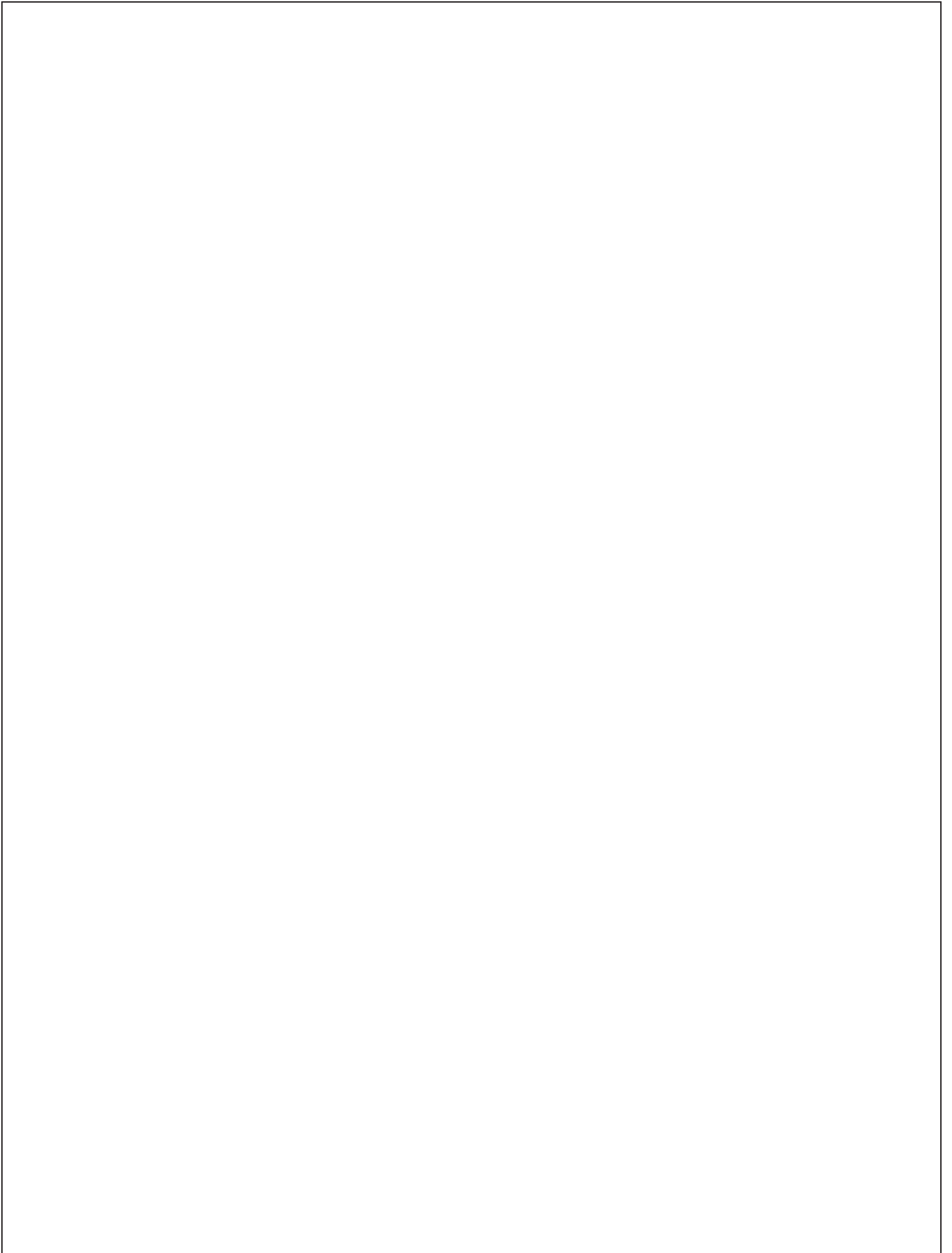


Operation & Service Manual



MODELS:
BBT-A

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

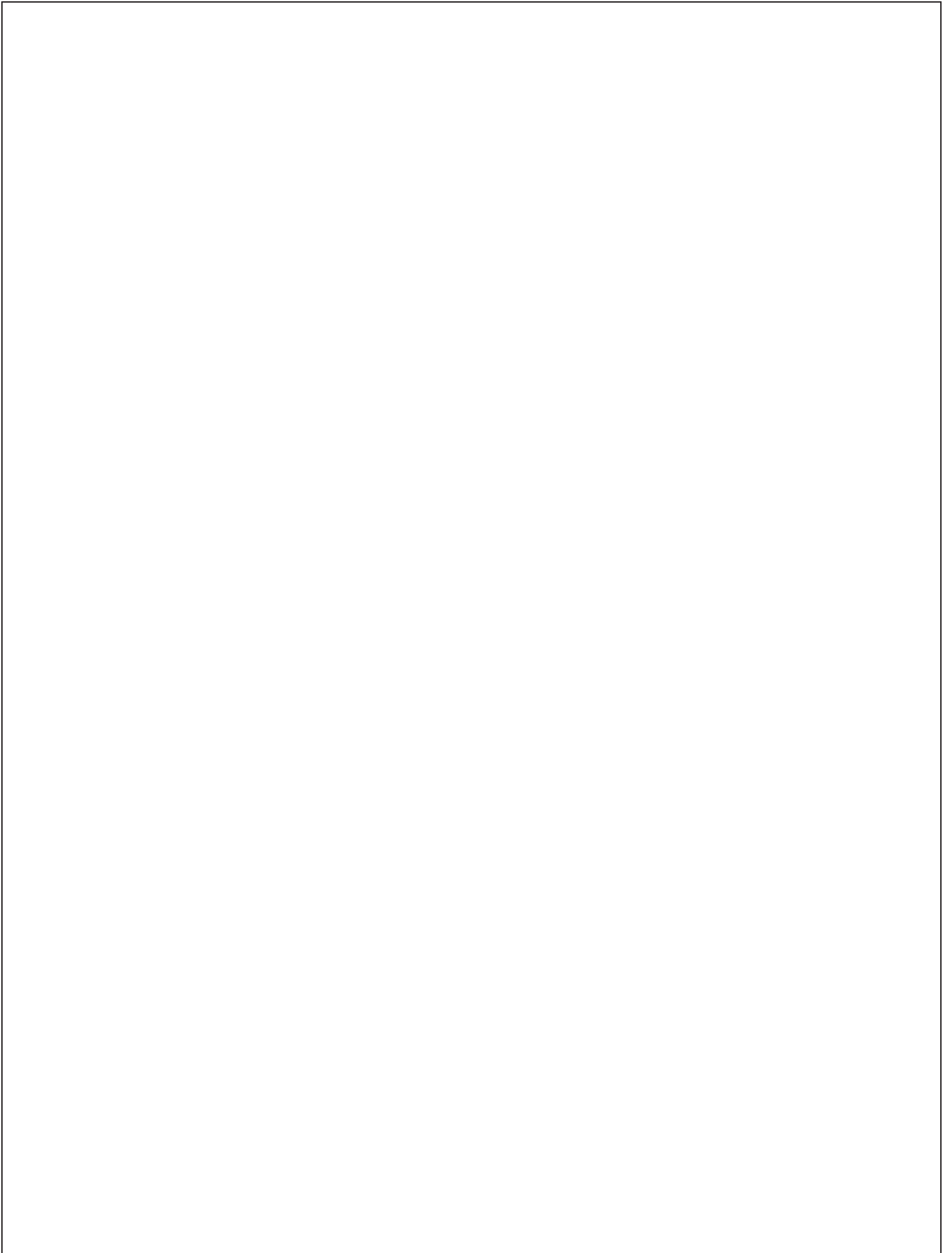




PROVEN & TRUSTED SINCE 1952

LIMITED WARRANTY

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





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Safety Overview:

Read all instructions before operating equipment. The information contained in this manual has been prepared to describe the proper procedures for safely installing, operating and maintaining **Giles Food Service Equipment**.

  **Hazard alert** symbols are used along with key words **DANGER**, **WARNING** & **CAUTION** throughout this manual to alert users to potential personal injury hazards and/or poor operating practices. The alert will precede precautionary information in regard to avoiding the hazard or practice. Adhere to all information presented to avoid possible injury, or even death. Failure to do so may also void the factory warranty. Suggested, recommended, or other noteworthy information will be identified as **NOTES**, or will be labeled as **IMPORTANT!**.

Additionally, certain words are used to indicate specific meaning or to add emphasis as follows: **Shall** - refers to a mandatory action; **Should** - refers to an advised action; **May** - refers to a permissible action; **Will** - indicates that a future event or condition is likely to occur.

 *This product can expose Users to chemicals including lead, nickel, cobalt, aluminum, cadmium, brass, carbon, copper or BPA which are known in the state of California to cause cancer, birth defects and other reproductive harm. For more information go to: www.p65warnings.ca.gov.*

DANGER

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

WARNING

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

CAUTION

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

CAUTION

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

NOTE or IMPORTANT!

Identifies suggested, recommended, or other important information.

Specific Safety Precautions:

For your safety, please observe the following precautions when operating or servicing this *GILES* Food Service Equipment. Adhering to the following important safety information will help to prevent personal injury and/or damage to the equipment, or property.

⚠ WARNING

- Before cleaning or performing maintenance, place **POWER** switch in [**OFF**]. Unplug power cord or turn **OFF** power at the electrical panel supplying power to remove all power from the appliance.
- **DO NOT SPRAY UNIT WITH WATER.** The unit is designed to resist dust & liquid, but it is **NOT WATERPROOF OR WASHDOWN-SAFE**.
- Failure to comply with **DANGER** notices will result in serious injury, even death; or damage to equipment and/or property and may void the factory warranty.

⚠ CAUTION

- Confirm that the equipment is properly installed & electrically grounded by a qualified electrician & will be compliant with all electrical requirements & local codes, or in the absence of local code, in accordance with the ***National Electrical Code, ANSI/NFPA 70.***
- The unit must be adequately and properly grounded. Improper grounding could result in electrical shock to the user.
- Verify that electrical circuits supplying power for the equipment are of sufficient rating to safely power the appliance load. Check the rating label on the unit to determine proper power supply required. Consult with a professional electrician, or other qualified service technician, to ensure that circuit breakers and wiring in the power source circuit are of sufficient rating and gauge to power this equipment. A wiring diagram has been provided with the unit.
- Improper installation, adjustment, alteration, service, or maintenance could result in serious injury, even death; equipment and/or property damage; and may void the factory warranty.
- **DO NOT** use or store flammable liquids, or materials that can produce flammable vapors, in the vicinity of this or any other appliance!
- Spillage of food products, or water, onto floor areas can create a potential slipping/fall hazard for users and patrons. Immediately clean up any spillage that occurs.
- Failure to comply with **WARNING** notices could result in serious injury, even death; damage to equipment and/or property; and may void the factory warranty.

