



PROVEN & TRUSTED SINCE 1952

Electric Fryer

EOF-20, EOF-20/20, EOF-20/20/20

Operation & Service Manual



MODELS:

Single: EOF-20

2-Bank: EOF-20/20

3-Bank: EOF-20/20/20

 **CAUTION:** Read instructions before using this appliance.

GILES Food Service Equipment

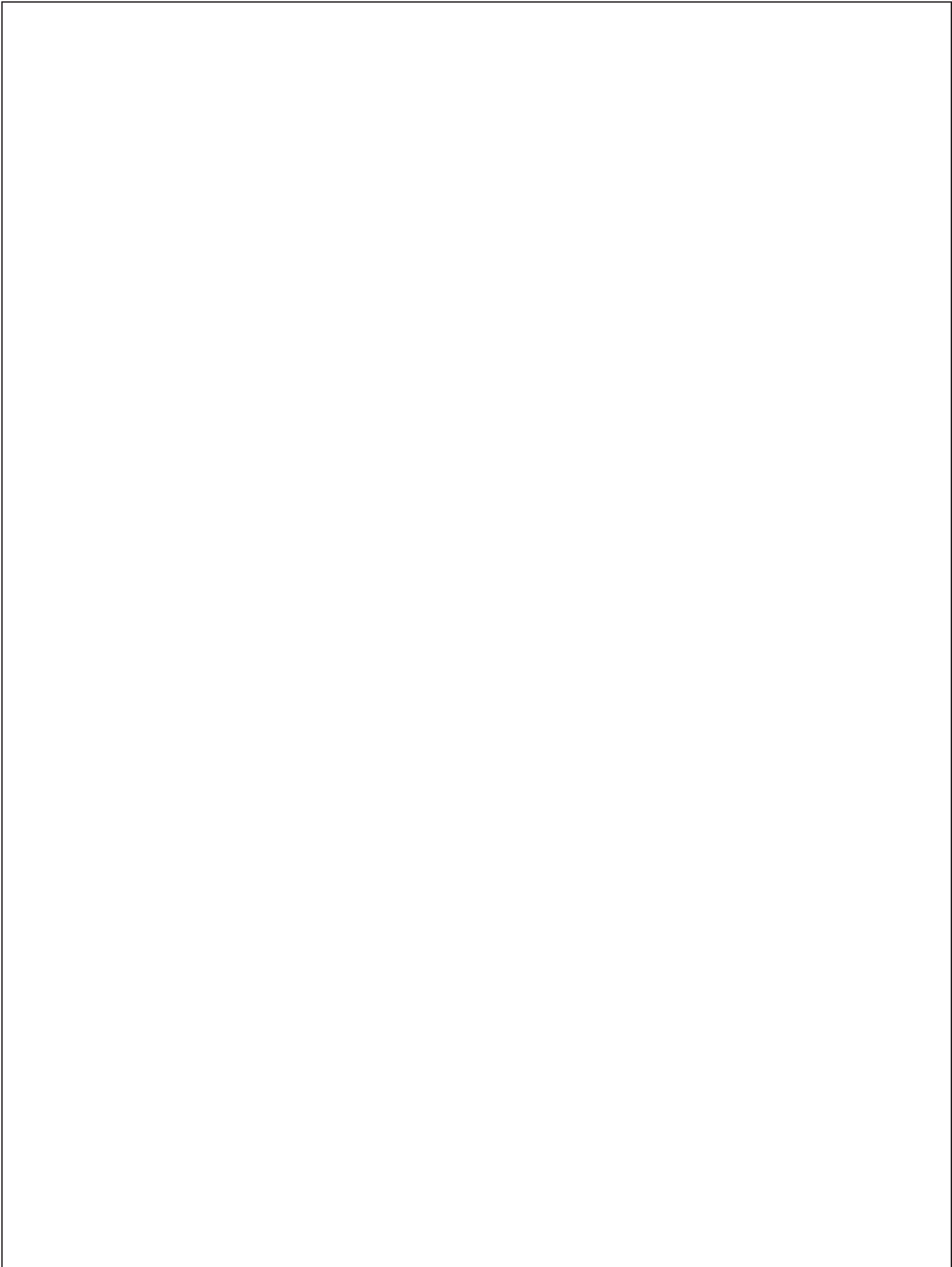
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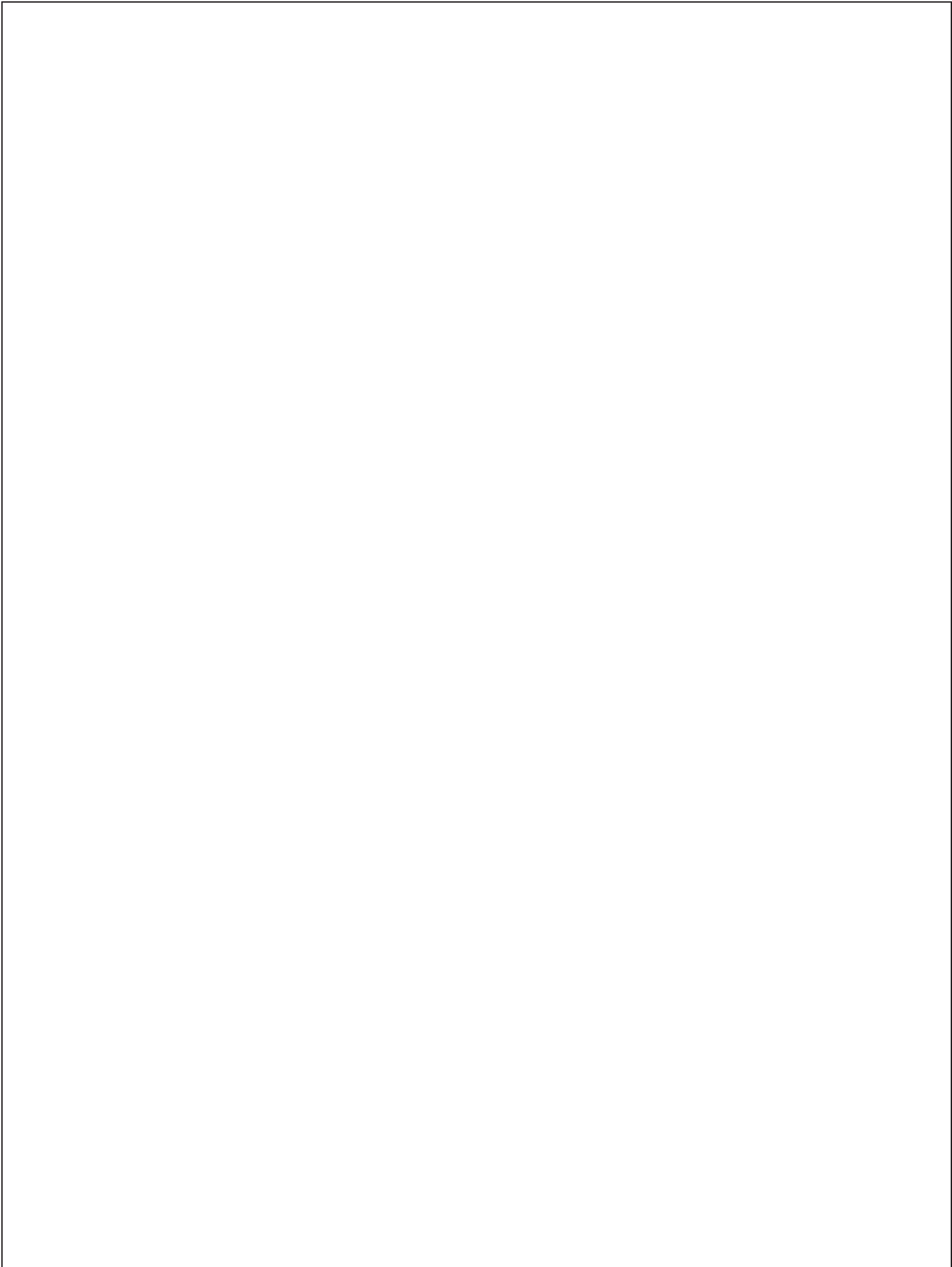
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LIMITED WARRANTY

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



Safety	v
Safety Overview	v
Specific Safety Precautions	vi
1. Introduction	1
1.1. Construction	1
1.2. Standard Features	1
1.3. Optional Features	1
1.4. Specifications	2
1.4.1. Overall Dimensions, EOF-20, EOF-20/20, EOF-20/20/20	2
1.4.2. Agency Certifications	3
1.4.3. Basket Size	3
1.4.4. Vat Size and Capacity	3
1.4.5. Shipping Specifications (Crated)	3
2. Installation	5
2.1. Appliance Location	5
2.2. Unpacking	6
2.3. Electrical Requirements	7
2.3.1. Electrical Specifications (per Fryer Unit)	7
2.4. Electrical Connections	7
2.4.1. Electrical Connections Diagram	8
2.5. Ventilation of Fryers	8
3. Overview	9
3.1. Baskets & Optional Automatic Basket Lifts	10
3.2. Control Panel	12
3.3. Lower Cabinet, Single EOF-20 & Left Cabinet EOF20 Banked	14
3.4. Lower Cabinet, Right Cabinet EOF20 Banked	16
3.5. Filter Pan Assembly	18
3.6. Accessories (Included with Unit)	20
3.7. Accessories (Not Included with Unit)	23
4. Pre-Operation Procedure	25
4.1. Set-up for Initial Checkout	25
4.2. Power Check	26
4.3. Heating Element Check	27
4.4. Filter Pump Check	28
4.5. Perform Boil Out Procedure	29
4.6. Clean Filter Pan, Accessories & Unit	29

5.	Fryer Operation	30
5.1.	Computer Controller	31
5.1.1.	Keys and Functions	31
5.1.2.	Controller General Operation	33
5.1.3.	Setting the Cooking Temperature	34
5.1.4.	Manually Setting the Cook Time	35
5.1.5.	Working with Menu Item Presets	36
5.1.5.1.	Editing a Menu Item Preset	37
5.1.5.2.	Selecting a Menu Item Preset for Cooking	40
5.1.6.	The Cooking Cycle, General	42
5.1.7.	Other Controller Features	43
5.1.7.1.	Manually Operating the Basket Lifts (If Equipped)	43
5.1.7.2.	COOL Mode	44
5.1.7.3.	AUTO-COOL Feature	44
5.1.7.4.	BOIL OUT Mode	44
5.1.8.	User Settings, Accessing & Editing	45
5.1.9.	PASSWORD Protection	46
5.1.10.	Power-Up Procedure	46
5.1-11.	Controller Errors & Alarms	47
5.1.11.1.	Resolving Controller Errors & Alarms	48
5.2.	Cooking Procedures	49
5.3.	Filtering Used Cooking Oil	54
5.4.	Removal of Waste Cooking Oil from Fryer	57
5.5.	Normal Shut-Down	60
5.6.	Emergency Shut-Down	60
6.	Cleaning	62
6.1.	Boil-Out Procedure (Cleaning the Fry Vat)	62
6.2.	Cleaning the Filter Pan & Refreshing Filter Media	65
7.	Troubleshooting	68
7.1.	Temperature Control System	68
7.2.	Oil Filtration System	70
7.3.	Basket Lift System (Optional)	71
8.	Parts List	73
8.1.	Parts Ordering and Service Information	73
8.2.	Control Panel & Front Header, EOF-20 & EOF-20 Banked, Left Unit	74
8.3.	Front Lower Cabinet, EOF-20 & EOF-20 Banked, Left Unit	76
8.4.	Rear Cabinet, EOF-20 & EOF-20 Banked, Left Unit	78
8.5.	Rear Cabinet, EOF-20 Banked, Right-hand Unit(s)	80
8.6.	Filter Pan	82

Electric Fryer

EOF-20, EOF-20/20, EOF-20/20/20




Safety Overview

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

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

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

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

DANGER

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

WARNING

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

CAUTION

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

CAUTION

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

NOTE or IMPORTANT!

Identifies suggested, recommended, or other important information.

Specific Safety Precautions:

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

⚠ DANGER

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

⚠ WARNING

- Prior to installation, consult a qualified electrician to ensure that installation will comply with all electrical requirements and codes.
- **The unit must be adequately and properly grounded. Improper grounding may result in electrical shock to the user. Always refer to local electrical code to ensure proper grounding of this or any other electrical equipment.**
- **Check the rating label on each of the units to determine the proper power supply required. Always consult with an electrician, or other qualified service technician, to ensure that circuit breakers and wiring are of sufficient rating and gauge to power this equipment. A Wiring Diagram has been provided with the unit as an aid for technicians. The unit must be installed and electrically grounded in accordance with local codes, or in the absence of local codes, in accordance with the National Electrical Code, NFPA 70.**
- Improper installation, adjustment, alteration, service or maintenance could result in serious injury, even death; equipment and/or property damage; and will potentially void the factory warranty.
- **DO NOT** use or store flammable liquids, or materials that produce flammable vapors, in the vicinity of this or any other appliance!
- **DO NOT (nor ALLOW OTHERS) for any reason, stand or step onto the top of the appliance.** Cooking oil in Fryers can be **EXTREMELY HOT (excess of 330°F [166°C])**. Bodily contact will cause extremely serious injury. Lids used to sometimes cover cooking vats/pots are not designed to, and **WILL NOT**, support the weight of a person.
- Failure to comply with **WARNING** notices could result in serious injury, even death; damage to equipment and/or property; and will potentially void the factory warranty.



CAUTION

- The appliance must remain in an upright (vertical) position.
- Exercise care when removing wooden crate framework and the unit from shipping pallet.
- **DO NOT** operate the appliance, unless its components and their intended functions are fully understood (see **Section 3**). Once you have read and fully understand **Section 3**, closely follow the instructions presented in this Operations Manual in order to prevent equipment damage, or malfunction.
- Parts of the Fryer become very **HOT** during operation! Temperatures inside the cabinet may exceed 150°F (65.5°C). Exercise caution during operation, when loading/unloading food products, and when cleaning and servicing. It is recommended that thermal protection (either gloves or mitts) be worn while attended the appliance to avoid personal injury.
- Introducing foods containing excessive moisture, or attempting to load larger than recommended batch sizes, into the cook vat can cause a “surge boil” and result in an overflow of **HOT** cooking oil. Proceed slowly and exercise due care when first loading food items; observe how hot oil reacts before continuing.
- Before operation, be sure the Fryer is positioned in a stable, safe location with the casters in the locked position. Some jurisdictions may require special anchoring for this type appliance; check local code.
- Allow the appliance to cool down at least 15-20 minutes before cleaning or servicing.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given adequate instruction and/or supervision concerning its use by a person responsible for their safety. Children should not be allowed to play with, or around, this appliance.
- Prior to sale, cooked food products must be maintained at a minimum temperature of 150°F (65.5°C), or in accordance with governing health regulations.
- Failure to comply with **CAUTION** notices may result in minor to moderate personal injury, damage to equipment or property, and potentially void the warranty.

CAUTION

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

NOTE:

- If upon receipt, the palletized unit showed any signs of damage, you should immediately inspect the appliance and associated accessories, and notify the freight carrier of any and all damages.
- Users must comply with all appropriate state and/or local health regulations regarding food service operations, and cleaning and sanitization of food service equipment.
- To ensure compliance with applicable building, health and fire codes, it is advisable that this appliance be installed by a professional kitchen equipment contactor, or service company. All costs for installation, including materials, labor and fees, are the responsibility of the customer.

1. Introduction

THANK YOU for purchasing the **Giles EOF-20 Series Fryer**, manufactured by *GILES Food Service Equipment*; Montgomery, Alabama (USA), hereafter referred to as "Giles". The **EOF-20 Fryer** can be purchased as a stand-alone single unit, or as a banked unit of two (2) or three (3) Fryer units. Every unit is thoroughly inspected and tested prior to shipment in efforts to ensure that it will operate flawlessly when received. With proper care and maintenance the appliance will provide years of trouble-free service.

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

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

1.1 Construction

Appliance exterior cabinet and fry vats are constructed of 430 Series Stainless Steel of applicable gauge.

1.2 Standard Features

Computer Controller: Controls cooking oil temperature and cook time (separate timer for each Basket). Features fifty (50) programmable Menu Item cooking presets. Monitors fryer status, and displays various operational warnings (DRAIN OPEN, MAX ELEMENT TEMP, etc.) and operational instruction prompts. Features BOIL-OUT program, COOL-MODE, FORCE FILTER function, available password security, and multiple language selections. Controller displays operational instructions to ensure smooth operator interface.

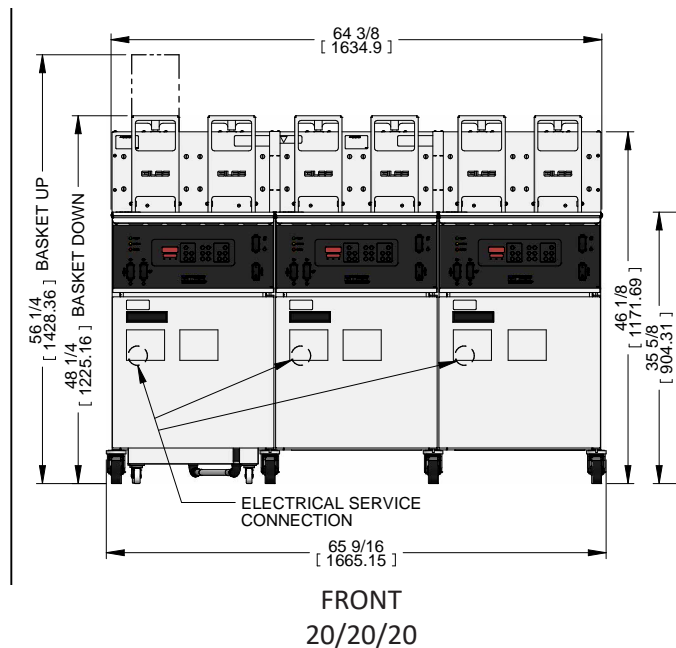
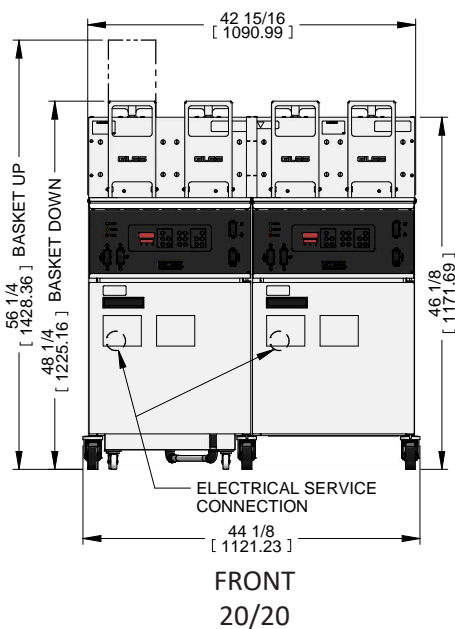
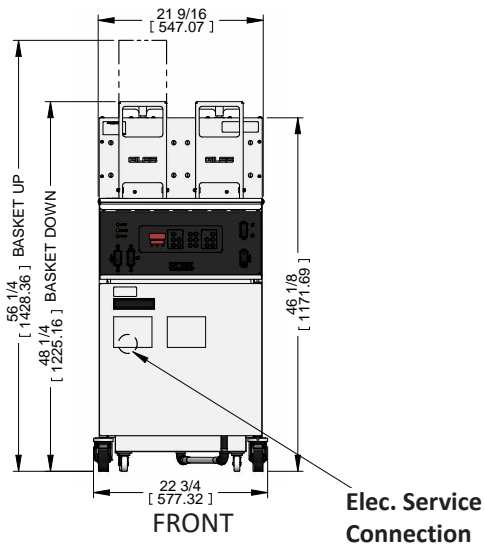
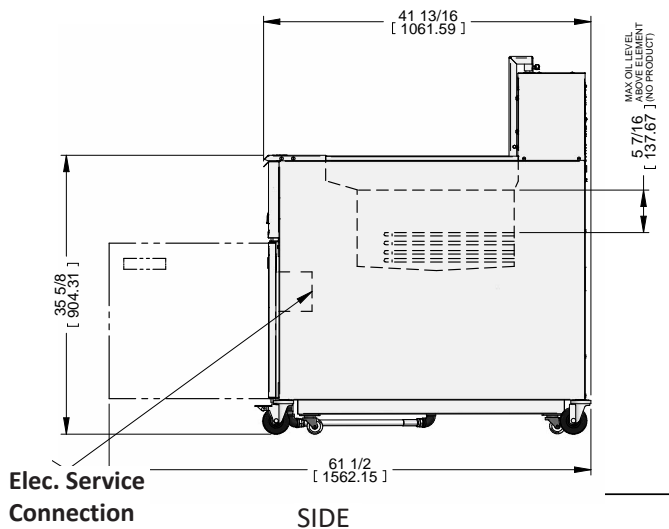
Built-in Oil Filtration System: Completely self-contained; helps to extend the life of cooking oil. Designed to perform a filter cycle within approximately five (5) minutes. Services each fryer unit in a banked unit.

1.3 Optional Features

Automatic Basket Lift: Automatically lowers Basket at beginning of cooking cycle and lifts cooked product from hot cooking oil when programmed cooking time has expired. Helps prevent over-cooking.

1.4 Specifications

1.4.1 Overall Dimensions



INCHES [mm]

1.4.2 Agency Certifications



1.4.3 Basket Size

Description	Length	Width	Depth	Volume
Standard (2 per vat)	18-1/2 [469.9]	9 [228.6]	5-1/2 [139.7]	811 cu in [0.013 c m]

1.4.4 Vat Size & Capacity (each Vat)

Model	Length (Inside)	Width (Inside)	Depth (Top of Element to "FULL" Level)	Cooking Oil Capacity (Bottom of vat to "FULL" Level)	
				Lbs [kg]	Gal [l]
EOF-20	20 [508]	20 [508]	5 [127]	110 [50]	16 [59]

1.4.5 Shipping Specifications (Crated)

Model	Gr. Wt.	Crated Size			Cube
		Length	Width	Height	
EOF20	447 lbs (203 kg)	44" (1118 Mm)	34" (864 mm)	61" (1549 mm)	52.8 cu.ft (1.5 cu.m)
EOF20/20	884 lbs (401 kg)	76" (1930 mm)	50" (1270 mm)	61" (1549 mm)	134.1 cu.ft (3.8 cu.m)
EOF20/20/20	1260 lbs (572 kg)	108" (2743 mm)	50" (1270 mm)	61" (1549 mm)	193.8 cu.ft (5.5 cu.m)

2. Installation

The following section describes procedures necessary for proper installation of the **EOF-20 Series Fryers**. To avoid possible personal injury or equipment damage, please ensure these procedures are followed.

To ensure compliance with applicable building, health and fire codes, it is advisable that this appliance be installed by a professional kitchen equipment contactor, or service company. **All costs for installation, including materials, labor and fees are the responsibility of the customer.**

2.1 Appliance Location

CAUTION DO NOT MODIFY, ADD ATTACHMENTS OR OTHERWISE ALTER THIS EQUIPMENT

1. Appliance and the surrounding area must be free and clear of combustible materials. Maintain 3" [7.6 cm] clearance.
2. Provide adequate space to allow access for proper operation and future service activity.
3. Be sure that electrical service available in the intended location is of a voltage and amp rating adequate to power the appliance load. **NOTE:** *A banked system requires a separate electrical service for each fryer unit.*
4. Be sure the unit is installed in a stable position and will not unintentionally move. Front caster wheels have locking brakes ... be sure they are kept locked when operating. Some code authorities may require that special anchoring be utilized for this type of appliance ... check local code.
5. The appliance must be installed, operated, and maintained in accordance with the **Standard for Ventilation Control, and Fire Protection of Commercial Cooking Operations, NFPA 96**. Proper ventilation must be provided for the operating area as required by local code requirements.

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

2.2 Unpacking

Fryer is shipped on a wooden pallet; secured with high-tensile plastic strapping and enclosed by wooden framework. The entire unit is wrapped in machine-applied stretch wrap. Certain auxiliary items (Filter Pan, baskets, fryer tools, etc.) will be packed on top of the unit or contained inside the vats.

CAUTION

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

IMPORTANT!

