



# EOF BANKED FRYER OPERATIONS

## Quick Reference Guide



2750 Gunter Park Drive West • Montgomery, Alabama 36109 USA • Phone (334) 272-1457 • Fax (334) 272-3561  
Service Hotline 1-800-554-4537 (USA and Canada only) • [www.gilesent.com](http://www.gilesent.com)

**NOTE:**

This instruction is intended as a quick reference only. To ensure safe operation, cleaning, maintenance, and to reduce the chance of harm to either personnel or the equipment, always refer to the operation manual supplied with this unit.



# EOF BANKED FRYER OPERATIONS

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# EOF BANKED FRYER OPERATIONS

## START-UP TRAINING

Date: \_\_\_\_\_

Store Name: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Fax Number: \_\_\_\_\_

Deli Manager: \_\_\_\_\_

Employees Trained: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Fryer Serial Number:** \_\_\_\_\_

**Order ID:** \_\_\_\_\_

### Equipment Maintenance Procedures

- Fryer Control Panel
- Boil Out/ Shortening Change Out
- Shortening Filtration
- Fryer Maintenance and Cleaning
- Stirring the Shortening
- Loading the Fryer
- Unloading the Fryer

### Fryer Operation Tools Provided

- Equipment Manual
- Wal-Mart Fryer Quick Reference Guide
- Cook Time and Temperature Chart
- Filtering and Cleaning Procedure Chart

I have received and understand the training and tools checked above, as well as the operation of the Giles Fryer on each of the areas checked above.

\_\_\_\_\_  
Customer Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Training Specialist





# EOF BANKED FRYER OPERATIONS

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## TRAINING AGENDA

1. Upon receipt of training order, contact Wal-Mart Division 24 Manager or Deli Lead Associate to verify:
  - Equipment installation date
  - Equipment training date and time
  - Determine availability of cooking oil and poultry products for training
2. Arrive on time and make proper introductions to Deli personnel.
3. Be prepared for equipment operation instructions with:
  - Appropriate Giles Foodservice uniform (one for each day)
  - Hairnet or Hat
  - Food Thermometer
  - Oil Thermometer
  - Equipment Operations Manuals
  - Wal-Mart Quick Reference Guide
  - Cook Time and Temperature Chart
4. Check equipment to verify receipt of all accessories:
  - 1 Large Brush
  - 1 Pot Brush
  - 1 L-Brush
  - 1 Basket Scoop per 24" Vat
  - 2 Fry Baskets with Automatic Lift per 20" Vat
  - 1 Fry Screen per Vat
  - Quick Reference Cook Times Manual
  - 1 case Filter Paper appropriate to fryer model
  - 1 case Giles Filter Powder
  - Operation Manual

(Continued)

5. Identify associates to be trained on fryer operations.
6. Explain fryer components and their functions. (See Quick Reference Guide.)
7. Explain fryer operation procedure:
  - Demonstrate how to perform a boil out.
  - Fill fryer with oil and explain pre-heating instructions.
  - Demonstrate cooking procedures.
  - Demonstrate fryer filtering, cleaning, and maintenance procedures.
8. Place the Wal-Mart Quick Reference Guide on a wall-mounted hook near the fryer.
9. Place the Wal-Mart Cook Time and Temperature Chart near the fryer using double-sided mounting strips.
10. Place the Filtering and Cleaning Procedure Chart near the fryer using double-sided mounting strips.
11. Monitor Deli associates operating the equipment and be available to assist and answer questions as necessary.
12. Provide the Division 24 Manager or Deli Lead Associate with Giles Customer Service and Technical Service telephone numbers as well as part numbers to re-order Filter Powder and Filter Paper. (Note: Each store will issue a P.O. Number to the customer service department at Giles Enterprises, Inc., for these items.)
  - Customer Service (800) 288-1555
  - Technical Service (800) 554-4537
  - Filter Powder
  - Filter Paper Part

A completed Warranty Card and Start-Up Form must be signed by the Division 24 Manager or Deli Lead Associate. Return to the Accounting Department at Giles Enterprises, Inc. within 30 days for processing.

A form received past 30 days will not be processed.





# WAL·MART Cooking Procedures

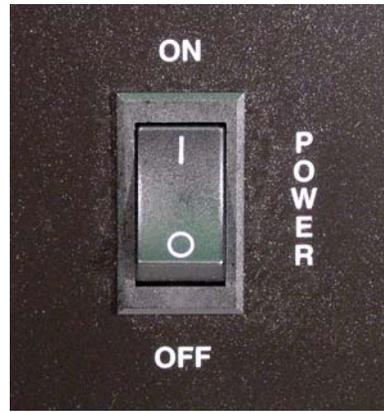
## STEP 1

Check the OIL LEVEL. Never cook with the oil level below **ADD** or above **MAX**.



