



# Operators Manual

Installation, Operation & Service

## Cook Tanks



 **Cleveland**

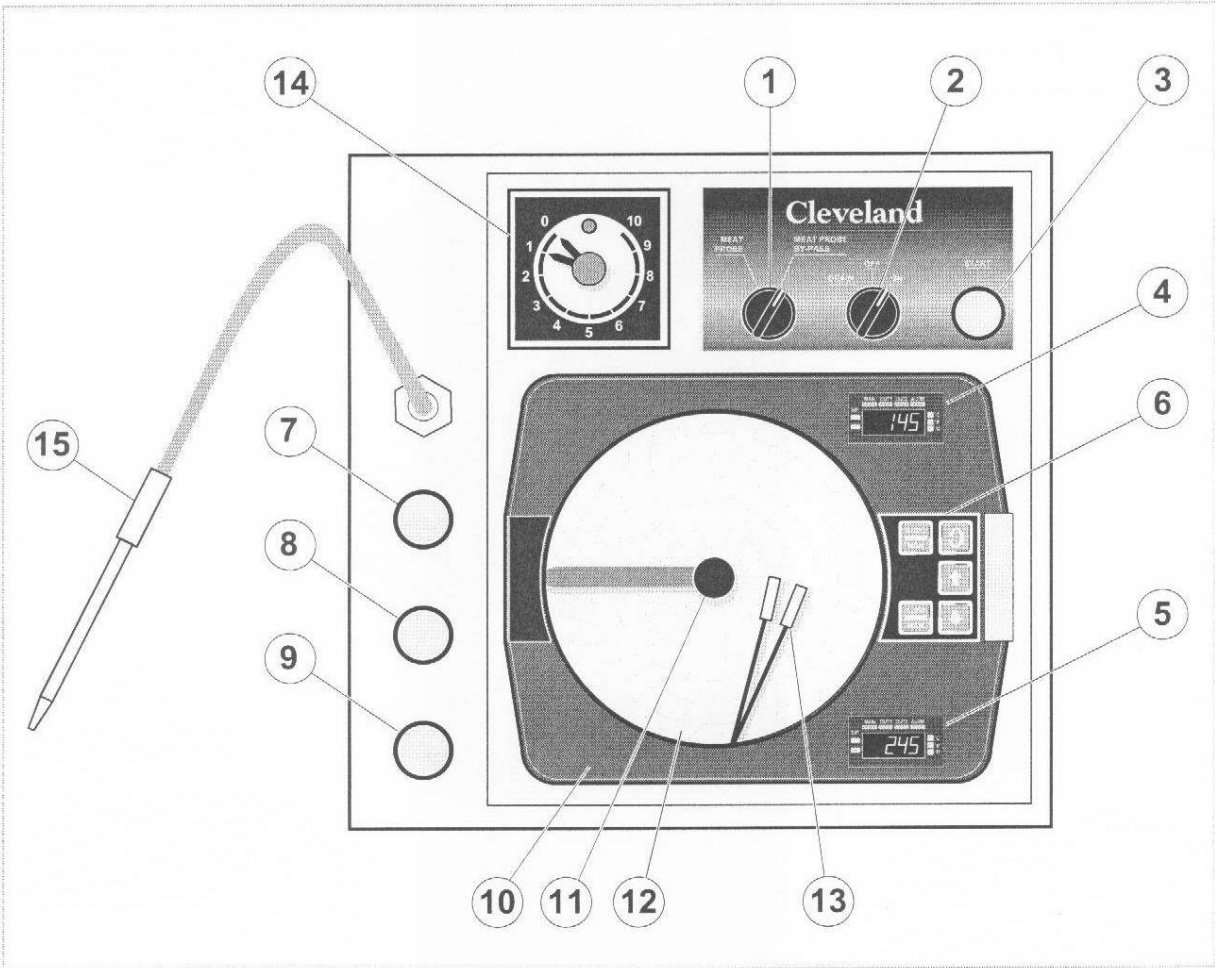
Enodis

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SE95024 Rev. 2

# OPERATING INSTRUCTIONS



ITEM #	DESCRIPTION	FUNCTION
1.	By-Pass Switch	Tells chart recorder if meat probe is functional.
2.	Power Switch	Turns power ON/OFF, turns drain ON.
3.	Start Button	Push to start the system.
4.	Meat Probe Switch	Used to set the product temperature.
5.	Water Bath Switch	Used to set the water bath temperature.
6.	Keypad	Used to program time/temperatures.
7.	Pilot Light (green)	Power indicator.
8.	Pilot Light (red)	Heating indicator.
9.	Pilot Light (blue)	Cooling indicator.
10.	MRC 7000 Chart Recorder	Time/Temperature chart recorder.
11.	Locking Arm	Holds chart paper in place.
12.	Chart Paper	Lined for time/temperature recording.
13.	Pens	Records temperature on chart paper.
14.	Timer	Set to produce desired cooking time.
15.	Meat Probe	Senses product temperature

## TYPICAL OPERATING SEQUENCES

**NOTE:** See page 2 for part number designations.

### WITHOUT MEAT PROBE

**NOTE:** The unit can be checked for correct operation without product.

1. Date and label a new sheet of Chart Paper (12) and install in MRC 7000 Chart Recorder (10).
2. Load the unit with product.
3. Set the total operating time by turning the dial on Timer (14) clockwise.
4. Turn Power Switch (2) to “ON”
5. Turn By-Pass Switch (1) to “MEAT PROBE BY-PASS”.
6. Set the desired water bath temperature by pushing the pin wheels on the Water Bath Switches (5).