Specific Safety Precautions:

CAUTION

- The appliance must remain in a horizontal position.
- Exercise care when removing the unit from shipping pallet.
- **DO NOT** attempt to operate the appliance, until you have read this manual and are familiar with all the components and controls, and fully understand their intended functions. Closely follow the procedures and instructions in this manual to avoid equipment damage or malfunction.
- Be sure the appliance is positioned in a stable location with the caster wheel brakes locked ... **DO NOT** operate appliance if not secured.
- Never wear jewelry, loose-fitting/hanging garments, long hair while using any appliance. Ties, loose sleeves, necklaces, bracelets, long hair, etc. may catch on moving parts resulting in personal injury; equipment and/or property damage; and will potentially void the factory warranty.
- Before cleaning or servicing, disconnect the equipment's power supply.
- The 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.
- Any repairs required should be performed by qualified kitchen equipment service technicians. **Warranty repairs must be performed by factory-authorized service agents.**
- Failure to comply with **CAUTION** notices may result in minor to moderate injury, damage to equipment or property, and may void the factory warranty.

CAUTION

- When cleaning the appliance always follow procedures presented in this manual:
 - **DO NOT** steam clean.
 - **DO NOT** use products containing chlorine, or other corrosive chemicals.
 - **DO NOT** use abrasive products, steel wool or scouring pads.
 - **DO NOT** use harsh cleaners, such as oven cleaners.
- **DO NOT** modify, add attachments, or otherwise alter this equipment!
- Failure to comply with **CAUTION** notices may result in equipment and/or property damage, and may void the factory warranty..

NOTE:

- Users must comply with all appropriate state and local Health Department regulations regarding cleaning & sanitation of all food service equipment.
- *GILES* assumes no responsibility in regard to code compliance during installation & operation of this equipment. Customer is responsible for obtaining all of the necessary approvals from ***Authorities Having Jurisdiction (AHJ)***.

1. Introduction

Thank you for your purchase of a Giles **Breading Batter Table with Auto-Sifter (BBT-A)** manufactured by GILES Food Service Equipment., Montgomery, Alabama (USA), hereafter referred to as "Giles". Every unit is thoroughly inspected & tested prior to shipment in efforts to ensure that it will operate flawlessly when received & installed. With proper care & maintenance the appliance will provide years of trouble-free service.

To help protect your investment in this equipment in this state-of-the-art equipment, we recommend taking a few moments to become familiar with all of the procedure presented in this *Owner's Operations Manual*. Adhering to these recommended procedures will help minimize potential for malfunctions, costly downtime and future repair expense. **Please retain this manual for future reference.**

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

1.1 Construction

Constructed primarily of stainless steel formed sheet metal.

1.2 Standard Features

Automatic Power Sifter - designed to sift and blend breading while simultaneously ejecting unwanted dough-balls with a 60 second auto-cycle timer.

Sifter Brush - (2) Food grade brushes with nylon-bristles

Batter Dip Basket with Handles - Stainless steel, hand-held dip basket ... dip product into batter mixture, lift & dump directly into breading pan. Hangs between the pans when not in use.

Batter Dip Pan - 6" deep, stainless steel pan holds the batter dip mixture.

Breading Pans - (2) 8" deep, stainless steel pans. (1) pan holds sufficient amount of breading/spice mix for applying to product ... pan features a "dump hole" with a removable plug, allowing used breading to be dropped directly into the power sifter. (1) solid bottom pan fits under sifter to catch sifted breading.

Dough-ball Pan - (1) 8" deep, 1/3-size steam table pan, catches the dough-balls automatically ejected while sifting used breading.

Plastic Food Box - 6" deep, plastic food tote holds fresh cut chicken ready for breading application. Plastic Food Box Lid & Colander also included.

Scissor Holder - Convenient scissor storage located on both sides of the holding shelf.

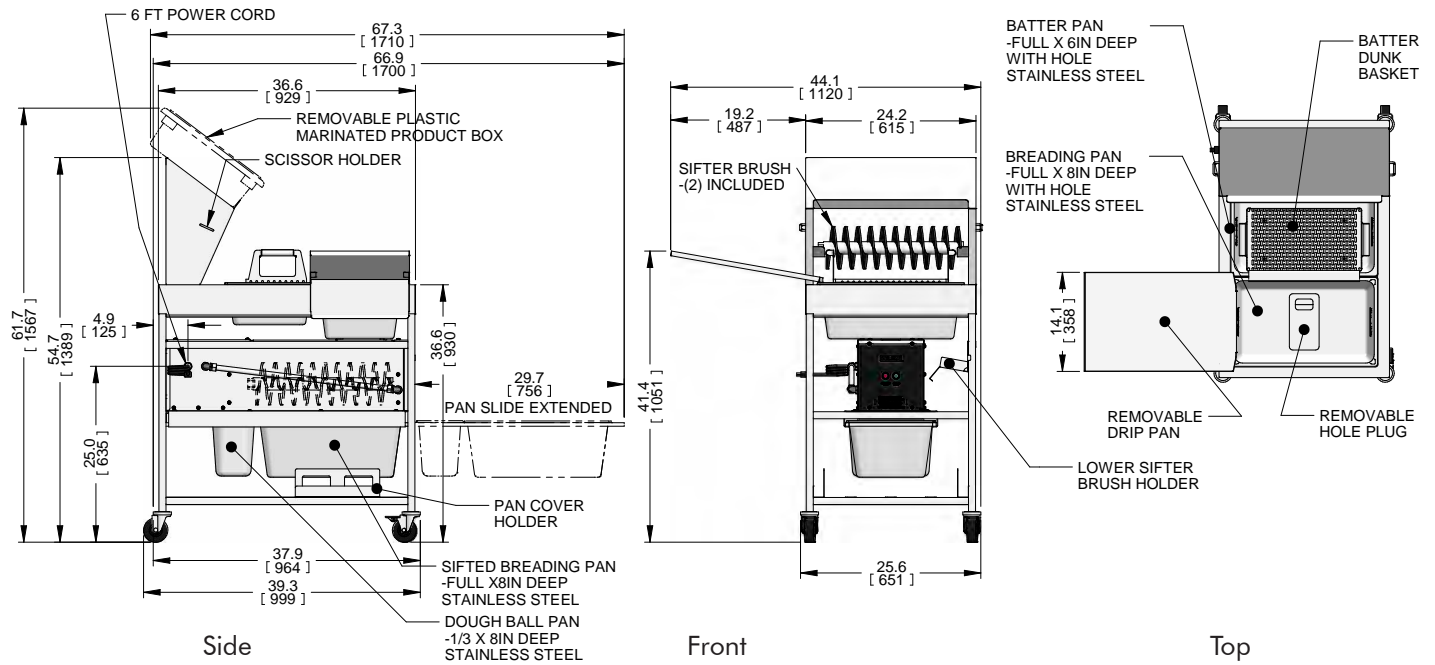
Sliding lower rack - Slide out rack holds sifted breading pan and dough-ball catch pan.

Staging Tray - Removable staging tray attaches without tools to either side.

Swivel Casters - Heavy duty casters w/ locking brakes on front wheels.

1.3 Specifications

1.3.1 Overall Dimensions



Inches [mm]

1.3.2 Agency Certifications



1.3.3 Unit Weight

Model	Crated	Uncrated
BBT-A	205 lbs [93 kg]	150 lbs [68 kg]

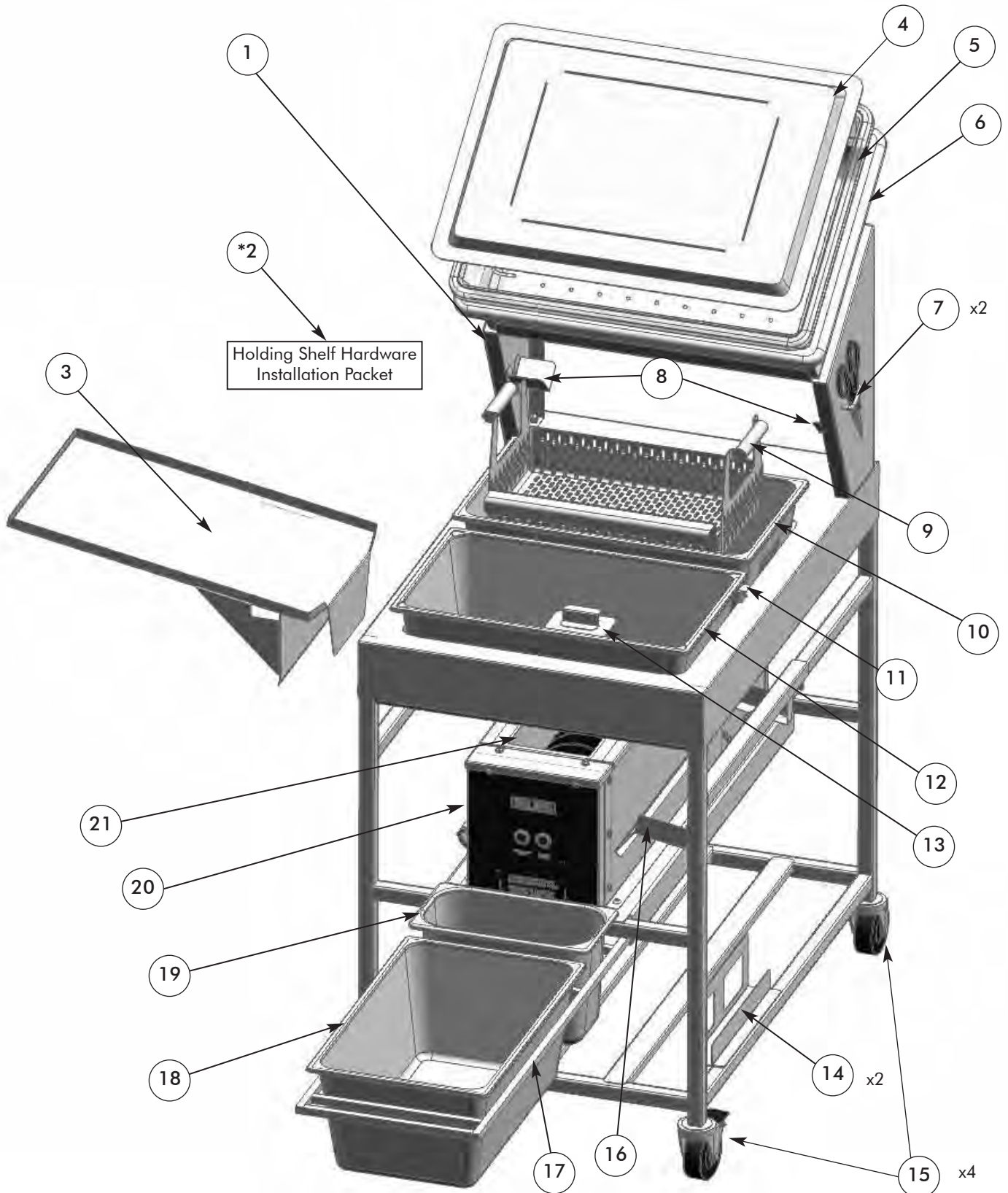
2. Overview

The following section provides a brief overview of the components, functions, and accessories associated with BBT-A. Please review this section carefully before attempting assembly, installation and operation.



