEF models are in excess of 300 lbs [136 kg]; GEF-VH models in excess of 500 lbs [227 kg]. Great care should be taken when lifting or moving the unit to prevent personal injury or equipment damage. Use appropriate handling equipment or sufficient manpower.

IMPORTANT! Be aware that the GEF-VH model is somewhat top-heavy.

IMPORTANT!

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

2.3 Electrical Requirements

CAUTION

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

Table 2.3 Electrical Requirements - continued on next page

Model	Voltage	Hz	Ph	kW	Amps			Breaker Required
					L1	L2	L3	
GEF-400	208	60	1	10.0	48	48	--	60
	208	60	3	10.0	29	29	29	40
	240	60	1	10.0	42	42	--	50
	240	60	3	10.0	25	25	25	35
	380	50	3	9.6	14	14	14	20
	415	50	3	10.0	14	14	14	20
GEF-400-VH	208	60	1	10.4	50	50	--	60
	208	60	3	10.4	30	30	30	40
	240	60	1	10.4	44	44	--	60
	240	60	3	10.4	26	26	26	35
	380	50	3	9.97	15	15	15	20
	415	50	3	10.4	15	15	15	20

Table 2.3 Electrical Requirements - continued

Model	Voltage	Hz	Ph	kW	Amps			Breaker Required
					L1	L2	L3	
GEF-560	208	60	1	15.0	72	72	--	100
	208	60	3	15.0	43	43	43	60
	240	60	1	15.0	63	63	--	80
	240	60	3	15.0	38	38	38	50
	380	50	3	14.8	21	21	21	30
	415	50	3	15.0	21	21	21	30
GEF-560-VH	208	60	1	15.4	74	74	--	100
	208	60	3	15.4	44	44	44	60
	240	60	1	15.4	64	64	--	80
	240	60	3	15.4	38	38	38	50
	380	50	3	14.8	21	21	21	30
	415	50	3	15.4	22	22	22	30
GEF-720	208	60	3	20.0	58	58	58	80
	240	60	3	20.0	49	49	49	60
	480	60	3	20.0	25	25	25	35
	380	50	3	19.2	28	28	28	35
	415	50	3	20.0	28	28	28	35
GEF-720-VH	208	60	3	20.4	58	58	58	80
	240	60	3	20.4	50	50	50	60
	480	60	3	20.4	25	25	25	40
	380	50	3	19.6	28	28	28	35
	415	50	3	20.4	28	28	28	35

2.4 Electrical Connections

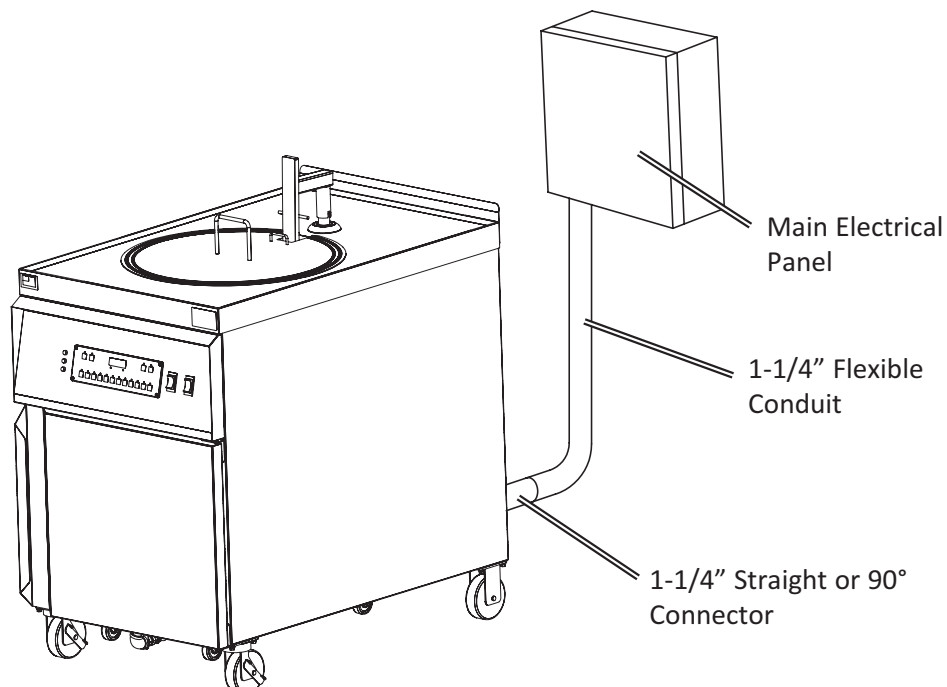
NOTE:

Electrical installation materials (breakers, conduit, fittings, wire, etc.) and installation labor shall be supplied by the customer. Work should be performed by a qualified electrician, or service technician.

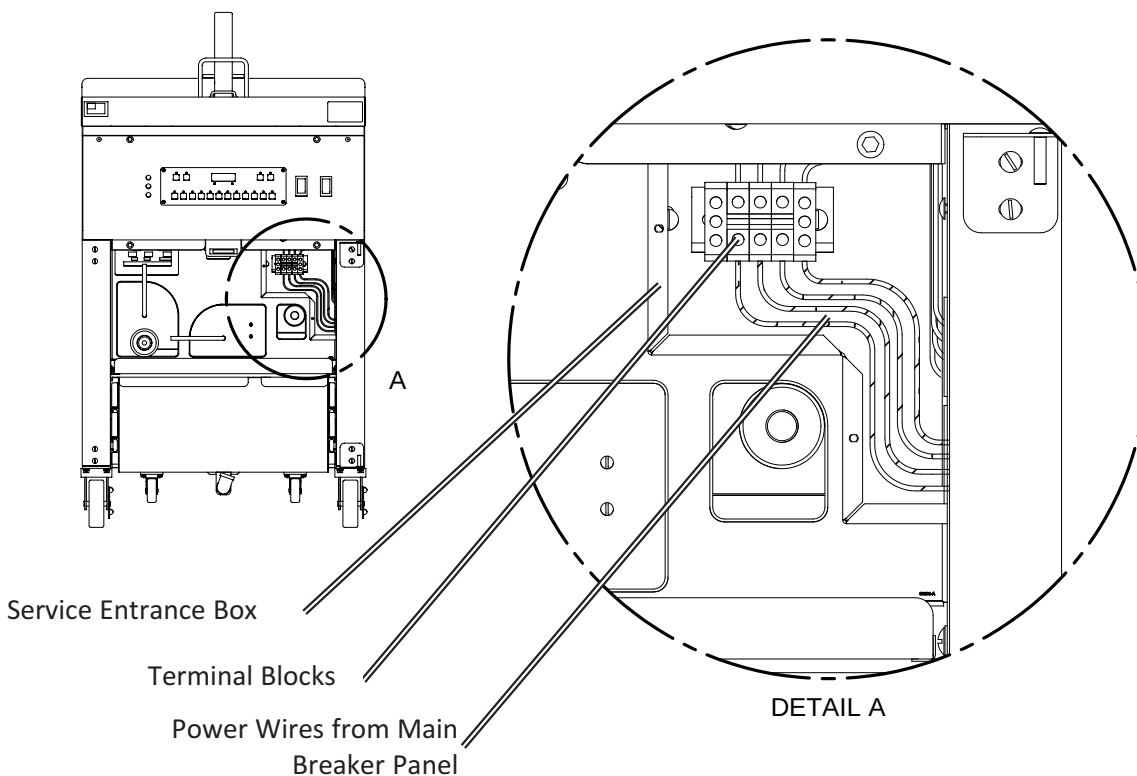
Installation must comply with local code requirements. Giles is not responsible for code compliance with regard to installation and use of this appliance.

1. As needed, install appropriate sized circuit breaker in main electrical panel. See **Table 2.3**.
2. Connect 1-1/4" flexible conduit from main electrical panel to the Fryer. Attach conduit to rear of the Fryer with appropriate conduit fittings. Allow enough length so that the Fryer can be moved easily for cleaning and servicing. See **Figure 2.4.1**.
3. Open Fryer Cabinet Door and remove Service Entrance Box Cover. See **Figure 2.4.2**.
4. Route appropriately sized power wires from the circuit breaker in the main panel through the wire run inside Cabinet wall to the front Service Box.
5. Connect power wires to the appropriate Terminal Blocks in the Service Entrance Box. See **Figure 2.4.2**.
6. Reinstall Service Entrance Box Cover and close the cabinet door.

2.4.1 Conduit Routing



2.4.2 Service Box Connections



2.5 Ventilation of Non-Ventless Fryer

NOTE:

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

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

2.6 Ventless Hood Clearances (VH Model)

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

2.7 Ventless Hood Fire Suppression System

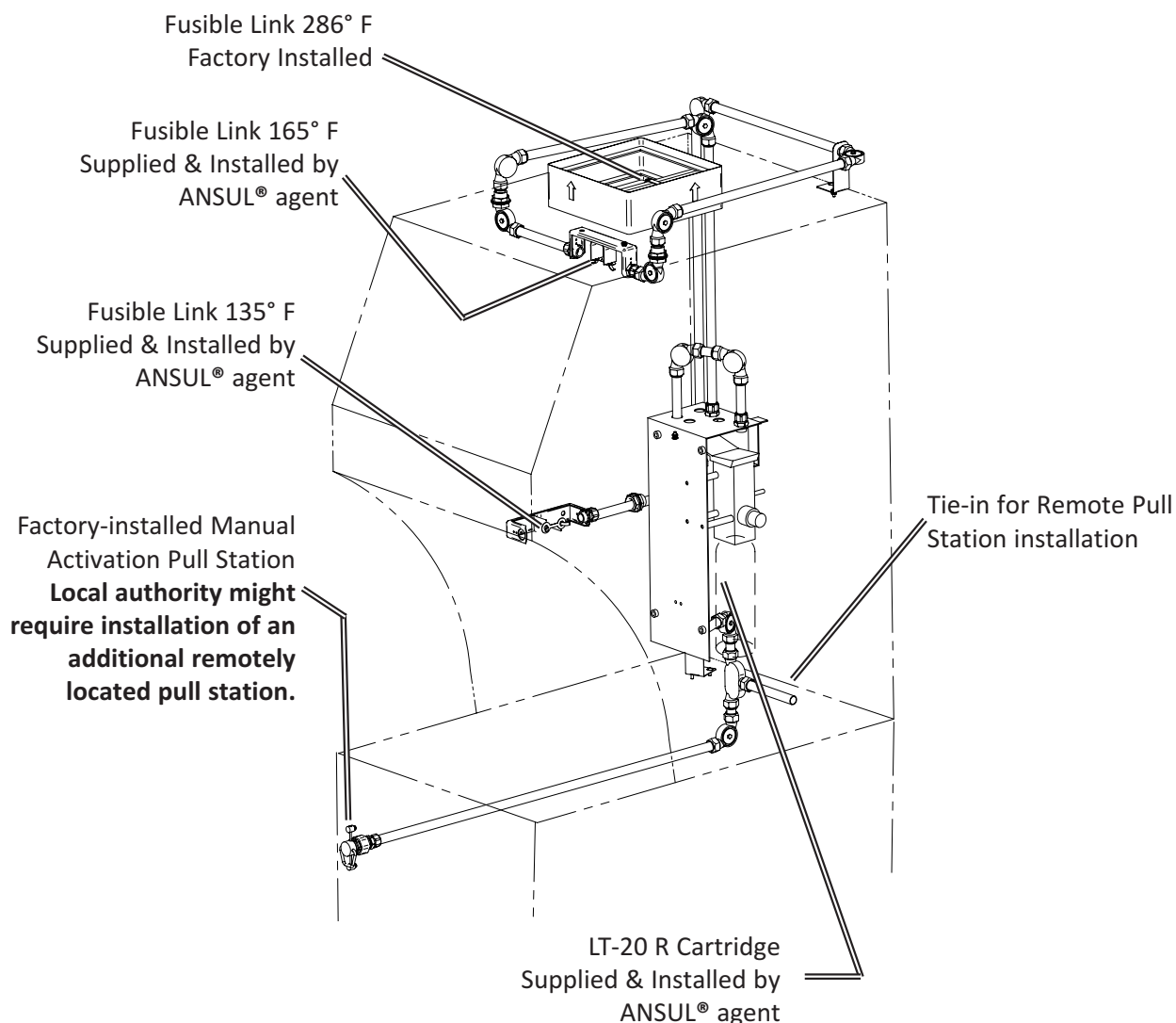
The fire suppression system in Ventless Hood Fryers is an Ansul® R-102 Restaurant Fire Suppression System (UL197 Listed). The system is designed and UL-listed to provide fire protection for cooking appliances such as fryers. It is a mechanically activated system which automatically provides constant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

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

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

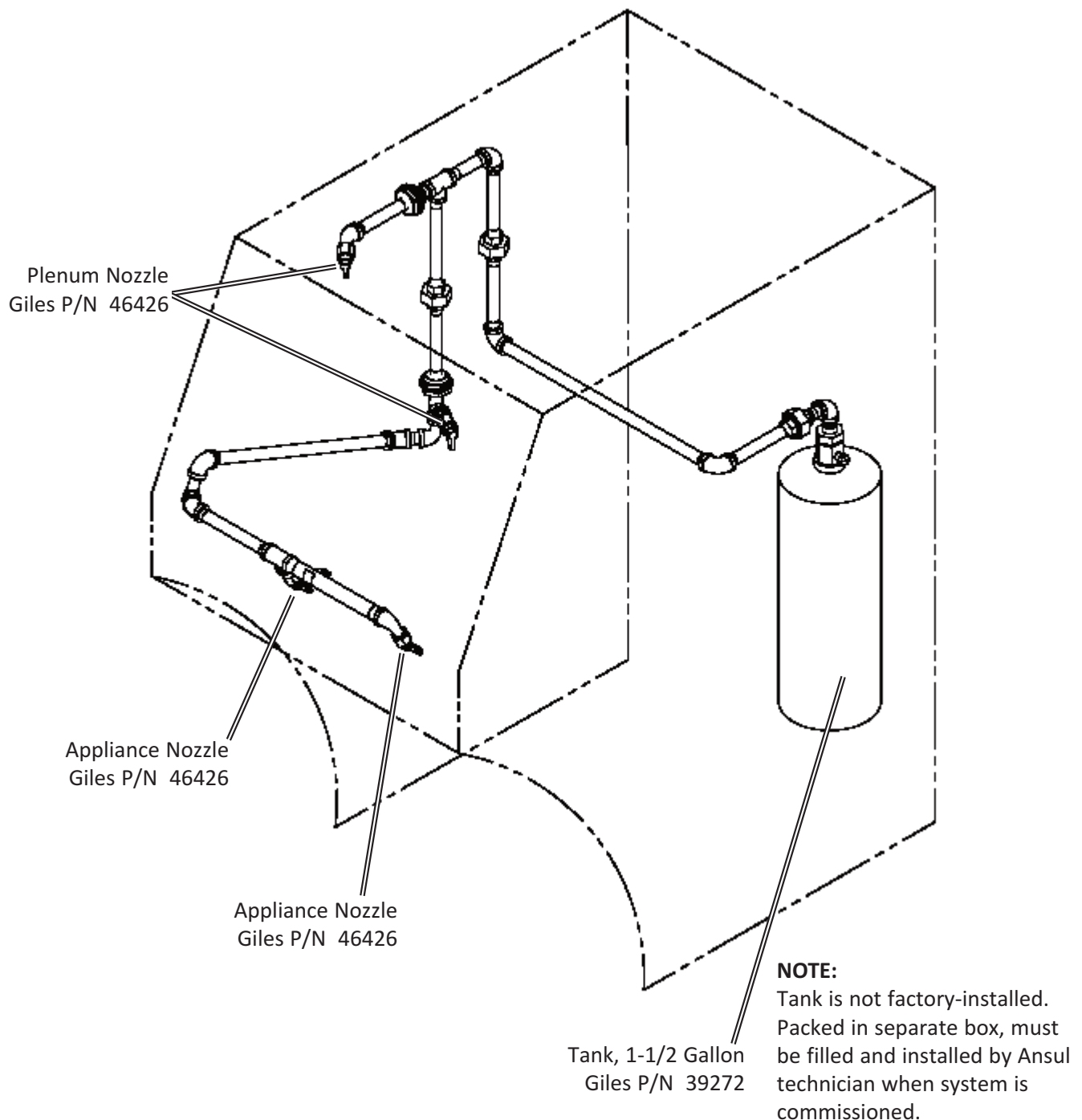
Cost of on-site system commissioning is **NOT** included with purchase and is the responsibility of the Purchaser.

2.8 Fusible Link and Gas Cartridge Locations



2.9 Fire Extinguisher Nozzle and Tank Locations

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

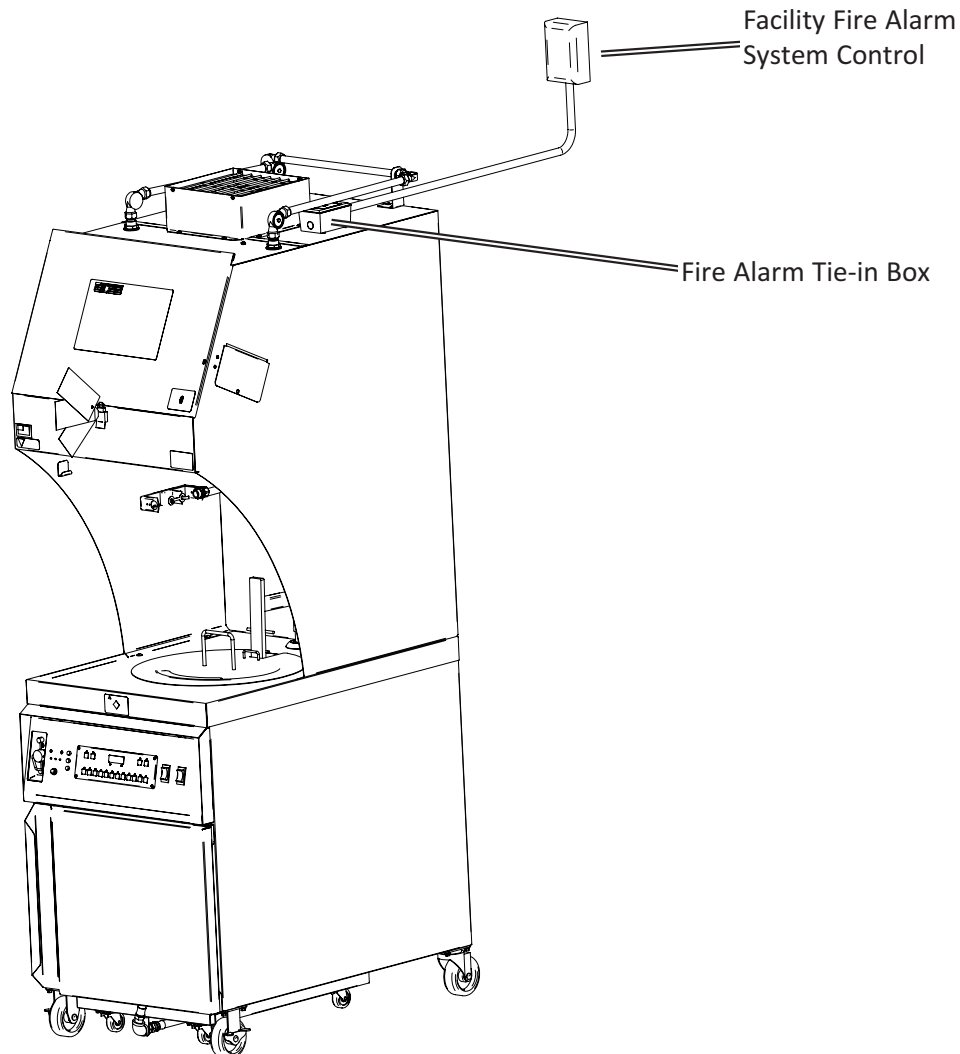


2.10 Fire Alarm Connection

Connects fire suppression system to the building fire alarm system for sending signal in the event that the fire extinguishing system is activated.

Fire Alarm Connection:

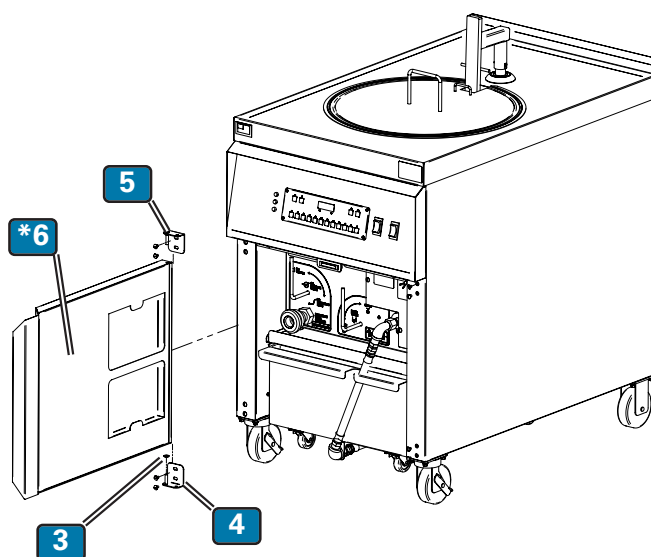
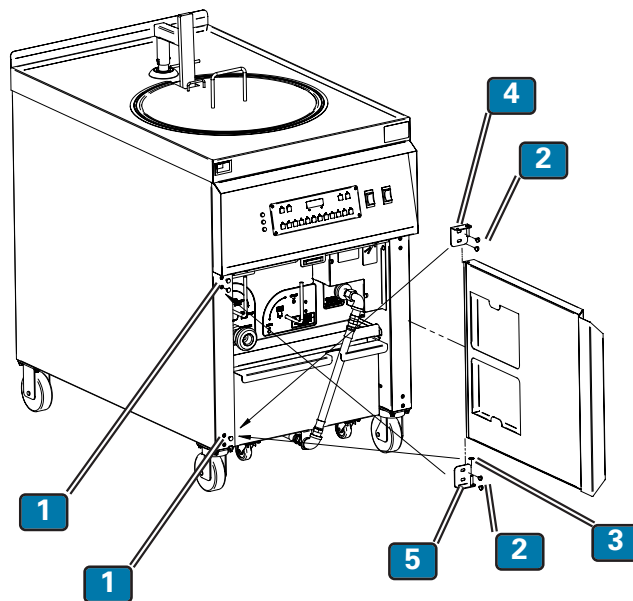
1. Remove Cover on Fire Alarm Tie-In Box and install appropriately sized conduit and wire to the facility's fire alarm system. Allow enough length such that the appliance can be moved for access when cleaning and servicing.
2. Make appropriate connections.
3. Reinstall Fire Alarm Tie-In Box Cover.



2.11 Changing the Door Swing

Certain situations may require that the door swing direction be reversed to allow easier access to the lower cabinet. This procedure is described below.

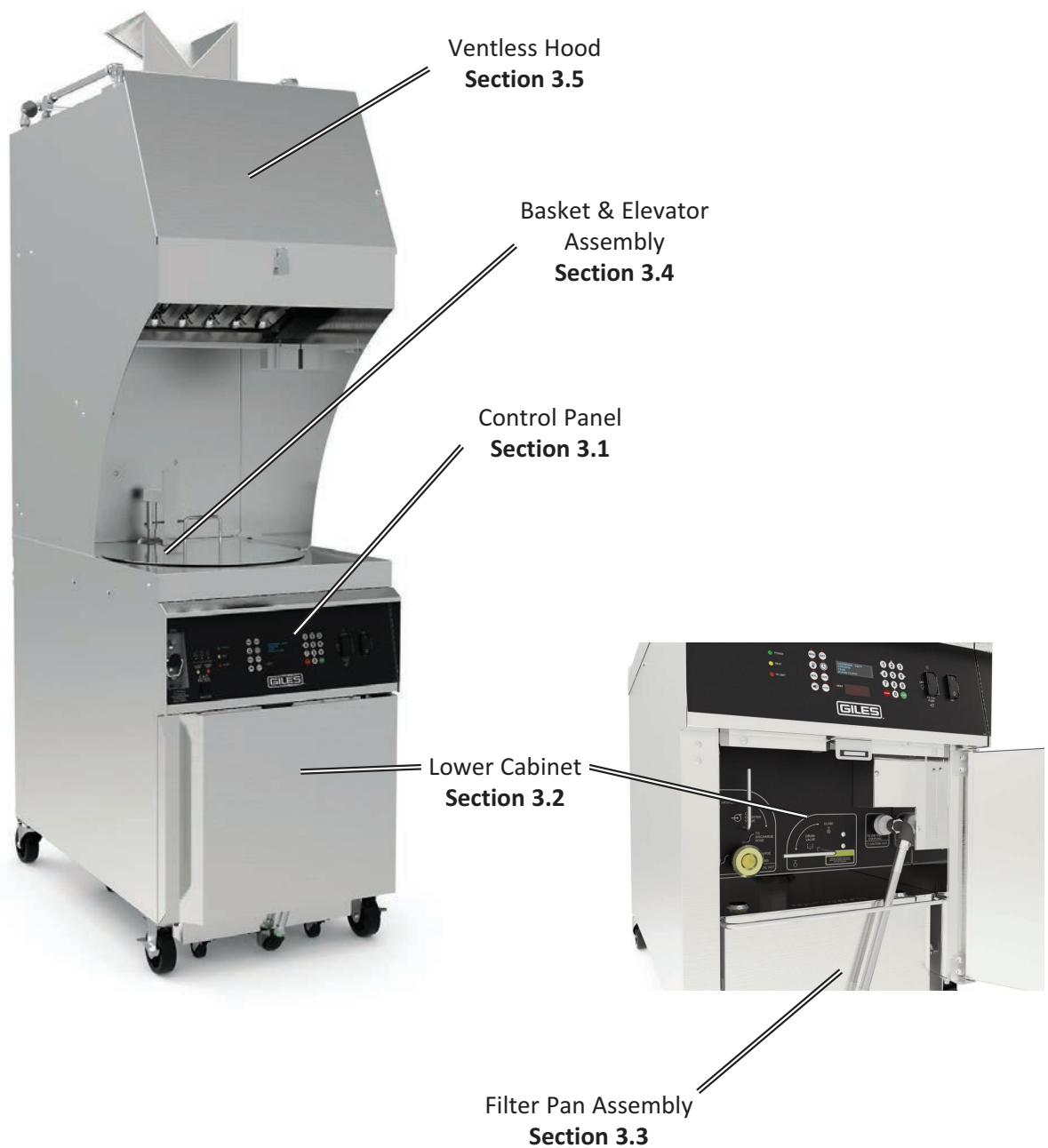
1. Disconnect power.
2. Remove (4) screws ① on the left side of the lower cabinet.
3. While supporting door; remove (4) screws ② holding the top and bottom hinges to the Cabinet; remove Door.
4. Remove the plastic washer ③ from the bottom hinge and save.
5. Flip the top-right Hinge ④, move it to the bottom-left Cabinet side and attach; do not tighten. Place the plastic Washer ③ on the hinge pin.
6. Flip the Cabinet Door and hang on the bottom-left Hinge Pin.
7. Flip the bottom-right Hinge ⑤, move it the top-left. Insert pin into Door, then attach Hinge to Cabinet; do not tighten.
8. Check door swing and levelness; adjust as needed and securely tighten all hinge screws.
9. Install (4) screws removed in Step #2 to fill holes on right side of the Cabinet.
10. Reconnect power.
11. Order a new **Quick Reference Door Label (Part No. 60802)** * ⑥ and apply over existing label.



