



Visit www.clevelandrange.com to locate a service or sales representative in your area.

Cleveland

Skillets

T1 Electric Braising Pan

Operation, Installation & Maintenance Manual

This manual is updated as new information, and models are released. Visit our website for the latest manual.

MODELS:

SEL-30-T1

SET-40-T1



***Read the manual thoroughly.
Improper installation, operation or
maintenance can cause property
damage, injury, or death.***

Part # KE004003-2 Rev A
April 2024

STATEMENT OF RESPONSIBILITIES / DÉCLARATION DES RESPONSABILITÉS / DECLARACIÓN DE RESPONSABILIDADES

This document is for use by operators and Qualified Cleveland Range, LTD Authorized Representatives who are familiar with both the safety procedures, and equipment they service.

Cleveland Range, LTD assumes no liability for any death, injury, equipment damage, or property damage resulting from use of, improper use of, or failure to use the information contained in this document. Cleveland Range, LTD has made every effort to provide accurate information in this document, but cannot guarantee that this document does not contain unintentional errors and omissions.

The information in this document may be subject to technical and technological changes, revisions, or updates. Cleveland Range, LTD assumes no liability or responsibility regarding errata, changes, revisions, or updates.

Qualified Cleveland Range, LTD Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, OSHA regulations, and disconnect / lock out / tag out procedures for all utilities including steam, and disconnect / lock out / tag out procedures for gas, electric, and steam powered equipment and / or appliances.

All utilities (gas, electric, water and steam) should be turned OFF to the equipment and locked out of operation according to OSHA approved practices during any servicing of Cleveland Range equipment

Qualified Cleveland Range, LTD Authorized Service Representatives are obligated to maintain up-to-date knowledge, skills, materials and equipment.

Ce document est destiné aux opérateurs et aux représentants qualifiés de Cleveland Range, LTD, qui connaissent bien les procédures de sécurité et l'équipement qu'ils entretiennent.

Cleveland Range, LTD décline toute responsabilité pour tout cas de décès, blessure, dommage matériel ou dommage aux biens résultant de l'utilisation, de la mauvaise utilisation ou du manquement d'utilisation des renseignements contenus dans ce document.

Cleveland Range, LTD s'est efforcé à fournir des renseignements précis dans ce document mais ne peut garantir que ce document soit exempt d'erreurs et d'omissions non intentionnelles.

Les renseignements contenus dans ce document peuvent être assujettis à des changements techniques et technologiques, des révisions ou des mises à jour.

Cleveland Range, LTD décline toute obligation ou responsabilité concernant les errata, modifications, révisions ou mises à jour.

Les Représentants de Service qualifiés et autorisés de Cleveland Range, LTD sont tenus de se conformer aux mesures de sécurité normalisées de l'industrie, y compris, mais sans s'y limiter, les réglementations de l'OSHA, les procédures de débranchement / verrouillage / étiquetage relatives à tous les services publics, dont l'approvisionnement en vapeur, et les procédures de débranchement / verrouillage / étiquetage relatives aux équipements et/ou appareils fonctionnant au gaz, à l'électricité et à la vapeur.

Au cours de tout entretien d'un appareil Cleveland Range, tous les services publics (gaz, électricité, eau et vapeur) doivent être FERMÉS au niveau de l'appareil et le dispositif de fonctionnement doit être verrouillé suivant les pratiques approuvées de l'OSHA.

Les Représentants de Service qualifiés et autorisés de Cleveland Range, LTD sont tenus d'actualiser en permanence leurs connaissances, compétences, matériel et équipement.

Este documento es para uso de operadores y Representantes Autorizados Cualificados de Cleveland Range, LTD que estén familiarizados tanto con los procedimientos de seguridad, como con el equipo al que dan servicio.

Cleveland Range, LTD, declina toda responsabilidad en caso de cualquier fallecimiento, lesiones, daños al equipo o daños a la propiedad resultantes de la utilización, del uso indebido o de la falta de utilización de la información provista en este documento.

Cleveland Range, LTD se ha esforzado en suministrar información precisa en este documento, pero no puede garantizar que este documento esté exento de errores y de omisiones no intencionales.

La información contenida en este documento podría estar sujeta a cambios técnicos o tecnológicos, revisiones o actualizaciones. Cleveland Range, LTD declina toda obligación o responsabilidad con respecto a erratas, modificaciones, revisiones o actualizaciones.

Los Representantes de Servicio calificados y autorizados de Cleveland Range, LTD tienen la obligación de seguir los procedimientos estándar de seguridad de la industria; los cuales incluyen pero no se limitan a los reglamentos de la OSHA (La Administración de la Seguridad y Salud Ocupacionales), los procedimientos de desconexión, cierre y etiquetado relativos a todos los servicios públicos incluyendo el suministro de vapor y los procedimientos de desconexión, cierre y etiquetado para los equipos y/o aparatos que funcionan a base de gas, electricidad o vapor.

Cuando se esté dando servicio o mantenimiento a un aparato de Cleveland Range, todos los servicios públicos (gas, electricidad, agua y vapor) deben estar APAGADOS para el equipo en cuestión y se debe seguir el procedimiento de cierre de operaciones de acuerdo con las prácticas aprobadas por la OSHA.

Los Representantes de Servicio calificados y autorizados de Cleveland Range, LTD tienen la obligación de actualizar constantemente sus conocimientos, destrezas, materiales y equipamiento.

***FOR YOUR SAFETY / POUR VOTRE SÉCURITÉ /
PARA SU SEGURIDAD***

FOR YOUR SAFETY

Do not store or use gasoline or any other flammable liquids and vapours in the vicinity of this or any other appliance.

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

Do not spray aerosols in the vicinity of this appliance while it is in operation.

This appliance is not to be used by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

This appliance is not for use by children, and they must be supervised not to play with it.

Retain this manual for your reference.

POUR VOTRE SÉCURITÉ

Ne pas entreposer ou utiliser d'essence ou d'autres liquides ou vapeurs inflammables à proximité de cet appareil ou de tout autre appareil.

