

# Cleveland

## Service Manual

### GAS SKILLET

MODEL: SGL-T  
SGM-T



SKI-07

**FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE  
OR ANY OTHER FLAMMABLE  
LIQUIDS AND VAPOURS IN THE  
VICINITY OF THIS OR ANY OTHER  
APPLIANCE.

**--IF YOU SMELL GAS --**

1. OPEN WINDOWS.
2. DO NOT TOUCH ELECTRICAL SWITCHES.
3. EXTINGUISH ANY OPEN FLAME.
4. CALL YOUR GAS SUPPLIER IMMEDIATELY.

**IMPORTANT**

THE FOLLOWING POINTS ARE TO ENSURE THE SAFE INSTALLATION AND OPERATION OF THIS EQUIPMENT :

ENSURE ALL GAS AND ELECTRICAL SUPPLIES MATCH RATING PLATE AND ELECTRICAL STICKERS

OBSERVE ALL CLEARANCE REQUIREMENTS

DISCONNECT THE ELECTRICAL POWER SUPPLY TO THE APPLIANCE BEFORE CLEANING OR SERVICING UNIT

ONLY A QUALIFIED SERVICE TECHNICIAN SHOULD REPAIR UNIT

THE INSTALLATION AND CONNECTION MUST COMPLY WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH CAN1 B149 INSTALLATION CODE OR WITH THE NATIONAL FUEL GAS CODE, ANSI Z223.1-1988.

POST IN A PROMINENT LOCATION, INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER.

THE APPLIANCE AND ITS INDIVIDUAL SHUT OFF VALVE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPING SYSTEM DURING ANY PRESSURE TESTING OF THAT SYSTEM AT TEST PRESSURES IN EXCESS OF 1/2 PSIG. (3.45 KPA).

THE APPLIANCE MUST BE ISOLATED FROM THE GAS SUPPLY PIPING SYSTEM BY CLOSING ITS INDIVIDUAL MANUAL SHUT OFF VALVE DURING ANY PRESSURE TESTING OF THE GAS SUPPLY PIPING SYSTEM AT TEST PRESSURES EQUAL TO OR LESS THAN 1/2 PSIG. (3.45 KPA).

RETAIN THIS MANUAL FOR YOUR REFERENCE.

## GENERAL INFORMATION

The serial plate is located on the left hand box cover. Remove front liftoff cover for access. Gas type, burner ratings and electrical requirements are stated on the plate.

1. **Damage check:** always check carton or crate for possible damage incurred in shipping. After carefully uncrating, check for "concealed" damage. Report any damage immediately to your carrier.
2. 208/240 volt units are equipped with a circuit breaker. Should it be necessary to reset the breaker, the reset button is located in the centre of the right control box. Remove front panel for easy access.
3. The correct type of gas for which the unit was manufactured is noted on the rating plate, and this type of gas must be used.
4. A pressure tap is supplied with the unit just before the pilot solenoid valve which is installed on the manifold. The gas pressure must be checked when unit is installed, to ensure unit gas pressure is the same as specified on rating plate. For access to the pressure tap, remove front panel, turn power switch to the "OFF" position as a precaution, and remove the two self tapping screws which secure the left control box cover. Turn power switch and thermostat to the "ON" position (using extreme caution) and complete pressure test.

If necessary, pressure adjustments can be made at the pressure

regulator which is installed on the manifold. For easy access to the pressure regulator, view along left side of unit from underneath.

Once pressure test is completed, turn power switch and thermostat to the "OFF" position and replace control box cover using self tapping screws removed earlier.

5. Have a qualified gas technician check the gas pressure to make certain that existing gas facilities (meter, piping, etc.) will deliver the BTU's of gas required at the unit with no more than 1/2" water column pressure drop. When checking pressure, be certain that all the equipment on the same gas line is turned to the "ON" position.
6. Make certain that new piping joints and connections have been made in a clean manner and have been purged, so that piping compound, chips, etc., will not clog pilots, valves, and/or controls. Use pipe joint sealant that is approved for use with liquified petroleum gas.
7. **WARNING:** Always check gas connections for leaks using soap solution or like means. **DO NOT CHECK WITH OPEN FLAME.**

## INSTALLATION CLEARANCES

This unit must be installed in accordance with the following clearances in order to provide proper operation and servicing of the appliance. Also, it is recommended that unit be installed with sufficient clearances to provide for proper cleaning and maintenance. **Minimum clearances are 1" for the sides and 6" from back.**

## INSTALLATION

1. Carefully remove unit from carton or crate. Remove any packing material from unit. On stainless steel panels, the protective material should be removed before the unit is installed.
2. Set skillet in position where gas and electrical services are nearby. Comply with clearances stated on the specification sheet. Ensure there is sufficient clearance between fry pan and back wall. Check for overhead clearance to accommodate for hinged cover when in the raised position.
3. Level skillet by means of adjustable stainless steel feet. Use a spirit level and level unit four ways; across front, back, and down left and right edges. Securely anchor the adjustable feet to the floor and seal joints with a silicone sealant.
4. **FOR YOUR SAFETY:** Keep the appliance area free and clear of any combustible materials.

## ELECTRICAL CONNECTION

A direct electrical connection is required at the terminal block located near the front side of unit. The supply line will enter through the rear (or bottom) of the skillet. Refer to specification sheet for the exact locations.

For ease in attaching the supply lines there is a removable cover on the electrical housing. Feed wire through hole in the centre of the electrical housing and attach to the terminal block.

**IMPORTANT:** This appliance must be electrically grounded in full accordance with local codes, or in the absence of local codes, with the Canadian Electrical Code C22.1 or with the National Electrical Code, ANSI/NFPA No. 70-1990 (whichever is applicable).

## GAS CONNECTION

It is recommended that a sediment trap (drip leg) be installed in the gas supply line. If the gas pressure exceeds 14" water column, a pressure regulator must be installed, to provide a maximum of 14" water column gas pressure to the gas control valve.

Connect the gas supply piping to the input side of the gas control valve. Location and pressure data are shown on the specification sheet. Installation must be in accordance with local codes and/or the National Fuel Gas Code ANSI Z223.1-1988 (USA) or Installation Codes for Gas Burning Appliances and Equipment CAN1 B149.1 and B149.2 (Canada). Use a gas pipe joint compound which is resistant to L.P. gas. Test all pipe joints for leaks with soap and water solution. Ensure that the gas pressure regulator is set for the manifold pressure indicated on the gas rating plate.

## VENTILATION

A gas skillet must be installed in a location in which the facilities for ventilation permit satisfactory combustion of gas and proper venting. Proper ventilation is imperative for good operation of the appliance. The ideal method of ventilating a gas skillet is the use of a properly designed ventilating canopy, which should extend at least 6" (152mm) beyond all sides of the appliance (except against a wall, if the canopy is a wall installation). This is usually part of a mechanical exhaust system.

Further information can be obtained by referring to the U.S.A. National Fire Protection Associations NFPA96 regulations. These standards have also been adopted by the National Building Code in Canada.

## AIR SUPPLY

1. It is necessary that sufficient room air ingress be allowed to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting the appliance operation adversely and causing undesirable working conditions.
2. Appliances shall be located so as not to interfere with proper circulation of air within the confined space. All gas burners and pilots require sufficient air to operate.
3. Large objects should not be placed in front of the appliance which might obstruct the air flow through the front. Do not obstruct the flow of combustion and ventilation air.

4. Do not permit fans to blow directly at the appliance, and wherever possible, avoid open windows adjacent to the appliance sides and back; also wall type fans which create air cross-currents within the room.

## START UP PROCEDURE

This appliance has been factory tested and adjusted under ideal conditions but, rough handling, low gas pressure, altitude or variations in gas characteristics may require fine adjustment.

All units are equipped with fixed orifices and do not require primary air adjustment.

## LIGHTING INSTRUCTIONS

Ensure gas and electrical supply to the appliance, are in the "ON" position. Note: On initial light up, air must be purged from the line to achieve pilot ignition. To light pilot, proceed as follows:

1. Turn power switch to the "ON" position.
2. Wait one minute to allow flame sensor to heat up.
3. Turn thermostat to the required temperature.
4. To shut down, turn thermostat and power switch off.

NOTE: If pilot is out, turn power switch to the "OFF" position. A 5 minute shut off period is required before relighting.

If pilot does not continue to burn after repeating the lighting instructions, turn power to the "OFF" position and have a qualified serviceman check the system.

## **OPERATING INSTRUCTIONS**

1. Ensure gas and electrical supply to the appliance are in the "ON" position.
2. Turn power switch to the "ON" position. Pilot light will indicate power is on. Wait one minute to allow flame sensor to heat up.
3. Cleveland skillets are equipped with an electrical power tilt mechanism for ease in raising and lowering the skillet.
7. If desired, once product has cooked, it can be held prior to serving at a lower temperature setting.
8. When cooking is completed, set thermostat and power switch to the "OFF" position.
9. The best time to clean the skillet is immediately after use, once skillet has cooled down. Refer to the section titled **CLEANING INSTRUCTIONS**.