* Not shown

3. Overview

The following section is a brief overview of the components, functions, and accessories of Giles GEF and GEF-VH Series Electric Fryers. Please review this section carefully before attempting to operate the appliance.



3.1 Control Panel



* Ventless Hood (VH) Models Only

3.1 Control Panel

Item	Description	Function
1	Power Switch	Turns Fryer power ON/OFF. Press top portion to place in [ON] position for operation.
2	Selector Switch	3-Position switch selects operation mode ... [COOK-OFF-FILTER PUMP] . Heating elements will only operate when switch is in [COOK] position. Switch is placed in the [FILTER PUMP] position to run the Filter Pump. Center position is [OFF] .
3	Controller	The Computer Controller controls Fryer functions, oil temperature, cook time, etc. Stores 50 programmable Menu Item cook setting presets. Displays status, operational messages and alerts User to alarm conditions.
4	High-Limit Indicator	The Red High-Limit Light illuminates when the overheat safety relay turns OFF power to Fryer heating elements. Should this light come on, discontinue operation and refer to the Troubleshooting Section . NEVER COOK IN A FRYER THAT CONTINUES TO GIVE A HI-LIMIT ALARM!
5	Heat Indicator Light	The Amber Heat Light illuminates when the heating elements are energized. When set-point temperature is reached, the light turns OFF . The light will cycle ON and OFF during normal operation.
6	Power Indicator Light	The Green Power Light is ON whenever the Power Switch is in the [ON] position.
*7	ON LED Indicator	The [ON] LED indicator illuminates when the Electronic Air Cleaner (EAC) power supply is ON . This is the only LED illuminated during normal operation.
*8	WASH/CHECK LED Indicators	These LED lights illuminate when there is a problem with the EAC system and indicates it has <u>stopped</u> cleaning the air. The collection cell is too dirty or is damaged, the power supply has failed, or there is an electrical problem. DO NOT use these lights as a signal for routine cleaning. Clean EAC Cell <u>daily</u> for best performance.
*9	Fire Extinguisher Manual Pull Handle	In case of cooking oil fire, pulling this handle will manually activate the fire suppression system. Extinguishing system will also activate automatically.
*10	EAC Cleaning Timer CHANGE SOON Indicator	Illuminates when Timer enters Warning Mode , indicating that the EAC Cell must be cleaned within the next 24 hours.
*11	EAC Cleaning Timer CHANGE NOW Indicator	Illuminates when Timer enters Timeout Mode , indicating that the maximum time between EAC Cell cleanings has expired. Cell must be cleaned immediately. The Fryer will be disabled until cleaning is performed.
*12	EAC Cleaning Timer SNOOZE Button	Pressing button, after Timeout Mode is activated, returns Timer to Warning Mode and allows operation of the Fryer for an additional two (2) hours. Two (2) snooze periods may be used. After the second period, the Fryer will be disabled until EAC Cell cleaning is performed.

3.2 Lower Cabinet Area



Due to continuing improvements and product enhancements, illustrations might differ slightly from actual unit.

3.2 Lower Cabinet Area

Item	Description	Function
1	Diverter Valve Handle	Directs Filter Pump discharge to either the Cook Pot or to the Waste Oil Discharge Hose.
2	Quick Disconnect for Oil Discharge Hose	Fitting for connecting the Waste Oil Discharge Hose for removing waste oil from the Fryer.
3	Drain Valve Handle	Operates the Cook Pot Drain Valve. Always be sure that valve is closed prior to adding cooking oil or boil out solution. As a safety precaution, heating elements are disabled if valve is not completely CLOSED.
4	Quick Disconnect for Filter Pan Hose	Fitting for connecting the Filter Pan Assembly to the Fryer Oil Filtration System.
5	Filter Pan Assembly	Contains filter media used to filter and recondition cooking oil after use.
6	Filter Pan Cover	Helps minimize splash when hot oil is drained from Cook Pot into the Filter Pan. Safeguard against foreign material contamination during the filtering process. Sits atop Filter Pan and is easily removed for cleaning.
7	Cabinet Door	Provides access to lower cabinet functions. If needed, swing of the Cabinet Door is field reversible.
8	Door Magnet	Keeps Cabinet Door closed during operation

3.3 Filter Pan Assembly



* Not included, Optional Item

Due to continuing improvements and product enhancements, illustrations might differ slightly from actual unit.

3.3 Filter Pan Assembly

Item	Description	Function
*1	Crumb Screen (Optional)	Captures large crumbs and other cooking residue as the cooking oil is being drained into Filter Pan.
2	Hold Down Frame	Holds and seals the filter media in the bottom of the Filter Pan.
3	Filter Paper	Standard paper filter media; filters fine particles of sediment from the cooking oil during the a filter cycle. One (1) piece of paper media must be used for proper filtering. A filter aid such as Giles Filter Powder should also be used to recondition the oil.
4	Hold Down Levers (4)	Locks the Hold Down Frame in position.
5	Filter Pan Quick Disconnect Hose	Connects Filter Pan to the Oil Filtration System. The hose must be disconnected for Filter Pan removal.
6	Filter Pan	Contains and filters cooking oil drained from the fry pot. The Filter Pan is removable for cleaning and renewing of filter media. A perforated screen is permanently attached in the Pan bottom to support the filter media, and should media become torn, screen prevents larger debris from entering the Filter Pump. THIS IS NOT A FILTER ... FILTER MEDIA MUST ALWAYS BE USED!
*7	Stainless Steel Filter Screen (Optional)	Renewable, stainless micro-mesh screen filter media ... direct replacement for filter paper. Can be removed, cleaned and reused. Features silicone edge gasket for proper seal.
8	Filter Pan Cover	Removable Cover helps to prevent splash and splatter when draining oil from the Fry Pot. Can help keep inside of Cabinet cleaner.

* Not included, Optional Item

3.4 *Basket & Elevator Assembly*



Due to continuing improvements and product enhancements, illustrations might differ slightly from actual unit.

3.4 *Basket & Elevator Assembly*

Item	Description	Function
1	Pot/Basket Cover	Covers the Fry Pot while product is cooking. When used as intended, prevents hot cooking oil from splashing or splattering from pot.
2	Basket Carrier	Attaches the Fry Basket to Basket Lift shaft; holds it in the proper position for lowering, cooking and raising.
3	Basket	Contains product during cooking.
4	Basket Lift Assembly	Automatically lowers Basket into oil for cooking and lifts it from the Fry Pot at the end of the cooking cycle. Located inside Cabinet.

3.5 Ventless Hood (VH Model Only)



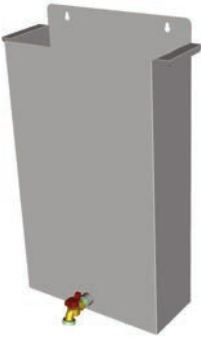
3.5 Ventless Hood (VH Model Only)

Item	Description	Function
1	Filter Access Cover	Provides access the filter chamber and plenum area ... EAC Cell & Charcoal Filter. The cover must be in place and latched before the unit will power up.
2	Charcoal Filter	This Filter <u>helps</u> to remove cooking aromas from the exhaust air. The Filter should typically be replaced monthly. NEVER attempt to clean the Charcoal Filter; it is NOT renewable. It is advisable to keep a spare filter on hand (Giles #30248) for quick exchange when needed! NOTE: Filter may not completely eliminate cooking aromas.
3	EAC Collector Cell	Electrostatic Air Cleaner removes grease vapors and smoke generated while cooking. The Cell is completely renewable and <u>should be cleaned daily to maintain peak performance.</u> Appliance power must be turned OFF before removing the EAC Cell for cleaning.  WARNING  Sharp edges Watch your fingers
4	Baffle Filter	The first stage of the air cleaning system. It is easily removed for daily cleaning. DO NOT remove the Baffle Filter while the fryer is operating. Doing so exposes electrically charged parts and can lead to electrical shock.  WARNING  Sharp edges Watch your fingers
5	Grease Drip Cup	Collects grease condensate generated by the Baffle Filter. This cup should be cleaned daily, or as needed.
6	Grease Drip Cup Safety Pin	Secures the Grease Drip Cup, preventing it from unintentionally falling from the holding bracket.
7	Diverter Exhaust Stack	Located atop the Hood fan discharge outlet. Diverts exhaust air horizontally to the side and rear. Allows for [0"] clearance requirement between the ceiling and top of the diverter. It is advisable to allow space for easier moving the appliance when needed.
8	Basket Cover Hanger	Provides a convenient place to hang the Basket Cover when loading, unloading, or stirring product. One is located on either side of the hood.

3.6 Accessories (Included)

Part	Description/ Part Number	Function
	Kettle Drain Brush P/N 71025	Use for cleaning the Fry Pot and Pot Drain in the event of clogging.
	Stirring Utensil P/N 77775	Use for stirring hot oil and to agitate product while cooking to prevent sticking.
	Pot Brush P/N 71100	Use for cleaning Fry Pot and Heating Elements.
	Crumb Shovel P/N 30059	Use to remove sediment from the surface of the filter media in the Filter Pan after a filtering cycle.

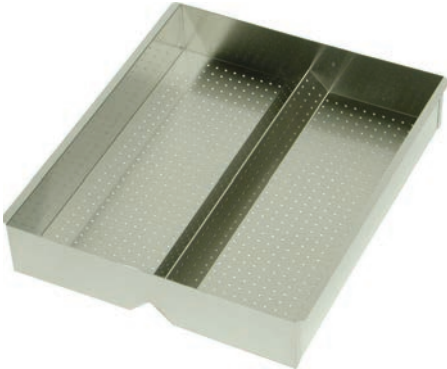
3.6 Accessories (Included)

Part	Description/ Part Number	Function
	L-Shaped Brush P/N 73233	Use for cleaning between Heating Elements and the space between the pot wall and the elements.
	Waste Oil Discharge Hose P/N 33667	Use for removing waste cooking oil from Fryer. NOTE: NOT to be used to wash down Fry Pot.
	Soak Tank P/N 39327	Use for daily cleaning of the EAC Filter Cell. Drain for easy emptying.vv

3.7 Accessories (Not Included, Purchased Separately)

Part	Description/ Part Number	Function
	Filter Paper P/N 60810	Paper filter media for the Filter Pan.
	Filter Powder P/N 72004	Filtering aid to help clean the cooking oil during the filtering cycle. Removes soluble impurities from oil.
	Fryer Boil-Out P/N 72003	Add to water when performing Fryer Boil-Out, cleans the Fry Pot and removes cooking residue.

3.7 Accessories (Not Included, Purchased Separately)

Part	Description/ Part Number	Function
	Filter Pan Crumb Screen P/N 39246	Catches larger crumbs and pieces of cooking residue as oil drains into the Filter Pan for filtering. Helps reduce potential of clogging the filter system.
	Stainless Steel Renewable Filter Screen P/N 41014	Reusable replacement for Filter Paper. Durable stainless steel media can be cleaned and reused many times. Provides same filtering performance as paper media.
	Giles Oil Caddy P/N 79187	Portable, waste oil disposal container with capacity for 80 lbs of waste cooking oil. Does not need electricity; manually operated pump. Note: For use with filtered, warm oil only. No crumbs or debris.



Notes:

4. Pre-Operation Checkout

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

Before attempting to perform these checks, please refer to Section 3 and become familiar with the various controls and their function. After fully understanding the information provided in Section 3, perform the checks described in the following sections to check and confirm the unit's functionality. Perform these checks precisely as described; failure to do so could lead to equipment damage, or malfunction.

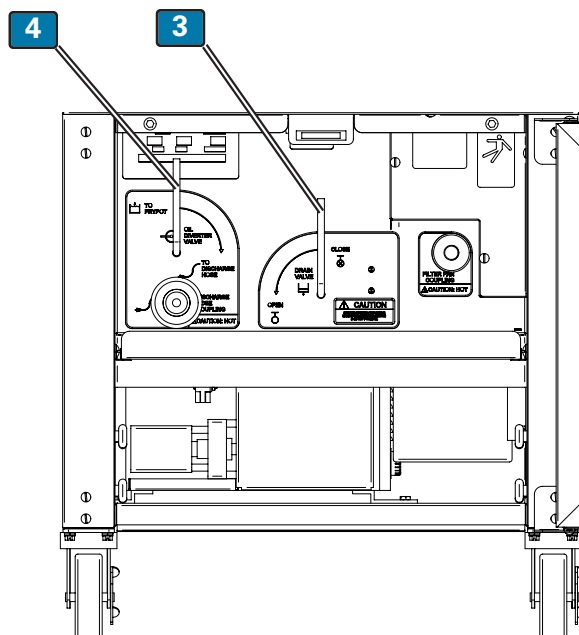
4.1 Initial Setting for Each Check

Be sure that the unit is set-up as follows before proceeding with each function check.

1. Ensure that the Power Switch **①** and the Selector Switch **②** are in the [OFF] position.
2. Open the Cabinet Door and remove the Filter Pan.



3. Be sure the Drain Valve Handle **③** is in the [CLOSED], vertical position.
4. Be sure the Oil Diverter Valve **④** is in the [TO FRYER], vertical position.
5. If not already done, remove the Basket Cover, Basket Carrier, and Cooking Basket.



4.2 Power Test

The following test confirms that the unit is properly receiving power.

1. Set up unit as described in **Section 4.1**.
2. Be sure the main circuit breaker powering the unit is **ON**.
3. Place the Power Switch ① in the **ON** position. The green Power Light ② will turn on, the Controller will boot-up and the message **[HOLD]** is shown on the lower display. An alarm sounds and a message is shown on the upper display. If all of this occurs, return Power Switch to **[OFF]** and see **Section 4.3**; if not, refer to troubleshooting procedures in **Section 8.1**.



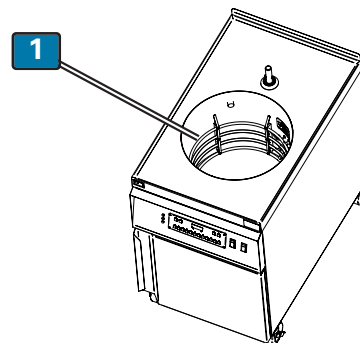
4.3 Heating Element Test

The following test confirms that the Heating Elements are being energized.

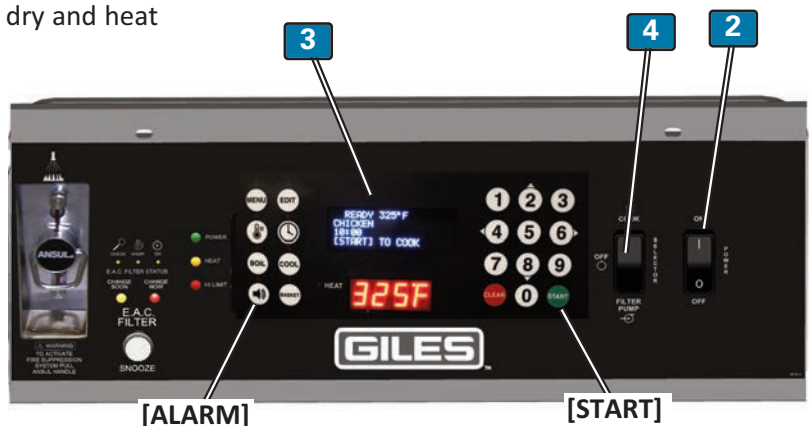


DO NOT touch the heating elements. They quickly become very hot, and skin contact may result in a severe burn injury.

1. Set up unit as described in **Section 4.1**.
2. Be sure Power Switch is in the **[OFF]** position.
3. Liberally dampen heating elements ① with a wet sponge, or towel, such that visible moisture remains.
4. Place the Power Switch ② in the **[ON]** position.
5. Wait until Controller powers-up, press **[ALARM]** key to silence alarm, then press the **[START]** key to enter **PREHEAT**. A Menu Item Preset appears on the **OLED Upper Display ③** and Controller will call for **HEAT**.
6. Place the Selector Switch ④ in the **[COOK]** position. Leave it there **NO MORE THAN 10 -15 SECONDS** and then return it and the Power Switch to the **[OFF]** position
7. The moisture on the elements should quickly dry and heat should be felt rising from the pot.



If the heating elements do not dry and/or no heat can be felt, refer to the troubleshooting procedures in **Section 8.1**, otherwise see to **Section 4.4**.

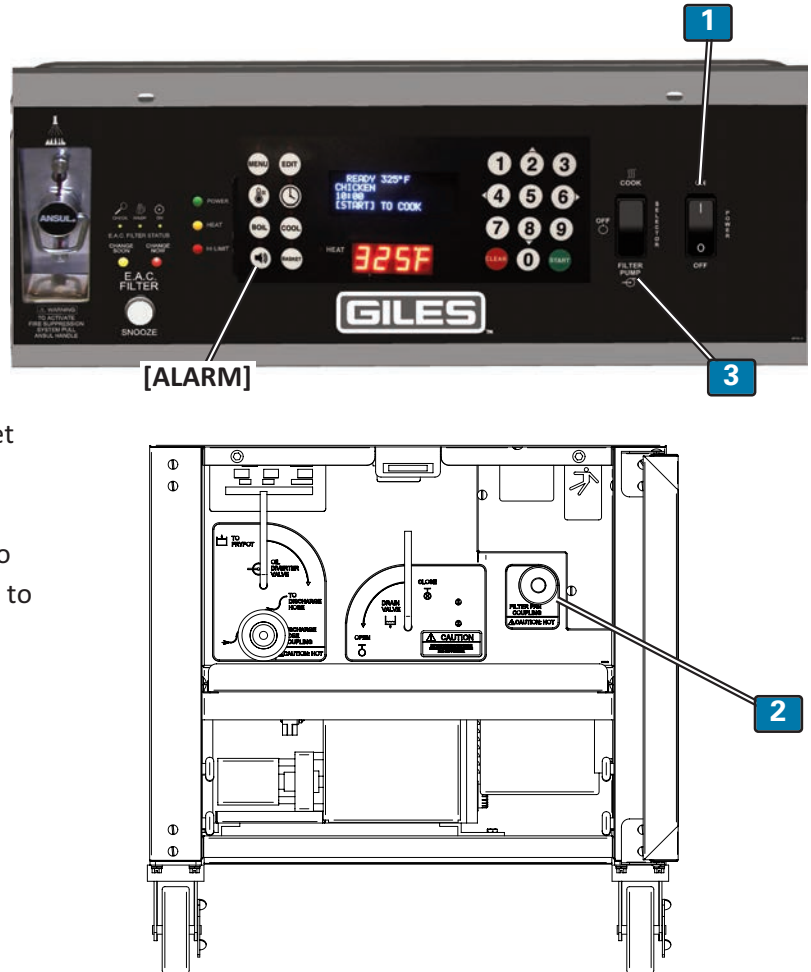


4.4 Filter Pump Test

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

1. Follow steps in **Section 4-1**.
2. Place the Power Switch ① in the **[ON]** position. Wait until Controller powers-up, then press **[ALARM]** key to silence alarm.
3. Open Cabinet Door. **Disconnect and remove Filter Pan** if not done previously.
4. Firmly press the palm of the hand over the Filter Pan Quick Disconnect ② fitting.
5. While covering the opening with the hand, set the Pump Switch ③ to the **[FILTER PUMP]** position. The pump will start ... if suction is felt, it is operating correctly. Return switch to **[OFF]**. Allow pump to run **ONLY** long enough to check for suction.

If no suction is felt, or if air seems to be blowing out of the fitting, refer to the troubleshooting procedures in **Section 8.2**, otherwise see **Section 4.5**.



4.5 Perform Boil-Out Procedure

Perform a Boil-Out Procedure to remove any dirt/debris that may have accumulated during shipment, or residue remaining from manufacturing processes. See **Section 6.1, Boil-Out Procedure**. After the Boil Out procedure see **Section 4.6**.

4.6 *Clean Filter Pan & Accessories*

Thoroughly clean the Filter Pan to remove dirt/debris that may have accumulated during shipment, or residue remaining from manufacturing processes. See **Section 6.2, Cleaning the Filter Pan and Replacing Filter Paper after Boil Out.**

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

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

Fryer is now ready for use. Please refer to Section 5, Fryer Operation.

5. Fryer Operation

The following section describes operational procedures for **Giles Model GEF & GEF-VH Electric Fryers**.

DANGER

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

WARNING

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

CAUTION

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

5.1 Computer Cooking Controller

The following sections explain the functions, features, programming, and operational procedures for the Computer Cooking Controller.



5.1.1 Keys and Functions



Numeric Keypad: Used for entering Fryer settings and to edit preset Menu Item cooking parameters. The [2-4-6-8] keys are also used as **[ARROW KEYS]** for operating Basket Lifts (if installed), selecting timer, navigating lists, moving cursor for editing, etc. [2-8] = UP/DOWN ... [4-6] = LEFT/RIGHT. The keys will illuminate to indicate when they are active as **ARROW KEYS**.

[START]: Function key used to start cook cycles, select items, save settings, and exit editing, etc.

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

5.1.1 Keys and Functions - continued



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



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



TEMP Key: Press this key to set the cooking oil temperature setpoint. Pressing this key twice (2x) will display **ACTUAL OIL TEMPERATURE** on the **Lower Display** for approximately 20 seconds.



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



Press this key during preheat phase to enter **BOIL OUT** mode. Temperature setpoint and time changes to the **BOIL TEMP** and **BOIL OUT TIME** as specified in **USER SETTINGS** (see *Section 5.1.7, Access & Edit User Settings*). **Default = 200°F & 30 minutes.**



Press this key to enter **COOL** mode. Energy-saving feature, allows Fryer to idle at a lower temperature during inactive periods. Temperature setpoint changes to the **COOL TEMP** specified in **USER SETTINGS** (see *Section 5.1.7, Access & Edit User Settings*). **Default setting = 275°F.**



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



BASKET Key: Activates the **UP/DOWN [2 - 8]** keys used to manually operate the Fryer Basket Lift. Key is disabled during **PREHEAT** phase to prevent lowering product into oil that is not yet at cooking temperature.



Upper OLED Display: Displays menu preset information, certain Fryer status information, and operational instruction messages.



Lower 7-Segment Display: Displays various status information, cook cycle time countdown, temperature, etc.

[HEAT] indicator will illuminate when the Controller is calling for the heating elements to energize.

5.1.2 General Operation - Fryer Controller

The following is general operational information only. Detailed procedures and instructions are covered in subsequent sections. During operation, certain instructions and prompts will be shown on the **Upper OLED Display** to step Users through processes. Some Controller keys and indicator lights will illuminate to further guide the User.

- **POWER UP:**

Place **Power Switch** in **[ON]** position. Controller will power up, then an alarm sounds. The message **“POWER FAILURE [PRESS START TO PREHEAT]”** is shown on the **Upper Display**. This is normal, intended to prevent Fryer from beginning to heat after power interruptions until attended by an operator. Pressing the **[START]** key silences the alarm and places Fryer into **PREHEAT** mode. If the **Selector Switch** is in the **[COOK]** position, and temperature setpoint is higher than the current actual oil temperature, heating elements will turn **ON** and cooking oil will begin to heat

- **PREHEAT:**

During the **PREHEAT** phase, the real-time actual oil temperature is displayed on the **Lower 7-Segment Display**. When oil reaches the programmed setpoint, an alarm tone sounds, the **Upper OLED Display** will display message **“ALARM, STIR OIL”**. Vigorously stir the cooking oil, and press **[ALARM]** key. Typically, oil temperature will drop when stirred. Controller has a 10 second delay and if oil temperature drops below setpoint, **PREHEAT** state continues until oil returns to setpoint. **This process helps ensure that temperature is more uniform throughout the total volume of oil, leading to better cooking performance.** Upon reaching setpoint, the alarm sounds again and the **Upper Display** reads **“ALARM - SETPOINT REACHED”**. Pressing the **[ALARM]** key, places the Fryer in **READY** state.

- **READY STATE:**

Fryer is ready for cooking. The current cooking temperature setpoint will be shown on the **Lower Display** and the last used cooking parameters (preset or manual inputs) are shown on the **Upper Display**.