**NOTE:** The time you set on the timer is the total run time including the time it takes to fill the tank.

7. Push “START” Button (3).

### **RESULTS:**

- Green Pilot Light (7) will illuminate.
- Timer (14) will start timing down.
- Hot water will enter tank.
- Heating system will activate and Red Pilot Light (8) will energize.
- Water level will rise and circulation fan will activate.
- Hot water will stop entering tank when water level is within 1 to 2 inches from the top.
- Water temperature will rise until it reaches the water bath temperature setting.
- Water temperature will be maintained until Timer (14) times out.
- Timer (14) times out.
- Heating system is shut off. Red Pilot Light (8) turns off.
- Drain opens and water drains out.
- Drain closes and cold water begins to fill tank. Blue Pilot Light (9) is illuminated.
- Water level rises and circulation fan activates.

- Circulation pump for ice water activates.

**NOTE:** The tank will continue in the cooling mode until the Power Switch (2) is turned to “OFF”.

### DRAINING UNIT

1. Turn the Power Switch (2) to “OFF”. This will stop the cold water circulation pump and the agitator fan. The unit will not drain.
2. Turn the Power Switch (2) to “DRAIN”. The unit will drain.

### MEAT PROBE OPERATION

1. Turn dial on Timer (14) to desired soak time.
2. Turn Power Switch (2) to “ON”.

**NOTE:** Meat probe cooking can be tested using an apple for product.

3. Turn By-Pass Switch (1) to “MEAT PROBE”.

**NOTE:** Soak time is the amount of time the product will remain at the meat probe temperature setting once it has been reached.

4. Set the meat probe temperature by pushing the pin wheels on the Meat Probe Switches (4).
5. Set water bath temperature by pushing the pinwheels on the Water Bath Switches (5). This should be 5 to 10 degrees higher than the meat probe temperature setting.
6. Date and label a new sheet of Chart Paper (12) and install in MRC 7000 Chart Recorder (10).
7. Insert meat probe tip through casing into center of product.
8. In case this bag in a second bag. Remove as much air as possible and tie the bag around the probe with a tie wrap.
9. Load tank with product. Use adjustable dividers as required in the baskets to prevent excessive movement of product.
10. Push the Start Button (3).

### **RESULTS:**

The steps the tank will go through are the same as in the meat probe by-pass mode, with the following exceptions.

- The Timer (14) will not start timing down until the meat probe set temperature has been reached.
- The MRC 7000 Chart Recorder (10) will record two temperatures.

# CLEANING INSTRUCTIONS

## CARE AND CLEANING

The Cook tank must be cleaned regularly to maintain its efficient cooking performance, and to ensure its' continued safe reliable operation.

**WARNING:** Do not use chloride based cleaners.

1. Prepare a warm solution of water and mild detergent.
2. Using a nylon brush, clean the inside and outside of the tank.
3. Insure you have removed any grease or dirt build-up from the two probes inside the tank. One probe is located in the recess at the top right rear of the tank. The other two are located behind the agitator fan.
4. Clean the baskets and dividers using the same mild detergent.

**NOTE:** For more difficult cleaning applications one of the following can be used: alcohol, baking soda, vinegar, or a solution of ammonia in water. Avoid the use of chloride cleansers, which may damage the Cook Tank's stainless steel surface.

**WARNING:** Steel wool should NEVER be used for cleaning the cooking chamber of the Cook Tank. Particles of steel wool become embedded in the cooking surface and rust, which may corrode the stainless steel.

