



# 400-G FRYER OPERATIONS

## Model 400-G Quick Reference Guide



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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.



# MODEL 400-G FRYER OPERATIONS

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# MODEL 400-G 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
- Control Panel Programming
- 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
- Safeway Quick Reference Guide
- Safeway Quick Reference Cook 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





# MODEL 400-G FRYER OPERATIONS

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## TRAINING AGENDA

1. Upon receipt of training order, contact Safeway Field Merchandiser, Store Manager and Deli Manager to verify:
  - Equipment installation date
  - Equipment training date and time
  - Determine availability of cooking oil and poultry products, filter paper, and filter powder for training
  - Final fire marshal clearance
  - Gas/electric hookup
2. Arrive on time. Make proper introductions to Deli personnel and let the Store Manager know you are there to train.
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
  - Safeway Quick Reference Guide
  - Cook Time and Temperature Chart
  - Safeway Personal Protection Equipment (PPE) including goggles, etc.
  - Safeway approved cleaning supplies only.
4. Check equipment to verify receipt of all accessories:
  - 1 Drain Brush
  - 1 Pot Brush
  - Crumb Shovel
  - Drain Hose
  - Operation Manual
  - Safeway Quick Reference Guide
  - 5 Pieces of Filter Paper

(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.
  - Controller programming
8. Place the Safeway Quick Reference Guide on a wall-mounted hook near the fryer.
9. Place the Safeway Cook Time and Temperature Chart near the fryer using double-sided mounting strips.
10. Monitor Deli associates operating the equipment and be available to assist and answer questions as necessary.
11. Provide the Store Manager or Deli Manager with Giles Customer Service and Technical Service telephone numbers.
  - Customer Service (800) 288-1555
  - Technical Service (800) 554-4537
12. A complete Warranty Card and Start-Up Training Form must be signed by the Store Manager or Deli Manager. Return to the Accounting Department at Giles Enterprises, Inc. within 30 days for processing. A form received past 30 days will not be processed.



# SAFEWAY Cooking Procedures

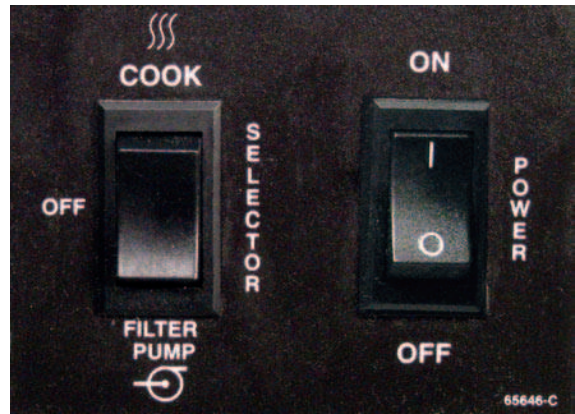
## STEP 1



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

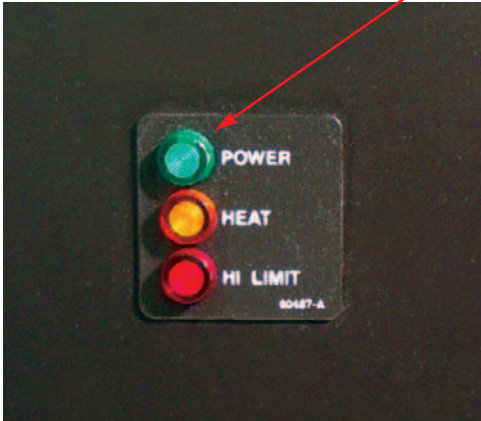
## STEP 2

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



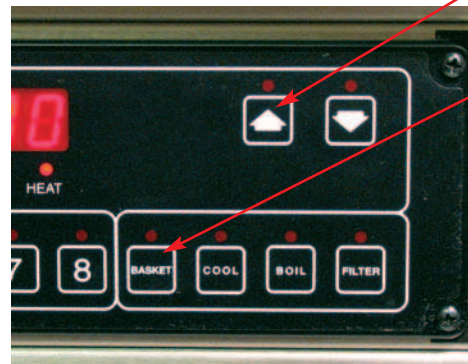
## STEP 3

The GREEN INDICATOR LIGHT is **ON**.



