



Operators Manual

Installation, Operation & Service

Electric T1 Skillet

MODELS:

SEL-30-T1

SEL-40-T1



Enodis

1333 East 179th St., Cleveland, Ohio, U.S.A. 44110

Phone: (216) 481-4900 Fax: (216) 481-3782
Visit our web site at www.clevelandrange.com

SE95051

FOR THE USER



WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

Read the Installation, Operating & Service instructions thoroughly before installing or servicing this equipment.

IMPORTANT

THE INSTALLATION AND CONNECTION MUST COMPLY WITH THE LOCAL AND NATIONAL ELECTRICAL CODES.

ENSURE ELECTRICAL SUPPLY CONFORMS WITH ELECTRICAL CHARACTERISTICS SHOWN ON THE RATING LABEL

ALL SERVICE MUST BE PERFORMED BY A QUALIFIED CLEVELAND RANGE TECHNICIAN.

RETAIN THIS MANUAL FOR YOUR REFERENCE.

TABLE OF CONTENTS

Installation	<i>General</i>	1
	<i>Inspection / Unpacking</i>	1
	<i>Shipping Damage Instructions</i>	1
	<i>Installation</i>	1
	<i>Wire Connection</i>	2
	<i>Water Connection</i>	2
	<i>Installation Checks</i>	2
	<i>Cleaning</i>	2
	<i>Specification Drawing</i>	3
Operating Instructions	<i>General Parts Drawing</i>	4
	<i>Operating the Unit</i>	5
	<i>Operating Suggestions</i>	5
Cleaning Instructions	<i>Care & Cleaning</i>	6
Service Parts	<i>Warranty</i>	7
	<i>Faucet Assembly</i>	7
	<i>Pan Mount Assembly</i>	8
	<i>Tilt Components</i>	9-10
	<i>Control Box Assembly</i>	11
	<i>Component Plate Assemblies</i>	12
	<i>Frame / Lid Assembly</i>	13
	<i>2" Tangent Draw-Off Valve</i>	14
Maintenance	<i>Hinge Adjustment Instruction</i>	15
	<i>Lubrication Procedure</i>	15
	<i>Sequence of Operations</i>	16
	<i>Power Tilt Manual Override</i>	16
	<i>Spare Parts Lists</i>	17
	<i>Wiring Diagram</i>	18
	<i>Symbol Legend</i>	19-20

INSTALLATION

GENERAL

Installation of the unit must be accomplished by qualified electrical installation personnel working to all applicable local and national codes. Improper installation of product could cause injury or damage.

This equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are: UL, NSF, ASME/Ntl. Bd., CSA, CGA, ETL, and others. Many local codes exist, and it is the responsibility of the owner/installer to comply with these codes.

Note: Maximum voltage for LVD (low volt directive for Europe) to be 440 volts for CE marked appliances.

INSPECTION / UNPACKING

Note: The electrical rating label is located on the right console. Serial number, voltage, phase, amperage and wattage are stated on this label.

1. Before unpacking visually inspect the unit for evidence of damage during shipping.
2. If damage is noticed, do not unpack the unit, follow "SHIPPING DAMAGE INSTRUCTIONS" shown below.
3. Carefully remove unit from shipping carton. Remove any packing material from unit. After carefully unpacking check for "concealed" damage. If damage is noticed, follow "SHIPPING DAMAGE INSTRUCTIONS" shown below.
4. Check the electrical rating label to ensure that the unit is the correct voltage, phase, amperage and wattage are stated on this label.
5. A protective material has been applied to the stainless steel panels. This material must be removed immediately after installation, as heat will melt the material and make it more difficult to remove.

SHIPPING DAMAGE INSTRUCTIONS

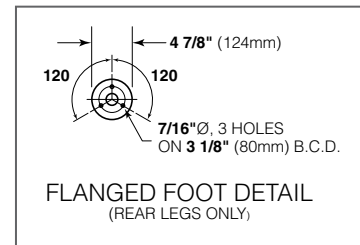
If shipping damage to the unit is discovered or suspected, observe the following guidelines in preparing a shipping damage claim.

1. Write down a description of the damage or the reason for suspecting damage as soon as it is discovered. This will help in filling out the claim forms later.
2. As soon as damage is discovered or suspected, notify the carrier that delivered the shipment.
3. Arrange for the carrier's representative to examine the damage.
4. Fill out all carrier claims forms and have the examining carrier sign and date each form.

INSTALLATION

Note: For clearance requirements, suggested drain location and assembly details refer to "SPECIFICATION DRAWING" on page #3.

1. Position the unit in its permanent location, and level the unit by turning the adjustable feet.
2. Once positioned and leveled, permanently secure the unit's rear flanged feet to the floor using 5/16" lag bolts and floor anchors (supplied by the installer). Three bolts are required to secure each of the flanged feet.
3. Seal joints of flanged feet with a silicone sealant.



WIRE CONNECTION

Note: Ensure main power is turned off before connecting wires.

General Information

Install in accordance with local codes and/or the National Electric Code ANSI/NFPA No. 70-1990 (USA) or the Canadian Electric Code CSA Standard C22.1 (Canada). A separate fused disconnect switch must be supplied and installed. The unit must be electrically grounded by the installer.

The electrical supply must match the power requirements specified on the unit's rating label. The copper wiring must be adequate to carry the required current at the rated voltage. Wire must be suitable for at least 194°F (90°C). Refer to "SPECIFICATION DRAWING" on page #3 for all electrical specifications. Cleveland strongly recommends the use of liquid tight fittings.

Connection

NOTE: Wiring diagram is located under the top cover of the unit's right console.

ENSURE THE ELECTRICAL SUPPLY MATCHES THE UNIT'S REQUIREMENTS AS STATED ON THE ELECTRICAL RATING LABEL.

The supply lines will enter through the bottom of the right console and are connected to the terminal block.

WATER CONNECTION

(OPTIONAL)

A 1/2" NPT cold water line and/or a 1/2" NPT hot water line are required if unit is equipped with a single or double pantry faucet.

INSTALLATION CHECKS

Although the unit has been thoroughly tested before leaving the factory, the installer is responsible for ensuring the proper operation of unit once installed.

1. Supply power to the unit by placing the fused disconnect switch to the "ON" position.
 2. Turn Temperature Dial to 150°F (66°C).
 3. Toggle Power Switch to the "ON" position.
 4. Heat Indicator Light (yellow) should be ON and unit heating. When temperature is reached, Yellow Indicator Light will switch OFF.
 7. Turn Temperature Dial 300°F (150°C). Unit will continue to heat, Heat Indicator Light (yellow) will remain ON until temperature is reached. Then the heat indicator light will cycle off indicating the heating system has shut OFF. The heat indicator light will continue to cycle ON and OFF as the heating system cycles ON and OFF maintaining the desired temperature.
3. Toggle Power Switch to the "OFF" position.

CLEANING

After installation the unit must be thoroughly cleaned and sanitized prior to cooking. See complete cleaning instructions in this manual (page #6).

SPECIFICATION DRAWING

DIMENSIONS

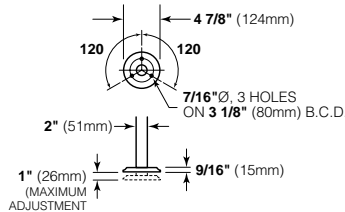
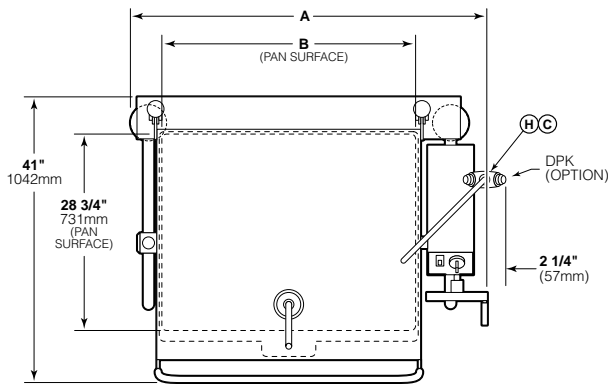
MODEL	A	B	C	D	F	G	APPROXIMATE SHIPPING WEIGHTS
SEL-30-T1	39 1/8"	24 1/2"	31 3/4"	12"	18 1/4"	5 3/4"	SEL-30-T1
	(994mm)	(623mm)	(807mm)	(305mm)	(464mm)	(146mm)	390 LBS. (178 KG.)
SEL-40-T1	51 1/8"	36 1/2"	43 3/4"	18"	24 1/4"	5 3/4"	SEL-40-T1
	(1299mm)	(928mm)	(1112mm)	(458mm)	(616mm)	(146mm)	410 LBS. (187 KG)