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

1. Carefully cut and remove the plastic shipping wrap and strapping. Using appropriate tools remove the crating framework from the pallet and dispose of it properly
2. Filter Pan and Fryer accessories (Baskets, Screens, etc) are packed inside the Fryer Cabinet and Vat. Remove these items and set aside in a safe place.
3. Carefully remove the Fryer from the shipping pallet. Unit is extremely heavy, especially banked systems. For banked units, it is strongly recommended to use only motorized lift truck, equipped with **extended forks**, to lift the unit. Approach unit from the end and ensure that forks rest completely on the internal tubular framework. Slowly lift unit only high enough for casters to clear the pallet riser, then have helpers slide the skid from underneath the unit and lower it to the floor. Be sure all casters are unlocked; the Fryer bank can then be easily maneuvered manually.

IMPORTANT!

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

2.3 Electrical Requirements

CAUTION

- Fryers must be properly grounded in accordance with local code, or in the absence of local code, with the National Electrical Code, ANSI/NFPA 70. Improper grounding may result in electrical shock to Users. Check local electrical code to ensure that proper grounding techniques are used.
- Always consult a certified electrician, or other qualified service technician, prior to installation to ensure that electrical circuits are of sufficient rating for the appliance load.
- EOF-20 Fryers are manufactured for various Voltage/Hz/Phase shown in **Table 2.3.1** below. Check the Serial/Data Label inside the Cabinet or attached to the Rear Panel to determine the electrical service required for the Unit. **Each Unit of a banked battery requires a separate power service.**

2.3.1 Electrical Specifications: Single & Banked (per Fryer Unit)

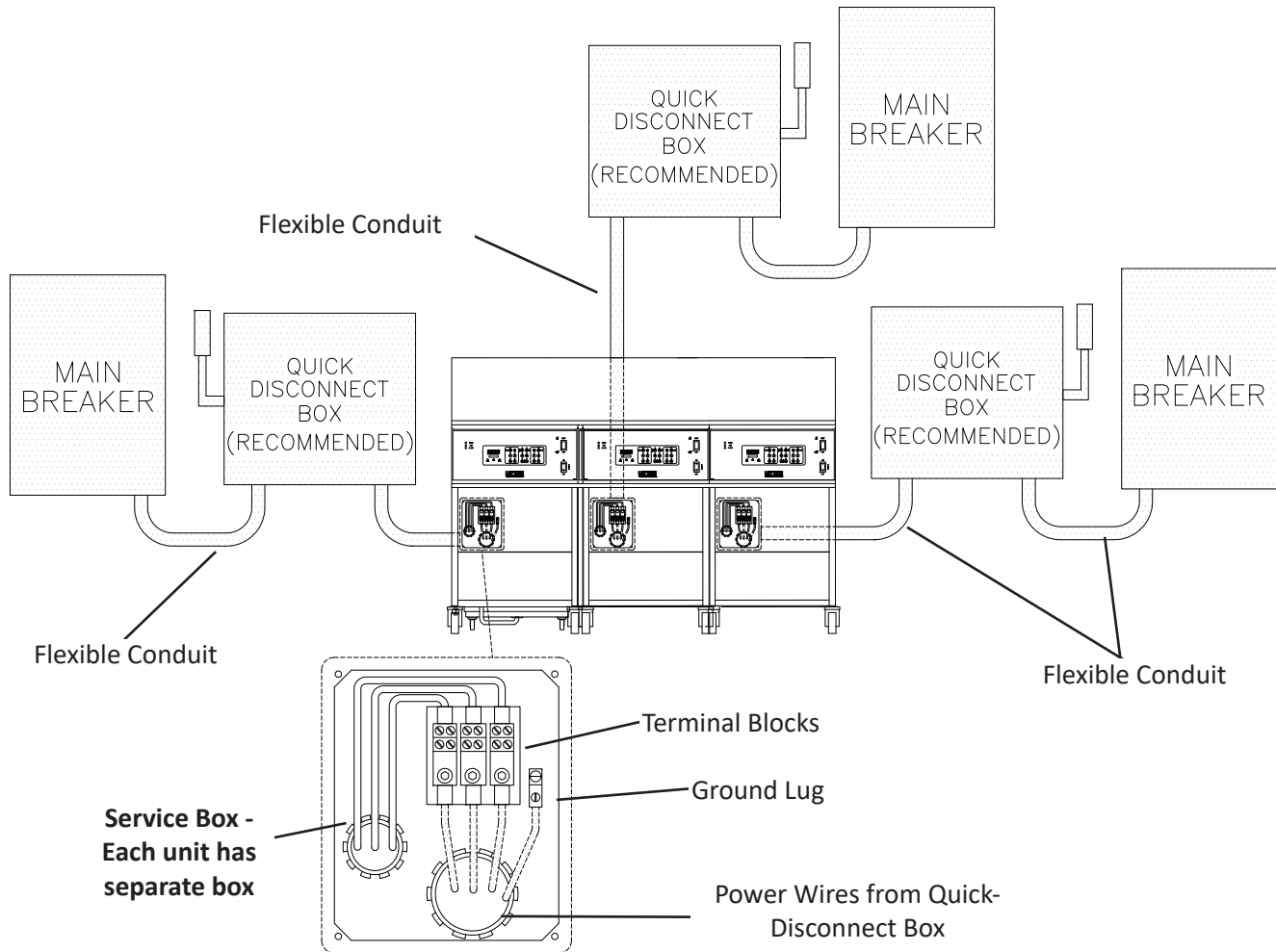
Voltage	Phase	Hz	kW	Amps				Circuit Breaker Required
				L1	L2	L3	N	
208	1	60	24.0	115	115	—	—	150
	3	60	24.0	72	46	72	—	90
480	3	60	24.0	34	22	34	—	45
380	3	50	20.1	45.9	22.9	22.9	22.9	60
415	3	50	24.0	50	25	25	25	65

2.4 Electrical Connection

NOTE:
 All electrical materials (breakers, conduit, wire, hardware, etc.) and labor necessary for electrical installation shall be supplied by the customer. All work should be performed by a qualified professional electrical contractor and must comply with all local building code requirements.
 Giles shall not be responsible for code compliance in regard to installation and use of this appliance.

1. As needed, install appropriate circuit breaker(s) in main electrical panel. See **Section 2.3.1**.
2. **(Recommended)** Install a disconnect switch box between main panel and Fryer.
3. See **Figure 2.4.1**. Connect 1-1/4" flexible conduit from disconnect to the Fryer. Attach conduit to rear of the Fryer Service Box with appropriate conduit fittings. Allow enough length so that the Fryer can be moved easily for cleaning and servicing.
4. See **Figure 2.4.1**. Open Fryer Cabinet Door and remove Service Box Cover.
5. Connect a ground wire between the Ground Lug and a proper earth ground.
6. Route appropriately sized power wires from the disconnect box panel through to the front Service Box.
7. See **Figure 2.4.1**. Connect the supply power wires to Distribution Block located in the Service Box.
8. Reinstall Service Box Cover. Be sure all lugs are tight and secure.
9. For Banked system installations, each Fryer in the battery will be connected in like manner.

2.4.1 Electrical Connection Diagram



2.5. Ventilation

NOTE:

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

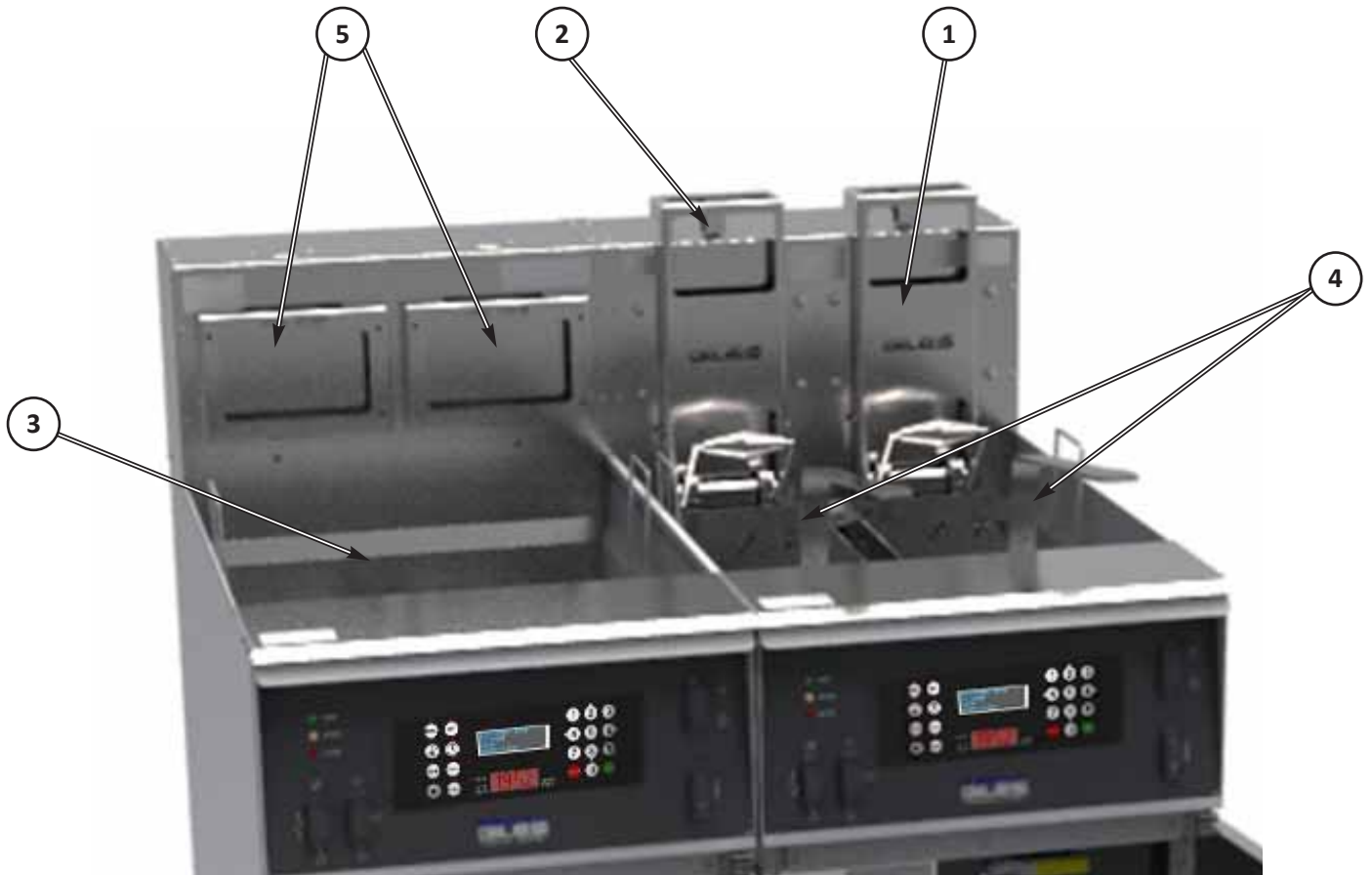
Consult a professional ventilation or HVAC company for assistance in determining whether existing systems are sufficient to accommodate this equipment, or for designing a ventilation hood system to comply with code requirements.

3. Overview

The following section provides a brief overview of the components, functions, and accessories associated with the EOF-20 Electric Fryers. Please review carefully before attempting operation.



3.1 Baskets & (Optional) Auto-Basket Lifts



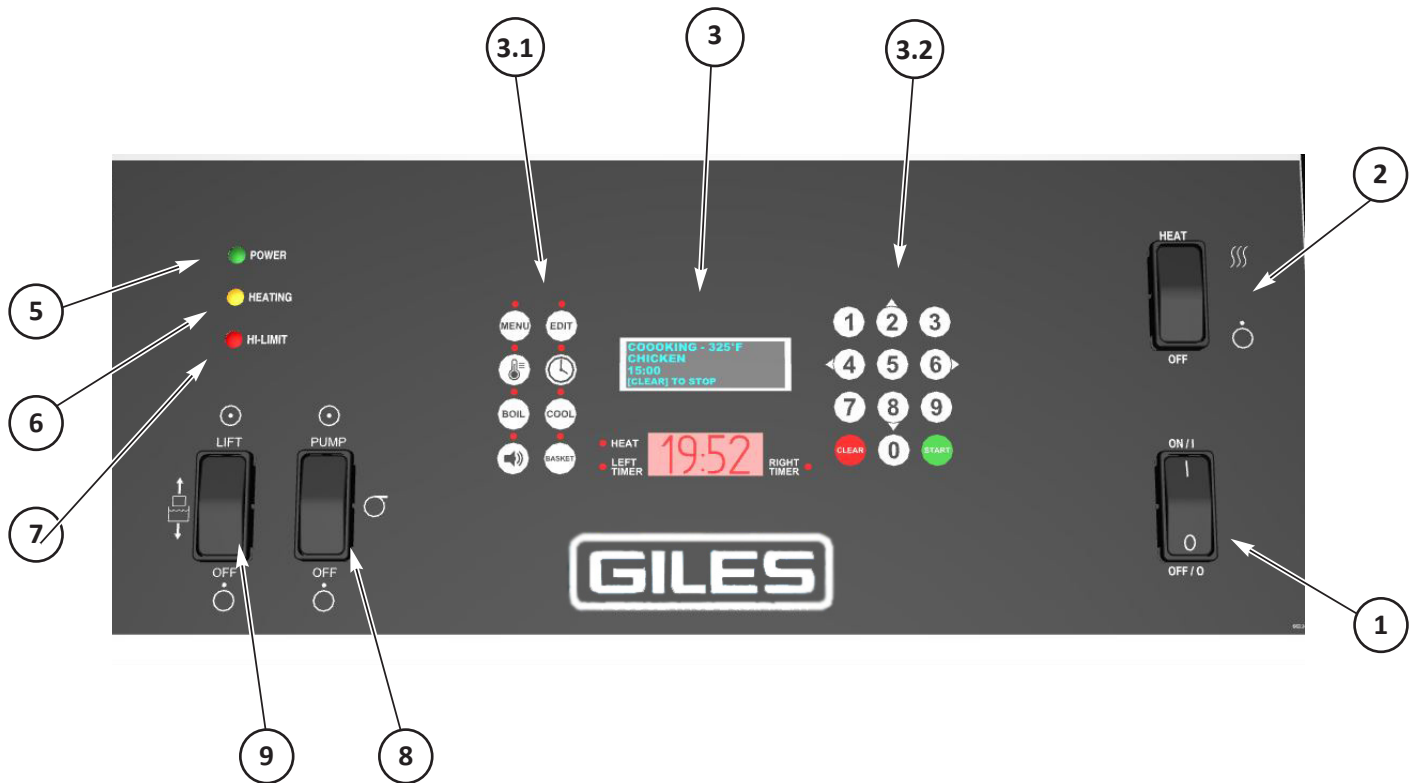
3.1 Baskets & (Optional) Auto-Basket Lifts

Item	Description	Function
1	Basket Carrier (2)	Properly holds the Cooking Basket as it is lowered or lifted by the Auto Basket Lift.
2	Basket Lift (2)	Automatically lowers and lifts Basket at beginning and end of cook cycle.
3	Basket Support Screen	Fits inside fry vat to support Basket and prevent excess breading and cooking residue from accumulating around the heating elements.
4	Cooking Basket (2)	Contains product during cooking.
5	Basket Hanger	When not equipped with Basket Lifts, Manual Basket Hangers are provided for holding the baskets while excess oil drains from cooked products, or for conveniently holding empty baskets.



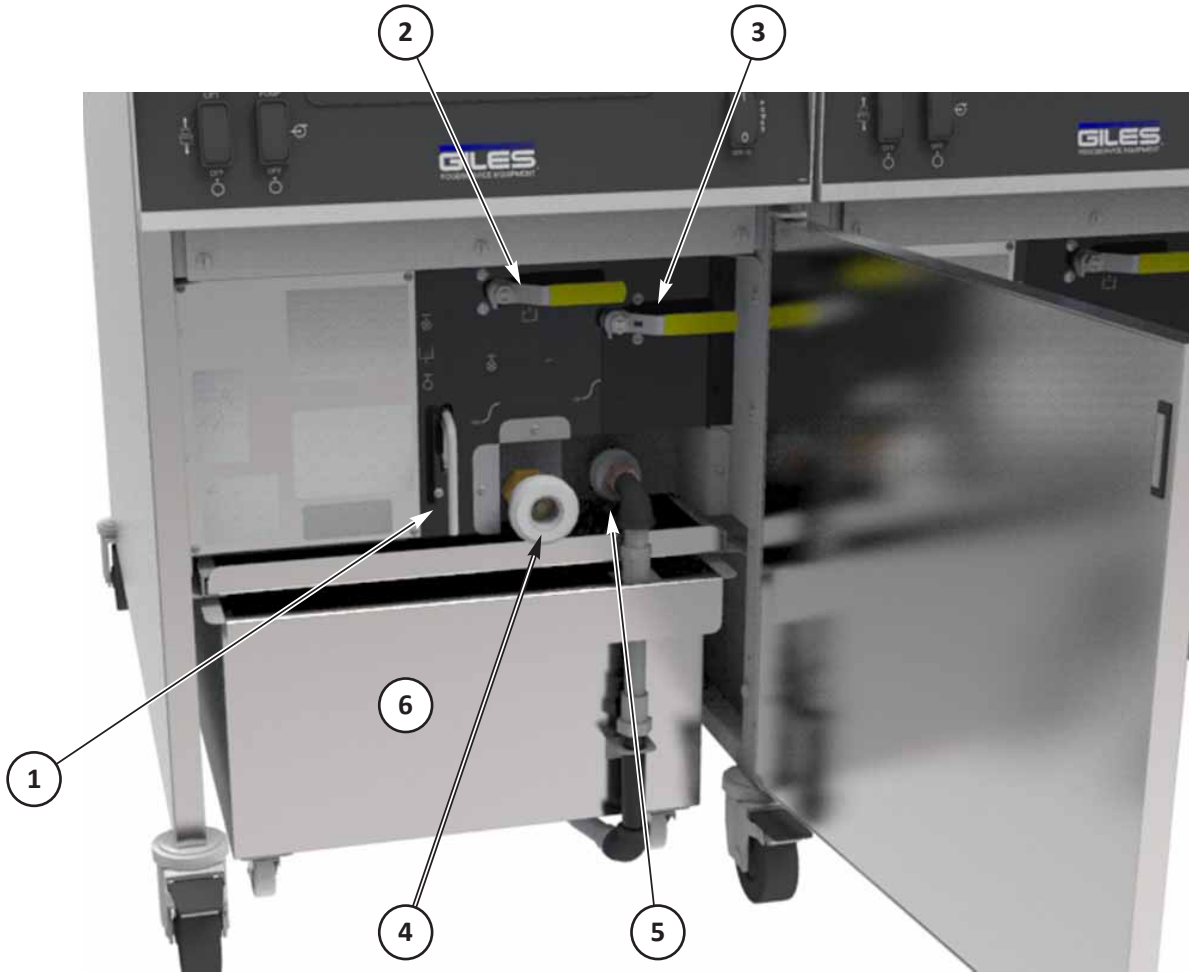
Always wear thermal protection, such as oven mitts, when handling these parts during normal operations; they can be very hot.

3.2 Control Panel



3.2 Control Panel		
Item	Description	Function
1	Power Switch	Main Power Switch ... turns Fryer power ON or OFF .
2	Heat Switch	Heat Switch enables the heating elements. Place in [OFF] position to disable heat; when ready to heat oil (or boil-out), place in the [HEAT] position to enable elements . In certain circumstances elements will NOT turn ON even with switch in the [HEAT] position.
3	Computer Controller	Monitors and regulates Fryer operation ... cooking oil temperature, cooking timers, basket lifts (if equipped), provides fryer status, operational prompts, and alarm conditions. Stores fifty (50) programmable Menu Item cooking presets, provides cook timer for each basket.
3.1	Function Keys	Keys activate various Controller functions.
3.2	Controller Keypad	Enter menu numbers, time & temp values, start & cancel features, etc. Keys [2] - [4] - [6] - [8] act as arrow keys for various functions.
5	Power Indicator Light (Green)	Light is illuminated whenever the main Power Switch is in the [ON] position.
6	Heat Indicator Light (Amber)	Light is illuminated when the Heat Switch is in the [HEAT] position and the heating elements are energized. This light will cycle ON and OFF during normal operation as the Controller maintains the set-point temperature.
7	High-Limit Indicator (Red)	Light is illuminated to indicate shutdown of the heating elements due to excessive heating condition. Should this light turn on during operation, DISCONTINUE COOKING ACTIVITIES and refer to Troubleshooting, Section 7. DO NOT ATTEMPT TO CONTINUE COOKING UNTIL CAUSE OF THE CONDITION IS DETERMINED!
8	Pump Switch	Controls the Oil Filtration System pump for filtering oil or when removing waste cooking oil from the Fryer for disposal. NOTE: On banked systems, switch is only present on the unit which contains the Filter Pan, otherwise position is plugged.
9	Basket Lift Switch (Optional)	Enables or disables Basket Lifts. In the LIFT position, basket lift lowers when a cook cycle starts and is raised when cook time expires. In the OFF position, both lifts are disabled and will not operate. NOTE: Switch is present only if the Basket Lift option is installed, otherwise position is plugged

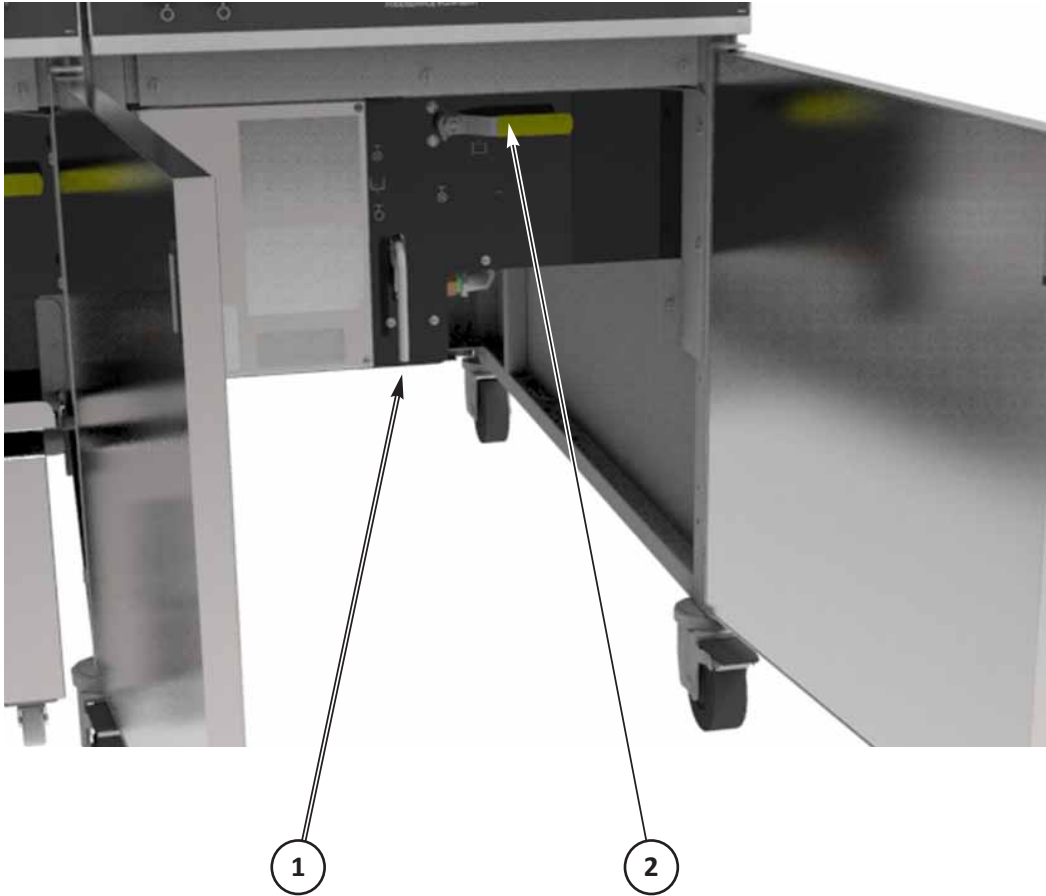
3.3 Lower Cabinet: Single EOF20 & Left Cabinet EOF20/20, EOF20/20/20



3.3 Lower Cabinet: Single EOF20 & Left Cabinet EOF 20/20, EOF20/20/20

Item	Description	Function
1	Drain Valve Handle	<p>Operates the Fry Vat Drain. The Handle must be closed and locked prior to adding cooking oil or boil-out solution. Heating elements will not turn ON if the Drain Valve Handle is not completely closed and locked.</p> <p>ALWAYS ENSURE THE HEAT SWITCH IS IN THE [OFF] POSITION BEFORE OPENING THIS VALVE. FAILURE TO COMPLY COULD RESULT IN A FIRE, CAUSING SERIOUS INJURY, EVEN DEATH; EQUIPMENT OR PROPERTY DAMAGE; AND VOID THE WARRANTY.</p> <p>⚠ DANGER</p> <p>FOR BANKED UNITS, NEVER DRAIN OIL FROM MORE THAN ONE FRY VAT AT A TIME INTO THE FILTER PAN; DOING SO WILL CAUSE THE FILTER PAN TO OVERFLOW. ALWAYS REMOVE OIL FROM THE FILTER PAN BEFORE DRAINING OIL FROM ANOTHER FRY VAT.</p> <p>⚠ WARNING</p>
2	Vat Fill Valve Handle	Operates the Oil Return (Vat Fill) valve for returning filtered oil to the fry vat during the filtering procedure. When not pumping oil to the vat, keep valve handle in the [CLOSE] position.
3	Oil Direction Valve Handle	Directs output of the Filter Pump to the Fry Vat or diverts flow the Waste Oil Discharge Hose. DO NOT position the valve handle to [DISCHARGE HOSE] unless the hose is connected, if pump is started it will stall and can possibly be damaged.
4	Waste Oil Discharge Hose Quick-Disconnect Fitting	Quick-connect/disconnect fitting for attaching the Waste Oil Discharge Hose (provided) to the unit's filtration pump system. This will be done when removing waste cooking oil from the Fryer for proper disposal.
5	Filter Pan Quick-Disconnect Fitting	Quick-connect/disconnect fitting for attaching the Filter Pan Assembly to the on-board oil filtration system.
6	Filter Pan Assembly	Collects used cooking oil when drained from Fry Vat. Contains filter media, which when used in conjunction with an appropriate filter aid, cleans and reconditions cooking oil for reuse. When the filtering procedure is performed as directed, oil life can be extended by up to 50%.

