

# Operations & Service Manual

FAST Unit



Model: FAST Unit



## Giles Enterprises, Inc.

An ISO9001 Registered Company

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## 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 12 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.
- 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 ninety (90) days 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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## Safety

### Safety Overview

The instructions contained in this manual have been prepared to aid you in learning the proper procedures for installing and servicing your new unit.

Throughout this manual, safety precautions are identified through the use of the safety alert symbol and three signal words: **DANGER, WARNING**, and **CAUTION**. All safety alert information precedes the step(s) to which they apply. Suggested, recommended, or other noteworthy information is identified through the use of **NOTES**. Additionally, certain words are used to indicate a specific meaning or to add emphasis.

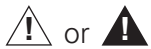
The following words are used as indicated throughout the manual:

**Shall:** understood to be mandatory.

**Should:** understood to be advisory.

**May:** understood to be permissive.

**Will:** indicates a future event/condition to occur.



Used in conjunction with signal words (**DANGER, WARNING**, or **CAUTION**) to alert you of potential personal injury hazards, immediately preceding precautionary measures that pertain to subsequent step(s). Obey all safety messages that follow this symbol to avoid possible injury or death. Failure to adhere to safety precautions identified by the safety alert symbol may also void the warranty.

#### **DANGER**

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

#### **WARNING**

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

#### **CAUTION**

- Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury. Also used to alert against unsafe practices.

#### **CAUTION**

- When used without the safety alert symbol, **CAUTION** indicates a potentially hazardous situation which, if not avoided, may result in equipment/property damage, and 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 your Giles equipment. 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 POUR WATER OR OTHER LIQUID SOLUTIONS INTO THE FOOD WELL AREA!** The food well area is not sealed and liquids will leak onto the heating elements underneath.
- **DO NOT** hose down the unit's interior or exterior with water.
- Failure to comply with these **DANGER** notices will result in death or serious injury, equipment/property damage, and void the warranty.

### **WARNING**

- Consult a qualified electrician to ensure that:
  - all electrical specifications and codes are met.
  - circuit breakers and wiring are of sufficient rating and gauge.
- The unit must be properly grounded and all electrical specifications must be met during installation.
- Improper installation, adjustment, alteration, service or maintenance could result in death or serious injury, equipment/property damage, and void the warranty.
- **DO NOT** use or store gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance!
- Failure to comply with **WARNING** notices could result in death or serious injury and equipment/property damage and void the warranty.

### **CAUTION**

- The unit must remain in the upright (vertical) position.
- Exercise care when removing the wooden crate from around the unit.
- **DO NOT** operate the unit unless you fully understand the components and their intended function (see Section 3).
- The unit and its parts will become **HOT!**  
Temperatures inside the unit may exceed 170°F (76.6°C).  
Exercise caution when operating, loading/unloading food, cleaning or servicing.  
Wearing of thermal oven mitts is recommended.

## CAUTION

- Food products must be maintained at a temperature of 150°F (65.5°C) minimum or in accordance with local or state health regulations.
- **The unit must be adequately and properly grounded. Improper grounding may result in electrical shock. Always refer to your local electrical code to ensure proper grounding of this or any other electrical equipment. Always consult with an electrician or other qualified service person to ensure breakers and wiring are of sufficient rating and gauge for the equipment being operated.**
- Units are available from the factory wired for various voltages, phases and hertz. Check the rating plate on the side of the unit to determine the correct power supply of your unit.
- Ensure the unit is positioned in a secure, safe location
- Consult an electrician to ensure all electrical specifications have been met and the unit is properly grounded. The wiring diagrams contained in this manual should aid your electrician in the installation of your unit.
- Allow the unit to cool down a minimum of 15 minutes before cleaning or servicing.

## CAUTION

- The electronic components of the Control Panel are impact-sensitive. Exercise care around the Control Panel to maintain proper operation.
- **DO NOT** install the unit next to combustible walls and materials. Failure to maintain safe distances may result in fire.
- During cleaning of the unit
  - **DO NOT** steam clean.
  - **DO NOT** use products containing chlorine.
  - **DO NOT** use abrasive products, steel wool or scouring pads.
  - **DO NOT** use oven cleaner.
  - **DO NOT** pour water into the food well area.
- **DO NOT** Modify, Alter or Add Attachments to This Equipment!

## NOTE:

- If the crate is damaged upon receipt, immediately inspect the unit and notify the carrier of any damage to the unit.
- To aid the electrician, an electrical wiring diagram is contained in this manual. Refer to the wiring diagram during installation or servicing.
- Comply with all appropriate state and/or local health regulations regarding the cleaning and sanitation of equipment.



**Notes:**

## 1. Introduction

Congratulations on the purchase of your new Giles FAST unit manufactured by Giles Enterprises, Inc., Montgomery, Alabama (USA), hereafter referred to as "Giles". Proper care and maintenance of this unit will ensure years of trouble-free service.

The FAST unit has been developed with flexibility in mind, designed to maximize menu selections while keeping the food products fresh and maintaining them at the proper serving temperature, just waiting for your customers to enjoy.

To help protect your investment in this equipment, we recommend taking a few moments to familiarize yourself with the installation, cleaning and maintenance procedures contained in this manual. Read these instructions before installation and use. Adherence to these recommended procedures minimizes the potential for costly "down-time" and equipment repairs. Please retain this manual for future reference.

### 1-1. Construction

All of the unit's exterior parts and the pan well are constructed of stainless steel. The unit is equipped with lexan doors and utilizes safety coated heat lamps.

### 1-2. Standard Features

**Temperature** -Adjustable, variable control of well heaters, indicator light verifies unit operation.

**Lighting** -Adjustable, variable control of heat lamp output.

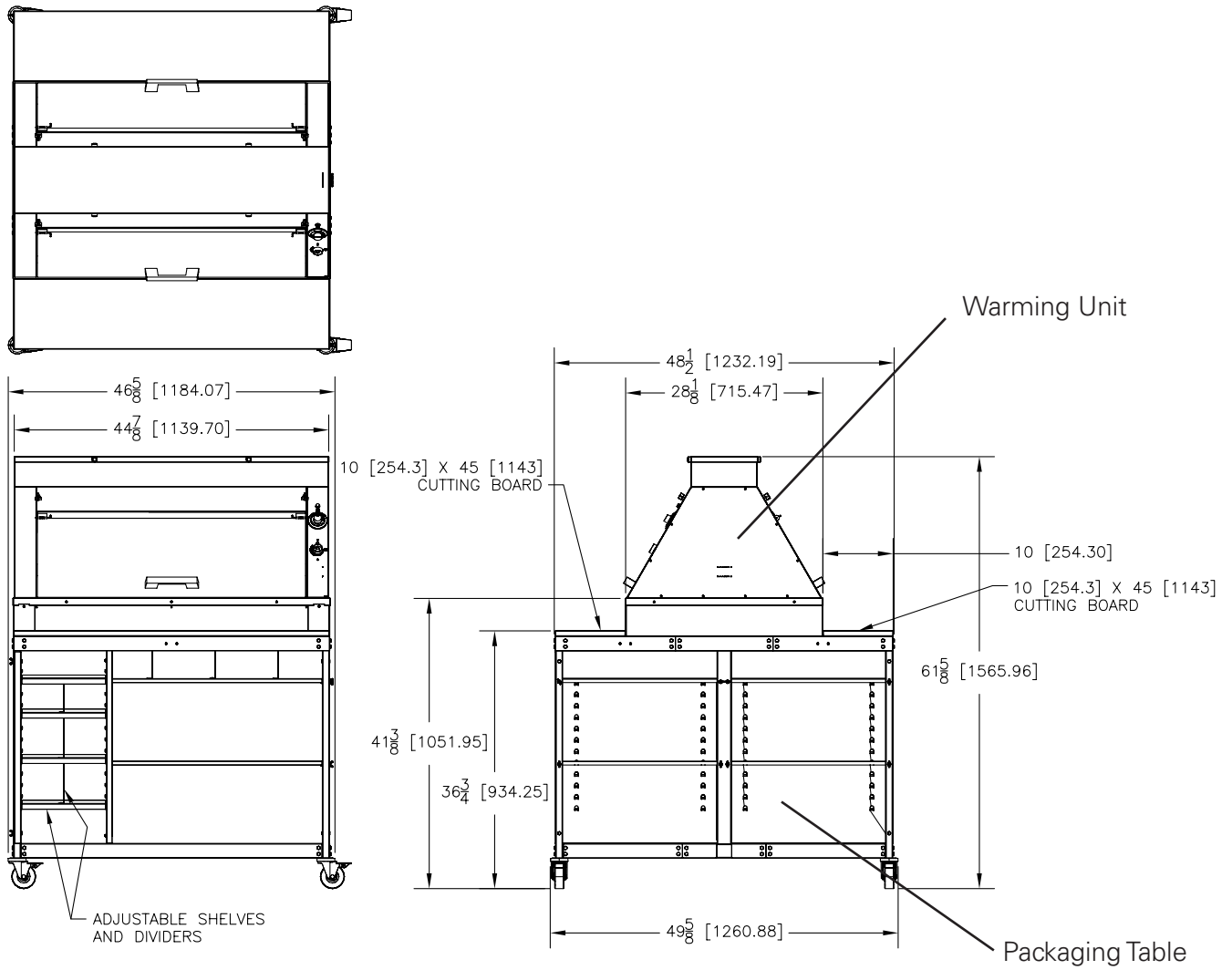
**Lexan Doors** -Allows visibility and easy access to the product.