## STEP 4

Press the BASKET KEY. **When the lights begin flashing**, press the UP ARROW KEY. The basket will lift from the fry pot.



## STEP 5

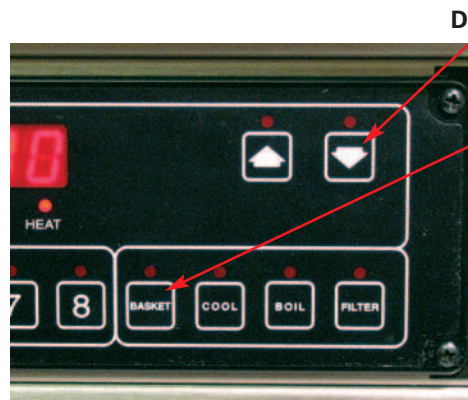


With the BASKET LIFT in the **UP** position, place the FRY BASKET on the BASKET CARRIER.

**CAUTION  
HOT: USE  
OVEN MITTS**

## STEP 6

Press the BASKET KEY, press the DOWN ARROW KEY. The basket will lower into the oil.



# SAFEWAY Cooking Procedures

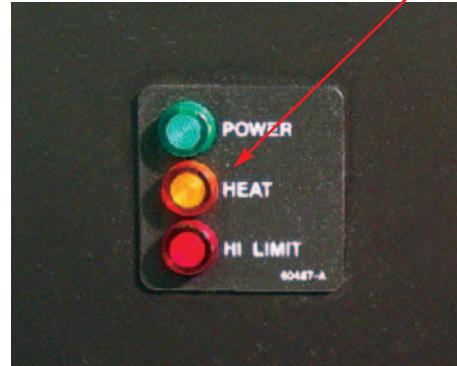
## STEP 7



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

## STEP 8

The **ORANGE INDICATOR LIGHT** is **ON** and the oil will heat to programmed temperature of **325°F (163°C)**.



## STEP 9



When the **ORANGE INDICATOR LIGHT** goes off, using the **STIR PADDLE**, vigorously stir the oil to ensure the oil is completely heated.

**CAUTION HOT: USE OVEN MITTS**

## STEP 10

- 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**.

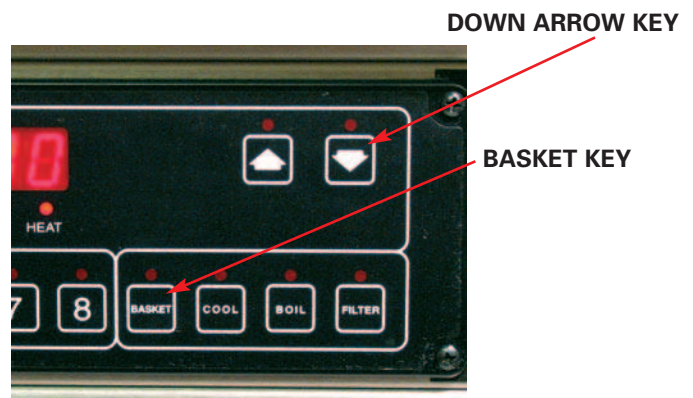
## STEP 11



With the **BASKET LIFT** in the **UP** position, place the Breasts and Thighs in the **FRY BASKET**.

## STEP 12

Press the **BASKET KEY**, then press the **DOWN ARROW KEY** to lower the **FRY BASKET** into the oil.