**FOR YOUR SAFETY**, this skillet is also equipped with a power interrupter which automatically shuts off the gas supply to the burners whenever the skillet is raised more than 1/2" (13mm). When released, the tilt mechanism will stop gently at any point and has a slip clutch overload protector.

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

4. To preheat, set thermostat to desired cooking temperature. Pilot light will cycle on and off with the thermostat. In the event of a high heat condition (over 450° F), the red pilot light will flash to alert the operator and the gas supply to the main burners will automatically shut off.
5. Allow skillet to preheat for approximately 15-30 minutes.
6. Once preheated, insert product in skillet and adjust thermostat to required cooking temperature.

## **OPERATING SUGGESTIONS**

1. Turn power switch to the "OFF" position when skillet is not in use.
2. Clean skillet as soon as possible after cooking.
3. Allow skillet to preheat before adding product.
4. Always lift the hinge assist before activating the tilt switch.

## **MAINTENANCE INSTRUCTIONS**

You have purchased the finest commercial cooking equipment available anywhere. Like any other fine precision built piece of equipment it should be given regular care and maintenance.

Periodical inspections by your dealer or a qualified service agency are recommended to check temperatures, adjustments and ensure moving parts are operative. Whenever possible, avoid overheating idle equipment as this is the primary cause for increased service costs.

When corresponding with the factory or your equipment dealer regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number (including prefix and suffix letters and numbers) and the serial or code number. The rating plate affixed to the unit contains this information.

## **"REGULAR MAINTENANCE ENSURES PEAK PERFORMANCE."**

### **CLEANING INSTRUCTIONS**

A regular daily cleaning program should be followed to maintain your skillet's efficient performance and minimize service calls. At the end of each day's operation, the following steps are recommended:

1. Turn power switch to the "OFF" position.
2. Skillet should be cleaned after each use, as soon as possible after cooking.
3. For general purpose cleaning, use a soft cloth with mild detergent and warm water. A sponge, non-abrasive scouring pad or a fibre brush can also be used for this purpose.

To remove grease that has baked on, apply a non-abrasive cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines of the metal. NEVER RUB IN A CIRCULAR MOTION. Soil or burnt deposits which do not respond can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads.

**DO NOT USE ORDINARY STEEL WOOL.**

Do not use grill stones. Heat tint can be removed by a vigorous scouring in the direction of the polish lines using SCOTCH-BRITE scouring pads or a STAINLESS scouring pad in combination with a non abrasive powdered cleanser.

4. Tomato and vinegar based products have a high acid content which could attack the stainless steel finish of the skillet. After cooking of such products, clean skillet interior with a baking soda and water solution. Use one tablespoon baking soda per 1 gallon of water.
5. After cleaning, the skillet should be thoroughly rinsed with clean water and dried.

### **PILOT BURNER ADJUSTMENT**

1. Ensure power switch is in the "ON" position.
2. Raise skillet high enough to observe the pilot burner flame.
3. Remove front panel.
4. Turn power switch to the "OFF" position as a precaution. Remove the two self tapping screws which secure the left control box cover.
5. Turn power switch to the "ON" position in order to energize the pilot.
6. Once pilot is lit, turn pilot adjusting screw (located downstream of the pilot solenoid valve) clockwise to decrease or counter-clockwise to increase until a 1" (25mm) flame is obtained.
7. Re-install control box cover removed in step 4.

# CLEVELAND SKILLETS

## GAS TILTING OPEN BASE AND MODULAR SKILLETS

### MODELS:

- SGL-30-T     SGM-30-T  
 SGL-40-T     SGM-40-T

### General Specifications:

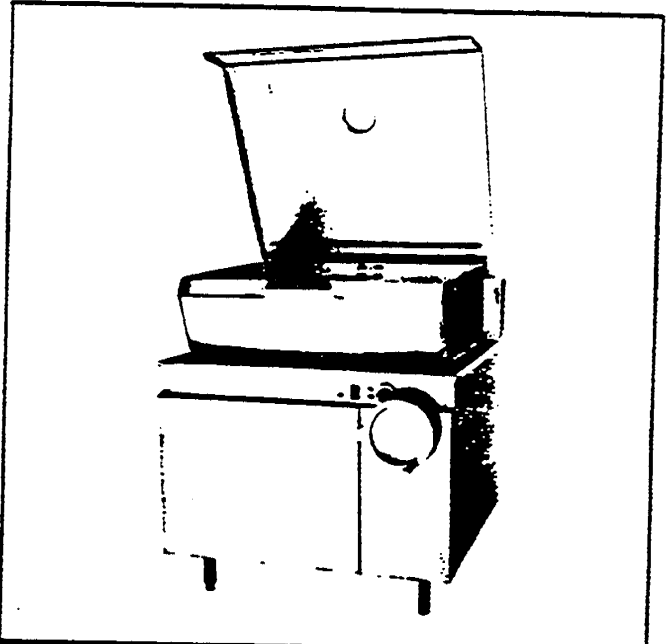
- Leg or modular base
- Full 40 gallon capacity rating to bottom of pouring lip
- Power tilt
- Stainless steel clad  $\frac{5}{8}$ " cooking surface guaranteed against warping.
- Stainless steel covered cornered pan with both gallon and litre markings.
- Space saving design - no clearance required at rear or sides (optional faucet and console requires 4" on one side)
- All stainless steel construction for durability and easy cleaning
- Adjustable, thermostat controls temperature from 100°F to 425°F
- High efficiency heating system with even heat distribution
- Fast heat-up and recovery time - preheats in 15 minutes, full capacity from cold to boiling in 60 minutes
- Spring assist cover with adjustable vent and full width handle
- On/off switch, thermostat knob and pilots recessed to avoid breakage
- Four stainless steel, level-adjustable feet, rear flanged for bolting
- A.G.A., CGA, UL, CSA and NSF approved
- Serviceable from the front
- Three pilot lights, green-power on, amber-temperature cycling, red-flash to indicate heat conditions

### Options and Accessories:

- Hydraulic hand tilt with quick lowering feature (HTS)
- Console mounted H/C water faucet (CMFS)
- Double or single pantry skillet filler with 60" long hose (SKF-S or DKF-S)
- Hot and cold pre-rinse spray head with hose (PRS-S)
- Gas types other than natural
- Voltage and wiring other than standard
- Food strainer for pouring spout

ITEM NUMBER \_\_\_\_\_

JOB NAME / NUMBER \_\_\_\_\_



### MODELS AVAILABLE

Model No.	Description
SGL-30-T	30 gallons / 115 liters, Gas, Tilting, Open Base
SGL-40-T	40 gallons / 150 liters, Gas, Tilting, Open Base
SGM-30-T	30 gallons / 115 liters, Gas, Tilting, Modular Cabinet Base
SGM-40-T	40 gallons / 150 liters, Gas, Tilting, Modular Cabinet Base

- Pan carrier (PCS)
- Poaching Pans (PP)
- Vegetable steamers (VS)
- Wall mounting (WMS)
- In-wall carrier (IWCS)
- 2" butterfly valve c/w fittings to adapt to metering filling stations (BVS-2)
- Electronic spark ignition (ESS)

## CLEVELAND RANGE, INC.

1333 East 179th St., Cleveland, Ohio 44110  
 Telex: 98-0546 - Facsimile: 216-481-3782

SECT. XII PAGE 15  
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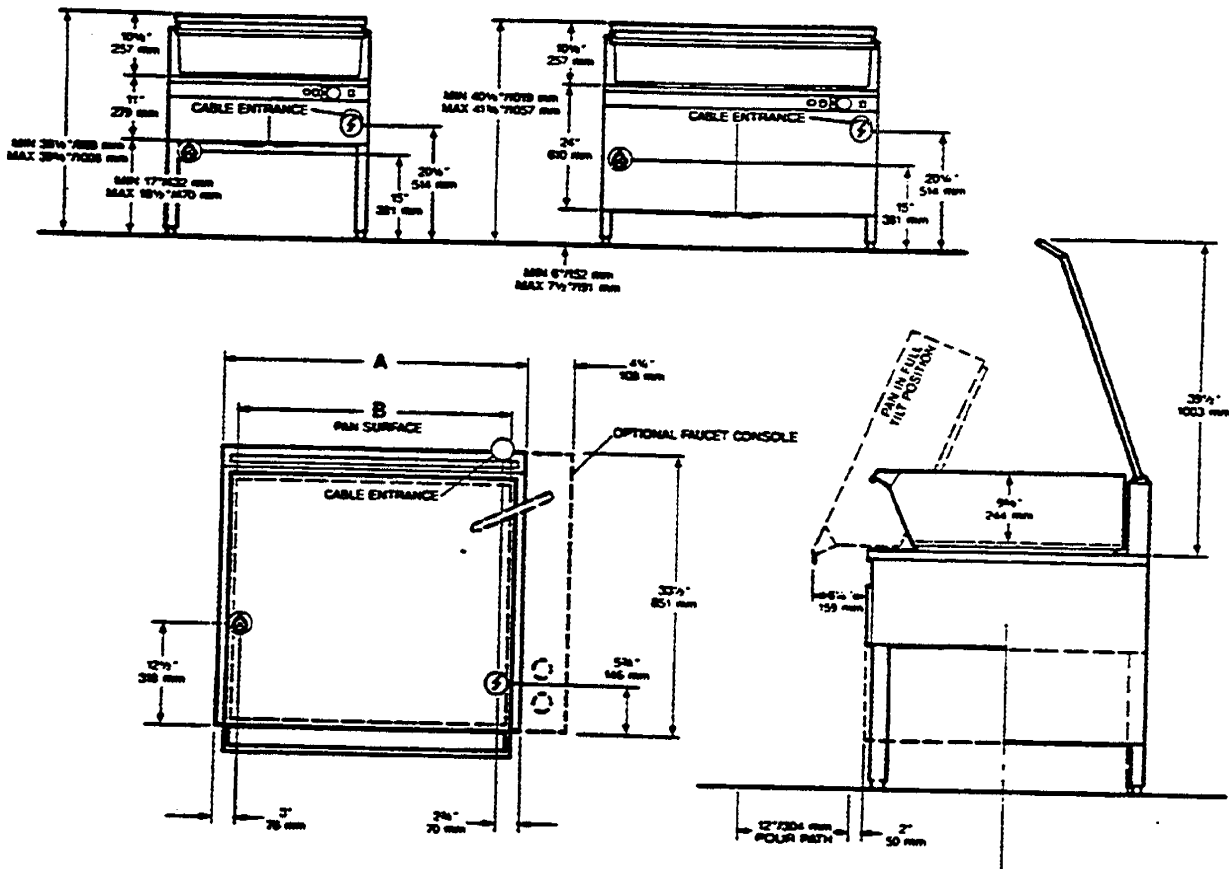
### SHORT FORM SPECIFICATION

