



Operators Manual

Installation, Operation & Service

Skillets

ELECTRIC SKILLETS - T4 MODELS

MODELS:
SEL-30-T4
SEL-40-T4



Enodis

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SE95034

IMPORTANT

**THE INSTALLATION AND CONNECTION MUST COMPLY WITH
THE LOCAL AND NATIONAL ELECTRICAL CODES**

**ENSURE ELECTRICAL SUPPLY CONFORMS WITH ELECTRICAL
CHARACTERISTICS SHOWN ON THE RATING PLATE**

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

INSTALLATION INSTRUCTIONS

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.

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

GENERAL INFORMATION

The serial plate is located on the left console by the access panel. Voltage, phase, amperage and wattage are stated on the plate.

1. **Damage Check:** Check carton or crate for possible damage incurred in shipping. After carefully uncrating, check for 'concealed' damage. Report any damage immediately to your carrier.
2. Check the electrical rating plate to ensure that the unit is the correct voltage, amperage, phase and wattage.
3. This unit must be installed by a qualified electrician working in accordance with applicable local and national electrical codes. Improper installation could cause damage and void the warranty.

INSTALLATION CLEARANCES

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

proper cleaning and maintenance. Refer to the specification sheet.

INSTALLATION INSTRUCTIONS

1. Carefully remove unit from carton or crate. Remove any packing material from unit.
2. A protective material has been applied to the stainless steel panels.

NOTE: This material must be removed immediately after installation, as heat will melt the material and make it more difficult to remove.

3. Set skillet in position where electrical services are nearby. Comply with clearances stated on the specification sheet. Ensure there is sufficient clearance between skillet and back wall. Check overhead clearance to accommodate hinged cover when in the raised position.
4. 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. Securely anchor adjustable feet to floor and seal joints with a silicone sealant.

ELECTRICAL CONNECTION

1. For supply connections, use wire suitable for at least 194°F (90°C). Cleveland strongly recommends the use of liquid tight fittings.
2. The supply lines will enter through the rear at the bottom of the unit on the left console and are connected to the terminal block. For ease in attaching the supply lines, there is a removable cover on the wiring compartment.

3. The electrical service connection must comply with all local and national codes.
4. **NOTE:** This skillet is factory wired for a 3 phase installation. If single phase is required, check the wiring diagram for proper modifications. Wiring diagram is located inside the left console.

WATER CONNECTIONS (OPTIONAL)

A 1/4" NPT cold water line and a 1/4" NPT hot water line are required for the fill faucet.

OPERATING INSTRUCTIONS

1. Ensure electrical supply to the appliance is in the "ON" position.
2. Turn power switch to the "ON" position. The red pilot light will indicate power is on.
3. Power Tilt

Cleveland skillets are equipped with an electric power tilt mechanism for raising and lowering the frypan. To raise the frypan, open the cover and press up on the tilt switch. To lower the frypan, press down on the tilt switch.

Manual Tilt

Cleveland skillets can also be equipped with the optional manual tilt mechanism for raising and lowering the frypan. To raise the frypan, open the cover and turn the crank clockwise. To lower the frypan, turn the crank counterclockwise.

4. **FOR YOUR SAFETY.** This skillet is also equipped with a power interrupter which automatically shuts off the electrical power to the elements whenever the frypan is raised more than 1/2" (13mm).

IMPORTANT: Before commencing to cook, ensure frypan is in the lowered position by pressing down on the tilt switch. Ensure cover is raised first.

5. To preheat, set thermostat to desired cooking temperature. The amber pilot light will cycle on and off with the thermostat.
6. Allow skillet to preheat for approximately 15-30 minutes.
7. Once preheated, insert product in frypan and adjust thermostat to required cooking temperature.
8. If desired, once produce has cooked, it can be held prior to serving at a lower temperature setting.
9. The best time to clean the skillet is immediately after use, once frypan has cooled down. Refer to the section titled **CLEANING INSTRUCTIONS.**

OPERATING SUGGESTIONS

1. Turn power switch to the "OFF" position when skillet is not in use.
2. Clean frypan as soon as possible after cooking.
3. Allow skillet to preheat before adding product.
4. Always lift the spring assist cover before activating the tilt mechanism.
5. During an electrical power interruption, turn power switch on the front panel to the "OFF" position. This unit cannot be made to operate without electrical power.