While in **PREHEAT** or **READY** state, User can select (or change) a Menu Item Preset, see **Section 5.1.4.2, Selecting a Menu Preset**, which automatically changes cook temperature and cooking time to the Menu setting -OR- User can manually set a cooking time and/or cook temperature, see **Section 5.1.3, Setting a Manual Temperature & Cook Time**.

NOTE: If the **PASSCODE ENABLE** parameter is set to **[ON]**, User cannot manually set Time or Temperature without entering a password. This lockout feature helps ensure consistent cooking procedures across multiple user locations.

- **START:**

Information for a selected Menu Preset, or a manually set time and temperature, is shown on the **Upper OLED Display**. To start the cooking cycle, press the **[START]** key.



5.1.3 Manually Setting a Cook Time & Cooking Temperature

The following explains the process for manually entering a cooking time and temperature.



Before setting a Temperature, be sure the Selector Switch is in the [OFF] position and that Pot is filled with cooking oil..

NOTE: Manually inputting a cook Time and/or Temperature causes the Upper Display to display [MANUAL] instead of a specific Preset Menu Item name.



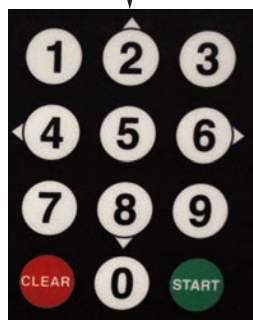
IMPORTANT!

If the **PASSCODE** feature is enabled, Time and/or Temperature settings *cannot* be manually input without entering the required password. Operators can only choose from the list of available programmed Menu Item Presets, see Section 5.1.4, Working with Menus.

Set Cook Time: (mm:ss)



Press the [CLOCK] key



Use keypad to enter Cook Time (mm:ss).
Ex: 1530 = 15:30

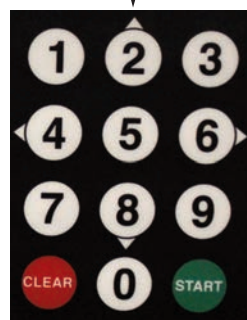


Press the [START] key.

Set Cook Temperature: (°F)



Press the [TEMP] key



Use keypad to enter cooking temperature setpoint (°F).
Ex: 325 = 325°F



Press the [START] key to save setpoint.

NOTE:

Pressing the **TEMP** key twice (2x) will display the actual oil temperature for 20 seconds

- Oil will not actually begin heating unless **Selector Switch** is in the [COOK] position. Place switch in [COOK] position.
- After pressing [START], if actual oil temperature is lower than the entered setpoint, Controller enters **PREHEAT** mode; [HEAT] indicator beside **Lower Display** turns **ON**. If Selector Switch is in [COOK], the amber [HEAT] indicator on the Control panel should turn **ON** ... oil begins to heat.
- If oil temperature is already equal to or greater than the entered setpoint, an alarm sounds and the message [STIR OIL] is displayed. Press the [ALARM] key and stir. If oil remains at setpoint, alarm sounds again and message [SETPOINT REACHED] is display. Press [ALARM] key. Controller enters **READY** state and Fryer is ready for cooking.

While heating, the real-time actual oil temperature will show on the **Lower 7-Segment Display**. After setpoint is reached, the display changes to show the **temperature setpoint**.

5.1.4 Working with Menu Item Presets

Fifty (50) **Menu Item Preset** cook settings are stored in the Controller, each includes:

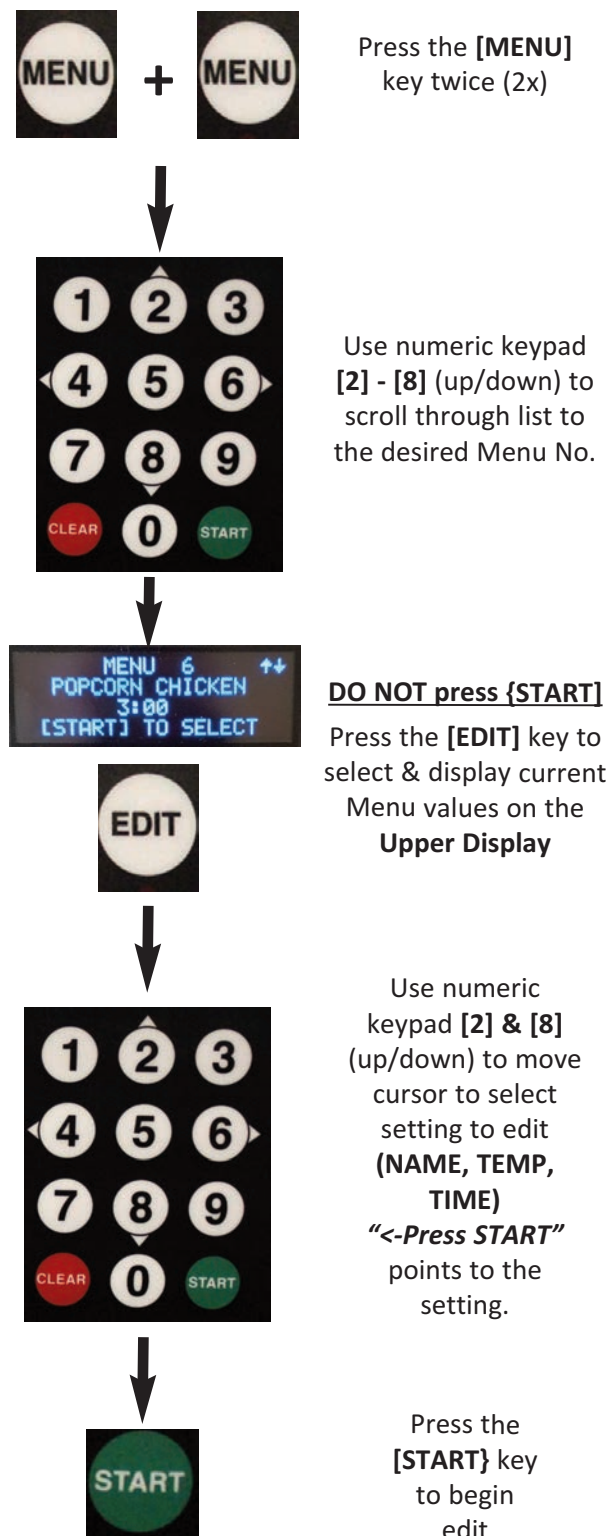
- **Menu #** - Sequential ID number
- **Menu Name** - Name of the food item assigned to the preset.
- **Cooking Time** - Cook time setting for the specific food item. Time automatically changes to this setting when Preset is selected for use.
- **Cooking Temperature** - Cooking oil temperature setting for the specific food item. Temperature setpoint is automatically changed to this setting when the Preset is selected for use.
- **STIR OVERRIDE** - Users may wish to override the Controller global **STIR ALARM** setting in **USER SETTINGS** for certain menu items. **Factory default = [NORMAL], use global setting**
- **FISH FILTER** - To prevent flavor transfer, establishments cooking seafood products may wish to force an oil filtering after only **one (1) batch** of a particular seafood item is cooked. The setting overrides the global **FORCE FILTER** setting in **USER SETTINGS**. **Factory default = [OFF], use global setting**. Also, a **SNOOZE** feature can be selected which will allow **two (2) batches** of the product to be cooked before filtering is forced.

All 50 **Menu Presets** are factory-programmed with default settings. The first ten (10) are set to specific menu names and settings for some popular menu offerings (Table below). All others contain the general settings as shown on the last line of the table. Users can edit any settings as needed to customize for specific applications and menus.

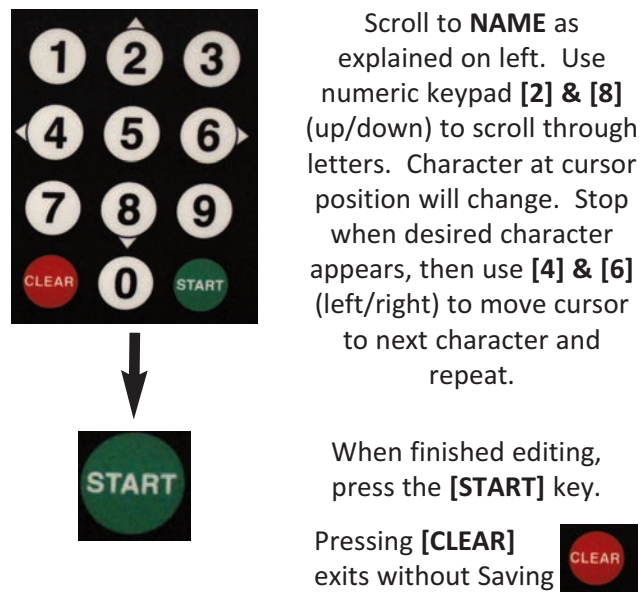
Details for working with Menu Item Presets are covered in the following sections.

MENU NO.	MENU NAME	TEMP (F°)	TIME (MM:SS)	STIR OVERRIDE	FISH FILTER
1	BONE-IN-CHICKEN	335°	13:00	NORMAL	OFF
2	TENDERS	335°	7:00	NORMAL	OFF
3	WEDGES	335°	6:00	NORMAL	OFF
4	BONE-IN-WINGS	335°	8:00	NORMAL	OFF
5	BONELESS WINGS	335°	7:00	NORMAL	OFF
6	POPCORN CHICKEN	335°	3:00	NORMAL	OFF
7	LIVERS	335°	4:00	NORMAL	OFF
8	CORNDOGS	335°	10:00	NORMAL	OFF
9	CHEESE STICKS	335°	3:00	NORMAL	OFF
10	FISH	335°	3:00	NORMAL	OFF
11 thru 50	MENU XX	335°	2:00	NORMAL	OFF

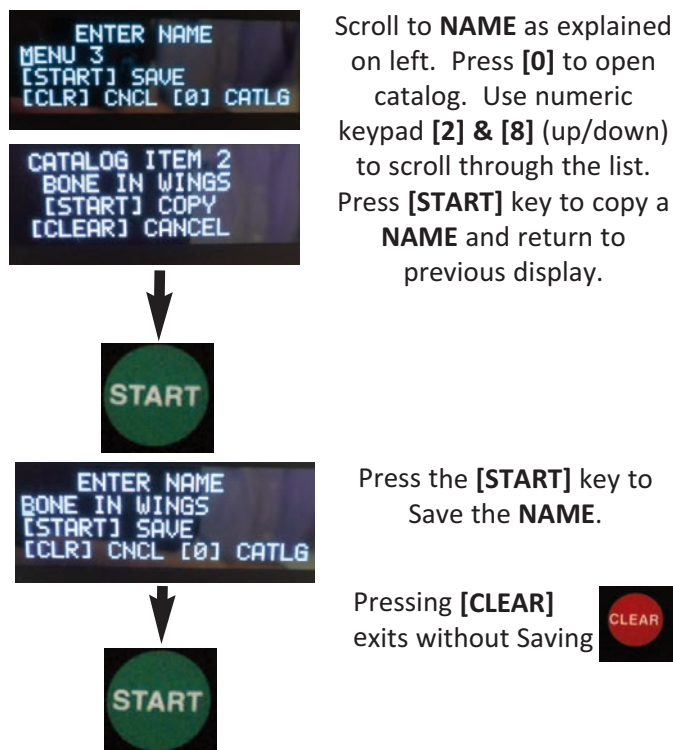
5.1.4.1 Editing a Menu Preset



A. Edit [NAME] - Method 1: Enter NAME letter by letter.

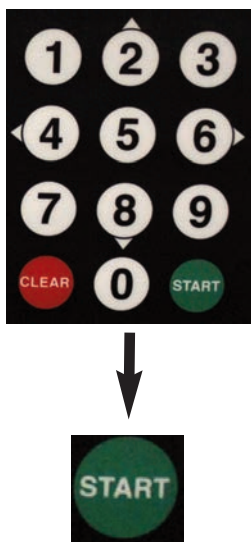


B. Edit [NAME] - Method 2: Select NAME from Catalog of programmed names.



5.1.4.1 Editing a Menu Item Preset - continued

C. Edit COOKING TIME: Scroll to and select [TIME] as explained on Page 41.



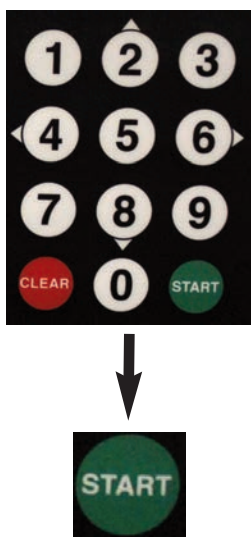
Use numeric keypad to enter **TIME (mm:ss)**

After entering new **TIME** value press the
[START] key to Save.

Pressing [CLEAR] exits without Saving



D. Edit SETPOINT TEMPERATURE: Scroll to and select [TEMP] as shown on Page 41.



Use numeric keypad to enter **TEMP (°F)**
**NOTE: TEMP unit can be changed to (°C) in USER
SETTINGS, see Section 5.01.7**

After entering new **TEMP** value press the
[START] key to Save.

Pressing [CLEAR] exits without Saving



5.1.4.1 Editing a Menu Item Preset - continued

E. Edit STIR OVERRIDE Setting:

Certain food products may or may not require stirring during the cook cycle, regardless of the global **[STIR ALARM]** setting in **USER SETTINGS (Section 5.1.7)**. **[STIR OVERRIDE]** is provided so that **[STIR ALARM]** can be individually set for particular Menu Items. Options are **[SKIP] ... [FORCE] ... [NORMAL]**.

[SKIP] - Alarm will be skipped.

[FORCE] - Alarm will be forced **ON**.

[NORMAL] - Alarm will occur as specified by the global setting.

Factory-default = **[NORMAL]**.

To edit setting, scroll to and select **[STIR]** as shown on **Page 41 ... [>]** pointing to **[STIR]**

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



D. Edit FISH FILTER Setting:

To minimize potential for flavor transfer to other products, Users cooking seafood items may wish to force operators to filter oil after cooking only one (1) or two (2) batches of the item, regardless of the global **[FILTER COUNT]** setting. Options are **[ON] ... [OFF]**.

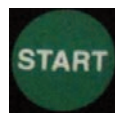
[ON] - Fryer enters **FILTER Mode** after completing one (1) cook cycle of the specific item.

[OFF] - Fryer complies with the global **[FILTER COUNT]** setting.

When **[FORCE FILTER SNOOZE]** is set to **[ON]** (**USER SETTINGS, Section 5.1.7**), one (1) additional batch can be cooked before Fryer enters **FILTER Mode**.

To edit **FISH FILTER** setting, scroll to and select **[FISH FLTR]** as shown on **Page 41 ... [>]** pointing to **[FISH FLTR]**

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

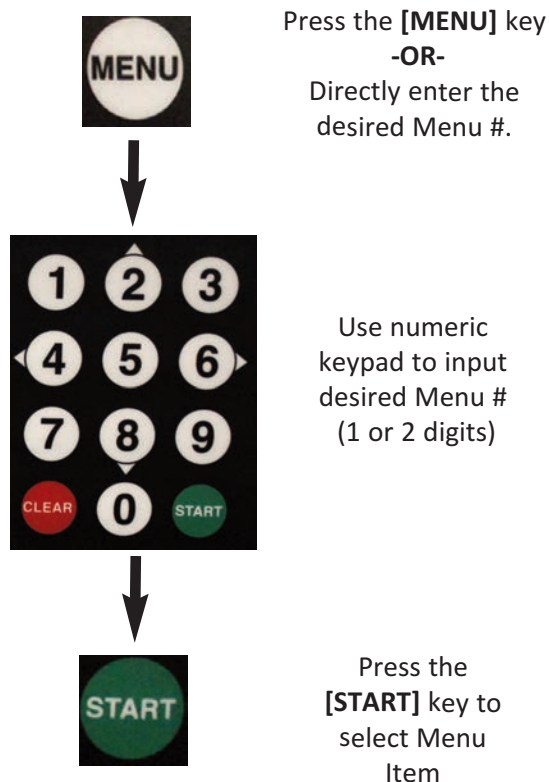


5.1.4.2 Selecting a Menu Preset for Cooking

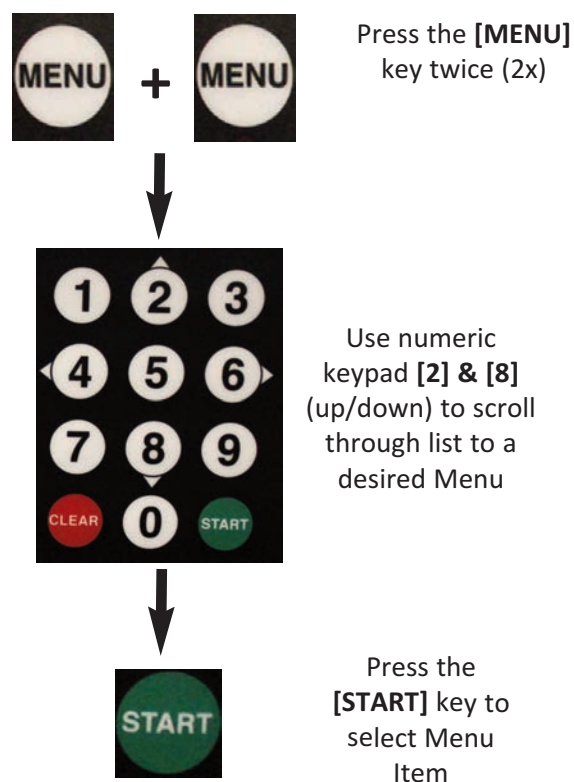


Before selecting a Menu Preset, be sure the Selector Switch is in the [OFF] position and that Pot is filled with cooking oil..

A. Direct Entry Method - Desired Menu # is known.



B. Scroll Method - Scroll through list of Menu Presets. Menu #, Name, Cook Time & Cook Temp are shown on the **Upper OLED Display**.



After selecting a Preset, place Selector Switch in the [COOK] position.
Selected Menu Item information is displayed on the Upper OLED Display.

If actual oil temperature is lower than the temperature setting of the Menu Item selected and the **Selector Switch** is in the [COOK] position, cooking oil will begin heating. If the Menu Preset temperature happens to be lower than actual oil temperature, Controller will immediately enter **READY** state and cooking may begin.

NOTE:

Basket Lift is inoperable while the Fryer is in the PREHEAT phase. Lift will be re-enabled when setpoint is reached and Fryer enters READY state.

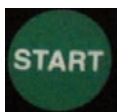
5.1.5 Cooking Cycle - General Overview



COOKING TEMPERATURE, MENU NAME, COOKING TIME, STIR OVERRIDE & FISH FILTER settings are shown on the **Upper Display** for each Menu Item Preset. A **READY** message indicates that the cooking oil is at temperature and the Fryer is ready for cooking.



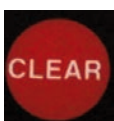
When in **READY** state the Temperature setpoint is displayed on the **Lower 7-Segment Display**.



To start the cook cycle timer, press the **[START]** key once. Basket Lift will automatically lower the Cook Basket into the cooking oil and Cooking Time will begin counting down on the **Lower Display**.

STIR ALARM: Sounds an audible alarm at a specific time during the cook cycle, signaling operator it is time to stir the cooking product to help promote even cooking and prevent sticking. The feature must be enabled in **USER SETTINGS, Section 5-01.7** and the point in the cycle when alarm is to sound (**STIR ALARM %**) must be set. Ex: If **STIR ALARM %** set at **60**, during a **10 min.** cook cycle, the alarm will sound after **6 mins.** have elapsed. **Factory-set default = ENABLED & STIR ALARM % = 62.** If **STIR OVERRIDE** is set to **[FORCE]** or **[SKIP]** for the Menu Item selected, the **STIR ALARM** will act accordingly regardless of the **USER SETTING**.

When the cooking cycle time is complete, an alarm will sound and the message **"DONE COOKING"** is displayed. The cook Basket is automatically raised from the oil. Pressing the **[ALARM]** key silences the alarm and the Fryer re-enters **READY** state, ready to cook the next load of product.



x 2

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

5.1.6 Other Controller Features

5.1.6.1 Manually Operating the Basket Lift



- OR -



Press the **[BASKET]** key once

Use **[2] UP** & **[8] DOWN** keys to raise or lower the Basket Lift

NOTE:

- Manual Basket Lift operation is disabled while the Controller is in **PREHEAT** state as a safeguard against lowering and attempting to cook product in oil that is not yet at the proper cooking temperature.
- Once activated, the Basket Lift cannot be actuated again for approximately 20 seconds.

5.1.6.2 COOL Mode



COOL Mode is an energy-saving feature that changes oil temperature setpoint to a lower value. Use to put Fryer into an idle (standby state) during downtime periods.

To enter **COOL MODE**, press the **COOL** key. The temperature setpoint will be changed to the **COOL TEMP** specified in **USER SETTINGS**, see **Section 5.1.7, Edit User Settings**. **Factory-default = 275°F**. The setting can be edited by the User in the range of **200°F to 350°F**.



+



To exit **COOL Mode** press the **[CLEAR]** key, then press **[<4]** to exit **COOL** - OR - press **[CLEAR]** again to continue **COOL Mode**.

Upon exit, the temperature setpoint will return to the previous active value and Fryer will enter **PREHEAT** mode until temperature is reached.

5.1.6.3 AUTO-COOL Feature

When the **AUTO-COOL** feature is turned **[ON]**, the Fryer automatically enters **COOL Mode** after no cook cycles are started within the amount of time specified by the **AUTOCOOL TIME** setting in **USER SETTINGS**, see **Section 5.1.7, Edit User Settings**

Factory-Default Setting:

Feature = **[OFF]**

AUTOCOOL TIME = 30 ... editable in the range of **1 to 510 mins**.



+



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

Upon exit, the temperature setpoint will return to the previous active value and Fryer will enter **PREHEAT** mode until temperature is reached.

5.1.6.4 BOIL OUT Mode



Pressing the **BOIL** key while Controller is in **PREHEAT** state enters **BOIL OUT Mode**. Temperature and time change to the **BOIL TEMP** and **BOIL OUT TIME**, respectively, as specified in **USER SETTINGS (see Section 5.1.7)**.

Factory-Default Setting:

BOIL TEMP = 200°F ... editable in the range of 185° to 208°F.

BOIL OUT TIME = 30 minutes ... editable in the range of 1 to 45 mins.

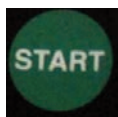
IMPORTANT! Fryer must be properly drained, rinsed and prepared for cooking after a Boil Out cycle. See **Section 6, Cleaning**.

5.1.7 User Settings - Access & Edit



Press the
TIME key

+ 9999 +



Press the
START key

Use numeric keypad [4] - [6] (left/right) to scroll through list until desired Setting is shown on the **Upper OLED Display**.



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



To exit the **USER SETTINGS** menu, press the [CLEAR] key.

NOTE:

The message "**TOO LOW**" or "**TOO HIGH**" will be displayed if a value being entered is outside the allowable range and would cause a Controller error for the current state of the Fryer.

NAME	DESCRIPTION	RANGE	DEFAULT
TEMP SCALE	Temperature scale	°F or °C	°F
FORCE FILTER	When ON , forces user to filter oil after the specified number of cook cycles are complete ... locks-out Fryer.	ON - OFF	ON
FORCE FILTER SNOOZE	Allows (1) more cook cycle after FORCE FILTER count exceeded when FORCE FILTER = ON.	ON -OFF	OFF
FILTER COUNT	Number of cook cycles before user is required to filter.	1 to 20	4
GUARD BAND	Cooking not allowed if oil temperature is outside of the setpoint by amount of guard band	1 to 990	900
MAX SETPOINT	Maximum oil setpoint allowed.	32°F to 350°F	350°
AUTOCOOL	After a specified amount of time, unit will go into COOL mode.	ON - OFF	OFF
AUTOCOOL TIME (MINUTES)	If AUTOCOOL is ON , then after fryer is idle for the amount of time specified here, the unit will go into COOL mode.	1 to 510 minutes	30
AUDIBLE ALARM (SECONDS)	Duration of the audible alarm in seconds.	5 to 120 seconds	10
COOL TEMP	Temperature of the COOL mode	200°F to 350°F	275°F
BOIL TEMP	Temperature of the BOIL OUT mode	185°F to 208°F	200°F
FILTER RESET	Temperature that allows exiting of filter mode	200°F to 325°F	290°F
BOIL OUT TIME	Time (in minutes) for BOIL OUT mode	1 to 45 minutes	30
STIR ALARM ENABLE	If enabled, allows the stir alarm to come on during a cook cycle.	ON - OFF	ON
STIR ALARM %	When STIR ALARM is ON , the alarm will sound after this % of the cooking cycle is complete.	10% to 90%	62%
KEY BEEP ENABLE	If enabled, audible sound generated with each key press.	ON - OFF	OFF
LANGUAGE	Sets the Controller language	English-Spanish-French	English

5.1.8 PASSWORD Protection

It is possible to enable **PASSWORD** protection for certain Controller functions and settings. This feature is typically factory-set as **DISABLED**. When the **PASSCODE ENABLE** = **[ON]** (enabled) in **FACTORY SETTINGS**, the Controller prompts the User for a password before they can add or edit Menu Item Presets, enter a manual temperature setpoint, enter or change a manual cook time setting, or access the User Settings Menu.

If you desire to have Password protection enabled, or have questions concerning this feature, call **Giles Technical Services at 800.554.4537** to request the passcode and instructions as to how to enable this feature.

5.1.9 Start-up Procedure

5.1.9.1 Start-up Non-Ventless, GEF

- Initially, be sure that the Selector Switch **①** is in the center **[OFF]** position.

- Place the Power Switch **②** in the **[ON]** position.

The green Power Light **③** will illuminate.