Shall be CLEVELAND, Tilting Skillet; Model SG-\_\_\_\_-T gas (Type \_\_\_\_\_) holding no less than \_\_\_\_\_ gallons; complete with thermostatic safety and gas controls; gallon markings; stainless steel clad  $\frac{3}{4}$ " cooking surface; power tilt; spring assist cover with adjustable vent. All stainless steel construction; no clearances required.

- CAPACITIES: (in 4 oz. servings) (Other sizes may be calculated)

30 Gallons / 115 liters... 960  
40 Gallons / 150 liters... 1280

- Many local codes exist and it is the responsibility of the Owner and Installer to comply with those codes.
- Cleveland equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are: UL, A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL, and others.



MODEL	CAPACITY		INPUT CHART		DIMENSIONS				INSTALLATION NOTES			SERVICE CONNECTIONS	
	U.S. Gallons	Litres	NATURAL GAS		A		B		COMBUSTIBLE WALL CLEARANCES For reduced clearances refer to CAN/CGA-8145 Installation Code or National Fuel Gas Code GAS PRESSURE REQUIRED Normal supply pressure	SIDES 1" (25 mm) BACK 6" (152mm) NATURAL 7" WC PROPANE 11" WC	GAS INPUT RATINGS - Ratings shown are for natural gas installations up to 2000 feet (610m) above sea level BTU input ratings must be derated for high altitude installations. Specify altitude of project if over 2000 feet (610 meters). For other gases, specify type, calorific value, specific gravity and pressure at appliance. Note: When ordering specify type of gas to be used.	Electrical connection — direct connection required — 1 phase grounded, 30 ampere.	Gas connection — $\frac{3}{4}$ " N.P.T.
Basic No.		BTU Inputs Per Hour	Gas Inlet	in.	mm	in.	mm						
SGL-30-T SGM-30-T	30	115	84,000	One $\frac{3}{4}$ " N.P.T.	36	914	32	813					
SGL-40-T SGM-40-T	40	150	120,000	One $\frac{3}{4}$ " N.P.T.	48	1219	44	1118					

Cleveland reserves right of design improvement or modification, as warranted.

SCALE 75"=1"  
SECT XII PAGE 16  
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LITHO IN USA.

## MODEL SGL - T, SGM - T OPERATING CONTROLS & INDICATORS

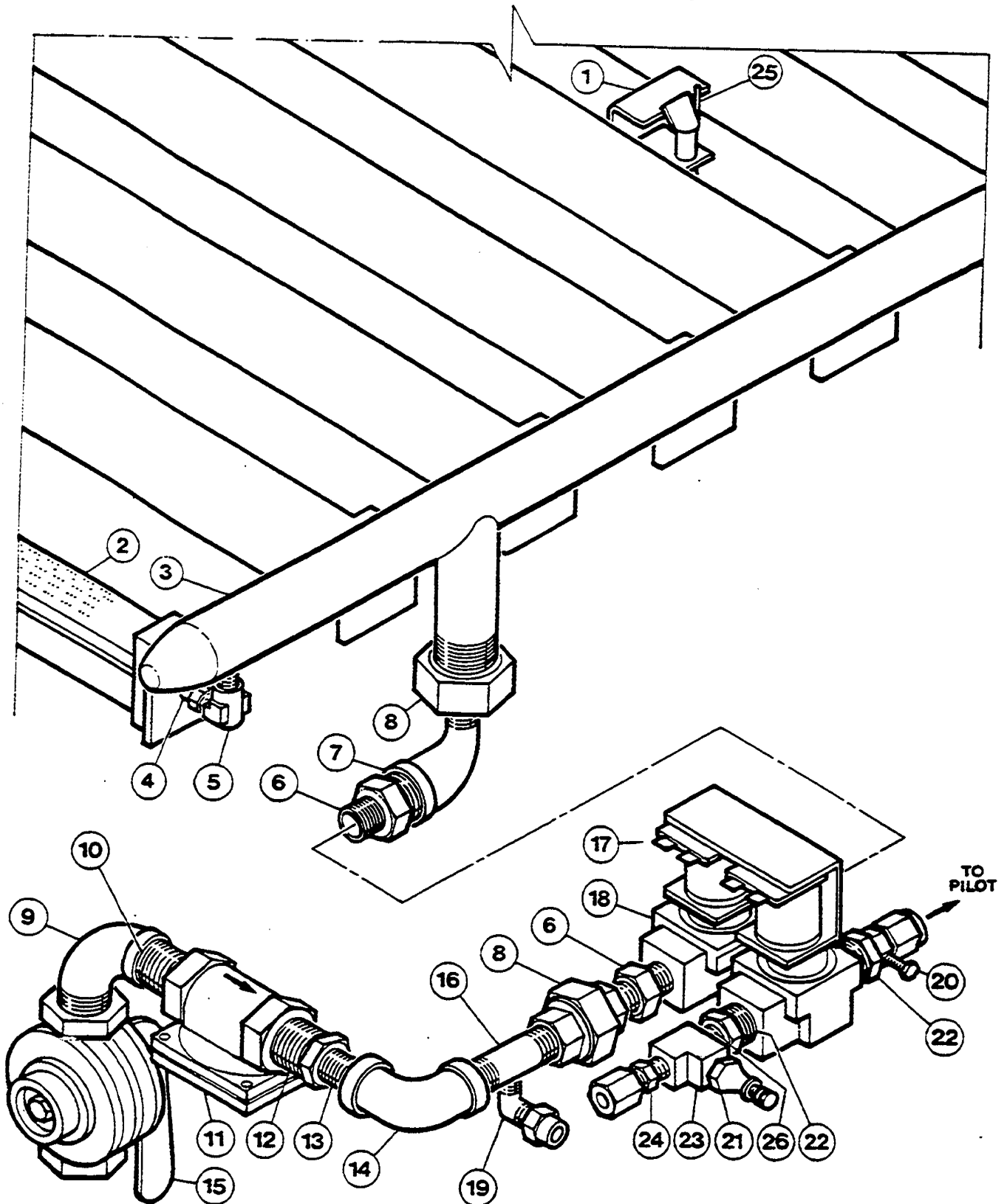
For your better understanding and confidence, the following explanation of the control system used on these skillets is offered.

ITEM NO.	DESCRIPTION	FUNCTION
3	Switch, ON-OFF ( Pg. 422-08TD )	ON-OFF power switch for unit.
2	Pilot light, green ( Pg. 422-08TD )	Light is on as long as power switch is on.
4	Lamp, flashing, red ( Pg. 422-08TD )	Indicates there is a problem and burners have been shut down.
5	Pilot light, amber ( Pg. 422-08TD )	Light is on when burners are ON.
6	Tilt switch ( Pg. 422-08TD )	Tilts pan up or down.
3	Hand wheel ( Pg. 422-16TD )	Turn clockwise to raise pan.
1	Lever ( Pg. 422-16TD )	Depress lever to lower pan.

