

INSTALLATION AND OPERATION MANUAL

ELECTRIC TILTING SKILLETS

MODELS: ETS - 24
 ETS - 30
 ETS - 40



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PRINTED IN CANADA

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MODELS: ETS-24, ETS-30, ETS-40

INSTALLATION AND OPERATION

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

DO NOT ATTEMPT TO OPERATE THIS UNIT IN THE EVENT OF A POWER FAILURE.

ADEQUATE CLEARANCES MUST BE MAINTAINED FOR SAFE AND PROPER OPERATION.

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SERVICE CONNECTIONS

ELECTRICAL CHARACTERISTICS

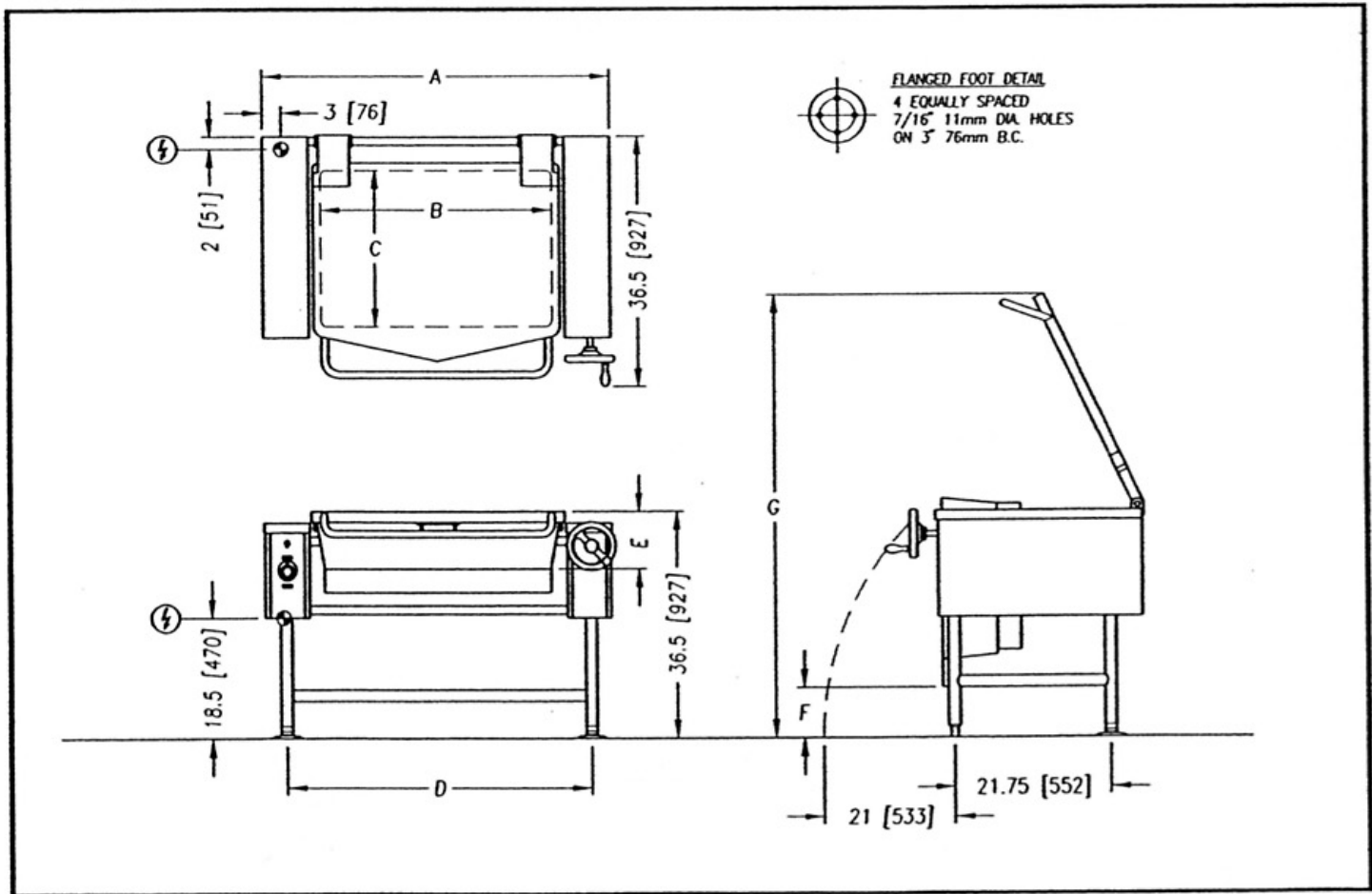
MODEL	PHASE	208V		220V		240V		380V		415V		480V	
		KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP
ETS-24	3	18	50.0	18	47.2	18	43.3	18	27.3	18	25.0	18	21.6
ETS-30													
ETS-40	3	27	75.0	27	70.9	27	65.0	27	41.0	27	37.6	27	32.5

SERVICE CONNECTIONS

⚡ Electrical connection to be as specified on data plate.

