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Cleveland

Skillets

Tabletop Electric Skillets

Operation, Installation & Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.

MODELS:

SET-10

For your future reference.

Model # _____

Serial # _____



**Read the manual thoroughly.
Improper installation, operation or
maintenance can cause property
damage, injury, or death.**

Part # KE004359-2 Rev C
June 2025

STATEMENT OF RESPONSIBILITIES / DÉCLARATION DES RESPONSABILITÉS / DECLARACIÓN DE RESPONSABILIDADES

This document is for use by experienced and trained Qualified Cleveland Range, LLC Authorized Service Representatives who are familiar with both the safety procedures, and equipment they service. Cleveland Range, LLC assumes no liability for any death, injury, equipment damage, or property damage resulting from use of, improper use of, or failure to use the information contained in this document. Cleveland Range, LLC has made every effort to provide accurate information in this document but cannot guarantee that this document does not contain unintentional errors and omissions.

The information in this document may be subject to technical and technological changes, revisions, or updates. Cleveland Range, LLC assumes no liability or responsibility regarding errata, changes, revisions, or updates.

Qualified Cleveland Range, LLC Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, OSHA regulations, and disconnect / lock out / tag out procedures for all utilities including steam, and disconnect / lock out / tag out procedures for gas, electric, and steam powered equipment and / or appliances.

All utilities (gas, electric, water and steam) should be turned OFF to the equipment and locked out of operation according to OSHA approved practices during any servicing of Cleveland Range equipment.

Qualified Cleveland Range, LLC Authorized Service Representatives are obligated to maintain up-to-date knowledge, skills, materials, and equipment.

Ce document est destiné à l'usage des Représentants de Service qualifiés et autorisés de Cleveland Range, LLC qui possèdent l'expérience et la formation ainsi que la bonne connaissance des mesures de sécurité et du matériel qu'ils entretiennent.

Cleveland Range, LLC décline toute responsabilité pour tout cas de décès, blessure, dommage matériel ou dommage aux biens résultant de l'utilisation, de la mauvaise utilisation ou du manquement d'utilisation des renseignements contenus dans ce document.

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Les Représentants de Service qualifiés et autorisés de Cleveland Range, LLC sont tenus de se conformer aux mesures de sécurité normalisées de l'industrie, y compris, mais sans s'y limiter, les réglementations de l'OSHA, les procédures de débranchement / verrouillage / étiquetage relatives à tous les services publics, dont l'approvisionnement en vapeur, et les procédures de débranchement / verrouillage / étiquetage relatives aux équipements et/ou appareils fonctionnant au gaz, à l'électricité et à la vapeur.

Au cours de tout entretien d'un appareil Cleveland Range, tous les services publics (gaz, électricité, eau et vapeur) doivent être FERMÉS au niveau de l'appareil et le dispositif de fonctionnement doit être verrouillé suivant les pratiques approuvées de l'OSHA.

Les Représentants de Service qualifiés et autorisés de Cleveland Range, LLC sont tenus d'actualiser en permanence leurs connaissances, compétences, matériel et équipement.

Este documento está destinado para el uso de los Representantes de Servicio calificados y autorizados de Cleveland Range, LLC quienes cuentan con la experiencia y la capacitación, así como el buen conocimiento de las medidas de seguridad y de los equipos que mantienen.

Cleveland Range, LLC, declina toda responsabilidad en caso de cualquier fallecimiento, lesiones, daños al equipo o daños a la propiedad resultantes de la utilización, del uso indebido o de la falta de utilización de la información provista en este documento.

Cleveland Range, LLC se ha esforzado en suministrar información precisa en este documento, pero no puede garantizar que este documento esté exento de errores y de omisiones no intencionales.

La información contenida en este documento podría estar sujeta a cambios técnicos o tecnológicos, revisiones o actualizaciones. Cleveland Range, LLC declina toda obligación o responsabilidad con respecto a erratas, modificaciones, revisiones o actualizaciones.

Los Representantes de Servicio calificados y autorizados de Cleveland Range, LLC tienen la obligación de seguir los procedimientos estándar de seguridad de la industria; los cuales incluyen pero no se limitan a los reglamentos de la OSHA (La Administración de la Seguridad y Salud Ocupacionales), los procedimientos de desconexión, cierre y etiquetado relativos a todos los servicios públicos incluyendo el suministro de vapor y los procedimientos de desconexión, cierre y etiquetado para los equipos y/o aparatos que funcionan a base de gas, electricidad o vapor.

Cuando se esté dando servicio o mantenimiento a un aparato de Cleveland Range, todos los servicios públicos (gas, electricidad, agua y vapor) deben estar APAGADOS para el equipo en cuestión y se debe seguir el procedimiento de cierre de operaciones de acuerdo con las prácticas aprobadas por la OSHA.

Los Representantes de Servicio calificados y autorizados de Cleveland Range, LLC tienen la obligación de actualizar constantemente sus conocimientos, destrezas, materiales y equipamiento.



WARRANTY DISCLAIMER

Our Kettles, Mixers, Skillets, and Steamers are designed for commercial kitchen environments. To ensure optimal performance, longevity, and safety, the following conditions must be maintained:

- **Humidity & Moisture:** The equipment is designed to operate within standard commercial kitchen humidity levels of **40% to 65%** relative humidity. Prolonged exposure to humidity levels exceeding **65%** may compromise electrical components, cause condensation-related issues, and reduce equipment lifespan. Proper ventilation is essential to maintaining safe conditions.
- **Steam, Condensate & Water Exposure:** While the equipment can withstand occasional water splashes and steam exposure, direct and prolonged contact with high-pressure steam or continuous water spray may cause damage and void the warranty. Effective ventilation is required to manage steam buildup.
- **Ambient Temperature:** The recommended operating temperature range is **13°C (55°F) to 39°C (102°F)**. Exposure to temperatures beyond this range may impact performance, lead to malfunctions, or pose safety risks.
- **Ventilation Requirements:** Proper ventilation must be maintained to prevent excessive heat and humidity buildup, which can lead to overheating, reduced efficiency, and premature wear. Gas-fired equipment must only be installed under a ventilation hood in a room with adequate makeup air. Always consult local regulations to ensure compliance with ventilation standards.
- **Water Quality:** Follow Cleveland Range's water quality guidelines to ensure optimal equipment performance. Softening hard water reduces deposits, and filtration removes corrosive elements. Regular descaling, as recommended, prevents scale buildup. Consult a water treatment specialist and follow local regulations for proper management.
- **Installation and Preventive Maintenance:** Follow Cleveland Range's installation and preventive maintenance guidelines to ensure proper functioning and longevity of the units. Regular upkeep prevents issues and ensures optimal performance. Failure to follow the schedule may lead to reduced efficiency and breakdowns.
- **Drainage System:** Failure to follow Cleveland Range specifications may result in damage. Do not place a drain beneath the unit, as excessive moisture can shorten the lifespan of electrical and gas components, leading to potential malfunctions or hazards.

Failure to adhere to these conditions may result in decreased efficiency, equipment damage, or safety hazards and may void the manufacturer's warranty.