## PARTS LIST - GAS CONTROL ASSEMBLY

ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	078239-1	Pilot N.G., 2000 ft.	1
	078239-2	Pilot Propane, 2000 ft.	
2.	076129-1	Burner	7-10
3.	076131-01	Manifold 30 gal.	1
	076132-01	Manifold 40 gal.	
4.	G03056-52F	Orifice #52, N.G., 2000 ft.	7-10
	G03056-57F	Orifice #57, L.P., 2000 ft.	
5.	G01917-1	Street elbow 1/8"	7-10
6.	G02971-1	Reducer 1/2" to 3/8"	2
7.	G01475-1	Street elbow 1/2"	1
8.	G01739-1	Union 1/2"	2
9.	G01475-2	Street elbow 3/4"	1
10.	G01738-8	Nipple 3/4" x 1-1/2"	1
11.	2127500	Gas Regulator L.P.	1
	2127503	Gas Regulator N.G. 40 gal.	
	2127502	Gas Regulator N.G. 30 gal.	
12.	G01918-5	Reducer bushing 3/4" to 1/2"	1
13.	G01736-1	Closed nipple 1/2" x 1-1/8"	1
14.	G01474-2	1/2" Elbow	1
15.	G01518-1	Shut-off valve	1
16.	076133-1	Nipple 1/2" x 2.5"	1
17.	071703-1-6	Bracket	1
18.	G02965-1	Solenoid valve	2
19.	076050-80	Compression elbow - 1/4" tube to 1/8" pipe	1
20.	G6809	Pilot valve adjustment	1
21.	G02251-1	Pressure test spigot	1
22.	076029-144	Bushing 3/8" to 1/8"	2
23.	076029-54	Street tee 1/8"N.	1
24.	076050-14	Compression connector 1/4"CC to 1/8"NPT	1
25.	077189-1	Flame switch	1
26.	076029-1	1/8"NPT closed nipple	1

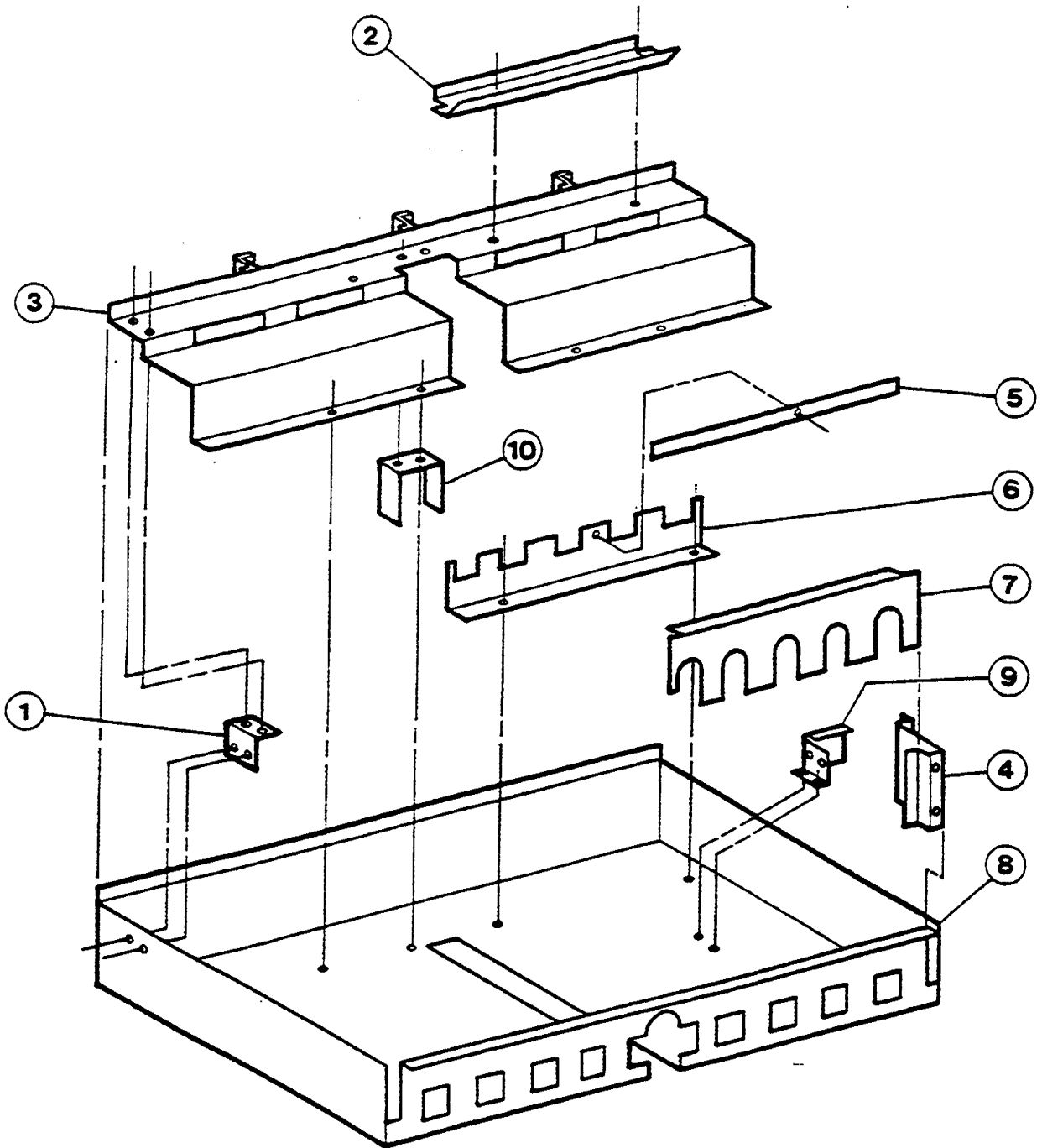
# GAS CONTROL ASSEMBLY



## PARTS LIST - BURNER BOX ASSEMBLY

ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	071715-1-6	Rear mounting bracket	2
2.	071692-5-6	Rear combustion seal, 40 gal.	2
	071692-3-6	Rear combustion seal, 30 gal L.H., 11 1/2"	1
	071692-4-6	Rear combustion seal, 30 gal R.H., 15 1/2"	1
3.	071639-01-6	Rear cover, 40 gal.	1
	071638-01-6	Rear cover, 30 gal.	1
4.	071497-1-6	Inside hinge cover	2
5.	071689-5-6	Burner hold down, 40 gal.	2
	071689-4-6	Burner hold down, 30 gal R.H., 12 3/4"	1
	071689-3-6	Burner hold down, 30 gal L.H., 8 3/4"	1
6.	071722-1-6	Burner rest, 40 gal L.H.	2
	071713-1-6	Burner rest, 30 gal R.H., 13 1/4"	1
	071725-1-6	Burner rest, 30 gal L.H., 9"	1
7.	071721-1-61	Front shield, 40 gal R.H.	1
	071721-1-62	Front shield, 40 gal L.H.	1
	071711-1-6	Front shield, 30 gal R.H., 14"	1
	071724-1-6	Front shield, 30 gal L.H., 10"	1
8.	071642-1-6	Burner pan, 40 gal.	1
	071641-1-6	Burner pan, 30 gal.	1
9.	071714-1-6	Ignitor bracket	1
10.	2148900	Back top support	1