DIMENSIONS

MODEL	CAPACITY		A	B	C	D	E	F	G
ETS-24	24 U.S. gal.	inches	50 1/2	33 3/4	23 1/8	43 5/8	7	11	66
	91 liters	mm	1283	857	587	1108	178	279	1676
ETS-30	30 U.S. gal.	inches	50 1/2	33 3/4	23 1/8	43 5/8	8 3/4	11	66
	114 liters	mm	1283	857	587	1108	222	279	1676
ETS-40	40 U.S. gal.	inches	66 1/2	49 1/2	24	59 1/2	8 3/4	11	67
	152 liters	mm	1689	1257	610	1511	222	279	1702



As continued product improvement is a policy of Crown, specifications are subject to change without notice. 2658R2

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INSTALLATION AND SERVICE CONNECTIONS

1.0 INSTALLATION INSTRUCTIONS

Set skillet in place, level appliance using spirit level. Mark hole locations on floor through anchoring holes provided in flanged adjustable feet.

Remove appliance and drill holes in locations marked on floor and insert proper anchoring devices.

Re-level the appliance, leveling the unit left to right and front to back.

Bolt and anchor appliance securely to the floor. Seal bolts and flanged feet with Silastic or equivalent compound.

SERVICE CONNECTIONS

All internal wiring for the skillet is complete.

Make service connections as indicated on page 4.

This must be a waterproof connection from incoming lines.

Ground skillet to terminal provided in control housing. A wiring diagram is provided and is located inside the control cover panel.

If faucet is provided connect water supply and check for proper operation.

2.0 OPERATION

Ensure the power supply is connected to unit and that circuit breakers are on.

Tilt skillet to ascertain that it moves easily. Turn handle as far as it will go and return to upright position.

Turn power switch "ON". Set thermostat dial to high (#10). Preheat skillet and allow it to cycle thus equalizing heat across entire pan surface. Cooking should be done at various temperature settings on the dial as determined by the user. Cooking will occur faster with the cover down.

At the end of cooking turn thermostat to "OFF", turn power switch "OFF", remove product.

NOTE

THE SKILLET IS EQUIPPED WITH A SAFETY SWITCH THAT IS ACTIVATED WHEN THE PAN IS TILTED. IN THE TILTED POSITION, POWER SUPPLY TO THE HEATING ELEMENTS IS INTERRUPTED. THE UNIT CAN ONLY BE OPERATED IN THE DOWN POSITION.

WARNING

NEVER TILT PAN WITH COVER DOWN.

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3.0 COOKING SCHEDULE

The tilting skillet is one of the most versatile pieces of equipment to be found in any restaurant or institutional kitchen. It enables the cook to stew, simmer, pan fry, braise, grill or sauté and all with a very uniform heat pattern. The figures given below are suggested quantities and temperature settings and estimated numbers of orders per load and per hour. When two temperatures are given, first is to start the product, second to finish the product.

The following temperatures should be used:

Simmering	Maximum of 200°F	Thermostat Setting 1 - 4
Sautéing	225 - 275°F	Thermostat Setting 5 - 6
Searing	300 - 350°F	Thermostat Setting 7 - 8
Frying	325 - 375°F	Thermostat Setting 8 - 9
Grilling	350 - 425°F	Thermostat Setting 9 -10

<u>ITEM</u>	<u>PORTION SIZE</u>	<u>THERMOSTAT SETTINGS</u>	<u>BATCHES PER HOUR</u>	<u>ETS-24 PER LOAD</u>		<u>ETS-40 PER LOAD</u>	
				<u>QTY</u>	<u>YIELD</u>	<u>QTY</u>	<u>YIELD</u>
BREAKFAST FOODS							
Bacon	3 Slices	350° F	12	2	10	3	15
Eggs							
Boiled Hard	1 Egg	225° F	5	50	50	75	75
Boiled Soft	1 Egg	225° F	8	50	50	75	75
Fried	1 Egg	400° F	4	30	30	45	45
Poached	1 Egg	225° F	5	36	36	60	60
Scrambled	1 ½ Eggs	300° F 200° F	1	18 gal.	720	28 gal.	1100
French Toast	3 Slices	450° F	7	35 slices	12	50 slices	17
Regular Oatmeal	½ cup	250° F	2	20	500	40	1000
Pancakes	2 each	400° F	10	30 each	15	50 each	25

