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Cleveland

Skillets

T1 Gas Braising Pan

Operation, Installation & Maintenance Manual

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

MODELS:

SGL-30-T1

SGT-40-T1

For your future reference.

Model # _____

Serial # _____



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

Part # KE004360-2 Rev A
June 2025

STATEMENT OF RESPONSIBILITIES / DÉCLARATION DES RESPONSABILITÉS / DECLARACIÓN DE RESPONSABILIDADES

This document is for use by experienced and trained Qualified Cleveland Range, LTD Authorized Service Representatives who are familiar with both the safety procedures, and equipment they service. Cleveland Range, LTD 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, LTD 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, LTD assumes no liability or responsibility regarding errata, changes, revisions, or updates.

Qualified Cleveland Range, LTD 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, LTD 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.

Cleveland Range, LLC s'est efforcé à fournir des renseignements précis dans ce document mais ne peut garantir que ce document soit exempt d'erreurs et d'omissions non intentionnelles.

Les renseignements contenus dans ce document peuvent être assujettis à des changements techniques et technologiques, des révisions ou des mises à jour.

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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.

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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.

Do not touch. / Ne pas toucher. / No
la toque.



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.



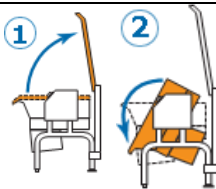
Have a qualified service technician maintain
your equipment. / Demandez à un
technicien en entretien et en réparation
qualifié d'effectuer l'entretien de votre
équipement. / Haga que un técnico de
servicio calificado mantenga su equipo.



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.



Lift lid before tilting skillet.

Ôtez le couvercle avant d'incliner la chaudière à
frère.

Levante la tapa antes de inclinar la sartén.



Keep appliance and area free and
clear of combustibles. / Gardez
l'appareil et son entourage libre de
tous combustibles. / Mantenga el
aparato y el área libres de
combustibles.



Unit exhaust contains carbon monoxide. Operate only under
a properly functioning hood with adequate makeup air. /
L'échappement de l'unité émet du monoxyde de carbone.
Exploiter uniquement sous une hotte fonctionnant
correctement avec une source adéquate d'air d'appoint. / El
escape de la unidad contiene monóxido de carbono. Operar
solamente bajo una campana en buen funcionamiento con
aire de relleno adecuado.



Shut gas supply off prior to
servicing. / Fourniture de gaz
fermée au loin avant d'entretenir. /
Suministro de gas cerrado
apagado antes del mantenimiento.



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. / 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.
/ 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.

OPERATION, INSTALLATION & MAINTENANCE MANUAL SKILLET MODELS SGL-30-T1 & SGL-40-T1

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NOTICE

FOR THE USER

Read the Operating instructions thoroughly before using this equipment.

FOR THE INSTALLER

Read the Installation instructions thoroughly before installing or servicing this equipment.

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

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.

Any repairs to the pressure vessel must be done by a certified pressure vessel repair shop and all repair methods and materials must be approved by the manufacturer.

MODEL NUMBER LEGEND:

1	2	3	-	4	-	5
----------	----------	----------	----------	----------	----------	----------

1 – Type of Equipment

S = Skillet

2 – Type of Power

E = Electricity

G = Gas

3 – Type of Mount

L = Legs or Frame

T = Table Top

4 – Designation of Capacity in Gallon

30 = 30 Gallons

40 = 40 Gallons

5 – Tilting Options

T1 = PowerPan Series

TR = DuraPan Series

INSTALLATION

GENERAL

Ensure gas and electrical supplies match rating plate. The rating plate is located on the right side of the unit. Installation of the unit must be accomplished by qualified installation personnel working to all applicable local and national codes.

This 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. Many local codes exist, and it is the responsibility of the owner/installer to comply with these codes.

Observe all clearance requirements. Do not obstruct the flow of combustion and ventilation air.

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 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.

APPROXIMATE WEIGHTS

Model #	Unit	Unit with shipping box
SGL-30-T1	520 lbs.	560 lbs.
SGL-40-T1	610 lbs.	650 lbs.



UNCRATING

⚠ CAUTION

Straps 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. Cut straps and remove box
2. Cut straps on unit



3. Remove screws from back of flanged feet (x6)



4. Remove nails to free blocks on front legs

VENTILATION

Gas fired units are only to 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/ DRAIN LOCATIONS

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

POSITIONING

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

1. Position the unit in its permanent location.
2. Level skillet by means of adjustable stainless-steel feet. Use a spirit level and level unit four ways, across front and back and down left and right edges.
3. Once positioned and leveled, permanently secure the unit's 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.
4. Seal joints of flanged feet with a silicone sealant. Remove any protective material covering stainless steel panels.

GAS

ENSURE THE GAS SUPPLY MATCHES THE KETTLE'S REQUIREMENTS AS STATED ON THE RATING PLATE.

Installation must conform, with local codes or in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1 and B149-2 (Canada).

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 psi (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 psi (3.45 kPa).

It is recommended that a sediment trap (drip leg) be installed in the gas supply line. If the gas pressure exceeds 1/2 psi (3.45 kPa), a pressure regulator must be installed, to provide a maximum of 1/2 psi (3.45 kPa) gas pressure to the gas control valve.

Connect the gas line to the manual valve located at the rear left-hand side. Use pipe joint sealant that is approved for use with liquefied petroleum gas.

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.

CASTERS (OPTIONAL)

Units supplied with casters must be installed using connector complying with ANSI Z21.69 ·CGA 6.16 and quick-disconnect device complying with ANSI Z21.41 ·CGA 6.9. It must also be installed with a restraining means to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions.

1. Add restraint cable to unit as shown.
2. Fasten other end of restraint cable to guard against transmission of strain to the gas connector or electrical connection.
3. For gas units install gas connections using a connector complying with ANSI Z21.69 * CGA6.16 and a quick disconnect device complying with ANSI Z21.41 * CGA6.9.
4. When properly installed the strain relief will become tight and stop movement of the unit before strain is put on gas plumbing or electrical connection.