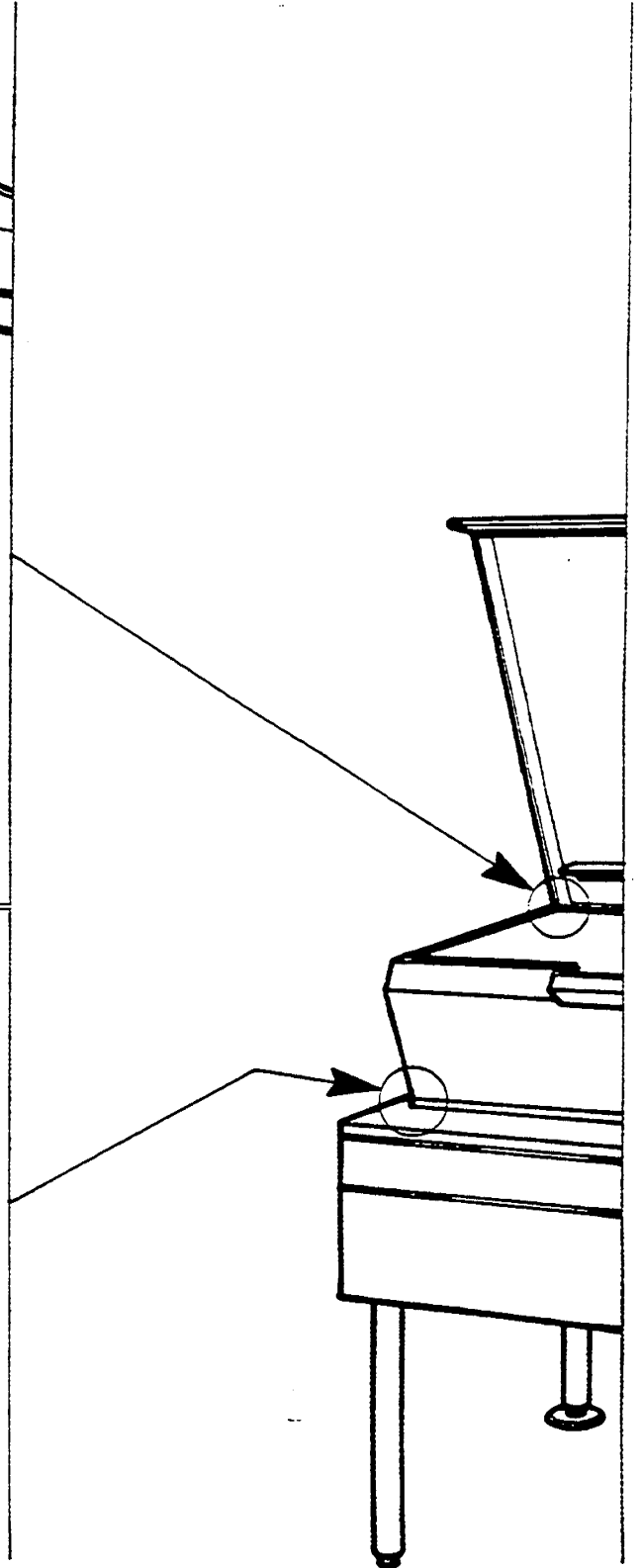
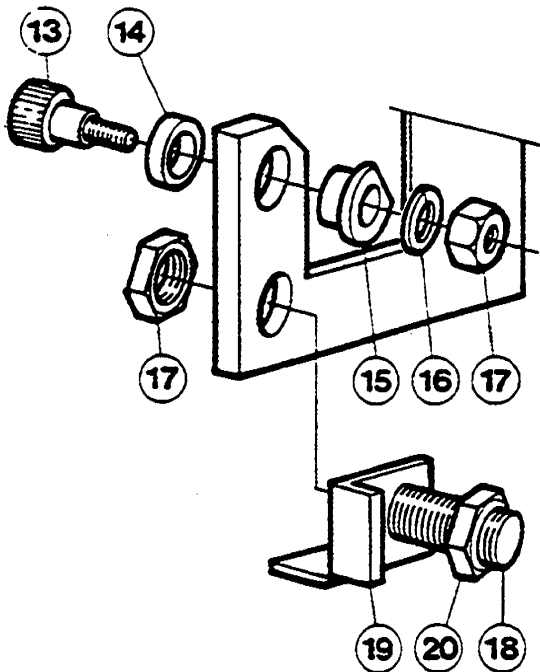
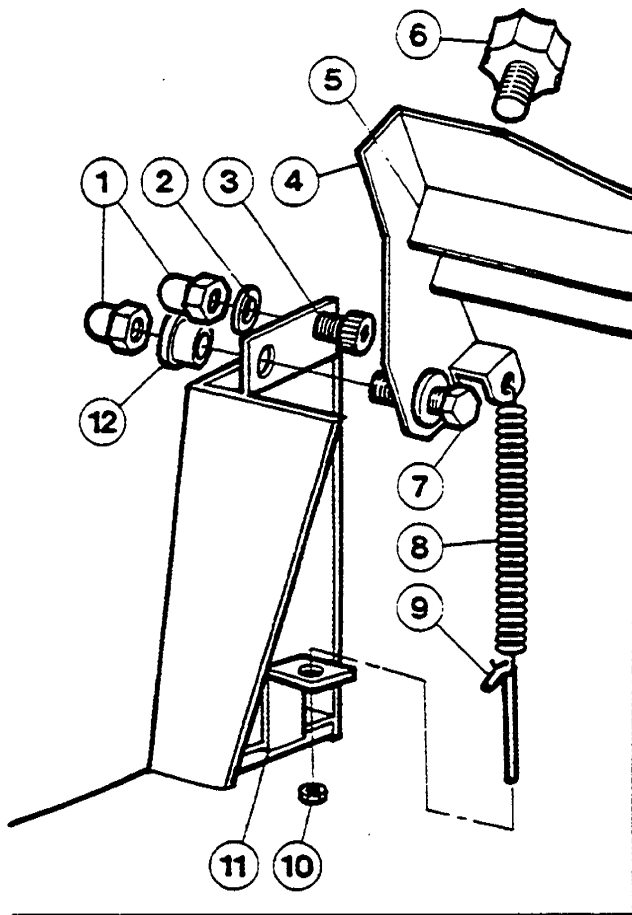
# BURNER BOX ASSEMBLY



## PARTS LIST - SKILLET HINGE ASSEMBLY

ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	F248	Acorn nut #1/4-20 S.S.	4
2.	F255	Lockwasher #1/4 S.S.	2
3.	F365	Cap screw #1/4-20 x 3/8"	2
4.	2214099	Cover assembly, 30 gal.	1
	2214098	Cover assembly, 40 gal.	
5.	2214599	Deflector, 30 gal.	1
	2214598	Deflector, 40 gal.	
6.	2209300	Knob	3-4
7.	F192	Bolt #1/4-20 x 1/2" S.S.	2
8.	1005800	Spring	2
9.	G2782-2	Hook bolt	2
10.	F76	Locknut #1/4-20	2
11.	2084500	Plate	2
12.	078056-5	Bearing	2
13.	F59	Bolt #1/2-13 x 3/4"	2
14.	078248-1	Spacer	2
15.	G02925-2	Bushing	2
16.	F257	Lockwasher #1/2" S.S.	2
17.	F246	Nut #1/2-13 S.S.	4
18.	F359	Set screw	2
19.	2059600	Strike plate	1
20.	F358	1/2"-13 Hex jam nut	1

