

Operations & Service Manual

GEF-400, GEF-560, GEF-720,
GEF-400-VH, GEF-560-VH, &
GEF-720-VH

N7 Computer Controller



Models: GEF-400
GEF-560
GEF-720



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



Giles Enterprises, Inc.

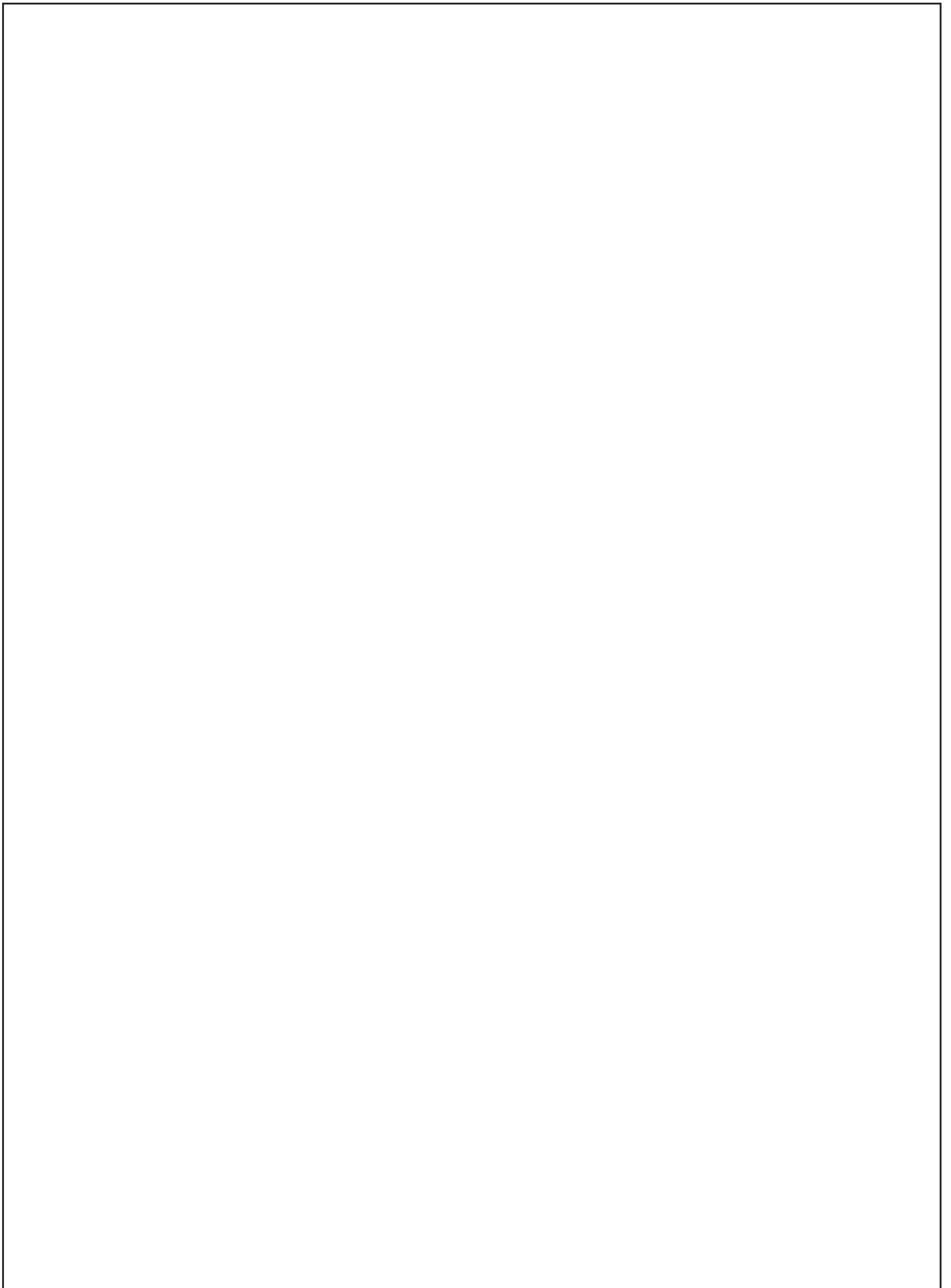
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Form No. 60831 (Rev. G, 1/2013)



LIMITED WARRANTY

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

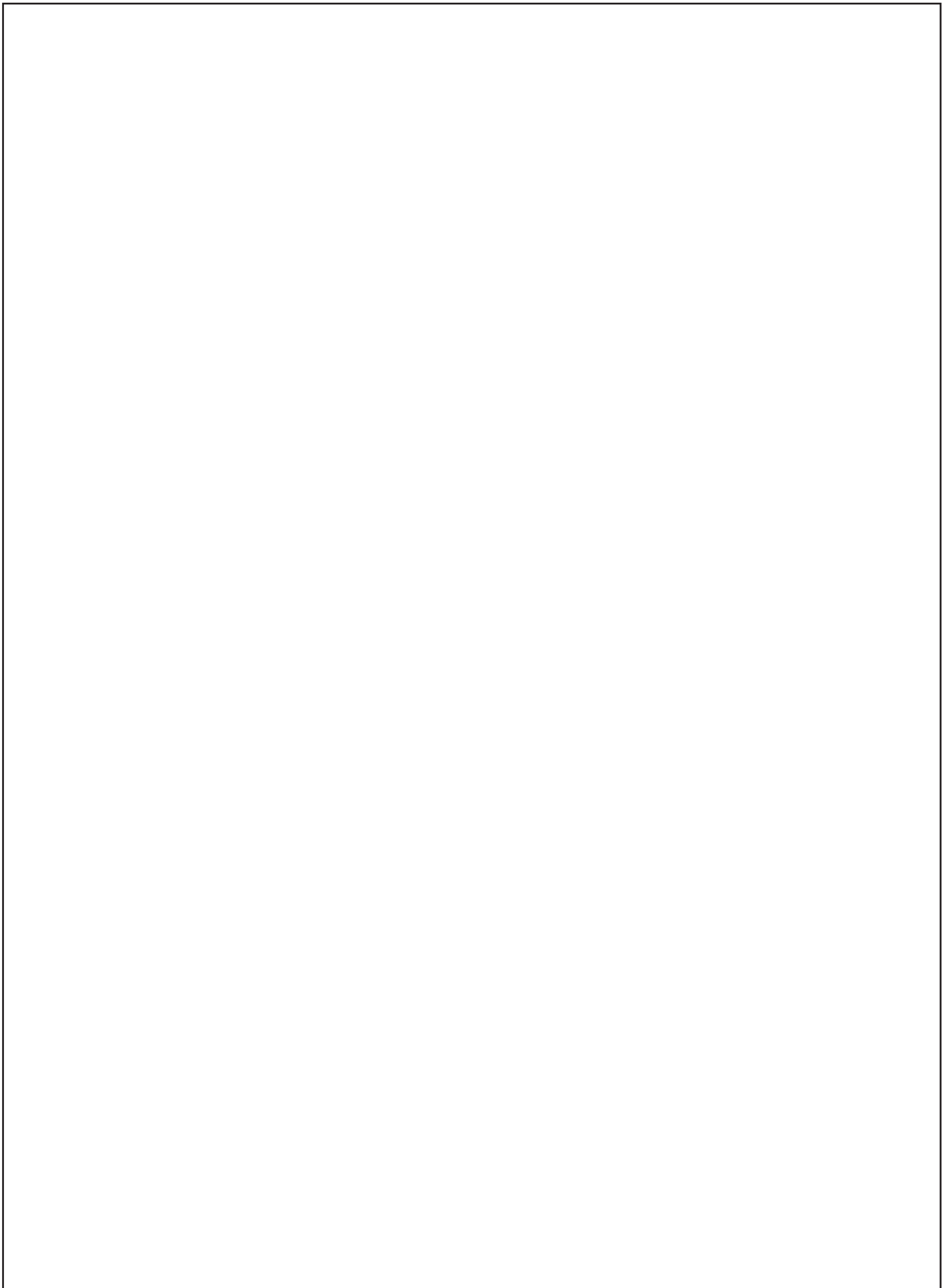


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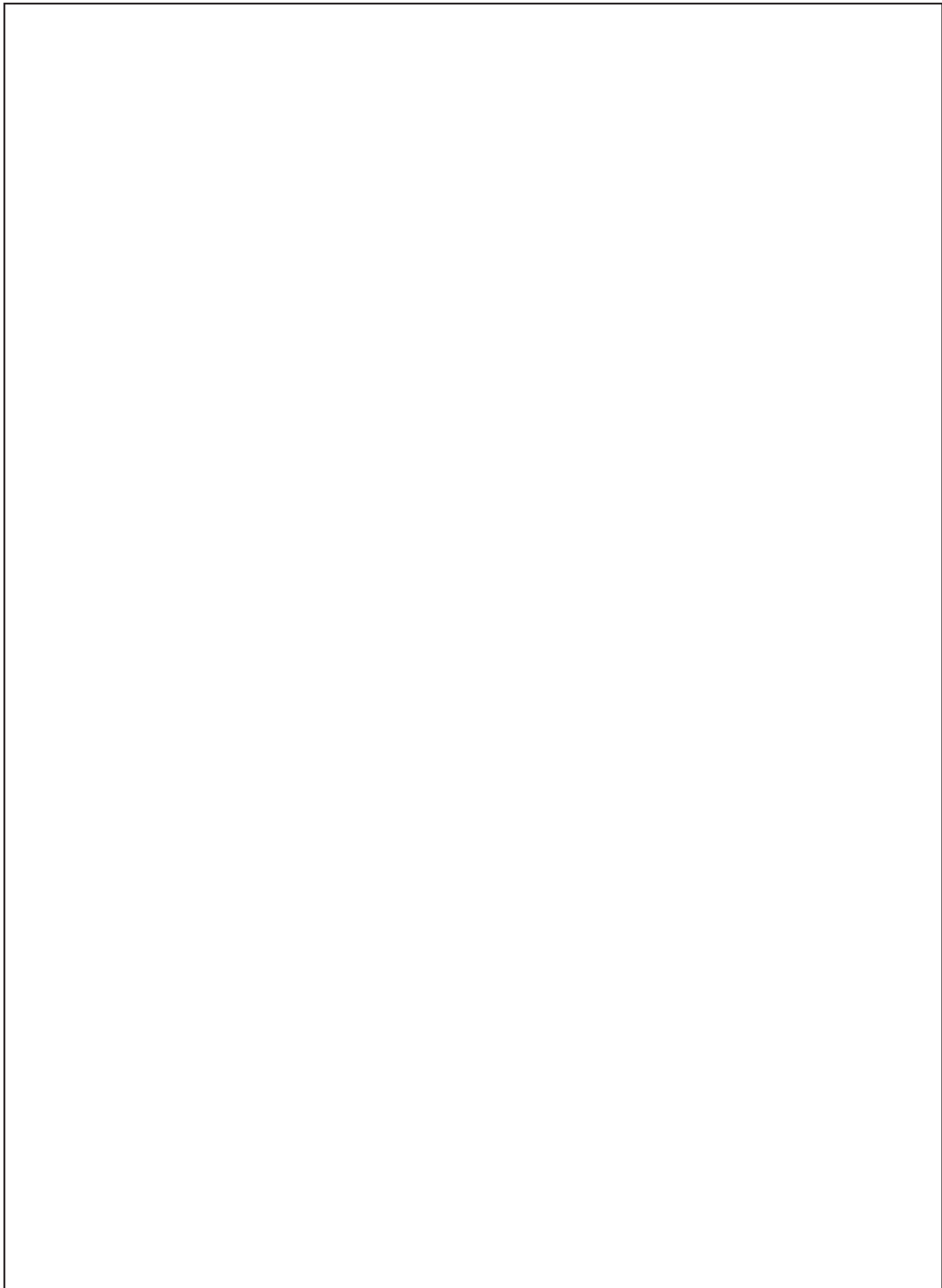
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Safety

Safety Overview

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

Throughout this manual, safety precautions are identified through the use of the safety alert symbol and three signal words: **DANGER**, **WARNING** and **CAUTION**. All safety alert information precedes the step(s) to which they apply. Suggested, recommended, or other noteworthy information is identified through the use of **NOTES**. Additionally, certain words are used to indicate a specific meaning or to add emphasis.

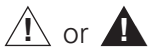
The following words are used as indicated throughout the manual:

Shall: understood to be mandatory.

Should: understood to be advisory.

May: understood to be permissive.

Will: indicates a future event or condition to occur.



Used in conjunction with signal words (**DANGER**, **WARNING**, or **CAUTION**) to alert you of potential personal injury hazards, immediately preceding precautionary measures that pertain to subsequent step(s). Obey all safety messages that follow this symbol to avoid possible injury or death. Failure to adhere to safety precautions identified by the safety alert symbol may also void the warranty.

DANGER

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

WARNING

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

CAUTION

- Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury. Also used to alert against unsafe practices.

CAUTION

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

NOTE:

- Identifies suggested, recommended, or other noteworthy information.

Specific Safety Precautions

For your safety, please observe the following precautions when operating or servicing your Giles, Model GEF or GEF-VH Fryer. Read the following important safety information to avoid personal injury and/or damage to the equipment.

DANGER

- Place unit's power switch in the OFF position and turn off supply power at the facility's circuit breaker panel before cleaning or performing maintenance.
- **DO NOT** hose down the GEF or GEF-VH Fryer's interior or exterior with water from a spray hose.
- Failure to comply with these **DANGER** notices will result in death, serious injury or equipment and property damage, and void the warranty.

WARNING

- Consult a certified electrician to ensure that:
 - all electrical specifications and codes are met.
 - circuit breakers and wiring are of sufficient rating and gauge.
- The GEF Fryer must be properly grounded and all electrical specifications must be met during installation.
- Improper installation, adjustment, alteration, service or maintenance could result in death or serious injury, equipment/property damage, and void the warranty.
- **DO NOT** use or store gasoline, other flammable liquids or materials that generate flammable vapors in the vicinity of this or any other appliance!
- Failure to comply with **WARNING** notices could result in death or serious injury, and equipment/property damage and void the warranty.

WARNING

GEF-VH MODELS w/ UV LAMP OPTION

- Internal ultraviolet radiation source present during normal operation. **Looking directly into a UV light source without properly protection will cause serious eye injury!**
- Keep protective tinted sight window in place.
- Replace all removable panels and covers after servicing.
- An interlock system is design into the unit to prevent exposure to excessive ultraviolet radiation. **DO NOT** attempt to bypass or disable these interlocks.

Safety

**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

CAUTION

- The GEF or GEF-VH Fryer, must remain in an upright (vertical) position.
- Exercise care when removing the unit from shipping packaging.
- **DO NOT** operate the Fryer, unless its components and their intended function is fully understood (see Section 3).
- The GEF Fryer, and its parts become very **HOT** during operation!
Temperatures inside the unit's cabinet may exceed 150°F (65.5°C).
Exercise caution when operating, loading/unloading food items, cleaning or servicing.
Wearing of thermal oven mitts is recommended.
- Failure to comply with **CAUTION** notices may result in minor to moderate personal injury, equipment or property damage, and potentially void the warranty.

CAUTION

- **Fryers must be adequately and properly grounded. Improper grounding may result in electrical shock. Always refer to your local electrical code to ensure proper grounding of this or any other electrical equipment. Always consult with a certified electrician or other qualified service person to ensure that electrical circuits are of sufficient rating for the equipment being operated.**
- Giles Electric Fryers are available from the factory wired for various voltage, phase and cycle (Hz). Check the rating label inside the cabinet or on the rear panel of the unit to determine the correct power supply.
- Before operation, ensure the fry kettle is positioned in a secure, safe location with the casters in the locked position.
- Consult a certified electrician to ensure all electrical specifications have been met and the unit is properly grounded. The wiring diagram provided with the unit should aid an electrician with the installation of the fryer.
- Due to the high temperature of shortening in the fryer during cooking, it is extremely important to exercise caution when operating or working in the vicinity on this equipment to avoid personal injury.
- Before attempting to operate the unit, refer to Section 3 to familiarize yourself with the various control functions. Once you have read and fully understand Section 3, please follow the steps below precisely in order to prevent equipment damage or malfunction.
- Take care not to puncture the filter media in the Filter Pan if it becomes necessary to use the Drain Brush to unclog the drain valve.
- Allow the unit to cool down a minimum of 15 minutes before cleaning or servicing.
- Handle the Electrostatic Air Cleaner (EAC) with care. Do not bend the collection fins and take care not to break any of the ionizer wires on the cell. Doing so will prevent the EAC from working properly, potentially causing the fryer to be disabled.

CAUTION

- Components exposed on the Control Panel surface are impact-sensitive. Exercise care when working around or moving carts near the Control Panel to avoid damage and maintain proper operation.
- **DO NOT** install the unit near combustible walls and materials. Failure to maintain safe distance may result in fire.
- When cleaning the GEF or GEF-VH Series Fryer:
 - **DO NOT** steam clean.
 - **DO NOT** use products containing chlorine.
 - **DO NOT** use abrasive products, steel wool or scouring pads.
 - **DO NOT** use oven cleaner.
- Failure to comply with these **CAUTION** notices may result in equipment or property damage, and void the warranty.
- Failure to comply may violate local health codes.
- **DO NOT** Modify, Alter or Add Attachments to This Equipment!

Note:

- To aid the electrician, an electrical wiring diagram is provided with the unit. Refer to the wiring diagram during installation or servicing.
- Comply with all appropriate state and/or local health regulations regarding the cleaning and sanitation of equipment.
- The decibel level of the hood when operating is approximately 65 dB's.
- Never attempt to clean the Charcoal Filter.
- The appliance and plenum discharge nozzles of 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.**

Introduction

**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

1. Introduction

THANK YOU for purchasing a new Giles Model GEF or GEF-VH Series Fryer, manufactured by Giles Enterprises, Inc., Montgomery, Alabama (USA), hereafter referred to as "Giles". Every unit is thoroughly inspected and tested prior to shipment, and with proper care and maintenance 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 familiarize yourself with the installation, operation, cleaning, and maintenance procedures contained in this manual. Adherence to these recommended procedures will minimize the potential for costly "downtime" and future equipment repairs. Please retain this manual for future reference.

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

1.1 Construction

Model GEF and GEF-VH Fryers are constructed of durable stainless steel.

1.2 Standard Features

Electronic Controller - controls the temperature of the cooking oil and the amount of cooking time. Also displays alarm conditions and cooking status. 8 programmable menu keys can be preset to different cooking temperatures and times.

Automatic Basket Lift - automatically lifts cooked product from hot cooking oil at the end of the cooking cycle.

Oil Filtration System - fully self-contained system, requires only approximately 5 minutes to filter cooking oil and return it to the fry pot.

Ventless Hood Unit Only (GEF-VH):

Ventless Hood - self-contained, type-1, recirculating hood removes grease-laden cooking vapors and returns clean air into the room, eliminating need for a vent to the outside.

Fire Extinguishing System - self-contained fire extinguishing system protects against an accidental cooking oil fire.

1.3 Optional Hood Features (GEF-VH)

Ultimate Ventless:

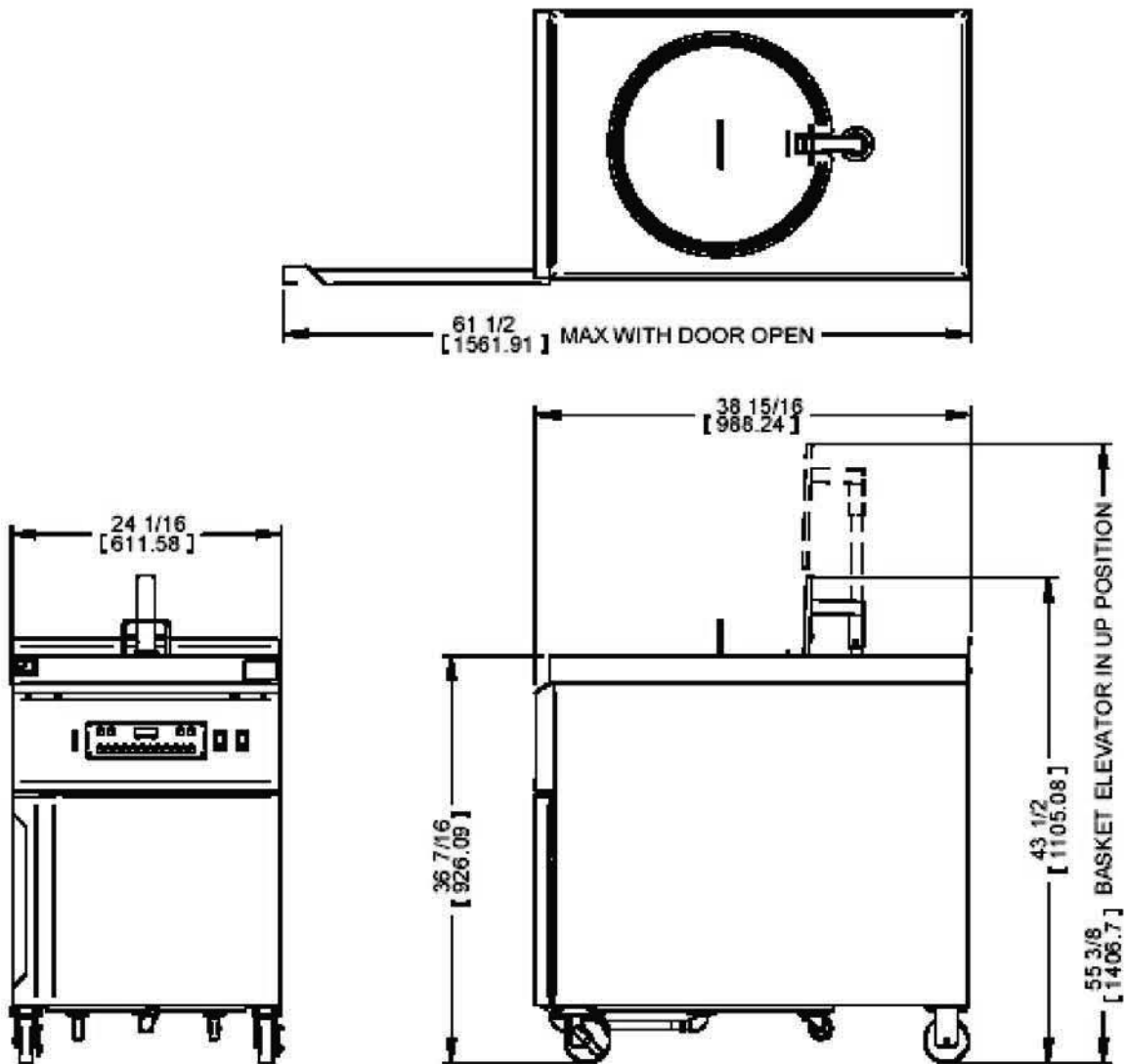
Ultraviolet Lamp works in conjunction with Giles proven air filtration system to sanitize the discharge air and the hood's plenum area to assist in reducing or eliminating cooking aromas.

InterLocking Start System (ILS):

When power is interrupted for any reason, this interlock prevents the appliance from restarting without action by an operator, when power is restored. This ILS interlock is required by some city and/or state authorities having jurisdiction. Please check with your local code officials to see if this is required for your area before operating this appliance.

1.4 Specifications

1.4.1 Overall Dimensions for GEF-400, GEF-560, GEF-720



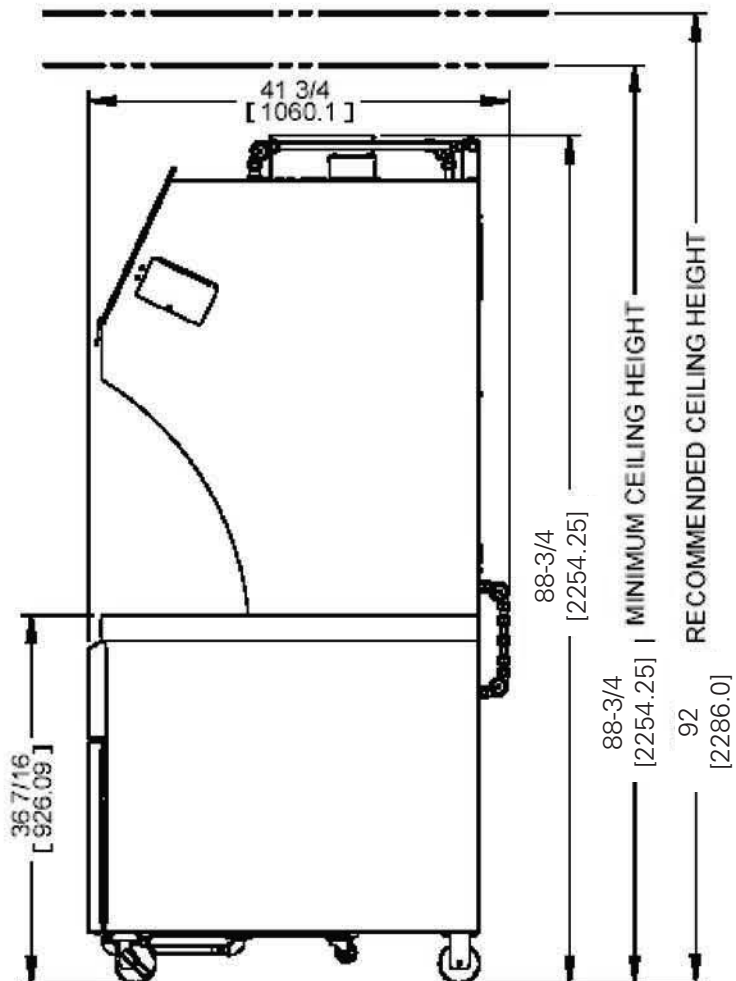
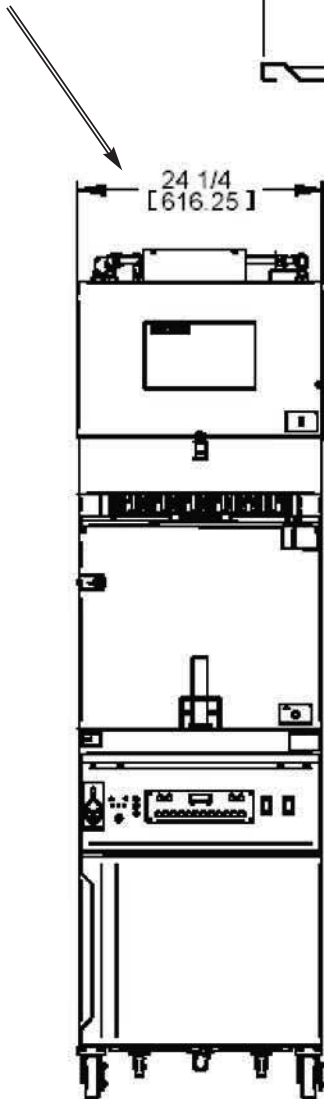
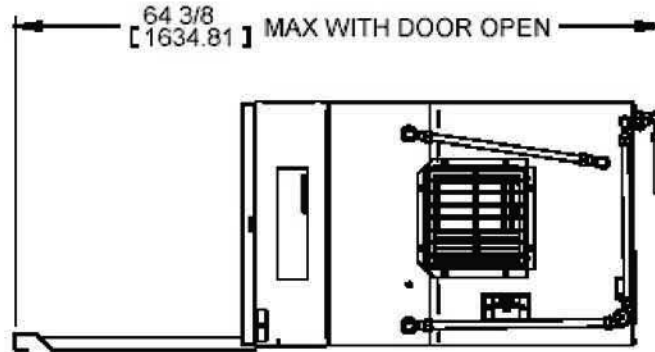
INCHES [MILLIMETERS]

Introduction

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

1.4.2 Overall Dimensions for GEF-400-VH, GEF-560-VH, GEF-720-VH

Unit is equipped with a 3-way exhaust air diverter, which requires 0" clearance to ceiling or overhead obstructions. Recommend that an allowance of 3" or more be made to provide adequate space for movement of the appliance.



