

# Cleveland

## Installation, Operation and Service Manual

### GAS SKILLET

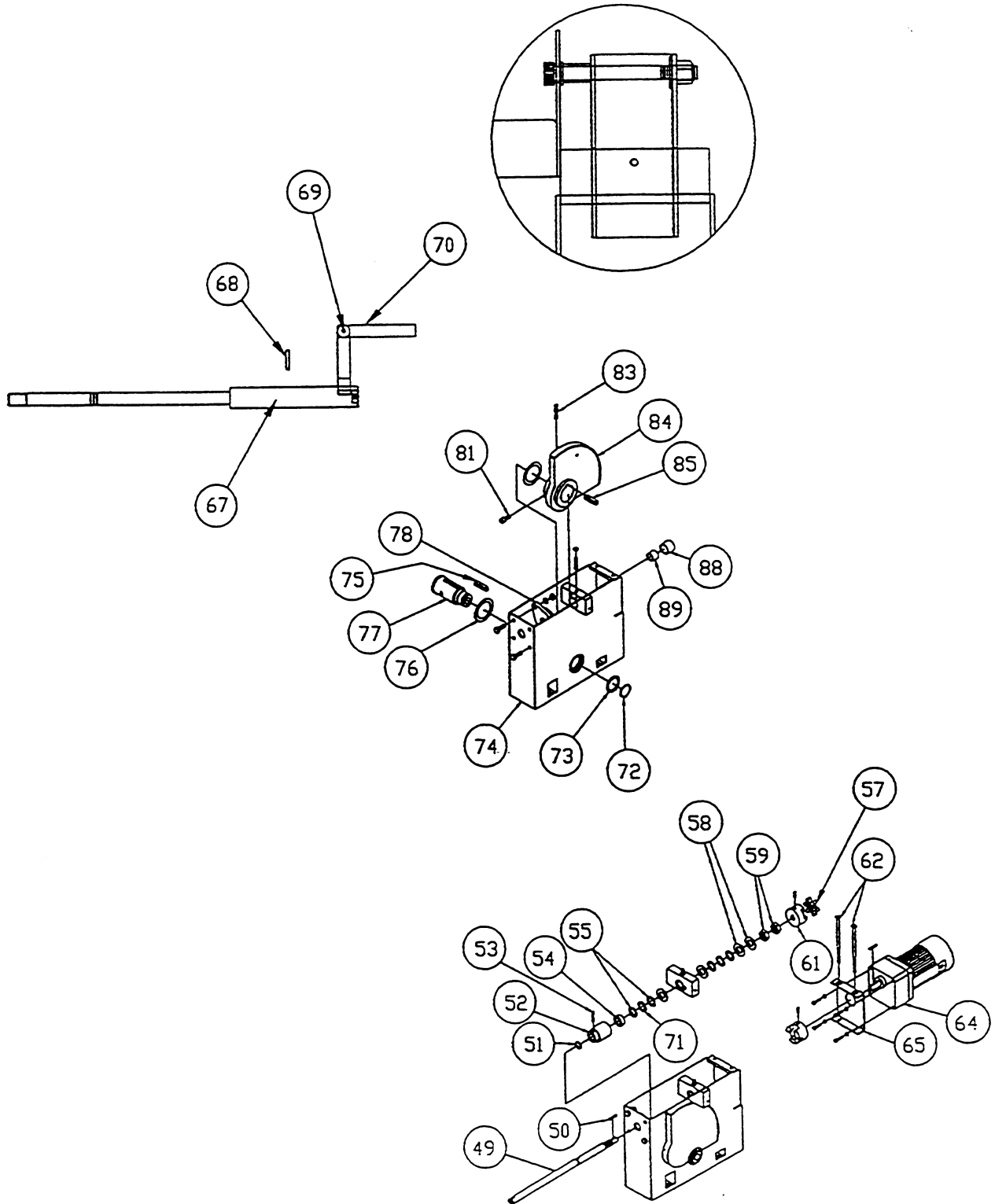
MODEL:  
SGL-30-T4  
SGL-40-T4



# GARLAND SKILLET

SEL-40-T4, SEL-40-HT4, SEL-30-T4 & SEL-30-HT4.

## LID HINGE MOUNTING



**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.**

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## GENERAL INFORMATION

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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.**

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## INSTALLATION CLEARANCES

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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.

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## INSTALLATION INSTRUCTIONS

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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.

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### ELECTRICAL CONNECTION

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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).

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### GAS CONNECTION

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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.

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### WATER CONNECTIONS (OPTIONAL)

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

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### VENTILATION

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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.

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### AIR SUPPLY

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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.

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### START-UP PROCEDURE

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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.

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### LIGHTING INSTRUCTIONS

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**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.

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### OPERATING INSTRUCTIONS

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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**.

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**OPERATING SUGGESTIONS**

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- 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.

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**MAINTENANCE INSTRUCTIONS**

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**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."**

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**CLEANING INSTRUCTIONS**

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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.
  - 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.