ELECTRICAL

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



WARNING:

Electrical Grounding Instructions

This unit is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

A cord and plug are supplied with the 115 volt unit. Simply plug the unit into any grounded outlet rated for a minimum of 10 amps.

Standard supply voltage is 115 volts A.C., however, optional A.C. voltages can be supplied on special order. A separate fused disconnect switch must be supplied and installed in the high voltage electrical supply line. The unit when installed, must

be electrically installed and grounded in accordance with local codes, or in the absence of local codes, with National Electrical Code, ANSI/NFPA 70-1990 (USA) or the Canadian Electrical Code, CSA C22.2, Part 1 (Canada)

When a unit is ordered and built for 208s/240 volt, the supply line must be connected to the wiring terminations located inside the console. Wiring diagram is located on the bottom side of component enclosure cover. The wiring diagram is located on the back of the console access panel.

WATER (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.

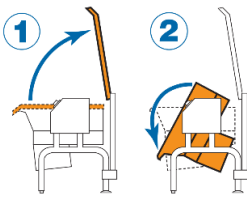
CLEANING

After installation the unit must be thoroughly cleaned and sanitized prior to cooking.

OPERATING INSTRUCTIONS



OPEN COVER
BEFORE
TILTING PAN



WARNINGS

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



- Casters must be locked at all times (unless unit is being moved). Check before use.
- Roll unit only on hard and smooth surfaces.
- DO NOT move unit with product in pan.
- DO NOT place unit on incline greater than 5 degrees. Failure to follow these rules can cause serious injury or death.

POWER TILT MANUAL OVERRIDE

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

1. Fit a 1/2" SIX point socket over the Manual Tilt Shaft provided with the unit, back of the console.
2. Turn socket wrench clockwise to empty contents.



OPERATING THE UNIT

1. Perform daily startup inspection.

FOR YOUR SAFETY:

Before commencing to cook, ensure is in the lowered position.

2. **MANUAL TILT:** Cleveland braising pans are equipped with a manual tilt mechanism for raising and lowering the pan. To raise the pan, raise the cover and turn the crank clockwise. To lower pan, turn counterclockwise.



pan

pans

POWER TILT: Cleveland braising pans 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.

For EASYTOUCH

1. See "QUICK START GUIDE FOR THE EASY TOUCH CONTROL."
2. Insert product in pan.
3. If desired, once the product has cooked, it can be held prior to serving at a lower temperature setting.
4. When cooking is completed, turn the unit off.
5. The best time to clean the unit is immediately after use, once the unit has cooled down. Refer to section titled "CLEANING INSTRUCTIONS" for details.



OPERATING SUGGESTIONS

1. Turn "OFF" when unit is not in use.
2. Allow unit 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 OFF. This unit cannot be made to operate without electrical power.

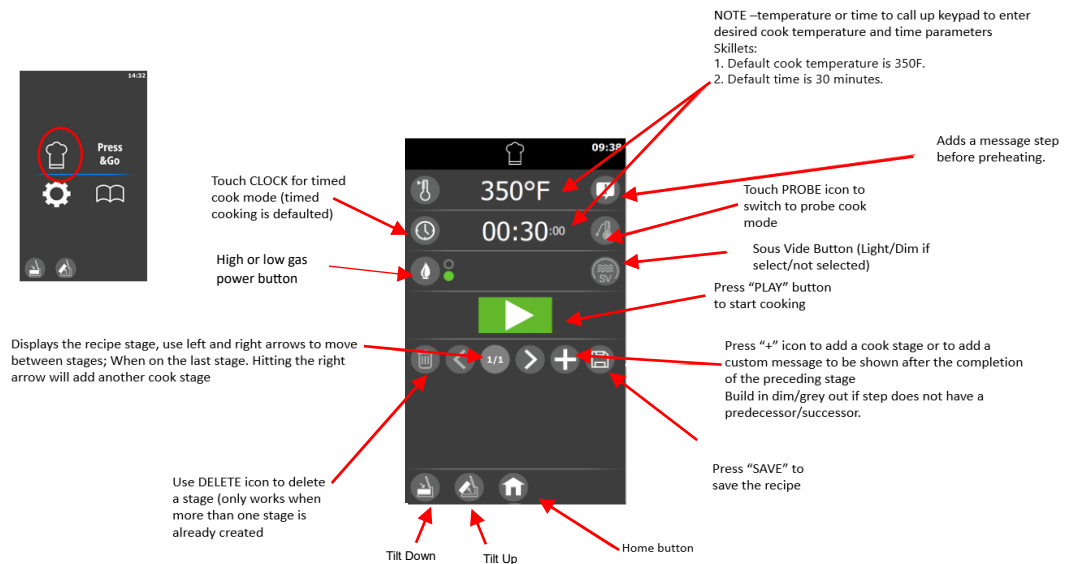
QUICK START GUIDE FOR EASYTOUCH CONTROLS (SGL-T1)

EZ TOUCH DISPLAY WILL BE USED TO INDICATE:

