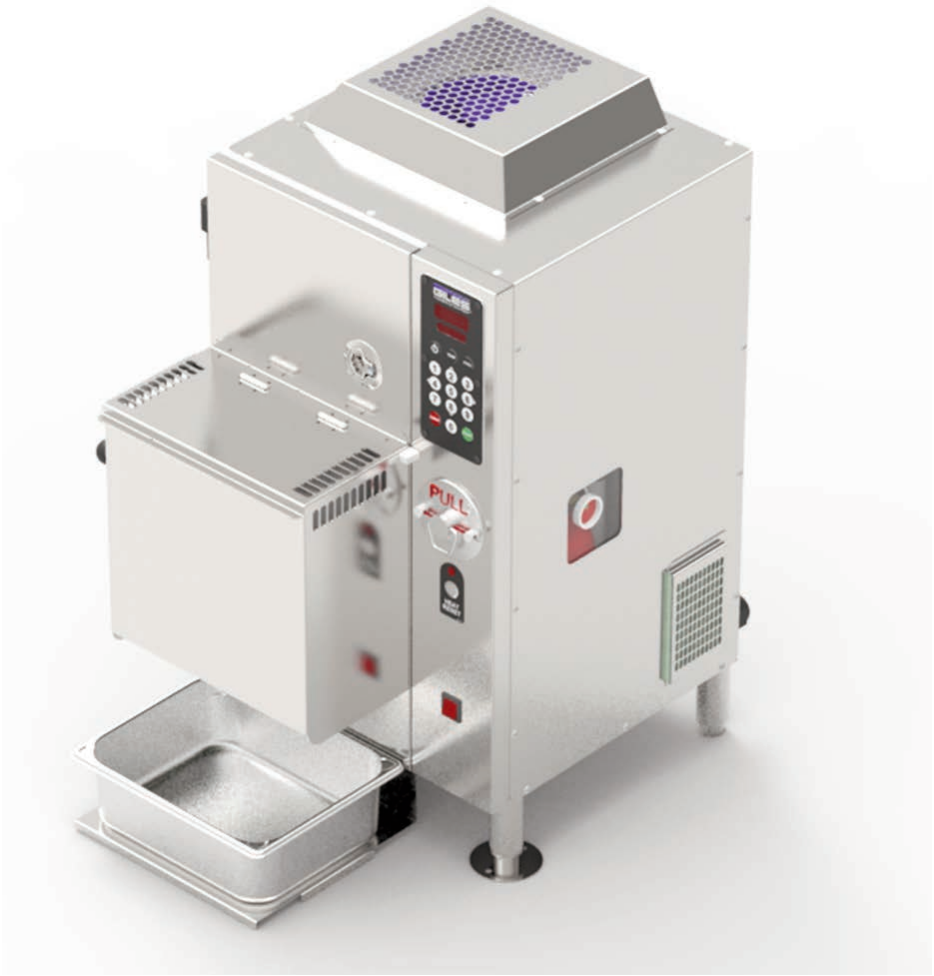
Operations & Service Manual

GXF-F



XPressFry

MODEL GFX-F

GILES FOODSERVICE EQUIPMENT

Giles Enterprises, Inc.
ISO9001:2008 Registered
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Form 66159 (Rel. Aug.2016, Rev.A)

LIMITED WARRANTY

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

- During the Limited Warranty period, Giles Enterprises, Inc. will replace or recondition, at its factory, any part or parts of this unit which Giles Enterprises, Inc. inspectors judge defective, provided the unit has been subjected to normal usage, properly installed, operated and serviced. This Limited Warranty does not cover cosmetic damage, and damage due to acts of God, accident, misuse, alteration, negligence, abuse of the Giles Foodservice Equipment or the use of unorthodox repair methods. All parts replaced under this Limited Warranty carry only the unexpired term of this Limited Warranty. Limited Warranty service may be furnished only by an authorized Giles Enterprises, Inc., representative.

- **Failure to use Giles OEM parts and OEM replacement Filters may void the factory warranty.**

- If Limited Warranty service is requested, Giles Enterprises, Inc., will send factory-authorized service representatives to repair, recondition, replace or inspect units of its manufacture with such labor being rendered without cost to owner for 24 months from the date of installation. Otherwise, service, including labor and transportation charges or other expenses, in connection with the removal or installation of any part or parts supplied under this Limited Warranty, are specified on the original sales contract between the purchaser and the authorized Giles Enterprises, Inc., representative.

- Giles Enterprises, Inc. reserves the right to change or improve its equipment and parts in any way without obligation to alter such equipment or parts previously manufactured.

- **Giles Enterprises, Inc. makes no further warranties, express or implied including implied warranties of merchantability or fitness for a particular purpose, and has no other obligation or liability not specifically stated herein.**

- **Repair or replacement as provided under this limited warranty is the exclusive remedy. Giles Enterprises, Inc., shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product, except to the extent prohibited by applicable law. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this limited warranty.**

- **Used Giles Enterprises, Inc., Foodservice Equipment or parts or Giles Enterprises, Inc., Foodservice Equipment or parts not purchased from an authorized Giles Enterprises, Inc., representative, carry no warranties, express or implied.**

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Notes:

Safety

Safety Overview:

The instructions contained in this Manual have been prepared as an aid to learning the proper procedures for installing, operating and servicing the Giles **XPressFry, Model GXF-F**.

Throughout this Manual, safety precautions are identified by use of alert symbols ⚠ or ⚠. These symbols are used in conjunction with key words **DANGER, WARNING**, or **CAUTION** to alert the user to potential personal injury hazards. The alerts will immediately precede precautionary measures pertaining to the subsequent step or series of steps. Obey all safety information following these symbols to avoid possible personal injury, even death, or equipment or property damage. Failure to adhere to safety precautions identified by the safety alert symbol may also void the equipment warranty.

Suggested, recommended, or other noteworthy information is identified by the key word **IMPORTANT** or **NOTE**.

Additionally, certain words throughout this Manual have specific meaning ... the following are used as indicated:

Shall ..... understood to be mandatory.
Should ..... understood to be advisory.
May ..... understood to be permissive.
Will ..... indicates occurrence of a future event/condition.

⚠ DANGER

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

⚠ WARNING

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

⚠ CAUTION

- Indicates a potentially hazardous situation which, if not avoided, may result in minor to moderate injury. Also alerts users against unsafe operating practices.

CAUTION

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

NOTE:

- Identifies suggested, recommended, or other noteworthy information.

Specific Safety Precautions:

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

⚠ DANGER

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

⚠ WARNING

- **Consult a qualified, licensed electrician prior to installation to ensure compliance with all electrical specifications and codes, and that circuit breakers and wiring are of sufficient rating and gauge for operation of this equipment.**
- **The equipment must be properly grounded in compliance with the National Electric Code (NEC) and all local codes during installation. Improper grounding may result in electrical shock.**
- Improper installation, alteration, adjustment, or maintenance could result in serious injury, or death, equipment or property damage, and void the equipment warranty.
- **DO NOT** use or store gasoline, other flammable liquids, or materials which produce flammable vapors in the vicinity of this or any other appliance!
- Failure to comply with **WARNING** notices could result in serious injury, or death, equipment or property damage, and void the equipment warranty.

⚠ CAUTION

- This equipment must remain in an upright (vertical) position during operation.
- Exercise care when removing the equipment from the shipping crate or container.
- **DO NOT** operate this appliance unless its components, and operational features and functions are fully understood.
- Some parts of this appliance become extremely **HOT** during operation. Temperatures inside the unit can exceed 375°F (190.6°C). Due caution is required when operating, cleaning, or servicing to avoid personal injury. Use of thermal protective mitts or gloves is recommended.
- Cooked food products must be maintained at a temperature of 150°F (65.5°C) minimum, or in accordance with local or state health regulations.

⚠ CAUTION

- The **XPressFry** is available from the factory configured for different power ratings and electrical specifications. Check the serial label on the back panel of the unit to confirm the correct required power supply.
- The **XPressFry** is intended for counter top operation. Choose a counter top that is sturdy, level, easily cleanable and fire resistant. Stainless steel, fire resistant laminate, or solid stone-type materials are acceptable.
- Before attempting to operate the unit, refer to **Section 3** to become familiar with the various control functions and appliance components. Follow the steps outlined in this Manual precisely in order to prevent equipment damage or malfunction.
- Allow the appliance to adequately cool down **(minimum of 15 minutes)** before cleaning or servicing. Wear thermal protective mitts, or gloves, when handling removeable internal cabinet components.
- Failure to comply with **CAUTION** notices may result in minor to moderate injury, equipment or property damage, and void the equipment warranty.

CAUTION

- 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.
- The face of the appliance Controller is somewhat impact-sensitive. Exercise care when operating or cleaning. **DO NOT** clean Controller face with harsh or abrasive cleaners. Always operate the Controller keys with the fingers ... **DO NOT** attempt to use hard objects of any kind.
- **DO NOT** install the appliance in any location that has **less than 8" (203 mm)** of overhead clearance from top of unit. Failure to maintain safe distances may result in fire or reduce the effectiveness of the air filtration system.
- When cleaning this appliance:
  - •• **DO NOT** steam clean or spray with water.
  - •• **DO NOT** use products containing chlorine.
  - •• **DO NOT** use abrasive products, steel wool or scouring pads.
  - •• **DO NOT** use oven cleaner or any other caustic products.
- With exception of the optional **Giles Food Warmer (GFW)**, **DO NOT** add attachments to this equipment, or attempt to modify or alter it in any way!
- Failure to comply with these **CAUTION** notices may result in equipment or property damage, violate heath and sanitation codes, and void the equipment warranty.

NOTE:

- To aid an electrician, a wiring diagram has been provided with the unit ... it is attached to the inside of the rear panel. Refer to it during installation or service.
- Comply with all appropriate state and/or local heath regulations regarding the cleaning and sanitation of this appliance, and storage of cooked food items
- When in operation, the decibel level of the hood is approximately 45 dB's.
- Never attempt to clean and re-use the Charcoal Filter.
- The fire extinguisher discharge nozzles have been factory installed in the proper operating position. **DO NOT MOVE or ADJUST.**

Notes:

1. Introduction

Thank you for purchasing a new **XPressFry**, Model GXF-F Counter-Top Fryer, manufactured by Giles Enterprises, Inc., Montgomery, Alabama (USA), hereafter referred to as "Giles". Every unit is thoroughly inspected and tested prior to shipment, and with proper care and maintenance it will provide years of trouble-free service.

After completion of just a few installation and set-up procedures you will be ready to begin using this state-of-the-art appliance. Please take a few moments to become familiar with the installation, operation, cleaning and maintenance procedures presented in this Manual, and you'll be cooking in no time.

Following these recommended procedures minimizes the potential for costly downtime and future equipment repairs. **Please retain this manual for future reference.**

NOTE:
Giles shall not be responsible for obtaining required approvals from local authorities having jurisdiction related to use of this appliance in the intended location, or for complying with local requirements pertaining to other additional equipment and/or appliances, which may be required for operation of a food service business in a commercial establishment. Check with local officials for specific requirements.

1-01. Construction

Unit is constructed of 400 Series Stainless Steel.

1-02. Standard Features

Controller - microprocessor cooking controller ... oil temperature set-point up to 375°F ... nine (9) programmable cook time presets available ... energy-saving cool mode function ... cleaning mode.

Automatic Cooked Food Unloading - automatically drains and dumps cooked product into holding pan.

Ventless Air Filtration - stainless steel Baffle Filter and Activated Carbon Fiber Filter removes grease-laden vapor and cooking odor from exhaust air ... recirculates cleaned air into the room ... no need to vent outside.

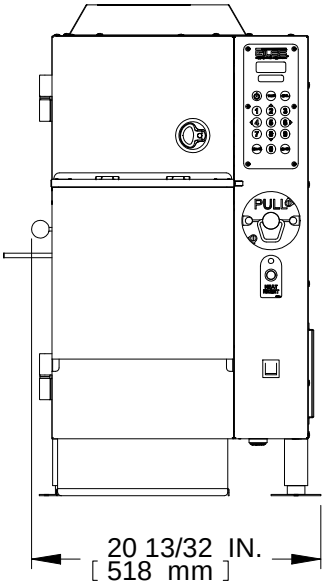
Extinguishing System - completely self-contained fire extinguishing system with high volume agent cylinder ... ensures complete extinguishing of accidental oil fire and significantly minimizes re-ignition potential.

1-02.1 Optional Features

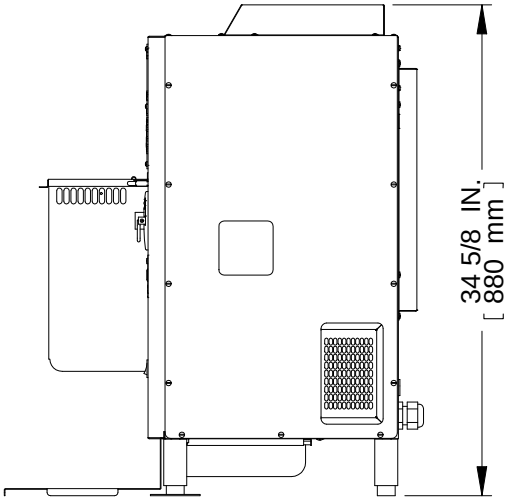
Food Warmer (GFW) - 500W, ceramic heater, warming unit ... attaches directly to the appliance cabinet above the cooked food holding pan (no tools required) ... designed to maintain cooked foods at proper holding temperature. Warming unit also available as a countertop warmer with separate stand.

1-03. Specifications

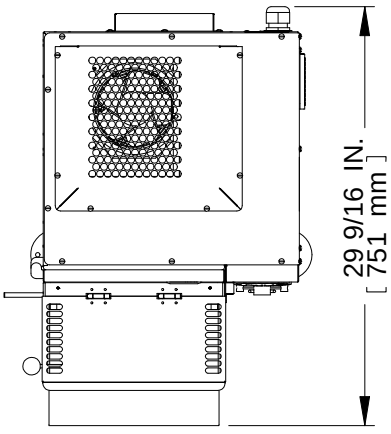
1-03.1. Overall Dimensions



FRONT



SIDE



TOP

1-03.2. Electrical Specification

The **XPressFry** can be connected to either a **208/220 VAC** or **230/240 VAC** dedicated, grounded, circuit.

NOTE: The heating element in the unit is designed for operation on 240 VAC service ... connecting the appliance to a 208/220 VAC circuit will reduce the power output of the element, which will change cooking characteristics accordingly.

Model	Volts	Ph	Hz	kW	Amps	Breaker	6' Cord with:
GXF-F5	240 (208)	1	50/60	5.7 (4.3)	23.8 (20.7)	30A	 NEMA 6-50 Plug (UL requirement)
GXF-F7	240 (208)	1	50/60	7.2 (5.4)	30.0 (26.0)	50A	 NEMA 6-50 Plug
GXF-F8	240 (208)	3	50/60	8.5 (6.4)	20.5 (17.8)	30A	 NEMA 15-30 Plug

1-03.3. Regulatory Listing

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1-03.4. Unit Weight

Model	Crated Weight w/Accessories	Weight of Appliance Only
	Lbs (kg)	Lbs (kg)
GXF-F	240 (109)	187 (85)

1-03.5. Capacity

Model	Shortening		Cooking (French Fries)		
	Lbs (kg)	Gal (l)	Lbs/Load	Loads/Hr	Lbs/Hr
GXF-F	21.0 (9.5)	3.00 (11.4)	3.0 Lbs (1.4 kg)	20	60 Lbs (27.2 kg)

NOTE:
Stated cooking capacity is reference information for french fries only. Other food items (wings, tenders, fried vegetables, etc) will have differing results.