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**Calibration**

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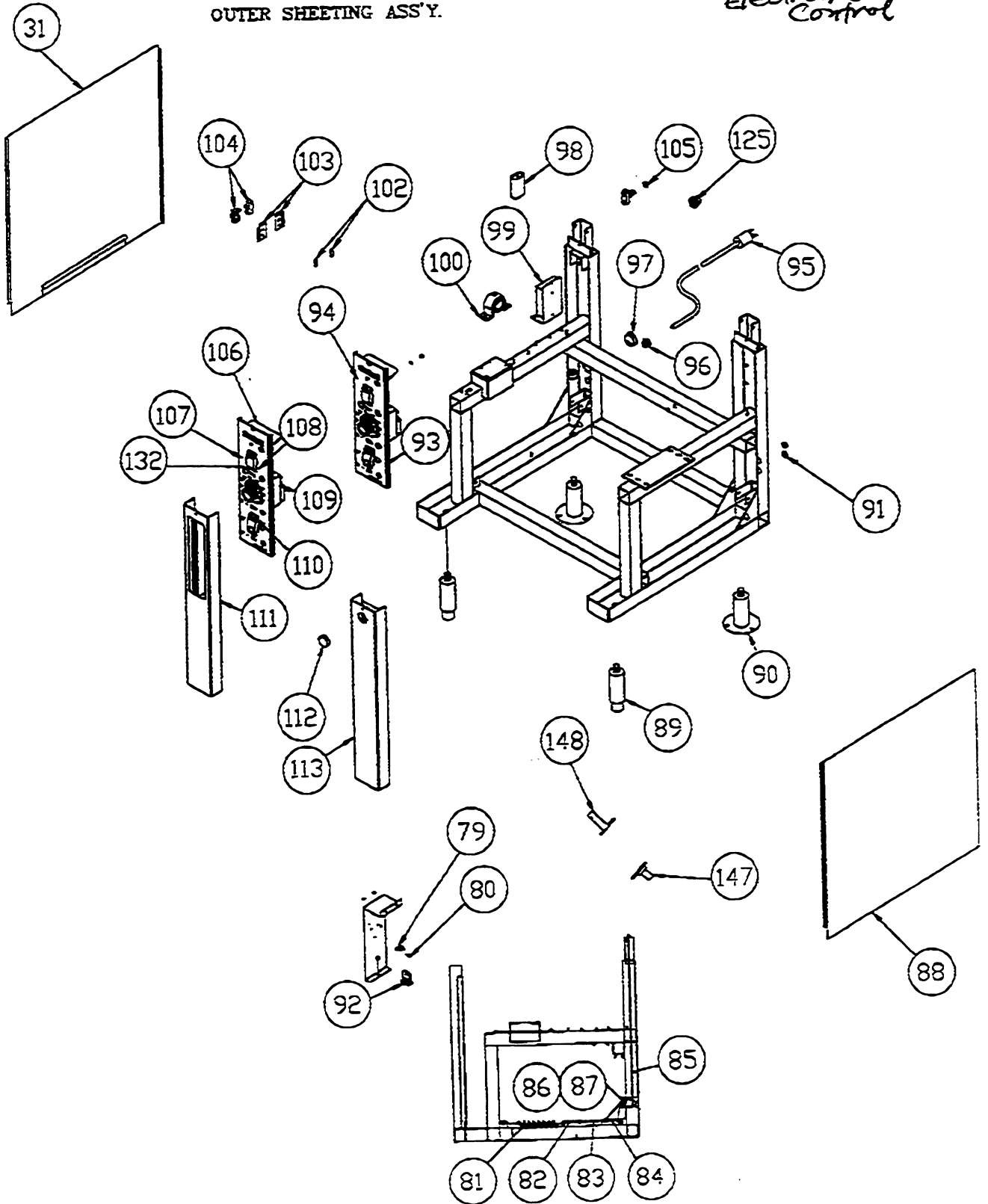
**IMPORTANT: DO NOT ATTEMPT TO CALIBRATE THE THERMOSTAT.**



# GARLAND SKILLET

SGL-40-T4, SGL-40-HT4, SGL-30-T4 & SGL-30-HT4.