***FOR YOUR SAFETY / POUR VOTRE SÉCURITÉ /
PARA SU SEGURIDAD***

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.

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

Do not spray aerosols in the vicinity of this appliance while it is in operation.

This appliance is not to be used by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

This appliance is not for use by children, and they must be supervised not to play with it.

Retain this manual for your reference.

POUR VOTRE SÉCURITÉ

Ne pas entreposer ou utiliser d'essence ou d'autres liquides ou vapeurs inflammables à proximité de cet appareil ou de tout autre appareil.

AVERTISSEMENT : Toute mauvaise pratique en matière d'installation, de fonctionnement, de réglage, de modification, d'entretien ou de maintenance peut causer des dommages matériels, des blessures ou la mort. Lisez la totalité des instructions d'installation et d'utilisation avant d'installer, d'utiliser ou d'entretenir cet équipement.

Ne pas pulvériser des aérosols dans le voisinage de cet appareil alors qu'il est en fonctionnement.

Cet appareil ne doit pas être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites, ou des personnes dénuées d'expérience ou de connaissance, sauf si elles ont pu bénéficier, par l'intermédiaire d'une personne responsable de leur sécurité, d'une surveillance ou d'instructions préalables concernant l'utilisation de l'appareil.

Conservez ce manuel pour votre référence.

PARA SU SEGURIDAD

No guarde ni use gasolina o cualesquiera otros líquidos o vapores inflamables en las cercanías de éste o cualquier otro aparato.

ADVERTENCIA: La indebida instalación, operación, ajuste, modificación, servicio o mantenimiento puede ocasionar daños a la propiedad, lesiones o muerte. Lea detenidamente las instrucciones de instalación y de operación antes de instalar, poner a funcionar o dar servicio a este equipo.

No pulverice aerosoles en las proximidades de este aparato mientras está en funcionamiento.

Este aparato no debe ser utilizado por personas con capacidades físicas, sensoriales o mentales reducidas, o que no tengan la experiencia y los conocimientos adecuados, a menos que estas personas hayan recibido supervisión e instrucciones en cuanto al uso del aparato por la persona responsable de la seguridad de ellas.

Guarde este manual para su referencia.

WARNING / AVERTISSEMENT / ADVERTENCIA



Inspect unit daily for proper operation. / Inspecter le bloc quotidiennement pour garantir le fonctionnement normal. / Inspeccione diariamente el funcionamiento correcto de la unidad.



Heavy. / Lourd. / Pesado.

Team or mechanical lift. / Levage en équipe ou mécanique. / Levantamiento en equipo o mecánico.



Surfaces may be extremely hot! Use protective equipment. / Les surfaces peuvent être extrêmement chaudes ! Utiliser des équipements de protection. / ¡Las superficies pueden estar muy calientes! Utilice equipo protector.



Do not climb, sit, or stand on equipment. / Il ne faut pas monter, s'asseoir ni se tenir debout sur l'équipement. / No subirse, ni sentarse ni pararse sobre el equipo.



Do not lean on or place objects on lip. / Ne vous penchez pas sur ou ne placez pas des objets sur la lèvre. / No se apoye ni coloque objetos en el labio.



Keep hands away from moving parts and pinch points. / Tenir les mains à l'abri des pièces mobiles et des angles. / Mantenga las manos lejos de las piezas móviles y los puntos de presión.



Hot product and surfaces. / Produit et surfaces chaudes. / Producto y superficies calientes.



Appliance must not be supplied through an external switching device that is regularly switched on and off. / L'appareil ne doit pas être alimenté par un interrupteur externe régulièrement allumé et éteint. / El aparato no debe ser alimentado a través de un dispositivo de conmutación externo que se encienda y apague periódicamente.



Unit must be anchored as per manual. / Unité doit être ancrée selon les directives du manuel. / Unidad debe estar fijado según el manual.



Floor may become slippery from product spillage. / Déversement de produit peut causer de plancher à être glissant. / Derrame de producto puede causar piso a ser resbaladizo.



Have a qualified service technician maintain your equipment. / Demandez à un technicien en entretien et en réparation qualifié d'effectuer l'entretien de votre équipement. / Haga que un técnico de servicio calificado mantenga su equipo.



Shut off power at main fuse disconnect prior to servicing. / Couper l'alimentation sur le principal fusible sectionneur avant l'entretien. / Apague la alimentación eléctrica en el fusible desconector principal antes de darle servicio.



Stand clear of product discharge path when discharging hot product. / Écartez-vous du chemin de décharge d'un produit chaud. / Permanezca alejado de la ruta de descarga del producto al vaciar producto caliente.

OPERATION, INSTALLATION & MAINTENANCE MANUAL SKILLET MODELS SET-10

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INSTALLATION

GENERAL INFORMATION

These instructions must be retained by the owner/user for future reference.

The serial plate is located on the right side of the control housing. Voltage, phase, amperage and wattage are stated on the plate.

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

Check the electrical rating label to ensure that the unit is the correct voltage, phase, amperage, and wattage are stated on this label.

Observe all clearance requirements to provide air supply for proper operation, as well as sufficient clearance for servicing. Keep the skillet area free and clear of combustibles. Dimensions and clearance specifications are shown on the specification sheet.

WARNING: Installation of skillet must be accomplished by qualified installation personnel, working to all applicable local and national codes. Improper installation of product could cause injury or damage and void the warranty.

Installation must be in accordance with local codes and/or the National Electric Code ANSI/NFPA No. 70-latest edition (USA) or the Canadian Electrical Code CSA Standard C22.1 (Canada).

The skillet must be electrically grounded by the installer. Electrically powered skillets require a separate fused disconnect switch which must be supplied and installed in the high voltage electrical supply line. The wire gauge size and electric supply must match the power requirements specified on the skillet's rating plate. The conduit-enclosed permanent copper wiring must be adequate to carry the required current at rated voltage. Refer to the specification sheet for electrical specifications and location of electrical connections.

RECEIVING INSPECTION

Before unpacking visually inspect the unit for evidence of damage during shipping. If damage is noticed, do not unpack the unit, follow shipping damage instructions.

SHIPPING DAMAGE INSTRUCTIONS

If shipping damage to the unit is discovered or suspected, observe the following guidelines for 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.

APPROXIMATE WEIGHTS

Model #	Unit	Unit with shipping box
SET-10	160 lbs.	200 lbs.



UNCRATING

⚠ CAUTION:

Straps are under tension and will snap when cut. Carton may contain staples and skid contains nails. Use proper safety equipment and precautions. Unit is heavy. Use adequate help or lifting equipment as needed.

1. 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.
2. Check the electrical rating label to ensure that the unit is the correct voltage, phase, amperage and wattage are stated on this label.
3. 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.

VENTILATION

Operation of these units can produce significant levels of steam and condensate; it is recommended they be installed under a ventilation hood in a room which has provisions for adequate make up air. 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.