# Service Parts

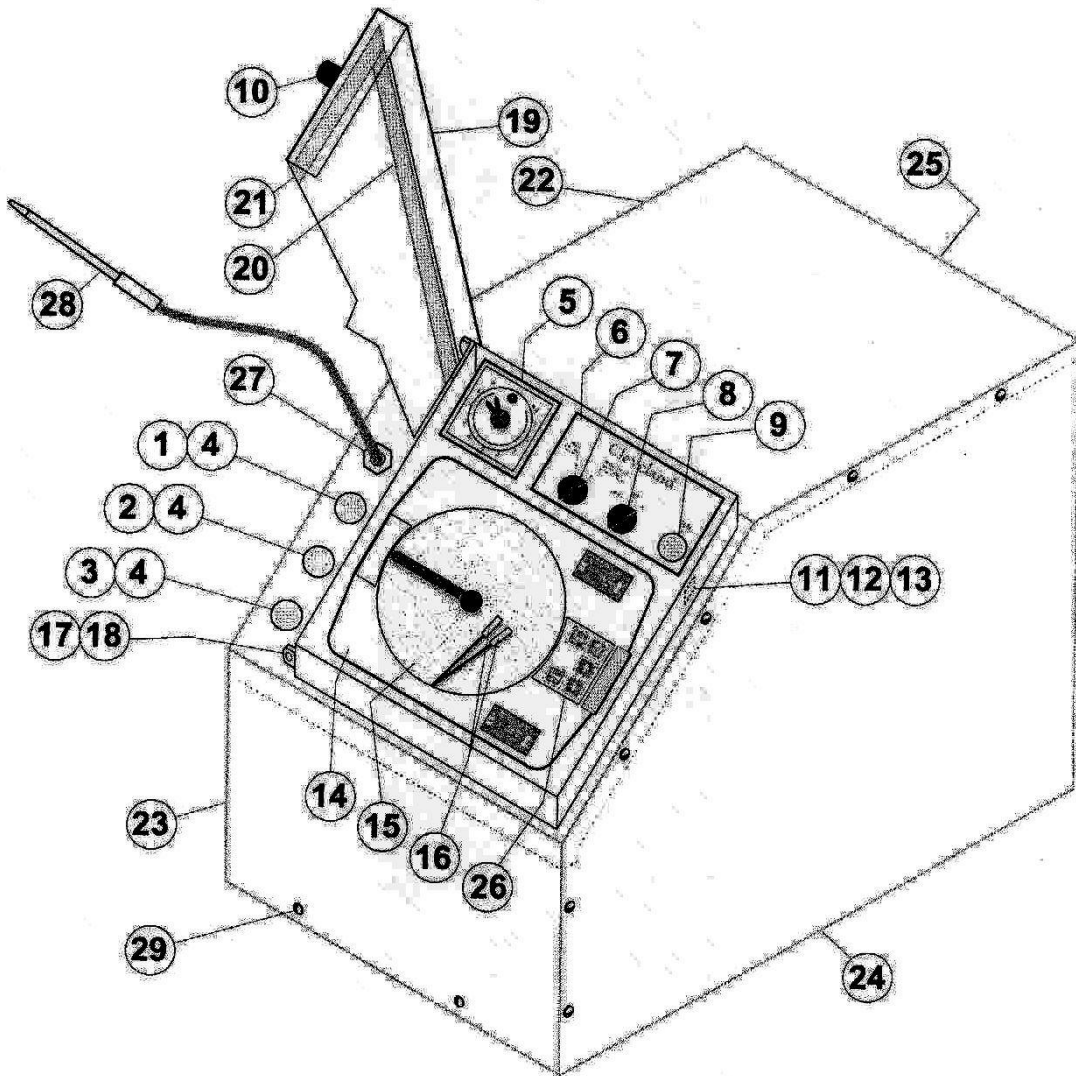
## WARRANTY

Our Company supports a worldwide network of Maintenance and Repair Centers. Contact your nearest Maintenance and Repair Center for Replacement parts, service, or information regarding the proper maintenance and repair of your cooking equipment.


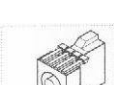


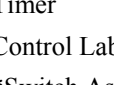
In order to preserve the various agency safety certification (UL, NSF, ASME/Ntl. Bd., Etc.), only factory supplied replacement parts should be used. The use of other than factory supplied replacement parts will void warranty.

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## *CONTROL CONSOLE COMPONENTS*



## CONTROL CONSOLE

<i>ITEM NO.</i>	<i>PART NO.</i>	<i>DESCRIPTION</i>	<i>QTY.</i>
1.	KE53191-2	 Green Pilot Light Lens	1
2.	KE53191	 Red Pilot Light Lens	1
3.	KE53191-3	 Blue Pilot Light Lens	1
4.	KE53192	 Transformer, c/w bulb	1
	SE50440	 Bulb	1
5.	CT50079	Timer	1
6.	CT50072	Control Label	1
7.	KE01808	*Switch Assembly, ON/OFF	1
8.	KE01809	*Switch Assembly, ON/OFF/ON	1
9.	KE01813	*Push Button, ON/OFF	1
<b>*NOTE:</b> Requires Contactor Cartridge KE53138-1, see SWITCH CONFIGURATION & DISASSEMBLY			
10.	CT50115	Keylatch	1
11.	FA11052	Machine Screw, #6-32	2
12.	FA21002	Hex Nut, #6-32	2
13.	FA32004	Tooth Lockwasher #6-32	2
14.	KE53136-3	Chart Recorder, 2 pen	1
15.	SE50378	Chart Paper, 30-230°F, 24 hr. (pkg. 100)	1
	SE50379	Chart Paper, 0-1000° C, 24 hr. (pkg. 100)	
16.	SE50354	Pen Tip, red (pkg. 5)	1
	SE50355	Pen Tip, green (pkg. 5)	1
17.	CT50075	Control Cover Hinge	2
18.	FA11091	Binding Heat Screw, #8-32 x 3/8" lg.	4
19.	CT00026	Control Cover Assembly	1
20.	CT50234	Control Cover Gasket (short)	2
21.	CT50233	Control Cover Gasket (long)	2
22.	CT00025	Console Cover Top	1
23.	CT00029	Console Front Panel (CT-600)	1
	CT00030	Console Front Panel (CT-1000 & CT-2000)	1
24.	CT50043	Console Side Panel (CT-600)	1
	CT50044	Console Side Panel (CT-1000 & CT-2000)	1
25.	CT50113	Console Back Panel (CT-600)	1
	CT50114	Console Back Panel (CT-1000 & CT-2000)	1
26.	SE50439-3	Keypad, complete overlay	1
27.	KE54721-1	Cord Connector	1
28.	CT50022-1	Meat Probe	1
29.	FA11135	Screws, #10-24 x 1/2" lg.	16

# CLEVELAND TURBOJET COOK/CHILL SYSTEM

## Operational Guide

### A. Turn on power to the control panel

1. The operator's panel will display the initialization message
2. There is a 5-second delay to allow the other electronic components to power up and settle. The panel will now display the main menu that contains 3 options:
  - a. CHILL
  - b. COOK TO TIME
  - c. COOK TO PROBE
3. There are two other options available at this time by selection from the function keys
  - a. RE-THERMALIZATION
  - b. CLEAN

### B. Within the operation of the cook/chill system the E-STOP function key is always active, and anytime a process is in operation the PAUSE/RESUME function key is active. The other function keys, WATER TEMP, COOK TIME, PROBE TEMP, and HOLD TIME are active during the various process heating cycles.