# SKILLET HINGE ASSEMBLY



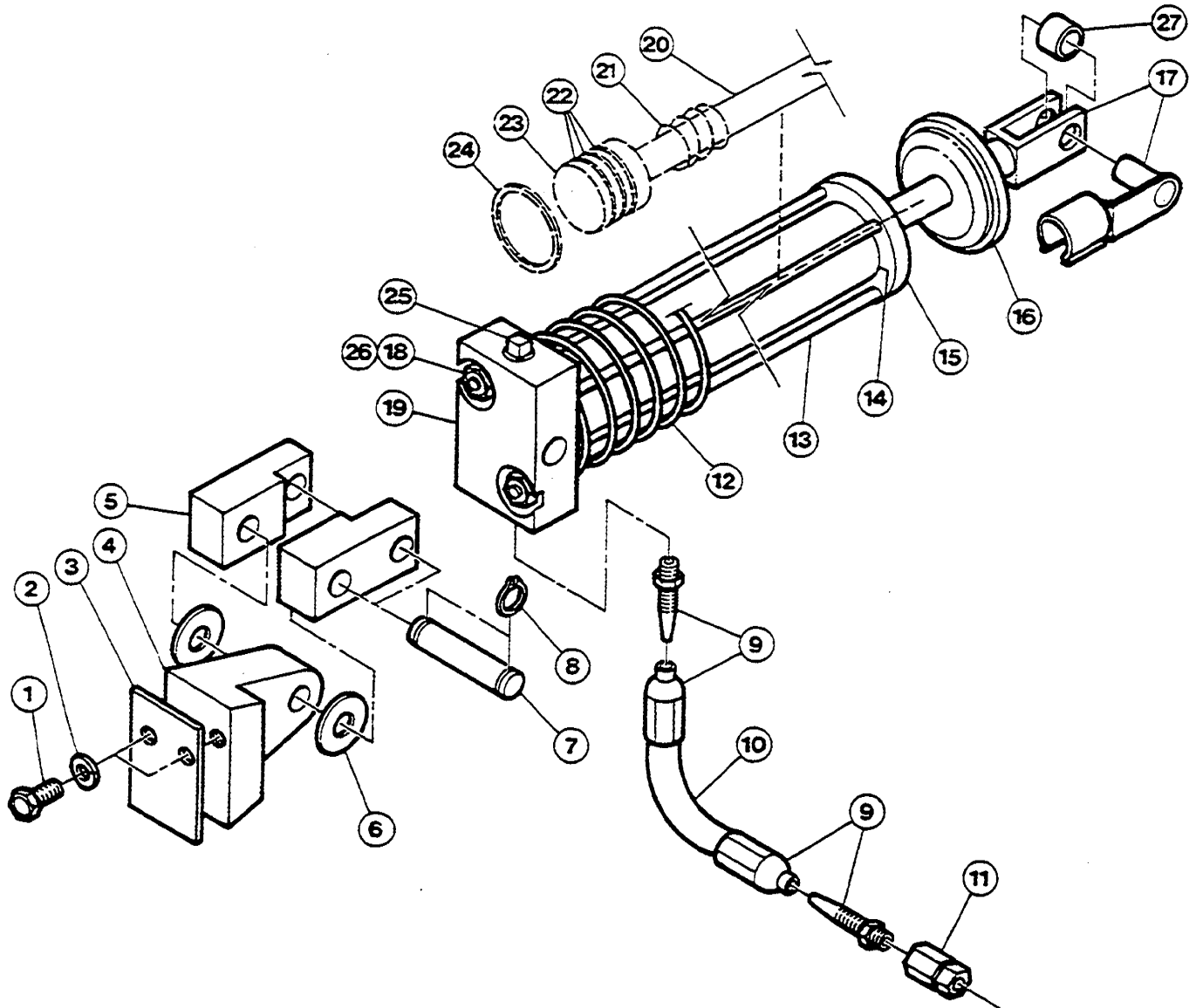


## PARTS LIST - HYDRAULIC JACK ASSEMBLY

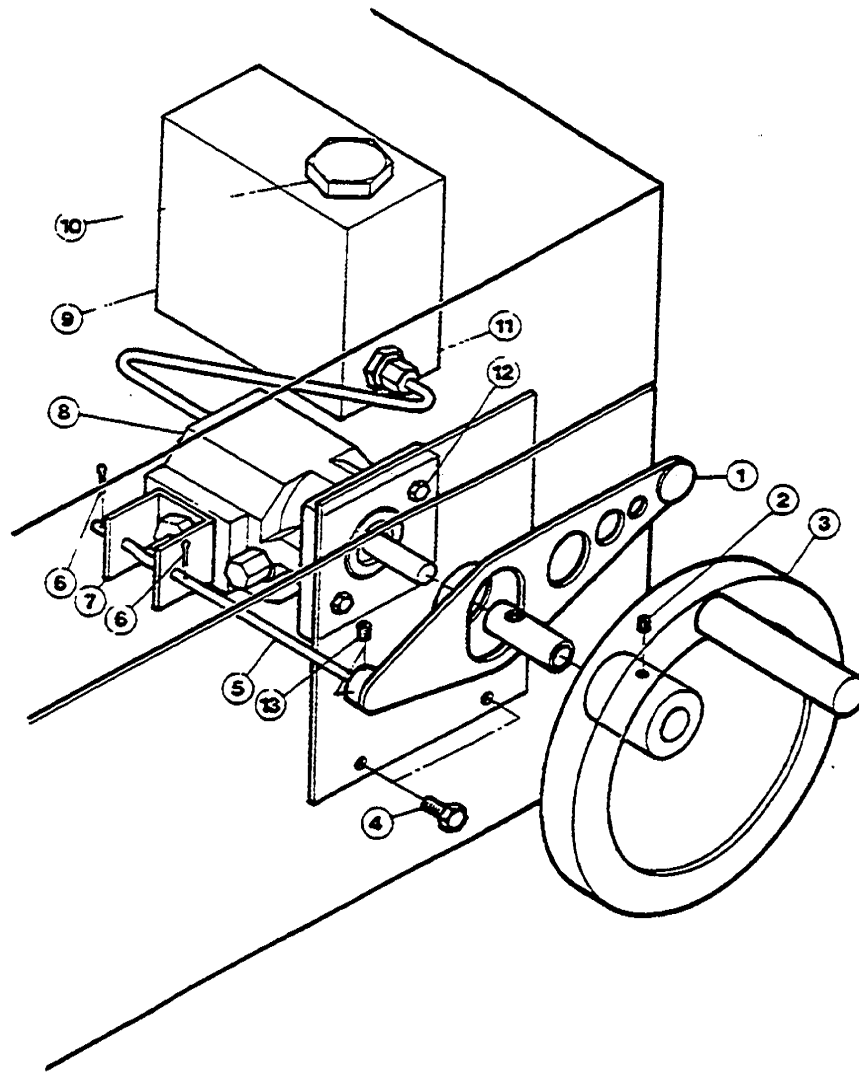
ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	F194	Bolt, hex head	2
2.	F258	Lockwasher	2
3.	G03897-1-6	Spacer	1
4.	078208-1M	Mounting bracket	1
5.	2218600	Adapter block	2
6.	1480800	Washer	2
7.	2218500	Mounting pin	1
8.	2219000	Retaining ring	2
9.	2249300	Coupling	2
10.	2249400	Hydraulic tubing	1
11.	2249500	Connector	1
**12.	078246-2	Spring	1
**13.	2251700	Cylinder	1
**14.	2251800	Tie rod	2
**15.	2251900	Cylinder top	1
16.	078247-1	Spring support	1
17.	078194-1	Yoke assembly	1
**18.	F239	Hex nut, 1/4-20	2
**19.	2252000	Cylinder base	1
**20.	2252100	Piston rod	1
**21.	2252200	Spring	1
**22.	2252300	Wiper seal	3
**23.	2252400	Cylinder piston	1
**24.	2252500	Seal	1
**25.	2252600	Plug	1
26.	F255	S/S Split lock washer	2
27.	078245-1	Bronze bearing	1