## STEP 2

Place the POWER SWITCH in the **ON** position.



## STEP 3

The GREEN INDICATOR LIGHT is **ON**.



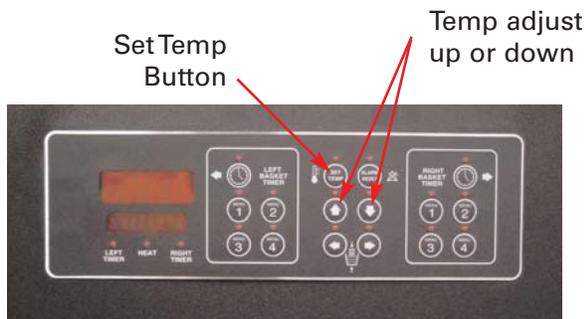
## STEP 4

Place the HEAT SWITCH in the **HEAT** position.



## STEP 5

Set the cook temperature by pressing the SET TEMP button and adjusting the up or down arrows to **335° F (168° C)**.



## STEP 6

The ORANGE INDICATOR LIGHT is **ON** and the oil will heat to the selected temperature.



# WAL·MART Cooking Procedures

## STEP 7

Once the oil has reached its first preheat, the ORANGE INDICATOR LIGHT will go off and an alarm will sound. The scroll display will read "Stir Oil and Push Reset". Using the supplied Stir Paddle, thoroughly stir the cooking oil, then press the ALARM RESET button. When the heat light goes off the second time, the oil is properly heated to the set point.

**CAUTION HOT: USE OVEN MITTS.**



## STEP 8

- When the ORANGE INDICATOR LIGHT goes **OUT** for the second time, the oil will be at the proper temperature.
- **NEVER** place product in the fryer until the oil is properly heated and the ORANGE INDICATOR LIGHT is **OFF**.
- NOTE: MENU 1 for LEFT BASKETTIMER and RIGHT BASKETTIMER should be pre-programmed for correct cook times. Refer to the Operations & Service Manual for the programming procedures.

## STEP 9

Place the THIGHS, BREASTS and LEGS directly into the FRY VAT. Use caution not to splash hot oil.

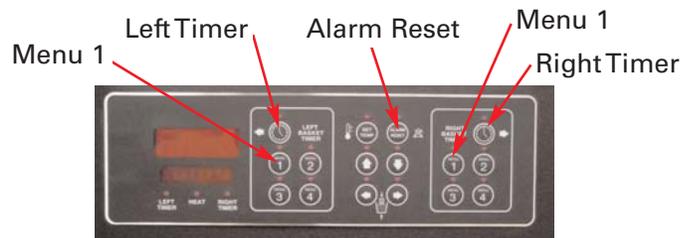


## STEP 10

MENU 1 and LEFT BASKETTIMER buttons should be pre-set for 4 minutes. MENU 1 and RIGHT BASKETTIMER buttons should be pre-set for 17 minutes.

Set the LEFT BASKETTIMER by pressing this button once and MENU 1 button twice. Then, immediately set the RIGHT BASKETTIMER by pressing this button once and MENU 1 button twice.

NOTE: When the stir alarms sound off, press the ALARM RESET button to silence.



## STEP 11

When the LEFT TIMER ALARM sounds, press the ALARM RESET button once to silence.



## STEP 12

**IMMEDIATELY** Add the WINGS to the FRY VAT and continue cooking all the chicken pieces.



# WAL•MART Cooking Procedures

## STEP 13

Approximately halfway through the cook cycle, using the STIR PADDLE, stir the chicken pieces to ensure even cooking of all pieces.



## STEP 14

When the RIGHT BASKET TIMER alarm sounds, press the ALARM RESET button to silence.

Alarm Reset



## STEP 15

Using the FRYER SHOVEL, remove the chicken pieces from the FRY VAT and place on the LANDING TABLE.



## STEP 16

Check the INTERNAL TEMPERATURE of the Thigh and Breast. Internal temperature must reach **180° F (82°C)**.