2. Installation

The following section provides information and procedures necessary for proper and safe installation of the Giles **XPressFry**, **Model GXF-F Countertop Fryer**. Please follow these steps to ensure a trouble-free installation and start-up, with minimum potential for malfunction, damage to property or equipment, or personal injury.

2-01. Location

1. Choose a counter-top location that is sturdy, level, easily cleanable and fire resistant. Stainless steel, fire resistant laminate, or solid material surfaces, such as granite, are acceptable. **DO NOT** locate appliance on porous surfaces, as these are suspectible to microbial growth.
2. This appliance weighs in excess of 180 lbs (82 kg). Be certain that the structure on which it is to be located is sturdy enough to support the weight.
3. Ensure that adequate space is provided for proper operation and service of the appliance. The Right Side Panel of the appliance will have to be removed periodically for service and maintenance, and the sight window on the right-hand side must be clear of obstruction for periodic fire extinguisher inspections.
4. The appliance must be operated in a space that has adequate ventilation.
5. The appliance must be located close enough to a power receptacle so that the power cord can be plugged in directly. **DO NOT use an extension cord**.
6. Depending on local building code, room size and/or other appliances in use, exhaust ventilation may be required for the space. This can often be accomplished by installation of a simple exhaust fan. To determine if such requirements must be met, consult with local code officials and/or HVAC professionals and provide the following information:
   a. The appliance exhausts 60 to 80 CFM.
   b. The average temperature of the exhaust air is approximately 90°F (32°C) after four (4) hours of continuous frying.
7. This appliance is to be installed, used and maintained in accordance with **NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations**.

Compliance with the above will help to ensure safe and proper installation. If you have questions or need assistance, contact a local Giles Manufacturer's Representative or call Giles Technical Services at **800.554.4537**.

2-02. Electrical Preparation

1. A dedicated, grounded circuit suitable to supply power for the appliance load must be available, or be installed, and must comply with local codes and the **National Electrical Code (NEC)**.
2. An appropriate, permanently mounted, power receptacle shall be provided to receive the power cord plug ... see **Section 1-3.2.** **DO NOT** remove, or otherwise modify, the factory supplied power cord or plug. **DO NOT** attach the cord to a power supply with an extension cord. Check the serial label for proper supply power requirement.
3. **Giles shall not assume responsibility for injuries or damage to equipment and/or properly resulting from improper electrical connections.**

2-03. Unpacking

The appliance is typically shipped on a wooden pallet with a protective wooden framework, and secured with high-strength plastic strapping. The unit load is protected by machine applied stretch-wrap.

⚠ CAUTION

- Assistance will be required to move and install the **XPressFry**. The appliance weighs in excess of 180 lbs. (82 kg). Exercise due care when lifting or moving the unit.
- Take care when removing stretch-wrap and wooden framework from around the unit.
- Failure to comply with this **CAUTION** notice may result in minor to moderate personal injury, damage to equipment or property, and potentially void the warranty.

NOTE:
Inspect the appliance immediately upon receipt. The **XPressFry** was shipped from the factory in perfect condition and packaged in a way to minimize potential of damage during transportation and handling. However, in the event the appliance was damaged during shipment, notify the freight company immediately and have the driver note all damages on the Bill of Lading.

1. Carefully cut and remove plastic wrap and strapping.
2. Using appropriate tools, remove the protective wooden framework from the shipping skid. Be careful to avoid personal injury, or damage to the unit.
3. Remove components that are typically packed inside the appliance cabinet:
    - Four (4) Adjustable Legs & Cap Nut
    - Oil Drain Hose
    - Non-stick Coated Cook Basket
    - Heater Element Assembly
    - Cook Pot
    - Under-cabinet Drip Pan
4. Carefully remove the appliance from the shipping pallet. The unit is very heavy, weighing over 180 lbs. (82 kg). Use sufficient assistance and great care when lifting and moving the unit to prevent personal injury or equipment damage.

2-04. Leg Installation

1. With appliance resting on a stable surface, have a helper tilt the unit forward and hold it.
2. Install the two (2) Legs without the surface mounting plate on the rear corners of the cabinet, rotating clockwise until hand tight.
3. Have helper tilt unit backward onto the rear Legs and repeat the process for two (2) front Legs (legs with mounting plate).
4. After legs are installed, open the cabinet door and install the stainless Cap Nuts on the leg studs inside cabinet on left side, at front and rear corners ... **This is a sanitation requirement**.

2-05. Electrical Requirements

⚠ CAUTION

- **This appliance must be powered by a dedicated, properly grounded circuit. Improper grounding may result in electrical shock. Refer to local electrical code and/or National Electrical Code (NEC) to ensure proper grounding of this, or any electrical equipment. Always consult a qualified, licensed electrician to ensure that circuit breakers and wiring are of sufficient rating and gauge to power the appliance load.**
- The **XPressFry Countertop Fryer** is available from the factory with any of the electrical specifications listed below. Check the Serial Label to determine the correct supply power required.

Table 2-04. Electrical Requirements

Model	Volts	Ph	Hz	kW	Amps	Breaker	6' Cord with:
GXF-F5	240 (208)	1	50/60	5.7 (4.3)	23.8 (20.7)	30A (25A)	 NEMA 6-50 Plug
GXF-F7	240 (208)	1	50/60	7.2 (5.4)	30.0 (26.0)	40A (35A)	 NEMA 6-50 Plug
GXF-F8	240 (208)	3	50/60	8.5 (6.4)	20.5 (17.8)	25A (25A)	 NEMA 15-30 Plug

The **XPressFry** can be connected to either **208 VAC** or **240 VAC**.

NOTE: The heating element has optimum power output when connected to a 240 VAC service ... connecting the appliance to a 208 VAC circuit will reduce the output of the element, which will change the cooking characteristics accordingly.

2-05.1. Electrical Service

1. Have a qualified, licensed electrician evaluate the available power in the location chosen for the appliance, compared to the information in **Table 2-04**.
2. If power supply is adequate, install the appropriate NEMA receptacle (supplied by purchaser). The receptacle must be located within reach of the appliance's power cord. **DO NOT connect appliance using an extension cord**.
3. If the power supply is not adequate for the appliance, a new dedicated properly grounded circuit, sufficient to power the appliance load, must be installed in accordance with local electrical code, and/or the National Electrical Code (NEC), by a qualified, licensed electrician. Giles assumes no responsibility for this type of work.

2-06. Appliance Placement

1. Place the appliance on a suitable countertop. Use adequate assistance when lifting and positioning the unit.
2. Adjust the Legs, as needed, to level the unit. Adjustment is accomplished by rotating the lower portion of the leg right or left ... turning to the right shortens leg, turning to the left lengthens leg.
3. The front legs have surface mount plates. The appliance should be anchored to the countertop with screws to prevent tipping, or any unintented movement.
4. Slide the Under-Cabinet Drip Pan (1/2 size x 2-1/2" deep) into the holding bracket underneath Cabinet.

2-07. Initial Cleaning

CAUTION

DO NOT use the appliance without first washing and sanitizing all components which are within the food zone. Cleaning will remove any dust or debris accumulated during shipment, or unintentional contamination remaining from manufacturing processes.

Be sure that any adhesive protective film, which may remain on the unit, is removed from stainless steel surfaces prior to use.

1. Wash the Cook Pot, Wire Cook Basket, and Heating Element **(element only)** in warm soapy water followed by a hot fresh water rinse. Thoroughly dry parts. **DO NOT submerge the upper Element Box, or spray with water**.
2. Unscrew and remove Slide Lever w/Ball ①. Remove Loading Drawer Shroud ② by grasping lower edges and lifting straight up.



3. To remove Loading Drawer assembly ③ from door, remove thumbscrew knob retainers ④, two (2) on either side, then pull Drawer assembly from the door.
4. Wash the Drawer assembly in warm soapy water followed by a hot fresh water rinse; allow to dry thoroughly.
5. Reinstall Food Loading Drawer ③ secure the four (4) retaining knobs ④.
6. Open the top Lid on the Drawer Shroud ② and align the two tabs inside Shroud with the two brackets, one on either side of the Drawer assembly. Press Shroud into place until fully seated.
7. Reinstall the Slide Lever w/Ball ①. Fit lever through slot in Shroud and screw into place; hand tighten only.
8. Clean all interior and exterior surfaces with a sponge, or cloth, wet with warm soapy water, rinse and wipe dry. A mild biodegradable degreaser, such as **Simple Green**, may also be used.

2-07. Initial Cleaning - continued

9. Thoroughly inspect the appliance to ensure that all protective adhesive film has been removed from the stainless steel surfaces and all removable parts. Some of this film typically remains from the factory to provide extra protection for finish surfaces.

2-08. Wet Chemical Automatic Fire Extinguisher

The wet chemical, automatic, fire extinguisher in the **XPressFry** is charged with a chemical extinguishing agent and is pressurized to the proper operating pressure. **It is NOT armed and ready to protect the unit against accidental fire.** Carefully read the **XPressFry Wet Chemical Automatic Extinguisher Manual** to become familiar with and understand the operation and required maintenance.

Prior to operating the appliance, the fire extinguisher must be inspected for proper operation, certified and "armed" by a qualified and licensed fire protection equipment service technician, having credentials acceptable to the authority having jurisdiction. It is the user's responsibility to arrange this service prior to use.

Procedures for this service are found in Section 3. of the Wet Chemical Automatic Extinguisher Manual, which is provided as a guide for trained service personnel only.

⚠ WARNING

As it ships from the factory, the fire extinguishing system is NOT ARMED. THE SYSTEM MUST BE COCKED BEFORE THE APPLIANCE CAN BE USED ... THE HEATING ELEMENT WILL NOT ENERGIZE UNTIL THIS IS DONE.

A Safety Ring Pin is in place to prevent accidental discharge during shipment and installation ... this Pin must be removed when the system is armed. Retain the Pin for use during future service and inspections.

The unit is fully tested at the factory prior to shipment, but it is impossible to predict whether unexpected disturbances during shipment might potentially impair proper operation. Failure to perform check-out and certification could lead to malfunction, which could result in property damage, personal injury or damage to the appliance, and void the warranty.

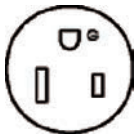
2-09. Filters

1. The Grease Baffle Filter and the Charcoal Filter are factory installed, but movement during shipment could cause them to become mis-aligned.
2. To inspect the Filters, remove the two thumbscrew retaining knobs holding the Filter Access Cover, upper front.
3. Remove the Cover and ensure that the Filter are properly aligned in the respective locations. Charcoal Filter in upper channel, Baffle Filter in angled channel along the rear cabinet wall.
4. Replace Access Cover and reinstall the retainers.



2-10. Service Connection

1. The appliance is equipped with a 6-foot Power Cord w/Plug. An appropriate matching Receptacle is required **(NOT PROVIDED)**. **Refer to Table 2-04, Electrical Requirements.**



1-Phase Unit



3-Phase Unit

2. A dedicated, grounded circuit with properly sized circuit breaker and wiring is required to power the appliance. Always consult a qualified, licensed electrician to determine whether electrical requirements are satisfied.

3. The power receptacle must be within reach of the appliance's power cord. **Never connect to an extension cord and do not change or otherwise modify the cord or plug.**

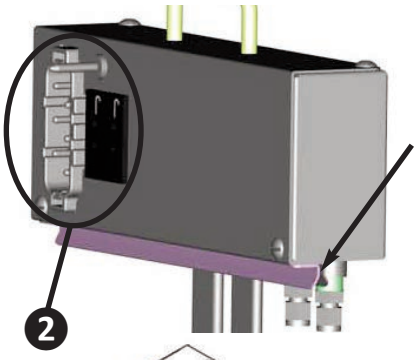
2-11. Clearance

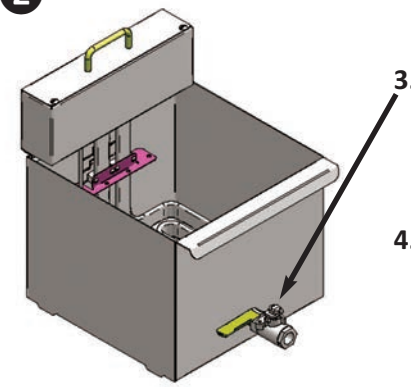
1. A space of at least 39" (990 mm) should remain clear in front of the appliance. Clearance must be maintained for normal operation, and allow space to periodically open the main cabinet door for service and maintenance.

2. A minimum overhead clearance of 8" (203 mm) should be maintained to allow free flow of exhaust air from the air filtration system. Air flow restriction will reduce performance of the system. Do not place anything on top of the appliance that might obstruct the fan discharge outlet. **Obstructing the outlet can cause the unit to shutdown.**

3. Periodically, it is necessary to remove the right side panel to gain access to electrical and fire extinguisher system components for inspection and maintenance. Be sure to consider this fact when selecting a location and installing the unit.

2-12. Install Cook Chamber Components





1. Place the Heating Element Assembly into the Pot, insert the top edge of the rear pot wall into the channel on the bottom of the Element Box. Center the element in the Pot.
2. Place Pot w/Element Assembly into cabinet, slide back and engage the Element/Thermocouple plugs and Alignment Pin in the receptacles on the rear wall. Firmly seat the assembly ... when properly installed, the pot should sit flat on the cabinet floor.
3. Verify that the Drain Valve is **CLOSED** ... fill Pot with commercial grade frying shortening. Cool oil should be filled to the **ADD** line only ... expansion will occur when heated; oil level can be topped-off to the **FULL** mark, if needed. **DO NOT OVERFILL.**
4. Close and latch the Door. Press and hold the Power button for 3 seconds and allow the unit to power-up. Press and hold the **CLEAR** button for 3 seconds until Basket Lift motor stops.

CAUTION

- Over-filling Pot will result in excessive oil splash and splatter.
- Under-filling can result in poor cooking performance and/or erratic temperature control.
- Very low oil level can cause excessive smoking.

⚠ WARNING

NEVER OPERATE WITH VERY LOW OR NO OIL. TURNING THE APPLIANCE ON WHEN THE HEATING ELEMENT IS NOT COMPLETELY COVERED, OR ONLY MINIMALLY COVERED, WILL POSE A SIGNIFICANT RISK OF FIRE.

IMPORTANT!! Basket must be in the "Clean" or raised position for installation.

5. Install the wire Cook Basket. Insert the flat end of the Basket shaft into the drive coupling located at the front of the right-hand side.
6. Insert the round end of the Basket shaft into saddle bracket at the front of the left-hand side. The basket should be in a raised position when installed. Press and hold the **CLEAR** button to lower Basket.
7. Close and latch the cabinet door and place a stainless steel Food Pan **(not provided)** under the exit opening of the Door.







2-12. Install Cook Chamber Components (continued)

3. Operation

The following sections explain operation and cooking procedures for the Giles **XPressFry**, Model GXF-F Countertop Fryer.

⚠ DANGER

- Turn off the appliance and unplug the power cord before cleaning or performing maintenance.
- **DO NOT** hose down the appliance interior or exterior with water from any type of spray hose.
- Failure to comply with this **DANGER** notice will result in serious injury, even death, damage to equipment or property, and void the warranty.