AVERTISSEMENT : Toute mauvaise pratique en matière d'installation, de fonctionnement, de réglage, de modification, d'entretien ou de maintenance peut causer des dommages matériels, des blessures ou la mort. Lisez la totalité des instructions d'installation et d'utilisation avant d'installer, d'utiliser ou d'entretenir cet équipement.

Ne pas pulvériser des aérosols dans le voisinage de cet appareil alors qu'il est en fonctionnement.

Cet appareil ne doit pas être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites, ou des personnes dénuées d'expérience ou de connaissance, sauf si elles ont pu bénéficier, par l'intermédiaire d'une personne responsable de leur sécurité, d'une surveillance ou d'instructions préalables concernant l'utilisation de l'appareil.

Conservez ce manuel pour votre référence.

PARA SU SEGURIDAD

No guarde ni use gasolina o cualesquiera otros líquidos o vapores inflamables en las cercanías de éste o cualquier otro aparato.

ADVERTENCIA: La indebida instalación, operación, ajuste, modificación, servicio o mantenimiento puede ocasionar daños a la propiedad, lesiones o muerte. Lea detenidamente las instrucciones de instalación y de operación antes de instalar, poner a funcionar o dar servicio a este equipo.

No pulverice aerosoles en las proximidades de este aparato mientras está en funcionamiento.

Este aparato no debe ser utilizado por personas con capacidades físicas, sensoriales o mentales reducidas, o que no tengan la experiencia y los conocimientos adecuados, a menos que estas personas hayan recibido supervisión e instrucciones en cuanto al uso del aparato por la persona responsable de la seguridad de ellas.

Guarde este manual para su referencia.

WARNING / AVERTISSEMENT / ADVERTENCIA



Inspect unit daily for proper operation. / Inspecter le bloc quotidiennement pour garantir le fonctionnement normal. / Inspeccione diariamente el funcionamiento correcto de la unidad.



Heavy. / Loud. / Pesado.

Team or mechanical lift. / Levage en équipe ou mécanique. / Levantamiento en equipo o mecánico.



Surfaces may be extremely hot! Use protective equipment. / Les surfaces peuvent être extrêmement chaudes ! Utiliser des équipements de protection. / ¡Las superficies pueden estar muy calientes! Utilice equipo protector.



Do not climb, sit, or stand on equipment. / Il ne faut pas monter, s'asseoir ni se tenir debout sur l'équipement. / No subirse, ni sentarse ni pararse sobre el equipo.



Do not lean on or place objects on lip. / Ne vous penchez pas sur ou ne placez pas des objets sur la lèvre. / No se apoye ni coloque objetos en el labio.



Keep hands away from moving parts and pinch points. / Tenir les mains à l'abri des pièces mobiles et des angles. / Mantenga las manos lejos de las piezas móviles y los puntos de presión.



Hot product and surfaces. / Produit et surfaces chaudes. / Producto y superficies calientes.

Do not touch. / Ne pas toucher. / No la toque.



Appliance must not be supplied through an external switching device that is regularly switched on and off. / L'appareil ne doit pas être alimenté par un interrupteur externe régulièrement allumé et éteint. / El aparato no debe ser alimentado a través de un dispositivo de conmutación externo que se encienda y apague periódicamente.



Unit must be anchored as per manual. / Unité doit être ancrée selon les directives du manuel. / Unidad debe estar fijado según el manual.



Floor may become slippery from product spillage. / Déversement de produit peut causer de plancher à être glissant. / Derrame de producto puede causar piso a ser resbaladizo.



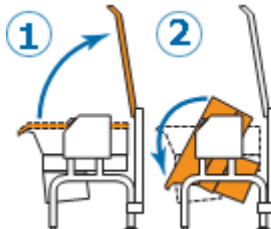
Have a qualified service technician maintain your equipment. / Demandez à un technicien en entretien et en réparation qualifié d'effectuer l'entretien de votre équipement. / Haga que un técnico de servicio calificado mantenga su equipo.



Shut off power at main fuse disconnect prior to servicing. / Couper l'alimentation sur le principal fusible sectionneur avant l'entretien. / Apague la alimentación eléctrica en el fusible desconectador principal antes de darle servicio.



Stand clear of product discharge path when discharging hot product. / Écartez-vous du chemin de décharge d'un produit chaud. / Permanezca alejado de la ruta de descarga del producto al vaciar producto caliente.



Lift lid before tilting skillet.

Ôtez le couvercle avant d'incliner la chaudière à frire.

Levante la tapa antes de inclinar la sartén.



Do not use the equipment as a deep fat fryer.

Ne pas utiliser l'appareil comme friteuse.

No utilice el equipo como freidora de grasa profunda.



Opening the drain cock will lead to the outflow of the hot contents of the boiling pan. Wear protective equipment when discharging hot product. / L'ouverture du robinet de vidange entraînera l'écoulement du contenu chaud de la marmite. Porter des équipements de protection lors de la purge des produits chauds. / La apertura de la llave de drenaje provocará la salida del contenido caliente de la marmita. Utilice equipo protector al descargar producto caliente.

INTENDED USES / UTILISATIONS PRÉVUES / USOS PREVISTOS

The appliance is intended to be used for commercial applications and in commercial enterprises, but not for continuous mass production of food.

L'appareil est destiné à être utilisé dans des applications commerciales et dans des entreprises commerciales, mais pas pour la production continue en masse de denrées alimentaires.

El aparato está destinado a ser utilizado para aplicaciones comerciales y en empresas comerciales, pero no para la producción continua de alimentos en masa.

