

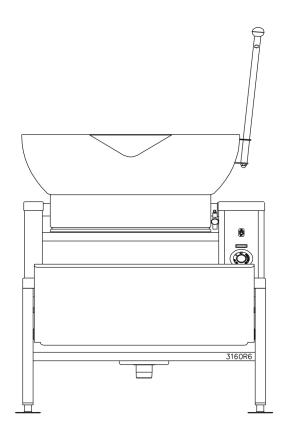
**IMPORTANT FOR FUTURE REFERENCE** Please complete this information and retain this manual for the life of the equipment:

Model #:

Serial #:

Date Purchased:

# INSTALLATION & OPERATION MANUAL Electric Counter Tilting Skillet ECTRS-16



# 

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.

### **CROWN FOOD SERVICE EQUIPMENT**

A Middleby Company 70 Oakdale Road, Downsview (Toronto) Ontario, Canada, M3N 1V9 Telephone: 919-762-1000 www.crownsteamgroup.com Printed in Canada



# **IMPORTANT NOTES FOR INSTALLATION AND OPERATION**



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.



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

**NOTICE:** Contact the factory, the factory representative or local service company to perform maintenance and repairs.

Do not attempt to operate this unit in the event of a power failure.

Adequate clearances must be maintained for servicing and proper operation.

This manual should be retained for future reference.

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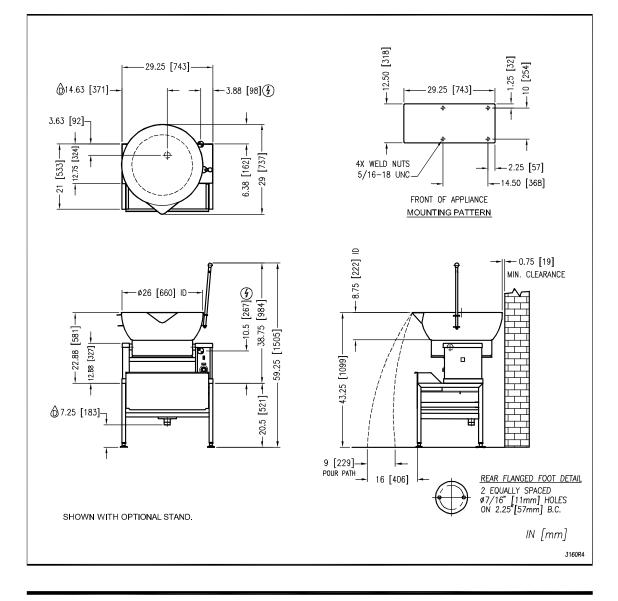
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#### 1.0 SERVICE CONNECTIONS

() - ELECTRICAL CONNECTION: to be specified on data plate.

ⓑ - DRAIN: 1 1/2"− 11 1/2 NPT

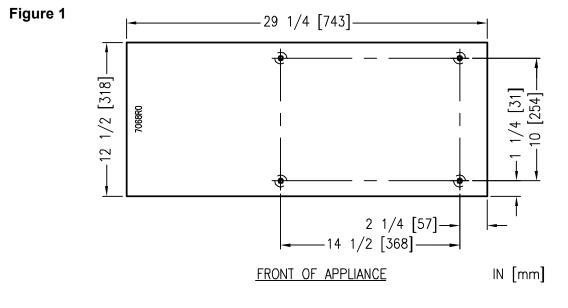
ELECTRICAL CHARACTERISTICS									
MODEL	kW	PHASE	AMPS PER LINE						
MODEL			208V	220V	240V	380V	415V	480V	
ECTRS 46	7.5	1	36.0	34.1	31.3	N/A	N/A	N/A	
ECTRS-16	7.5	.3	20.8	197	18.1	11.4	10.4	90	



As continued product improvement is a policy of Crown, specifications are subject to change without notice.

#### 2.0 INSTALLATION

- 1. Position appliance on counter allowing sufficient rear clearance from wall to tilt freely and completely without obstruction.
- 2. Mark four corner locations of appliance base, as shown below.
- 3. Remove appliance from counter and locate position of four holes as per drawing below. Drill four 7/16" diameter holes.
- 4. Apply a continuous bead of Silastic or other equivalent sealant along the complete perimeter edge of the appliance base.
- 5. Use 5/16-18 Hex Cap Screws with suitable flat washer to bolt down. Screw length must be 1-1/4 long plus counter top thickness.
- 6. Wipe off excess sealant.
- 7. A Control Box with power supply equivalent to Electrical Rating of appliance should be located conveniently nearby.
- 8. A waterproof electrical connection for power supply to console housing must be provided.
- 9. Ground appliance to terminal provided inside console housing.
- 10. Turn power ON and check for proper operation.



#### PART NUMBER 10088R1

### 3.0 CLEANING INSTRUCTIONS



NOTICE: As a safety precaution disconnect the power supply during cleaning and servicing.

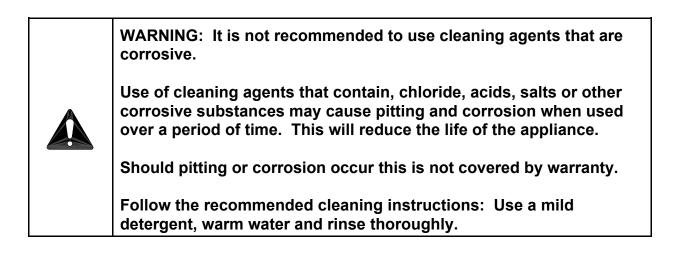
The Electric Counter Tilting Skillet should be cleaned after each use.

Soak cooking surface with water and a mild soap to remove any food stuck to surface.

Wash entire unit surface with mild detergent and water. Rinse entire unit and dry. All accessories such as cover should also be cleaned as instructed above.



WARNING: Do not get water in electrical components.



## Never spray water into electrical controls.

### 4.0 OPERATION INSTRUCTIONS

- **S** Insure that unit has been electrically connected and that circuit breakers are on.
- **S** Place power switch in "ON" position.
- **S** Set the thermostat dial to high (#10).
- S Preheat the unit and allow it to cycle thus equalizing heat across the entire surface.
- **S** Cooking should be done at varius temperature settings on the dial as determined by the user.
- S Water will boil faster with the use of the optional cover.
- **S** At end of cooking, return thermostat to "OFF" position, turn power switch "OFF" and remove food. Put a small amount of water in the pan and allow to soak for ease of cleaning.

## THERMOSTAT SETTINGS

Simmering	1 - 4	(200°F)
Sautéing	5 - 6	(225 - 275°F)
Searing	7 - 8	(300 - 350°F)
Pan Frying	8 - 9	(325 - 375°F)
Grilling	9 - 10	(350 - 425°F)



CAUTION: When tilting pan to remove contents take care not to tilt too far too fast as contents are hot and may splash on the operator causing injury.

### 5.0 TROUBLESHOOTING

Unit will not operate:

- 1. Power supply not "ON".
- 2. Defective thermostat or elements.

Hot spot on pan bottom:

1. Element not operating. Check for defective element or wire termination.

Pan difficult to operate:

1. Dirt in oilite bearings causing it to bind.