3.4 Lower Cabinet: Right Side Units on EOF20/20, EOF20/20/20



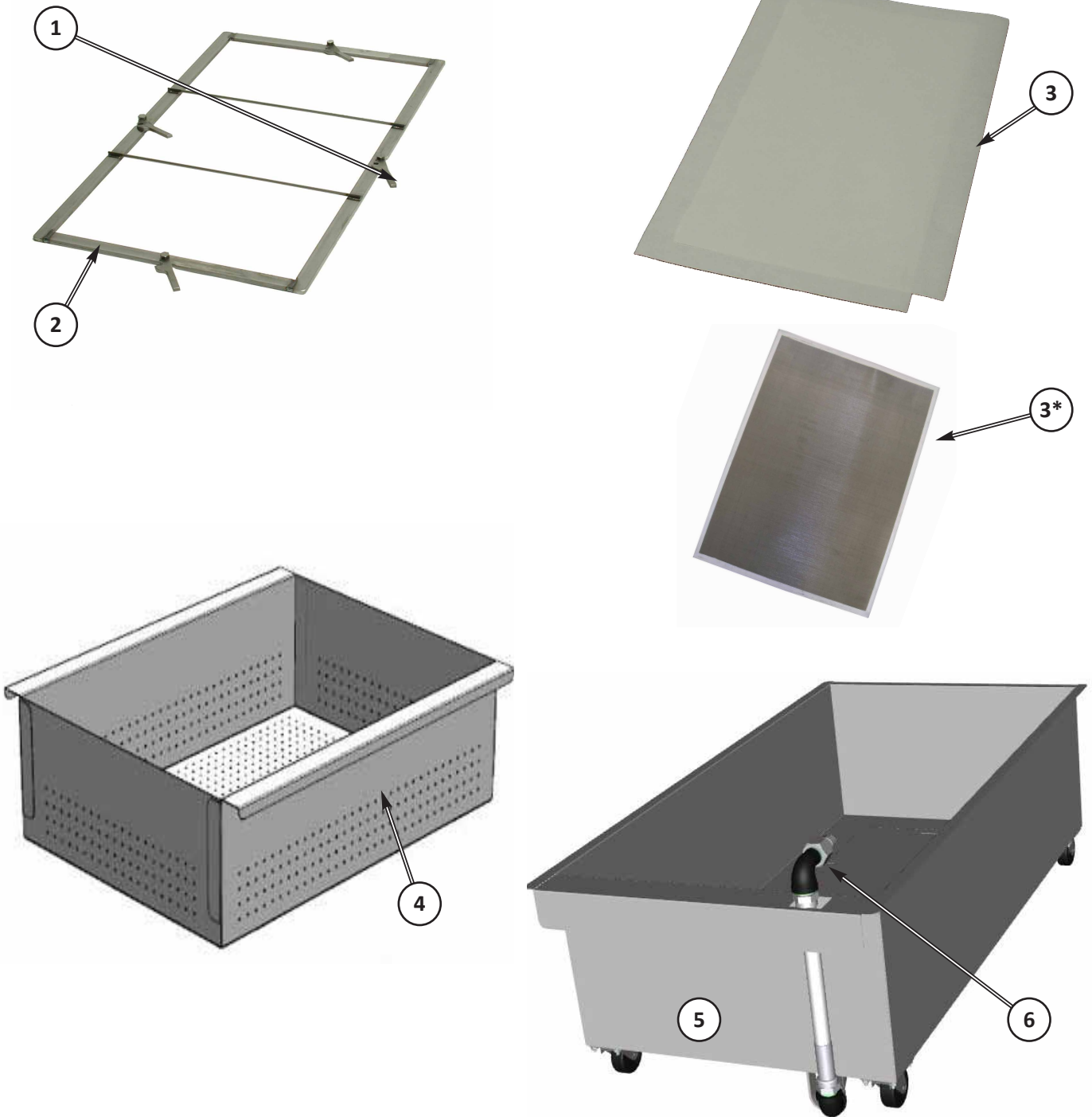
NOTE:

On the Model EOF-20/20/20 both the middle & right-hand Fryers have this Lower Cabinet configuration

3.4 Lower Cabinet: Right Side Units on EOF20/20, EOF20/20/20

Item	Description	Function
1	Drain Valve Handle	<p>Operates the Fry Vat Drain. The Handle must be closed and locked prior to adding cooking oil or boil-out solution. Heating elements will not turn ON if the Drain Valve Handle is not completely closed and locked.</p> <p>ALWAYS ENSURE THE HEAT SWITCH IS IN THE [OFF] POSITION BEFORE OPENING THIS VALVE. FAILURE TO COMPLY COULD RESULT IN A FIRE, CAUSING SERIOUS INJURY, EVEN DEATH; EQUIPMENT OR PROPERTY DAMAGE; AND VOID THE WARRANTY.</p> <p>⚠ DANGER</p> <p>WITH BANKED UNITS, NEVER DRAIN OIL FROM MORE THAN ONE FRY POT AT A TIME INTO THE FILTER PAN; DOING SO WILL CAUSE THE FILTER PAN TO OVERFLOW. ALWAYS REMOVE OIL FROM THE FILTER PAN BEFORE DRAINING OIL FROM ANOTHER FRY VAT.</p> <p>⚠ WARNING</p>
2	Vat Fill Valve Handle	<p>Operates the Oil Return (Vat Fill) valve for returning filtered oil to the fry vat during the filtering procedure. When not pumping oil to the vat, keep valve handle in the [CLOSE] position.</p>

3.5 Filter Pan Assembly



3.5 Filter Pan Assembly

Item	Description	Function
1	Hold Down Lever (4)	Locks & secures the hold-down frame, sealing the filter media against Filter Pan bottom.
2	Hold Down Frame	Holds & seals filter media against the pan bottom.
3	Filter Paper	Filters finer particles of sediment from the cooking oil. Requires one (1) piece of Filter Paper media.
3*	Optional Filter Media (SSFS)	Renewable, stainless steel, micro-mesh Filter Screen. Direct substitute for Filter Paper. Can be cleaned and reused many times.
4	Filter Pan Crumb Catcher	Captures large crumbs and cooking residue as oil is being drained into the Filter Pan for the filtering process, providing an additional step of filtration.
5	Filter Pan	Collects oil drained from the fry vat for filtering. Contains filter media, which when used with an appropriate filter aid will clean and recondition cooking oil for reuse. As a minimum, Giles recommends filtering oil after every 4th load cooked. The Filter Pan features casters and is easily removable for cleaning and renewal of filter media. A non-removeable screen is affixed to the pan bottom to support the filter media and to aid in protecting the filter pump from unintended debris. THIS IS NOT A FILTER - FILTER MEDIA MUST BE USED.
6	Filter Pan Hose	Connects Filter Pan to the Fryer on-board oil filtration system. Hose must be disconnected before removing the filter pan.


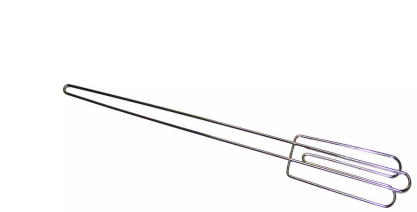


⚠ WARNING

Never remove the Filter Pan while it contains hot cooking oil. Spillage of hot oil could cause possible personal injury or property damage. Please see Section 5.4. Removal of Liquid Shortening.



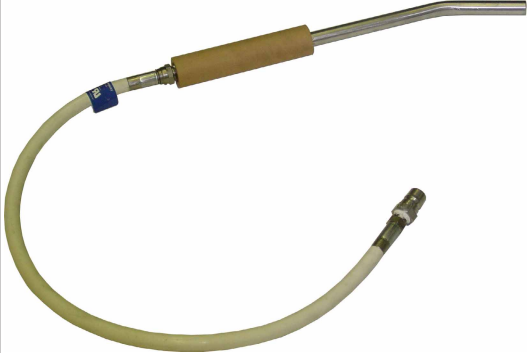
⚠ CAUTION

Always wear thermal protection, such as gloves or oven mitts, when working with of these parts; they can become very hot during normal use.


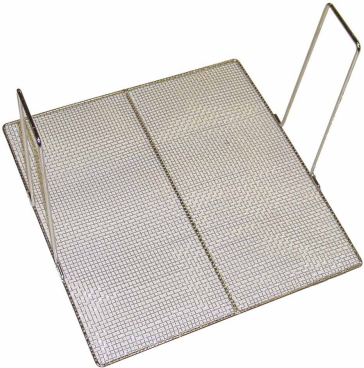

3.6 Accessories (Included with Units)

Part	Description/Part Number	Function
	<p>Kettle Drain Brush P/N: 71025</p>	<p>Use for cleaning the fry vat and heating elements</p>
	<p>Stir Paddle P/N: 77775</p>	<p>Use for stirring hot oil and to agitate products while they are being cooked to help prevent sticking.</p>
	<p>Fry Vat Cleaning Brush P/N: 71100</p>	<p>Use for scrubbing fry vat and heating elements while performing a boil-out cleaning.</p>
	<p>Crumb Shovel P/N: 30059</p>	<p>Use for removing filter sediment from the Filter Pan after performing the oil filtration procedure.</p>

3.6 Accessories (Included with Units)

Part	Description/Part Number	Function
	<p>L- Shaped Brush P/N: 73233</p>	<p>Use for cleaning around and between heating elements when performing a boil-out cleaning.</p>
	<p>Vat Drain Clean Out P/N: 36577</p>	<p>Use to clear excessive sediment build-up at the vat drain opening.</p>
	<p>Wand Hose P/N: 33667</p>	<p>Use for removing liquid shortening from unit.</p> <p>Note: DO NOT use for washing down the fry vat.</p>

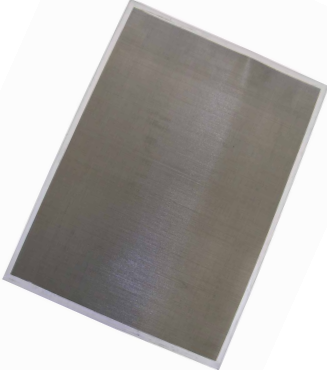

3.6 Accessories (Included with Units)

Part	Description/Part Number	Function
	<p>(2) EOF-20 Fry Basket (Blue Handle) P/N: 70420</p>	<p>Use to contain product while cooking.</p>
	<p>EOF-20 Fry Screen P/N: 70083 EOF-20 = Qty. 1 EOF-20/20 = Qty. 2 EOF-20/20/20 = Qty. 3</p>	<p>Use to prevent breading offal and large cooking debris from falling onto and accumulating around the heating elements.</p>
	<p>Product Scoop P/N: 70430</p>	<p>Use for removing cooked product from vat when "batch cooking" without using Fry Baskets.</p>

3.7 Accessories (Not Included with Units)

Part	Description/Part Number	Function
	<p>Filter Paper P/N: 60709</p> <p>Case of 100 sheets</p>	<p>Disposable filter media for use in the Filter Pan to filter used cooking oil.</p>
	<p>Filter Powder P/N: 72004</p> <p>Pre-measured Portion Packs Case of 60 packets</p>	<p>Filtering aid which reconditions and helps clean used cooking oil to extend the useful life.</p>
	<p>Fryer Boil-Out P/N: 72003</p> <p>Case of (24) pre-measured 6-oz Packets</p>	<p>Use during the boil-out procedure to help remove oil residue from heating elements and fry pot.</p>

3.7 Accessories (Not Included with Units)

Part	Description/Part Number	Function
	<p>Stainless Steel Mesh Filter Screen (SSFS) P/N 41019</p>	<p>Optional substitute for Filter Paper. Direct replacement for paper media, which can be cleaned and reused many times before replacement.</p>
	<p>Giles Oil Caddy P/N: 79187</p>	<p>Portable oil disposal container with manually operated pump; capacity of 80-lbs of used cooking oil.</p> <p>Note: For use with filtered, warm oil only. No crumbs or debris.</p>

4. Pre-Operation Procedure

Giles takes pride in the quality of our workmanship. Every effort has been made to ensure that, when received, this new unit will be free of manufacturing defects and in good operating condition. Each unit must pass stringent quality control inspection and testing prior to shipment and to further ensure optimum operation, a basic operational check-out of the new equipment should be conducted prior to use, as described in this section.

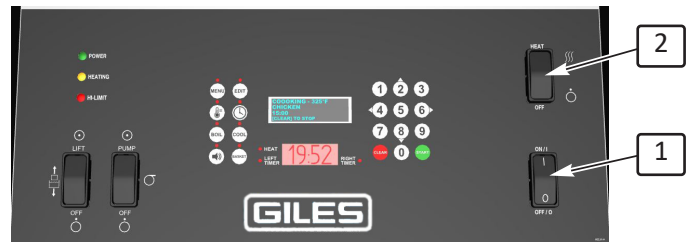
CAUTION

Before attempting to operate the Fryer, please refer to *Section 3* to become familiar with the various controls and their function. After you have read and fully understand *Section 3*, precisely follow the steps described below to avoid possible equipment damage or malfunction.

4.1. Set-up for Initial Checkout

Please ensure Control Panel switches and Lower Cabinet valves are set as follows before proceeding to each test. For a banked battery of Fryers, these checks should be performed for each unit.

1. Power Switch ① and Heat Switch ② are in the [OFF] position.

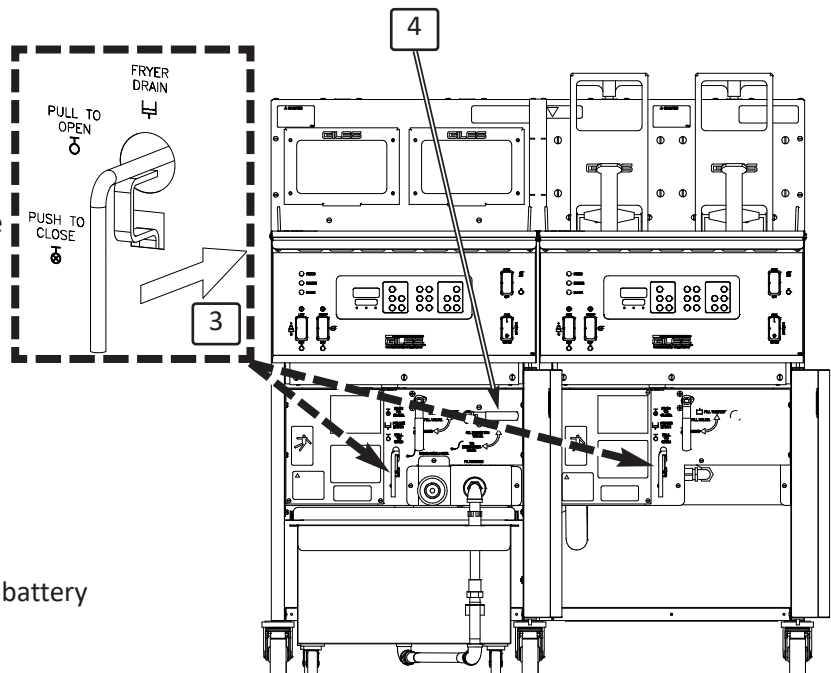


3. Open the Cabinet Door (left-side Cabinet of banked system). If installed, remove the Filter Pan.

4. Ensure the Drain Valve Handle ③ on each unit is in the [CLOSE] position, tab tucked behind panel.

5. Ensure the Oil Direction Valve ④ is in the [TO FRYER VAT] position.

6. Remove Screen(s) and Baskets from the fryer vats. Unit is now set-up for performing operational checks.

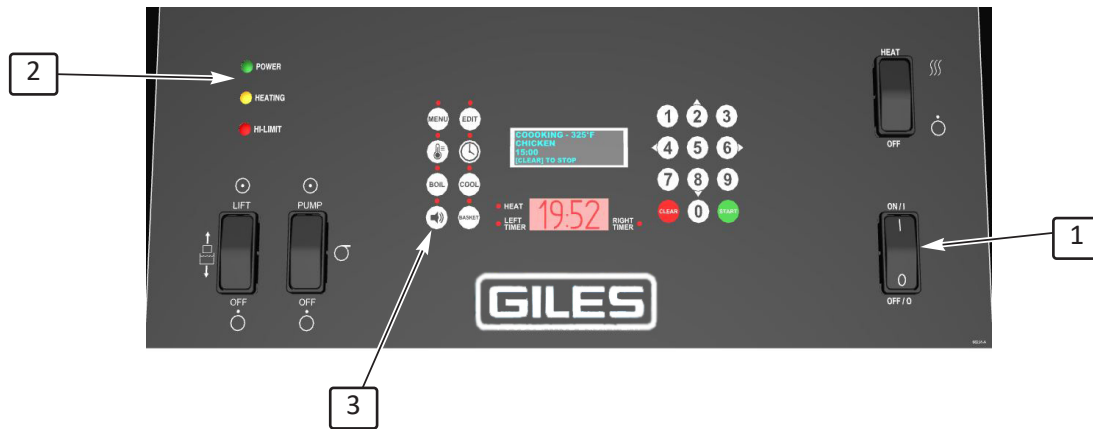


NOTE: For a banked system, each Fryer in the battery must be set accordingly.

EOF-20/20

4.2 Power Check

The following test verifies that each unit is receiving power. Perform the check on each Fryer unit.



1. Set up unit as described in **Section 4.1**.
2. Confirm that the main circuit breakers supplying power to unit is **ON**. If a Disconnect Switch Box is installed between the breaker panel and Fryer, be sure that it is in the **ON** position.
3. Set the Power Switch **①** to the **[ON]** position. The green Power Light **②** will illuminate. The Computer Controller will power-up, perform a memory check and then sound an audible alarm signal. Press the **[ALARM]** **③** key to silence and proceed to **Section 4.3**.

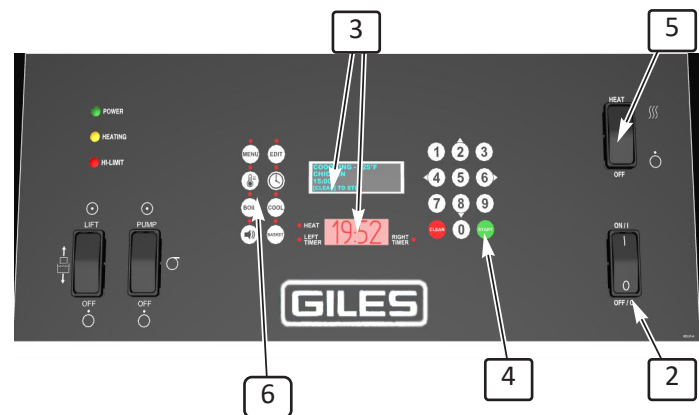
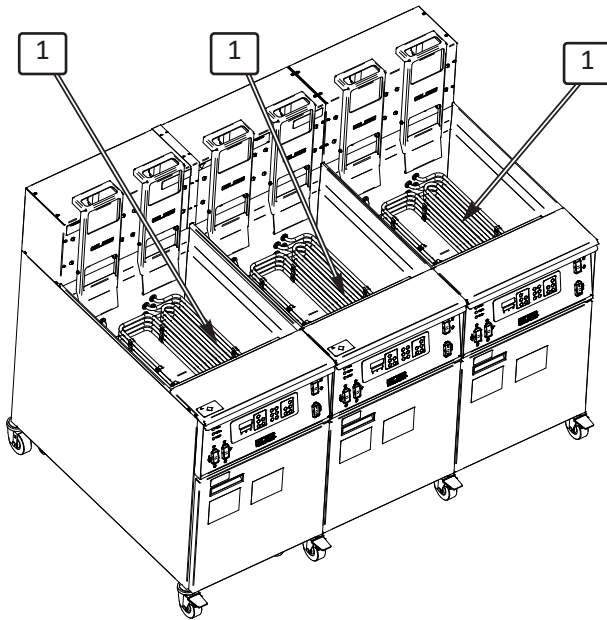
If the Power Light does not turn **ON** and/or Controller does not power-up, refer to **Section 7.1, Troubleshooting Procedures**.

4.3 Heating Element Check

The following check is to confirm that the heating elements are powered. Perform this check for each fry vat.



DO NOT touch the heating elements. They become very hot, very quickly and skin contact will result in severe burns.



1. Follow steps shown in **Section 4.1**.
2. Be sure Power Switch **②** and Heat Switch **⑤** the [OFF] position.
3. Liberally dampen a sponge, or towel, with water and wipe down Heating Elements **①** leaving visible moisture.
4. Set the Power Switch **②** to the [ON] position.
5. Wait for Controller to power up, sound an alarm signal and the Displays **③** show message **"POWER FAILURE PRESS [START] TO PREHEAT"** on the **Upper Display** and **"HOLD"** on the **Lower Display**.
6. Press the [START] key **④** ... the alert signal will silence, and the Controller will indicate **PREHEAT**.
7. Set the Heat Switch **⑤** to the [HEAT] position. The **HEAT** light should turn **ON**. Leave switch in the [HEAT] position for **NO MORE THAN 10 to 12 SECONDS**.

Note: During this time, should the **HEAT** light turn off, an alarm sound and the **OLED Display** show a **"MAX ELEMENT TEMP"** error; return Power Switch to the [OFF] position and proceed on to the next step.

Continued next page

4.3 Heating Element Check - continued

- Return Heat Switch **5** to the [OFF] position.
- The moisture on the heating elements should quickly dry and heat should be felt rising from the Vat. Proceed to **Section 4.4**.

If the moisture does not dry within 15-30 seconds, or no heating is detected, refer to the Troubleshooting procedure in **Section 7.1**.

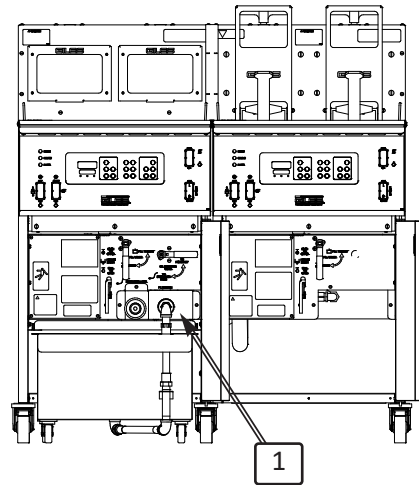


4.4 Filter Pump Check

The following check ensures the Filter Pump is operating correctly. For banked models (20/20 & 20/20/20) the left-hand unit contains the Pump.