\*\* Purchased as Assembly CK 112

# HYDRAULIC JACK ASSEMBLY

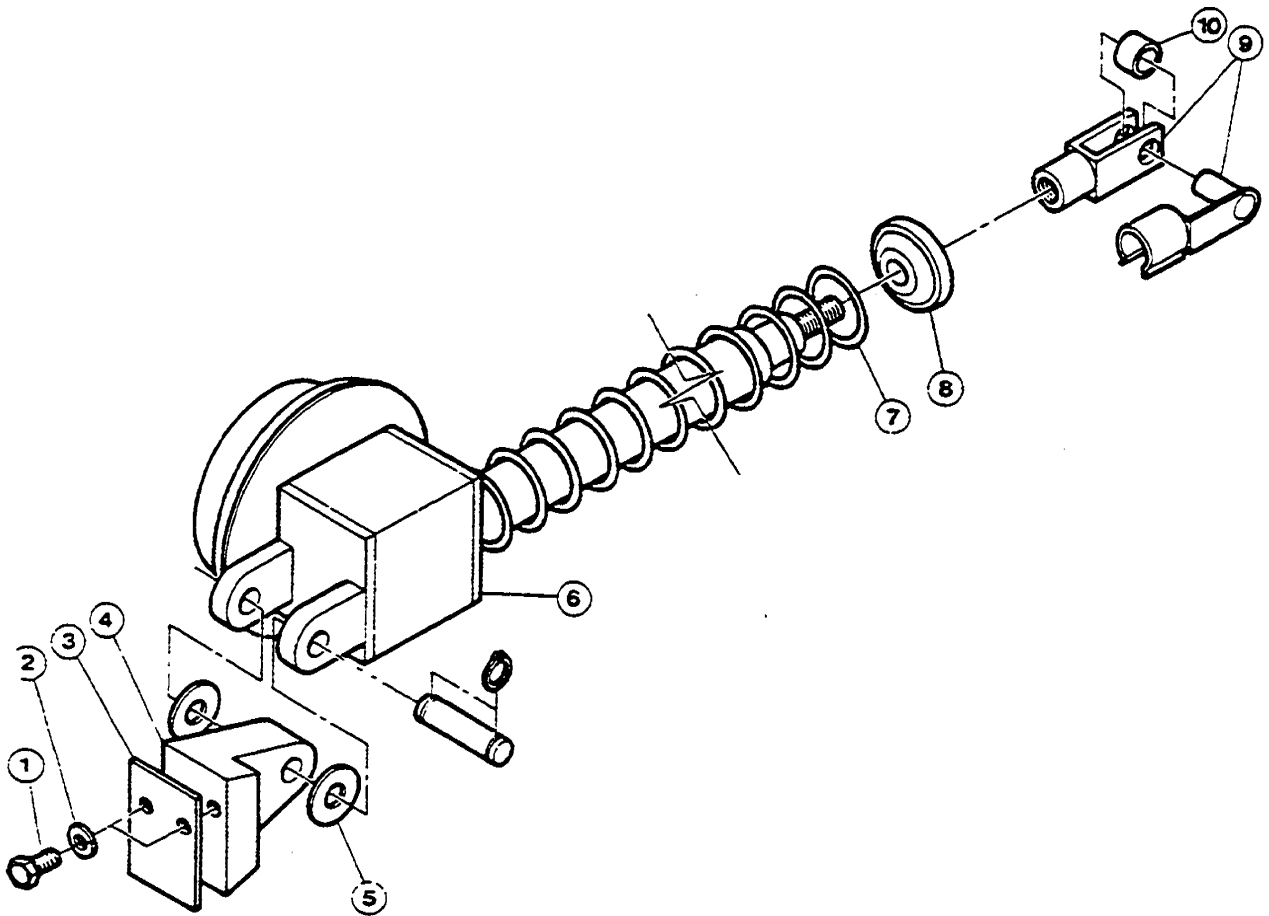


# PARTS LIST - HYDRAULIC TILT ASSEMBLY



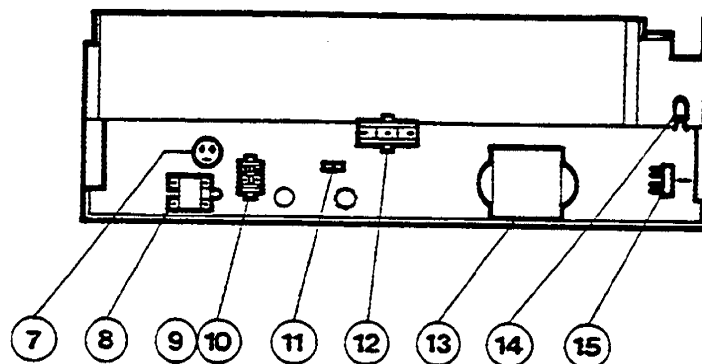
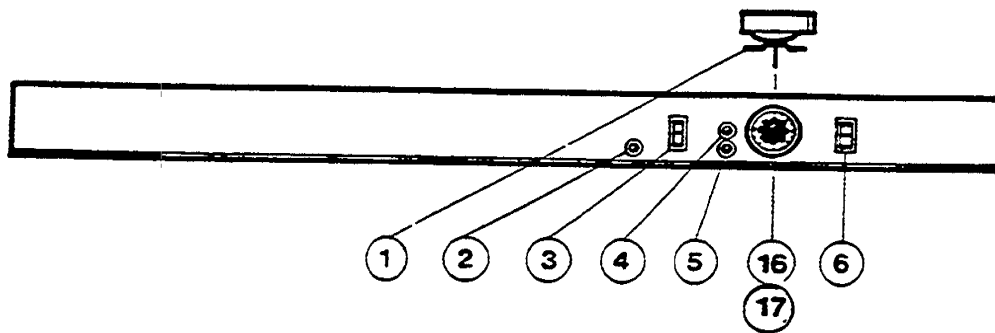
ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	2249900	Lever	1
2.	2250000	Set screw #3/8-24 x 3/8" S.S.	1
3.	2250100	Handwheel	1
4.	2251300	Bolt #1/4-20 x 1/2" S.S.	2
5.	2250200	Push rod	1
6.	2250300	Cotter pin	2
7.	2250400	Bracket	1
8.	2250500	Hydraulic pump	1
9.	2250699	Oil tank	1
10.	2250700	Plug	1
11.	2250800	Male connector	1
12.	F192	Bolt #3/8-24 x 3/4"	2
13.	2250900	Set screw #10-32 x 5/16"	2

# PARTS LIST - ELECTRIC JACK ASSEMBLY



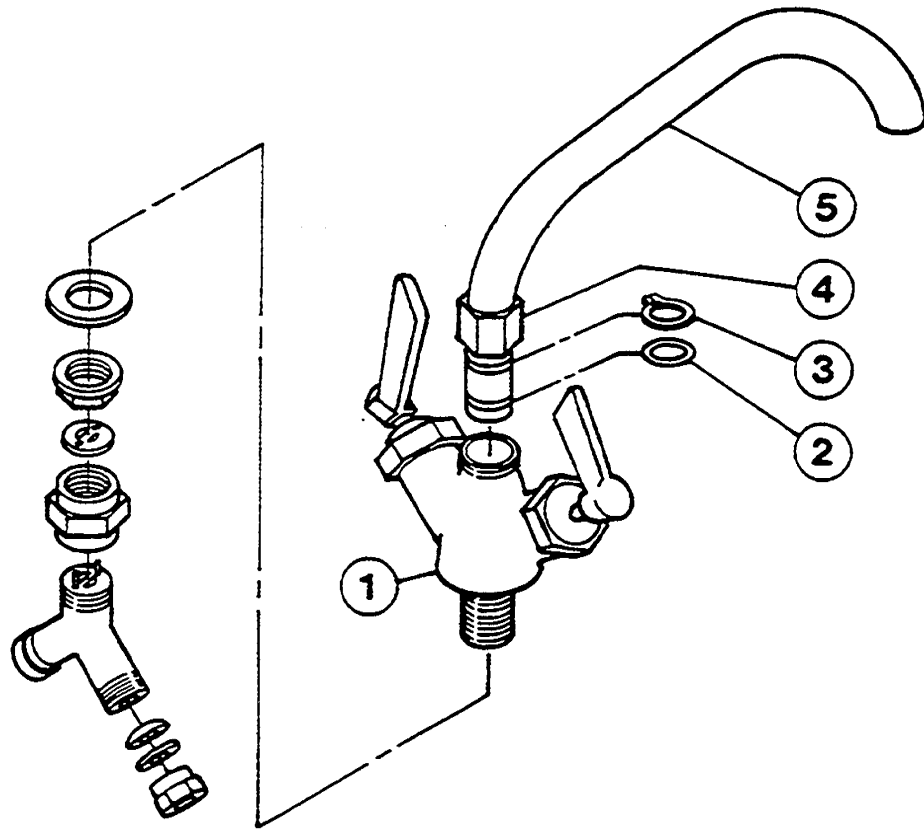
ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	F194	Hex head bolt	2
2.	F258	Lockwasher	2
3.	G03897-1-6	Spacer	1
4.	078208-1M	Mounting bracket	1
5.	1480800	Washer	2
6.	078192-1	Actuator	1
7.	078246-1	Spring	1
8.	078247-1	Spring support	1
9.	078194-1	Yoke assembly	1
10.	078245-1	Bronze bearing	1

# PARTS LIST - ELECTRICAL COMPONENT ASSEMBLY



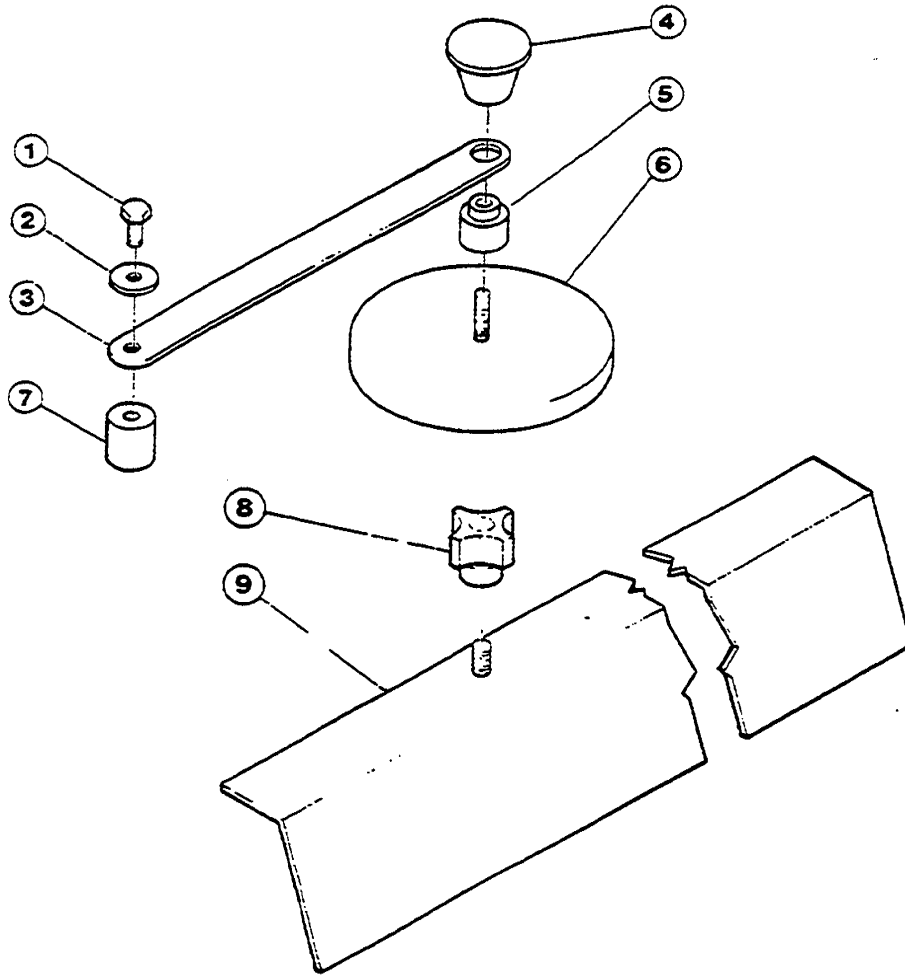
ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	077192-1	Thermostat	1
2.	G01296-3	Pilot light, green	1
3.	G03054-2	Switch, on-off	1
4.	G02315-2	Lamp, flashing, red	1
5.	G01296-2	Pilot light, amber	1
6.	2090700	Tilt switch	1
7.	077189-1	Switch	1
8.	077188-1	Spark ignition module	1
9.	050069	Terminal block	2
10.	050070	Terminal end	1
11.	G01500-1	Ground terminal	1
12.	077200-1	High limit	1
13.	2075700	Transformer 120/240/24V, 200VA	1
14.	077190-2	Transformer 208-600/120V/24V	1
15.	077196-1	Push button switch, momentary	1
16.	077145-2	Bridge rectifier	1
17.	G02716-1	Dial	1
	G02725-29	Dial insert, (100-425° F)	1
	G02725-30	Dial insert, ( 37-220° C)	1

# PARTS LIST - FAUCET



ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	2201900	Single pantry control valve	1
	2202000	Double pantry control valve	1
2.	2202400 <i>1-26</i>	"O" ring	1
3.	2202300 <i>1-50</i>	Retaining ring	1
4.	2202200 <i>38-6</i>	Spout nut, tall	1
5.	2202100	Faucet spout	1

# PARTS LIST - COVER-VENT CAP AND DEFLECTOR



ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	2211500	Screw, 1/4-20 x 3/8"	1
2.	2211400	Washer	1
3.	2211100	Support arm	1
4.	2209300	Knob	1
5.	2211300	Spacer	1
6.	2211099	Cover	1
7.	2211200	Spacer	1
8.	2209301	Knob	1
9.	2214599	Deflector assembly (30 gal.)	3, 4*
	2214598	Deflector assembly (40 gal.)	1
			1