The Computer Cooking Controller will power-up, perform a memory check and then sound an alarm tone. The message **"POWER**

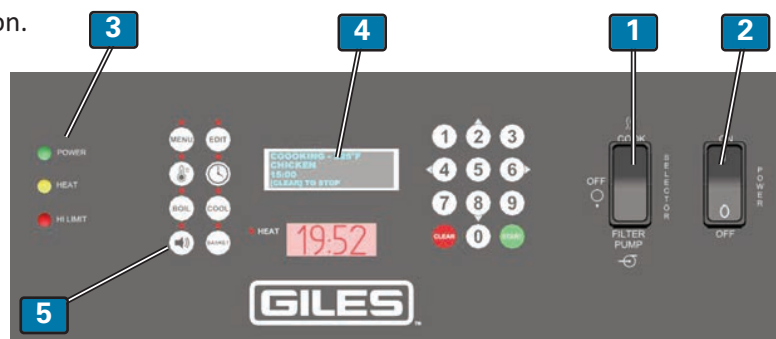
FAILURE [PRESS START TO PREHEAT]" is shown on the **Upper OLED Display ④**. This is normal, intended to prevent the Fryer

from beginning to heat after a power interruption until attended by the operator. Pressing the **[START]** key silences the alarm and allows the Fryer to enter **PREHEAT** mode. The settings shown on the **Upper Display** are the last used. The Controller will indicate that Fryer is heating, but until the Selector Switch is placed in the **[COOK]** position, the heating elements will not turn **ON**.

- DO NOT** place **Selector Switch** in **[COOK]** position unless pot is filled with cooking oil, see **Section 5.2, Cooking Procedures**.

NOTE:

Pressing the **[ALARM]** key **⑤** will silence alarm tones. Alarm also silences automatically after a preset time expires. See **USER SETTINGS**.



5.1.9.2 Start-up Ventless, GEF-VH

Be certain that all Hood Filters are properly installed, and that the Filter Access Cover is in place and securely latched before attempting to operate the appliance.

NOTE:

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



- Initially, ensure that the Selector Switch ① is in the center [OFF] position.
- Place the Power Switch ② in the [ON] position. The green Power Light ③ will illuminate. The Computer Cooking Controller will power-up, perform a memory check and then sound an audible alarm tone. The message **"POWER FAILURE [PRESS START TO PREHEAT]"** is shown on the **Upper OLED Display** ④. **This is normal**, intended to prevent the Fryer from beginning to heat after a power interruption until attended by the user. Pressing the [START] key silences the alarm and allows the Fryer to enter the **PREHEAT** mode. The settings shown on the **Upper Display** are the last used. The Controller will indicate that the Fryer is heating, but until the Selector Switch is placed in the [COOK] position, the heating elements will not turn [ON].
- The Fryer Hood fan will start-up and the E.A.C. status **ON** light ⑤ will illuminate.
- DO NOT** place **Selector Switch** in [COOK] position unless pot is filled with cooking oil, see **Section 5.2, Cooking Procedures**.

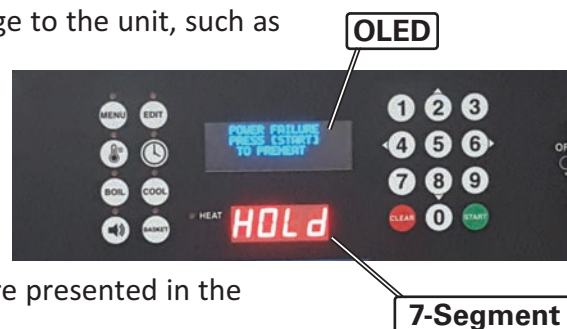
NOTE:

Pressing the [ALARM] key ⑥ will silence alarm tones. Alarm also silences automatically after a preset time expires. See **USER SETTINGS**.



5.1.10 Controller Errors & Alarms

Certain conditions, which can cause unsafe operation or damage to the unit, such as open valves, low oil level, high temp, etc. will activate error codes and sound an alarm tone. Error Codes will display on the **Lower 7-Segment Display**; error information is shown on the **Upper OLED Display**. Typically, the heating elements are disabled until an error condition is corrected. Pressing the **[ALARM]** key silences the alarm tone, but does not clear the error. Error Codes are shown on the following Table; details are presented in the following section.



ERROR CODE	DESCRIPTION (OLED Display)	PROBLEM
OPEN	DRAIN IS OPEN	Drain valve is open, or not completely closed. Basket will be raised if it is down. Close drain to clear error.
----	CHECK OIL LEVEL, ENSURE VAT IS FULL, IF FULL THEN PRESS [START]	This is a secondary error displayed after closing drain clears the OPEN error; allows confirmation of oil level.
ER03	LOW OIL LEVEL – ENSURE VAT IS FULL (Element/Add Level Differential Warning)	The oil level is below the ADD line in the vat. Add oil to the FULL level mark & stir. Error will remain in effect until temp differential is resolved.
ER06	LOW OIL LEVEL – ENSURE VAT IS FULL – PRESS [START] (Post ER03 Warning)	After an ER03 is cleared, this is displayed until user presses [START] to confirm oil level.
ER07	MAX ELEMENT TEMP – PRESS [START] (Post Warning)	Error is displayed after MAX element temperature (ER19) has occurred and the element has cooled below MAX temperature, .
ER13	OIL PROBE Error	Problem with the Variable Oil Temp Probe. Service technician required.
ER15	ELEMENT PROBE Error	Problem with the Element Temp Probe, typically attached directly to heating element. Service technician required.
ER17	ADD LEVEL PROBE Error	Problem with the Add Level Probe at vat ADD line. Fryer without this Probe should have ELMT-ADD DIFF ENABLE setting OFF in FACTORY SETTINGS. Probe cannot be bypassed. Service technician required.
ER19	MAX ELEMENT TEMP Error	The maximum heating element temperature has been exceeded. This is a safety device; NEVER bypass this Probe.
ER21	BAFFLE FILTER MISSING	Ventless Fryers (VH) Only ... Baffle Filter is missing, or improperly installed.
ER22	CHARCOAL FILTER MISSING	Ventless Fryers (VH) Only ... Charcoal Filter is missing, or improperly installed.
ER23	FILTER CLOGGED	Ventless Fryers (VH) Only ... pressure switch is not engaging. Indicates airflow restriction; Charcoal Filter is clogged, or other obstructions. Replace Filter, remove obstruction.
ER24	EAC CELL DIRTY	Ventless Fryers (VH) Only ... EAC Filter Cell is dirty and needs to be cleaned. This error can have also have other causes.

5.1.10 Controller Errors & Alarms - continued

ERROR CODE	DESCRIPTION (OLED Display)	PROBLEM
ER25	GUARD BAND EXCEEDED	Actual oil temperature deviates from setpoint by the Guard Band amount. Allow oil to cool, or heat, to within range. Factory default is 900°F ... Error should not occur.
ER37	EEPROM Error	An error occurred while saving settings to the EEPROM. Contact Giles Tech Service (800.554.4537).
ER38	Internal ADC Error	The ADC (Analog-to-Digital Converter) chip that reads output from thermocouples is not working. MCB1 board must be replaced. Contact Giles Tech Service (800.554.4537).

5.1.10.1 Resolving Controller Errors & Alarms

- DRAIN OPEN (Error Code OPEN)** - If the pot Drain Valve is open (even slightly) while Fryer power is **ON**, an alarm tone sounds, **Lower 7-Segment Display** shows **"OPEn"**, and the **Upper OLED Display** reads **"ERROR ALARM - DRAIN IS OPEN"**. If the Basket Lift is down, it will be raised. Heating Elements are disabled as long as the condition exists.

 Press the **[ALARM]** key to silence alarm tone. Completely close the Drain Valve to clear the error. When error is cleared, alarm tone sounds again and the **Upper OLED Display** reads **"CHECK OIL LEVEL, ENSURE VAT IS FULL, IF FULL THEN PRESS [START]"**. This is a post-error alarm to alert User to confirm that cooking oil in the pot is still at the **[FULL]** level. Add oil if needed, then press the **[START]** key to return to **PREHEAT** mode.
- LOW OIL LEVEL (Error Code 03)** - Alarm tone sounds, **Lower 7-Segment Display** shows **"Er03"**, and the **Upper OLED Display** reads **"ERROR ALARM - CHECK OIL LEVEL - ENSURE VAT IS FULL"**. Heating Elements are disabled until the condition is corrected. The temperature differential between probe located at the oil level **[ADD]** mark and a probe attached to the heating element exceeds the acceptable value, indicating a low oil level. **Low oil level greatly increases the possibility of fire!** Press the **[ALARM]** key to silence alarm tone, and place Selector Switch in **[OFF]** position. Allow the Fryer to adequately cool and then add oil to raise level to the **[FULL]** mark.
- LOW OIL LEVEL Post-error Warning (Error Code 06)** - After **Error 03** clears, a warning alarm occurs. The **Lower Display** shows **"Er06"**, and the **Upper Display** reads **"CHECK OIL LEVEL - ENSURE VAT IS FULL - PRESS [START]"**. This alarm alerts user to confirm that cooking oil in the pot is at the **[FULL]** level. If no oil is required press **[START]**, otherwise press **[ALARM]** key to silence tone, add oil, then press **[START]** key to enter **PREHEAT** mode.
- MAX. ELEMENT TEMP (Error Code 19)** - Heating Element has exceeded the maximum temperature allowed by the Controller. The alarm tone sounds, **Lower Display** shows **"Er19"**, and the **Upper Display** shows **"ERROR ALARM - MAX ELEMENT TEMPERATURE"**. Heating Element is automatically turned **OFF**. It must cool to an acceptable temperature to clear the error. Typical cause of this error is low oil level, which has exposed the heating element. It is possible for a false alarm to occur when preheating cold oil at the initial startup of a new day. Vigorously stirring oil during preheat will usually prevent, or clear, a false alarm of this type.

5.1.10.1 Resolving Controller Errors & Alarms - continued

- MAX ELEMENT TEMP Post-error Warning (Error Code 07)** - After **Error 19** is cleared, a warning alarm occurs. The **Lower Display** shows "**Er07**", and the **Upper Display** reads "**MAX ELEMENT TEMP - PRESS [START]**". This alarm alerts user that a maximum element temperature error occurred and is now cleared. Press **[START]** key to enter **PREHEAT** mode. Heating Element will not turn **ON** until **[START]** is pressed.
- BAFFLE FILTER MISSING (Error Code 21 - ONLY Applies to VH Model, Ventless Fryers)** - Alarm tone sounds, **Lower Display** shows "**Er21**", and the **Upper Display** reads "**ERROR ALARM - BAFFLE FILTER MISSING**". Indicates that the Baffle Filter is missing or improperly installed. Heating Elements are disabled until the condition is corrected. Install the Baffle Filter, or adjust its position; error will clear when Filter is properly installed. See **Section 7.1.2. & 7.1.3, Baffle Filter Removal & Installation**.
- CHARCOAL FILTER MISSING (Error Code 22 - ONLY Applies to VH Model, Ventless Fryers)** - Alarm tone sounds, **Lower Display** shows "**Er22**", and the **Upper Display** reads "**ERROR ALARM - CHARCOAL FILTER MISSING**". Indicates that the Charcoal Filter is missing or improperly installed. Heating Elements are disabled until the condition is corrected. Install the Charcoal Filter, or adjust its position; error will clear when Filter is properly installed. See **Section 7.1.10, Charcoal Filter Installation**.
- CLOGGED FILTER (Error Code 23 - ONLY Applies to VH Model, Ventless Fryers)** - Alarm tone sounds, **Lower Display** shows "**Er23**", and the **Upper Display** reads "**ERROR ALARM - CLOGGED FILTER**". Indicates that the internal pressure switch is not engaged, due to decreased airflow through the Hood. Generally means that the Charcoal Filter is clogged, however other airflow restricting conditions will also cause the alarm. Heating Elements are disabled until the condition is corrected. Replace the Charcoal Filter and/or check for any other airflow restrictions; the error will clear when proper airflow is restored. See **Section 7.1.10 & 7.1.12, Charcoal Filter Installation & Replacement**.
- E.A.C. DIRTY (Error Code 24 - ONLY Applies to VH Model, Ventless Fryers)** - Alarm tone sounds, **Lower Display** shows "**Er24**", and the **Upper Display** reads "**ERROR ALARM - CLEAN THE EAC**". Indicates that the Electronic Air Cleaner (EAC) Cell is excessively dirty, missing, improperly installed, damaged, or has stopped functioning. Heating Elements are disabled until the condition is corrected. Clean/check the EAC Cell; the error will clear when the condition is resolved. See **Section 7.1.6 through 7.1.9, EAC Filter Operation & Cleaning**.

NOTE: If an error condition cannot be resolved, please contact a factory-authorized service agent, or call 800.554.4537 for Giles Technical Support.

Fryer Operation

GEF & GEF-VH Series Fryers

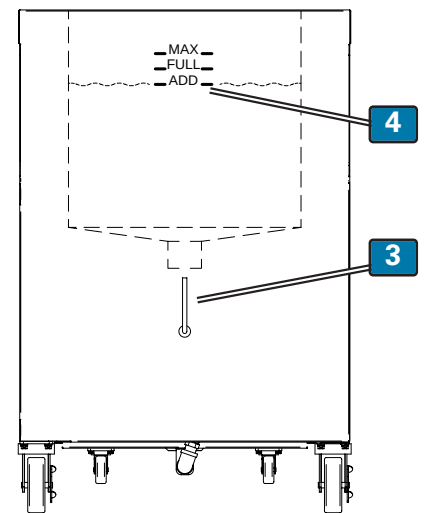
5.2 Cooking Procedures

This section explains cooking procedures for the both GEF and GEF-VH Series Fryers ... The procedures in most cases assume beginning with an empty, clean Fryer with Basket Lift in the raised position.

1. Remove Fry Basket from Lift and set aside.
2. Place the Power Switch ① in the [OFF] position.
3. Be sure the Selector Switch ② is in the [OFF] position.



4. Be sure the Drain Valve ③ is in the full [CLOSE] position (handle vertical).
5. Place the Power Switch ⑤ in the [ON] position. The Power Light ⑥ will illuminate and Controller proceeds through the power-up phase described in **Section 5.1.9, Start-Up Procedure**.

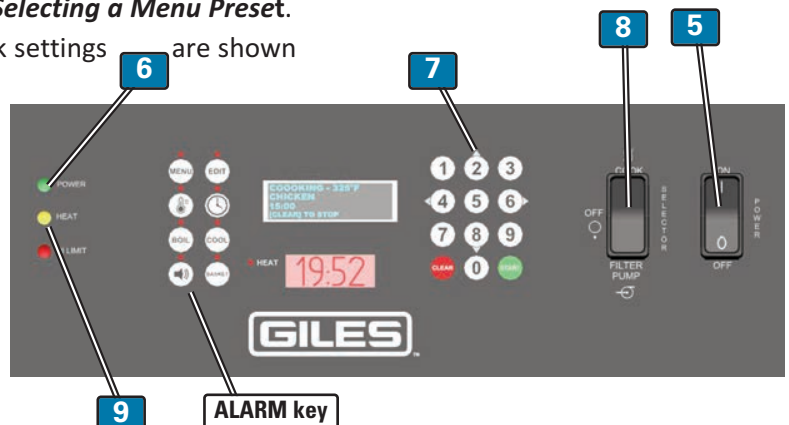


NOTE:

If alarm sounds during power up and the message **"ERROR ALARM DRAIN IS OPEN"** is displayed, verify that the Drain Valve is tightly closed and press the [ALARM] Reset key and follow Controller prompts.

6. Fill the Fry Pot with liquid frying shortening to the [ADD] mark ④. When cooking temperature is reached, expansion should bring oil level to near the [FULL] mark.
7. Use keypad ⑦ to manually set temperature and cook time, see **Section 5.1.3, Manually Setting a Temperature & Cook Time ... OR ...** select a desired Menu Item Preset, see **Section 5.1.4.2, Selecting a Menu Preset**. Controller enters **PREHEAT** mode ... current cook settings are shown on the **Upper OLED Display**, and real-time oil temperature is shown on **Lower 7-Segment Display**.

8. Place the Selector Switch ⑧ in the [COOK] position. The Heat Light ⑨ will illuminate and the heating elements energize to begin heating oil to the cooking temperature setpoint.



Continued on Next Page

5.2 Cooking Procedure - continued

CAUTION

Cooking oil will be extremely HOT! Always wear thermal protection, such as oven mitts, when stirring hot oil.

9. As the cooking oil heats, use the provided Stirring Utensil to frequently stir oil from the pot bottom up. Doing so will prevent formation of cool zones, promote more even heating and help prevent occurrence of a false **HI-LIMIT** alarm while heating.

10. When oil initially reaches setpoint temperature, the heating elements and the Heat Light ⑩ will turn OFF.

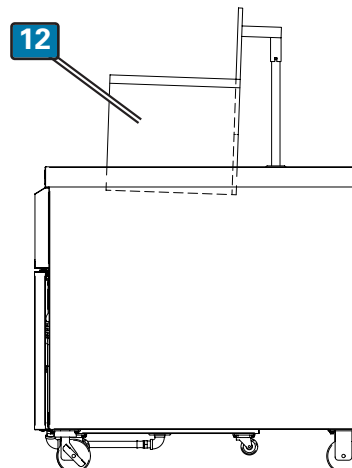
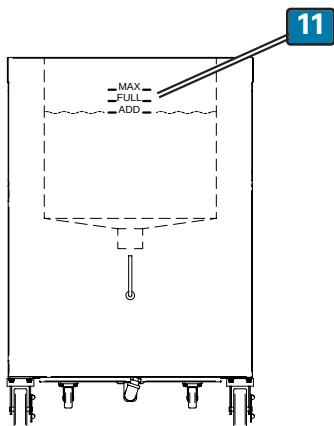
11. An alarm will sound and the message "ALARM -STIR OIL" is displayed on the Upper Display.



Press the [ALARM] key and vigorously stir oil. There is a 10 second delay and if oil temperature drops below setpoint while stirring, Controller remains in PREHEAT until setpoint is reached again. A second alarm sounds when setpoint is reached again and message "ALARM - SETPOINT REACHED" is displayed. Press [ALARM] key and Controller enters READY state. Temperature displayed in the Lower Display changes to the setpoint temperature.

Oil is now ready for cooking ...

12. Check the cooking oil level. It should now be at, or near, the **FULL** Level mark ⑪. Add more oil if needed and stir in. If the **HEAT** light turns ON after adding additional oil, continue stirring and wait until it turns OFF again before cooking.
13. Place the Cooking Basket ⑫ onto the Basket Lift Carrier.



WARNING

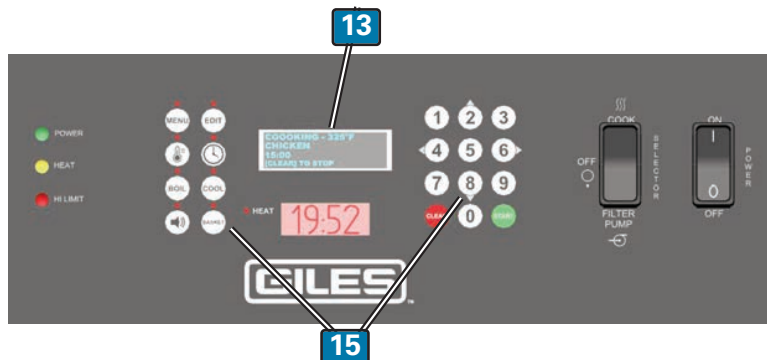
During cooking operations, oil level **MUST** be maintained above the minimum (ADD) level. If this is not done, power to the heating elements may shutdown.

5.2 Cooking Procedure - continued

14. Manually input Temp/Time settings ... **OR** ... Menu Item Preset settings selected in Step-7 will be shown on the **Upper Display** (13) along with message "[START] TO COOK". "READY" message indicates Fryer is ready for cooking. A different Menu Preset -or- manual Temp/Time may be selected or set by following the steps in **Section 5.1.4.1** or **Section 5.1.3**, respectively.

Recommended full Fryer load (bone-in, 8-way cut chicken, 2-3/4 lb. bird):

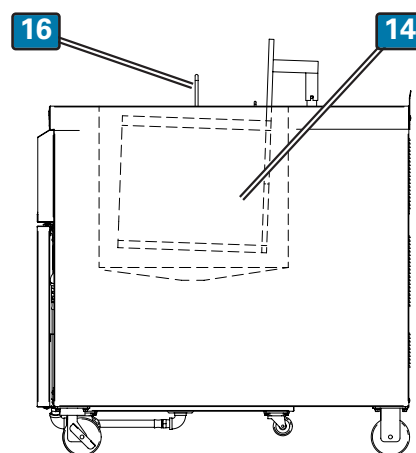
GEF-400:	14 Lbs. (32 - 40 pieces)
GEF-560:	19 Lbs. (48 - 56 pieces)
GEF-720:	24 Lbs. (64 - 72 pieces)



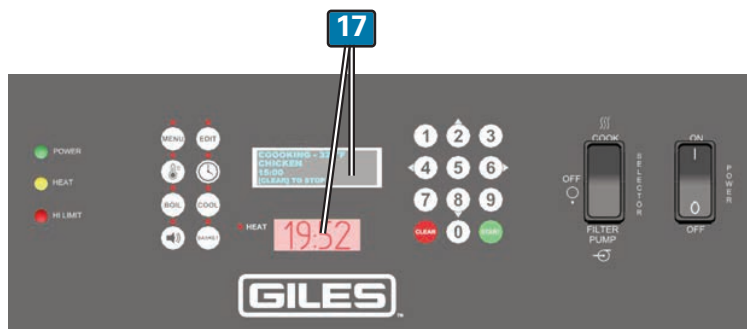
CAUTION If Basket is lowered before loading, use extreme caution when placing product into HOT oil; skin contact, or splash, can cause severe burn injury.

15. Uncooked product may be placed in the Fry Basket (14) either before or after it has been lowered into the hot cooking oil.
- To manually lower Basket before loading, press **BASKET** key (15), then press [8] on keypad to lower Basket. **NOTE: Basket Lift will not operate unless Controller indicates READY.**
 - Load Basket while in [UP] position, then press the [START] key. Basket automatically lowers and cooking timer will start to countdown. **Controller must be in the READY state before the cooking timer will start.**

Place the Basket Cover (16) on top of the Fry Pot.



16. Controller displays (17) show time remaining in the cook cycle and the current cook settings.



Continued on Next Page

5.2 Cooking Procedure - continued

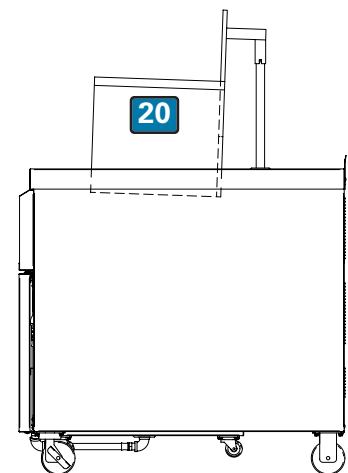
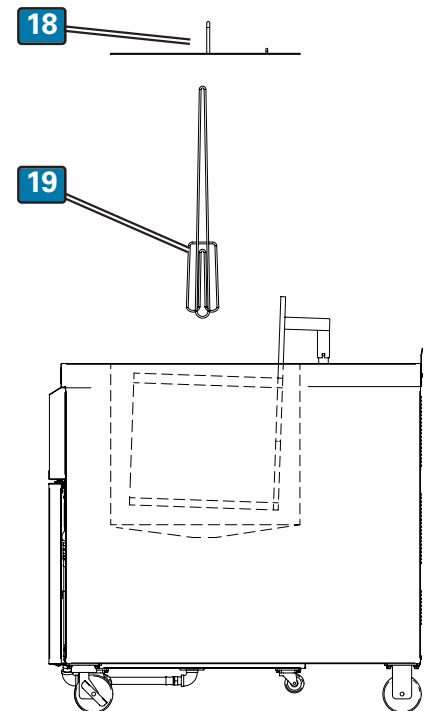
STIR ALARM NOTE:

Step #17 applies only when *USER SETTINGS* are as follows:

- Global STIR ALARM=[ON] & STIR OVERRIDE setting for the Menu Item=[NORMAL].
- OR -
- Global STIR ALARM=[OFF] & STIR OVERRIDE setting for the Menu Item=[FORCE].

Otherwise, **NO** alarm will sound, however it is recommended that product be stirred/agitated during the latter half of the cook cycle to help promote even cooking and prevent product from sticking together.

17. **STIR ALARM** sounds after a preset amount of programmed cook time has elapsed. The **Upper Display** reads **"ALARM - STIR"** Press the **[ALARM]** key to silence alarm. **Wear oven mitts, or other thermal protection**, remove the Basket Cover (18) and stir/agitate the cooking product with the provided Stirring Utensil (19) to separate pieces. Replace the Basket Cover.
18. At the end of the cooking cycle, the Fry Basket (20) with cooked product will automatically be raised from the oil. An alarm sounds and message **"DONE COOKING"** is displayed. Press the **[ALARM]** key to silence alarm.
Fryer returns to **READY** state for next load.
19. Allow product to adequately drain. **Wear oven mitts, or other thermal protection**; remove the Basket Cover and hang it onto the Basket Carrier.
20. Lift the Basket off of the Carrier and dump cooked product into an appropriate food pan container, or dump station.
21. a.) To cook another load - return to **Step #12** of this procedure.
b.) To place Fryer into standby **COOL Mode** - see **Section 5.1.6.2, Cool Mode**.
c.) To shutdown Fryer - see **Section 5.5, Normal Shutdown**.



IMPORTANT!

DO NOT forcefully strike a full basket of product on the Cabinet edge, Fry Pot edge, or the Basket Carrier, in an attempt to promote oil drainage. This may damage the Basket or Fryer, and may void the warranty.