CAPACITIES

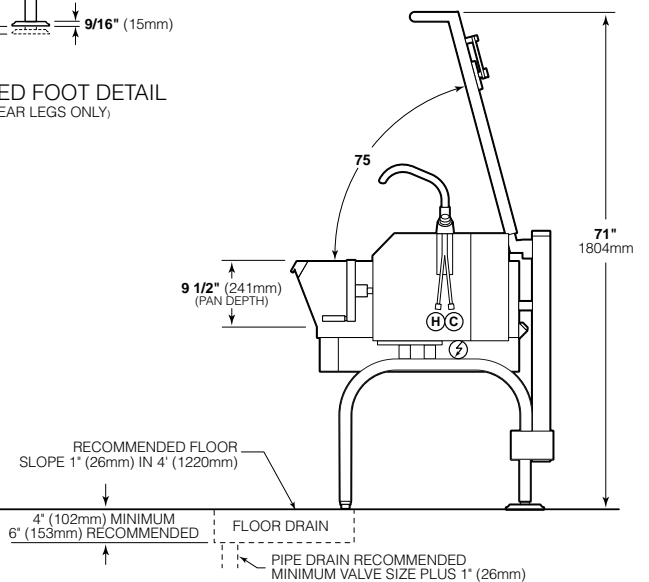
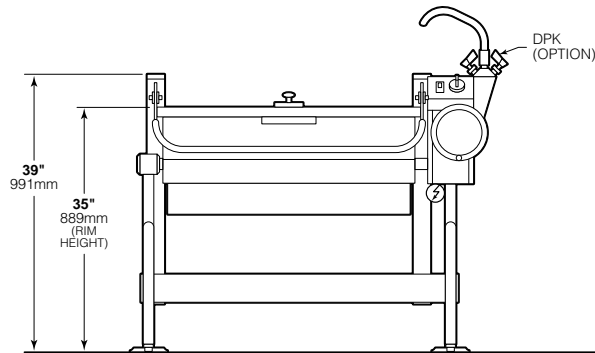
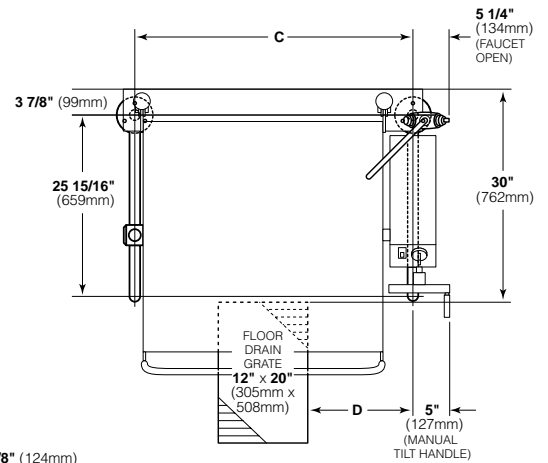
In 4 oz. servings. Other sizes may be calculated.
 30 gallons / 115 Liters.....960
 40 gallons / 150 Liters.....1280

SPECIFICATIONS

⚡ ELECTRICAL SUPPLY							CLEARANCE		
MODEL	WATTAGE	KW	208V		240V		480V	RIGHT: 3" (77mm) (manual tilt) 0" (power tilt)	LEFT: 0", REAR: 0"
			AMPS	AMPS	AMPS	AMPS			
SEL-30-T1	Standard	12	33.3	57.7	28.9	50	14.5	APPROVALS	UL <input checked="" type="checkbox"/> CSA <input checked="" type="checkbox"/>
	High	16	44.4	77	38.6	66.7	19.3		
SEL-40-T1	Standard	18	50	86.5	43.4	75	21.7		
	High	24	66.7	NA	57.8	NA	28.9		



LEG LOCATION & SUGGESTED FLOOR DRAIN DETAIL



OPERATING INSTRUCTIONS



ITEM #	DESCRIPTION	FUNCTION
1.	Power Switch	Lower position - power to the unit is OFF. Upper position - power to the unit is ON.
2.	Temperature Dial	Regulates the surface temperature of the pan.
3.	Heat Indicator Light	Turns ON when heating system is on and OFF when system is off.
4.	Hand Tilt Wheel	Used for tilting the pan up or down. Some units have an optional Power Tilt with the tilt switch located in the same position.
5.	Manual Tilt Override	Used on units with optional Power Tilt for tilting the pan up or down in case of power or mechanical failure.
6.	Tangent Draw-Off Valve (not shown)	Option - allows you to discharge product from the pan through the valve.
7.	Faucet (not shown)	Option - Hot and/or cold faucet mounts to skillet for convenient filling of the pan.
8.	Power Indicator Light (Red)	Indicates power is on.

OPERATING THE UNIT

1. Ensure electrical supply to the unit is in the ON position.
2. Turn Power Switch (1) to the ON position. The yellow Heat Indicator Light (3) will indicate power is on.
3. **MANUAL TILT (4):** Cleveland skillets are equipped with a manual tilt mechanism for raising and lowering the pan. To raise pan, raise the cover and turn the crank clockwise. To lower pan, turn counterclockwise.
POWER TILT: Cleveland skillets can also be equipped with an optional electric power tilt mechanism for raising and lowering the pan. To raise pan, raise the cover and press up on the tilt switch. To lower pan, press down on the tilt switch.

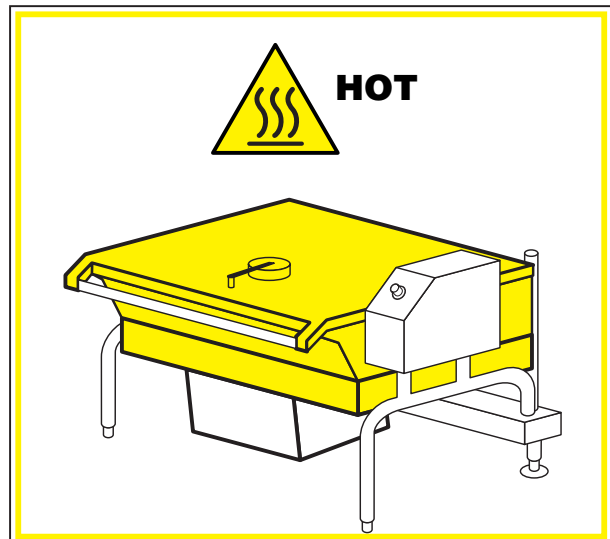
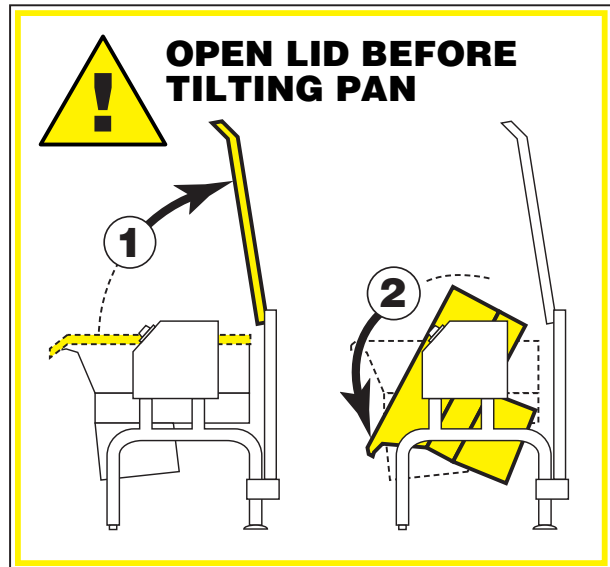
4. **FOR YOUR SAFETY:** This skillet is also equipped with a power interrupter which automatically shuts off the power to the elements whenever the skillet is raised more than 1/2" (13mm).

IMPORTANT: Before commencing to cook, ensure pan is in the lowered position by pressing down on the tilt switch. Ensure cover is raised first.

5. To preheat, set Temperature Dial (2) to desired cooking temperature.
6. Allow skillet to preheat for approximately 15-30 minutes.
7. Once preheated, insert product in skillet and adjust Temperature Dial (2) to required cooking temperature.
8. If desired, once product has cooked, it can be held prior to serving at a lower temperature setting.
9. When cooking is completed, set Temperature Dial (2) and Power Switch (1) to the OFF position.
10. The best time to clean the skillet is immediately after use, once skillet has cooled down. Refer to section titled "**CLEANING INSTRUCTIONS**" on page #6.

OPERATING SUGGESTION

1. Turn power switch to the "OFF" position when skillet is not in use.
2. Allow skillet to preheat before adding product.
3. Always lift the spring assist cover before activating the tilt mechanism.
4. During an electrical power interruption, turn Power Switch (1) to the OFF position. This unit cannot be made to operate without electrical power.



CLEANING INSTRUCTIONS



NOTE:

The best time to clean the skillet is immediately after each use, as soon as possible after cooking.

CARE AND CLEANING

Your skillet must be cleaned regularly to maintain its fast, efficient cooking performance, and to ensure its continued safe, reliable operation.



Chloride Cleaners

WARNING: Do not use chloride base detergents. There is a growing number of non-chloride cleaners available. If unsure of the cleaners chlorine content consult the supplier. Also avoid cleaners containing quaternary salt as they can cause the stainless steel to pit and rust.



Wire Brush & Scrapers

WARNING: Do not use a metal bristle brush or scraper, as this may permanently damage the skillet's stainless steel surface.



Steel Pads

WARNING: Steel wool should never be used for cleaning the cooking chamber of the skillet. Particles of steel wool become embedded in the cooking surface and rust, which may corrode the stainless steel.

NOTE: Unit should not be cleaned with a water jet.

NOTE: For more difficult cleaning applications one of the following can be used: alcohol, baking soda, vinegar, or a solution of ammonia in water.

