Operators Manual

Installation, Operation & Service

Skillets

TABLE TOP ELECTRIC SKILLETS-

MODELS:

SET-10 SET-15

SET-15

SET-10

Cleveland

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

SE95031 rev. 4

FOR THE USER

WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

Read the Installation and Operating instructions thoroughly before installing or servicing this equipment.

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 LABEL

ALL SERVICE MUST BE PERFORMED BY A QUALIFIED CLEVELAND RANGE TECHNICIAN.

RETAIN THIS MANUAL FOR YOUR REFERENCE.

INSTALLATION

GENERAL INFORMATION

These instructions must be retained by the owner/user for future reference.

The serial plate is located on the right side of the control housing. Voltage, phase, amperage and wattage are stated on the plate.

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

GENERAL INSTALLATION

Check the electrical rating label to ensure that the unit is the correct voltage, phase, amperage and wattage are stated on this label.

Observe all clearance requirements to provide air supply for proper operation, as well as sufficient clearance for servicing. Keep the skillet area free and clear of combustibles. Dimensions and clearance specifications are shown on the specification sheet.

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, and void the warranty.

Installation must be in accordance with local codes and/or the National Electric Code ANSI/NFPA No. 70-latest edition (USA) or the Canadian Electrical Code CSA Standard C22.1 (Canada). The skillet must be electrically grounded by the installer.

Electrically powered skillets require a separate fused disconnect switch which must be supplied and installed in the high voltage electrical supply line. The wire gauge size and electric supply must match the power requirements specified on the skillet's rating plate. The conduit-enclosed permanent copper wiring must be adequate to carry the required current at rated voltage. Refer to the specification sheet for electrical specifications and location of electrical connections.

INSPECTION / UNPACKING

1. Before unpacking visually inspect the unit for evidence of damage during shipping.
2. If damage is noticed, do not unpack the unit, follow "SHIPPING DAMAGE INSTRUCTIONS" shown below.
3. Carefully remove unit from shipping carton. Remove any packing material from unit. After carefully unpacking check for "concealed" damage. If damage is noticed, follow "SHIPPING DAMAGE INSTRUCTIONS" shown below.
4. Check the electrical rating label to ensure that the unit is the correct voltage, phase, amperage and wattage are stated on this label.
5. A protective material has been applied to the stainless steel panels. This material must be removed immediately after installation, as heat will melt the material and make it more difficult to remove.

SHIPPING DAMAGE INSTRUCTIONS

If shipping damage to the unit is discovered or suspected, observe the following guidelines in preparing a shipping damage claim.

1. Write down a description of the damage or the reason for suspecting damage as soon as it is discovered. This will help in filling out the claim forms later.
2. As soon as damage is discovered or suspected, notify the carrier that delivered the shipment.
3. Arrange for the carrier's representative to examine the damage.
4. Fill out all carrier claims forms and have the examining carrier sign and date each form.

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 the unit be installed with sufficient clearances to provide proper cleaning and maintenance.

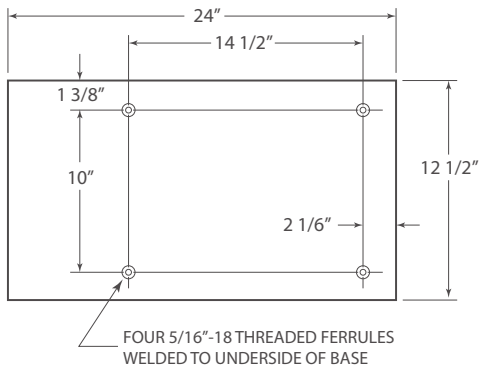
Clearances -

SET-10 - RIGHT: 3", LEFT: 0", REAR 1"

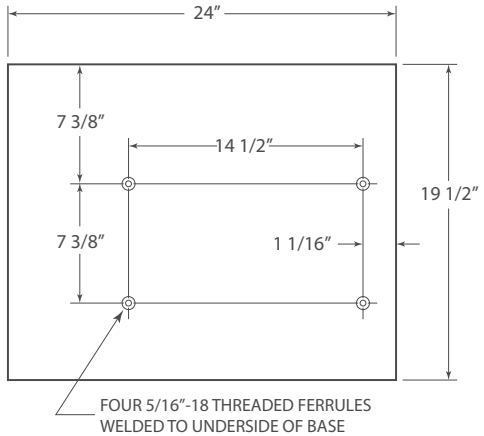
SET-15 - RIGHT: 4", LEFT: 4", REAR 1/2"

INSTALLATION

1. Carefully remove unit from carton or crate. Remove any packing material from unit. On stainless steel panels, the protective material should be removed before the unit is installed.
2. 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.
3. Table-top models must be positioned on a firm, level stand or existing counter top, and bolted in place, using the four 5/16"-18 rods and nuts included with the skillet. These models are supplied with four 5/16"-18 weldnuts welded to underside of the base.



SET-10 MOUNTING DIAGRAM



SET-15 MOUNTING DIAGRAM

Make four 3/8" holes in an existing stand or countertop, in order to secure the base of the skillet. Once the holes are made, screw the threaded rods into the ferrules on the bottom of the skillet base. Then insert the threaded rods through the holes on the stand or countertop. Thread the nuts onto the threaded rod and tighten to secure base. Once secure and level, apply a seal of silicon, to the entire edge of the base at the countertop. This will prevent food particles from entering underneath the skillet base. Screw the tilt handle into the threaded mounting block welded to the side of the skillet.

ELECTRICAL CONNECTION

SET-10: Remove the screw at the rear of the console cover, and remove the cover. A wiring diagram is affixed to the underside of the cover. Feed conduit enclosed permanent copper wiring through the cut-out in the rear of the console, and fasten to the three connection terminal block. Be sure to connect the ground wire to the separate ground terminal connector (ground lug). Replace the console cover and secure it with the screw.

SET-15: Remove the two screws securing the console cover, and remove the cover. A wiring diagram is affixed to the underside of the cover. Feed conduit enclosed permanent copper wiring through the cut-out in the rear of the console, and fasten to the pigtail leads fastened to the single contactor. Be sure to connect the ground wire to the separate ground terminal connector (ground lug). Replace the console cover and secure it with the screws.

INSTALLATION CHECK

Although the skillet has been thoroughly tested before leaving the factory, the installer is responsible for ensuring the proper operation of the skillet once installed.

1. Ensure that electric supply to the skillet is turned on.
2. Remove the lift-off cover.
3. Place the skillet's power on/off switch to the "on" position.
4. Dial the thermostat switch to the maximum setting. The indicator light near the thermostat switch should be illuminated until the set temperature is reached, then cycle on and off as the thermostat cycles on and off to maintain the set temperature.
5. Pour 2 gallons (8 liters) of cool tap water into preheated skillet pan.
6. It should take approximately 3 minutes for the water to begin to simmer. Shortly, the water should be bubbling uniformly across the entire cooking surface.
7. Dial the thermostat switch back to the "off" position.
8. Tilt skillet to drain the water out of the skillet pan, into an appropriate pan or other container.
9. Lower the skillet, place the power on/off switch to the "off' position.

OPERATING INSTRUCTIONS

1. Ensure that the electrical supply to the skillet is turned on.
2. Before cooking, be sure that the skillet's cooking surface is clean, and that the skillet is in the fully lowered position.
3. Place the skillet's power on/off switch to the "on" position.
4. Pre-heat skillet for approximately 10 minutes by turning the temperature control knob to the desired temperature setting (see TEMPERATURE APPLICATION CHART). The indicator light will remain lit, indicating the heater elements are activated, until the temperature setting has been reached. When the indicator light goes off, heaters are off, and preheating is complete.

   NOTE: When cooking egg and milk products, the skillet should not be preheated, as products of this nature adhere to hot cooking surfaces. These types of foods should be placed in the skillet before heating is begun.
5. Place the food product into the skillet, distributing it evenly across the cooking surface. The indicator light will cycle on and off indicating the elements are cycling on and off. The cover should be off for most types of cooking or simmering. If cover is on, the vent cap can be used to reduce water content in product or allow steam to escape before lifting cover.
6. Pour the contents of the skillet into an appropriate container by tilting the skillet forward. Care should be taken to pour slowly enough to avoid splashing of the product.

   NOTE: As with cleaning food soil from any cookware, and important part of skillet cleaning is to prevent foods from drying on. For this reason, cleaning should be completed immediately after cooked foods are removed. Refer to the "Cleaning Instructions" Instructions for detailed skillet washing procedures.

TEMPERATURE APPLICATION CHART

	Approximate Dial Temperature	
Application	**°F**	**°C**
Bain Marie	150-200	65-93
Slow Cooking	225	107
Braise	250-275	121-135
Sauce Pan, Low Griddle	325	163
Med. Griddle, Sauté, Steam	350	177
Hot Griddle	375	191
Fry, Shallow Oil	400-425	204-218

CLEANING INSTRUCTIONS

CARE AND CLEANING

Cooking equipment must be cleaned regularly to maintain its fast, efficient cooking performance and to ensure its continued safe, reliable operation. The best time to clean is shortly after each use (allow unit to cool to a safe temperature).

WARNINGS

⇨ 

Chloride Cleaners

Do not use detergents or cleansers that are chloride based or contain quaternary salt.

⇨ 
Wire Brush &

Do not use a metal bristle brush or scraper.

⇨ 
Steel Pads

Steel wool should never be used for cleaning the stainless steel.

⇨ 
High Pressure Spray Hose

Unit should never be cleaned with a high pressure spray hose.

⇨ 
Stagnant Water

Do not leave water sitting in unit when not in use.

CLEANING INSTRUCTIONS

1. Turn unit off.
2. Prepare a warm water and mild detergent solution in the unit.
3. Remove food soil using a nylon brush.
4. Loosen food which is stuck by allowing it to soak at a low temperature setting.
5. Drain unit.
6. Rinse interior thoroughly.

NOTES

⇨ For more difficult cleaning applications one of the following can be used: alcohol, baking soda, vinegar, or a solution of ammonia in water.

⇨ Leave the cover off when the unit is not in use.

⇨ For more detailed instructions refer to the Nafem Stainless Steel Equipment Care and Cleaning manual

STAINLESS STEEL EQUIPMENT CARE AND CLEANING

(Supplied courtesy of Nafem. For more information visit their web site at www.nafem.org)

Contrary to popular belief, stainless steels ARE susceptible to rusting.

