Operators Manual

Installation & Operation

Electric T1 Skillets

FOR MODELS BUILT AFTER MAY 2006:

SEL-30-T1
SEL-40-T1

For a complete Service Manual refer to www.clevelandrange.com

Cleveland
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 Rev. 5

FOR THE USER

WARNING:

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

Read the Installation and Operating 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.

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.

CLEARANCE REQUIREMENTS

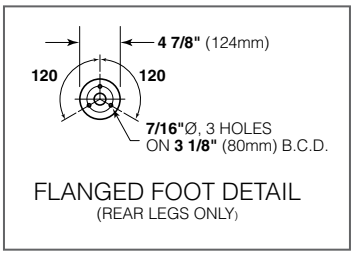
This unit must be installed in accordance with the clearances shown on the rating label which is adhered to the unit.

FOR YOUR SAFETY. Keep the appliance area free and clear of combustible materials.

INSTALLATION

Note: For clearance requirements, suggested drain location and assembly details refer to Specification Sheet.

1. Position the unit in it's 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.



FLANGED FOOT DETAIL
(REAR LEGS ONLY)

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 Sheet 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.

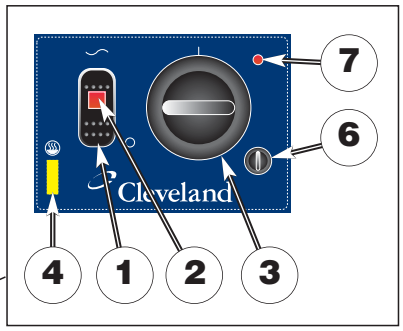
1. Supply power to the unit by placing the fused disconnect switch to the "ON" position.
2. Turn Temperature Dial to 150°F (66°C).
3. Toggle Power Switch to the "ON" position.
4. Heat Indicator Light (yellow) should be ON and unit heating. When temperature is reached, Yellow Indicator Light will switch 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 “CLEANING INSTRUCTIONS” in this manual for complete cleaning instructions.

OPERATING INSTRUCTIONS

General Parts Drawing



CONTROL PANEL

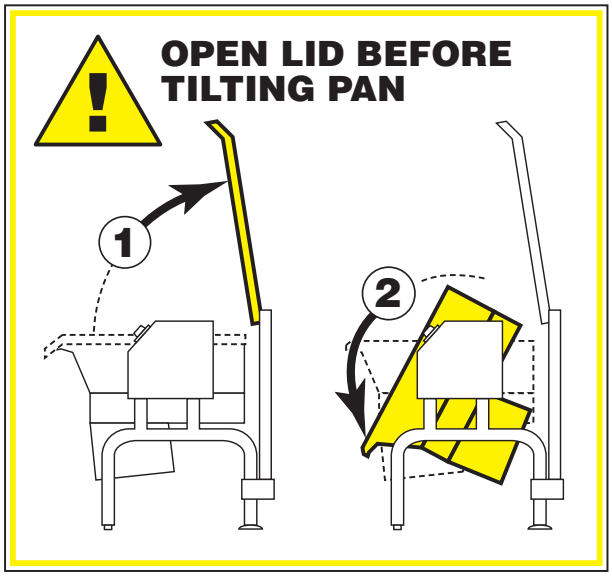
ITEM #	DESCRIPTION	FUNCTION
1.	Power Switch	Lower position - power to the unit is OFF. Upper position - power to the unit is ON.
2.	Power Indicator Light (red)	Indicates power is ON.
3.	Temperature Dial	Regulates the surface temperature of the pan.
4.	Heat Indicator Light (yellow)	Turns ON when system is calling for heat and OFF when system is satisfied.
5.	Hand Tilt Wheel	Used for tilting the pan up or down.
6.	Power Tilt Switch	Option - Used for tilting the pan up or down.
7.	Reset Button	Fuse protection for optional power tilt.
8.	Manual Tilt Override	Used on units with optional power tilt for tilting the pan up or down in case of power or mechanical failure.
9.	Faucet (not shown)	Option - hot and/or cold faucet mounts to skillet for convenient filling of the pan.
10.	Tangent Draw-Off Valve (not shown)	Option - allows you to discharge product from the pan through the valve.