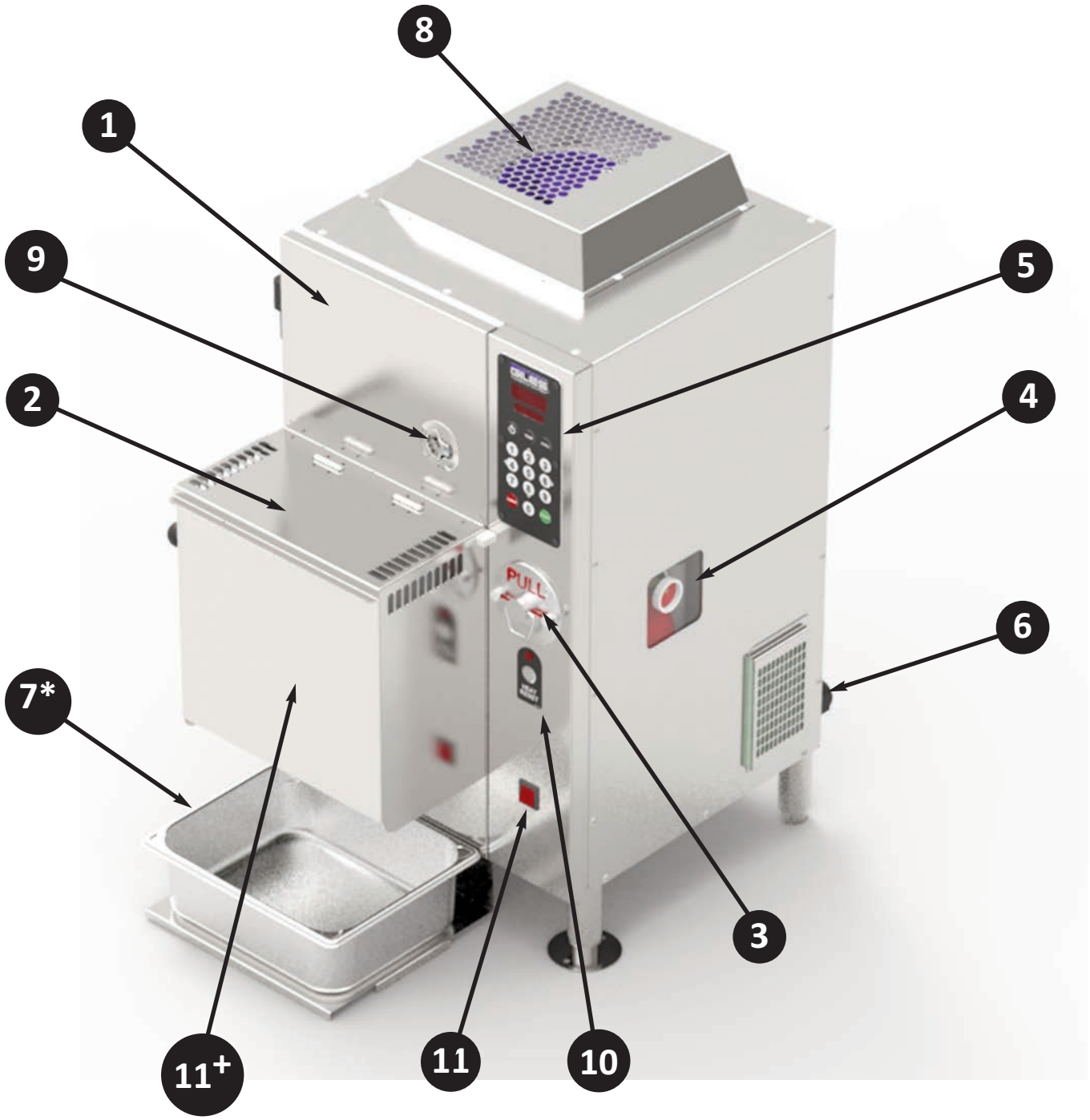
⚠ CAUTION

- Be sure that the appliance has been positioned in a stable and safe location. To avoid a potential tipping hazard, anchor the unit to the countertop utilizing the mounting plates on the front legs.
- Ensure that electrical installation complies with the specifications of the appliance and that the unit is properly grounded before placing into service.
- Due to the high temperature of cooking oil during operation, it is extremely important that the user exercise due caution when working with this appliance to avoid personal injury. Use of appropriate thermal protective gloves or mitts is recommended.
- 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 received 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.**

3-01. Appliance Overview

The following sections provide a general overview of the **XPressFry** and its accessories. Please take time to review it to become familiar with the appliance and some of the features.

3-01.1. Appliance Exterior



* Not Included

+ Optional, Purchased Separately

3-01.1. Appliance Exterior - continued

Item	Description	Function
1	Main Cabinet Door	Provides access to the Cook Pot, Cook Basket, Heating Element Assembly, and Filters. Door must remain closed during normal operation
2	Food Load & Delivery Assembly	Raise top Cover, place frozen food product into Slide Drawer; use Lever to slide Drawer in, depositing food into Cook Pot. At end of cooking time, Cook Basket automatically raises, drains, and dumps cooked product into waiting Food Pan..
3	Fire System Manual Activation Pull	Pull ring to instantly activate internal wet chemical fire extinguishing system. Normally, in the event of accidental fire, the automatic detection system activates the fire extinguisher ... the manual pull is a second safety method of activation.
4	Fire Extinguisher Inspection Window	Provides view of the fire extinguisher pressure gauge. System must be inspected monthly. Heating element will be disabled if pressure is excessively **LOW**.
5	**XPressFry** Controller	Microprocessor cooking controller ... set cooking temperature and time; controls cook cycle and basket lift. Can store up to (9) cook time presets for various menu items. Displays alarm and status information; features a COOL and CLEAN modes.
6	Power Cord & Plug	Six (6') foot appliance power cord with molded plug.
7	Stainless Steel Food Pan **(NOT INCLUDED)**	Catches and holds cooked product when discharged from the unit.
8	Exhaust Discharge Outlet	Discharge outlet for exhaust air, which has been cleaned by the filter system. Air is recirculated back into the room ... no venting to the outside is required. **THIS OUTLET MUST NOT BE OBSTRUCTED.**
9	Door Latch	Latches and holds Door securely closed. The appliance will not operate unless Cabinet Door is securely closed.
10	High-Limit Reset	Resets the high limit safety control after a high-limit temperature shutdown, after temperature cools. **DISCONTINUE FRYER USE UNTIL CAUSE FOR HIGH-LIMIT CONDITION IS DETERMINED AND CORRECTED.**
11	Food Warmer **(PURCHASED SEPARATELY)**	500W, ceramic heater, warming unit helps maintain cooked product at proper holding temperature. Mounts inside Food Assembly. Available in 120V or 240V versions.
12	Power Switch (Warmer)	Turns power **ON** and **OFF** to a receptacle on rear of unit, for controlling optional Warmer.

3-01.2. Cabinet, Cook Chamber



* Not Seen

3-01.2. Cabinet, Cook Chamber

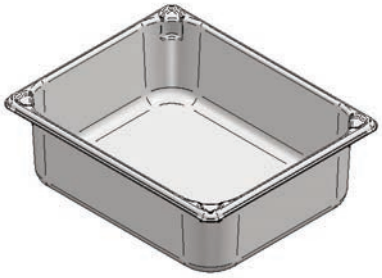
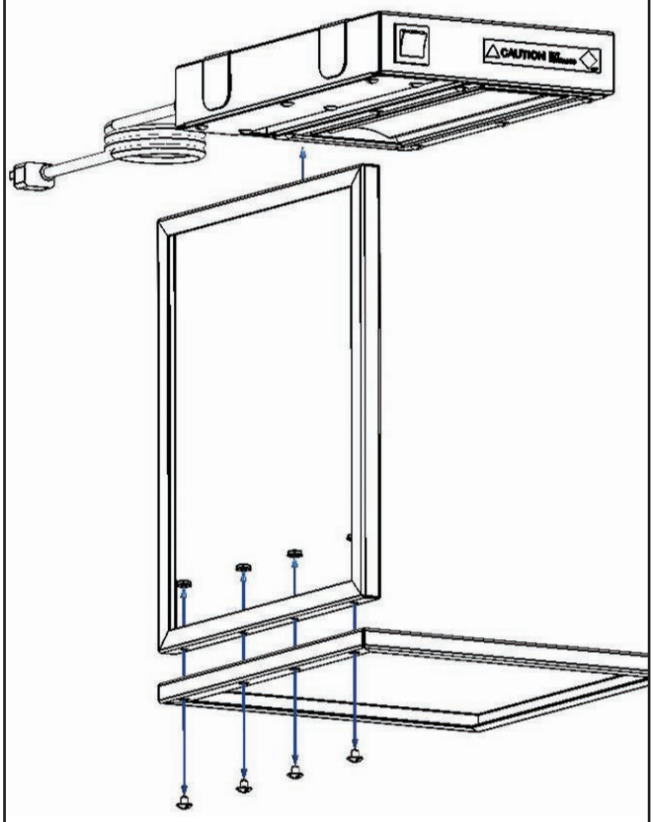
Item	Description	Function
1	Cook Pot	Contains the cooking oil for frying. Removable for cleaning.
2	Cook Basket	Contains food product during the cooking cycle. Features non-stick coating for easy clean-up. Automatically dumps cooked product to waiting Food Pan at end of cycle.
3	Stainless Steel Grease Baffle Filter	First stage of the ventless air filtering system. Captures large grease particulate generated during cooking. **The Baffle Filter must be cleaned daily. Heating element is disabled if not properly installed.**
4*	Charcoal Fiber Filter	Second stage of the ventless air filtering system. Captures fine grease particulate, and activated charcoal fiber helps to neutralize aromas to freshen the recirculated air. The Charcoal Filter is replaced as needed, generally every 60 to 90 days. **Heating element is disabled if not properly installed.**
5*	Fire Extinguisher System Detector Link	In the event of accidental fire, the detector link melts, automatically activating the wet chemical fire extinguishing system.
6	Fire Extinguisher Discharge Nozzle	Nozzles located over the Pot and inside the Filter Chamber. Sprays wet chemical fire extinguishing agent when system is activated.
7	Filter Access Cover	Remove to provide access to the Filter Chamber. **Heating element is disabled if not properly installed.**
8	Heating Element Assembly	Complete heating element assembly plugs into receptacle on back wall. Removable for easy cleaning. The assembly contains the oil temperature and high-temperature shutdown (high-limit) sensor.
9	Cook Pot Drain	Provides a convenient means to drain used cooking oil from the Cook Pot.

*** Not Seen**

3-01.3. Accessories Included

Part	Description/ Part Number	Function
	Element Brush, L-Shape P/N 73233	Used for cleaning between the element bars.
	Drain Hose, 43” P/N 41102	Used to connect to Cook Pot Drain Valve for removing used oil from pot.
	Pot Brush P/N 71100	Used for cleaning Cook Pot and Heating Elements.
	Crumb Shovel P/N 30059	Used for removing sediment from the Cook Pot when refreshing oil.

3-01.4. Accessories Not Included

Part	Description/ Part Number	Function
	1/2 Size Steam Pan, 4” Deep, Stainless Steel P/N 76186	Position under Dump Exit to catch cook product when dumped from unit.
	Food Warmer (Without Stand) 120V - P/N 71693 240V - P/N 71694 Food Warmer (With Stand) 120V - P/N 71695 240V - P/N 71696 Warmer Stand Only (Call Factory)	500W, ceramic heater, Food Warmer attaches, without tools, to Fryer Cabinet over the food catch pan, helps maintain cooked product at proper holding temperature. Available with counter Stand to create a stand-alone unit.

3-02. Cooking Controller Overview

The following section explains the functions, features and operation of the **XPressFry** Cooking Controller.



3-02. Cooking Controller Overview - continued

Power Button	Pressing button for 3 secs. turns the appliance **ON**. Pressing button again for 3 secs. begins the power down cycle to turn the appliance **OFF**.
Main Display	Displays cook time (mm:ss) remaining, oil temperature setpoint, actual oil temperature, and various appliance status messages.
Scrolling Display	Displays various status, alarm, and operational messages
TEMP Button	Press and release key to begin editing the temperature setpoint. Also, pressing and holding button for 3 secs. will cause the actual oil temperature to be displayed on the **Main Display** for approx. 5 secs.
COOL Button	Use this feature during off-peak periods to conserve energy and help increase oil life. Press the button to place the appliance into **COOL** Mode. Oil temperature will be controlled to the cool mode temperature (250°F) until **COOL** Mode is exited by pressing the button once again. When in **COOL** Mode, the cool mode temperature setting can be edited by using the **TEMP** Button.
Numeric Keypad	Use to; **a).** input time and temperature values to the Controller, **b).** select preset timers for cooking and **c).** create/edit preset timers. Keys 2, 4, 6, & 8 serve as “arrow keys” for scrolling through available selections, or the alphabet when creating names for menu preset timers.
CLEAR Button	Cancels a running cook cycle ... causes the basket to dump the food being cooked, or can cancel without dumping. **Pressing and holding the key for 3 secs. puts the appliance into the CLEAN state, which causes Basket to be raised to a position for easy removal.** Key also acts as a “back-space” key when entering values.
START Button	Pressing this button; **a).** energizes the heating element when starting the unit, **b).** starts cooking cycle, either manually entered or preset, **c).** recalls last cook cycle run, or **d).** saves an entered value in the Controller.

3-03. Initial Power-up

1 Power supply ... be sure that the appliance's power cord is plugged into a properly rated and grounded outlet. The Controller will initialize when power is applied to the appliance.

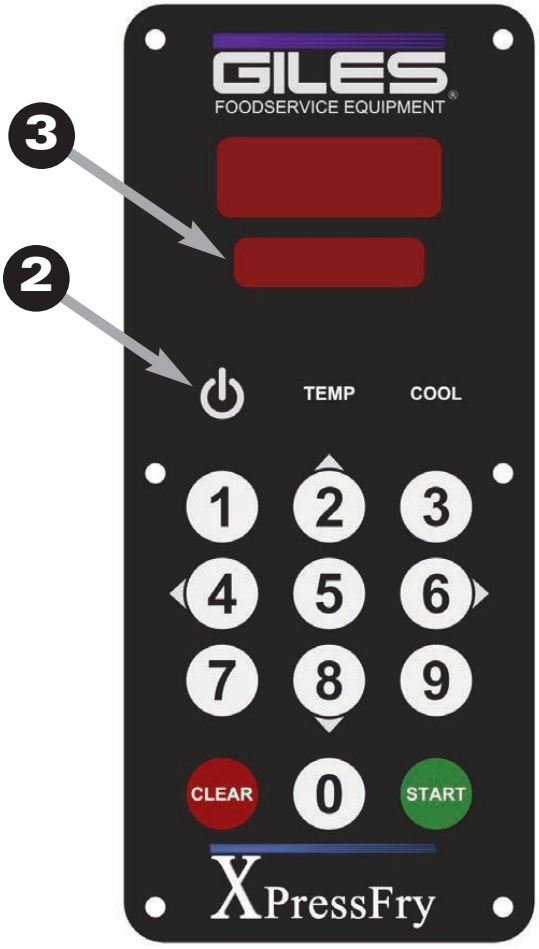
2 Press the **POWER** button for 3 secs ... the exhaust fan will start ... Upper Display shows "**On" ...** Lower Display will show **"Xpress"** for approx. 5 secs.

3 Lower Display then will scroll the message **"Open Door - Check Oil".** Unlock and open the main cabinet door. Confirm that oil level is between the **FULL** and **ADD** marks. Close door and latch.

NOTE: Anytime the appliance has been OFF and is being restarted, this message is displayed. The door must be opened and re-closed before operation can proceed. As a safety precaution, the heating element will not energize until this is done.

4 Press the **START** button to enable the heating element. Heating will begin if the setpoint is higher than the actual oil temperature; **"Preheat"** is displayed on the Lower Display.
The factory default setpoint is 350°F. See Section 3.04.1. for instructions to adjust the setpoint.

5 When the oil temperature reaches setpoint the heating element begins cycling **OFF & ON** to maintain temperature. Upper Display shows the temperature setpoint, Lower Display shows **"Ready"**.