INCHES [MILLIMETERS]

1.4.3 Regulatory Listings



1.4.4 Basket Sizes

Model	Basket Size				Volume	
	Diameter		Height		cubic inch	cubic meter
	in	mm	in	mm		
GEF-400 & GEF-400-VH	12.37	314.19	10.25	260.35	1231.83	0.0201
GEF-560 & GEF-560-VH	14.75	374.65	10.25	260.35	1751.45	0.0287
GEF-720 & GEF-720-VH	14.75	374.65	12.75	323.85	2178.63	0.0357

1.4.5 Cooking Capacity

Model	Liquid Shortening Capacity				Chicken Capacity		
	lb	kg	gallon	liter	lb	kg	piece count
GEF-400 & GEF-400-VH	45	21	5.8	21.9	14	6.3	40*
GEF-560 & GEF-560-VH	60	27	7.8	29.5	19	8.6	56*
GEF-720 & GEF-720-VH	75	37	9.7	36.7	24	10.8	72*

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

2. Installation

This section provides a summary of the procedures necessary for proper installation of your new Giles Model GEF or GEF-VH Series Fryer. To prevent personal injury or equipment damage, please ensure that the steps presented in this section are followed.

2.1 Location

Note:

- The decibel level of the hood when operating is approximately 65 dB's.

CAUTION

- **DO NOT MODIFY, ALTER OR ADD ATTACHMENTS TO THIS EQUIPMENT**

1. Keep the appliance and surrounding area free and clear of combustible materials. 3 in. (7.6cm) for Fryer and 18 in. (46cm) for Ventless Hood.
2. Please retain this manual for future reference.
3. A wiring diagram for this appliance has been provided and should be attached inside the cabinet door. Ensure that it corresponds with this Fryer model, voltage, phase and Hz.
4. Ensure that this appliance is electrically grounded in accordance with local code, or in the absence of local code, with the **National Electrical Code, ANSI/NFPA NO. 70-1999**.
5. Please provide adequate space for future servicing and proper operation of this appliance. Also, provide adequate ventilation in the operating area where necessary.
6. Always consult with a certified electrician or other qualified service technician prior to installation.
7. Ensure supply voltage and amperage rating of the supply circuit are as specified on the fryer's rating label.
8. Make sure this unit is in a secure position and will not unintentionally move. The unit features locking casters ... ensure they are used!
9. Depending on local code, room size and other appliances in use, exhaust ventilation may be required. This often can be accomplished by the installation of an exhaust fan in the space in which the appliance is installed. To determine requirements for your installation, supply the HVAC contractor the following information:
 - a. The Hood exhausts between 510 to 680 CFM.
 - b. The average temperature of the air being exhausted from the Hood, after four (4) hours of continuous frying, is approximately 90°F (32°C).
10. 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 96-1994**.

The above steps will help to ensure safe and proper installation of your fryer. If you have any questions concerning these procedures, contact your local Giles distributor or other qualified service person.

2.2 *Unpacking*

The Fryer should arrive enclosed by a wooden crate. It is secured to a wooden skid with high-tensile strength strapping and wrapped in machine-applied stretch wrap.

CAUTION

- The appliance must remain in an upright (vertical) position.
- Exercise care when lifting or moving the unit.
- Exercise care when removing the wooden crate from around the unit.
- Failure to comply with these **CAUTION** notices may result in minor or moderate injury, equipment or property damage, and void the warranty.

Note:

- If crate exhibited any sign of damage, immediately inspect the unit and notify the carrier of any damages to the unit or included accessory items.
1. Carefully cut and remove the plastic shipping wrap and strapping. Remove and set aside all auxiliary items packed with the unit.
 2. Use appropriate tools and work practices to remove the wooden crating from around the unit.
 3. Carefully remove the appliance from the shipping skid. The unit is extremely heavy, GEF models weight 332 lbs (151 kg) and GEF-VH models weight 554 lbs (252 kg). Great care should be taken in lifting or moving the unit to prevent personal injury or equipment damage. Use appropriate handling equipment or manpower.

Installation

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

2.3 Electrical Requirements

⚠ CAUTION

- Fryers must be adequately and properly grounded. Improper grounding may result in electrical shock. Always refer to local electrical code to ensure proper grounding techniques are used for this or any other electrical equipment. Always consult with a certified electrician or other qualified service technician to ensure that the electrical circuit is of sufficient rating for the equipment being operated.
- These model Fryers are available from the factory wired for the voltages, phases and cycles (Hz) listed below. Check the serial label found on the rear panel of the fryer or inside the cabinet to determine the correct power supply.

Table 2.3 Electrical Requirements (Continued on next page)

Model	Voltage	Hz	Phase	Watts	AMPS			Breaker Required
					L1	L2	L3	
GEF-400	208	60	1	10,000	48	48	---	60
GEF-400	208	60	3	10,000	29	29	29	40
GEF-400	240	60	1	10,000	42	42	---	50
GEF-400	240	60	3	10,000	25	25	25	35
GEF-400	380	50	3	9,585	14	14	14	20
GEF-400	415	50	3	10,000	14	14	14	20
GEF-400-VH	208	60	1	10,400	50	50	---	60
GEF-400-VH	208	60	3	10,400	30	30	30	40
GEF-400-VH	240	60	1	10,400	44	44	---	60
GEF-400-VH	240	60	3	10,400	26	26	26	35
GEF-400-VH	380	50	3	9,970	15	15	15	20
GEF-400-VH	415	50	3	10,400	15	15	15	20

2.3 Electrical Requirements (Continued)

Model	Voltage	Hz	Phase	Watts	AMPS			Breaker Required
					L1	L2	L3	
GEF-560	208	60	1	15,000	72	72	---	100
GEF-560	208	60	3	15,000	43	43	43	60
GEF-560	240	60	1	15,000	63	63	---	80
GEF-560	240	60	3	15,000	38	38	38	50
GEF-560	380	50	3	14,375	21	21	21	30
GEF-560	415	50	3	15,000	21	21	21	30
GEF-560-VH	208	60	1	15,400	74	74	---	100
GEF-560-VH	208	60	3	15,400	44	44	44	60
GEF-560-VH	240	60	1	15,400	64	64	---	80
GEF-560-VH	240	60	3	15,400	38	38	38	50
GEF-560-VH	380	50	3	14,770	21	21	21	30
GEF-560-VH	415	50	3	15,400	22	22	22	30
GEF-720	208	60	3	20,000	58	58	58	80
GEF-720	240	60	3	20,000	49	49	49	60
GEF-720	480	60	3	20,000	25	25	25	35
GEF-720	380	50	3	19,166	28	28	28	35
GEF-720	415	50	3	20,000	28	28	28	35
GEF-720-VH	208	60	3	20,400	58	58	58	80
GEF-720-VH	240	60	3	20,400	50	50	50	60
GEF-720-VH	480	60	3	20,400	25	25	25	40
GEF-720-VH	380	50	3	19,600	28	28	28	35
GEF-720-VH	415	50	3	20,400	28	28	28	35

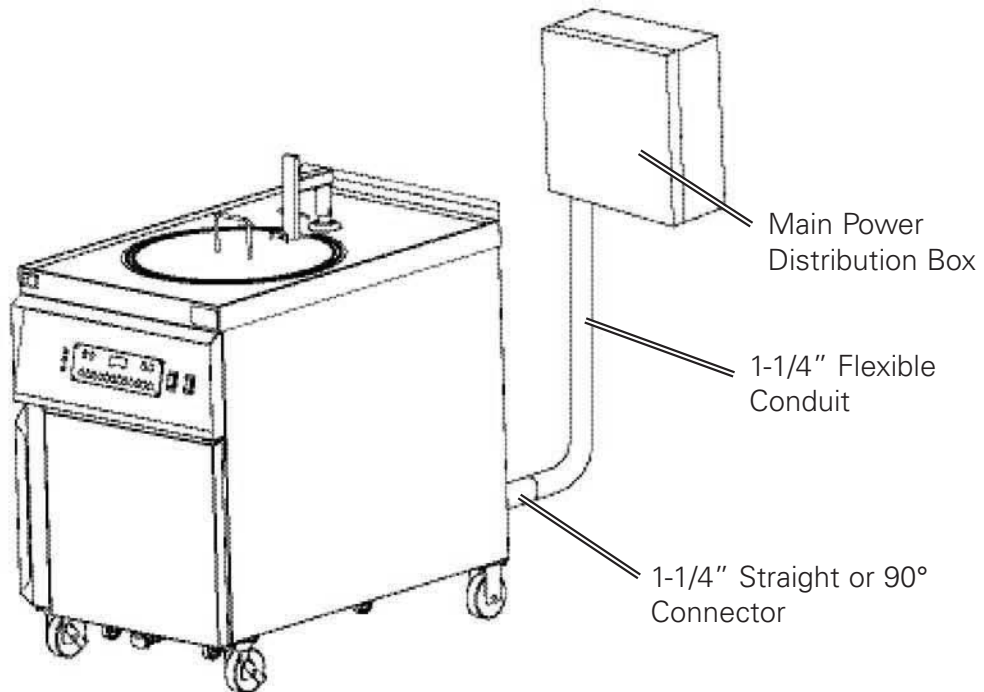
Installation

Model: GEF-400, GEF-560, GEF-720 &
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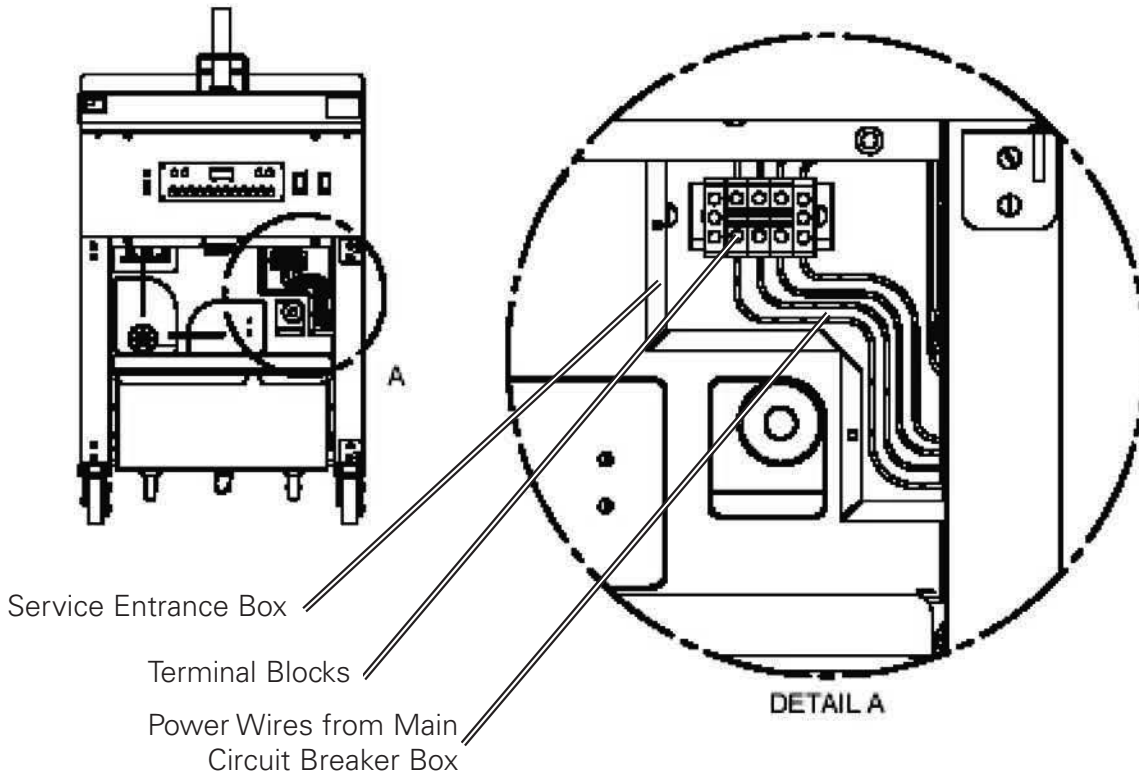
2.4 Electrical Connections

1. Install appropriate sized circuit breaker in main power distribution box. See **Table 2.3**.
2. Connect 1-1/4" flexible conduit from main box to Fryer. Allow enough length such that 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 box to the Fryer.
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 Routing conduit



2.4.2 Service Box Connections



2.5 Ventilation of Non-Ventless Fryer

Note:

- Guidelines and code for ventilation system requirements may differ from locale to locale. Always consult with the local authorities having jurisdiction to ensure compliance.

Consult a professional, certified ventilation specialist or HVAC company for assistance in specifying the proper hood and/or ventilation system for this unit.

2.6 Ventless Hood Clearances (VH Model)

GEF Ventless Hood Fryers are equipped with a 3-way exhaust air diverter that directs exhaust air horizontally, to the sides and rear. The minimum clearance from the top of the diverter to the ceiling is 0 inches (0 mm), however it is recommended to allow 3 to 6 inches (76 - 152 mm) to provide clearance for moving the unit. The area around the sides and rear of the diverter must be free of obstruction to allow proper air flow.

Installation

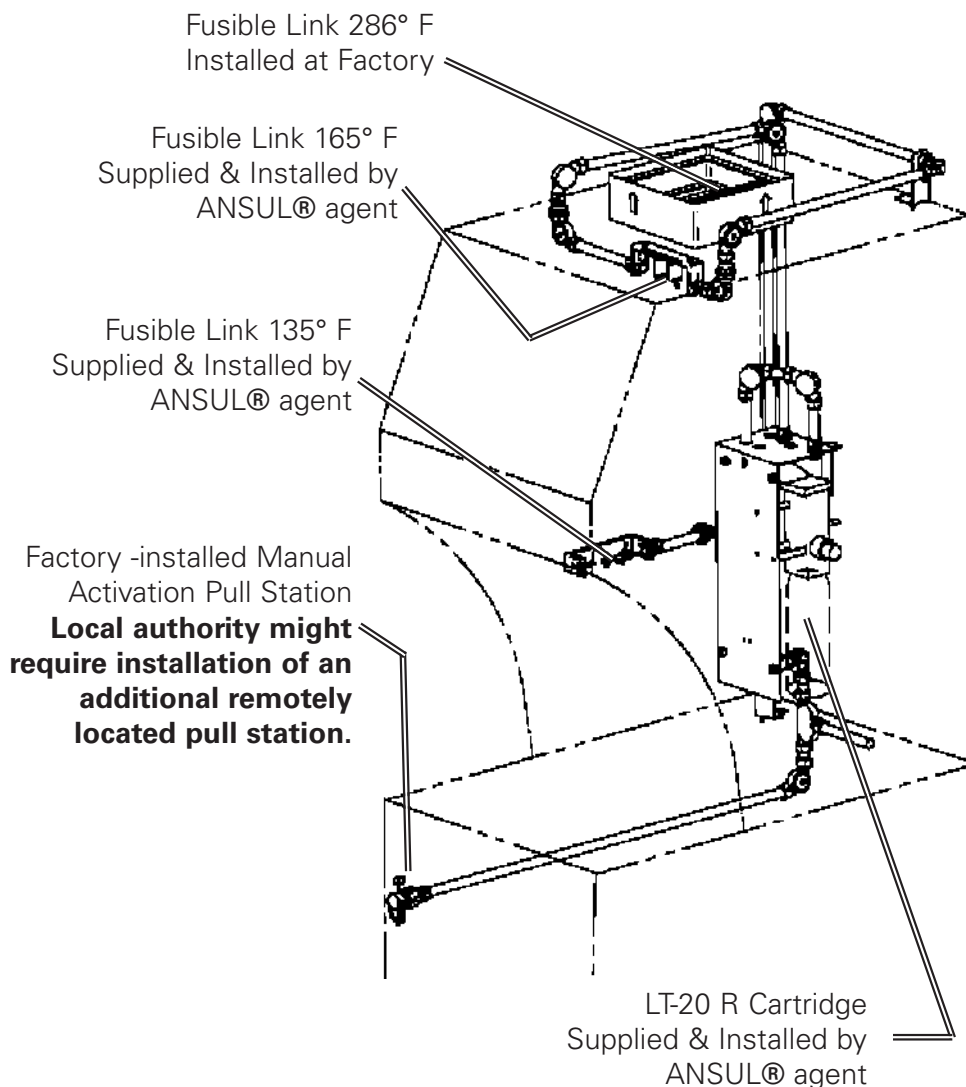
Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

2.7 Ventless Hood Fire Suppress System

The fire suppression system used in Giles Ventless Hood Fryers is an Ansul R-102 Restaurant Fire Suppression System (Standard UL197 Listed). **Final installation, charging, testing and certification of the system is to be performed by an authorized ANSUL® distributor in accordance with the system's listing.**

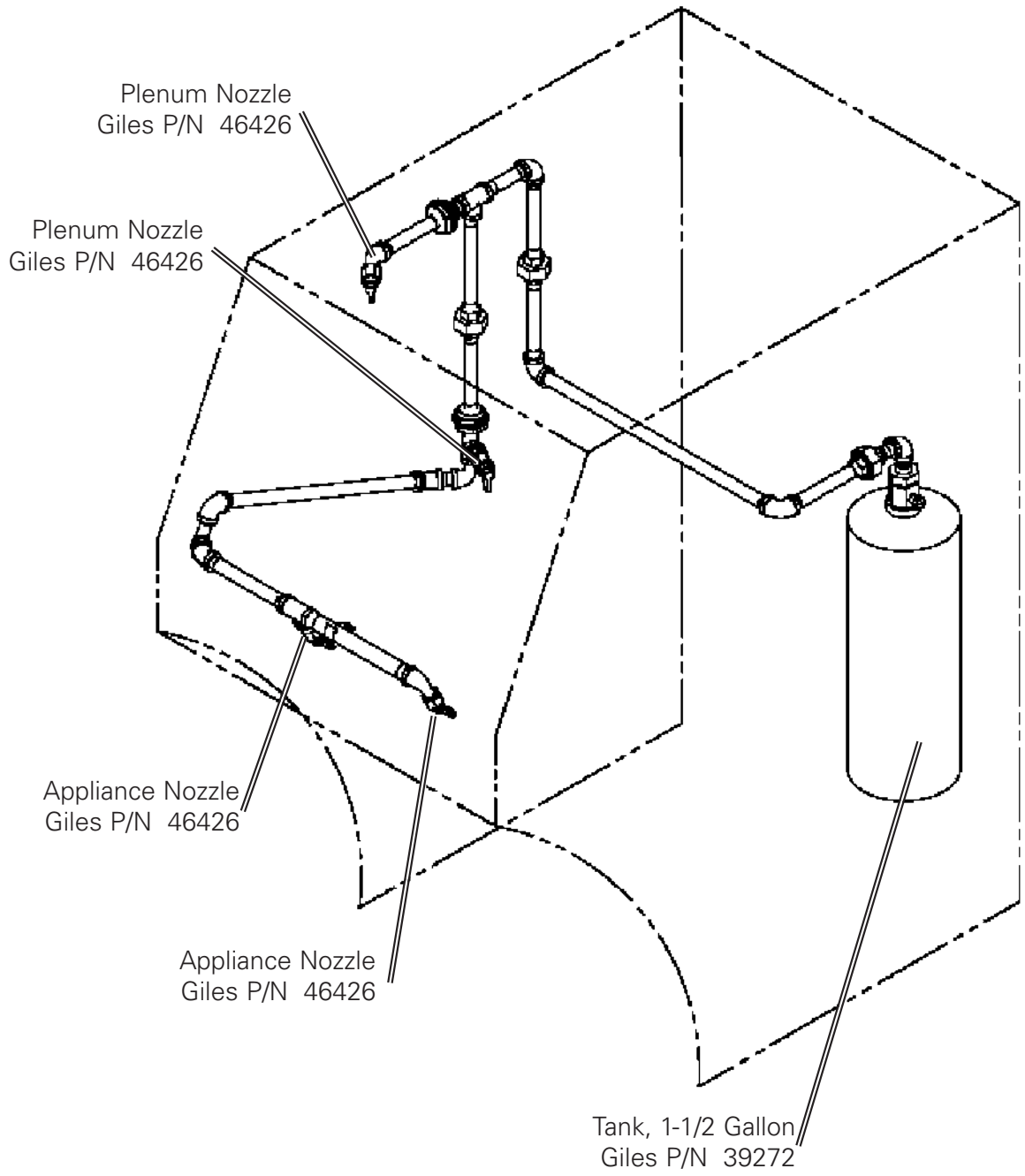
The fire suppression system is designed and ULlisted to provide fire protection for cooking appliances such as fryers. It automatically protects the appliance 24 hours per day. The self-contained system consist of piping, discharge nozzles (appliance & plenum), fusible link brackets, conduit for fusible link cable, release mechanism, fire damper, 1.5-gal tank and built-in manual activation station.

2.8 Fusible Link and Gas Cartridge Locations



2.9 *Fire Extinguisher Nozzle and Tank Locations*

All nozzles have been factory installed and aligned in the proper operating position. **DO NOT MOVE OR ADJUST.**



Installation

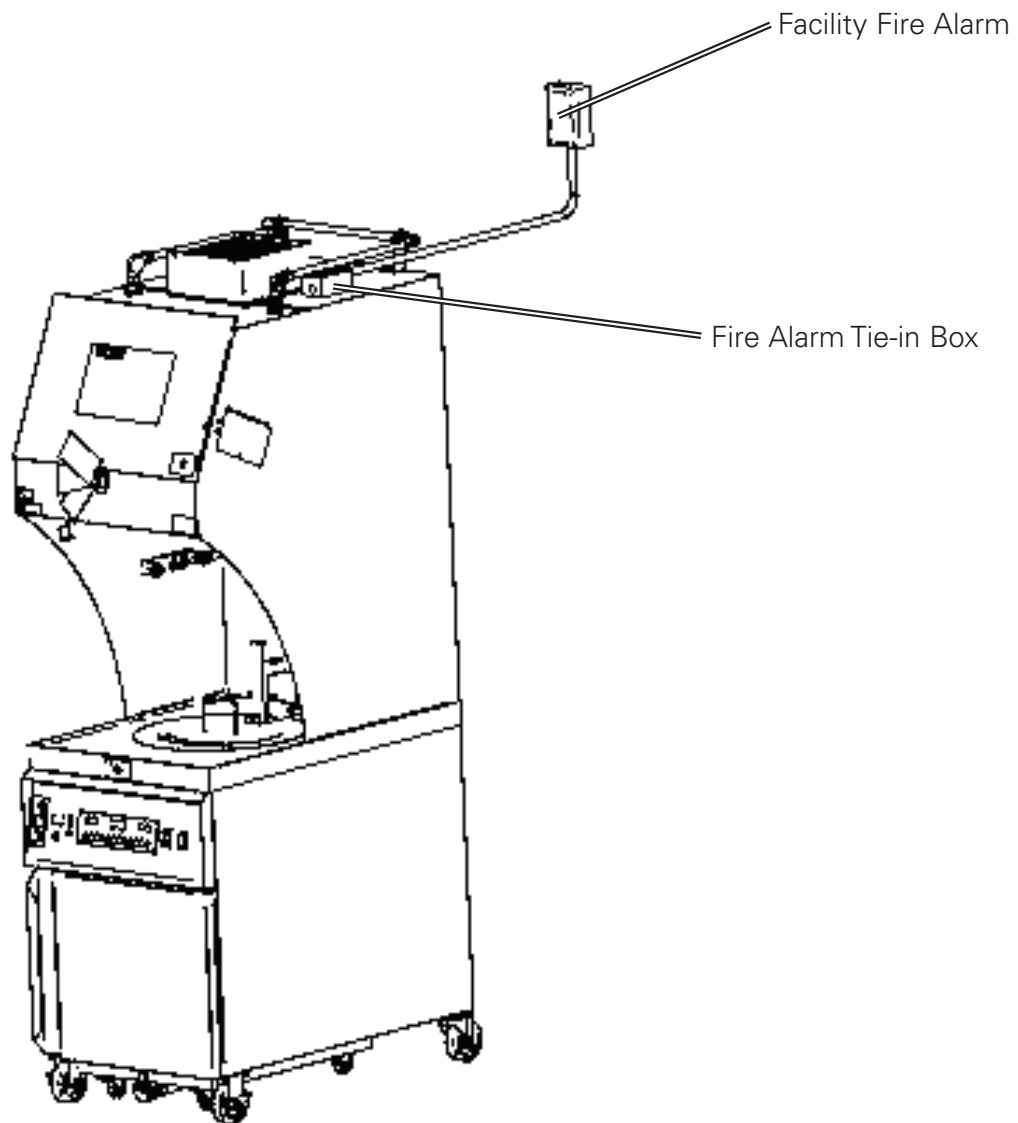
**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

2.10 Fire Alarm Connection

This connection sends a signal the facility's fire alarm system in the event that the appliance fire extinguishing system is activated.

Fire Alarm Connection:

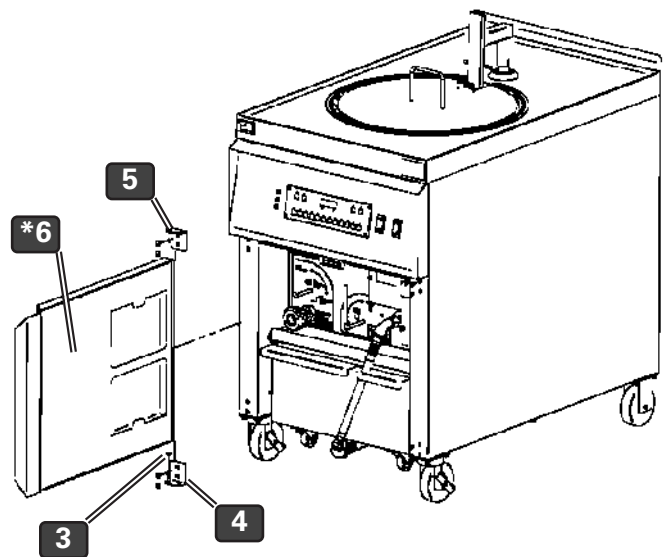
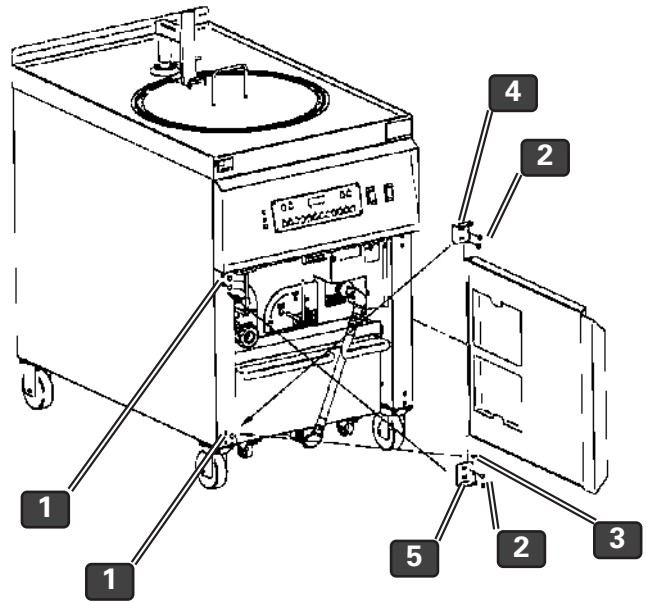
1. Remove Cover on Fire Alarm Tie-In Box and install appropriately sized conduit and wire to the facility's fire alarm system. Allow enough length such that the appliance can be moved for access when cleaning and servicing.
2. Make appropriate connections.
3. Reinstall Fire Alarm Tie-In Box Cover.