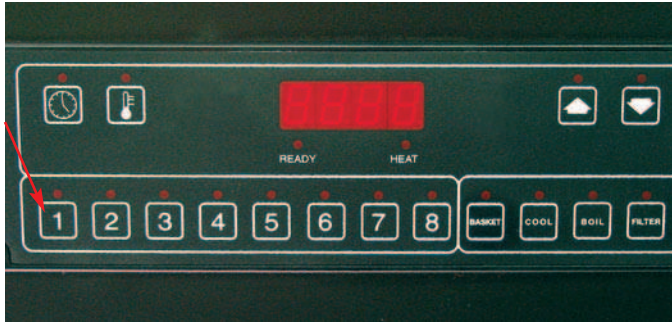




# SAFEWAY Cooking Procedures

## STEP 13

Select MENU KEY **NO. 1** for MRB 8-way cut chicken or the appropriate menu key for the product you are cooking. Place the lid on the fryer.



## STEP 14

**COOK TIMES (In minutes): Times in RED for Denver ONLY.**

Pgm	Product	Time	Time
1	Breasts,Thighs (MRB)	4	6-8
2	Drumsticks, Wings (MRB)	17	18-20
(Program 1 & 2 are combined to cook frozen MRB bone-in chicken. Add cook times for 1 and 2 for total cook time.)			
3	Jalapeno Poppers	3	3
4	Pizza Sticks, Flautas, Onion Rings	4	4
5	Chicken Tenders, Gizzards, Livers	5	8
6	Potato Wedges, Corn Dogs	6	6
7	Wing Dings & Zings (N/A Denver)	6-8	N/A
8	Boil Out (Every 7-14 Days)	30	30

**See Safeway Quick Reference Cook Chart for cook times and temperatures.**

## STEP 15

When the STIR ALARM sounds, press the LIGHTED MENU KEY once to silence the alarm. Gently stir the product using the STIR PADDLE to separate any pieces that may have stuck together.



## STEP 16



At the end of the cook cycle, an alarm will sound and the FRY BASKET will automatically return to the **UP** position.

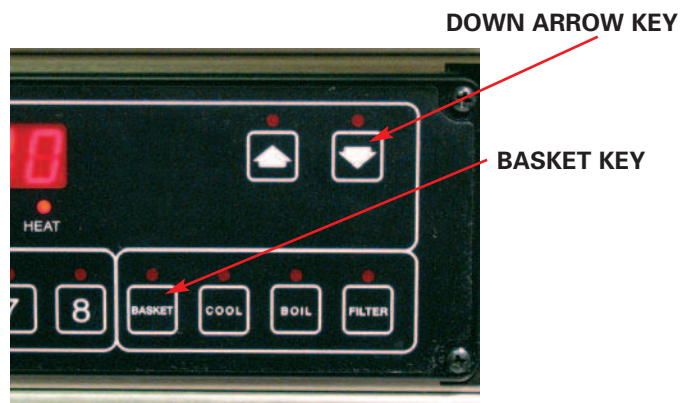
## STEP 17



Remove the FRYER LID and place on the LID RACK. Add the legs and wings to the FRY BASKET.

## STEP 18

Press the BASKET KEY, press the DOWN ARROW KEY. The basket will lower into the oil.



# SAFEWAY Cooking Procedures

## STEP 19

Select MENU KEY **NO. 2** to continue cooking the chicken.



## STEP 20



When the STIR ALARM sounds, press the LIGHTED MENU KEY **ONCE** to silence the alarm.

**NOTE:** If the key is pressed twice, the program will cease the time countdown.

**CAUTION HOT:  
USE OVEN MITTS**

## STEP 21



Gently stir the product using the STIR PADDLE to separate any pieces that may have stuck together.

**CAUTION HOT:  
USE OVEN MITTS**

## STEP 22



Replace the FRYER LID.

**CAUTION HOT:  
USE OVEN MITTS**

## STEP 23



When the cook cycle is complete an alarm will sound and the FRY BASKET will automatically return to the **UP** position. To silence the alarm, press the LIGHTED MENU KEY **ONCE**.