OPERATION, INSTALLATION & MAINTENANCE MANUAL SKILLET MODELS SEL-30-T1 & SEL-40-T1

TABLE OF CONTENTS

INSTALLATION.....	2
GENERAL	2
RECEIVING INSPECTION	2
SHIPPING DAMAGE INSTRUCTIONS.....	2
UNCRATING.....	2
VENTILATION.....	2
CLEARANCE REQUIREMENTS/ DRAIN LOCATIONS	2
POSITIONING	2
ELECTRICAL.....	3
CASTERS (OPTIONAL).....	4
WATER (OPTIONAL)	4
INSTALLATION CHECKS	4
CLEANING.....	4
OPERATING INSTRUCTIONS.....	5
QUICK START GUIDE FOR EASYDIAL CONTROLS.....	6
To adjust settings:	7
Cook/ON	8
Cook/OFF	8
Cook/HOLD.....	9
Error Message: Safety Problem.....	10
CLEANING INSTRUCTIONS	11
WARNINGS	11
CLEANING INSTRUCTIONS.....	11
DISPOSAL INSTRUCTIONS	11
PREVENTATIVE MAINTENANCE	12
DAILY PRE-STARTUP INSPECTION	12
SIX MONTH SERVICE INSPECTION	12
YEARLY SERVICE INSPECTION	12
TROUBLESHOOTING AND MAINTENANCE PROCEDURES.....	13
SEQUENCE OF OPERATIONS (EDC).....	13
SEQUENCE OF OPERATIONS (STD)	13
HINGE ADJUSTMENT INSTRUCTIONS	14

NOTICE

FOR THE USER

Read the Operating instructions thoroughly before using this equipment.

FOR THE INSTALLER

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

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

This appliance is not to be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

This appliance is not for use by children, and they must be supervised not to play with it.

Any repairs to the pressure vessel must be done by a certified pressure vessel repair shop and all repair methods and materials must be approved by the manufacturer.

MODEL NUMBER LEGEND:

1	2	3	-	4	-	5
----------	----------	----------	----------	----------	----------	----------

1 – Type of Equipment

S = Skillet

2 – Type of Power

E = Electricity

G = Gas

3 – Type of Mount

L = Legs or Frame

T = Table Top

4 – Designation of Capacity in Gallon

30 = 30 Gallons

40 = 40 Gallons

5 – Tilting Options

T1 = PowerPan Series

TR = DuraPan Series

INSTALLATION

GENERAL

ENVIRONMENT:

Operating Criteria	Acceptable Range
Ambient Air Temperature	15-40 °C
Relative Humidity	0-80%
Altitude	0-3000 meters
Voltage	See Electrical Connection

Installation of the unit must be accomplished by qualified installation personnel working to all applicable local and national codes.

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

RECEIVING INSPECTION

Before unpacking visually inspect the unit for evidence of damage during shipping.

If damage is noticed, do not unpack the unit, follow shipping damage instructions.

SHIPPING DAMAGE INSTRUCTIONS

1. If shipping damage to the unit is discovered or suspected, observe the following guidelines in preparing a shipping damage claim.
2. 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.
3. As soon as damage is discovered or suspected, notify the carrier that delivered the shipment.
4. Arrange for the carrier's representative to examine the damage.
5. Fill out all carrier claims forms and have the examining carrier sign and date each form.

APPROXIMATE WEIGHTS

Model #	Unit	Unit with shipping box
SEL-30-T1	390 lbs.	430 lbs.
SEL-40-T1	410 lbs.	440 lbs.



UNCRATING

⚠ CAUTION

Straps under tension and will snap when cut. Carton may contain staples and skid contains nails. Use proper safety equipment and precautions. Unit is heavy. Use adequate help or lifting equipment as needed.



1. Cut straps and remove box



3. Remove screws from back of flanged feet (x6)



2. Cut straps on unit



4. Remove nails to free blocks on front legs

VENTILATION

The operation of these units can produce significant levels of steam and condensate, it is recommended they be installed under a ventilation hood in a room which has provisions for adequate make up air. Further information can be obtained by referring to the U.S.A. National Fire Protection Associations NFPA96 regulations. These standards have also been adopted by the National Building Code in Canada.

CLEARANCE REQUIREMENTS/ DRAIN LOCATIONS

This unit must be installed in accordance with the clearances shown on the rating label which is adhered to the unit.

Clearance Requirements

Left	Right	Rear
0	3" / 77mm (Manual tilt)	0 (Noncombustible walls)
0	0 (Power Tilt)	3 1/2" / 89mm (Combustible Walls)

FOR YOUR SAFETY: Keep the appliance area free and clear of combustible materials.

POSITIONING

This unit must be installed in accordance with the clearances shown on the rating label which is adhered to the unit.

1. Position the unit in its permanent location.
2. 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.
3. Once positioned and leveled, permanently secure the unit's flanged feet to the floor using 5/16" lag bolts and floor anchors (supplied by the installer). Three bolts are required to secure each of the flanged feet.
4. Seal joints of flanged feet with a silicone sealant. Remove any protective material covering stainless steel panels.

ELECTRICAL

Note: Ensure main power is turned off before connecting wires.

Note: The electrical rating label is located on the back of the front panel. For easy access, remove the two screws securing the upper front panel and hinge the lower front panel downwards. Serial number, voltage, phase, amperage, and wattage are stated on this label.

The wiring diagram is located on the bottom of the component box cover.

ENSURE THE ELECTRICAL SUPPLY MATCHES THE UNIT'S REQUIREMENTS AS STATED ON THE ELECTRICAL RATING LABEL.

General Information

Install in accordance with local codes and/or the National Electric Code ANSI/NFPA No. 70-1990 (USA) or the Canadian Electric Code CSA Standard C22.1 (Canada). A separate fused disconnect switch must be supplied and installed. The unit must be electrically grounded by the installer.

The electrical supply must match the power requirements specified on the unit's rating label. The copper wiring must be adequate to carry the required current at the rated voltage. Wire must be suitable for at least 194°F (90°C). Refer to Specification Sheet for all electrical specifications.

Cleveland strongly recommends the use of liquid tight fittings.

Connection

Note: The supply lines will enter through the rear (or bottom) of the unit near the left side of the skillet and are connected to the terminal block. For ease in attaching the supply lines there is a removable cover on the wiring compartment.

Note: This skillet is factory wired for a 3-phase installation. If single phase is required, check the wiring diagram for proper modifications.