CLEARANCE REQUIREMENTS

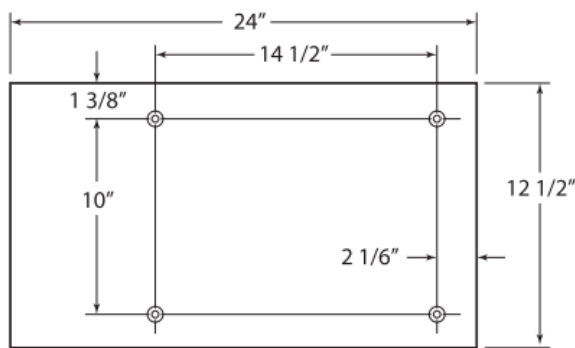
This unit must be installed in accordance with the following clearances to provide proper operation and servicing of the appliance. Also, it is recommended the unit be installed with sufficient clearances to provide proper cleaning and maintenance.

SET-10 - RIGHT: 3", LEFT: 0", REAR 1"

POSITIONING

1. Set skillet in position where electrical services are nearby. Comply with clearances stated on the specification sheet. Ensure there is sufficient clearance between the skillet and back wall.
2. Table-top models must be positioned on a firm, level stand or existing countertop, and bolted in place, using the four 5/16"-18 rods and nuts included with the skillet. These models are supplied with four 5/16"-18 weldnuts welded to underside of the base as illustrated below.

SET-10



3. Make four 3/8" holes in an existing stand or countertop, in order to secure the base of the skillet. Once the holes are made, screw the threaded rods into the ferrules on the bottom of the skillet base. Then insert the threaded rods through the holes on the stand or countertop.
4. Thread the nuts onto the threaded rod and tighten to secure base. Once secure and level, apply a seal of silicon, to the entire edge of the base at the countertop. This will prevent food particles from entering underneath the skillet base. Screw the tilt handle into the threaded mounting block welded to the side of the skillet.

ELECTRICAL CONNECTION

FUSED DISCONNECT

A separate fused disconnect (supplied by installer) is required for this equipment.

WIRE CONNECTION

Remove the screws at the console cover and remove the cover. A wiring diagram is affixed to the underside of the cover. Feed conduit enclosed permanent copper wiring through the cut-out in the rear of the console and fasten to the three-connection terminal block. Be sure to connect the ground wire to the separate ground terminal connector (ground lug). Replace the console cover and secure it with the screw.

INSTALLATION CHECK

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

1. Ensure that the electric supply to the skillet is turned on.
2. Remove the lift-off cover.
3. Push ON/OFF button to turn the unit ON.
4. Set the temperature to 425 degrees and set the time to --:--. Press the play button to start the cooking cycle and begin heating the unit. Let the contactor cycle ON/OFF at least three times. (See Quick Start Guide for further details.)
5. Pour 2 gallons (8 liters) of cool tap water into preheated skillet pan.
6. It should take approximately 3 minutes for the water to begin to simmer. Shortly, the water should be bubbling uniformly across the entire cooking surface.
7. Press stop on the button on the easy touch screen to stop the cooking.
8. Tilt skillet to drain the water out of the skillet pan, into an appropriate pan or other container.
9. Lower the skillet, then push ON/OFF button to turn the unit OFF.

OPERATING INSTRUCTIONS



⚠ CAUTION:

If for any reason this unit is not functioning correctly, **DO NOT OPERATE**. Contact your authorized service agent.

OPERATING INSTRUCTIONS

1. Perform daily startup inspection (See **Daily Pre-Startup Inspection** in **Preventative Maintenance**).
2. Ensure that the electrical supply to the skillet is turned on.
3. Before cooking, be sure that the skillet's cooking surface is clean, and that the skillet is in the fully lowered position.
4. Turn ON the unit.
5. Pre-heat skillet for approximately 10 minutes to the desired temperature setting (see TEMPERATURE APPLICATION CHART).

NOTE: When cooking egg and milk products, the skillet should not be preheated, as products of this nature adhere to hot cooking surfaces. These types of foods should be placed in the skillet before heating is begun.

6. Place the food product into the skillet, distributing it evenly across the cooking surface. The indicator light will cycle on and off indicating the elements are cycling on and off. The cover should be off for most types of cooking or simmering. If cover is on, the vent cap can be used to reduce water content in product or allow steam to escape before lifting cover.
7. Pour the contents of the skillet into an appropriate container by tilting the skillet forward. Care should be taken to pour slowly enough to avoid splashing of the product.
8. Turn OFF the unit.

NOTE: As with cleaning food soil from any cookware, and important part of skillet cleaning is to prevent foods from drying on. For this reason, cleaning should be completed immediately after cooked foods are removed. Refer to the **Cleaning Instructions** for detailed skillet washing procedures.

TEMPERATURE APPLICATION CHART

Approximate Dial Temperature		
Application	°F	°C
Bain Marie	150-200	65-93
Slow Cooking	225	107
Braise	250-275	121-135
Saucepan, Low Griddle	325	163
Med, Griddle, Sauté, Steam	350	177
Fry, Shallow Oil	400-425	204-218
Sous Vide	145-170	63-77

QUICK START GUIDE FOR EASYTOUCH CONTROLS

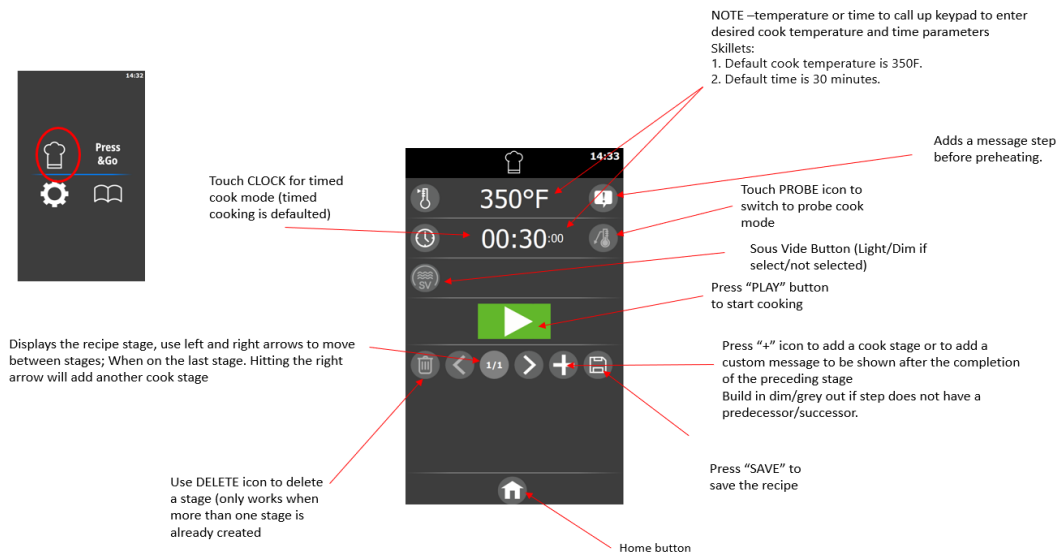
(SET-10)