2.11 Changing the Door Swing

In some situations the door swing direction may need to be reversed to allow for easier access to the lower cabinet. The following describes this procedure.

1. Disconnect power.
2. Remove (4) screws **1** on the left side of the lower cabinet.
3. Support door; remove (4) **2** screws holding the top and bottom hinges to the lower cabinet to remove Cabinet 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 and attach hinge to cabinet side; do not tighten.
8. Check door swing and levelness; adjust as needed and securely tighten screw.
9. Install (4) screws to right-side of the lower cabinet to fill holes.
10. Reconnect power.
11. Order a new **Quick Reference Door Label *6 (Part No. 60802)** and apply over existing label.



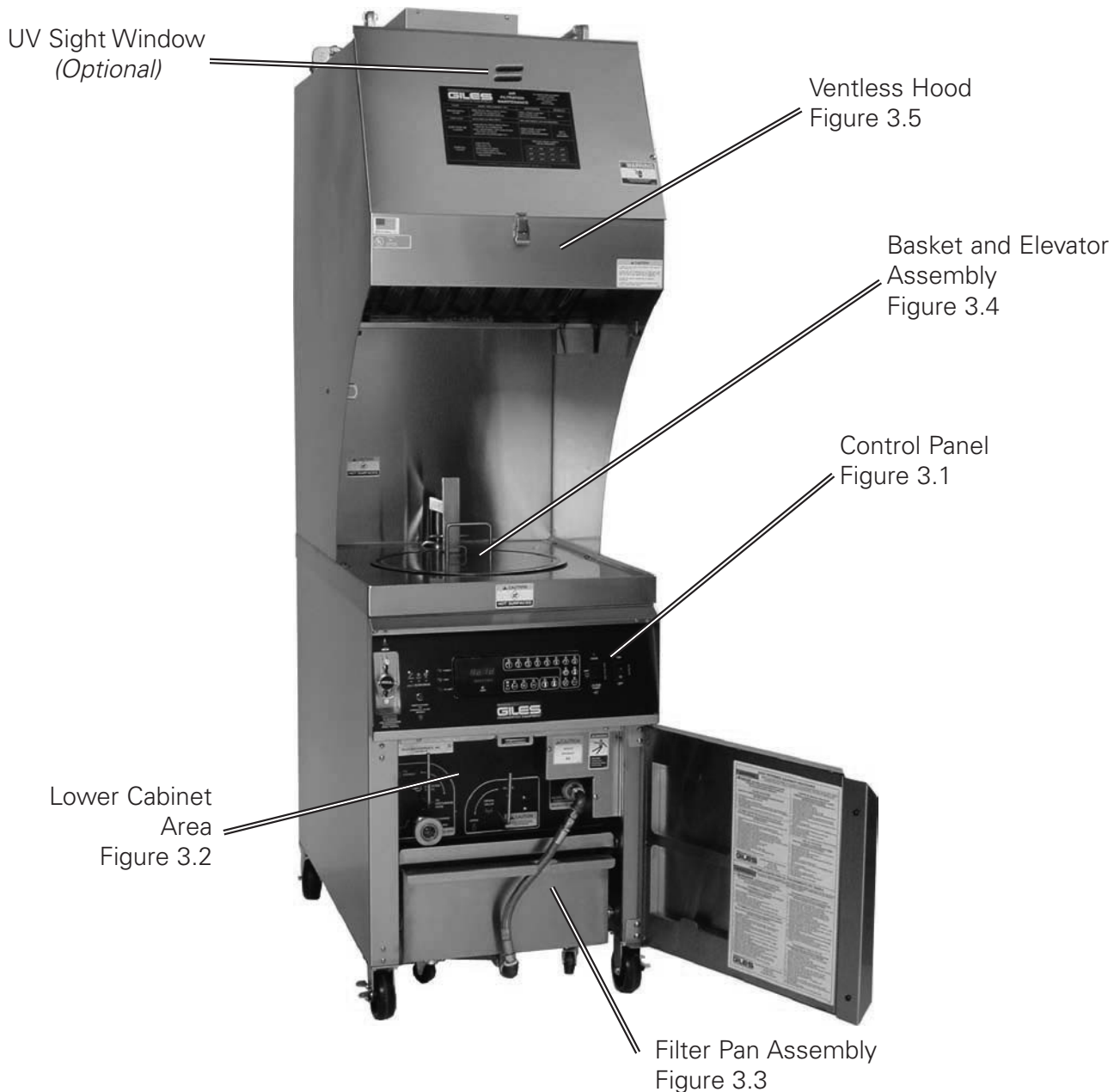
* Not shown

Overview

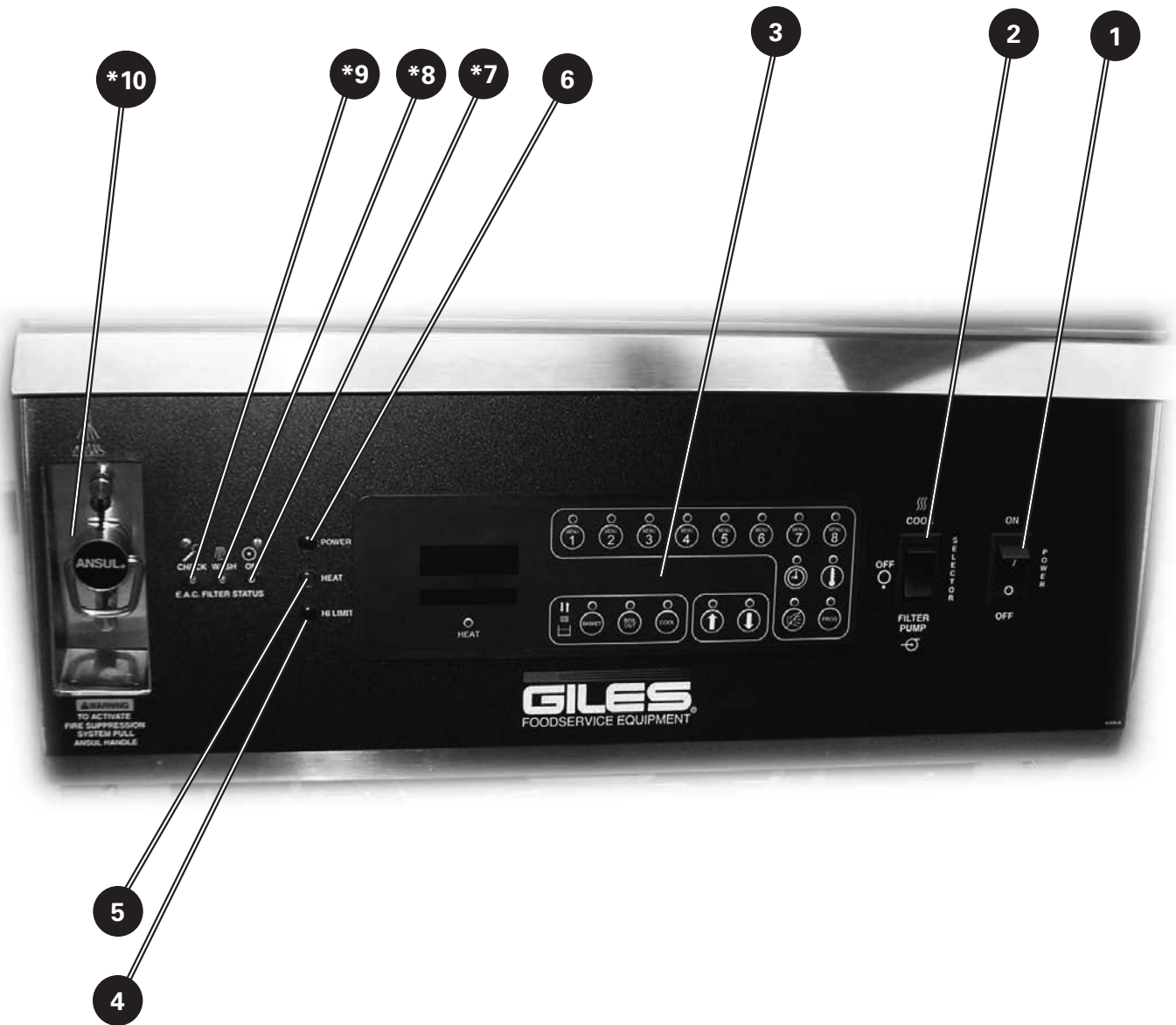
Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

3. Overview

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



3.1 Control Panel



* Present on Ventless Hood (VH) Models Only

Overview

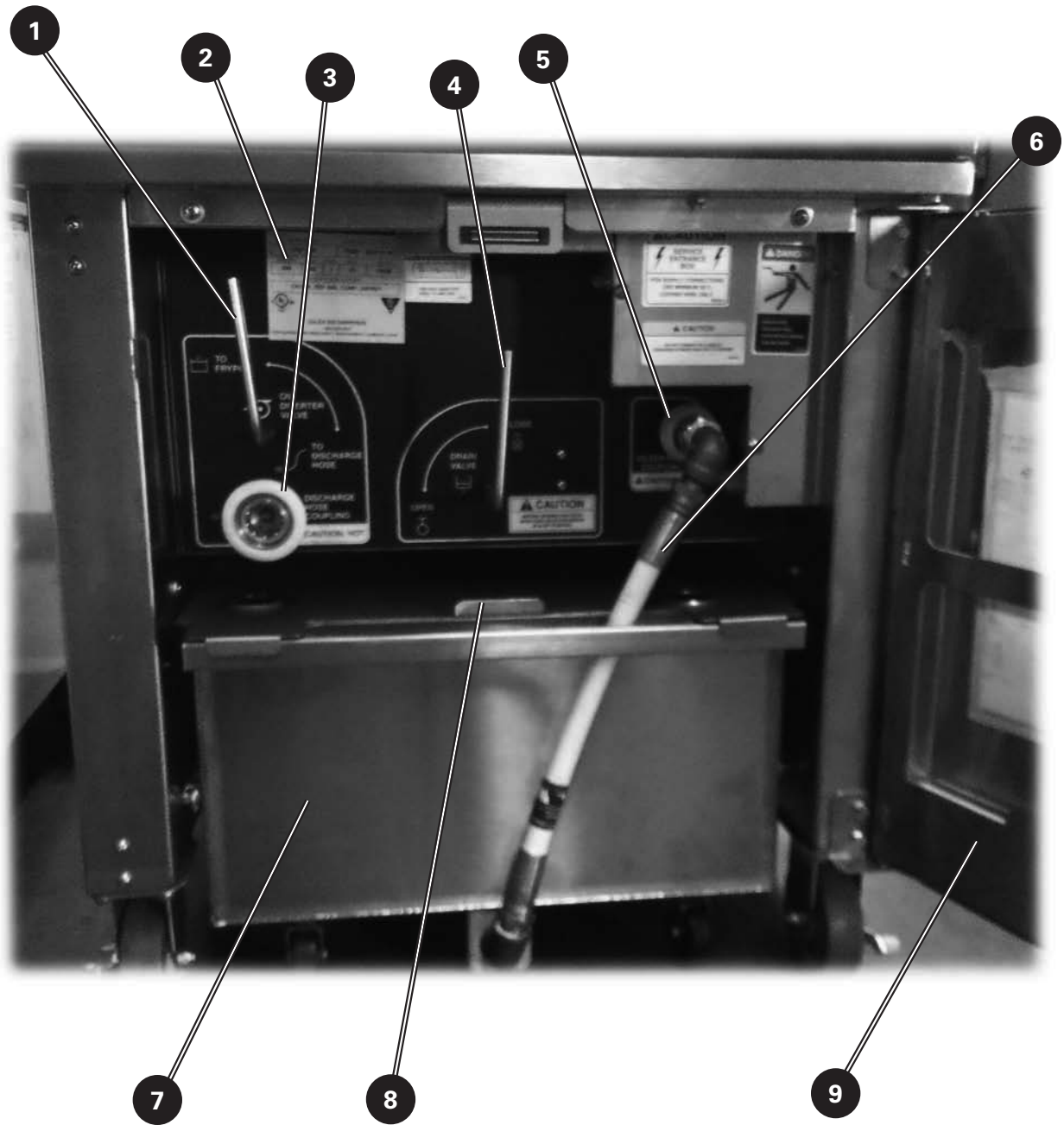
**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

3.1 Control Panel

Item	Description	Function
1	Power Switch	The Power Switch is a 2-position Switch. Press top portion to place in the ON position for operation.
2	Selector Switch	The Selector Switch is a 3-position switch used to select the mode of operation ... COOK - OFF - FILTER . The fryer's heating elements only operate in the COOK position. The switch is placed in the FILTER position to start the filter pump for filtering the shortening.
3	Controller	The Electronic Controller sets and controls cooking oil temperature and cook times. Displays fryer status and alarm conditions.
4	High-Limit Indicator	The High-Limit Indicator Light is illuminated when power to the fryer's heating elements has been disabled by the solid-state over-heat safety control. Should this light come on during operation, discontinue operation and refer to the Troubleshooting Section of this manual. NEVER COOK IN A FRYER THAT CONTINUES TO GIVE A HI-LIMIT ALARM!
5	Heat Indicator Light	The Orange Heat Indicator Light is illuminated when the fryer's heating elements are energized. When the set-point operating temperature is reached, the light will turn off. 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 Indicator is illuminated when the Electronic Air Cleaner (EAC) power supply is on. This is the only LED illuminated during normal operation.
*8	WASH LED Indicator	The WASH Indicator is illuminated when the EAC has become excessively dirty. Do not use this as the signal for routine cleaning; doing so will significantly decrease filter performance and the life of the charcoal filter. Clean EAC daily for best performance.
*9	CHECK LED Indicator	The CHECK Indicator is illuminated when the EAC becomes shorted and is no longer operating. EAC needs repair or replacement.
*10	Fire Extinguisher Manual Pull Handle	If fire should occur in the cooking vat, pull this handle to manually activate the the fire suppression system.

* Present on Ventless Hood (VH) Models Only

3.2 Lower Cabinet Area



Due to continuing improvements and product enhancements, images shown might not exactly depict current models

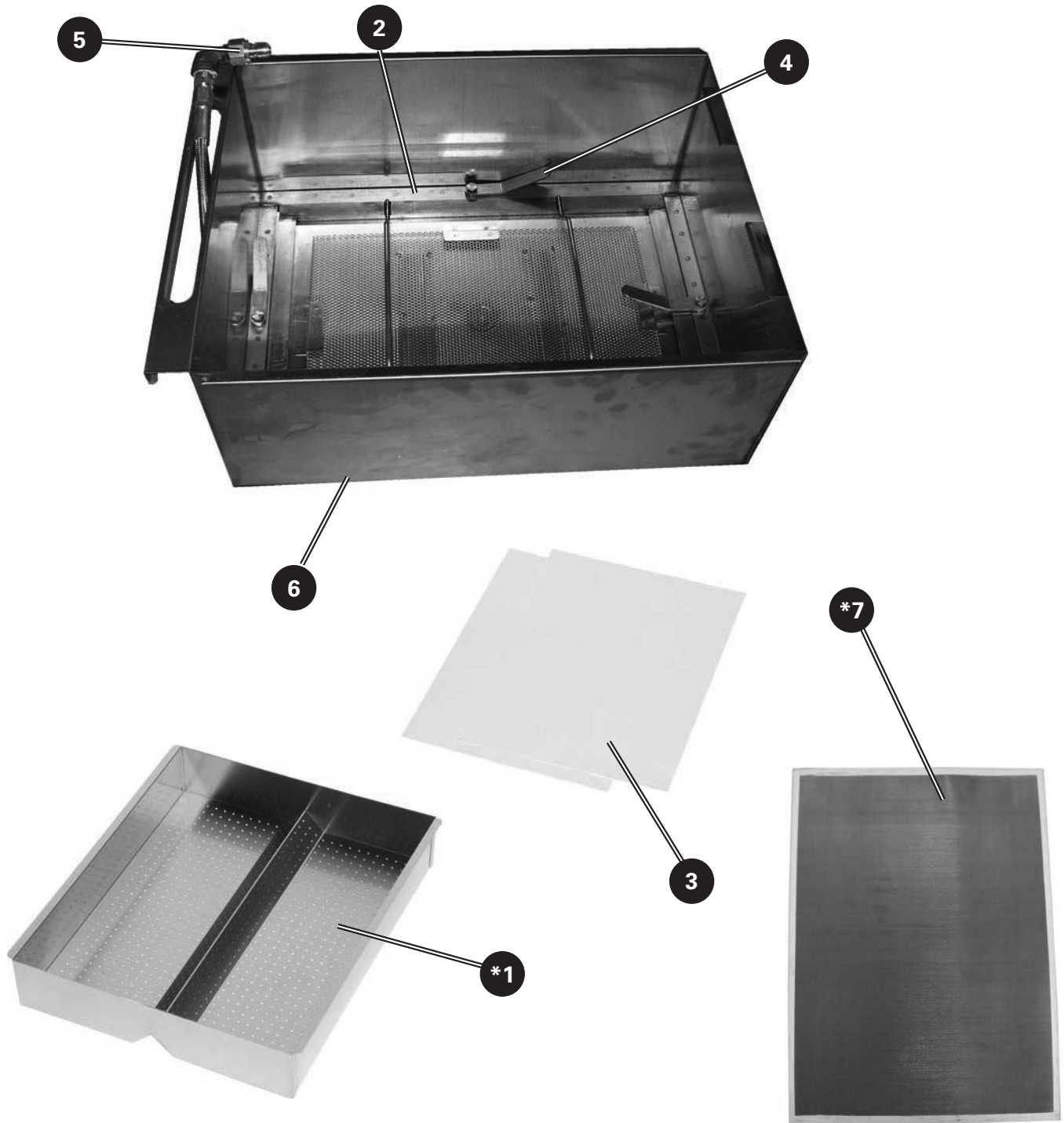
Overview

**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

3-2. Lower Cabinet Area

Item	Description	Function
1	Diverter Valve Handle	Changes valve setting filter pump output to the cook pot or to the Oil Discharge Hose.
2	Serial Label	Show appliance information ... serial number, model, voltage, phase, cycle (Hz) and watts.
3	Quick Disconnect for Oil Discharge Hose	Fitting for connecting the Oil Discharge Hose to remove waste oil from the cook pot.
4	Drain Valve Handle	Operates the cook pot Drain Valve. Always ensure the valve is closed prior to adding cooking oil or boil out solution. Fryer heating elements are disabled if valve is not completely closed.
5	Quick Disconnect for Filter Pan Hose	Fitting for connecting the Filter Pan hose to the Oil Filtration System.
6	Filter Pan Quick Disconnect Hose	See Section 3.3
7	Filter Pan	See Section 3.3
8	Filter Pan Cover	Helps minimize splash when draining hot oil from the cook pot into the Filter Pan and protects against foreign matter contamination during the filtering process. Fits atop Filter Pan as part of the assembly, easily removed for cleaning.
9	Cabinet Door	Provides access to lower cabinet functions. Cabinet Door is field reversible, if needed.

3.3 Filter Pan Assembly



* Not included, Optional Item

Overview

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

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 for filtering.
2	Hold Down Frame	Tightly holds and seals filter media in the Filter Pan.
3	Filter Paper	Standard paper filter media, filters finer particles of sediment from the cooking oil during the a filter cycle. 1 or 2 pieces of paper media must be used for proper cleaning of cooking oil.
4	Hold Down Levers (4)	Locks the Hold Down Frame onto the filter media.
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 help prevent debris from entering the filter pump should filter media become damaged. THIS IS NOT A FILTER ... FILTER MEDIA MUST ALWAYS BE USED!
*7	Stainless Steel Filter Screen (Optional)	Renewable, stainless micro-mesh screen filter media ... replaces filter paper. Can be removed, cleaned and reused. Features silicone edge gasket for proper seal.

* Not included, Optional Item

3.4 *Basket and Elevator Assembly*



Due to continuing improvements and product enhancements, images shown might not exactly depict current models

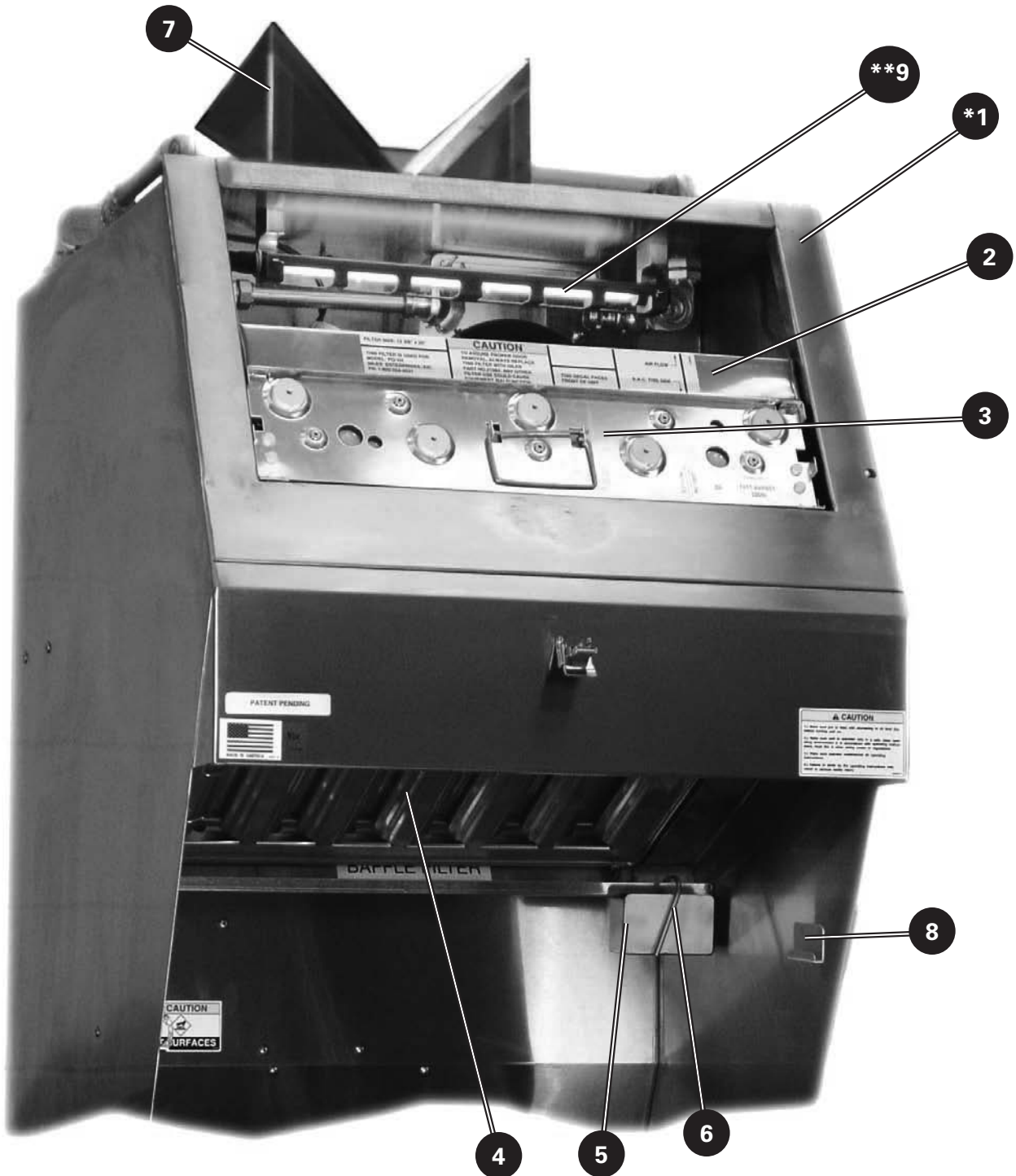
Overview

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

3.4 Basket and Elevator Assembly

Item	Description	Function
1	Basket Cover	Covers the fry pot as product is being cooked. When used as intended, prevents hot cooking oil from splashing from the fry pot.
2	Basket Carrier	Attaches the Fry Basket to Auto-basket Lift shaft; holds it in the proper position for lowering, cooking and lifting.
3	Basket	Contains the product during cooking.
4	Basket Lift	Automatically lowers basket into oil for cooking and lifts it from the fry pot at the end of the cooking cycle.

3.5 Ventless Hood (VH)



* Not Shown
** UV Option Only

Overview


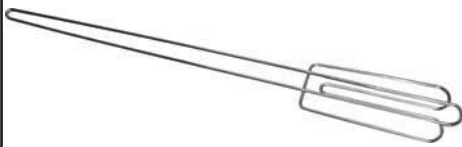


Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

3.5 Vestless Hood (VH)

Item	Description	Function
*1	Hood Filter Cover	Provides access the Hood filter chamber and plenum area ... EAC, Charcoal & UV (if equipped). This cover must be in place and latched for the unit to operate.
2	Charcoal Filter	This Filter <u>helps</u> to remove cooking aromas from the exhaust air. The Filter should be replaced monthly. NEVER attempt to clean the Charcoal Filter; it is NOT renewable. It is advisable to keep a spare filter on hand (Gills #30248) for quick exchange when needed! NOTE: No filter will remove all cooking aromas.
3	EAC Filter	An Electrostatic Air Cleaner which removes grease vapors and smoke generated while cooking. The filter is completely renewable and should be cleaned daily to maintain peak performance. Appliance power must be turned OFF before removing the EAC for cleaning.
4	Baffle Filter	The Baffle Filter is the first stage of the grease removal and 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 electric shock.
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	3-Way Diverter Exhaust Stack	Located atop the Hood fan discharge outlet. Diverts exhaust air horizontally to the sides and rear. Allows for 0" clearance requirement between the ceiling and top of the diverter. However, it is advisable to allow 3" to 6" clearance for ease of 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.
**9	Ultraviolet Lamp (Optional)	Helps to sanitize discharge air and the hood's plenum area to improve control of cooking aromas. This lamp should be cleaned monthly and replaced annually





* Not Shown

** UV Option Only




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.
	Stir Paddle P/N 77775	Use for stirring hot oil and the product being cooked.
	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.