3-04. Operation Procedures

3-04.1. Set a Cooking Temperature

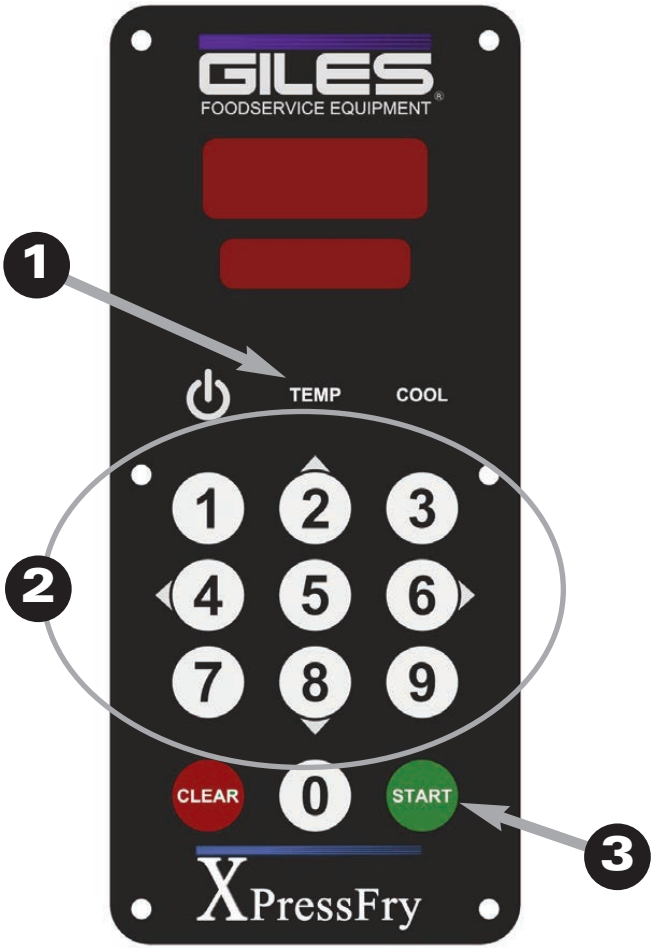
The **XPressFry** arrives from the factory with a default cooking temperature setpoint of 350°F. This can be changed easily using the following steps.

1 Press the **TEMP** button once.

2 Use the numerical keypad to enter the desired temperature setpoint. Value is shown on the Upper Display.
Pressing the **CLEAR** key will backspace to correct errors, or exit **Set Temperature** mode.

3 Press **START** key to save the entered value and exit. The new setting will be saved automatically after 5 seconds, if no other keys are pressed.

NOTE: Only one setpoint is stored in the Controller. If some menu items require different cooking temperatures, the setpoint must be changed prior to cooking.



- If the setpoint entered is higher than the current oil temperature, the heating element is energized and oil begins heating to the new setpoint ... the actual temperature will be shown on the Upper Display and **"Preheat"** is shown on the Lower Display.
- When setpoint is reached, Lower Display changes to **"Ready"** and Upper Display will change to show the setpoint.

⚠ WARNING

NEVER OPERATE WITH LOW OR NO OIL. EVEN THOUGH THE APPLIANCE IS EQUIPPED WITH A HIGH TEMPERATURE SAFETY SHUTDOWN FEATURE, TURNING THE APPLIANCE ON WHEN THE HEATING ELEMENT IS NOT COMPLETELY COVERED, OR ONLY MINIMALLY COVERED, POSES A RISK OF FIRE, AND WILL CAUSE EXCESSIVE SMOKING..

3-04.2. Set a Cooking Time

The **XPressFry** can be set to cook for any amount of time, up to 30 minutes - or - one of nine (9) preset cook times can be selected. See **Section 3.07.** for instructions on creating and editing preset timers for specific menu items.

3-04.2.1. Using Manually Set Cooking Time

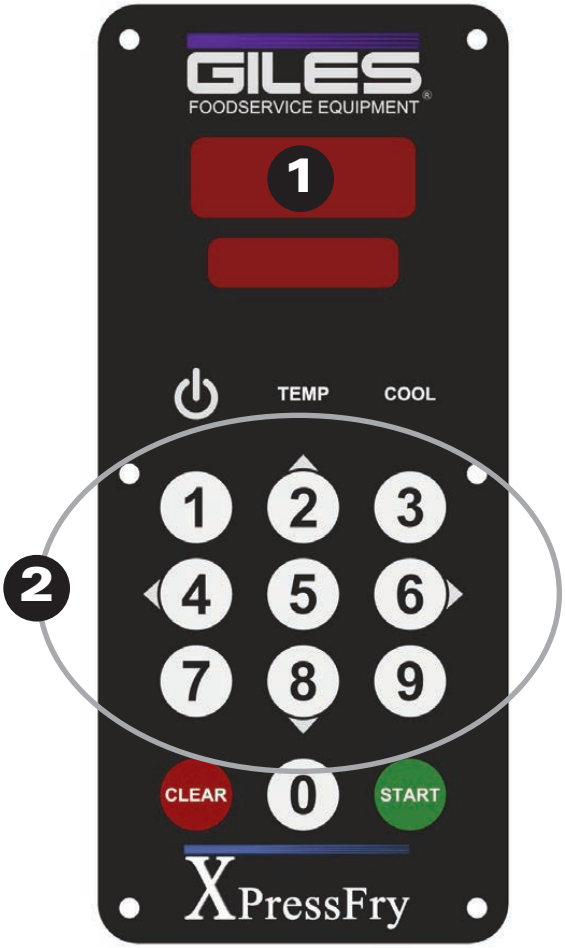
1 Controller must display **"Ready"** before a cook cycle can be started.

2 Use the numerical keypad to enter the desired cook time (mm:ss). Value is shown on the Upper Display . When the first number key is pressed, the preset assigned to that key will be displayed. Ignore this and continue entering your desired cook time value; example: 3, 3, 5 enters a time of 3 mins: 35 secs.

If a mistake is made, press **CLEAR** to delete last entry. Pressing this button multiple times will exit the set cook time mode.

3 Open the Loading Drawer Lid and load food. See **Section 3-05, Cooking in the XPressFry**

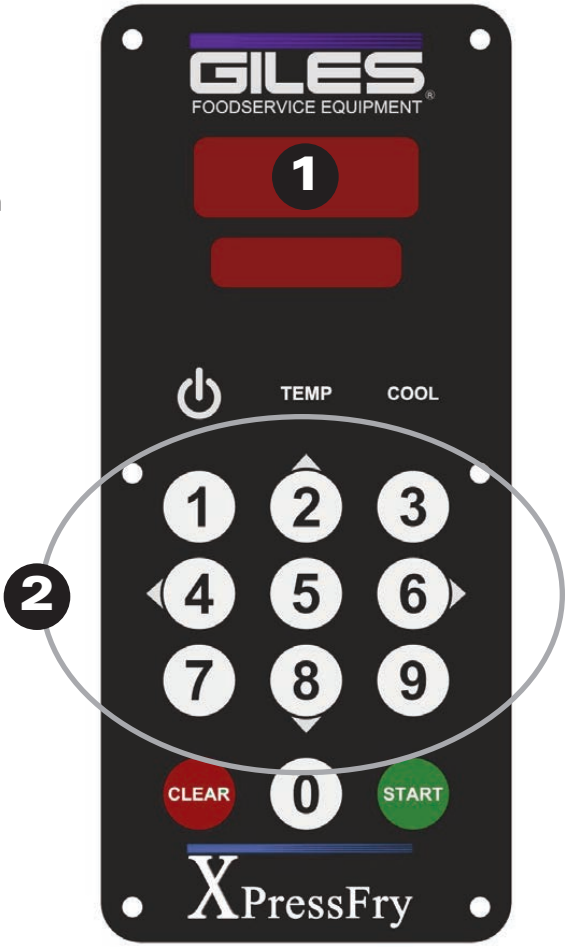




3-04.2.2. Using a Preset Cooking Time

NOTE: The **XPressFry** Controller comes from the factory with nine (9) default cooking timer presets: 1 = 1 min, 2 = 2 mins .... 9 = 9 mins. These defaults can be changed by following the instructions in **Section 3.07.**

1. Controller must display **"Ready"** before a cook cycle can be started.
2. Press the numerical key corresponding to the desired preset cook timer. The programmed cook time (mm:ss) will be displayed in the Upper Display and, if a name has been created, it will be shown in the Lower Display (example: Chicken)
3. Open the Loading Drawer Lid and load food. See **Section 3-05, Cooking in the XPressFry**





3-05. Cooking in the *XPressFry*

The **XPressFry** is designed for almost hands-free cooking. It is fully automatic and completely enclosed resulting in much less mess, while delivering fresh fried food directly from fryer to server.

NOTE: The appliance is capable of cooking many different types of delicious fried foods, however it is recommended that only prepared frozen foods be cooked (french fries, chicken, fish, breaded cheese, onion rings, etc).

1 Set the cooking temperature then set a cook time, or select a preset timer, as described in **Sections 3-04.2.1 and 3-04.2.2**



2 When **"Ready"** is displayed on the Controller, open the Loading Lid and load the appropriate amount of food product into the Loading Drawer.

NOTE: Load size is highly dependent upon food type. DO NOT overfill the Loading Drawer, which could result in overfilling the Cook Basket and cause excessive splash or overflow.



3 Close the Lid and push the Slide Lever straight in toward the Fryer to deposit food into the Cook Pot. The Drawer Slide should spring back to the loading position; if not it should be pulled back. Press the **START** button to begin the cook cycle. The cook time (mm:ss) remaining will be shown on the Upper Display.

4 If cook time was manually set, the Lower Display shows **"Cook"**. If a preset timer was selected, the name created for the selection is displayed, example: **"Fries".**

5 When the cooking time has expired, the Lower Display changes to **"Done"** and an audible alarm sounds, signaling the end of cycle. Press the **CLEAR** button to silence the alarm. The Basket is automatically raised from the oil and held above the Pot briefly to allow drainage.

6 After draining, Basket will raise fully to dump the cooked product through the Food Exit and into a waiting container. The Basket may lightly bump against the Door during this process ... **this is considered normal**.

7 Basket will return to the ready position. If the oil is heated to setpoint temperature, the Lower Display shows **"Ready"** and the Fryer is ready for the next order. If oil has not yet recovered to setpoint temperature, the display shows **"Preheat"**. **DO NOT** add more food until **"Ready"** is displayed on the Controller.

IMPORTANT!! The Loading Lid must remain closed during cooking. If opened, a beeping alarm will begin sounding periodically and "Close Flap" is shown in the Lower Display.

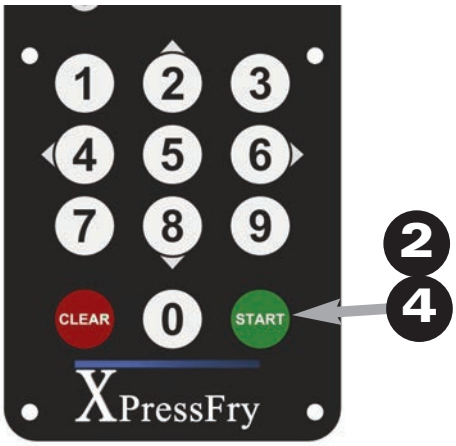
⚠ CAUTION

Exercise due caution to avoid loading more food into the Fryer while a load is already cooking. This will cause unexpected cooking results and will overload the Cook Pot, which could cause hot oil spillage inside the cabinet.

3-05.1. Repeating a Cook Cycle

1. Load the next batch into the Loading Drawer.
2. Press the **START** button ... The last cook cycle that processed will be shown on the Controller display.
3. Deposit food into Fryer.
4. Press the **START** key again to begin the cook cycle.

   This function is useful if the menu offering consists of only a single item, or if multiple items all have the same cook time.

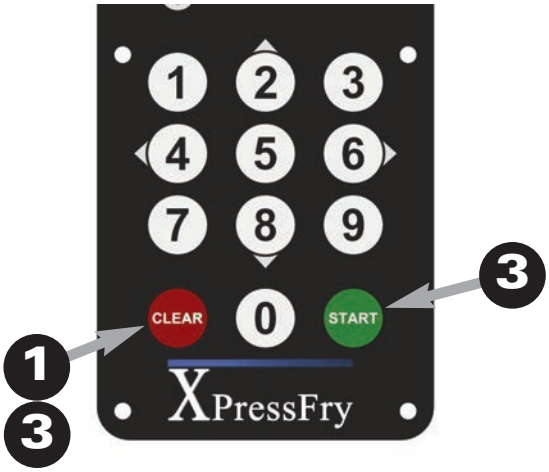


3-05.2. Canceling a Cook Cycle

1. To cancel a running cook cycle before it is complete, press the **CLEAR** key.
2. The confirmation message **"Cancel?"** is shown in the Lower Display for 5 secs.
3. Press the **CLEAR** key again within this 5 secs. to cancel the running cook cycle. The basket will dump the cooking product.
4. The appliance will return to the ready state.

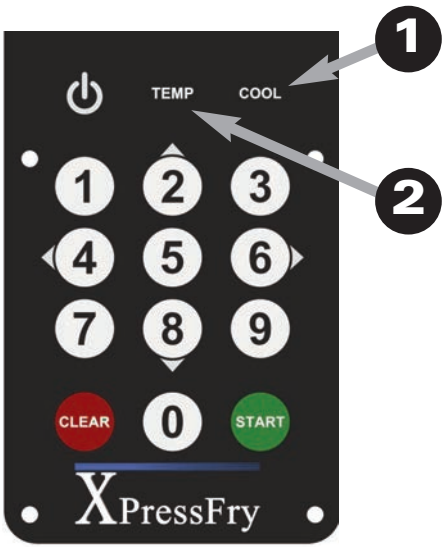
- OR -

3. Pressing the **START** key will stop the cook time without dumping the cooking product.



3-06. COOL Mode Function

- During periods of low demand, it may be beneficial to place the Fryer into **COOL** Mode. This state changes the temperature setpoint to the Cool Mode default of 250°F.
- Advantages of using **COOL** Mode: **a).** reduces energy consumption, **b).** prolongs oil life.



1 Pressing the **COOL** key places the Fryer into **COOL** mode. The setpoint changes to **250°F** and **"Cool"** is shown on the Lower Display. Oil will cool and the temperature is maintained at the cool setpoint. Pressing the **COOL** key again exits Cool Mode ... the appliance re-enters Preheat state and begins re-heating to the original setpoint.

2 While in **COOL** Mode, the cool setpoint can be edited by pressing and holding the **TEMP** key for 3 secs, then use numeric keys to enter a new cool setpoint, and press **START** to save.

3-07. Set-up Cook Time Presets

The Controller comes from the factory with nine (9) default cook timer presets: 1 = 1 min, 2 = 2 mins ..... 9 = 9 mins. For added convenience, follow the steps below to edit these to create your own library of preset cook times for specific menu items.

1 The Controller must be displaying **"Ready"** before programming can be performed.

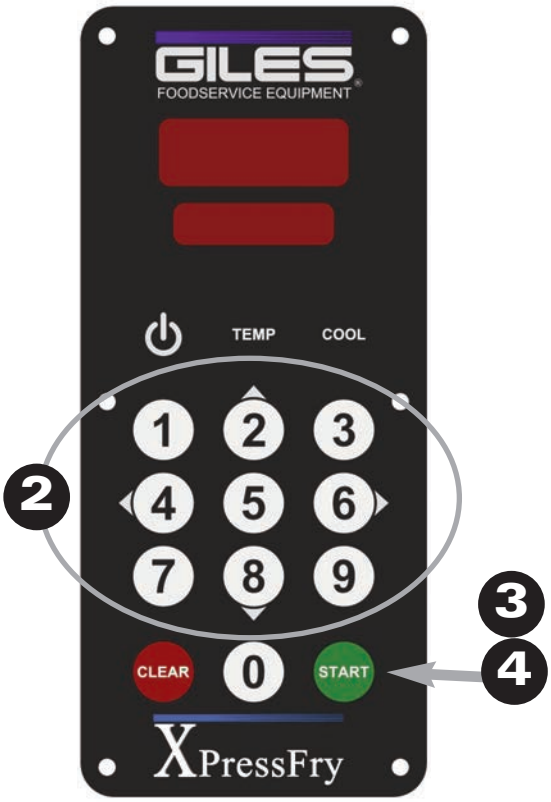
2 Press and hold the numeric key you wish to program for 3 secs.