**Scissors shown for visual purposes only & not included with unit.

2.1 Cabinet & Standard Components



*Hidden

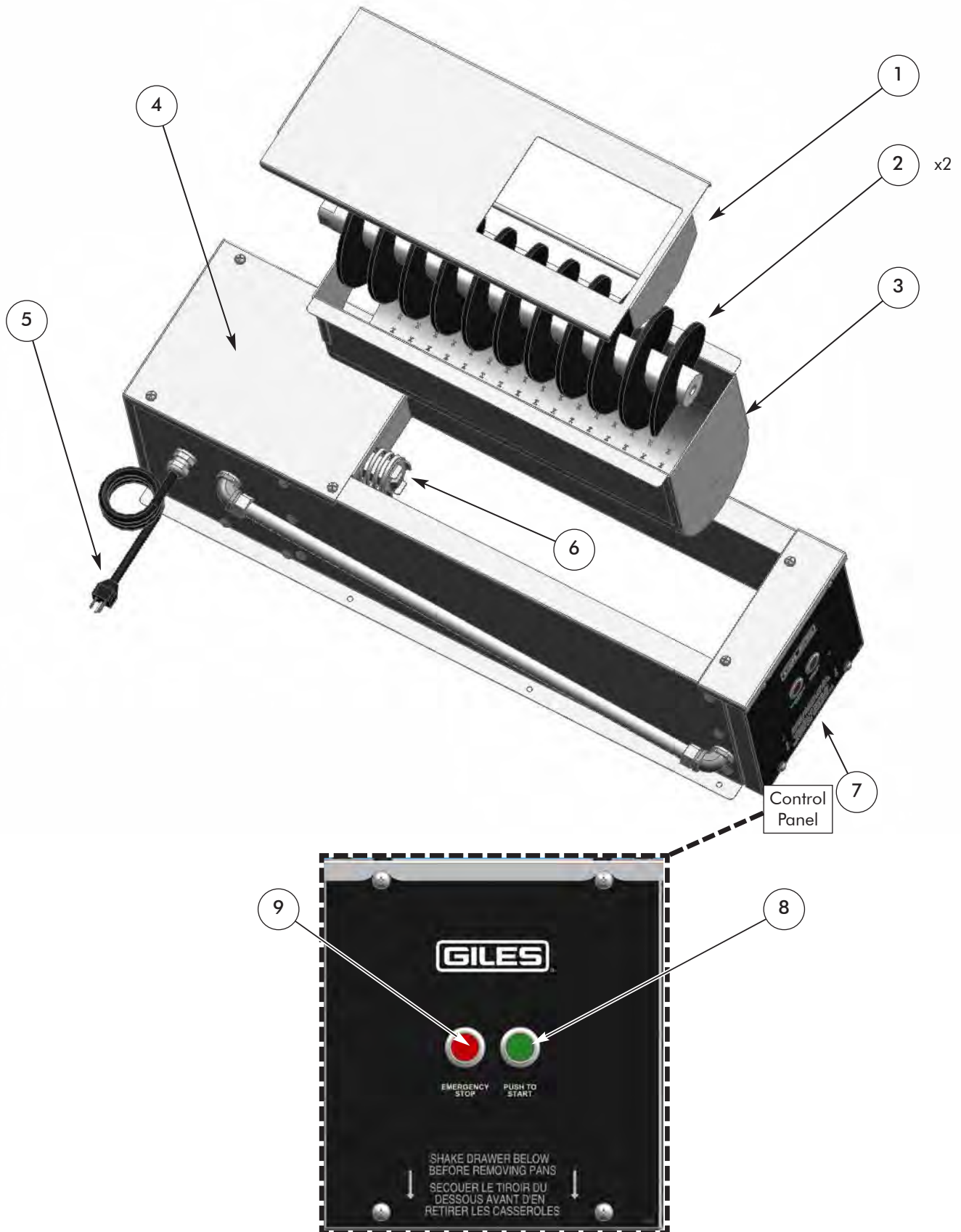
**Scissors shown for visual purposes only & not included with unit.

2.1 Cabinet & Standard Components - continued

Item	Description	Function
1	Holding Shelf	Canted upper shelf holds container of prepared product, ready for breading application.
2*	Holding Shelf Hardware Installation Packet	Packet containing 1/4 Flat Washer; 1/4-20 Hex Nut; & 7/16" Wrench used to attach the holding shelf to the cabinet frame.
3	Removable Staging Tray	Stage breading product ready for the fryer. Removable tray attaches, without, tools to either side of cabinet.
4	White Food Tote Lid	White plastic lid for 6" Deep Food Tote.
5	Plastic Colander	Use for draining fresh chicken prior to breading application.
6	6" Deep White Food Tote	Holds fresh cut chicken ready for breading application.
7	Scissor Holder Bracket	Convenient scissor storage located on each side of the holding shelf
8	Upper Sifter Brush Holder	Holds extra sifter brush when not in use or drying brush after cleaning.
9	Hand-held Dipping Basket	Use for dipping several pieces of product into the batter mixture at one time. Fits inside the batter pan & hangs between pans when not in use.
10	Full size, 6" Deep, S/S Batter Pan w/ Emboss	Dip basket with product into batter pan.
11	Pan Divider	Separates the Batter and Breading Pan
12	Full size, 8" Deep, S/S Breading Pan w/Hole	Has cutout in bottom with a removable Plug . When ready to begin sifting process, remove "Plug" to dump used breading directly into Sifter below.
13	Breading Pan Plug	Plugs hole in bottom of 8" Breading Pan until ready to begin sifting process.
14	Pan Cover Holders	Pan cover storage located on each side of the bottom shelf.
15	Swivel Casters	Easy to move unit with 4 heavy duty swivel casters. Front casters have locking wheel brakes.
16	Lower Sifter Brush Hanger	Holds extra sifter brush when not in use or drying brush after cleaning.
17	Lower Sliding Pan Rack	Located under the sifter box, the lower rack slides out for easy access to the sifted pan & dough ball pan
18	Full size, 8" Deep, S/S Sifted Breading Pan w/o Hold	The sifted breading pan is directly under the sifter box & is used to catch the sifted breading mixture during the automatic sifting process.
19	1/3 Size, 8" Deep, S/S Dough Ball Pan	The dough ball pan is located behind the sifted pan & catches the unwanted dough balls ejected during the sifting process
20	Control Panel	See Section 2.2 for details
21	Sifter Box	See Section 2.2 for details

*Hidden

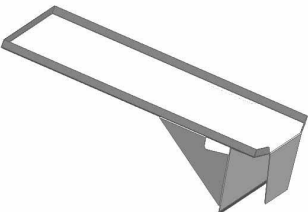
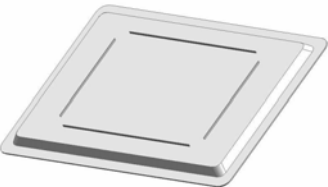
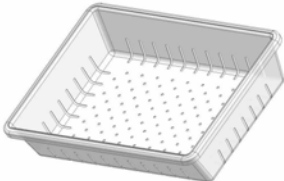
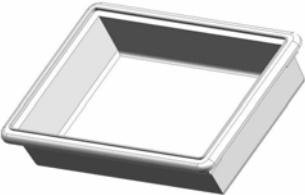
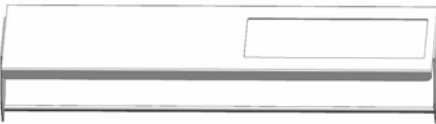
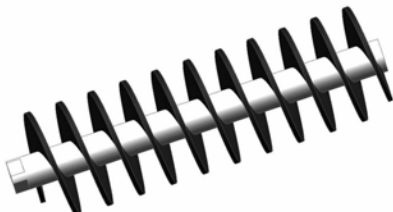
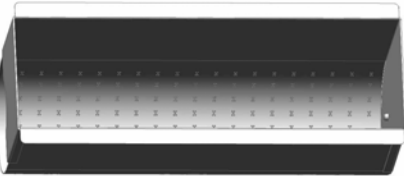
2.2 Sifter Box Components & Control Panel



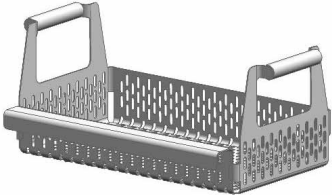



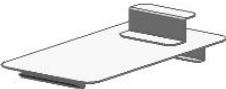


2.2 Sifter Box Components & Control Panel - continued

Item	Description	Function
1	Sifter Cover	Covers the sifter. Opening in top of the sifter cover directs the breading mixture released from the breading pan above into the sifter below.
2	Sifter Brush	Nylon bristle brush with spiral brush auger sifts breading mixture while simultaneously ejecting unwanted dough-balls.
3	Sifter Screen	Directs the ejected dough balls into the dough pan, & the renewed breading mixture into the sifted pan below.
4	Motor Cover	Covers the motor compartment located at the rear of the sifter box
5	Power Cord	6-foot power cord with molded NEMA plug.
6	Motor Shaft Assembly	Turns the sifter brush. It is located in the rear the sifter box & is conected to the motor.
7	Control Panel	Front panel operational controllers.
8	Start Button	LED push button that starts the 60 second sifting cycle timer.
9	Emergency Stop	Press to stop automatic sifter.