Overview

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

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.
	Discharge Hose P/N 33667	Use for removing liquid shortening from unit. NOTE: NOT to be used to wash down fry pot.
	Soak Tank P/N 39327	Use for daily cleaning EAC filter
	UV Lamp P/N 90226	Lamp for UV equipped models. (Optional)

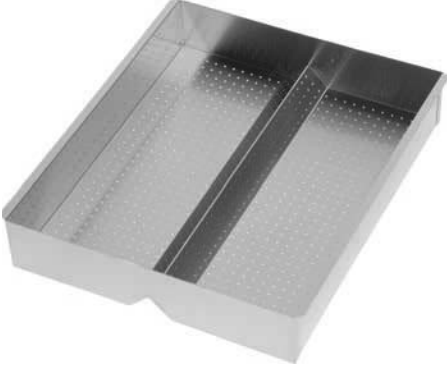


3.7 Accessories (Not Included)

Part	Description/ Part Number	Function
	<p>Filter Paper P/N 60810</p>	<p>Paper filter media for the Filter Pan.</p>
	<p>Filter Powder P/N 72004</p>	<p>Filtering aid to help clean the cooking oil during the filtering cycle.</p>
	<p>Fryer Boil-Out P/N 72003</p>	<p>Add to water when performing Fryer Boil Out help clean the fry pot and remove cooking residue.</p>

Overview

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

3.7 Accessories (Not Included)

Part	Description/ Part Number	Function
	<p>Filter Pan Crumb Screen P/N 39246</p>	<p>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.</p>
	<p>Stainless Steel Renewable Filter Screen P/N 41014</p>	<p>Renewable replacement for Filter Paper. Durable stainless steel media can be cleaned and reused many times. Provides same filtering performance as paper media.</p>
	<p>Giles Oil Caddy P/N 79187</p>	<p>A portable oil disposal container with capacity for 80 lbs of liquid waste shortening.</p> <p>Note: For use with filtered, warm oil only. No crumbs or debris.</p>

**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

Overview



Notes:

Unit Preparation

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

4. Unit Preparation

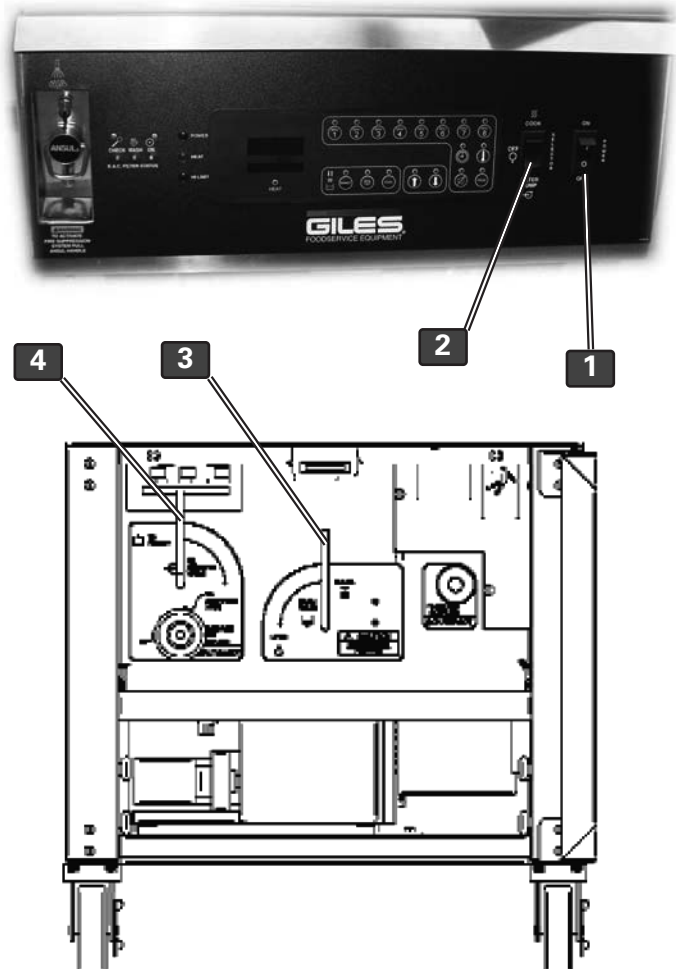
At Giles Enterprises, Inc. we take pride in the quality of our workmanship. Every effort has been made to ensure that your unit is in optimum operating condition when received. Each unit must pass rigorous quality control testing prior to shipment. To further ensure that the unit operates to your expectations, we recommend performing a brief functionality check prior to operating it for the first time.

Before attempting to operate the unit, refer to Section 3 and become familiar with the various controls and their function. Once you have read and fully understand Section 3, precisely follow the steps below to check the unit's function. Failure to follow these instructions could lead to equipment damage or malfunction.

4.1 Set-up for Initial Testing of Unit

Ensure that the unit is set-up as follows before proceeding.

1. Power Switch is in the **OFF** **1** position.
2. Selector Switch is in the **OFF** **2** position
3. Open the Cabinet Door and remove the Filter Pan.
4. Ensure the Drain Valve Handle is in the **CLOSED** **3** vertical position.
5. Ensure the Oil Diverter Valve is in the **TO FRYER** **4** vertical position.
6. Remove Basket Cover, Basket Carrier, and Basket.



4.2 Power Test

The following test will ensure the unit is properly receiving power.

1. Follow steps shown in Section 4.1.
2. Ensure the main circuit breaker powering the unit is **ON**.
3. Press the Power Switch to the **ON** **1** position. The green Power Light **2** will come on. Please proceed to Section 4.3.

If the Power Light does not illuminate, refer to the Troubleshooting procedures in **Section 8.1**.



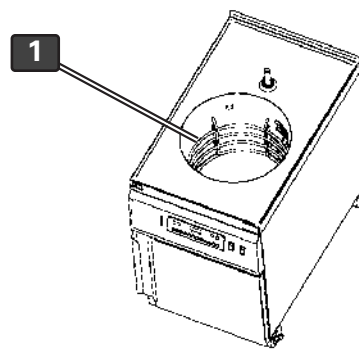
4.3 Heating Element Test

The following test will confirm that the Heating Elements are being properly energized.

CAUTION!! DO NOT touch the Heating Elements. The elements quickly become very hot and skin contact may result in a severe burn injury.

1. Follow steps in **Section 4.1**.
2. Ensure Power Switch is in the **OFF** position.
3. Wipe the Heating Elements **1** with a liberally wet sponge, such that moisture remains on the elements.
4. Place the Power Switch in the **ON** **2** position.
5. Wait until Program Key #1 **3** illuminates on the Controller.
6. Place the Selector Switch in the **COOK** **4** position. Leave it there **NO MORE THAN 10 -15 SECONDS** and then return it the **OFF** position
7. The moisture on the elements should quickly dry and heat should be felt rising from the pot.. Proceed to **Section 4.4**.

If the Heating Elements do not dry within 15 - 30 seconds and/or no heat can be felt, refer to the Troubleshooting procedure in **Section 8.1**.



Unit Preparation

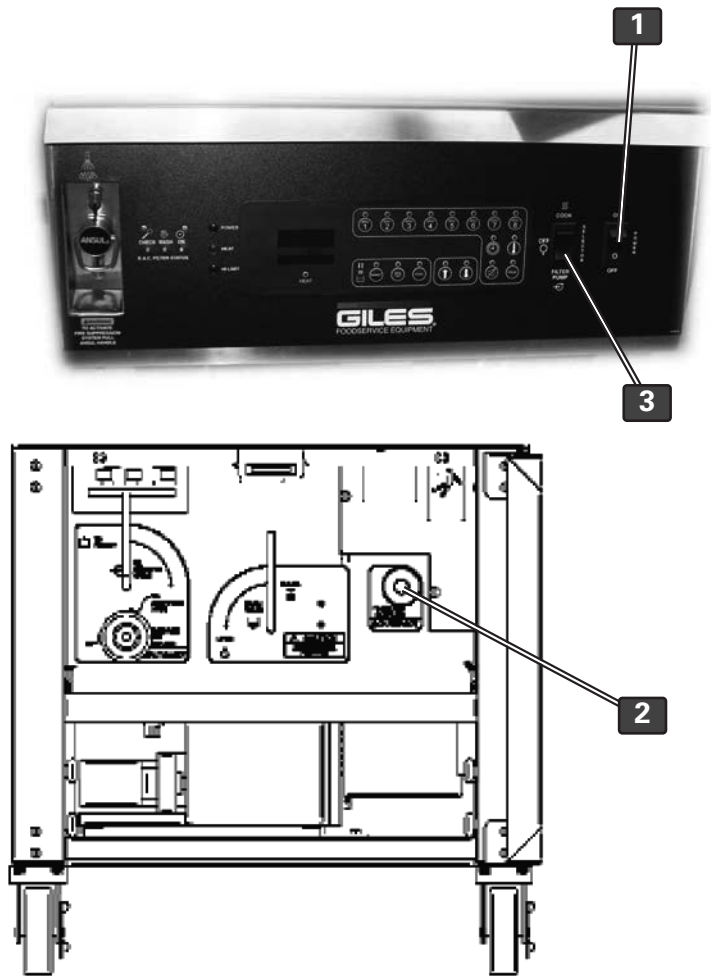
Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

4.4 Filter Pump Test

The following test will confirm that the Filter Pump is operating properly.

1. Follow steps shown in Section 4-1.
2. Press the Power Switch to the **ON** **1** position.
3. Open Cabinet Door.
4. Place the palm of the hand over the Quick Disconnect **2** for the Filter Pan Hose.
5. Briefly place the Selector Switch in the **PUMP** **3** position then return it to the **OFF** position. If suction is felt on the palm while the pump is running, it is operating correctly. Proceed to **Section 4.5**.

If no suction is felt or if air seems to be blowing out of the fitting, refer to the Troubleshooting procedure in **Section 8.2**.



4.5 Perform Boil Out Procedure

Perform a Boil Out Procedure to remove manufacturing residue, or dirt and debris that may have accumulated during shipment. See **Section 6.1, Boil Out Procedure**. After performing the Boil Out Procedure proceed to **Section 4.6**.

4.6 Clean Filter Pan

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

Fryer preparation is now complete. Please proceed to the Operation Section.

**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

Unit Preparation



Notes:

5. Fryer Operation

This section describes operation of the Giles Electric Fryer, Model Series GEF & GEF-VH.

DANGER

- Turn off the unit and the main power supply at the fryer's circuit breaker box before cleaning or performing maintenance.
- **DO NOT** wash down the unit's interior or exterior with water from a spray hose.
- Failure to comply with these **DANGER** notices will result in death or serious injury, equipment or property damage, and void the warranty.

CAUTION

- Ensure the appliance is positioned in a secure, safe location, and that the casters in the locked position.
- Consult a certified electrician to ensure all electrical requirements have been met and that the unit is properly grounded. The wiring diagram provided with this unit should aid the electrician during the installation of your fryer.
- Due to the high temperature of cooking oil during normal cooking operations, it is extremely important for the user to exercise caution when operating this equipment to avoid personal injury.

5.1 Cooking Controller

The following section describes the functions, features, programming, and operation procedures of the N7 Cooking Controller.



GEF-VH model Control Panel shown

Fryer Operation

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

5.1.1 Buttons and Functions



Temp Key - Press this key to set or edit cooking temperature setpoint. Pressing this key for 5 seconds will display current actual oil temperature on the main display.



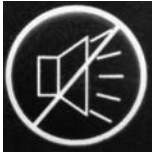
Clock Key - Press this key to set or edit cooking time.



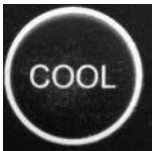
Arrow Keys - Use these keys to a). increase or decrease values when setting time and temperature, b). manually raise or lower basket lift, and c). scroll through available settings when programming menu keys.



Menu Keys - Use when programming menus or selecting menus for cooking.



Alarm Reset Key - Silences fryer status alarms. On ILS models, pressing this key starts the appliance after a power failure or at startup.



Activates **“COOL”** mode ... press for 5 seconds to activate ... press once to deactivate. Temperature setpoint changes to preset idle time holding temp of 275°F.



Activates **“BOIL OUT”** mode ... press for 5 seconds to start. Temperature setpoint changes to 200°F and 30 minutes is set on the timer.



Basket Key - Activates Arrow Keys to operate the basket lift.



Main Display - Displays time and temperature values, and certain status readouts.



Scrolling Display - Shows various status, alarm & menu information.

5.1.2 Create or Edit a Menu Program

To Begin ... Press Program Key for approx. 5 seconds



A red LED above the key is illuminated when programming is active.

Main Display reads
PROG



Scrolling Display reads
Choose Menu

Press the Menu Key you wish to program or edit



Main Display reads
FOOD



Scrolling Display will show a Menu Label

Use **Up & Down Arrow Keys** to cycle through the available Menu Item Labels.



Stop when a desired Label appears on the display (available Menu Item Labels are shown below):

BONE OUT WINGS	SPECIAL 2	FISH	CHEESE STIX	BREASTS/THIGHS
BONE IN WINGS	PICKLES	LIVERS	PIES	LEGS/WINGS
MENU #	CORNDOGS	CHICKEN	TATERS	TENDERS
SPECIAL 1	CATFISH	MUSHROOMS	FILLETS	

Press Program Key to **Save** selection ... Lower Display will briefly show
Saved Edit



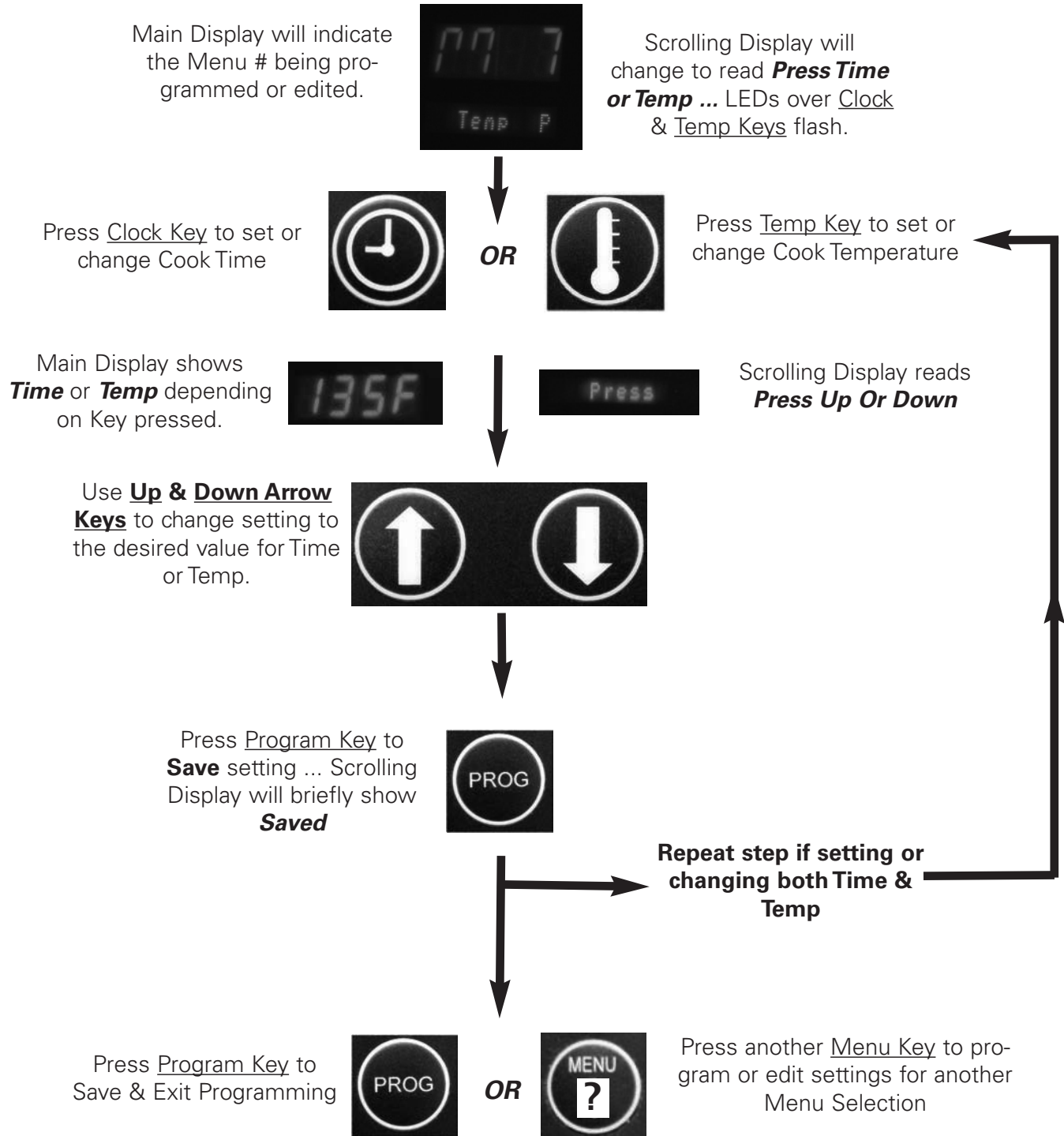
NOTE: Menu Labels are for user information and convenience only, selecting a label does not save a pre-set cooking program ... continue to next page.

PROGRAMMING CONTINUED ON NEXT PAGE

Fryer Operation

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

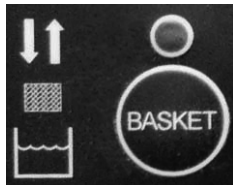
CONTINUE PROGRAMMING FROM PREVIOUS PAGE



5.1.3 Start a Cook Cycle

Press the desired Menu Key (LED over Key will illuminate and oil temperature begins regulating to the setpoint of that menu). Place product into the Fry Basket.

Press the Basket Key



Press Down Arrow Key To Lower Basket



NOTE: Basket Lift will be locked out as long as the Controller is in the "PRE-HEAT" state.

Press button for desired Menu program key again (LED should already be illuminated)



Main Display shows setpoint of selected Menu ...holding Temp Key for 5 secs. will display current actual temperature for 20 secs.)

Scrolling Display shows current selected Menu Label ... pressing Clock Key will display remaining cook time)

5.1.4 Exit Cook Cycle

Allow the active Timer to complete programmed cook cycle.

OR

Press Key for Menu you wish to stop (Menu LED should already be illuminated).



Main Display shows setpoint of selected Menu ...holding Temp Key for 5 secs. will display current actual temperature for 20 secs.)

Scrolling Display shows current selected Menu Label ... pressing Clock Key will display remaining cook time for cycle)



Up Arrow LED will illuminate, alarm will sound, and Basket will rise



If Controller Goes Into Alarm State, Alarm Will sound, Basket Will Rise, and Message Will Display.

Fryer Operation

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

5.1.5 Entering Cool Mode

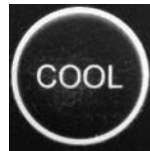
To enter Cool Mode, the Display must show "**Ready**" ... press **Cool** Key for 5 secs.



Temperature setpoint changes to 275°F and oil will be regulated to that temperature until Cool Mode is exited. No Menu programs can be activated while in Cool Mode state.

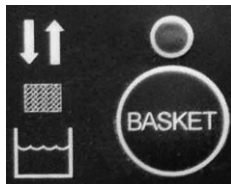
5.1.6 Exiting Cool Mode

To exit Cool Mode , Press **Cool** Key

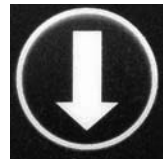


Temperature setpoint changes to that of the currently selected Menu program, Fryer enters Preheat state and begins heating to the setpoint.

5.1.7 Manually Lowering and Raising the Cooking Basket



Press the Basket Key



OR



Use Up & Down Arrow Keys to raise or lower Basket Lift

If Direction Arrow Has Been Pressed, 20 Seconds Must Elapse Before Direction Can Be Changed.

5.1.8 *Entering Boil Out Cycle*

To begin a Boil Out Cycle, the Display must show ***“Ready”*** ... press **Boil Out** Key for 5 secs.



Scrolling Display reads ***“Add Boil Out - Power Off to Quit”***

Temperature setpoint changes to 200°F and 30 minute timer starts. Basket will rise. No Menu programs can be activated while in Boil Out state.

5.1.9 *Exit Boil Out Cycle*

To exit Boil Out Cycle, allow the 30 min. timer to expire or turn Fryer power off.

Scrolling Display shows ***“Boil Complete, Cycle Power”***.



Controller will return to start-up state when power is restored.

NOTE: Fryer must be properly drained, rinsed and prepared for cooking after the Boil Out cycle is completed. See **Section 6, Cleaning**

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

Fryer Operation

Model: GEF-400, GEF-560, GEF-720 & GEF-400-VH, GEF-560-VH, GEF-720-VH

5.1.10 Start Up Procedure

5.1.10.1 GEF Model w/o Integral Ventless Hood

1. Place the Power Switch in the **ON** **1** position. Power Light **2** will illuminate and the Cooking Controller will power-up.



5.1.10.2 GEF-VH Model w/Integral Ventless Hood

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

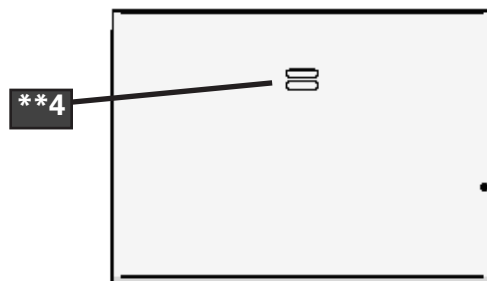
NOTE: The appliance will NOT power-up if the Filter Access Cover is missing or ajar. The sides of the Cover must seat flush against the Hood front and the pin on the right-hand edge must engage the cover interlock switch.

1. Standard Model:

Place the Power Switch in the **ON** **1** position. Power Light **2** and EAC **ON** light **3** will illuminate, the ventless hood fan will start, and Cooking Controller will power-up. If equipped with UV Option, the lamp glow should be seen in the sight window ****4** of the Filter Access Cover.

2. Model with ILS Option:

Place the Power Switch in the **ON** **1** position. Power Light **2** will illuminate and a constant tone alarm will sound. The main display will read **PF**; the lower scrolling display will read **“Power Failure - push Alarm Reset to Restart”**. Press Alarm Reset key **5**. The alarm will silence, EAC **ON** light **3** will illuminate and the ventless hood fan will start. If equipped with the UV Option, the lamp glow should be seen in the sight window ****4** of the Filter Access Cover.



** UV Model Only

5.1.11 Appliance Status Alarms

Certain conditions that could cause unsafe operation (missing or clogged filters, open valves, low oil level) will activate an alarm tone; the Heating Elements will be disabled, and a scrolling message will appear in the lower display.



5.1.11.1 All Models

1. **Low Oil Level:** Alarm tone sounds and scrolling display reads **“Check Oil Level”**. The Heating Element has reached a factory-set maximum temperature and has been shutdown. This is an indication that the oil level in the cook pot is low and that the Heating Element has become exposed, causing a fire risk. Cease cooking activities, place Selector Switch in **OFF** position, and press the Alarm Reset key. Add shortening to the **FULL** mark and resume activities.
2. **Drain Valve Open:** If the pot drain valve is open, even slightly, when appliance power is **ON** the alarm tone sounds and scrolling display reads **“Close Drain Valve - Push Alarm Reset”**. If the Basket Lift is down, it will be raised. Heating Elements are disabled as long as the condition exists. Close valve and press the Alarm Reset key.

5.1.11.2 Ventless (VH) Models

1. **Missing Baffle Filter:** Alarm tone sounds and scrolling display reads **“Install Baffle Filter - Push Alarm Reset”**. Indicates that the Baffle Filter is missing or improperly installed. Heating Elements are disabled as long as the conditions exist. Install the Baffle Filter or adjust its position, and verify that the filter switch has been properly actuated. See **Section 7.1.2. & 7.1.3, Baffle Filter Removal & Installation.**
2. **Missing Charcoal Filter:** Alarm tone sounds and scrolling display reads **“Install Charcoal Filter - Push Alarm Reset”**. Indicates that the Charcoal Filter is missing or improperly installed. Heating Elements are disabled as long as the conditions exist. Install the Charcoal Filter or adjust its position, and verify that the filter switch has been properly actuated. See **Section 7.1.10, Charcoal Filter Installation.**
3. **Clogged Filter:** Alarm tone sounds and scrolling display reads **“Replace Charcoal Filter - Push Alarm Reset”**. Indicates that the Charcoal Filter is clogged, not allowing sufficient airflow through the Hood. Other airflow restricting conditions will also cause this alarm to activated. Heating Elements are disabled as long as the conditions exist. Replace the Charcoal Filter and/or check for any other airflow restrictions. See **Section 7.1.10 & 7.1.12, Charcoal Filter Installation & Replacement.**
4. **EAC Filter:** Alarm tone sounds and scrolling display reads **“Check EAC Unit”**. Indicates that the Electronic Air Cleaner (EAC) unit is missing, improperly installed, dirty, damaged, or has stopped functioning. Heating Elements are disabled as long as this condition exists. Check the EAC status LED's to determine the type of issue present. See **Section 7.1.6 through 7.1.9, EAC Filter Operation & Cleaning.**

NOTE: If any of these alarm conditions cannot be resolved, contact a factory-authorized service agent immediately.

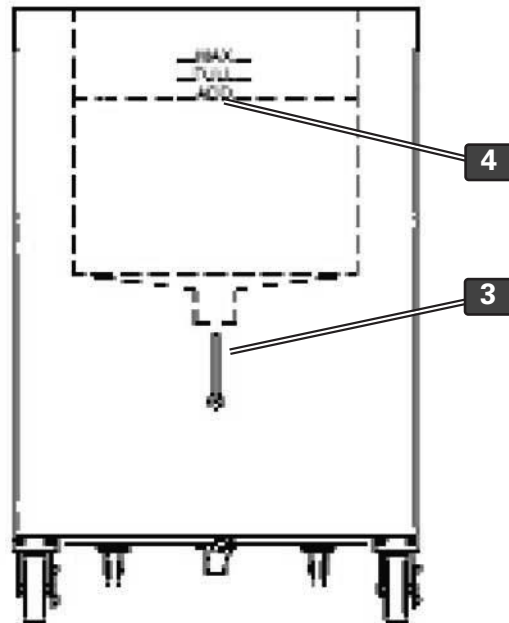
Fryer Operation

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

5.2 Cooking Procedures

This section describes cooking procedures for the GEF Series Fryers with computer Cooking Controller. These procedures apply to both GEF and GEF-VH models.

1. Raise basket lift and remove the Fry Basket.
See Section 5-01.7.
2. Place the Power Switch in the **OFF** **1** position.
3. Ensure the Selector Switch is in the **OFF** **2** position.
4. Ensure the Drain Valve is in the fully **CLOSED** **3** position (handle vertical).
5. Fill the Fry Pot with liquid shortening to the **ADD** **4** mark. This will allow for expansion of the shortening when heated. When at cooking temperature, shortening level should be near the **FULL** mark.
6. Place the Power Switch in the **ON** **5** position.
The Power Light **6** will illuminate.
7. Press the desired Menu Button **7**.
8. Place the Selector Switch in the **COOK** **8** position. The Heat Light **9** will illuminate and the heating elements will energize to begin heating shortening to the menu set-point temperature.



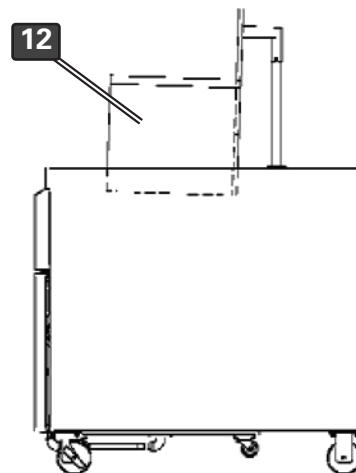
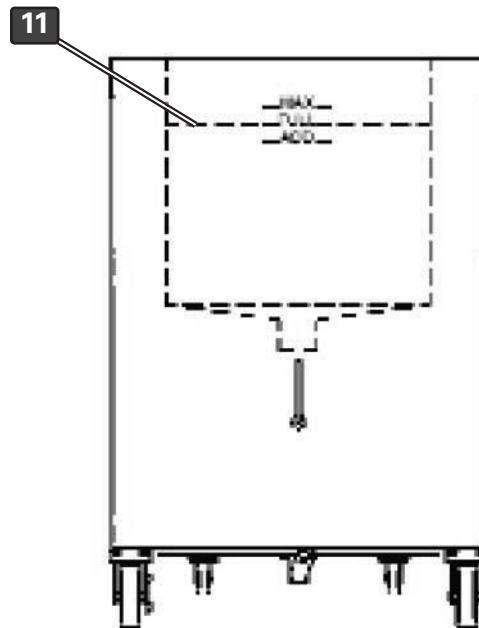
5.2 Cooking Procedure (Continued)

- Using the provided Stir Paddle, frequently stir the shortening while preheating. Doing so will result in more evenly cooked product by preventing cool spots within the shortening.
- Once shortening has initially preheated to the setpoint temperature, heating elements will shutdown and the Heat Light **10** will turn off.