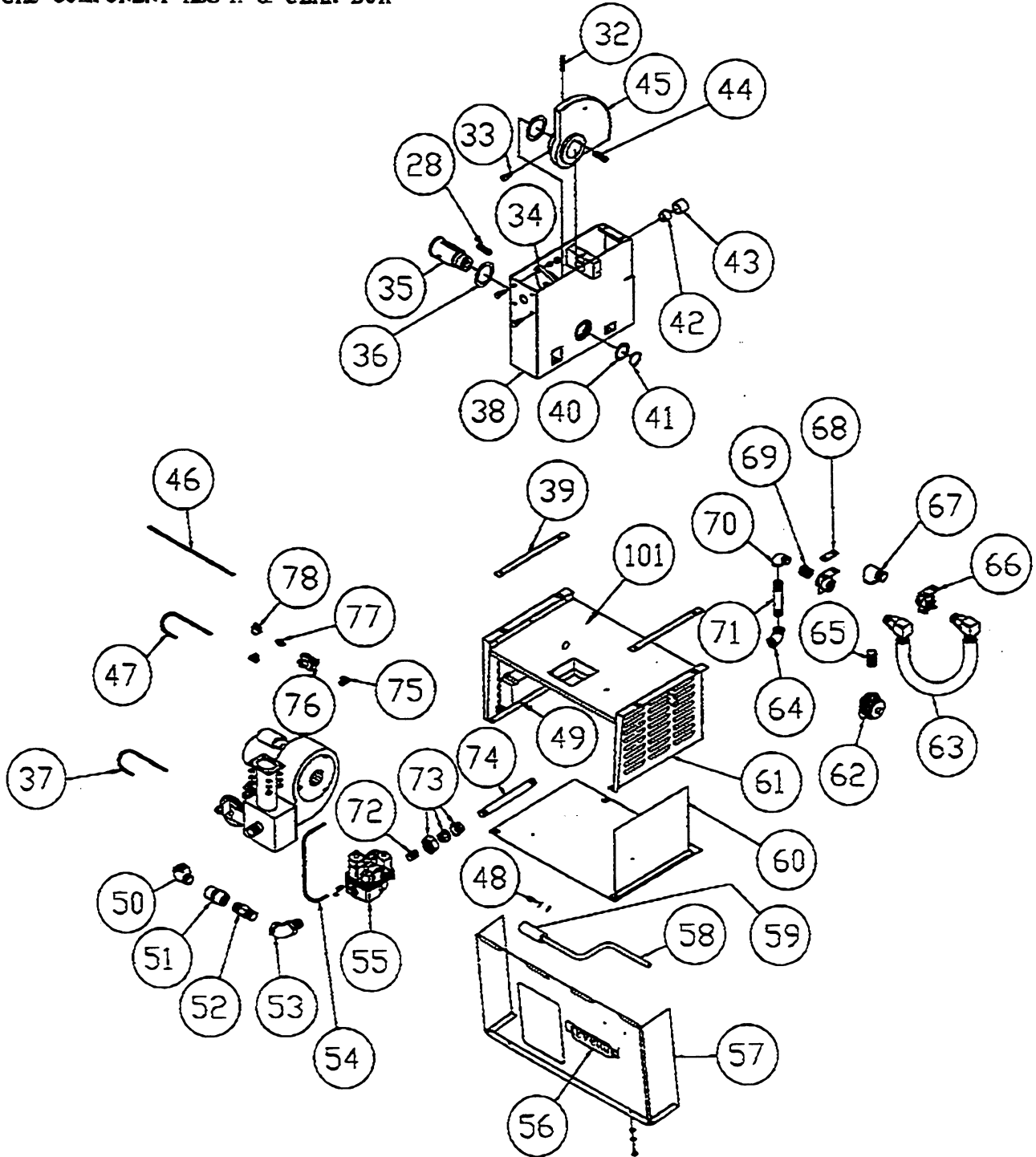
2476300  
Electronic Control



# GARLAND SKILLET

SGL-40-T4, SGL-40-HT4, SGL-30-T4 & SGL-30-HT4.