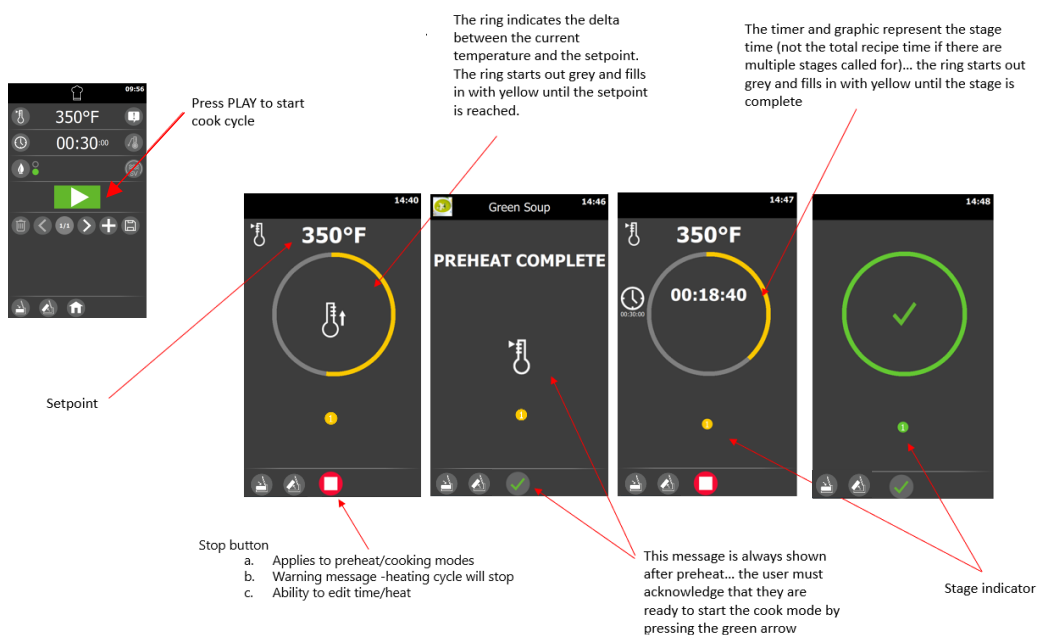
1. Manual Cook mode/ Recipe creation
2. Press and GO/Favorites (Preprogrammed recipe)
3. Cookbook.
4. Settings

MANUAL COOK MODE/RECIPE CREATION:

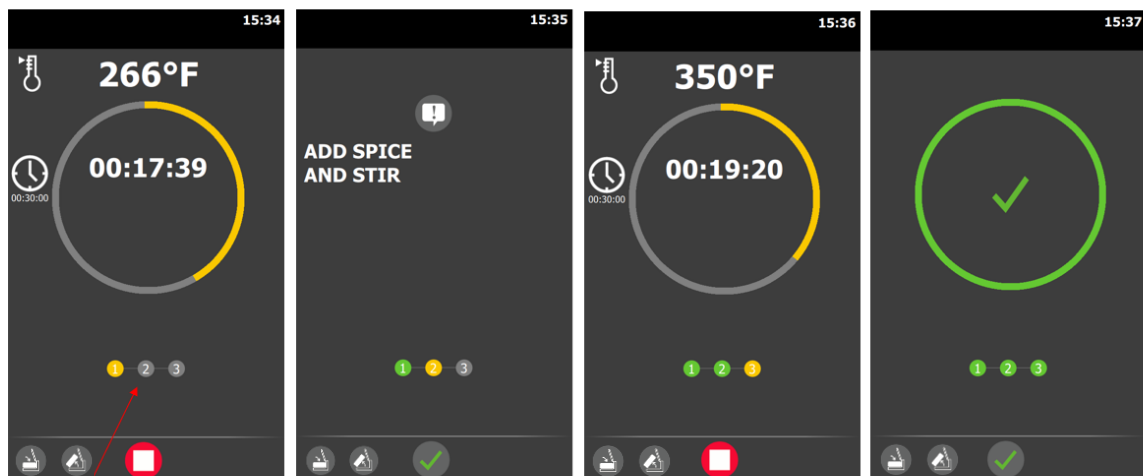
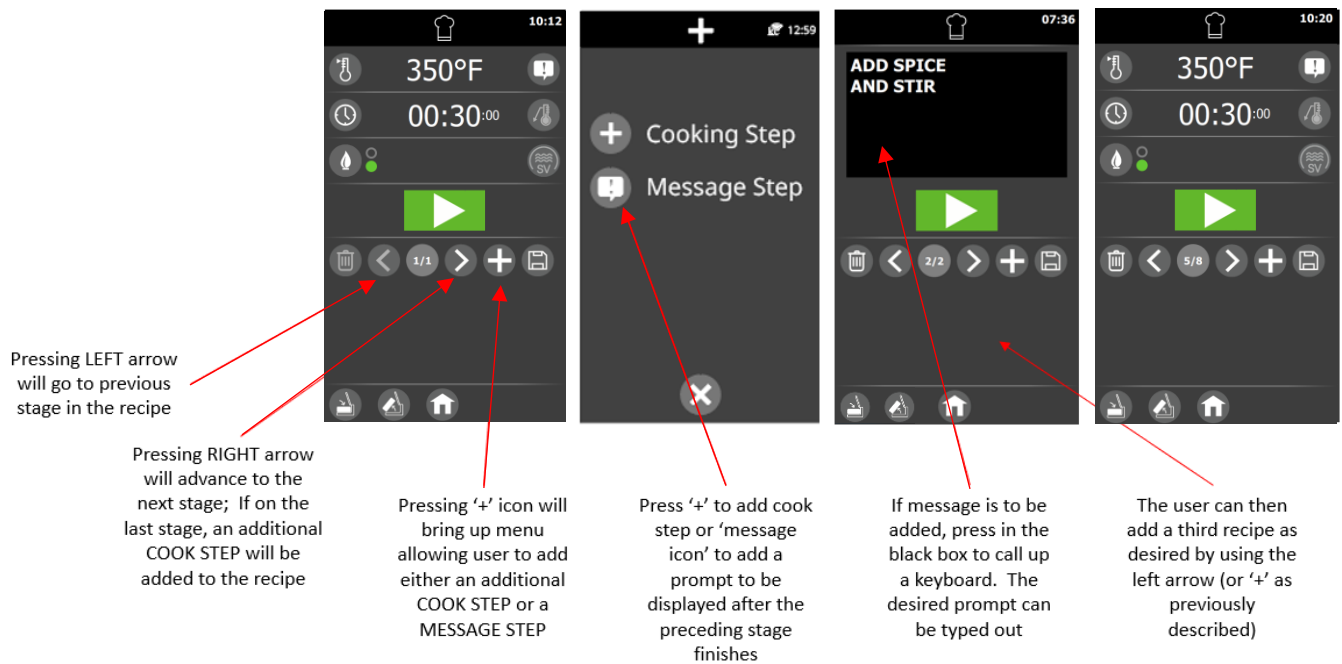
1. Manual Cook mode and Recipe creation offer a world of culinary possibilities. This versatile feature empowers users to craft their own unique recipes, tailoring every aspect of the cooking process to their preferences.