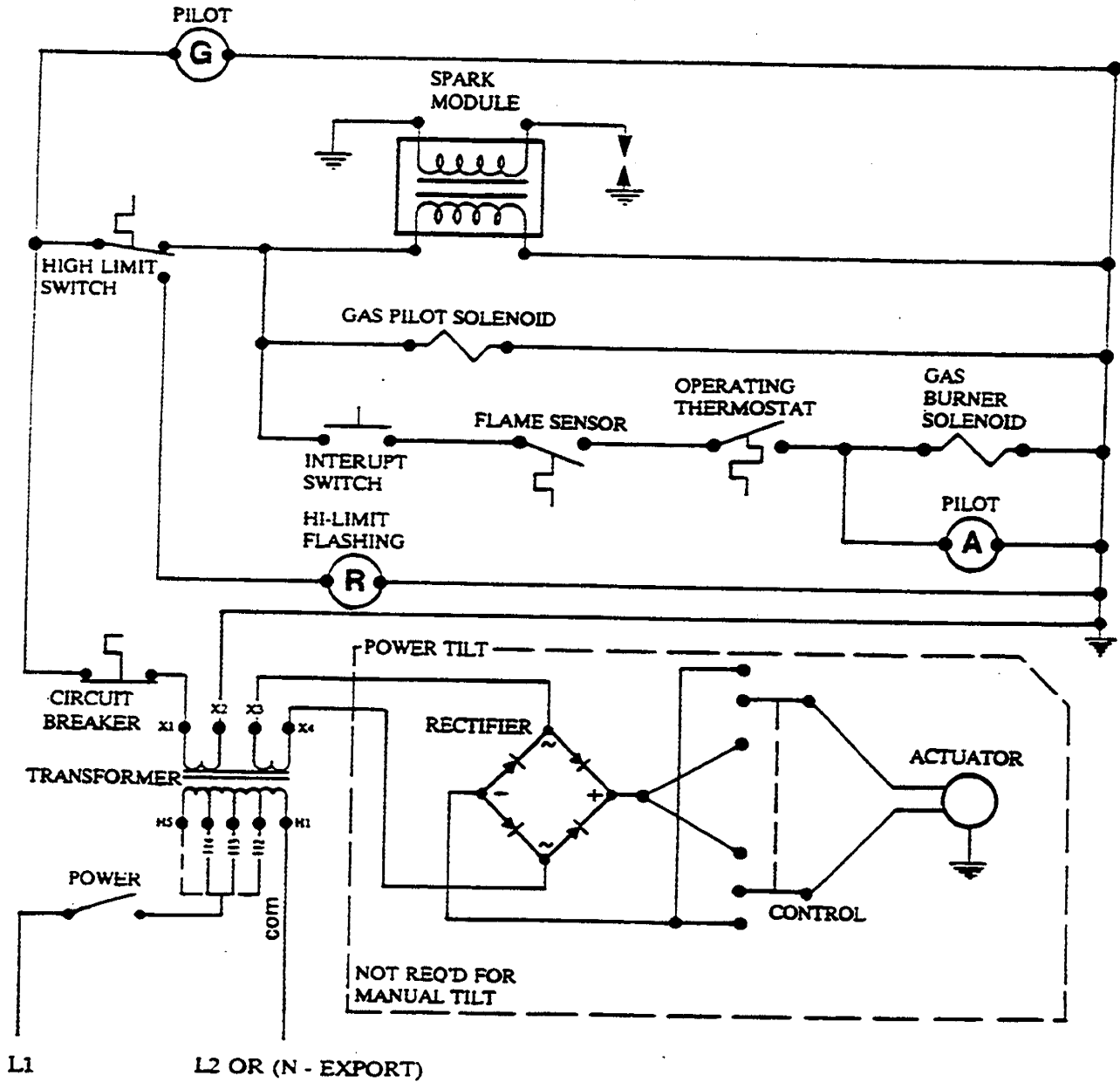
\* The first figure applies to 30 gal. skillets, the second figure applies to 40 gal. skillets.

## PARTS LIST - BODY PARTS (NO DRAWING)

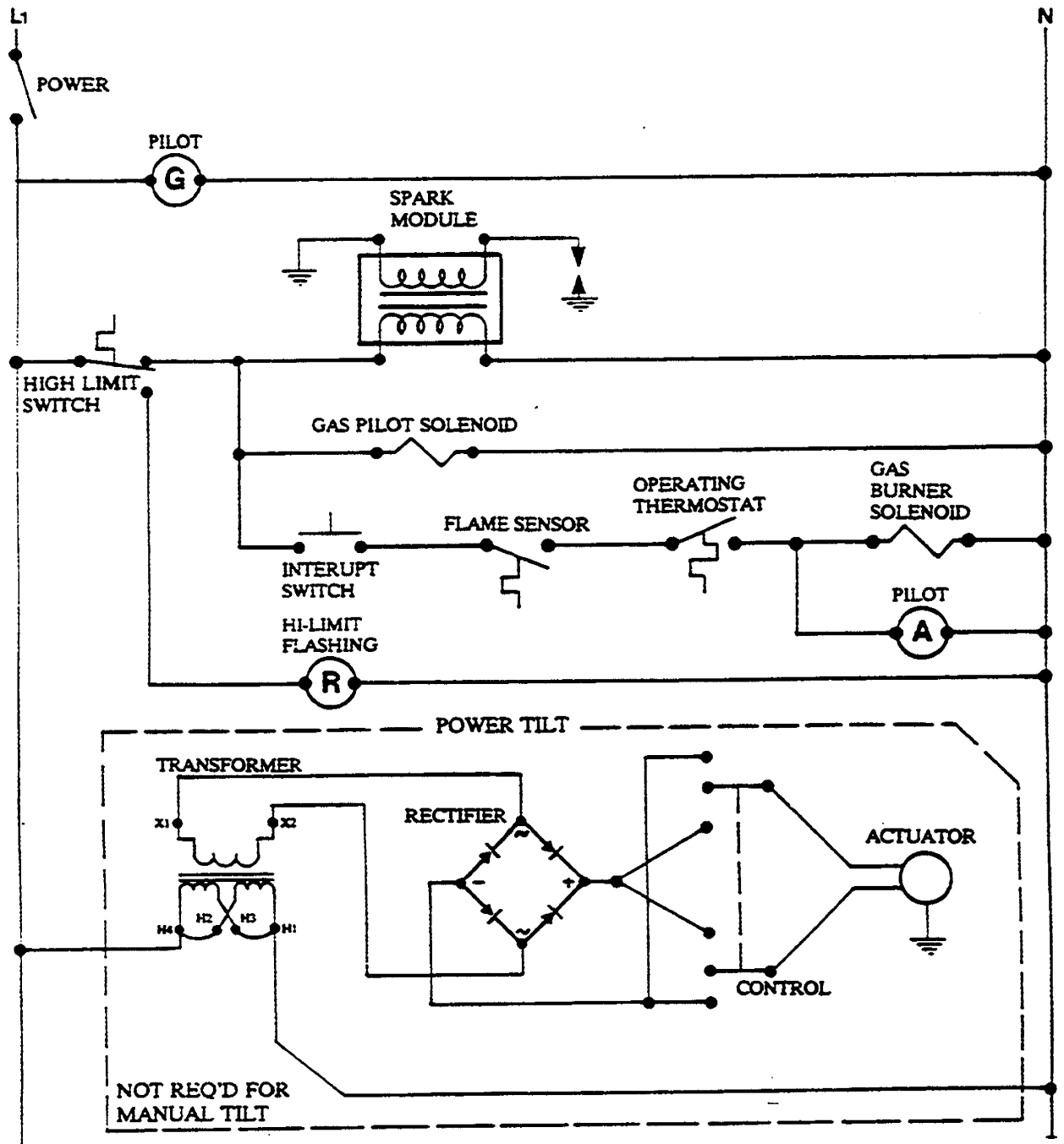
ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	2212200	Front panel, manual tilt 30 gal., leg base	1
	2212204	Front panel, power tilt 30 gal., leg base	
	2212205	Front panel, power tilt 40 gal., leg base	
	2212201	Front panel, manual tilt 40 gal., leg base	
	2212206	Front panel, power tilt 30 gal., modular	
	2212202	Front panel, manual tilt 30 gal., modular	
	2212203	Front panel, manual tilt 40 gal., modular	
	2212207	Front panel, power tilt 40 gal., modular	
2.	2211701	Side panel, modular base	2
	2211700	Side panel, leg base	
3.	078005-03	Leg assembly, hex foot, modular base	2
	078160-1	Foot assembly, hex foot, leg base	
4.	078005-04	Leg assembly, flange foot, modular base	2
	078161-1	Foot assembly, flange foot, leg base	
5.	2251600	Strainer	
6.	2247900	Pan carrier	
7.	2249800	Faucet bracket, left hand	
	2249801	Faucet bracket, right hand	



# WIRING DIAGRAM - 208 / 220 / 240 VOLTS



# WIRING DIAGRAM - 120 VOLTS







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