Fused Disconnect

A separate fused disconnect (supplied by installer) is required for this equipment. Follow chart below to properly size disconnect. Full disconnection under/over voltage category III is to be installed in the fixed wiring in accordance with the local wiring rules.

Model	Standard (S) or High (H) Wattage "W"	Supply Voltage "V"	Phase	Wires	Total Wattage "W"	Supply Amps "A"	Wire Size "AWG"	Wire Size "mm ² "
SEL-30-T1	S	220-240	1	2	12000	50.0	13.3	70
	S	220-240	3	3	12000	28.9	8.4	40
	S	380	3	3	10013	15.2	3.3	20
	S	380-416	3	3	12000	16.7	5.3	20
	H	220-240	1	2	16020	66.8	21.2	90
	H	220-240	3	3	16020	38.5	13.3	50
	H	380	3	3	13367	20.3	5.3	25
	H	380-416	3	3	16020	22.2	5.3	30
SEL-40-T1	S	220-240	1	2	18000	75.0	26.7	100
	S	220-240	3	3	18000	43.3	13.3	60
	S	380	3	3	15019	22.8	5.3	30
	S	380-416	3	3	18000	25.0	8.4	35
	H	220-240	3	3	24000	57.7	21.2	80
	H	380	3	3	20026	30.4	8.4	40
	H	380-416	3	3	24000	33.3	8.4	45
	H	416	3	3	24000	33.3	8.4	45

CASTERS (OPTIONAL)

Units supplied with casters must be installed with a restraining means to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions.

1. Add restraint cable to unit as shown.
2. Fasten other end of restraint cable to guard against transmission of strain to the gas connector or electrical connection.



WATER (OPTIONAL)

A 1/2" NPT cold water line and/or a 1/2" NPT hot water line are required if unit is equipped with a single or double pantry faucet.

INSTALLATION CHECKS

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

For Standard

1. Supply power to the unit by placing the fused disconnect switch to the "ON" position.
2. Turn Temperature Dial to 150°F (66°C).
3. Toggle Power Switch to the "ON" position.
4. Heat Indicator Light (yellow) should be ON and unit heating. When temperature is reached, yellow Indicator Light will switch OFF.
5. Turn Temperature Dial to 300°F (150°C). Unit will continue to heat. Heat Indicator Light (yellow) remain ON until temperature is reached. Then the heat indicator light will cycle off indicating the heating system has shut OFF. The heat indicator light will continue to cycle ON and OFF as the heating system cycles ON and OFF maintaining the desired temperature.
6. Toggle Power Switch to the "OFF" position.

For EASYDIAL

1. Supply power to the unit by placing the fused disconnect switch to the "ON" position.
2. Press Power Button to turn ON the unit.
3. Turn Selector Dial to 150°F (66°C)
4. Heat Indicator Sign should be ON and unit heating. When temperature is reached, yellow Indicator Light will switch OFF.
5. Turn Selector Dial to 300°F (150°C). Unit will continue to heat. Heat Indicator Sign remains ON until temperature is reached. Then the Heat Indicator Sign will cycle off indicating the heating system has shut OFF. Heat Indicator Sign will continue to cycle ON and OFF as the heating system cycles ON and OFF maintaining the desired temperature.
6. Press Power Button to turn OFF the unit.

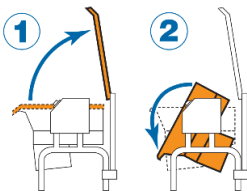
CLEANING

After installation the unit must be thoroughly cleaned and sanitized prior to cooking.

OPERATING INSTRUCTIONS



OPEN COVER
BEFORE
TILTING PAN



WARNINGS

If for any reason this unit is not functioning correctly DO NOT OPERATE. Contact your authorized service agent.



- Casters must be locked at all times (unless unit is being moved). Check before use.
- Roll unit only on hard and smooth surfaces.
- DO NOT move unit with product in pan.
- DO NOT place unit on incline greater than 5 degrees. Failure to follow these rules can cause serious injury or death.

POWER TILT MANUAL OVERRIDE

In case of power failure or malfunction, the skillet pan can be tilted manually following these instructions.

1. Fit a 1/2" SIX point socket over the Manual Tilt Shaft as shown above.
2. Turn socket wrench clockwise to empty contents.



OPERATING THE UNIT

1. Perform daily startup inspection.

FOR YOUR SAFETY:

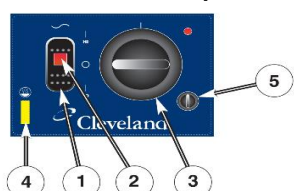
Before commencing to cook, ensure pan is in the lowered position.

2. **MANUAL TILT:** Cleveland braising pans are equipped with a manual tilt mechanism for raising and lowering the pan. To raise the pan, raise the cover and turn the crank clockwise. To lower pan, turn counterclockwise.



POWER TILT: Cleveland braising pans can also be equipped with an optional electric power tilt mechanism for raising and lowering the pan. To raise pan, raise the cover and press up on the tilt switch. To lower pan, press down on the tilt switch.

For Standard

Button Description	
	1. ON/OFF Switch 2. Power Indicator Light (red) 3. Temperature Dial 4. Heat Indicator Light (yellow) 5. Power Tilt Switch (Location may vary) 6. Reset Button (Location may vary) 7. Manual Tilt Override

3. Toggle ON/OFF switch to the "ON" position. The red Power Indicator Light indicates power is on. The yellow Heat Indicator Light indicates burners are on.
4. To preheat, set Temperature Dial to desired cooking temperature. Unit preheated when the yellow light goes out.
5. Insert product in pan.
6. If desired, once product has cooked, it can be held prior to serving at a lower temperature setting.
7. When cooking is completed, set Temperature Dial and ON/OFF Switch to the OFF position.
8. The best time to clean the unit is immediately after use, once unit has cooled down. Refer to section titled "CLEANING INSTRUCTIONS" for details.