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.

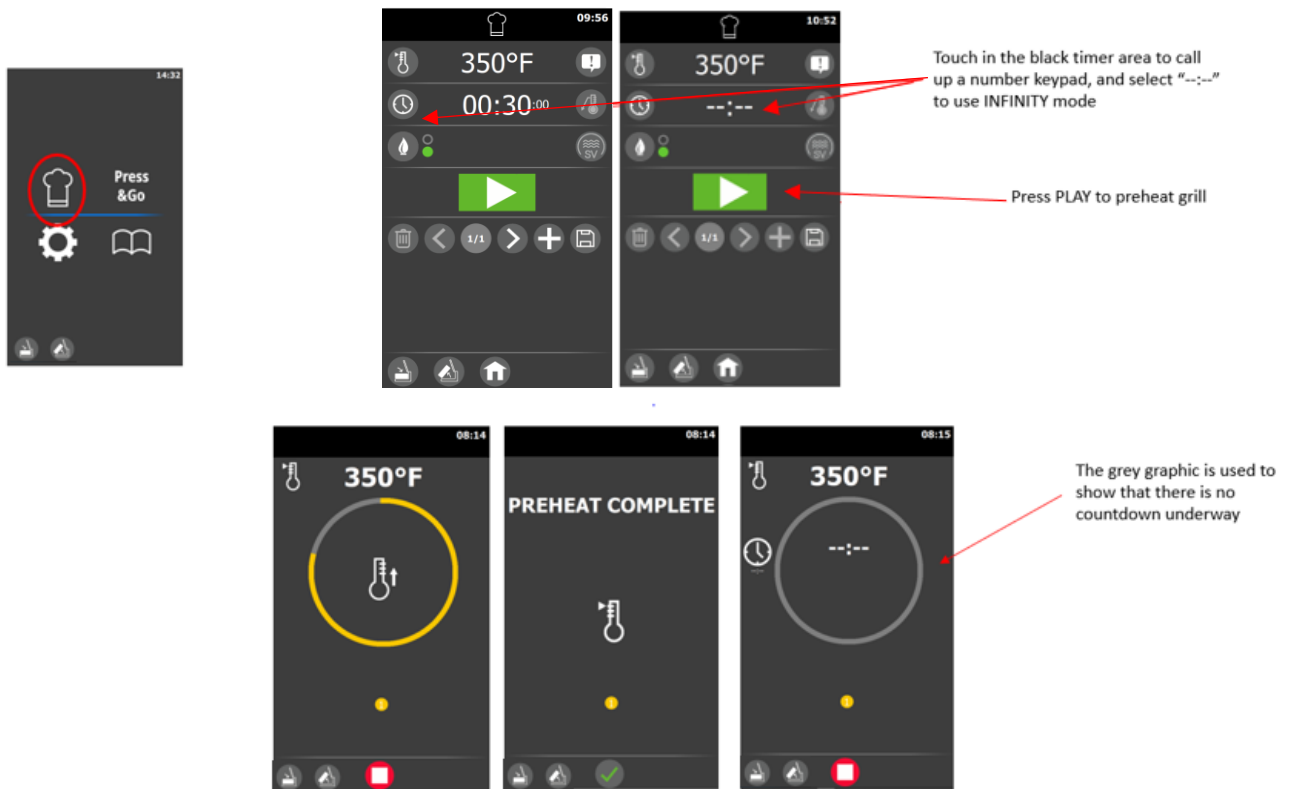


Users can insert message steps between cooking stages for precise instructions, pause the process when needed, and even set certain stages to cook indefinitely.



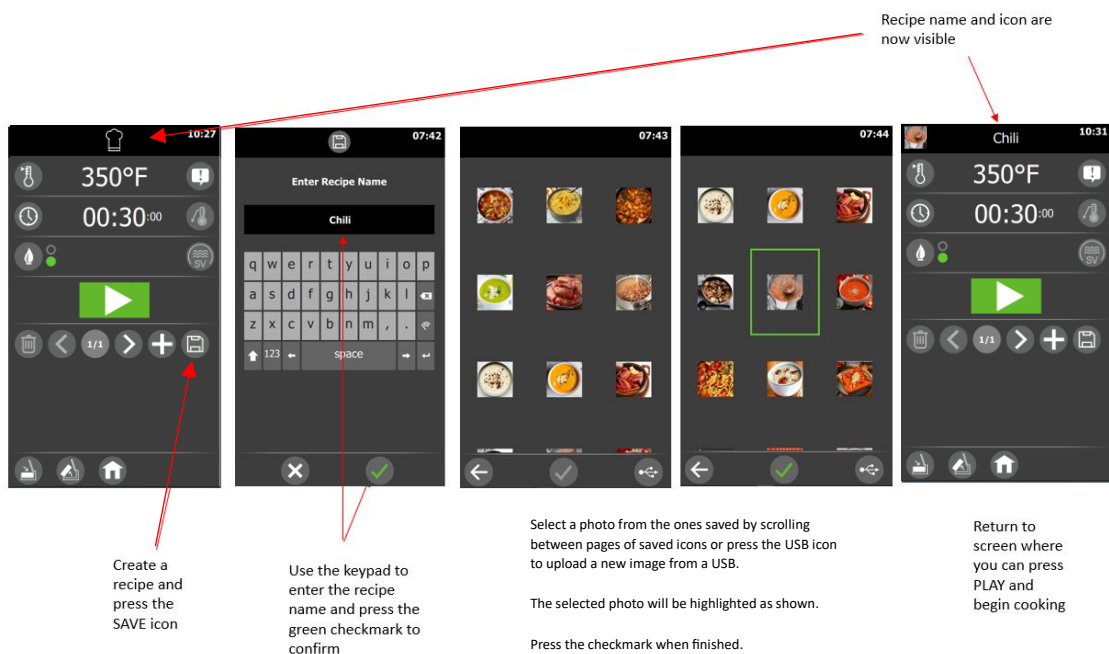
COOKING WITH INFINITY (COOK – HOLD FUNCTION)