2.3 Standard Items Included

Item	Description	Function
	Removable Staging Tray	Stage breading product ready for the fryer. Removable tray attaches, without, tools to either side of cabinet.
	White Food Tote Lid	White plastic lid for 6" Deep Food Tote.
	Plastic Colander	Use for draining fresh chicken prior to breading application.
	6" Deep White Food Tote	Holds fresh cut chicken ready for breading application.
	Sifter Cover	Covers the sifter. Opening in top of the sifter cover directs the breading mixture released from the breading pan above into the sifter below.
	Sifter Brush (2)	Nylon bristle brushes with spiral brush auger sifts breading mixture while simultaneously ejecting unwanted dough-balls. (2 brushes included).
	Sifter Screen	Directs the ejected dough balls into the dough pan, & the renewed breading mixture into the sifted pan below.

2.3 Standard Items Included - continued

Item	Description	Function
	<p>Hand-held Dipping Basket</p>	<p>Use for dipping several pieces of product into the batter mixture at one time. Fits inside the batter pan & hangs between pans when not in use.</p>
	<p>Full size, 6" Deep, S/S Batter Pan w/ Emboss</p>	<p>Dip basket with product into batter pan.</p>
	<p>Pan Divider</p>	<p>Separates the Batter and Breading Pan</p>
	<p>Full size, 8" Deep, S/S Breading Pan w/Hole</p>	<p>Has cutout in bottom with a removable Plug. When ready to begin sifting process, remove "Plug" to dump used breading directly into Sifter below.</p>
	<p>Breading Pan Plug</p>	<p>Plugs hole in bottom of 8" Breading Pan until ready to begin sifting process.</p>
	<p>Full size, 8" Deep, S/S Sifted Breading Pan w/o Hold</p>	<p>The sifted breading pan is directly under the sifter box & is used to catch the sifted breading mixture during the automatic sifting process.</p>
	<p>1/3 Size, 8" Deep, S/S Dough Ball Pan</p>	<p>The dough ball pan is located behind the sifted pan & catches the unwanted dough balls ejected during the sifting process</p>



3. Installation

This section describes the procedures necessary to properly install the equipment. To help avoid personal injury or equipment damage, please follow these steps exactly.

3.1 Appliance Location

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

When selecting a location for placement of the appliance always consider all the operational needs and any specific on-site factors, the following should be considered before finalizing plans.

- The receptacle used to power the appliance must be electrically grounded in accordance with local electrical code, or in the absence of local code, with the current **National Electrical Code, ANSI/NFPA 70**.
- Be sure that sufficient space is available for proper operation and use of the appliance, and that consideration is given for the space that may be required to perform future service, maintenance, or repair.
- Be sure that adequate ventilation is provided in the operating area, as necessary.
- Prior to use, have a qualified professional electrician, or other service technician, assess the installation to ensure that power source meets the electrical specifications stated on the unit's rating label and that it is adequate to power the equipment.
- Be sure that the unit is secure in its location and cannot be moved unintentionally.

The above considerations will help to ensure safe and proper operation. If you have questions concerning these procedures, please contact a Giles Manufacturer's Representative or equipment dealer, or contact **Giles Technical Services at 800.554.4537 (email: services@gfse.com)**.

3.2 Unpacking

The unit is shipped on a wooden pallet, secured by high strength plastic strapping and a protective wooden framework. The entire load is wrapped with protective stretch film. Auxillary items (pans, brushes, etc.) are packed separately and usually secured inside the unit ... be certain to remove and retain.

CAUTION

- Keep the appliance in an upright (vertical) position while unpacking.
- Exercise due care when removing wooden crating and shipping materials from shipping pallet.
- Exercise due care when lifting and moving the unit.
- Failure to comply with **CAUTION** notices may result in minor to moderate injury, damage to equipment or property damage, and void the factory warranty.

3.2 Unpacking - continued

IMPORTANT!

If there was any visible evidence of damage to the shipping pallet, immediately inspect the unit & associated items. Immediately notify the freight carrier of all damages. Typically it is the **purchaser's responsibility** to file and negotiate freight damage claims.

1. The appliance is secured to a wooden pallet with high-tensile plastic strapping and protected by a wooden crate framework. The entire load is wrapped with machine applied stretch film wrap.
2. Carefully cut & remove the stretch film wrap.
3. Carefully remove the crate framework & cut plastic strapping. Secure & remove all accessory items (brushes, pans, etc.) Set these items aside in a safe place and properly dispose of shipping materials.
4. Remove unit from the shipping pallet. The appliance is heavy. Extreme care should be taken when lifting or moving the unit to prevent personal injury and/or damage to the equipment. Use sufficient manpower or appropriate handling equipment.

IMPORTANT!

- Giles shall not be liable for damage to the unit, personal injury, or property damage incurred due to improper use of material handling equipment or poor work practices during installation. Equipment damage deemed to be the result of improper handling will not be covered by the factory warranty.
- Material & labor expenses associated with installation of this appliance are the sole responsibility of the purchaser, unless written and approved arrangements have been made in advance.

3.3 Electrical Requirements

CAUTION

- Unit must be properly grounded in accordance with all electrical requirements and local code, or in the absence of local code, in accordance with the **National Electrical Code, ANSI/NFPA 70**. Improper grounding may result in electrical shock to users.
- Always consult a professional electrician, or other qualified service technician, prior to installation to ensure that electrical circuits are of sufficient rating and gauge to power this equipment..

3.4 Electrical Specifications

The **BBT-A** is available with the electrical specifications shown below. Check the rating label on the unit to determine correct power source required.

Voltage	Phase	Hz	Watts	Amps	Wire	Cord Set
115-120	1	60	165	1.44	2 wire + Ground	SJOOW 18/3 NEMA 5-15P, 120V
230-240	1	60	163	0.71	2 wire + Ground	SJOOW NEMA 6-15P, 230-240V

Service Cord w/ plug included

3.5 Electrical Connections

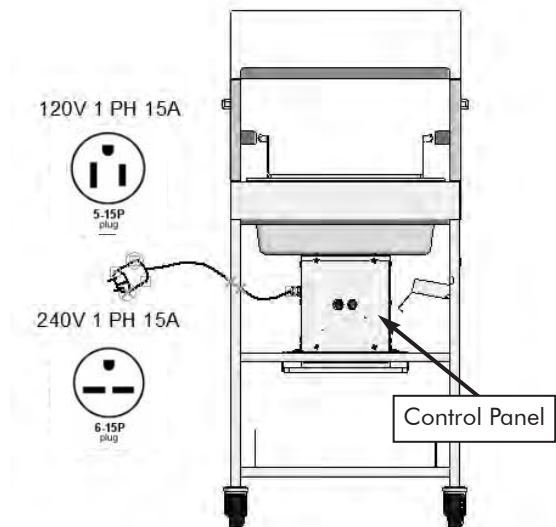
NOTE:

All electrical installation labor and materials (breakers, conduit, wire, etc.) shall be supplied by the customer. Electrical installation must be performed by a licensed electrician, or qualified service technician, as per local building codes.

Installation must comply with all electrical requirements and local code or in the absence of local code, in accordance with the **National Electrical Code, ANSI/NFPA 70**.

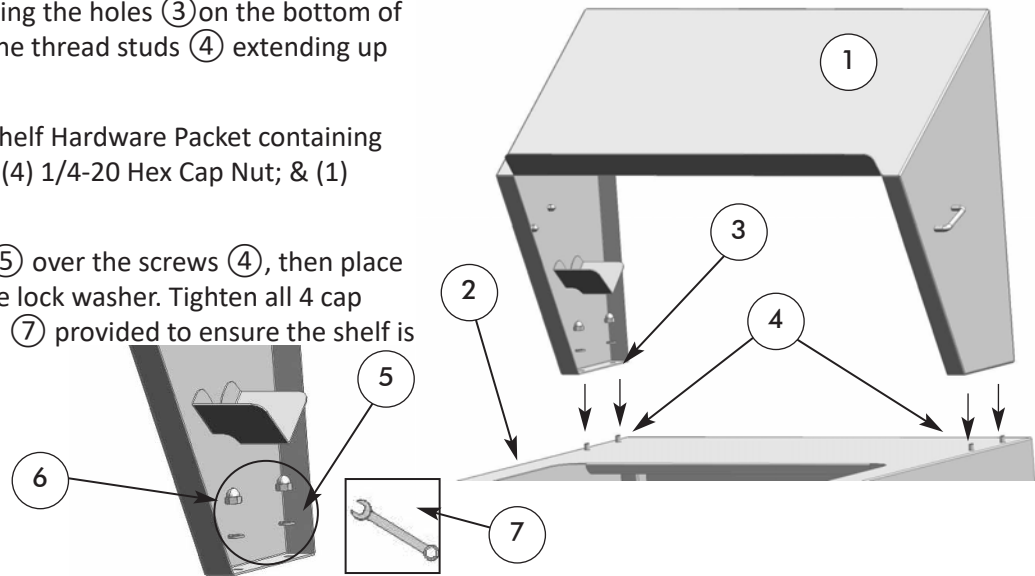
GILES shall not be responsible for code compliance in regard to installation and use of this appliance.

1. Confirm appropriate circuit breakers are in place in the facility electrical panel for the circuit supplying power to the appliance.
2. Unit is equipped with the appropriate power cord and NEMA plug for the appliance voltage purchased (See Table in *Section 3.4* above).
3. Confirm that power switch on control panel is in the **[OFF]** position. Plug power cord into the appropriate receptacle. **DO NOT power the appliance with an extension cord.**
4. Confirm that circuit breaker in facility electrical panel is in the **ON** position. Place the control panel power switch in the **[ON]** position. The LED lights will turn **ON**.
5. Confirm that the indicator lights illuminate. Return controls and power switch to **[OFF]**.