**Cutting Board** -Convenient cutting board for assembling packaged products. Cutting board is removable for cleaning.

**Packaging Table** -Convenient place to store packaging for the products.

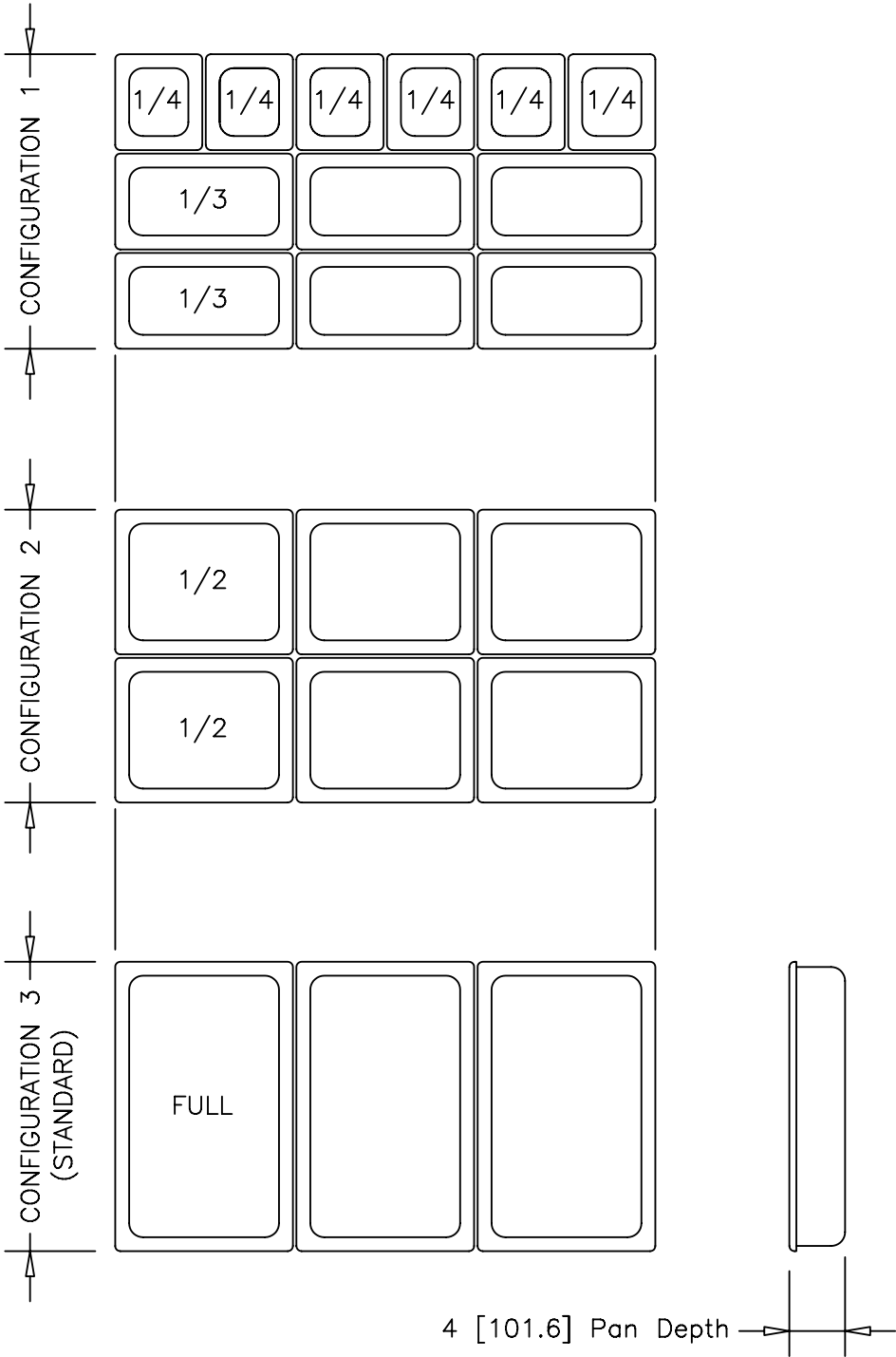
## 1-3. Specifications

### 1-3.1. Overall Dimensions for FAST unit



INCHES [MILLIMETERS]

1-3.2. Basic Hotel Pan Configurations for FAST Unit



INCHES [MILLIMETERS]



**1-3.3. Regulatory Listings**

UL (US and Canada)  
 UL Sanitation

**1-3.4. Unit Weights**

Model	Weights			
	Crated		Uncrated w/o product or pans	
	lb	kg	lb	kg
Warming Unit	252	114	152	69
Packaging Table	312	142	212	96
Warming Unit and Table	----	----	364	165

**1-3.5. Number of Pan Wells, Heated Zones, and Lighted Zones**

Model	Pan Wells	Heated Zone	Lighting Zone	Total Lights
Fast unit	3	1	1	6

## 2. Installation

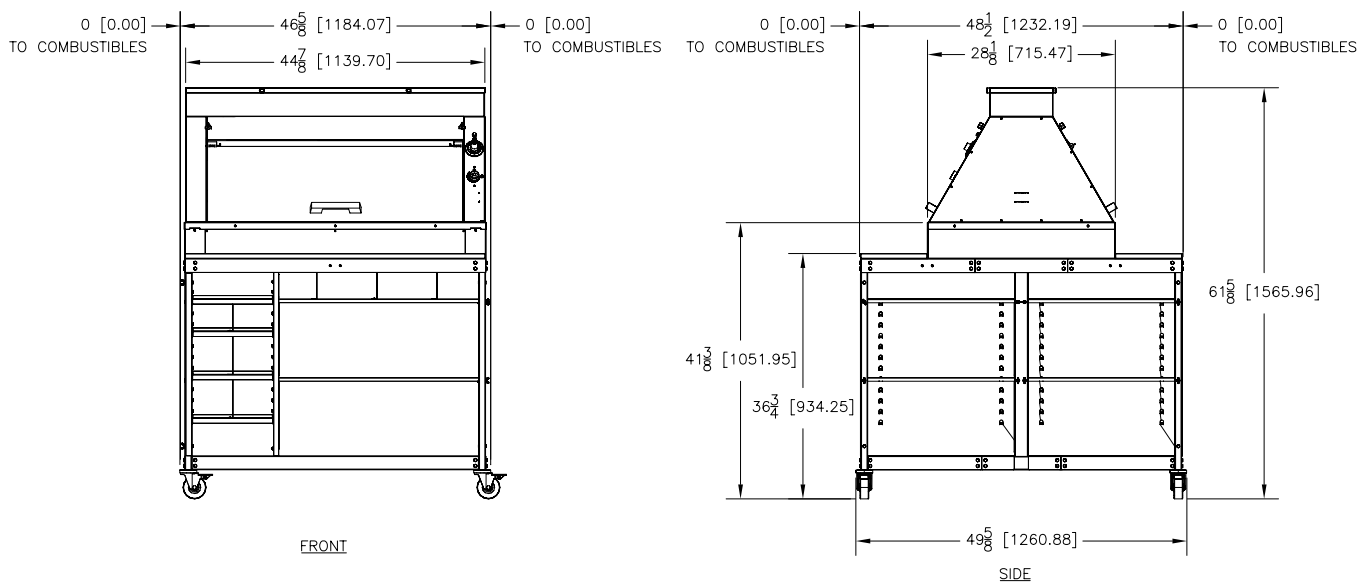
This section provides a summary of the procedures necessary for proper installation of your unit. To help prevent personal injury or equipment damage, please ensure the following steps are taken.