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<u>ITEM</u>	<u>PORTION SIZE</u>	<u>THERMOSTAT SETTINGS</u>	<u>BATCHES PER HOUR</u>	<u>ETS-24 PER LOAD</u>		<u>ETS-40 PER LOAD</u>	
				<u>QTY</u>	<u>YIELD</u>	<u>QTY</u>	<u>YIELD</u>
FISH							
Clams	1 pt.	400° F	10	10 quarts	20	15 quarts	30
Fish Cakes	2 - 3 oz.	400° F	5	70 - 3 oz.	35	110-3 oz.	55
Haddock Fillet	4 oz.	400° F	4	60 - 4 oz.	60	90 - 4 oz.	90
Halibut Steak	5 oz.	450° F	3	60 - 4 oz.	60	90 - 4 oz.	90
Lobster	1 - 1 lb.	350° F	4	20 - 1 lb.	20	30 - 1 lb.	30
Swordfish	5 oz.	450° F	3	50 - 5 oz.	50	75 - 5 oz.	75
SAUCES							
Brown Gravy	1 oz.	350° F - 200° F	2	18 gals.	2300	35 gals.	4500
Cream Sauce	2 oz.	250° F - 175° F	1	18 gals.	1150	35 gals.	2250
Cream Soup	6 oz.	200° F	1	18 gals.	375	35 gals.	725
French Onion Soup	6 oz.	225° F	1	18 gals.	350	35 gals.	700
Meat Sauce	4 oz.	350° F - 200° F	1	18 gals.	575	35 gals.	1100
MEAT - POULTRY							
Bacon	3 slices	350° F	12	2 lbs.	10	3 lbs.	15
Beef							
American Chop Suey	6 oz.	400° F - 225° F	2	18 gals.	350	35 gals.	700

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<u>ITEM</u>	<u>PORTION SIZE</u>	<u>THERMOSTAT SETTINGS</u>	<u>BATCHES PER HOUR</u>	<u>ETS-24 PER LOAD</u>		<u>ETS-40 PER LOAD</u>	
				<u>QTY</u>	<u>YIELD</u>	<u>QTY</u>	<u>YIELD</u>
Beef Stew	8 oz.	300° F	--	18 gals.	280	35 gals.	560
Corned Beef Hash	5 oz.	400° F	5	16 lbs.	50	25 lbs.	75
Cheese-burger	3 oz.	300° F	12	7 lbs.	35	10 lbs.	50
Hamburger	3 oz.	300° F	15	7 lbs.	35	10 lbs.	50
Meatballs	1 oz.	400° F - 225° F	3	12 ½ lbs.	65	18 lbs.	100
Pot Roast	2 oz.	350° F - 200° F		120 lbs.	500	180 lbs.	750
Salisbury Steak	5 oz.	400° F	3	16 lbs.	50	24 lbs.	75
Sirloin Steak	6 oz.	400° F	5	15 lbs.	40	22 ½ lbs.	60
Swiss Steak	4 oz.	300° F - 200° F	1	25 lbs.	100	40 lbs.	160
Chicken							
Pan Fried	2-1/4's	350° F	3	50 pieces	25	80 pieces	40
Whole	2 oz.	350° F - 200° F		16 - 5 lbs.	200	24 - 5 lbs.	265
Frankfurters							
Grilled	2 oz.	300° F	8	22 lbs.	176	33 lbs.	264
Boiled	2 oz.	250° F	12	16 lbs.	128	25 lbs.	200
Ham Steak	3 oz.	400° F	8	10 lbs.	50	15 lbs.	75
Pork Chops	5 oz.	350° F	4	15 lbs.	50	25 lbs.	75
Sausage Links	3 links	350° F	7	30 lbs.	120	45 lbs.	180