Corrosion on metals is everywhere. It is recognized quickly on iron and steel as unsightly yellow/orange rust. Such metals are called "active" because they actively corrode in a natural environment when their atoms combine with oxygen to form rust.

Stainless steels are passive metals because they contain other metals, like chromium, nickel and manganese that stabilize the atoms. 400 series stainless steels are called ferritic, contain chromium, and are magnetic; 300 series stainless steels are called austenitic, contain chromium and nickel; and 200 series stainless, also austenitic, contains manganese, nitrogen and carbon. Austenitic types of stainless are not magnetic, and generally provide greater resistance to corrosion than ferritic types.

With 12-30 percent chromium, an invisible passive film covers the steel's surface acting as a shield against corrosion. As long as the film is intact and not broken or contaminated, the metal is passive and stain-less. If the passive film of stainless steel has been broken, equipment starts to corrode. At its end, it rusts.

Enemies of Stainless Steel

There are three basic things which can break down stainless steel's passivity layer and allow corrosion to occur.

1. Mechanical abrasion
2. Deposits and water
3. Chlorides

Mechanical abrasion means those things that will scratch a steel surface. Steel pads, wire brushes and scrapers are prime examples.

Water comes out of the faucet in varying degrees of hardness. Depending on what part of the country you live in, you may have hard or soft water. Hard water may leave spots, and when heated leave deposits behind that if left to sit, will break down the passive layer and rust stainless steel. Other deposits from food preparation and service must be properly removed.

Chlorides are found nearly everywhere. They are in water, food and table salt. One of the worst chloride perpetrators can come from household and industrial cleaners.

So what does all this mean? Don't Despair!

Here are a few steps that can help prevent stainless steel rust.

1. *Use the proper tools.*

   When cleaning stainless steel products, use non-abrasive tools. Soft cloths and plastic scouring pads will not harm steel's passive layer. Stainless steel pads also can be used but the scrubbing motion must be in the direction of the manufacturers' polishing marks.

2. *Clean with the polish lines.*

   Some stainless steel comes with visible polishing lines or "grain." When visible lines are present, always scrub in a motion parallel to the lines. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.

3. *Use alkaline, alkaline chlorinated or non-chloride containing cleaners.*

   While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. If you are not sure of chloride content in the cleaner used, contact your cleaner supplier. If your present cleaner contains chlorides, ask your supplier if they have an alternative. Avoid cleaners containing quaternary salts; it also can attack stainless steel and cause pitting and rusting.

4. *Treat your water.*

   Though this is not always practical, softening hard water can do much to reduce deposits. There are certain filters that can be installed to remove distasteful and corrosive elements. To insure proper water treatment, call a treatment specialist.

5. *Keep your food equipment clean.*

   Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. If you boil water in stainless steel equipment, remember the single most likely cause of damage is chlorides in the water. Heating cleaners that contain chlorides have a similar effect.

6. *Rinse, rinse, rinse.*

   If chlorinated cleaners are used, rinse and wipe equipment and supplies dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry; oxygen helps maintain the stainless steel's passivity film.

7. *Never use hydrochloric acid (muriatic acid) on stainless steel.*
8. *Regularly restore/passivate stainless steel.*

Recommended cleaners for specific situations

Job	Cleaning Agent	Comments
Routine cleaning	Soap, ammonia, detergent, Medallion	Apply with cloth or sponge
Fingerprints & smears	Arcal 20, Lac-O-Nu Ecoshine	Provides barrier film
Stubborn stains & discoloration	Cameo, Talc, Zud, First Impression	Rub in direction of polish lines
Grease & fatty acids, blood, burnt-on-foods	Easy-off, De-Grease It Oven Aid	Excellent removal on all finishes
Grease & oil	Any good commercial detergent	Apply with sponge or cloth
Restoration/Passivation	Benefit, Super Sheen	

Review

1. Stainless steels rust when passivity (film-shield) breaks down as a result of scrapes, scratches, deposits and chlorides.
2. Stainless steel rust starts with pits and cracks.
3. Use the proper tools. Do not use steel pads, wire brushes or scrapers to clean stainless steel.
4. Use non-chlorinated cleaners at recommended concentrations. Use only chloride- free cleaners.
5. Soften your water. Use filters and softeners whenever possible.
6. Wipe off cleaning agent(s) and standing water as soon as possible. Prolonged contact causes eventual problems.

To learn more about chloride-stress corrosion and how to prevent it, contact the equipment manufacturer or cleaning materials supplier.

Developed by Packer Engineering, Naperville, Ill., an independent testing laboratory.

SERVICE PARTS

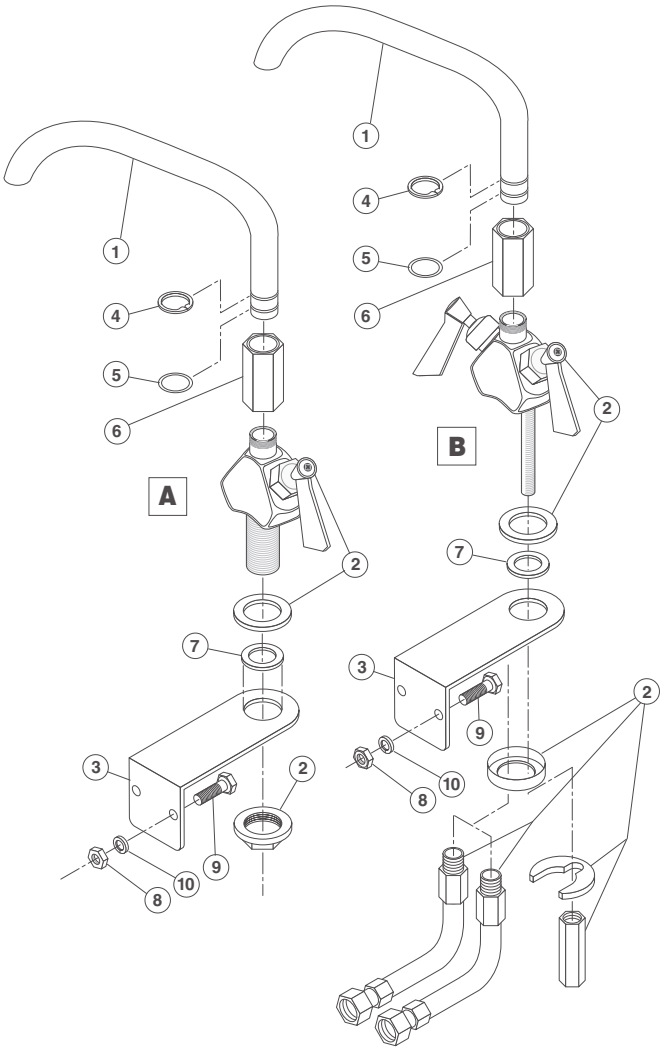
WARRANTY

Our Company supports a worldwide network of Maintenance and Repair Centers. Contact your nearest Maintenance and Repair Centre 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.