EZ TOUCH DISPLAY WILL BE USED TO INDICATE:

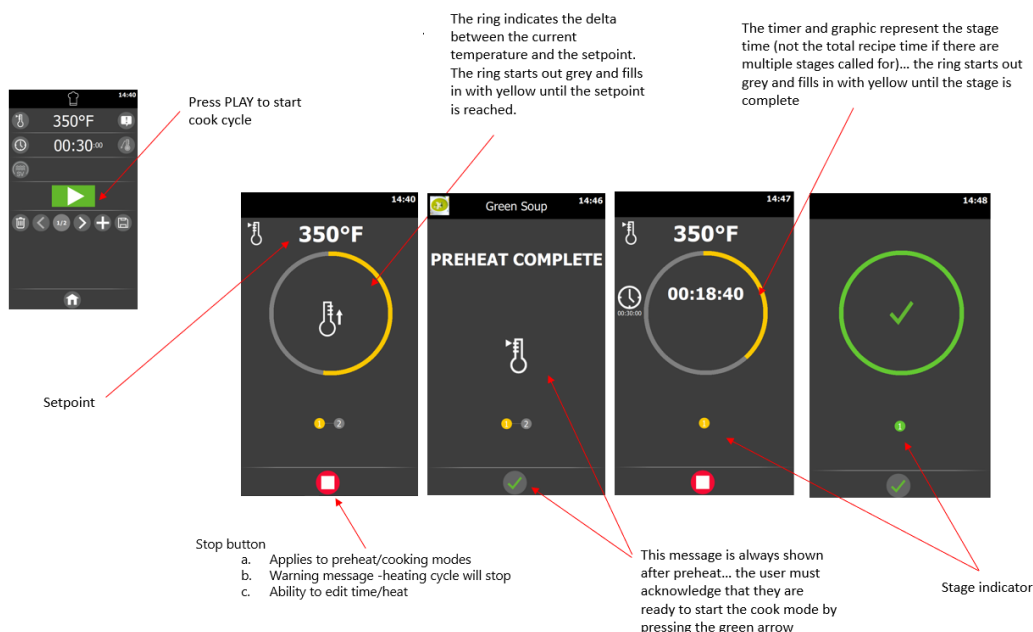
1. Manual Cook mode/ Recipe creation
2. Press and GO/Favorites (Preprogrammed recipe)
3. Cookbook.
4. Settings

MANUAL COOK MODE/RECIPE CREATION:

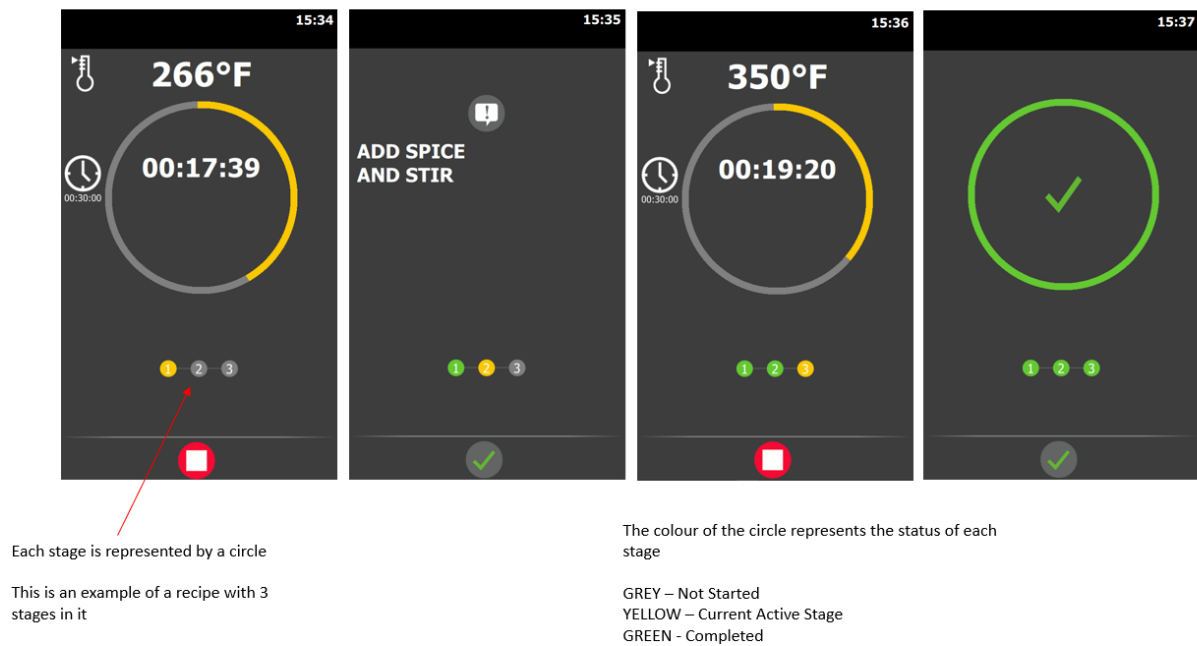
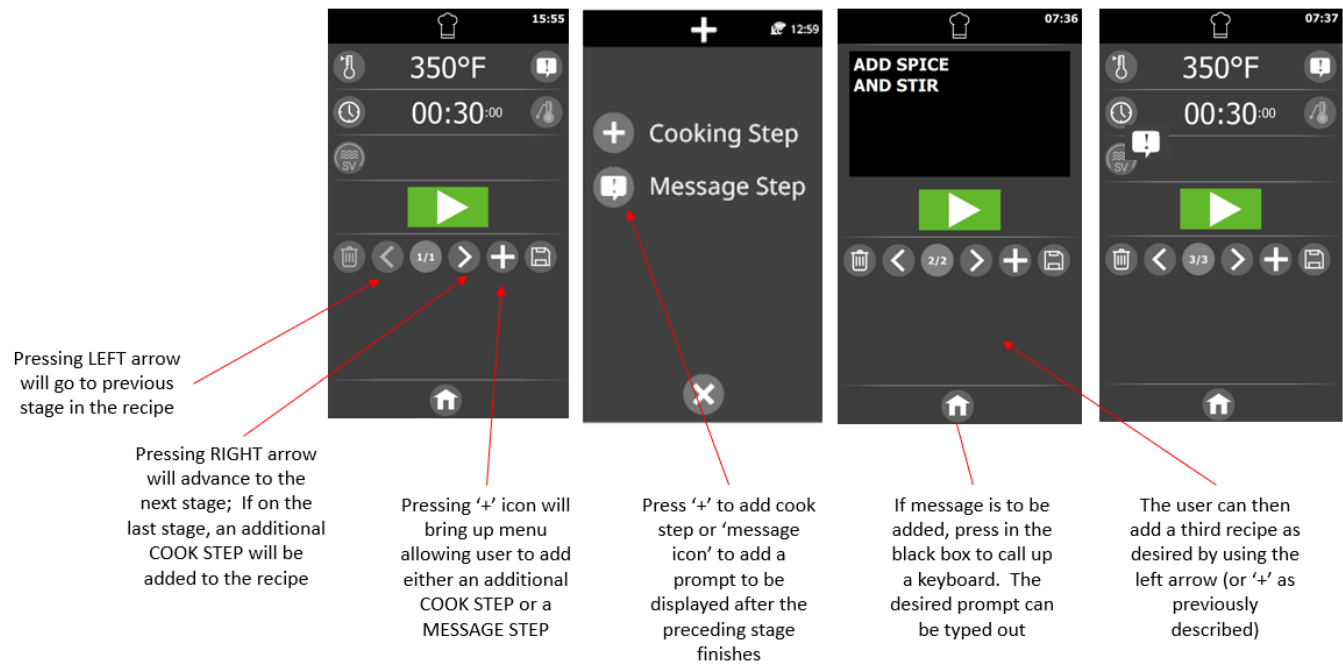
Manual Cook mode and Recipe creation offer a world of culinary possibilities. This versatile feature empowers users to craft their own unique recipes, tailoring every aspect of the cooking process to their preferences.



