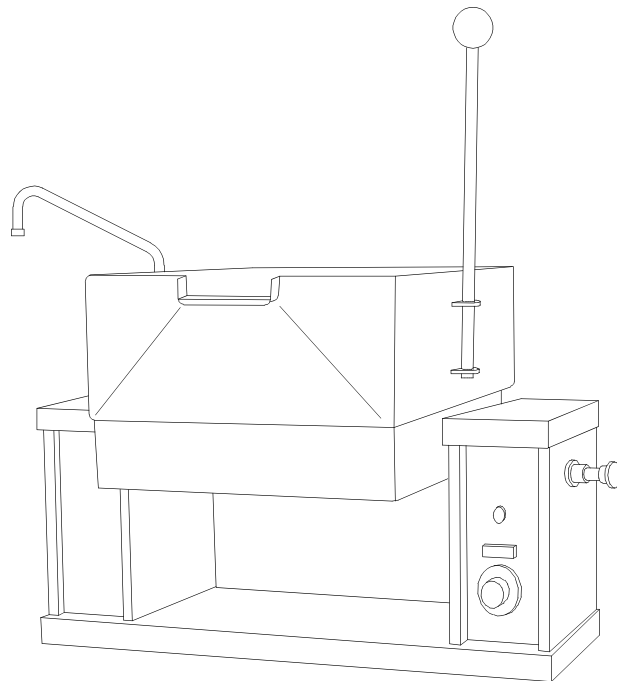


INSTALLATION AND OPERATION MANUAL

ELECTRIC COUNTER TILTING SKILLET

MODEL: ECTS-12



CROWN FOOD SERVICE EQUIPMENT LTD.

70 OAKDALE ROAD, DOWNSVIEW, (TORONTO), ONTARIO, CANADA, M3N 1V9

TELEPHONE: (416) 746-2358, FAX: (416) 746-8324

PRINTED IN CANADA

IMPORTANT NOTES FOR INSTALLATION AND OPERATION

It is recommended that this manual be read thoroughly and that all instructions be followed carefully. This manual should be retained for future reference.



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.



WARNING: Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.

NOTICE: Contact the factory, the factory representative or local service company to perform maintenance and repairs.

Intended for commercial use only. Not for household use.

Do not attempt to operate this unit in the event of a power failure.

Adequate clearances must be maintained for safe and proper operation.

This manual should be retained for future reference.

TABLE OF CONTENTS

DESCRIPTION	PAGE
Important Notes for Installation and Operation	2
Installation and Service Connections	4
1.0 Installation Instructions	5
2.0 Operation Instructions	6
3.0 Cleaning Instructions	7
4.0 Troubleshooting	8

INSTALLATION & OPERATION MANUAL, ELECTRIC COUNTER TILTING SKILLET, ECTS-12

INSTALLATION AND SERVICE CONNECTIONS

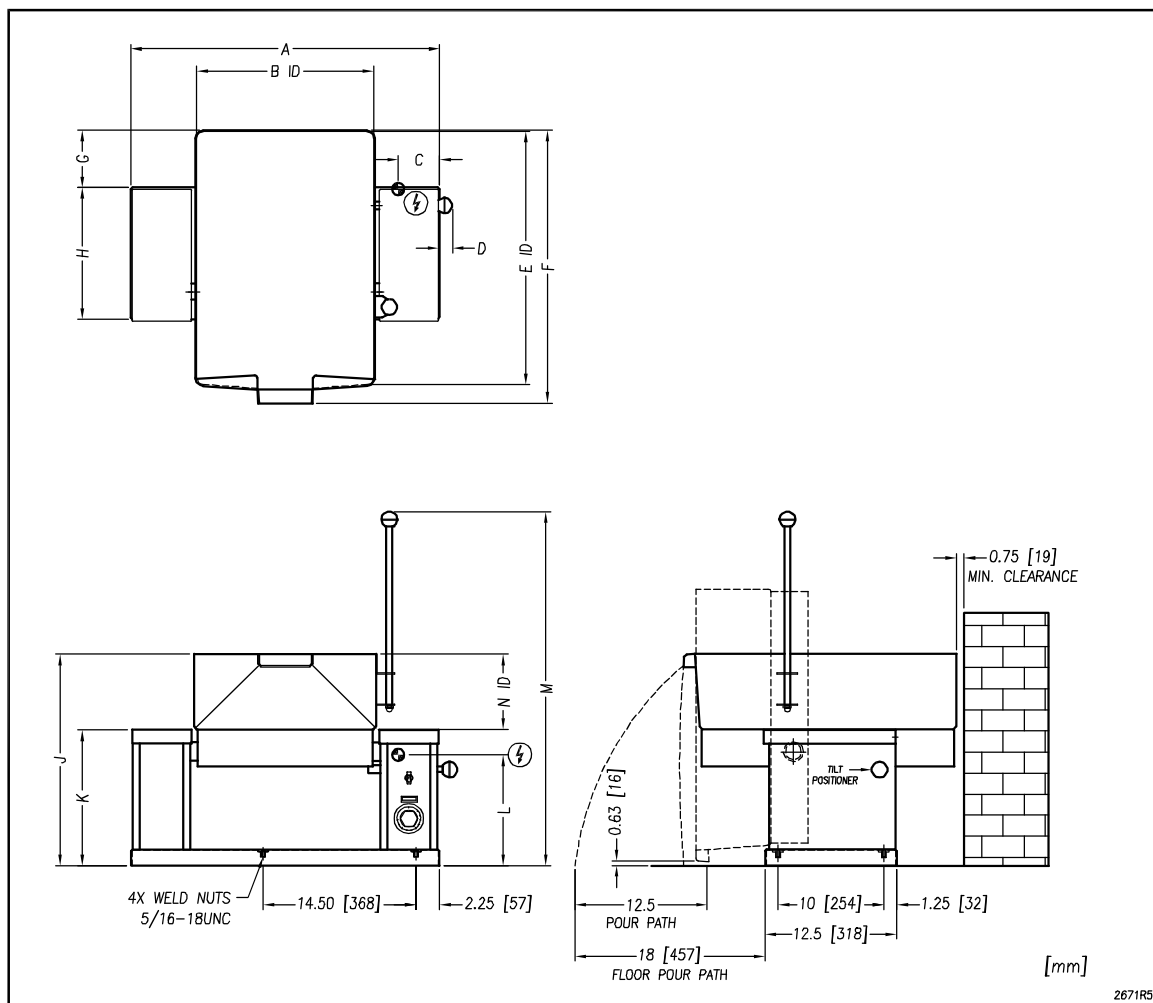
⚡ Electrical connection to be as specified on data plate.