1. E-STOP
  - a. This will stop the operation of the system immediately as would any emergency stop or reset. If the process has been started an abort signal is sent to the plc and other controlling electronics. However, if the process has not been started only the control panel is reset.
  - b. The main menu will be displayed on the screen
2. PAUSE/RESUME
  - a. This function key acts as a 2-position switch, with PAUSE being one position and RESUME being the other position.
  - b. This function key is active anytime a cycle has been started and is operating.
  - c. PAUSE will stop any currently running pumps and will close any open water valves.
  - d. RESUME will restart any pumps that should be running and will open any water valves that should be open for the current mode of operation.
3. WATER TEMP
  - a. This function key is active during the COOK TO TIME, COOK TO PROBE, RETHERM, and CLEAN cycles.

- b. Pressing this function key will result in the display of the water temperature preset screen This preset value will control the temperature within the turbojet tank
- 4. COOKING TIME
  - a. This function key is only active during the COOK TO TIME cycle.
  - b. By pressing this function key a screen will be displayed that will allow the operator to control how long the cooking process is to run, in minutes, after the water temperature within the turbojet tank has reached the preset water temperature
- 5. PROBE TEMP
  - a. This function key is active only during the COOK TO PROBE cycle.
  - b. This function key is used to preset the probe temperature to be reached during the COOK TO PROBE cycle.
- 6. HOLD TIME
  - a. This function key is only active during the COOK TO PROBE cycle.
  - b. Pressing this function key will display a screen that will allow the operator to adjust the preset holding time that determines the cooking time after the probe temperature has reached the preset value.
- 7. RETHERM CYCLE
  - a. This function key is only active from the main menu screen.
  - b. This function key will take the operator through the steps to re-thermalize a product.
- 8. CLEAN CYCLE
  - a. This function key is also only active from the main menu screen.
  - b. The operator will be taken through the steps of the CLEAN cycle if the function key is pressed.
- 9. The RAISE and LOWER keys along with the number pad and ENTER key are the only other keys that are active. These keys are only active when the control panel is waiting for a numerical value from the operator. At all other times these keys are deactivated.

### **C. CHILL**

- 1. After the chill option is selected the Chill page is displayed This page contains the commands for the steps of the chill cycle, the water temperature, and the CHILL STOP button.
- 2. There are two main stops to the Chill operation Each step is displayed only when that step tin be activated
  - a. START
  - b. FULL CHILL

3. By pressing the START button the process of chilling begins.
  - a. The water valve is opened, filling the tank to the lower level.
  - b. The PAUSE/RESUME function key features are available at this time.
  - c. The water temperature is constantly displayed on the screen.
4. Once the low water level is reached the water valve will close; the chill solenoid valve will open and the small circulating pump will start. The large pump will start at low speed and full chill message will appear. The operator can start loading the product into the chiller
5. After the last bag of product is in the chiller the operator must push the FULL CHILL button. If the chiller tank is not full to the second level the water solenoid valve will open, filling the chiller to the full level and close. At this time the large pump will go to full speed. Chilling process will continue until operator turns it off.
6. To stop the chill cycle, this can be done in two ways:
  - a. By pushing the E-STOP key this will stop all functions and open the tank drain valve. You can then remove all product from the chiller.
7. Push the key marked CHILL STOP. This will stop all functions but the tank drain valve will not open The water will stay in the Chiller tank The operator can remove the product and then the water can be reused for a second load of product.
8. To restart, repeat chilling sequence and push CHILL START first.

#### **D. COOK TO TIME**

1. The operator fills the turbojet tank with the food product to be cooked.
2. Having selected the COOK TO TIME option the display will:
  - a. Inform the operator of the cook to time selection.
  - b. Request the operator enter the water temperature preset.
3. The operator modifies the water temperature preset by:
  - a. Pressing the RAISE button to increase the displayed preset value,
  - b. Pressing the LOWER button to decrease the displayed preset value, or
  - c. By entering the actual numeric value on the number pad keys, then
  - d. Press the ENTER button to accept and store the preset value.
4. The display will now ask for the cooking time in minutes to be entered by the operator.
5. The operator modifies the cooking time preset by:
  - a. Pressing the RAISE button to increase the displayed preset value,
  - b. Pressing the LOWER button to decrease the displayed preset value, or
  - c. By entering the actual numeric value on the number pad keys, then

- d. Press the ENTER button to accept and store the preset value.
6. The cook to time cycle is now ready to begin.
    - a. To start the sequence, just push START Water will come on, filling the first level steam will come on and small pump will start Water will continue filling to full level and then stop.
    - b. If the operator desires to use the large pump for more uniform and faster cooking, he must push the center key to turn the large pump on.
    - c. If you wish to go back to check the temperature set point, push the button marked WATER TEMPERATURE to see if you want to raise or lower the temperature.
    - d. Push the up or down arrow keys and push ENTER.
    - e. The screen will automatically go back to display the cooking process.
    - f. The same procedure can be done for COOKING TO TIME. When set point temperature is reached, the timer will start counting up. When it times out, everything will stop, the drain will open and the hot water will drain out.
    - g. Drain will stay open for (10) minutes and then close.
    - h. Water valve will open and refill the tank to the first level. Chill valve will open and the small and large pumps will start and water will continue to fill to top level and stop.
    - i. System will stay on Chill mode until turned off by an operator. You may turn off by pushing the PAUSE button and save the ice water or by pushing the E-STOP, and drain valve will open to drain all water.
    - j. You may then empty product from the tank.