Whether it's a single timed cook cycle for a quick meal, or a complex multi-stage recipe with probe temperature monitoring, the system adapts to various cooking styles.

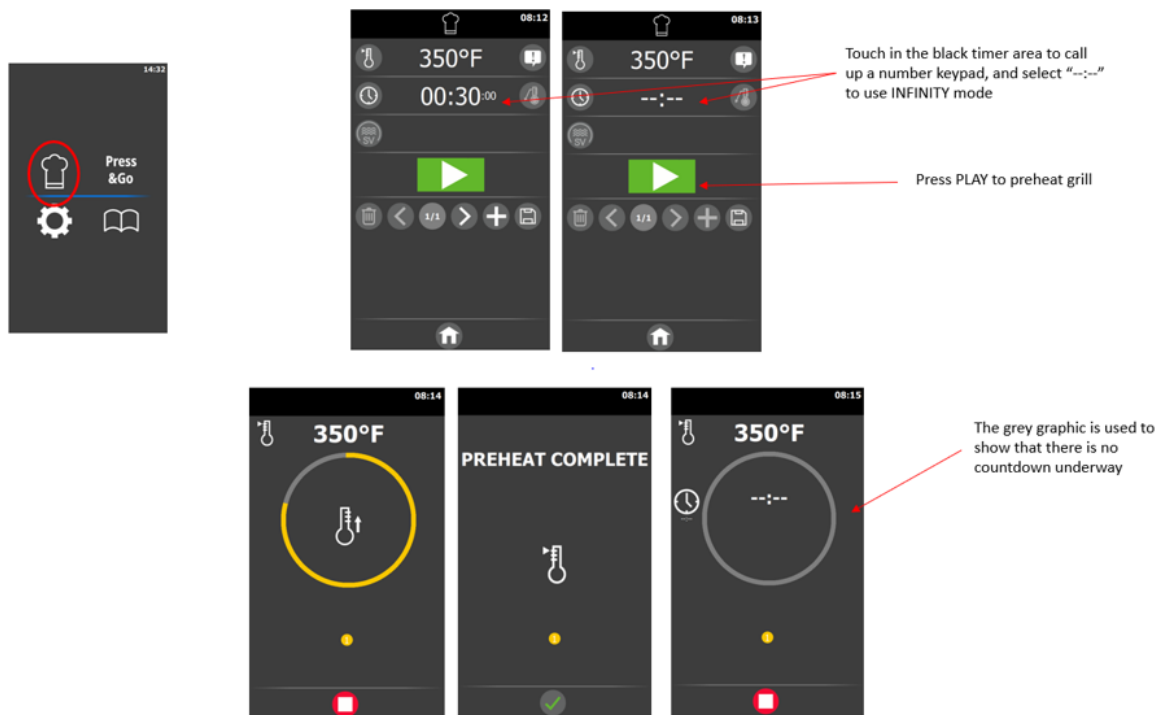


Users can insert message steps between cooking stages for precise instructions, pause the process when needed, and even set certain stages to cook indefinitely.



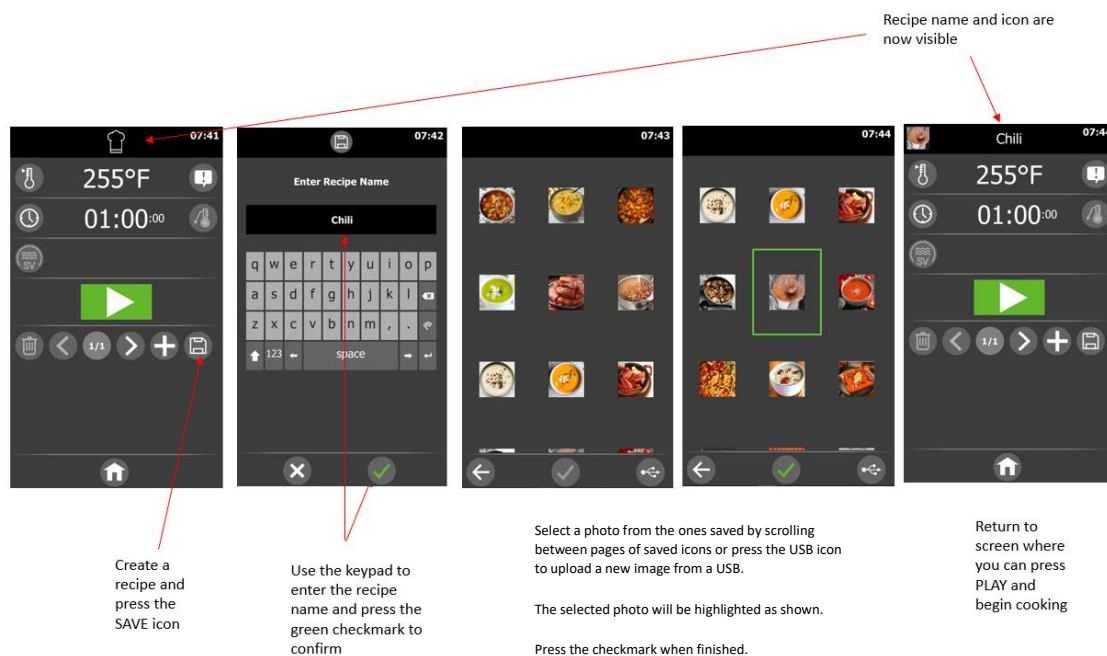
COOKING WITH INFINITY (COOK – HOLD FUNCTION)

This option provides the user with the ability to cook without a timer for an infinite number of hours. This would maintain the temperature of a product until stopped.