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.



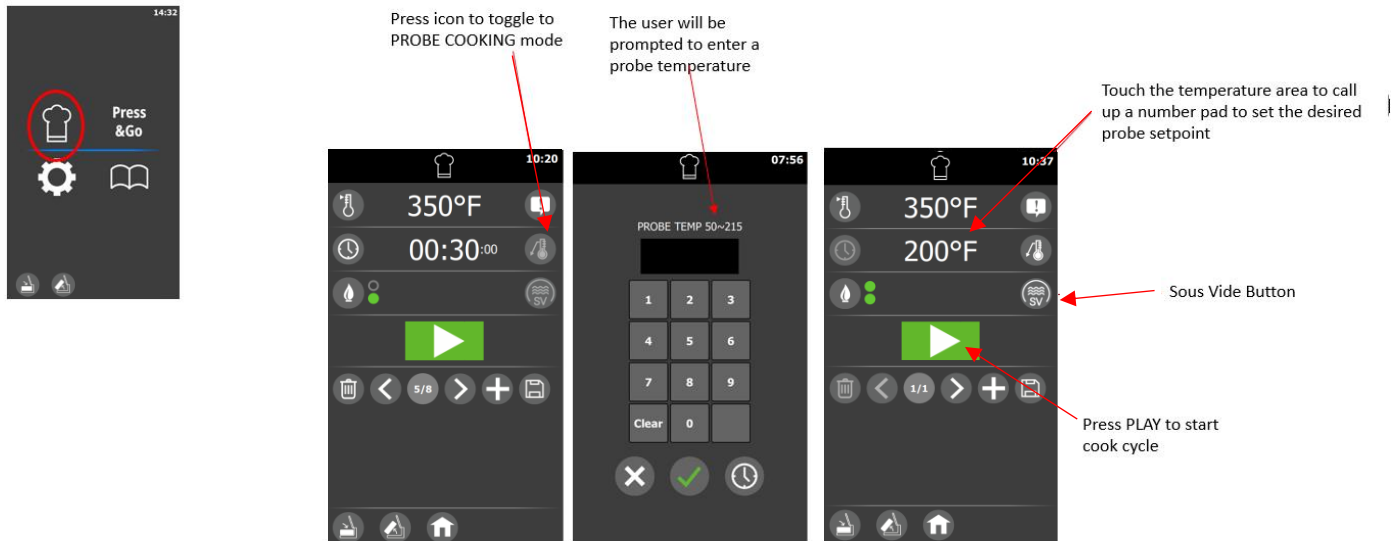
SAVING A RECIPE

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.

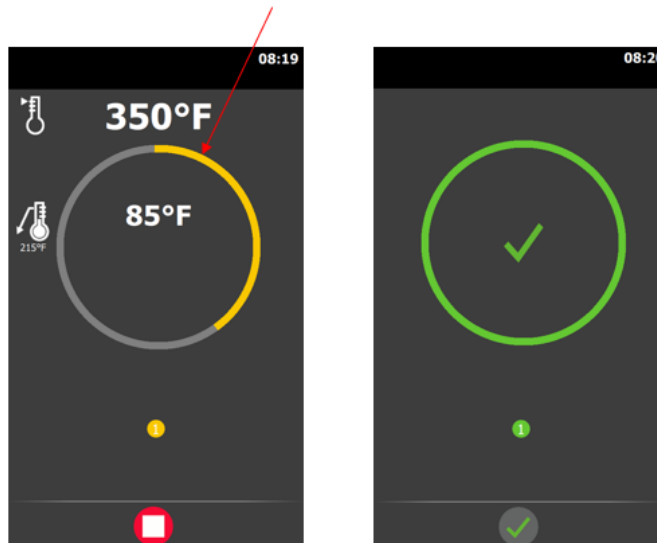


PRODUCT PROBE

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



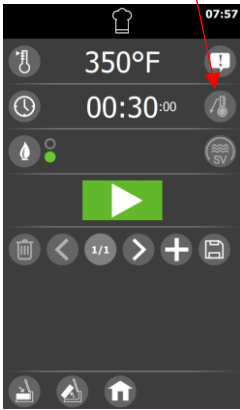
PRODUCT COOKING WITH INFINITY (COOK – HOLD FUNCTION)

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

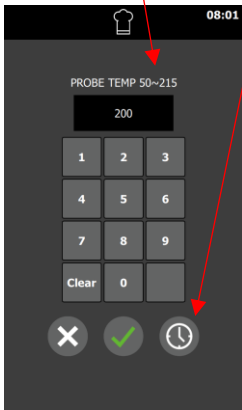
Press icon to toggle probe cooking mode



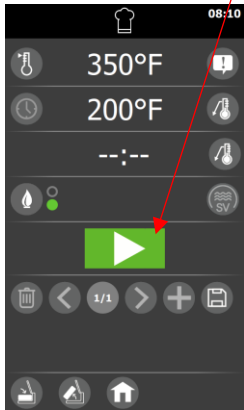
The user will be prompted to enter a probe temperature