3 Use the numeric keys to enter a desired cook time (mm:ss) ... 30:00 mins. max. For example, pressing 5, 3, 0 will enter a time of 5 mins: 30 secs. Press **START** to save the entered time.

4 Create a name ... Upper Display shows **"Prod"** and Lower Display becomes active. Use the up and down arrows **(#2 and #8 keys)** to scroll through the alphabet; when the desired character is displayed, use the left and right arrows **(#4 and #6 keys)** to move the cursor to the next position to spell a name. Continue this process until name is complete. If an error is made simply use the left or right arrow keys to go back to the character and correct it. Press **START** to save and complete the entry.

5 The key selected in **Step 2** is now programmed to a new preset cook time and a product name has been created.

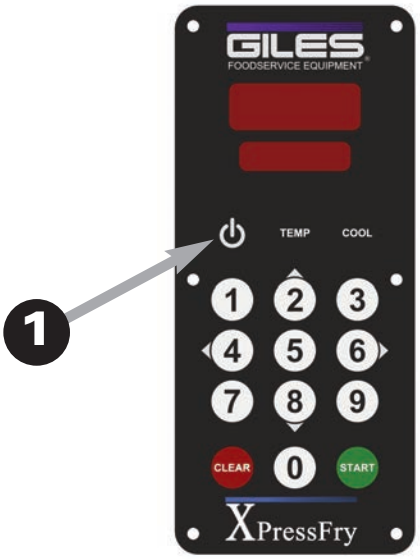
Repeat steps for additional presets.



3-08. Power Down Appliance

1. Press and hold the Power Button for 3 secs.
2. The fan will remain **ON** ... the heating element will turn **OFF.**
3. The Lower Display scrolls message **"OFF at 200F"**
4. When the oil temperature cools to 200°F the fan will turn **OFF** and the appliance will power down.

If the Cook Pot and/or Element Assembly is being removed at any time before the unit powers down, ignore the sensor input error displayed when Element Assembly is unplugged.



3-09. High Temperature Safety Shutoff (High-Limit)

The **XPressFry** is equipped with a high-limit temperature safety shutoff thermostat, which will shutdown and disable the heating element in the event of a "runaway" high temperature condition. This safety operates independently of the temperature controller to safeguard against excessively high temperatures that could result in fire. If the shutoff is activated, the red indicator above the **HEAT RESET** button turns **ON**, and the appliance **will not** heat until the safety thermostat is reset.

1. Some possible causes for excessively high temperature shutdown (greater than 575°F):

- Low oil level in the Cook Pot ... oil level below the temperature probe.
- Faulty temperature probe ... probe not sensing temperature correctly.
- Faulty Controller or control components.

2. Indications that a high temperature condition has occurred:

- Burned or badly over-cooked food.
- Sudden presence of smoke.
- **Red Indicator Light** above Reset Button is **ON**.



⚠ WARNING

DO NOT continue to operate the appliance when a high-limit condition continues to occur. Doing so can damage the appliance, increase the possibility for a fire, and possibly void the warranty. Have a qualified equipment repair technician evaluate the situation and correct.

3-09.1. Resetting the High-Limit Device

⚠ CAUTION

- **DO NOT continue to use the appliance if numerous high-limit shutdowns are repeatedly occurring. This could be an indication of equipment malfunction ... service by a qualified technician may be required.**

NOTE:
The High-Limit Thermostat will NOT reset until the temperature that the sensor is detecting is below 575°F.

Follow the procedure below to reset.



1. If a cook cycle is running, cancel it **(Section 3-05.2),** allowing any food items to be dumped from the Basket.
2. Allow the oil to adequately cool.
3. Press the **HEAT RESET** Button on the front panel to reset the Safety Thermostat. If oil temperature (or the high-limit sensor temperature) has cooled below the safety temperature (575°F), the **Red Indicator Light** will turn **OFF,** indicating the thermostat is reset.

   IMPORTANT! If the Controller is in the "Preheat" state and the Cabinet Door has not been opened, the Heating Element will immediately begin heating.

NOTE:
Removing the Element Assembly from the appliance will also cause the Red Indicator Light to illuminate, indicating that the heating element circuit has been disabled. After reinstalling the assembly in the unit the HEAT RESET button must be pressed to re-enable the heating element for normal operation.

NOTES:

4. Filter Maintenance

The following section describes maintenance of the filters contained in the Ventless air filtration system of the **XPressFry**.

4-01. General Information

- The appliance features a self-contained air cleaning and filtration system, which when properly maintained will allow operation of the appliance without the need for a separate hood and duct system, venting to the outside.
- The system is comprised of an Exhaust Fan that draws grease-laden vapor, produced by frying, across two (2) separate Filters, which capture and remove the grease particulate from the air stream, and freshens the air before discharging it back in the operating space.
- **Stainless Steel Baffle Filter:** First stage filtration captures and collects larger grease particulate. This filter is cleanable and reusable, and must be cleaned daily.
- **Activated Charcoal Fiber Filter:** Second stage filtration captures the finer grease particulate, while the activated charcoal aids in removing cooking aromas to freshen the air before it is exhausted. **IT IS A ONE-TIME USE, DISPOSABLE FILTER THAT CANNOT BE CLEANED AND RE-USED ... REPLACE ONLY.** The filter must be replaced when it becomes saturated to the point of restricting airflow below the minimum for vapor capture, typically every 60 to 90 days, depending on volume and types of foods being cooked.
- **Filter Interlocks: 1. Filter Missing -** interlock prevents the heating element from operating if any filter is missing or improperly installed, **2. Clogged Filter -** airflow through the system is monitored and the heating element is disabled if it drops below minimum, **3. Filter Cover Missing -** interlock prevents the heating element from operating if the Filter Cover is missing or improperly installed. An alarm message will be displayed on the Controller panel in each case.

4-02. Filter Table

Filter	When to clean or replace	How to remove	How to clean	How to install
Baffle Filter	Clean Daily	Section 4-03.	Section 4-05.	Section 4-04.
Charcoal Filter	Replace every 60 - 90 days, **P/N 41389**	Section 4-03.	**Replace Only! Not Reuseable**	Section 4-04.

Filter Maintenance

4-03. Filter Removal

Filters are located along the back wall of the Cabinet. They are held by a Filter Access Cover, which is secured by two (2) knurled knobs. The Cook Pot does not have to be removed to access the Filter Chamber.

⚠ CAUTION

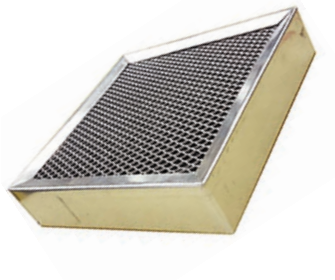
Ensure that the appliance has been powered down and is adequately cooled before removing filters. DO NOT attempt filter removal while the unit is still HOT!

1.



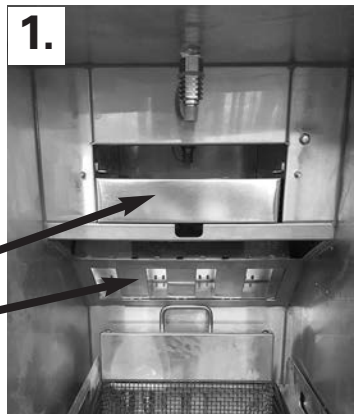
Baffle Filter





Charcoal Filter

1. Remove the two (2) knurled metal knobs, then remove the Filter Access Cover from the threaded studs. The two filters are exposed for easy removal.



2. Charcoal Filter (top) ... Grasp and slide it straight out of the filter chamber rack.





3. Remove the Baffle Filter (lower) by sliding it upward out of the filter pocket; turn it slightly so that it is parallel to frame (as seen above) and pull straight out.

4-04. Filter Installation

Re-installed Filters in the reverse manner of removal.

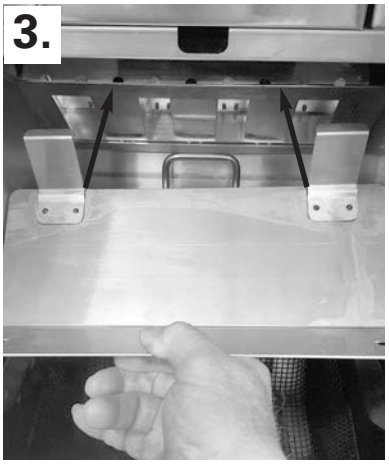


Filter Interlock Switches: An interlock switch is located behind each filter. These switches must be engaged by each of the filters when installed. If the filter is missing, or improperly installed such that the switch is not activated, a Filter Missing alarm is displayed and the heating element is disabled until the condition is corrected.





1. Install the Baffle Filter in reverse of removal. **Note the airflow arrow on the side of the filter; it must point upward.**
2. Install the Charcoal Filter and slide straight into the chamber in the guide channels. **It is advisable to install the same side down that was facing downward when removed.**





3. Install the Filter Access Cover ... fit the offset gap of the two brackets on the Cover over edge of the Baffle Filter pocket. Rotate the Cover upward and engage the threaded studs. Secure the two (2) retainer knobs. Ensure that both knobs are fastened tightly and the Cover is secure. **When installed, the Cover must activate an interlock switch ... the unit will not heat if this switch in not engaged.**

4-05. Baffle Filter Cleaning

The Baffle Filter must be cleaned **daily** to ensure best performance.

1. Remove Baffle Filter as described in **Section 4-03, Filter Removal**.
2. Clean the Filter in the sink with warm soapy water, or with a mild degreaser solution, such as Simple Green. Rinse thoroughly with a clear hot water rinse. This Filter is also dishwasher safe.
3. Dry thoroughly, then reinstall in the unit as described in **Section 4-04, Filter Installation**.

NOTE:

DO NOT place a wet filter into the appliance. It is preferable to allow the filter to air-dry overnight.

4-06. Charcoal Filter Replacement

⚠ CAUTION

The Charcoal Filter CANNOT be cleaned and reused ... It can only be replaced. Never attempt to wash the Charcoal Filter and reuse in the unit, doing so can cause damage and will void the warranty.

The Charcoal Filter should be replaced, at a minimum, every three (3) months ...

- OR -

When it becomes saturated to the point of reducing airflow below the minimum required for adequate capture of the vapor produced when cooking. Low airflow will trigger the **Clogged Filter** alarm, at which time an audible alarm will sound, the heating element will be turned **OFF**, and the Controller display will read **"Clogged Filter"**.

1. Remove old Charcoal Filter as shown in **Section 4-03, Filter Removal** and **DISCARD**.
2. With a damp cloth or paper towel, clean away any grease residue that may have accumulated on the walls and filter guide channels. Use a mild degreaser solution, if needed.
3. Install a new Charcoal Filter **(Giles P/N 41389)** into unit as shown in **Section 4-04, Filter Installation**.
4. Record the date of replacement on the filter frame with a permanent marker.

Always use replacement Charcoal Filters supplied by Giles Foodservice Equipment. Filters can be ordered from a Giles Dealer. Call 800.554.4537 or email services@gfse.com to locate one near you.

FAILURE TO USE GILES OEM PARTS, OR OEM REPLACEMENT FILTERS, MAY VOID THE FACTORY WARRANTY.

4-06. Charcoal Filter Replacement - continued

NOTE:

- **The actual frequency with which the Charcoal Filter will require replacement is highly dependent on the type and quantity of foods cooked, and total hours of operation.**
- **Maintaining a clean Baffle Filter will help extend the useful life of Charcoal Filters.**
- **The "Clogged Filter" alarm can be triggered by causes other than a saturated Charcoal Filter. Before exchanging the filter be certain that; a). there is nothing obstructing the inlet opening of the plenum inside the cabinet, b). the Baffle Filter is clean, c). there is no obstruction of the discharge outlet on top of the unit.**

NOTES:

5. General Maintenance

The following section describes general maintenance and cleaning procedures necessary to keep the **XPressFry** in peak operating condition.

⚠ DANGER

- Turn **OFF** the unit and unplug the power cord before cleaning or performing maintenance.
- **NEVER** wash down the appliance interior, or exterior, with water from a spray hose.
- Failure to comply with these **DANGER** notices will result in serious injury, or death, equipment or property damage, and void the equipment warranty.

CAUTION

- When cleaning the appliance:
  - •• **DO NOT** steam clean or spray with water.
  - •• **DO NOT** use products containing chlorine or other caustic chemicals.
  - •• **DO NOT** use highly abrasive products, steel wool or scouring pads.
  - •• **DO NOT** use oven cleaners.
- Failure to comply with these **CAUTION** notices may result in equipment or property damage, violate heath and sanitation regulations, or void the equipment warranty.

5-01. Daily Cleaning

1. Press and hold the **CLEAR** button on the Controller for approximately 3 seconds. The Basket will be raised to the cleaning position for easy removal. Remove the basket **(it cannot be removed unless raised to the cleaning position)**.
2. Power down the unit and allow it to adequately cool.
3. Remove and wash the following items in warm soapy water, followed by a clear hot water rinse (refer to Sections noted for installation/removal information:
   - Non-stick Cook Basket, **Section 2-12**.
   - Filter Access Cover, **Section 4-03**.
   - Grease Baffle Filter, **Section 4-03**.
   - Under-Cabinet Drip Pan
   - Food Loading & Delivery Assembly, **Section 2-07**.
4. Thoroughly dry all parts.
5. Remove the Charcoal Filter and wipe down the exterior surfaces with a clean damp cloth or paper towels. **WIPE OFF ONLY ... NEVER ATTEMPT TO WASH THE CHARCOAL FILTER ... DOING SO WILL DAMAGE THE CHARCOAL MEDIA, LEAVING THE FILTER UNUSABLE**.
6. Clean grease accumulation from accessible interior surfaces using sanitized towels, or paper towels, along with a mild degreaser, such as Simple Green. If the cooking oil in the Pot is to be retained, avoid using aerosol cleaning products inside the cabinet, which could result in contamination of the cooking oil in the open Pot. If spray products are used, ensure that the Pot is completely covered with a material suitable for preventing contamination.

5-01. Daily Cleaning (continued)

7. Sanitize all parts and interior surfaces in accordance with prevailing local health and sanitation regulations.

8. Clean the exterior of the appliance with a good quality stainless steel cleaner/polish.

9. Replace the clean, dry components. Refer to the Manual Sections above for installation information. Press and holding the **CLEAR** button on the Controller for 3 seconds to return the Basket to the home position.

10. Check the shortening level in the pot and add liquid shortening, as needed. Maintain shortening level between **ADD** and **FULL**.

5-02. Weekly Cleaning

1. Perform the Daily Cleaning procedure **(see Section 5.01)**.

2. Remove used oil, and then remove the Pot and Element Assembly from the appliance **(see Section 5-07.1).**

3. Dispose of waste oil in accordance with prevailing Federal, State and/or Local regulations. If the capability is available and the oil has only been lightly used, filtering for re-use may be an alternative. If the oil is 7 to 10 days old, disposal is recommended.

