



IMPORTANT FOR FUTURE REFERENCE
Please complete this information and retain this manual for the life of the equipment:

Model #: _____
Serial #: _____
Date Purchased: _____

Installation & Operation Manual

Electric Power Tilt Skillets ELTS-30 & ELTS-40



Model ELTS-30

WARNING

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

CROWN FOOD SERVICE EQUIPMENT

 A Middleby Company

70 Oakdale Road, Downsview (Toronto) Ontario, Canada, M3N 1V9

Telephone: 919-762-1000 www.crownsteamgroup.com

SAFETY PRECAUTIONS

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.



This symbol warns of immediate hazards that will result in severe injury or death.



This symbol refers to a potential hazard or unsafe practice that could result in injury or death.



This symbol refers to a potential hazard or unsafe practice that could result in injury, product damage, or property damage.



This symbol refers to information that needs special attention or must be fully understood, even though not dangerous.

IMPORTANT NOTES FOR INSTALLATION AND OPERATION

WARNING

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

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, 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

This product is intended for commercial use only. NOT FOR HOUSEHOLD USE.

NOTICE

This manual should be retained for future reference.

PURCHASER: Instructions to be followed in the event the operator of this appliance smells gas must be posted in a prominent location. This information shall be obtained by consulting the local gas supplier.

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

Keep the appliance area free and clear from combustibles.

DO NOT obstruct the flow of combustion and ventilation air.

Adequate clearances MUST be maintained for servicing and proper operation.

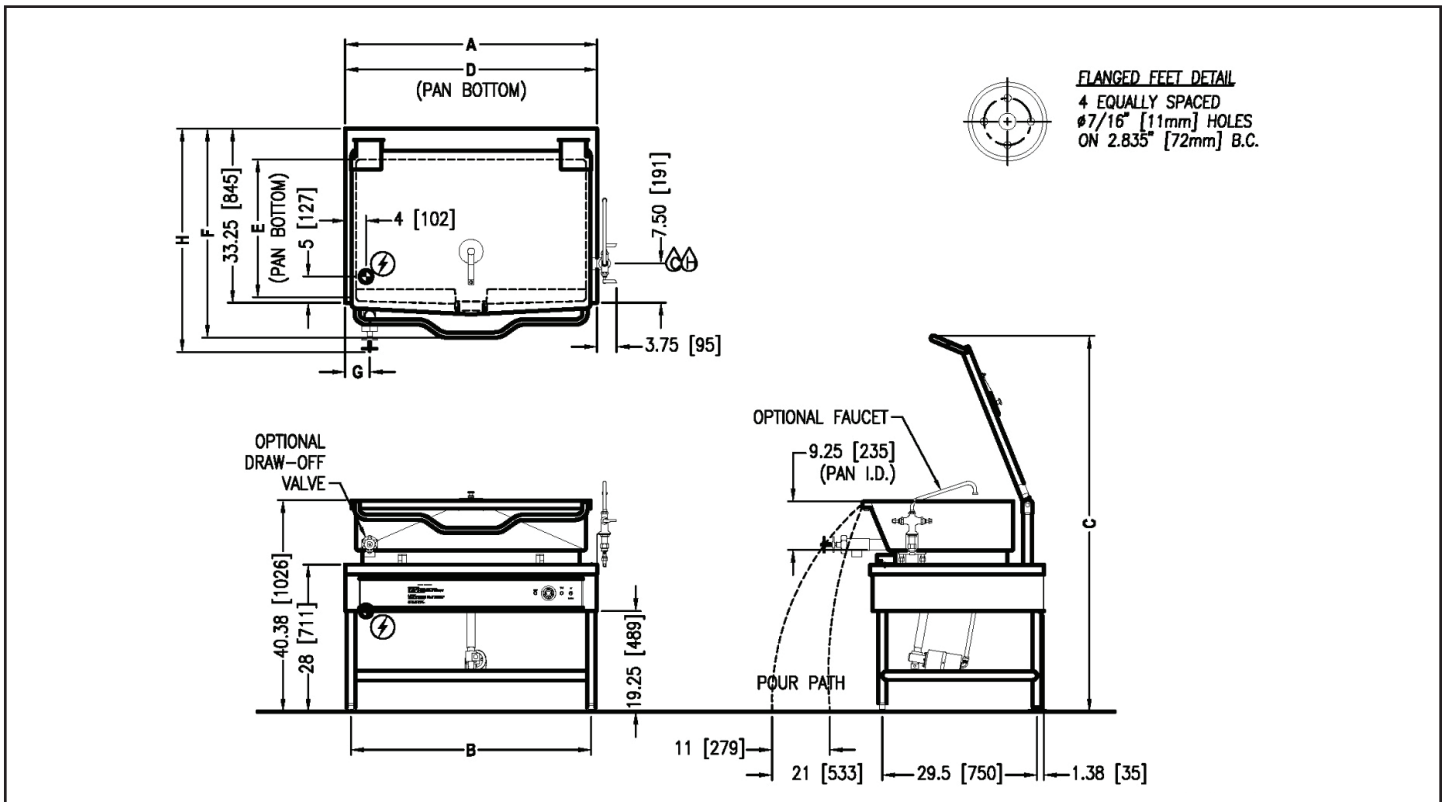
Contact the factory, the factory representative or a local service company to perform maintenance and repairs should the appliance malfunction. Refer to warranty terms.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