ELECTRICAL CHARACTERISTICS

MODEL	kW	PHASE	208V	220V	240V	380V	415V	480V	600V
			AMP	AMP	AMP	AMP	AMP	AMP	AMP
ECTS-12	9.0	1	43.3	40.9	37.5				
		3	25.0	23.6	21.7	13.7	12.5	10.8	8.7

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	N
ECTS-12	12 gallons	inches	29	16.75	4	2	24	25.75	5.5	12.5	20	13	10.5	33.25	7
	46 litres	mm	737	425	102	51	610	654	140	318	508	330	267	845	178

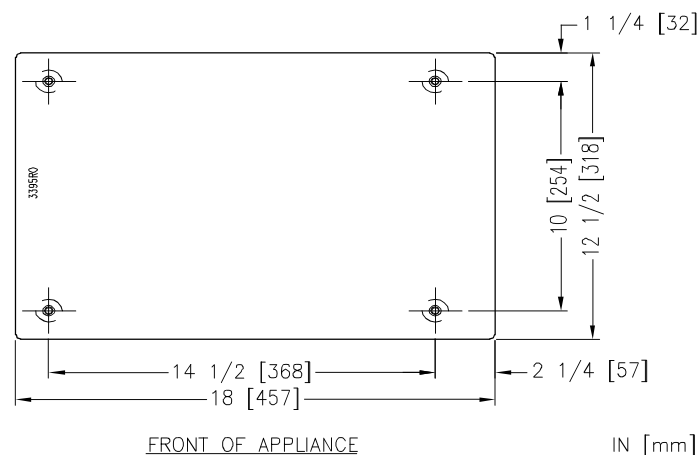


As continued product improvement is a policy of Crown, specifications are subject to change without notice.

INSTALLATION

1.0 INSTALLATION INSTRUCTIONS

1. Position appliance on counter allowing sufficient rear clearance from wall to tilt freely and completely without obstruction.
2. Mark four corner locations of appliance base, as shown below.
3. Remove appliance from counter and locate position of four holes as per drawing detailed below. Drill four 7/16" diameter holes.
4. Apply a continuous bead of Silastic or other equivalent sealant along the complete perimeter edge of the appliance base.
5. Use 5/16-18 Hex Cap Screws with suitable flat washers to bolt down. Screw length must be 1-1/4 long plus counter top thickness.
6. Wipe off excess sealant.
7. A Control Box with power supply equivalent to Electrical Rating of appliance should be located conveniently nearby.
8. A waterproof electrical connection for power supply to console housing must be provided.
9. Ground appliance to terminal provided inside console housing.
10. Turn power ON and check for proper operation.



2.0 OPERATION INSTRUCTIONS

1. Ensure that unit has been electrically connected and that circuit breakers are on.
2. Place power switch in "ON" position.
3. Set the thermostat dial to high (#10).
4. Preheat the unit and allow it to cycle thus equalizing heat across the entire surface.
5. Cooking should be done at various temperature settings on the dial as determined by the user.
6. Water will boil faster with the optional cover on.
7. Check that skillet optional level bar, on right side of control panel, moves in and out easily. This bar provides two set positions, level and slightly tilted.
8. At end of cooking, return thermostat to "OFF" position, turn power switch "OFF", remove food and allow to soak for ease of cleaning.

THERMOSTAT SETTINGS		
Simmering	1 - 4	(200 °F)
Sautéing	5 - 6	(225 - 275 °F)
Searing	7 - 8	(300 - 350 °F)
Pan Frying	8 - 9	(325 - 375 °F)
Grilling	9 - 10	(350 - 425 °F)

3.0 CLEANING INSTRUCTIONS



NOTICE: As a safety precaution disconnect the power supply during cleaning and servicing.

1. The Electric Counter Tilting Skillet should be cleaned after each use.
2. Soak cooking surface with water and a mild soap to remove any food stuck to surface.
3. Wash entire unit surface with mild detergent and water. Rinse entire unit and dry.



WARNING: Do not get water in electrical components.

4. Check that pour spout, strainer, cover and sides of unit are cleaned as above.

4.0 TROUBLESHOOTING

Unit will not operate:

1. Power supply not "ON".
2. Defective thermostat or elements.

Pan difficult to tilt:

1. Tilt knob not disengaged.
2. Dirt in oilite bearings causing them to bind.

<p>NOTE: Never grease or oil the pivot bearings as this may cause problems with tilting. Bearings are oilite and never require lubrication.</p>
--