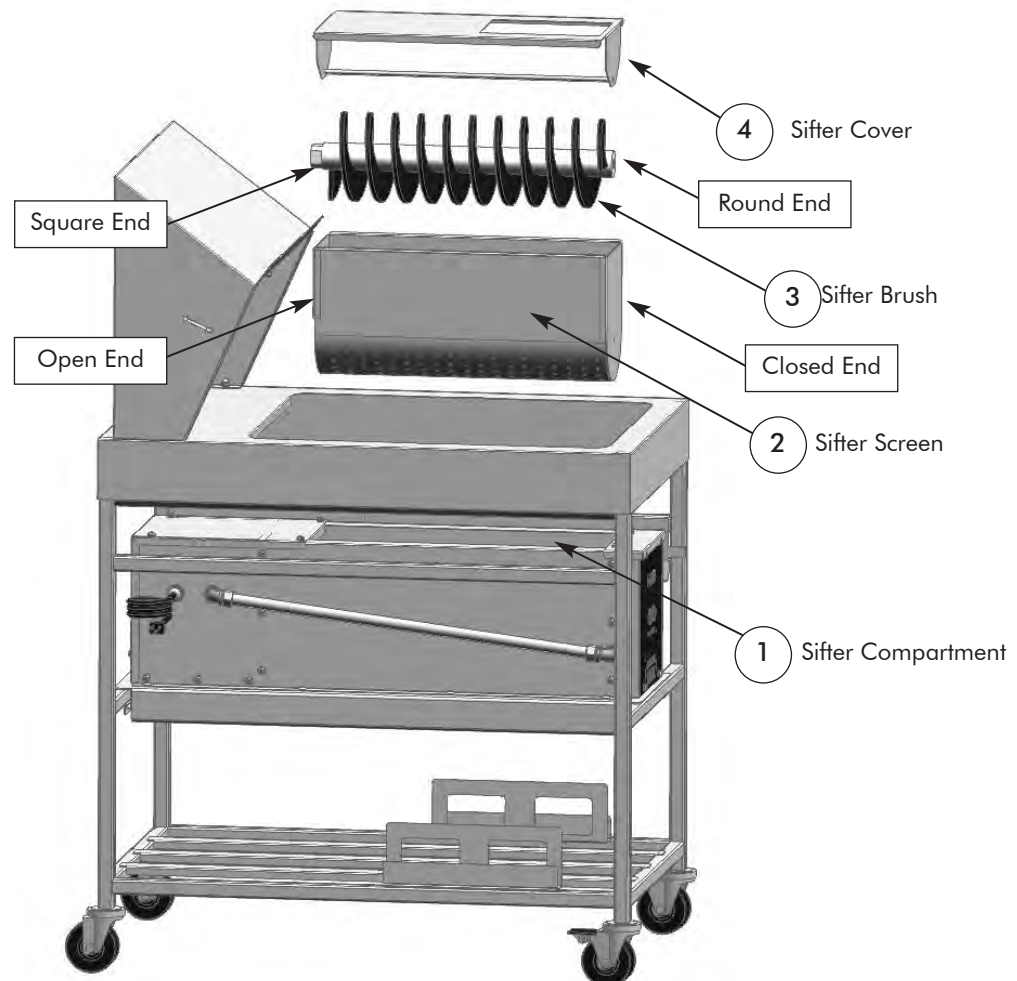


3.6 Holding Shelf Installation

1. Carefully place the holding shelf ① on the rear of the cabinet top ②, aligning the holes ③ on the bottom of the shelf sides with the thread studs ④ extending up from the cabinet top.
2. Locate the Holding Shelf Hardware Packet containing (4) 1/4 Lock Washer; (4) 1/4-20 Hex Cap Nut; & (1) 7/16" Wrench.
3. Place a lock washer ⑤ over the screws ④, then place a cap nut ⑥ over the lock washer. Tighten all 4 cap nuts with the wrench ⑦ provided to ensure the shelf is secured properly.



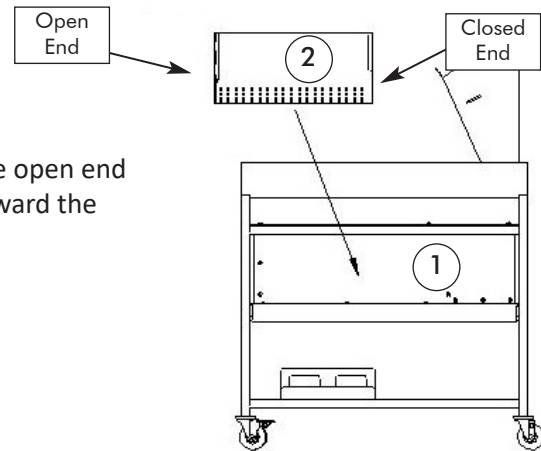
3.7 Sifter Installation



3.7 Sifter Installation - continued

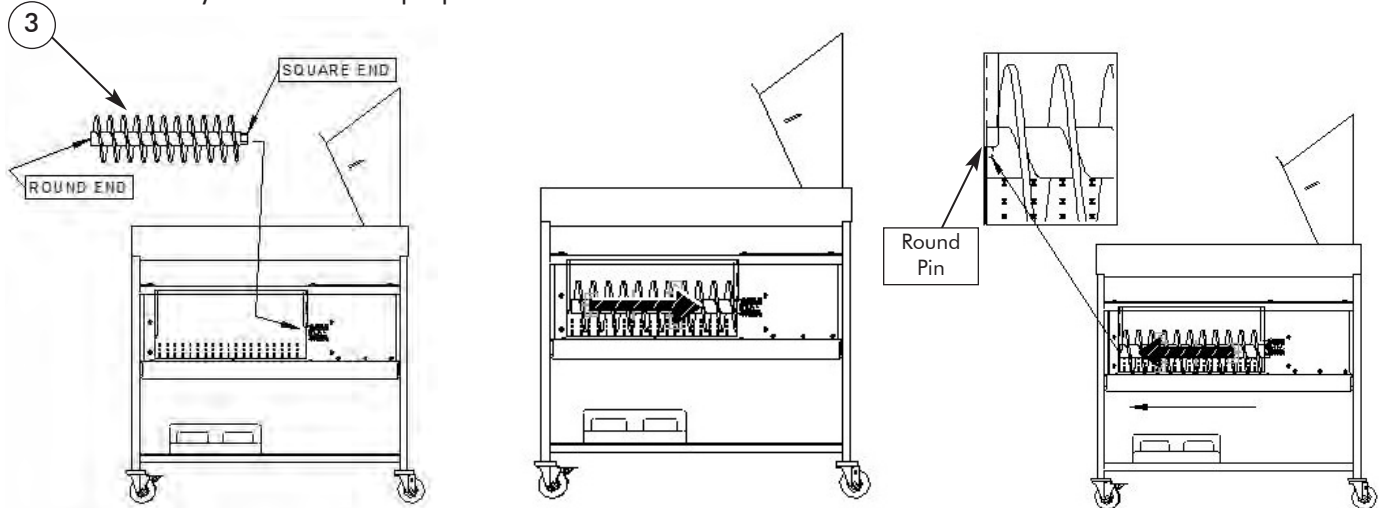
STEP 1: INSTALL SIFTER SCREEN

- Insert the Sifter Screen (2) into Sifter compartment (1) so the open end is positioned toward rear of the unit and the closed end is toward the front of the unit.



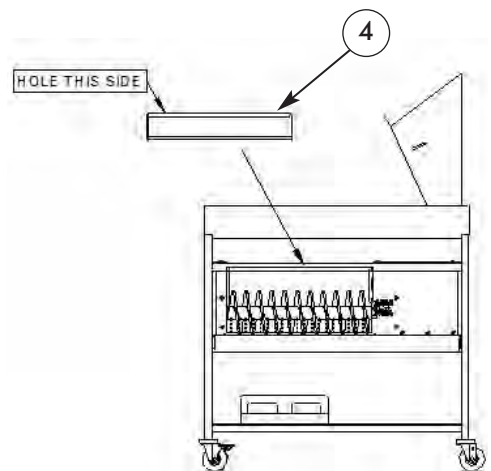
STEP 2: INSTALL SIFTER BRUSH

- Install the Sifter Brush (3), inserting the square end of brush shaft into the rear opening of sifter compartment.
- Press brush towards rear until the round end of the brush shaft clears the round pin on the closed end of the sifter screen.
- Align the brush shaft with the screen pin, then release the brush so it seats in the sifter compartment.
- Rotate brush by hand to assure proper installation & free rotation.



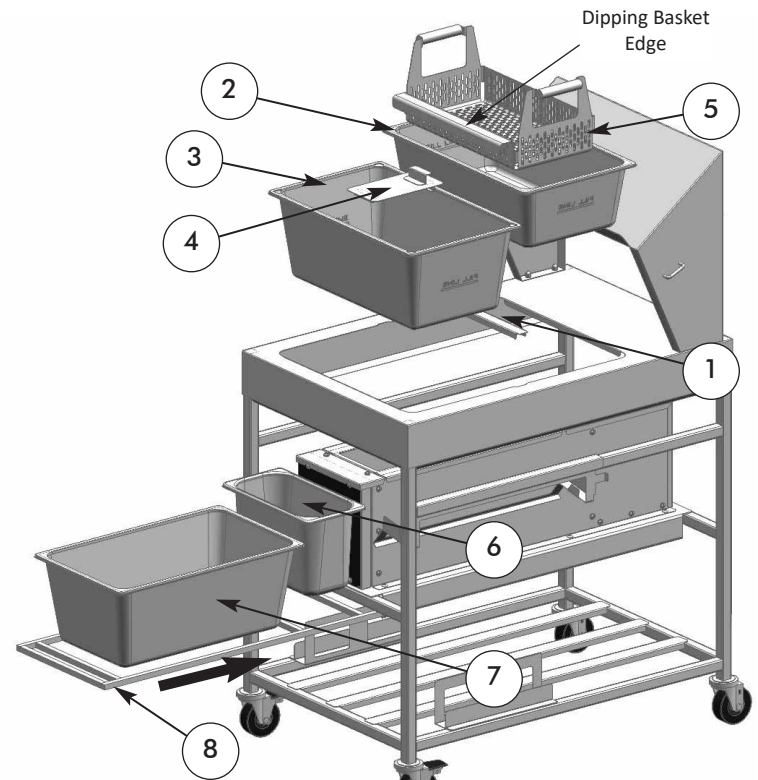
STEP 3: INSTALL SIFTER COVER

- Place Sifter Cover (4) over sifter, ensuring the rectangular opening is turned toward front of unit.



3.8 Pan Installation

1. After sifter has been installed, insert Pan Divider (1) across the opening in the top of the cabinet, aligning the tabs on the divider with the notches in cabinet top opening.
2. Next place 6" Deep Batter Pan (2) behind the pan divider, then place the 8" Deep Breading Pan with Hole (3) in front of the pan divider ...allowing the lip of the pans to rest on the divider.
3. Install the Breading Pan Plug (4) into the bottom of the Breading Pan with hole (3). Make sure the plug snaps securely into place.
4. Place the Hand-Held Dipping Basket (5) into the Batter Pan (2), hanging edge over the Batter pan and the Breading pan.
5. Insert the small Dough Ball pan (6) into the rear part of the slide out rack (8) & place the Sifted Breading Pan (7) into front part of the Rack. Push slide back under sifter fully until rack stops.