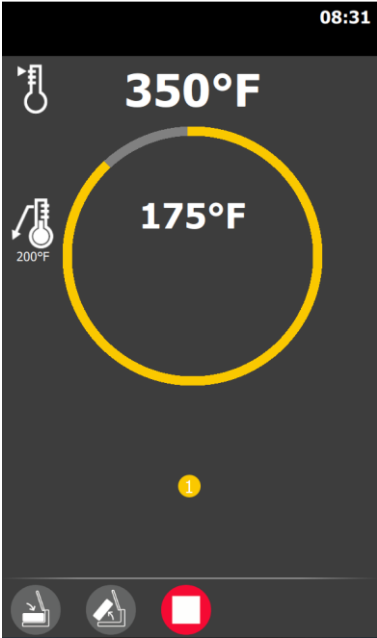


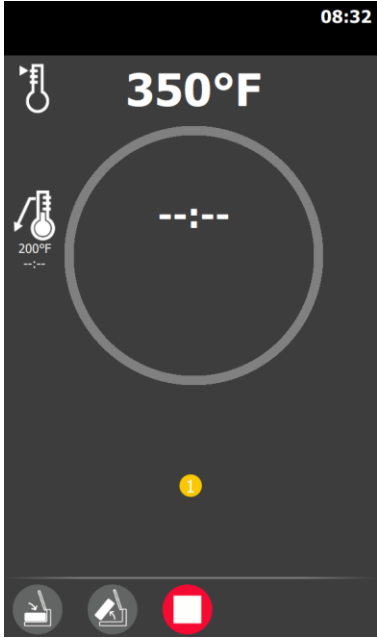
The user will click the time icon to set the probe time and choose "--:--" to use infinity mode



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





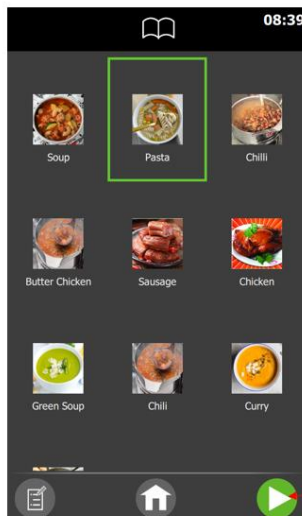
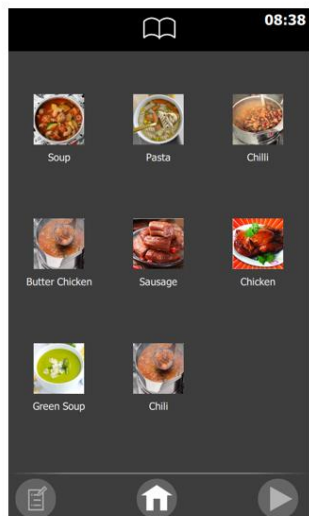


COOKING USING A PREVIOUSLY SAVED RECIPE WITHIN THE COOKBOOK

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



Press Cookbook icon to access all recipes that have been saved



Press Play to start cooking the selected recipe

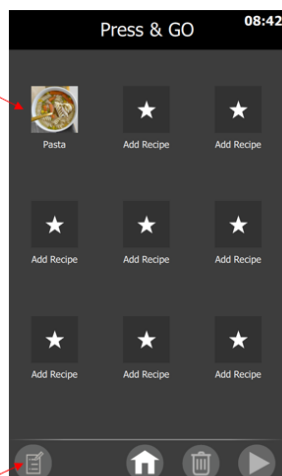
PRESS AND GO/FAVORITES (PREPROGRAMMED RECIPE):

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



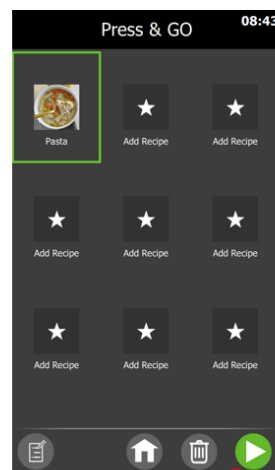
Press "Press & Go" Icon

Select a recipe from the list of up to 9 favourites that can be stored; The selected location is then highlighted



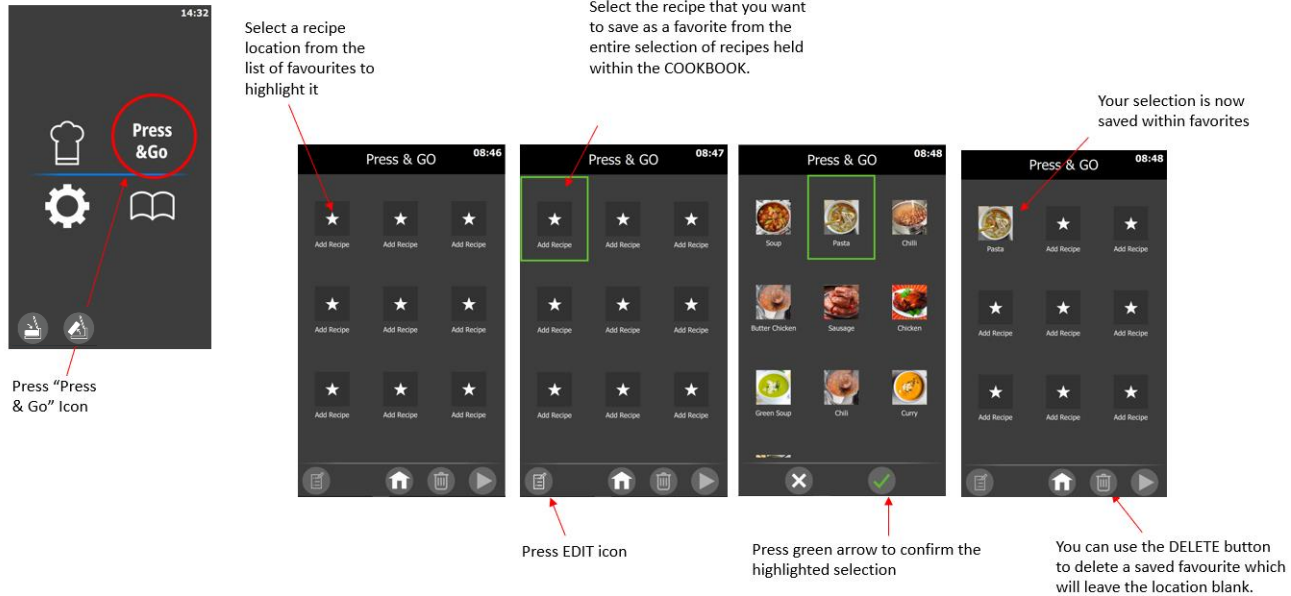
Select EDIT icon to edit recipe saved to this location

