

UniVerse Skillet™ ELECTRIC FRYING & BRAISING PAN

TECHNICAL MANUAL



MODELS:

30-STEL, 30-STEL-LX, 40-STEL, 40-STEL-LX,
30-STEM, 30-STEM-LX, 40-STEM, 40-STEM-LX

COVERING:

- Installation
- Operation
- Service and Parts

WARNING:

Improper Installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

In a prominent location, post instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



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Form Number: S-2468 Rev. B 07/04 Printed in the U.S.A.

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SUMMARY OF SAFETY NOTICES

**MODELS: 30-STEL, 30-STEL-LX, 40-STEL, 40-STEL-LX, Open-Leg Electric UniVerse Skillet
30-STEM, 30-STEM-LX, 40-STEM, 40-STEM-LX, Modular Electric UniVerse Skillet**

The following general safety notices supplement the specific warnings and cautions contained in this technical manual. They are recommended precautions that must be understood and adhered to during the installation, operation, and maintenance of these electrically operated appliances.

WARNING:

Do not get water on wiring in controls. Be sure to wash inside of skillet pan, inside of cover including under drip-lip, and pouring spout area.

CAUTION: Do not install in such a manner that the service person cannot remove the control box cover.

Supply wires must be suitable for temperature of at least 90°C. Additionally, all wiring must conform to the requirements of local and national electric codes. Conduit and fittings should be watertight type.

Unit is equipped with an interlock switch that shuts off gas to the burners when skillet pan is more than 10° above normal horizontal cooking position.

SECTION 1 GENERAL INFORMATION

E

UniVerse ELECTRIC TILTING SKILLET

JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____

MODELS: 30-STEL, 30-STEL-LX, 40-STEL, 40-STEL-LX, Open-Leg Electric UniVerse Skillet
30-STEM, 30-STEM-LX, 40-STEM, 40-STEM-LX, Modular Electric UniVerse Skillet

MODEL: m 30-STEM m 30-STEL
 m 40-STEM m 40-STEL

SIZE:

m **30-STEL** - 33" Wide x 33" Front-to-Back
(838mm Wide x 838mm Front-to-Back)
Height - Cover Closed- 41" (1041mm)
Height - Cover Opened - 72" (1828mm)

m **30-STEM** - 36" Wide x 33" Front-to-Back
(914mm Wide x 838mm Front-to-Back)
Height - Cover Closed- 41" (1041mm)
Height - Cover Opened - 72" (1828mm)

m **40-STEL** - 45" Wide x 33" Front-to-Back
(1143mm Wide x 838mm Front-to-Back)
Height - Cover Closed- 41" (1041mm)
Height - Cover Opened - 72" (1828mm)

m **40-STEM** - 48" Wide x 33" Front-to-Back
(1219mm Wide x 838mm Front-to-Back)
Height - Cover Closed- 41" (1041mm)
Height - Cover Opened - 72" (1828mm)

DESCRIPTION:

The Market Forge Electric UniVerse Tilting Skillet™ are available in 30-gallon (87-liter) and 40-gallon (114-liter) pan bodies with 12 kw and 18 kw inputs, respectively. Both models are available in open-leg and closed-base frame assemblies with manual or power tilt capabilities.

Benefits: Our UniVerse Skillet, unlike those of other braising pan manufacturers that use clad plates, incorporate a uni-pan design. This design reduces the potential for leaks and eliminates the possibility of pitting and surface rusting. The new center-of-gravity tilting allows for safe use of caster mounting. Our power tilt operates smoothly, with manual override that works easily when needed, without the use of electric drills required by other manufacturers.

Construction: The UniVerse Skillet has a textured stainless steel cooking surface with reinforcement. Heating elements turn off automatically when the cooking pan is raised to a tilted position. The skillet is provided with a heavy-duty gas shock assisted cover with condensate vent. The cooking pan and cover are mounted to a 1 1/2" (38 mm) square stainless steel tube frame, permitting access to floor for easy cleaning. The closed-base model incorporates easily removable stainless steel panels on the front and left sides. The cooking pan tilts to a full 93°. This is accomplished by a gear mechanism

The manufacturer reserves the right to modify materials and specifications without notice



30-STEM Shown

operated manually with a collapsible hand crank. Power tilting is also available. Both tilting methods allow complete emptying of contents under positive control.

Operation: The UniVerse Tilting Skillet™ Models 40-STEM and 40-STEL will be rated at 18 kw. Models 30-STEM and 30-STEL will be rated at 12 kw. All models are available in 208V, 240V 1- and 3-phase, or 480V 3-phase. tilting is also available. Both tilting methods allow complete emptying of contents under positive control.

TECHNICAL SPECIFICATIONS:

Cooking Pan: The unitized cooking pan has no bottom welds and is reinforced to resist cracking as expansion and contraction occur. The textured cooking surface is machine-applied for a long-wearing, good appearance. The cooking pan incorporates an easy-pour lip and 5-gallon increment markings. Gas flames are applied to finned aluminum extrusions bolted to the underside of the cooking pan for better heat transfer. An interlock switch will turn off the heaters beyond 10° tilt.

Controls: The UniVerse Tilting Skillet™ comes standard with a solid-state temperature controller with a positive off position and 100°– 450° Fahrenheit scale, a pilot light to indicate when the electric heaters are on, and a 1-hour mechanical timer. Optional power tilting mechanism also utilizes an up/down rocker switch. Manual tilting mechanism uses a collapsible hand crank located below the control panel. A high-limit temperature control is also provided. The control housing shall be water-resistant/splash-proof.

Spec No. S-2444C
01/03

FOOD SERVICE EQUIPMENT
UniVerse Skillet



Printed in U.S.A.



MARKET FORGE
INDUSTRIES INC.

An Employee Owned Company

SECTION 1 GENERAL INFORMATION

E

UniVerse ELECTRIC TILTING SKILLET

DETAILS & DIMENSION

**MODELS: 30-STEL, 30-STEL-LX, 40-STEL, 40-STEL-LX, Open-Leg Electric UniVerse Skillet
30-STEM, 30-STEM-LX, 40-STEM, 40-STEM-LX, Modular Electric UniVerse Skillet**

OPTIONS: Optional at Extra Cost:

- m Power tilt mechanism
- m 1 1/2" Tangent draw-off valve
- m Single Pantry Hose
- m Double Pantry Hose
- m Strainer relief kit
- m Removable liquid strainer
- m 2" Tangent Draw-Off Valve
- m 12" x 20" pan holder inserts (*pan not included*)
- m Pan support
- m Single Faucet
- m Double Faucet
- m Caster kit
- m 480 Volt

INSIDE DIMENSIONS:

- m **30-STEM & 30-STEL**
30 1/4" Wide x 9" Deep x 25. 3/4" Front-to-Back
(768mm Wide x 228mm High x 654mm Front-to-Back)
Height When Cover Closed- 41" (1041mm)
Height When Cover Opened - 72" (1828mm)

- m **40-STEM & 40-STEL**
42 1/2" Wide x 9" Deep x 25. 3/4" Front-to-Back
(1073mm Wide x 228mm High x 654mm Front-to-Back)
Height When Cover Closed- 41" (1041mm)
Height When Cover Opened - 72" (1828mm)

SKILLET PAN CAPACITY:

- 40-STEM & STEL 30-STEM & STEL**
- 40 gallons (152 liters) • 30 gallons (114 liters)

CONNECTIONS:

EP = Electrical power connection
HW = Hot water
CW = Cold water

ELECTRICAL CHARACTERISTICS:

Power Supply: See chart to right for total amp draw. Use wire suitable for 90°C. A stepdown transformer provides power to the 120V control circuit. Details of other electrical systems are available upon request

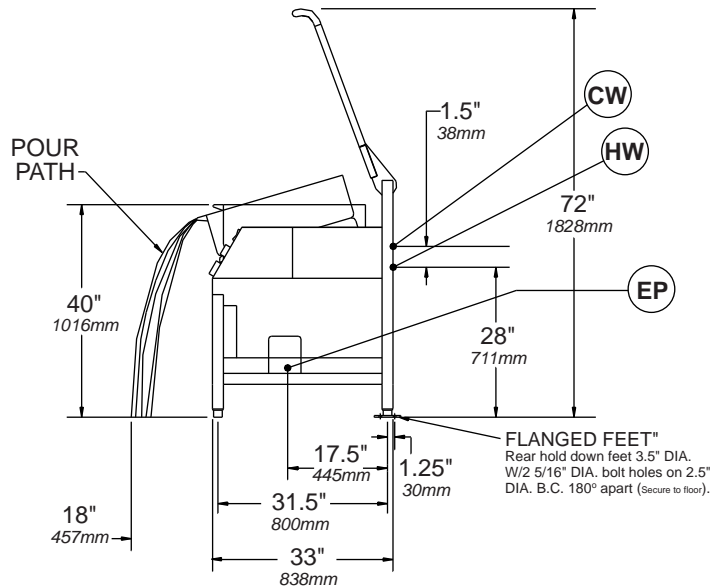
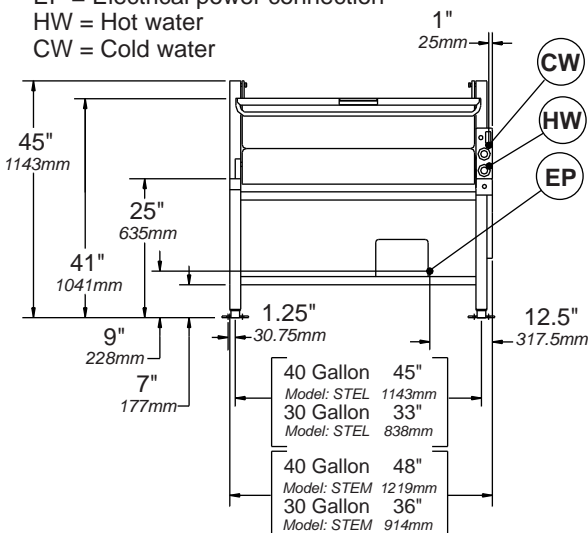
40-STEM & STEL = 18kW / 30-STEM & STEL= 12kW

Volts	1pH	3pH	1pH	3Ph
208	87	50	58	33
240	75	43	50	29
480*	--	22	--	14.5

* 3 pH Only

WATER CONNECTIONS:

Cold Water: 3/8" NPT to cold water faucet
Hot Water: 3/8" NPT to hot water faucet
Water Pressure Requirements: 50 PSI (3.5 kg/cm²)
Max: 25 PSI (1.8 kg/cm²) min.
Water connections are optional when required.



*It is our policy to build equipment which is design certified by U.L., A.S.M.E., N.S.F. and C.S.A. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.

Spec No. S-2444C
01/03

FOOD SERVICE EQUIPMENT
UniVerse Skillet



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SECTION 2 INSTALLATION INSTRUCTIONS

1. Remove carton from skid, being careful not to dent or scratch finished surfaces of unit.
 2. Inspect unit carefully for shipping damage. File claim with carrier immediately if damage is found.
 3. Remove screws holding unit to skid.
 4. Transfer unit to desired position. Make unit level and steady by adjusting feet to compensate for floor irregularities. Secure rear feet to floor by using 5/16" screws.
- NOTE:** Do not install in such a manner that service person cannot remove control box cover.
5. Drop down hinged front cover of connection box. Loosen screws and clips on top of box.
 6. Connect unit to a branch circuit having a voltage and circuit type specified on name plate and of sufficient size to carry load. The amps per line per line wire for the various voltage ratings are shown in Table 2.1 below.

NOTE: Supply wires must be suitable for temperature of at least 90°C. Additionally, all wiring must conform to the requirements of local and national electric codes. Conduit and fittings should be watertight type.

7. Connect ground wire from electrical service to ground lug.
8. Reinstall hinged front cover of connection box securely.
9. Ensure that skillet is firmly seated on frame before checking connection and functioning of controls.

NOTE: Unit is equipped with an interlock switch that shuts off current to heating elements when skillet pan is more than 10° above normal horizontal cooking position.

10. Switch on current supply to unit. Check for proper functioning of controls and heating elements (see Section 3—Operating Instructions).