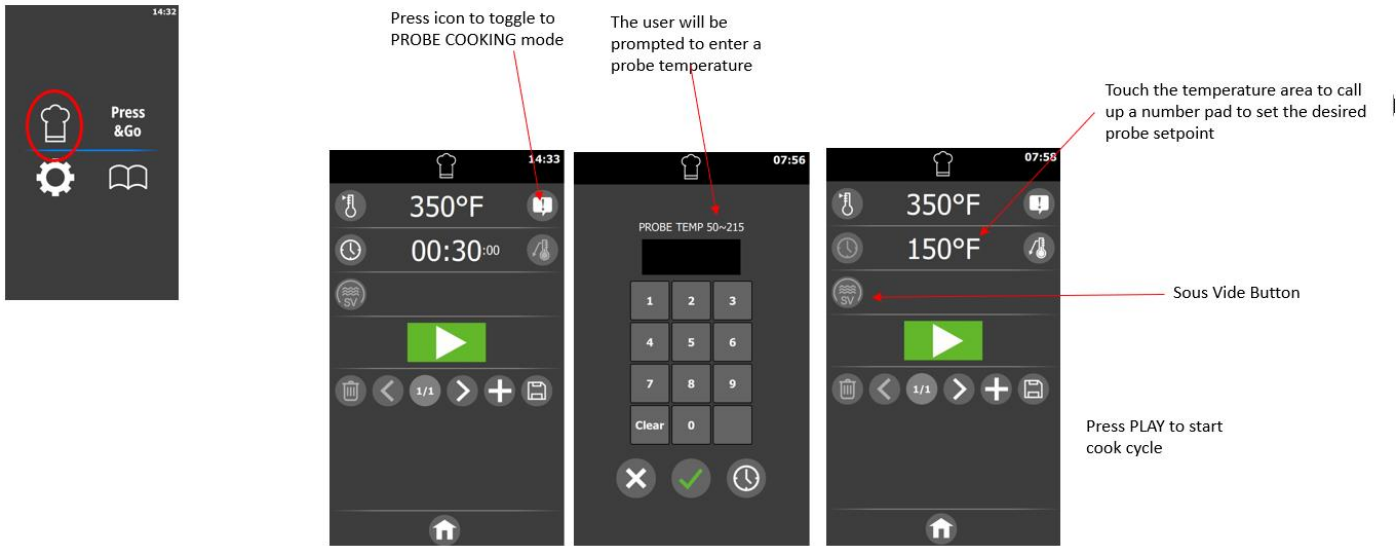
SAVING A RECIPE

The ability to save custom recipes ensures that perfectly crafted dishes can be easily replicated in the future. This blend of precision, flexibility, and user-friendly technology transforms the kitchen into a playground for culinary creativity, allowing both novice cooks and seasoned chefs to explore new flavors and techniques with confidence.

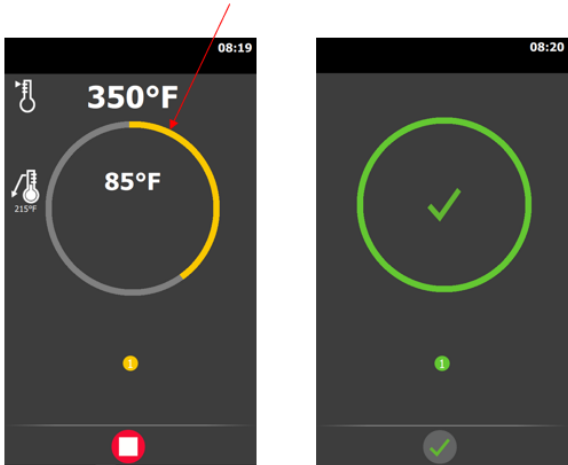


PRODUCT PROBE

Utilize the product probe to ensure precise cooking temperatures, allowing you to achieve perfectly cooked dishes every time.



The gray ring graphic represents the progress between the probe starting temp and probe setpoint. The current probe temp is shown and mapped out within the grey ring by filling it in with yellow until the setpoint is reached



PRODUCT PROBE COOKING WITH INFINITY (COOK – HOLD FUNCTION)

Product Probe with infinite time, allows you to always keep your food at a certain temperature using the product probes

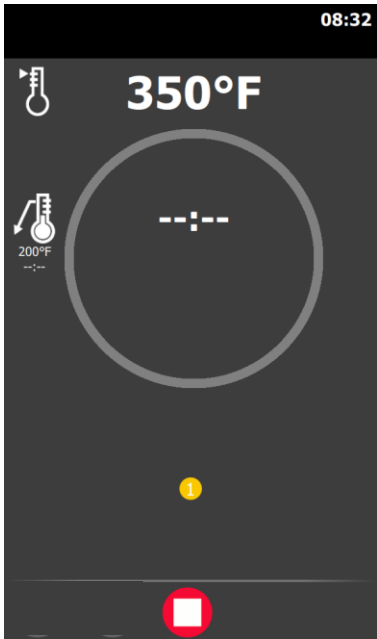
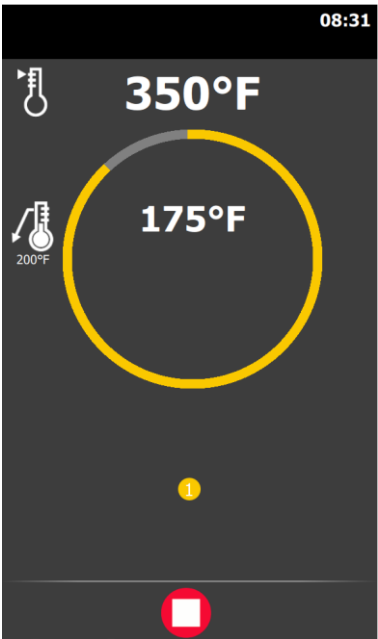
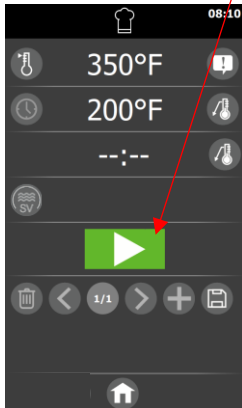
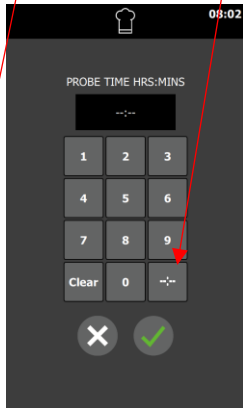
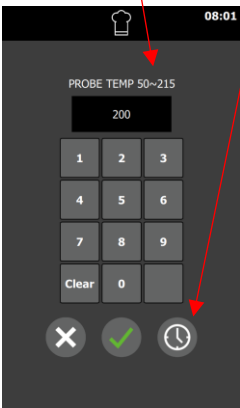
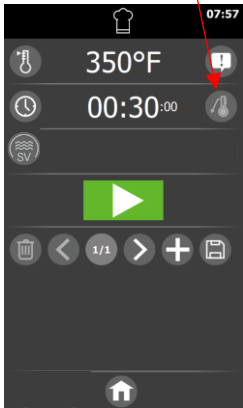