## STEP 17

- If the product does not meet the temperature requirement, return the product to the FRY VAT and continue cooking in 1 MINUTE increments until the standard is met.
- Record cooked product temperature in the TEMPERATURE LOG.
- Immediately place cooked product in the DISPLAY WARMER and package according to Wal•Mart procedures.
- Follow Wal•Mart and local regulations for holding temperatures and times.

# WAL·MART Cooking Procedures

## STEP 18



BASKETS are used to cook Chicken Tenders, Potatoes, Livers, Gizzards and Popcorn Chicken. Place the FRY BASKET on the BASKET LIFT.

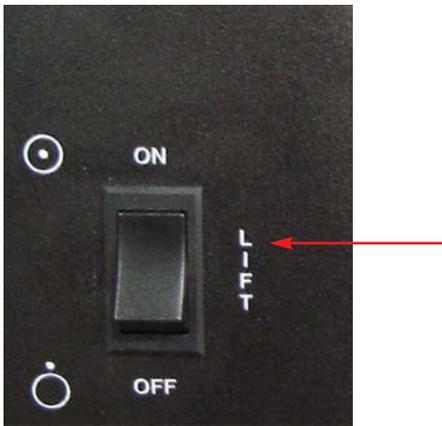
## STEP 19

Place the frozen product in the FRY BASKET.



## STEP 20

Place the BASKET LIFT SWITCH in the **ON** position.



## STEP 21

Set the appropriate timer for the proper cooking time of the product you are cooking. Refer to the Operations & Service Manual for the procedure. The basket will automatically lower into the oil.



## STEP 22

### COOK TIMES

- Chicken Tenders . . . . . **5 to 8** Minutes
- Popcorn Chicken . . . . **2 to 2.5** Minutes
- Potatoes . . . . . **6** Minutes
- Chicken Livers . . . . . **5 to 6** Minutes
- Chicken Gizzards . . . . . **5 to 6** Minutes

## STEP 23

At the end of the cook cycle an alarm will sound. Press the **ALARM RESET** button.



# WAL•MART Cooking Procedures

## STEP 24

The BASKET will automatically lift from the oil.



## STEP 25

Remove the BASKET from the BASKET LIFT and empty the product onto the LANDING TABLE.



## STEP 26

Check the INTERNAL TEMPERATURE of the product. Internal temperature must reach **180° F (82°C)**.



## STEP 27

- If the product does not meet the temperature requirement, return the product to the FRY VAT and continue cooking in 1 MINUTE increments until the standard is met.
- Record cooked product temperature in the TEMPERATURE LOG.
- Immediately place cooked product in the DISPLAY WARMER and package according to Wal•Mart procedures.
- Follow Wal•Mart and local regulations for holding temperatures and times.



# WAL·MART Fryer Filtering Procedures (FILTER AFTER EVERY 4TH LOAD)

## STEP 1



Place the POWER SWITCH in the OFF position.  
Place the HEAT SWITCH to the OFF Position.

**WARNING:** Failure to ensure the HEAT SWITCH is in the OFF position during this procedure may result in equipment damage and/or personal injury.

**CAUTION HOT:  
USE OVEN MITTS**

## STEP 2

Open the cabinet door and disconnect the QUICK DISCONNECT COUPLER.



## STEP 3



Slide the FILTER PAN forward.  
Remove the CRUMB CATCHER.  
Check to ensure the FILTER PAPER and HOLD-DOWN BRACKET are properly installed.

## STEP 4



Add **1 PACKAGE** of FILTER POWDER to the FILTER PAN.  
Replace the CRUMB CATCHER.

## STEP 5

Slide the Filter Pan back into position under the unit and ensure that the FILTER PAN COVER is in place.



## STEP 6

Connect the QUICK DISCONNECT COUPLER.





# WAL·MART Fryer Filtering Procedures (FILTER AFTER EVERY 4TH LOAD)

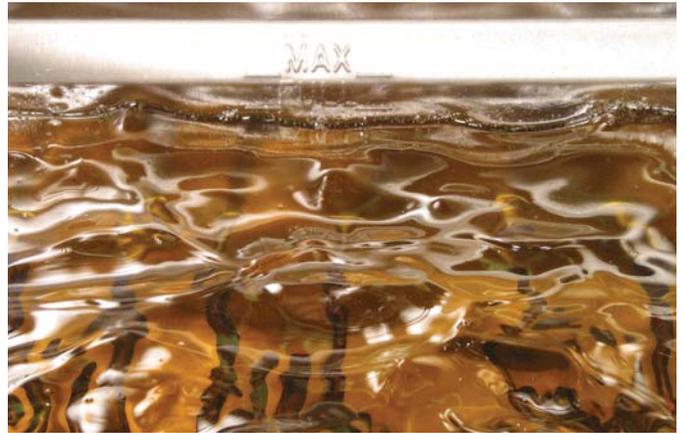
## STEP 13

Push in and lock the DRAIN VALVE handle. The Fry Vat will begin to refill.