Go back to HOME SCREEN



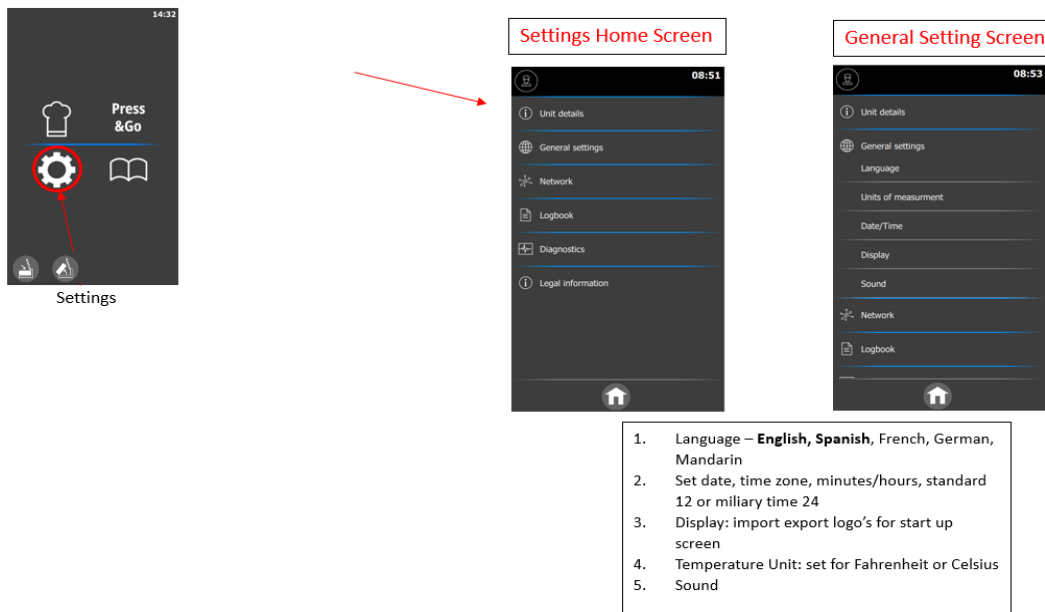
Press PLAY to use this recipe and start cook cycle

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



SETTINGS:

To access the units' settings simply follow the instructions below

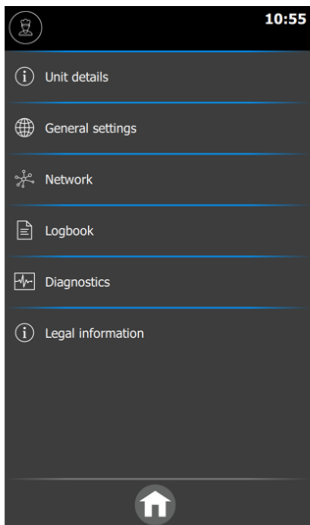


CHEF MODE (MANAGING YOUR COOKBOOK)

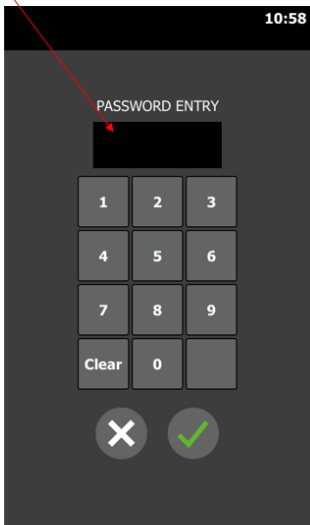
Unlocks the cookbook in the settings. Follow instructions below

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.