- Follow steps described shown in **Section 4.1**.
- Open Cabinet Door as needed.
- With Filter Pan removed, place the palm of the hand over the Quick-Connect/Disconnect fitting **1** for the Filter Pan Hose.
- Briefly place the Pump Switch **2** in the [PUMP] position, allowing the pump to run for a few seconds, then return switch to the [OFF] position. If suction is felt on the palm, the pump is operating correctly. Proceed to **Section 4.05**.

If no suction is felt, refer to the **Section 7.1, Troubleshooting Procedures**.



IMPORTANT!

If any of the above system tests fail and cannot be easily resolved, please contact a Giles manufacturer's representative, or call the factory at **800.554.4537** to reach Technical Support.

4.5 Perform Boil-Out Procedure

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

4.6 Clean Filter Pan, Accessories & Unit

Thoroughly clean the Filter Pan to remove dirt/debris that may have accumulated during shipment, or residue remaining from manufacturing processes. See **Section 6.2, Cleaning the Filter Pan & Refreshing Filter Media**.

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

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

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


5. Fryer Operation

This section describes operation of **EOF20 Series Fryers**. Three (3) different models are available ... EOF-20 Single Unit, EOF-20/20 2-Unit Bank, and EOF-20/20/20 3-Unit Bank. Operational procedures may vary slightly between models and when applicable those differences will be noted in the Operation Manual.

⚠ DANGER

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

⚠ WARNING

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

⚠ CAUTION

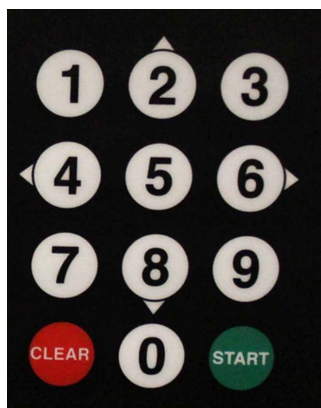
- Be sure the Fryer is positioned in a stable, safe location with the casters in the locked position.
- Consult an electrician to be certain that all electrical specifications have been met and the unit is properly grounded. A wiring diagram is provided with the unit to aid an electrician.
- Due to the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

5.1 Computer Controller

The following sections explain the functions, features, programming, and operational procedures for the Dual Timer Computer Cooking Controller used on **EOF-20 Fryers**.



5.1.1 Keys and Functions



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

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

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

5.1.1 Keys and Functions - continued



MENU Key: An action key which is pressed in combination with other keys to access programmed Menu Item presets. Fifty (50) Menu Presets are factory-programmed in the Controller.



EDIT Key: Action key which is pressed in combination with other keys to enter edit mode to change or create Menu Item preset settings.



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



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



Press this key during preheat phase to enter **BOIL OUT** mode. Temperature setpoint and time changes to the **BOIL TEMP** and **BOIL OUT TIME** as specified in **USER SETTINGS** (see *Section 5.1.8, Access & Edit User Settings*). **Default = 200°F & 30 minutes.**



Press this key to enter **COOL** mode. Energy-saving feature, allows Fryer to idle at a lower temperature during inactive periods. Temperature setpoint changes to the **COOL TEMP** specified in **USER SETTINGS** (see *Section 5.01.8, Access & Edit User Settings*). **Default setting = 275°F.**



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



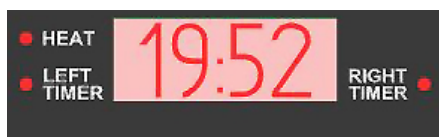
BASKET Key: Activates the **UP/DOWN [2 - 8]** keys to manually operate Fryer Basket Lifts. Key is disabled during **PREHEAT** phase to prevent lowering product into oil that is not yet at cooking temperature. **This key is ONLY active if Basket Lifts are installed.**



Upper OLED Display: Displays menu preset information, Fryer status information, and operational prompts and instructions.



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



Indicators: **[HEAT]** illuminates to indicate that Controller is calling for heating elements to energize. **[LEFT/RIGHT Timer]** illuminates to indicate which Timer is active.

5.1.2 Controller - General Operation

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

- **POWER UP:**

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

- **PREHEAT:**

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

- **READY STATE:**

Fryer is ready for cooking. **Lower Display** changes to show cooking temperature setpoint and cooking parameters last used (either a preset or manual input) are shown on the **Upper Display**.

While in **PREHEAT** or **READY** state, User can select (or change) a Menu Item Preset, see **Section 5.1.5.2, Selecting a Menu Preset** -OR- User can manually set a different cooking time and/or change the cooking temperature, see **Section 5.1.3, Setting the Cooking Temperature & Section 5.1.4, Manually Setting the Cook Time**.

NOTE: If the **PASSCODE ENABLE** parameter is set to **ON**, User cannot manually set Time without first entering the proper password. This lockout feature provides a measure of control over cooking procedures.

- **START:**

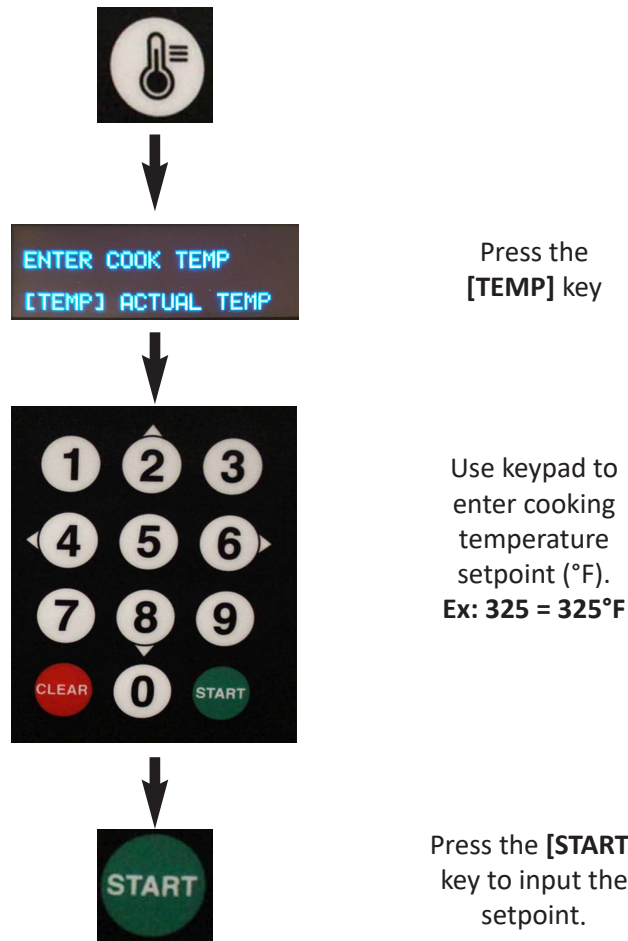
Current cook times (Menu Preset or manual input), are shown on the **Upper Display** for each Basket side. To start a cooking timer press the [START] key + select **SIDE**: [4] = Left, [6] = Right, [5] = Both. **Upper Display** changes to indicate the side now cooking [left, right or both]. Time begins counting down, shown on the **Lower Display** with red indicator showing which Timer is active.



5.1.3 Setting the Cooking Temperature

Cooking temperature setpoint must be input manually as shown below. **Menu Item presets in the Controller do not contain cooking temperature settings.**

Instructions will be shown on the **Upper OLED Display** to help guide User through the process.



- If actual oil temperature is lower than the entered setpoint, Controller enters **PREHEAT** state (small red **HEAT** indicator on Controller turns **ON**). Before oil will actually begin heating, the **Heat Switch must be placed in the [HEAT] position**. The amber **HEAT** indicator on the Control Panel will turn **ON** oil begins heating.
- If the oil temperature is already equal to or greater than the entered setpoint, an alarm sounds and the message "**SETPOINT REACHED**" is displayed. Press the **[ALARM]** key to enter **READY** state. Fryer is ready for cooking.

While heating, real-time actual oil temperature will be shown on the **Lower Display**. After reaching setpoint, the display changes to show the temperature setpoint.

NOTE:

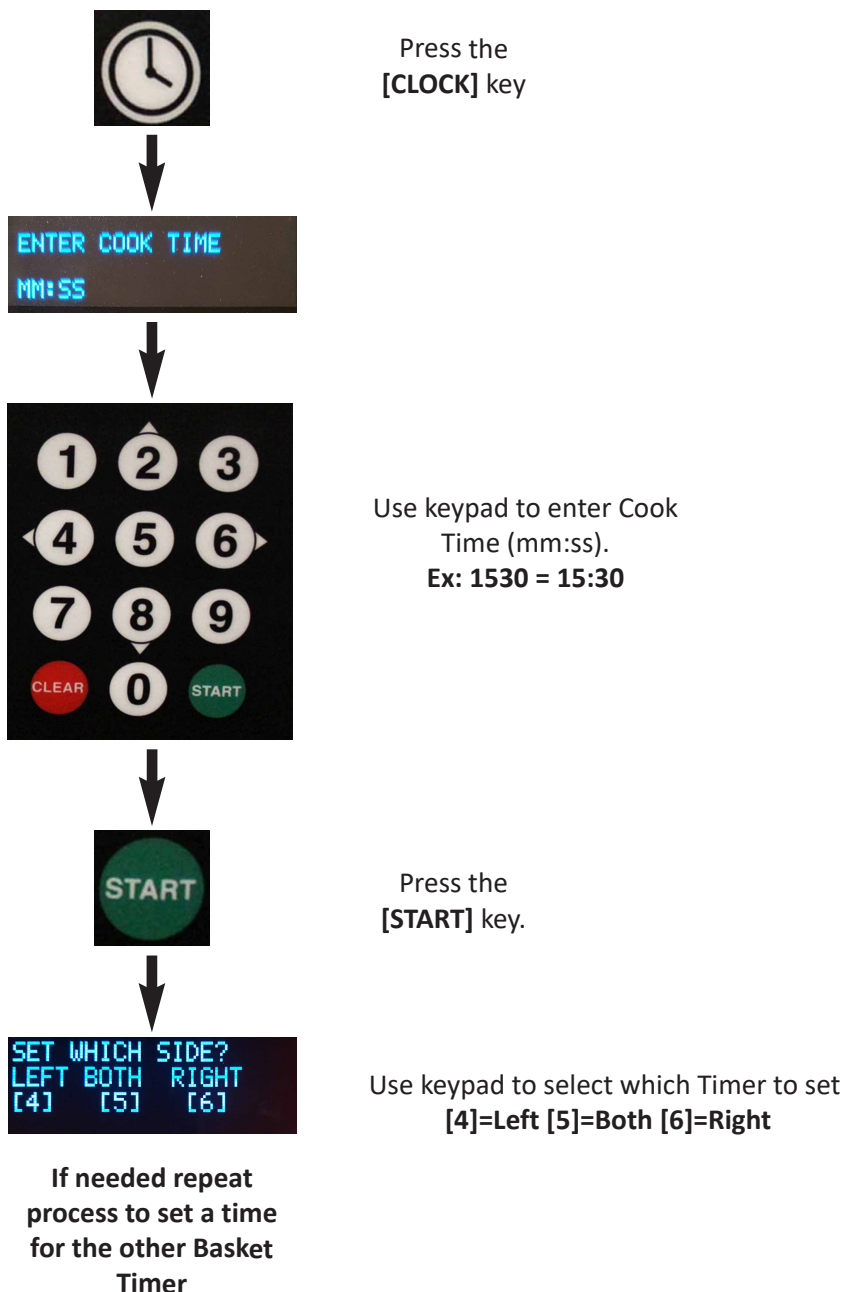
Pressing the **[TEMP]** key twice (2x) will display actual oil temperature for 20 seconds.
Default unit for Temperature is °F ... this can be changed in **USER SETTINGS**, see **Section 5.1.8**.

5.1.4 Manually Setting the Cook Time

If not using a **Menu Item Preset**, Cooking Time is manually set as follows.

IMPORTANT!

If **PASSCODE** is enabled, Cooking Time **cannot** be manually input without the required password. User is restricted to choosing a **Menu Item Preset** from available selections, see **Section 5.1.5, Working with Menu Item Presets**.



NOTE: Menu Item Presets include a Product Name to be displayed on the **Upper OLED Display** when selected. When a Cooking Time is manually input the Name displayed changes to [MANUAL].



5.1.5 Working with Menu Item Presets

NOTE:

The **Menu Item Presets** stored in the Controller **do not** include a Cooking Temperature setting. Desired cooking temperature must always be manually input, see **Section 5.1.3, Setting the Cooking Temperature**.

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

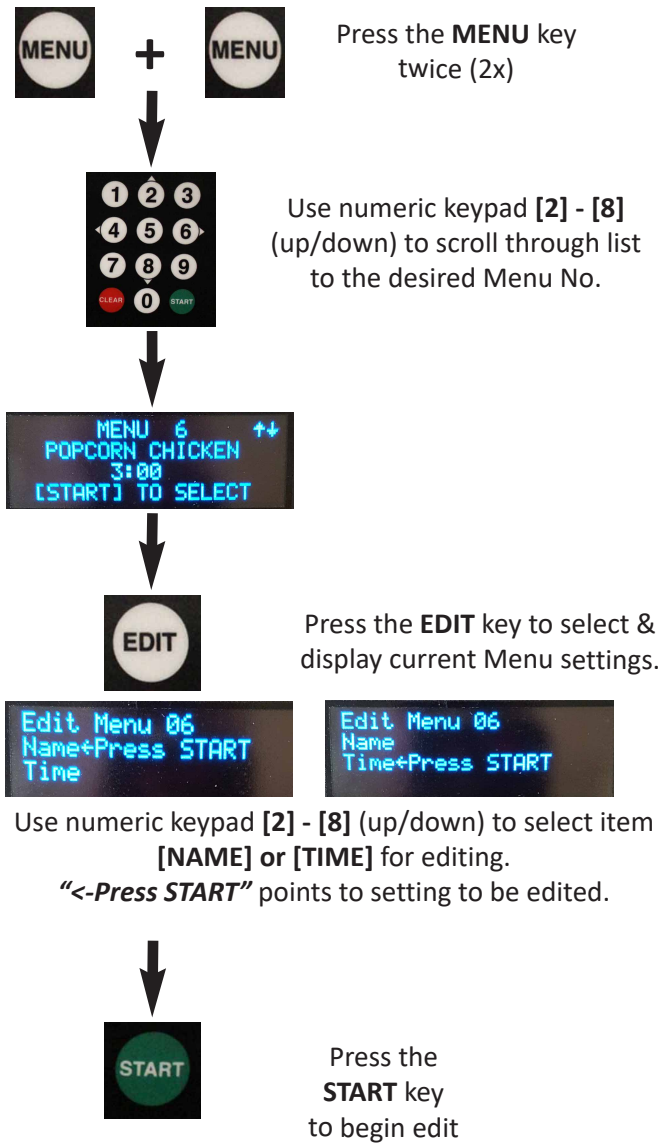
- **Menu #** - Sequential ID number
- **Menu Name** - Name of the food product assigned to the preset.
- **Cooking Time** - Cook time setting for the specific menu item.
- **STIR OVERRIDE** - Users may wish to override the Controller global **STIR ALARM** setting in **USER SETTINGS** for certain menu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

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

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

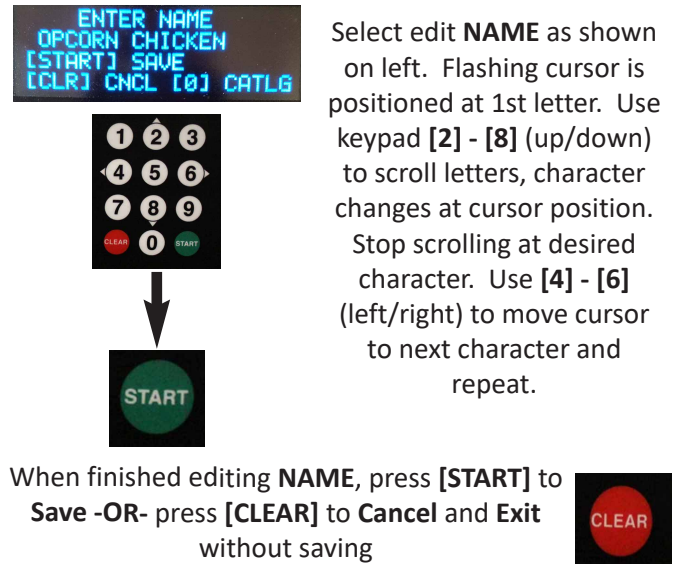
Details for working with **Menu Item Presets** are covered in the following sections.

5.1.5.1 Editing a Menu Item Preset



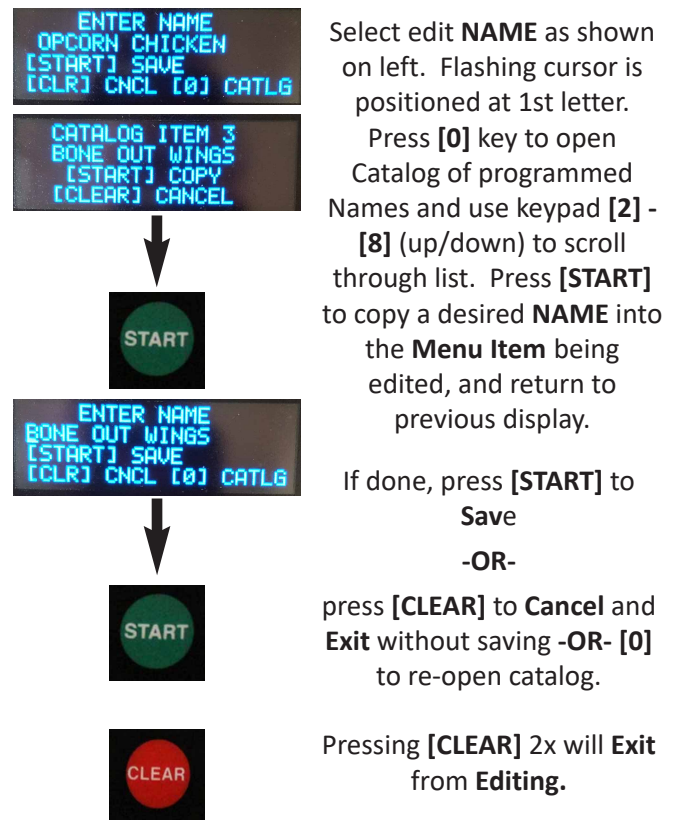
Two different methods may be used to Edit the Menu Item Name, see instructions on the right.

Editing [NAME] - Method 1: Enter NAME letter by letter.



Editing [NAME] - Method 2:

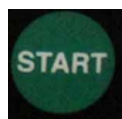
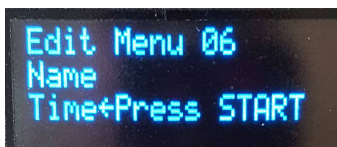
Select a NAME from Catalog of programmed names.



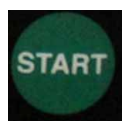
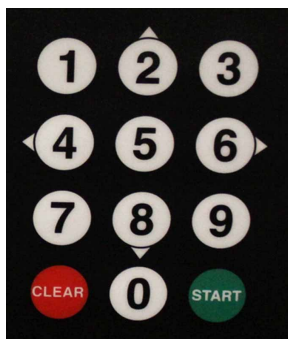
Continued on Next Page

5.1.5.1 Editing a Menu Item Preset - continued

Edit COOKING TIME: Scroll to and select edit TIME as shown on previous page.



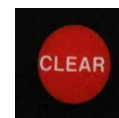
Current time setting will be displayed.
Use numeric keypad to enter a new **TIME** (mm:ss)
NOTE: All digits must be entered, ex: 500 = 5:00.
While entering time, [CLEAR] key will backspace out an incorrect input.



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

-OR-
press CLEAR to exit without Saving

Pressing [CLEAR] 2x will Exit
from Editing.



5.1.5.1 Editing a Menu Item Preset - continued

Edit STIR OVERRIDE Setting:

Certain food products may, or may not, require stirring during the cook cycle, regardless of how the global **STIR ALARM** setting in **USER SETTINGS (Section 5.1.8)** is specified. **STIR OVERRIDE** is provided so that the global setting can be overridden for particular menu items. Options are **[SKIP]**, **[FORCE]**, or **[NORMAL]**. When set to **[SKIP]** or **[FORCE]** the stir alarm will either be skipped or forced on, regardless of the global setting. When set to **[NORMAL]**, the stir alarm will follow the global setting ... **Factory-default = [NORMAL]**

To edit **STIR OVERRIDE** setting, scroll to and select **[STIR]** as shown on Page 42 ... **[>]** pointing to **[STIR]**

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



Edit FISH FILTER Setting:

To minimize potential for flavor transfer, establishments cooking seafood items may wish to force operators to filter oil after only **one (1) batch** of a seafood item is cooked. When **FISH FILTER** is set to **[ON]**, the unit will enter **FILTER MODE** after completing **one (1)** cook cycle of the specific menu item. If **FORCE FILTER SNOOZE** is set to **[ON]** in **USER SETTINGS (Section 5.1.8)**, operator is allowed to cook one (1) additional batch of a seafood item before being forced to filter oil. If **FORCE FILTER=[OFF]** in **USER SETTINGS** a filter warning message is displayed on the Controller; if **FORCE FILTER=[ON]**, the fryer is locked out until the filter cycle is completed.

To edit **FISH FILTER** setting, scroll to and select **[FISH FLTR]** as shown on Page 42 ... **[>]** pointing to **[FISH FLTR]**

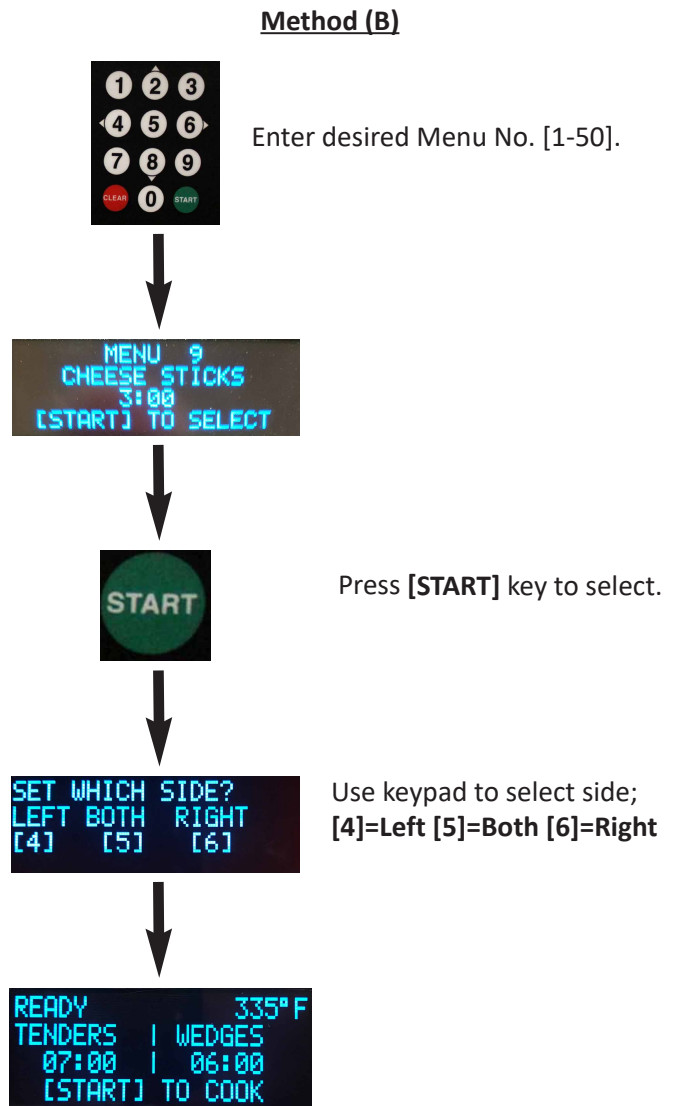
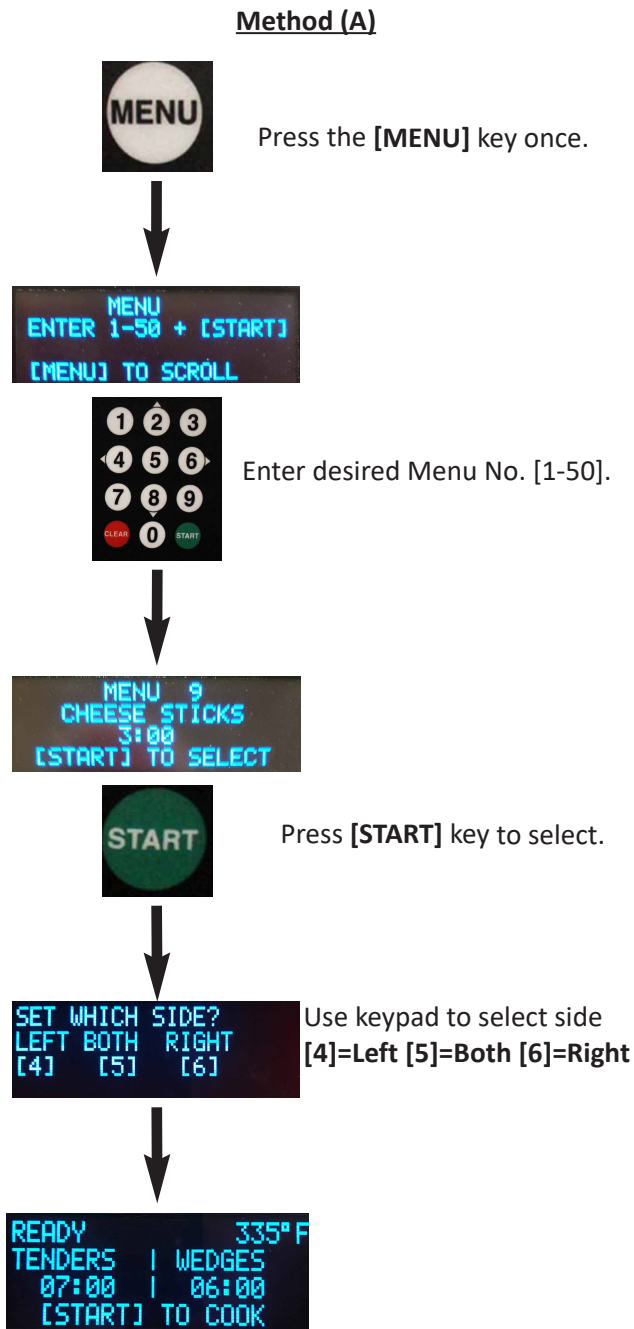
Press the **[START]** key to toggle between the available options.