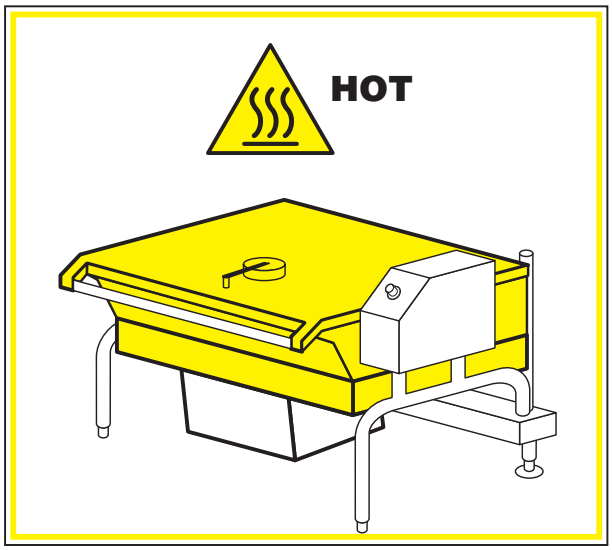
OPERATING THE UNIT

1. Ensure electrical supply to the unit is in the ON position.
2. Turn Power Switch to the ON position. The yellow Heat Indicator Light will indicate power is on.
3. **MANUAL TILT:** 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 counter-clockwise.

   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 of 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 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 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 and Power Switch 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" for details.





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 to the OFF position. This unit cannot be made to operate without electrical power.

CLEANING INSTRUCTIONS

CARE AND CLEANING

Cooking equipment must be cleaned regularly to maintain its fast, efficient cooking performance and to ensure its continued safe, reliable operation. The best time to clean is shortly after each use (allow unit to cool to a safe temperature).

WARNINGS

⇨ 

Chloride Cleaners

Do not use detergents or cleansers that are chloride based or contain quaternary salt.

⇨ 
Wire Brush &

Do not use a metal bristle brush or scraper.

⇨ 
Steel Pads

Steel wool should never be used for cleaning the stainless steel.

⇨ 
High Pressure
Spray Hose

Unit should never be cleaned with a high pressure spray hose.

⇨ 
Stagnant
Water

Do not leave water sitting in unit when not in use.

CLEANING INSTRUCTIONS

1. Turn unit off.
2. Remove drain screen (if applicable). Thoroughly wash and rinse the screen either in a sink or a dishwasher.
3. Prepare a warm water and mild detergent solution in the unit.
4. Remove food soil using a nylon brush.
5. Loosen food which is stuck by allowing it to soak at a low temperature setting.
6. Drain unit.
7. Rinse interior thoroughly.
8. If the unit is equipped with a Tangent Draw-Off Valve, clean as follows:
   - **a)** 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.
   - **b)** In a sink, wash and rinse the inside of the valve body using a nylon brush.
   - **c)** Use a nylon brush to clean tangent draw-off tube.
   - **d)** Rinse with fresh water.
   - **e)** Reassemble the draw-off valve by reversing the procedure for disassembly. The valve's hex nut should be hand tight only.
9. If the unit is equipped with a Butterfly Valve, clean as follows:
   - **a)** Place valve in open position.
   - **b)** Wash using a warm water and mild detergent solution.
   - **c)** Remove food deposits using a nylon brush.
   - **d)** Rinse with fresh water.
   - **e)** Leave valve open when unit is not in use.
10. Using mild soapy water and a damp sponge, wash the exterior, rinse, and dry.

NOTES

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

⇨ Leave the cover off when the kettle is not in use.

⇨ For more detailed instructions refer to the Nafem Stainless Steel Equipment Care and Cleaning manual (supplied with unit).

STAINLESS STEEL EQUIPMENT CARE AND CLEANING

(Suppied courtesy of Nafem. For more information visit their web site at www.nafem.org)

Contrary to popular belief, stainless steels ARE susceptible to rusting.