## GAS COMPONENT ASS'Y. & GEAR BOX

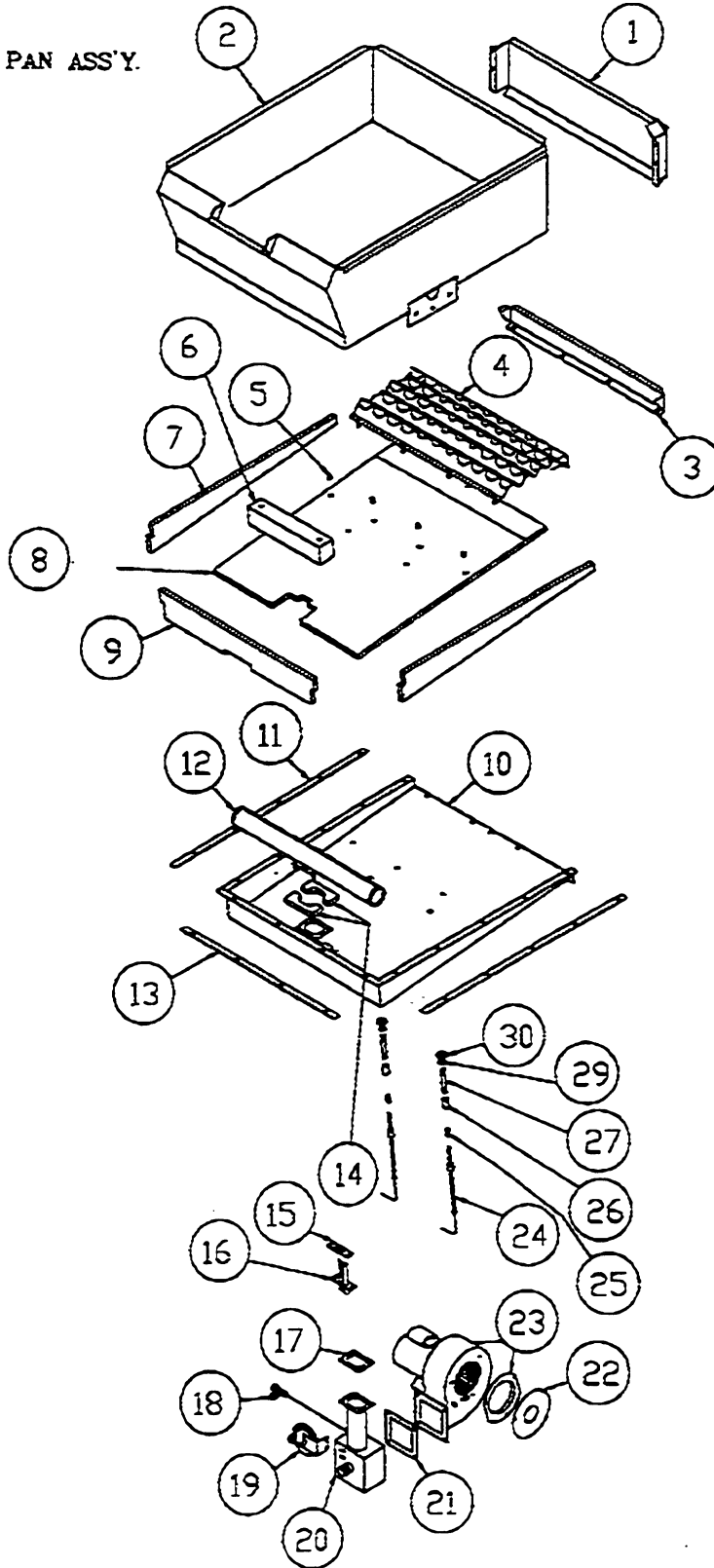


# GARLAND SKILLET

SGL-40-T4, SGL-40-HT4, SGL-30-T4 & SGL-30-HT4.

Spark Wire Harness  
2479300

BURNER & BURNER PAN ASS'Y.



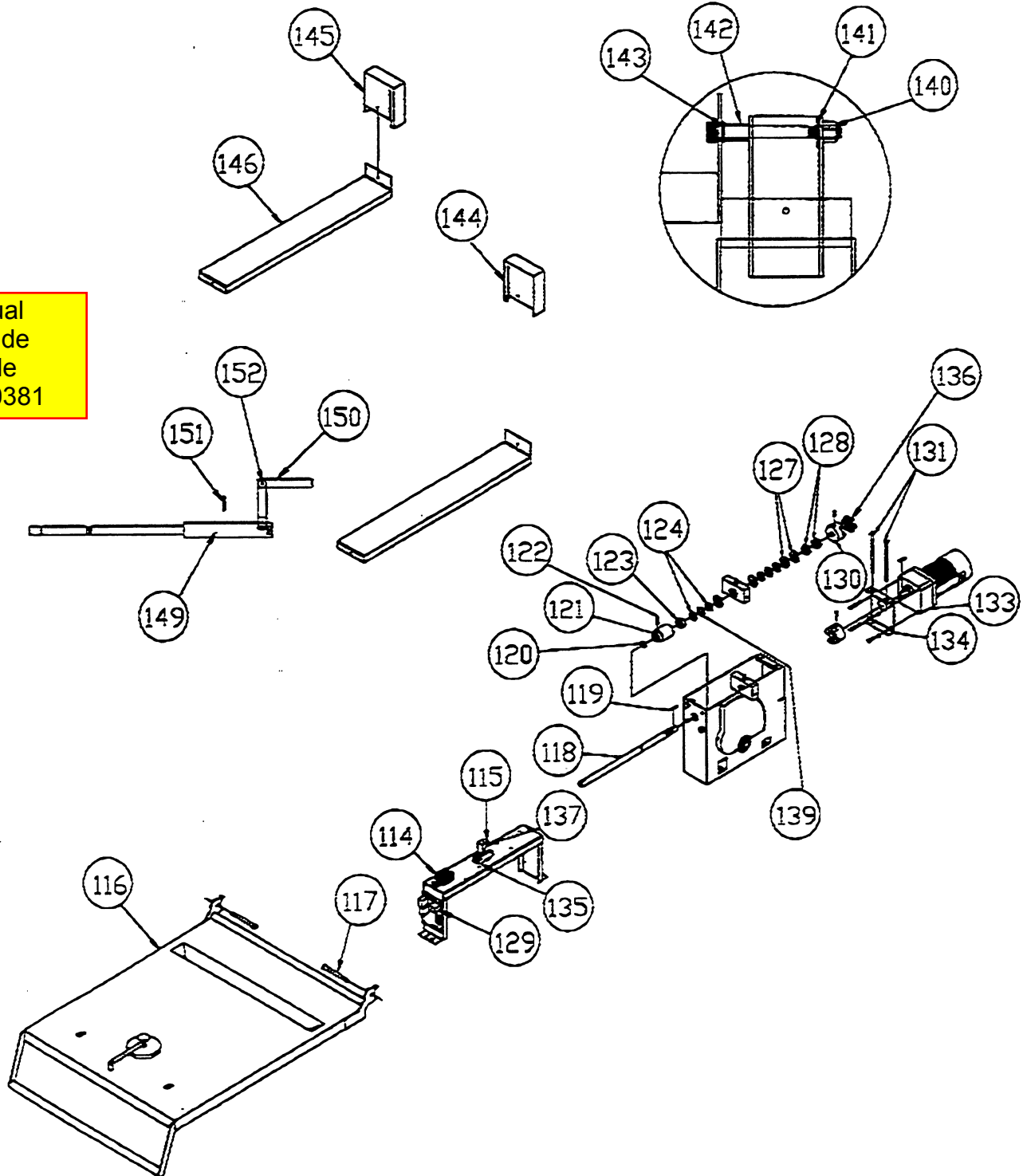
# GARLAND SKILLET

SGL-40-T4, SGL-40-HT4, SGL-30-T4 & SGL-30-HT4.

