



# Operators Manual

## Installation, Operation & Service

# Skillets

### **GAS SKILLETS - T4 MODELS**

MODELS:  
SGL-30-T4  
SGL-40-T4



Enodis

1333 East 179th St., Cleveland, Ohio, U.S.A. 44110

Phone: (216) 481-4900 Fax: (216) 481-3782  
Visit our web site at [www.clevelandrange.com](http://www.clevelandrange.com)

SE95035

**FOR YOUR SAFETY**

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

**WARNING**

**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

**IMPORTANT**

**THE FOLLOWING POINTS ARE TO ENSURE THE SAFE INSTALLATION AND OPERATION OF THIS EQUIPMENT:**

**ENSURE ALL GAS AND ELECTRICAL SUPPLIES MATCH RATING PLATE AND ELECTRICAL STICKERS.**

**OBSERVE ALL CLEARANCE REQUIREMENTS.**

**DISCONNECT THE ELECTRICAL POWER SUPPLY TO THE APPLIANCE BEFORE CLEANING OR SERVICING UNIT.**

**ONLY QUALIFIED SERVICE TECHNICIANS SHOULD REPAIR THIS UNIT.**

**THE INSTALLATION AND CONNECTION MUST COMPLY WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH CAN/CGA-B149 INSTALLATION CODE OR WITH THE NATIONAL DUEL GAS CODE, ANSI Z223.1-LATEST EDITION.**

**POST IN A PROMINENT LOCATION, INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER.**

**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 PSIG. (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 PSIG. (3.45 KPA).**

**RETAIN THIS MANUAL FOR FUTURE REFERENCE.**

---

## GENERAL INFORMATION

---

The serial plate is located directly behind the front skirt (right side). For easy access, remove the 3 screws securing the skirt. Gas type, burner ratings and electrical requirements 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. The correct type of gas for which the unit was manufactured is noted on the rating plate, and this type of gas must be used.
3. A pressure tap is supplied with each unit and is installed on the manifold. The gas pressure must be checked when unit is installed, to ensure unit gas pressure is the same as specified on the rating plate. For access to the pressure tap, remove front skirt; turn power switch to the 'OFF' position as a precaution. If necessary, pressure adjustments can be made at the pressure regulator which is installed on the manifold. Once pressure test is completed, turn power switch and thermostat to the 'OFF' position. Reattach front skirt.
4. Have a qualified gas technician check the gas pressure to make certain that existing gas facilities (meter, piping, etc.) will deliver the BTU's of gas required at the unit with no more than 1/2" water column pressure drop. When checking pressure, be certain that all the equipment on the same gas line is turned to the 'ON' position.
5. Make certain that new piping, joints and connections have been made in a clean manner and have been purged so that piping compound, chips, etc. will not clog valves and/or controls. Use pipe joint sealant that is approved for use with

liquefied petroleum gas.

6. **WARNING:** Always check gas connections for leaks using soap solution or similar means. **DO NOT CHECK WITH AN OPEN FLAME.**

---

## 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 unit be installed with sufficient clearances to provide for proper cleaning and maintenance. Minimum clearances are 1" for the sides and 6" (152mm) from back to adjacent combustible walls. Zero clearance is required from non-combustible surfaces. Certified for installation on combustible floor.

---

## 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 difficult to remove.

3. These units must be installed under an adequate ventilation system. Refer to the sections titled **VENTILATION** and **AIR SUPPLY** for further instructions.
4. Comply with clearances stated on the specification sheet. Ensure there is sufficient clearance between skillet and

back wall. Check for overhead clearance to accommodate for hinged cover when in the raised position.

5. 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 the adjustable feet to the floor and seal joint with a silicone sealant.
6. **FOR YOUR SAFETY:** Keep the appliance area free and clear of combustible materials.

---

### ELECTRICAL CONNECTION

---

A cord and plug is supplied on each unit, 120 volts, single phase, 2.0 amps.