Press icon to toggle probe cooking mode

The user will be prompted to enter a probe temperature

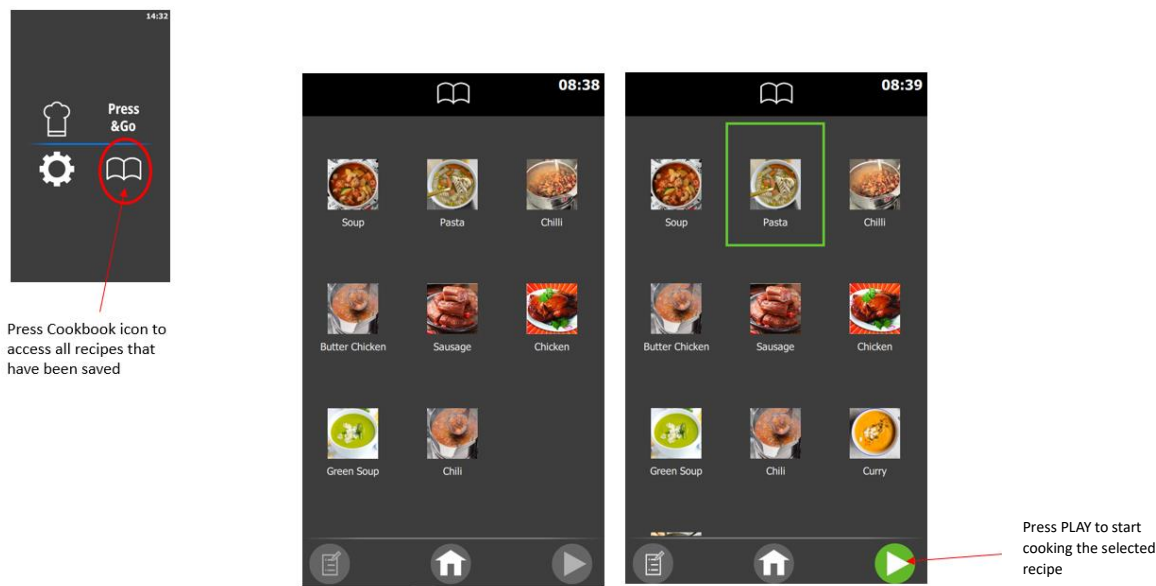
The user will click the time icon to set the probe time and choose "--:--" to use infinity mode

Press play and the food will be held at the product probes temperature indefinitely



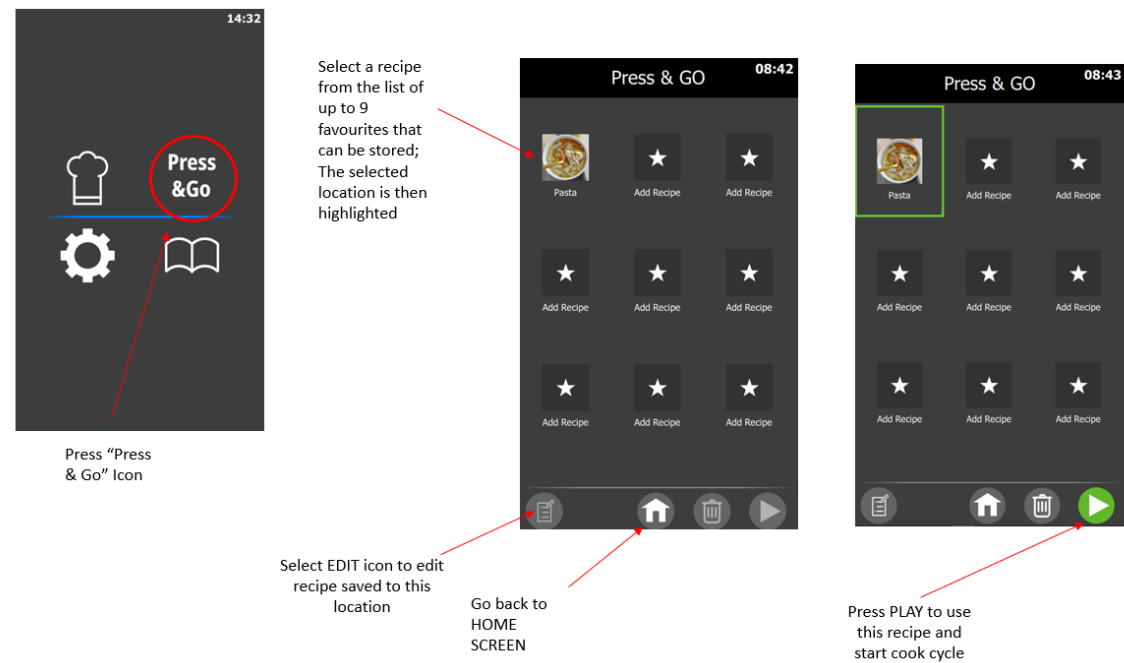
COOKING USING A PREVIOUSLY SAVED RECIPE WITHIN THE COOKBOOK

For details on how to manage your cookbook (includes adding and removing) refer to the Chef Mode section under settings



PRESS AND GO/FAVORITES (PREPROGRAMMED RECIPE):

Press and GO provides quick and easy access to your favourite recipes from cookbook.

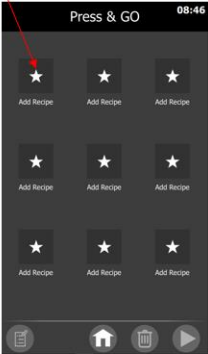


HOW TO SAVE A RECIPE AS A FAVORITE (PRESS & GO)



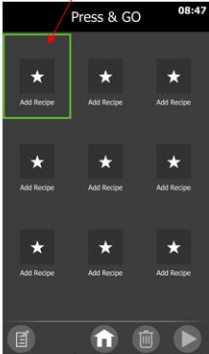
Press "Press & Go" Icon

Select a recipe location from the list of favourites to highlight it



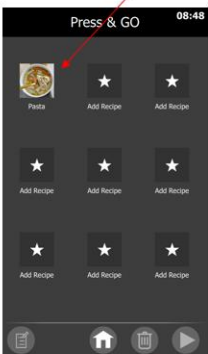
Press EDIT icon

Select the recipe that you want to save as a favorite from the entire selection of recipes held within the COOKBOOK.



Press green arrow to confirm the highlighted selection

Your selection is now saved within favorites



You can use the DELETE button to delete a saved favourite which will leave the location blank.