Table of Contents

Important Notes For Installation and Operation	2
Service Connections	4
Installation	5
Operation	7
Cleaning.....	9
Cooking Guidelines.....	10
Maintenance	13
Troubleshooting	14

SERVICE CONNECTIONS



SERVICE CONNECTIONS

- Electrical connection to be as specified on data plate
- Cold Water: 3/8" O.D. tubing to optional faucet
- Hot Water: 3/8" O.D. tubing to optional faucet

DIMENSIONS

MODEL	A	B	C	D	E	F	G	H		CAPACITY	SHIPPING WEIGHT	MINIMUM CLEARANCE	
								Ø2	Ø3			SIDES	BACK
ELTS-30	36" (914 mm)	33.88" (860 mm)	72.25" (1835 mm)	33.5" (851 mm)	23.5" (597 mm)	39.50" (1003 mm)	3.75" (95 mm)	42.63 (1083)	46.5 (1181)	30 Gallons (114 liters)	494 lbs. [224 kg]		0
ELTS-40	48" (1219 mm)	45.88" (1165 mm)	71.75" (1822 mm)	43.5" (1105 mm)	23" (584 mm)	39.88" (39.88 mm)	4.75" (121 mm)	42.63 (1083)	46.5 (1181)	40 Gallons (152 liters)	575 lbs [260 kg]		6" (152 mm)

ELECTRICAL CHARACTERISTIC

MODEL	KW	PHASE	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
ELTS-30	12	1	57.7 A	54.5 A	50.0 A	N/A	N/A	N/A
		3	33.3 A	31.5 A	28.9 A	18.2 A	16.7 A	14.4 A
ELTS-40	18	1	86.5 A	81.8 A	75.0 A	N/A	N/A	N/A
		3	50.0 A	47.2 A	43.3 A	27.3 A	25.0 A	21.7 A

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

INSTALLATION

UNPACKING

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

Immediately after unpacking the steamer, check for possible shipping damage. If the steamer is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the left side panel as you face the front of the braising pan. If the supply and equipment requirements do not agree, contact your dealer or Crown Food Service Equipment Ltd.

LOCATION

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 36", and rear clearance of 6" is required.

INSTALLATION CODES AND STANDARDS

Your Crown Tilting Braising Pan must be installed in accordance with:

1. Provincial and local codes, or in the absence of local codes, with: C.S.A. C22.1 Canadian Electrical Code, Part 1, or in the U.S.A. state and local codes, or in the absence of local codes, with the National Electrical Code ANSI/NFPA-70 (latest edition).
2. ANSI NFPA Standard #96, "Vapor Removal from Cooking Equipment," (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

LEVELLING AND ANCHORING TILTING BRAISING PAN

1. Place tilting braising pan in the installation position.
2. Place a carpenter's level on top of the braising pan and turn the adjustable feet to level braising pan side-to-side and front-to-back.
3. Mark hole locations on the floor through the anchoring holes provided in the rear flanged adjustable feet.
4. Remove tilting braising pan from installation position and drill holes in locations marked on the floor. (See installation diagram on page 4.) Insert proper anchoring devices (not supplied).
5. Place tilting braising pan back in the installation position.
6. Place carpenter's level on top of braising pan and re-level side-to-side and front-to-back.
7. Bolt and anchor tilting braising pan securely to the floor.
8. Seal bolts and flanged feet with silastic or equivalent compound.

Electrical Connections

 **WARNING**

ELECTRICAL GROUNDING INSTRUCTIONS

Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local codes.