## **E. COOK TO PROBE**

1. The operator fills the tank with the food product to be cooked.

Push button marked COOK TO PROBE Screen will display water set point. Follow previous instructions by using the arrow keys to raise or lower. Push enter. Screen will change to Probe Temperature Set Point.

- a. The temperature can be adjusted in the same manner. Probe temperature will only go up to 5\* below the water temperature set point.
- b. Press enter Screen will go to hold time set point.
- c. Set the time the same way by raising or lowering using the arrow keys and press ENTER.
- d. Push button marked START. Water will come on and fill to first level.
- e. Steam will come on and small pump will come on.
- f. Water will continue filling to top level and stop.
- g. When probe temperature is reached, the time will start counting up until it times out.

- h. Drain valve will open for (10) minutes and drain all hot water out.
- i. When drain closes the water valve will come on and fill tank to first level. Chill water valve will open and small circulating pump will come on.
- j. Water will continue to fill to the top level and stop.
- k. Large pump will come on Chilling process will continue until operator turns it off This can be done by using the PAL SE button or the E-STOP The E-STOP will drain the tank

## **F. RE-THERMALIZATION**

1. Having selected the RETHERM CYCLE option the display will:
  - a. Inform the operator of the re-thermalization selection.
  - b. Request the operator enter the water temperature preset.
2. The operator modifies the water temperature preset by:
  - a. Pressing the RAISE button to increase the displayed preset value,
  - b. Pressing the LOWER button to decrease the displayed preset value, or
  - c. By entering the actual numeric value on the number pad keys, then
  - d. Press the ENTER button to accent and store the preset value.
3. Now the operator is requested to select a water level for the re-thermalization process Pressing the button under the desired level on the screen makes this selection.
4. The re-thermalization cycle is now ready to begin. The operator activates the START button and:
  - a. The display informs the operator it is now heating.
  - b. The current water temperature is displayed.
  - c. The PAUSE/RESUME function key features are now active.
  - d. The water valve opens and fills the tank to the selected level.
  - e. The small circulating pump and the large pump are started.
  - f. The steam valve is opened.
  - g. The operator fills the tank with the food product to be re-thermalized.
5. At any time after the START button is pushed the water temperature preset can be modified by:
  - a. Pressing the WATER TEMP function key.
  - b. This takes the operator back to the water temperature preset screen.
    - i. The operator can adjust the preset value as before.
    - ii. The ENTER button must be pressed for the new value to be accepted.

- iii. If no activity is present on the keyboard for 5 seconds the display will return to the re-thermalization cycle display.
6. When the water temperature reaches the preset value, the steam valve is opened and closed to maintain the temperature of the water.
7. This processing cycle will continue until the operator presses the CYCLE STOP button.
  - a. If another food product is to be re-thermalized the product can be loaded into the turbojet tank and the RETHERM CYCLE function key pressed and the process will be restarted.

## **G. CLEAN**

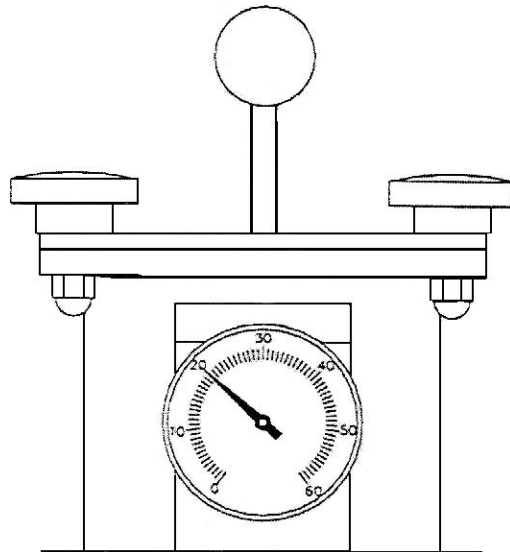
1. The operator places the cleaning solution into the turbojet tank.
2. Having selected the CLEAN CYCLE option the display will:
  - a. Inform the operator of the clean selection.
  - b. Request the operator enter the water temperature preset.
3. The operator modifies the water temperature preset by:
  - a. Pressing the RAISE button to increase the displayed preset value,
  - b. Pressing the LOWER button to decrease the displayed preset value, or
  - c. By entering the actual numeric value on the number pad keys, then,
  - d. Press the ENTER button to accept and store the preset value.
4. The clean cycle is now ready to begin. The operator activates the START button and:
  - a. The display informs the operator it is now heating.
  - b. The current water temperature is displayed.
  - c. The PAUSE/RESUME function key features are now active.
  - d. The water valve opens and fills the tank to the lower float level.
  - e. The small circulating pump is started.
  - f. The large pump is started at medium speed.
  - g. The steam valve is opened.
5. At any time after the START button is pushed the water temperature preset can be modified by:
  - a. Pressing the WATER TEMP fraction key.
  - b. This takes the operator back to the water temperature preset screen.
    - i. The operator can adjust the preset value as before
    - ii. The ENTER button must be pressed for the new value to be accepted.
    - iii. If no activity is present on the keyboard for 5 seconds the display will return to the clean cycle display.