## LID ASS'Y. & SHAFT DRIVE ASS'Y.

LID HINGE MOUNTING

Manual  
Override  
handle  
SK00381



**GARLAND PARTS IDENTIFICATION**  
**SKILLET FRYPAN**  
~~MODEL SGL-40-T4, SGL-40-HT4, SGL-30-T4, SGL-30-HT4~~

ITEM	PART	DESCRIPTION	SGL-30-T4	SGL-30-HT4	SGL-40-T4	SGL-40-HT4
1	2463500	Deflector, Flue			1	1
	2499800	Deflector, Flue	1	1		
2	2499599	Pan Assembly	1	1		
	2476799	Pan Assembly			1	1
Option	2516399	Pan Assy 2" Draw-Off Valve	1	1		
Option	2516199	Pan Assy 2" Draw-Off Valve			1	1
3	2463100	Inner Flue			1	1
	2495200	Inner Flue	1	1		
4	2471099	Baffle Assy			1	1
	2494999	Baffle Assy	1	1		
5	2463800	Spacer, Baffle MTG	4	4	6	6
6	2495000	Insulation, Thermocouple	1	1		
	2460800	Insulation, Thermocouple			1	1
7	2460300	Insulation, Side	2	2	2	2
8	2460600	Insulation, Bottom			1	1
	2495100	Insulation, Bottom	1	1		
9	2460400	Insulation, Bottom			1	1
	2460500	Insulation, Bottom	1	1		
10	2470999	Burner Pan Assy			1	1
	2495499	Burner Pan Assy	1	1		
11	2472402	Gasket, Pan to Burner Pan	2	2	2	2
12	2495500	Burner Assembly	1	1		
	2478800	Burner Assembly			1	1
13	2472400	Gasket, Pan to Burner Pan	1	1		
	2472401	Gasket, Pan to Burner Pan			1	1
14	2460700	Insulation Burner Igniter	1	1	1	1
15	2460100	Gasket, Ignitor Mounting	1	1	1	1
16	2477000	Pilot-Ignitor Assy	1	1	1	1
17	2460000	Gasket, Ignitor Mounting	2	2	2	2
18	2473000	Compression Tee 1/4 T x 1/8 NPT	1	1	1	1
19	2488100	Switch, Air Prover	1	1	1	1
20	2463299	Air Mixer Chamber, Assy	1	1	1	1
21	2460200	Gasket, Fan Mounting	1	1	1	1
22	2480100	Orifice, Blower Inlet	1	1	1	1
23	2476000	Blower/Fan Motor	1	1	1	1
24	2487900	Thermocouple GGS	2	2	3	3
25	2487800	Bayonet, Adapter	2	2	3	3
26	2490600	Full Coupling	2	2	3	3
27	2491000	Nipple	2	2	3	3
28	2467500	Key, Tilt Shaft Assy	1	1	1	1
29	F112	Flat Washer 3/8 ID	2	2	3	3
30	2460900	Gasket, Probe	2	2	3	3
31	2466100	Side Panel, Left Outside	1	1	1	1

**GARLAND PARTS IDENTIFICATION**  
**SKILLET FRYPAN**  
**MODEL SGL-40-T4, SGL-40-HT4, SGL-30-T4, SGL-30-HT4**

ITEM	PART	DESCRIPTION	SGL-30-T4	SGL-30-HT4	SGL-40-T4	SGL-40-HT4
32	F52	3/8-24 x 1 1/2 Hex HD. Screw Blk	1	1	1	1
33	F450	Hex Socket Set Screw	1	1	1	1
34	2488600	Ball Bearings FaFnr	1	1	1	1
35	2467400	Shaft, Tilt Gear	1	1	1	1
36	2466700	Washer, Flat s/s	2	2	2	2
37	2491100	1/4 Tube Air Prover - Tee	1	1	1	1
38	2457399	Gearbox, Assembly	1	1	1	1
39	2461000	Gasket, Component MTG Box	2	2	2	2
40	2466600	Insulation, Bottom	1	1	1	1
41	2461100	Ring, Retaining	1	1	1	1
42	2487300	Needle Bearing	1	1	1	1
43	2487400	Bronze Bearing	1	1	1	1
44	2467100	Key, Tilt Gear Assy	1	1	1	1
45	2467699	Gear Assy, Tilt	1	1	1	1
46	2479300	Harness Wiring (Items)	1	1	1	1
47	2491200	1/4 Tube Air Mix - Ignitor	1	1	1	1
48	2468200	Pin, Spring	2		2	
	2499600	Orifice, Nat Gas Main Gas Line	1	1		
	2499700	Orifice L.P. Gas Main Gas Line	1	1		
49	2475300	Module, Spark Control	1	1	1	1
50	2489700	3/4" Street Elbow Forged	1	1	1	1
51	076029-70	Pipe Coupling 3/4 Brass	1	1	1	1
52	2473100	Orifice, Nat Gas (Main Gas Line)			1	1
	2473200	Orifice, L.P. Gas (Main Gas Line)			1	1
53	076015-2	Elbow 3/4 Union	1	1	1	1
54	2491300	1/4 Tube Gas Valve-Elbow Comp.	1	1	1	1
55	2488200	Valve Gas Regulator (Nat.)	1	1	1	1
	2488201	Valve Gas Regulator (L.P.)	1	1	1	1
56	2407600	Name Plate (Clev. SK105901)	1	1	1	1
57	2495300	Front, Skirt	1	1		
	2462700	Skirt			1	1
58	2468100	Handle, Drive-Manual	1		1	
59	2468000	Housing, Drive Handle-Manual	1		1	
60	2462899	Cover Assy, Gas Comp. Box	1	1	1	1
61	2471199	Box Assy, Gas Comp. MTG	1	1	1	1
62	G01518-1	Valve-Swing Type Shut-Off Gas	1	1	1	1
63	2472700	Gas Connector Hose Assy	1	1	1	1
64	G01474-2	Elbow - 1/2 NPT	1	1	1	1
65	G01738-8	Nipple 3/4 NPT x 1 1/2 close	1	1	1	1
66	2459299	Bracket, Gas Line Mount Assy	2	2	2	2
67	G01475-2	Elbow-street 3/4 NPT 90 Deg.	1	1	1	1
68	2498500	Gasket Gas Line Mount	1	1	1	1
69	G01918-5	Bushing 3/4 to 1/2 NPT Brass	1	1	1	1
70	G01475-1	Elbow-Street 1/2 NPT 90 Deg.	1	1	1	1