When setpoint is reached an alarm will sound and "Stir" is displayed on the main display. Press the Alarm Reset key to silence the alarm. The setpoint alarm must be acknowledged before a menu can be started.

- Check the shortening level. It should now be at, or near, the **FULL 11** Level. Add more shortening if needed.
- Using the Stir Paddle, vigorously stir the oil once again until the Heat Light comes back on and continue stirring until the light turns off. The shortening should then be evenly heated and Fryer is ready for cooking.**
- Place the Cooking Basket **12** onto the Basket Lift Carrier.



Fryer Operation

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

5.2 Cooking Procedure (Continued)

14. Press the desired Menu Key **13**; the Temperature Setpoint will change to the programmed temperature for that Menu.
If the Menu you wish to cook is already selected, do not press the key at this time. Doing so will start the cook cycle timer.

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

15. Uncooked product may be placed in the Fry Basket **14** either before or after it has been lowered into the shortening.

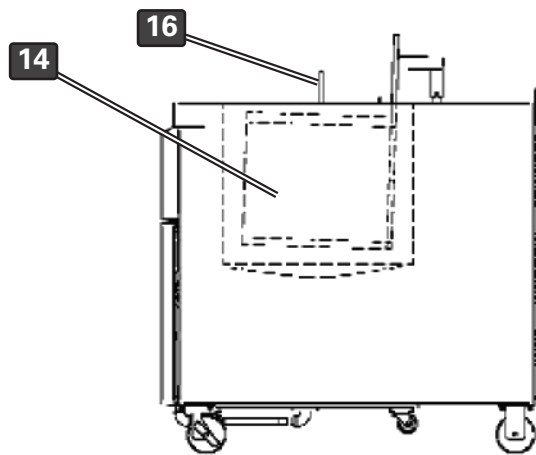
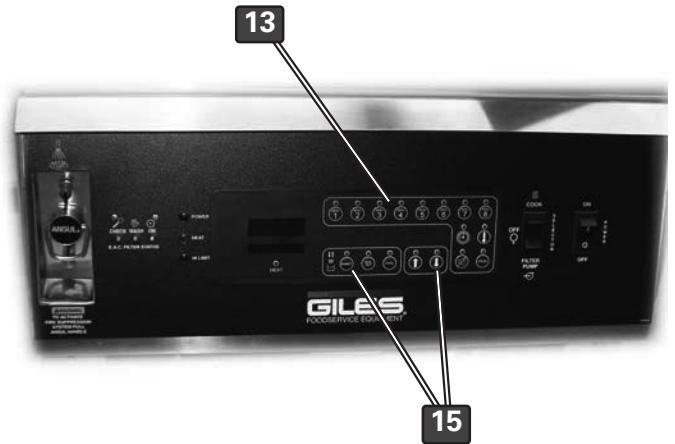
If Basket is lowered before loading, use extreme caution when placing product into the HOT shortening; skin contact or splash can cause severe burns.

Press **“Basket” 15** key and then **“Down Arrow”** key to lower basket. Fryer must be in the **Ready** state for Basket Lift to operate.

Press the desired Menu Key **13** again to start the cook cycle timer. Fryer must be in a **Ready** state before cook cycle will begin.

Place the Basket Cover **16** on top of the Fry Pot.

16. The displays **17** will show remaining cook time and the food label for the selected Menu.



5.2 Cooking Procedure (Continued)

17. After approx. 60% of the programmed cooking time has elapsed, an alarm sounds and the “**Stir**” message will appear in the Main Display. Press the **Alarm Reset** key to silence alarm. Wear oven mitts; remove the Basket Cover and **18** stir the product with the provided Stir Paddle **19** to separate pieces which may be stuck together.

18. Replace the Basket Cover **18** on the Fry Pot.

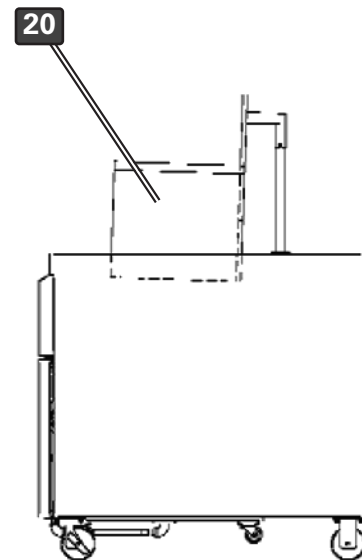
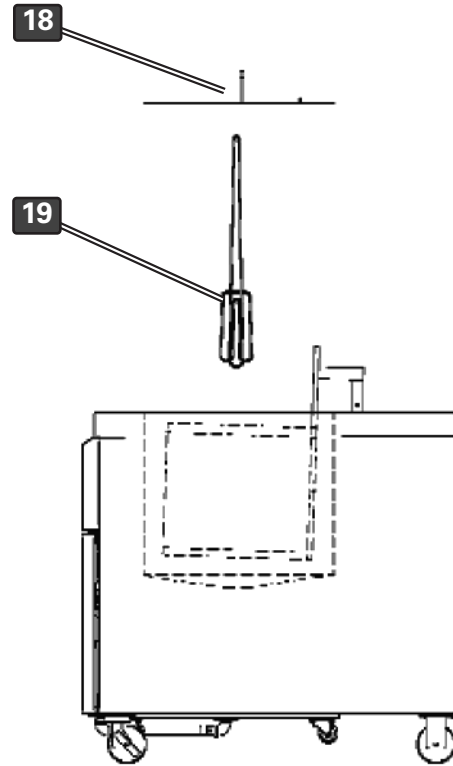
19. At the end of the cook cycle, the Fry Basket **20** with cooked product will automatically be raised from the hot shortening.

20. Allow product to adequately drain. Wear oven mitts; remove the Basket Cover and hang it on the Basket Carrier.

21. Lift the Basket off of the Basket Carrier and dump cooked product into an appropriate container.

22. Appropriate subsequent actions:

- a.) Cook another load - return to **Step 6** of this procedure.
- b.) Place Fryer into Cool Mode - see **Section 5.1.8, Cool Mode**.
- c.) Shutdown Fryer - see **Section 5.5, Normal Shutdown**.



NOTE: DO NOT forcefully strike a full basket of product on the edge of Fry Pot or the Basket Carrier in an attempt to aid in oil drainage. Damage to the Basket or the equipment can result.

Fryer Operation

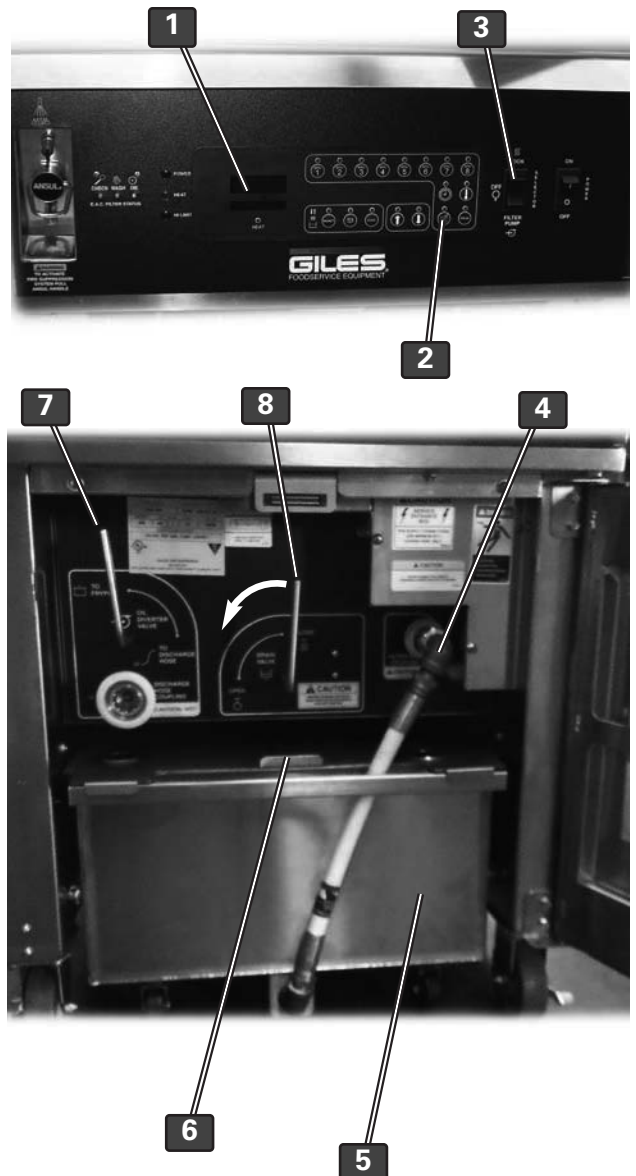
Model: GEF-400, GEF-560, GEF-720 & GEF-400-VH, GEF-560-VH, GEF-720-VH

5.3 Filtering Liquid Shortening

This section describes filtering liquid shortening using the on-board filtration system. The system recirculates shortening from the Filter Pan, through Filter Media and back to the Fry Pot. By following this process, shortening life can be increased by up to 50%. The Cooking Controller is preset to alert operators to filter shortening after every fourth (4th) load cooked.

⚠ WARNING Never attempt to filter cold liquid shortening, this can clog the filter pump and damage the unit. Shortening must be heated to a min. of 200°F (93°C) before attempting to pump.

1. After cooking the fourth load, the Cooking Controller will display **FILTER 1** and sound an alarm to indicate that the shortening must be filtered.
2. Press the Alarm Reset Key **2** to silence alarm.
3. Place the Selector Switch in the **OFF 3** position.
4. **Wear oven mitts.** 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**. Ensure that 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 .
7. Replace Filter Pan Cover **6** and reposition the Filter Pan under the unit. Reconnect the Filter Pan Quick Disconnect Hose **4** .



⚠ DANGER This process requires that shortening to be drained into the Filter Pan. Failure to have fryer Selector Switch in the **OFF** position prior to draining may result in fire as the Heating Elements become exposed. ALWAYS ENSURE SELECTOR SWITCH IS IN THE **OFF** POSITION BEFORE DRAINING SHORTENING FROM POT.

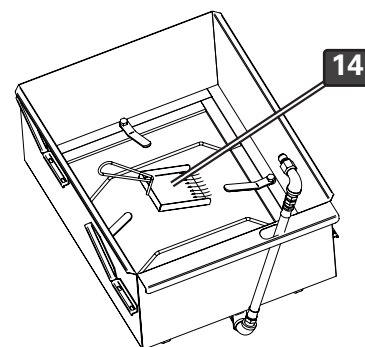
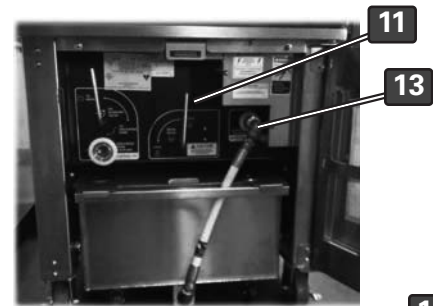
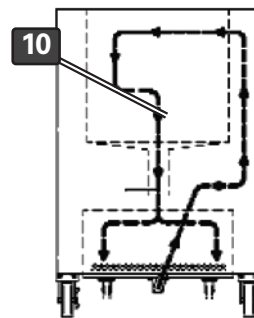
8. Ensure Selector Switch is in the **OFF 3** position. Place the Oil Diverter Valve **7** in the **TO FRYPOT**, vertical position. Slowly turn the Drain Valve Handle counterclockwise to the **OPEN 8** horizontal position to allow liquid shortening to drain into the Filter Pan.

5.3 Filtering Liquid Shortening (Continued)

NOTE: If the Fry Pot does not readily drain, use the provided Kettle Drain Brush to break up crumbs or debris in the Fry Pot Drain. **Be careful not to puncture the filter media in the filter pan. Doing so could cause the filter pump to become clogged with debris and damage the unit.**

9. Once the Fry Pot has completely drained into the Filter Pan, place the Selector Switch in the **FILTER** **9** position. **Leave Drain Valve open.**
10. The shortening will begin circulating **10** from the Filter Pan, through the filter media and back to the Fry Pot. To achieve sufficient filtration, leave the Drain Valve open and allow shortening to continually circulate for a minimum of 5 mins. During this time, use the provided Pot Brush to clean elements, pot wall and bottom; allow residue to be flushed out into the Filter Pan.
11. After approx. 5 mins, turn the Drain Valve Handle to the **CLOSE** **11** vertical position and allow the Fry Pot to refill.
12. When oil has been completely pumped back to the Fry Pot, air bubbles will appear at the oil return. Place the Selector Switch in the **OFF** **12** position (centered) to stop pump.
13. Ensure the oil is at the proper level, add shortening if needed.
14. **Wearing Oven Mitts**, disconnect Quick-Disconnect **13**, remove the Filter Pan and lift off Cover.
15. Using the provided Crumb Scoop **14**, remove filter sediment from the surface of the Filter Media and discard.
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.**



Fryer Operation

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

5.4 Removal of Liquid Shortening

This section describes how to remove shortening from the Fryer. This must be done before a Boil Out Procedure can be performed. In this section a Giles Oil Caddy (not included) is referenced as the disposal container for waste shortening.

⚠ WARNING Never attempt to remove cold liquid shortening using this procedure, this can clog the filter pump and damage the unit. Shortening must be heated to a min. of 200°F (93°C) before performing this procedure.

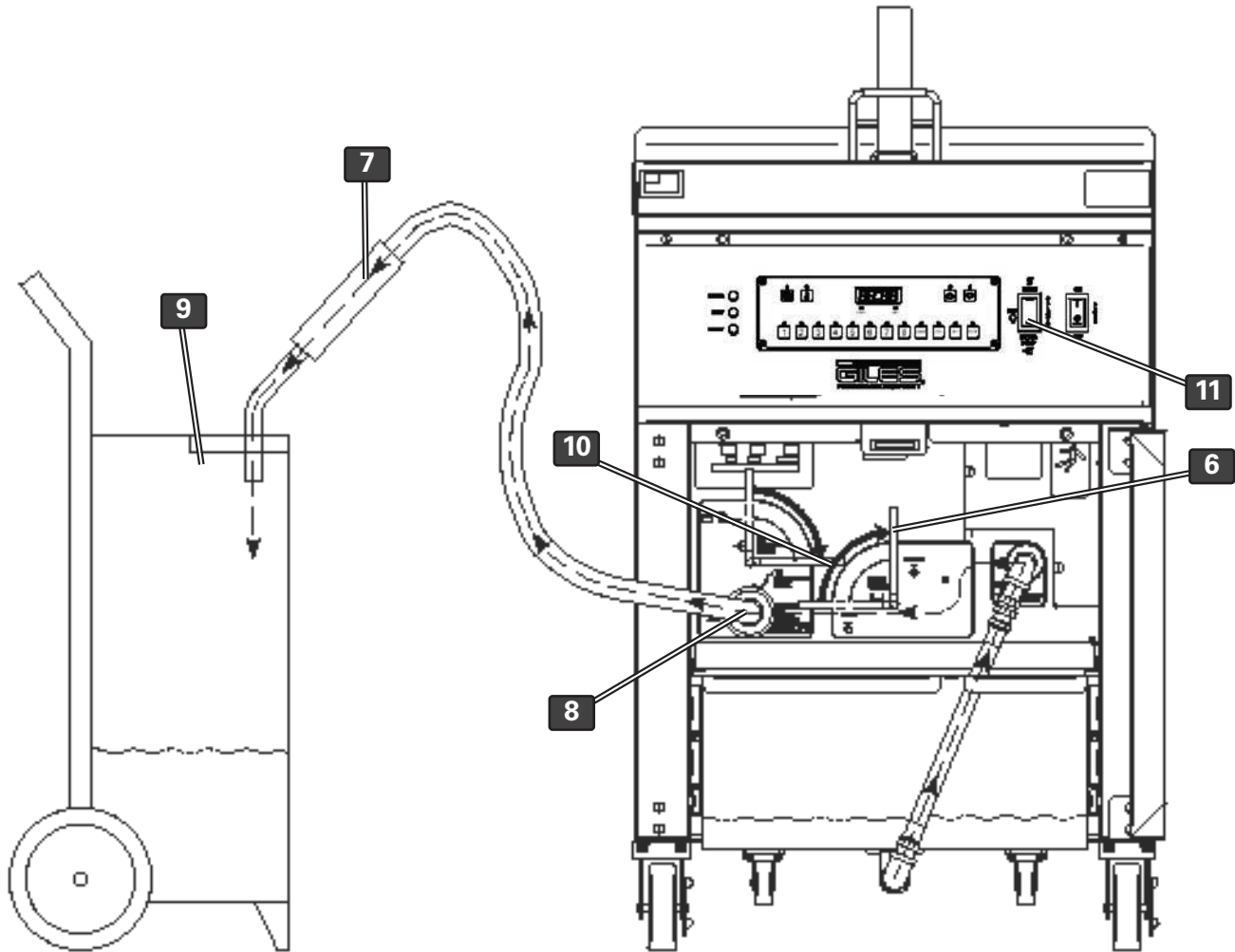
1. If shortening is cold, heat to 200°F (93°C).
2. Ensure the Power Switch is in the **ON** **1** position.
3. Ensure the Selector Switch is in the **OFF** **2** position.



4. Ensure the Filter Pan **3** is in place and the quick disconnect hose **4** is connected the to unit.
5. Slowly turn the Drain Valve Handle **5** to the **OPEN** horizontal position and allow the Fry Pot to completely drain.



5.4 Removal of Liquid Shortening (Continued)



6. After the Fry Pot has completely drained, turn the Drain Valve Handle to the **CLOSED** **6** vertical position.
7. Connect the Discharge Hose **7** to the Discharge Hose Coupling **8**.
8. Place the discharge end into a Hot Oil Disposal Container **9** (Giles Oil Caddy shown).
9. Turn the Oil Diverter Valve to the **TO DISCHARGE HOSE** **10** horizontal position.
10. **Be sure the wear Oven Mitts if holding the Discharge Hose, it will become very hot.** Press the Selector Switch to the **PUMP/FILTER** **11** position and allow the shortening to pump into the Disposal Container.

Fryer Operation

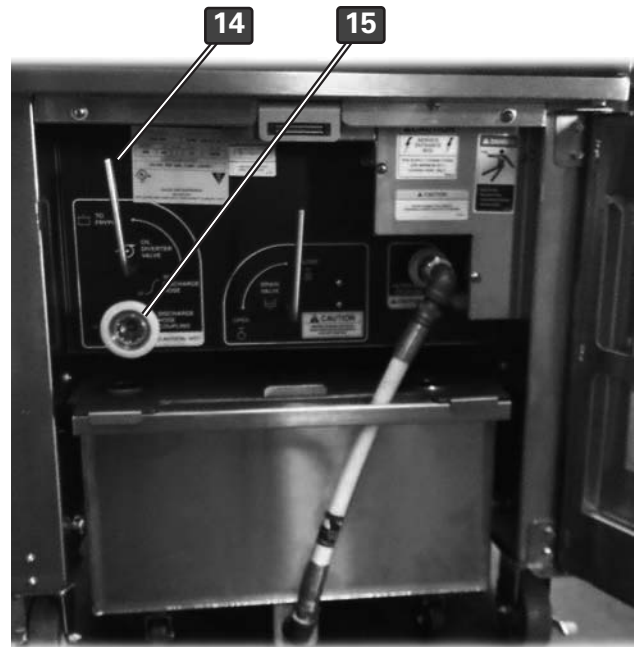
Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

5.4 Removal of Liquid Shortening (Continued)

11. After shortening is removed from the Filter Pan, place the Selector Switch in the **OFF 12** position.
12. Place the Power Switch in the **OFF 13** position.



13. Turn the Oil Diverter Valve handle to the **TO FRY-POT 14** vertical position.
14. **Wearing Oven Mitts**, remove the Discharge Hose from the Discharge Hose Coupling 15 and drain shortening remaining in the hose into the Oil 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**.

5.5 Normal Shut-Down

This section explains the process of shutting the unit down.

1. Place the Selector Switch in the **OFF 1** position.
2. Place the Power Switch in the **OFF 2** position, the Power Light will **3** turn off.
3. If required, turn off the Fryer's circuit breaker in the main electrical breaker panel to remove power to the unit.



5.6 Emergency Shut-Down

In case of emergency, remove power to the unit by turning off the facility main circuit breaker.

Cleaning

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

6. Cleaning

This section describes cleaning procedures for GEF Series Conventional and Ventless model Fryers. In general, the unit should be cleaned daily.

⚠ DANGER

- **DO NOT** hose down the unit's interior or exterior with water.
- Failure to comply with these **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)

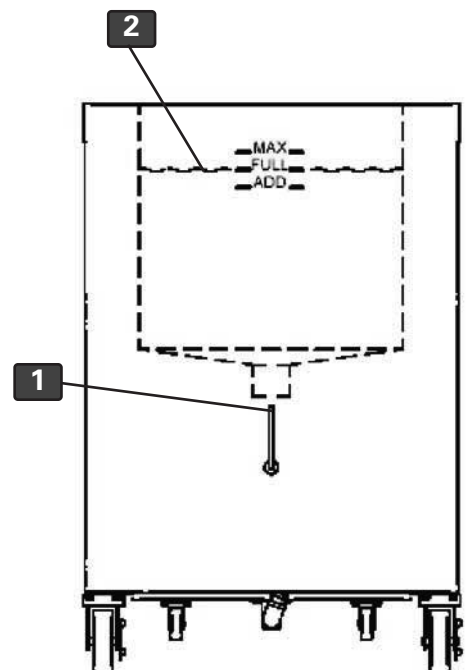
This section describes how to clean the Fry Pot, the process is referred to as **Boil-Out**. A Boil-Out must be performed before cooking with new equipment and should be performed each time used shortening is removed from the fryer, before replenishing with fresh shortening.

For proper fryer performance and operation, the Boil-Out procedure should be performed at least every 7 to 14 days.

Although the Boil-Out does not involve a rolling boil, DO NOT, under any circumstances, leave the fryer unattended during the procedure. The unit must be carefully monitored for Fry Pot overflow due to unexpected boiling. Fry Pot overflow may result in serious equipment damage.

1. Remove shortening from the unit, see **Section 5.4, Removal of Liquid Shortening**.
2. Ensure the Drain Valve is in the **CLOSED** **1** vertical position and the Power Switch is in the **OFF** **7** position.
3. Fill the Fry Pot with fresh clean water to the **FULL** level **2**.
4. Giles Boil-Out **#72003** is recommended. Follow the directions on the container and add the recommend 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 instructions shown on the container. Many commercially available cleaners are caustic chemicals which require special precautions. If used improperly, these chemicals may cause damage to the equipment and potential personal injury to the user.



6.1 Boil Out Procedure (Continued)

5. Press the Power Switch to the **ON 3** position.
6. Press the Selector Switch to the **HEAT 4** position.
7. Press and hold the Boil button **5** for 5 seconds to place the unit in the Boil Out mode. The solution will heat to 200°F (93°C). The internal boil out cycle is preset for 30 minutes.
8. At the completion of the Boil Out cycle time press the Selector Switch to the **OFF 6** position (centered) and the Power Switch to the **OFF 7** position.
9. Disconnect Quick Disconnect Hose, remove the Filter Pan from the Fryer.

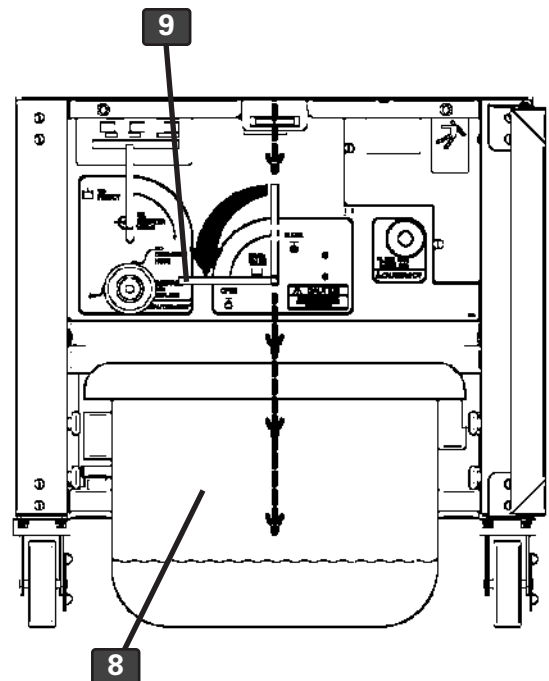


⚠ WARNING **DO NOT drain the Boil-Out solution into the Filter Pan! Contents are corrosive and will cause damage to the Filter Pan, the Hold-Down Frame, and the Filter Pump. Failure to comply may result in minor or moderate injury, and equipment or property damage, such damage not cover by the warranty.**

10. Position a suitable **Heat Resistant Container 8** (not supplied with the unit) beneath the Fryer Drain.

⚠ CAUTION **Container used for this step must 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 it serious injury.**

11. Slowly turn the Drain Valve Handle to the **OPEN 9** "horizontal" position, drain boil-out solution into catch container.
12. Rinse and flush the Fry Pot thoroughly with hot tap water. **Empty catch container as often as needed, taking care not to allow it to overflow.**
13. Dry the Fry Pot with a clean dry towel. Ensure surfaces are thoroughly dry before adding fresh shortening.

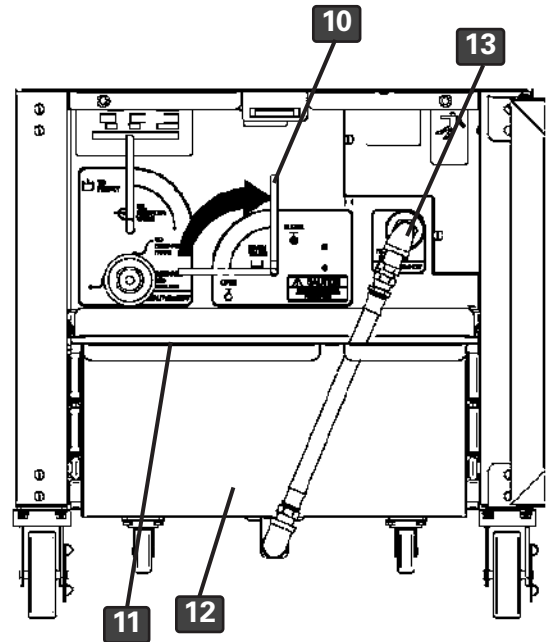


Cleaning

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

6.1 Boil Out Procedure (Continued)

14. Slowly turn the Drain Valve Handle to the **CLOSE** **10** "vertical" position.
15. Clean Filter Pan and replace Filter Media; follow directions in **Section 6.2, Cleaning of Filter Pan Components after the Boil Out** procedure.
16. Replace Filter Pan Cover **11** on Pan.
17. Position Filter Pan **12** under unit and connect Filter Pan Quick Disconnect Hose **13**.
18. To begin cooking on the unit, see **Section 5.2**.