4. Clean the Pot and Element Assembly as described in **Section 5-07.2**

5. Clean all interior surfaces. Sanitize all parts and interior surfaces in accordance with prevailing health and sanitation regulations.

6. Check the fire extinguisher pressure gauge through the sight glass on the right-hand side of the Cabinet. If the indicator is not within the "green" operating range, have the unit serviced immediately by a certified fire protection equipment service technician. **DO NOT operate the appliance until the extinguisher has been serviced**. **If the extinguisher pressure becomes too LOW, the heating element WILL NOT heat.**

7. Visually inspect the extinguisher spray nozzles and blow-off caps inside the cooking and filter chambers. Replace any cap that is missing or damaged.

8. Re-install the Cook Pot and Element Assembly, and then refill with fresh shortening as described in **Section 5-07.2**.

5-03. Monthly Safety Interlock Inspection

The **XPressFry** is designed with safety interlocks to ensure that the appliance operates safely and effectively. The function of these interlocks should be tested monthly to ensure continued proper operation.

NOTE:

While monthly inspections can be adequately performed by properly trained and experienced users, Giles highly recommends that they be conducted by a qualified service technician. In that way any malfunctions detected can be quickly repaired.

5-03. Monthly Safety Interlock Inspection (continued)

⚠ CAUTION

Perform these checks when unit is cool. Set the cook temperature to a setpoint below the room temperature. This will prevent the heating element from turning on, while keeping the unit in "Ready" state.

The appliance is equipped with interlock safety switches for the following:

- Cabinet Door
- Charcoal Filter
- Clogged Filter
- Filter Access Cover
- Baffle Filter

Each must be individually tested according to the procedure below. The appliance must be powered-up and in the **"Ready"** state when conducting these tests.

1. **Cabinet Door -** Unlatch and open the main Cabinet door. An audible alarm will sound and the control display will change to **"Door Open"**. The fan will continue to run ... if energized, the heating element will turn **OFF**.

2. **Filter Access Cover -** Remove the Filter Access Cover from the appliance. Close and latch the Cabinet door. An audible alarm will sound and the control display will change to read **"Filter Cover"**. The fan will turn **OFF** ... if energized, the heating element will turn **OFF**.

3. **Charcoal Filter -** Remove only the Charcoal Filter from the filter chamber. Install and secure the Filter Access Cover, then close and latch the cabinet door. An audible alarm will sound and the control display will change to read **"Filter Missing"**. The fan will turn **OFF** ... if energized, the heating element will turn **OFF**.

4. **Baffle Filter -** Open Cabinet door and remove Filter Access Cover. Remove the Baffle Filter from the filter chamber and replace the Charcoal Filter. Install and secure the Filter Access Cover, then close and latch the Cabinet door. An audible alarm will sound and the control display should still read **"Filter Missing"**. The fan will turn **OFF** ... if energized, the heating element will turn **OFF**. Reinstall Baffle Filter, secure Filter Cover, and close and latch door.

5. **Clogged Filter -** With the door closed and latched, and filters in place, use a flat piece of cardboard, or other suitable material, to completely block the exhaust outlet on top of the appliance. The fan will operate momentarily, then the lack of airflow will cause an audible alarm to sound. The control display will change to **"Clogged Filter"**. The fan will turn **OFF** ... if energized, the heating element will turn **OFF**.

With each test, confirm that the unit reacts as described above. Should any test fail to yield these results, further troubleshooting and repair must performed immediately by a qualified service technician. **The heating element is disabled as long as an alarm condition is present.**

⚠ CAUTION

DO NOT attempt to operate the appliance unless all interlocks are operating as intended. DO NOT attempt to by-pass any interlock. Doing so could result in property or equipment damage, and void the warranty.

NOTE:

Pressing the **CLEAR** key will immediately silence the audible alarm. It automatically silences after sounding for 10 seconds.

5-04. Quarterly Cleaning & Maintenance

1. Perform the routine Weekly Cleaning and Monthly Inspections.
2. Remove both Filters and thoroughly clean all interior surfaces of the filter chamber, using a mild degreasing solution, such as Simple Green.
3. Replace Charcoal Filter with fresh filter ... typically, the filter should be replaced every three (3) months regardless of whether it has become saturated to the point of clogging.

   Use only replacement Filters supplied by Giles (P/N 41389). Filters can be purchased through Giles Foodservice equipment dealers. Call **800.554.4537** or email **services@gfse.com** to locate a nearby dealer.

   Failure to use Giles OEM replacement Filters may void the factory warranty.

5-05. Fire Extinguishing System Maintenance

The Wet Chemical Automatic Fire Extinguishing system in the **XPressFry** must be inspected and maintained in accordance with current **NFPA 17A** standards.

An **Extinguisher Operations, Inspection, Maintenance & Recharge Manual** was provided with this appliance. Please refer to that manual, **Section 4, Routine Inspection & Maintenance,** for details and procedures relating to:

- Owner/Operator six (6) month inspection.
- Semi-annual (6 month) Maintenance and Inspection, must be performed by a qualified fire equipment service company.
- 12-Year Maintenance and Inspection, must be performed by a qualified fire equipment service company.

Inspection, service, maintenance and recharging of the Fire Extinguishing System must be performed by appropriately certified fire protection equipment specialists, in accordance with NFPA 17A.

Recharge the fire extinguisher system immediately after any discharge!

5-06. Maintaining the Fryer Shortening

- Regular monitoring and maintenance of cooking oil in the **XPressFry** is extremely important for peak cooking performance, and enhancing the taste and flavor consistency of fried foods.
- **Shortening Level** - Oil level in the Cook Pot must be maintained between the **ADD** and **FULL** marks, when no product is present. After every eight **(8)** cook cycles, the Controller displays the message **"Check Oil"**. When this message appears, open the cabinet door and confirm that oil is at the proper level; add shortening if necessary and stir in. **NOTE: When this message is displayed, the heating element will be disabled until the Cabinet door is opened, re-closed, and the START button on the Controller is press.**

5-06. Maintaining the Fryer Shortening (continued)

- **Replacing Shortening** - The frequency with which shortening is changed (or filtered) will vary widely depending upon the type and quantity of foods being cooked. Monitoring kits are commercially available and provide the most accurate method of determining the condition of oil. If a monitoring kit is not used, as a general rule, shortening should be changed at least weekly as part of the Weekly Cleaning procedure.
- **Filtering Oil** - An alternative to replacing shortening is filtering and reusing. Generally, this can save operating expenses since oil life can be increased by up to 50%. This will require acquisiton of specialized filtering equipment ... different makes and models of such equipment are available commercially. **Giles makes no recommendation with regard to which equipment would be best suited for any specific application**.

  Filtering involves removing used oil from the appliance and processing it through filter media, using some type of filter aid to clean and re-condition the oil by removing residue and free fatty acids which form during cooking.

5-07. Removing Shortening from the Appliance

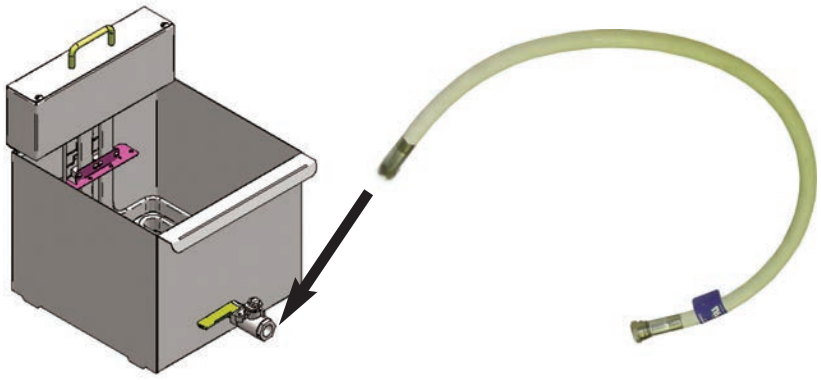
⚠ CAUTION

The shortening in the Fry Pot and the components within the cook chamber are typically extremely HOT. Use due diligence when handling parts inside the Cabinet, and wear thermal protective gear to prevent possible burn injuries.

To facilitate the process of removing shortening from the **XPressFry**, the Cook Pot features a Drain Valve. A 43" flexible hose is provided, which can be easily attached to the drain.

NOTE: DO NOT attempt to drain cold congealed shortening. Shortening should be least 200°F for it flow easily from the Pot. The best time to drain is immediately after the Power Down Cycle while oil is still fairly hot.

1. Remove the Basket **(see Section 5-01, Step 1),** and turn the unit **OFF**.
2. Screw the male threaded end of the Drain Hose into the drain valve. Hand tight should be sufficient.
3. Insert the other end of the hose into a suitable heat resistant container and open the valve.
4. Allow used oil to drain from Pot. **NOTE: All oil will not drain from the Pot when using the hose, approximately 3/4" inch will remain.**



CONTINUED ON NEXT PAGE >>

5-07. Removing Shortening from the Appliance (continued)

5. Close Valve and remove hose. Drain oil remaining in hose into the waste oil container.
6. Grasp Element Assembly handle and Cook Pot front lip. Pull both forward together to disconnect Element Assembly from the receptacle. Carefully remove Element and Cook Pot from the Cabinet. Lift Element Assembly out of Pot and allow to drain. Pour remaining oil and residue from the pot into the waste oil container. Wipe out excess with paper towels.

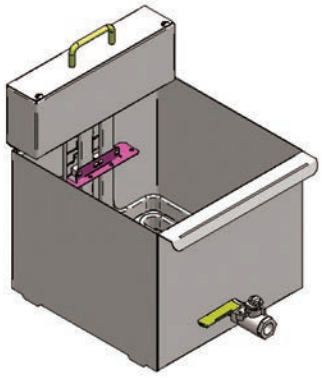
5-08. Refreshing Shortening in the Appliance

Before replenishing the unit with fresh shortening, thoroughly clean the Cook Pot, Element Assembly, and Cook Basket.

⚠ CAUTION

- **NEVER immerse the upper Element Assembly box in water. Doing so will cause permanent damage and void the warranty.**
- **When cleaning around the temperature probes, take care not to bend or otherwise damage them.**

1. Clean the Cook Pot with warm soapy water or a mild biodegradable degreaser solution, such as Simple Green. As needed, scrub with the provided Pot Brush to remove cooked-on residue. **DO NOT use oven cleaners or other caustic cleaners.** Rinse thoroughly with fresh hot water rinse and dry.



2. Clean heating elements with warm soapy water. Use the provided Round Element Brush for cleaning between the element bars to remove residue from all surfaces. Rinse thoroughly with fresh hot water rinse and dry.

   DO NOT immerse or spray the upper Element Assembly box with water.

3. Clean Cook Basket with warm soapy water or a mild biodegradable degreasing solution, such as Simple Green. Scrub lightly with the Pot Brush, as needed, to remove residue. **DO NOT use oven cleaners or other caustic cleaners, as this will damage the non-stick coating.** Rinse thoroughly with fresh hot water rinse and dry. The Cook Basket may be washed in the dishwasher.
4. Ensure that all pieces are **completely dry**.
5. Place the Element Assembly into the Cook Pot, engaging the channel on bottom of upper box with back wall of pot; see **Section 2-12**. Position Pot with Element Assembly in Cabinet and slide back. Engage the alignment pin, and element/thermocouple plugs on the back of Element Assembly with the receptacles on the rear cabinet wall; push firmly to seat plug fully into receptacle.
6. Ensure that the Pot Drain Valve is closed. Fill Pot with fresh shortening to the **ADD** mark only, leaving room for heated oil expansion. **Best not to install the Basket at this time.**

CONTINUED ON NEXT PAGE >>

5-08. Refreshing Shortening in the Appliance (continued)

7. Close the Cabinet door and power-up the appliance. Refer to **Section 3-03, Initial Power-up.** If the Red Indicator Light above the **HEAT RESET** button is **ON**, it will be necessary to press the button to enable the heating element.
8. After unit heats and the main display reads **Ready**, open door, stir oil and check level. If needed top-off pot with fresh shortening to the **FULL** mark, stir in and check again.
9. Carefully install the Cook Basket, refer to **Section 2-12, Install Cook Chamber Components.** Close and latch Cabinet door and press the **START** button. When the Controller display reads **Ready,** the unit is ready for cooking.

5-09. Maintenance Log

The Maintenance Log on the following page is provided for keeping a record of routine maintenance. Upon completion of tasks, the log should be checked-off, signed and dated. In some locales, keeping such a log may be required by the “authorities having jurisdiction” (health, safety, fire marshal, etc).

Depending on local regulations, there also might be a requirement that the log be posted in a conspicuous place.

General Maintenance

DATE	OIL CHANGE	WEEKLY CLEANING	QUARTERLY CLEANING	CHARCOAL FILTER CHANGED	SAFETY SYSTEM TEST	SEMI-ANNUAL FIRE SYSTEM INSPECT	SIGNATURE

NOTES:

6. Troubleshooting

This trouble-shooting section is presented as a guide for properly trained and qualified individuals to assess certain malfunctions and alarm conditions. While some very basic trouble-shooting can be performed by the user, most of the items in this guide should only be evaluated by qualified equipment service technicians. A wiring diagram is attached to the inside of the back panel to aid technicians with more in-depth analysis.

FAULT / CONDITION	POSSIBLE CAUSES	CORRECTIVE ACTIONS
Appliance will not power-up	Power cord not plugged into proper outlet.	Plug power cord into the proper power supply outlet.
	Tripped circuit breaker or blown fuse.	Check circuit breakers at main power panel or fuses in the appliance.
	Controller malfunction.	Service technician required.
Oil does not begin heating at power-up	Door Wait alarm is active. Display reads **"Open Door - Check Oil"**	Open door, reclose, and press **START**. This is a normal procedure.
	Temperature SETPOINT is lower than actual oil temperature.	Adjust temperature SETPOINT.
	Element Box not properly plugged into receptacle inside cabinet	Check element plug connection.
	Faulty contactor or element.	Service technician required.
	Controller malfunction.	Service technician required.
	Faulty temperature probe.	Service technician required.
	One, or more, of the safety interlocks is active; filter, airflow or fire system.	Check controller displays for alarm message and correct the fault condition.
	HEAT RESET Light is on	Press reset button to start heating.
	START button not pressed	Press START button
Oil begins to cool down during normal cooking operations; will not heat. **(Continued on Next Page)**	High-temperature limit safety shutdown has tripped. **HEAT RESET** Light in **ON**	Check actual oil temp. at controller to confirm high temp. Dump food & allow to cool. Press reset button after cooling. For repeated occurrence, service technician required.
	One, or more, of the safety interlocks is has been tripped (filter, airflow or fire system).	Check controller displays for alarm message and correct the fault condition.
	Faulty element.	Service technician required.
	Controller malfunction.	Service technician required.

Troubleshooting

FAULT / CONDITION	POSSIBLE CAUSES	CORRECTIVE ACTIONS
	Faulty temperature probe.	Service technician required.
	Control component malfunction.	Service technician required.
Excessive Smoking	Old shortening	Refresh shortening.
	Over temperature	Confirm controller maintaining temperature correctly, check setpoint.
	Element dirty	Clean element.
	Low oil level	Maintain oil level between **ADD & FULL** marks.
Audible alarm **Upper Display: Hold** **Lower Display: Door Open**	Door has been opened	Close & latch door
	Faulty door switch.	Replace switch, service required.
	Door has become mis-aligned or warped; not sealing tightly.	Service technician required
Audible alarm **Upper Display: Hold** **Lower Display: Filter Missing**	Baffle Filter is not installed or mis-aligned.	Check Baffle Filter; reinstall.
	Charcoal Filter is not installed or mis-aligned.	Check Charcoal Filter; reinstall.
	Faulty filter interlock switch.	Replace switch, service required.
Audible alarm **Upper Display: Hold** **Lower Display: Filter Cover**	Filter Cover panel not properly installed or missing.	Check or install Filter Cover.
	Faulty filter cover interlock switch.	Replace switch, service required.
Audible alarm **Upper Display: Hold** **Lower Display: Clogged Filter**	Plenum area has become obstructed or filter is clogged	Clear obstruction, replace charcoal filter, clean baffle filter.
	Air exhaust outlet on top of unit has become obstructed.	Clear obstruction.
	Faulty vacuum switch.	Replace switch, service required.
	Clogged vacuum switch hoses	Clean or replace hoses, service required.
Audible alarm **Upper Display: FIrE** **Lower Display:** **System Released** ***No actual discharge**	Low charge pressure in the fire extinguisher tank.	Have tank and fire system serviced by qualified fire protection technician.
	Faulty tank pressure sensor switch or wiring problem.	Replace switch, service required.