When all editing of the selected Menu Item Preset is complete, press the **[CLEAR]** key. All settings for the edited preset are displayed for confirmation. If correct, press **[CLEAR]** key again to return to the **READY** display. To return to editing, press the **[EDIT]** key once again.

5.1.5.2 Selecting a Menu Item Preset for Cooking

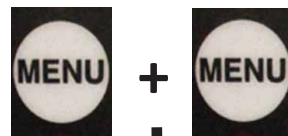
Direct Entry: The two (2) methods described below can be used when the desired Menu No. is known.



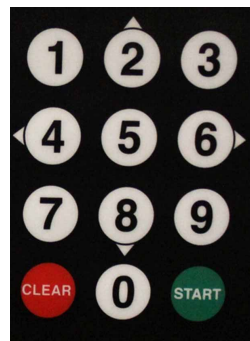
If the Fryer is in the **READY** state, cooking can be started; see *Section 5.1.6, Cooking with Computer Controls*.

5.1.5.2 Selecting a Menu Item Preset for Cooking - continued

Scroll Method: If a menu no. is not known, you can scroll through the list of **Menu Presets** to select the desired item ... the current settings will appear on the *upper display screen*.



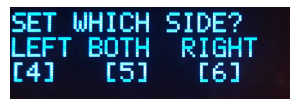
Press the [MENU] key twice (2x)



Use numeric keypad [2] & [8] (up/down) to scroll through list to find the desired menu item.



Press [START] key to select.



Use keypad to select side
[4]=Left [5]=Both [6]=Right

If the Fryer is in the **READY** state, cooking can be started; see **Section 5.1.6, Cooking with Computer Controls**.

5.1.6 The Cooking Cycle, General Overview

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

325°F



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

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

HEAT LEFT TIMER 07:30 RIGHT TIMER



SET RIGHT?
[>] RIGHT
[CLEAR] CANCEL



Temperature **SETPOINT**, **MENU NAME**, and **COOKING TIME** currently assigned for each Basket side are shown on the **Upper Display**.

When in **READY** state, Temperature setpoint is shown on **Lower Display**. The **READY** message indicates that the cooking oil is at temperature and the Fryer is ready for cooking.

To start the cook cycle press the **[START]** key once.

Operator will be prompted to select which Basket side to start. Either side or both sides can be selected.

After selecting side, Controller enters **COOK** state. If the Fryer is equipped with automatic Basket Lifts, the Basket will be lowered into the cooking oil and the Menu Item Cooking Time will begin counting down on the **Lower Display**. The **Upper Display** shows which side is cooking, as well as displaying the programmed setpoint temperature. The **Timer Indicator** for the active timer is illuminated.

A different Menu Item can be selected and stated for the other Basket. See **Section 5.1.5.2, Selecting a Menu Item Preset for Cooking**. To start the cook cycle press the **[START]** key once again.

Operator is prompted to select the other side to start. Pressing the appropriate arrow key **[4]** or **[6]** will start the other Timer. The **Lower Display** and the **Timer Indicator** will change to the active timer.

When both Timers are cooking and counting down, pressing the **TIME** key 2 times will swap timer displayed on the **Lower Display**. **Timer Indicator** changes to reflect the active timer.

5.1.6 The Cooking Cycle, General Overview - continued

STIR ALARM: Sounds an audible alarm at a specific time during the cook cycle, signaling operator it is time to stir the cooking product to help promote even cooking and prevent sticking. The feature must be enabled in **USER SETTINGS, Section 5.1.8** and the point in the cycle when alarm is to sound (**STIR ALARM %**) must be set. Ex: If **STIR ALARM %** set at **60**, during a **10 min.** cook cycle, the alarm will sound after **6 mins.** have elapsed. **Factory-set default = ENABLED & STIR ALARM % = 62.** If **STIR OVERRIDE** is set to **[FORCE]** or **[SKIP]** for the Menu Item selected, the **STIR ALARM** will act accordingly regardless of the **USER SETTING**.

When the cooking cycle time is complete, an alarm will sound and the message **“DONE COOKING - (LEFT) (RIGHT) or (BOTH)”** is displayed. If Fryer is equipped with Basket Lifts, the cook Basket is automatically raised from the oil. Pressing the **[ALARM]** key silences the alarm and the Fryer re-enters **READY** state, ready to cook the next load of product.



x 2

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

5.1.7 Other Controller Features

5.1.7.1 Manually Operating the Basket Lifts (if Equipped)



Press the **[BASKET]** Key once



Use keypad **[2] UP & [8] DOWN** keys to select Raise or Lower Lift
Press **[CLEAR]** to Cancel the operation.



Use keypad to select side
[4]=Left [5]=Both [6]=Right
Lift raises or lowers

NOTE:

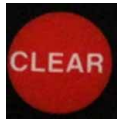
- **Lift Switch on Control Panel must be in the [ON] position.**
- Manual Basket Lift operation is disabled while the Controller is in **PREHEAT** state as a safeguard against attempting to cook product in oil that is not yet at the proper cooking temperature.
- Once activated, Basket Lift cannot be actuated again for approximately 20 seconds.

5.1.7.2 Cool Mode



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

To enter **COOL Mode**, press the [**COOL**] key. The temperature setpoint will be changed to the **COOL TEMP** setting specified in **USER SETTINGS**, see *Section 5.1.8, Edit User Settings*. **Factory-set default = 275°F**. Setting can be edited by User in the range of **200°F to 350°F**.



+

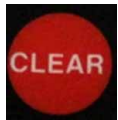


To exit **COOL Mode** press the [**CLEAR**] key, then press [**<4**] to exit **COOL** - **OR** - press [**CLEAR**] again to continue **COOL Mode**.

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

5.1.7.3 Auto-Cool Feature

When the **AUTO-COOL** feature is turned [**ON**], the Fryer automatically enters **COOL Mode** after no cook cycles are started within the amount of time specified by the **AUTOCOOL TIME** setting in **USER SETTINGS**, see *Section 5.1.8, Edit User Settings*. **Factory-default = [OFF] ... AUTOCOOL TIME = 30**. Setting can be enabled/edited by User in the range of **1 to 510 mins**.



+



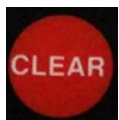
Exit **AUTO-COOL** same as **COOL** ... press the [**CLEAR**] key, then press [**<4**] to exit **COOL** - **OR** - press [**CLEAR**] again to continue **COOL Mode**.

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

5.1.7.4 Boil Out Mode



Pressing the [**BOIL**] key while Controller is in **PREHEAT** state enters **BOIL OUT Mode**. Temperature and time change to the **BOIL TEMP** and **BOIL OUT TIME**, respectively, as specified in **USER SETTINGS** (see *Section 5.1.8*). **Factory-default is BOIL TEMP = 200°F ... BOIL OUT TIME = 30 minutes**. These settings can be edited by User within the ranges of **BOIL TEMP = 185° to 208°F** and **BOIL OUT TIME = 1 to 45 minutes**.



To exit **BOIL OUT Mode**: press the [**CLEAR**] key once, then ... press [**4**] key to **STOP** the **BOIL OUT** cycle.

-OR-

Press [**CLEAR**] again to continue **BOIL OUT Mode**.

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

5.1.8 User Settings, Accessing & Editing



+ 9999 +



Press the
TIME key

Press the
START key

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



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



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

NOTE:

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

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

5.1.9 Password Protection

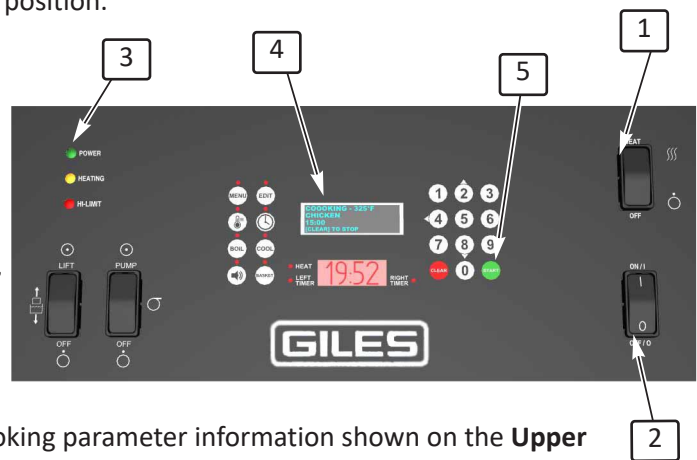
It is possible to add **PASSWORD** protection for certain Controller functions and settings. This feature is a **FACTORY SETTING** that is typically **DISABLED**. If **PASSCODE ENABLE** is set to **[ON]**, User is prompted to enter a password before adding or editing **Menu Item Presets**, entering or changing a manual cook time setting, or accessing the **User Settings Menu**.

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

5.1.10 Power Up Procedure

1. Initially, ensure that the Heat Switch **①** is in the **[OFF]** position.

2. Place the Power Switch **②** in the **[ON]** position. The green Power Light **③** will illuminate, Computer Cooking Controller will power-up, perform memory check and then sound an alarm tone. The message **"POWER FAILURE [PRESS START TO PREHEAT]"** is shown on the **Upper OLED Display ④**. **This is normal**, intended to prevent the Fryer from beginning to heat after a power interruption until attended by an operator. Pressing the **[START]** key **⑤** silences the alarm and places Fryer into the **PREHEAT** state. The cooking parameter information shown on the **Upper Display** will be the last used. The Controller indicates that the Fryer is heating, but until the **Heat Switch ①** is placed in the **[HEAT]** position, the heating elements will not turn **ON**. **DO NOT place Heat Switch in the [HEAT] position until fry vat has been filled with cooking oil.**

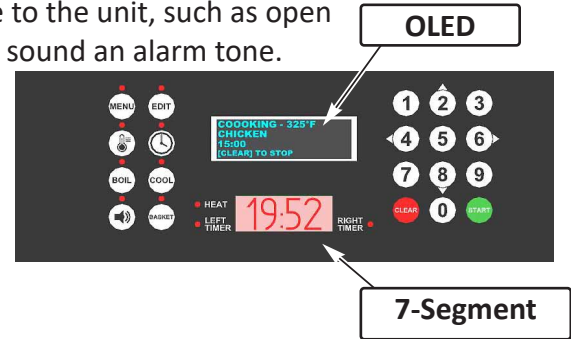


3. See **Section 5.2, Cooking Procedures**.

5.1.11 Controller Errors & Alarms

Certain conditions, which can cause unsafe operation or damage to the unit, such as open valves, low oil level, high temp, etc. will activate error codes and sound an alarm tone.

Error Codes will show on the **Lower 7-Segment Display**; error information is shown on the **Upper OLED Display**. Typically, the heating elements are disabled until the error condition is corrected. Pressing the **ALARM** key silences the alarm tone, but does not clear the error. Error Codes are shown on the following Table; details are presented in the following section.



ERROR CODE	DESCRIPTION (OLED Display)	PROBLEM
OPEN	DRAIN IS OPEN	Drain valve is open, or not completely closed. Basket will be raised if it is down. Close drain to clear error.
ER07	MAX ELEMENT TEMP – PRESS [START] (Post Warning)	Error is displayed after MAX element temperature (ER19) has occurred and the element has cooled below MAX temperature.
ER13	OIL PROBE Error	Problem with the Variable Oil Temp Probe. Service technician required.
ER15	ELEMENT PROBE Error	Problem with the Element Temp Probe, typically attached directly to heating element. Service technician required.
ER19	MAX ELEMENT TEMP Error	The maximum heating element temperature has been exceeded. This is a safety device; NEVER bypass this Probe.
ER21	BAFFLE FILTER MISSING	N/A
ER22	CHARCOAL FILTER MISSING	N/A
ER23	FILTER CLOGGED	N/A
ER24	EAC CELL DIRTY	N/A
ER25	GUARD BAND EXCEEDED	Actual oil temperature deviates from setpoint by the Guard Band amount. Allow oil to cool, or heat, to within range. Factory default is 900°F ... Error should not occur.
ER37	EEPROM Error	An error occurred while saving settings to the EEPROM. Contact Giles Tech Service (800.554.4537).
ER38	Internal ADC Error	The ADC (Analog-to-Digital Converter) chip that reads output from thermocouples is not working. MCB1 board must be replaced. Contact Giles Tech Service (800.554.4537).

5.1.11.1 Resolving Controller Errors & Alarms

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

Press the **ALARM RESET** key to silence alarm tone. Completely close the Drain Valve to clear the error. When error is cleared, alarm tone sounds again and the OLED Display reads “**CHECK OIL LEVEL, ENSURE VAT IS FULL, IF FULL THEN PRESS [START]**”. This is a post-error alarm to alert user to confirm that cooking oil in the pot is still at the **FULL** level. Add oil if needed, then press the **START** key to return to **PREHEAT** mode.

- **MAX. ELEMENT TEMP (Error Code 19)** - Heating Element has exceeded the maximum temperature allowed by the Controller. The alarm tone sounds, 7-Segment Display shows **Er19**, and the OLED Display shows “**ERROR ALARM - MAX ELEMENT TEMPERATURE**”. Heating Element is automatically turned **OFF**. It must cool to an acceptable temperature to clear the error. Typical cause of this error is low oil level, which has exposed the heating element. It is possible for a false alarm to occur when preheating cold oil at the initial startup of a new day. Vigorously stirring oil during preheat will usually prevent, or clear, a false alarm of this type.

- **MAX ELEMENT TEMP Post-error Warning (Error Code 07)** - After **Error 19** is cleared, a warning alarm occurs. The 7-Segment Display shows **Er07**, and the OLED Display reads “**MAX ELEMENT TEMP - PRESS [START]**”. This alarm alerts user that a maximum element temperature error occurred and is now cleared. Press **[START]** key to enter **PREHEAT** mode. Heating Element will not turn **ON** until **[START]** is pressed.

- **BAFFLE FILTER MISSING (Error Code 21 - N/A)**

- **CHARCOAL FILTER MISSING (Error Code 22 - N/A)**

- **CLOGGED FILTER (Error Code 23 - N/A)**

- **E.A.C. DIRTY (Error Code 24 - N/A)**

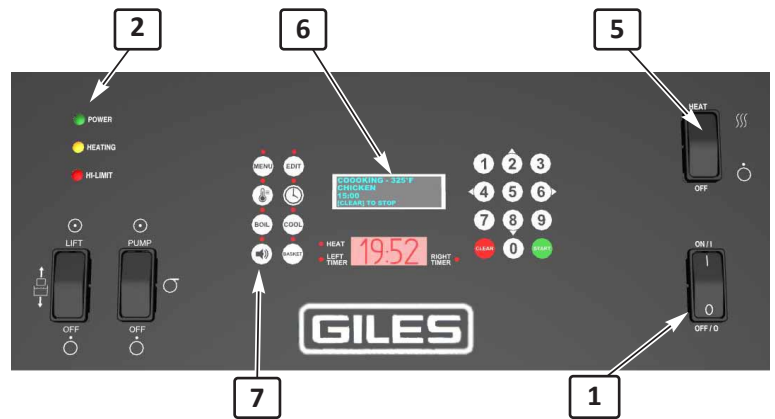
NOTE: If an error condition cannot be resolved, please contact a factory-authorized service agent, or call 800.554.4537 for Giles Technical Support.

5.2 Cooking Procedures

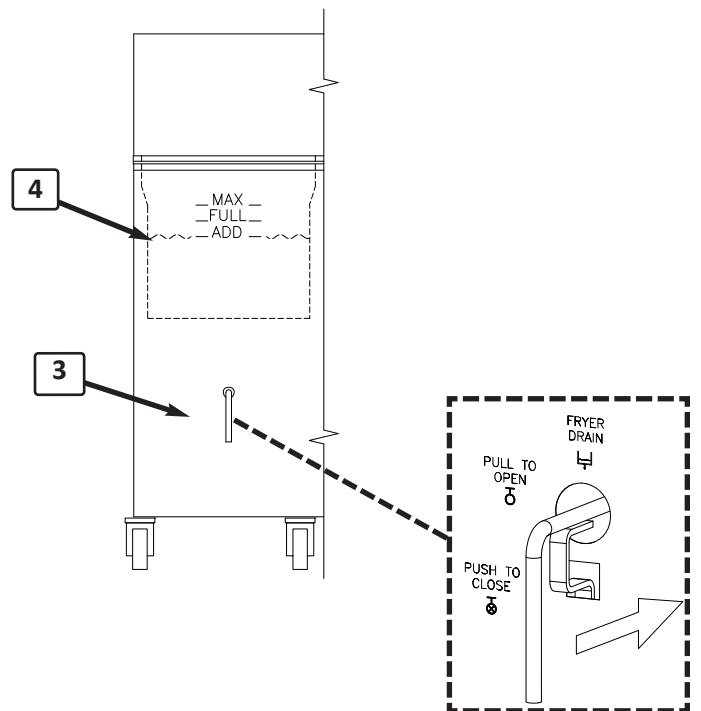
This section describes procedures for cooking product on **EOF-20 Series Fryers**. Procedures presented assume beginning with a clean empty Fryer.

1. Place the Power Switch **①** is in the **[ON]** position, Power Light **②** turns **ON**. Controller proceeds through the power-up phase explained in **Section 5.1.10, Power Up Procedure**. Press **[ALARM]** reset key **⑦** to silence alarm.
2. Ensure that the Heat Switch **⑤** is in the **[OFF]** position. **DO NOT** place switch in **[ON]** position at this step.

NOTE:
 If an alarm sounds after power up and Upper OLED Display **⑥** shows the message **"ERROR ALARM DRAIN IS OPEN"**, ensure that Drain Handle **③** is pushed in fully and the tab is positioned through the square hole and locked behind the cross-brace, see **Step 3**.



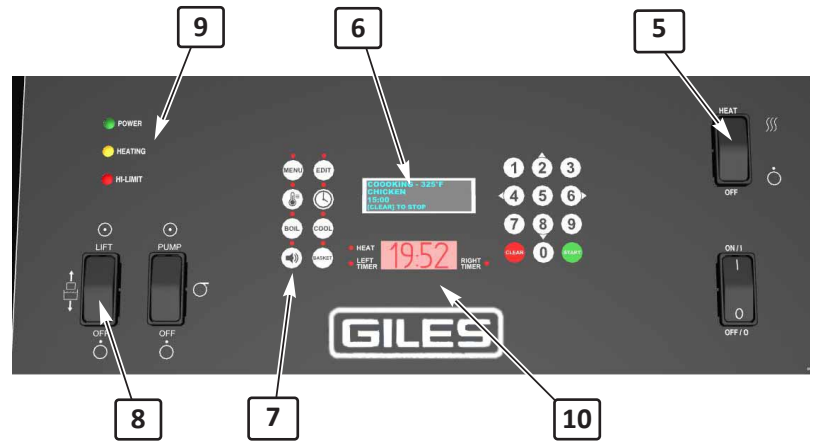
3. Ensure the **Drain Valve Handle ③** is pushed in and locked in the **[CLOSED]** position with tab hooked behind panel.
4. Fill the fry pot with a quality liquid shortening to the **ADD** level **④**. Filling only to the **ADD** line allows space for expansion as the oil is heated to cooking temperature.



Continued on Next Page

5.2 Cooking Procedures - continued

5. Set the desired cooking temperature, see **Section 5.1.3, Setting the Cooking Temperature.**
6. If the unit is equipped with **Basket Lifts**, place the Lift Switch **8** in the [LIFT] position to enable them, or leave [OFF] if not using.



7. Place Heat Switch **5** in the [HEAT] position; the amber Heat Light **9** will illuminate and oil should begin heating to setpoint. The **Upper OLED Display 6** will indicate **PREHEATING** and the **Lower 7-Segment Display 10** shows the real-time oil temperature.
8. It is recommended that oil be stirred occasionally while heating to prevent occurrence of false **HI-LIMIT** or **MAX ELEMENT TEMP** alarms, and to help promote even heating throughout the total volume of oil. This is especially important during the initial heating of the day, when shortening may be cold and thickened.

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

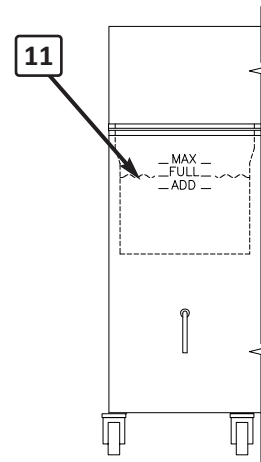
9. When cooking oil reaches the programmed setpoint, an alarm sounds and the **Upper Display** reads **"ALARM STIR OIL"**. Press the [ALARM] key **7** and vigorously stir oil. A 10 second delay is programmed in the Controller and if oil temperature drops below setpoint while stirring, control remains in **PREHEAT** until setpoint is reached again. A second alarm will sound and the **Upper Display 6** will read **"ALARM SETPOINT REACHED"**. Press the [ALARM] key and Controller enters **READY** state. Temperature displayed in the **Lower Display 10** will change to the setpoint temperature.

Oil should now be evenly heated and ready for cooking.

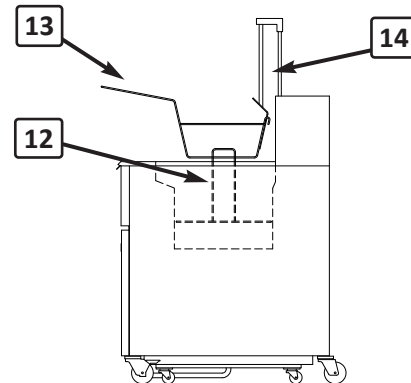
Continued on Next Page

5.2 Cooking Procedures - continued

10. Check the oil level, it should now be at, or near, the **FULL** Mark (11). Add shortening if needed and stir in. If the **HEAT** light turns **ON** after adding additional oil, stir until it turns **[OFF]** again before cooking.