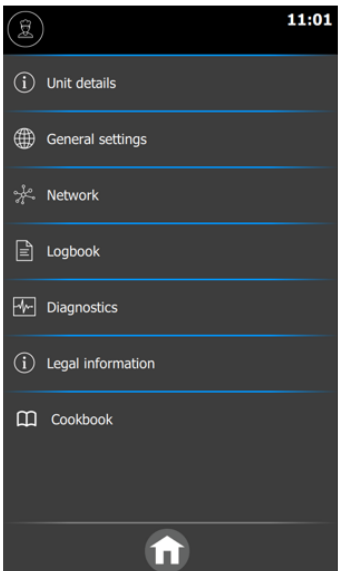


Default Password is 1234

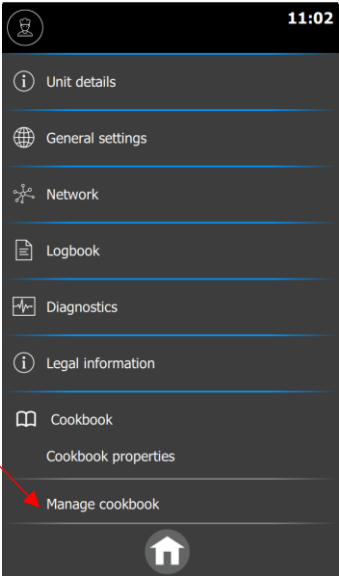


ADD RECIPE IMAGES, DELETE RECIPE IMAGES, AND DELETE RECIPES

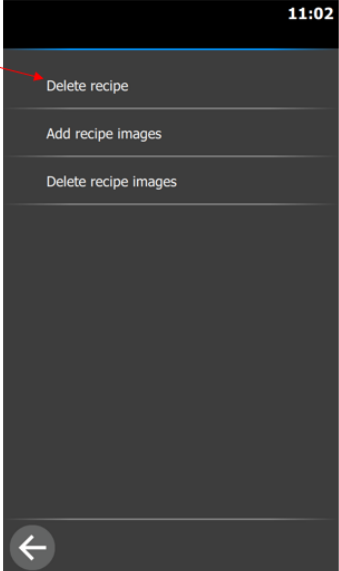
Cookbook is now unlocked



To delete a recipe, select "Manage cookbook"



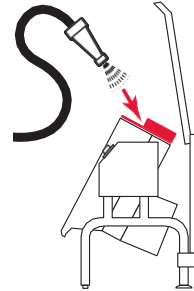
Recipes may be deleted using the "Delete recipe" option



CLEANING INSTRUCTIONS



**DO NOT
HOSE DOWN
THIS AREA**



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 & Scrapers	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. 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 web- site (www.nafem.org).



DISPOSAL INSTRUCTIONS

This unit is recyclable. Do not dispose in landfill.

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***



Cleveland Range equipment requires little preventative maintenance. We do however provide the following guidelines for inspection and maintenance to keep your unit function at 100%.



DAILY PRE-STARTUP INSPECTION

1. Cover tilts up and down freely and is held in place when fully open.
2. Draw-Off Valve (if equipped) is installed, and handle is in place.
3. Tilt hand wheel is tight (if equipped).
4. Tilt switch (if equipped) is not broken and is functioning properly.
5. Pan tilts up and down correctly..
6. Digital display comes on when unit is turned on.
7. If unit is equipped with casters, ensure they are functional and in a locked position.

WARNING:



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

SIX MONTH SERVICE INSPECTION

1. Perform daily startup inspection.
2. There are no hydraulic oil leaks.
3. Adequate exhaust and makeup air is supplied to working area.
4. Consol covers is in place, and securely fastened.
5. All panels are in place and securely fastened.
6. If unit is equipped with casters check that caster locks are functional and caster wheels and bearings are not damaged.

YEARLY SERVICE INSPECTION

1. Perform six-month service inspection.
2. Inspect safety thermostat for proper connections.
3. Clean blower.
4. Perform free air calculation (see FREE AIR CALCULATION).

TROUBLESHOOTING AND MAINTENANCE PROCEDURES

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



Functional Error Codes			
Error Code	Error Name	Error Description	UI or I/O
E101	Removed	Removed	
E102	Safety Switch Error	Error for when the safety thermostat is engaged. In this case, all operation loops should be stopped and all outputs should be off. The Register 6 should be 0 to avoid starting the Heat Process if safety Switch get back to the normal situation.	I/O
E103	Blower Low Pressure (During Heating Process)	The Heating process is stopped because the Blower Air pressure is not enough. Note : If E102 is occurred, this error is not valid.	I/O
E202	Pan is not Down (During Heating Process)	The Heating process is stopped because the pan is not Down.	I/O

Built-In Test Error Codes			
Error Code	Error Name	Error Description	UI or I/O
E010	BIT - 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	BIT - Communication Error	There is no communication between UI and I/O Board	UI & I/O
E012	BIT - Transformer or Fuse Error	Transformer output (24V AC) passes through Safety Switch (coil 26) and Air Switch (coil 25). When Fan is OFF and C.25 = 0, then it shows that Transformer or Fuse is broken. In this case, the Heating Process Loop should be stopped	I/O
E701	BIT - 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	BIT - Product Sensor Error	Product Probe is non operable or outside of permissible calibration.	I/O
E703	BIT - Ignition Safety Limit Switch Error	When Heater is ON (coil 37 = 1) and Air Switch is activated (coil 25 = 0) but coil 23 = 0 it shows Ignition Safety Limit Switch or the I/O board's relay is not working. In this case, the Heating Process Loop should be stopped	I/O
E704	BIT - Ignition Flame Error	When Heater is ON (coil 37 = 1) and Ignition Safety Limit Switch is working but coil 24 is not ON after 5 minutes. In this case, the Heating Process Loop should be stopped	I/O
E801	BIT - Pan Tilting Safety PB or CB Error	When Pan Motor is commanded to move (coil 34 = 1) but Safety Push Button is not pressed OR motor CB is activated (coil 27 = 0). This Error does not effect any operation loop.	I/O
E802	BIT - Pan Motor Relay Error	When Pan Motor is commanded to move (coil 34 = 1) but motor voltage 1 and voltage 2 don't match expected polarity (For Up Direction coil 28 = 1 and for Down Direction coil 29 = 1). In this case, the Pan Operation Loop should be stopped.	I/O
E803	BIT - Pan Motor Bridge Error	When the Pan Motor is commanded to move (coil 34 = 1) but motor voltage 1 and voltage 2 are zero (coil 28 = 0 & coil 29 = 0), it shows either the Pan Motor Bridge is broken or the I/O board's relay is not working. In this case, the Pan Operation Loop should be stopped.	I/O
E804 (Changed from E201 to E804)	BIT - Pan Tilt Error	Pan tilt system is inoperable, this error should not lock out any unit functions, it is just inconvenient for the customer.	UI

Cleveland

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Every new piece of Welbilt Foodservice equipment comes with KitchenCare® and you choose the level of service that meets your operational needs from one restaurant to multiple locations.

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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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