#### WARNING

#### Electrical Grounding Instruction

This appliance 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 separate 15 amp service must be provided. For 120V usage, each skillet is electrically equipped with a cord set with a three prong plug, which fits any standard 120 volt three prong grounded receptacle.

When a unit is ordered and built for 108/240 volt, the supply line must be connected to the wiring terminations located inside the left console. For ease in attaching the supply line, there is a removable side panel on the console. A wiring diagram is attached to the rear of the front panel of each unit.

**IMPORTANT:** This appliance must be electrically grounded in full accordance with local

codes or, in the absence of local codes, with the Canadian Electrical Code C22.1, or with the National Electrical Code, ANSI/NFPA No. 70-latest edition (whichever is applicable).

---

### GAS CONNECTION

---

A 3/4" NPT gas connection is required along the rear of the unit.

It is recommended that a sediment trap (drip leg) be installed in the gas supply line. If the gas pressure exceeds 14" water column, a pressure regulator must be installed to provide a maximum of 14" water column gas pressure to the gas control valve.

Connect the gas supply piping to the input side of the gas control valve. Location and pressure data are shown on the specification sheet. Installation must be in accordance with local codes and/or the National Fuel Gas Code ANSI Z233.1-latest edition (USA), or Installation Codes for Gas Burning Appliances and Equipment CAN/CGA-B149.1 and B149.2 (Canada). 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.

---

### WATER CONNECTIONS (OPTIONAL)

---

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

---

### VENTILATION

---

A gas skillet must be installed in a location in which the facilities for ventilation permit satisfactory combustion of gas and proper venting. Proper ventilation is imperative for

good operation of the appliance. The ideal method of ventilating a gas skillet is the use of a properly designed ventilating canopy, which should extend at least 6" (152mm) beyond all sides of the appliance (except against a wall, if the canopy is a wall installation). This is usually part of a mechanical exhaust system.

Further information can be obtained by referring to the U.S.A. National Fire Protection Association's NFPA96 regulations. These standards have also been adopted by the National Building Code in Canada.

---

### AIR SUPPLY

---

1. Appliances shall be located so as not to interfere with proper circulation of air within the confined space. All gas burners require sufficient air to operate.
2. Large objects should not be placed in front of the appliance which might obstruct the air flow through the front. Do not obstruct the flow of combustion and ventilation air.
3. Do not permit fans to blow directly at the appliance and, wherever possible, avoid open windows adjacent to the appliance sides and back; also wall type fans which create air cross-currents within the room.

---

### START-UP PROCEDURE

---

This appliance has been factory tested and adjusted under ideal conditions but, rough handling, low gas pressure, altitude or variations in gas characteristics may require fine adjustment.

All units are equipped with fixed orifices and do not require primary air adjustment.

---

### LIGHTING INSTRUCTIONS

---

NOTE: This appliance is equipped with a direct spark ignition system. Ensure the gas and electrical supply to the appliance are in the 'ON' position.

1. Turn the main manual gas valve to the 'ON' position.
2. Turn power switch to the 'ON' position.
3. Set thermostat to desired temperature.
4. If ignition fails and/or the control system goes into lockout, set power switch to the 'OFF' position.
5. Wait 5 minutes, then repeat steps 1 through 3. If the problem persists, have a qualified serviceman check the system.
6. To shut down system, turn power switch and main manual gas valve to the 'OFF' position.

---

### OPERATING INSTRUCTIONS

---

1. Ensure the gas and electrical supply to the appliance are in the 'ON' position.
2. Turn power switch to the 'ON' position. The green pilot light will indicate power is on. Wait one minute to allow flame sensor to heat up.

3. Power Tilt

Cleveland skillets are equipped with an electric power tilt mechanism for raising and lowering the frypan. To raise frypan, raise the cover and press up on the tilt switch. To lower 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 frypan, raise the cover and turn the crank clockwise. To lower frypan, turn counter-clockwise.