## STEP 14

Refill is complete when bubbles are seen in the oil.



## STEP 15

Place the PUMP switch in the **OFF** position. Turn the PUMP OIL RETURN lever to the **CLOSE** position.



## STEP 16

Check the oil level and add additional oil if necessary.



## STEP 17

Replace the CRUMB CATCHER SCREEN.



## STEP 18

To continue cooking:  
Place the Power Switch in the **ON** position. Place the HEAT switch to the **HEAT** position.

To discontinue cooking:  
Ensure the Power Switch is in the **OFF** position and the HEAT switch is the **OFF** position.



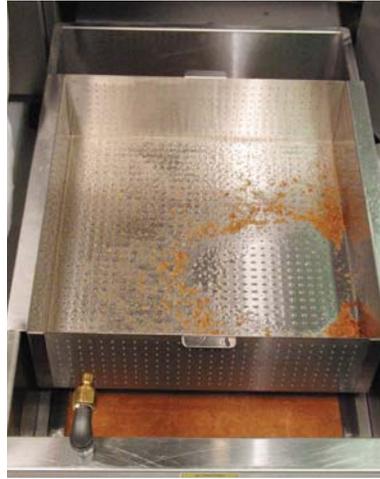
# WAL·MART Fryer Filtering Procedures (FILTER AFTER EVERY 4TH LOAD)

## STEP 19

Open the cabinet door and using OVEN MITTS **DISCONNECT** the QUICK DISCONNECT COUPLER.



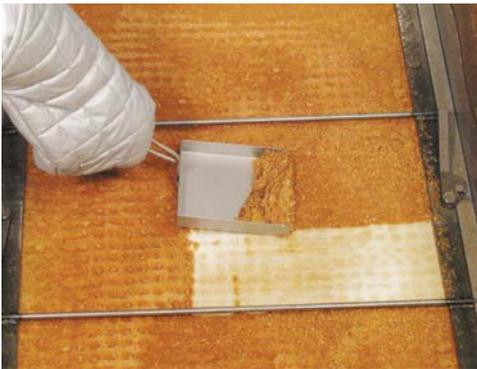
## STEP 20



Slide the FILTER PAN forward.  
Using the CRUMB SHOVEL, scoop the crumbs from the CRUMB CATCHER. Remove the CRUMB CATCHER.

## STEP 21

Using the CRUMB SHOVEL, carefully remove the sediment from the FILTER PAPER. **DO NOT TEAR** the FILTER PAPER.



## STEP 22



Replace the CRUMB CATCHER.  
Slide the FILTER PAN into position under the unit.

## STEP 23

**RECONNECT** the QUICK DISCONNECT COUPLER.



# WAL·MART Daily Filter Pan Cleaning

## STEP 1

- These cleaning procedures are to be performed **DAILY**.
- Follow proper filtering procedures.
- **CAUTION: HOT WEAR OVEN MITTS FOR THIS PROCEDURE.**

## STEP 2

Remove the **FILTER PAN COVER** by sliding it forward. Wash, dry and replace after filter pan has been cleaned.



## STEP 3



Remove and wash the **CRUMB CATCHER** using a non-soap degreaser cleaning solution. Allow the **CRUMB CATCHER** to **COMPLETELY DRY** before placing it back in the **FILTER PAN**.

## STEP 4



Release the 4 **HOLD-DOWN BRACKETS**.

## STEP 5



Remove the **HOLD-DOWN BRACKET** from the **FILTER PAN**.

Wash using a non-soap degreaser cleaning solution, wash and **COMPLETELY DRY** before placing the **HOLD-DOWN BRACKET** in the **FILTER PAN**.

## STEP 6



Carefully remove the top piece of **FILTER PAPER** and **DISCARD**.

# WAL·MART Daily Filter Pan Cleaning

## STEP 7



Lift the remaining piece of FILTER PAPER and place a new piece of FILTER PAPER **BELOW** the existing piece.

## STEP 8



Replace the HOLD-DOWN BRACKET and **SECURELY LOCK** all 4 handles.

## STEP 9



Replace the CRUMB CATCHER on the FILTER PAN.