TABLES 2.1 AMPS PER LINE PER LINE WIRE

MODELS: 30-STEL, 30-STEL-LX, 30-STEM & 30-STEM-LX			
3 pH, 4 Wire, 50Hz Amps Per Line Wire			
10.1kW	220/380V	15	
12kW	240/415V	16.7	
(EXPORT ONLY)			
12kW, 1 pH, 60Hz Amps Per Line Wire			
	L #1	L #2	
208V	52	52	
240V	50	50	
12kW, 3 pH, 60Hz Amps Per Line Wire			
	L #1	L #2	L #3
208V	33	33	33
240V	29	29	29
480V	14.5	14.5	14.5

MODELS: 40-STEL, 40-STEL-LX, 40-STEM & 40-STEM-LX			
3 pH, 4 Wire, 50Hz Amps Per Line Wire			
15.1kW	220/380V	23	
18kW	240/415V	25	
(EXPORT ONLY)			
18kW, 1 pH, 60Hz Amps Per Line Wire			
	L #1	L #2	
208V	87	87	
240V	75	75	
18kW, 3 pH, 60Hz Amps Per Line Wire			
	L #1	L #2	L #3
208V	50	50	50
240V	43	43	43
480V	22	22	22

SECTION 2 INSTALLATION INSTRUCTIONS

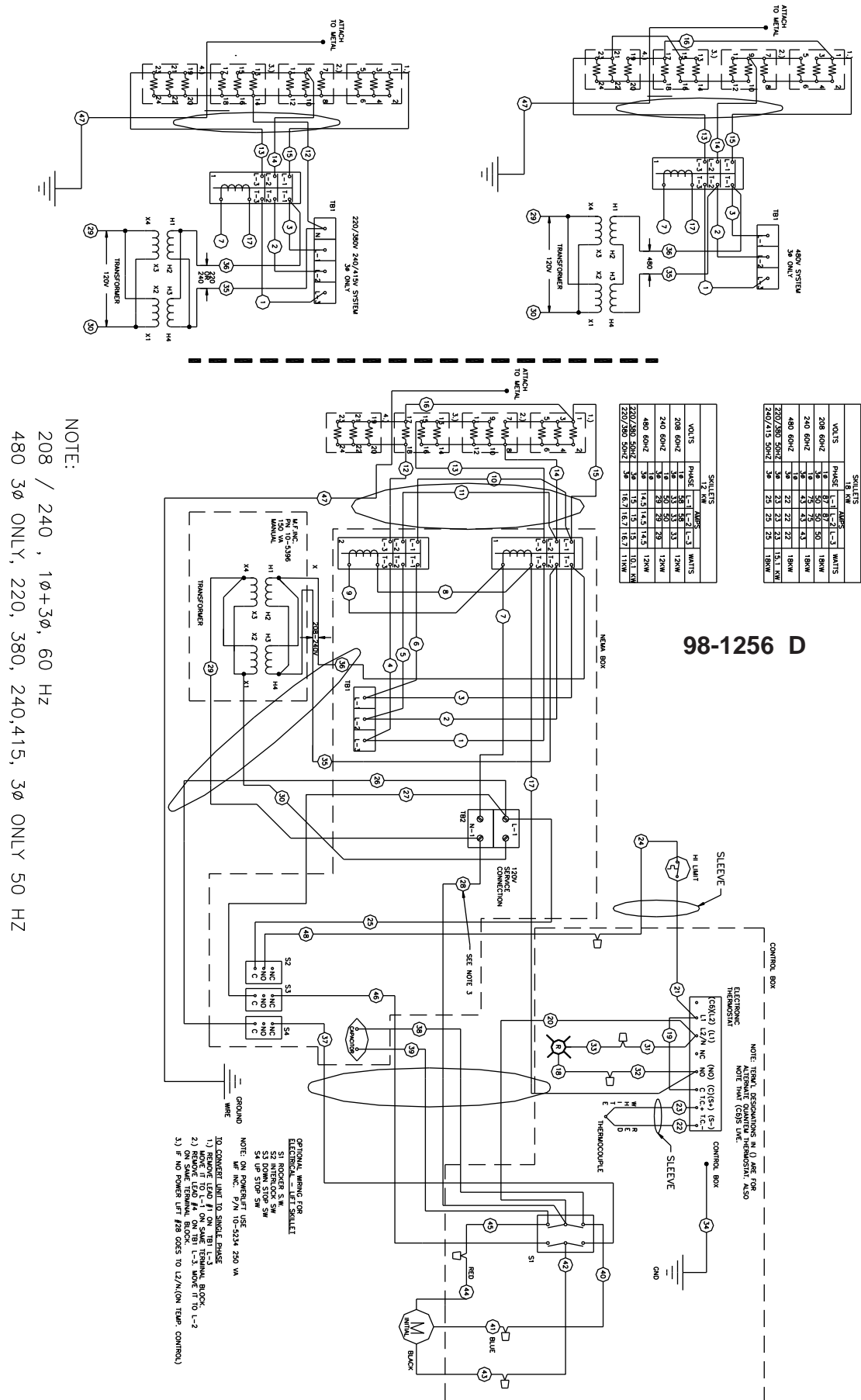
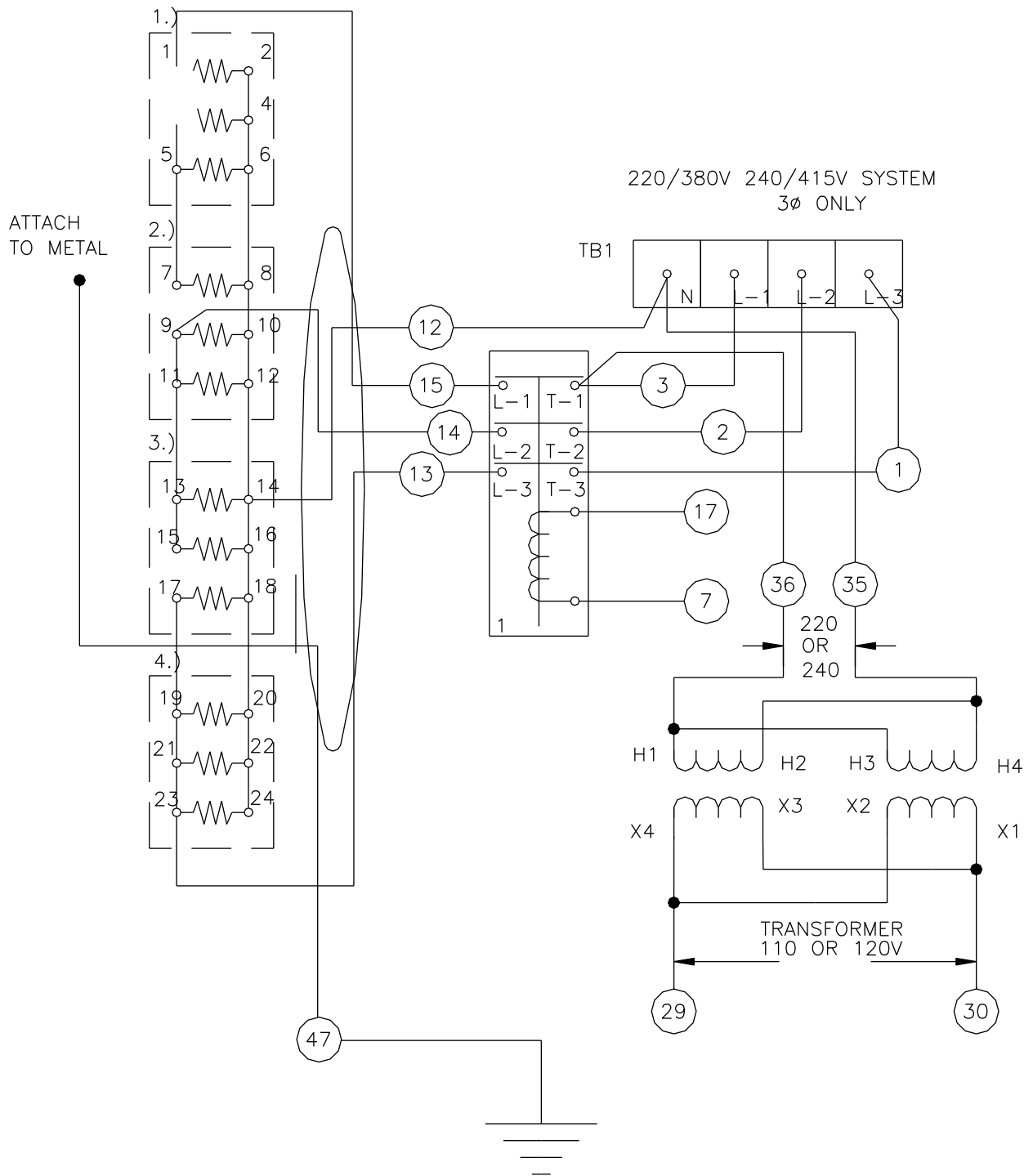


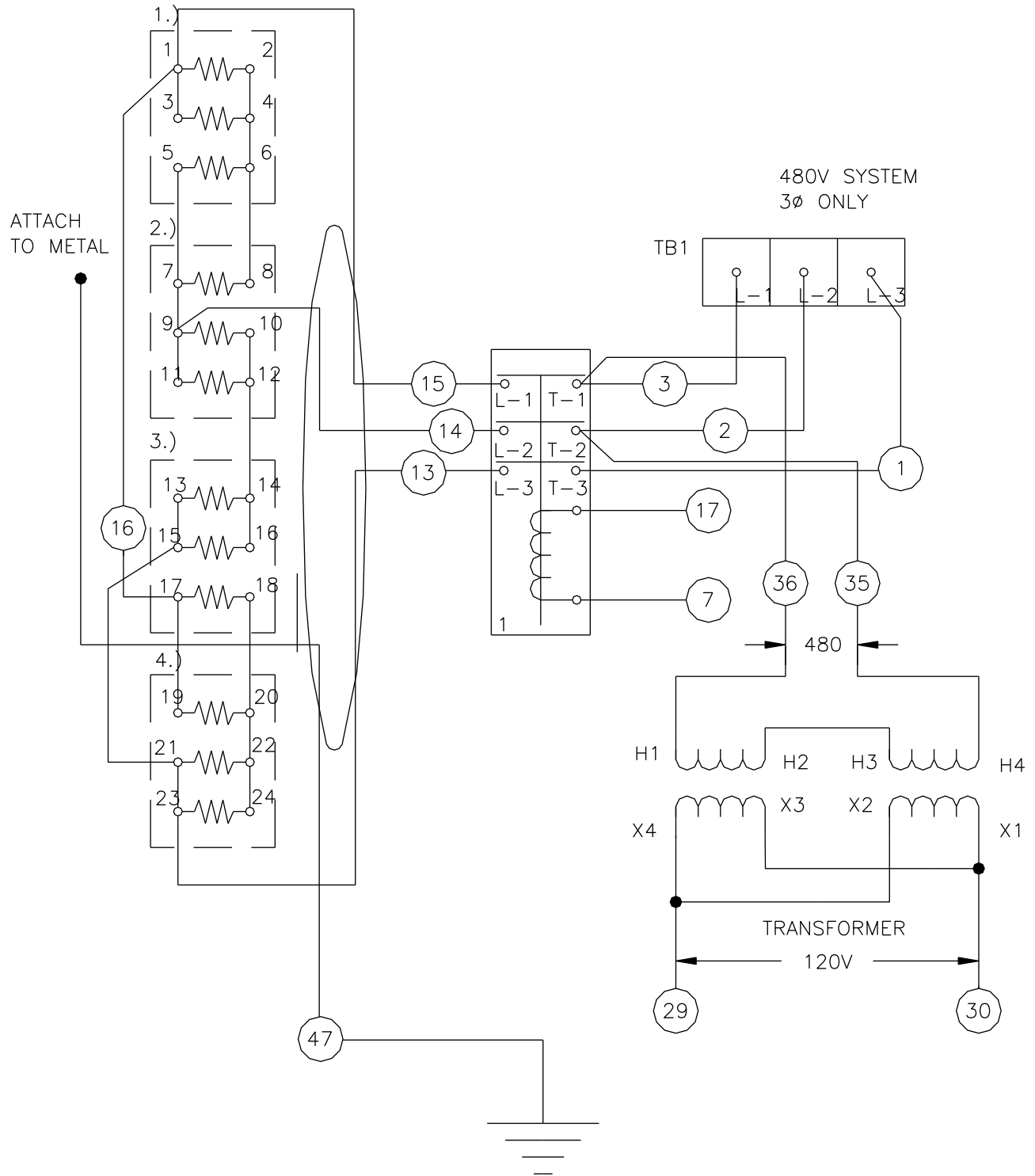
FIG. 2.1 OPTIONAL WIRING FOR ELECTRIC LIFT SKILLET.

SECTION 2 INSTALLATION INSTRUCTIONS



ALTERNATE WIRING FOR 220/380V 240/415V SYSTEM 50HZ

SECTION 2 INSTALLATION INSTRUCTIONS



ALTERNATE WIRING CONFIGURATION FOR 480V SYSTEM

FIG. 2.3 ALTERNATE WIRING CONFIGURATION FOR 480V

98-12563 D

SECTION 3 OPERATING INSTRUCTIONS

INTRODUCTION:

This technical manual contains general information, installation, operation, principles of operation, troubleshooting guide, and maintenance information for the electrically operated UniVerse Tilting Skillet. Also included is an illustrated parts list and a directory of authorized parts and service agencies.

DESCRIPTION:

The Market Forge Industries UniVerse Models 30-STEL (12 kW input) and 40-STEL (18 kW input) are electrically operated skillets, tilting type, with 30- and 40-gallon capacities, respectively. They are equipped with a solid-state thermostat and high-limit control with a 100°F-to-450°F temperature scale.

BASIC FUNCTIONS:

The UniVerse Tilting Skillet is a very versatile cooking appliance. It can perform basic cooking functions, such as braising meat, sautéing, pan-frying chicken, steaming vegetables, boiling, and simmering. Refer to Section 4—Test Kitchen Bulletin, which gives detailed information on the various types of food products that can be cooked in the skillet.

COOKING:

1. Ensure that electric power connection has been made correctly and that branch circuit breaker at building supply box is on.
2. Ensure that skillet is in full down position and clean before using.

NOTE: *Electric power automatically shuts off when skillet is tilted more than 10° above normal horizontal cooking position.*

3. Set thermostat at desired temperature by turning thermostat control knob clockwise. See Section 4—Test Kitchen Bulletin for thermostat settings.

4. Preheat to desired temperature (with cover down) before grilling, pan-frying, or any other method of cooking except boiling.

NOTE: *For best results, allow unit to cycle on/off once.*

5. Ensure that cover is up for most types of cooking except for simmering, braising, or boiling. Cover has drip-lip at rear to direct condensate into skillet.
6. Remove cooked food immediately to prevent over-cooking. Tilt skillet by turning handcrank clockwise or pushing tilt switch.
7. Lower skillet by turning handcrank counterclockwise on pushing tilt switch.

SHUT-DOWN:

Turn thermostat control knob counterclockwise to off when no further heating is desired.

CLEANING:

Unit must be cleaned after each use. Proceed as follows:

1. When all food has been removed from skillet, add water to loosen/dissolve any remaining food.
2. Wash skillet using mild detergent, water and nylon brush. If food is stuck to skillet surface, soak and use a little heat to loosen food.

WARNING:

Do not get water on wiring or in controls. Be sure to wash inside of skillet pan, inside of cover including under drip-lip, and pouring spout area.