## STEP 24



Using THERMAL MITTS, remove the FRYER LID and place on the LID HOLDER. Lift the FRY BASKET from the basket carrier. Tilt on the inside of the FRY POT and drain.

**CAUTION HOT**



# SAFEWAY Cooking Procedures

## STEP 25



Empty the product from the FRY BASKET onto the LANDING TABLE.

**CAUTION HOT:  
USE OVEN  
MITTS**

## STEP 26



Check the internal temperature of the product (thigh or breast).

**The INTERNAL TEMPERATURE of chicken products must reach 180°F (82°C).**

## STEP 27

- Immediately place product in the HOT FOOD MERCHANDISER. Maintain the required INTERNAL TEMPERATURE for hot holding.

### **HOLD TIME:**

Chicken  
Potato Wedges  
Livers & Gizzards  
Fish  
Wing Dings

- **NOTE: HOLD TIME is 4 HOURS MAXIMUM**
- **NOTE: HOLD TEMPERATURE is 140°F (60°C) MINIMUM**

# SAFEWAY Fryer Filtering Procedures (FILTER AFTER EVERY 4TH LOAD)

## STEP 1

At the end of the **4TH COOK CYCLE** the **FILTER ALARM** will sound and **FILT** will flash in the display. The **INDICATOR LIGHT** over the **FILTER KEY** will illuminate. Press the **FILTER KEY** to silence the alarm.



## STEP 2



Remove the **FRYER LID** and place on the lid holder.

Remove the **FRY BASKET**.

**CAUTION HOT: USE OVEN MITTS**

## STEP 3

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



## STEP 4

Open the cabinet door and slide the **FILTER PAN** forward. Check to ensure the **HOLD-DOWN BRACKET** and **FILTER PAPER** are properly installed.



## STEP 5

Spread **1 PACKAGE (12 OZ.)** of **FILTER POWDER** over the **FILTER PAPER**. Slide the **FILTER PAN** to proper position in the cabinet.



## STEP 6



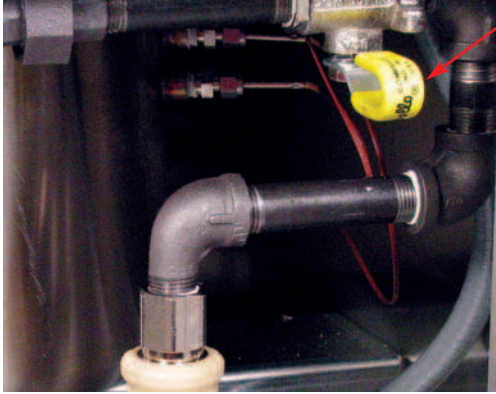
Slowly open the **DRAIN VALVE** by turning the **T-handle COUNTER CLOCKWISE**. Use the **DRAIN BRUSH** to clear any clogs. Allow all of the oil to drain from the **FRY POT** into the **FILTER PAN**.



# SAFEWAY Fryer Filtering Procedures (FILTER AFTER EVERY 4TH LOAD)

## STEP 7

Check to ensure the **DIVERTER VALVE** is in the proper position, pointing **FORWARD**.



**DIVERTER VALVE**

## STEP 8

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

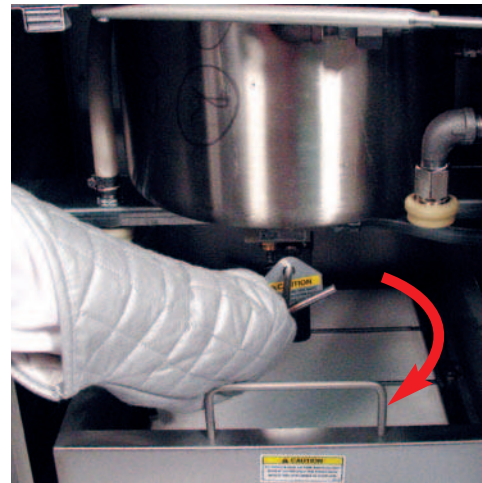


## STEP 9



Leave the **DRAIN VALVE** open and allow the oil to circulate from the **FILTER PAN** to the **FRY POT** for **3 MINUTES**. Use the **POT BRUSH** to wash the entire **FRY POT**.