MAINTENANCE INSTRUCTIONS

NOTE: ANY MAINTENANCE OR SERVICE INVOLVING DISASSEMBLY OF COMPONENTS SHOULD BE MADE BY A QUALIFIED SERVICE TECHNICIAN. ENSURE ELECTRICAL AND WATER SUPPLY (IF APPLICABLE) TO THE APPLIANCE ARE SHUT OFF.

You have purchased the finest commercial cooking equipment available anywhere. Like any other fine precision built piece of equipment it should be given regular care and maintenance.

Periodic inspections by your dealer or a qualified service agency are recommended to check temperatures, adjustments and ensure moving parts are operative. Whenever possible, avoid overheating idle equipment as this is the primary cause for increased service costs.

When corresponding with the factory or your equipment dealer regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number (including prefix and suffix letter and numbers) and the serial or code number. The rating plate affixed to the unit contains this information.

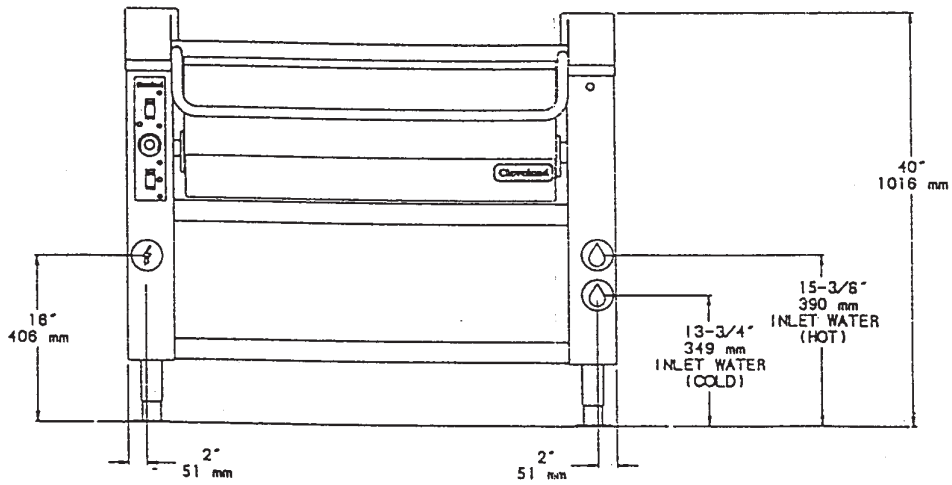
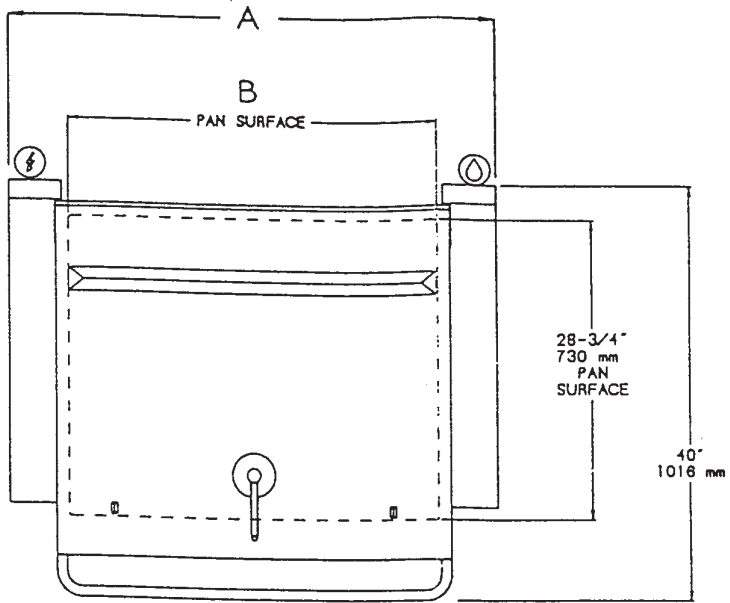
"REGULAR MAINTENANCE ENSURES PEAK PERFORMANCE."