3. Rinse and dry entire unit.

SECTION 4 TEST KITCHEN BULLETIN

UNIVERSE TILTING SKILLET

COOKING FACTS ON PARADE

1. The UniVerse Skillet is one of the most versatile pieces of equipment to be found in any restaurant or institutional kitchen.
 2. This unit will stew, simmer, pan-fry, braise, grill, and sauté—and all with a very uniform heat pattern.
- Note:** DO NOT ATTEMPT TO DEEP FRY WITH YOUR SKILLET!
3. For best results, the Tilting Skillet should always be preheated and allowed to cycle once.
 4. A great deal of heavy lifting and transferring of foods from one pan to another can be eliminated, and, therefore, pot washing will be reduced.
 5. This type of equipment usually reduces the total cooking time by as much as 25% on combination dishes.
 6. Sauces usually lose less moisture, as the cover reduces evaporation.
 7. Large batches of gourmet items can be prepared with less work and with more uniform results.
 8. Frozen vegetables can be cooked in the UniVerse Skillet in the serving pan, then removed and transferred directly to the serving line.
 9. The following temperatures should be used:

Simmering:	Maximum of 200 °F
Saut éing:	225 –275°F
Searing:	300 –350°F
Frying:	325 –375°F
Grilling:	350 –425°F
 10. Temperatures of approximately 200°F should always be used for milk-based products, or scorching will take place. Lower temperatures (150–175°F) prevent thickening.
 11. Some items should be started at a high temperature and then reduced. This permits sealing for about 20% of the time and cooking for the remaining 80%.
 12. The cover has a lip at the back edge that directs the condensate on the cover back into the skillet.
 13. The unit tilts easily to 90°, and receiving pan is always approximately 2 inches from the pouring lip of the skillet.
 14. The stainless steel UniVerse Skillet is rapidly cleaned with a mild detergent. Water, waste, and scraps are easily removed into the receiving pan for disposal. (It is always recommended that this type of unit be presoaked if possible.)
 15. Breakfast foods such as sausage, bacon, pancakes, fried eggs, scrambled eggs, and French toast are a few of the more common items that can be cooked in the UniVerse Skillet.
 16. When cooking meat or poultry, all pieces should be of fairly uniform size and weight and should be turned at least once while simmering.
 17. This unit can be converted to a proof box by placing a small amount of water in the pan to form steam and then placing the food in another pan. The thermostat should be set very low (100–150°F).
 18. The unit can also be used as a holding cabinet by adding water and setting the thermostat at approximately 175°F.
 19. When using water over and over for vegetable cookery, be sure to add water occasionally to keep level at about 3–4 inches. Thermostat should be set at 250°F.
 20. Perforated 2 1/2"-deep pans are suggested for vegetables for the most satisfactory results. The pan can then be removed easily and transferred to the serving line.

SECTION 4 TEST KITCHEN BULLETIN

TABLE 4.1
COOKING PORTIONS AND TIMES

UNIVERSE SKILLET ALL MODULAR & TUBULAR LEG MODELS

The UniVerse Skillet is one of the most versatile pieces of equipment to be found in any restaurant or institutional kitchen. It enables the cook to stew, simmer, pan-fry, braise, grill, or sauté, and all with a very uniform heat pattern. The figures given below are suggested quantities and temperature settings and estimated numbers of orders per load and per hour. When two temperatures are given, the first is to start the product, the second to finish the product.

ITEM	PORTION SIZE	THERMOSTAT SETTING		BATCHES PER HOUR	30 GALLON PER LOAD		40 GALLON PER LOAD	
					QTY.	YIELD	QTY.	YIELD
BREAKFAST FOODS								
Bacon	3 slices	350°		12	2#	10	3#	15
Eggs								
Boiled-Hard	1 egg	225°		5	50	50	75	75
Boiled-Soft	1 egg	225°		8	50	50	75	75
Fried	1 egg	400°		4	30	30	45	45
Poached	1 egg	225°		5	36	36	60	60
Scrambled	1 1/2 eggs	300°	200°	1	18 gallon	720	28 gallon	1100
French Toast	3 slices	450°		7	35 slices	12	50 slices	17
Regular Oatmeal	1/2 cup	250°		2	20#	500	40#	1000
Pancakes	2 each	400°		10	30 each	15	50 each	25
FISH								
Clams	1 pt.	400°		10	10 qts.	20	15 qts.	30
Fish Cakes	2-3 oz.	400°		5	70-3 oz.	35	110-3 oz.	55
Haddock Filet	4 oz.	400°		4	60-4 oz.	60	90-4 oz.	90
Halibut Steak	5 oz.	450°		3	60-4 oz.	60	90-4 oz.	90
Lobster	1-1#	350°		4	20-1#	20	30-1#	30
Swordfish	5 oz.	450°		3	50-5 oz.	50	75-5 oz.	75
SAUCES, GRAVIES & SOUPS								
Brown Gravy	1 oz.	350°	200°	2	18 gallons	2300	35 gallons	4500
Cream Sauces	2 oz.	250°	175°	1	18 gallons	1150	35 gallons	2250
Cream Soup	6 oz.	200°		1	18 gallons	375	35 gallons	725
French Onion Soup	6 oz.	225°		1	18 gallons	350	35 gallons	700
Meat Sauce	4 oz.	350°	200°	1	18 gallons	575	35 gallons	1100
MISCELLANEOUS								
Grilled Cheese	1 sand	400°		8	35 sand	35	50 sand	50
Macaroni & Cheese	8 oz.	200°		2	18 gallons	300	35 gallons	525
Rice	4 oz.	350°	225°	1	20# raw	320	40#	650
Spaghetti	4 oz.	350°	225°	2	8# raw	200	12#	300

CONTINUED 4

SECTION 4 TEST KITCHEN BULLETIN

ITEM	PORTION SIZE	THERMOSTAT SETTING		BATCHES PER HOUR	30 Gal. PER LOAD		40 Gal. PER LOAD	
					QTY.	YEILD	QTY.	YEILD
MEAT, POULTRY								
Bacon	3 Slices	350 °		12	2#	10	3#	15
Beef								
American Chop Suey	6 oz.	400 °	225 °	2	18 Gal.	350	35 Gal.	700
Beef Stew	8 oz.	300 °		--	18 Gal.	280	35 Gal.	560
Corn Beef Hash	5 oz.	400 °		5	16#	50	25#	75
Cheeseburger	3 oz.	300 °		12	7#	35	10#	50
Hamburger	3 oz.	300 °		15	7#	35	10#	50
Meatballs	1 oz.	400 °	225 °	3	12 1/2#	65	18#	100
Pot Roast	2 oz.	350 °	200 °	--	120#	500	180#	750
Salisbury Steak	5 oz.	400 °		3	16#	50	24#	75
Sirloin Steak	6 oz.	400 °		5	15#	40	22 1/2#	60
Swiss Steak	4 oz.	300 °	200 °	1	25#	100	40#	160
Chicken								
Pan-Fried	2 1/4's	350 °		3	50 Pieces	25	80 Pieces	40
Whole	2 oz.	350 °	200 °	--	16-5#	200	24-5#	265
Frankfurters								
Grilled	2 oz.	300 °		8	22#	176	33#	264
Boiled	2 oz.	250 °		12	16#	128	25#	200
Ham Steak	3 oz.	400 °		8	10#	50	15#	75
Pork Chops	5 oz.	350 °		4	15#	50	25#	75
Sausage Links	3 Links	350 °		7	30#	120	45#	180
Turkey								
Off Carcass	2 oz.	400 °	200 °	--	3-26-30#	200	4-26-30#	275
On Carcass	2 oz.	400 °	200 °	--	4-16-20#	175	6-16-20#	265
VEGETABLES								
Canned	3 oz.	400 °		6	30#	125	45#	200
Freash								
Beans	3 oz.	400 °		3	25#	125	50#	250
Beets	3 oz.	400 °		1	30#	125	60#	300
Broccoli	3 oz.	400 °		3	25#	125	40#	200
Cabbage	3 oz.	400 °		5	20#	80	30#	125
Carrots	3 oz.	400 °		2	35#	150	70#	300
Cauliflower	3 oz.	250 °		5	15#	75	25#	125
Corn	1 ear	400 °		8	50 ears	50	75 ears	75
Potatoes	3 oz.	400 °		2	40#	200	60#	300
Spinach	4 oz.	225 °		10	6#	25	9#	35
Turnips	4 oz.	400 °		2	20#	100	30#	150
Frozen								
Beans	3 oz.	400 °		6	15#	60	22 1/2#	90
Lima Beans	3 oz.	250 °		4	15#	60	22 1/2#	90
Broccoli	3 oz.	400 °		8	12#	50	18#	75
Sliced Carrots	3 oz.	250 °		6	15#	60	22 1/2#	90
Baby Carrots	3 oz.	250 °		3	15#	50	22 1/2#	90
Corn	3 oz.	250 °		18	15#	50	22 1/2#	90
Baby Onions	3 oz.	250 °		7	15#	50	22 1/2#	90
Peas	3 oz.	400 °		10	15#	75	22 1/2#	110
Spinach	3 oz.	400 °		3	15#	75	22 1/2#	110
DESSERT ITEMS								
Butterscotch Sauce	1 oz.	200 °		1	18 Gal.	2300	35 Gal.	4500
Cherry Cobbler	3 oz.	200 °		1	19 Gal.	750	36 Gal.	1500
Chocolate Sauce	1 oz.	200 °		1	20 Gal.	2300	37 Gal.	4500
Cornstarch Pudding	4 oz.	200 °		1	21 Gal.	575	38 Gal.	1100
Fruit Gelatin	3 oz.	250 °		2	22 Gal.	750	39 Gal.	1500

SECTION 5 ILLUSTRATED PARTS LIST

TABLE 5.1 TOP ASSEMBLY

ITEM	PART NO. 30 GALLON	PART NO. 40 GALLON	DESCRIPTION	30 & 40 GALLON QTY.
1	98-1296	98-1295	FRAME WELD ASSY.	1
2	98-1010	98-1010	GEAR BOX	1
3	98-1031	98-1031	BEARING SUPPORT ASSY.	1
4	98-1339	98-1339	BEARING MOUNT LEFT	1
5	98-1300	98-1300	BEARING MOUNT RIGHT	1
6	98-1357	98-1356	SKILLET PAN ASSY.	1
7	98-1305	98-1024	SHAFT	1
8	08-7809	08-7809	SHOULDER SCREW	2
9	98-1311	98-1093	STIFFENER, PAN COVER	1
10	98-1310	98-1090	COVER	1
11	98-1012	98-1012	HINGE	2
12	91-9325	91-9325	KNOB	4
13	91-9262	91-9262	ARM, VENT COVER	1
14	91-9261	91-9261	VENT COVER	1
15	98-1454	98-1454	ELECTRIC NEMA BOX ASSY., 208/240V MANUAL TILT UNITS	1
15A	98-1451	98-1451	ELECTRIC NEMA BOX ASSY., 208/240V POWER TILT UNITS	1
15B	98-1340	98-1340	ELECTRIC NEMA BOX ASSY., 240/380 V & 220/415V MANUAL TILT UNITS	1
15C	98-1341	98-1341	ELECTRIC NEMA BOX ASSY., 240/380 V & 220/415V POWER TILT UNITS	1
15D	98-1455	98-1455	ELECTRIC NEMA BOX ASSY., 480V MANUAL TILT UNITS	1
15E	98-1452	98-1452	ELECTRIC NEMA BOX ASSY., 480V POWER TILT UNITS	1
17	98-1068	98-1068	WELD ASSY., CAM LIFT, POWER LIFT UNITS	1
18	98-1028	98-1028	SHAFT JOINT	1
19	98-1258	98-1258	ARM, EXTENSION	2
20	98-1212	98-1212	ARM, LIFT	2
21	08-7810	08-7810	INSERT 5/16	2
22	REF	REF	SHOCK MOUNT, COMES WITH SHOCKS, NO NUMBER	4
23	08-7806	08-7806	GAS SHOCKS	2
24	98-1402	98-1402	MOTOR MOUNTING BRACKET, POWER LIFT UNITS	1
25	98-0985	98-0985	MOTOR, POWER LIFT UNITS	1
26	98-1288	98-1288	CONTROL BOX	1
27	10-5520	10-5520	60 MIN. TIMER	1
28	09-5267	09-5267	TIMER KNOB	1
29	08-7913	08-7913	THERMOSTAT	1
30	REF	REF	THERMOSTAT KNOB. COMES WITH THERMOSTAT. NO NUMBER	1
31	10-5052	10-5052	LIGHT	1
32	08-6320	08-6320	POWER SWITCH, POWER LIFT UNITS	1
32A	98-1308	98-1308	POWER SWITCH HOLE PLUG, MANUAL TILT UNITS	1
33	91-9144	91-9144	LEFT SPRING	1
34	91-9145	91-9145	RIGHT SPRING	1
35	08-7813	08-7813	INSERT 3/8	2
36	98-1216	98-1216	UNIVERSAL, EXTENDED, POWER TILT UNITS	1
37	98-1326	98-1326	WELD ASSY., CAM, UP AND DOWN	2
38	98-1270	98-1270	HANDLE BRACKER. MANUAL TILT UNITS	1
39	98-1333	98-1333	CRANK HANDLE, MANUAL TILT UNITS	1
39A	98-1262	98-1262	CRANK HANDLE, POWER TILT UNITS	1
40	98-1538	98-1539	WELD ASSY., TILT MECHANISM	1