6. When the water temperature reaches the preset value, the steam valve is opened and closed to maintain the temperature of the water.
7. This processing cycle will continue until the operator presses the CYCLE STOP button. The display will go back to the main menu screen and the tank will be drained.

#### **H. TURBOJET BACK FLUSHING FOR CLEANING HEAT EXCHANGER**

1. After (4) chill cycles it will automatically go into back flush through the cooling heat exchanger. Only the large pump will come on, the small pump will not come on until the back flush is finished.
2. Back flush time is adjustable by the manual timer located in the bottom junction box. Recommended time is approximately five (5) minutes depending on hot water supply.

## I. INSTRUCTIONS FOR INLINE FILTER OPERATION



1. The pressure gauge indicates water pressure from the pump going through the filter and then through the Heat Exchanger.
2. Normal operating pressure = 20 PSI — or - 2 PSI
3. **If pressure rises** to 27-28 PSI that means that the inline basket strainer must be cleaned.
  - a. Push Pause Button to stop chiller operation.
  - b. Loosen and remove black knobs on strainer top flange.
  - c. Remove flange, then remove basket and clean inside with brush supplied and water spray.
  - d. Reinstall basket Make sure opening on basket top aligns with hole on strainer housing.
  - e. Replace flange making sure that it is properly realigned.
  - f. Tighten knobs before pressing the resume button.
4. **If pressure drops** below 10 PSI this means that the inside perforated screen on right side of tank is being blocked either with bags of product not moving or floating particles of food Whatever the case may be it must be cleaned for the chilling process to go on.

### **INTERNAL BACK SCREEN REMOVAL AND INSTALLATION**

BACK SCREEN MUST BE IN PLACE AND SECURED AS SHOWN ON DWG #9055 THIS WILL PREVENT BAGS FROM BEING DRAWN INTO THE PUMP

### **INTERNAL RIGHT SCREEN REMOVAL AND INSTALLATION**

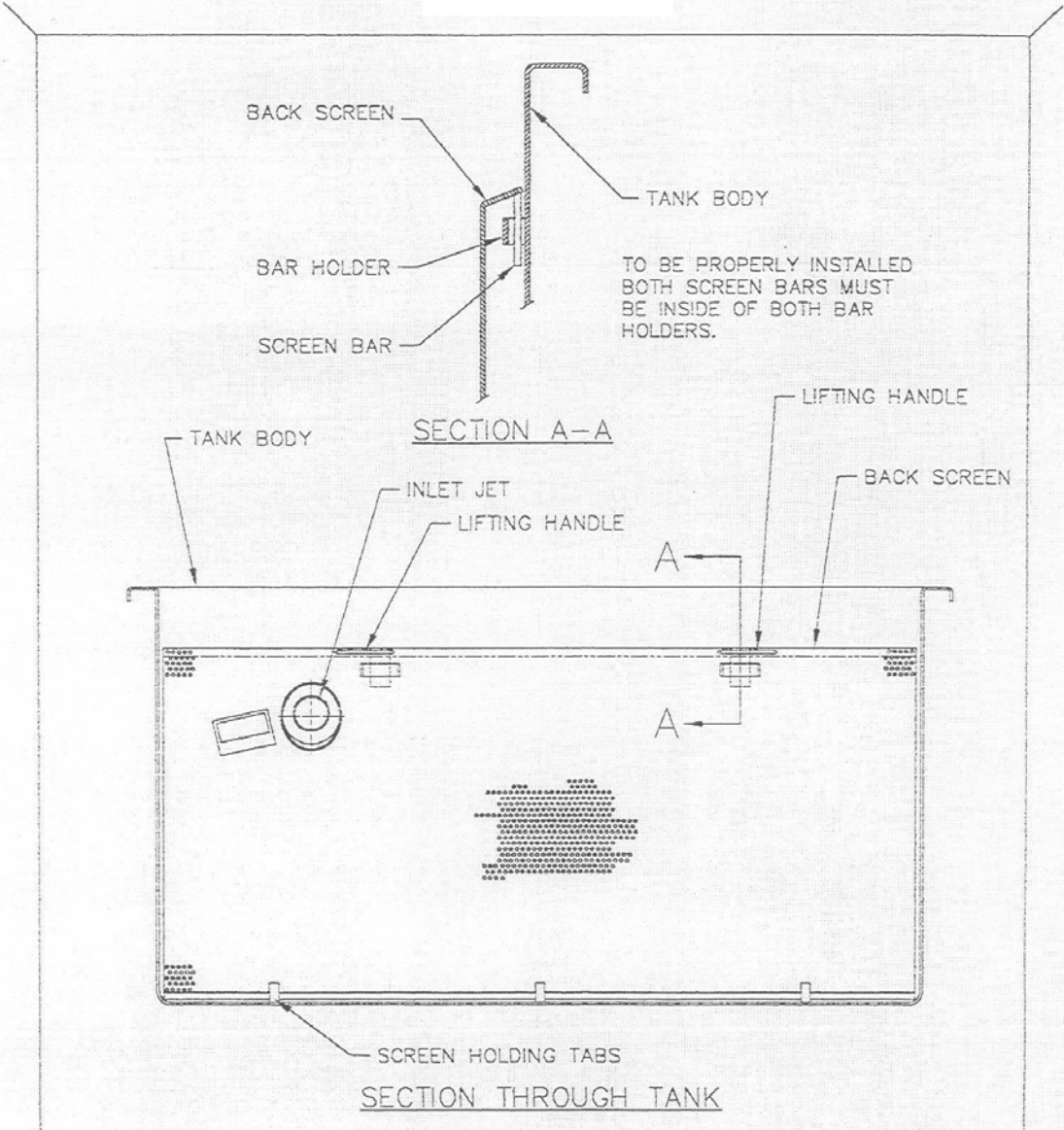
RIGHT SCREEN MUST BE IN PLACE AND SECURED AS SHOWN ON DWG#9056. THIS WILL PREVENT FOOD PARTICLES AND TRASH GOING THRU THE PUMP CAUSING SEVERE DAMAGE.