NOTE: Never rub stainless steel in a circular motion, always rub in the direction of the polishing lines.

NOTE: Tomato and vinegar based products have a high acid content which could attack the skillet's stainless steel finish. After cooking with such products clean skillet interior with a solution of one tablespoon baking soda per one gallon of water.

1. Place the skillet's Power Switch (1) to the OFF position.
2. Prepare a warm water and mild detergent solution in the skillet pan.

3. Remove food soil inside the skillet pan using a nylon brush.
4. Loosen food which is stuck to the skillet by allowing it to soak at a low temperature setting.
5. If the skillet is equipped with a draw-off valve, it should be cleaned as follows:
 - a) Remove food strainer from the skillet. Thoroughly wash and rinse the screen either in a sink or a dishwasher, then replace it into the skillet.
 - b) Disassemble the draw-off valve first by turning the valve knob counter-clockwise, then turning the large hex nut counter-clockwise until the valve stem is free of the valve body.
 - c) In a sink, wash and rinse the inside of the valve body using a nylon brush.
 - d) Reassemble the draw-off valve by reversing the procedure for disassembly. The valve's hex nut should be hand tight only.
6. Rinse skillet pan interior thoroughly, then drain the rinse water. Do not leave water sitting in unit when not in use.
7. Using mild soapy water and a damp sponge, wash the exterior of the skillet, rinse, and thoroughly dry.
8. Leave the cover off when the skillet is not in use.

RECOMMENDED CLEANERS FOR SPECIFIC SITUATIONS

Job	Cleaning Agent	Comments
Routine Cleaning	Soap, Ammonia Detergent, Medallion	Apply with cloth or sponge
Fingerprints & Smears	Arcal 20, Lac-O-Nu Ecoshine	Provides barrier film
Stubborn Stains & Discolouration	Cameo, Talc, Zud First Impression	Rub in direction of polish lines
Grease & Fatty Acids, Blood, Burnt-On Foods	Easy-Off, De-Grease It Oven Aid	Excellent removal on all finishes
Grease & Oil	Any good commercial detergent	Apply with sponge or cloth
Restoration/ Passivation	Benefit, Super Sheen	

SERVICE PARTS

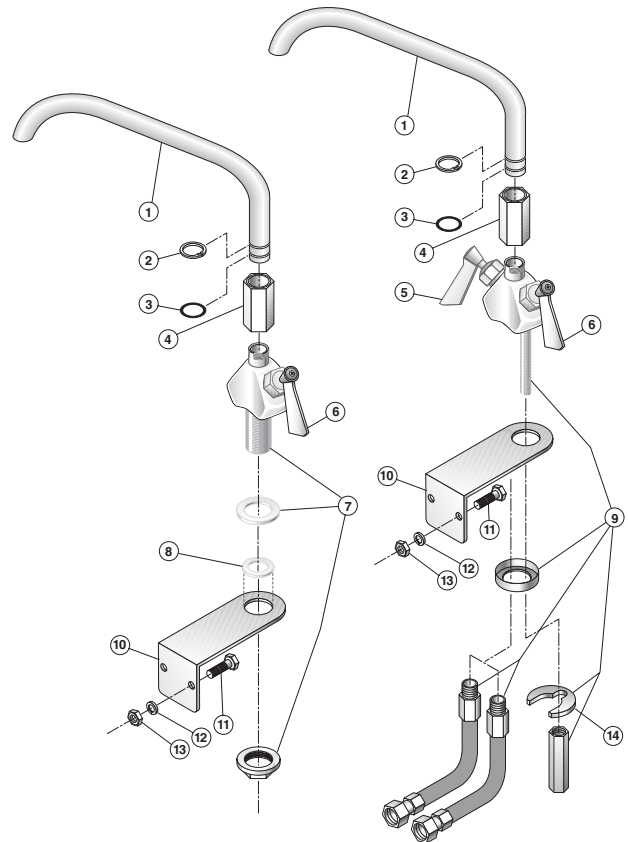
WARRANTY

Our Company supports a worldwide network of Maintenance and Repair Centers. Contact your nearest Maintenance and Repair Centre for replacement parts, service, or information regarding the proper maintenance and repair of your cooking equipment

In order to preserve the various agency safety certification (UL, NSF, ASME/Ntl. Bd., etc.), only factory-supplied replacement parts should be used. The use of other than factory supplied replacement parts will void warranty.

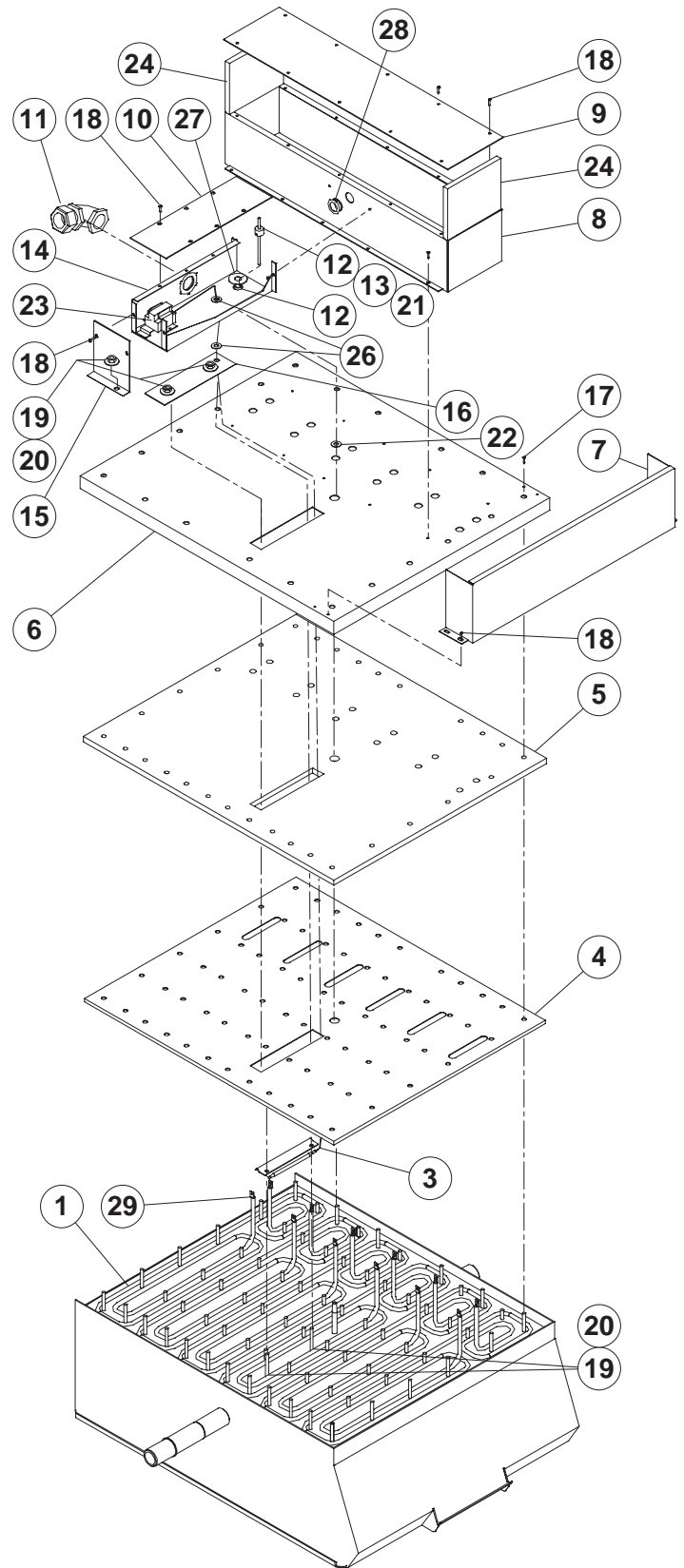
FAUCET ASSEMBLY

ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	KE50825-7	3/4" SPOUT	1
2.	FA95022	RETAINING RING	1
3.	FA05002-19	"O" RING	1
4.	KE51736	LONG FAUCET NUT	1
5.	SE50020	HOT WATER STEM ASSEMBLY (DOUBLE PANTRY ONLY)	1
6.	SE50021	COLD WATER STEM ASSEMBLY	1
7.	KE51401	SINGLE PANTRY BODY (C/W ITEM NO. 6)	1
8.	KE50335	ADAPTER WASHER (SINGLE PANTRY ONLY)	1
9.	KE51403	DOUBLE PANTRY BODY (C/W ITEM NO. 5&6)	1
10.	SK00395-1	FAUCET MOUNTING BRACKET	1
11.	FA11258	HEX CAP SCREW	2
12.	FA30505-1	WASHER	2
13.	FA21008	HEX NUT	2
14.	SE50447	WASHER HORSESHOE	1