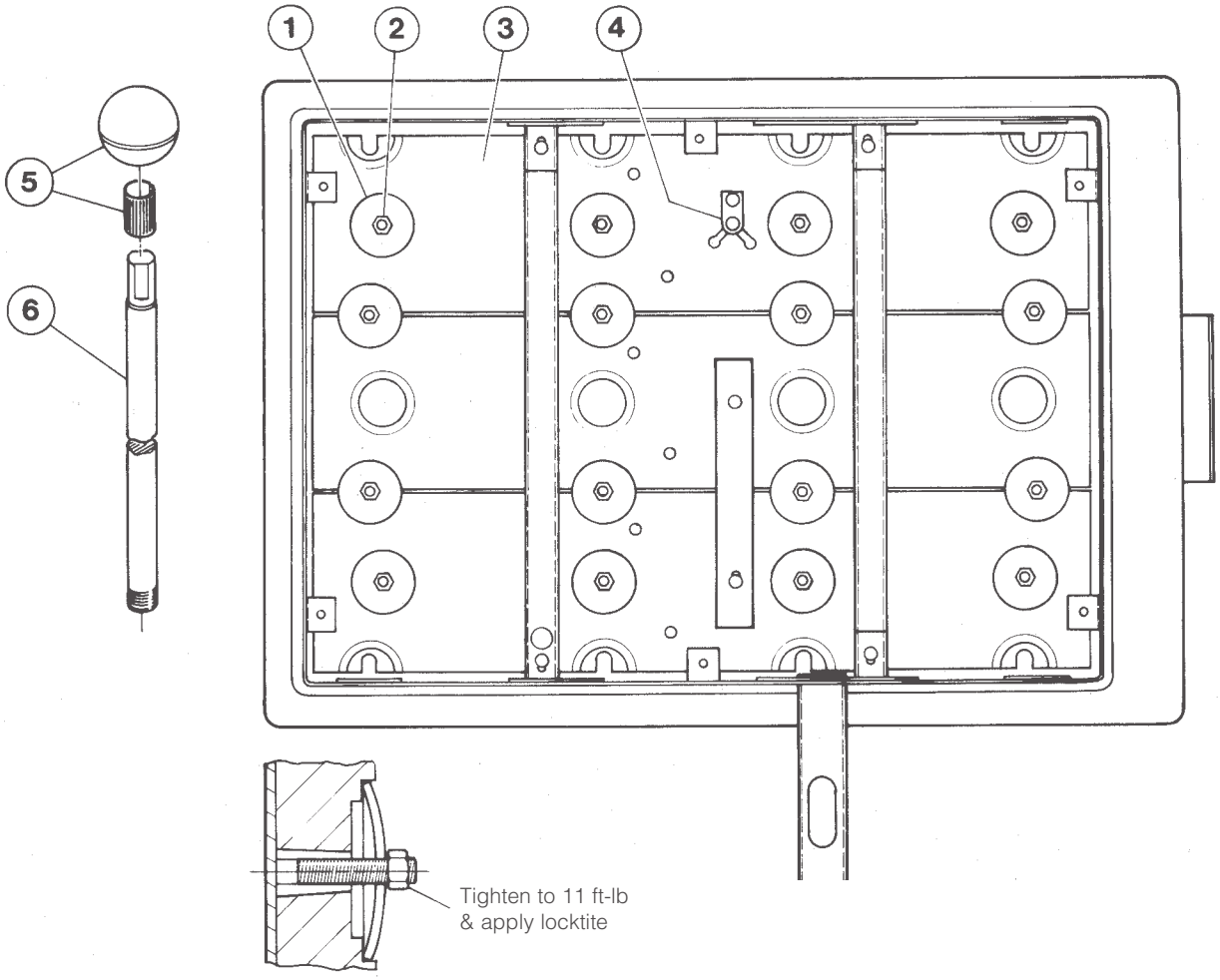
FAUCET ASSEMBLY, SET-10 & SET-15

ITEM NO.	*PART NO.*	*DESCRIPTION*	*QTY.*
A	SPK15	Single Pantry Faucet Kit for SET-10	
	DPK15	Double Pantry Faucet Kit for SET-10 (Includes items 1-10)	1
B	SPK16	Single Pantry Faucet Kit for SET-15	
	DPK16	Double Pantry Faucet Kit for SET-15 (Includes items 1-10)	1
		Bracket Kit (includes #3, 8, 9 & 10)	
	FBS-SET15T	for SET-15	1
	FBS-SET10T	for SET-10	1
1.	KE50825-6	3/4" Spout	1
2.	KE51401	Single Pantry Body	1
	KE51403	Double Pantry Body	1
3.	SK2302200	Bracket for SET-15	1
	SK2308800	Bracket for SET-10	1
4.	FA05007-10	"C" Clip	1
5.	FA05002-19	"O" Ring	1
6.	KE51736	Faucet Nut	1
7.	KE50335	Adapter Washer (Single Pantry only)	1
8.	FA21008	Hex Nut	2
9.	FA11260	Bolt for SET-15	2
	FA11258	Bolt for SET-10	2
10.	FA31029	Lock Washer	2



MODEL SET-10 SKILLET BOTTOM

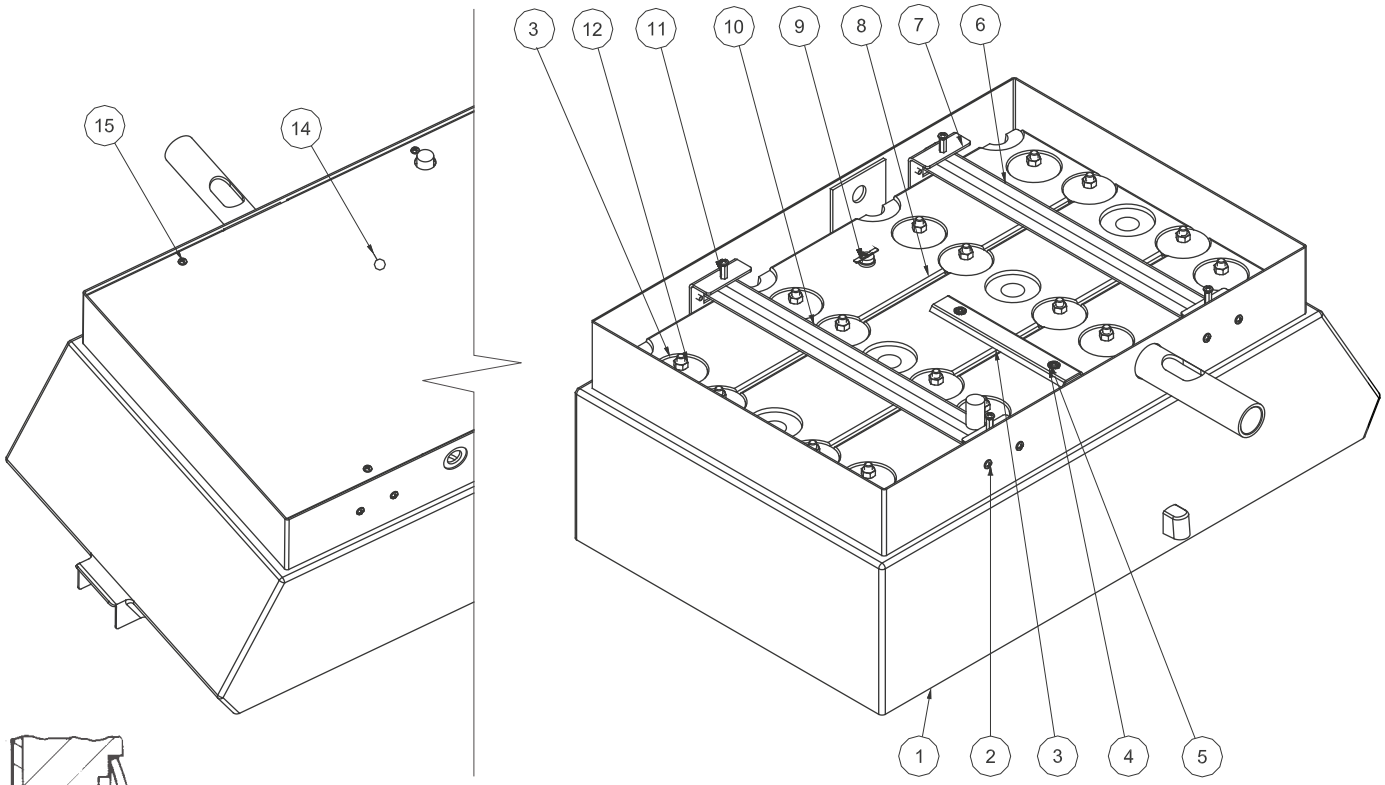
(for units built prior to August 2007)

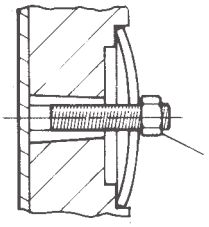


ITEM NO.	PART NO.	DESCRIPTION	QTY.
1	SK2231500	SPHERICAL WASHER	16
2	FA21024	5/16-18 HEX. NUT	16
3	SK2231498	ELEMENT BLOCK ASSEMBLY, 208V	3
	SK2231499	ELEMENT BLOCK ASSEMBLY, 240V	3
4	KE55340	SAFETY THERMOSTAT BIMETAL	1
5	KE50151-2	KNOB; FOR HANDLE	1
6	KE50886-4	HANDLE	1

MODEL SET-10 SKILLET BOTTOM

(for units built after August 2007)



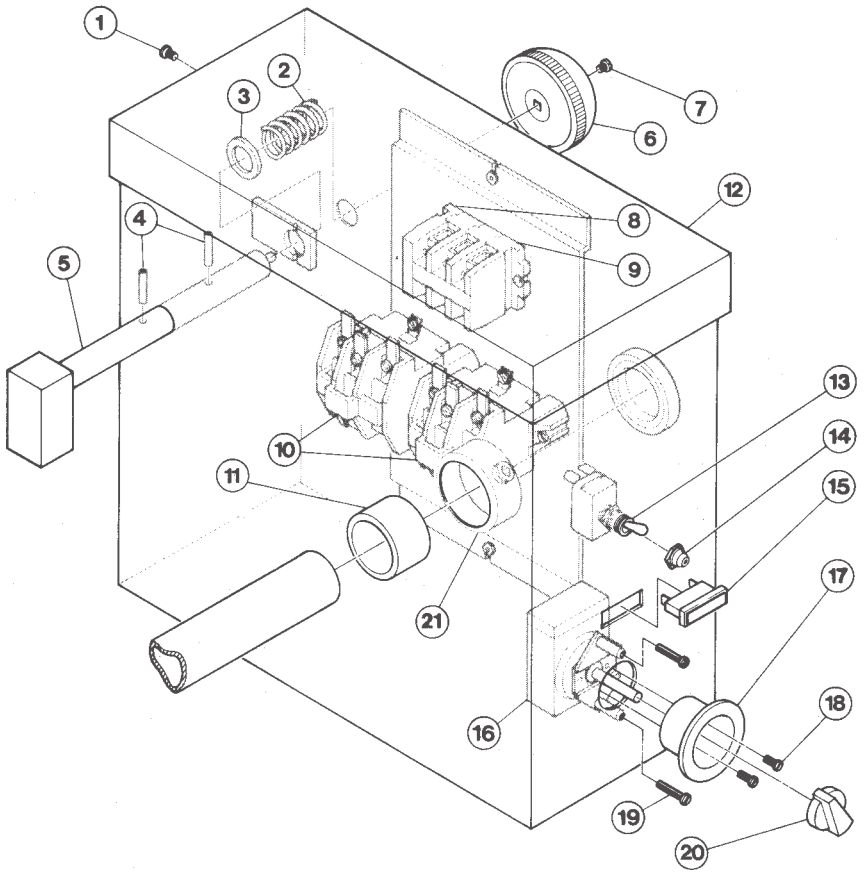


Tighten to 11 ft-lb
& apply locktite

ITEM NO.	*PART NO.*	*DESCRIPTION*	*QTY.*
1	SK00008	PAN WELDMENT	1
2	FA11145	10/32X3/8 CROSS HEAD SCREW	8
3	SK2232000	THERMOSTAT CHANNEL	1
4	FA32006	#10 EXTERNAL TOOTH LOCK WASHER	2
5	FA10245	CROSS HEAD SCREW 8-23X1"	2
6	SK603281	CROSSBAR	1
7	SK603280	CROSS BAR SUPPORT	4
8	SK2231498	HEATING BLOCK	3
9	KE55340	SAFETY THERMOSTAT BIMETAL	1
10	SK2231699	CROSS BAR WELDMENT	1
11	SK603284	1/2" MALE-FEMALE THREADED HEX STANDOFFS	4
12	FA21024	5/16-18 HEX. NUT	16
13	SK2231500	SPHERICAL WASHER	16
14	SK603282	BOTTOM COVER	1
15	FA11145	CROSS HEAD SCREW 10/32X3/8	1