#### **TO REMOVE:**

1. TURN LATCHES TO THE OPEN POSITION.
2. LIFT SCREEN OUT USING THE HANDLE.

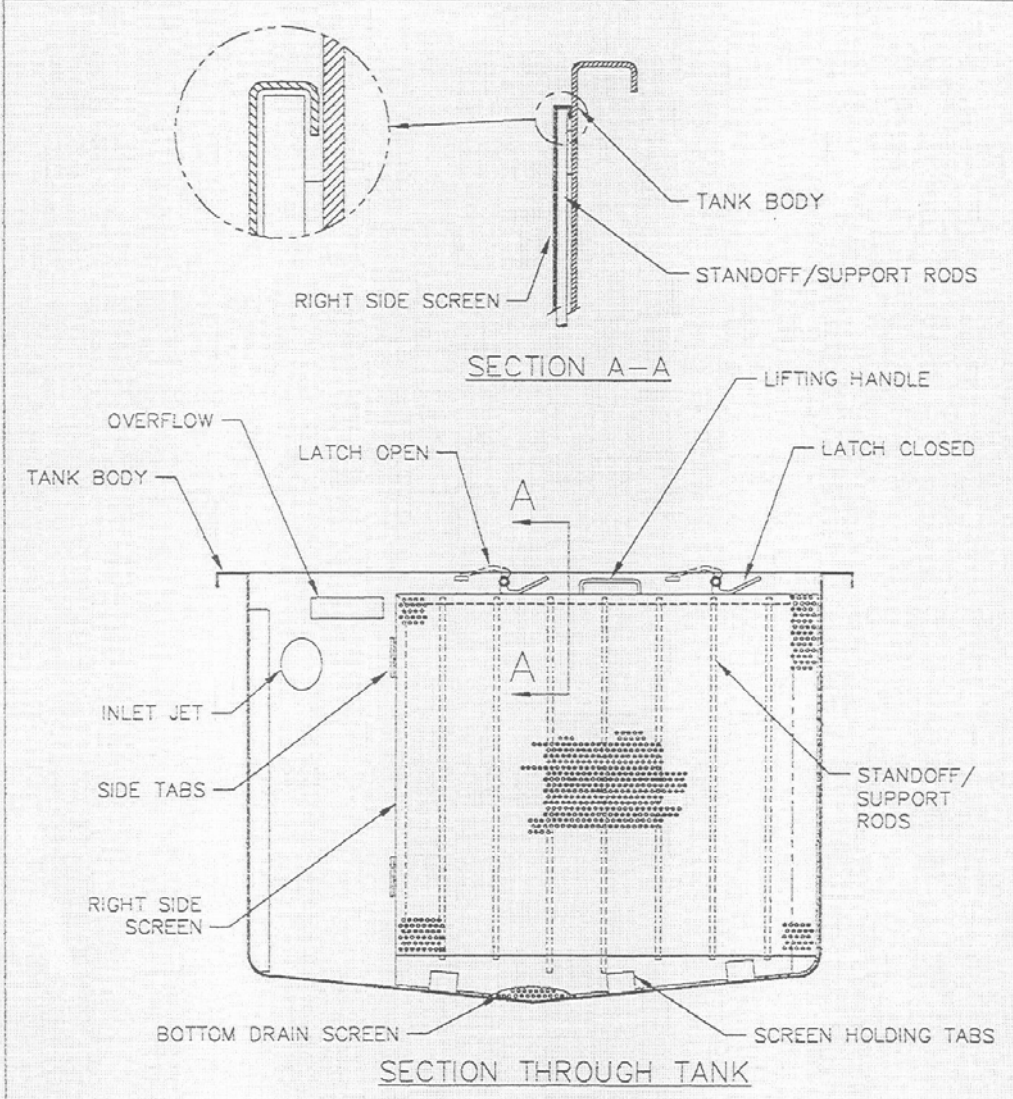
#### **TO REINSTALL:**

- 1 MAKE SURE LATCHES ARE IN THE OPEN POSITION
- 2 LOWER SCREEN IN MAKING SURE YOU ARE INSIDE OF BOTTOM AND SIDE TABS
- 3 PUSH TOWARD TANK WALL AND DOWN MAKING SURE THE TOP OF SCREEN IS IN PLACE NOW TURN LATCHES TO THE CLOSE POSITION.
4. BOTTOM DRAIN SCREEN MUST BE IN PLACE AT ALL TIMES FOR THE SIDESCREEN TO BE EFFECTIVE.



**J. C. PARDO & SONS INC.**

PTJ-100-TC/CT BACK SCREEN REMOVAL & INSTALLATION		DRAWN BY: JES	SCALE: NONE
		DATE: 3/29/01	SHEET: 1 OF 1
CHECKED BY:	APPROVED BY:	SIZE: A	DRAWING NUMBER: 9055
			REV.