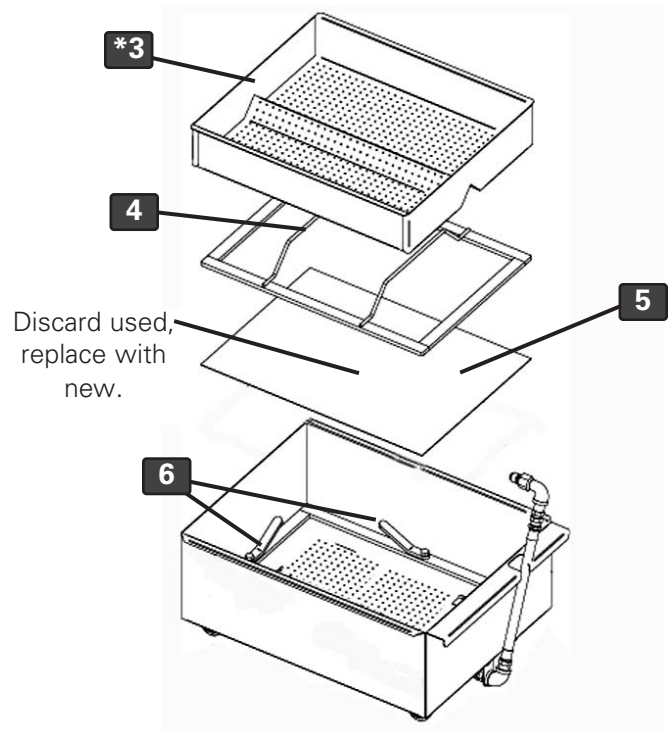
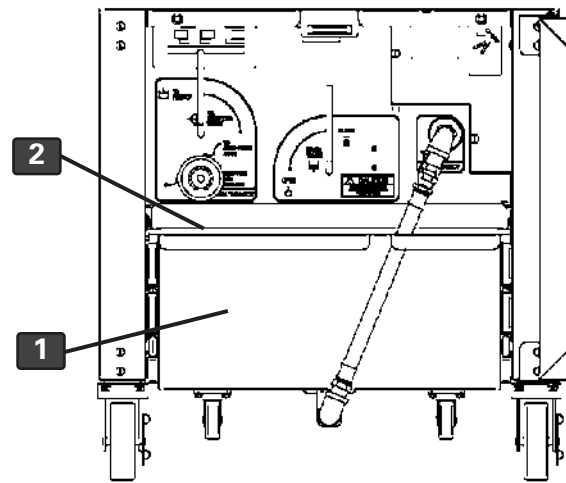


6.2 Cleaning Filter Pan & Replacing Filter Media After Boil Out

This section explains the procedure for cleaning the Filter Pan and replacing the Filter Media. This should be performed each time Boil Out Procedure (Section 5-5) is done.

Use Thermal Mitts for protection 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 the accumulated filter residue from the edge of the Hold Down Frame **4** and surface of the Filter Paper **5**.
6. Turn the four Levers **6** to disengage the Hold-Down Frame **4** from the Pan bottom.
7. Remove the Hold-Down Frame **4**, clean and dry thoroughly.
8. Grasp one end of the Filter Paper **5** and carefully roll up sheet and discard, taking care not to allow filter debris to fall through the perforated screen in the Pan bottom.
9. Thoroughly clean and dry the entire Filter Pan. Be certain to drain all water from the hoses
10. Reassemble Filter Pan, placing one (1) new sheet of Filter Paper. Ensure that all levers engage the Hold-Down Frame securely.
11. Replace Cover onto Filter Pan and restall Filter Pan Assembly under fryer. Reconnect the hose at quick-disconnect.



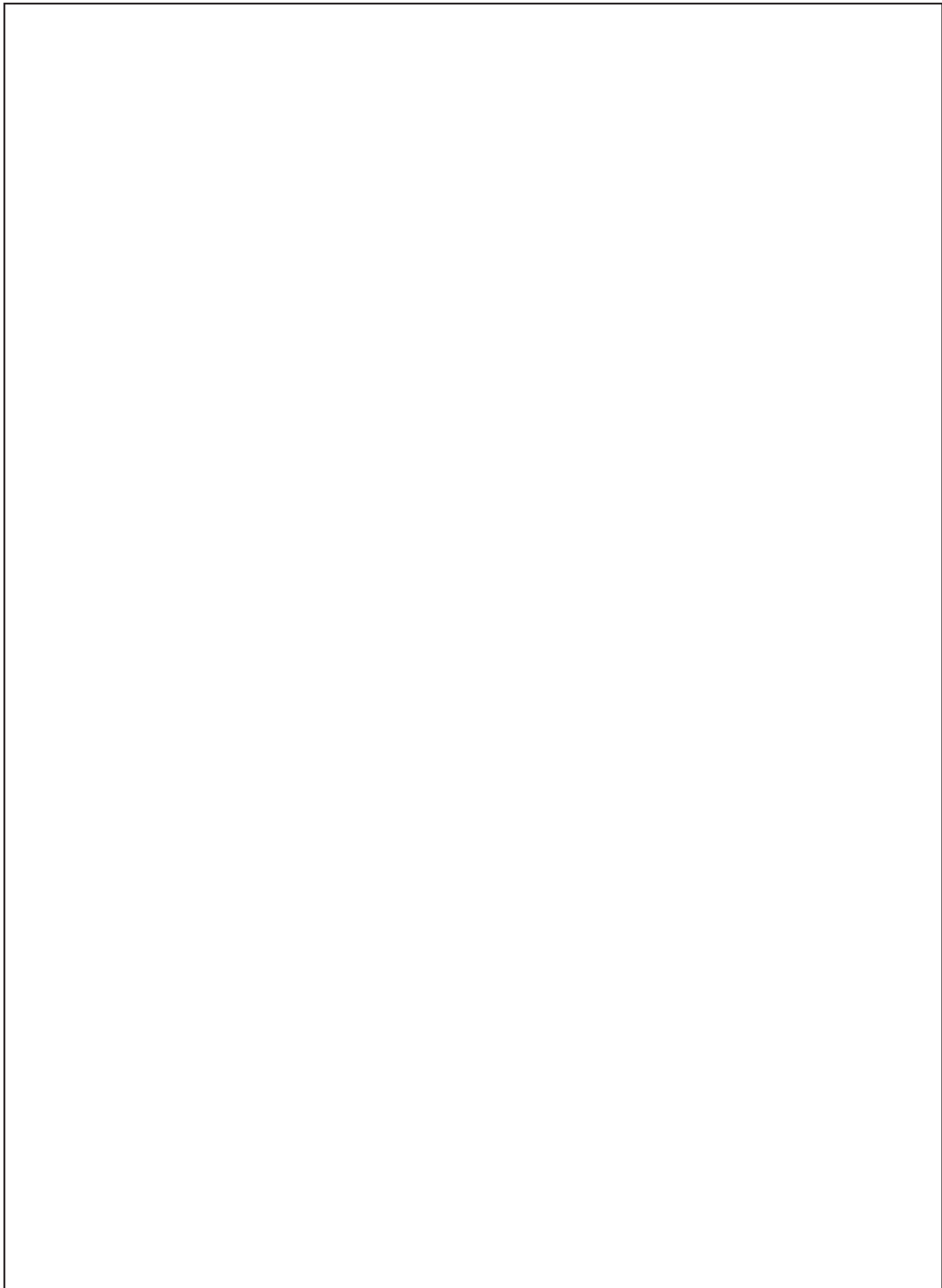
*** Accessory Item, not included**

Cleaning

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

6.3 Cleaning Filter Pan & Replacing Filter Media Daily

Regardless of whether a Boil-out is performed, the Filter Pan must be cleaned daily as described in **Section 6.2**. Doing so will keep the Fryer filtration system operating at peak performance.



7. Ventless Hood

The following section applies to Ventless Hood (VH) model fryers only. It describes operation and maintenance of the Fryer’s integral Ventless Hood System. Be certain all Filters are in place and properly installed, and that the Filter Access Cover is in place and securely latched before attempting to operate the appliance. See **Section 5.1.10.2, Start-up GEF-VH Model** for start up procedure.

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 cover interlock switch.

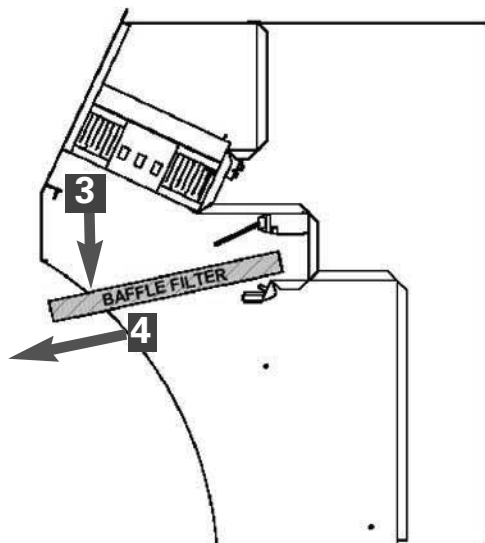
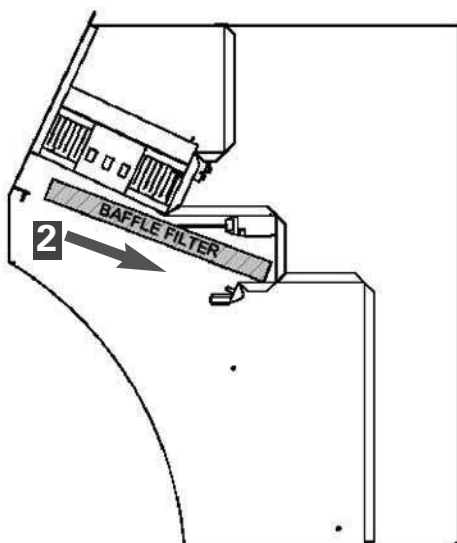
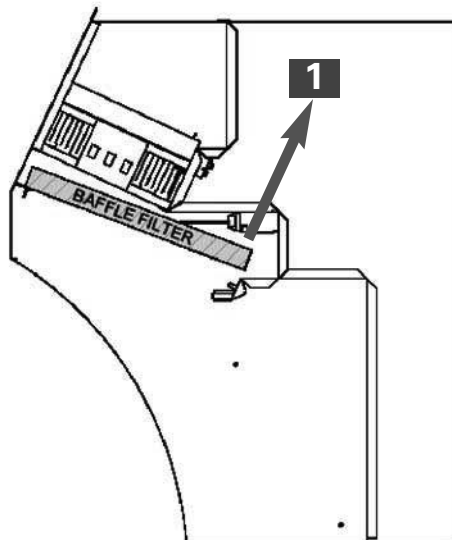
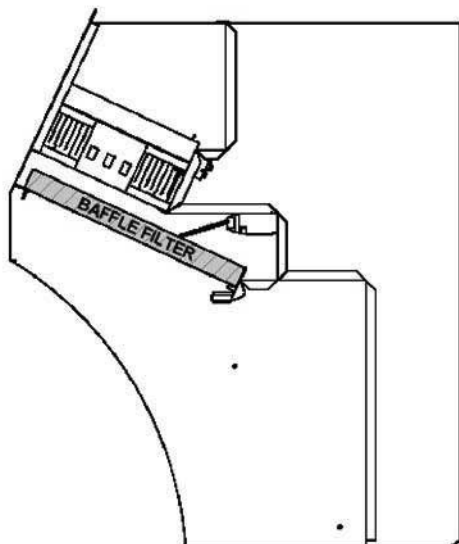
7.1 Filters

This section discusses each Filter within the Ventless Hood system and describes removal, installation, cleaning procedures, and specific fryer alarm conditions that will occur if the filter system is not properly maintained. Maintenance and cleaning must be performed as prescribed to keep the Ventless Hood Section operating at optimum performance.

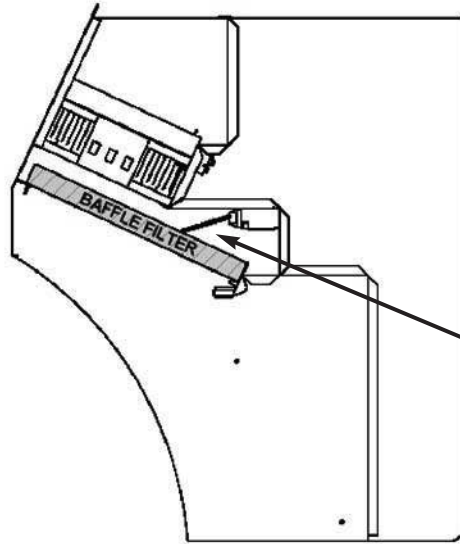
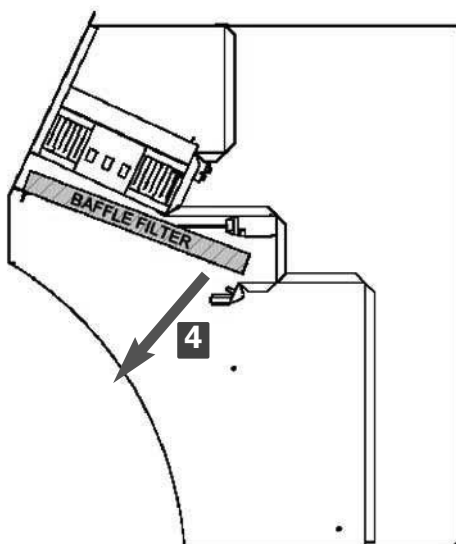
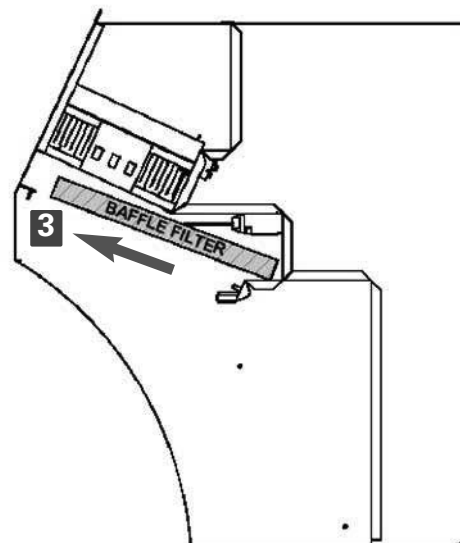
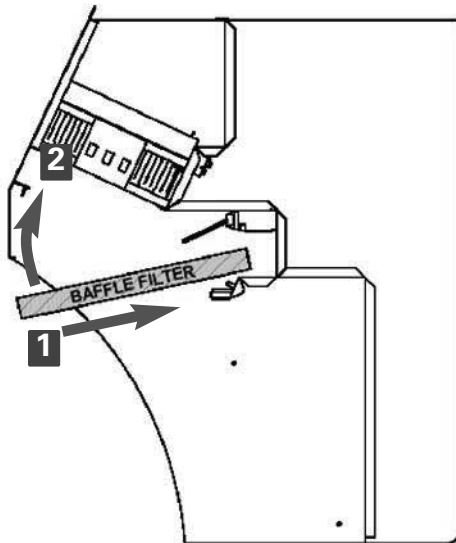
7.1.1 Ventless Hood Filter Table

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	Clean Daily	Section 7.1.6	Section 7.1.9	Section 7.1.7
Charcoal Filter	Replace every 30 days, P/N 30248	Section 7.1.10	Cannot be cleaned, REPLACE ONLY	Section 7.1.11
Ultra Violet Lamp (Optional)	Clean every 30 days; Replace annually	Section 7.1.15	Section 7.1.14	Section 7.1.16

7.1.2 Baffle Filter Removal



7.1.3 Baffle Filter Installation



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

7.1.4 Baffle Filter Missing

If the Baffle Filter is missing or not properly installed, a constant tone alarm will sound and a **“Baffle Filter Missing”** message **1** will scroll on the lower display. See **Section 7.2.3, Baffle Filter Installation**.

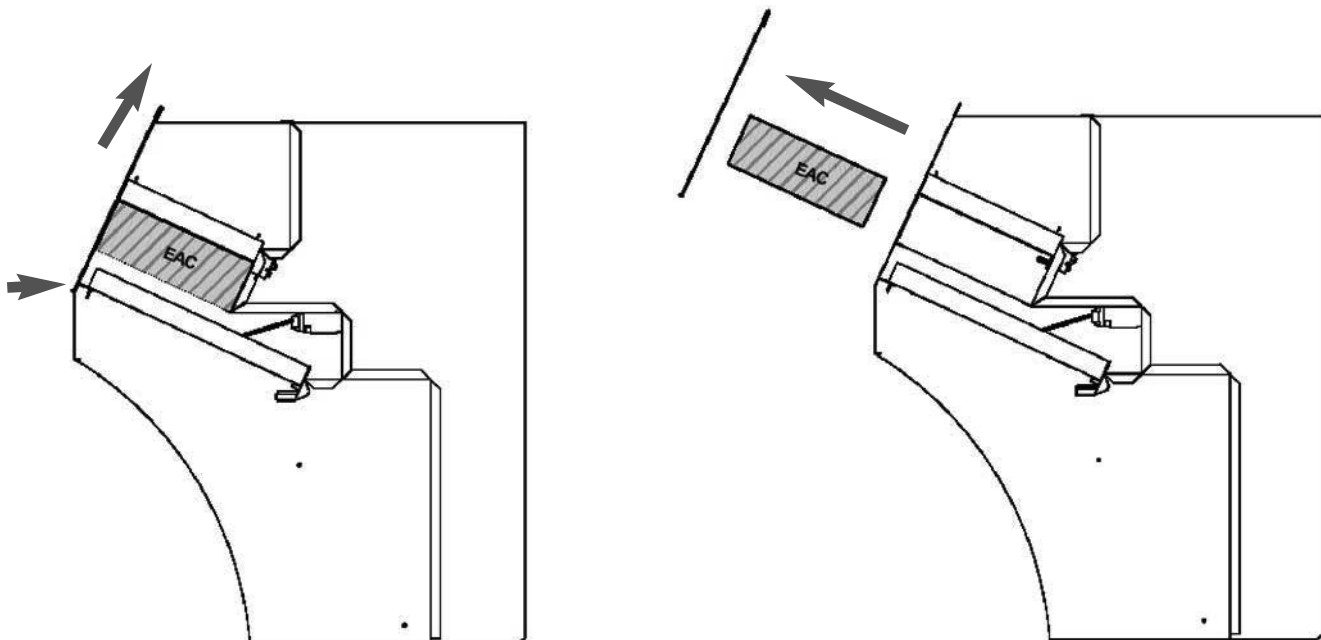
The fryer will be disabled until the condition is corrected.



7.1.5 Baffle Filter Cleaning

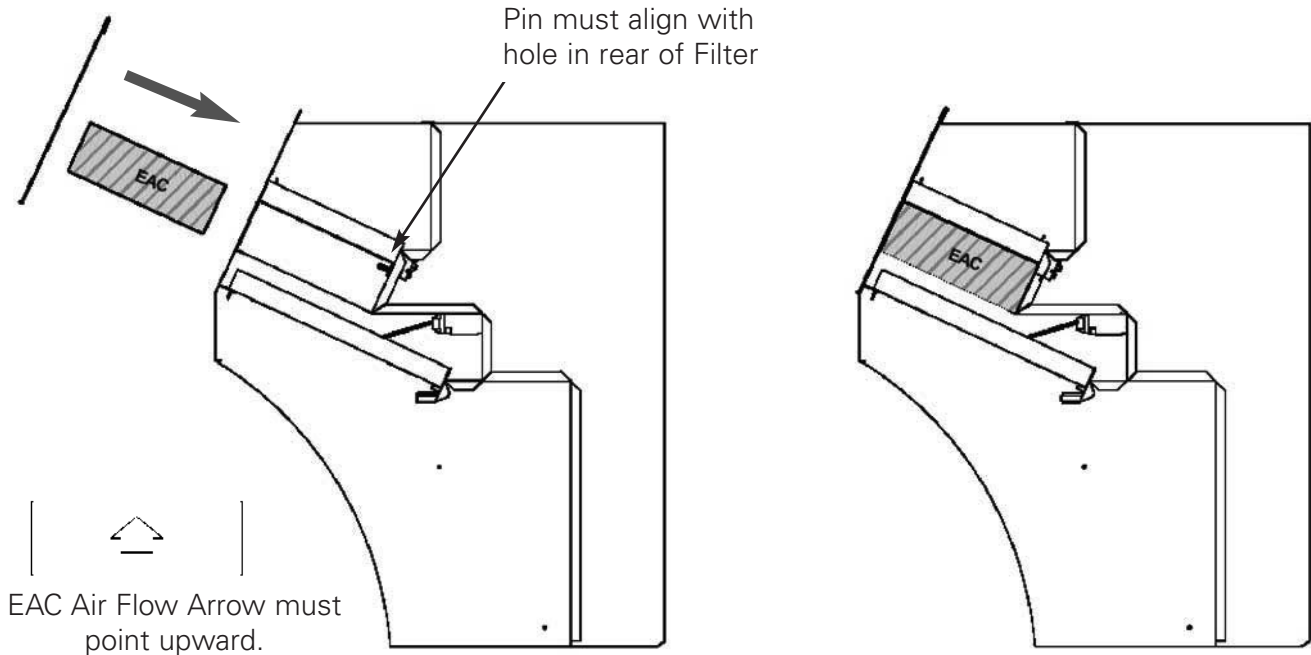
The Baffle Filter needs to be cleaned daily. Wash the Filter in sink with a mild degreaser and warm water. Rinse and dry thoroughly; reinstall in the unit. **Never place wet or damp Baffle Filter into the hood!** The Baffle Filter may be washed in a dishwasher, if desired.

7.1.6 EAC Filter Removal



Unlatch Filter Access Cover and lift off. Grasp EAC Filter's Handle and pull cell straight out on an upward angle.

7.1.7 EAC Filter Installation



7.1.8 EAC Filter Operation

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

- 1 ON** The EAC Filter is in place and powered. This is the only LED illuminated when the EAC is functioning normally.
- 2 WASH** Indicates that the EAC's collection fins have become excessively dirty and must be cleaned. Two (2) minutes after this LED turns on, an alarm will sound, the **Heat Light** will turn off and Heating Elements will be disabled. "**Check EAC Unit**" is displayed on Controller. **4**
- 3 CHECK** Indicates that the EAC has stopped operating. Either the filter is not receiving proper power or it is damaged. Two (2) minutes after this LED turns on, an alarm will sound, the **Heat Light** will turn off and Heating Elements will be disabled. "**Check EAC Unit**" is displayed on Controller. **4**

All (3) LED's illuminated at power-up, indicates that the EAC cell is NOT installed, or is mis-aligned. After (2) minutes an alarm will sound and the Heating Elements will be disabled.



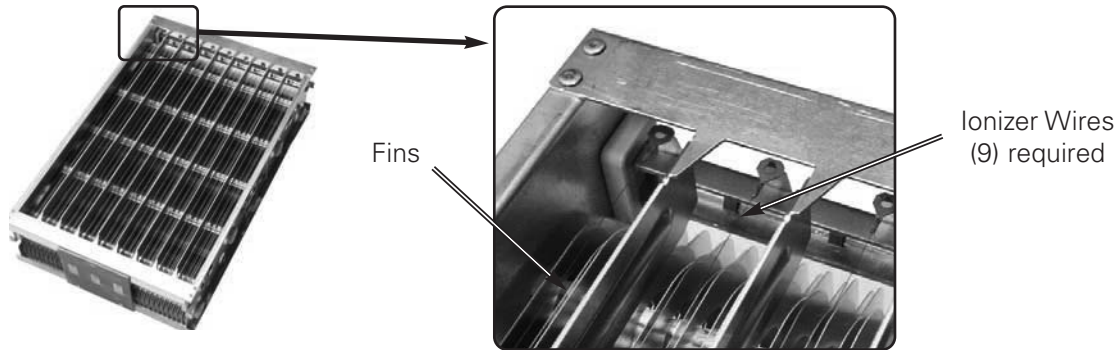
NOTE: DO NOT use the WASH indicator as a signal to perform routine EAC cleaning. The EAC Cell must be cleaned daily as described in Section 7.2.9 to maintain peak hood performance.

If **NO** LED's illuminate when the Power Switch is **ON**, the EAC system has an internal fault; a Service Agent is required.

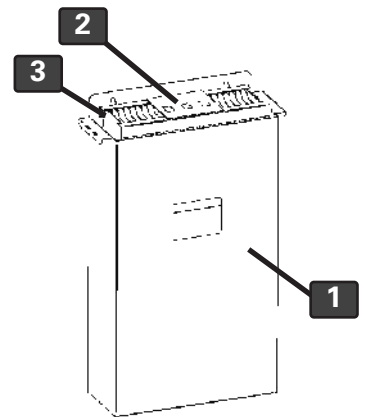
7.1.9 EAC Filter Cleaning

The EAC Filter must be cleaned daily to maintain peak hood performance.

CAUTION Take care not to bend fins or break ionizer wires when handling. This will prevent the EAC cell from working properly and potentially void the warranty.



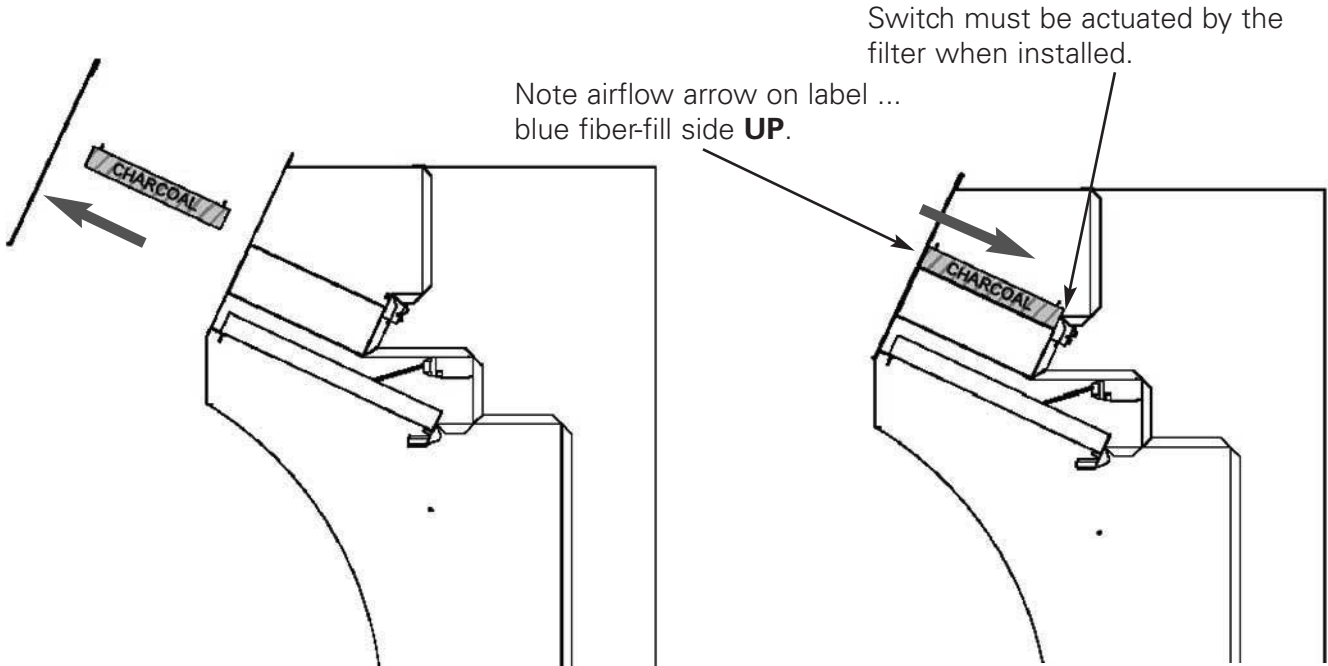
1. Add 1/2 gal. (64 ozs.) of a mild degreaser concentrate, such as **Simple Green** or **Clear Magic**, to the Soak Tank **1**; fill with clean water to FULL line (marked by X's on inside back panel) and mix. **This solution should last approx. 7 days.**
2. Grasping the EAC cell's Contact Plate **2**, slowly lower it into the Soak Tank solution **3**.
3. Allow the EAC to soak for 20 - 30 minutes, then grasp it by the Contact Plate **2**, lift slightly and jog it up and down repeatedly in the solution to help dislodge and remove any grease residue.
4. Carefully remove the EAC from the tank and rinse it in the sink using hot water spray.
5. Stand the Cell on end with the Contact Plate **UP**, and allow it to air dry thoroughly (preferably overnight) before re-installing into the hood. **NEVER INSTALL A WET EAC CELL IN HOOD!**



CAUTION

- The EAC Filter is NOT considered to be dishwasher safe ... DO NOT wash in the dishwasher!
- DO NOT dry the EAC either by running the hood fan to air dry it or running the appliance to heat dry. This could potentially damage the EAC causing improper operation and void the warranty.