MODEL SET-10 CONTROL HOUSING DRAWING

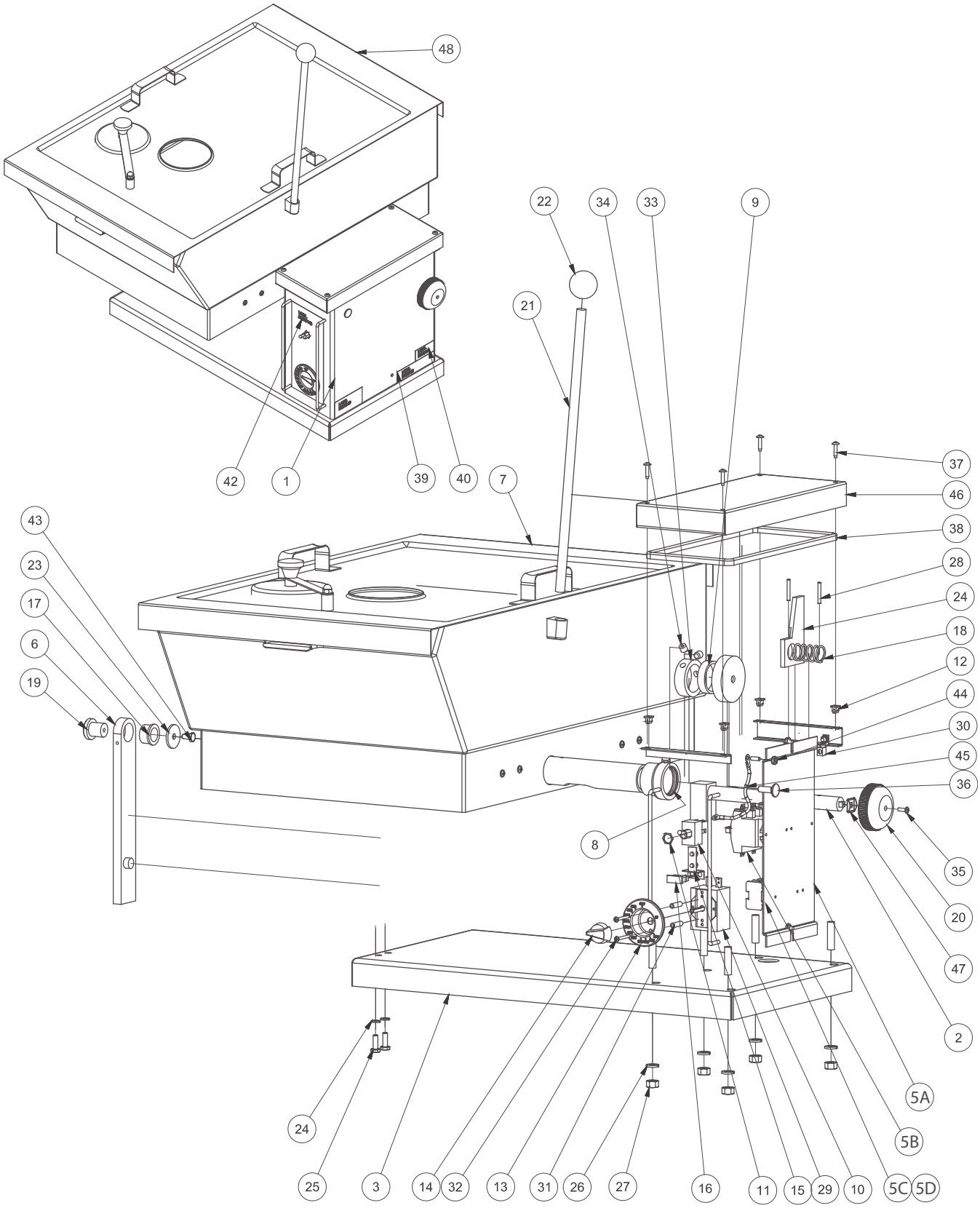
(for units prior to August 2007)



ITEM NO.	PART NO.	DESCRIPTION	QTY.
1	F12	SCREW, COVER, 10 - 24 X'/2"	1
2	SK2234200	SPRING	1
3	KE52192	WASHER	1
4	SK1019701	PIN	2
5	SK2238099	SEMI TILT ARM	1
6	KE50042	KNOB	1
7	F87	SCREW (KNOB)	1
8	KE50376	TERMINAL BLOCK - END SECTION	1
9	KE50377	TERMINAL BLOCK	3
10	KE50750-2	CONTACTOR, 208 - 240V	1
11	SK2234400	BRONZE TRUNNION BEARING	2
12	SK2240800	CONSOLE COVER	1
13	SK2235100	SWITCH, TOGGLE, ON/OFF, DPST	1
14	SK50062	RUBBER BOOT	1
15	SK2235000	PILOT LIGHT	1
16	KE55069-2	THERMOSTAT	1
17	SK2234800	BEZEL (°F)	1
	SK2234801	BEZEL (°C)	1
18		SCREW, BEZEL, 6 - 32 X 5/8"	2
19	FA10140	SCREW, TERMOSTAT, 6 - 32 X 1 1/4"	2
20	KE50569-1	KNOB, THERMOSTAT	1
21	SK50047-2	TRUNNION LOCK COLLAR	1

MODEL SET-10 ASSEMBLY DRAWING

(for units built after August 2007)



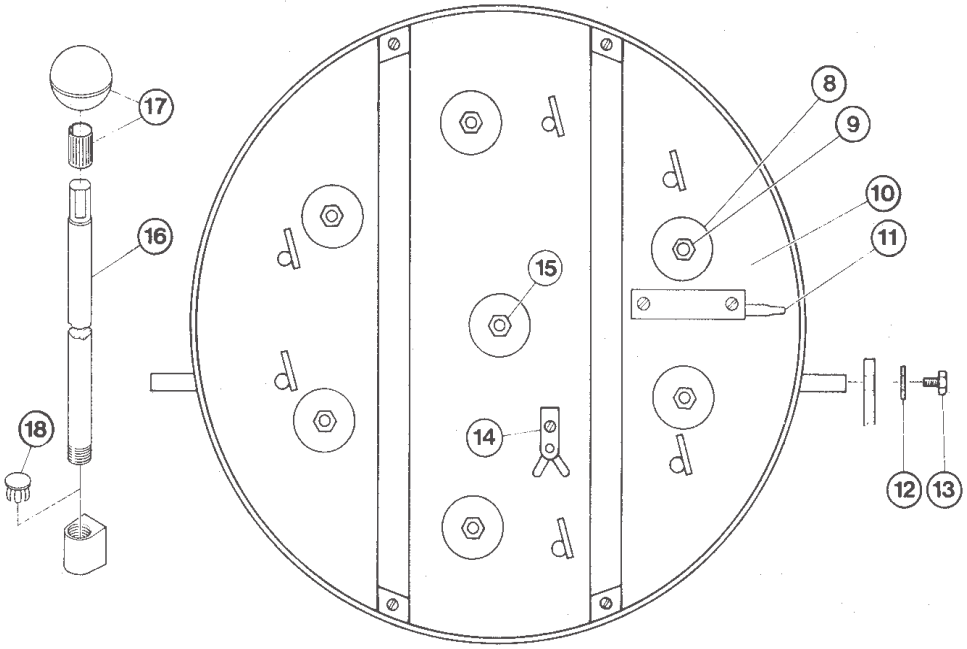
MODEL SET-10 ASSEMBLY DRAWING

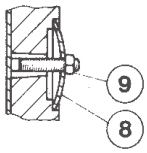
(for units built after August 2007)

ITEM NO.	*PART NO.*	*DESCRIPTION*	*QTY.*
2	SK2238099	TILT STOP SHAFT ASS'Y	1
5A	SK2238200	COMPONENT PLATE	1
5B	SK50750-X	CONTACTOR (CONSULT FACTORY FOR X)	2
5C	SK50054-1	TERMINAL BLOCK END	1
5D	SK50054-2	TERMINAL BLOCK	1
6	SK2238999	SUPPORT BAR ASS'Y	1
7	SK603523	COVER & VENT ASS'Y	1
8	FA05002-20	O-RING	1
9	KE01833	BEARING HOUSING ASS'Y	1
10	SK50056	SWITCH	1
11	SK50062	RUBBER BOOT	1
12	FA95074	NYLON ANCHOR	4
13	SK2234800	DIAL; FAHRENEIT	1
	SK2234801	DIAL; CELCIUS	1
14	SK2234900	R.13-75 KNOB	1
15	SK50903-1	BRACKET, INDICATOR LIGHT	1
16	SK50905-3	INDICATOR LIGHT	1
17	KE51965	BUSHING MODIFICATION	1
18	SK2234200	SPRING, TILT STOP	1
19	SK2237800	BEARING PIN	1
20	KE50442	KNOB; STEAM CONTROL	1
21	KE50886-4	HANDLE	1
22	KE50151-2	KNOB; FOR HANDLE	1
23	SK2241500	WASHER	1
24	FA31029	SPRING LOCK WASHER, 1/4	2
25	FA10485	HEX BOLT, 1/4-20X3/4	2
26	FA31031	HELICAL SPRING LOCK WASHER, 3/8	5
27	FA20030	HEX NUT, 3/8-16	5
28	SK10197	ROLLER PIN	2
29	KE55069-2	THERMOSTAT	1
30	KE50473	GROUND LUG	1
31	SK2234700	THERMOSTAT SPACER	2
32	FA10140	SCREW, 6-32X11/4	2
33	SK50047-2	TRUNNION LOCK COLLAR	1
34	FA19184	SET SCREW HEX SOCKET, 3/8-16X3/8 LG	2
35	FA11092	SCREW, 8-32X1/2	1
36	FA95073	ELEVATOR BOLT, 5/16 - 8 X 1"	1
37	FA95031	SCREW, 8x3/4 18-8	4
38	KE54846-1	GASKET, U-CHANNEL, LENGTH 32"	1
39	KE95250	LABEL; ELECTRIC RATING PLATE	1
40	KE95010	LABEL, KE95010	1
42	KE95555-9	LABEL; FRONT PLATE	1
43	FA95081-1	SCREW, HEX CAP, 1/4-20X1/2	1
44	FA20504-3	SCREW LOCKNUT, 10-24	5
45	SK2299500	GROUND WIRE	1
46	KE54218	COVER (SEALED KETTLES)	1
47	KE51888	KNOB RET. WASHER	1
48	SCL10	LIFT-OFF COVER	1
		LEG OPTIONS	
(NOT SHOWN)	LTK	LEG SET; 6"	1
(NOT SHOWN)	LTKS	LEG SET; 4"	1