## STEP 10

Slide the FILTER PAN back into position and **RECONNECT** the QUICK COUPLER HOSE.



# WAL·MART Weekly Filter Pan Cleaning (Continued)

## STEP 1

- Follow DAILY FILTER PAN CLEANING STEPS 2 THROUGH 5.
- **CAUTION: HOT USE OVEN MITTS**

## STEP 2



Carefully fold, remove and discard **BOTH PIECES** of FILTER PAPER.

## STEP 3



Remove the FILTER PAN and COVER.  
Wash and rinse the FILTER PAN, COVER, SCREEN and HOLD-DOWN FRAME with a non-soap degreaser cleaning solution.

## STEP 4



Allow the pieces to **DRY OVERNIGHT**. **BE CERTAIN NO WATER** is trapped in the FILTER PAN tubing by turning the pan upside down.  
At startup the next day, place the SCREEN in the bottom of the FILTER PAN.

## STEP 5



Place **2 NEW PIECES** of FILTER PAPER over the SCREEN.

## STEP 6



Replace the HOLD-DOWN BRACKET and **SECURELY LOCK** all 4 handles.

# WAL·MART Weekly Filter Pan Cleaning

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## STEP 7



Replace the CRUMB CATCHER on the FILTER PAN.

## STEP 8

Place the FILTER PAN and COVER in the proper position and connect the FILTER PAN using the QUICK CONNECT COUPLER.



# WAL•MART Boil Out Procedures

## STEP 1

- Follow these BOIL-OUT PROCEDURES **EVERY TIME** the OIL in the FRYER is changed.
- The OIL must be heated to **AT LEAST 200°F (93°C)** before starting the procedure.
- **CAUTION: HOT USE THERMAL OVEN MITTS FOR THIS PROCEDURE**

## STEP 2



Place the SELECTOR SWITCH in the **OFF** position.

Place the POWER SWITCH in the **OFF** position.

## STEP 3

Open the cabinet door and ensure the FILTER PAN is properly installed.



## STEP 4

Unlock and pull the DRAIN VALVE HANDLE to the OPEN position and allow the oil to drain from the FRY VAT to the FILTER PAN. Place the PUMP OIL RETURN HANDLE in the VAT FILL position.



## STEP 5

Place the DIVERTER SWITCH to the **TO FRYER** position.



## STEP 6

Place the PUMP SWITCH in the **ON** position.



# WAL•MART Boil Out Procedures

## STEP 7

Allow the oil to circulate for 3 MINUTES from the FILTER PAN to the FRY VAT to wash out the remaining crumbs. Brush COILS with the POT BRUSH.



## STEP 8

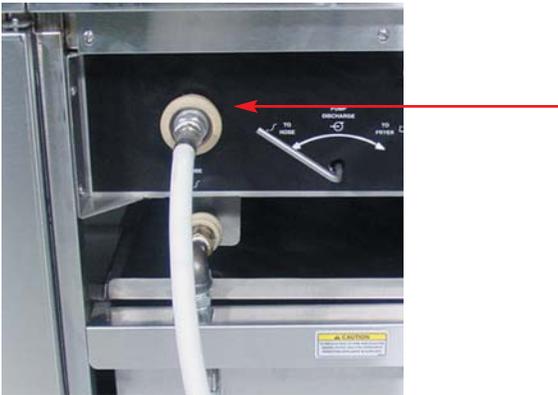
Place the PUMP SWITCH in the **OFF** position.



Allow the oil in the FRY VAT to drain into the FILTER PAN.

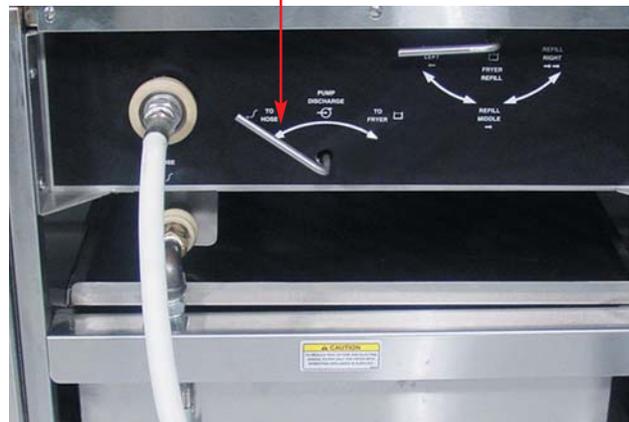
## STEP 9

Connect the DISCHARGE HOSE to the QUICK DISCONNECT COUPLER beside the DIVERTER VALVE.