11. Place the **Fry Screen** (12) into vat, placing handles to the sides.
12. If Basket Lift option is installed, place the **Cooking Baskets** (13) onto the **Basket Carriers** (14), otherwise hang baskets on the Hangers attached to Fryer Header. See **Section 5.1.7.1, Manually Operating Basket Lifts**.



NOTE: Basket Lift Models:

If not using the Basket Lifts, move Lifts to the **[UP]** position to use as basket hangers.

WARNING

During cooking operations, oil level **MUST** be maintained above the indicated minimum (**ADD**) level. If not maintained above that level, power to the heating elements may shutdown, and the potential for excessive smoking or oil fire increases.

13. For safety, the **recommended practice** is for uncooked food products to be placed into the Cook Baskets before they are placed into hot oil, whether on a Basket Lift, or hanging on Basket Hangers.

When Fryer is equipped with Auto-Basket Lifts, Basket is automatically lowered into oil when the cook cycle is started.

When “batch cooking” without using Baskets, products are carefully placed directly into hot oil.

5.2 Cooking Procedures - continued

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

14. **With Basket Lift:** If needed, raise lifts. Press the [BASKET] key (15). Press keypad (16) [2] UP arrow key, then select side to raise, using keypad [4] [5] or [6]. Hang Basket onto Lift Carrier; lift will automatically lower when a cooking cycle is started.

Without Basket Lifts (or Disabled): Hang basket onto the Hanger Bars on the Fryer header (or a raised Basket Carrier).

15. Select the appropriate Menu Item Preset or manually enter a desired cooking time. See *Section 5.1.5.1, Selecting a Menu Item Preset for Cooking* or *Section 5.1.4, Setting a Manual Cook Time*.

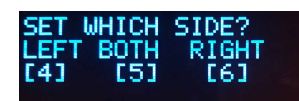
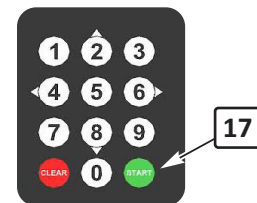
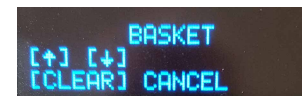
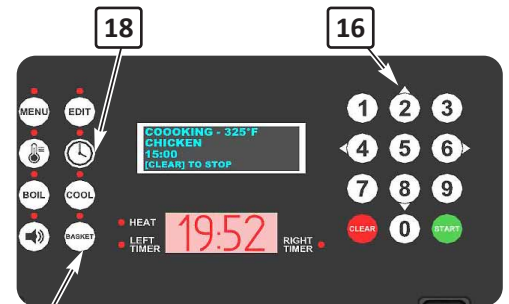
16. Load product into one or both Cook Baskets.

17. **Basket Lifts:** Loaded basket on Lift Carrier, press [START] key (17) then use keypad [4 - 5 - 6] to select which Basket to start. Timer settings for each side are shown on the **Upper Display**. The selected Basket will lower into vat and programmed cook time begins to count down, displayed on the **Lower 7-Segment Display**.

Basket Hanger (or with Lifts Disabled): Same as above except after pressing [START] and selecting the Basket to start, manually place Basket in the vat, sitting it on the Support Screen.

18. The **Upper Display** indicates the side that is **COOKING [LEFT, RIGHT or BOTH]**. The **Lower Display** shows the cook time remaining and counts down. **Timer Indicator** shows which Timer is beginning displayed.

When both Baskets are cooking, pressing the [CLOCK] key (18) 2X will switch between time countdown shown on the **Lower Display**. Red light indicates the Timer being displayed.

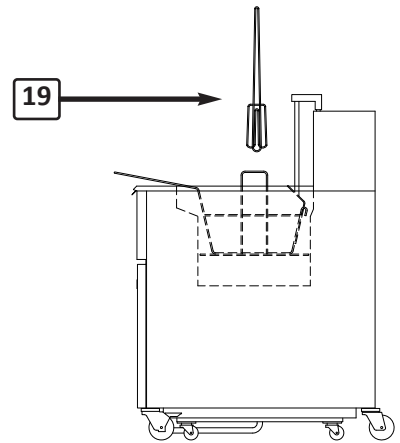


5.2 Cooking Procedures - continued

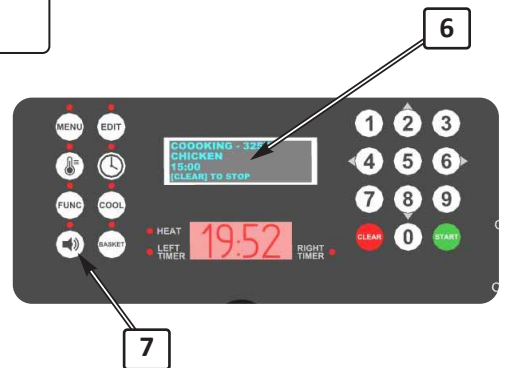
Always wear thermal protective gear, such as oven mitts, when handling hot Baskets.

NOTE: Step #19 applies only when:
STIR ALARM=[ON] in USER SETTINGS (with STIR OVERRIDE=[NORMAL] for a Menu Item Preset if selected)
- OR -
STIR ALARM=[OFF] with STIR OVERRIDE=[FORCE]

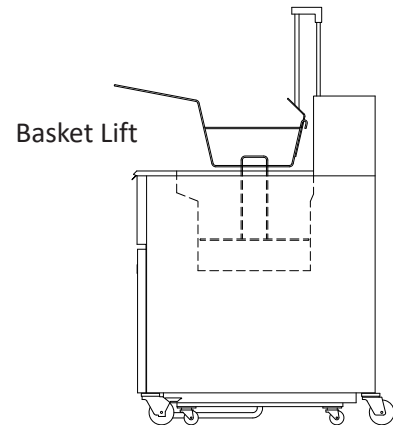
If not, **NO** alarm will sound, however it is recommended that product be agitated during the latter half of the cook cycle to help promote even cooking, and prevent product from sticking together.



19. **STIR ALARM** sounds after the preset amount of the programmed cook time has elapsed and the **Upper Display ⑥** reads **“ALARM STIR LEFT/RIGHT/BOTH SIDE”**. Press the **[ALARM] Reset key ⑦** and using the provided **Stirring Utensil ⑱** stir the cooking product. If **Basket Lift** is used, be sure that the **Basket** remains hooked to the **Basket Carrier**.



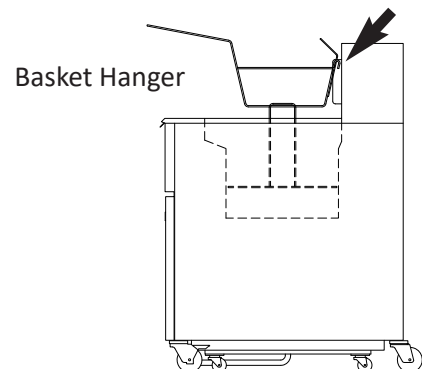
20. **With Basket Lift:** When programmed cook time has elapsed, an alarm will sound and the **Upper Display ⑥** will read **“ALARM DONE COOKING - LEFT/RIGHT/BOTH”**. The **Cook Basket** is automatically lifted from the hot oil. Press **[ALARM] Reset key ⑦** to silence alarm.



Basket Hanger (or Lifts Disabled): Same as above except **Basket** will be manually removed from oil and placed onto the **Basket Hanger** (or a raised **Basket Carrier**). Press the **[ALARM] Reset key ⑦** to silence alarm.

21. Allow cooked product to adequately drain, then dump into an appropriate dump station, or container.

22. To continue cooking return to **Step #10**.



To shut-down unit, see **Section 5.5, Normal Shut-Down**.

5.3 Filtering Used Cooking Oil

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

EOF Fryers are programmed with a **FORCE FILTER** feature that can actually force Users to perform routine oil filtration cycles. When enabled, the Fryer is placed into **FILTER MODE** after a certain number of cook cycles have been completed, and is locked-out of further operation until oil filtering is performed. See **Section 5.1.8, User Settings**.

FISH FILTER Menu Item Setting: When turned **ON** in a Menu Item Preset, overrides the global **FORCE FILTER** setting, forcing filtering after only (1) or (2) batches cooked for that Menu Item (typically seafood), see **Section 5.1.5.1, Editing a Menu Item Preset** for more detail.

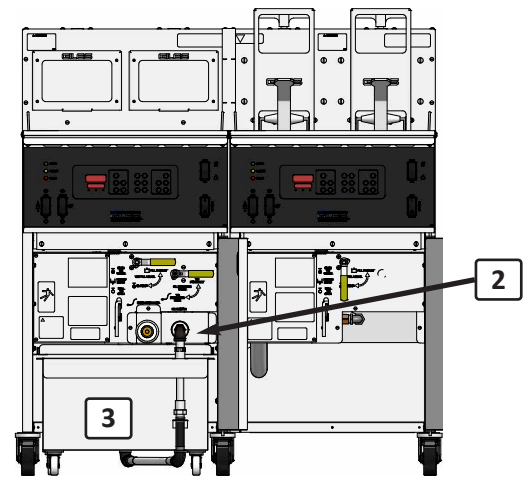
Factory-set default: **FORCE FILTER = [ON]** with **FILTER COUNT=4** and **FISH FILTER=[OFF]**.

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

CAUTION Never attempt to perform the filter process when shortening is cold. Doing so can clog the filter pump and damage the unit. Oil must be heated to at least 200°F (93°C) for filtering.

Always wear thermal protective gear, such as oven mitts, while performing the filtration process. Fryer parts inside the cabinet can be extremely HOT!

1. As a general rule, cooking oil should be filtered at least after every fourth (4th) load has been cooked in a Fryer.
2. Place the **HEAT** Switch **①** in the **[OFF]** position ... for Banked Fryers, only the unit being filtered.
3. Open Cabinet Door (**unit w/Filter Pan for Banked Unit**). Disconnect the Filter Pan Hose **②** by pushing in on the white slip-ring while pulling the hose from connector. Remove Filter Pan **③** from unit.
4. Ensure the Filter Pan has (1) sheet of Filter Paper, or a reusable Mesh Filter Screen, installed correctly. **DO NOT use paper if using the Mesh Screen (it replaces paper)**. Before proceeding to the next step, use the supplied Crumb Scoop to carefully remove any sediment from the surface of the filter media. Take care not to damage the media. If necessary, clean Filter Pan and refresh the media, see **Section 6.2**.
5. Add approximately 5 oz. of an suitable filter aid and spread evenly over the filter media surface. **Giles Filter Powder, #72004** is available in pre-measured packets. **IMPORTANT! A good quality filter aid is necessary for the filtration process to effectively recondition the cooking oil and remove soluble impurities.**
6. Ensure the Filter Pan Cover is in place. Reposition the Filter Pan under unit and reconnect the Filter Pan Quick-Disconnect Hose **②**.



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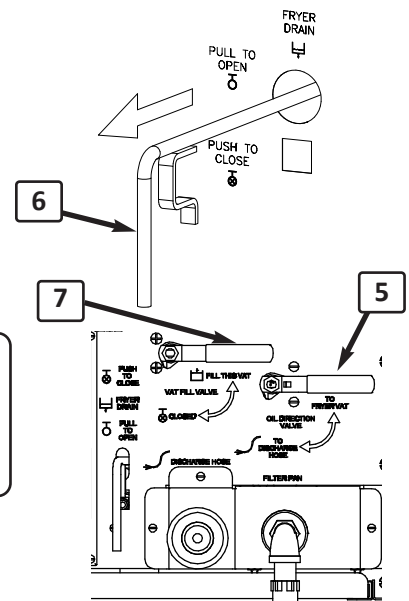
5.3 Filtering Used Cooking Oil - continued

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

⚠ WARNING

- For Banked Fryer Systems: **DO NOT** drain more than one (1) vat at a time into the Filter Pan! **The pan has capacity to hold the oil from ONLY one (1) cook vat.**
- Never disconnect and attempt to remove the Filter Pan from unit while it contains cooking oil.

7. On the unit being filtered, be sure the **HEAT** Switch is in the [OFF] position. Inside the lower cabinet (left-hand cabinet for banked units), be sure the Oil Direction Valve Handle (5) is positioned in the [TO FRYER VAT] position (horizontal). On the unit to be filtered, slowly unlock and pull the Drain Valve Handle (6) to the [OPEN] position. Cooking oil should begin draining from the vat into the Filter Pan.

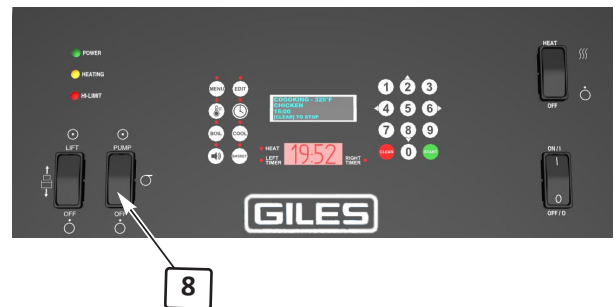


NOTE:
If the vat does not readily drain, remove the Fryer Crumb Screen and use the supplied Kettle Drain Brush, or Drain Cleanout Tool, to break up crumbs or residue that may be obstructing the drain opening.

8. On the unit being filtered, position Vat Fill Valve Handle (7) in the [FILL THIS VAT] position (horizontal).

IMPORTANT! For banked units, be sure that this valve is in the [CLOSE] (vertical) position on units not being filtered.

9. After the vat has completely drained into the Filter Pan, set the Pump Switch (8) to the [PUMP] position. **Switch located on Control Panel left-hand Fryer for banked units.**



5.3 Filtering Used Cooking Oil - continued

10. Used cooking oil is pumped through the filter media in Filter Pan and recirculated back to the Fry Vat ⑨ . Leave the Drain Valve open and allow oil to continually circulate for at least five (5) minutes. During this time, remove the Fryer Crumb Screen and use the supplied brushes to scrub heating elements and vat sides, allowing residue to be flushed into the Filter Pan.

11. After approximately five (5) minutes of recirculation, or until oil appears clean and refreshed, push in and lock the Drain Valve Handle ⑩ in the [CLOSE] position; vat will begin to refill. **IMPORTANT! Be sure that tab on Handle is through opening and hooked behind panel.**

12. The appearance of air bubbling at the oil return fitting inside the vat will signal that all oil has been pumped back to the vat. Return Pump Switch ⑧ to the [OFF] position.

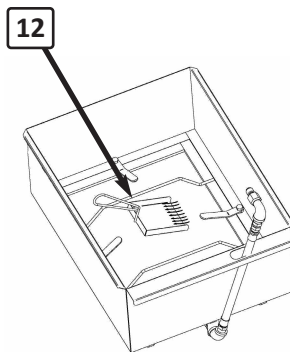
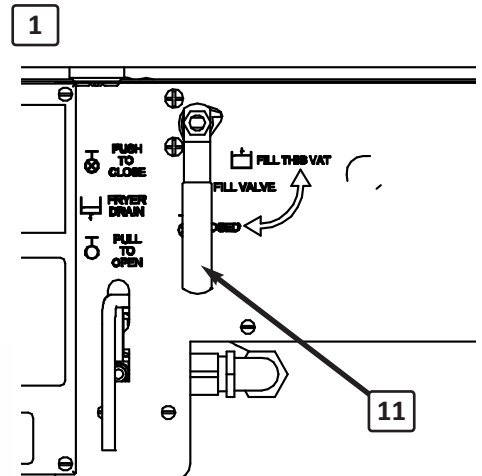
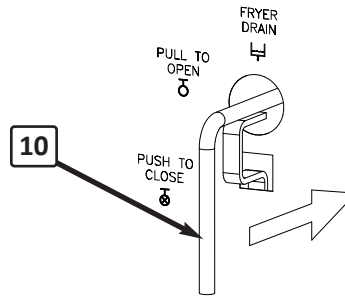
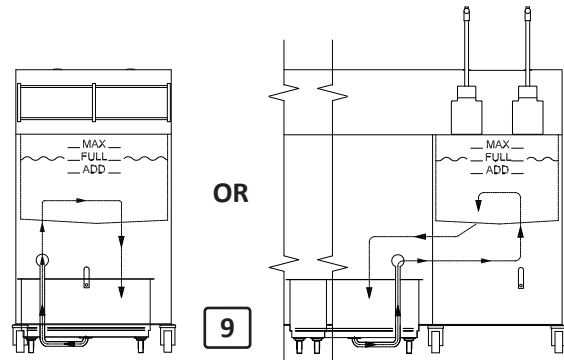
13. On the unit being filtered, move the Vat Fill Valve Handle ⑪ to the [CLOSE] position (vertical).

14. Confirm that the Fry Vat contains the proper level of cooking oil, add if needed. Replace the Fryer Crumb Screen.

15. Remove Filter Pan for Fryer and use provided Crumb Scoop ⑫ to carefully remove filter residue from surface of filter media and discard. Allowing residue from multiple filtration cycles to build-up in Pan will diminish filtering efficiency and increase vat refill time. **Filter media should be renewed at least DAILY.** Replace Pan under Fryer and reconnect Filter Pan Hose.

16. To continue cooking, See *Section 5.2, Cooking Procedure*.

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



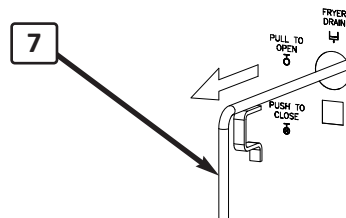
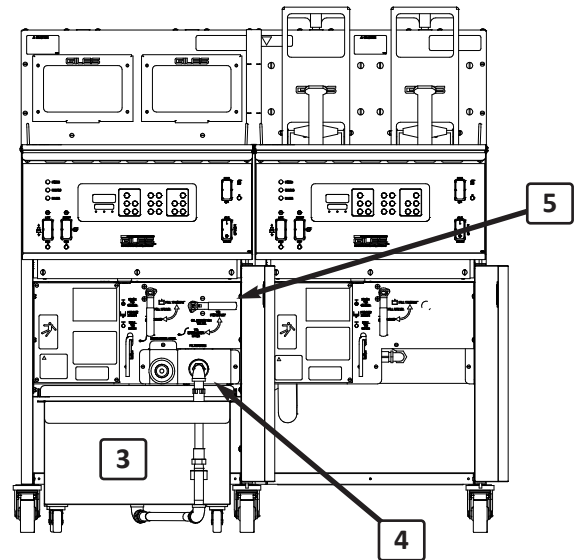
5.4 Removal of Waste Cooking Oil from Fryer

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

CAUTION

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

1. If oil is cold, heat to at least **200°F (93°C)**.
2. Confirm that Power Switch **①** is in the [ON] position, and the Heat Switch **②** is in the [OFF] position. For a **Banked Fryer System**, Power Switch on the main unit with Filter Pan must remain [ON].
3. **For Banked Fryer System this step refers to the unit with Filter Pan.**
Ensure the Filter Pan **③** and Filter Pan Cover are in place. Confirm the Filter Pan Hose **④** is properly and securely connected at the quick-disconnect. Verify the Pump Discharge Valve Handle **⑤** is in the [OIL RETURN] position.

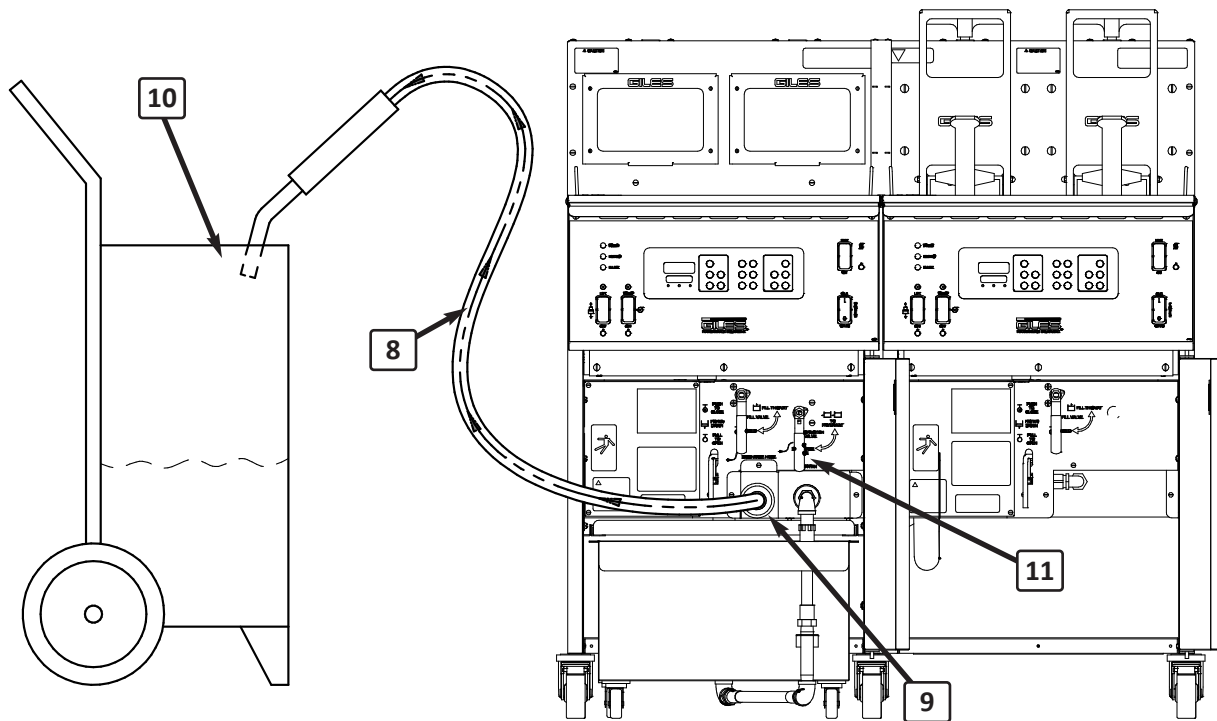


WARNING

- For Banked Fryer units: Never drain more than one (1) vat at a time into the Filter Pan! The pan has capacity to hold the volume of oil from ONLY ONE (1) COOK VAT.
- Never disconnect and attempt to remove the Filter Pan from unit while it contains cooking oil.

Continued on Next Page

5.4 Removal of Waste Cooking Oil from Fryer - continued



6. Connect the provided Oil Discharge Hose (8) to the Discharge Hose Coupling (9).
7. Place the discharge wand end of the hose into an appropriate hot oil disposal container (10) (Giles Oil Caddy is depicted here).
8. Turn the Oil Direction Valve Handle (11) to the [DISCHARGE HOSE] position (vertical handle position).

WARNING

If holding the Discharge Hose, wear thermal protection as uninsulated parts of the hose will become very hot. DO NOT leave the unit unattended while discharging hot oil; vibration or unintended movements could cause hose to fall from the waste oil collection container.

5.4 Removal of Waste Cooking Oil from Fryer - continued

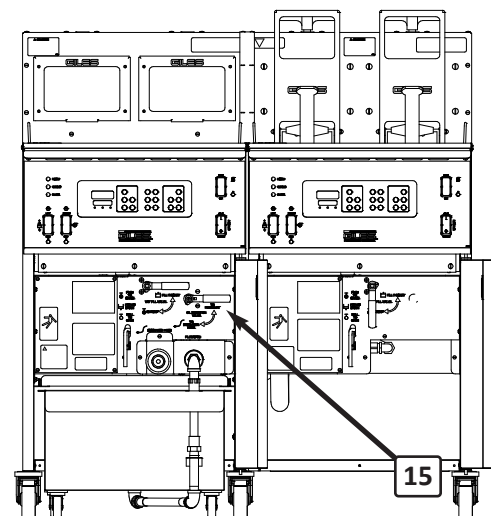
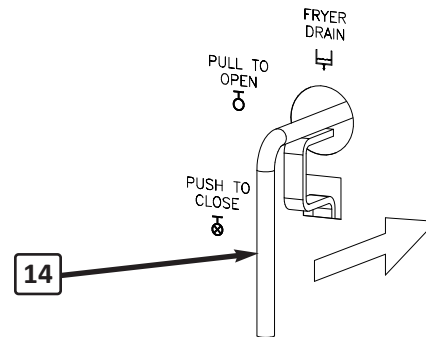
9. Set the Pump Switch (12) to the [PUMP] position. Allow all of the used cooking oil to be pumped from the Filter Pan into the disposal container. When Filter Pan has emptied, return Pump Switch to the [OFF] position.
10. Place the Power Switch (13) in the [OFF] position.
11. Push the Drain Valve Handle (14) to the [CLOSE] position, and lock tab into the panel slot.
12. Turn the Oil Direction Valve Handle (15) to the [TO FRYER VAT] position (horizontal handle position).