7.1.10 Charcoal Filter Removal/Installation



Unlatch Filter Access Cover and lift off. Grasp Charcoal Filter and pull it straight out on an upward angle. Reinstall in similar manner with blue fiber-fill side facing **UP**.

7.1.11 Charcoal Filter Missing

If the Charcoal Filter is missing or not properly installed, a constant tone alarm will sound and a **“Charcoal Filter Missing”** message **1** will scroll on the lower display. See **Section 7.2.10, Charcoal Filter Installation**.

The fryer will be disabled until the condition is corrected.



7.1.12 Charcoal Filter Replacement

The Charcoal Filter is a replaceable filter ONLY; it cannot be cleaned. Never attempt to clean the Charcoal Filter; damage to the equipment could result.

Replace the Charcoal Filter every 30 days ... replacement Giles Part No. **30248**.

7.1.13 Ultra-Violet Lamp Cleaning

If equipped, the Ultra-violet Lamp must to be cleaned every **thirty (30) days** for optimum performance.

CAUTION

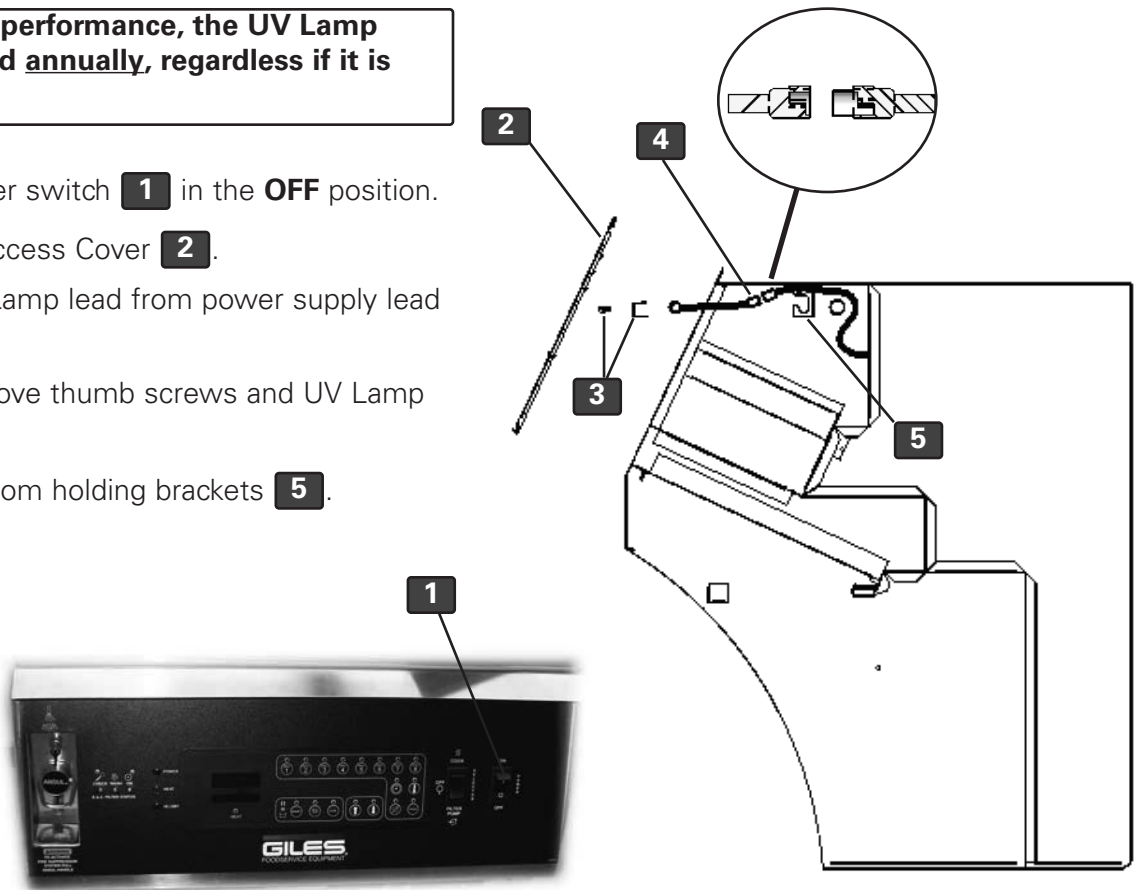
When performing this activity, DO NOT touch or handle the glass portion of the UV Lamp with bare hands. Doing so can greatly reduce the service life.

1. Place the unit's power switch in the **OFF** position.
2. Remove Filter Access Cover.
3. Remove thumb screws and Lamp Guard from Lamp Mounting Brackets; leave lamp in the Brackets.
4. Lightly spray a mild, non-caustic, biodegradable degreaser, such as **Simple Green**, onto the UV Lamp bulb. Allow to soak for a few seconds and then wipe off residue with a dry, lint free cloth.
5. Re-install Lamp Guard; tighten thumb screws securely.

7.1.14 Ultra-Violet Lamp Removal

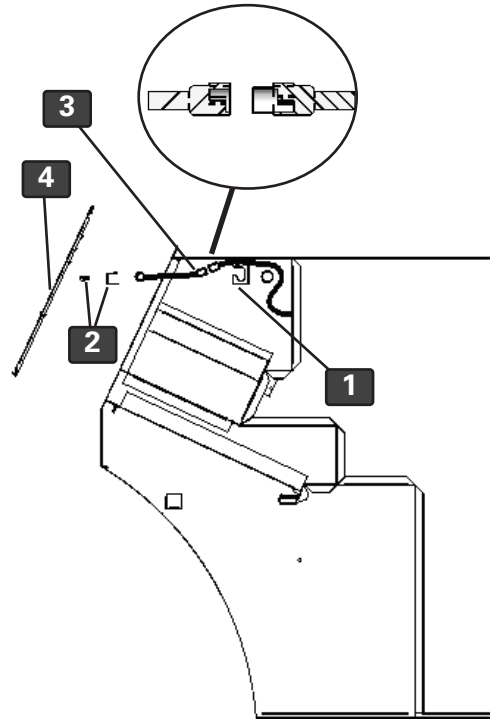
To maintain peak performance, the UV Lamp should be replaced annually, regardless if it is still functional.

1. Place unit's power switch **1** in the **OFF** position.
2. Remove Filter Access Cover **2**.
3. Disconnect UV Lamp lead from power supply lead **4**.
4. Loosen and remove thumb screws and UV Lamp Guard **3**.
5. Remove Lamp from holding brackets **5**.



7.1.15 Ultra-Violet Lamp Installation

1. Place new UV Lamp into holding brackets **1**.
2. Install Lamp Guard and tighten thumb screws **2** securely.
3. Connect UV Lamp lead to power supply lead coming through wall **3**.
4. Install all filters and Access Cover **4**.
5. Place Unit's power switch in **ON** position.
6. Verify Lamp operation.



DO NOT touch or handle the glass portion of the UV Lamp with bare hands. Doing so can greatly reduce the service life.

7.1.16 Filter Alarm Chart

Alarm Message (Scrolling Display)	What will happen	Filter Affected	Cause	Solution	See Section
"Replace Charcoal Filter" w/ Constant tone alarm	Power to the Fryer Heating Elements will shutdown. (If ILS, the power to the Fryer and Hood with shut off)	Charcoal	Filter excessively dirty - clogged	Replace Filter	7.2.10
"Install Charcoal Filter" w/ Constant tone alarm	Power to the Fryer Heating Elements will shut off. (If ILS, the power to the Fryer and Hood with shut off)	Charcoal	Filter missing	Install filter	7.2.10
"Install Baffle Filter" w/ Constant tone alarm	Power to the Fryer Heating Elements will shut off. (If ILS, the power to the Fryer and Hood with shut off)	Baffle	Filter missing	Install Filter	7.2.2 & 7.2.3
"Check EAC Unit" w/ Beeping tone alarm	Power to the Fryer Heating Elements will shut off. (If ILS, the power to the appliance and hood with shut off)	E.A.C.	Filter dirty	Clean Filter	7.2.6 thru 7.8.9

7.2 Maintenance

This Section describes periodic maintenance for the Ventless Hood (VH) System, which is vital to maintaining continuing hood efficiency.

A **Maintenance & Service Log** is provided in this manual, see Table 7.3.6.

7.2.1 Monthly Interlock Check

The Giles Ventless Hood System design incorporates an Interlock System to ensure that unit operation is safe and effective. Testing of the Interlock System should be conducted **MONTHLY** as described below. If the test was successful, check the appropriate box in the Service Log. If a problem was detected, call for service.

1. **Baffle Filter Check:** With the Power Switch in the **OFF** position remove the Baffle Filter. Replace Access Cover and turn **ON** power. Place the Selector Switch in the **COOK** position. The Heat Light should not turn **ON**, a constant tone alarm sounds, and the scrolling display should read **"Install Baffle Filter - Press Alarm Reset"**. Return Selector Switch to **OFF**, turn power **OFF**, and reinstall the Baffle Filter.
2. **EAC Filter Check:** Remove the EAC cell and replace the Access Cover. Turn **ON** power and confirm that the Selector Switch is in the **OFF** position. Wait two (2) minutes and move the Selector Switch to the **COOK** position. The Heat Light should not turn **ON**, a beeping alarm tone sounds, and the scrolling display should read **"Check EAC Unit - Press Alarm Reset"**. Return Selector Switch to **OFF**, turn power **OFF**, and reinstall the EAC cell.
3. **Charcoal Filter Check:** Remove the Charcoal Filter. Replace the Access Cover and turn **ON** power. Place the Selector Switch in the **COOK** position. The Heat Light should not turn **ON**, a constant tone alarm sounds, and the scrolling display should read **"Install Charcoal Filter - Press Alarm Reset"**. Return all switches to the **OFF** position and reinstall the charcoal filter.
4. **Filter Clogged Check:** Place the Power Switch in the **ON** position and the Selector Switch in the **COOK** position. Place a piece of filter paper, or other suitable material, sized to cover the Baffle Filter over it. The Heat Light should turn **OFF**, a constant tone alarm sounds, and the scrolling display should read **"Replace Charcoal Filter - Press Alarm Reset"**. Return all switches to the **OFF** position and remove the test blockage.

7.2.2 Quarterly Ventless Hood Section Cleaning

Remove power from the unit. Remove the Filter Access Cover and all filters from the hood. Use a mild degreaser to clean the entire Hood Plenum and Blower Sections. The hood must be cleaned every three (3) months.

7.2.3 *Semi-Annual Fire Suppression System*

Service to the fire suppression system must be conducted by qualified fire equipment personnel. As a minimum, field inspection of the Fire Suppression System is to be accomplished semi-annually by a certified fire equipment company. Such inspection shall consist of the following.

Place Locking Bar on the extinguisher system when servicing hood.

1. Remove charging cartridge, inspect gasket for cuts and elasticity, coat gasket with extreme temperature grease and reinstall. See **Section 2-08. Fusible Link and Gas Cartridge Locations**
2. Remove tank, verify suppressant chemical is at proper level, clean and coat O-ring with extreme temperature grease and reinstall. See **Section 2-09. Fire Extinguisher Nozzle and Tank Locations**
3. Check discharge nozzles for signs grease buildup; clean as needed.
4. Inspect remote manual activation station for function and wear.
5. Install test link and simulate automatic actuation.
6. Clean and inspect fusible links. See **Section 2-08. Fusible Link and Gas Cartridge Locations**
7. Inspect wire rope for wear at pulleys and detectors; replace as needed.
8. Record maintenance date and maintain in a permanent file.

7.2.4 *Annual Fire Suppression System*

Same as Semi-Annual, except must include replacement of all fusible links. See **Section 2-08. Fusible Link and Gas Cartridge Locations**

7.2.5 *12-Year Fire Suppression System*

Same as Annual except must include the following:

1. Replace the R-102 fire suppression chemical.
2. Hydrostatically test the tank and cartridge.
3. Flow test the regulator.

7.2.6 Maintenance & Service Log

Check				Initial/Date				Check				Initial/Date					
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1	2	3	4	5	6*	7*	8			1	2	3	4	5	6*	7*	8

- | | | |
|--|---|---|
| <input type="checkbox"/> 1 Baffle Filter Check | <input type="checkbox"/> 2 EAC Filter Check | <input type="checkbox"/> 3 Charcoal Filter Check |
| <input type="checkbox"/> 4 Filter Clogged | <input type="checkbox"/> 5 Quarterly Cleaning | <input type="checkbox"/> 6 Fire Suppression System |
| <input type="checkbox"/> 7 Fire Suppression System replace Fusible Links | | <input type="checkbox"/> 8 Replace UV Lamp
<i>(UV Option Only)</i> |

* Inspection performed by certified fire equipment company.

Troubleshooting

**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

8. Troubleshooting

This section describes troubleshooting procedures for Giles Models GEF-400, GEF-560, GEF-720, GEF-400-VH, GEF-560-VH and GEF-720-VH Electric Fryers.

8.1 Temperature Control System

Problem	Probable Cause	Repair Procedure
FRYER WILL NOT TURN ON: No power light * ILS model only	A. Not connected to power source.	A. Connect to power source.
	B. Fuse blown/tripped breaker.	B. Check fuse or breaker.
	C. Fuse holder cracked.	C. Replace fuse holder.
	D. Power Switch faulty.	D. Replace Power Switch.
	E. Improper supply voltage.	E. Connect to proper voltage source.
	F. Hood Filter Cover not closed.	F. Close Cover securely.
	G. Fire Suppression not armed.	G. Call local Ansul Dealer.
	*H. "Push to Start" button not held down for a full 5 seconds.	*H. Hold down "Push and Hold to Start" button for 5 seconds.
FRYER WILL NOT HEAT: Power light on. Heat light not on.	A. Cook/Filter Switch not in COOK position.	A. Place Cook/Filter Switch in COOK position.
FRYER WILL NOT HEAT: Power light on. Cook/Filter Switch in cook position. Heat light not on.	A. Selected menu key programmed below current actual oil temperature.	A. Set temperature controller to desired temperature.
	B. Drain Valve open message.	B. Close Drain Valve. Reset alarm
	C. Cooking computer faulty.	C. Replace Cooking Computer.
	D. ERR01 Message / Variable probe shorted or open.	D. Check wiring/Replace Probe.
	E. Filter Missing Message.	E. Install indicated filter
	F. Contactor failure.	F. Replace faulty contactor.
	G. Element bad.	G. Replace element.
	H. Selector Switch bad.	H. Replace Selector Switch.
	I. Breaker tripped (single phase)	I. Reset Breaker

8.1 Temperature Control System (Continued)		
Problem	Probable Cause	Repair Procedure
FRYER WILL NOT HEAT: Power light on. Selector Switch in cook position. Filter missing message on. (VH Model Only)	A. Baffle Filter missing.	A. Install Baffle Filter.
	B. Baffle Filter not installed properly.	B. Reinstall Baffle Filter.
	C. Charcoal Filter missing.	C. Install Charcoal Filter.
FRYER WILL NOT HEAT: Power light on. Selector Switch in cook position. Heat light not on. Alarm emitting a BEEPING Tone. (VH Model only)	A. EAC shorted or bent fins.	A. Repair EAC.
	B. EAC dirty.	B. Clean EAC.
	C. EAC Power Supply faulty.	C. Replace high voltage Power Supply
	D. EAC wires shorted.	D. Remove shorted condition.
	E. Bad Contact Plate.	E. Replace Contact Plate.
	F. EAC Module faulty.	F. Replace EAC Module.
FRYER WILL NOT HEAT: Power light on. Selector Switch in cook position. High Limit light On.	A. Power surge.	A. Turn Power Switch off for 5 seconds, restart fryer
	B. Plug not completely in.	B. Reconnect to power source.
	C. Oil level too low.	C. Fill kettle to FULL mark.
	D. Sticking Contactor.	D. Replace Contactor.
	E. Bad High Limit Board.	E. Replace High Limit Board.
	F. High Limit Probe short or open.	F. Replace High Limit Probe.
	G. Line spikes or noise.	G. Filter Line or remove noise source.
FRYER WILL NOT HEAT: Power light on. Selector Switch in cook position. Heat light not on. Alarm emitting a constant tone. (VH Model only)	A. Charcoal Filter clogged.	A. Replace Charcoal Filter.
	B. Clogged Filter Switch bad.	B. Replace Clogged Filter Switch.
	C. Kinked Vacuum Line.	C. Remove Vacuum Line kinks.
	D. Fan running slow.	D. Check Voltage.
	E. Fan running slow.	E. Clean fan blades.

Troubleshooting

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

8.1 Temperature Control System (Continued)		
Problem	Probable Cause	Repair Procedure
FRYER HEATS SLOWLY: (slow recovery) Heat light constantly on.	A. Incorrect Cooking procedures.	A. Consult Operations Manual for proper Cooking procedure.
	B. Element failing.	B. Replace bad Element.
	C. Contactor failing.	C. Replace Contactor.
	D. Loose Wire.	D. Repair Loose Wire.
	E. Low Supply Voltage.	E. Supply proper Voltage.
FRYER HEATS SLOWLY: (short cycling) Heat light turning off and on CONTINUOUSLY.	A. Low supply Voltage.	A. Supply proper Voltage.
	B. Variable probe touching element.	B. Reposition variable probe.
	C. Cooking Controller faulty.	C. Replace Cooking Controller.
OIL TEMPERATURE ERRATIC:	A. Probe bad.	A. Replace Probe.
	B. Contactor failing.	B. Replace Contactor.
	C. Cooking Controller faulty.	C. Replace Cooking Controller.
	D. Loose Wire.	D. Repair loose Wire.
OIL SMOKING:	A. Old Oil.	A. Change Oil.
	B. Over Temperature.	B. Check temperature setting.
	C. Dirty Element.	C. Clean Elements.
	D. Element failure.	D. Replace Element.
	E. Improper element voltage.	E. Supply proper Voltage.
	F. Low Oil level.	F. Keep Oil at FULL Level.

8.2 Oil Filtration System

Problem	Probable Cause	Repair Procedure
OIL NOT RETURNING TO FRY POT:	A. Cook/Filter Switch not in "Filter" position.	A. Place Selector Switch in "Filter" position.
	B. Air Leak (hoses, fittings, filter paper).	B. Repair Air Leak.
	C. Pump Motor Bad.	C. Replace Pump Motor.
	D. Oil Pump Sticking.	D. Free Stuck Pump.
OIL PUMP STICKING	A. Boil Out was run through Pump.	A. Disassemble and Re-Oil Pump.
	B. Old Oil allowed to sit in Pump.	B. Run Clean Oil through Pump.

8.3 Basket Lift System

BASKET WILL NOT GO UP OR DOWN:	A. Power not on.	A. Press Power Switch to ON position.
	B. Cooking Controller faulty.	B. Replace Cooking Controller.
	C. Cooking cycles running.	C. Cancel cooking cycle.
	D. Elevator microswitch out of adjustment.	D. Adjust Elevator microswitch.
	E. Elevator microswitch bad.	E. Replace Elevator microswitch.

8.4 UV Equipped Hood

UV LAMP NOT ILLUMINATED	A. Bad connection	A. Reconnect
	B. Lamp blown	B. Replace Lamp
	C. Filters not installed correctly	C. Install Filters
	D. Filter Access Cover not installed correctly	D. Install Filter Access Cover
	E. Bad Ballast	E. Replace Ballast
	F. Ballast fuse blown	F. Replace fuse
	G. Switch on Ballast has been turned OFF	G. Turn switch ON.

Parts List

**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

9. Parts List

This section lists various parts that are field replaceable on the GEF-400, GEF-560, GEF-720, GEF-400-VH, GEF-560-VH and GEF-720-VH model electric fryers.

9.1 Parts Ordering and Service Information

If assistance or repairs are needed, please contact a nearby Giles Manufacturer's Representative to locate a factory-authorized service agent in your area, or contact Giles Customer Support at the numbers shown below:

US, CANADA or MEXICO: Call 1-800-554-4537 between 8:00AM - 5:00PM Central Time and follow the recorded prompts. During other than normal business hours, please call 1-800-554-4537 and follow the prompts to reach Technical Support.

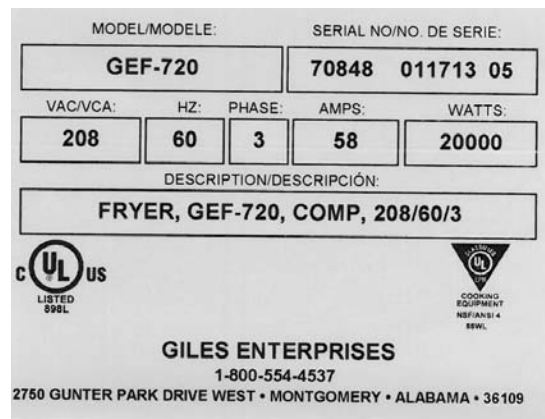
ALL OTHERS: Call 1-334-272-1457 between 8:00AM - 5:00PM Central Time and follow the recorded prompts. During other than normal business hours, please call 1-334-272-1457 and follow the prompts to reach Technical Support.

INTERNET: Please visit our website at: www.gfse.com or email services@gfse.com.

The goal of the Giles team is to provide the highest possible quality of service and assistance. To help us accomplish this, please have following information readily available when calling. The area below may be helpful in recording information for use as a quick reference.

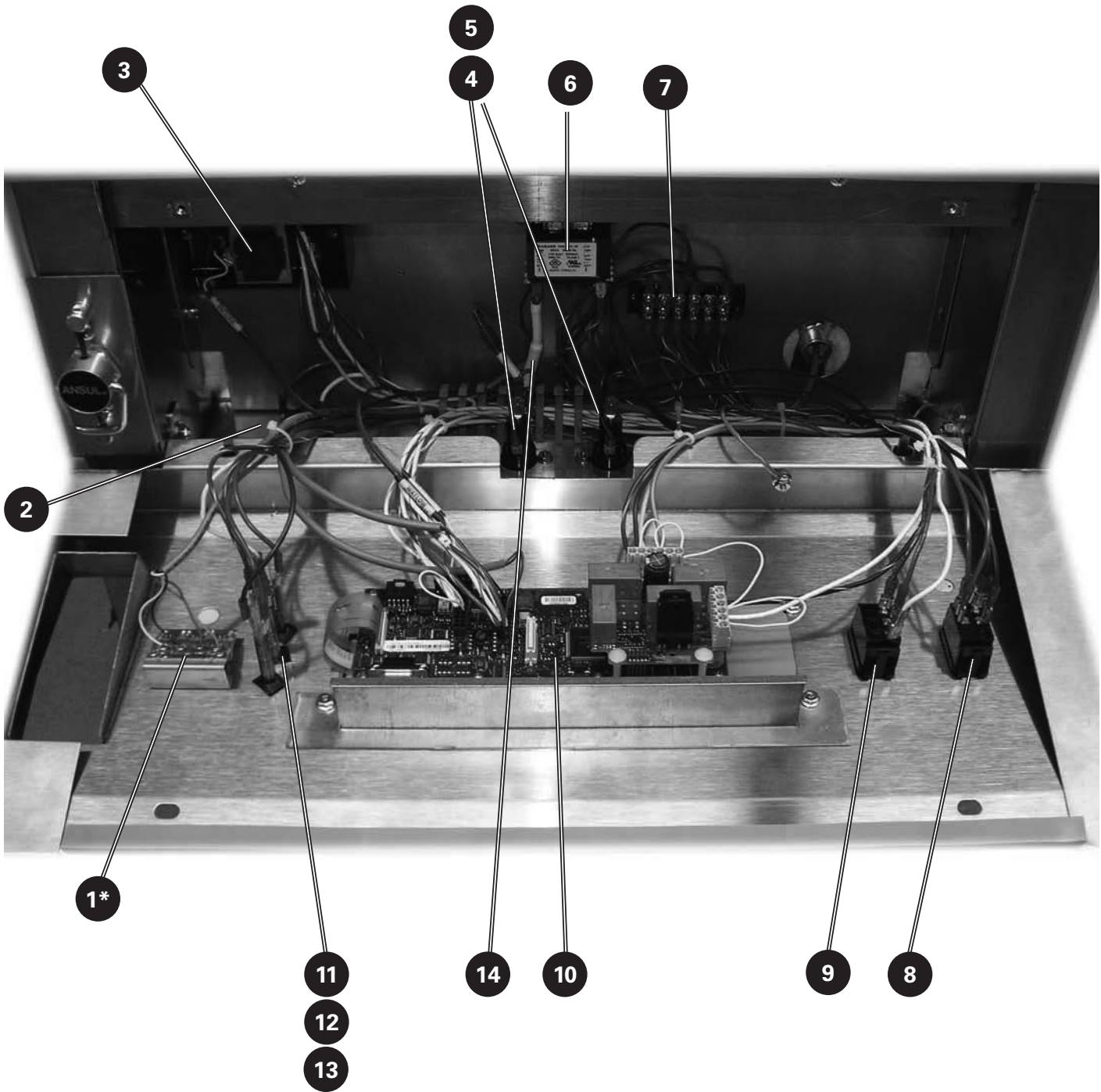
Model Number: _____
Serial Number: _____
Phase: _____
Voltage: _____
Nature of Problem: _____

The information can be found on the Serial Label located on the the frame brace inside the Fryer cabinet