## STEP 10

Turn the DIVERTER VALVE to the **HOSE** position.



## STEP 11

Position the DISCHARGE HOSE into the GILES OIL CADDY or appropriate hot oil disposal unit.



## STEP 12

Grasp the DISCHARGE HOSE on the wooden handle, wearing an Oven Mitt. Place the PUMP SWITCH in the **ON** position.



# WAL·MART Boil Out Procedures

## STEP 13

When all the waste oil has been removed from the FILTER PAN, place the SELECTOR SWITCH in the OFF position.



## STEP 14



Disconnect the DRAIN HOSE and drain into WASTE OIL CONTAINER.

## STEP 15

Turn the DIVERTER VALVE handle to the TO FRYER position.



## STEP 16

Push in and lock the DRAIN VALVE handle. Turn the PUMP OIL RETURN lever to the CLOSE position.



## STEP 17



Disconnect the FILTER PAN and remove for cleaning.

## STEP 18

Fill the FRY VAT with water to the OIL LEVEL line.



# WAL·MART Boil Out Procedures

## STEP 19

Add 1 to 1-1/4 cups of GILES BOIL OUT to the water.



## STEP 20

Set the cook temperature by pressing the SET TEMP button and adjusting the up or down arrows to 200° F (93° C). **CAUTION: DO NOT SET THE TEMPERATURE HIGHER.**

Set Temp Button  
Temp adjust up or down



## STEP 21

Place the HEAT SWITCH in the **HEAT** position.



## STEP 22

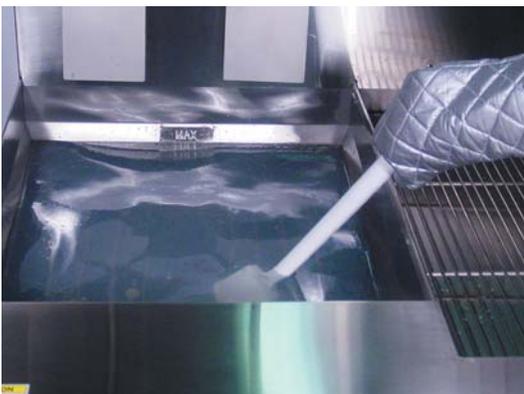
Press and hold LEFT TIMER button and the Menu 2 button for 5 seconds. Adjust up or down to 30 minutes. Press LEFT TIMER button to set. Press LEFT TIMER button, then Menu 2 button 2 times to start.

Left Timer  
Menu 2  
Adjust time up or down



## STEP 23

Use the POT BRUSHES during this time to remove build-up from the FRY VAT and COILS.



## STEP 24

When the LEFT TIMER ALARM sounds, press the ALARM RESET button to silence.

Alarm Reset



# WAL•MART Boil Out Procedures

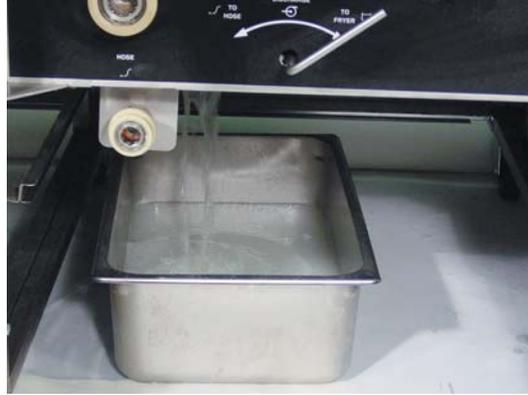
## STEP 25



Place the **POWER SWITCH** in the **OFF** position. Turn the **HEAT SWITCH** to the **OFF** Position.

## STEP 26

Position a **HEAT RESISTANT PAIL** beneath the **DRAIN VALVE** at the bottom of the **FRY VAT**.



## STEP 27

Unlock and slowly pull the the **DRAIN VALVE HANDLE** to the open position, allowing the cleaning solution to drain from the fryer.



## STEP 28

Rinse the inside of the **FRY VAT** with clean water.



## STEP 29

Dry **FRY VAT** with clean towels.



## STEP 30

Close and lock the **DRAIN VALVE**. Place the clean, dry **FILTER PAN**, **CRUMB CATCHER** and **FILTER PAN COVER** in the proper position under the fryer.



# Notes

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GILES ENTERPRISES, INC.

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