Troubleshooting

Model: GXF-F

FAULT / CONDITION	POSSIBLE CAUSES	CORRECTIVE ACTIONS
Audible alarm **Upper Display: FIrE** **Lower Display: Not Engaged**	Fire system cocking lever is not engage.	Cock the lever, service required.
Audible alarm **Upper Display: Hold** **Lower Display:** **Missing Element**	Open or damaged oil temperature sensor,	Evaluate probe, service required.
	Faulty controller	Service technician required.
	Probe wiring problem	Service technician required.
	Element Box not plugged in properly.	Check connection of Element Assembly in receptacle.

7. Parts List

This section lists various parts which may require replacement at some point. This is not an all inclusive listing.

7.01 Parts Ordering and Service Information

If you need parts or repairs, please contact an authorized Giles Service Representative or equipment Dealer. For assistance in locating a service agent or dealer in your area, please contact Giles Enterprises, Inc. at one of the following phone numbers, during normal business hours (8:00AM to 5:00PM Central Time) and follow the recorded prompts to reach appropriate assistance. When calling after-hours, leave a voice message and a representative will return your call within approximately 30 minutes.

UNITED STATES & CANADA: **800.554.4537**

ALL OTHER COUNTRIES: **334.272.1457**

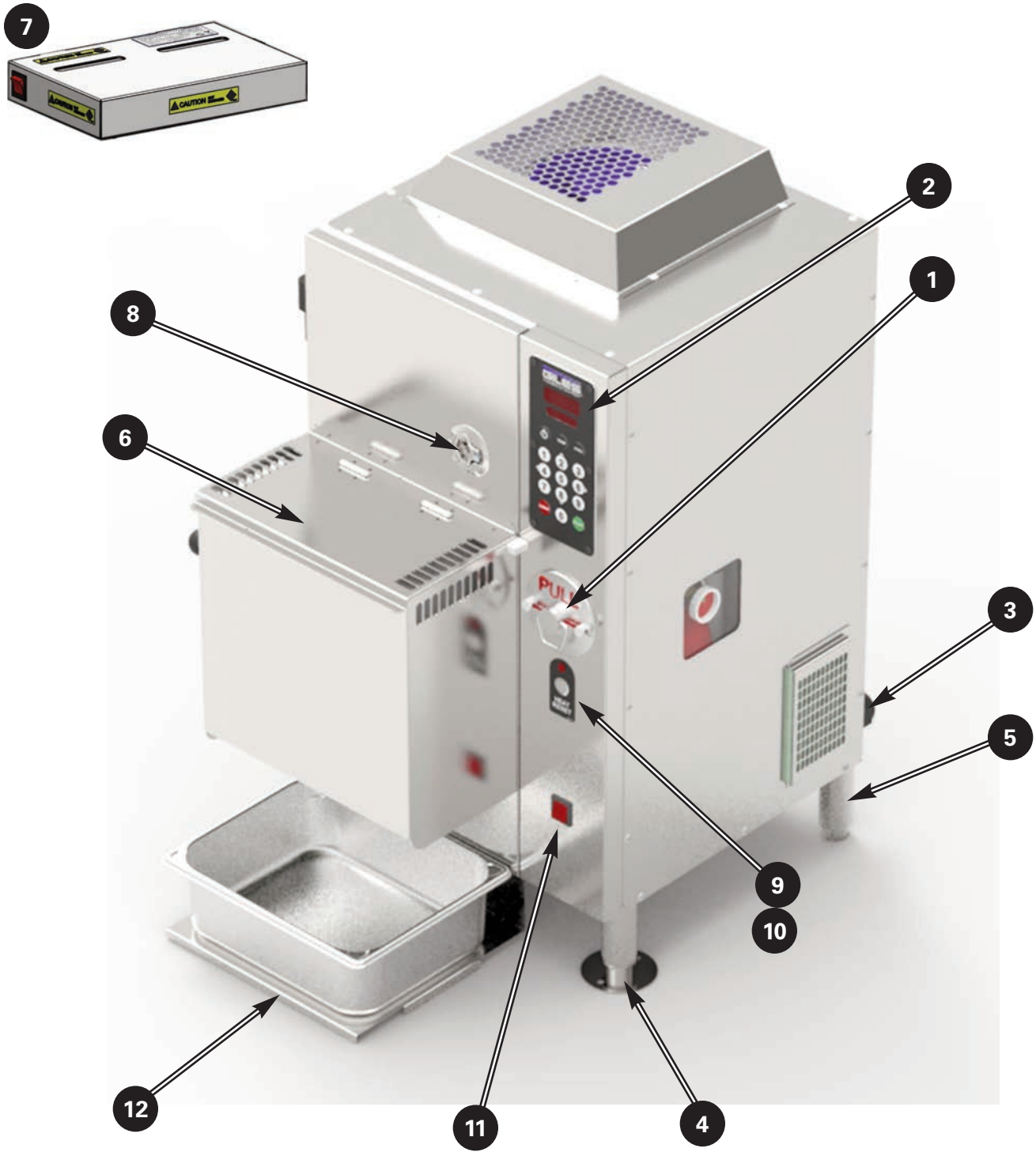
WEBSITE: www.gfse.com **E-mail:** services@gfse.com

The goal at Giles is to provide the best service and customer support in the industry. To help us accomplish this, please become familiar with the equipment specification data and refer to it when calling. The information is located on a Data/Serial Label attached to the side panel above the power cord.



It is recommended that this information be recorded and kept in a convenient place for quick and easy future reference.

7.02 Cabinet Exterior



7.02 Cabinet Exterior

ITEM	PART NO.	QTY	DESCRIPTION
1	46300	1	PULL STATION, FIRE SYSTEM, MANUAL ACTIVATION
2	20537	1	XPRESSFRY CONTROLLER
3	20657	1	POWER CORD, NEMA 6-50 PLUG, 5700W & 7200W, 1-PH
3	20683	1	POWER CORD, NEMA 15-30 PLUG, 8500W, 3-PH
4	41071	2	LEG, 4” ADJUSTABLE, FLOOR PLATE FOOT
5	41070	2	LEG, 4” ADJUSTABLE, REGULAR FOOT
6	94546	1	COVER ASSEMBLY (FOOD LOADING SLIDE ASSEMBLY)
6*	94540	1	SLIDE BASE (FOOD LOADING SLIDE ASSEMBLY)
6*	94543	1	SLIDE DRAWER (FOOD LOADING SLIDE ASSEMBLY)
6*	41394	2	SLIDE SPRING (FOOD LOADING SLIDE ASSEMBLY)
6*	94550	1	SLIDE LEVER (FOOD LOADING SLIDE ASSEMBLY)
6*	41352	1	SLIDE LEVER BALL KNOB (FOOD LOADING SLIDE ASSEMBLY)
7*	94441	1	FOOD WARMER, 208-240V **(OPTIONAL - MOUNTS INSIDE COVER SHROUD)**
8	41047	1	DOOR LATCH
9	21304	1	PUSHBUTTON SWITCH, HIGH LIMIT RESET
10	21340	1	INDICATOR LIGHT, RED, HIGH LIMIT
11	21230	1	SWITCH, DPST, 240V, W/RED LAMP **(CONTROLS SWITCHED RECEPTACLE ON BACK)**
12	96489	1	DUMP PAN SUPPORT **(REQUIRED FOR OPTIONAL WARMER ONLY)**

NOTE:
Food pan is provided by user.

*** Not Seen**

7.03 Cabinet Interior (Front)



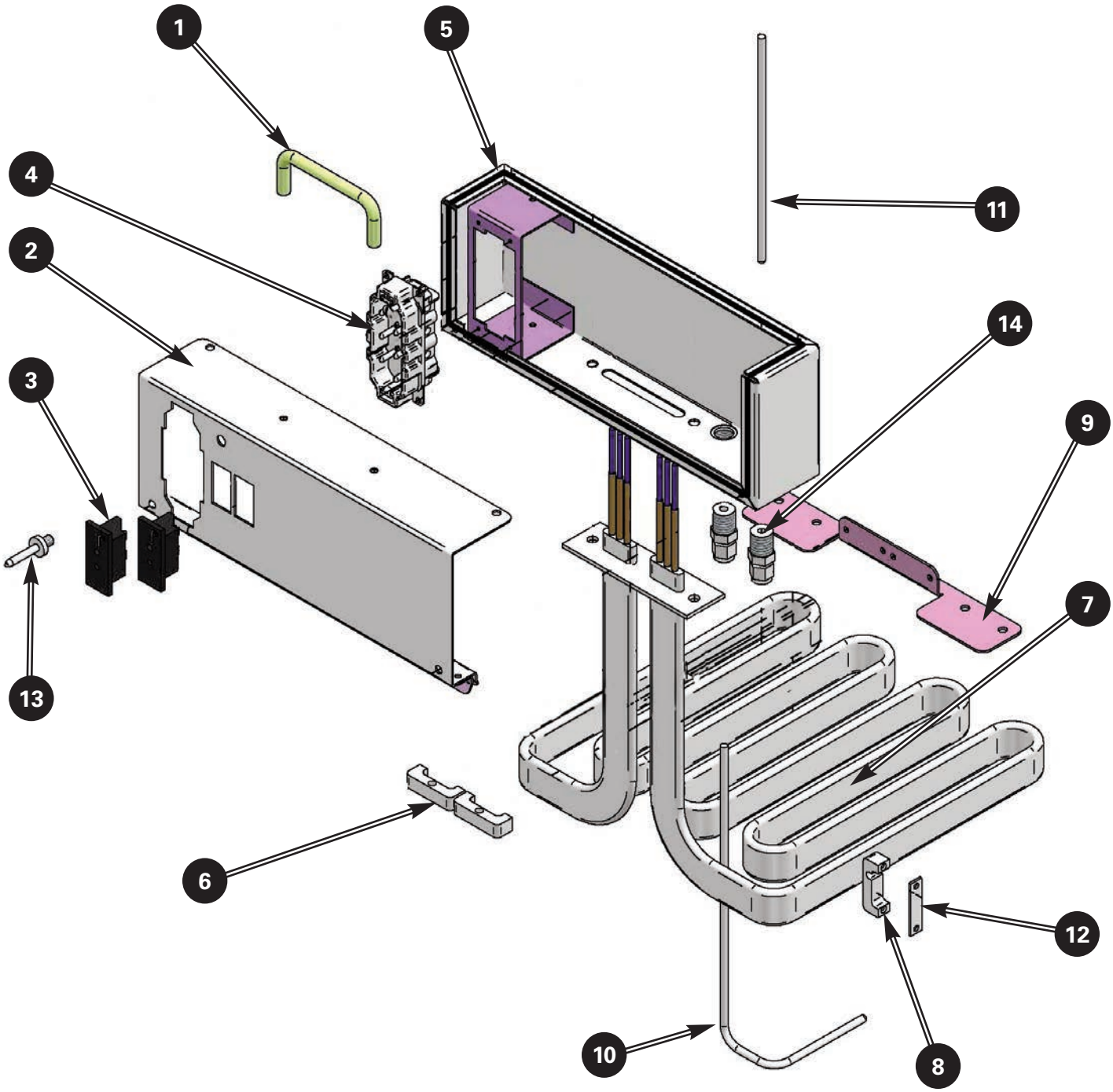
* Not Shown

7.03 Cabinet Interior (Front)

ITEM	PART NO.	QTY	DESCRIPTION
1*	41389	1	CHARCOAL FILTER, FIBER, 8 x 8 x 2
2	41212	1	BAFFLE FILTER, 5 x 12
3	94515	1	FRY BASKET, NON-STICK COATED
4	94516	1	FRY BASKET AXLE
5	94510	1	COOK POT
6	40784	1	BALL VALVE, 1/2”, S/S with NON-STICK SEALS
7	41046	2	HINGE, REMOVABLE
8	94507	1	FILTER COVER PANEL, PLENUM
9	41197	2	KNOB, 1/4-20 X 1, STAINLESS
10	92539-57	1	COMPLETE ELEMENT ASSEMBLY, 5700W, 240V, 1-PH
10	92539-72	1	COMPLETE ELEMENT ASSEMBLY, 7200W, 240V, 1-PH
10	92539-85	1	COMPLETE ELEMENT ASSEMBLY, 8500W, 240V, 3-PH
11	41195	1	NOZZLE, 2-FLOW, AMEREX