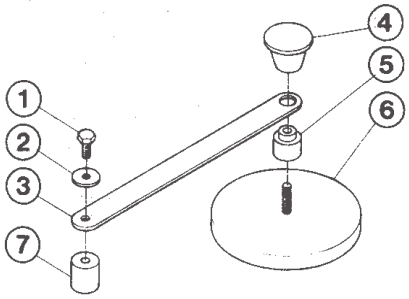
MODEL SET-15 SKILLET
BOTTOM & COVER VENT CAP

MARINE LOCK





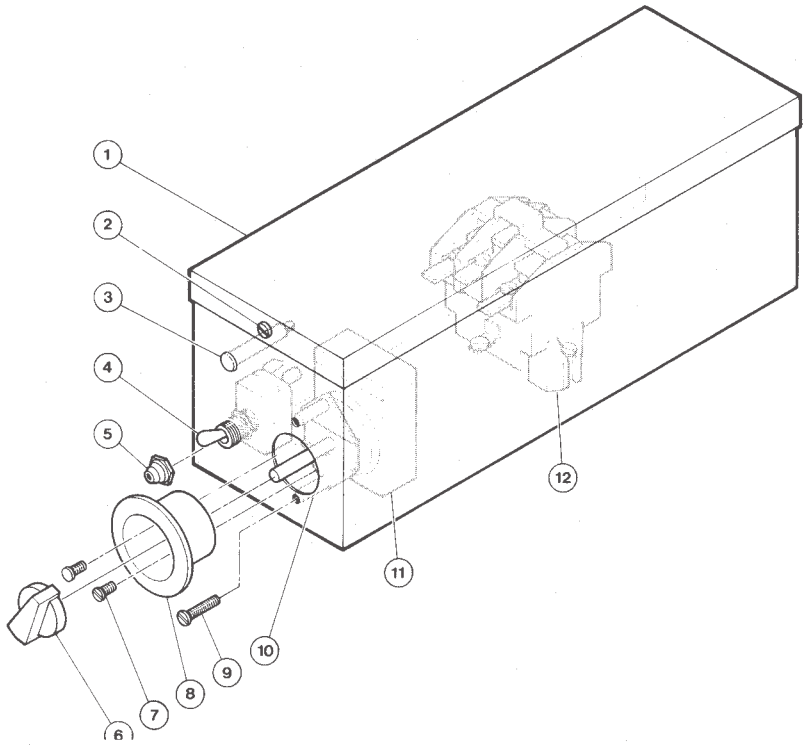
Tighten to 11 ft.- lb. & Apply Loctite



ITEM NO.	PART NO.	DESCRIPTION	QTY.
1	SK2211500	Screw, 1/4”-20 x 3/8"	1
2	FA30505-1	Washer	1
3	SK2211100	Support Arm	1
4	SK2209300	Knob	1
5	SK2211300	Spacer	1
6	SK2211099	Cover	1
7	SK2211200	Spacer	1
8	SK2275300	Washer, Spherical	7
9	KE00349	Nut, 5/16-18	6
10	SK2276097	Element Block Assembly	1
11	KE55069-2	Thermostat	1
	SK2232001	Thermostat Channel	1
12	SK2231500	Washer	2
13	SK2274000	Bolt, 5/16-18 x 1/2"	2
14	KE55340	Thermostat, High Limit (575F, 302C)	1
15	SK2277100	Cover Spacer	1
16	KE50886-4	Handle	1
17	KE50151-2	Knob, Handle	1
18	KE54907-15	Plub Button	1
19	FA15019-5	Shoulder Bolt	1
20	KE600550	Cam	1

MODEL SET-15 SKILLET CONTROL HOUSING

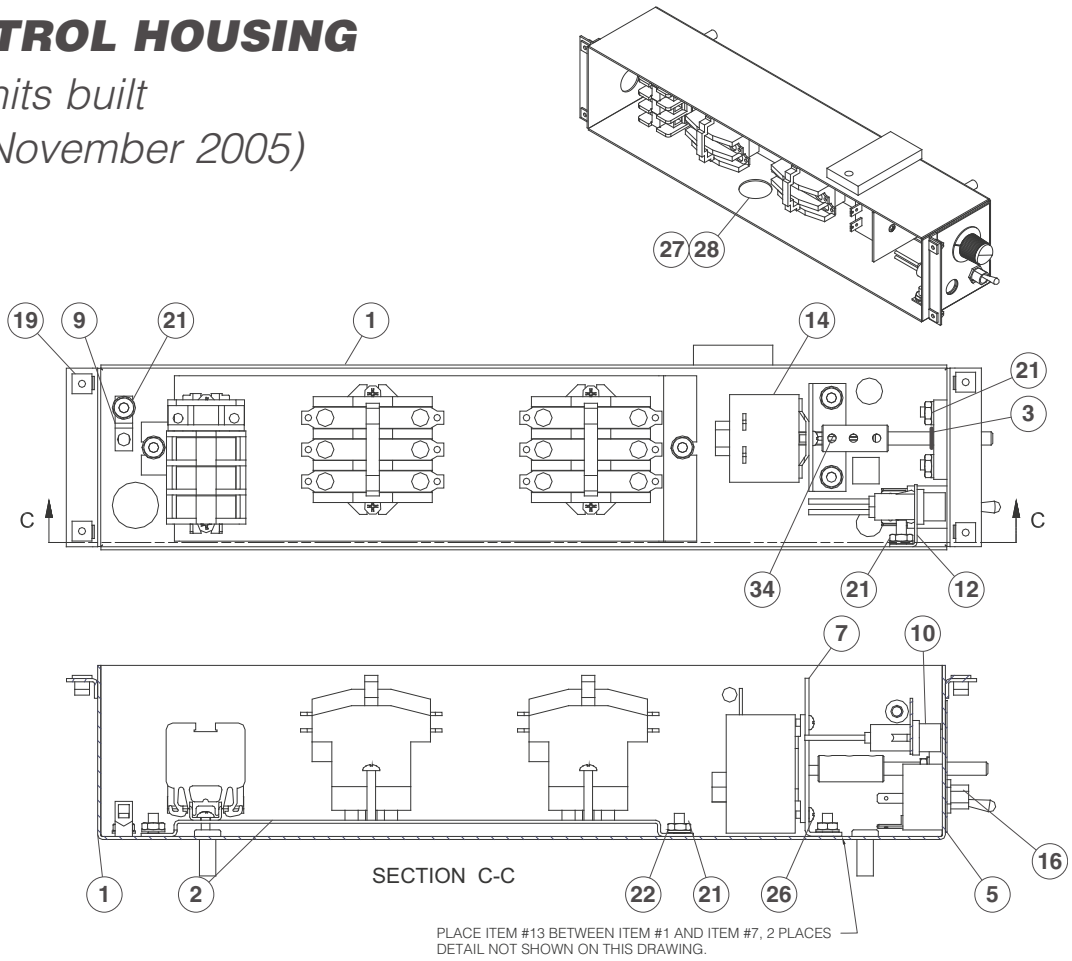
(for units built prior to November 2005)



ITEM NO.	*PART NO.*	*DESCRIPTION*	*QTY.*
1	SK2274900	Cover, Control Box	1
	KE54846-3	Gasket, Control Box Cover	1
2	F12	Screw, Cover, 10-24 x '/z"	2
3	SK2275200	Pilot Light	1
4	SK2235100	Switch, Toggle, ON/OFF	1
5	SK2236600	Rubber Boot	1
6	KE50569-1	Knob, Thermostat	1
7		Screw, Bezel, 6-32 x 5/8"	2
	SK2234800	Bezel (°F)	1
	SK2234801	Bezel (°C)	
9	FA10140	Screw, Thermostat, 6 - 32 X 1 1/4"	2
10	SK2234700	Spacer	2
11	KE55069-2	Thermostat	1
12	KE50750-2	Contactor, 41NB30AG	1

MODEL SET-15 SKILLET CONTROL HOUSING

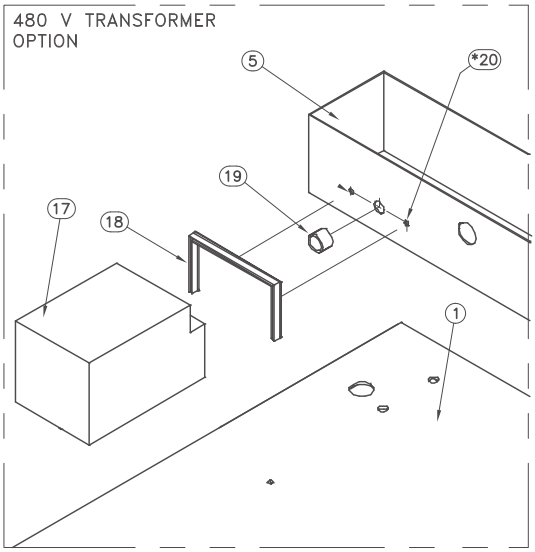
(for units built after November 2005)

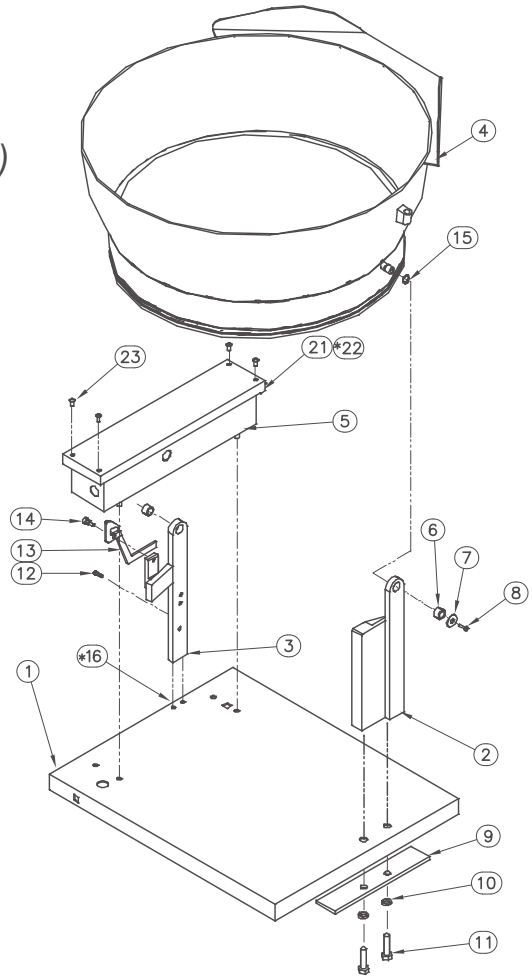


ITEM NO.	*PART NO.*	*DESCRIPTION*	*QTY.*
1	KE001075	BOX WELDMENT	1
2	KE001074	COMPONENT PLATE ASSEMBLY	1
3	KE601103	HUB	1
5	REF. KE601109	LABEL	1
6	KE601081	SHAFT	1
7	KE601079	SUPPORT;SET-15 THERMOSTAT	1
9	KE50473	GROUND LUG	1
10	KE55486-5	LIGHT, 250V.	1
11	KE600905	EXTENSION SHAFT	1
12	KE600914	BRACKET	1
13	FA05002-50	O-RING	1
14	KE55069-2	THERMOSTAT	1
34	FA11145	10-32 X 3/8 PAN HEAD, 18-8 S.S.	3
16	SK50056	SWITCH	1
19	FA95074	NYLON ANCHOR	4
21	FA21006	10 - 24, 18-8 S.S. HEX NUT	8
22	FA30505-2	WASHER NO. 10, S.S.	8
26	FA11052	6-32 X 1/4 S.S. SCREW SLOT	2
27	SK2274602	3/4 CONNECTOR; LIQUID TITE STRAIGHT	1
28	FA05002-1	O-RING 1" X 1 1/4" O.D. X 1/8"W	1