For EASYDIAL

3. See "QUICK START GUIDE FOR THE EASY DIAL CONTROL."

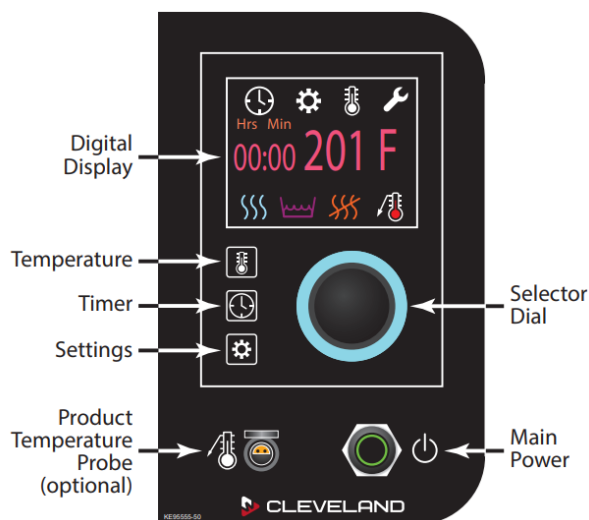
4. Insert product in pan.
5. If desired, once the product has cooked, it can be held prior to serving at a lower temperature setting.
6. When cooking is completed, turn the unit off.
7. The best time to clean the unit is immediately after use, once the unit has cooled down. Refer to section titled "CLEANING INSTRUCTIONS" for details.



OPERATING SUGGESTIONS

1. Turn "OFF" when unit is not in use.
2. Allow unit to preheat before adding product.
3. Always lift the spring assist cover before activating the tilt mechanism.
4. During an electrical power interruption, turn Power OFF. This unit cannot be made to operate without electrical power.

QUICK START GUIDE FOR EASYDIAL CONTROLS



Settings include:

Units: Select: C or F degrees

Buzzer: Select: Cook/ON (cook & simmer)
Cook/Hold (cook & continuous cook)
Cook/OFF (cook & off)

Display: select: Double (time & temperature)
Single (time or temperature)

Diagnostic: Select: NO or YES

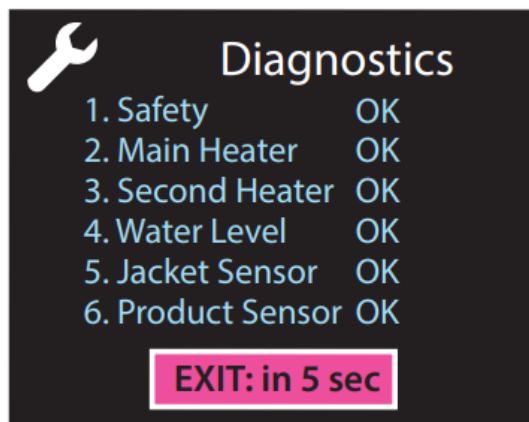
Exit: Select YES to return to main screen



Indicator Lights

(Illuminated when power turned on)

1. Time
2. Settings
3. Temperature
4. Diagnostics
5. Heat ON
6. Low Water (kettles only)
7. Ignition Failure (gas models)
8. Product Temperature Probe



Diagnostic Functions (OK/Fail)

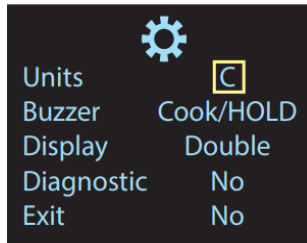
1. Safety: Monitors safety functions when unit is tilted.
2. Main Heater: Monitors main heating element safety contactor that remains ON all the time.
3. Second Heater: Monitors operating contactor that responsible for cycling the unit.
4. Water Level: Monitors water level in steam jacket.
5. Jacket Sensor: Monitors RTD (surface temp) sensor inside the jacket.
6. Product Sensor: When Probe is connected.

To adjust settings:

Note: The last setting used becomes the default settings for when you power off and back on. To exit from **Settings** menu, toggle down to **Exit** select **Yes** and press **Settings** .

1. Push  to turn on Main Power. Wait four seconds.

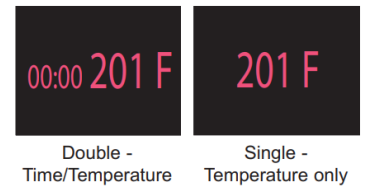
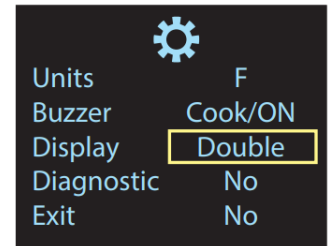
2. Push **Settings**  to display the **Settings Screen**.



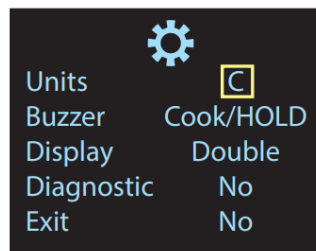
5. Setting the **Display**:

6. Push **Settings**  to toggle to **Display**.

Turn "**Selector Dial**"  to select **Double** or **single**.



3. Settings the **Units**:
Turn "**Selector Dial**"  to select degrees.
Fahrenheit or **Centigrade**.



7. **Diagnostics**:

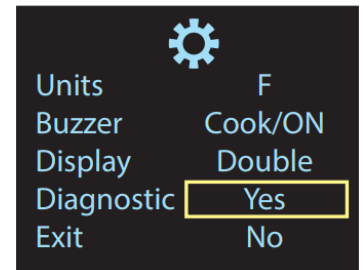
Push "**Selector Dial**"

 to toggle to

Diagnostics.

Turn "**Selector Dial**"

 to select **No** or **Yes**.

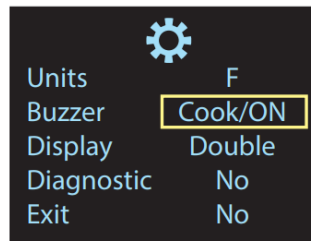


If YES selected, the diagnostic tests will begin when you exit the Setting Screen.

4. Setting the **Buzzer** (& Cooking Mode):

Push **Settings**  to toggle to **Buzzer**.