* Not Shown

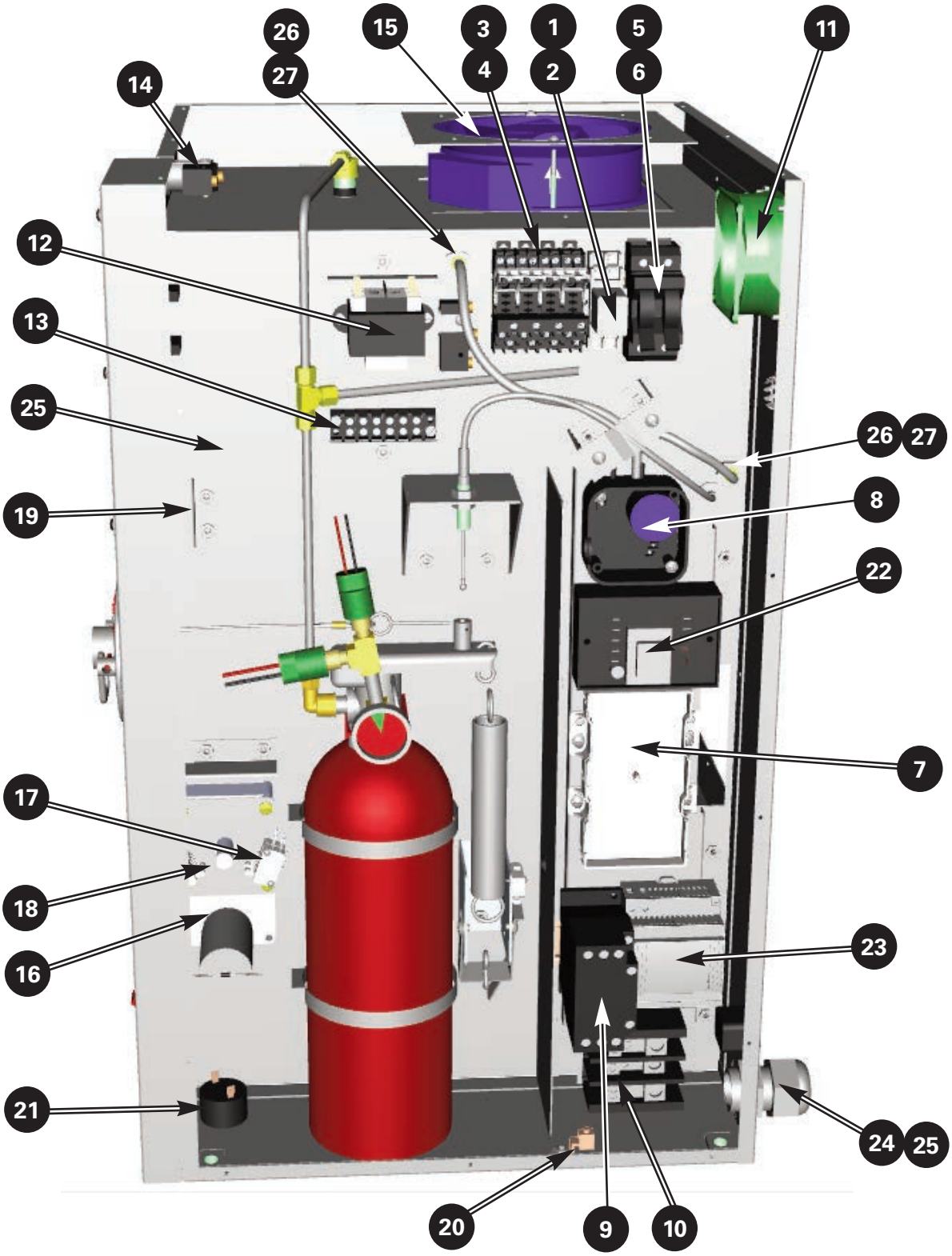
7.04 Element Assembly Detail



7.04 Element Assembly Detail

ITEM	PART NO.	QTY	DESCRIPTION
1	40997	1	HANDLE, ELEMENT ASSEMBLY
2	92543	1	ELEMENT HOUSING, COVER
3	20538	2	CONNECTOR, FEMALE, J-THERMOCOUPLE
4	20532	1	CONNECTOR, MALE, 6-POLE, 35A,
5	92540	1	ELEMENT HOUSING
6	39972	2	ELEMENT BRACKET
7	20671	1	ELEMENT, 7200W, 240V, 1-PH
7	20672	1	ELEMENT, 8500W, 240V, 3-PH
7	20673	1	ELEMENT, 5700W, 240V, 1-PH
8	94834	1	BRACKET, HI-LIMIT PROBE
9	92941	1	ELEMENT BRACKET, TEMP. PROBE
10	21301	1	THERMOCOUPLE, J, HI-LIMIT, FORMED
11	20534	1	THERMOCOUPLE, TYPE-J, 5-1/2”, FLANGE MOUNT
12	94462	1	STRAP, ELEMENT BRACKET
13	95209	1	ALIGNMENT PIN, MALE
14	45400	2	CONNECTOR, 0.190” ID, 1/4-NPT, SWAGELOCK

7.05 Right Side, Electrical Components

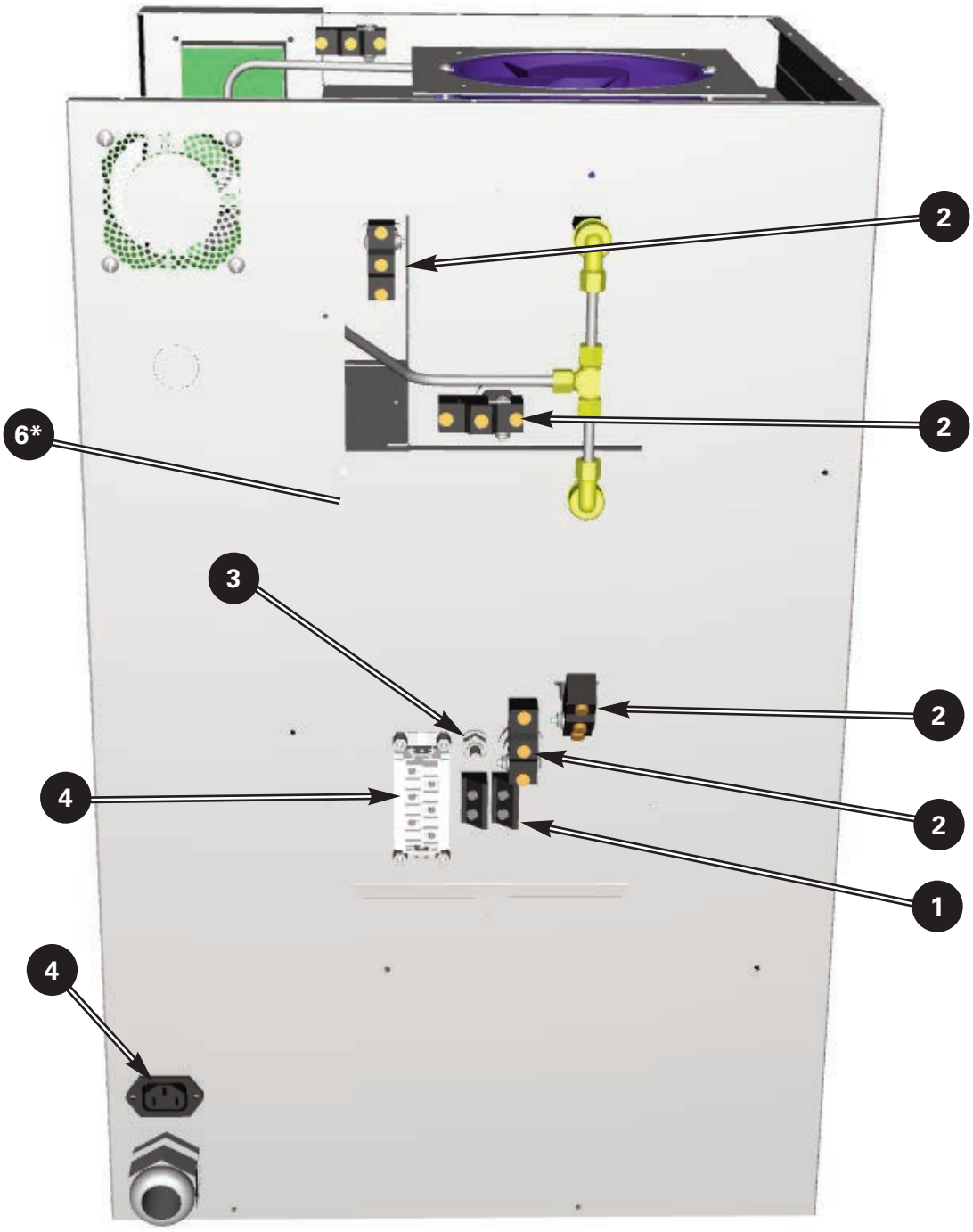


* Not shown

7.05 Right Side, Electrical Components

ITEM	PART NO.	QTY	DESCRIPTION
1	20570	3	RELAY, DPDT, 6VDC
2	20312	3	RELAY BASE, PLUG-IN, DIN MOUNT
3	21256	4	SOCKET, RELAY, SSR
4	21255	4	RELAY, SSR, 5-15VDC IN, 1-48VDC LOAD
5	20411	2	FUSE HOLDER, DIN RAIL, 600V, 35A
6	21900	2	FUSE, 15-AMP, SC-15
7	20544	1	POWER SWITCH, 208-240V, 35A, 24VDC, 2-POLE
7	20684	1	POWER SWITCH, 208-240V, 35A, 24VDC, 3-POLE
7	20685	1	POWER SWITCH, 380-415V, 35A, 24VDC, 3-POLE, WYE
8	20535	1	VACUUM SWITCH, ADJ. 0.16 - 1.20 WC
9	20686	1	CONTACTOR, 3-POLE, 40A, 240V
10	21164	1	POWER DISTRIBUTION TERMINAL BLOCK
11	20569	1	COOLING FAN, 230V
12	21273	1	TRANSFORMER, 230V/18V, SGL PRIMARY
13	23751	1	TERMINAL BLOCK
14	24237	1	SWITCH, PLUNGER, 250V, 15A
15	20542	1	EXHAUST FAN, PLENUM
16	21206	1	BASKET LIFT MOTOR, 12VDC
17	20545	4	CAM SWITCH, ELEVATOR LIFT
18	92934	1	CAM, BASKET LIFT MOTOR
19	21259	1	REED SWITCH, PROXIMITY (MOUNTED ON BRACKET #95516)
20	24221	1	GROUND LUG, COPPER, #6-#14 WIRE
21	22976	1	SONALERT, CONTINUOUS TONE, 12VDV
22	21305	1	HIGH LIMIT SAFETY THERMOSTAT, 575°F
23	20540	1	POWER SUPPLY, 12VDC, 54W
24	41057	1	STRAIN RELIEF, CORD, 1” NPT, 3/4” TO 1.0”
25	41058	1	NUT, STRAIN RELIEF
26	94067	2	FITTING, VACUUM PICKUP
27	10535	2	NUT, 7/16-20, THIN HEX, ZINC PLATED

7.06 Rear, Electrical Components



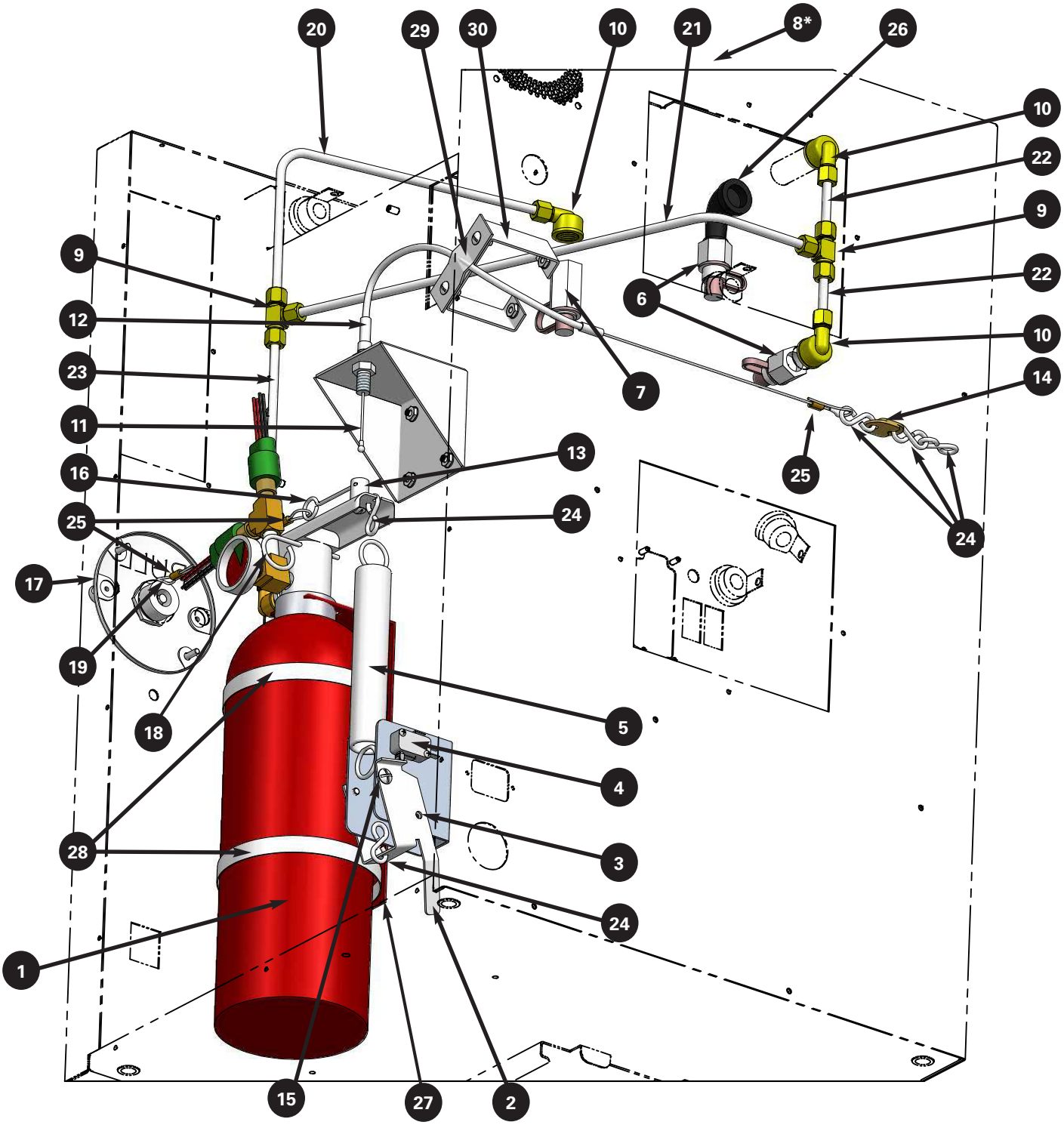
* Not shown

7.06 Rear, Electrical Components

ITEM	PART NO.	QTY	DESCRIPTION
1	20539	2	CONNECTOR, MALE J-TYPE THERMOCOUPLE
2	24237	4	SWITCH, PLUNGER, 250V, 15A
3	95210	1	PIN, ALIGNMENT, FEMALE
4	20533	1	CONNECTOR, 6-POLE, 35A, FEMALE
5	21258	1	RECEPTACLE, IEC, C13, 250V, 15A
6*	94525	1	COVER, REAR PANEL

* Not shown

7.07 Fire Extinguishing System



* Not shown

7.07 Fire Extinguishing System

ITEM	PART NO.	QTY	DESCRIPTION
1	94311	1	TANK ASSEMBLY, COMPLETE (w/CABLE COUPLING)
2	92557	1	COCKING LEVER
3	10675	1	COCKING LEVER SET SCREW
4	20545	1	MICRO-SWITCH, SNAP-ACTION, SPDT, 250V, INTERLOCK
5	41005	1	TENSION SPRING
6	41196	2	NOZZLE, 1/2-FLOW, PLENUM
7	41195	1	NOZZLE, 2-FLOW, COOKING CHAMBER
8*	41115	1	FIRE DAMPER, 10 X 10
9	41095	2	FITTING, TEE, 1/4 TUBE, COMPRESSION
10	41096	3	FITTING, 90-ELBOW, 1/4 TUBE - 3/8 NPT
11	41099	1	CABLE ASSEMBLY, 1/16 SS, BALL w/SHANK
12	41180	1	CABLE CASING ASSEMBLY, FUSIBLE LINK
13	PART OF 94311	1	LINK CABLE COUPLING
14	41377	1	FUSIBLE LINK, MODEL-A, 280F
15	41051	2	BUSHING, 0.192” ID, 5/16” OD X 1/8” (SCREW 10-32 X 1/4” TRUSS HD, SLOT, SS)
16	94449	1	RELEASE PIN, MANUAL ACTIVATION
17	46300	1	MANUAL ACTIVATION STATION
18	PART OF 94311	1	SAFETY RING PIN (PREVENTS ACCIDENTAL DISCHARGE, REMOVE FOR USE)
19	20134	1	WIRE ROPE, 1/16”, STAINLESS STEEL (MANUAL PULL)
20	94531	1	TUBE, FORMED, 12.93”, FIRE SYSTEM, POT
21	94532	1	TUBE, FORMED, 17.42”, FIRE SYSTEM, FILTER CHAMBER
22	94560	2	TUBE, STRAIGHT, 1.99”, FIRE SYSTEM, PLENUM NOZZLES
23	94530	1	TUBE, STRAIGHT, 7.95”, FIRE SYSTEM, TANK
24	41053	5	S-HOOK, 1/8”, STAINLESS STEEL
25	46350	3	SLEEVE, OVAL, BRASS
26	42050	1	ELBOW, STREET, 3/8 X 90-DEG, BLACK PIPE
27	94790	1	TANK BRACKET, TRIMMED
28	40815	2	CLAMP, WORM GEAR, 1/2” X 39.5”
29	92930	1	CABLE STRAP
30	95385	1	CABLE GUIDE BRACKET

*** Not shown**

Notes:



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