5.3 Filtering Cooking Oil

This section explains use of the built-in Oil Filtration System for filtering and reconditioning used cooking oil. The system circulates oil through filter media in the Filter Pan and back to the Fry Pot. Routinely performing procedure can increase useful life of cooking oil by as much as 50%.

The Controller's **[FORCE FILTER]** feature, in conjunction with a **[FISH FILTER]** Menu Item setting (see **Section 5.1.4.1, Editing a Menu Item Preset**), can force Users to filter Fryer oil according to a set routine. Controller can place the Fryer into **FILTER MODE** after a certain number (**FILTER COUNT**) of cook cycles have been completed. When feature is turned **[ON]**, the Fryer will be **locked-out to prevent further operation**, after count is exceeded, until a filtering cycle is performed. When feature is turned **[OFF]**, Controller will **only prompt** User to filter oil, after count is exceeded. The prompting continues after every subsequent load until filtering is performed.

See **Section 5.1.7, User Settings** for more detail. **Factory-default: FORCE FILTER = [ON] ... FILTER COUNT=4 ... FISH FILTER=[OFF]**.

A **FORCE FILTER SNOOZE** setting can allow one (1) additional cook cycle after the filter count is exceeded. **Factory-default = [OFF]**. Setting may be changed in **USER SETTINGS**.



DO NOT attempt to filter cold, congealed oil. The Filter Pump can clog and be damaged. Oil must be a minimum of 200°F (93°C) before attempting to pump.

1. After cooking the preset number of loads **[FILTER COUNT]**, an alarm will sound.

2a. If **FORCE FILTER = OFF**, display ① reads **"ALARM - FILTER OIL"**, press **[ALARM]** key ② to continue. To alert operator that oil needs filtering, this alarm reminder will occur after each subsequent load cooked until oil is filtered.

2b. If **FORCE FILTER = ON**, display ① reads **"ALARM - MUST FILTER OIL"**, press **[ALARM]** key ②. The Fryer is **locked-out of further operation** until a filtering cycle is performed.

3. Place the Selector Switch ③ in **[OFF]** position. **Power Switch must remain ON.**



Always wear thermal protection, such as Gloves or Oven Mitts, while performing the filtering process. Fryer parts inside the cabinet will be extremely HOT!

4. Open the Cabinet Door, disconnect the Filter Pan Quick-Disconnect Hose ④ and remove the Filter Pan ⑤ from the unit.

5. Remove Pan Cover ⑥ to confirm that the Filter Media is installed correctly (1 sheet of Filter Paper).

6. Distribute approx. 5 oz. of Filter Powder (**1-pack, Giles #72004**) over filter media surface. It is important that a suitable filter aid be used for removal of soluble impurities and reconditioning of the oil.

7. Replace Filter Pan Cover ⑥ and reposition the Filter Pan under the unit. Reconnect the Filter Pan Quick Disconnect Hose ④.



Continued on Next Page

5.3 Filtering Cooking Oil - continued



The next steps require that cooking oil be drained from the Fry Pot into the Filter Pan, thus exposing the heating elements. Failure to place the Selector Switch in the [OFF] position prior to draining could result in fire.

IMPORTANT!

The Fryer is equipped with a safety interlock which disables the heating elements anytime the Drain Valve is opened. As further safeguard in avoiding risk of fire, always place SELECTOR SWITCH in the [OFF] position prior to draining oil from the Pot. **DO NOT** use Drain Valve as an “ON/OFF Switch”.

8. Ensure Selector Switch ③ is in the **OFF** position. Place the Oil Diverter Valve ⑦ in the **TO FRYPOT**, vertical position. Slowly turn the Drain Valve Handle ⑧ to the **OPEN**, horizontal position. Allow used oil to drain into Filter Pan ⑤.



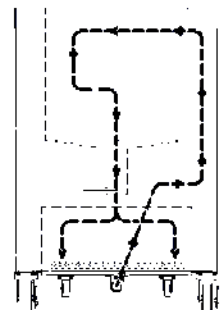
NOTE: If the Fry Pot does not readily drain, use the provided Kettle Drain Brush to break up any crumbs or debris that might be blocking the drain opening. **Be careful not to push brush too far down as to puncture the filter media in the Filter Pan. Doing so could allow excessive debris to enter the Filter Pump, potentially clogging and damaging it.**

9. When the Fry Pot has completely drained into the Filter Pan, place the Selector Switch ⑨ in the **[FILTER PUMP]** position. **Leave Drain Valve open to allow oil to flow back into Filter Pan.**



10. Oil will circulate from the Filter Pan, through the filter media, to the Fry Pot, and back into the Pan. To achieve sufficient filtration and conditioning, allow oil to continually circulate in this manner for at least 5 minutes.

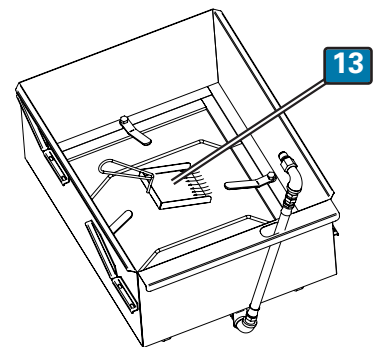
During this time, use the various provided Brushes to clean heating elements, pot wall, and bottom. Allow residue to be flushed out into the Filter Pan by the recirculating oil.



5.3 Filtering Cooking Oil - continued

11. After approx. 5 mins, turn the Drain Valve Handle (10) to the [CLOSE] position (vertical). Allow the Pump to run until the Fry Pot refills.
 12. When oil has been completely pumped back to the Fry Pot, place the Selector Switch (11) in the [OFF] position (centered) to stop pump.
 13. Be sure oil is at the proper level, add if needed.
 14. **Wearing Oven Mitts**, disconnect Quick-Disconnect Filter Pan Hose (12), remove the Filter Pan and lift off Cover.
 15. Using the provided Crumb Scoop (13), remove filter sediment from the surface of the filter media and discard. Unless there are obvious holes or tearing, it is not necessary to replace the filter media after every filtering cycle.
- IMPORTANT!** At a minimum, the Filter Pan should be thoroughly cleaned and fitted with fresh filter media daily, see **Section 6.2, Cleaning Filter Pan & Replacing Filter Media**.
16. Replace Cover and reinstall Filter Pan.
 17. To continue cooking, See **Section 5.2, Cooking Procedure**.

To discontinue cooking, **See Section 5.5, Normal Shutdown**.



IMPORTANT!

If **FORCE FILTER** is [ON], the Fryer will not exit **FILTER MODE** and return to normal operation unless oil temperature has decreased to, or below, the [FILTER RESET] temperature setting in **USER SETTINGS ...** Default = 290°F. Typically, oil will be cooled sufficiently during the filtering process to reset the Fryer.

To allow the Controller to reset from **FILTER MODE**, Power Switch must remain in the [ON] position throughout the filter process. If switch is turned OFF, Controller does not read that oil temperature has decreased below reset temp.

5.4 Removing Used Waste Cooking Oil from Fryer

Cooking oil must be replaced regularly to maintain proper cooking characteristics and to continue to produce high quality food items for the customer. Oil must also be removed prior to performing a Boil-Out Procedure. This section describes the process for removing and discarding waste oil.

In this section a **Giles Oil Caddy (not included)** is referenced as the waste oil disposal container.

CAUTION

DO NOT attempt to pump or filter cold, congealed oil. The Filter Pump can clog and be damaged. Oil must be a minimum of 200°F (93°C) before attempting to pump.



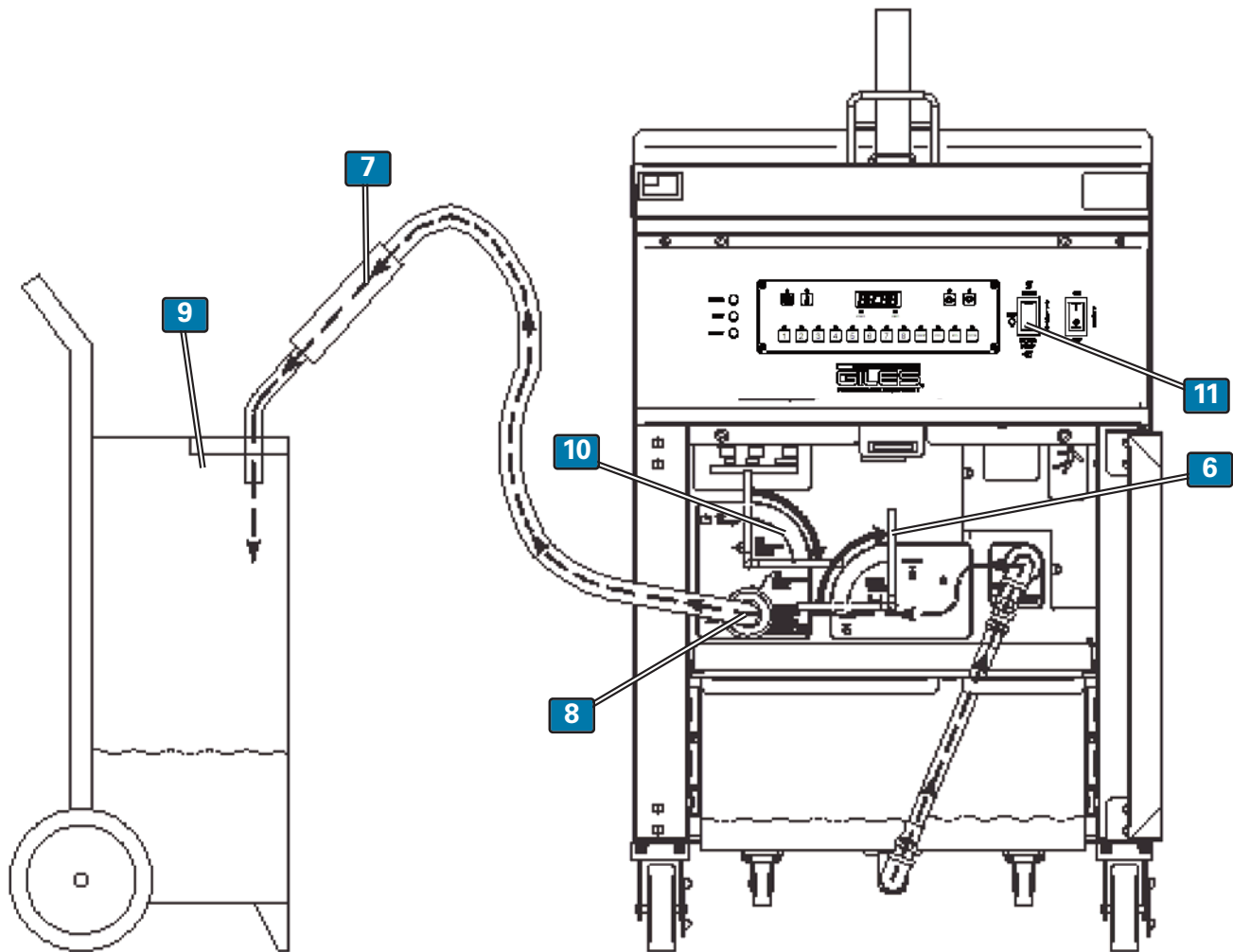
1. If cooking oil is cold, preheat to 200°F (93°C).
2. Be sure the Power Switch ① and Selector Switch ② are both in the [OFF] position.

3. Ensure the Filter Pan ③, with filter media, is in place and the Quick-Disconnect Hose ④ is connected to the unit.
4. Slowly turn the Drain Valve Handle ⑤ to the [OPEN] position (horizontal) and allow the Fry Pot to completely drain.



Continued on Next Page

5.4 Removing Used Waste Cooking Oil from Fryer - continued



5. After the Fry Pot has completely drained, turn the Drain Valve Handle (6) to the [CLOSE] position (vertical).
6. Connect the Oil Discharge Hose (7) to the Discharge Hose Coupling (8).
7. Place the discharge Wand end into a Waste Oil Disposal Container (9) (Giles Oil Caddy shown, not provided).
8. Turn the Oil Diverter Valve (10) to the [TO DISCHARGE HOSE] position (horizontal).
9. **if holding the Discharge Hose, be sure to wear Oven Mitts, or other thermal protection as it will become HOT!. Place the Selector Switch (11) to the [FILTER PUMP] position and allow the waste oil to be pumped into the Disposal Container. IMPORTANT! Always attend this process to avoid the possibility of hose falling out of container while pump is running.**

5.4 Removing Used Waste Cooking Oil from Fryer - continued

10. After waste oil is removed from the Filter Pan, place the Selector Switch (12) and Power Switch (13) in the [OFF] position.



11. Turn the Oil Diverter Valve handle (14) to the [TO FRYPOT] position (vertical).
14. **Wearing thermal protection**, remove the Discharge Hose from the Discharge Hose Coupling (15) and drain any oil remaining in the hose into the Disposal Container.
15. Thoroughly clean the Filter Pan and the Filter Pan Cover.
16. To perform a Boil Out on the unit, see **Section 6.1, Boil Out Procedure**.



To shutdown the Fryer, see **Section 5.5, Normal Shut-Down**.

Fryer Operation

GEF & GEF-VH Series Fryers

5.5 Normal Shut-Down

1. Place the Selector Switch ① in the [OFF] position.
2. Place the Power Switch ② in the [OFF] position, the Power Light ③ will turn OFF.
3. To completely remove power from the appliance, turn **OFF** the circuit breaker in the main electrical panel providing power to the unit.



5.6 Emergency Shut-Down

In case of emergency, shutdown power to the unit by turning **OFF** the facility main circuit breakers and/or comply with your organization's standard emergency procedures.

6. Cleaning

This section describes cleaning procedures for GEF & GEF-VH Series Fryers. Typically, general cleaning should be performed daily.

⚠ 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 death or serious injury, equipment or property damage, and void the warranty.

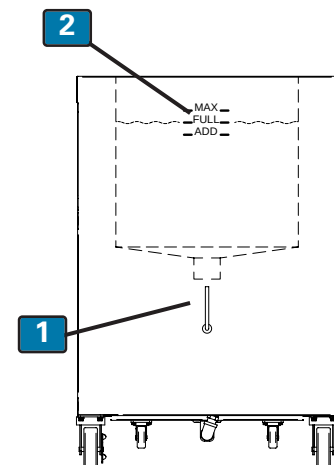
6.1 Boil-Out Procedure (Cleaning the Fry Pot)

This section explains how to clean the Fry Pot using the **Boil-Out Procedure**. A Boil-Out must be performed before cooking on new equipment, and should be performed each time before fresh oil is added after used cooking oil is removed from Fryer and discarded. **IMPORTANT! For proper cooking performance and Fryer operation, the Boil-Out procedure should be performed at least every 10 to 14 days.**

⚠ CAUTION

- The Boil-Out process does not require a rolling boil, however, **DO NOT** leave the Fryer unattended during the procedure. Fryer should be carefully monitored for accidental overflow, that may result in serious equipment damage.
- The boil-out solution and the Fryer will be **HOT** at end of the cycle ... always wear thermal protection when draining and cleaning.

1. Remove cooking oil from the unit, see **Section 5.4, Removing Used Waste Cooking Oil from Fryer**. Wipe out any heavy oil residue with paper towels.
2. Ensure the Drain Valve **①** is in the **[CLOSE]**, vertical position and the Power Switch **③** is in the **[OFF]** position.
3. Fill the Fry Pot with fresh clean water to the **FULL** level **②**.
4. **Giles Boil-Out #72003** is the recommended cleaning product. Follow the directions on the container, and add the prescribed amount of Boil-Out powder to the water. Stir gently to mix.



⚠ CAUTION

If using a cleaner other than Giles Boil-Out closely follow the manufacturer's usage instructions. Many commercially available cleaners contain caustic chemicals, which require special precautions. If used improperly, these chemicals may damage the equipment and/or cause personal injury to the user.

Continued on Next Page

Cleaning

GEF & GEF-VH Series Fryers

6.1 Boil Out Procedure - continued

5. Place the Power Switch ③ in the [ON] position.
6. Place the Selector Switch ④ in [COOK] position.
7. Controller will power-up. When alarm sounds, press [ALARM] key ... Fryer enters PREHEAT. Upper Display shows message "PRESS [BOIL] - GO TO BOIL-OUT". Press the [BOIL] key ⑤, unit enters Boil-Out mode; temp setting changes to 200°F (93°C) and time begins to count down from 30 minutes. Allow the complete cycle to run.
8. At the completion of the Boil-Out cycle the "DONE" alarm sounds; place both the Selector Switch ④ and Power Switch ③ in the [OFF] position.
9. Disconnect Quick Disconnect Hose, remove the Filter Pan from Fryer.



NOTE:

As a safeguard, the temperature setpoint automatically changes to 50°F when a BOIL OUT cycle ends. Before cooking activities can resume, a Menu Item Preset must be re-selected, or a temperature setpoint must be manually re-entered.

WARNING

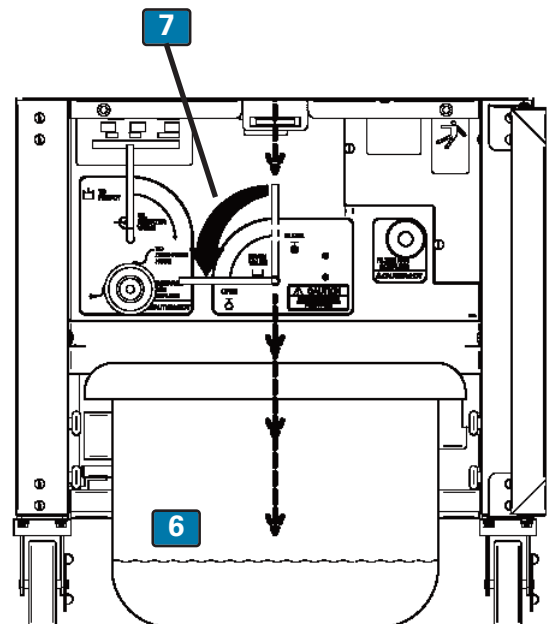
DO NOT drain Boil-Out solution into the Filter Pan! Contents are corrosive and will cause damage to the Filter Pan, Hold-Down Frame and Filter Pump. Failure to comply will result in equipment or property damage, and such damage is not covered by the factory warranty.

10. Position a suitable Heat Resistant Container ⑥ (not provided) beneath the Fryer drain.

CAUTION

The container used for this step should be heat resistant up to 300°F (148°C). Plastic is generally not safe as it may melt or break. A leak-proof metal container is preferable. Failure to comply with this caution may result in personal injury.

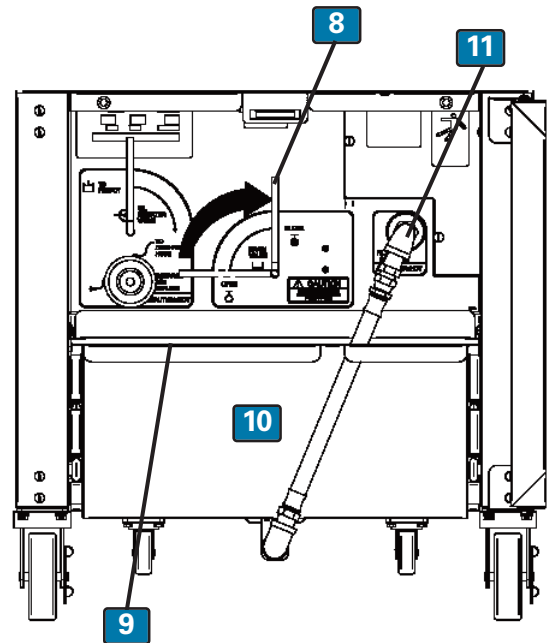
11. Slowly turn the Drain Valve Handle ⑦ to the [OPEN] horizontal position, drain boil-out solution into catch container; carefully monitor draining and empty the catch container as needed. As solution is draining, use provided Brushes to scrub heating elements and pot surfaces to help remove residue.
12. Rinse and flush the Fry Pot thoroughly with clean hot water. **Empty catch container as often as needed, taking care not to allow it to overflow.**



Continued on Next Page

6.1 Boil Out Procedure - continued

13. Dry the Fry Pot with clean dry sanitized towels. Be sure all surfaces and heating elements are completely dry before adding fresh cooking oil.
14. Slowly turn the Drain Valve Handle (8) to the [CLOSE] vertical position.
15. Clean Filter Pan and replace Filter Media; follow directions in **Section 6.2, Cleaning Filter Pan Components**.
16. Place Cover (9) on Filter Pan.
17. Position Filter Pan (10) under unit and connect the Quick-Disconnect Hose (11).
18. To resume cooking, refer back to **Section 5.2, Cooking Procedures**.



6.2 Cleaning Filter Pan & Replacing Filter Media

This section describes the procedure for cleaning the Filter Pan and replacing the Filter Media. This should be performed after each Boil-Out Procedure (**Section 6.1**) and as part of the daily cleaning routine.

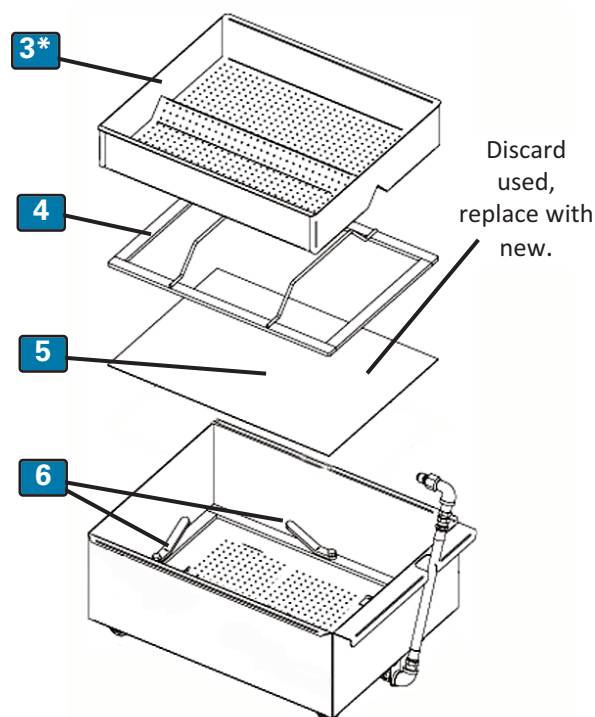
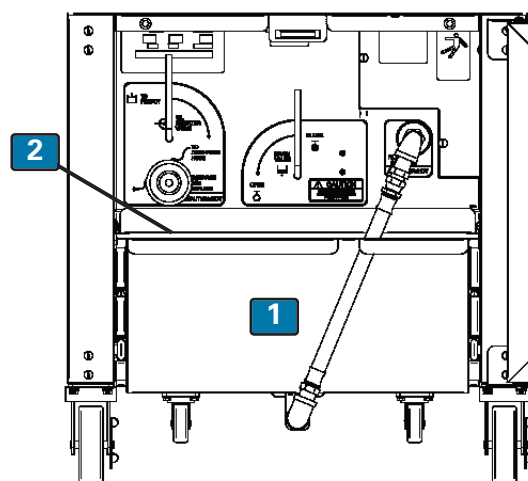
CAUTION Wear thermal hand protection as safeguard from hot parts.

1. Follow the Normal Shut-Down procedure, see **Section 5.5**.
2. Remove the Filter Pan **①** from the Fryer; remove Cover **②** from the Pan.
3. Clean and dry Filter Pan Cover thoroughly.
4. If equipped, remove the Crumb Screen* **③**, clean and dry it thoroughly.
5. Using the metal Crumb Scoop provided with the unit, remove accumulated filter residue from the surface of the Filter Media **⑤**, especially around the Holddown Frame **④**.
6. Turn the locking Levers **⑥** to disengage the Hold-Down Frame **④** from the Pan bottom.
7. Remove the Hold-Down Frame, clean and dry thoroughly.
8. Grasp one end of soiled Filter Paper **⑤** and carefully roll up sheet, taking care not to allow filter debris to fall through the perforated screen in the Pan bottom; discard soiled filter media.
9. Clean Filter Pan with a mild, non-soap, degreaser and hot water; dry completely. Be certain to drain all water from hoses.
10. Reassemble Filter Pan, placing one (1) new sheet of Filter Paper. Close all locking Levers, be sure they securely engage the Holddown Frame.
11. Replace Cover on Filter Pan; place the assembled Filter Pan under Fryer. Reconnect the hose at quick-disconnect fitting.

* Purchased separately, not provided

IMPORTANT!

The Filter Pan must be cleaned at least **daily** as previously described. Doing so will keep the Fryer filtration system operating at peak performance.





7. Ventless Hood

The following section applies **ONLY** to GEF-VH Ventless Hood Fryers. It describes operation and maintenance of the Fryer Integral Ventless Hood System. It is **important** that all Filters are properly installed, and that the Filter Access Cover is in place and securely latched before attempting to operate the appliance. See **Section 5.1.9.2, Start-up Ventless Fryer**.