Turn "**Selector Dial**"  to select **Cook/ON** or **Cook/Hold** or **Cook/OFF**.



8. **Exiting the Settings**:

Push **Settings**  to toggle to **Exit**.

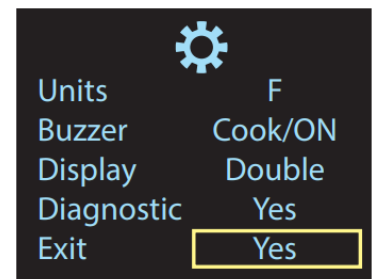
Turn "**Selector Dial**"

 to select **Yes**.

Push **Settings**  to

Exit. These settings

will now become the default settings for when your unit is turned off and on.

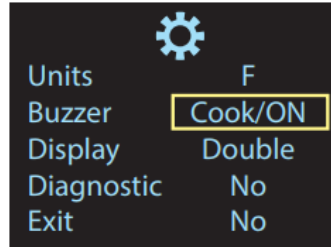


Cook/ON

For cooking by temperature only. The temperature will run continuously until manually turned off.

Setting the timer activates a buzzer (for adding spices, etc.).

1. Push  to turn on **Main Power**. Wait four seconds.
2. Adjust **Settings**  to Cook/ON.
Exit settings.

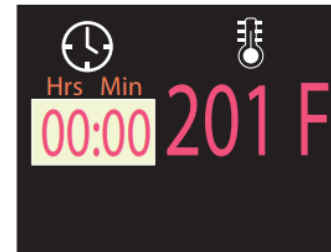


3. Push **Temperature**  to select temperature.
4. Turn “**Selector Dial**”  to desired temperature.
5. Push **Temperature**  to enter setting.
This will start the cooking cycle.



To set a buzzer for adding spices etc. (optional)

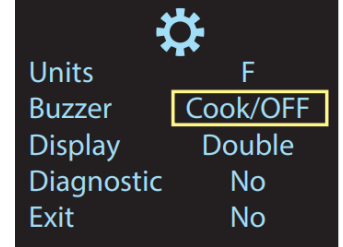
6. Push **Time**  to select **Hrs** and **Min**.
7. Turn “**Selector Dial**”  to set the buzzer to desired time.
8. Push **Time**  to start timing.



Cook/OFF

For cooking by time and temperature, the timer countdown turns off the heat. The heating cycle will start for a set time then shut down.

1. Push  to turn on **Main Power**. Wait four seconds.
2. Adjust **Settings**  to Cook/OFF.
Exit settings.



3. Push **Temperature**  to select temperature.
4. Turn “**Selector Dial**”  to set desired temperature.
5. Push **Temperature**  to start cooking cycle.



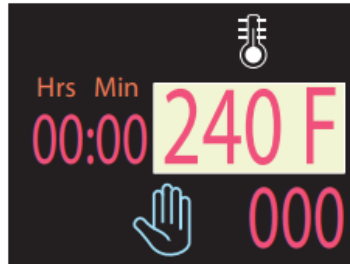
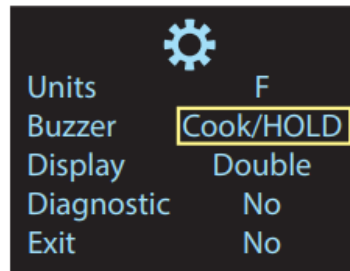
6. Push **Time**  to select **Hrs** and **Min**.
7. Turn “**Selector Dial**”  to set the buzzer and turn off the cooking cycle.
8. Push **Time**  to start timing.



Cook/HOLD

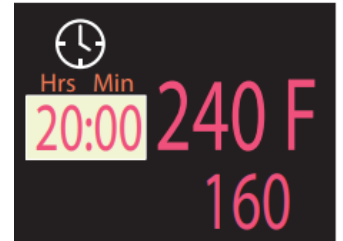
For initial heating for a timed period then producing a hold temperature.

1. Push to turn on **Main Power**. Wait four seconds.
2. Adjust **Settings** to Cook/HOLD. Exit settings.
3. Push **Temperature** to select temperature.
4. Turn “**Selector Dial**” to set desired initial unit temperature.
5. Push **Temperature** to toggle to holding temperature setting.
6. Turn “**Selector Dial**” to set desired holding temperature.
7. Push **Temperature** to start cooking.



8. Push **Time** to select **Hrs** and **Min**.

9. Turn “**Selector Dial**” to set the timer to desired time.



10. Push **Time** to start timing.

Cooking with Product Probe

Heat can be controlled by a temperature probe placed in the product. When the product reaches a set temperature the unit jacket cycles off.

Can be used as an internal product probe or for simmering liquid products.

1. Connect probe to unit. Place probe sensor in product.
2. Push to turn on **Main Power**. Wait four seconds.

3. Push **Temperature** to select temperature.

4. Turn “**Selector Dial**” to set desired temperature of unit (must be greater than temperature of probe).

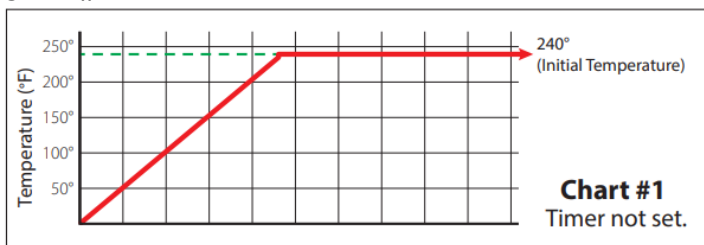


5. Push **Temperature** to enter setting and toggle to the product probe temperature setting.

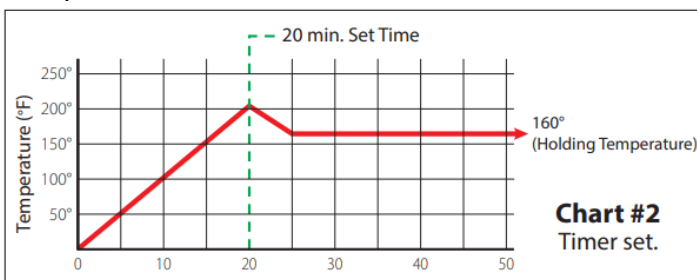


6. Turn “**Selector Dial**” to set desired product probe temperature.
7. Push **Temperature** to enter setting.

If a timer is not set, when the unit reaches the selected temperature, it will retain that temperature as shown in Chart #1.