MODEL SET-15
BASE/PAN ASSEMBLY

(for units built after November 2005)





ITEM NO.	*PART NO.*	*DESCRIPTION*	*QTY.*
1	KE000851	BASE WELDMENT	1
2	SK00348	SUPPORT BAR ASS'Y, L.H.	1
3	SK2274299	SUPPORT BAR ASS'Y, R.H.	1
4	SK2273599	PAN WELDMENT	1
5	KE001187	ELECTRIC BOX ASS'Y.	1
6	SK50403	BEARING: BRONZE.	2
7	SK50434	WASHER, PAN MTG. PIN	2
8	FA95081-3	BOLT, MODIFIED FA11322	2
9	SK50826	BACKING PLATE	1
10	FA31033	SPLIT LOCKWASHER	2
11	FA11509-2	HEX. BOLT, 1/2-13 X 1 1/4	2
12	FA11258	HEX CAP SCREW, 1/4-20 X 314	1
13	KE600550	CAM	1
14	FA15019-5	SHOULDER BOLT, 1/4-20	1
15	FA95007-9	RETAINING RING	2
16	FA11323	HEX SCREW, 5116-18 X 314	2
21	KE601034	COVER	1
22	KE600284-3	GASKET, SILICONE	1
23	FA95031	8 X 31418-8 PH. PAN HEAD	4
		480V TRANSFORMER OPTION	
17	SK00384	TRANSFORMER BOX ASS'Y	1
18	KE54846-6	GASKET, U-CHANNEL	1
19	KE54833-1	SNAP-IN BUSHING	1
20	FA21006	HEX NUT 10-3218-8 S.S.	2

MAINTENANCE

SERVICING GUIDE

This section contains servicing information intended for use by Authorized Service Personnel.

A/ PROBLEM: Skillet fails to heat with pilot light on.

	Probable Cause	*Test and Remedy*
1.	Faulty contactor(s)	Check coil(s) and contacts of contactor(s). Replace if necessary.
2.	Faulty wiring	Check wiring to contactor(s). Replace if necessary.

B/ PROBLEM: Skillet fails to heat with pilot light off.(power switch must be on and thermostat set).

	Probable Cause	*Test and Remedy*
1.	Main power to skillet is off	Check incoming power at terminal block.
2.	Defective power switch	With power source off, remove wiring from switch and test for continuity. Or with wiring connected and unit on, check for voltage across terminals of switch. Voltage indicates an open circuit. Replace switch if necessary.
3.	Defective thermostat	Shut the unit off and disconnect wiring from thermostat. Check continuity of thermostat. An open circuit while in the "ON" position indicates a faulty thermostat. Or with thermostat connected and unit on, check for voltage across thermostat. Voltage indicates an open circuit, Indicating a faulty thermostat.
4.	Defective high limit thermostat	Repeat above procedure used for defective thermostat.

C/ PROBLEM: Skillet fails to reach maximum 425°F at #10 setting.

	Probable Cause	Test and Remedy
1.	Defective or improperly adjusted	As unit shuts off early, check for voltage across thermostat thermostat terminals. If there is voltage across terminals, re-calibrate or replace thermostat.
2.	Defective safety thermostat	Repeat above procedure used for defective thermostat.

D/ PROBLEM: Skillet has uneven heat over pan surface.

	Probable Cause	Test and Remedy
1.	Defective contactor	Check contactor for burned out contacts and replace if required.
2.	Defective heating element block	Check for continuity between element terminals and from terminals to ground. Either an open circuit between terminals or a short to ground indicates a faulty element. Replace if necessary.
3.	Faulty wiring	Inspect condition of wires and connections to elements and contactors. Repair if necessary.
4.	Uneven torquing of aluminum heating blocks	Follow element block torquing procedure.

HEATING ELEMENT REMOVAL

1. Tilt the skillet forward to access bottom cover plate.
2. Make sure power switch and external circuit breaker (at fuse box or breaker panel) are off.
3. Remove screws from bottom cover plate. Remove plate.
4. Remove all 7/16 inch nuts and washers from stainless retaining plate located at rear of skillet pan.
5. Remove screws and tooth lock washer from retaining bars and slide thru open end where retaining plate was previously removed.
6. Disconnect electrical lead wires from elements.
7. Remove 5/16 inch nuts and spherical washers from heating element blocks. Care should be taken when removing nuts and washers to prevent breaking studs.
8. Remove heating elements blocks. Replace as needed.

NOTE: With new element block in place re-tighten nuts on spherical washers with a torque wrench to 11ft-lbs torque.

9. Replace retaining bars, retaining back plate and bottom cover.
10. Switch external power back on and return skillet to operating position. WARNING: Heating element blocks are very heavy. Use care when handling.

HEATING ELEMENT BLOCK TORQUING

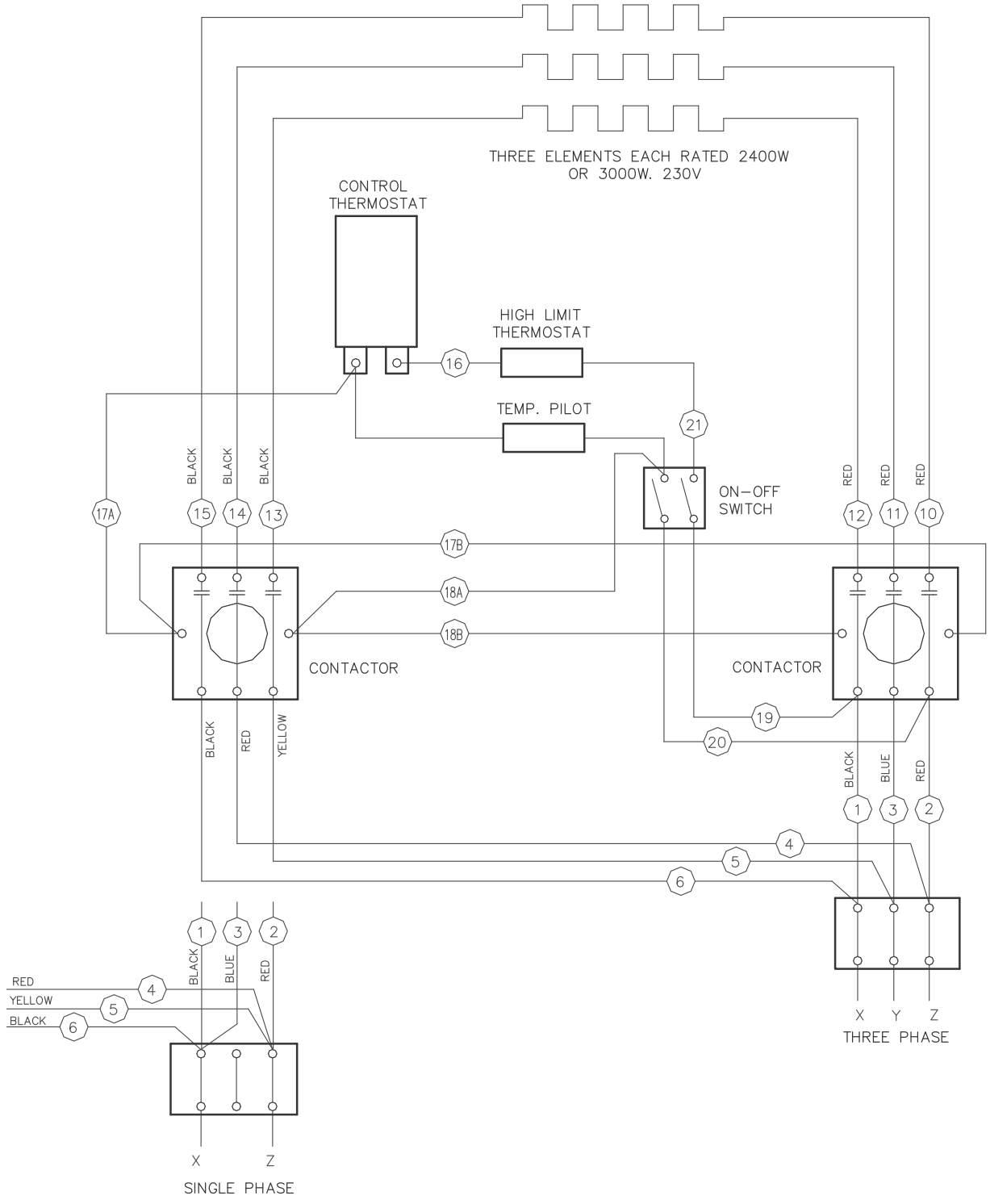
Uneven torquing of heating element block retaining plate nuts may cause uneven heating of the cooking surface. To retorque, proceed as follows:

1. Tilt the skillet forward.
2. Ensure that the power switch and the external circuit breaker (at fuse box or breaker panel) are off. 3. Remove the bottom cover plate.
3. Loosen the 5/16 Inch nuts on the spherical washers.
4. Using a torque wrench, retighten the nuts to 11 ft-lbs torque.
5. Replace the bottom cover plate.