### 2-1. Location

**CAUTION**

• **DO NOT MODIFY, ALTER OR ADD ATTACHMENTS TO THIS EQUIPMENT**

1. Before unpacking the unit and assembling the unit, using the below dimensions, determine the location of the unit.
2. Keep the unit and surrounding area free and clear from combustible materials.
3. Provide adequate room for servicing and proper operation of the unit. Also, provide adequate ventilation in the operating area where necessary.
4. Make sure the unit is in a secure position and ensure all four casters are locked.



## 2-2. Unpacking

Your unit may arrive enclosed by two separate wooden crates. One crate for the Warming Unit and the other for the Packaging Table. The Warming Unit and Packaging Table are secured to wooden platforms by means of high-tensile strength strapping.

### CAUTION

- Exercise care when lifting or moving the unit.
- Exercise care when removing the wooden crate from around the unit.
- Failure to comply with these CAUTION notices may result in minor or moderate injury, equipment/property damage, and void the warranty.

### NOTE:

- If the crate is damaged, immediately inspect the unit and notify the carrier of any damage to the unit.

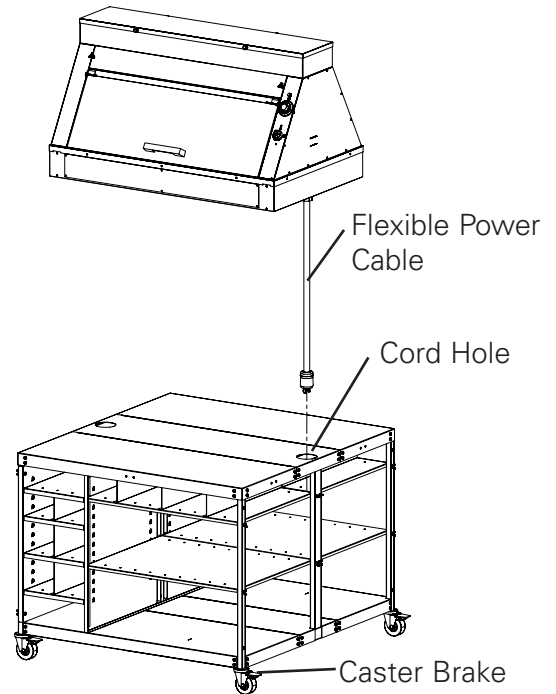
1. Carefully cut and remove the plastic shipping wrap and the strapping mentioned above.
2. Use pliers to loosen wire hooks which secure the wooden crates around the units. Remove the wooden crate.
3. Carefully remove the units from the shipping platform. Your new Warming Unit and Packaging Table are extremely heavy, see Section 1-3.4. Unit Weights, for weights. Great care should be taken in lifting or moving both the Warming Unit and the Packaging Table to prevent personal injury or equipment damage.

## 2-3. Warming Unit to Packaging Table Installation

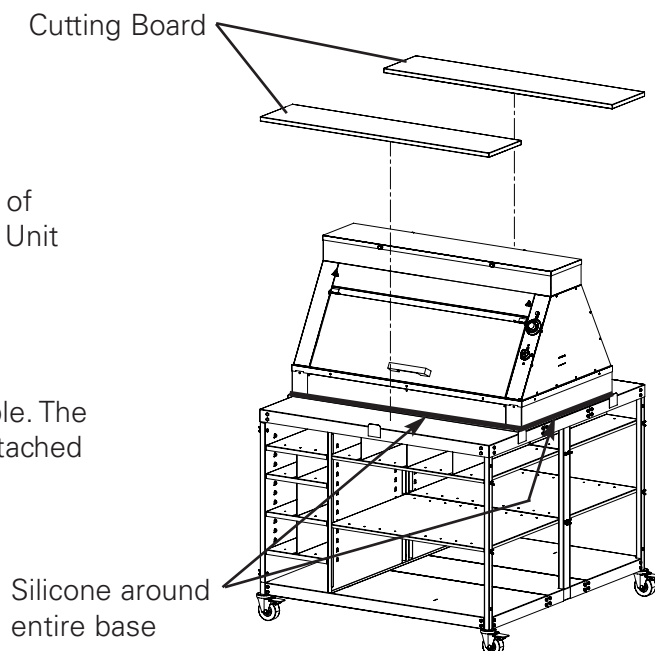
### CAUTION

- Exercise care when lifting or moving the unit.

1. Thread the Flexible Power Cable from the Warming Unit through the Packaging Table cord hole.
2. Place the Warming Unit on top of the Packaging Table. Flanges attached to the Packaging Table will hold the Warming Unit in place.
3. Move the unit to it's operating location.
4. Lock all (4) Casters by stepping and press down on the caster brake.

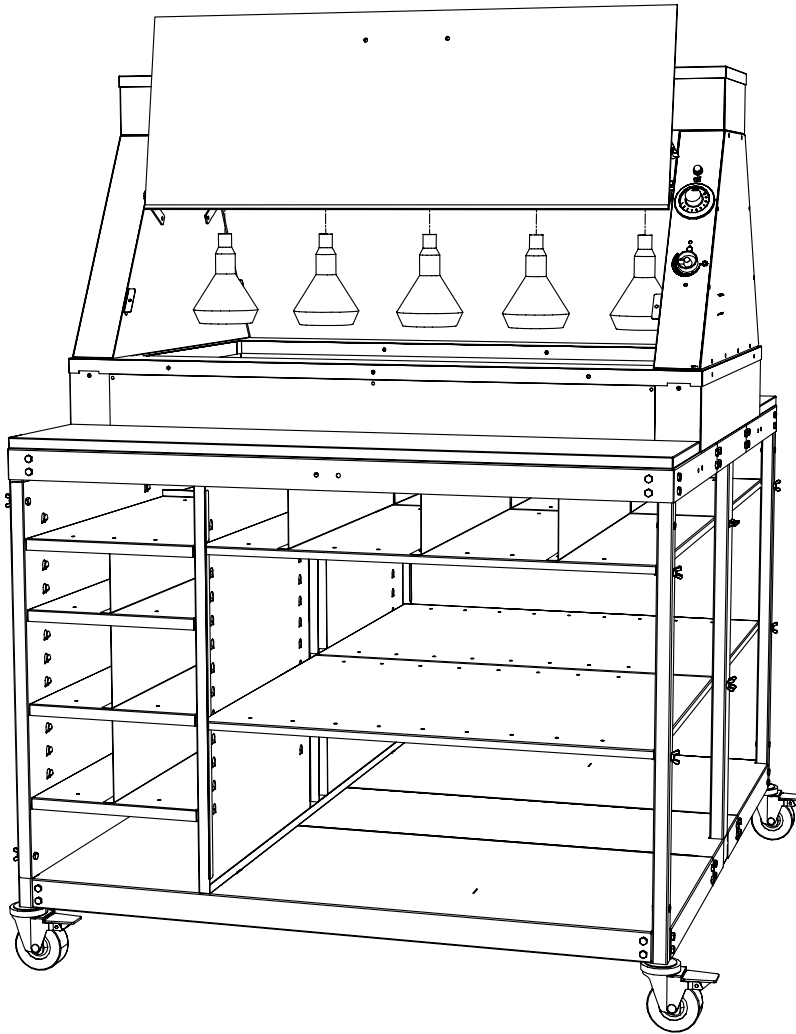


5. Using an NSF approved Silicone, apply a bead of Silicone around the perimeter of the Warming Unit base to the Packaging Table.
6. Allow Silicone to dry.
7. Place the Cutting Boards on the Packaging Table. The Cutting Boards are held in place by Flanges attached to the Packaging Table



## 2-4. Heat Lamp Installation

1. Install the (5) supplied 150W Safety Coated Heat Lamps into sockets.



## 2-5. Electrical Requirements

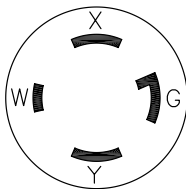
### **! WARNING**

- Consult a qualified electrician to ensure all electrical specifications have been met and the unit is properly grounded.
- Improper installation, adjustment, alteration, service or maintenance could result in death or serious injury, equipment/property damage, and void the warranty.