4. FOR YOUR SAFETY, this skillet is also equipped with a power interrupter which automatically shuts off the gas supply to the burners whenever the skillet 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.
6. Allow skillet to preheat for approximately 15-30 minutes.
7. Once preheated, insert product in skillet and adjust thermostat to required cooking temperature.
8. If desired, once product has cooked, it can be held prior to serving at a lower temperature setting.
9. When cooking is completed, set thermostat and power switch to the 'OFF' position.
10. The best time to clean the skillet is immediately after use, once skillet has cooled down. Refer to section titled **CLEANING INSTRUCTIONS**.

---

## **OPERATING SUGGESTIONS**

---

1. Turn power switch to the 'OFF' position when skillet is not in use.

2. Clean skillet 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 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 GAS, 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 over-heating 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 letters 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.

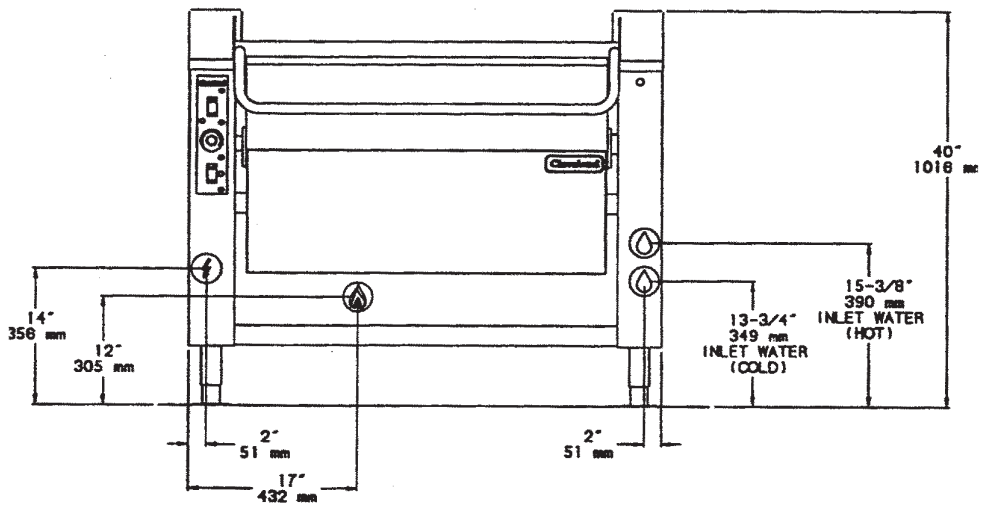
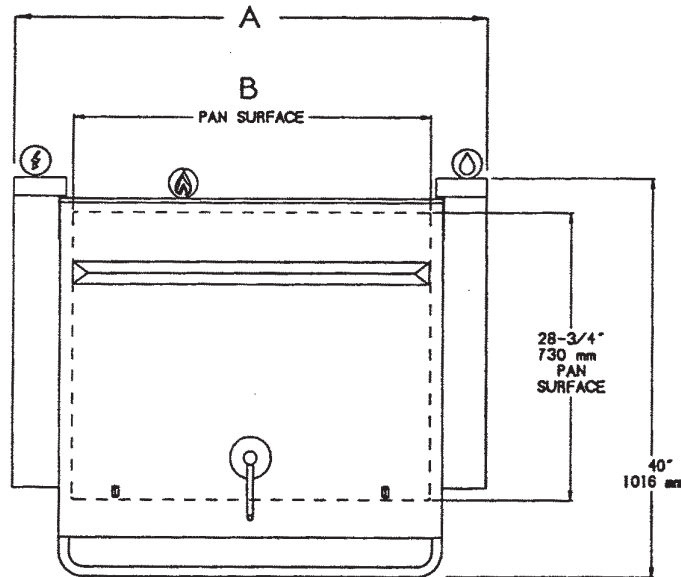
7. After cleaning, the skillet should be thoroughly rinsed with clean water and dried.