WIRING DIAGRAM, SET-10 & SET-15

208, 220 or 240V, Single or Three Phase

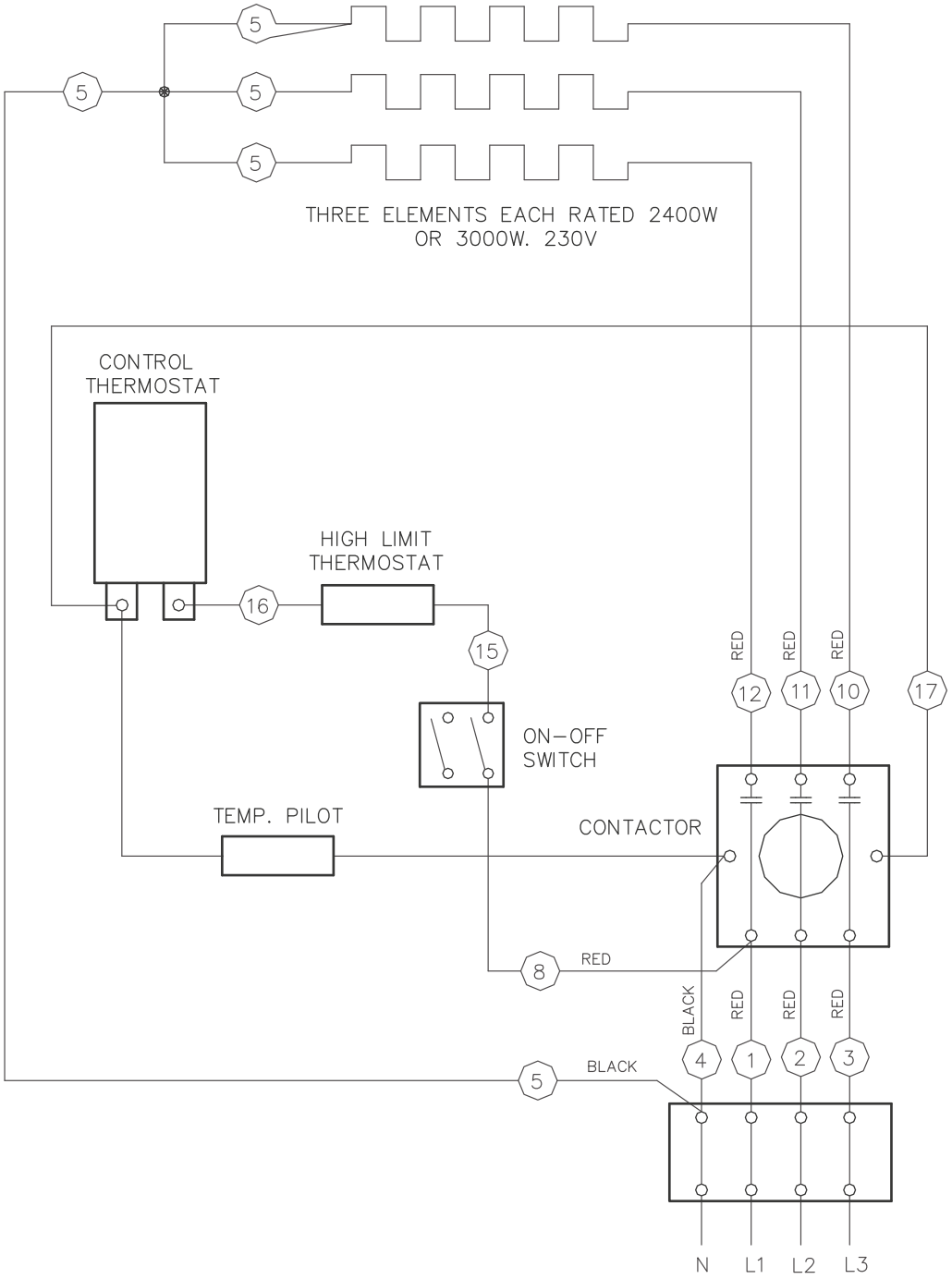
(for units built prior to November 2005)



WIRING DIAGRAM, SET-10 & SET-15

208/380 or 240/415V, Three Phase Y Connected

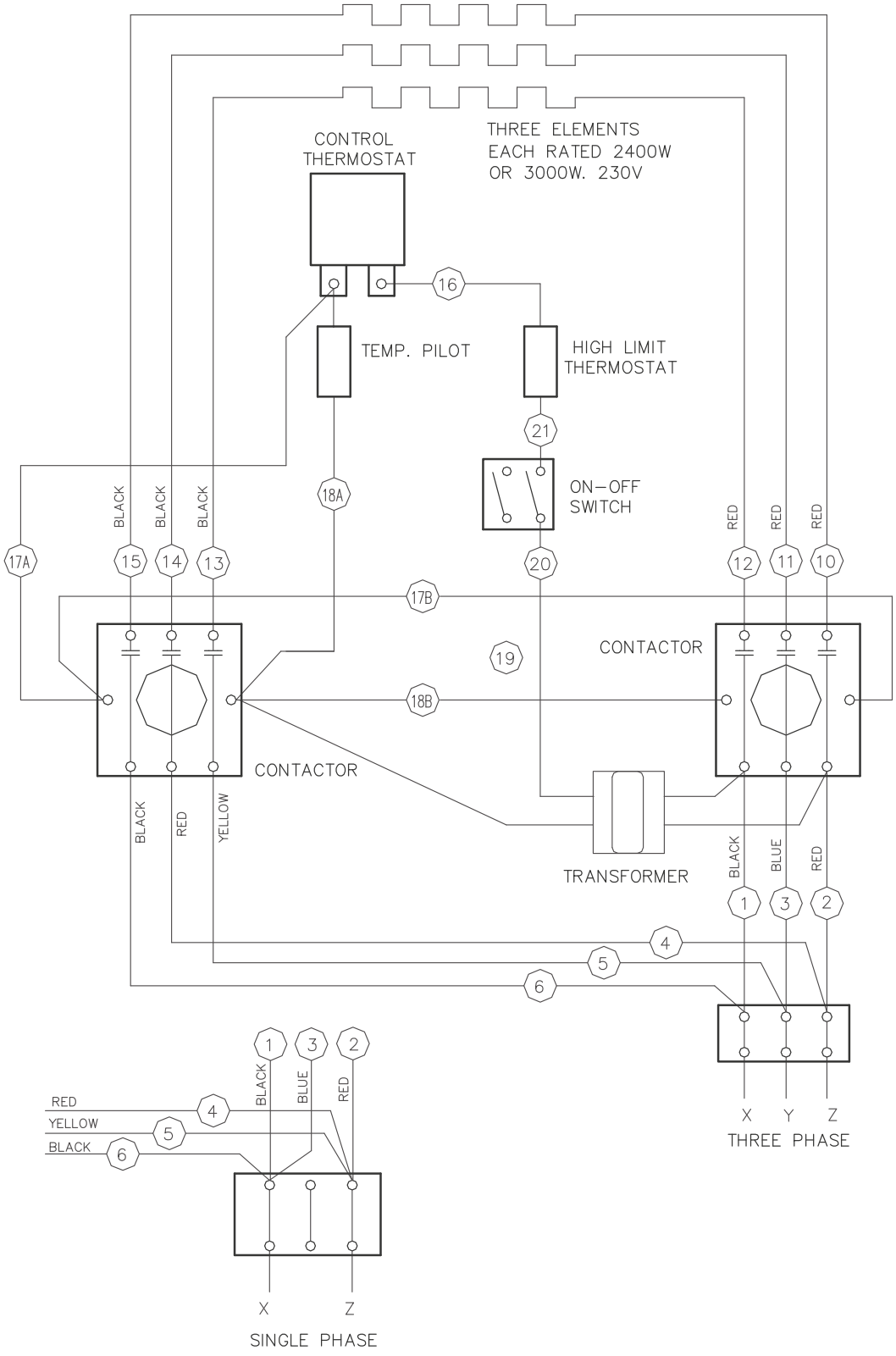
(for units built prior to November 2005)



WIRING DIAGRAM, SET-10 & SET-15

480V, Single or Three Phase

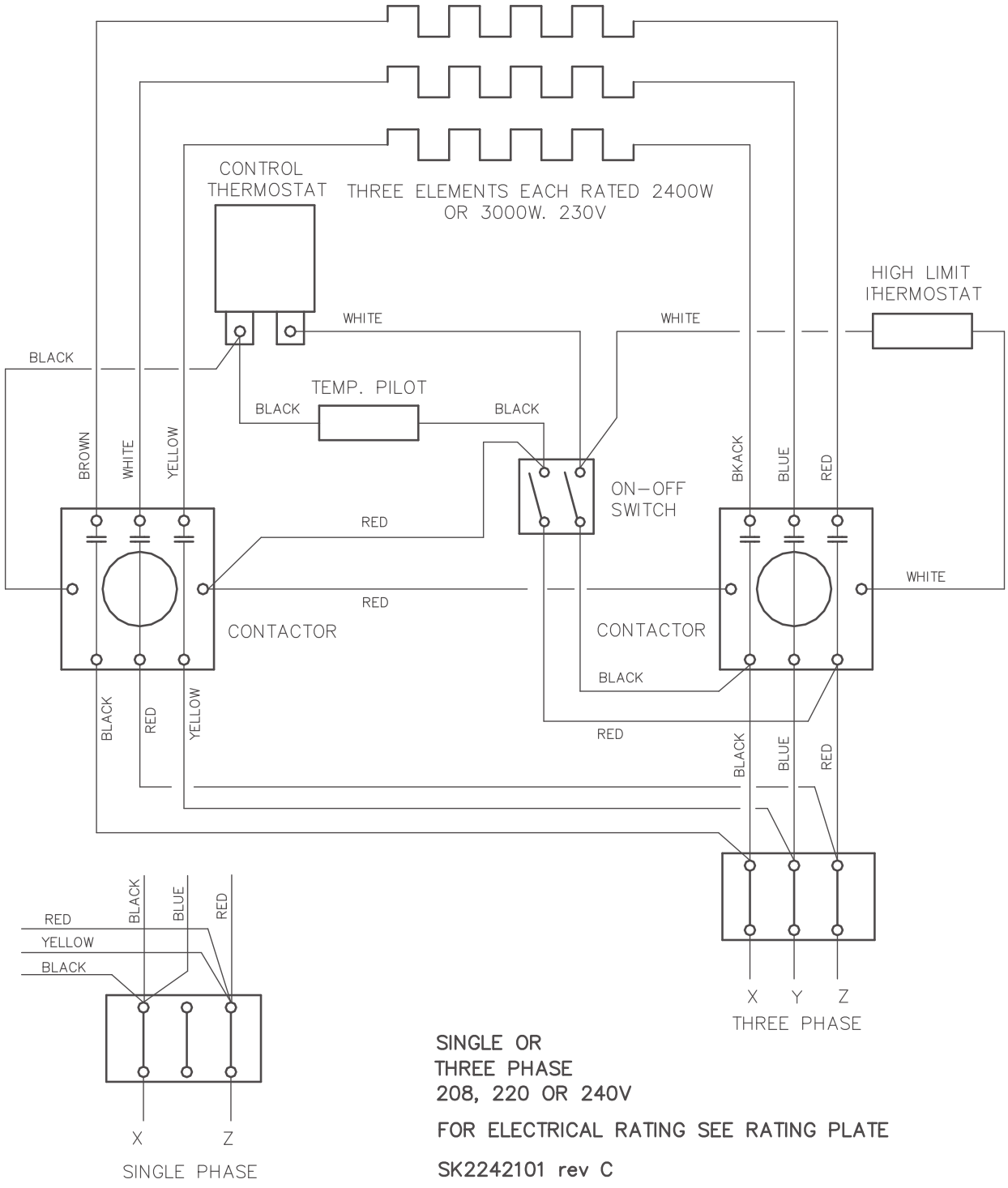
(for units built prior to November 2005)