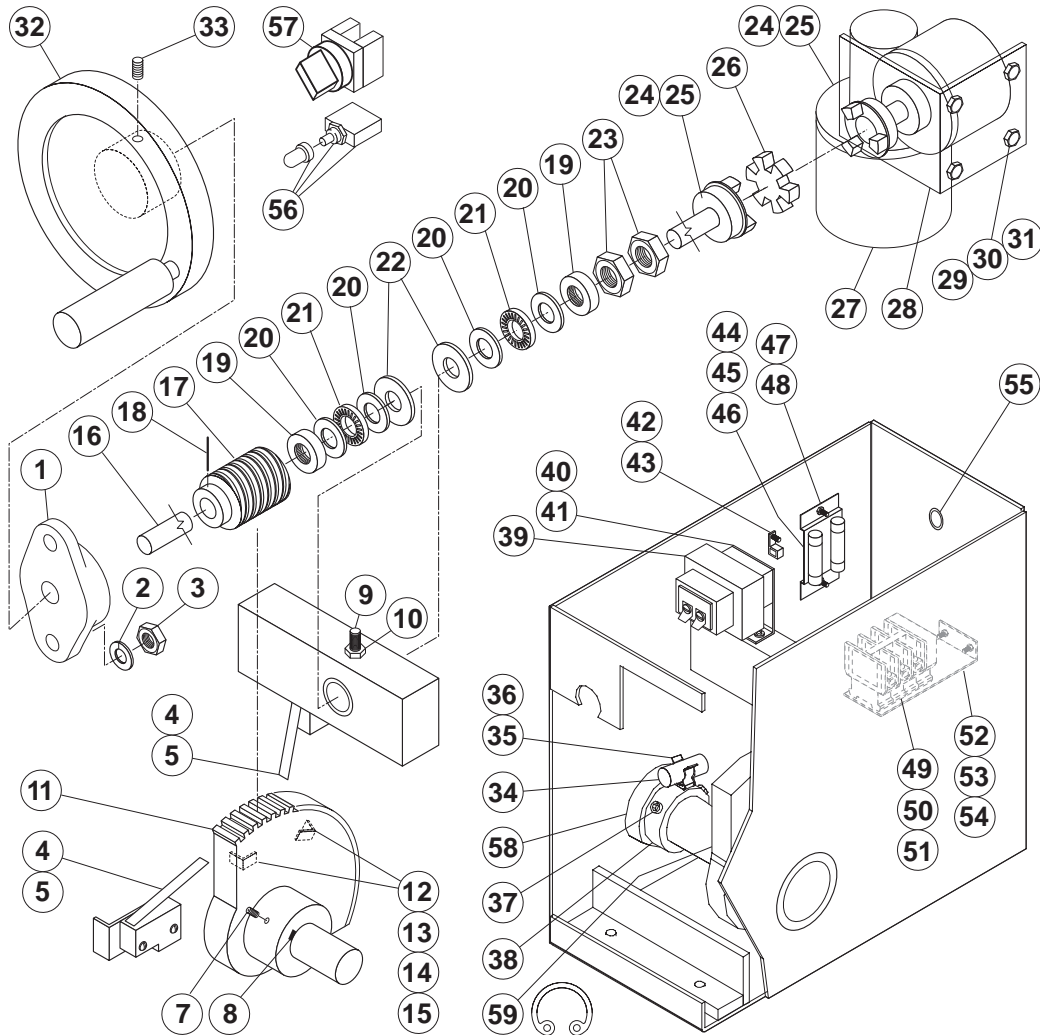


PAN MOUNT ASSEMBLY

ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.		HEATING ELEMENTS	6
	30 GALLON		
	SK50845-1	ELEMENT, 2.00 KW, 480 VAC	
	SK50845-2	ELEMENT, 2.67 KW, 416 VAC	
	SK50845-3	ELEMENT, 2.00 KW, 416 VAC	
	SK50845-4	ELEMENT, 2.67 KW, 240 VAC	
		ELEMENT, 2.00 KW, 208 VAC	
	SK50845-5	ELEMENT, 2.00 KW, 240 VAC	
	SK50845-6	ELEMENT, 2.67 KW, 208 VAC	
	SK50845-8	ELEMENT, 2.67 KW, 480 VAC	
	40 GALLON		
	SK50861-1	ELEMENT, 4.00 KW, 480 VAC	
	SK50861-2	ELEMENT, 3.00 KW, 480 VAC	
	SK50861-3	ELEMENT, 4.00 KW, 416 VAC	
	SK50861-4	ELEMENT, 3.00 KW, 416 VAC	
	SK50861-5	ELEMENT, 4.00 KW, 240 VAC	
		ELEMENT, 3.00 KW, 208 VAC	
	SK50861-6	ELEMENT, 3.00 KW, 240 VAC	
	SK50861-7	ELEMENT, 4.00 KW, 208 VAC	
3.	SK50932	BRACKET FOR THERMOCOUPLE . . .	1
4.	SK50958-1	CLAMPING PLATE	1
5.	SK50959-1	INSULATION	1
6.	SK50960-1	ELEMENT COVER	1
7.	SK50862-1	TRIM	1
8.	SK50961	ELECTRIC BOX WRAP	1
9.	SK50850-1	ELECTRICAL BOX COVER	1
10.	SK50965	SIDE BOX COVER	1
11.	SK2489001	LIQUID TIGHT FITTING	1
12.	SK2490600	FULL COUPLING S.S.	1
13.	SK2487800	BAYONET, ADAPTER	1
14.	SK00409	SIDE BOX ASSEMBLY	1
15.	SK50963	BRACKET	1
16.	SK50962	THERMOCOUPLE COVER	1
17.	F95	PALNUT91
18.	FA11144	SCREW, S.S. 10-32 X 1/446
19.	FA21008	HEX. NUT 1/4-203
20.	FA30505-1	WASHER, 1/43
21.	SK50933-1	SENSOR	1
22.	FA30505-3	WASHER	1
23.	KE55069-7	HIGH LIMIT	1
24.	SK50908-1	INSULATION, ELECTRICAL BOX . .	2
26.	KE55247	SILICON WASHER	2
27.	KE53735	WASHER	1
28.	54833-4	SNAP-IN BUSHING	2
29.	FA95088	HEX FLANGE, SCREW, 10-32 X 1/2	.2



TILT COMPONENTS

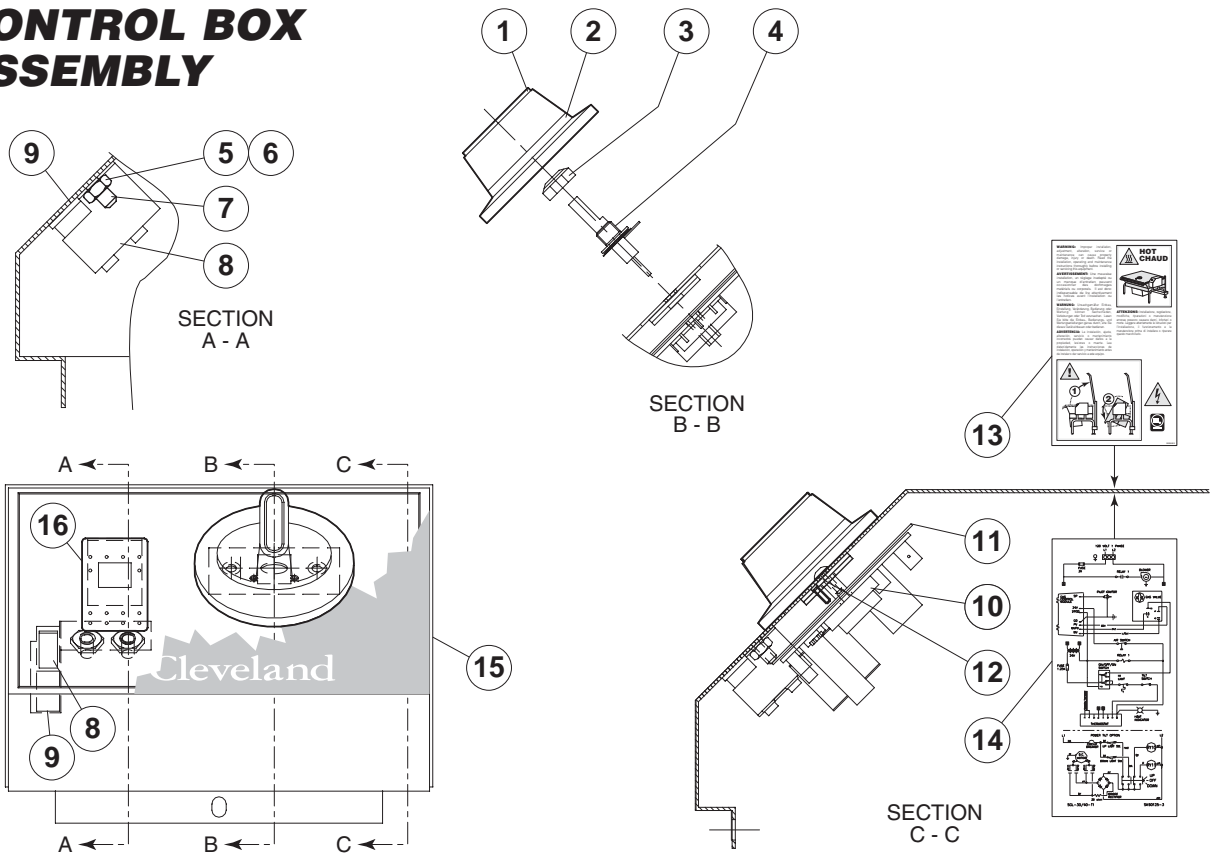


ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	KE51730	TILT SHAFT BEARING	1
2.	FA31010	LOCK WASHER, 3/8	2
3.	FA20030	HEX NUT, 3/8-16	2
4.	KE51007	LIMIT SWITCH, (POWER TILT)	2
5.	FA10140	SCREW, 6-32 X 1 1/4, (POWER TILT)	4
7.	FA19201	SET SCREW, 3/8-24 X 1/2	1
8.	FA95048	WOODRUFF KEY	1
9.	FA19177	HEX SOCKET SET SCREW, 5/16-24 X 1	1
10.	FA20047	JAM NUT, 5/16-24	1
11.	KE00151	SEGMENT GEAR, (MANUAL TILT)	1
	KE00279	SEGMENT GEAR, (POWER TILT)	1
12.	KE50312	LIMIT SWITCH TURN OFF BRACKET, (POWER TILT)	2
13.	FA11258	HEX SCREW, 1/4-20 X 3/4, (POWER TILT)	4
14.	FA31029	SPLIT LOCKWASHER, (POWER TILT)	4
15.	FA30505-1	WASHER, 1/4, (POWER TILT)	4
16.	KE50441	SHAFT, (POWER TILT)	1
	KE50375	SHAFT, (MANUAL TILT)	1