3.9 Initial Cleaning

Before placing the appliance into service:

- Inspect the appliance and remove any adhesive protective film that may still remain on sheet metal surfaces. Generally, some of this material is left in place from the factory to provide protection for the appliance finish during shipment & installation.
- Thoroughly clean and dry interior & exterior of unit, as well as all components (pans, totes, baskets, brushes, etc.). Ensure all parts are completely dry before using. (See **Section 5.1** for detailed cleaning instructions) **Note:** Wet, damp, moist areas of the unit & components will often cause major issues with the automatic sifting process.



Numbers in Sections 4.1 - 4.3 correspond to numbers in Section 4.

4.1 Blending Process

- To ensure a completely homogeneous mixture, you may wish to blend breading mixtures through the sifter before use to remix ingredients which may have settled out during handling & storage.
- Place flour/spice mixture in top breading pan ①. Press start button ⑩ on control box. While sifter brush ⑥ is running, remove pan plug ② & use it to push breading slowly through the dump hole. Sifter is equipped with an auto-shutoff & will shut down after running 60 seconds ... you may manually stop unit sooner, or restart if needed to complete the load.
- Replace hole plug ② in top breading pan ①. After all breading has passed through sifter screen ⑦ & brush ⑥ has stopped rotating, pull out lower pan drawer slide ⑫, remove sifted breading pan ⑨ and pour freshly sifted breading back into the top breading pan ①.
- This extra blending process is not essential, or may not even be desired. Its use is a matter management preference or actual experience and cooking results.

4.2 Sifting Process

- When fresh protein food products are hand breaded with flour/spice mixes, moisture & fats will cause dough balls to form during the process. Periodic sifting is required to remove dough balls & preserve the life & quality of breading.
- Press the start button on the control box ⑩. While sifter brush ⑥ is rotating, remove the pan plug ② & use it to push the used breading slowly through pan's dump hole.
- After all the breading has been deposited into the rotating sifter, replace pan plug ② in dump hole of top breading pan ①. Sifter is equipped with an auto-shutoff after 60 seconds ... you can manually stop the unit sooner, or may restart to complete sifting, if needed. After all breading has passed through sifter screen ⑦ & sifter brush ⑥ has stopped rotating, pull out lower pan drawer slide ⑫, remove sifted breading pan ⑨ and pour freshly sifted breading mixture back into the top breading pan ① to continue breading activities. Pour additional fresh breading mixture into pan if it is needed ... the pan has capacity for approx. 14 lbs of breading mixture.
- Replace pan without hole ⑨ into the pan drawer slide & push in tightly against backstop.
- While the drawer slide is pulled out, check the small dough ball pan ⑧ ... as needed, remove pan & dispose of dough balls into the trash.
- Repeat as often as needed.

4.3 Emergency Shutdown

In case of an emergency, press the emergency stop button ⑪ and remove all power to the unit by turning OFF the main building circuit breaker.

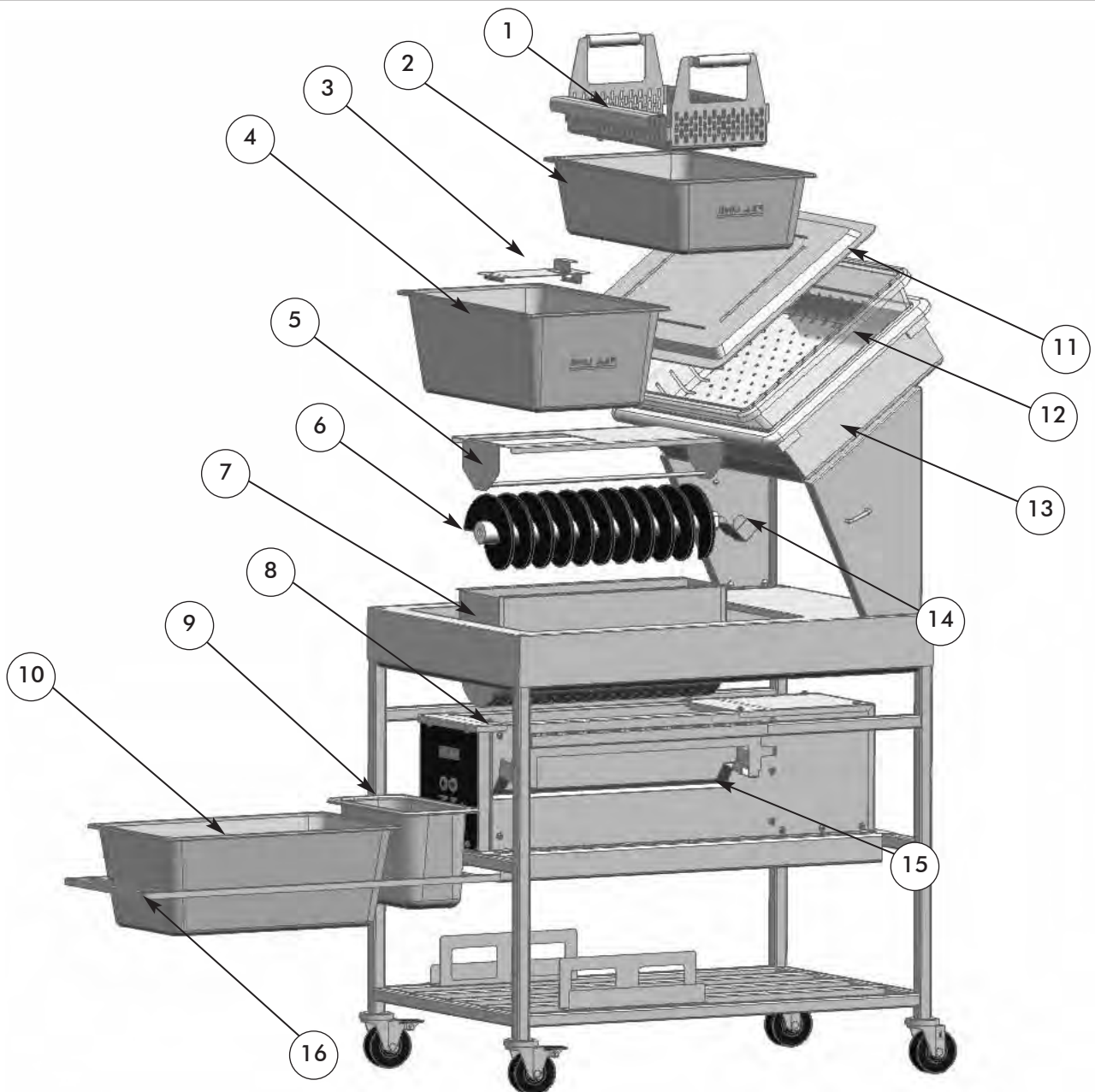
5. Cleaning

The following explains recommended cleaning procedures for the BBT-A.

5.1 Cleaning Procedures

⚠ DANGER

- Always disconnect power supply when servicing or cleaning machine.
- NEVER spray sifter compartment with water.
- Failure to comply with DANGER notices will result serious injury, or even death, equipment or property damage, and void the warranty.



5.1 Cleaning Procedures - Continued

1. Remove dipping basket (1), batter dip pan (2), breading pan (4) & pan plug (3), brush cover (5), sifter brush (6), sifter screen (7), sifted breading pan (10), dough ball pan (9), white food box (13), colander (12) and food box lid (11).
2. Clean the sifter enclosure (8) with a towel soaked in detergent/water solution. Be sure to clean all crevices. Wipe down using towel rinsed with clean fresh water until all surfaces are clean. Soak towel in sanitizer (or bleach/water solution) and wipe all surfaces thoroughly. **NEVER SPRAY SIFTER COMPARTMENT WITH WATER.**
3. In wash sink, spray all removed items listed in Step 1 with hose to dislodge any breading. Soak components in dish washing detergent & water solution, if needed. Wash all items with warm soapy water, rinse thoroughly, & allow to dry completely.
4. Clean sifter brush (6) using a round stiff-bristle brush to remove soil & breading residue.
5. After cleaning brush (6), thoroughly rinse in detergent solution and soak in sanitizing solution according to your Standard Operating Procedures (SOP).
6. After sanitizing sifter brush (6), remove and shake out excess moisture. Place sifter brush (6) onto the upper brush holder (14) located on the holding shelf or the lower brush hanger (15) located to the right of the sifter enclosure box (8). Allow to air-dry completely before reinstalling brush. Note: To prevent downtime, use the additional sifter brush provided, allowing sufficient time for the freshly cleaned brush to completely dry.
7. Clean the sifter screen (7) and brush cover (5) in the detergent/water solution with a towel or scrub if needed with stiff-bristle brush. Thoroughly rinse off detergent solution. Soak items in sanitizing solution as prescribed by your SOP. Wash dough ball pan (9) & replace in lower slide drawer (16). Reinstall sifter screen (7). Place brush cover (5) onto top of sifter compartment (8). Allow all components to thoroughly dry before re-using unit.
8. Clean all the pans (2) (4) (9) (10) and pan plug (3) in sink with towel or scrub pad, if required. Thoroughly rinse and sanitize items as prescribed by your SOP. Place items upside on drain board & allow all to thoroughly dry before re-using.



6. Troubleshooting

The following are some basic general troubleshooting procedures for the **BBT-A with Auto-Sifter**. Many problems have a simple solution. Please refer to **Section 6.1** to help resolve operational difficulties. Contact **GILES SERVICE** if unable to correct any problem.

CAUTION

- Electrical troubleshooting and repair procedures should be performed **ONLY** by qualified service personnel. Death or serious injury will result from contact with energized electrical circuits or components.
- Failure to comply with DANGER notices will result in serious injury or death, equipment or property damage, and void the warranty.