SECTION 5 ILLUSTRATED PARTS LIST

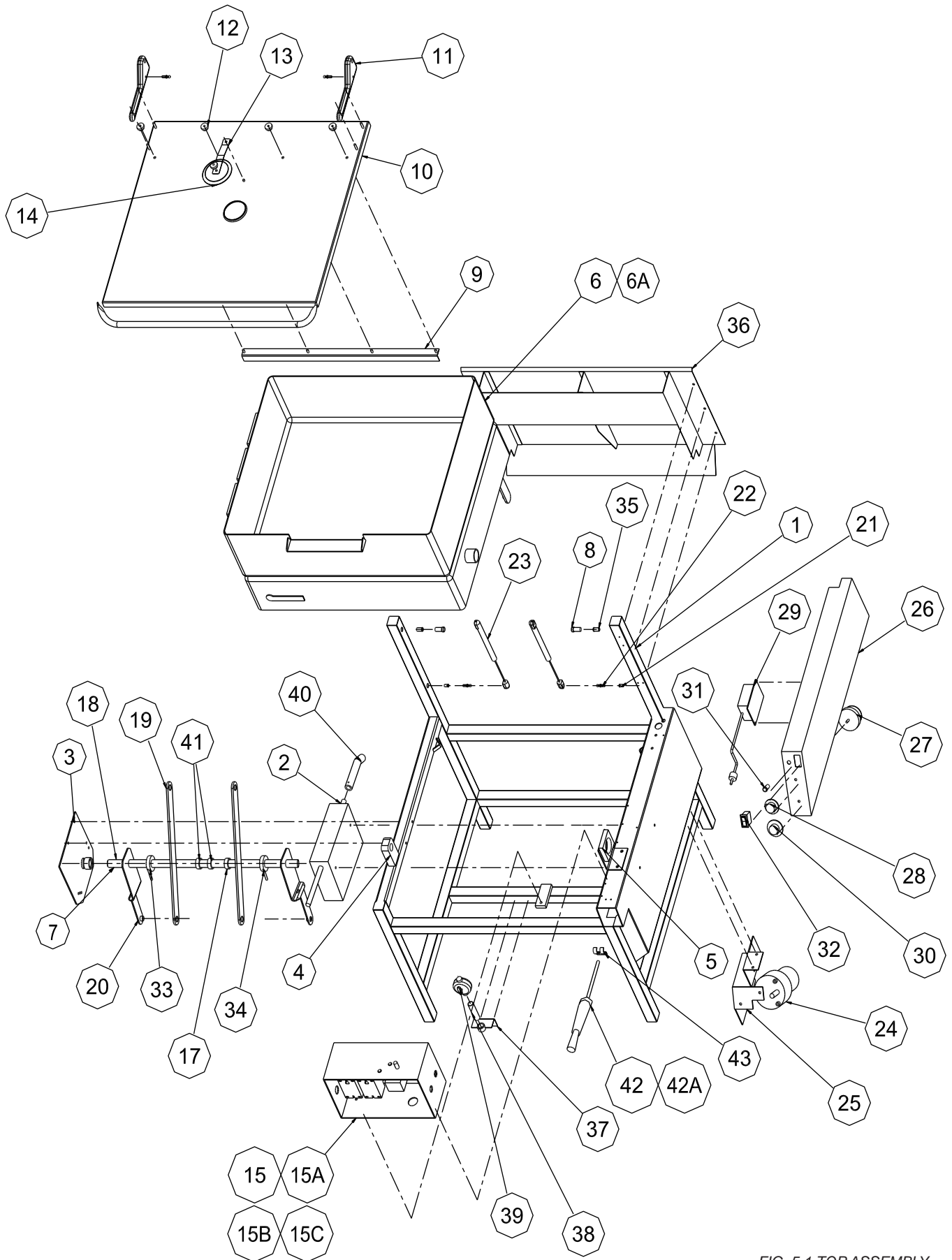


FIG. 5.1 TOP ASSEMBLY

SECTION 5 ILLUSTRATED PARTS LIST

TABLE 5.2 PAN ASSEMBLY

ITEM	PART NO. 30 GALLON	PART NO. 40 GALLON	DESCRIPTION	30 GALLON QTY.	40 GALLON QTY.
1	98-1245	98-1224	PAN WELD ASSY.	1	1
2	98-1081	98-1080	HEATING ELEMENTS, 208V	4	4
2A	98-1083	98-1082	HEATING ELEMENTS, 240V	4	4
3	98-1347	98-1347	U-CHANNEL	5	9
4	98-1254	98-1254	COVER, MIDDLE HEATING ELEMENT	1	1
5	98-1221	98-1253	COVER, SIDE HEATING ELEMENT	2	2
6	91-7520	91-7520	HI LIMIT THERMOSTAT BRACKET	1	1
7	08-6351	08-6351	HI LIMIT THERMOSTAT	1	1
8	98-1255	98-1255	BRACKET, HEATING ELEMENT CONDUIT	1	1
9	08-5894	08-5894	MARKET FORGE NAME PLATE	1	1
10	08-6305	08-6305	TEMPERATURE SENSOR	1	1

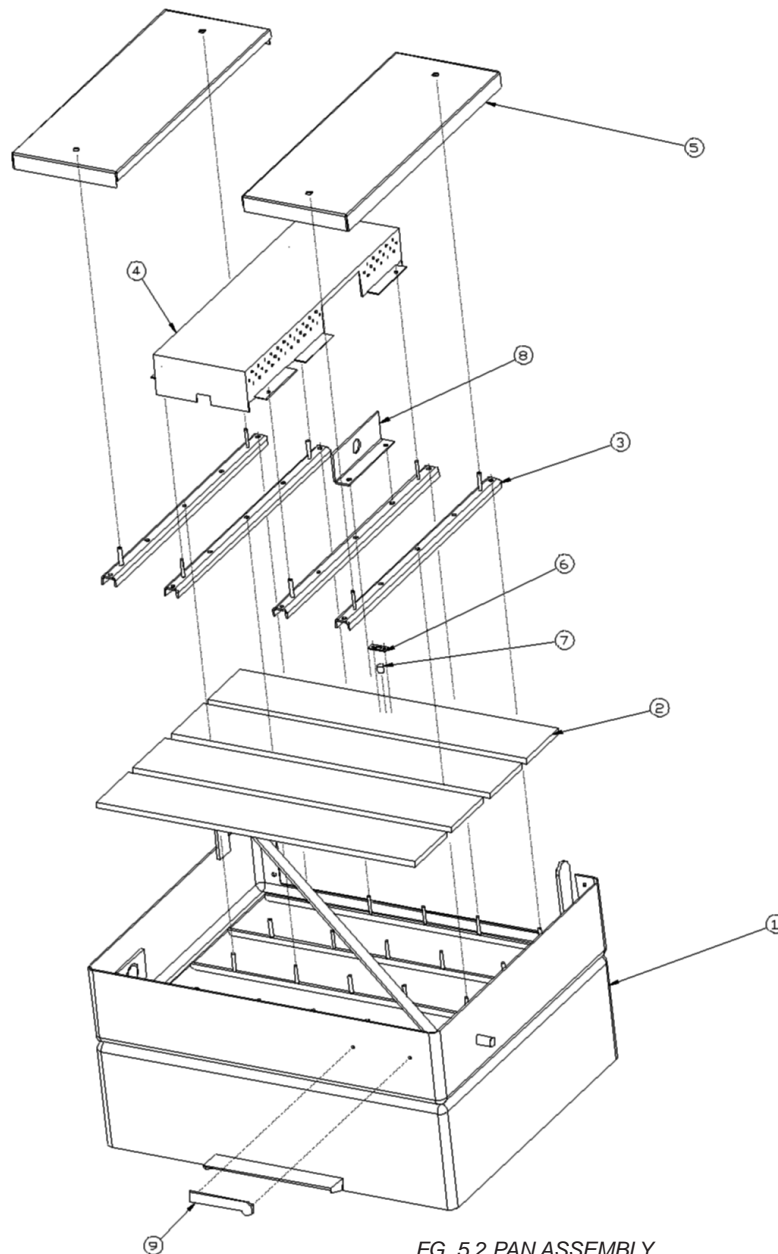


FIG. 5.2 PAN ASSEMBLY

SECTION 5 ILLUSTRATED PARTS LIST

TABLE 5.3 NEMA BOX ASSEMBLY

ITEM	PART NO.	DESCRIPTION	QTY.
1	98-1336	NEMA BOX, LARGE	1
2	08-7901	MICROSWITCH, POWER TILT UNITS	3
2A	08-7901	MICROSWITCH, MANUAL TILT UNITS	1
3	91-9178	CAPACITOR BRACKET	1
4	10-5503	TERMINAL BLOCK BLACK	1
5	10-5070	END PIECE, TERMINAL BLOCK, BLACK	1
6	10-5220	ELECTRICAL GROUND	1
7	10-5944	CONTACTOR	1*
8	98-1265	MOUNTING PLATE, NEMA BOX	1
9	10-6262	TERMINAL BLOCK, WHITE	1
10	10-6963	END PIECE, TERMINAL BLOCK, WHITE	1
11	10-5234	TRANSFORMER, 250V	1
12	REF	CAPACITOR, COMES WITH MOTOR	1
14	08-7826	MICROSWITCH HOLE PLUG, MANUAL TILT UNITS	2
15	08-7846	BOOT, RUBBER, MICROSWITCH	1
15A	08-7846	BOOT, RUBBER, MICROSWITCH	2*

* ONLY 208V & 240V UNITS HAVE 2 CONTACTORS; ALL OTHERS HAVE 1.

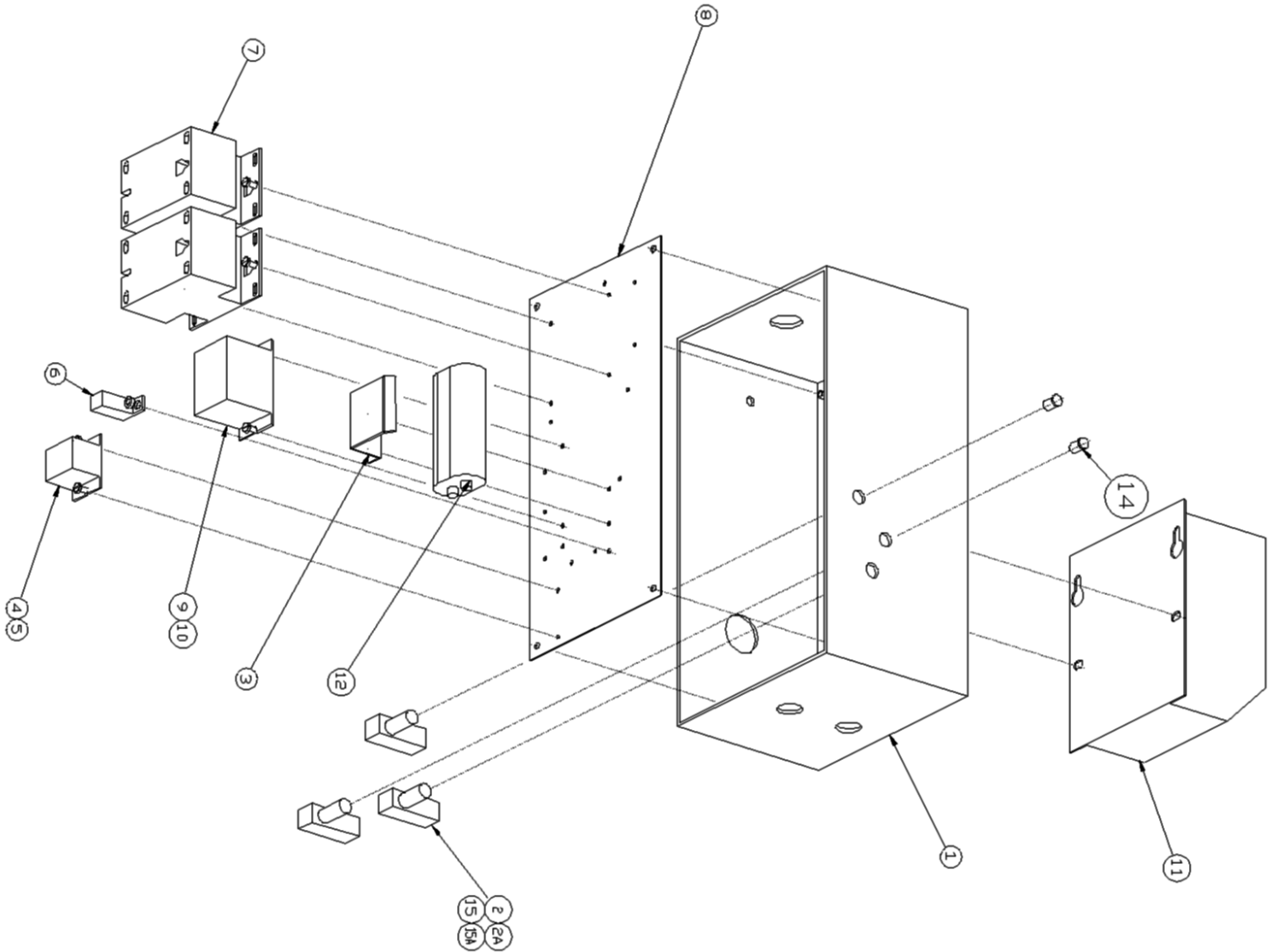


FIG. 5.3 NEMA BOX ASSEMBL

SECTION 6 TROUBLESHOOTING & MAINTENANCE

PROBLEM	PROBABLE CAUSE	REMEDY	PART NO.
1. Uneven Heating. a.	Temperature control out of calibration or defective.	a. Calibrate or replace.	a. 08-6365
2. Signal Light Out.	a. Burnt out bulb. b. Broken Temperature control. c. Loose electrical connection.	a. Replace. b. Replace. c. Repair	a. 10-5052 b. 08-6365
3. Unit fails to heat.	a. Circuit breaker is off. b. Malfunction of interlock switch c. Broken Ignition module d. Broken ignitor e. Broken flame sensor	a. Reset circuit breaker b. Adjust or replace. c. Replace. d. Replace. e. Replace.	b. 09-6465 c. 08-71 10 d. 10-8259 e. 08-6452 10-4758
4. No 110 Volts output.	a. Defective temperature control. b. Broken temperature sensor	a. Replace. b. Replace.	a. 08-6365 b. 08-6305
5. No gas to unit.	a. Defective gas valve.	a. Replace.	a. 10-7686 10-7683 08-7108 09- 1150 09- 1151

CALIBRATION OF TEMPERATURE CONTROL

1. Ensure that pan is empty and clean before calibrating.
2. Place a surface thermometer on left or right rear sides, 3" from sides of griddle surface.

NOTE: Check that magnets on thermometer extend through holes in circular base plate and are in complete contact with griddle surface.