 **WARNING**

Before performing any maintenance disconnect the electrical power supply and place a tag at the disconnect switch to indicate that you are working on the circuit.

The wiring compartment is located behind the control panel. Refer to Service Connections in this manual.

1. Remove the wiring compartment cover and make electrical connections per the wiring diagram located inside the control housing cover panel. (The braising pan must be grounded in accordance with requirements of the National Electrical Code or applicable local codes.) See above warning. Connection from incoming lines must be waterproof.
2. Ground skillet to terminal provided in control housing. A wiring diagram is provided and is located inside the control cover panel.
3. Replace wiring compartment cover.

SERVICE Connections

All internal wiring for the skillet is complete.

Make service connections as indicated on page 4 and electrical connections above.

If a faucet is provided, connect the water supplies and check for proper operation.

OPERATION

WARNING

The tilting braising pan and its parts are hot. Use care when operating, cleaning and servicing the tilting braising pan.

Before First Use

Using a non-corrosive, grease-dissolving commercial cleaner, clean the protective metal oils from all surface parts and the interior of the tilting braising pan. Follow the cleaner manufacturer's directions. Rinse thoroughly and drain the pan. Wipe dry with a soft clean cloth.

CONTROLS (FIGURE 1)

RED TEMPERATURE LIGHT: Illuminates when heating elements are supplying heat to the tilting braising pan.

THERMOSTAT: Turns tilting braising pan ON and maintains set temperature by controlling power supply. Temperature settings range from 1 to 10, (See COOKING GUIDELINES in this manual for temperature ranges for settings 1-10.) or may have temperature on the dial in either °C or °F.

TILT SWITCH: Push UP to raise tilting braising pan; push DOWN to lower tilting braising pan.

FIGURE 1

START-UP PROCEDURE

1. Ensure that the braising pan is in the DOWN position.
2. Turn THERMOSTAT dial to desired temperature (reference Cooking Guidelines in this manual). The red TEMPERATURE light will come on.
3. When braising pan has reached set temperature, the red TEMPERATURE light will go off and the heating elements will shut off. The heating elements will cycle on and off thereafter to maintain set temperature. The red TEMPERATURE light will cycle on and off with the heating elements.
4. Preheat braising pan and allow it to cycle to equalize heat across the entire surface.
5. Water will boil faster with the lid down.
6. Turn THERMOSTAT to OFF when braising pan is not in use.

DAILY SHUTDOWN PROCEDURE

To turn tilting braising pan off, turn THERMOSTAT dial to OFF.

TILTING THE BRAISING PAN

1. DO NOT try to tilt braising pan with lid down.
2. Make sure the receiving pan is in place.
3. To tilt braising pan, push and hold TILT SWITCH in the UP mode until desired pan position has been reached. The braising pan will empty when raised to the top tilt position.

When the braising pan is raised 5° or more, the heating elements will be turned off automatically.

4. Food is poured through the removable strainer into a food receiving pan positioned under the lip of the pouring spout (Figure 2).
5. To lower braising pan, push and hold TILT SWITCH in the DOWN mode.

FIGURE 2

NOTICE

Excessive, consecutive lifts may cause the motor to overheat and activate the thermal overload causing the motor to shut down.

Should this occur, a cooling off time will be necessary to reset and continue the lifting operation.

CLEANING

 **WARNING**

Disconnect the power supply to the appliance before cleaning or servicing.

 **WARNING**

Never spray water into electric controls or components!

 **WARNING**

The equipment and its parts are hot. Use care when operating, cleaning and servicing.

 **CAUTION**

Do not use cleaning agents that are corrosive.

Before cleaning allow the tilting braising pan to cool and then clean it. Keep exposed cleanable areas of the tilting braising pan clean at all times. Do not get water in electrical box or any electrical component.

1. Thoroughly wash pan, pouring spout (see Figure 2), lid and exterior surfaces with detergent and warm water. If necessary, soak pan to remove food that is stuck to pan surface. Rinse thoroughly and wipe dry with a soft clean cloth.
2. Clean removable strainer and receiving pan support (Figure 2) with detergent and warm water. Rinse thoroughly and wipe dry with a soft clean cloth.

COOKING GUIDELINES

The guidelines given below are suggested quantities, temperature settings, and **estimated** numbers of orders per load and per hour. When two temperatures are given, the first is to start the product, and the second to finish the product.