Electrical Requirements						
Unit	Voltage	Hz	Phase	Watts	Amps	Breaker
FAST unit	208-240	60	1	2950	15.5	20

The Warmer Unit is shipped with a 72" [1828.8mm] Flexible Power Cable and Plug.

Plug Type- NEMA Configuration L14-30P



## 2-6. Electrical Connections

### **! WARNING**

- The FAST unit must be properly grounded and all electrical specifications must be met during installation.
- Improper installation, adjustment, alteration, service or maintenance could result in death or serious injury, equipment/property damage, and void the warranty.

1. Ensure the Lighting Rheostat and the Heat Thermostat are in the OFF position.
2. Plug the Power Cord into the dedicated facility electrical receptacle (20 Amp minimum).



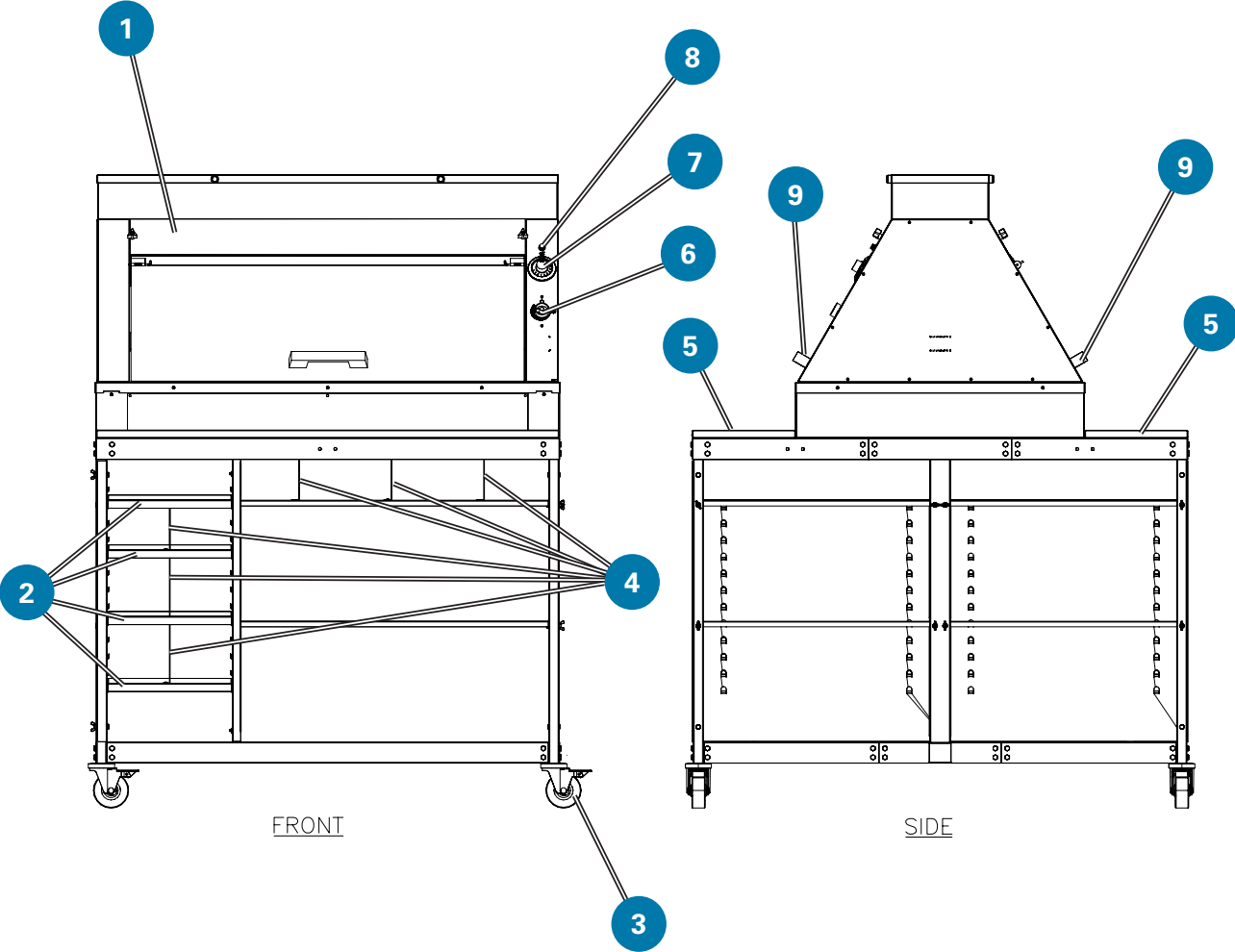
**Notes:**

## 3. Overview

The following section provides a brief overview of the components, functions, and accessories of the FAST unit. Please review this section carefully before proceeding.







3-1. Front and Side View



3-1. Front and Side View			
Item	Description	Qty.	Function
1	Lamps	5	Teflon coated 150 watt Lamps are located underneath the hood of the display case, and provide lighting, as well as additional heat.
2	Adjustable Shelf	4	Adjustable shelf for product packages. These Shelves may be adjusted up or down, to suit your packaging needs.
3	Caster with Brake	4	Used to move the Packaging Table and Warming Unit. Press the Brake down to lock the Caster in place.
4	Divider	6	Divider to separate product packages. These Dividers may be adjusted right or left, to suit your packaging needs.
5	Cutting Board	2	Used for a convenient place to prepare food. The cutting board may be removed for cleaning
6	Lighting Rheostat	1	Used to adjust the Heat Lamp brightness and heating intensity. Rotate clockwise for brighter lighting and more heat and counterclockwise for less.
7	Temperature Thermostat	1	Used to adjust the temperature of the heating Elements. Other than OFF, settings range from 0 to 10, incrementally (0 is the coolest setting and the 10 is the hottest).
8	Indicator Light	1	The Red Indicator light gives a visual indication of whether or not the Elements are heating. The light is on (illuminated) while the Elements are heating.
9	Lexan Door	2	Provides visibility and easy access to the products inside the case. They are attached with two spring-loaded hinges that make the doors easy to remove for cleaning.

**3-2. Accessories (Included)**

Part	Part Number	Description	Function
	<p>76184 (3 included)</p>	<p>Hotel Pan Full -4" deep</p>	<p>Used as a food container</p>
	<p>39464 (5 included)</p>	<p>Pan support (Long)</p>	<p>Used to support Pans</p>
	<p>39480 (6 included)</p>	<p>Pan support (Middle)</p>	<p>Used to support Pans</p>
	<p>39479 (6 included)</p>	<p>Pan support (Short)</p>	<p>Used to support Pans</p>
	<p>25356 (5 included)</p>	<p>Heat Lamp</p>	<p>Used to illuminate and warm the product</p>






## 3-2. Accessories (Not Included)

Part	Part Number	Description	Function
	76186	Hotel Pan 1/2 size 4" deep	Used as a food container
	76189	Hotel Pan 1/3 size 4" deep	Used as a food container
	76192	Hotel Pan 1/4 size 4" deep	Used as a food container



**3-3. Accessories (Not Included)**

Part	Part Number	Description	Function
	76207	Hotel Pan Grate (Full size)	Used to allow drainage of product
	76208	Hotel Pan Grate (1/2 size)	Used to allow drainage of product
	70165	Hotel Pan Grate (1/3 size)	Used to allow drainage of product

## 4. *Unit Operation*

This section describes how to operate the unit.



## 4-1. Installation of Pans

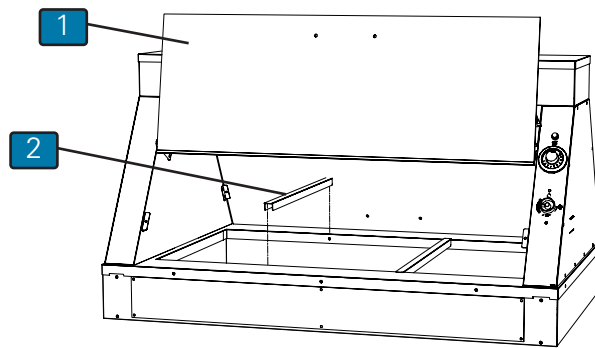
This section describes how to install the pan dividers and the warming pans.