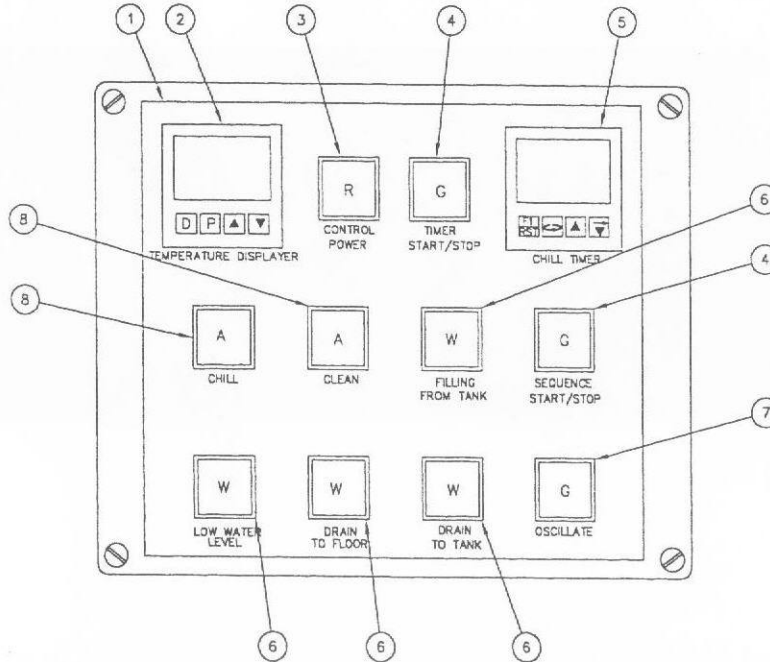


**J. C. PARDO & SONS INC.**

PTJ-100-TC/CT RIGHT SIDE SCREEN  
REMOVAL & INSTALLATION

DRAWN BY: JES	SCALE: NONE
DATE: 3/29/01	SHEET: 1 of 1
SIZE: A	DRAWING NUMBER: 9056
CHECKED BY:	APPROVED BY:
	REV.

REPLACEMENT PARTS		
ITEM	PART NO.	DESCRIPTION
1	NPBLUE0000017	FUNCTION TAG
2	ELBCO-0000026	DISPLAYER UNIT
3	2EPOO-8800032	RED LIGHTED PUSH BUTTON
4	2EPOO-8800033	GREEN LIGHTED PUSH BUTTON
5	ELBCO-0000027	TIMER
6	2EPOO-8800034	WHITE LIGHTED PUSH BUTTON
7	2EPOO-8800035	GREEN LIGHTED PUSH BUTTON
8	2EPOO-8800036	AMBER LIGHTED PUSH BUTTON
-	ELV00-2400003	REPLACEMENT BULB FOR ALL SWITCHES



## TUMBLE CHILLER

### OPERATING INSTRUCTIONS

#### CHILLING

1. PRESS CONTROL POWER BUTTON
2. SELECT CHILL
3. SELECT WATER LEVEL (OPTIONAL)
4. SELECT OSCILLATE (OPTIONAL)
5. SELECT CHILL TIME
6. PUSH SEQUENCE START/STOP BUTTON

#### DRAINING

1. SELECT DRAIN TO FLOOR

#### CLEAN CYCLE

1. PRESS CONTROL POWER BUTTON
2. SELECT CLEAN
3. PUSH START/STOP BUTTON

#### REUSE TANK

1. SELECT DRAIN TO TANK
2. PUSH START/STOP BUTTON

#### EMPTY REUSE TO TANK

1. PUSH DRAIN TO TANK BUTTON

FIRST LOAD OF THE DAY	WHEN LOAD HAS COOLED	ALL OTHER LOADS
PRESS BUTTONS IN SEQUENCE 1. CONTROL POWER 2. CHILL 3. SEQUENCE START/STOP MACHINE WILL FILL AND START COOLING WATER	PRESS BUTTON IN SEQUENCE 1. SEQUENCE START/STOP 2. DRAIN TO TANK	PRESS BUTTONS IN SEQUENCE 1. FILL FROM TANK 2. CHILL 3. SEQUENCE START/STOP AFTER LAST LOAD DRAIN TO FLOOR AND PUSH CONTROL POWER
<input type="checkbox"/> 1 CONTROL POWER <input type="checkbox"/> 2 CHILL <input type="checkbox"/> 3 CLEAN FILL FRM TANK START/STOP LOW DRAIN FLOOR TANK LLANTE OSCI	<input type="checkbox"/> CONTROL POWER <input type="checkbox"/> CHILL CLEAN FILL FRM TANK START/STOP LOW DRAIN FLOOR TANK LLANTE OSCI	<input type="checkbox"/> CONTROL POWER <input type="checkbox"/> 2 CHILL <input type="checkbox"/> 1 CLEAN FILL FRM TANK START/STOP LOW DRAIN FLOOR TANK LLANTE OSCI
<input type="checkbox"/> 1 CONTROL POWER <input type="checkbox"/> 2 CHILL <input type="checkbox"/> 3 CLEAN FILL FRM TANK START/STOP LOW DRAIN FLOOR TANK LLANTE OSCI	<input type="checkbox"/> CONTROL POWER <input type="checkbox"/> CHILL CLEAN FILL FRM TANK START/STOP LOW DRAIN FLOOR TANK LLANTE OSCI	<input type="checkbox"/> CONTROL POWER <input type="checkbox"/> 2 CHILL <input type="checkbox"/> 1 CLEAN FILL FRM TANK START/STOP LOW DRAIN FLOOR TANK LLANTE OSCI