## STEP 10



Close the drain completely by turning the **T-HANDLE CLOCKWISE**.

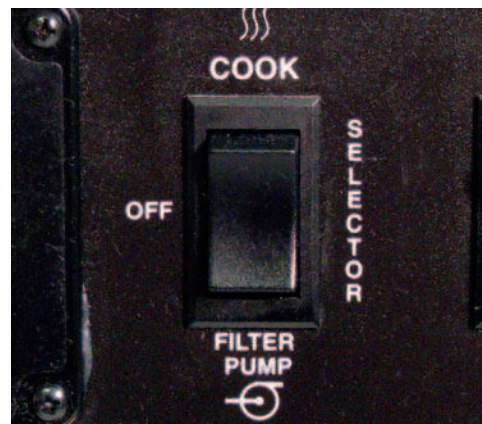
## STEP 11



Allow the **FRY POT** to refill with the filtered oil. The oil will bubble when the filtering is complete.

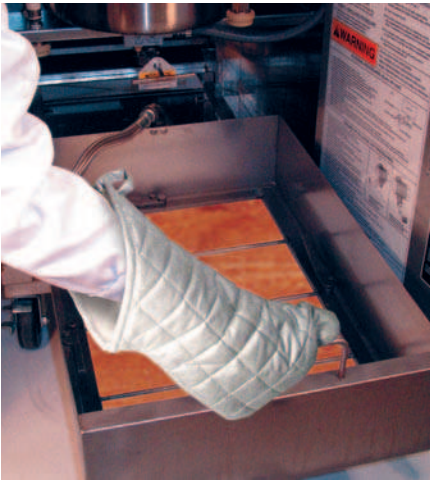
## STEP 12

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



# SAFEWAY Fryer Filtering Procedures (FILTER AFTER EVERY 4TH LOAD)

## STEP 13



Open the cabinet door and slide the FILTER PAN FORWARD.

## STEP 14

Using the CRUMB SHOVEL, carefully scoop the crumbs from the top of the FILTER PAPER, being careful not to tear the FILTER PAPER.



## STEP 15



Slide the FILTER PAN back into position in the cabinet.

## STEP 16

Check the OIL LEVEL and add additional oil as necessary. **Never use the fryer when the oil level is BELOW THE ADD LINE or ABOVE THE MAX LINE.**



## STEP 17

Place the SELECTOR SWITCH in the **COOK** position and allow the oil to re-heat to the proper temperature. Follow the procedures for stirring the oil.





# SAFEWAY Daily Filter Pan Cleaning

## STEP 1



**CAUTION HOT:  
ALLOW FRYER TO  
COOL DOWN.**

Remove the HOLD-DOWN BRACKET by releasing the 4 LOCKING LEVERS. Lift the HOLD-DOWN BRACKET up and out of the FILTER PAN. Clean the HOLD-DOWN BRACKET and allow to dry before replacing.

## STEP 2

Carefully roll up the top piece of FILTER PAPER, remove and discard.



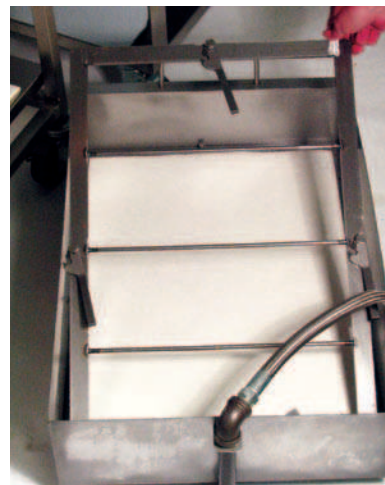
## STEP 3



Rotate the FILTER PAPER **EVERY DAY.**

Lift the bottom sheet of FILTER PAPER and slide a new piece of FILTER PAPER under it.