⚠ WARNING

When performing the next steps be sure to wear thermal protective gear, such as oven mitts. Some parts of the Discharge Hose assembly and coupling will become very hot.

13. Remove the Discharge Hose from the Discharge Hose Coupling and drain excess waste oil remaining in it into the disposal container.
14. Allow the Filter Pan to cool, then remove and thoroughly clean it and the Filter Pan Cover, see **Section 6**.
15. • To perform a Boil-Out on the unit, see **Section 6.1, Boil-Out Procedure**.
• To shut down the unit, see **Section 5.5, Normal Shut-Down**.



5.5 Normal Shut-Down

1. Place the Heat Switch ① in the **[OFF]** position.
2. Place the Power Switch ② in the **[OFF]** position, the green Power Light and Controller displays will turn **OFF**.
3. If required to completely remove power from the unit, turn off the circuit breaker, or disconnect, at the electrical panel supplying power to the appliance.



5.6 Emergency Shut-Down

In case of emergency, disconnect supply power from the unit by switching off circuit breakers or disconnects in the building's main electrical panel(s).



Notes:

6. Cleaning

This section explains cleaning procedures for **EOF-20 Series Fryers**. Cleaning the Filter Pan and renewing filter media should be performed daily, as well as general cleaning of the Fryer and accessories. Other specific cleaning procedures should be performed as described.

⚠ DANGER

- **DO NOT** wash down the interior or exterior of the unit 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.

6.1 Boil-Out Procedure - Cleaning the Fry Vat

This section explains use of the **Boil-Out procedure** for cleaning the Fryer cook vat. A Boil-Out procedure must be performed before first use cooking of new equipment, and should be performed each time waste cooking oil is removed from Fryer, before fresh oil is added.

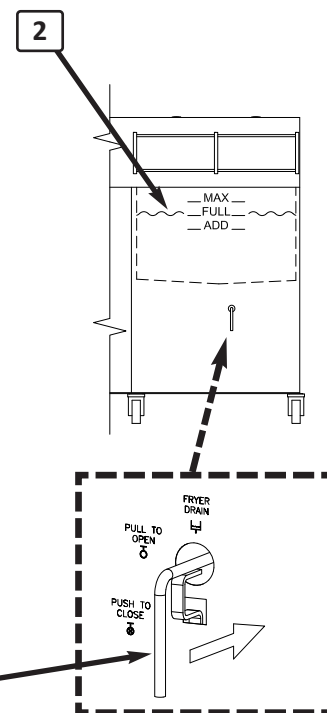
As a general rule, for proper fryer maintenance and operation, a Boil-Out Procedure should be performed every 7 to 14 days, at a minimum.

⚠ WARNING

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

1. Remove shortening from the unit to be cleaned, see *Section 5.4, Removal of Waste Cooking Oil from Fryer*.
2. Ensure the Drain Valve Handle **①** of unit to be cleaned is pushed in and locked in the **[CLOSED]** position and the Power Switch **③** and Heat Switch **④** is in the **[OFF]** position.
3. Fill the Vat being cleaned with clean water to the **FULL** level mark **②**.
4. Use a reputable **Boil-Out/Fryer Cleaning** product and follow the manufacturer's usage directions. Add the recommend amount of product to water and stir to mix.

Fryer Boil Out Cleaner is available through Giles equipment dealers & distributors ... Item number **72003**, case of (24) 6-oz. pre-measured packets.



⚠ CAUTION

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

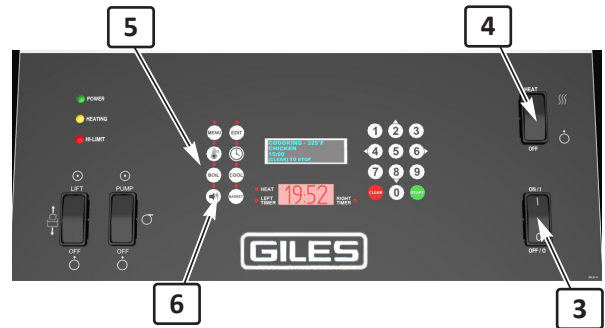
Always wear rubber gloves and apron when working with cleaners.

Continued on Next Page

6.1 Boil-Out Procedure - Cleaning the Fry Vat

5. Place the Power Switch (3) in the [ON] position and proceed through power-up, see **Section 5.1.10, Power Up Procedure**, press [ALARM] key (6) to silence.
6. Place Heat Switch (4) in the [HEAT] position.
7. When the fryer enters **PREHEAT**, press the [BOIL] key (5). The Controller enters **BOIL OUT MODE**, temperature setpoint changes to **200°F**, and cycle time begins to countdown from **30 minutes**. Boil-Out solution will begin to heat.

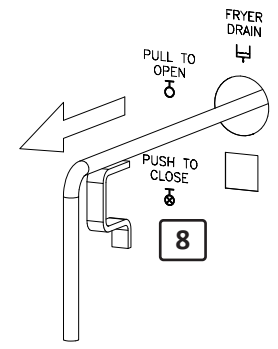
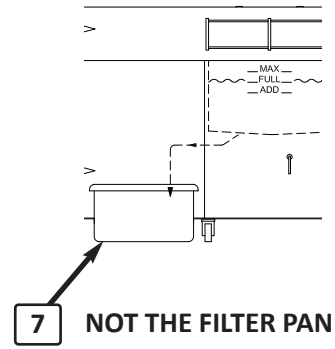
NOTE: If a different boil-out temperature or time is required, those settings can be changed in **USER SETTINGS, Section 5.1.8**. **BOIL TEMP** range is between **185° - 208°F**. **BOIL OUT TIME** range is between **1 - 45 minutes**.
8. At the completion of the Boil-Out cycle time, an alarm sounds and the **Upper Display** shows the message **"DONE COOKING"**.
9. Press the [ALARM] key (6).
10. Return the Power Switch (3) and the Heat Switch (4) to the [OFF] position.



CAUTION DO NOT allow a "rolling boil". This can result in overflow and cause damage to the unit and possible personal injury. It is not necessary to achieve the cleaning action. Follow directions for the cleaning product being used.

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

11. Position a suitable **Heat Resistant Container (7)** (not supplied) beneath the vat drain of the unit being cleaned. **IMPORTANT!** General purpose plastic containers are typically not suitable as they may break or melt, resulting in spillage.
12. Unlock and slowly pull the Drain Valve Handle (8) to the [OPEN] position.



6.1 Boil-Out Procedure - Cleaning the Fry Vat

13. Remove Screen from the vat and, as needed, use Pot Brush & Element Brush to scrub residue from vat sides, bottom, and the heating elements. Rinse and flush the Vat thoroughly with clean warm water. **Note: Take care to avoid damaging the temperature probes located inside the vat and attached to heating elements.** **IMPORTANT! While draining and rinsing Vat, give close attention to the catch container to avoid overflow ... empty container as necessary.**

14. Completely dry the vat surfaces and heating elements with a clean dry, sanitized towel and properly dispose of the used boil-out solution.

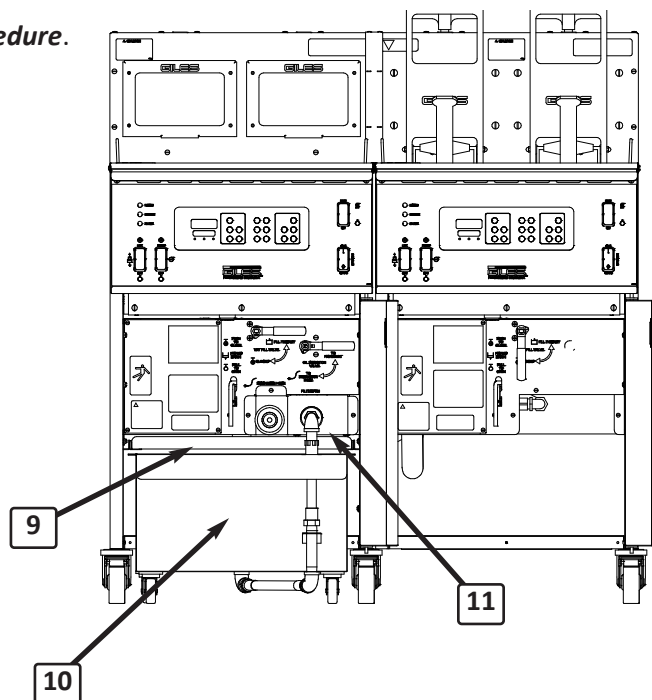
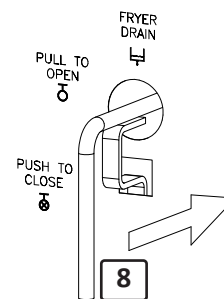
15. Push in and lock Drain Valve Handle (8) in the [CLOSE].

16. Clean Filter Pan and replace Filter Media. See directions in *Section 6.2, Cleaning the Filter Pan & Replacing Filter Media After Boil Out.*

17. Re-install Filter Pan Cover (9).

18. Position Filter Pan (10) under unit and connect Filter Pan quick-disconnect hose (11).

19. Restart the fryer for cooking. See *Section 5.2, Cooking Procedure.*



6.2 Cleaning Filter Pan & Refreshing Filter Media

This section explains the procedure for cleaning the Filter Pan and refreshing the filter media. At a minimum, this cleaning should be performed **once per day of operation**, and each time a Boil-Out procedure (**Section 6.1**) is performed. Either of the following media types may be used.

- Standard Paper media (Filter Paper): Disposable paper filter sheets, available in cases of 100 sheets from Giles.
- Optional Screen media: Fine mesh stainless steel screen, washable, reusable. The optional screen is a direct substitute for paper media. **Purchased separately.**

In the following procedures the term “filter media” refers to either.

CAUTION Wear thermal protection to protect hands from potentially hot parts.

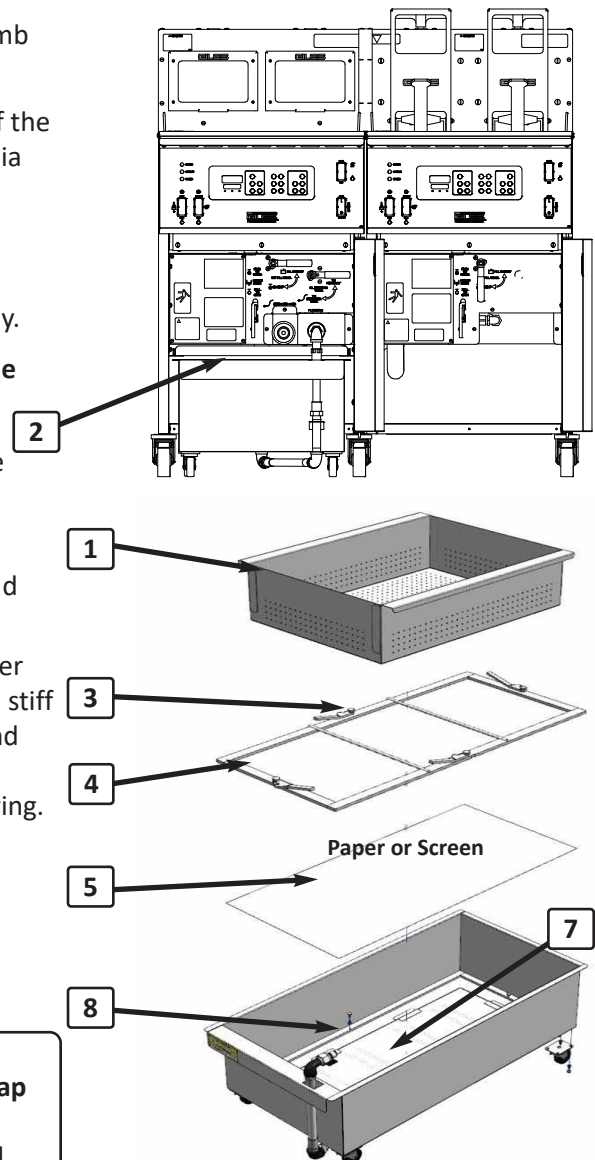
NOTE: Unless otherwise instructed, all parts can be cleaned with warm soapy water or a mild, biodegradable degreaser, such as Simple Green®.

1. With Filter Pan removed from Fryer, remove and clean Crumb Catcher Screen (1), if being used.
2. Use the supplied metal **Crumb Scoop** to remove as much of the accumulated filter sediment as possible from the filter media surface, particularly around edges to help keep debris from falling through the perforated Support Screen (7) and contaminating filtration system hoses or pump.
3. Remove and clean the **Filter Pan Cover** (2). Dry thoroughly.
4. Turn the four Levers (3) to disengage the **Hold-down Frame** (4). Remove, clean and dry Frame thoroughly.
5. Remove the soiled **Filter Media** (5), Paper or Screen. Take care to not allow filter residue to fall through perforated Support (7) in the Pan bottom.

▪ **Using Filter Paper:** Roll up the soiled filter paper sheet and dispose of properly.

▪ **Using Optional Screen:** Brush excess residue from the filter screen, then clean in sink using **ONLY** clean hot water and a stiff bristle brush. **DO NOT use soap.** Shake off excess water and blot dry with absorbent cloth or paper towels to remove as much moisture as possible. It is best to allow overnight drying.

DO NOT re-install a wet Screen into the Filter Pan.

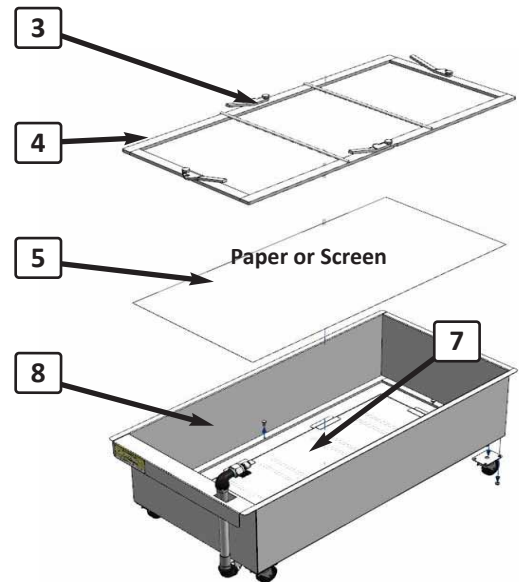


NOTE: Use of soap to clean the Stainless Filter Screen will leave soap residue trapped in the mesh, which will be transferred to cooking oil during filtering, leading to poor food quality and possible excessive oil foaming.

Continued on Next Page

6.2 Cleaning Filter Pan & Refreshing Filter Media - continued

6. Thoroughly clean and dry the Filter Pan (8). Flush out residue that may have fallen through the perforated Filter Media Support (7). Ensure that water is completely drained from Filter Pan hoses. **To avoid the potential for transferring excessive moisture into the cooking oil, it is advisable to allow the Filter Pan to dry overnight after cleaning and before using.**
7. Reassemble the Filter Pan. Place one (1) sheet of fresh Filter Paper - **OR** - the clean Stainless Filter Screen (5) into the Pan bottom. **NEVER use Screen and Paper together.** **If using Screen, it is best to reinstall it with the same side facing [UP], as before.**
8. Replace the **Hold-down Frame** (4) and securely engage all four (4) **Hold-down Levers** (3).
9. Reinstall **Filter Pan Cover**, place **Crumb Screen** (if used) and replace Filter Pan under Fryer.



NOTE:

While it is not necessary to clean and refresh filter media after each filter cycle, it is recommended that complete cleaning and renewal of media be performed at least DAILY to maintain filter effectiveness and to prevent the possibility of problems within the oil filtration system.

Notes:

7. Troubleshooting

The following section describes troubleshooting steps for the appliance, and is intended primarily as an aid for qualified, professional, service technicians. A wiring diagram is also provided with the unit to aid with more detailed analysis. In most cases, troubleshooting and repair activities must be performed by professionals, as Users should only attempt to correct issues that are of an operational or procedural nature.

7.1. Temperature Control

Problem	Probable Cause	Corrective Action
FRYER WILL NOT TURN ON: No Power Light	A. Not connected to power source.	Connect fryer to proper power supply.
	B. Fuse blown or circuit breaker tripped.	Check fuses or breakers; replace or reset.
	C. Fuse Holder cracked.	Replace fuse holder.
	D. Power Switch is faulty.	Replace Power Switch.
	E. Improper incoming voltage.	Confirm electrical specification; connect to correct voltage.
FRYER WILL NOT HEAT: Power light is ON Heat Light is OFF	A. Heat Switch not in the [HEAT] position.	Place Heat Switch in the [HEAT] position.
	B. [START] key not pressed at power-up.	Press [START] key on Controller
FRYER WILL NOT HEAT: Power Light is ON Heat Switch is in [HEAT] position Heat Light is OFF Alarm may be sounding	A. Controller temperature setpoint is lower than actual oil temp.	Set Controller to desired cooking temperature; check oil with hand-held thermometer.
	B. Drain Valve not completely closed; alarm sounding.	Confirm that valve is completely closed.
	C. Cooking Controller is faulty.	Replace Cooking Controller.
	D. Variable temperature sensing probe is shorted or open.	Replace probe.
	E. Loose wiring .	Repair wiring.
	F. Contactor is faulty.	Replace contactor.
	G. Heat Switch is faulty.	Replace Heat Switch.
	H. Max Element Temp alarm sounding.	Turn power [OFF] , oil may be low, add. May occur during initial heating when oil is cold; stir oil when heating to avoid.

7.1. Temperature Control - continued

Problem	Probable Cause	Corrective Action
FRYER HEATING SLOWLY: Slow recovery time Heat Light always ON	A. Improper cooking procedure.	Consult Manual for proper procedures.
	B. Heating element(s) faulty or failing.	Replace faulty heating element(s).
	C. Contactor faulty or failing.	Replace faulty contactor.
	D. Loose wiring.	Repair loose wiring.
	E. Fryer connected to lower than specified voltage.	Confirm electrical specification; connect to correct voltage.
FRYER HEATS SLOWLY: Short cycling; Heat Light cycles ON & OFF CONTINUOUSLY	A. Fryer connected to lower than specified voltage.	Confirm electrical specification; connect to correct voltage.
	B. Variable temperature sensing probe is faulty.	Replace variable probe.
	C. Cooking Controller is faulty.	Replace Cooking Controller.
ERRATIC OIL TEMPERATURE:	A. Variable temperature sensing probe is faulty..	Replace variable probe.
	B. Contactor faulty or failing.	Replace faulty contactor.
	C. Cooking Controller is faulty.	Replace Cooking Controller.
	D. Loose wiring (probe connections or controller outputs).	Repair loose wiring.
OIL SMOKING	A. Oil is old & broken down.	Change oil in fryer.
	B. Cooking temperature is too high.	Check temperature setting.
	C. Heating Elements are dirty.	Perform Boil-Out; clean elements with provided brushes.
	D. Heating Element is faulty.	Replace heating element.
	E. Fryer connected to improper voltage.	Confirm electrical specification; connect to correct voltage.
	F. Low oil level	Maintain oil level at the [FULL] mark.

7.1. Temperature Control - continued

Problem	Probable Cause	Corrective Action
FRYER WILL NOT HEAT: Power Light ON Heat Switch is in [HEAT] position High Limit Light is ON	A. Power surge.	Turn Power Switch OFF for 5 secs. Allow unit to power-up again.
	B. Contactor is sticking.	Replace faulty contactor.
	C. Faulty High Limit Board.	Replace faulty board.
	D. Faulty High Limit Probe.	Replace faulty probe.
	E. Line spikes or noise.	Install line filter or remove noise source.
	F. High Limit Probe has become mis-aligned (too close to element)	Position probe in the proper position.

7.2. Oil Filtration System

Problem	Probable Cause	Corrective Action
OIL NOT RETURNING TO FRY VAT DURING FILTERING PROCESS:	A. Pump Switch not in [PUMP] position.	Place the Pump Switch in the [PUMP] position.
	B. Air leak in the system (hose, quick-disconnect, etc.).	Check for and repair air leak. Check connections
	C. Pump motor is faulty.	Replace pump motor.
	D. Oil pump is clogged or stuck.	Clean pump head; free pump.
	E. Oil Direction Valve not in the [TO FRYER VAT] position.	Place Oil Direction Valve in proper position..
	F. Oil in the Filter Pan has been become too cool to pump.	Remove Pan, manually dispose of cold oil, and clean Pan.
	G. Old oil has solidified inside pump head.	Clean pump head.
	H. Boil-out solution has been run through pump, causing corrosion.	Disassemble pump head, clean and re-oil.
	I. Filter Pan components not assemble correctly.	Check, reassemble properly.
	J. Filter Pan and/or Filter Media is excessively dirty.	Clean Filter Pan.

7.3. Basket Lift System (Optional)

Problem	Probable Cause	Corrective Action
BASKET LIFT DOES NOT FUNCTION:	A. Lift Switch is not in the [LIFT] position ... Lifts disabled.	Place Lift Switch on Control Panel into the [LIFT] position
	B. Basket Lift microswitch has become mis-aligned.	Adjust and retighten microswitch.
	C. Basket Lift microswitch is faulty.	Replace faulty switch.
	D. Basket Lift motor is faulty.	Replace faulty motor.
	E. Cooking Controller is faulty.	Replace faulty controller.
	F. Loose wiring connection.	Check wiring and repair.
	G. Fryer still in PREHEAT mode, lifts are disabled.	Lifts will operate when in READY state only.
	H. Attempting to operate Lift again too quickly.	Once activated, Lift cannot be operated again for approx. 20 secs.