TILT COMPONENTS (continued)

17.	KE50315	WORM	1
18.	FA95005	TENSION PIN	1
19.	KE52193	THRUST BEARING SPACER	2
20.	KE52192	THRUST WASHER	4
21.	KE52191	ROLLER BEARING	2
22.	FA19500-2	WASHER, 1 1/2 X 13/16 X 1/8	2
23.	FA95008	JAM NUTS	2
24.	KE50582	1/2 COUPLING WITH 5/8 BORE, (POWER TILT)	2
25.	FA95014	SET SCREW 1/4-2 X 3/8, (POWER TILT)	1
26.	KE50583	COUPLING INSERT, (POWER TILT)	1
27.	KE52832-4	DC MOTOR, (POWER TILT)	1
28.	KE54829-4	BRACKET FOR MOTOR, (POWER TILT)	1
29.	FA11258	HEX SCREW, 1/4-20 X 3/4, (POWER TILT)	7
30.	FA30505-1	WASHER, 1/4, (POWER TILT)	7
31.	FA21008	HEX NUT, 1/4 - 20, (POWER TILT)	7
32.	KE00508	HANDWHEEL ASSEMBLY, (MANUAL TILT)	1
33.	FA19186	SET SCREW, HANDWHEEL, (MANUAL TILT)	1
34.	KE50294-1	MERCURY SWITCH	1
35.	KE50295-1	CLIP	1
36.	FA15018-1	MACHINE SCREW	1
37.	FA19184	3/8-16 X 3/8 SET SCREW	1
38.	SK50047-1	TRUNNION COLLAR	1
39.	KE53838-25	TRANSFORMER	1
40.	KE53444	BRACKET	1
41.	FA11091	SCREW, 8-32 X 3/8	2
42.	KE50473	GROUND LUG	1
43.	F900	K-LOCK NUT, 1/4-20	1
44.	KE52936-8	FUSE, 1.25 AMP	1
45.	KE52936-6	FUSE, 3 AMP	1
46.	KE51139	FUSE HOLDER	2
47.	SK50945-1	BRACKET	1
48.	F900	K-LOCK NUT, 1/4-20	1
49.	KE50377	TERMINAL BLOCK	3
50.	KE50376	TERMINAL BLOCK END	1
51.	FA11091	SCREW, 8-32 X 3/8	2
52.	KE50374	TERMINAL BLOCK BRACKET	1
53.	FA21008	HEX NUT, 1/4 - 20	2
54.	FA30505-1	WASHER, 1/4	2
55.	KE54833-1	SNAP-IN BUSHING	1
56.	KE50579-1	CIRCUIT BREAKER	1
	FA05002-34	"O" RING, CIRCUIT BREAKER	1
	KE50580	WATER RESISTANT BOOT	1
57.	KE53137-3	MERCURY SWITCH	1
	KE53184	CONTACT SECTION HOLDER (LATCH)	1
	KE53138-1	CONTACT BLOCK	4
58.	KE51711	BEARING, NEEDLE	1
59.	FA95007-1	RETAINING RING	1

CONTROL BOX ASSEMBLY



ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	SK2138700	KNOB ASSEMBLY	1
2.	SK2360700	DIAL INSERT °F	1
	SK2360701	DIAL INSERT °C	1
3.	KE51005	RUBBER BOOT. #N9030 X 1/4	1
4.	SK2498399	POTENTIOMETER SHAFT ASSEMBLY	1
	SK2166800	POTENTIOMETER SHAFT	1
	SK2167000	TENSION PIN	1
	SK2167100	WASHER, BOWED/SPRING	1
	SK2167200	RETAINING RING, SP-NR #R1000-25	1
	SK2167300	PANEL BEARING	1
	SK2382800	RETAINING RING CLIP	1
5.	FA21006	NUT, S.S. F#10-24	2
6.	FA32022	TOOTH LOCK WASHER #10 S.S.	2
7.	FA40000-6	#10-24 X 3/8 S.S. WELD STUD	2
8.	SK50903	BRACKET, INDICATOR LIGHT	1
9.	SK50905-1	HEAT INDICATOR, 28V	1
10.	SK2142002	THERMOSTAT	1
11.	SK2159300	THERMOSTAT INSULATOR	1
12.	SK2491500	STOP PLATE ASSEMBLY	1
13.	SK95063	CAUTION LABEL	1
14.	SK90125-2	WIRING DIAGRAM MANUAL TILT	1
	SK90125-3	WIRING DIAGRAM POWER TILT	1
15.	SK90125-1	CONTROLS LABEL	1
16.	SK2474103	SWITCH, POWER ON/OFF	1

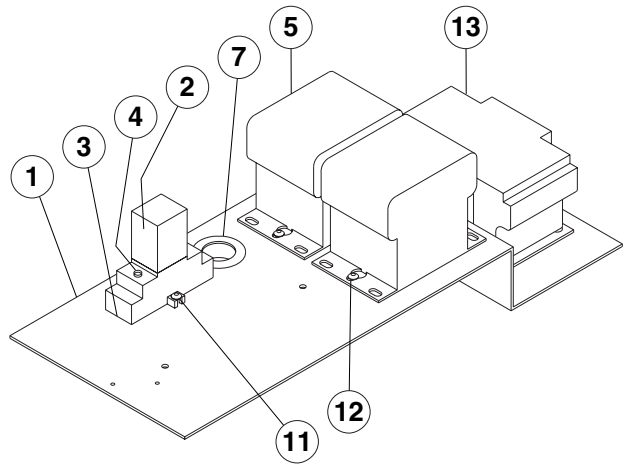
INCLUDES

COMPONENT PLATE ASSEMBLIES

ITEM PART NO. NO. DESCRIPTION QTY.

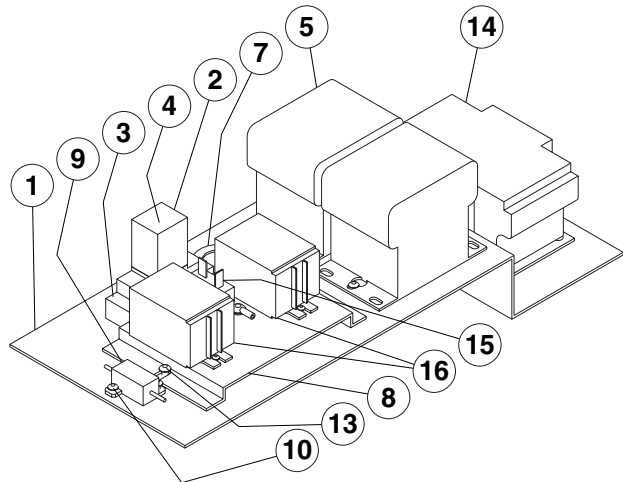
MANUAL TILT

1.	SK00411	COMPONENT PLATE WELDMENT	.1
2.	SK2475500	RELAY	1
3.	SK2475600	HOLDER	1
4.	SK2475700	SPRING	1
5.	KE50750-7	CONTACTOR	2
7.	KE54833-4	SNAP-IN BUSHING	1
11.	F904	6-32 X 5/8	2
12.	F10	8-32 X 3/8	8
13.	KE53838-10	TRANSFORMER, 208-240V, 480V	1
	KE53838-11	TRANSFORMER, 380-415V	1