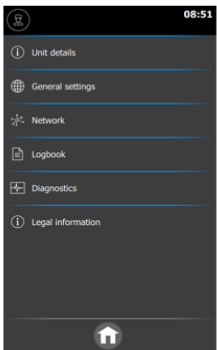
SETTINGS:

To access the units settings simply follow the instructions below



Settings

Settings Home Screen



General Setting Screen



1. Language – **English, Spanish, French, German, Mandarin**

2. Set date, time zone, minutes/hours, standard 12 or miliary time 24

3. Display: import export logo's for start up screen

4. Temperature Unit: set for Fahrenheit or Celsius

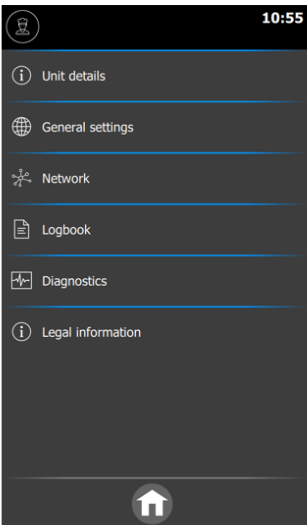
5. Sound

CHEF MODE (MANAGING YOUR COOKBOOK)

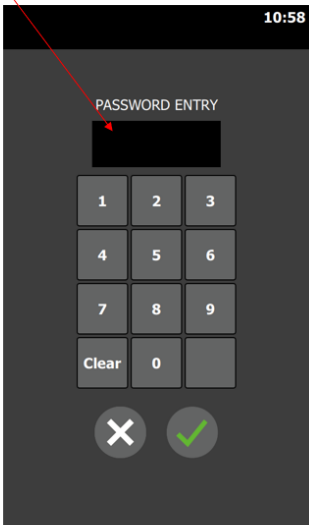
Unlocks the cookbook in the settings. Follow instructions below

Clicking this icon will prompt the user to enter a password. Doing so will unlock chef mode. Allowing the chef to manage, import, and export cookbooks.

NOTE: Deleting recipes can only be done through managing cookbook.

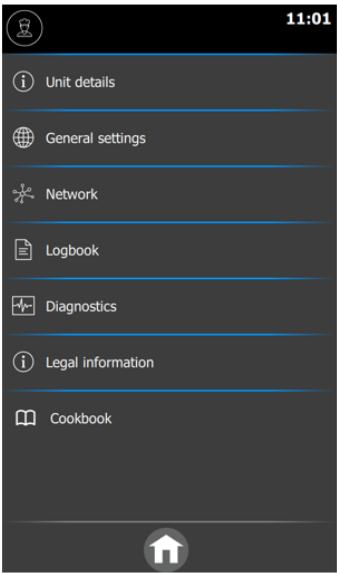


Default Password is 1234

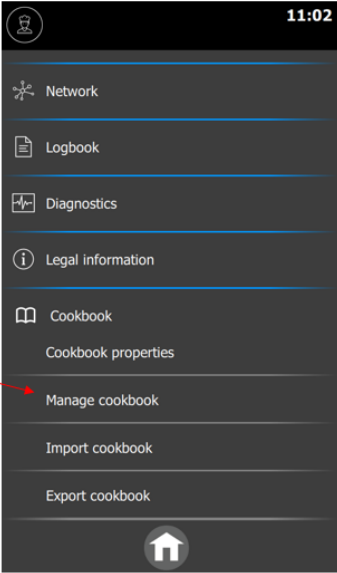


ADD RECIPE IMAGES, DELETE RECIPE IMAGES, AND DELETE RECIPES

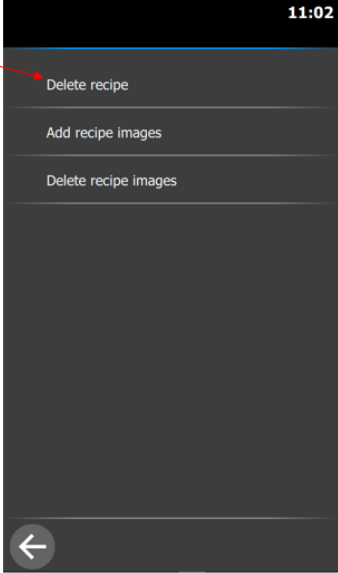
Cookbook is now unlocked



To delete a recipe, select "Manage cookbook"



Recipes may be deleted using the "Delete recipe" option



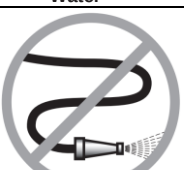
CLEANING INSTRUCTIONS



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).

WARNING

	Do not use detergents or cleansers that are chloride based or contain quaternary salt.
	Do not use a metal bristle brush or scraper.
	Steel wool should never be used for cleaning the stainless steel.
	Do not leave water sitting in unit when not in use
	Unit should never be cleaned with a high-pressure spray hose.

CLEANING INSTRUCTIONS

1. Turn the unit off.
2. Prepare warm water and mild detergent solution in the unit.
3. Remove food soil using a nylon brush.
4. Loosen food which is stuck by allowing it to soak at a low temperature setting.
5. Drain unit.
6. Rinse interior thoroughly.
7. 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 Stainless Steel Equipment Care and Cleaning (www.nafem.org/resources/stainlesssteelfinal.doc) on Nafem's website (www.nafem.org).

DISPOSAL INSTRUCTIONS

This unit is recyclable. Do not dispose of it in landfill.

The unit may contain rust inhibitor and or antifreeze within the jacket. Drain unit and dispose following Federal, State, and local regulations.



The majority of the unit is composed of stainless steel. Other alloys and electrical components make up a small percentage of the total. Follow Federal, state and local regulations for disposal.



PREVENTATIVE MAINTENANCE

FOR MAINTENANCE AND REPAIRS CONTACT YOUR AUTHORIZED MANITOWOC SERVICE AGENCY AND HAVE A QUALIFIED SERVICE TECHNICIAN MAINTAIN YOUR EQUIPMENT.



WARNING:

If for any reason this unit is not functioning correctly
DO NOT OPERATE.
Contact your authorized service agent.

Refer to maintenance procedures and parts list manual for detailed maintenance and testing instructions.



DAILY PRE-STARTUP INSPECTION

1. Tilt Handle is tight, and knob is in place.
2. EasyTouch Digital Display is ON.

SIX MONTH SERVICE INSPECTION

1. Perform daily startup inspection.
2. Grease bearing on trunnion.
3. Fasteners securing panels are in place and tight.
4. Insure there are four screws firmly holding down the cover. If not replace screws and/or missing or worn nylon anchor nuts.
5. Unit is bolted in place.
6. Stand unit sits on is firmly anchored.

YEARLY SERVICE INSPECTION

1. Perform six-month service inspection.
2. Inspect safety thermostat for proper connections.

TROUBLESHOOTING AND MAINTENANCE PROCEDURES

*The following trouble shooting guide and maintenance procedures are meant to be used by
Qualified Service Technician.*



Error Code	Error Name	Error Description	UI or I/O
E101	Heater Error	Error for when the heating system has a problem could be for elements, or for Contactors or wiring in between.	UI
E102	Safety Switch Error	Error for when the safety thermostat is engaged.	I/O
E701	Jacket Sensor Error	Jacket Probe is non operable or outside of permissible calibration. Lockout of heating system should occur in this scenario.	I/O
E702	Product Sensor Error	Product Probe is non operable or outside of permissible calibration.	I/O
E010	I/O Board over temperature Error	I/O Board overheat error if the I/O board temperature exceeds safe operating temperature. Full lockout of the unit should occur, and no subsystem should be operable.	I/O
E011	Communication Error	There is no communication between UI and I/O Board	I/O

Cleveland

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ExtraCare — CareCode, 24/7 Support, online/mobile product information

LifeCare – Install & equipment orientation, planned maintenance, KitchenConnect™, MenuConnect®

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