3. Set temperature control knob at 375°F (191°C).
4. Allow skillet to preheat and stabilize 2–3 cyc
5. Record thermometer reading. If a temperature of 370°–380°F (188°–193°C) is recorded, procedure is complete. If not, go on to step 6.
6. Remove control box cover by removing screw in rear and right side of cover.
7. Locate temperature control circuit board (see Figure 6.1) and calibrate as follows:
 - a. If temperature goes above 375 °F (191°C), turn setpot labeled HI counterclockwise to decrease temperature.
 - b. If temperature goes below 375 °F (191°C), turn setpot labeled HI clockwise to increase temperature.

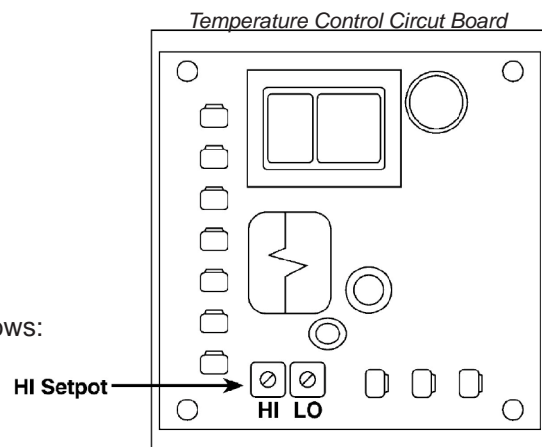


FIG. 6-1

NOTE: Turn the HI setpot only. Be careful when turning setpot—just a slight turn (approximately 22°) will change temperature by 25°F.

8. Allow skillet to cycle three (3) times. This cycling allows temperature control to stabilize.
9. Record thermometer reading when pilot light goes out. If a temperature of 370°–380°F (188°–193°C) is recorded, calibration procedure is complete. If not, repeat steps 7 and 8 until appropriate temperature is recorded.
10. Replace control box cover by pushing down and replacing screw in rear and right side of cover.

SECTION 6 TROUBLESHOOTING & MAINTENANCE

REPLACEMENT OF TEMPERATURE CONTROL

1. Place circuit breaker in off position.
2. Remove skirted dial knob by pulling it off the control box cover.
3. Remove control box cover by removing screw in rear and right side of cover.
4. Disconnect all wire leads from temperature control.

NOTE: Leads should be marked appropriately to facilitate re-installation.

5. Remove temperature control by removing two (2) pan head nuts from side of control box.
6. Install new temperature control and reverse steps 1–5.

ADJUSTMENT OF INTERLOCK SWITCH

1. Tilt skillet pan all the way in the downright position.

NOTE: If adjusting the interlock switches for the tilt mechanism in a power tilt unit, the pan will have to be all the way in the upright position to adjust one of the switches.

2. Place circuit breaker in off position.
3. Open the nema box by loosening the two screws at the top of the nema box.
4. Loosen the bottom nut of the switch until it contacts with the cam and depresses the plunger on the switch.
6. Close and fasten the nema box by tightening the 2 screws at the top of the box.
7. Place circuit breaker in on position. 5. Tighten the top nut on the switch to keep the switch in the desired location.

REPLACEMENT OF ELECTRICAL ELEMENTS

1. Tilt skillet pan upright by turning handwheel clockwise.
2. Remove bottom cover and both heat shields. When bottom cover is removed, terminals are exposed. Remove wiring.
3. Remove bottom clamp plates to expose elements by removing nuts and lockwashers on studs.
4. Remove spacers between elements and mark their location.
5. Replace defective elements and reverse the procedure.

TABLE 6.2 HEATER ELEMENTS
[ELECTRIC]

VOLTAGE	PART NO.
208V	98-1080 (40-GALLON) 98-1081 (30-GALLON)
240V 480V 240/415V	98-1082 (40-GALLON) 98-1083 (30-GALLON)

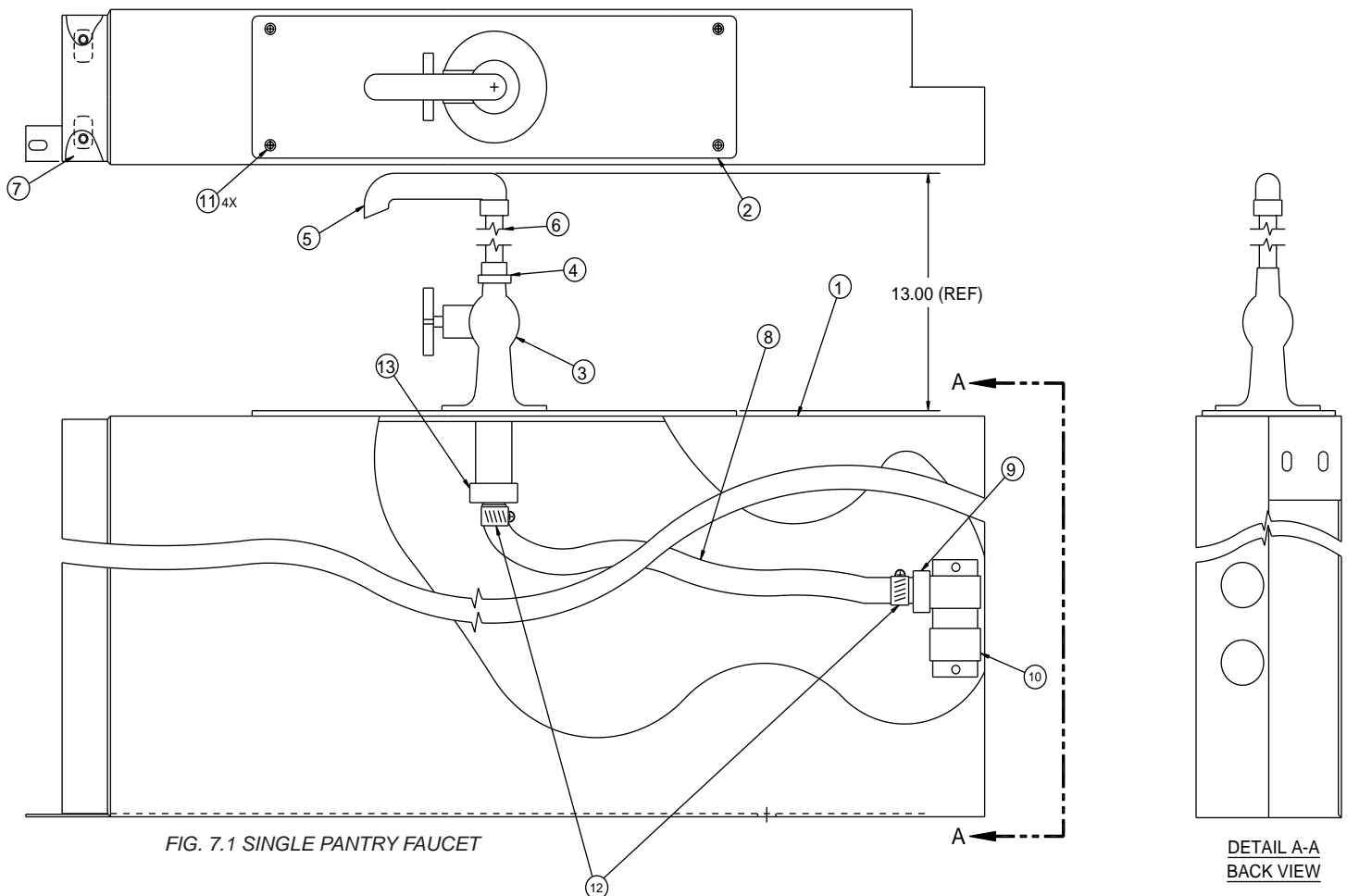
CLEANING

1. The skillet should be cleaned daily.
2. Wash the skillet with a mild detergent and hot water. If food is stuck to the surface of the skillet pan, soak it and use a little heat to loosen the food. Then, wash with clear water and dry.
3. Be sure to wash under the skillet cover and rinse with clear water.
4. Check the skillet pouring lip corners to be sure they are clean. Also, wash around the exterior of the skillet. Rinse with clear water and air dry.

SECTION 7 OPTIONS PARTS LIST

TABLE 7.1 SINGLE PANTRY FAUCET

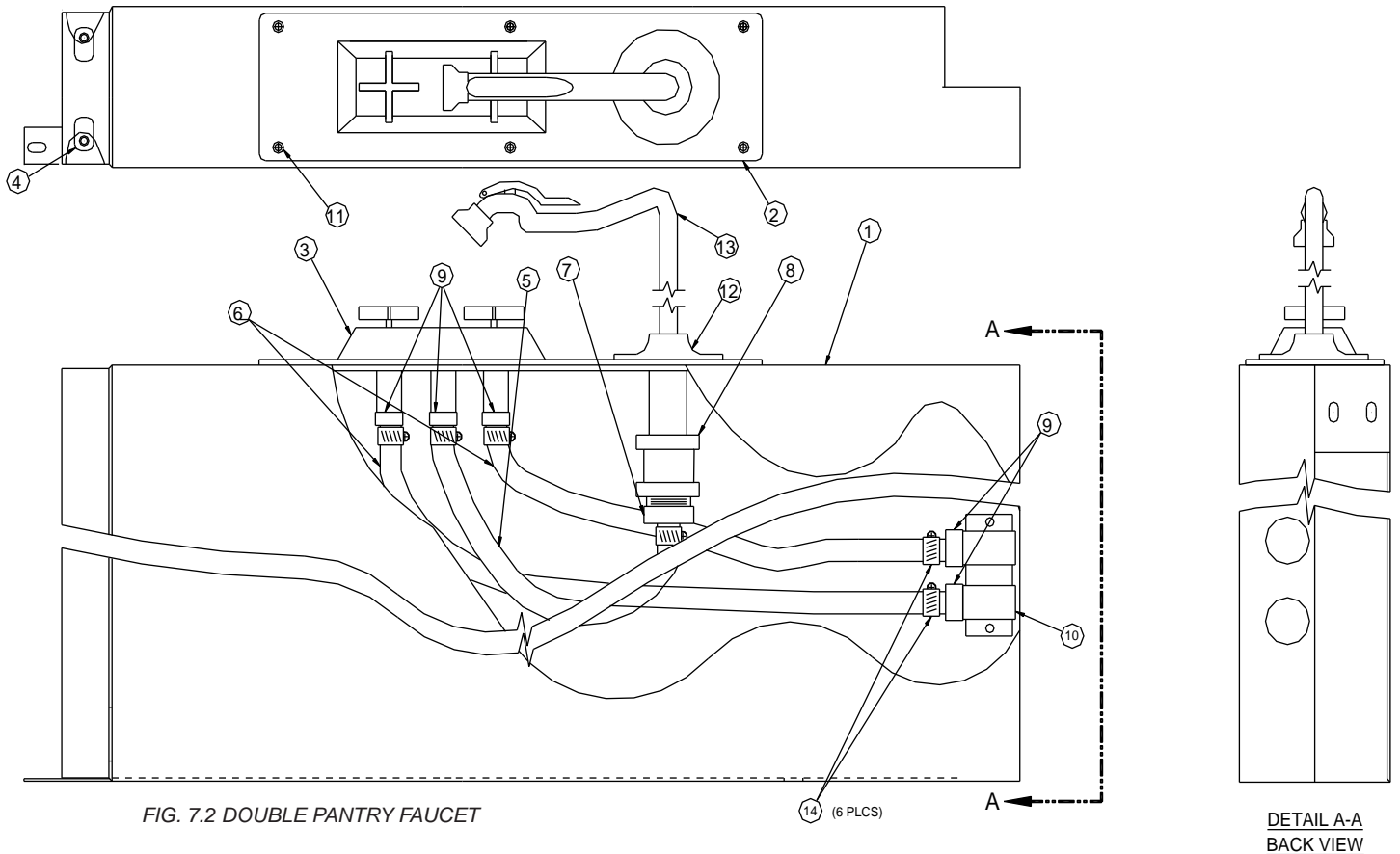
ITEM	PART NO.	DESCRIPTION	QTY.
1	98-1199	CONTROL BOX, REAR, PANTRY FAUCET	1
2	98-1360	MOUNTING PLATE, SINGLE PANTRY FAUCET	1
3	98-1366	SINGLE PANTRY FAUCET	1
4	98-1368	ADAPTER, SINGLE PANTRY FAUCET	2
5	10-5753	SPRAY NOZZLE WITH SWIVEL NOZZLE	1
6	10-3767	NIPPLE, FILL FAUCET RISER, 6"	1
7	REF	#8-32 WELDNUT	8
8	98-1475	TUBING, BRAIDED TEFLON	1
9	98-1477	COUPLER, BRASS HOSE BARB, 3/8 ID TO 3/8 PIPE	1
10	98-0877	ASSY., WATER LINE INLET	1
11	10-1761	#8-32 SCREW, 3/8 LG., S.S.	1
12	08-1206	HOSE CLAMP	2
13	98-1479	COUPLER, BRESS HOSE BARB, 3/8 ID X 1/2" THD. FEMALE	1