### **⚠ DANGER**

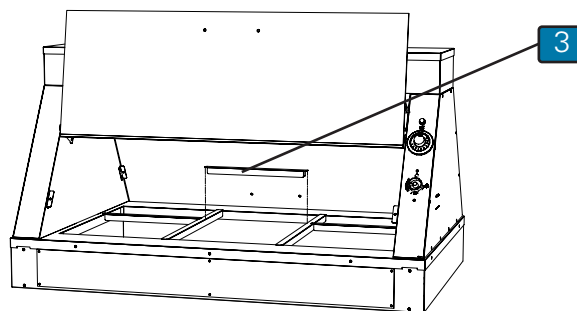
- **DO NOT ADD WATER OR OTHER LIQUID SOLUTIONS!** The food well area is not sealed and liquids will leak onto the heating Elements underneath.

### **⚠ CAUTION**

- **Before installing pan dividers and the warming pans. Ensure the Heat Lamps are OFF and the Set Temperature knobs are in the OFF position (see 4-6, Normal Shut-Down) and the unit is cool.**



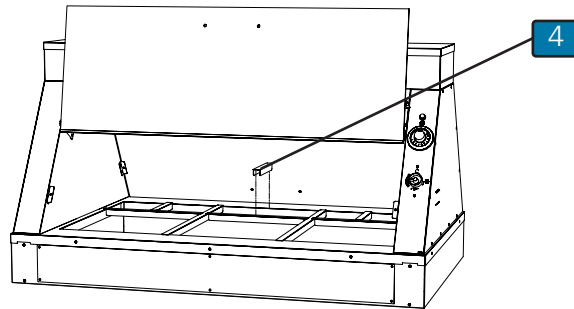
1. Lift the Lexan Door **1**.
2. Install the Long Pan Support channels **2**.



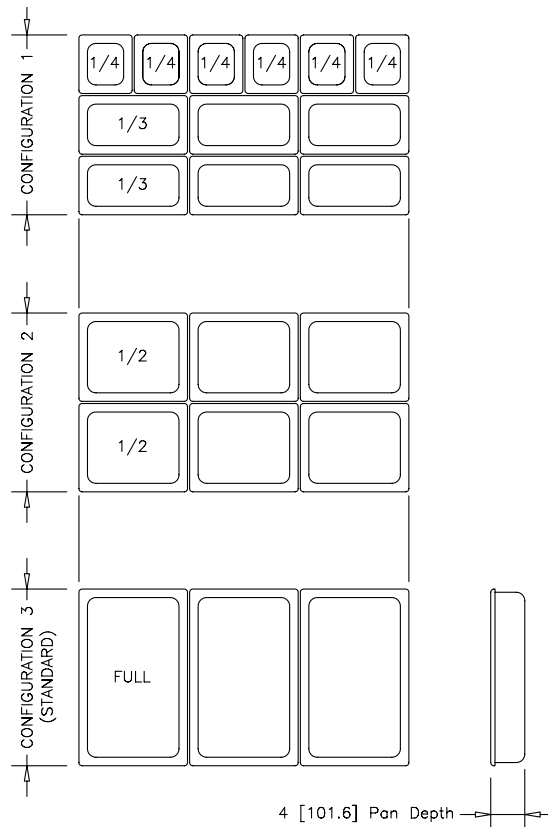
3. Install the Medium Pan Support channels **3** between each of the Long Pan Support Channels.

Continued next page 

## 4-1. Installation of Pans (continued from previous page)



4. Install the Short Pan Support channels **4** between the Medium Pan Support Channels and/or side of the well area.



5. Install the Hotel Pans in between the Pan Support Channels. There are many pan configurations you may use; for some basic configurations see above.

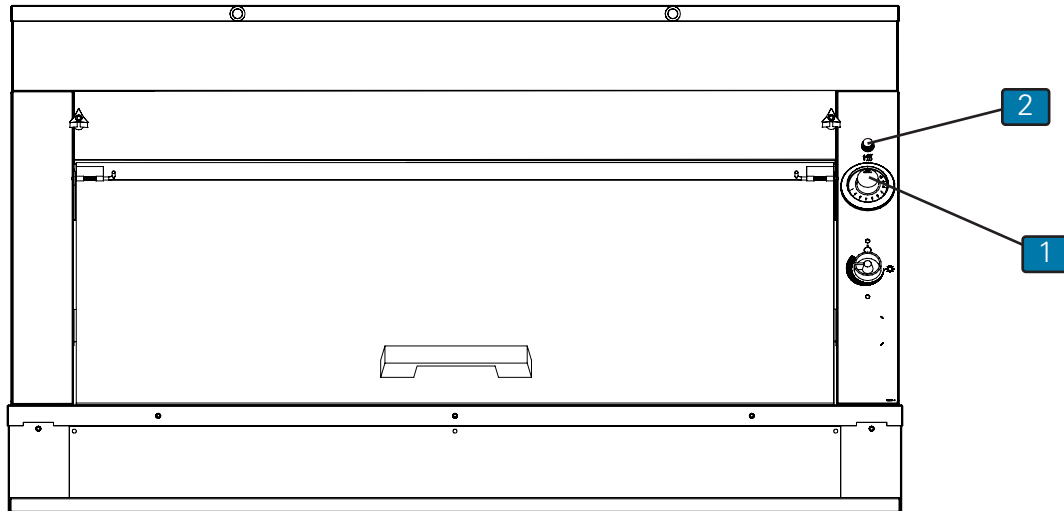
**NOTE:**

- Ensure there are NO gaps between Hotel Pans. Any gaps will cause the unit to lose heat.

6. Close the Lexan Door.

## 4-2. Setting and Adjusting Temperature

This section describes how to adjust the temperature of warming area.



1. Ensure the Lexan Door is lowered, and in the closed position.
2. Preheat the unit by rotating the SET TEMPERATURE knob **1** to the number 8 setting; the Indicator Light **2** comes on. Allow the unit to preheat.
3. Once the Indicator Light goes out **2**, proceed to the next step.


### **CAUTION**

- **The FAST unit and its parts are HOT! Temperatures inside the unit may exceed 150°F (65.6°C). Exercise caution when operating, loading/unloading food, cleaning or servicing. Wearing of thermal oven mitts is recommended.**


4. Wear appropriate hand protection and place hot food products into the Hotel Pans, and only then into the unit.

(Continued on next page)

## 4-2. Setting and Adjusting Temperature (Continued)

5. After placing the food products into the unit, rotate the SET TEMPERATURE knob  to the number 6 setting.

### CAUTION

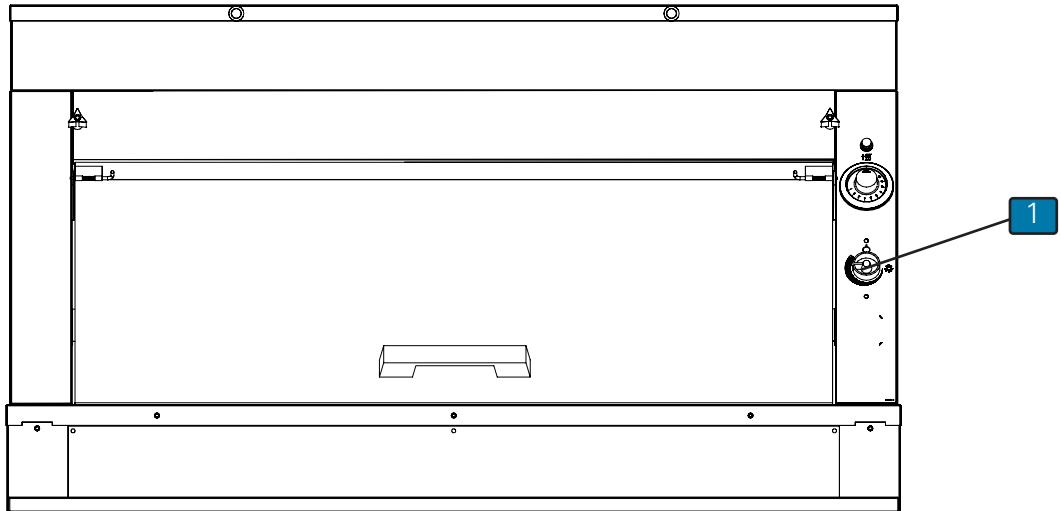
- **Food products must have a minimum internal temperature of 150°F (66°C) before placing in the unit.**
6. Periodically monitor the temperature of the products inside the unit and adjust the SET TEMPERATURE knob  as necessary.