## STEP 4



Replace the HOLD-DOWN BRACKET.

Secure the HOLD-DOWN BRACKET in place by rotating the 4 LOCKING LEVERS into the locked position.

## STEP 5



Clean the inside and outside of the cabinet with Safeway degreaser.

Reposition the FILTER PAN properly in the cabinet and reconnect the QUICK DISCONNECT.

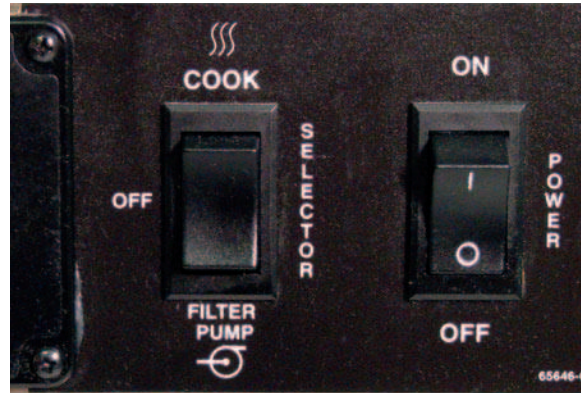
# SAFEWAY Boil Out Procedures

## STEP 1

- Follow these BOIL-OUT PROCEDURES **EVERY TIME** the OIL in the FRYER is changed.
- **NEVER** leave the fryer unattended during this procedure.
- The OIL must be heated to **A MINIMUM OF 200°F (93°C)** before starting.
- **CAUTION HOT: THERMAL OVEN MITTS RECOMMENDED**

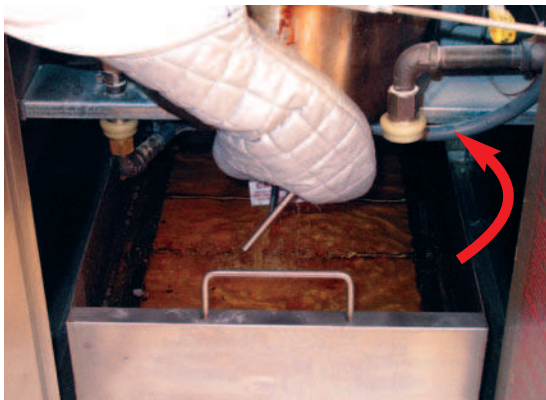
## STEP 2

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



## STEP 3

Slowly open the DRAIN VALVE and allow the oil to drain from the FRY POT to the FILTER PAN.



## STEP 4

Connect the DISCHARGE HOSE using the QUICK DISCONNECT.



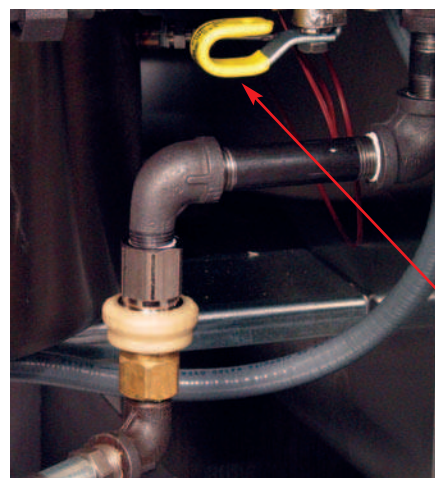
## STEP 5



Position the end of the DISCHARGE HOSE into a GILES OIL CADDY or suitable hot oil disposal container.

## STEP 6

Turn the yellow DIVERTER VALVE **CLOCKWISE** until the handle points left.