SECTION 7 OPTIONS PARTS LIST

TABLE 7.2 DOUBLE PANTRY FAUCET

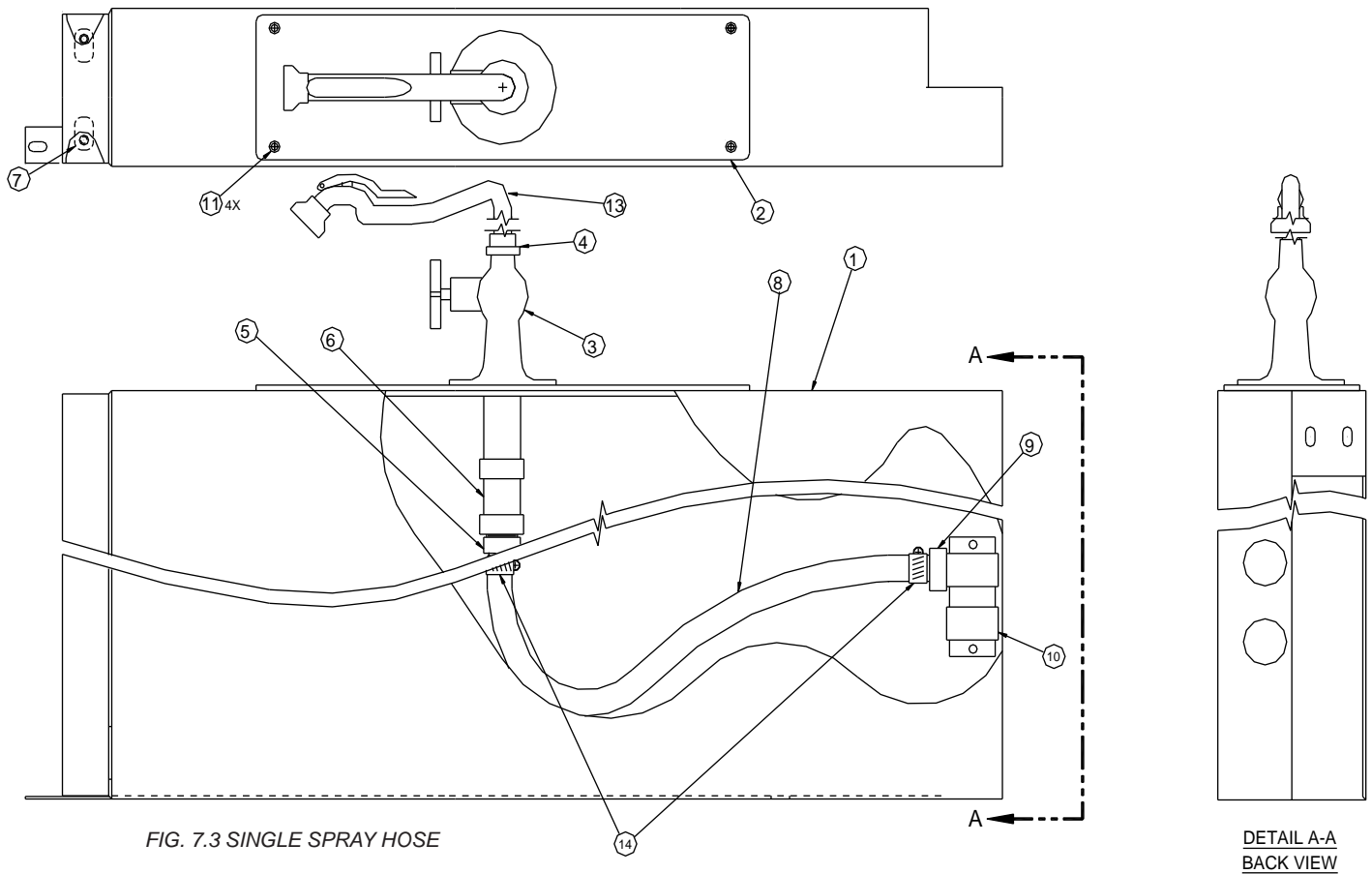
ITEM	PART NO.	DESCRIPTION	QTY.
1	98-1199	CONTROL BOX, REAR, PANTRY FAUCET	1
2	98-1362	MOUNTING PLATE, DOUBLE PANTRY FAUCET	1
3	98-1367	DOUBLE PANTRY FAUCET	1
4	REF	#8-32 WELDNUT	8
5	98-1475	TUBING, BRAIDED TEFLON, 3/8 ID X 5/8 OD X 10.5 LG.	1
6	98-1474	TUBING, BRAIDED TEFLON, 3/8 ID X 5/8 OD X 15 LG.	2
7	10-5753	SPRAY NOZZLE WITH SWIVEL BODY	1
8	10-3767	NIPPLE, FILL FAUCET RISER, 6"	1
9	98-1477	#8-32 WELDNUT	5
10	98-0877	COUPLER, BRASS HOSE BARB, 3/8 ID TO 3/8 PIPE	1
11	10-1761	ASSY., WATER LINE INLET	6
12	10-3108	#8-32 SCREW, 3/8 LG., S.S.	1
13	98-1479	COUPLER, BRESS HOSE BARB, 3/8 ID X 1/2" THD. FEMALE	1
14	08-1206	HOSE CLAMP	6



SECTION 7 OPTIONS PARTS LIST

TABLE 7.3 SINGLE SPRAY HOSE

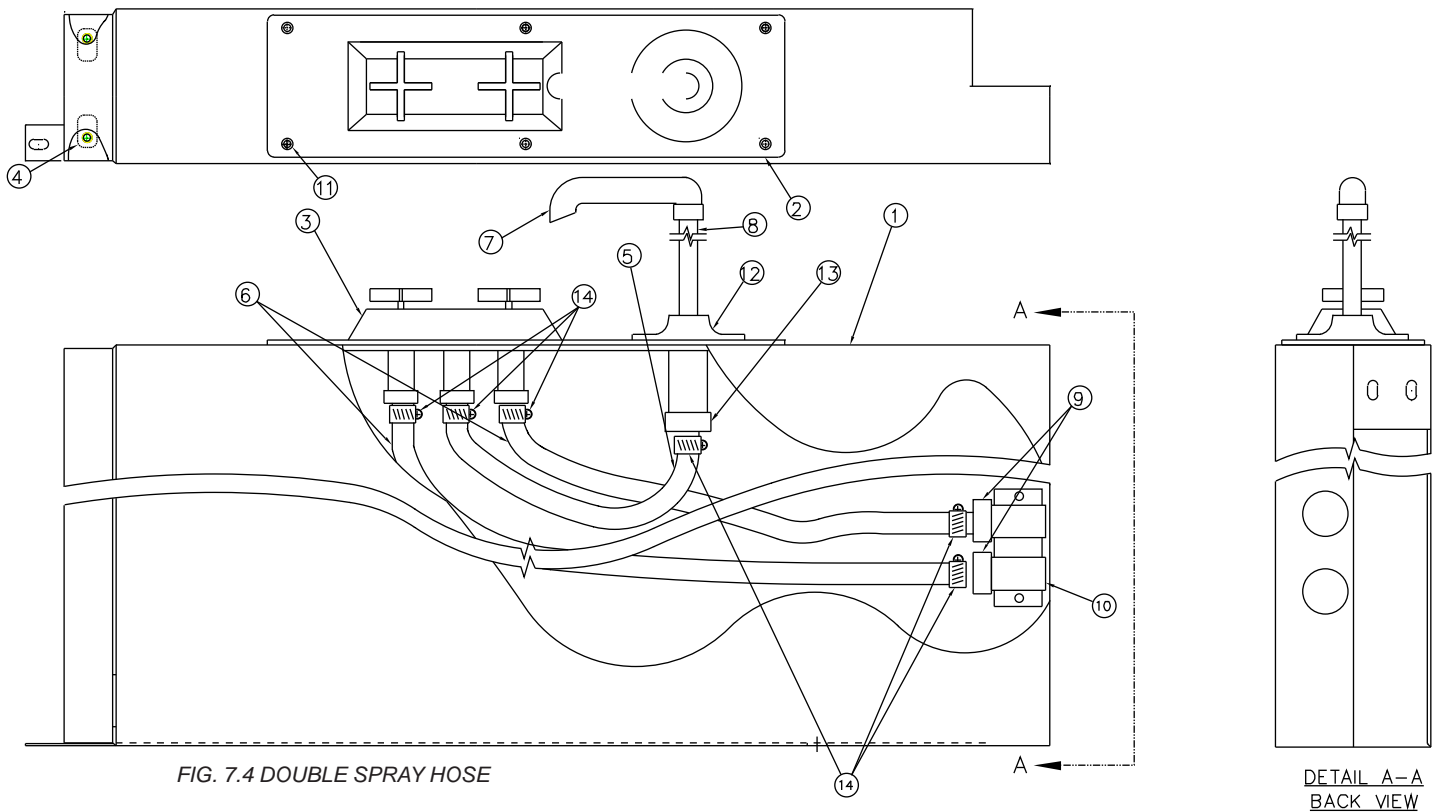
ITEM	PART NO.	DESCRIPTION	QTY.
1	98-1199	CONTROL BOX, REAR, PANTRY FAUCET	1
2	98-1360	MOUNTING PLATE, SINGLE PANTRY FAUCET	1
3	98-1366	SINGLE PANTRY FAUCET	1
4	98-1368	ADAPTER, SINGLE PANTRY FAUCET	2
5	98-1477	COUPLER, BRESS HOSE BARB, 3/8 ID X 3/8 THD. MALE	1
6	98-1401	CHECK VALVE, 1/2 X 1/2 IPS	1
7	REF	#8-32 WELDNUT	6
8	98-1475	TUBING, BRAIDED TEFLON	1
9	08-4892	COUPLER, BRASS HOSE BARB, 3/8 ID TO 3/8 PIPE	2
10	98-0877	ASSY., WATER LINE INLET	1
11	10-1761	#8-32 SCREW, 3/8 LG., S.S.	4
12	10-0959	SPRAY HOSE ASSY.	1
13	08-1206	HOSE CLAMP	2



SECTION 7 OPTIONS PARTS LIST

TABLE 7.4 DOUBLE SPRAY HOSE

ITEM	PART NO.	DESCRIPTION	QTY.
1	98-1199	CONTROL BOX, REAR, PANTRY FAUCET	1
2	98-1362	MOUNTING PLATE, DOUBLE PANTRY FAUCET	1
3	98-1367	DOUBLE PANTRY FAUCET	1
4	REF	#8-32 WELDNUT	8
5	98-1475	TUBING, BRAIDED TEFLON, 3/8 ID X 5/8 OD X 10.5 LG.	1
6	98-1474	TUBING, BRAIDED TEFLON, 3/8 ID X 5/8 OD X 15 LG.	2
7	08-4892	COUPLER, BRASS HOSE BARB, 3/8 ID TO 1/2" THD. MALE	1
8	98-1401	CHECK VALVE	1
9	98-1477	COUPLER, BRASS HOSE BARB, 3/8 ID MALE PIPE 3/8	5
10	98-0877	WATER LINE INLET ASSY.	1
11	10-1761	#8-32 SCREW, 3/8 LG., S.S.	1
12	10-3108	REMOTE VALVE	1
13	98-0959	SPRAY HOSE ASSY.	1
14	08-1206	HOSE CLAMP	6



SECTION 7 OPTIONS PARTS LIST

TABLE 7.5 PAN SUPPORT

ITEM	PART NO.	DESCRIPTION	QTY.
1	98-1186	PAN SUPPORT WELD ASSY.	1
2	08-7838	JAM NUT, 1/4-20	6
3	98-1378	PIVOT ARM	2
4	98-1188	FRAME BRACKET	1
5	10-1814	BOLT, 1/4-20 X 3/4 S.S.	4
6	98-1416	PIVOT STUD	4
7	08-7837	BELLVILLE SPRING WASHER S.S.	4
8	98-1417	LOWER ARM	1
9	98-1419	UPPER ARM	1
10	98-1415	GUARD	1
11	10-1788	SCREW, 10-32 X 3/8 LG.	1

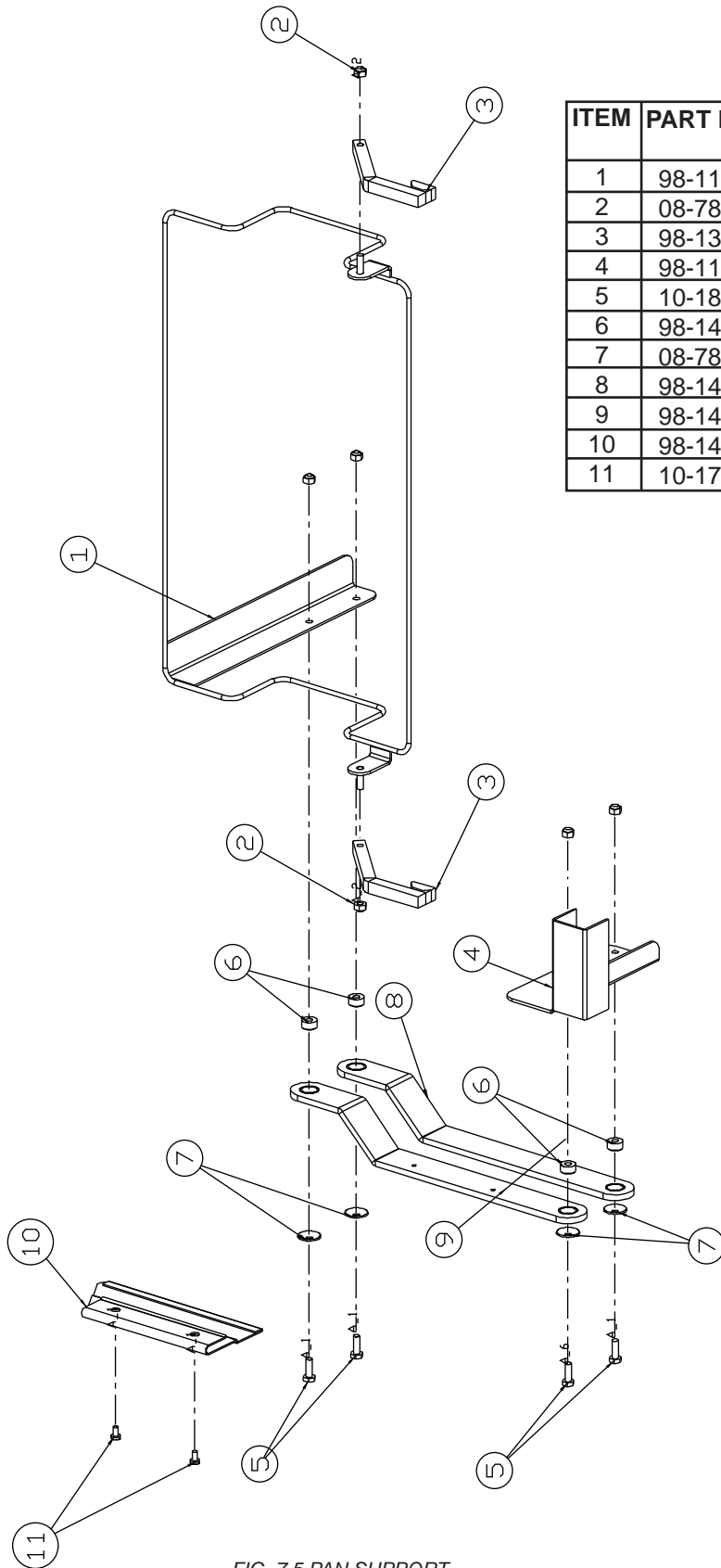


FIG. 7.5 PAN SUPPORT

SECTION 7 OPTIONS PARTS LIST

OPTIONAL CASTERS WITH GAS STRAIN RELIEF

ITEM	PART NO.	DESCRIPTION	QTY.
1	98-1421	GAS STRAIN RELIEF KIT FOR CASTER UNITS	1
2	98-1523	CASTER WITH BRAKE	2
3	98-1191	CASTER WITHOUT BRAKE	2
4	08-7839	EYE-BOLT, 1/4-20 X 2" LG.	1
5	S-4839	INSTALLATION INSTRUCTIONS	1

INSTALLATION INSTRUCTIONS FOR CASTERS ON THE UNIVERSE SKILLET FORM NUMBER: S-4839

WARNING: Before raising skillet base make sure the pan is in the down position for steps 1-8.