### NOTE:

- **Proper temperature range for holding food product depends on the amount and type of product contained in the unit.**
  - **Periodically check that food products are being maintained at the proper temperature.**
  - **Temperature is manually adjusted using the SET TEMPERATURE knob settings, ranging from 10 (hottest) to 1 (coolest).**
7. Follow local codes for hot holding temperatures.

## 4-3. Setting and Adjusting Heat Lamps

This section describes how to illuminate interior of the unit.



### **CAUTION**

- **DO NOT touch the Heat Lamps. The Heat Lamps are very hot and skin contact with the Heat Lamps may result in severe burns.**

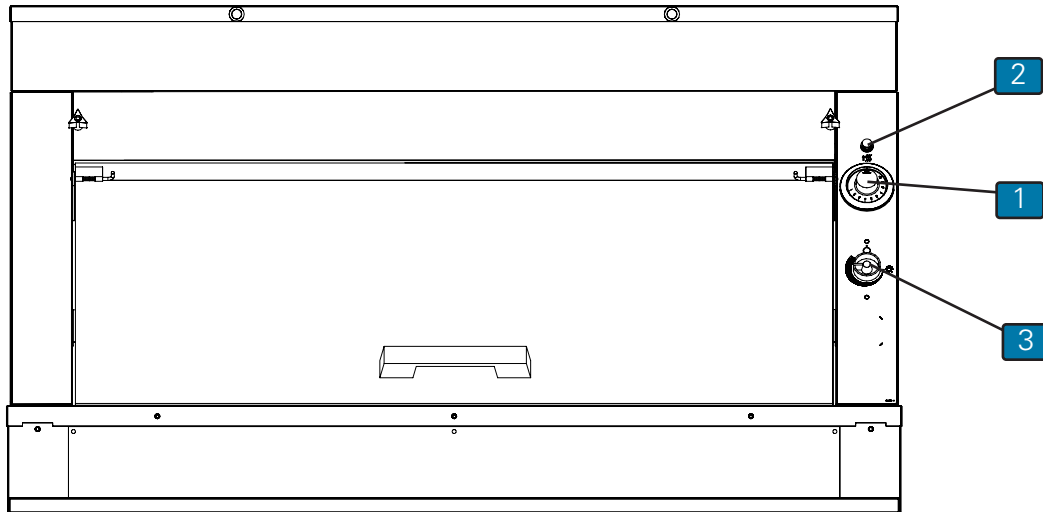
1. Rotate the Lighting knob **1** to adjust the Lighting intensity.

### **NOTE:**

- **The unit uses 150 Watt Heat Lamps which not only illuminate the product, they also help heat the product. Monitor the product closely to ensure the top of the product is not over-cooking or drying due to the Heat Lamps being set too high.**

## 4-4. Normal Shut-Down

This section explains the process of shutting the unit down.



1. Rotate the Heat Thermostat to the OFF **1** position, Indicator Lights **2** will go off.
2. Rotate the Lighting Rheostat to the OFF **3** position, all Display Lights will go off.
3. If required by your facility, turn off the unit's circuit breaker, in the main circuit breaker box, to remove power to the unit.

## 4-5. Emergency Shut-Down

In case of emergency, remove power to the unit by turning off the main circuit breaker.



**Notes:**

## 5. *Cleaning*

This section describes the cleaning of the unit. The FAST Unit should be cleaned on a daily basis.

### **DANGER**

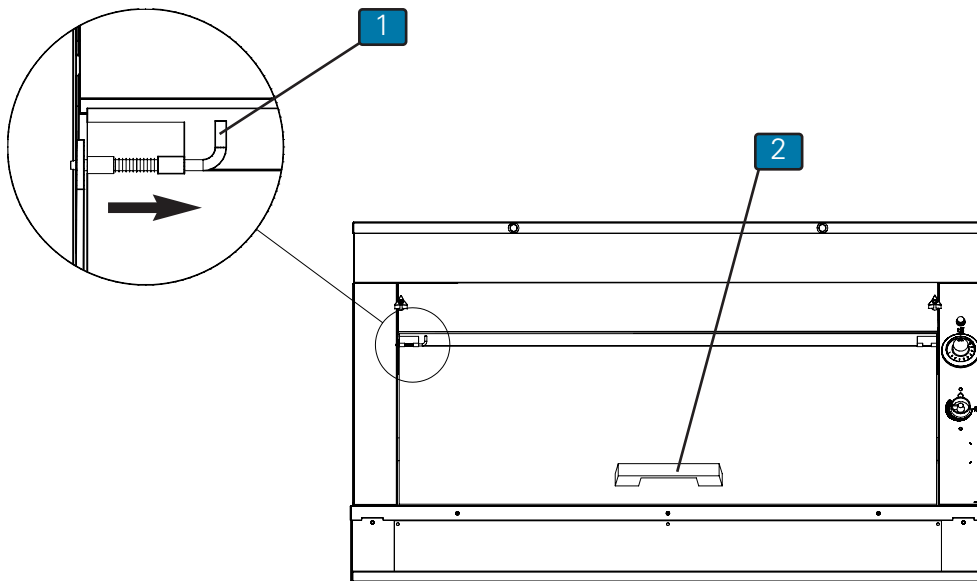
- **DO NOT hose down the unit's interior or exterior with water.**
- **Failure to comply with these DANGER notices will result in death or serious injury, equipment/property damage, and void the warranty.**

### 5-1. Cleaning

1. Perform a Normal Shut-Down procedure as described in section 4-6, then allow unit to cool.
2. Rotate the Lexan Doors to the open position.
3. Wear appropriate hand protection (if necessary from residual heat) and remove all Pans and Pan Support Channels from the unit. Place items in the sink or dish washer for cleaning.
4. If needed, remove the Lexan Doors.
5. Clean the interior and exterior of the unit with soap and hot water. For difficult areas, use a mild degradable nontoxic degreaser (such as Clear Magic or Simple Green). (DO NOT POUR WATER OR LIQUIDS INTO THE PAN WELL)
6. Clean all Lexan with an ordinary window cleaner and a soft cloth (DO NOT USE PAPER TOWELS, PAPER TOWELS WILL SCRATCH LEXAN).
7. Polish all stainless areas outside the unit with a good stainless polish.
8. Clean the Serving Pans and Pan Support Channels with soap and hot water.
9. Reinstall Pan Support Channels and the Serving Pans.
10. Reinstall the Lexan Doors.
11. Rotate the Lexan Doors to the closed position.

## 5-2. Lexan Door Removal

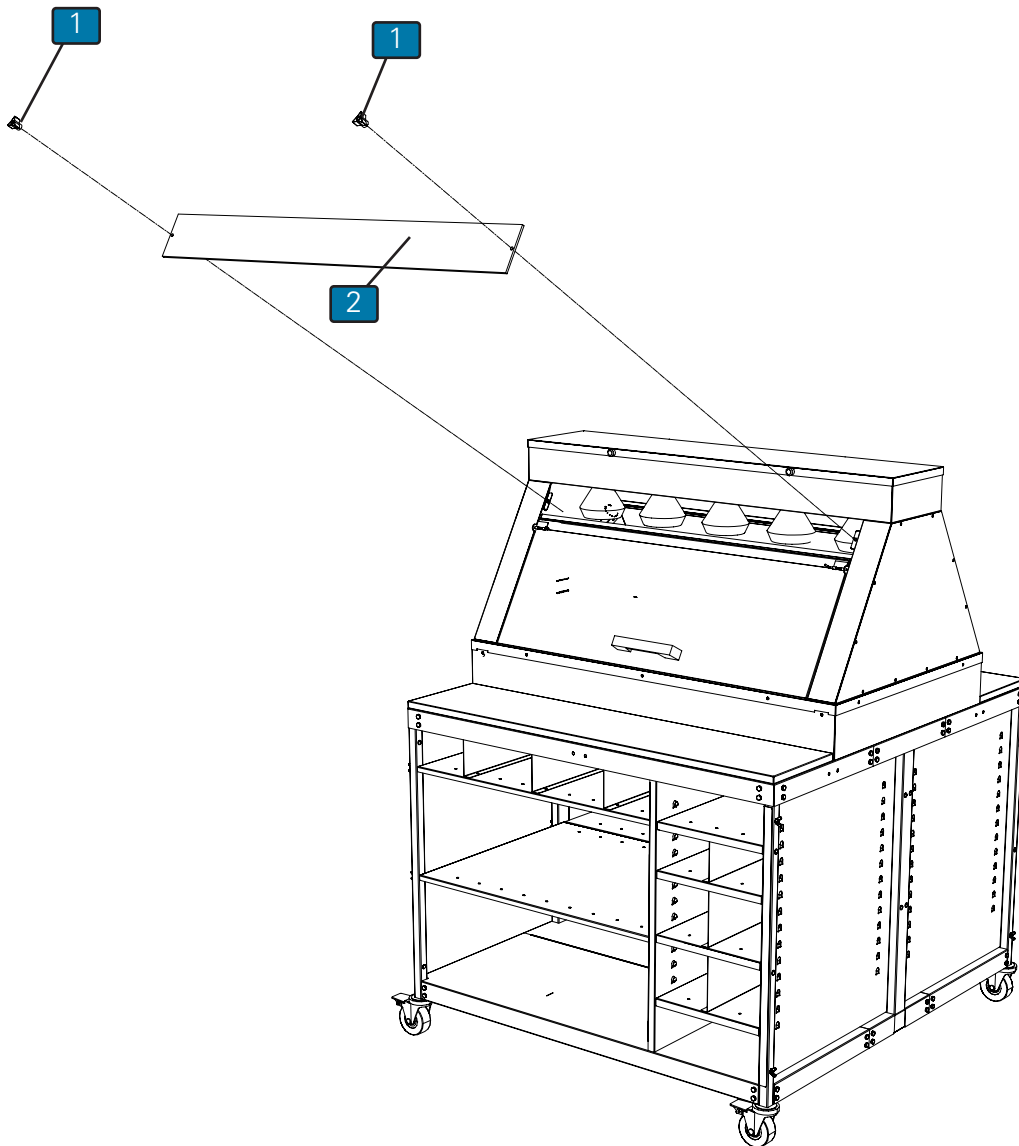
1. Perform a Normal Shut-Down procedure as described in section 4-4, then allow unit to cool.
2. Wear appropriate hand protection (if necessary from residual heat). Push the Spring Loading Hinge **1** to the right to release.