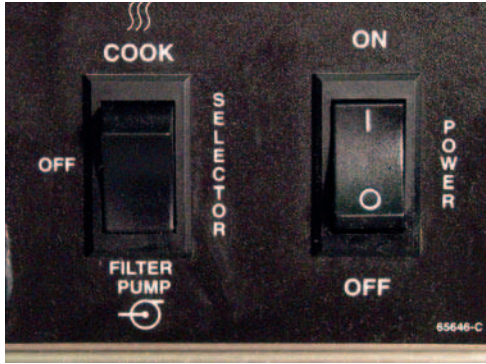
**DIVERTER VALVE**



# SAFEGWAY Boil Out Procedures

## STEP 7

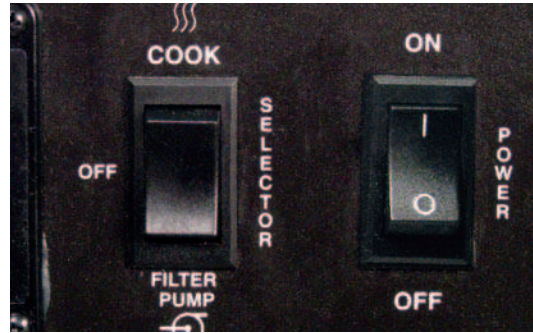
Place the POWER SWITCH in the **ON** position and place the SELECTOR SWITCH in the **FILTER** position to pump oil into a suitable waste oil container.



**CAUTION:**  
Hold onto the discharge hose while fryer is pumping oil.

## STEP 8

After removing the oil from the FILTER PAN, place the SELECTOR SWITCH in the **OFF** position. Disconnect the DISCHARGE HOSE using the QUICK DISCONNECT. Drain the oil from the hose.



## STEP 9



Remove the DRAIN TUBE from beneath the FRY POT.

## STEP 10



Disconnect the FILTER PAN using the QUICK DISCONNECT.

## STEP 11



Slide the FILTER PAN out, remove the HOLD-DOWN BRACKET and discard the FILTER PAPER.

## STEP 12



Clean the FILTER PAN, HOLD-DOWN BRACKET, and FILTER PAN SCREEN with a biodegradable degreaser and set aside to **COMPLETELY DRY**.

# SAFEWAY Boil Out Procedures

## STEP 13

Position the DIVERTER VALVE to the proper position **FACING OUT**. make certain T-HANDLE is **CLOSED (CLOCKWISE)**.

DIVERTER VALVE



## STEP 14

Fill the FRY POT with water to the OIL LEVEL LINE.



## STEP 15

Add proper measure of FOAM FREE to the water.



## STEP 16

Place the SELECTOR SWITCH in the **COOK** position, select **PROGRAM NO. 8**. with preset TEMPERATURE to **200°F (93°C)** and **TIMER for 30 MINUTES**.



## STEP 17

**CAUTION:**  
**WEAR**  
**GOGGLES**

Use the POT BRUSHES to thoroughly clean the FRY POT.



## STEP 18

At the end of the boil out cycle, place the SELECTOR SWITCH in the **OFF** position. Place the POWER SWITCH in the **OFF** position.





# SAFEGWAY Boil Out Procedures

## STEP 19



Drain the **BOIL OUT SOLUTION** into a heat resistant container and discard (**PER LOCAL CODES**).

## STEP 20



Flush the **FRY POT** thoroughly with clean water.

## STEP 21



Dry the pot with clean dry towels.

Close the **DRAIN VALVE** as shown in step No. 13.

## STEP 22



Place the **FILTER PAN SCREEN** in the bottom of the **FILTER PAN**.

## STEP 23



Place **2 SHEETS** of new **FILTER PAPER** over the **FILTER SCREEN**.

## STEP 24



Install the **HOLD-DOWN BRACKET**, ensure that the handles are **LOCKED** into position.

# SAFEWAY Boil Out Procedures

## STEP 25



Place the FILTER PAN in the FRYER CABINET, and connect the FILTER HOSE using the QUICK DISCONNECT COUPLER.

## STEP 26

Replace the DRAIN TUBE on the bottom of the FRY POT.



## STEP 27



Refill the fryer with oil to the fill line.

# Notes

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GILES ENTERPRISES, INC.

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