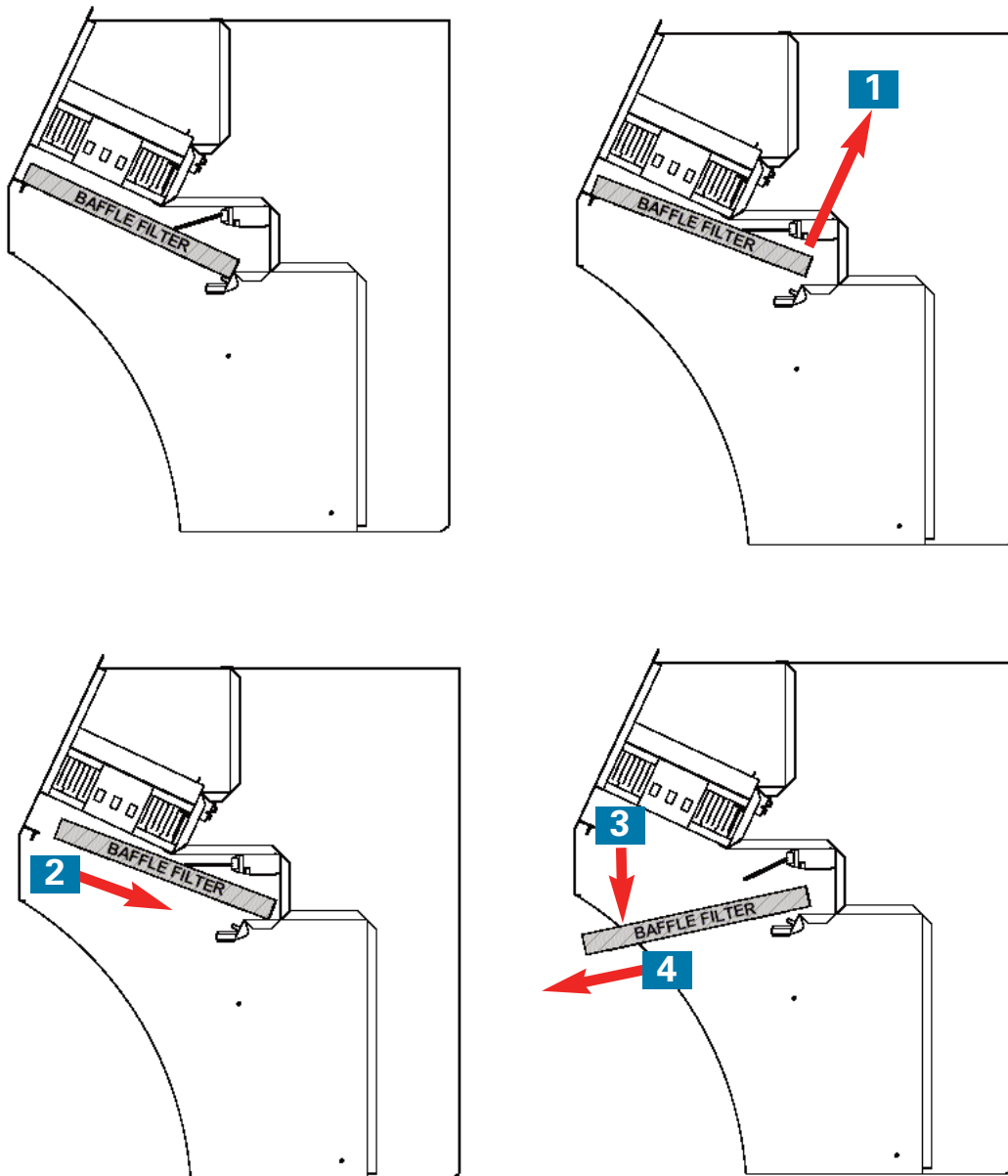
IMPORTANT! The appliance will **NOT** power-up if the Filter Access Cover is missing, or ajar. The sides of this Cover must seat flush against the Hood front and the pin on the right-hand edge must engage the interlock switch inside the Hood wall.

7.1 Filters

This section discusses each Filter in the Ventless Hood system and describes removal, installation, cleaning procedures, and specific alarm conditions that occur if the filter system is not properly maintained. Maintenance and cleaning must be performed as prescribed to keep the Hood operating at peak performance to remove grease-laden vapor produced by the Fryer.

7.1.1 Ventless Hood Filter Table

Filter	When to Clean or Replace	How to Remove	How to Clean	How to install
Baffle Filter	Clean Daily	Section 7.1.2	Section 7.1.5	Section 7.1.3
EAC Filter Cell	Clean Daily	Section 7.1.6	Section 7.1.9	Section 7.1.7
Charcoal Filter	Replace approx. every 30 days, P/N 30248	Section 7.1.10	<u>REPLACE ONLY</u> Cannot be Cleaned	Section 7.1.11

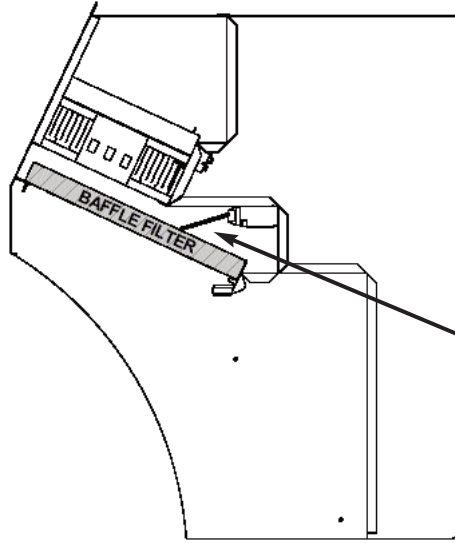
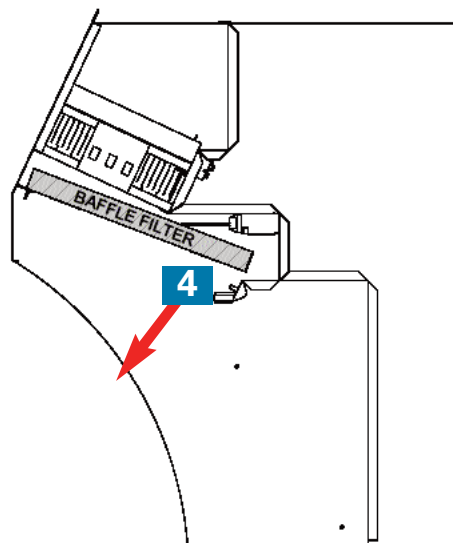
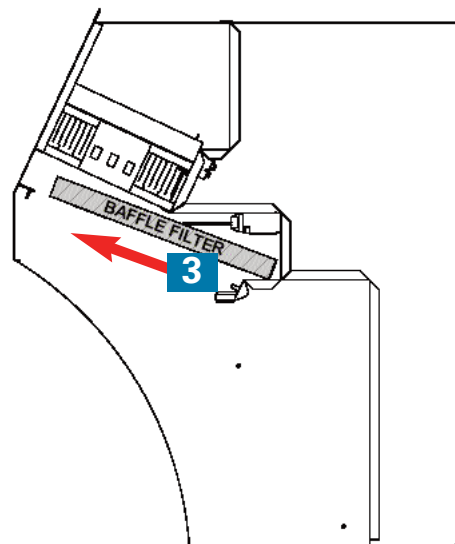
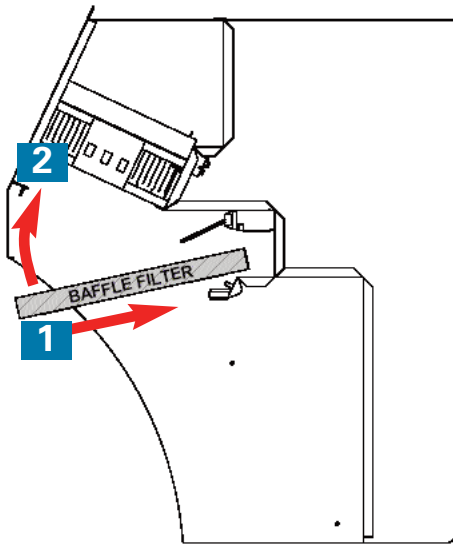
7.1.2 Baffle Filter Removal

1. Lift rear edge of Filter enough to clear the support channel.
2. Slide Filter toward the rear of Hood.
3. Drop the front edge down to clear the Front Panel.
4. Remove Filter from the Hood.



The Baffle Filter has sharp exposed edges, which may cause cuts; use due caution when handling and cleaning. Heavy duty rubber gloves are advised.

7.1.3 Baffle Filter Installation



Switch arm must be actuated by the Baffle Filter when installed, as shown

1. Insert back edge of Filter into Hood to the Back Wall.
2. Lift front edge up.
3. Pull Filter forward until front edge rests on support inside Front Panel.
4. Allow back edge to drop onto the rear Support Studs.



The Baffle Filter has sharp exposed edges, which may cause cuts; use due caution when handling and cleaning. Heavy duty rubber gloves are advised.

7.1.4 Baffle Filter Cleaning

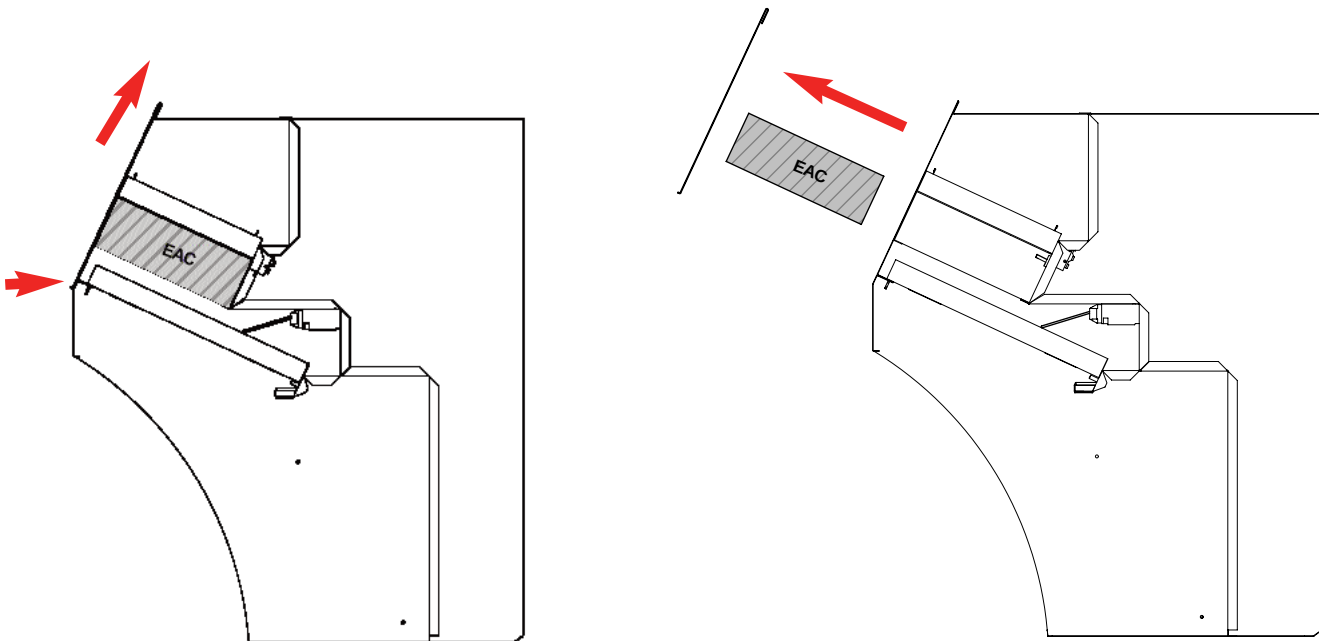


The Baffle Filter has sharp exposed edges, which may cause cuts; use due caution when handling and cleaning. Use of heavy duty rubber gloves is advised.

Typically, the Baffle Filter needs to be cleaned daily. Wash Filter in sink with a mild degreaser and warm water. Rinse and dry thoroughly; reinstall in the unit. **Be sure Filter is completely dry before re-installing into the Hood. Never place wet or damp Baffle Filter into the hood!**

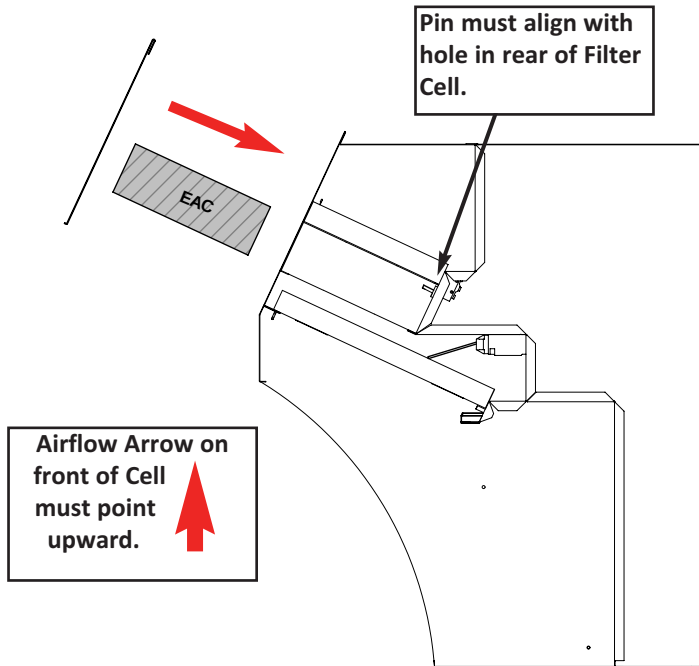
The Baffle Filter may be washed in the dishwasher.

7.1.5 EAC Filter Cell Removal

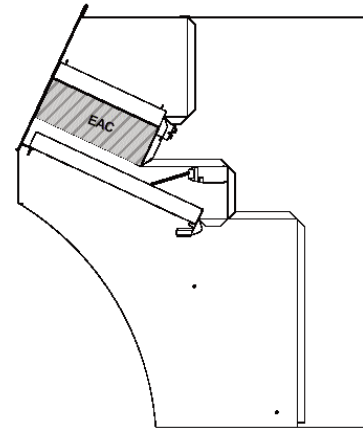


1. Unlatch Filter Access Cover and lift off.
2. Grasp EAC Filter Cell handle and pull it straight out, on a slight upward angle.

7.1.6 EAC Filter Cell Installation



1. Ensure the airflow indicator arrow points **UP**.
2. Align Cell in the guide Channels and slide into the chamber. If installed properly, Cell will be flush with Hood front. If not, alignment pin is not engaged; Cell is not installed correctly.
3. Replace Access Cover and latch.



7.1.7 EAC Filter Operation

Three LED indicator lights on the Control Panel display the operational status of the Electronic Air Cleaner (EAC).

- ① **ON** The EAC Cell is installed and powered. This is the only indicator illuminated when the EAC is functioning normally.

② **WASH/CHECK**

These two indicators turn **ON**, to signal a condition that requires attention. Two (2) minutes after these lights turn **ON**, a beeping alarm will sound, the **Heat Light** will turn **OFF** and heating elements are shutdown. The message **"ERROR ALARM - CLEAN THE EAC"** is displayed on **OLED Display** ③.

There are various causes for this alarm. Typically, collection fins in the Cell are excessively dirty; clean as described in the following Section.

Other possible causes include; damaged Cell, poor connectivity (dirty contacts), missing ionizer wires, faulty wiring, or EAC power supply malfunction.

If all (3) LED's are **ON** at power-up, the EAC cell is not installed, is misaligned, has a poor connection, or other problems exist. After (2) minutes, the EAC system will go into an alarm condition.



IMPORTANT! DO NOT use WASH/CHECK indicators as the signal to perform routine cleaning. To maintain peak performance, the EAC cell must be cleaned **DAILY** as described in Section 7.1.8.

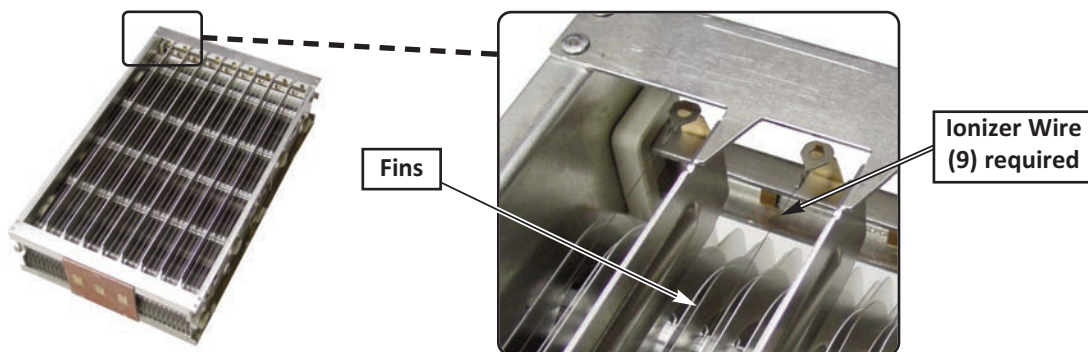
Should **NO** LED indicators turn **ON** when the power is turned **ON**, the EAC system may have a possible internal fault. A qualified service technician will be required to troubleshoot the problem.

7.1.8 EAC Filter Cell Cleaning

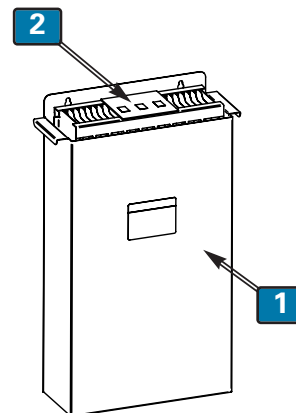
The EAC Filter Cell must be cleaned **DAILY** to maintain peak hood performance.

CAUTION

Take care not to bend the collection fins or break the ionizer wires when handling and cleaning the Cell. Bent fins and broken wires can prevent the EAC from working properly, and potentially void the factory warranty.



1. Add **64 ozs.** of a mild degreaser concentrate, such as **Simple Green** or **Clear Magic**, to the provided Soaking Tank **①** ... add clean water to the fill line marked on the inside of the Tank back and mix thoroughly.
2. Hold the EAC Cell by the Contact Plate **②** and carefully lower it into the degreasing solution.
3. Allow the Cell to soak for about **30 minutes**. After that time, lift it by the Contact Plate and jog up and down in the solution several times to help dislodge grease residue.
4. Carefully remove Cell from the Soaking Tank and rinse thoroughly in sink, using hot water spray. **DO NOT scrub with brush.**
5. Stand Cell on end, in a dish drainer, with Contact Plate up and allow it to air dry overnight. **It is IMPORTANT that the Cell be completely dry before re-installing in Hood for use.**
6. Inspect for broken wires or bent fins. Broken wires should be promptly replaced. Bent fins may be gently straightened by hand, if needed.



NOTE: The degreasing solution can be used for up to 30 days, or until a greasy film remains visible on top of the liquid. Always be sure that solution completely covers the Cell when soaking ... add water if needed..

CAUTION

- The EAC Filter Cell is **NOT** dishwasher safe ... **DO NOT** wash in the dishwasher!
- **DO NOT** dry the Cell by running the Hood fan to air dry it. This could potentially damage the EAC system causing improper operation and void the warranty.
- **DO NOT** attempt to clean the Cell with cleaners which might be corrosive to aluminum.

7.1.9 EAC Filter Cleaning Timer

GEF-VH Fryers produced after Feb 2016 are equipped with an E.A.C. Filter Cleaning Timer. This feature was developed to help Users adhere to the proper Filter Cell cleaning routine. Timely cleaning is necessary to ensure the Hood section continues to effectively clean the air. After a preset time, the Timer prompts the User that it is time to clean the Collection Cell, or exchange it with one that has been cleaned previously. If the time period expires and the Cell is not cleaned (exchanged) the Fryer is disabled and remains so until cleaning (exchange) is performed.

If this shutdown occurred during a peak demand period, or while cooking is in progress, a **SNOOZE** feature is provided to enable continued operation for a short time, .

When the necessary Filter maintenance is performed, the timer automatically resets, normal operation is restored, and a new countdown cycle begins.

Timer Indicator Lights and Snooze Button are located on the left side of the Fryer Control Panel.

Timer Operation:

①

CHANGE SOON

The amber indicator illuminates when the Timer enters **WARNING** mode. Appliance continues to operate, and if the cell is cleaned (exchanged) within the next **24 hours**, the Timer automatically resets and begins a new countdown period.

②

CHANGE NOW

The red indicator illuminates when the Timer enters **TIMEOUT** mode, signaling that allowed time between cleanings has expired. An audible alarm sounds, and the appliance will shutdown. It will remain disabled until E.A.C. Cell cleaning (exchange) is completed. The **POWER** and **HEAT** lights will turn **OFF**.

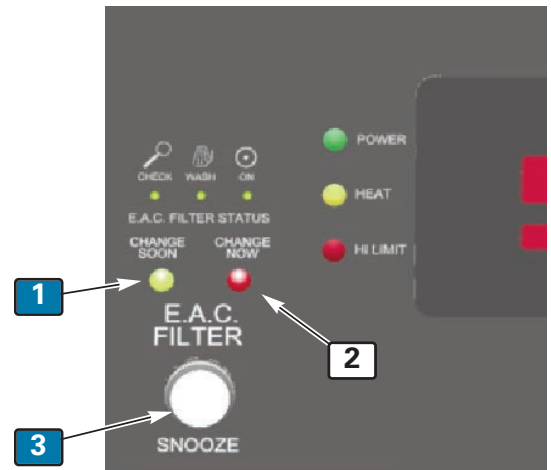
Placing the Power Switch in the **[OFF]** position silences the alarm. Returning switch to **[ON]** will not restart the appliance until the Cell is cleaned (exchanged).

③

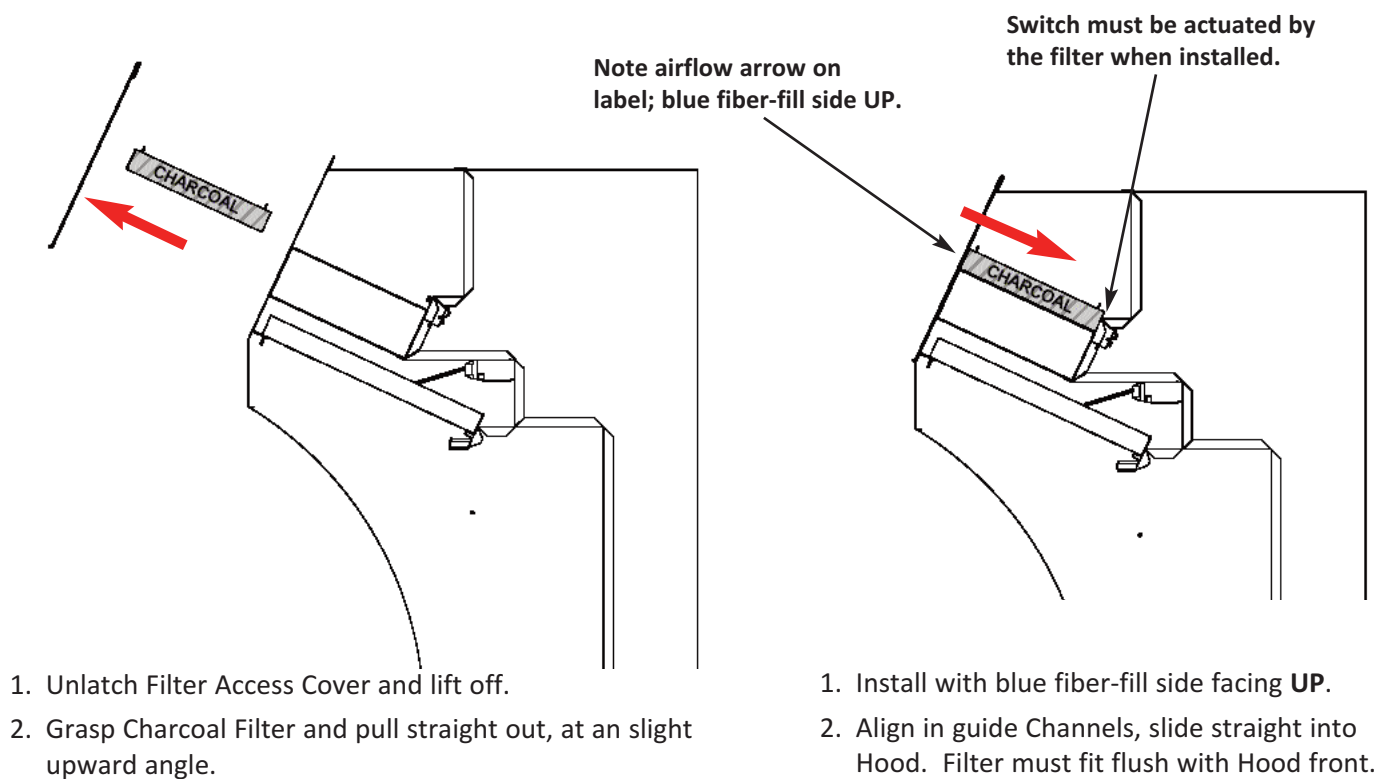
SNOOZE Button

In the event that **TIMEOUT** occurred during a period of high customer demand or while cooking is in progress, a snooze feature is provided. Pressing the **SNOOZE** Button temporarily resets the Timer back to **WARNING** mode for a period of **2 hours**, allowing continued operation.

Only two (2) snooze periods can be used. During the second snooze period, the **CHANGE SOON** light will flash, indicating the Timer is in final snooze. After a second snooze period has expired the appliance is locked-out and cannot be restarted until the E.A.C. Cell is cleaned (exchanged).



7.1.10 Charcoal Filter Removal & Installation



7.1.11 Charcoal Filter Maintenance

IMPORTANT! The Charcoal Filter cannot be cleaned and reused; **ONLY** replace. It is a one-use, consumable filter that must be replaced periodically. Never attempt to clean the Charcoal Filter; damage to the equipment could result. Typical replacement cycle is 30 to 40 days, depending on usage.

Replace the Charcoal Filter with Giles Part No. **30248**.

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

7.1.12 Filter Alarm Chart

The following table explains various Filter Alarms which may occur. When an alarm condition occurs, an audible alarm tone will sound. It will be a continuous tone or an intermittent (beeping) tone, depending on the type of the alarm. See **Section 5.1.10.1, Resolving Errors and Alarms** for more information.

OLED Display shows error message.

7-Segment Display shows Error Code.