Corrosion on metals is everywhere. It is recognized quickly on iron and steel as unsightly yellow/orange rust. Such metals are called "active" because they actively corrode in a natural environment when their atoms combine with oxygen to form rust.

Stainless steels are passive metals because they contain other metals, like chromium, nickel and manganese that stabilize the atoms. 400 series stainless steels are called ferritic, contain chromium, and are magnetic; 300 series stainless steels are called austenitic, contain chromium and nickel; and 200 series stainless, also austenitic, contains manganese, nitrogen and carbon. Austenitic types of stainless are not magnetic, and generally provide greater resistance to corrosion than ferritic types.

With 12-30 percent chromium, an invisible passive film covers the steel's surface acting as a shield against corrosion. As long as the film is intact and not broken or contaminated, the metal is passive and stain-less. If the passive film of stainless steel has been broken, equipment starts to corrode. At its end, it rusts.

Enemies of Stainless Steel

There are three basic things which can break down stainless steel's passivity layer and allow corrosion to occur.

1. Mechanical abrasion
2. Deposits and water
3. Chlorides

Mechanical abrasion means those things that will scratch a steel surface. Steel pads, wire brushes and scrapers are prime examples.

Water comes out of the faucet in varying degrees of hardness. Depending on what part of the country you live in, you may have hard or soft water. Hard water may leave spots, and when heated leave deposits behind that if left to sit, will break down the passive layer and rust stainless steel. Other deposits from food preparation and service must be properly removed.

Chlorides are found nearly everywhere. They are in water, food and table salt. One of the worst chloride perpetrators can come from household and industrial cleaners.

So what does all this mean? Don't Despair!

Here are a few steps that can help prevent stainless steel rust.

1. *Use the proper tools.*

   When cleaning stainless steel products, use non-abrasive tools. Soft cloths and plastic scouring pads will not harm steel's passive layer. Stainless steel pads also can be used but the scrubbing motion must be in the direction of the manufacturers' polishing marks.

2. *Clean with the polish lines.*

   Some stainless steel comes with visible polishing lines or "grain." When visible lines are present, always scrub in a motion parallel to the lines. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.

3. *Use alkaline, alkaline chlorinated or non-chloride containing cleaners.*

   While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. If you are not sure of chloride content in the cleaner used, contact your cleaner supplier. If your present cleaner contains chlorides, ask your supplier if they have an alternative. Avoid cleaners containing quaternary salts; it also can attack stainless steel and cause pitting and rusting.

4. *Treat your water.*

   Though this is not always practical, softening hard water can do much to reduce deposits. There are certain filters that can be installed to remove distasteful and corrosive elements. To insure proper water treatment, call a treatment specialist.

5. *Keep your food equipment clean.*

   Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. If you boil water in stainless steel equipment, remember the single most likely cause of damage is chlorides in the water. Heating cleaners that contain chlorides have a similar effect.

6. *Rinse, rinse, rinse.*

   If chlorinated cleaners are used, rinse and wipe equipment and supplies dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry; oxygen helps maintain the stainless steel's passivity film.

7. *Never use hydrochloric acid (muriatic acid) on stainless steel.*
8. *Regularly restore/passivate stainless steel.*

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 & discoloration	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	

Review

1. Stainless steels rust when passivity (film-shield) breaks down as a result of scrapes, scratches, deposits and chlorides.
2. Stainless steel rust starts with pits and cracks.
3. Use the proper tools. Do not use steel pads, wire brushes or scrapers to clean stainless steel.
4. Use non-chlorinated cleaners at recommended concentrations. Use only chloride- free cleaners.
5. Soften your water. Use filters and softeners whenever possible.
6. Wipe off cleaning agent(s) and standing water as soon as possible. Prolonged contact causes eventual problems.

To learn more about chloride-stress corrosion and how to prevent it, contact the equipment manufacturer or cleaning materials supplier.

Developed by Packer Engineering, Naperville, Ill., an independent testing laboratory.