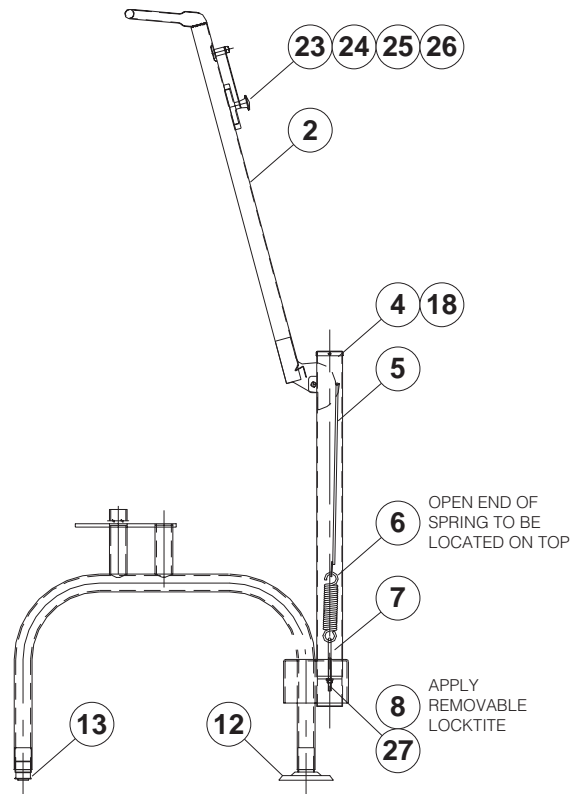
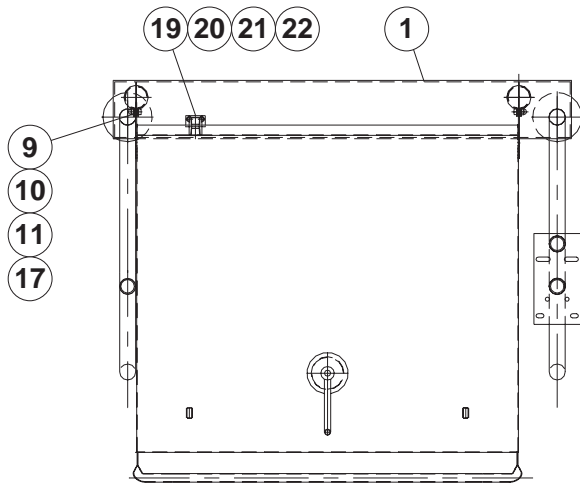


POWER TILT

1.	SK00411	COMPONENT PLATE WELDMENT	.1
2.	SK2475500	RELAY	1
3.	SK2475600	HOLDER	1
4.	SK2475700	SPRING	1
5.	KE50750-7	CONTACTOR	2
7.	KE54833-4	SNAP-IN BUSHING	1
8.	KE02185-1	COMPONENT PLATE	1
9.	SK50930	RESISTOR	1
10.	F903	4 X 3/8 PAN PHIL.	2
11.	F904	6-32 X 5/8	2
12.	F10	8-32 X 3/8	8
13.	FA11504	10-24 X 3/8	2
14.	KE53838-10	TRANSFORMER, 208-240V, 480V	1
	KE53838-11	TRANSFORMER, 380-415V	1
15.	KE50581	BRIDGE RECTIFIER	1
16.	KE50753-10	RELAY	2

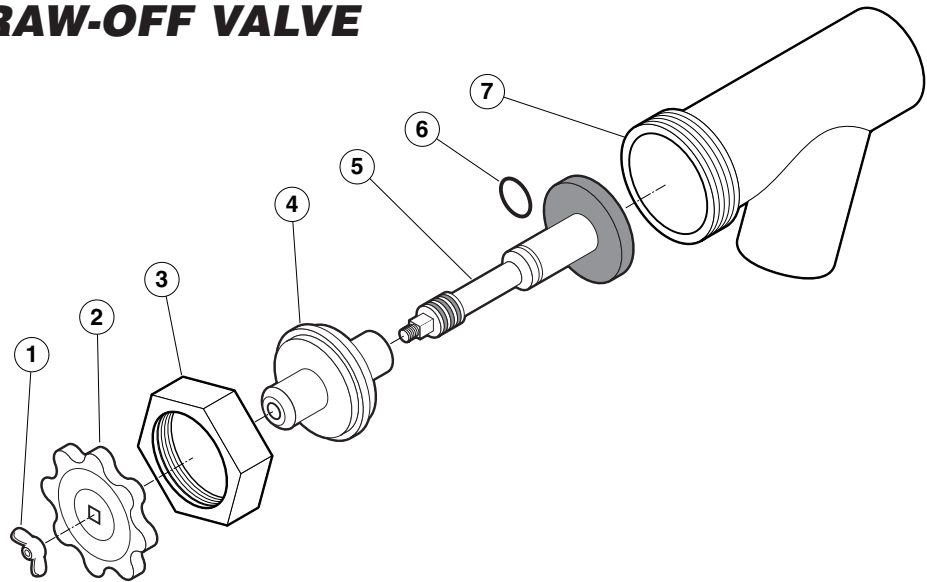


FRAME / LID ASSEMBLY



ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	SK00392-1	FRAME WELDMENT (30 GALLON)	.1
	SK00392-3	FRAME WELDMENT (40 GALLON)	.1
2.	SK2457192	LID ASSEMBLY (30 GALLON)	.1
	SK2457193	LID ASSEMBLY (40 GALLON)	.1
4.	KE50187-1	CAP	.2
5.	SK00394-1	HOOK WELDMENT	.2
6.	SK2452300	SPRING	.2
7.	FA95087-1	EYE BOLT	.2
8.	FA20008	HEX NUT	.2
9.	KE53573-1	BEARING	.2
10.	FA15019-4	SHOULDER BOLT	.2
11.	FA21501-2	ACORN NUT	.2
12.	KE00099	ADJUSTABLE FOOT (FLANGED)	.2
13.	KE50249-1	FOOT ADJUSTOR (W/O FLANGE)	.2
17.	FA31029	LOCKWASHER	.2
18.	FA11054	SCREW	.4
19.	SK2459299	COUPLING ASSEMBLY	.1
20.	FA21024	HEX NUT (5/16-18)	.2
21.	FA31030	LOCKWASHER	.2
22.	FA30055	FLAT WASHER	.2
23.	SK00054	VENT COVER ASSEMBLY	.1
24.	SK2211200	SPACER	.1
25.	FA95081-1	BOLT, MODIFIED	.1
26.	SK50179	WASHER	.1
27.	FA30504	WASHER	.2

2" TANGENT DRAW-OFF VALVE



ITEM NO.	PART NO.	DESCRIPTION	QTY.
1. - 7.	KE50972-B	DRAW-OFF ASSEMBLY	1
1.	FA95049	WING NUT	1
2.	KE527551	KNOB	1
3.	KE52754	HEX NUT	1
4.	KE52753	RETAINER	1
5.	KE52752	PISTON	1
6.	FA00111	"O" RING	1
7.	KE52751	VALVE BODY	2

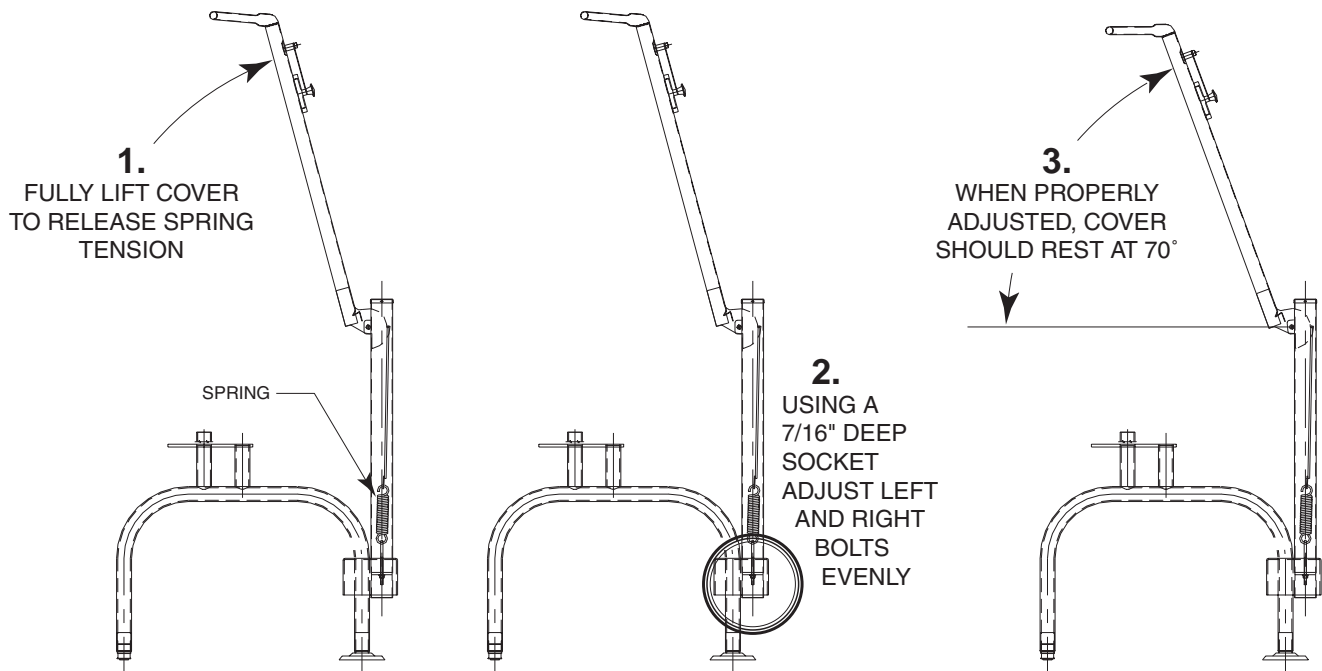
MAINTENANCE



WARNING:

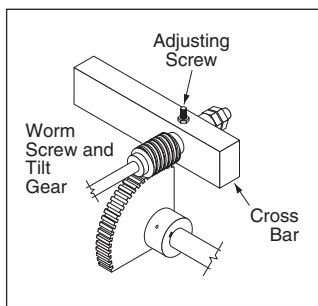
Any maintenance or service involving disassembly of components should be made by a qualified service technician. Ensure electrical and water supply (if applicable) to the unit are shut off.