6.1 Troubleshooting Procedures

PROBLEM	REPAIR/SOLUTION
Flour on floor	Bottom sifted breading pan and dough ball pan not positioned properly.
	Check dough ball pan level, empty if full.
Dough balls in sifted breading	Check proper position of brush cover.
	Check dough ball pan level, empty if full.
	Inspect screen for damage, replace if necessary.
Excessive flour in dough ball pan	When sifter brush is new (within first few days of operation) this is normal until brush is "run in" and set. For first few days push flour into sifter screen slower.
	Verify proper component assembly
	Brush may be excessively worn, if so replace with new brush
Brush and/or screen clogged with flour. Brush not in proper contact with screen.	Make certain brush and sifter screen are thoroughly dry before use.
	Check brush for flat/bent bristle tips. If evident, wash brush in hot water and air-dry on hanging racks. Never lay brush on a flat surface to dry. This is recommended only as procedure to straighten flattened bristles. Usually bristles should not be subjected to hot water. If this fails to cure the problem, replace brush (Note: daily cleaning and proper drying will extend the brush life).
	Brush is worn out, replace with new brush.
Dough balls in sifter screen. Motor will not operate	Check dough ball pan level, empty if full.
	Check open at rear of sifter screen for obstructions.
	Check power source (plug, circuit breaker, frayed wires, etc.)
	Verify proper mechanical motion of start push button.
	Have qualified technician check operation of components.

7. Parts List

This section lists some of the various parts that are available for replacement on *BBT-A with Auto-Sifter*. This is not an all inclusive listing; please contact *Giles Technical Service* concerning other parts that are available for field replacement.

7.1 Parts Ordering & Service Information

As an equipment manufacturer, *Giles* does not sell service parts direct. Parts are available through authorized food service equipment service companies, part distributors, and/or kitchen equipment dealers. If assistance with sourcing parts or repair service is required, please contact a *Giles Manufacturer's Representative* to assist with locating a parts source or authorized service provider near you. For further assistance you may contact **GILES Technical/Customer Service Support** as follows:

IN THE UNITED STATES & CANADA call: 800.554.4537
ALL OTHERS call: 334.272.1457
 Normal business hours are **8:00 AM to 5:00 PM Central Time** ... calls are handled by an automated phone attendant; please follow the recorded instructions to reach your desired party. If calling after hours, leave a voice mail message, including your contact information, and a *Giles Support Representative* will call you back, usually within 30 minutes. A call-back representative is available **24/7/365**.

Website: www.gfse.com or e-mail services@gfse.com.

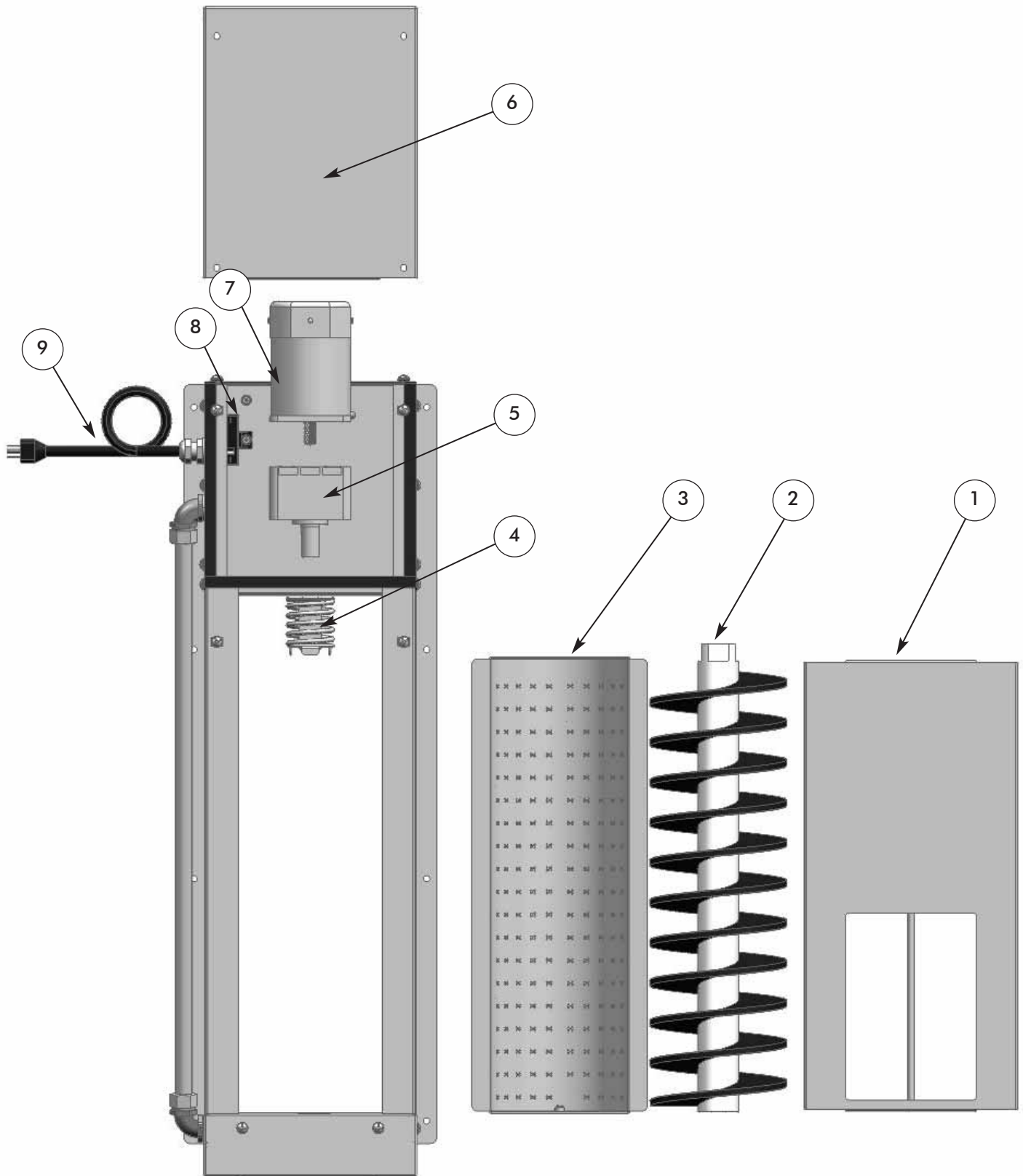
Our goal at Giles is to provide the highest possible quality of service and assistance. To help us accomplish this, please have the following information readily available when calling, along with a brief description of the problem being experienced. Please record the unit information in the table below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

Model:	
Serial Number:	
Voltage:	
Phase:	



The information can be found on the serial number label placed here.

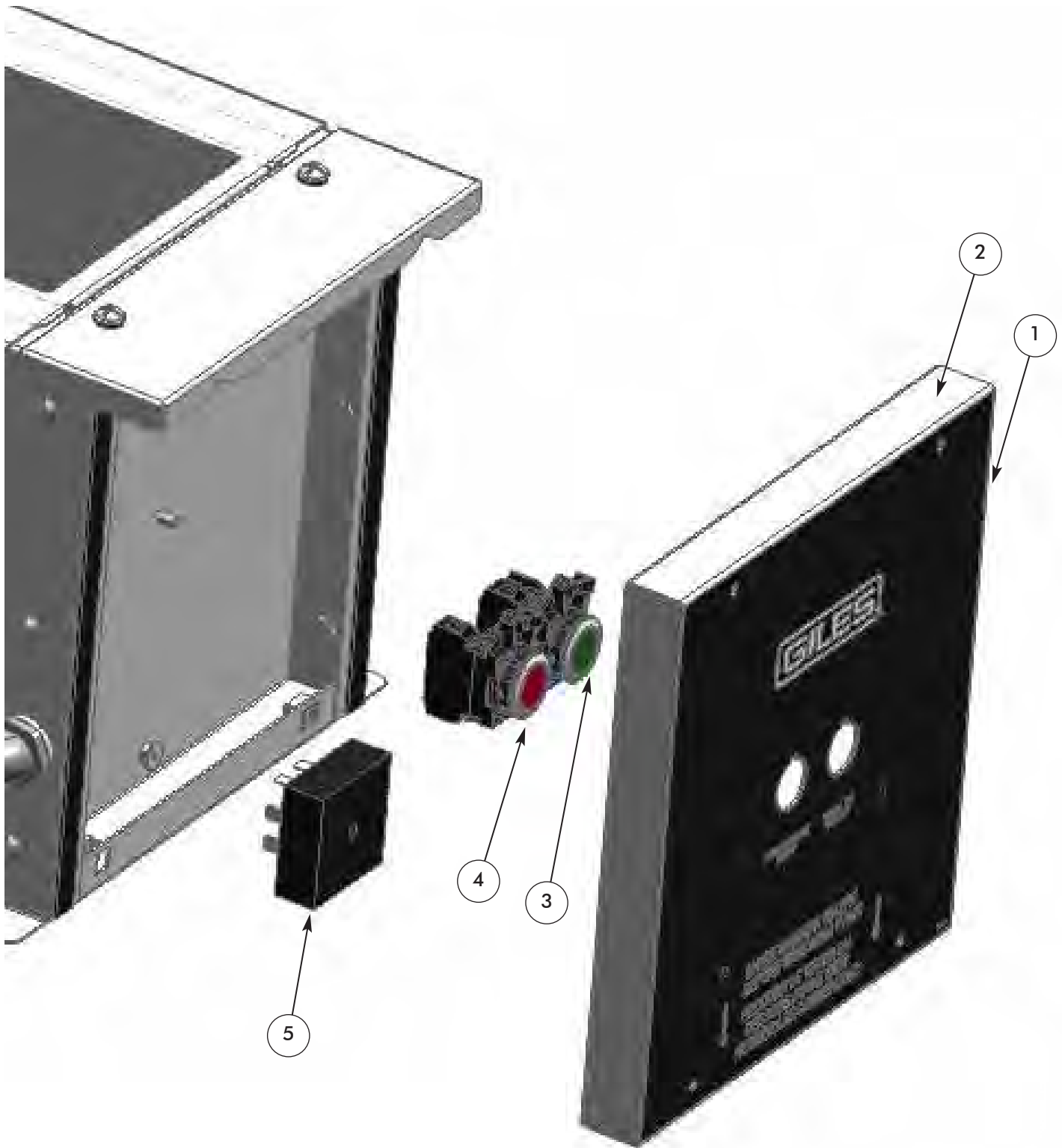
7.2 Sifter Box & Motor Compartment



7.2 Sifter Box & Motor Compartment - continued

ITEM NO.	PART NO.	QTY	DESCRIPTION
1	80600	1	SIFTER COVER
2	41563	2	SIFTER BRUSH
3	80616	1	SIFTER SCREEN
4	80612	1	MOTOR SHAFT, WELD ASSY
5	21738	1	GEARHEAD, PARALLEL SHAFT, IMPERIAL
6	80599	1	COVER, MOTOR
7	21739 21740	1	MOTOR, INDUCTION, 115V, PARALLEL SHAFT or MOTOR, INDUCTION, 230V, PARALLEL SHAFT
8	-	1	CAPACITOR, COMES WITH 21739 (115V) or CAPACITOR, COMES WITH 21740 (230V)
9	21285 21229	1	CORDSET, SJOOW, 18/3, NEMA 5-15P, 120V or CORDSET, SJOOW, NEMA 6-15P, 230V