Error Message [Error Code]	What will happen	Filter Affected	Cause	Solution	See Section
ERROR ALARM - BAFFLE FILTER MISSING [Er21]	- Continuous tone alarm. - Power to heating elements is shutdown.	Baffle	The Filter is not installed, or is mis-aligned, not actuating the filter switch.	Install filter. Check filter alignment.	7.1.2 & 7.1.3
ERROR ALARM - CHARCOAL FILTER MISSING [Er22]	- Continuous tone alarm. - Power to heating elements is shutdown.	Charcoal	The Filter is not installed, or is mis-aligned, not actuating the filter switch.	Install filter. Check filter alignment.	7.1.10
ERROR ALARM - CLOGGED FILTER [Er23]	- Continuous tone alarm. - Power to heating elements is shutdown	Charcoal or Baffle	Airflow restriction is present. Charcoal or Baffle Filter clogged. Other possible restrictions.	Replace Charcoal Filter, about every 30 days. Clean Baffle Filter. Check for other airflow restrictions.	7.1.4 & 7.1.11
ERROR ALARM - CLEAN THE EAC [Er24]	- Beeping tone alarm. - Power to heating elements is shutdown after 2 mins.	E.A.C.	Filter Cell is dirty. Cell not installed. Contacts dirty. Other fault conditions.	Clean Filter Cell Install Cell properly.	7.1.7 & 7.1.8

7.2 Maintenance

This Section describes periodic maintenance required for the Ventless Hood System of GEF-VH Series Fryers. These activities are vital to maintaining continuing hood efficiency.

A **Maintenance & Service Log** is provided in **Table 7.2.6**.

7.2.1 Monthly Interlock Check

The Ventless Hood System features a system of interlocks that ensure the unit operates safely and effectively. Inspection and testing of interlock function should be performed **MONTHLY** as described below. Check the appropriate box in the Service Log to indicate completion of a test. If problems are detected, contact a Giles authorize kitchen equipment service company to have the problem evaluated and repaired.

1. **Baffle Filter Check:** With the Power Switch in the [OFF] position remove the Baffle Filter (**Section 7.1.2**). Replace Access Cover and turn **ON** power. A constant tone alarm should sound, and the **Upper Display** should read **"ERROR ALARM - BAFFLE FILTER MISSING"**. Place the Selector Switch in the [COOK] position; the amber Heat Light should not turn **ON**. Return Selector Switch to [OFF], turn power **OFF**, and reinstall the Baffle Filter (**Section 7.1.3**).
2. **EAC Filter Check:** Remove the EAC Cell (**Section 7.1.5**) and replace the Access Cover. Turn **ON** power; confirm that the Selector Switch is in the [OFF] position. After approximately two (2) minutes, a beeping tone alarm will begin to sound; the **Upper Display** should read **"ERROR ALARM - CLEAN THE EAC"**. Place the Selector Switch in the [COOK] position; the amber Heat Light should not turn **ON**. Return Selector Switch to **OFF**, turn power **OFF**, and reinstall the EAC Cell (**Section 7.1.6**).
3. **Charcoal Filter Check:** Remove the Charcoal Filter (**Section 7.1.10**), replace the Access Cover. Turn **ON** power. A constant tone alarm should sound; the **Upper Display** should read **"ERROR ALARM - CHARCOAL FILTER MISSING"**. Place the Selector Switch in the [COOK] position; the amber Heat Light should not turn **ON**. Return Selector Switch to **OFF**, turn power **OFF**, and reinstall the Charcoal Filter (**Section 7.1.10**).
4. **Filter Clogged Check:** Place the Power Switch in the [ON] position and the Selector Switch in the [COOK] position. Position a piece of filter paper, or other suitable material, over the Baffle Filter so that the entire area is covered and sealed off. A constant tone alarm should sound; the **Upper Display** should read **"ERROR ALARM - CLOGGED FILTER"**. Place the Selector Switch in the [COOK] position; the amber Heat Light should not turn **ON**. Return all switches to the [OFF] position and remove the filter blockage.
5. **Access Cover:** Place the Power Switch in the [ON] position. Note the Controller powers up and the Hood blower starts running. Unlatch and lift front of Cover away from Hood. Appliance should shutdown completely.

7.2.2 Quarterly Ventless Hood Section Cleaning

Disconnect power from the unit at the main electrical panel. Remove the Filter Access Cover and all filters. Use a mild degreaser, and clean towels to clean inside the entire Hood plenum and blower section. Giles recommends this cleaning be performed at least every three (3) months.

7.2.3 Semi-Annual Fire Suppression System Inspection & Service

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

Place Locking Bar on the extinguisher system when servicing.

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

7.2.4 Annual Fire Suppression System Inspection & Service

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

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

7.2.5 12-Year Fire Suppression System Inspection & Service

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

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

7.2.6 Maintenance & Service Log

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

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

2	EAC Filter Check
5	Quarterly Cleaning

3	Charcoal Filter Check
6	Semi-annual Fire System Insp

* Inspection must be by certified fire equipment service company.

8. Troubleshooting

IMPORTANT! This section describes basic troubleshooting procedures for GEF Model Electric Fryers. Some simple operational issues may be corrected by the User, however most in-depth troubleshooting, and repair, should be performed only by qualified service technicians.

8.1 Temperature Control System		
Problem	Probable Cause	Corrective Action
APPLIANCE WILL NOT TURN ON: • Power Light not ON • VH Model - Hood Fan does not run	A. Not connected to proper power source	Connect unit to proper power supply
	B. Blown fuse or tripped breaker in electrical supply panel	Check electrical panel, replace fuse or reset breaker
	C. Blown fuse in unit or faulty fuse holder	Check/replace fuses and/or fuse holders behind Fryer Control Panel
	D. Hood Filter Cover not closed & latched properly (VH Model)	Close Cover properly; pin on right corner must engage interlock switch
	E. Faulty Power Switch	Check/replace Power Switch
	F. Fire Extinguisher System not armed	Contact Ansul service company
	G. (VH Model) EAC Cleaning Timer has expired; red CHANGE NOW Light is ON	Remove Cover, clean EAC Cell, or press SNOOZE button to continue operation for 2 hours
FRYER WILL NOT HEAT: • Power Light is ON • Heat Light is OFF	A. Selector Switch is not in the COOK position	Place Selector Switch in COOK position
FRYER WILL NOT HEAT: • Power Light is ON • Selector Switch is in COOK position • Heat Light is OFF	A. Preset temperature setpoint of selected menu is below actual oil temperature	Reset the temperature (if changing to a different menu with a lower temp setting, oil must cool to new temp)
	B. DRAIN OPEN message; alarm sounding	Close valve fully to reset alarm
	C. Controller is faulty	Check/replace Controller
	D. Temperature sensor faulty; Er13 displayed	Check wiring; replace sensor
	F. Contactor is faulty	Check/replace Contactor
	G. Selector Switch is faulty	Check/replace Switch
	I. Power-up procedure not completed	Press [START] to begin PREHEAT
FRYER WILL NOT HEAT (certain models ONLY): • Power Light is ON • Selector Switch is in [COOK] position • Heat Light is ON	A. Circuit Breaker on rear of Fryer cabinet has tripped (certain models ONLY)	Reset circuit breaker

8.1 Temperature Control System - continued		
Problem	Probable Cause	Corrective Action
FRYER WILL NOT HEAT: (VH Model Only) • Power Light is ON • Selector Switch is in COOK position • Continuous tone alarm sounding • MISSING FILTER message displayed on Controller	A. Baffle Filter missing	Check, install Baffle Filter
	B. Baffle Filter misaligned	Check, reinstall, or properly align Baffle Filter
	C. Charcoal Filter missing or misaligned	Check, reinstall, or properly align Charcoal Filter
FRYER WILL NOT HEAT: (VH Model Only) • Power Light is ON • Selector Switch is in [COOK] position • Heat Light is OFF • Beeping tone alarm sounding • "CLEAN THE EAC" message displayed on Controller	A. EAC Cell is excessively dirty	Clean the EAC Cell
	B. EAC Cell has bent fins, or shorted	Repair EAC Cell
	C. EAC Cell has too many broken ionizer wires	Replace ionizer wires on Cell
	D. Poor connection with Contact Board; dirty or damaged	Clean contacts, or replace board
	E. EAC Power Supply is faulty	Replace Power Supply
	F. EAC Shutdown Module is faulty	Replace Module
	G. EAC Cell is missing	Install or reinstall EAC Cell
FRYER WILL NOT HEAT: • Power Light is ON • Selector Switch is in [COOK] position • High Limit Light is ON	A. Power surge	Cycle Power Switch OFF for approx 5 secs, return to [ON]
	B. Low oil level	Check level, add oil as needed
	C. Contactor is sticking	Check/replace Contactor
	D. High Limit Safety Board is faulty	Check/replace High Limit Board
	E. High Limit Sensor is faulty, or out of position	Check, adjust, or replace sensor
	E. Controller is faulty	Check/replace Controller
FRYER WILL NOT HEAT: (VH Model Only) • Power Light is ON • Selector Switch is in [COOK] position • Heat Light is OFF • Constant tone alarm sounding • "CLOGGED FILTER" message displayed on Controller	A. Charcoal Filter clogged	Replace Charcoal Filter
	B. Vacuum Switch requires adjustment, or is faulty	Adjust Switch, replace if needed
	C. Vacuum lines clogged or kinked	Check tubing clean, or remove kinks
	D. Fan running too slow	Check voltage
	E. Fan clogged with grease film	Clean fan

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

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

8.3 Basket Lift System		
Problem	Probable Cause	Corrective Action
BASKET LIFT DOES NOT FUNCTION:	A. Power not ON	Place Power Switch in ON position
	B. Controller faulty	Check/replace Controller
	C. Cooking cycle is running	Cancel cycle or wait for completion
	D. Basket Lift micro-switch out of adjustment	Check/adjust switch
	E. Basket Lift micro-switch faulty	Check/replace switch
	F. Basket Lift motor/gearbox faulty	Check/replace Lift motor
	G. Controller still in PREHEAT , oil not at READY temperature.	Allow oil to reach cooking temperature

9. Parts List

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

9.1 Parts Ordering & Service Information

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

IN THE UNITED STATES & CANADA call: 800.554.4537

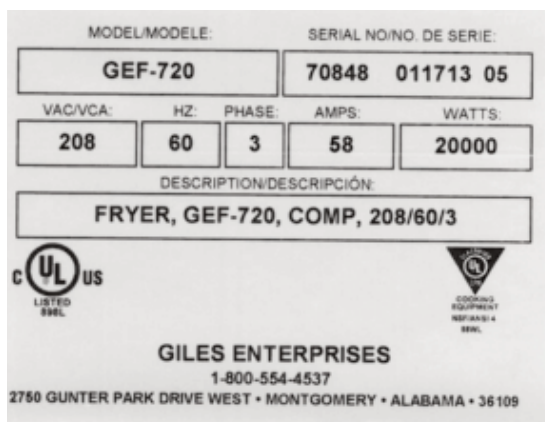
ALL OTHERS call: 334.272.1457

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

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

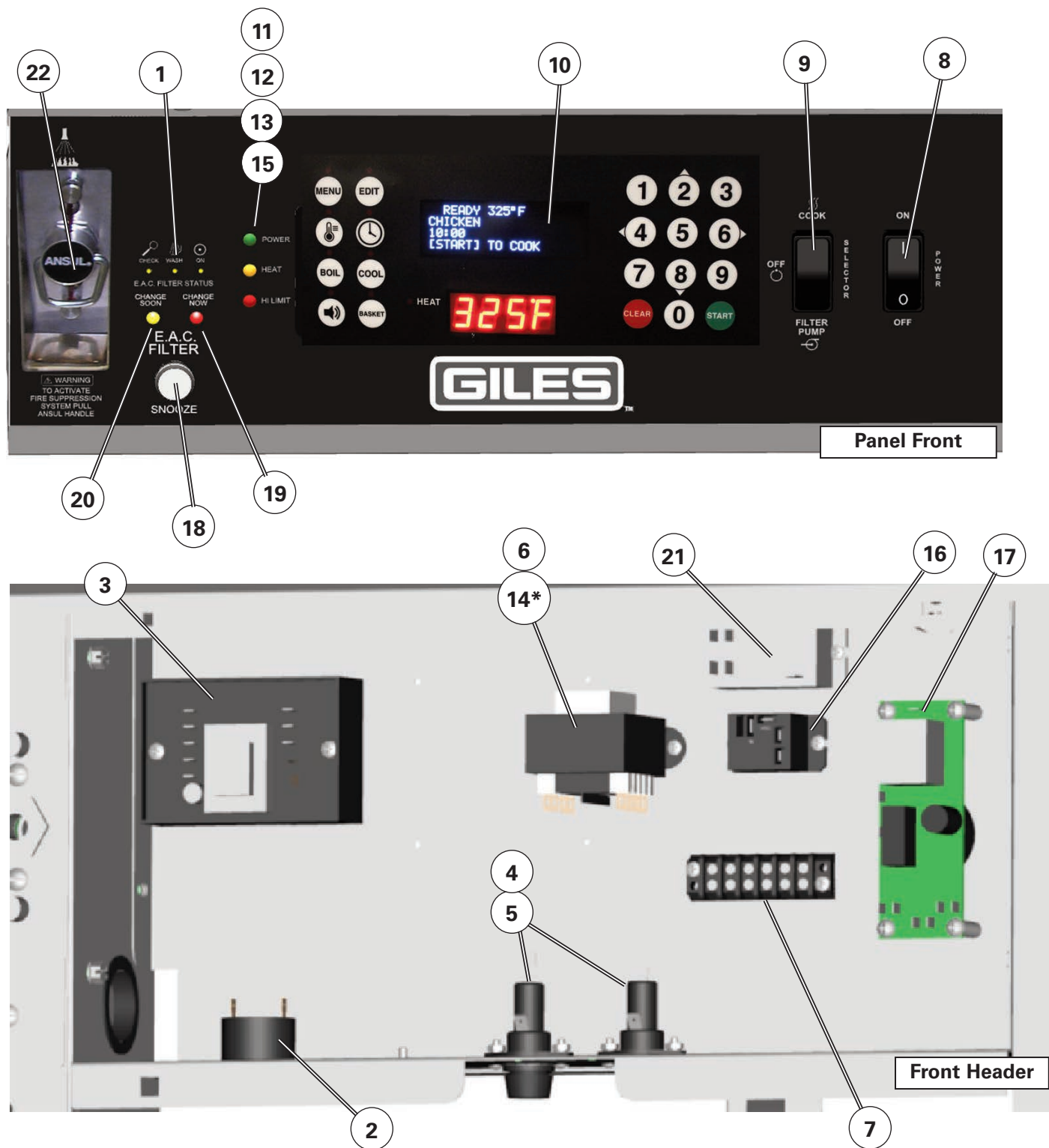
Our goal at Giles is to provide the highest possible quality of service and assistance. To help us accomplish this, please have the following information readily available when calling, along with a brief description of the problem being experienced. Please record the unit information in the table below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

Model:	
Serial Number:	
Voltage:	
Phase:	



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

9.2 Control Panel & Front Header



* Not Shown

9.2 Control Panel & Front Header

Regular GEF Fryer:

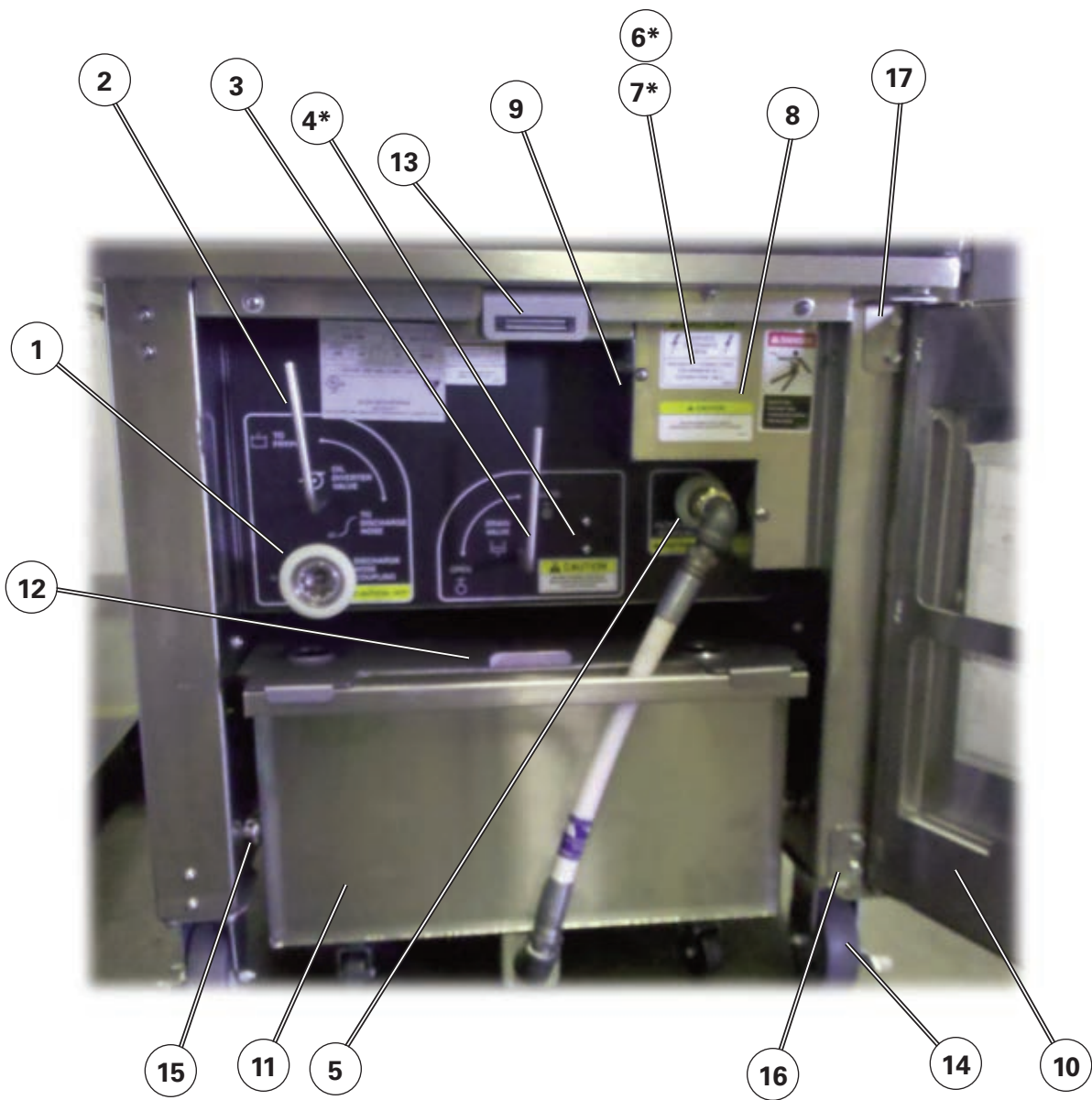
Item	Part Number	QTY.	Description
2	22976	1	AUDIOLARM, CONTINUOUS, 2-12 VDC
3	23754	1	THERMOSTAT, HILIMIT, WATLOW, 425DEG, 208/240
4	21950	2	HOLDER, FUSE, 300V, 15A, SC 0 TO 15
5	21900	2	FUSE, 15-AMP, SC-15
6	20366	1	TRANSFORMER, 20VA, 115/230V, 60HZ, CL2
7	23751	1	TERMINAL BLOCK, MA106
8	21190	1	SWITCH, ROCKER, ON-OFF, 250V, 20A, D.P.
9	21189	1	SWITCH, ROCKER, ON-OFF-ON, 250V,20A,S.P.
10	21374	1	CONTROLLER, SINGLE TIMER, CC10
11	20398	1	LIGHT, INDICATOR, GREEN, 250V
12	20399	1	LIGHT, INDICATOR, ORANGE, 250V
13	20402	1	LIGHT, INDICATOR, RED, 250V
14*	38365	1	FUSE ASSY, CONTROLLER TRANSFORMER
15	20307	3	RETAINING CLIP, INDICATOR LIGHT
21	21417	1	RELAY, POWER SWITCH, 30A/2.5HP, 240V

Ventless GEF-VH Fryer:

Item	Part Number	QTY.	Description
1	24209	1	LED, AIR FILTER, EAC
16	21203	1	RELAY, SPST-NO, 240V
17	20572	1	EAC TIMER, BOARD W/LIGHTS & P.BUTTON
18	20692	1	SWITCH, MOMENTARY, PUSH-BUTTON
19	20693	1	PILOT LIGHT, RED, EAC TIMER
20	20694	1	PILOT LIGHT, YELLOW, EAC TIMER
22	30238	1	MANUAL PULL, MODIFIED

* Not Shown

9.3 Front Lower Cabinet



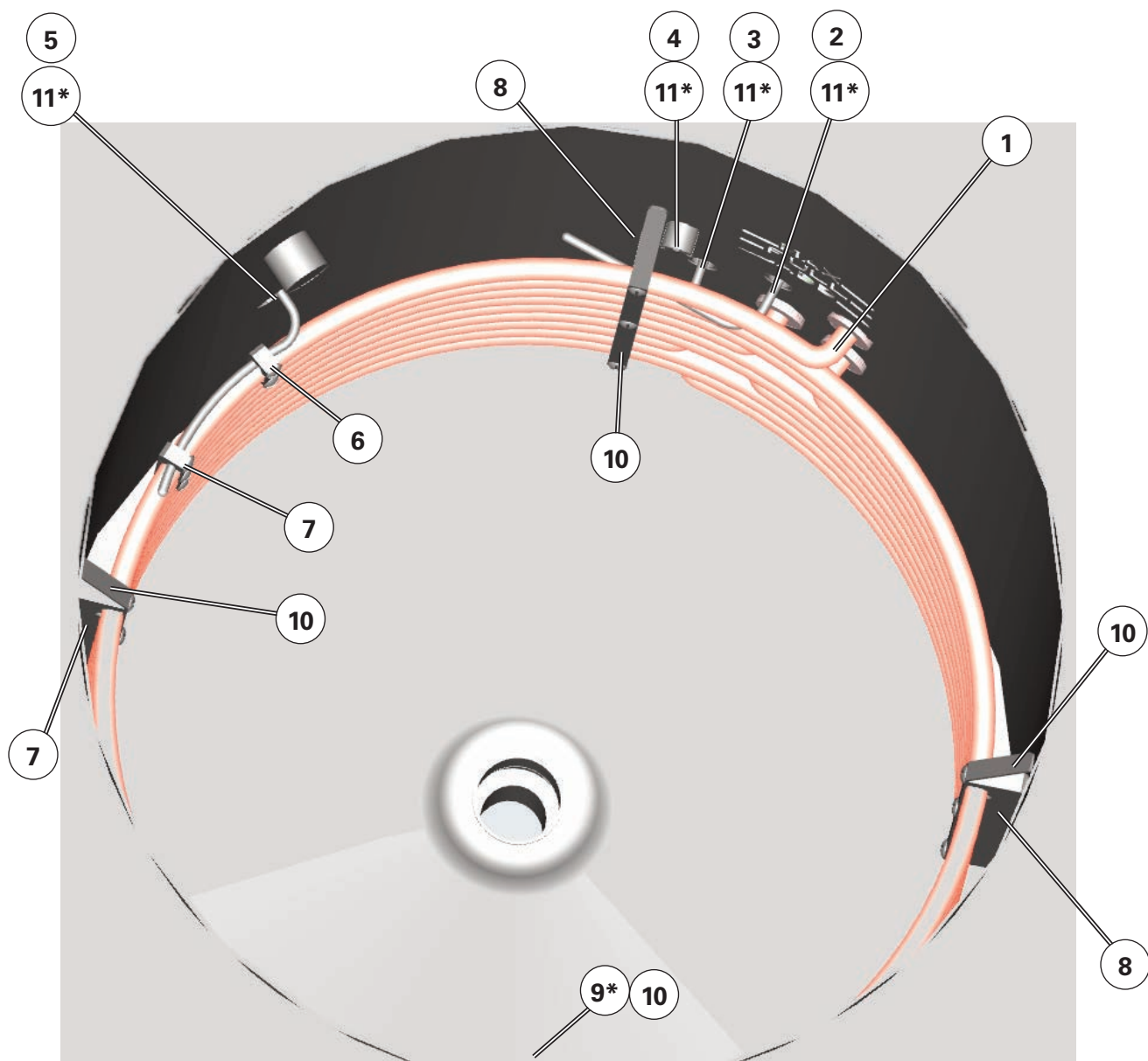
* Not shown

9.3 Front Lower Cabinet

Item	Part Number	Qty	Description
1	41699	1	COUPLING, QUICK DISCONNECT, FEMALE
2	38888	1	DIVERter VALVE HANDLE
3	96688	1	DRAIN VALVE HANDLE
4*	21386	2	SWITCH, LIMIT, SPDT, DRAIN, PREWIRED (BEHIND PANEL)
5	41900	1	COUPLING, QUICK-DISCONNECT, FEMALE
6*	20304	2	TERMINAL BLOCK, GROUND, 4-12 GA WIRE
7*	20303	3	TERMINAL BLOCK, 4-12 GA WIRE
8	38881	1	COVER, SERVICE BOX
9	38880	1	SHROUD, SERVICE BOX
10	38845	1	DOOR, WELD ASSY, GEF-400/560/720
11	38834	1	FILTER PAN, ASSY, GEF-400/560/720
12	93003	1	FILTER PAN COVER, WELD ASSY, UNIVERSAL
13	40851	1	CATCH, MAGNET, DOOR, SNAP IN, 2.3IN
14	40806	2	CASTER, 5-IN, RIGID, W/BRAKE, PLT. MT.
15	40315	8	ROLLER, BALL-BEARING, FILTER PAN DOCKING
16	90988	1	DOOR HINGE, RIGHT PIN
17	90989	1	DOOR HINGE, LEFT PIN