HINGE ADJUSTMENT INSTRUCTIONS



LUBRICATION PROCEDURE

Lubricate the following parts every three months to insure smooth operation and reduce wear.

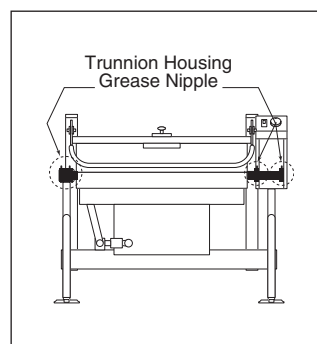


TRUNNION HOUSING, WORM SCREW AND TILT GEAR

These parts are accessed through the top cover of the console.

Apply grease to gear teeth. Check for excessive

play and adjust with adjusting screw located on top of cross bar.



TRUNNIONS

On the left hand side of the skillet there are two grease nipples on the top back portion of the trunnion housing. On the right hand side of the kettle you must remove the console cover to access the two grease nipples.

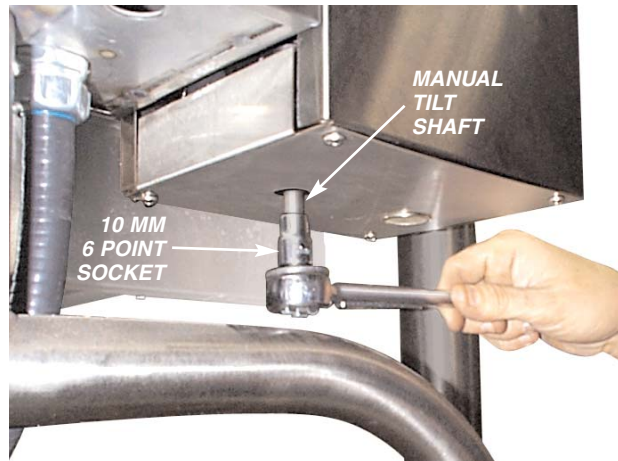
SEQUENCE OF OPERATIONS

When using these instructions refer to the SEL-TI wiring schematic.

1. Supply Voltage is sent to the primary of the 120 VAC transformer.
2. Supply voltage is sent to the normally open contacts of the Heat Contactors, C 1 and C2.
3. 120 VAC is sent from the secondary of the 120VAC transformer through the 3 amp fuse to
 - The primary of the 24 VAC transformer
 - 24 VAC is sent from the secondary of the 24VAC transformer through the 1.25 amp fuse to the on/off switch.
 - Contacts of the R1 Heat Relay
4. 120 VAC is sent from the secondary of the 120 VAC transformer to the optional Power Tilt Circuit (See step 9).
5. With the On/Off switch in the On position.
 - 24 VAC is sent through the normally closed high limit switch to the mercury switch..
 - If the skillet is in the down position then 24 VAC is sent through mercury switch to pin 9 on the thermostat.
6. If the steamer is calling for heat the 24 VAC is sent from pin number 10 to RI Heat Relay.
 - The normally open contacts of the Heat relay close sending 120 VAC to the Heat contactor coils C 1 and C2.
7. The Contactor close and supply Voltage is sent to the elements.
 - The elements heat until the thermostat is satisfied.
8. When thermostat is satisfied, 24 VAC is removed from pin 10 on the thermostat and the heat circuit is de-energized.
9. If the skillet has the optional Power Tilt option and is in the down position, 120 VAC is sent from the secondary of the 120 VAC transformer through the circuit breaker and the up limit switch to the tilt switch.
10. With the tilt switch in switch in the Up position
 - 120 VAC is sent to the Bridge Rectifier
 - 115 VDC is sent from the rectifier through the 30-ohm resistor to the normally open RY10 and RYI I relay contacts.
 - 120 VAC is sent to the RY10 relay coil.
 - The normally open RY10 contact close and 90 VDC is sent to the DC motor
 - The DC motor is energized and the skillet tilts until the switch is released or the up limit switch opens.
11. With the Tilt switch in the Down position
 - 120 VAC is sent to the Bridge Rectifier
 - 115 DC is sent from the rectifier through the 30-ohm resistor to the normally open RY 10 and RY 11 relay contacts.
 - 120 VAC is sent to the RY11 relay coil.
 - The normally open RY 11 contact close and the polarity of the 90 VDC is reversed.
 - The DC motor is energized and the skillet lowers until the switch is released or

POWER TILT MANUAL OVERRIDE

In case of power failure or malfunction the skillet pan can be tilted manually following these instructions.

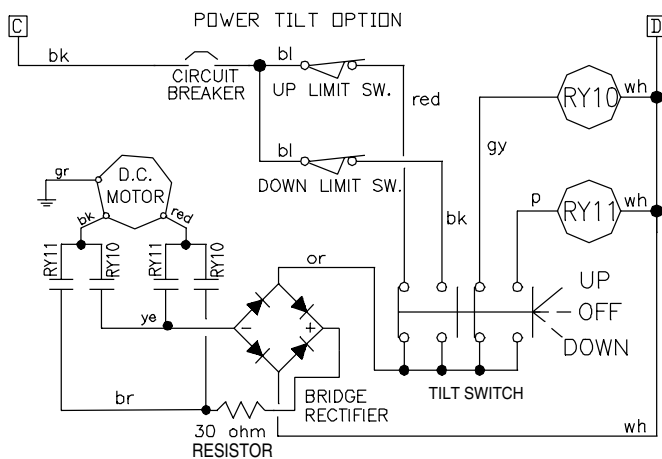
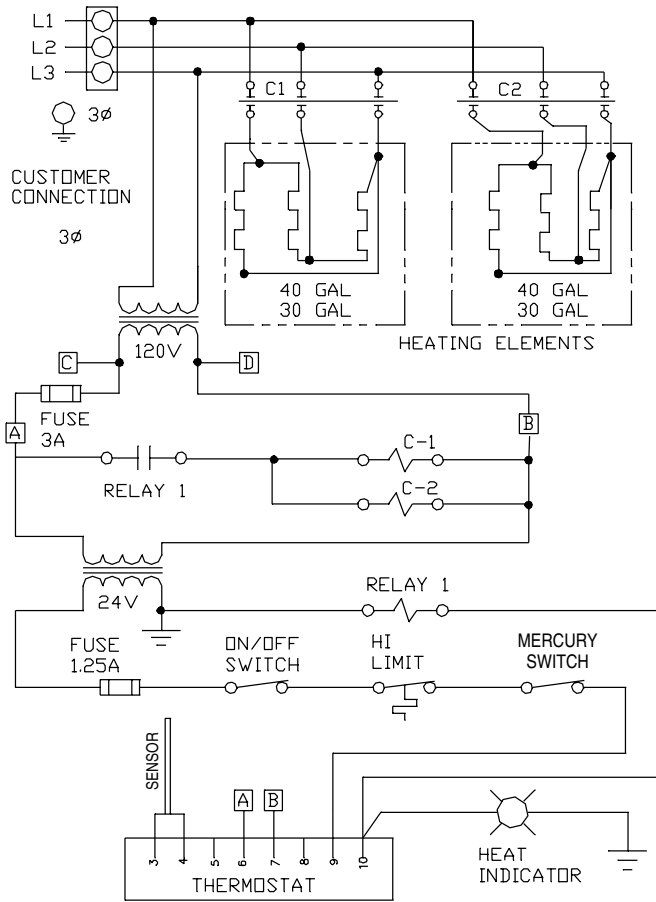
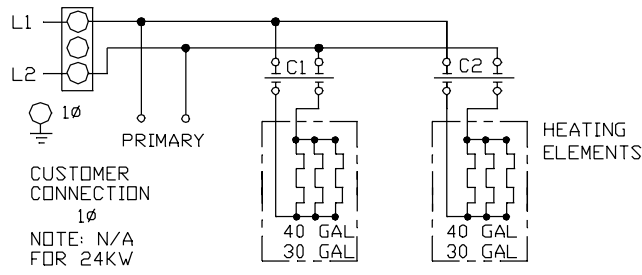


1. Fit a 10 MM 6 POINT SOCKET over the MANUAL TILT SHAFT as shown above.
2. Turn socket wrench clockwise to empty contents.