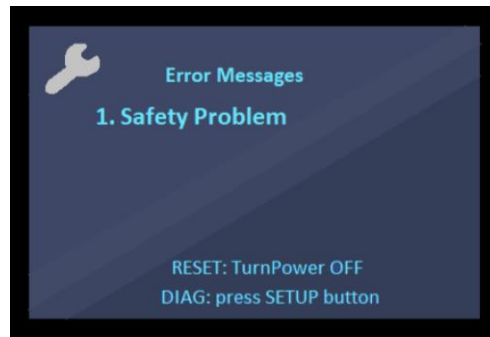
If the timer is set, when the set time has passed, the unit will drop to the holding temperature and retain that temperature as shown in Chart #2.



Error Message: Safety Problem

This error message shows up when:

- a) Any of the temperature probes (Jacket and/or Product probe) is damaged (short or open).
- b) The Product probe is removed while EDC is controlling the system.
- c) The probe temperature is higher than the "Software Fuse Temperature (SFT)"
(Skillet's SFT is 550°F or 288°C).



Error Message: If not TILTED, Heaters Problem

This error message shows up when:

- a) The Safety is failing while the EDC is controlling the system.

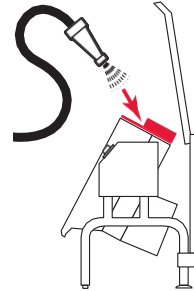
In any case, run the Diagnostics.



CLEANING INSTRUCTIONS



**DO NOT
HOSE DOWN
THIS AREA**



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 & Scrapers	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 Steam Cleaner	Unit should never be cleaned with a high-pressure spray hose or steam cleaner.
 Stagnant Water	Do not leave water sitting in unit when not in use.

CLEANING INSTRUCTIONS

1. Turn unit off and disconnect unit from the power source.
2. Remove drain screen (if applicable). Thoroughly wash and rinse the screen either in a sink or a dishwasher.
3. Prepare a warm water and mild detergent solution in the unit.
4. Remove food soil using a nylon brush.
5. Loosen food which is stuck by allowing it to soak.
6. Drain unit.
7. Rinse interior thoroughly.
8. If the unit is equipped with a Tangent Draw-Off Valve, clean as follows:
 - a) Disassemble the draw-off valve first by turning the valve knob counter-clockwise, then turning the large hex nut counter-clockwise until the valve stem is free of the valve body.
 - b) In a sink, wash and rinse the inside of the valve body using a nylon brush.
 - c) Use a nylon brush to clean tangent draw-off tube.
 - d) Rinse with fresh water.
 - e) Reassemble the draw-off valve by reversing the procedure for disassembly. The valve's hex nut should be hand tight only.
9. Using mild soapy water and a damp sponge, wash the exterior, rinse, and dry.

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 kettle is not in use.

For more detailed instructions refer to Stainless Steel Equipment Care and Cleaning (www.nafem.org/resources/stainlesssteelfinal.doc) on Nafem's website (www.nafem.org).



DISPOSAL INSTRUCTIONS

This unit is recyclable. Do not dispose in landfill.

The majority of the unit is composed of stainless steel. Other alloys and electrical components make up a small percentage of the total. Follow Federal, state and local regulations for disposal.

PREVENTATIVE MAINTENANCE



**FOR MAINTENANCE AND REPAIRS CONTACT YOUR AUTHORIZED
MANITOWOC SERVICE AGENCY AND HAVE A QUALIFIED
SERVICE TECHNICIAN MAINTAIN YOUR EQUIPMENT**



Cleveland Range equipment requires little preventative maintenance. We do however provide the following guidelines for inspection and maintenance to keep your unit function at 100%.



DAILY PRE-STARTUP INSPECTION

1. Cover tilts up and down freely and is held in place when fully open.
2. Draw-Off Valve (if equipped) is installed, and handle is in place.
3. Tilt hand wheel is tight (if equipped).
4. Tilt switch (if equipped) is not broken and is functioning properly.
5. Pan tilts up and down correctly.

For Standard

6. Temperature dial (3) is in place and functioning properly.
7. Red light (2) comes on when unit is turned on.
8. Orange light (4) is on when unit is heating.
9. Orange light (4) is off when unit is tilted.
10. If unit is equipped with casters, ensure they are functional, and in a locked position.

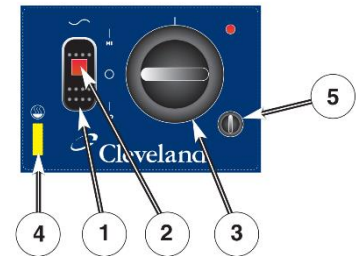
For EASYDIAL

6. Digital display comes on when unit is turned on.
7. If unit is equipped with casters, ensure they are functional and in a locked position.

WARNING:



If for any reason this unit is not functioning correctly **DO NOT OPERATE**. Contact your authorized service agent.



SIX MONTH SERVICE INSPECTION

1. Perform daily startup inspection.
2. Console covers is in place, and securely fastened.
3. All panels are in place and securely fastened.
4. If unit is equipped with casters check that caster locks are functional and caster wheels and bearings are not damaged.

YEARLY SERVICE INSPECTION

1. Perform six-month service inspection.
2. Inspect safety thermostat for proper connections.

TROUBLESHOOTING AND MAINTENANCE PROCEDURES

***The following trouble shooting guide and maintenance procedures are meant to be used
only by Qualified Service Technician***



SEQUENCE OF OPERATIONS (EDC)

When using these instructions refer to SEL-T1, EDC wiring schematic.