WIRING DIAGRAM, SET-10 & SET-15

208, 220 or 240V, Single or Three Phase

(for units built after November 2005)



SINGLE OR
THREE PHASE
208, 220 OR 240V

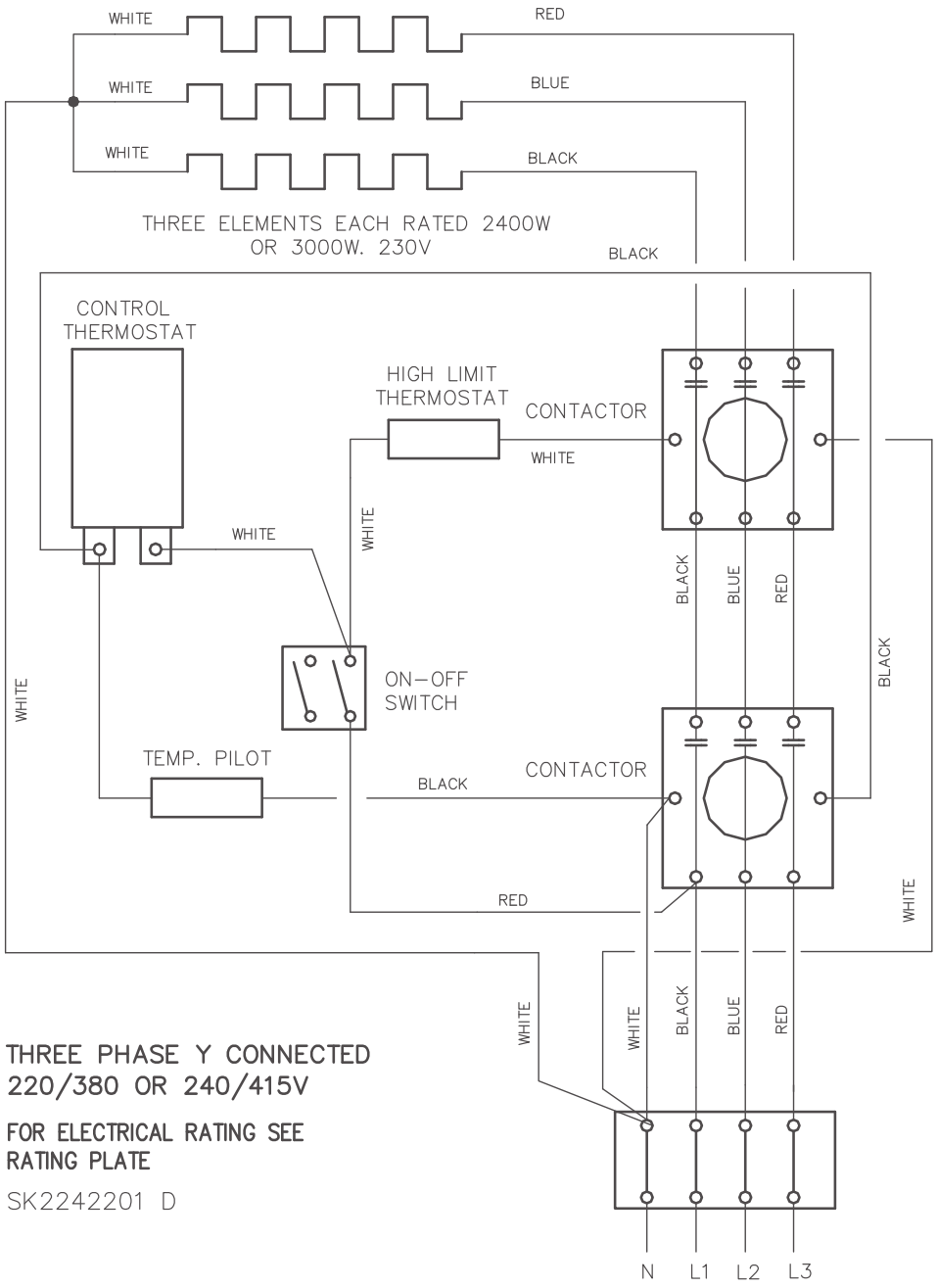
FOR ELECTRICAL RATING SEE RATING PLATE

SK2242101 rev C

WIRING DIAGRAM, SET-10 & SET-15

208/380 or 240/415V, Three Phase Y Connected

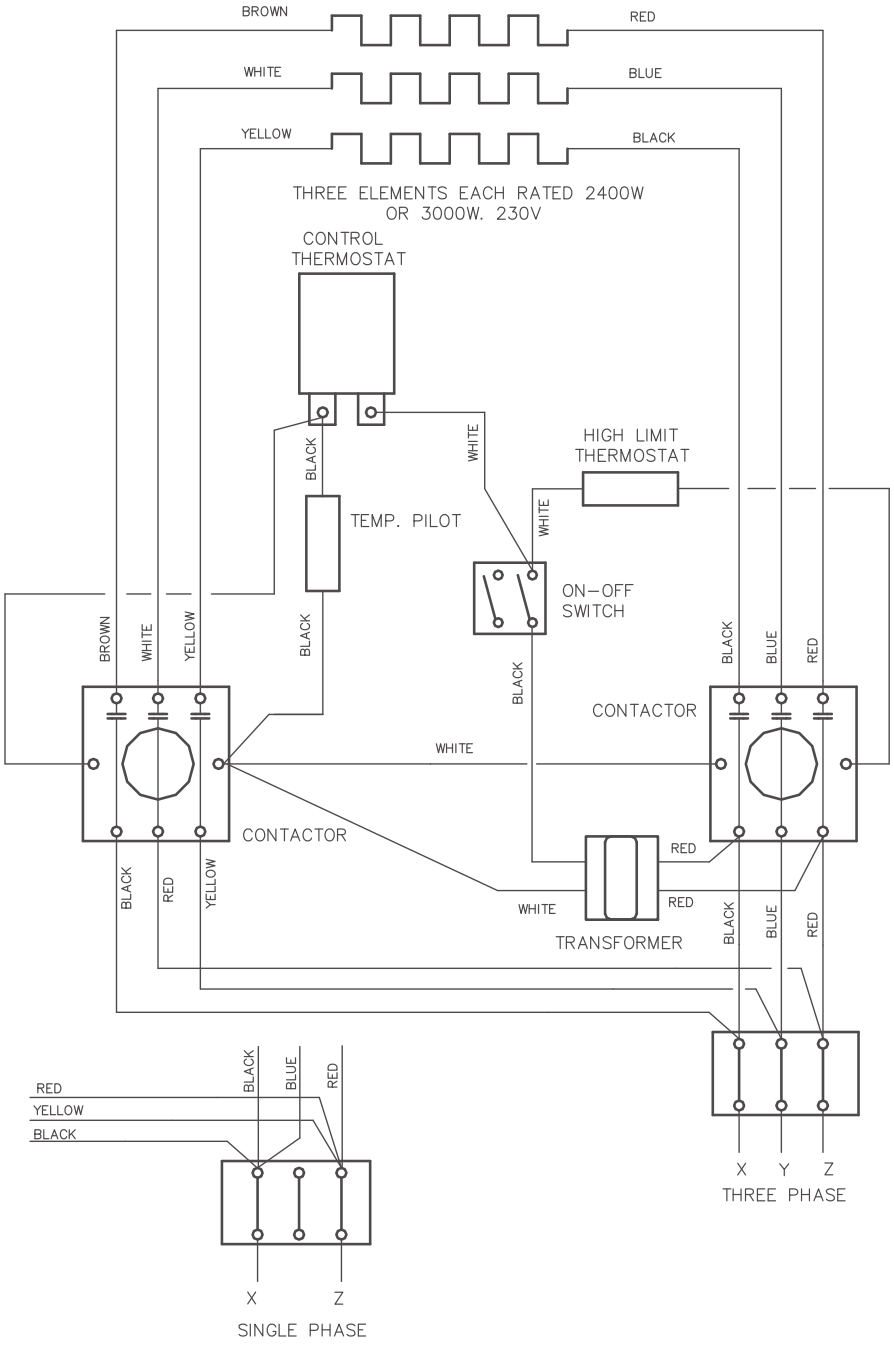
(for units built after November 2005)



WIRING DIAGRAM, SET-10 & SET-15

480V, Single or Three Phase

(for units built after November 2005)



FOR ELECTRICAL RATING SEE RATING PLATE

SINGLE OR THREE PHASE
480 VOLT

SK90104 D