3. Holding the Spring Loaded Hinge **1** in the released position and holding the Lexan Door Handle **2**, lift door and remove.

## 5-3. Upper Lexan Panel Removal

1. Perform a Normal Shut-Down procedure as described in section 4-4, then allow unit to cool.
2. Wear appropriate hand protection (if necessary from residual heat). Remove the (2) Thumb nuts **1** from the unit.
3. Remove the Upper Lexan Panel **2**.
4. Follow same procedure for the opposite side.





**Notes:**

## 6. Troubleshooting

This section describes troubleshooting procedures for the unit. Refer to the wiring diagrams in Section 8 for more detailed analysis.

**⚠ DANGER**

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

**Table 6-1. Troubleshooting Procedures**

<b>Problem</b>	<b>Probable Cause</b>	<b>Repair Procedure</b>
Heat Lamps Not Working.	A. Incorrect wattage bulb.	A. Replace with correct wattage bulb.
	B. Dimmer bad	B. Call service technician to replace Dimmer.
Unit not heating properly.	A. Unit not plugged in.	A. Plug unit in.
	B. Unit not turned on.	B. Turn unit on.
	C. Heating elements defective.	C. Call service technician to replace defective heating element.
Unit will not turn on.	A. Unit not plugged in.	A. Plug unit in.
	B. Facility Breaker tripped.	B. Reset Breaker
Unit will not maintain food temperature of 150°F(65.6°C).	A. Heating Elements defective.	A. Call service technician to replace defective Heating Element.
	B. Food not at proper temperature when placed in unit.	B. Insure food is at required temperature before placing into unit.



**Notes:**

## 7. Parts List

This section lists various parts of the FAST unit that are available for replacement.

### 7-1. Parts Ordering and Service Information

If you require assistance or need repairs, please contact your Local Giles Representative for a service agency in your area. For further assistance, please contact the Giles Enterprises, Inc. factory at the following phone numbers:

**IN THE UNITED STATES, CANADA or MEXICO**

Please call [1-800-288-1555](tel:1-800-288-1555) during normal business hours, 8:00AM-5:00PM Central Time Zone. For emergency equipment repair service, after normal business hours, call 1-800-288-1555, extension 314.

**IN ALL OTHER COUNTRIES**

Please call [1-334-272-3528](tel:1-334-272-3528) during normal business hours, 8:00AM-5:00PM Central Time Zone; For emergency equipment repair service, after normal business hours call, 1-334-272-3528 extension 314.

**INTERNET**

Please visit our website on the world wide web at: [www.gilesent.com](http://www.gilesent.com).

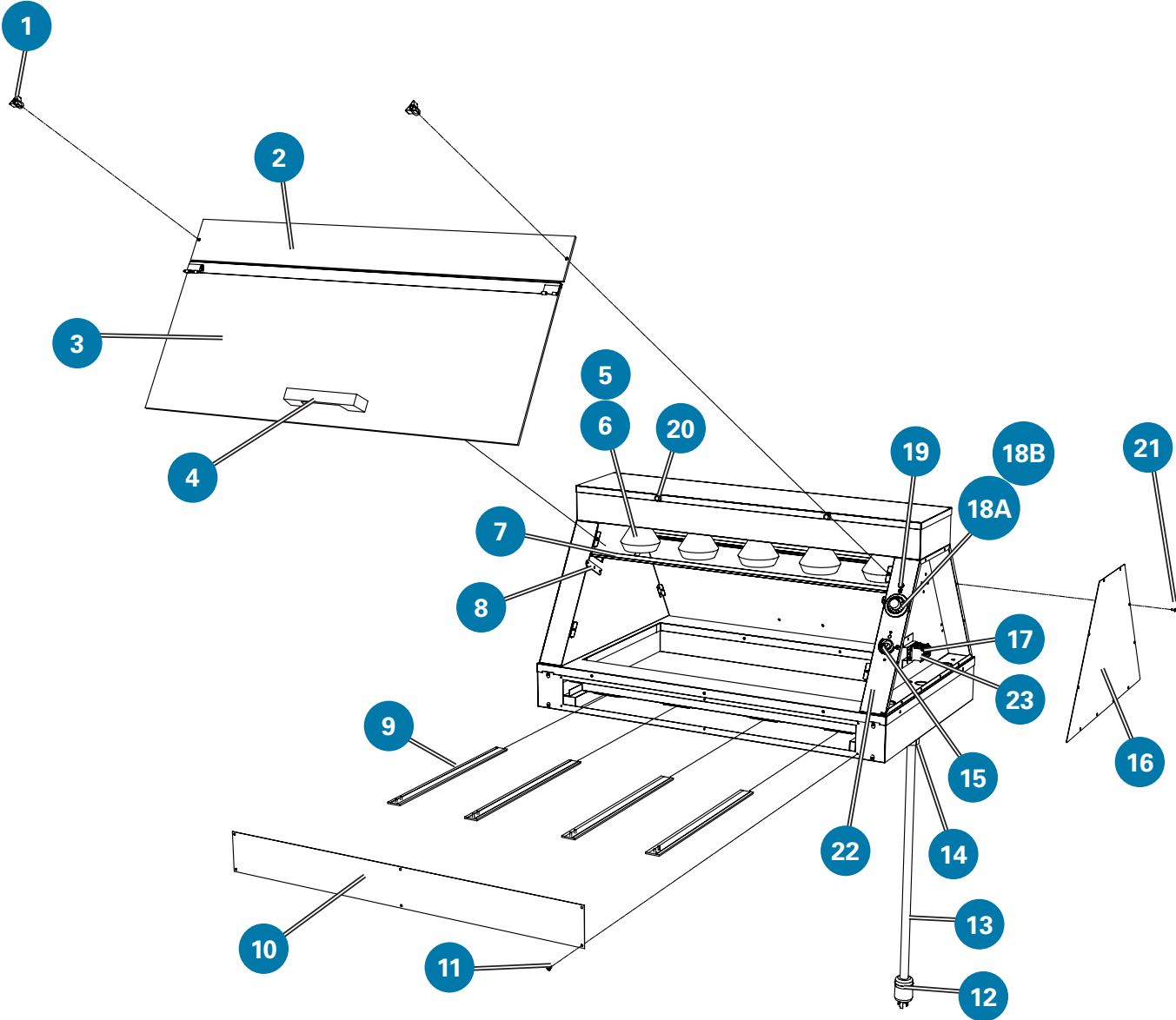
The goal of the Giles team of professionals is to provide you with the highest quality of service and assistance. You can help us accomplish this by obtaining the following information and having it readily available when calling. The information is recorded on the Serial Plate attached to the side of the unit.