9.2 Control Panel & Front Header



* Ventless Hood Model only

The GEF-VH Model Control Panel is shown

Parts List

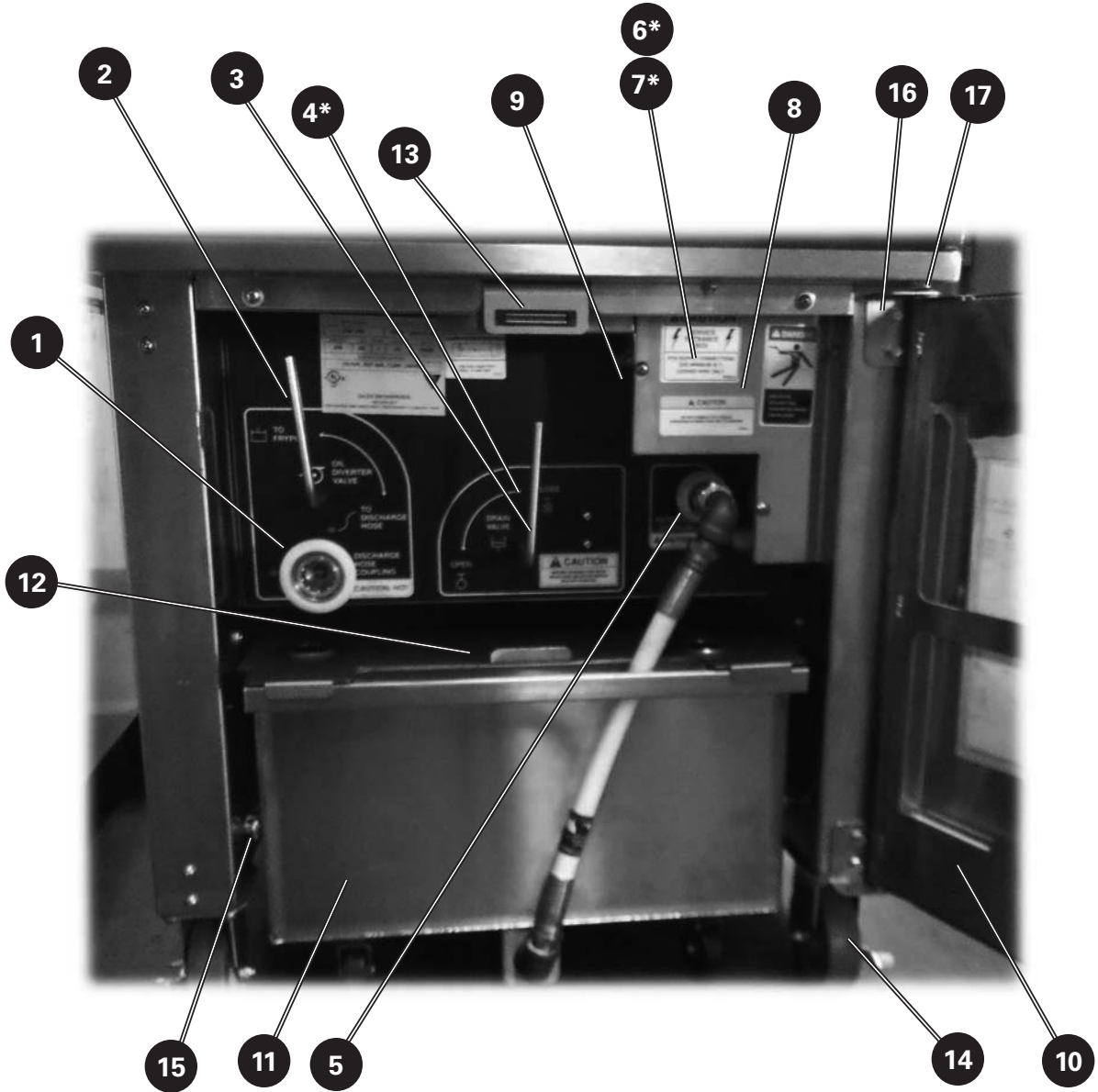
Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

9.2 Control Panel & Front Header

Item	Part Number	QTY.	Description
1*	24209	1	LED, AIR FILTER, EAC
2	22976	1	AUDIOLARM, BELL TIMER, CONTINUOUS,2-12DC
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	20346	1	CONTROLLER, WATLOW N7
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

* Ventless Hood Model only

9.3 Front Lower Cabinet



* Not shown

Parts List

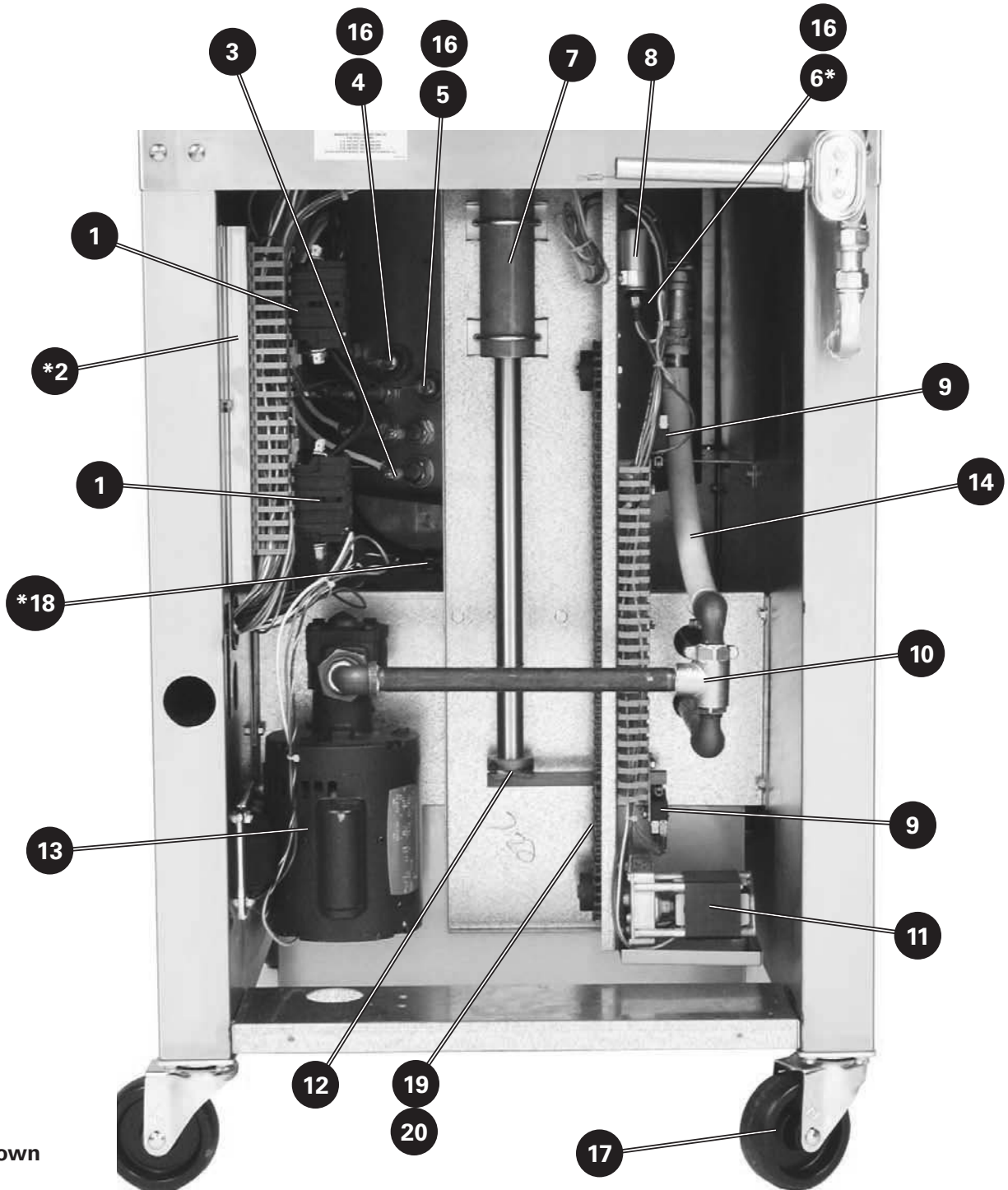
**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

9.3 Front Lower Cabinet

Item	Part Number	Qty	Description
1	41699	1	COUPLING, QUICK DISCONNECT, FEMALE
2	38888	1	VALVE HANDLE, 3-WAY, WELD ASSY
3	38892	1	VALVE HANDLE, DRAIN, WELD ASSY, GEF
4*	21157	1	SWITCH, LIMIT, 15A, 250V DRAIN SWITCH
5	41900	1	COUPLING, QUICK DICONNECT,FEMALE,FILTER PAN
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	38869	2	BRACKET, DOOR, GEF
17	38951	2	PIN, DOOR HINGE, GEF-400/560/720

* Not shown

9.4 Rear Lower Cabinet



* Not shown

Due to continuing equipment improvements, some components' appearance may be different than depicted in this Manual.

Parts List

**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

9.4 Rear Lower Cabinet

Item	Part Number	Qty.	Description
1	32208	2	CONTACTOR, ASSY, 208/240VAC, 3PH (GEF-400,560, 720 3PH)
1	32193	2	CONTACTOR, ASSY, 1 PH, 75A, 208/240V (GEF-560 1PH ONLY)
2*	20513	1	BREAKER, CIRCUIT, 277V, 50A, 6 PL (Certain Models Only)
3	20306	3	ELEMENT, 6666W, 208V, GEF-720
3	20309	3	ELEMENT, 6666W, 240V, GEF-720
3	20313	3	ELEMENT, 6666W, 480V, GEF-720
3	21526	3	ELEMENT, ROUND, 5000W, 208V, GEF-560
3	21299	3	ELEMENT, ROUND, 5000W, 240V, GEF-560
3	21527	3	ELEMENT, ROUND,3333W,208V, GEF-400
3	21298	3	ELEMENT, ROUND,3333W,240V, GEF-400
4	23908**	1	THERMOCOUPLE, SAFETY, TYPE J, SINGLE
5	20439**	1	THERMOCOUPLE, VARIABLE, TYPE J, UNGROUNDED
6*	20571**	1	THERMOCOUPLE, ELEMENT, TYPE J, UNGROUNDED
7	40770	1	SHAFT & CYLINDER, ASSY, ELEVATOR, GEF
8	20122	1	CAPACITOR, 4mfds,370V,GEF
9	23201	2	SWITCH, SNAP ACTION, ROLLER TYPE
10	45755	1	VALVE, 3-WAY, 1/2NPT, NICKEL PLATED
11	20120	1	MOTOR, 230V, ELEVATOR,GEF
12	38824	1	ELEVATOR CARRIER, WELD ASSY, GEF
13	70912	1	PUMP/MOTOR ASSY, VIKING
14	41080	1	HOSE, CORRUGATED, SS, 1/2 ID X 20"
16	45400	3	CONNECTOR, 0.190 ID, 1/4NPT, SWAGELOCK
17	40807	2	CASTER, 5-IN, SWIVEL, W/O BRAKE, PLT. MT.
18*	45876	1	VALVE, 1-1/2 NPT, DRAIN,
19	38829	1	CHAIN, ELEVATOR, S35, 115-PITCH
20	40951	1	MASTERLINK, #35, SINGLE ROW, 3/8 PITCH
NOTE	45111	3	FERRULE, SWAGELOCK

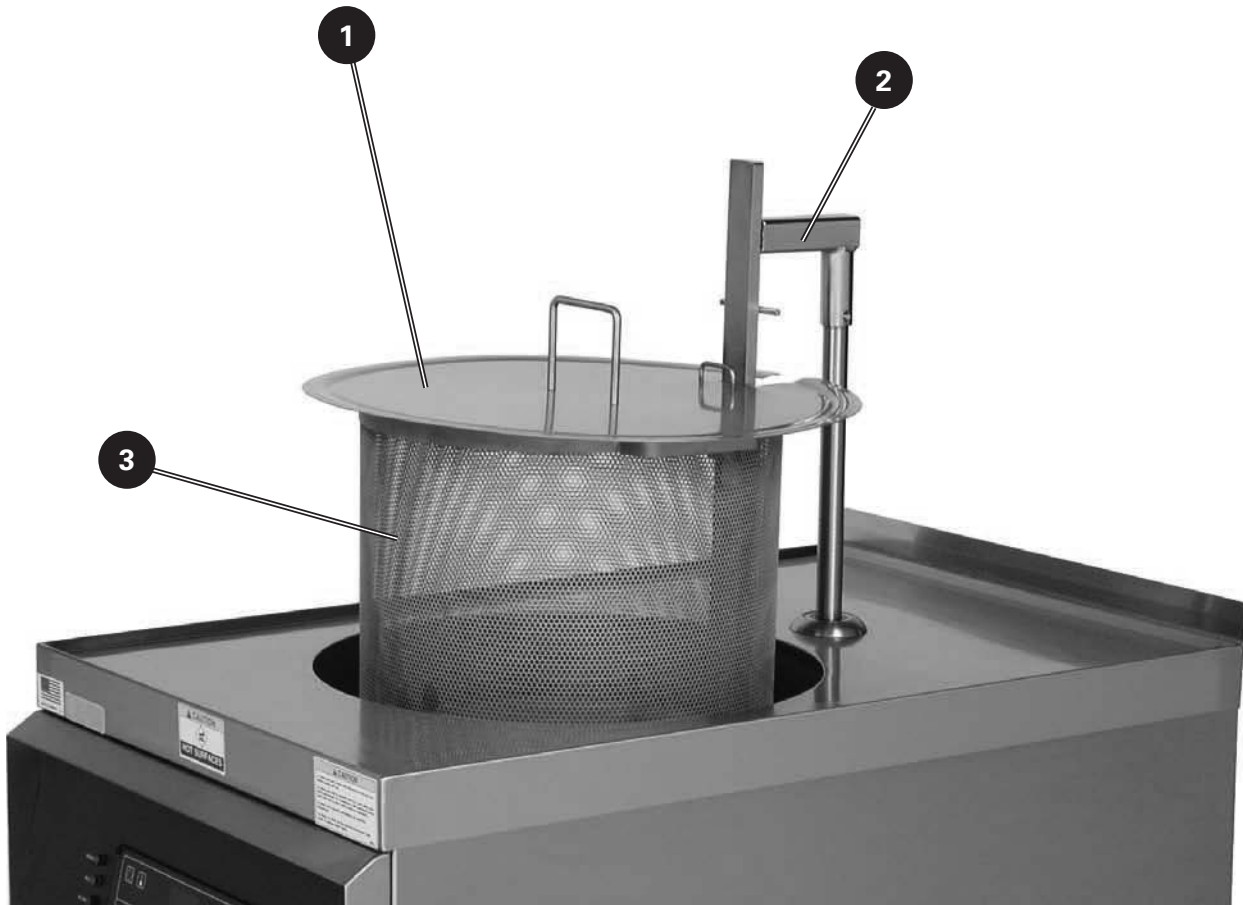
* Not shown

NOTE: 45111 is included with 45400 Swagelock Connector ... can be purchased separately

**** Must also replace ferrule (45111), if not also replacing Swagelock Connector #45400**



9.5 *Basket Cover and Basket*



Due to continuing equipment improvements, some components' appearance may be different than depicted in this Manual.

Parts List

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

9.5 *Basket Cover and 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-560/720
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

9.6 Filter Pan



* Not shown

** Optional item, not included as standard

Parts List

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

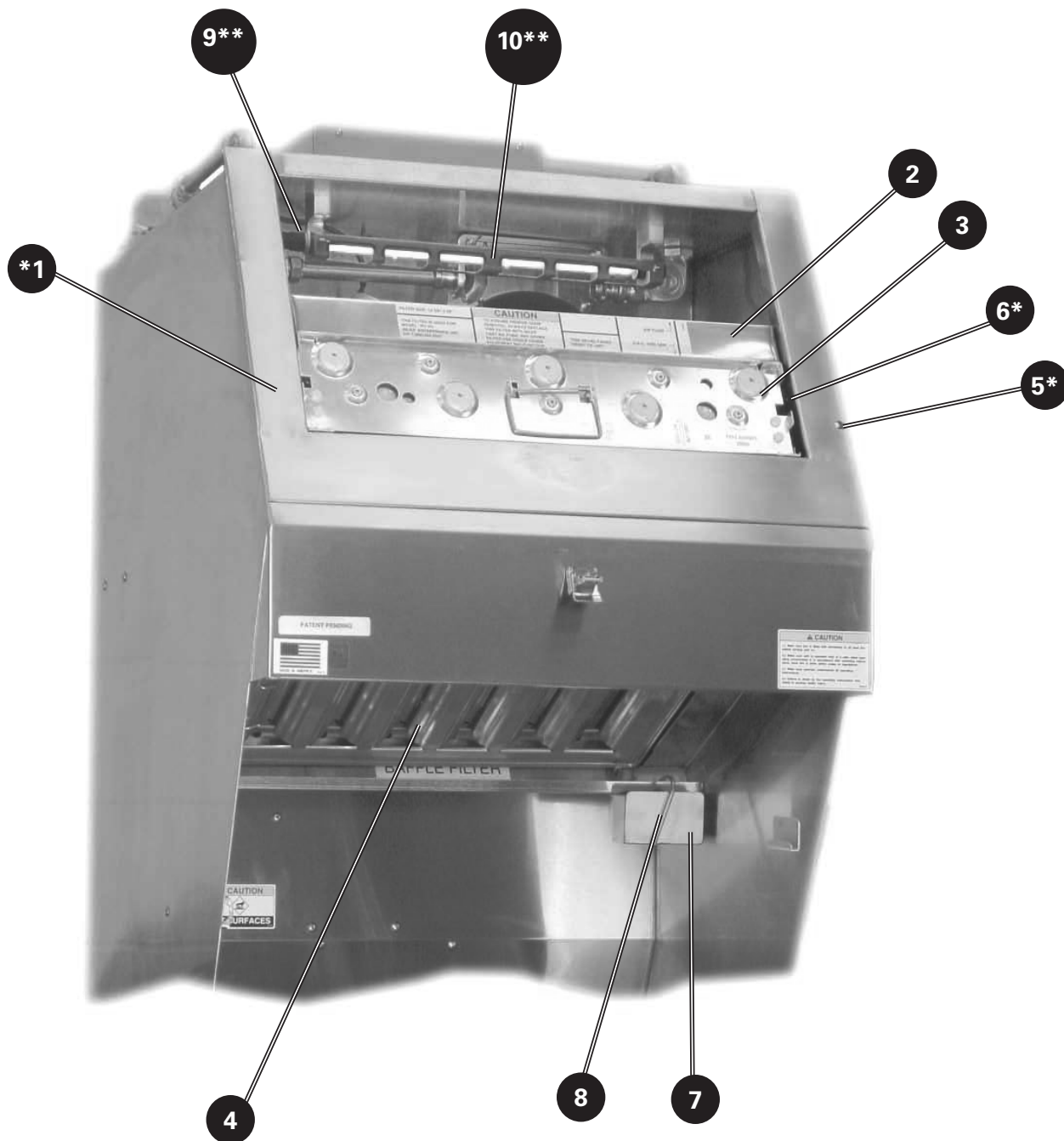
9.6 Filter Pan

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	38834	1	FILTER PAN, ASSY, GEF-400/560/720
4	30040-4	4	STUD, FILTER PAN HOLD DOWN FRAME
5	38841	4	HANDLE, SUPPORT FRAME, FILTER PAN, GEF
6	44150	1	FITTING, BRASS,MALE,1/2NPT,QUICK DISCONNECT
7	38830	1	HOLD DOWN FRAME, WELD ASSY
8	60810	2	PAPER, FILTER, 21.375 X 15.500, GEF
9**	39246	1	CRUMB SCREEN, FILTER PAN, GEF
10*	40956	1	HOSE, 1/2NPT X 11.500 (underside of pan)

* Not shown

** Optional item, not included as standard

9.7 Front Ventless Hood



* Not shown

** UV Only

Parts List

Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH

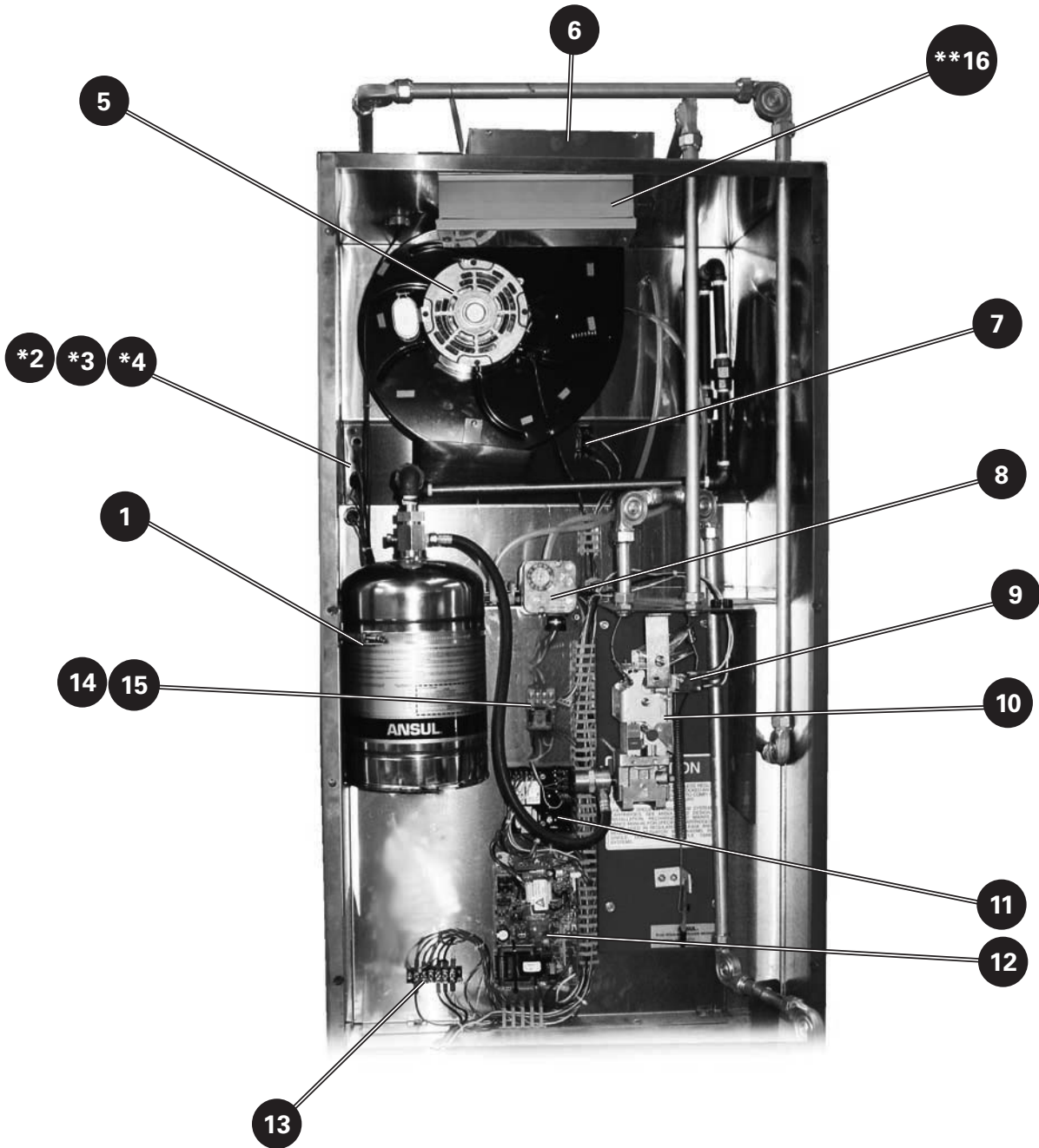
9.7 Front Ventless Hood

Item	Part Number	Qty.	Description
1*	90254	1	FILTER ACCESS PANEL, ASSY
1**	90262	1	FILTER ACCESS PANEL, ASSY, UV HOOD
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
9**	90226	1	LAMP, ASSY, 16-IN, UV, REPLACEMENT ONLY
10**	90109	1	GUARD, UV-LAMP

* Not shown

** UV Only

9.8 Rear Ventless Hood



* Not shown

** UV Only

Parts List

**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

9.8 Rear Ventless Hood

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
11	23776	1	MODULE, AIR FILTER, ALARM & SHUTDOWN
12	24208	1	POWER SUPPLY, EAC, W/DRIVER, 208-240V
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**	20373	1	UV-LAMP, ASSY (includes Ballast & Lamp)

* Not shown

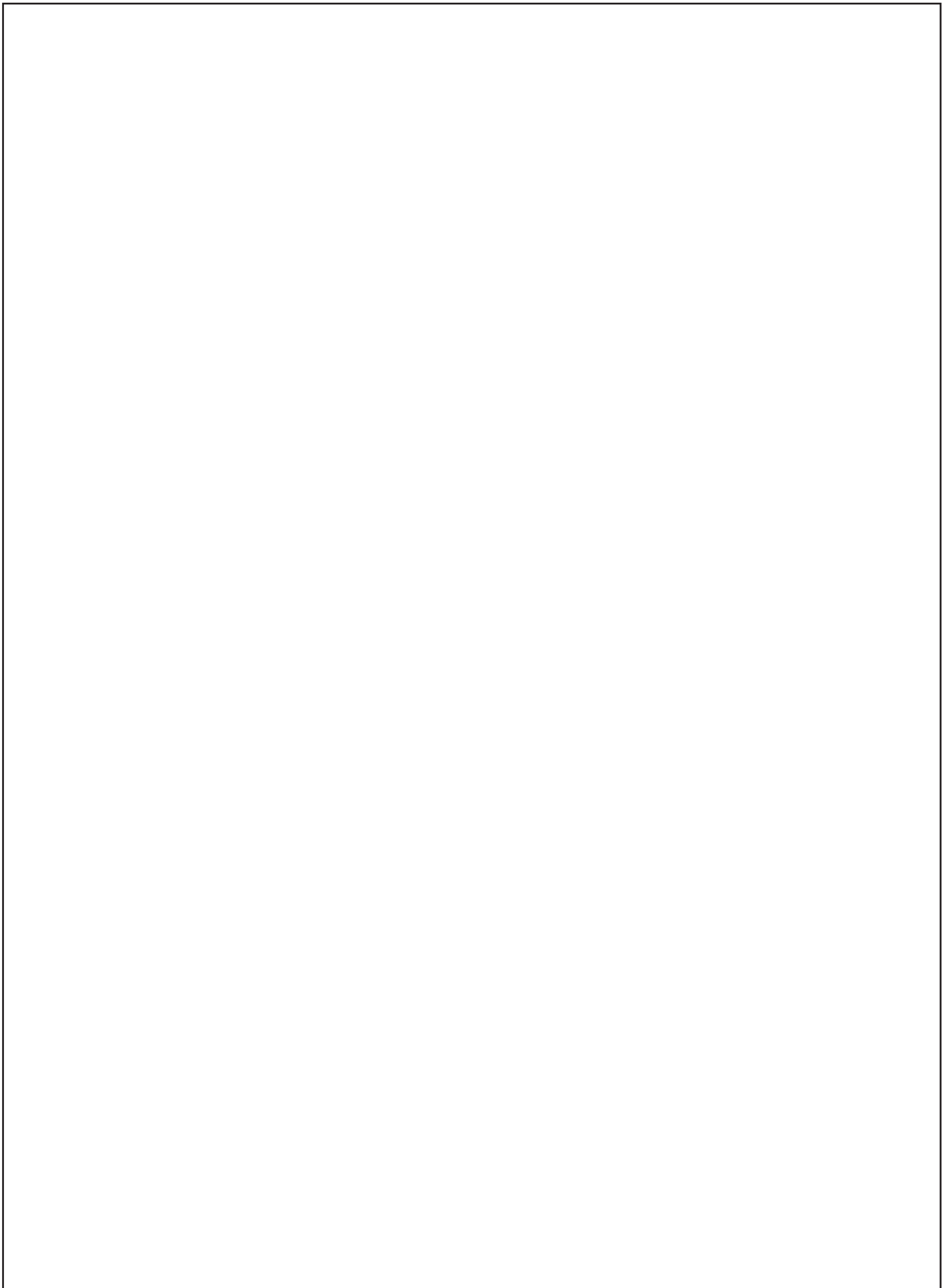
** UV Only

**Model: GEF-400, GEF-560, GEF-720 &
GEF-400-VH, GEF-560-VH, GEF-720-VH**

Parts List



Notes:





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