1. Raise the front of the skillet base and brace with front of skillet off the ground.
2. Insert casters with brakes into the front legs of the frame

NOTE: Casters must screw fully into the frame of the skillet in order for them to be able to be tightened.

3. Tighten the nut at the base of the casters until casters are securely fastened into the legs of the frame.
4. Put the universe skillet down on the floor.
5. Apply the brakes in the front by stepping on the lever on the side of the front casters until it is in the on position.
6. Raise the rear of the skillet base and brace with rear of skillet off the ground.
7. Insert casters without brakes into the rear legs of the frame

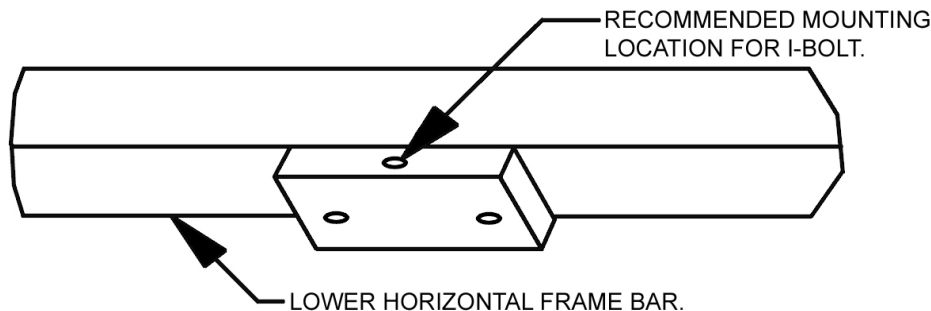
NOTE: Casters must screw fully into the frame of the skillet in order for them to be able to be tightened.

8. Tighten the nut at the base of the casters until casters are securely fastened into the legs of the frame.
9. Put the Universe Skillet down on the floor.

NOTE: For units with Gas Strain Relief Kit (MF# 98-1421) refer to # 10.

10. Refer to the Installation Instruction provided with the Gas Strain Relief Kit (MF #98-1421) for recommended mounting instructions for the complete Gas Strain Relief Quick-Disconnect kit.

NOTE: See figure for recommended location of I-bolt (see below). (MF #08-7839).



SECTION 7 OPTIONS PARTS LIST

MODULAR OPTIONS

ITEM	PART NO.	DESCRIPTION	QTY.
1	98-1434	ASSY., MODULAR PANEL, LEFT SIDE	1
2	98-1498	WELD ASSY., COVER, LEFT SIDE	1
3	98-1431	ASSY., MODULAR PANEL, FRONT, 30 GALLON	1
4	98-1432	ASSY., MODULAR PANEL, FRONT, 40 GALLON	1
5	98-1524	PANEL, REAR MODULAR, 30 GALLON	1
6	98-1525	PANEL, REAR MODULAR, 40 GALLON	1
7	98-1469	COVER, MODULAR FRAME, FRONT HORIZONTAL, 30 GAL.	1
8	98-1468	COVER, MODULAR FRAME, FRONT HORIZONTAL, 40 GAL.	1

MODULAR INSTRUCTIONS:

1. After receiving Universe Skillet and uncrating unit, make sure all components needed for modularity have been shipped with the unit. (See below for needed components for 30 -Gal or 40-Gal unit)
2. Position Modular Support Bar (Item 1, 30-Gal , Item 2, 40-Gal) by locating holes on Support Bar in line with mounting holes on the bottom of front legs. Secure in place by screwing adjustable legs (Item 4) and Washer (Item 3) into holes on bottom of front legs. Tighten securely. (See Fig 7.6)

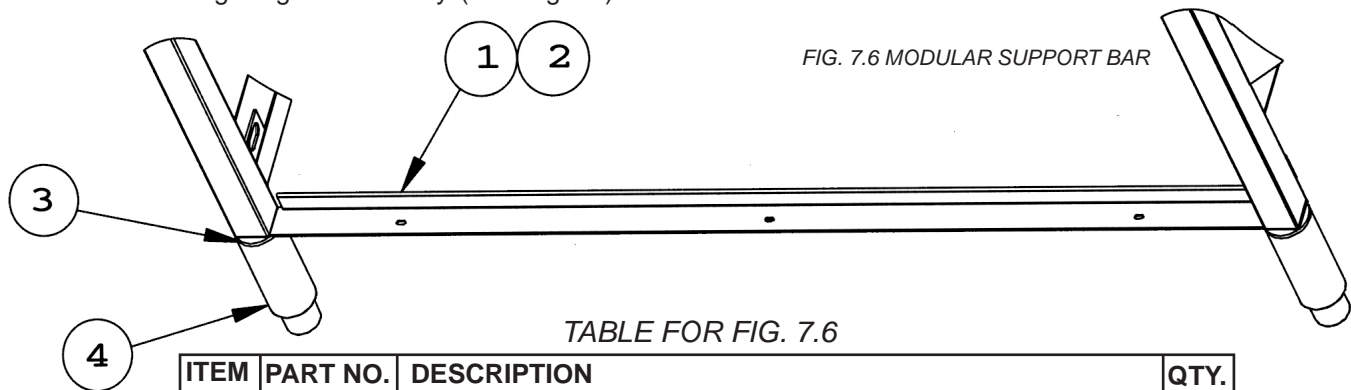
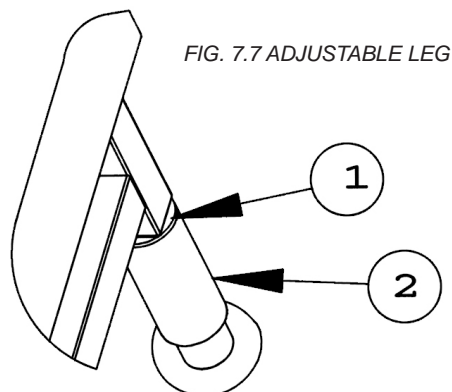


TABLE FOR FIG. 7.6

ITEM	PART NO.	DESCRIPTION	QTY.
1	98-1435	MODULAR SUPPORT BAR, 30 GALLON	1
2	98-1436	MODULAR SUPPORT BAR, 40 GALLON	1
3	08-7836	WASHER, S.S. 1.63" OD X 0.56 ID	2
4	98-1521	LEG, ADJUSTABLE, 1.63" OD, S.S.	2

3. Mount Flanged Adjustable Feet (Item 1) and Washer (Item 2) on bottom of rear legs. Tighten securely. (See Fig 7.7)



4. Mount Modular Panel Assembly, Left Side (Item 1) by pushing panel into mounting holes located on left side vertical frame supports. Ball plungers should line up with mounting holes, and allow easy on/off access. (See Fig 7.8)
5. Mount Modular Panel Assembly, Front (Item 3 (30-Gal), Item 4 (40-Gal)) by pushing panel into mounting holes located on front vertical frame supports. Ball plungers should line up with mounting holes, and allow easy on/off access. (See Fig 7.8)

OPTIONAL: MODULAR LINE ACCESORIES

SECTION 7 OPTIONS PARTS LIST

6. Mount Cover Assy (Item 2) with Trim Kit Market Forge Part No . 98-1517

7. Mount Rear Modular Panel (Item 5 (30-Gal), Item 6 (40-Gal)) with 6 #10-32 Machine Screws to tapped holes on rear vertical frame support bars.

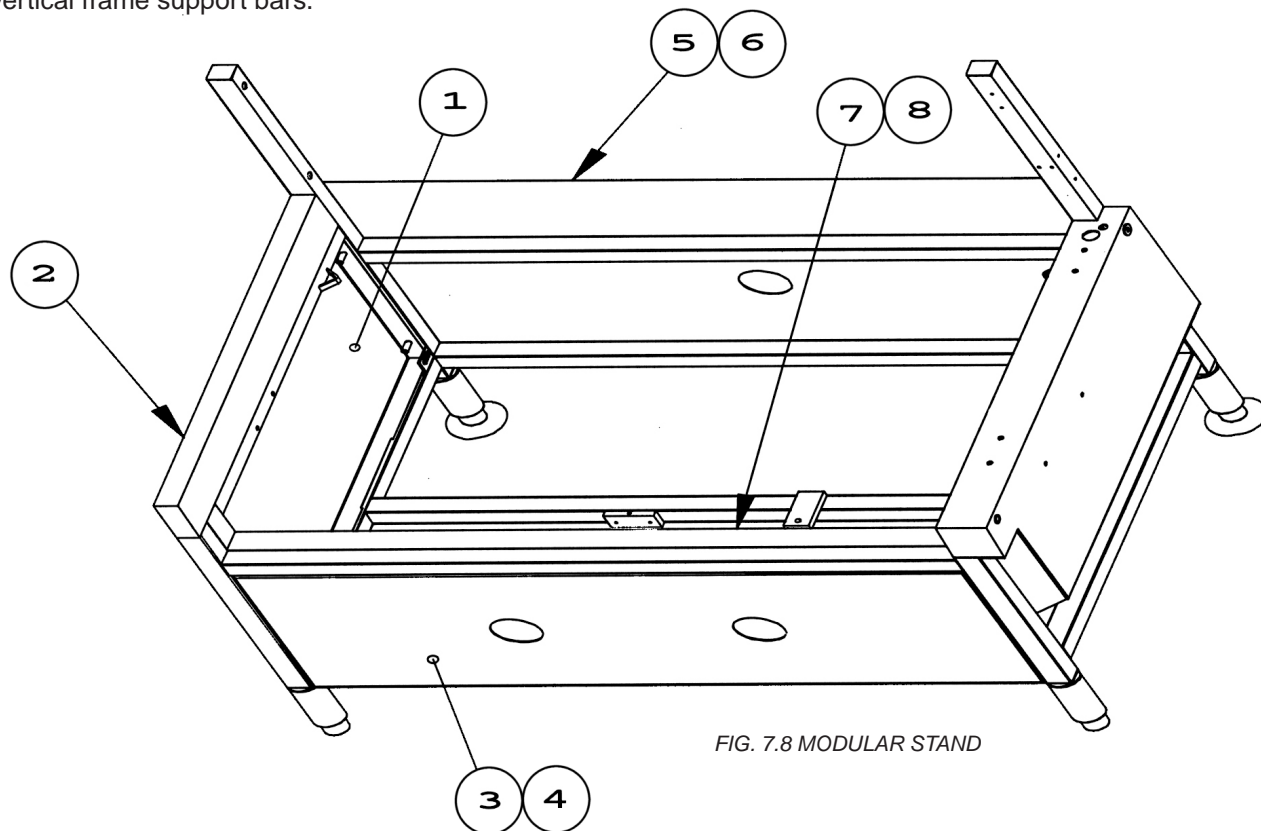


FIG. 7.8 MODULAR STAND

TABLE FOR FIG. 7.8

ITEM	PART NO.	DESCRIPTION	QTY.
1	98-1434	ASSY., MODULAR PANEL, LEFT SIDE	1
2	98-1498	WELD ASSY., COVER, LEFT SIDE	1
3	98-1431	ASSY., MODULAR PANEL, FRONT, 30 GALLON	1
4	98-1432	ASSY., MODULAR PANEL, FRONT, 40 GALLON	1
5	98-1524	PANEL, REAR MODULAR, 30 GALLON	1
6	98-1525	PANEL, REAR MODULAR, 40 GALLON	1
7	98-1469	COVER, MODULAR FRAME, FRONT HORIZONTAL, 30 GAL.	1 (FACTORY INSTALLED)
8	98-1468	COVER, MODULAR FRAME, FRONT HORIZONTAL, 40 GAL.	1 (FACTORY INSTALLED)

TRIM JOINTING KIT OPTIONS

ITEM	PART NO.	DESCRIPTION	QTY.
1	98-0969	3/8-16 THREADED ROD X 3.875" LG.	8
2	10-2317	3/8-16, HEX NUT, S.S.	26
3	10-2405	5/16 WASHER, S.S.	26
4	98-1190	L-STRIP, MODULAR, UNI. SKILLET	1
5	98-1518	T-STRIP, MODULAR, UNI. SKILLET	1
6	S-2417	INSTALLATION INSTRUCTIONS, MODULAR KIT	1
7	98-1464	SPACER	1
8	98-1498	WELD ASSY., COVER, LEFT SIDE	1