The following temperatures should be used:

COOKING METHOD	TEMPERATURE (°F)	Thermostat Setting
Simmering	200 Maximum	1 - 4
Sautéing	225 - 275	5 - 6
Searing	300 - 350	7 - 8
Frying	325 - 375	8 - 9
Grilling	350 - 450	9 - 10

ITEM	PORTION SIZE	TEMP.(°F)	BATCHES PER HOUR	GLTS-30 PER LOAD		GLTS-40 PER LOAD	
				QTY.	PORTIONS	QTY.	PORTIONS
BREAKFAST FOODS							
Bacon	3 slices	350	12	2 lb	10	3 lb	15
Eggs							
- Boiled - Hard	1 egg	225	5	50 eggs	50	75 eggs	75
- Boiled - Soft	1 egg	225	8	50 eggs	50	75 eggs	75
- Fried	1 egg	400	4	30 eggs	30	45 eggs	45
- Poached	1 egg	225	5	36 eggs	36	60 eggs	60
- Scrambled	1-1/2 eggs	300-200	1	18 gal.	720	28 gal.	1100
French Toast	3 slices	450	7	35 slices	12	50 slices	17
Regular Oatmeal	1/2 cup	250	2	20 lb (100 cups)	500	40 lb (200 cups)	1000
Pancakes	2 each	400	10	30 each	15	50 each	25
FISH							
Clams	1 pint	400	10	10 quarts	20	15 quarts	30
Fish Cakes	2 - 3 oz	400	5	70 - 3 oz	35	110 - 3 oz	55
Haddock Fillet	4 oz	400	4	60 - 4 oz	60	90 - 4 oz	90
Halibut Steak	5 oz	450	3	60 - 4 oz	60	90 - 4 oz	90
Lobster	1 - 1 lb	350	4	20 - 1 lb	20	30 - 1 lb	30
Swordfish	5 oz	450	3	50 - 5 oz	50	75 - 5 oz	75
SAUCES, GRAVIES, SOUPS							
Brown Gravy	1 oz	350 - 200	2	18 gal.	2300	35 gal.	4500
Cream Sauce	2 oz	250 - 175	1	18 gal.	1150	35 gal.	2250
Cream Soup	6 oz	200	1	18 gal.	375	35 gal.	725
French Onion Soup	6 oz	225	1	18 gal.	350	35 gal.	700
Meat Sauce	4 oz	350 - 200	1	18 gal.	575	35 gal.	1100
VEGETABLES							
CANNED	3 oz	400	6	30 lb	125	45 lb	200
FRESH							
Beans, Wax, Green	3 oz	400	3	25 lb	125	50 lb	250
Beets	3 oz	400	1	30 lb	125	60 lb	300

ITEM	PORTION SIZE	TEMP.(°F)	BATCHES PER HOUR	GLTS-30 PER LOAD		GLTS-40 PER LOAD	
				QTY.	PORTIONS	QTY.	PORTIONS
VEGETABLES (continued)							
FRESH (continued)							
Broccoli	3 oz	400	3	25 lb	125	40 lb	200
Cabbage	3 oz	400	5	20 lb	80	30 lb	125
Carrots	3 oz	400	2	35 lb	150	70 lb	300
Cauliflower	3 oz	250	5	15 lb	75	25 lb	125
Corn	1 ear	400	8	50 ears	50	75 ears	75
Potatoes	3 oz	400	2	40 lb	200	60 lb	300
Spinach	4 oz	250	10	40 lb	200	9 lb	35
Turnips	4 oz	400	2	20 lb	100	30 lb	150
FROZEN							
Beans, French Green	3 oz	400	6	15 lb	60	22-1/2 lb	90
Lima Beans	3 oz	250	4	15 lb	60	22-1/2 lb	90
Broccoli	3 oz	400	8	12 lb	50	18 lb	75
Sliced Carrots	3 oz	250	6	15 lb	60	22-1/2 lb	90
Small Whole Carrots	3 oz	250	3	15 lb	50	22-1/2 lb	90
Corn	3 oz	250	18	15 lb	50	22-1/2 lb	90
Small Whole Onions	3 oz	250	7	15 lb	50	22-1/2 lb	90
Peas	3 oz	400	10	15 lb	75	22-1/2 lb	110
Spinach	3 oz	400	3	15 lb	75	22-1/2 lb	110
DESSERTS, PUDDINGS, SWEET SAUCES							
Butterscotch Sauce	1 oz	200	1	18 gal.	2300	35 gal.	4500
Cherry Cobbler	3 oz	200	1	18 gal.	750	35 gal.	1500
Chocolate Sauce	1 oz	200	1	18 gal.	2300	35 gal.	4500
Cornstarch Pudding	4 oz	200	1	18 gal.	575	35 gal.	1100
Fruit Gelatin	3 oz	250	2	18 gal.	750	35 gal.	1500
MEAT-POULTRY							
BEEF							
American Chop Suey	6 oz	400 - 225	2	18 gal.	350	35 gal.	700
Beef Stew	8 oz	300	-	18 gal.	280	35 gal.	560
Comed Beef Hash	5 oz	400	5	16 lb	50	25 lb	75
Cheeseburger	3 oz	300	12	7 lb	35	10 lb	50
Hamburger	3 oz	300	15	7 lb	35	10 lb	50
Meatballs	1 oz	400 - 225	3	12-1/2 lb	65	18 lb	100
Pot Roast	2 oz	350 - 200		120 lb	500	180 lb	750
Salisbury Steak	5 oz	400	3	16 lb	50	24 lb	75
Sirloin Steak	6 oz	400	5	15 lb	40	22-1/2 lb	60
Swiss Steak	4 oz	300 - 200	1	25 lb	110	40 lb	160
CHICKEN							
Pan Fried	2-1/4's	350	3	50 pieces	25	80 pieces	40
Whole	2 oz	350 - 200		16 - 5 lb	200	24-5 lb	265