CLEANING INSTRUCTIONS

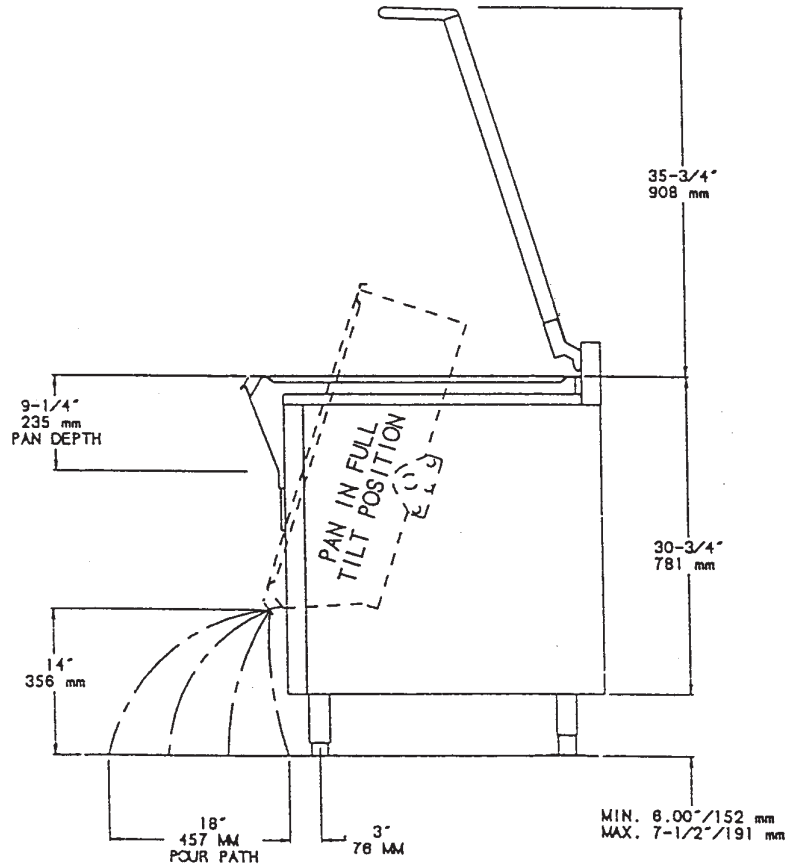
A regular daily cleaning program should be followed to maintain your skillet's efficient performance and minimize service calls. At the end of each day's operation, the following steps are recommended:

1. Turn power switch to the "OFF" position.

2. Skillet should be cleaned after each use, as soon as possible after cooking. CAUTION: Ensure skillet has cooled down.
3. For general purpose cleaning, use a soft cloth with mild detergent and warm water. A sponge, non-abrasive scouring pad or a fibre brush can also be used for this purpose.
4. To remove grease that has baked on, apply a non-abrasive cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines of the metal. NEVER RUB IN A CIRCULAR MOTION. Soil or burnt deposits which do not respond can usually be removed by rubbing the surface with Scotch-Brite scouring pads or stainless scouring pads. DO NOT USE ORDINARY STEEL WOOL.
5. Do not use grill stones. Heat tint can be removed by a vigorous scouring in the direction of the polish lines using Scotch-Brite scouring pads or a stainless scouring pad in combination with a non-abrasive cleanser.
6. Tomato and vinegar based products have a high acid content which could attack the stainless steel finish of the frypan. After cooking of such products, clean frypan interior with a baking soda and water solution. Use one tablespoon of baking soda per one gallon of water.
7. After cleaning, the skillet should be thoroughly rinsed with clean water and dried.



MODEL BASIC NO.	CAPACITY		DIMENSIONS			
			A		B	
	U.S. GALLONS	LITRES	IN.	MM	IN.	MM
SEL-30-T4	30	115	36	914	24.5	622
SEL-40-T4	40	150	48	1219	36.5	927



LOADING CHART											SERVICE CONNECTIONS				
TOTAL kw LOAD	3-PHASE 480V			3-PHASE 240V			3-PHASE 208V			1-PHASE		⚡	ELECTRICAL CONNECTION - TERMINAL BLOCK LOCATED INSIDE CONSOLE		
	X	Y	Z	X	Y	Z	X	Y	Z	240	208				
12	15	15	15	29	29	29	34	34	34	50	58	INSTALLATION NOTES			
16	20	20	20	39	39	39	45	45	45	67	77				
18	22	22	22	44	44	44	51	51	51	75	87	MINIMUM WALL CLEARANCES	REAR	SIDES	
24	29	29	29	58	58	58	67	67	67	N.A.	N.A.		AS REQUIRED FOR CONNECTION	in.	mm
														1	25