SECTION 7 OPTIONS PARTS LIST

TRIM JOINTING KIT INSTALLATION INSTRUCTIONS FORM NUMBER: S-2417

1. Thread Item 1 (Refer to Drawing 98-1517) 3/8-16 Threaded Bolt thru Riv-nut on the lower left side of the skillet so that there is enough room to secure Washer (Item 3) and Nut (Item 2) on the inside of the skillet. Refer to figure 1.2. Secure Threaded Bolt (Item 1) into place using Washer (Item 3) and Nut (Item 2) hand tighten washer and nut into place. Repeat this procedure for all upper mounting holes. (4 places)
2. Use additional Washers (Item 2) and Nuts (Item 3) provided with kit to adjust and use as spacers where needed during assembly.
3. If feasible at this time align skillet with adjoining unit. Threaded Bolt (Item 1) should slide thru mounting location provided on all GGF Market Forge modular assembly frames. Attach using Washers (Item 3) and Nuts (Item 2) to inside of adjoining unit. Hand tighten washer and nut into place. Repeat this procedure for all lower mounting holes. (4 places) (See Fig 7.9)

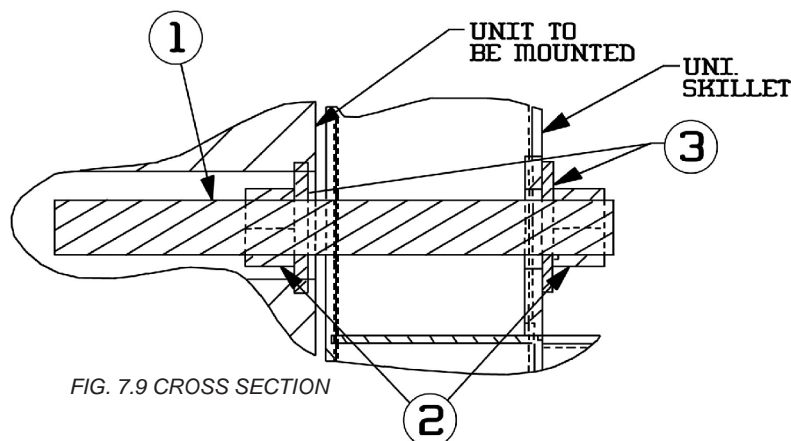


FIG. 7.9 CROSS SECTION

TABLE FOR FIG. 7.9

ITEM	PART NO.	DESCRIPTION	QTY.
1	98-0969	3/8-16 THREADED ROD	4
2	10-2317	3/8-16 HEX NUT	13
3	10-2401	3/8 WASHER	13

4. After all eight Threaded Rods (Item 1) have been hand tightened, reinstall all modular frame enhancements provided with the Universe Skillet.
5. Tighten and secure all nuts.
6. Refer to Installation & Operating Instructions before using unit.
7. Mount Frame Cover (Item # 1) to left side of frame positioning slots over 3/8-16 Threaded Rod. Do Not tighten threaded rod at this time. (See Fig 7.10)
8. Mount Spacer, Modular Frame (Item #2) by securing to adjoining unit with #10-32 Self Tapping Screw or Nut and bolt as required. Mounting holes are found on adjoining frame base. Fits both left and right side opening doors. (See Fig 7.10)
9. Tighten and secure all nuts.
10. Refer to Installation & Operating Instructions before using unit.

SECTION 7 OPTIONS PARTS LIST

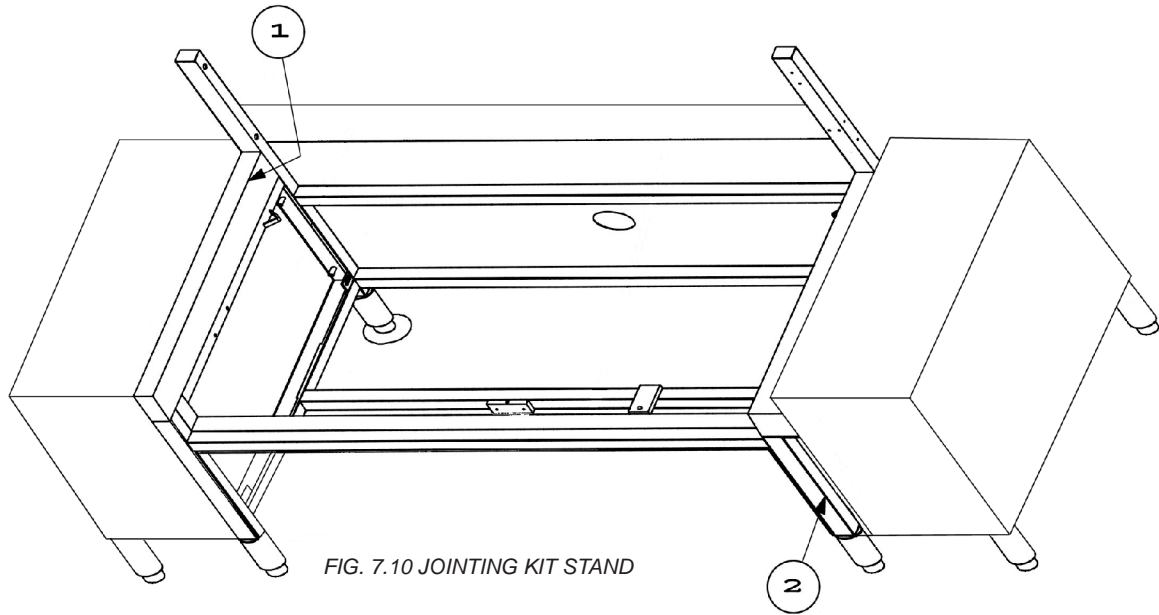


FIG. 7.10 JOINTING KIT STAND

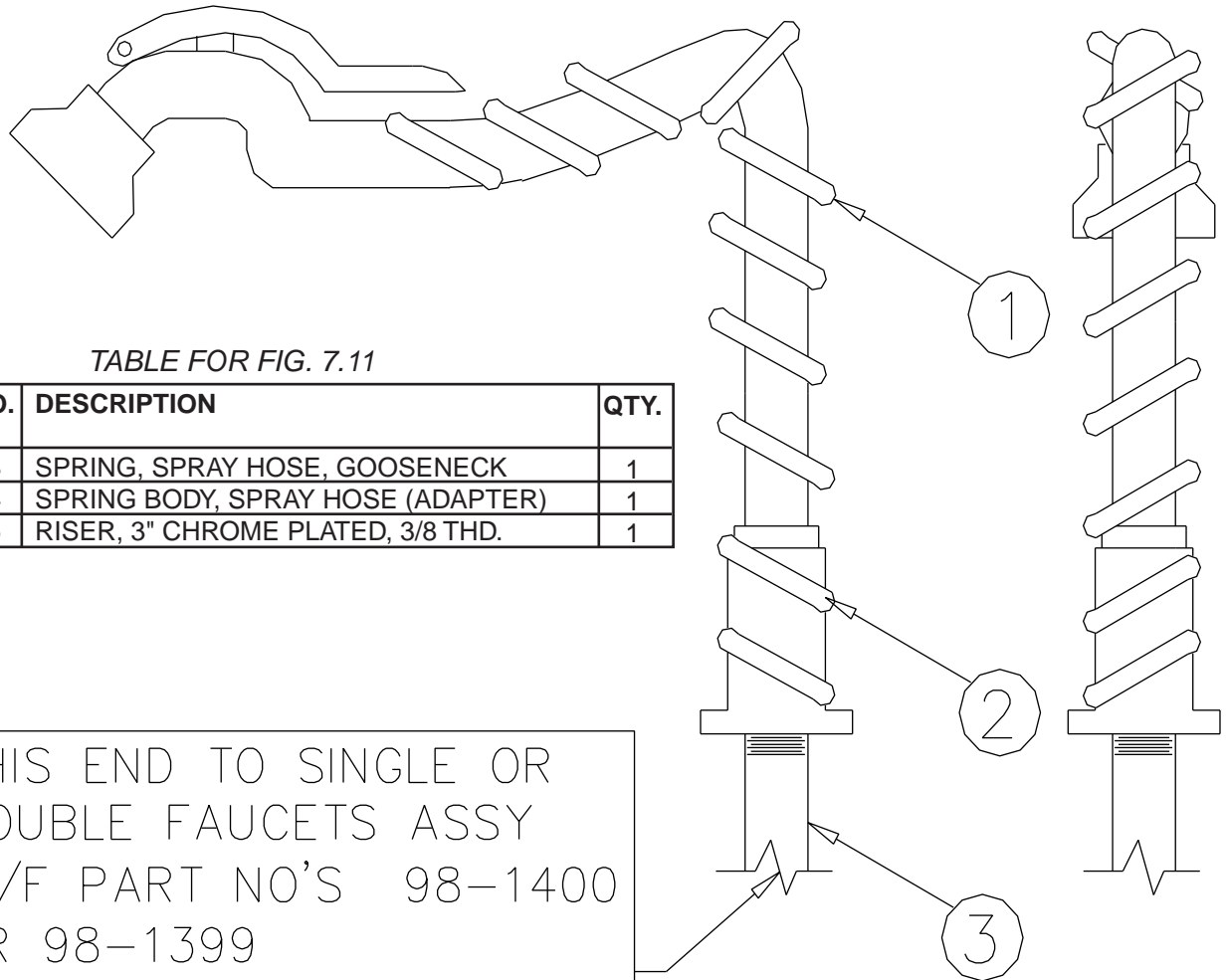


TABLE FOR FIG. 7.11

ITEM	PART NO.	DESCRIPTION	QTY.
1	08-7903	SPRING, SPRAY HOSE, GOOSENECK	1
2	08-7904	SPRING BODY, SPRAY HOSE (ADAPTER)	1
3	08-7905	RISER, 3" CHROME PLATED, 3/8 THD.	1

FIG. 7.11 SPRING SUPPORT FOR SPRAY HOSE

SECTION 7 OPTIONS PARTS LIST

TABLE FOR FIG. 7.12

ITEM	PART NO.	DESCRIPTION	30 QTY.	40 QTY.
1	98-1231	PAN, 30 GALLON, UNI. SKILLET	1	
2	98-1036	PAN, 40 GALLON, UNI. SKILLET		1
3	98-1398	DRAW OFF TUBE	1	1
4	10-4928	DRAW OFF VALVE	1	1

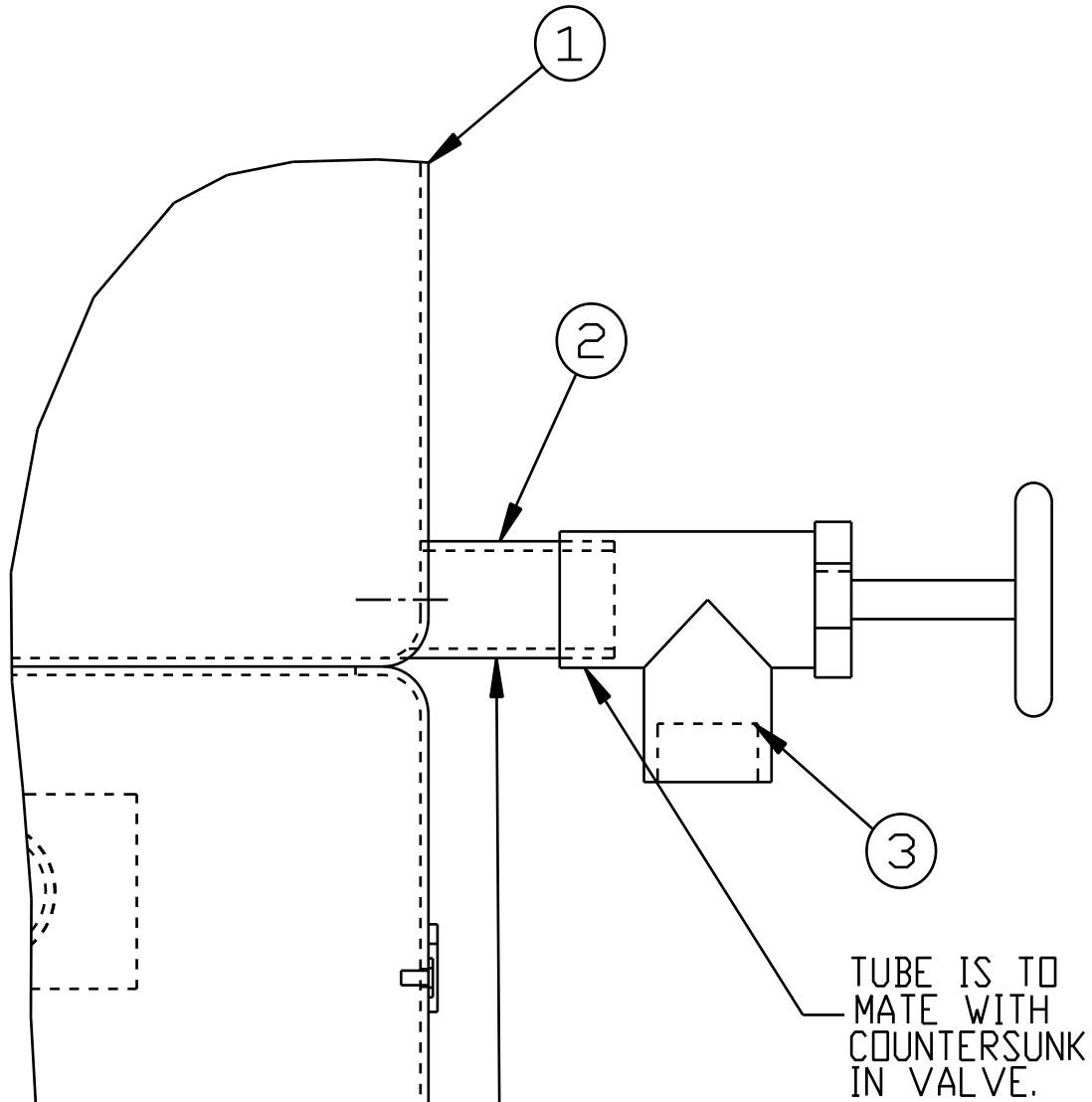


FIG. 7.12 TANGENT DRAW-OFF

NOTES:

1. DRAW OFF TUBE MUST BE PARALLEL WITH SKILLET BOTTOM
2. DRAW OFF TUBE IS NOT TO ENTER THE INSIDE OF PAN.

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