SPARE PARTS LIST

PART NO.	DESCRIPTION	QTY.
HEATING ELEMENTS 6		
<i>30 GALLON</i>		
SK50845-1	ELEMENT, 2.00 KW, 480 VAC	
SK50845-2	ELEMENT, 2.67 KW, 416 VAC	
SK50845-3	ELEMENT, 2.00 KW, 416 VAC	
SK50845-4	ELEMENT, 2.67 KW, 240 VAC	
	ELEMENT, 2.00 KW, 208 VAC	
SK50845-5	ELEMENT, 2.00 KW, 240 VAC	
SK50845-6	ELEMENT, 2.67 KW, 208 VAC	
SK50845-8	ELEMENT, 2.67 KW, 480 VAC	
<i>40 GALLON</i>		
SK50861-1	ELEMENT, 4.00 KW, 480 VAC	
SK50861-2	ELEMENT, 3.00 KW, 480 VAC	
SK50861-3	ELEMENT, 4.00 KW, 416 VAC	
SK50861-4	ELEMENT, 3.00 KW, 416 VAC	
SK50861-5	ELEMENT, 4.00 KW, 240 VAC	
	ELEMENT, 3.00 KW, 208 VAC	
SK50861-6	ELEMENT, 3.00 KW, 240 VAC	
SK50861-7	ELEMENT, 4.00 KW, 208 VAC	
SK50933-1	SENSOR1	
KE55069-7	SAFETY THERMOSTAT1	
SK2475500	RELAY1	
KE50750-7	CONTACTOR2	
KE53838-10	TRANSFORMER, 208-240V, 480V1	
KE53838-11	TRANSFORMER, 380-415V1	
KE53838-25	TRANSFORMER1	
KE52936-8	FUSE, 1.25 AMP1	
KE52936-6	FUSE, 3 AMP1	
SK2498399	POTENTIOMETER SHAFT ASSEMBLY1	
	<i>INCLUDES:</i>	
SK2166800	POTENTIOMETER SHAFT1	
SK2167000	TENSION PIN1	
SK2167100	WASHER, BOWED/SPRING1	
SK2167200	RETAINING RING, SP-NR #R1000-251	
SK2167300	PANEL BEARING1	
SK2382800	RETAINING RING CLIP1	
SK50905-1	HEAT INDICATOR, 28V1	
SK2142002	THERMOSTAT1	
SK2474103	SWITCH, POWER ON/OFF1	

WIRING DIAGRAM



SEL-30/40-T1

SK90126-2

ELECTRICAL COMPONENT PART #s

FUSE 3A	KE52936-6	10
FUSE 1.25A	KE52936-8	10
RELAY 1	SK2475500	12

HEATING ELEMENTS -

SEE "PAN MOUNT ASSEMBLY" ON PAGE # 8

ON/OFF SWITCH	SK2474103	11
HIGH LIMIT	KE55069-7	8
THERMOSTAT	SK2142002	11
SENSOR	SK50933-1	8
HEAT INDICATOR	SK50905-1	16
CIRCUIT BREAKER	KE50579-1	10
MERCURY SWITCH	KE50294-1	10
LIMIT SWITCH	KE51007	9
RY10 (RELAY)	KE50753-10	12
RY11 (RELAY)	KE50753-10	12
DC MOTOR	KE52832-4	11
BRIDGE RECTIFIER	KE50581	12
RESISTOR	SK50930	12
TILT SWITCH	KE53137-3	11
- SECTION	KE53184	11
- CONTACT BLOCK	KE53138-1	11

Symbol Legend (page 1 of 2)

□ English □ French □ Spanish □ Italian □ German □ Chinese-Simplified □ Chinese-Traditional


	<p>RISK OF ELECTRICAL SHOCK DANGER DE SECOUSSE ÉLECTRIQUE PELIGRO DE ELECTROCHOQUE PERICOLO DI SCOSSA STROMSCHLAG-GEFAHR</p>	<p>有触电危險 有觸電危險</p>
	<p>SPLASHPROOF ANTIÉCLABOUSSURES A PRUEBA DE SALPICADURAS PROTETTO CONTRO GLI SPRUZZI SPRITZWASSERDICHT</p>	<p>防濺水的 防濺水的</p>
	<p>DISCONNECT ELECTRICAL SUPPLY BEFORE WORKING ON KETTLE COUPER LE COURANT AVANT D'INTERVENIR SUR L'ÉQUIPEMENT DESCONECTAR LA ALIMENTACION ELECTRICA ANTES DE REALIZAR TRABAJOS EN EL EQUIPO DISINSERIRE LA CORRENTE PRIMA DI LAVORARE SULLA MACCHINA STROMVERSORGUNG AUSSCHALTEN, BEVOR AM GERÄT GEARBEITET WIRD</p>	<p>操作设备前切断电源 操作設備前切斷電源</p>
	<p>MAIN POWER ALIMENTATION ÉLECTRIQUE ALIMENTACION PRINCIPAL ALIMENTAZIONE HAUPTSTROM</p>	<p>主电源 主電源</p>
	<p>ON MARCHE ENCENDIDO ACCESO AN</p>	<p>开 開</p>
	<p>OFF ARRÊT APAGADO SPENTO AUS</p>	<p>关 關</p>
	<p>PAUSE, INTERRUPTION PAUSE, INTERRUPTION PAUSA, INTERRUPCION PAUSA, INTERRUZIONE PAUSE, UNTERBRECHUNG</p>	<p>暫停，间断 暫停，間斷</p>
	<p>CONTINUE CONTINUER CONTINUAR CONTINUA WEITER</p>	<p>继续 繼續</p>
	<p>RESET RÉENCLANCHER RECONECTAR RESET NULLSTELLEN</p>	<p>重新设定 重新設定</p>
	<p>START OF ACTION DÉBUT DE L'ACTION INICIAR FUNCIONAMIENTO INIZIO OPERAZIONE FUNKTION STARTEN</p>	<p>开始操作 開始操作</p>
	<p>STOP OF ACTION ARRÊT DE L'ACTION PARAR FUNCIONAMIENTO ARRESTO OPERAZIONE FUNKTION STOPPEN</p>	<p>停止操作 停止操作</p>
	<p>FAST START DÉMARRAGE RAPIDE INICIO RAPIDO AVVIAMENTO RAPIDO SCHNELLER START</p>	<p>快启动 快啓動</p>
	<p>FAST STOP, EMERGENCY ARRÊT RAPIDE D'URGENCE PARADA RAPIDA, EMERGENCIA ARRESTO RAPIDO, EMERGENZA SCHNELLER STOPP, NOTFALL</p>	<p>快止动，紧急 快止動，緊急</p>

Symbol Legend (page 2 of 2)


English
 French
 Spanish
 Italian
 German
 Chinese-Simplified
 Chinese-Traditional




AUTOMATIC TEMPERATURE CONTROL
 COMMANDE AUTOMATIQUE DE LA TEMPÉRATURE
 AJUSTE AUTOMATICO DE TEMPERATURA
 CONTROLLO AUTOMATICO TEMPERATURA
 AUTOMATISCHE TEMPERATURREGELUNG
 自动温度控制
 自動溫度控制




LOW WATER
 NIVEAU BAS DE L'EAU
 NIVEL DE AGUA BAJO
 LIVELLO BASSO
 WASSERSTAND NIEDRIG
 低水量
 低水量




BURNER AND/OR ELEMENT ENERGIZED
 BRÛLEUR ET/OU ÉLÉMENT ALLUMÉ
 QUEMADOR O ELEMENTO ENCENDIDO
 FIAMMA E/O ELEMENTO ATTIVATI
 BRENNER ODER ELEMENT EINGESCHALTET
 燃烧器和/或元件带电
 燃燒器和/或元件帶電




IGNITION FAILURE
 PANNE D'ALLUMAGE
 FALLO DE ENCENDIDO
 MANCATA ACCENSIONE
 ZÜNDUNGSFEHLER
 点火失效
 點火失效




HEATING
 ÉBULLITION
 CALEFACCION
 RISCALDAMENTO
 HEIZUNG
 加热
 加熱




COOLING
 REFROIDISSEMENT
 REFRIGERACION
 RAFFREDDAMENTO
 KÜHLUNG
 冷却
 冷卻




HEAT ADJUSTMENT
 RÉGLAGE DE LA CHALEUR
 REGULACION DE CALOR
 REGOLAZIONE RISCALDAMENTO
 WÄRMEREGULIERUNG
 热调节
 熱調節




MIXER BRIDGE
 PONT DU MÉLANGEUR
 PUENTE DE MEZCLADORA
 MENSOLA MESCOLATORE
 MISCHER-BRÜCKE
 搅拌桥
 攪拌橋




LEFT KETTLE
 BOUILLLOIRE GAUCHE
 HERVIDOR IZQUIERDO
 BOLLITORE SINISTRO
 LINKER KOCHKESSEL
 左壶
 左壺



RIGHT KETTLE
 BOUILLLOIRE DROITE
 HERVIDOR DERECHO
 BOLLITORE DESTRO
 RECHTER KOCHKESSEL
 右壶
 右壺




MIX
 MÉLANGER
 MEZCLAR
 MESCOLATURA
 MISCHEN
 混合
 混合




LIFT
 LEVER
 LEVANTAR
 SOLLEVARE
 HEBEN
 提升
 提升




UP
 HAUT
 ARRIBA
 SU
 RAUF
 向上
 向上



DOWN
 BAS
 ABAJO
 GIÙ
 RUNTER
 向下
 向下



HOT WATER
 EAU CHAUDE
 AGUA CALIENTE
 ACQUA CALDA
 HEISSES WASSER
 热水
 熱水



COLD WATER
 EAU FROIDE
 AGUA FRIA
 ACQUA FREDDA
 KALTES WASSER
 冷水
 冷水

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>