**GARLAND PARTS IDENTIFICATION**  
**SKILLET FRYPAN**  
**MODEL SGL-40-T4 SGL-40-HT4 SGL-30-T4 SGL-30-HT4**

ITEM	PART	DESCRIPTION	SGL-30-T4	SGL-30-HT4	SGL-40-T4	SGL-40-HT4
71	G01477-2	Nipple ½ NPT x 4 1/8 NPT Brass	1	1	1	1
72	G01477-3	Nipple ½ NPT x 2" Raw	1	1	1	1
73	G01739-1	Union ½ NPT to ½ NPT	1	1	1	1
74	G01477-5	Nipple ½ NPT x 7.250 LG	1	1	1	1
75	076050-80	Elbow Comp. ¼ T x 1/8 T	2	2	2	2
76	2488300	Gas Press. Regulator 1/8 NPT	1	1	1	1
77	2488400	Variable Orifice (Nat Gas)	1	1	1	1
	2488401	Variable Orifice (L.P. Gas)	1	1	1	1
78	2489800	Extruded's Steel Tee	1	1	1	1
79	050069	Sectional terminal Block	2	2	2	2
80	G01500-1	Grd. Term. 55amp SML-SLU-35	1	1	1	1
81	2452300	FryPan Spring	2	2	2	2
82	2374900	Connecting Rod RT	2	2	2	2
83	2381700	Turnbuckle Body	2	2	2	2
84	2374901	Connecting Rod LT	2	2	2	2
85	2459000	Bell Crank Hook	2	2	2	2
86	2529498	Bell Crank Hook Assy LT	1	1	1	1
87	2529499	Bell Crank Assy RT	1	1	1	1
38	2465900	Side Panel, Right Outside	1	1	1	1
89	2500300	Leg 6" Adjustable	2	2	2	2
90	2500301	Flanged Leg 6" Adjustable	2	2	2	2
91	G02973-6	Plastic Hole Plug ¾	2	2	2	2
92	050070	Sectional Terminal End	1	1	1	1
93	2464299	Control Panel Assy		1		1
94	2478700	Label, Control Panel		1		1
95	G2840-1	Cord & Plug-Set 3/14 Wire 15A	1	1	1	1
96	2490500	Straight Thru Relief Bushing	1	1	1	1
97	2493800	Heyco Knock - Out Seal	1	1	1	1
98	2476600	Capacitor	1		1	
99	2474700	Hi-Limit (Zytron)	1	1	1	1
100	2475200	Bearing 1¼ (Dodge)	1	1	1	1
101	2471200	Heat Shield, Gas Comp. Box	1	1	1	1
102	G01505-50	Ohio Weld Nut Double	2	2	2	2
103	2472300	Fishpaper, Microswitch MTG	2	1	2	1
104	2474500	Switch Tilt Limit	2	1	2	1
105	2474300	Switch Reset	1	1	1	1
106	2464099	Control Panel Assy	1		1	
107	<del>2478600</del>	Label, Control Panel	1		1	
108	<del>2474200</del>	Switch Power Tilt	1		1	
109	2474800	Temperature on/off	1	1	1	1
110	2474000	Switch Power On/Off	1	1	1	1
111	2461599	Front Panel Assy Lt.	1	1	1	1
112	2493700	Heyco Dry Out Plug	1		1	
113	2461399	Front Panel Assy Rt	1	1	1	1