* Not shown

9.4 Fry Pot



* Not shown

9.4 Fry Pot

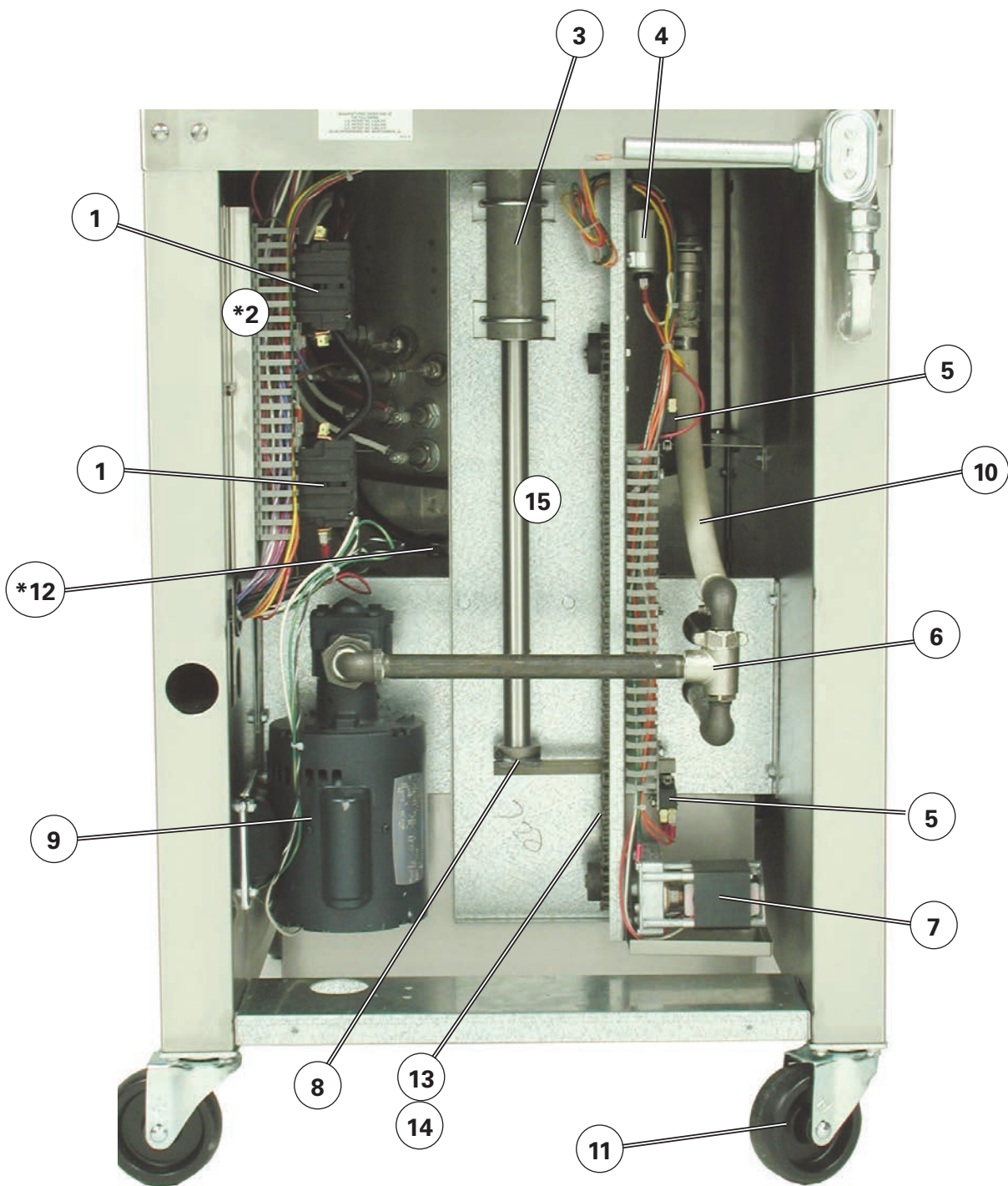
Item	Part Number	Qty.	Description
1	20306	3	ELEMENT, 6666W, 208V, GEF-720
1	20309	3	ELEMENT, 6666W, 240V, GEF-720
1	20313	3	ELEMENT, 6666W, 480V, GEF-720
1	21526	3	ELEMENT, ROUND, 5000W, 208V, GEF-560
1	21299	3	ELEMENT, ROUND, 5000W, 240V, GEF-560
1	21527	3	ELEMENT, ROUND, 3333W, 208V, GEF-400
1	21298	3	ELEMENT, ROUND, 3333W, 240V, GEF-400
2	23908	1	THERMOCOUPLE, TYPE-J, 7-1/2" BENT, GROUNDED (HI-LIMIT)
3	23909	1	THERMOCOUPLE, TYPE-J, 3", GROUNDED (VARIABLE)
4	20439	1	THERMOCOUPLE, TYPE-J, 3", UNGROUNDED (ADD-LEVEL)
5	20571	1	THERMOCOUPLE, TYPE-J, 7-1/2", UNGROUNDED (ELEM TEMP)
6	96481	1	ELEMENT PROBE BRACKET, SINGLE
7	96475	1	ELEMENT PROBE BRACKET, DOUBLE
8	38894	3	BRACKET, ELEMENT, W/HOLE, GEF-720
8	33437	3	BRACKET, ELEMENT, W/HOLE, GEF-560/400
9*	38895	1	BRACKET, ELEMENT, LONG, GEF-720
9*	33355	1	BRACKET, ELEMENT, LONG, GEF-560/400
10	38896	4	CAP, ELEMENT BRACKET, GEF-720
10	33354	4	CAP, ELEMENT BRACKET, GEF-400/560
11	45400	4	CONNECTOR, 0.190 ID, 1/4NPT, SWAGELOCK (INCLS. #45111 FERRULE)

IMPORTANT!

When replacing Thermocouple Probes (#2, #3, #4, or #5) without replacing the associated Swagelock Connector, a new Ferrule #45111 is required.

* Not shown

9.5 Rear Lower Cabinet



* Not shown

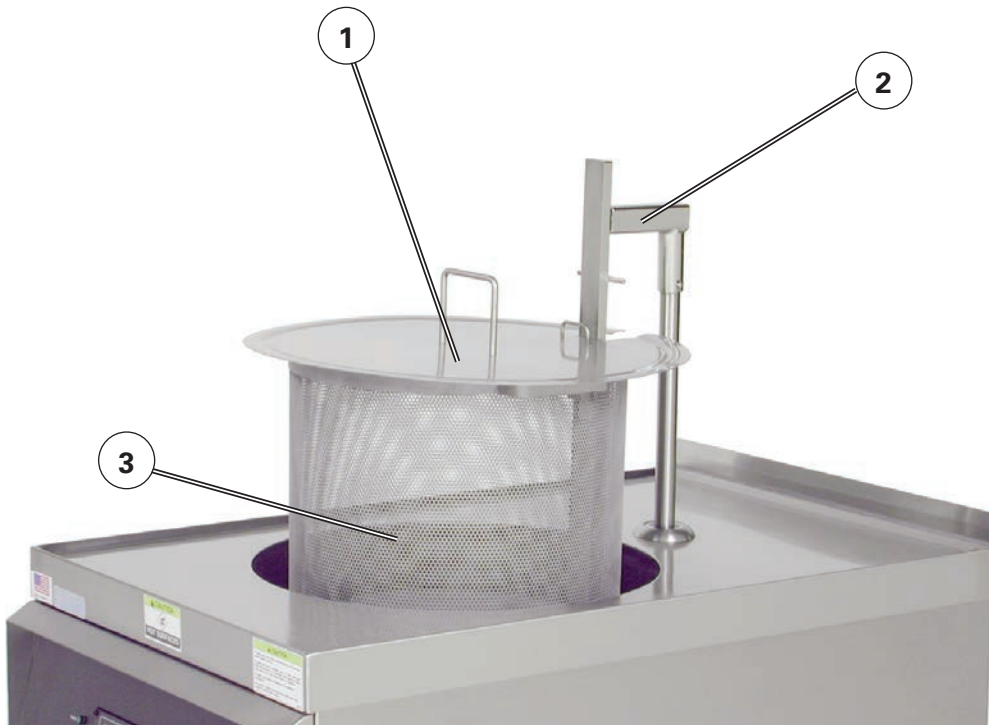
Due to continuing equipment improvements, some actual components may appear different than depicted in this Manual.

9.5 Rear Lower Cabinet

Item	Part Number	Qty.	Description
1	21245	2	CONTACTOR, 208VAC, 63A (GEF400/1PH, GEF400-560-720/3PH))
1	20617	2	CONTACTOR, 240/480VAC, 63A (GEF400/1PH, GEF400-560-720/3PH)
1	21260	2	CONTACTOR, 208VAC, 80A (GEF-560)
1	21261	2	CONTACTOR, 240VAC, 80A (GEF-560)
2*	20513	1	BREAKER, CIRCUIT, 277V, 50A, 6 PL (1PH UNITS & 208/240V GEF720)
3	40770	1	SHAFT & CYLINDER ASSY, BASKET LIFT
4	20122	1	CAPACITOR, 4mfs,370V,GEF
5	23201	2	SWITCH, SNAP ACTION, ROLLER TYPE
6	45755	1	VALVE, 3-WAY, 1/2NPT, NICKEL PLATED
7	20120	1	MOTOR, 230V, ELEVATOR,GEF
8	38824	1	ELEVATOR CARRIER, WELD ASSY, GEF
9	71754	1	PUMP & MOTOR ASSY (76923 Pump Head Only, 71753 Motor Only)
10	41080	1	HOSE, CORRUGATED, SS, 1/2 ID X 20"
11	40807	2	CASTER, 5-IN, SWIVEL, W/O BRAKE, PLT. MT.
12*	45876	1	VALVE, 1-1/2 NPT, DRAIN,
13	38829	1	CHAIN, ELEVATOR, S35, 115-PITCH
14	40951	1	MASTERLINK, #35, SINGLE ROW, 3/8 PITCH
15	38827	1	COMPLETE BASKET LIFT ASSEMBLY

* Not shown

9.6 *Basket Cover & Basket*

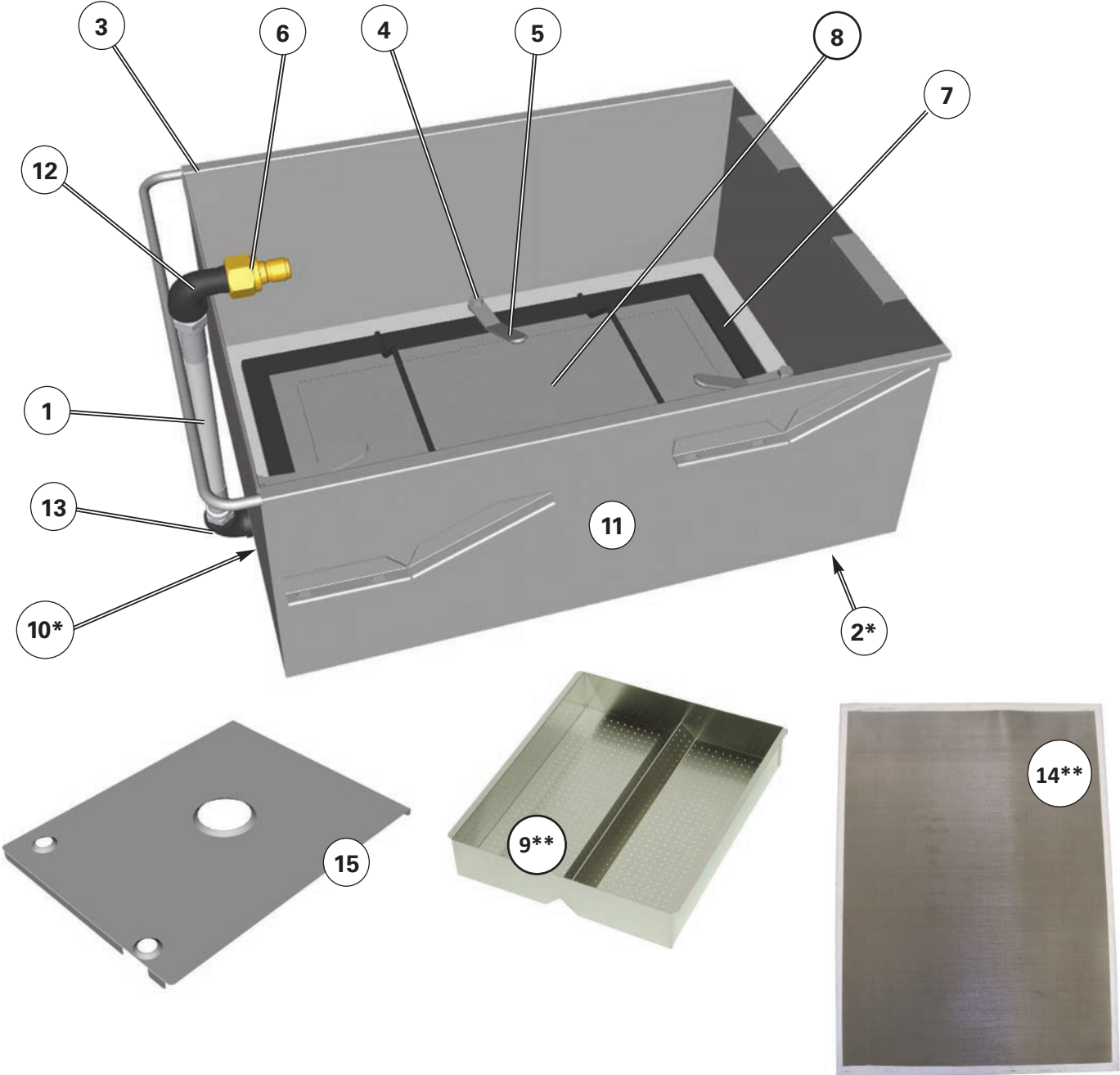


Due to continuing equipment improvements, some actual components may appear different than depicted in this Manual.

9.6 *Basket Cover & Basket*

Item	Part Number	Qty.	Description
1	33883	1	BASKET COVER, ASSY, GEF560/GEF720
1	33884	1	BASKET COVER, ASSY, GEF400
2	38930	1	BASKET CARRIER, ASSY, GEF-720
2	97132	1	BASKET CARRIER, ASSY, GEF-560
2	39165	1	BASKET CARRIER, ASSY, GEF-400
3	91811	1	BASKET, GEF-720
3	33703	1	BASKET, GEF-560
3	33718	1	BASKET, GEF-400

9.7 Filter Pan Assembly



* Not shown

** Optional item, not included as standard

9.7 Filter Pan Assembly

Item	Part Number	Qty.	Description
1	40955	1	HOSE, 1/2NPT X 15.75
2*	40649	4	CASTER, SWIVEL, 2-9/16, FILTER PAN
3	38842	1	FILTER PAN WELD ASSEMBLY (NOT COMPLETE, PAN ONLY)
4	30040-4	4	STUD, FILTER PAN HOLD DOWN FRAME
5	38841	4	HANDLE, SUPPORT FRAME, FILTER PAN
6	44150	1	FITTING, BRASS,MALE,1/2NPT,QUICK DISCONNECT
7	38830	1	HOLD DOWN FRAME, WELD ASSEMBLY
8	60810	1	PAPER, FILTER MEDIA, 21.375 X 15.500 (Sold as 100 ct Case)
9**	39246	1	CRUMB SCREEN, FILTER PAN (NOT INCLUDED, Purchased Separately)
10*	40956	1	HOSE, 1/2NPT X 11.500 (underside of pan)
11	38834	1	COMPLETE FILTER PAN ASSEMBLY (W/O CRUMB SCREEN)
12	42250	1	ELL, 90-DEG, STREET, 1/2-NPT, BLACK PIPE
13	42200	1	ELL, 90-DEG, 1/2-NPT, BLACK PIPE
14**	41014	1	MESH FILTER SCREEN MEDIA, 15-3/8 X 21-1/4 (OPTIONAL)
15	95555	1	FILTER PAN COVER

* Not shown

** Optional item, not included as standard

9.8 Front Ventless Hood (GEF-VH Only)



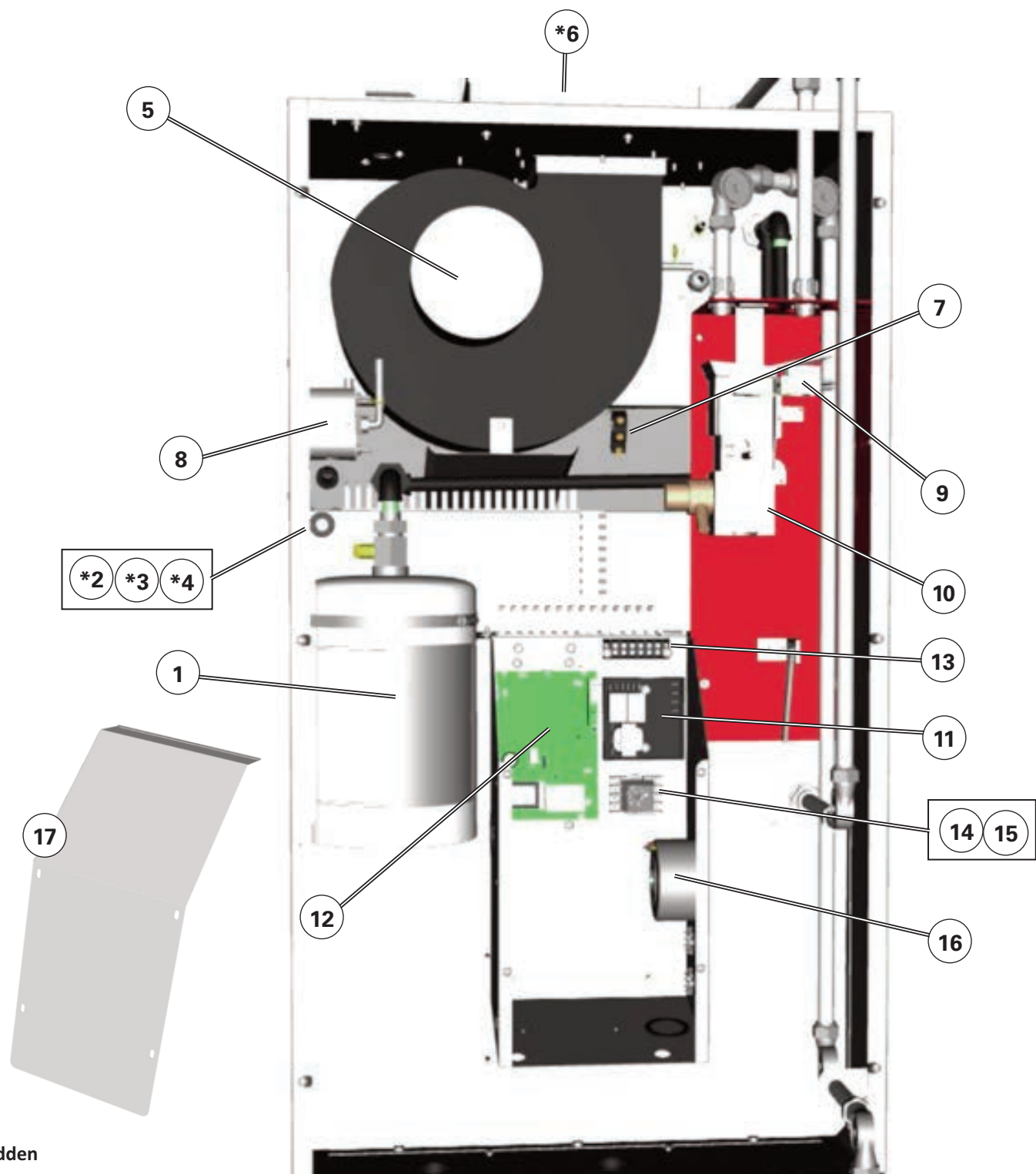
* Not shown

9.8 Front Ventless Hood (GEF-VH Only)

Item	Part Number	Qty.	Description
1	90254	1	FILTER ACCESS PANEL, ASSY
2	30248	1	CHARCOAL, FILTER ASSY
3	20520	1	FILTER, EAC, 20 IN
4	42300	1	FILTER, BAFFLE, 20 X 20 X 2, SS
5*	23200	1	SWITCH, SNAP ACTION, ROLLER TYPE
6*	21125	1	BOARD, CONTACT, EAC, VH UNITS
7	30206	1	DRIP CUP, WELD ASSY
8	34750	1	PIN, DRIP CUP SAFETY

* Not shown

9.9 Rear Ventless Hood (GEF-VH Only)



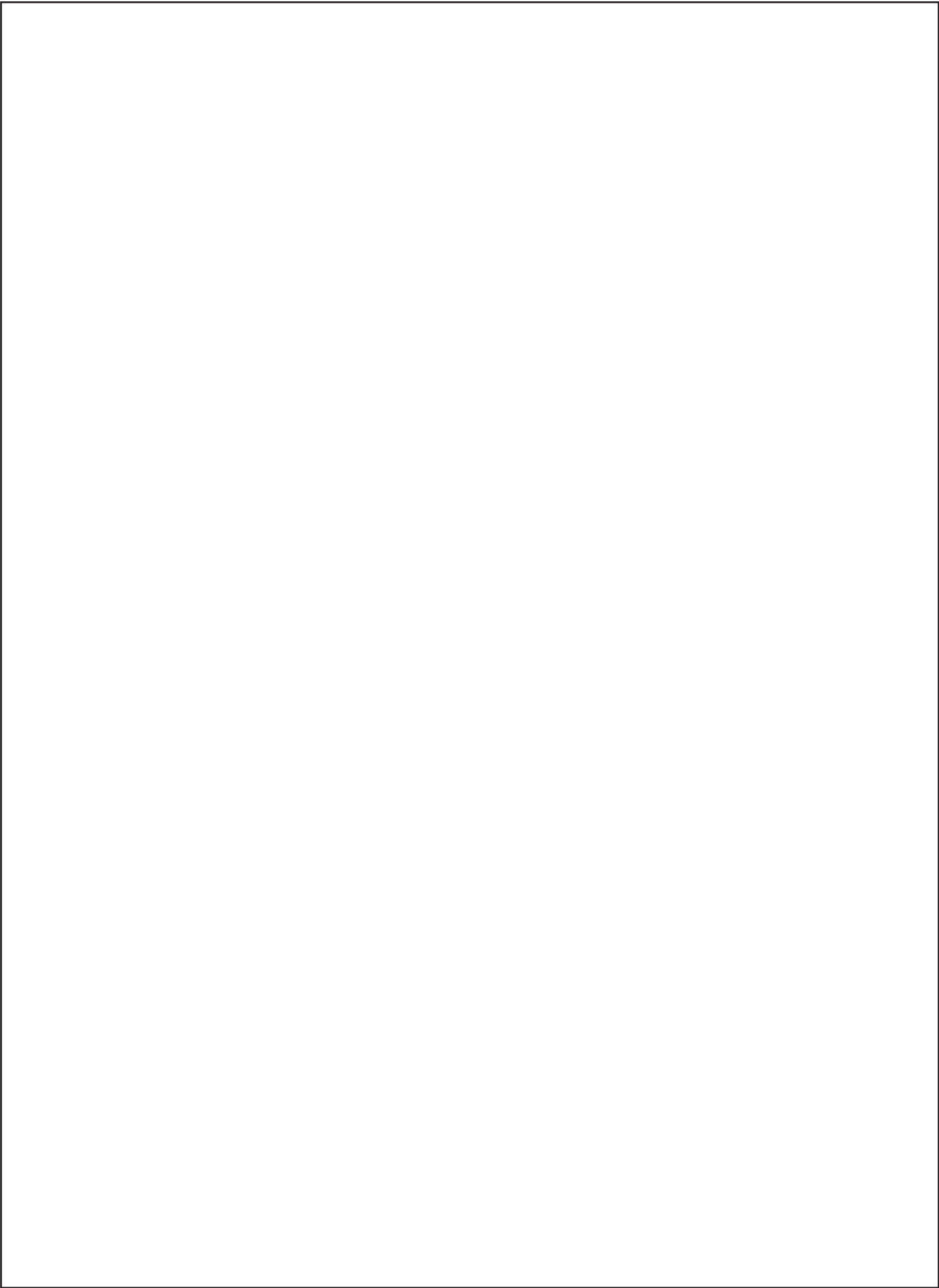
Due to continuing equipment improvements, some actual components may differ slightly from illustrations in this Manual.

9.9 Rear Ventless Hood (GEF-VH Only)

Item	Part Number	Qty.	Description
1	39272	1	TANK, ANSUL, 1.5-GAL SS
2*	23778	1	SWITCH, SIDE ROTARY, 240V, 30A, W/O ARM
3*	23779	1	ROD, ADJUSTMENT
4*	90054	1	ACTUATOR ARM, SWITCH, BAFFLE FILTER
5	33589	1	BLOWER, ASSY, VH-FRYERS
6	46125	1	DAMPER, FIRE, 10 X 10, 285 DEG LINK
7	24237	1	SWITCH, PLUNGER, 250V, 15A
8	20390	1	SWITCH, VACUUM, ADJUSTABLE
9	20002	1	SWITCH, ANSUL, SHUTDOWN/ALARM, 15A, 120V
10	40132	1	BRACKET & RELEASE, ANSUL, AUTOMAN
11	23776	1	MODULE, AIR FILTER, ALARM & SHUTDOWN
12	21296	1	POWER SUPPLY, EAC, W/DRIVER, 120V
13	23751	1	TERMINAL BLOCK, MA106
14	21101	1	SOCKET, RELAY, 8 PIN, 300V, 10A
15	21102	1	RELAY, 240VAC, DPDT, 10A, PLUG IN
16	21337	1	TRANSFORMER, 230VAC >115VAC @.86A
17	96760	1	COMPONENT BOX COVER

* Hidden

Notes:





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