ITEM	PORTION SIZE	TEMP.(°F)	BATCHES PER HOUR	GLTS-30 PER LOAD		GLTS-40 PER LOAD	
				QTY.	PORTIONS	QTY.	PORTIONS
MEAT-POULTRY (continued)							
FRANKFURTERS							
Grilled	2 oz	300	8	22 lb	176	33 lb	264
Boiled	2 oz	250	12	16 lb	128	25 lb	200
PORK							
Bacon	3 slices	350	12	2 lb	10	3 lb	15
Ham Steak	3 oz	400	8	10 lb	50	15 lb	75
Pork Chops	5 oz	350	4	15 lb	50	25 lb	75
Sausage Links	3 links	350	7	30 lb	120	45 lb	180
TURKEY							
Off Carcass	2 oz	400 - 200	–	3 - 26-30 lb	200	4 - 26-30 lb	275
On Carcass	2 oz	400 - 200	–	4 - 16-20 lb	175	6 - 16-20 lb	265
MISCELLANEOUS							
Grilled Cheese Sandwich	1 sandwich	400	8	35 sandwiches	35	50 sandwiches	50
Macaroni & Cheese	8 oz	200	2	18 gal.	300	35 gal.	525
Rice	4 oz	350 - 225	1	20 lb raw	320	40 lb raw	650
Spaghetti	4 oz	350 - 225	2	8 lb raw	200	12 lb raw	300

MAINTENANCE

NOTICE

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

WARNING

The tilting braising pan and its parts are hot. Use care when operating, cleaning and servicing the tilting braising pan.

WARNING

Disconnect electrical power supply and place a tag at the disconnect switch to indicate that you are working on the circuit before performing any maintenance.

ADJUSTMENTS

All tilting braising pans are adjusted at the factory.

At least twice a year, have an authorized service person clean and adjust the tilting braising pan for maximum performance.

TROUBLESHOOTING

HEATING ELEMENTS DO NOT COME ON:

1. Power supply not "ON".
2. Pan not in down position.
3. Defective thermostat or elements.
4. Defective limit switch or activator mechanism.
5. Defective contactors.

PAN WILL NOT OPERATE (UP OR DOWN):

1. Power supply not "ON".
2. Motor has overheated and thermal overload has shut down motor. Wait 15 to 20 minutes and try again.

The gear reducer is sealed and permanently lubricated with a high grade synthetic grease.

IMPORTANT NOTICE

Your skillet is equipped with a thermally protected motor which raises and lowers the pan. Continuous operation of 8 or more cycles may cause the motor to overheat and shut down. Should this occur wait approximately 15 to 20 minutes for motor to cool. Motor should then be ready for operation. To avoid this occurring DO NOT run motor continuously for more than a few cycles.

NOTES

ELTS-30 & ELTS-40

Electric Power Tilt Skillets



A product with the Crown name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this appliance. When service is needed, contact a Crown Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number, serial number, and type of your appliance.



CROWN FOOD SERVICE EQUIPMENT

 A Middleby Company

70 Oakdale Road, Downsview (Toronto) Ontario, Canada, M3N 1V9
Telephone: 919-762-1000 www.crownsteamgroup.com