Notes:

8. Parts List

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

8.1 Parts Ordering & Service Information

Parts and service are available through factory-approved service agents and kitchen equipment dealers. If assistance or repairs are required, please contact a Giles Manufacturer’s Representative to assist with locating an authorized service provider in your area. For further assistance you may contact **GILES Technical/Customer Service Support** as follows:

IN THE UNITED STATES & CANADA call: 800.554.4537

ALL OTHERS call: 334.272.1457

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

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

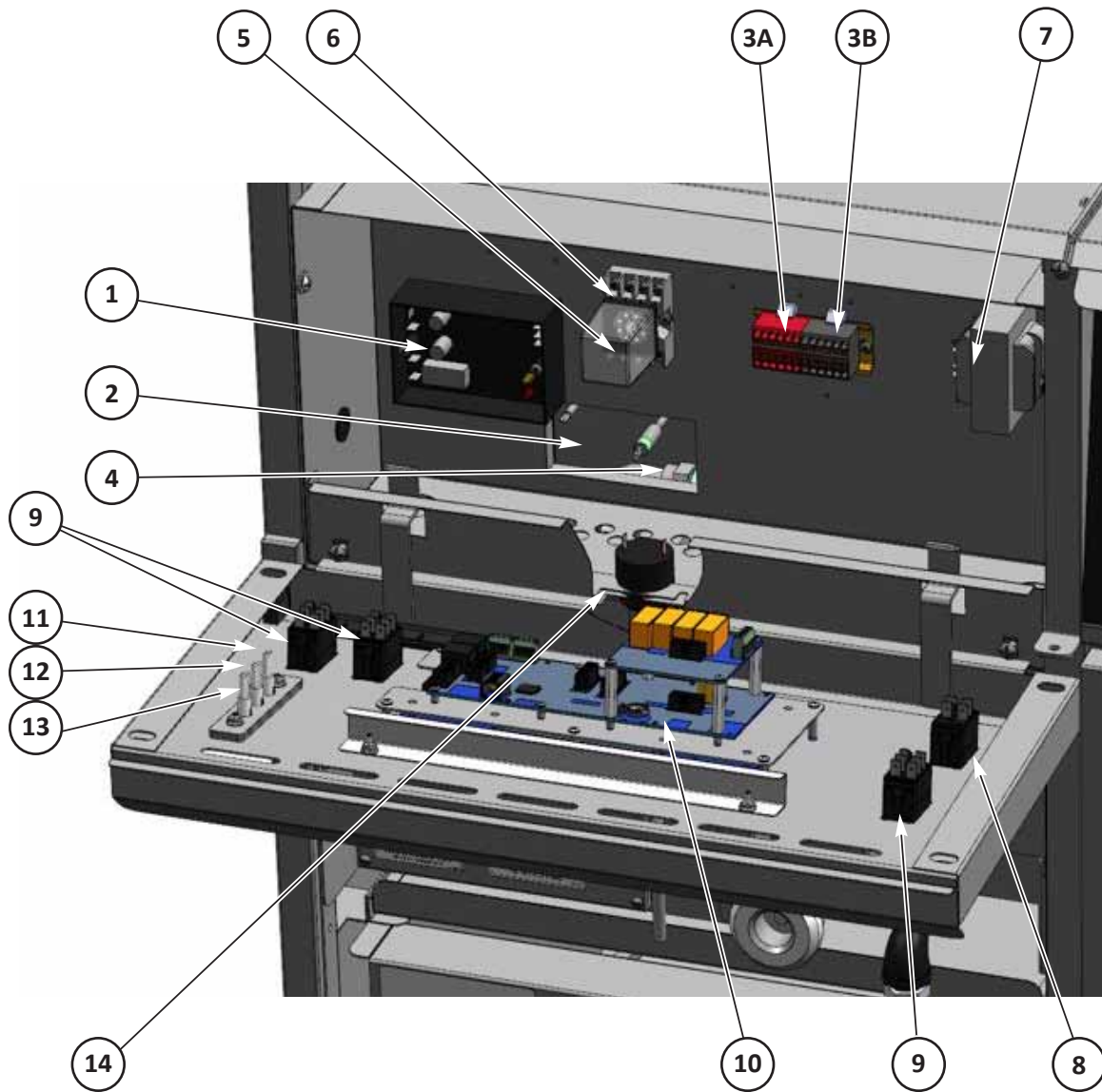
Our goal at Giles is to provide the highest possible quality of service and assistance. To help us accomplish this, please have the following information readily available when calling, along with a brief description of the problem being experienced. Please record the unit information in the table below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

Model:	
Serial Number:	
Voltage:	
Phase:	



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

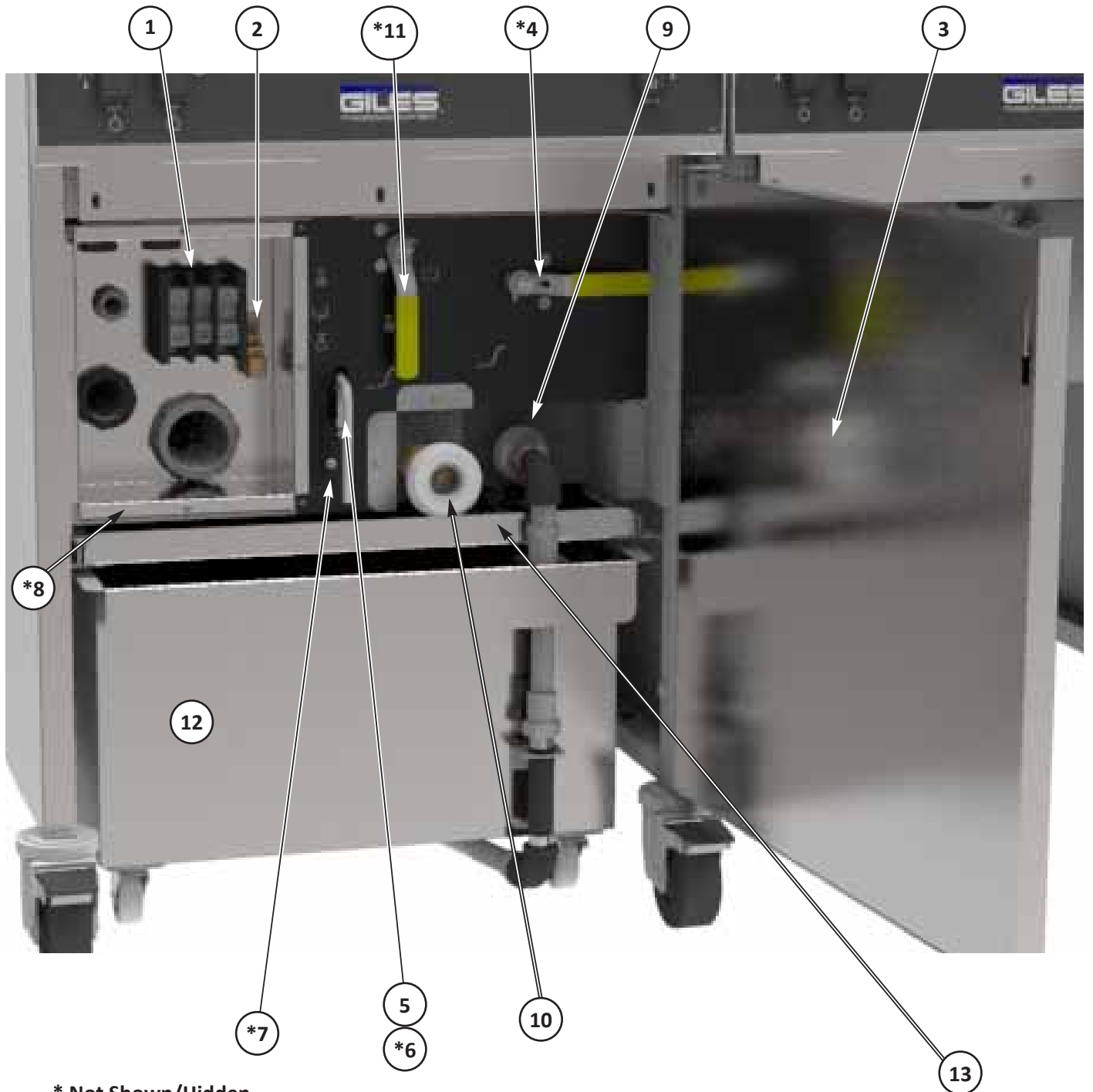
8.2 Control Panel & Front Header: EOF-20 & EOF20 Banked, Left Unit



8.2 Control Panel & Front Header: EOF-20 & EOF20 Banked, Left Unit

ITEM	PART NO.	QTY	DESCRIPTION
1	21592	1	LIMIT CONTROL, SAFETY, 450d F, DUAL
2	20315	2	THERMOCOUPLE, J-TYPE, 13.5, UNGRND (requires FERRULE, # 45111)
3A	21509	1	BLOCK, DISTRIBUTION, 12-POLE, RED, 12-26AWG
3B	21510	1	BLOCK, DISTRIBUTION, 12-POLE, BLACK, 12-26AWG
4	23900	1	THERMOCOUPLE, J-TYPE, 3, GRND (requires FERRULE, # 45111)
5	21101	1	SOCKET, RELAY, 8 PIN, 300V, 10A
6	21102	1	RELAY, 8 PIN, 240V, 10A
7	20366	1	TRANSFORMER, 9V, 117V, 50/60 HZ
8	21190	1	SWITCH, ROCKER, D.P.S.T. 250V, 10A
9	21052	VAR	SWITCH, ROCKER, D.P.D.T. 250V, 10A
10	21374	1	CONTROLLER, CC10, DUAL TIMER
11	21673	1	INDICATOR LIGHT, RED, 125-250VAC
12	21674	1	INDICATOR LIGHT, AMBER, 125-250VAC
13	21678	1	INDICATOR LIGHT, GREEN, 125-250VAC
14	23782	1	SONALERT, CONTINUOUS TONE, 250V

8.3 Lower Front Cabinet: EOF-20 & EOF20 Banked, Left Unit



* Not Shown/Hidden

8.3 Lower Front Cabinet: EOF-20 & EOF20 Banked, Left Unit

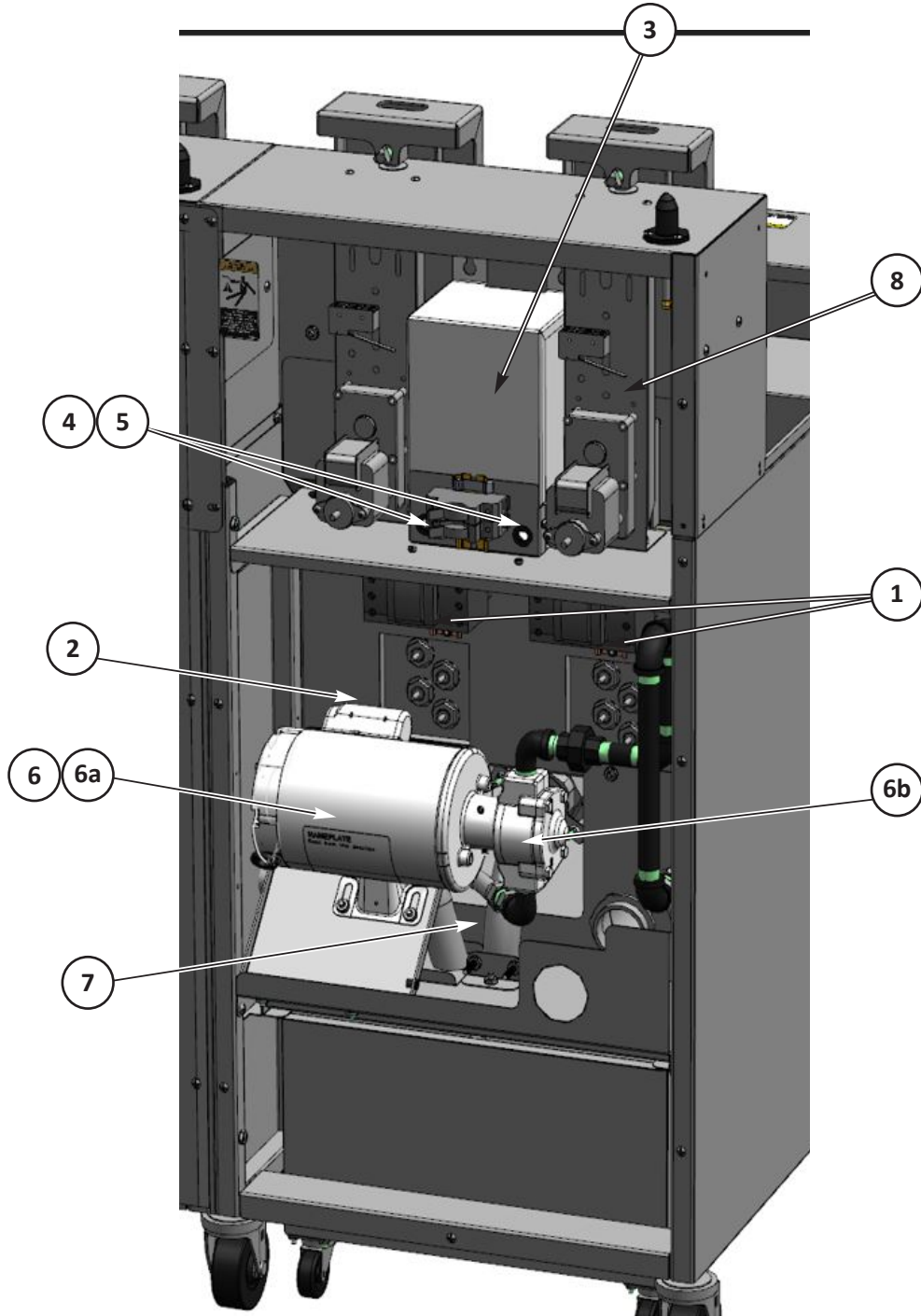
ITEM	PART NO.	QTY	DESCRIPTION
1	21164	1	POWER DISTRIBUTION BLOCK
2	21051	1	TERMINAL, LUG,1/0-2/0, 125A, 1/4 HOLE
3	35151	1	DOOR ASSEMBLY
*4	45755	1	3-WAY VALVE, 1/2-NPT, NICKEL PLATED (comes with HANDLE)
5	39258	1	DRAIN PULL HANDLE WELD ASSY
*6	40818	1	DRAIN BALL VALVE, 1-1/4, SGL. THREADED END
*7	21157	1	DRAIN LIMIT SWITCH, 15A, 250V
*8	35236	1	COVER, SERVICE ENTRANCE BOX
9	41900	1	FILTER PAN COUPLING, QUICK-DISCONNECT, FEMALE
10	41699	1	DISCHARGE HOSE COUPLING, QUICK-DISCONNECT, FEMALE
*11	40784	1	BALL VALVE, 1/2-IN, S/S, NON-STICK SEALS (comes with HANDLE)
12	35813	1	FILTER PAN ASSEMBLY, COMPLETE
13	95354	1	FILTER PAN COVER

NOTE:

Right-hand units of banked models EOF-20/20 & EOF-20/20/20 **DO NOT** contain a **Filter Pan Assembly** or **Items #9, #10, #11 & #13.**

* Not Shown/Hidden

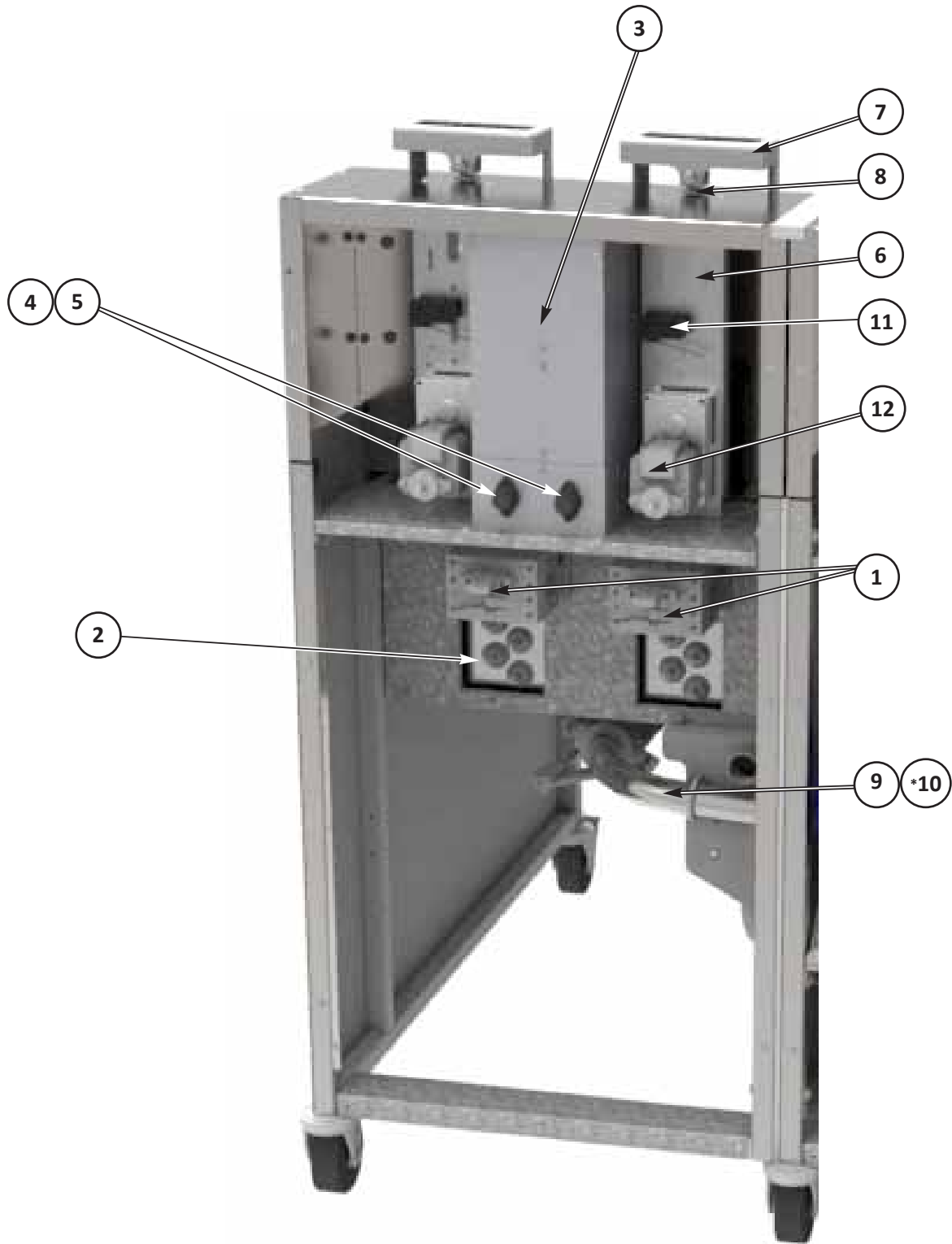
8.4 Rear Cabinet: EOF-20 & EOF20 Banked, Left Unit



8.4 Rear Cabinet: EOF-20 & EOF20 Banked, Left Unit

ITEM	PART NO.	QTY	DESCRIPTION
1	21244	2	CONTACTOR, 60A, 4-PL, 100-250V LONG-LIFE
2	20003	4	ELEMENT, 6000W, 208V
2	20004	4	ELEMENT, 6000W, 240V
2	24257	4	ELEMENT, 6000W, 480V
3	24277	1	TRANSFORMER, 1.5 KW 480V-240V (480V MODEL ONLY)
3	20513	2	CIRCUIT BREAKER, 277V, 50A, 6-POLE (208V & 240V MODELS ONLY)
4	21950	2	FUSE HOLDER, 300V, 15A
5	21900	2	FUSE, 15-AMP, SC-15
6	71754	1	PUMP & MOTOR ASSEMBLY. 5-GPM, 1/2 HP (COMPLETE)
6a	71824	1	MOTOR ONLY, 1/2 HP (WITHOUT PUMP)
6b	76923	1	PUMP HEAD ONLY, 5-GPM (WITHOUT MOTOR)
7	40991	1	DRAIN TUBE, 6-3/4" SPAN
8	35166	2	ELEVATOR ASSEMBLY, COMPLETE (OPTIONAL)

8.5 Rear Cabinet: EOF20 Banked, Right-hand Unit(s)



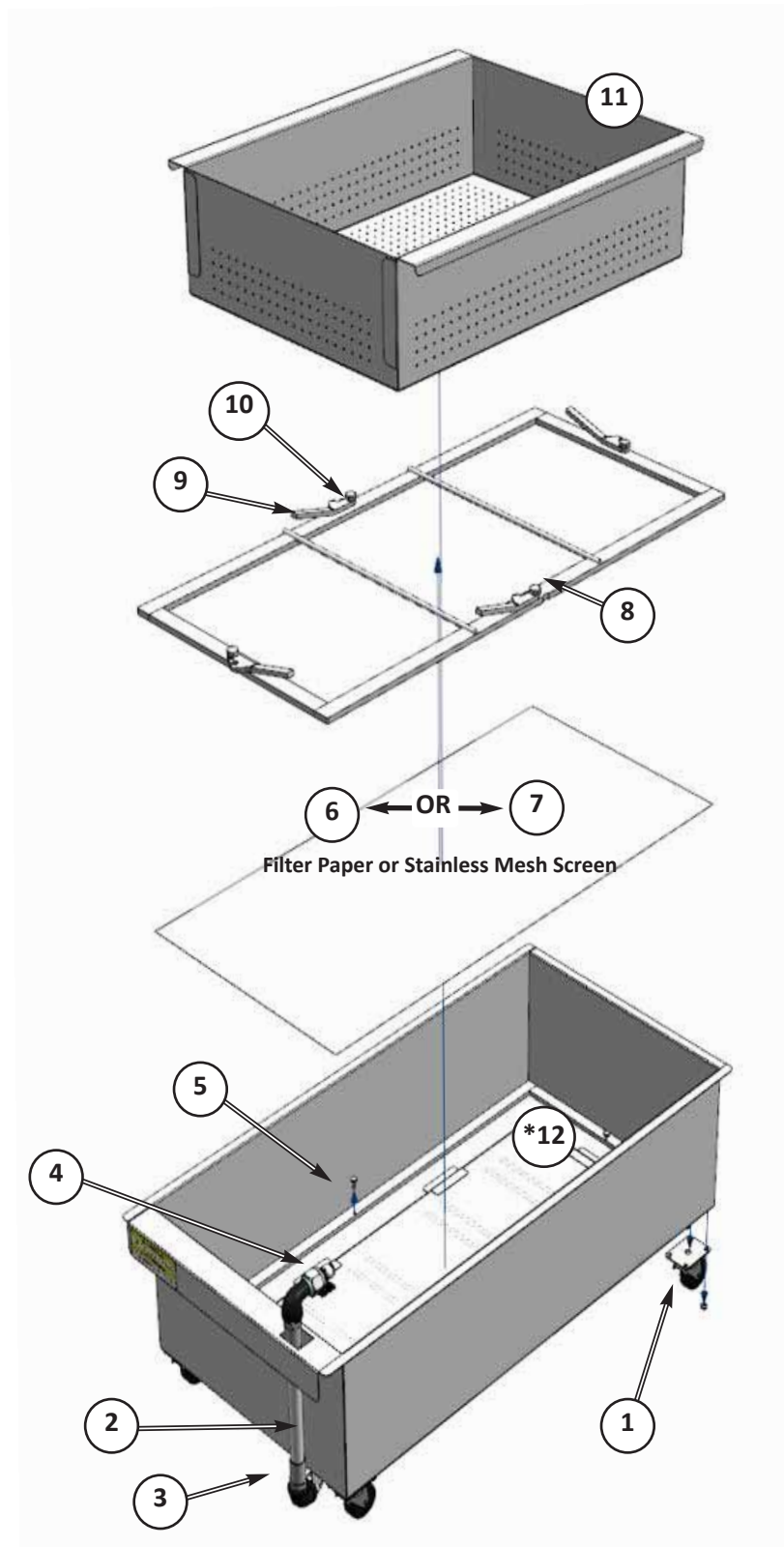
* Not Shown/Hidden

8.5 Rear Cabinet: EOF20 Banked, Right-hand Units(s)

ITEM	PART NO.	QTY	DESCRIPTION
1	21244	2	CONTACTOR, 60A, 4-PL, 100-250V LONG-LIFE
2	20003	4	ELEMENT, 6000W, 208V
2	20004	4	ELEMENT, 6000W, 240V
2	24257	4	ELEMENT, 6000W, 480V
3	24277	1	TRANSFORMER, 1.5 KW 480V-240V (480V MODEL ONLY)
3	20513	2	CIRCUIT BREAKER, 277V, 50A, 6-POLE (208V & 240V MODELS ONLY)
4	21950	2	FUSE HOLDER, 300V, 15A
5	21900	2	FUSE, 15-AMP, SC-15
6	35166	2	ELEVATOR ASSEMBLY, COMPLETE (OPTIONAL)
7	95416	2	BASKET CARRIER ASSEMBLY (OPTIONAL)
8	39167	2	BRONZE BEARING, GROOVED
9	41280	1	DRAIN TUBE, EOF20/20
*10	41281	1	DRAIN TUBE, EOF20/20/20 (RIGHT-MOST UNIT)
11	22878	2	MICROSWITCH, SNAP-ACTION, 250V, 10A
12	36457	2	BASKET LIFT MOTOR ASSEMBLY

* Not Shown/Hidden

8.6 Filter Pan



* Not Shown/Hidden

8.6 Filter Pan

ITEM	PART NO.	QTY	DESCRIPTION
1	40649	4	CASTER, LOW PROFILE, FILTER PAN
2	41073	1	HOSE, 12.25 IN, 1/2NPT, SCT W/SWIVEL FITTING
3	40958	1	HOSE, 1/2NPT X 18, SCT
4	44150	1	FITTING, BRASS, MALE QUICK-DISCONNECT, 1/2NPT
5	30039-8	4	STUD, FILTER PAN SUPPORT FRAME
6	60709	1	FILTER PAPER, 15-3/8 X 32-3/8 (CASE OF 100 SHEETS)
7	41019	1	STAINLESS MESH FILTER SCREEN, 15-3/8 X 32-3/8 (OPTIONAL, REPLACES FILTER PAPER MEDIA)
8	35810	1	FILTER PAN HOLD-DOWN FRAME ASSY, (INCLUDES LOCKING LEVERS w/STUDS)
9	54526	4	LEVER, FILTER PAN HOLD-DOWN FRAME
10	30040-4	4	STUD, FILTER PAN HOLD-DOWN FRAME
11	36213	1	CRUMB SCREEN, EOF20/20
*12	35813	1	COMPLETE FILTER PAN ASSEMBLY

NOTE:

The perforated Filter Media Support Screen in the Filter Pan bottom is NOT removable or field replaceable.



Notes:



PROVEN & TRUSTED SINCE 1952

GILES Food Service Equipment

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