- 1.** Supply Voltage is sent to the primary of the 120 VAC transformer.
- 2.** 24 VAC is sent to the normally open contacts of the Heating Contactors (C1), and the Safety Contactors (C2).
- 3.** 120 VAC is sent from the secondary of the 120VAC transformer through the 3 amp fuse to
 - The primary of the 24 VAC transformer
 - 24 VAC is sent from the secondary of the 24VAC transformer through the 1.25 or 1.5 amp fuse to the on/off switch.
 - 24 VAC is sent to EDC.
- 4.** 120 VAC is sent from the secondary of the 120 VAC transformer to the optional Power Tilt Circuit (See step 9)
- 5.** With the On/Off switch in the On position.
 - 24 VAC is sent through the normally closed high limit switch.
- 6.** If the skillet is calling for heat the 24 VAC is sent from pin number 13 & 14 to Heating Contactor.
- 7.** The Contactor close and supply Voltage is sent to the elements.
 - The elements heat until the thermostat is satisfied.
- 8.** When Thermostat/ Jacket Probe/ Product Probe is satisfied, 24 VAC is removed from pin 13 & 14 and the heat circuit is de-energized.
- 9.** If the skillet has the Power Tilt option and is in the down position, 120 VAC is sent from the secondary of the 120 VAC transformer through the circuit breaker and the up limit switch to the tilt switch.

- 10.** With the tilt switch in the Up position
 - 120 VAC is sent to the Bridge Rectifier
 - 115 VDC is sent from the rectifier to the normally open RY 3 and RY 4 relay contacts and then the tilt motor.
 - 120 VAC is sent to the RY 3 relay coil.
 - The normally open RY 3 contact close and 90 VDC is sent to the DC motor.
 - The DC motor is energized and the skillet tilts until the switch is released or the up limit switch opens.
- 11.** With the Tilt switch in the Down position
 - 120 VAC is sent to the Bridge Rectifier
 - 115 DC is sent from the rectifier to the tilt motor
 - 120 VAC is sent to the RY 4 relay coil.
 - The normally open RY 4 contact close and the polarity of the 90 VDC is reversed.

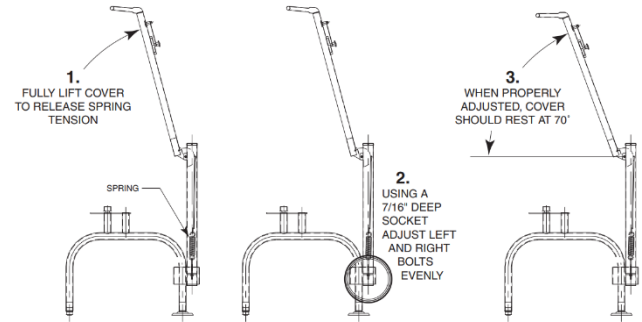
SEQUENCE OF OPERATIONS (STD)

When using these instructions refer to SEL-T1, STD wiring schematic.

- 1.** Supply Voltage is sent to the primary of the 120 VAC transformer.
- 2.** 120 VAC is sent to the normally open contacts of the Heat Contactors, C1, and C2.
- 3.** 120 VAC is sent from the secondary of the 120VAC transformer through the 3 amp fuse to
 - The primary of the 24 VAC transformer
 - 24 VAC is sent from the secondary of the 24VAC transformer through the 1.25 or 1.5 amp fuse to the on/off switch.
 - Contacts of the R1 Heat Relay
- 4.** 120 VAC is sent from the secondary of the 120 VAC transformer to the optional Power Tilt Circuit (See step 9)

5. With the On/Off switch in the On position.
 - 24 VAC is sent through the normally closed high limit switch
6. If the skillet is calling for heat the 24 VAC is sent from pin number 10 to RI Heat Relay.
 - The normally open contacts of the Heat relay close sending 120 VAC to the Heat contactor coils C1 and C2.
7. The Contactor close and supply Voltage is sent to the elements.
 - The elements heat until the thermostat is satisfied.
8. When thermostat is satisfied, 24 VAC is removed from pin 10 on the thermostat and the heat circuit is de-energized.
9. If the skillet has the Power Tilt option and is in the down position, 120 VAC is sent from the secondary of the 120 VAC transformer through the circuit breaker and the up limit switch to the tilt switch.
10. With the tilt switch in the Up position
 - 120 VAC is sent to the Bridge Rectifier
 - 115 VDC is sent from the rectifier through the 30-ohm resistor to the normally open RY10 and RY 11 relay contacts and then the tilt motor.
 - 120 VAC is sent to the RY10 relay coil.
 - The normally open RY10 contact close and 90 VDC is sent to the DC motor
 - The DC motor is energized and the skillet tilts until the switch is released or the up limit switch opens.
11. With the Tilt switch in the Down position
 - 120 VAC is sent to the Bridge Rectifier
 - 115 DC is sent from the rectifier to the tilt motor
 - 120 VAC is sent to the RY 11 relay coil.
 - The normally open RY 11 contact close and the polarity of the 90 VDC is reversed.

HINGE ADJUSTMENT INSTRUCTIONS



Cleveland

Cleveland Range, LLC
760 Beta Drive, Unit D
Mayfield Village, Ohio
44143
216.481.4900
800.338.2204

Every new piece of Welbilt Foodservice equipment comes with KitchenCare® and you choose the level of service that meets your operational needs from one restaurant to multiple locations.

StarCare – Warranty & lifetime service, certified OEM parts, global parts inventory, performance audited.

ExtraCare — CareCode, 24/7 Support, online/mobile product information.

LifeCare – Install & equipment orientation, planned maintenance, KitchenConnect™, MenuConnect®

Talk with KitchenCare® • 1-844-724-CARE • www.mtwkitchencare.com



To learn how Welbilt Foodservice and its leading brands can equip you, visit our global web site at www.welbilt.com, then discover the regional or local resources available to you.

©2016 Welbilt Foodservice except where explicitly stated otherwise. All rights reserved. Continuing product improvement may necessitate change of specifications without notice.