---

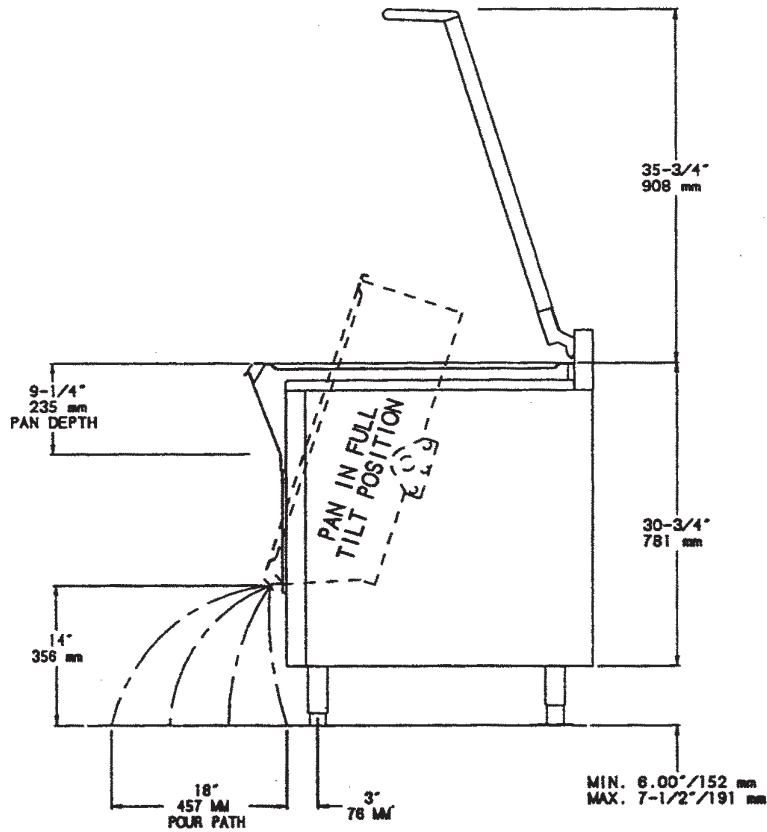
### Calibration

---

**IMPORTANT: DO NOT ATTEMPT TO CALIBRATE THE THERMOSTAT.**



MODEL	CAPACITY		INPUT CHART		DIMENSIONS			
	U. S. GALLONS	LITRES	NATURAL GAS		A		B	
			B. T. U. / HR.	GAS INLET	IN.	MM	IN.	MM
SGL-30-T4	30	115	125,000	3/4" NPT	36	914	24.5	622
SGL-40-T4	40	150	200,000	3/4" NPT	48	1219	36.5	927



INSTALLATION NOTES		SERVICE CONNECTIONS	
SUITABLE FOR INSTALLATION ON COMBUSTIBLE FLOORS	<b>GAS INPUT RATINGS:</b> RATINGS SHOWN ARE FOR NATURAL GAS INSTALLATIONS UP TO 2000 FEET (610 m) ABOVE SEA LEVEL. BTU RATINGS MUST BE DERATED FOR HIGH ALTITUDE INSTALLATIONS. SPECIFY ALTITUDE FOR PROJECT IF OVER 2000 FEET (610 m). FOR OTHER GASES SPECIFY TYPE. CALORIC VALUE, SPECIFIC GRAVITY AND PRESSURE AT APPLIANCE. NOTE: WHEN ORDERING SPECIFY TYPE OF GAS TO BE USED.	<b>ELECTRICAL</b>	SUPPLIED WITH 10-FOOT CORD - 1 PHASE GROUNDED OUTLET - 3 AMPERE MAXIMUM
MINIMUM CLEARANCE TO COMBUSTIBLE OR NON-COMBUSTIBLE WALLS: <u>SIDES:</u> 1' <u>BACK:</u> 6"  GAS PRESSURE REQUIRED: <u>NATURAL:</u> 7" WC <u>PROPANE:</u> 12" WC  NORMAL SUPPLY PRESSURES		<b>GAS</b>	3/4" NPT GAS CONNECTION