The area below may be helpful in recording information for use as a quick reference.

**Model:** \_\_\_\_\_  
**Serial Number:** \_\_\_\_\_  
**Phase:** \_\_\_\_\_  
**Voltage:** \_\_\_\_\_

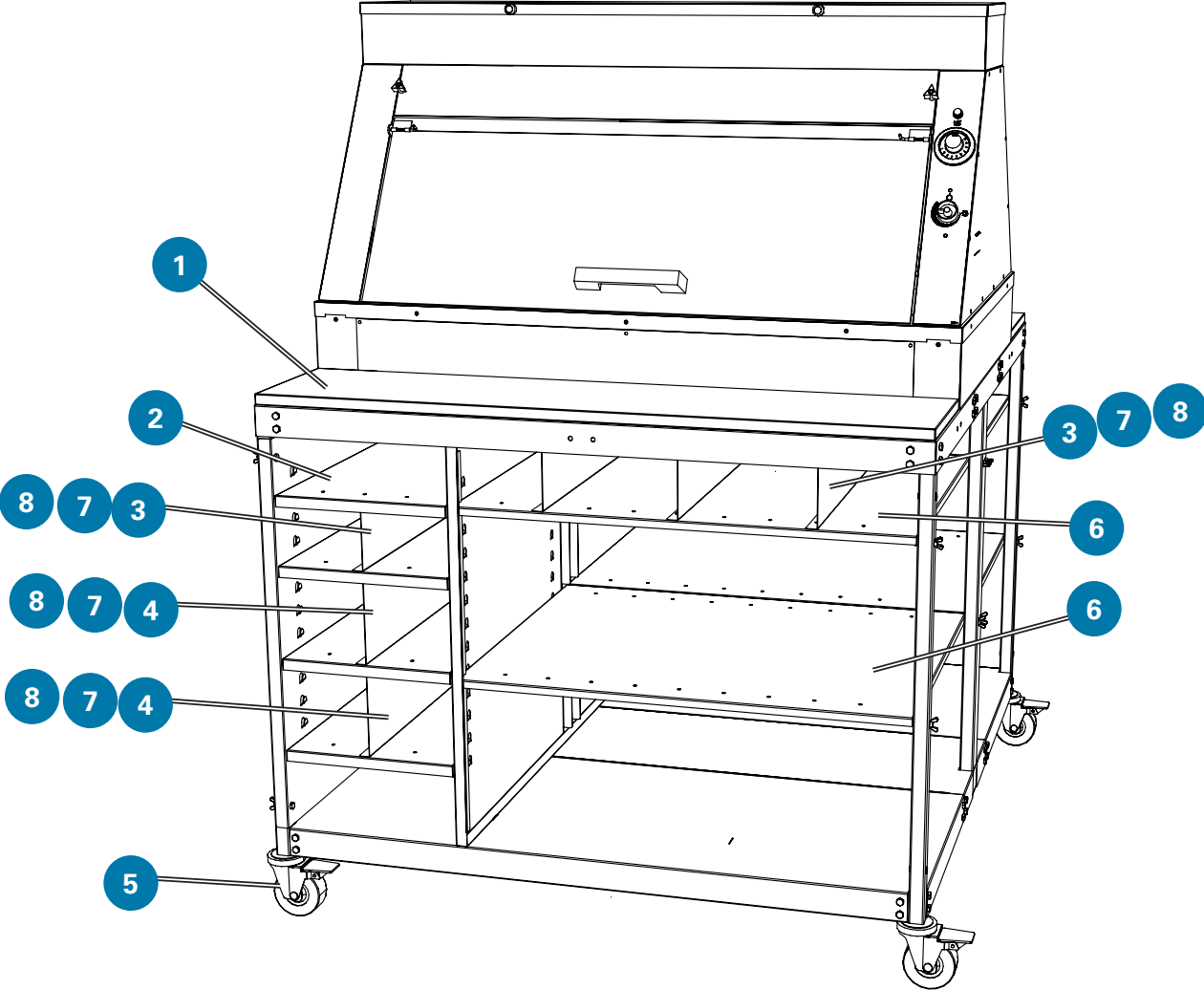
7-2. Warming Unit Assembly



## 7-2.Parts List for Warming Unit Assembly

ITEM NO.	PART NO.	QTY	DESCRIPTION
1	40831	4	KNOB, TOP LEXAN PANEL, 10-32 THREAD
2	40829	2	PLASTIC PANEL, LEXAN, SMALL
3	39492	2	LARGE DOOR ASSY, W/LATCH HINGES AND HANDLE
4	42830	2	HANDLE, DOOR (HANDLE ONLY)
5	25355	5	BASE, GHM, LAMP, CERAMIC
6	25356	5	LAMP, 150W, 130V, TEFLON COATED, GHM
7	39481	2	WINDOW BRACE, UPPER WINDOW
8	39485	4	HINGE TAB, LOWER GLASS
9	21352	4	ELEMENT, STRIP, 21IN, 550W, 240V, SMOKER
10	39478	1	ACCESS PANEL, ELEMENTS
11	10875	6	SCREW, 8-32 X 1/2, TRS HD SLT, SS
12	22375	1	PLUG, 30A 250V 3PL 4WR 1PH TL
13	20345	72"	CORD, WIRE, SOW 10/4, CABLE
14	20325	1	CONNECTOR, CABLE, 1/2" STRAIN RELIEF
15	23702	1	RHEOSTAT, LAMP, 120V, GHM8
16	39453	2	COVER, SUPPORT
17	20319	5	TERMINAL BLOCK, 50 AMP, AWG 8-24
18A	20025	2	PLATE, KNOB DIAL 1-10, GHM
18B	23701	1	THERMOSTAT, 60-250 DEG, 208-240V, GHM
19	22300	1	LIGHT, PILOT, 250V, ROUND, RED
20	40832	4	BUMPER, RUBBER W/ 8-32 THREAD
21	11475	20	SCREW, 10-32 X 3/8, TRS HD SLT, SS
22	63329	1	LABEL, CONTROL PANEL, FAST
23	20320	2	TERMINAL BLOCK, GROUNDING, AWG 8-24

7-3. Packaging Table Assembly



## 7-3. Parts List for Packaging Table Assembly

ITEM NO.	PART NO.	QTY	DESCRIPTION
1	71009	2	BOARD, CUTTING, 10 X 45
2	39494	8	SHELF, SHORT, FAST-TABLE
3	39502	8	DIVIDER, SHELF, 4-5/16, FAST-TABLE
4	39509	4	DIVIDER, SHELF, 6 INCH, FAST-TABLE
5	40704	4	CASTER, SWIVEL W/TOP BRAKE 4-7/16 HEIGHT
6	39496	4	SHELF, LONG, FAST-TABLE
7	11475	24	SCREW, 10-32 X 3/8, TRS HD SLT, SS
8	10173	24	NUT, 10-32 SERRATED FACE FLANGED HEX ZN



**Notes:**

## 8. *Wiring Diagram*

The following section contains Wiring Diagrams for the various units. Please check the Serial Plate on the side of the unit, as shown below, for the units Model Name, Voltage, Hertz, and Phase.





## 8-1. Parts List for Wiring Diagram FAST unit 208-240/60/1

ITEM NO.	PART NO.	QTY	DESCRIPTION
1	20319	5	TERMINAL BLOCK,50 AMP,AWG 8-24
2	23701	1	THERMOSTAT, 60-250 DEG, 208-240V, GHM
3	23702	1	RHEOSTAT, LAMP, 120V, GHM8
4	22300	1	LIGHT, PILOT, 250V, ROUND, RED
5	21352	4	ELEMENT, STRIP, 21IN, 550W, 240V, SMOKER
6	25355	5	BASE,GHM,LAMP,CERAMIC
7	25356	5	LAMP, 150W, 130V, TEFLON COATED, GHM
8	25275	3	WIRENUT, IDEAL BLUE
9	20320	2	TERMINAL BLOCK,GROUNDING,AWG 8-24
10	20321	2	TERMINAL MARKING STRIP,UK6N
11	20322	1	BRIDGE,10 POSITION W/SCREWS,JUMPER
12	20345	6	CORDS,WIRE,SOW 10/4,CABLE
13	22375	1	PLUG, 30A 250V 3PL 4WR 1PH TL



**Notes:**





**Giles Enterprises, Inc.**

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