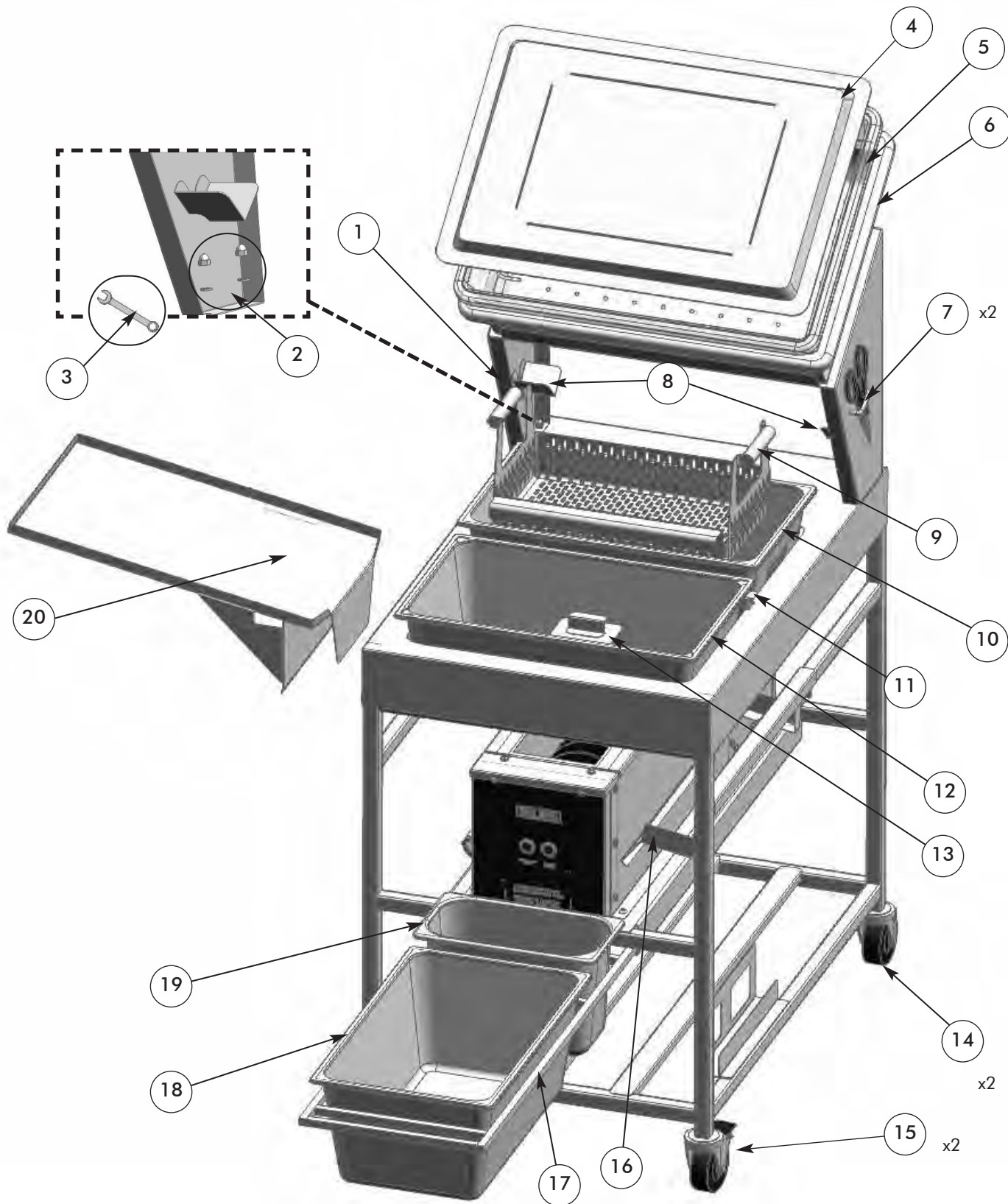
7.3 Control Panel Assembly



7.3 Control Panel Assembly - continued

ITEM NO.	PART NO.	QTY	DESCRIPTION
1	67315	1	LABEL, CONTROL PANEL
2	80598	1	PANEL, CONTROL, PEM/WELD ASSY
3	21655	1	PUSHBUTTON, 120/240V, 10A, MOM, GREEN
4	21656	1	PUSHBUTTON, 120/240V, 10A, MOM, RED
5	21657	1	RELAY, TIME DELAY, 120/240V

7.4 Cabinet Assembly & Standard Components



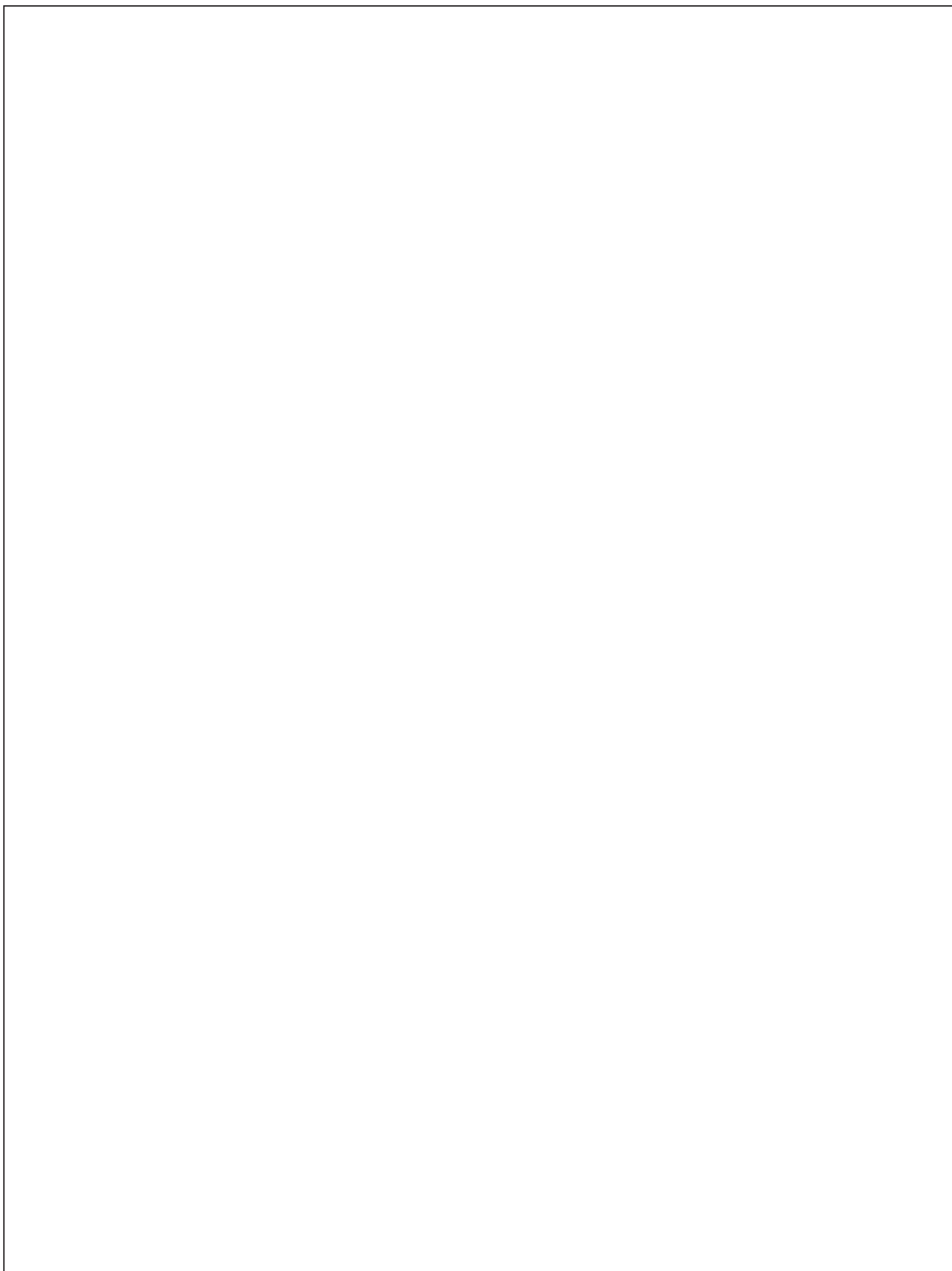
*Hidden

**Scissors shown for visual purposes only & not included with unit.

7.4 Cabinet Assembly & Standard Components - continued

ITEM NO.	PART NO.	QTY	DESCRIPTION
1	95431	1	HOLDING SHELF
2	10454	4	NUT, 1/4-20, ACORN W/ NYLON, HEX, S/S
	10477	4	WASHER, 1/4, SS, FLAT
3	41668	1	HOLDING SHELF INSTALLATION WRENCH
4	74700	1	LID, WHITE FOOD BOX, 25-1/2X17-1/2, COVER
5	71725	1	COLANDER, BBT
6	70875	1	WHITE FOOD BOX, 6", PLASTIC
7	98553	2	BRACKET, POT COVER (SCISSOR HOLDER)
8	80603	2	HOLDER, SIFTER BRUSH
9	95410	1	BASKET, DUNK, HANG, WELD ASSY
10	38902	1	PAN, 6 IN, METAL W/O DRAIN HOLE, EMBOSS
11	80588	1	CHANNEL, PAN DIVIDER
12	39368	1	PAN, BREADING, S/S, 8 IN, W/HOLE, EMBOSS
13	91469	1	BREADING PAN PLUG, ASSY
14	40641	2	CASTER, STEM, W/O BRAKE, 4.5
15	40704	2	CASTER, STEM, W/BRAKE
16	80622	1	HOLDER, SIFTER BRUSH, HANGING
17	99116	1	SLIDE OUT FRAME
18	78607	1	PAN, FULL W/O HOLE, 8 IN, METAL
19	72091	1	PAN, 1/3, 8" DEEP, 22G S/S
20	33501	1	DRAIN BOARD, WELD ASSY

Notes:





GILES Food Service Equipment

ISO 9001-2015 Certified

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