Obsolete-no  
Replacement

**GARLAND PARTS IDENTIFICATION**  
**SKILLET FRYPAN**  
**MODEL SGL-40-T4, SGL-40-HT4, SGL-30-T4, SGL-30-HT4**

ITEM	PART	DESCRIPTION	SGL-30-T4	SGL-30-HT4	SGL-40-T4	SGL-40-HT4
114	2475400	Transformer 24V Ignitor	1	1	1	1
115	2475500	Relay 24V	1	1	1	1
116	2457199	Lid Assy 30 Gal	1	1		
	2457198	Lid Assy 40 Gal			1	1
117	F455	3/8 Shoulder Bot x 3 1/2	2	2	2	2
118	2467000	Shaft, Drive (Electric)	1		1	
	2466900	Shaft, Drive (Manual)		1		1
119	2488000	Key, Shaft Drive	1		1	
120	2461101	Ring, Retaining	1	1	1	1
121	2467900	Gear, Drive Worm	1	1	1	1
122	2468201	Pin, Spring	1	1	1	1
123	2466800	Spacer, Drive Shaft	1	1	1	1
124	2467200	Washer, Thrust Roller	4	4	4	4
125	078115-1	Water Proof Shield	1	1	1	1
127	2500100	Washer, Flat	4	4	4	4
128	F459	3/4 Hex jam Nut	2	2	2	2
129	2476300	Control Board Motor	1		1	
130	2487500	Jaw Coupling	2		2	
131	2461200	Screw, Flat Head Slotted	2		2	
132	G04055-1	Pilot Light 28V	1	1	1	1
133	2468300	Type "W" Gear Motor (AC)	1		1	
134	2463700	Channel Gear Motor MTG.	1		1	
135	2475600	Socket Relax	1	1	1	1
136	2487600	Jam Insert	1		1	
137	2475700	Relay Clip	1	1	1	1
139	2467300	Bearing Thrust Needle Roller	2	2	2	2
140	F85	5/16 Lock Nut	2	2	2	2
141	2492300	Washer - Shoulder Bolt	2	2	2	2
142	2463900	Spacer, Lid Mount	2	2	2	2
143	2357300	Flange Bearing	2	2	2	2
144	2458500	Cover, Lid Hinge R/h	1	1	1	1
145	2458501	Cover, Lid Hinge L/h	1	1	1	1
146	2461699	Top Cover Panel Assy Lt & Rt	2	2	2	2
147	2459899	Shaft Assy Flange Tilt	1	1	1	1
148	2459399	Shaft Assy Tilt L/h	1	1	1	1
149	2504799	Housing Assy, Manual Handle		1		1
150	2504900	Handle, Manual Drive		1		1
151	2500200	Dowel Pin		1		1
152	F478	Socket Shoulder Screw		1		1

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## INSTALLATION INSTRUCTIONS

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**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.

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## GENERAL INFORMATION

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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.

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## INSTALLATION CLEARANCES

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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.

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## INSTALLATION INSTRUCTIONS

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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.

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## ELECTRICAL CONNECTION

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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.

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#### WATER CONNECTIONS (OPTIONAL)

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

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#### OPERATING INSTRUCTIONS

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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.**

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#### OPERATING SUGGESTIONS

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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.

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## MAINTENANCE INSTRUCTIONS

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**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."**

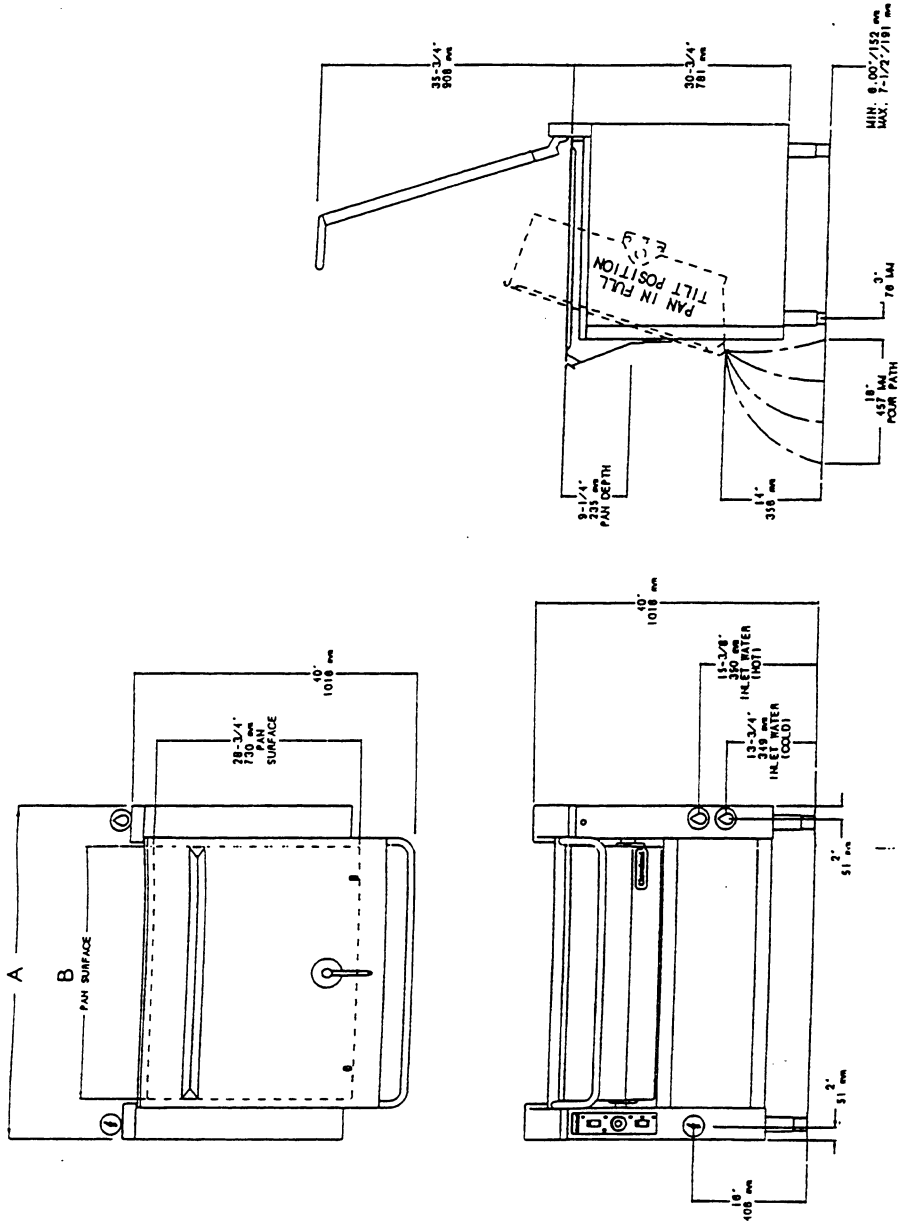
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## CLEANING INSTRUCTIONS

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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.



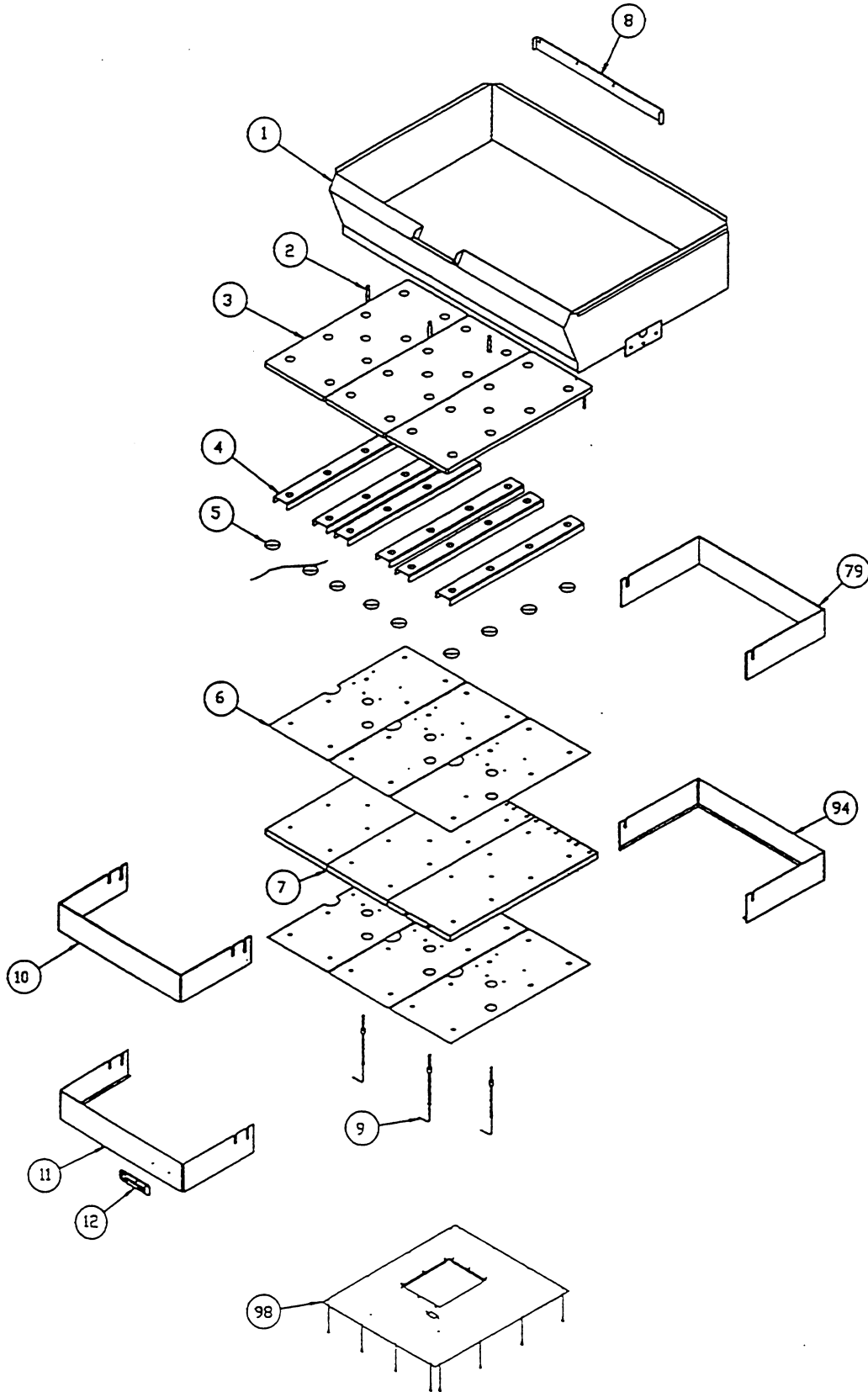
MODEL	CAPACITY		DIMENSIONS		LOADING CHART												SERVICE CONNECTIONS					
	U.S. GALLONS	LITRES	A		B		TOTAL kW LOAD	3-PHASE 480V			3-PHASE 240V			3-PHASE 208V			ELECTRICAL CONNECTION - TERMINAL BLOCK LOCATED INSIDE CONSOLE	INSTALLATION NOTES				
			IN.	MM	IN.	MM		X	Y	Z	X	Y	Z	X	Y	Z			REAR SIDES			
SEL-30-T4	30	115	38	914	24.5	622	12	15	15	15	29	29	29	34	34	34	50	56	MINIMUM WALL CLEARANCES	REAR	AS REQUIRED FOR CONNECTION	MTM
SEL-40-T4	40	150	48	1219	36.5	927	18	22	22	22	44	44	44	51	51	51	75	87				25

ELEC.

T4 models  
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# GARLAND SKILLET

SEL-40-T4, SEL-40-HT4, SEL-30-T4 & SEL-30-HT4.



# GARLAND SKILLET

SEL-40-T4, SEL-40-HT4, SEL-30-T4 & SEL-30-HT4.