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<u>ITEM</u>	<u>PORTION SIZE</u>	<u>THERMOSTAT SETTINGS</u>	<u>BATCHES PER HOUR</u>	<u>ETS-24 PER LOAD</u>		<u>ETS-40 PER LOAD</u>	
				<u>QTY</u>	<u>YIELD</u>	<u>QTY</u>	<u>YIELD</u>
Turkey							
Off Carcass	2 oz.	400° F - 200° F	--	3 - 26 - 30 lbs.	200	4 - 26 - 30 lbs.	275
On Carcass	2 oz.	400° F - 200° F	--	4 - 16 - 20 lbs.	175	6 - 16 - 20 lbs.	265
MISCELLANEOUS							
Grilled Chicken	1 Sandwich	400° F	8	35 Sand.	35	50 Sand.	50
Macaroni & Cheese	8 oz.	200° F	2	18 gals.	300	35 gals.	525
Rice	4 oz.	350° F - 225° F	1	20 lbs. raw	320	40 lbs.	650
Spaghetti	4 oz.	350° F - 225° F	2	8 lbs. raw	200	12 lbs.	300
VEGETABLES							
Canned	3 oz.	400° F	6	30 lbs.	125	45 lbs.	200
Fresh							
Beans, Wax, Green	3 oz.	400° F	3	25 lbs.	125	50 lbs.	250
Beets	3 oz.	400° F	1	30 lbs.	125	60 lbs.	300
Broccoli	3 oz.	400° F	3	25 lbs.	125	40 lbs.	200
Cabbage	3 oz.	400° F	5	20 lbs.	80	30 lbs.	125
Carrots	3 oz.	400° F	2	35 lbs.	150	70 lbs.	300
Cauliflower	3 oz.	250° F	5	15 lbs.	75	25 lbs.	125

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ITEM	PORTION SIZE	THERMOSTAT SETTINGS	BATCHES PER HOUR	ETS-24 PER LOAD		ETS-40 PER LOAD	
				QTY	YIELD	QTY	YIELD
Corn	1 Ear	400° F	8	50 Ears	50	75 Ears	75
Potatoes	3 oz.	400° F	2	40 lbs.	200	60 lbs.	300
Spinach	4 oz.	250° F	10	6 lbs.	25	9 lbs.	35
Turnip	4 oz.	400° F	2	20 lbs.	100	30 lbs.	150
Frozen							
Beans, French Green	3 oz.	400° F	6	15 lbs.	60	22 ½ lbs.	90
Lima Beans	3 oz.	250° F	4	15 lbs.	60	22 ½ lbs.	90
Broccoli	3 oz.	400° F	8	12 lbs.	50	18 lbs.	75
Sliced Carrots	3 oz.	250° F	6	15 lbs.	60	22 ½ lbs.	90
Small Whole Carrots	3 oz.	250° F	3	15 lbs.	50	22 ½ lbs.	90
Corn	3 oz.	250° F	18	15 lbs.	50	22 ½ lbs.	90
Small Whole Onions	3 oz.	250° F	7	15 lbs.	50	22 ½ lbs.	90
Peas	3 oz.	400° F	10	15 lbs.	75	22 ½ lbs.	110
Spinach	3 oz.	400° F	3	15 lbs.	75	22 ½ lbs.	110
DESSERTS, PUDDINGS, SWEET SAUCES							
Butterscotch Sauce	1 oz.	200° F	1	18 gals.	2300	35 gals.	4500
Cherry Cobbler	3 oz.	200° F	1	18 gals.	750	35 gals.	1500
Chocolate Sauce	1 oz.	200° F	1	18 gals.	2300	35 gals.	4500
Cornstarch Pudding	4 oz.	200° F	1	18 gals.	575	35 gals.	1100
Fruit Gelatin	3 oz.	250° F	2	18 gals.	750	35 gals.	1500

4.0 CLEANING INSTRUCTIONS

NOTICE

**AS A SAFETY PRECAUTION DISCONNECT THE POWER SUPPLY DURING
CLEANING AND SERVICING.**

The Electric Tilting Skillet should be cleansed after each use.

Soak cooking surface with water and a mild soap to remove any food stuck to surface.

Wash entire unit surface with mild detergent and water. Rinse entire unit and dry.

WARNING

DO NOT GET WATER IN ELECTRICAL COMPONENTS.

Check that pour spout, strainer, cover and sides of unit are cleansed as well as cooking surface.

5.0 TROUBLESHOOTING

Unit will not operate:

1. Power supply not "ON".
2. Pan not in down position.
3. Defective thermostat or elements.

Pan difficult to operate:

1. Unit not level.
2. Thrust bearings worn out.
3. Dirt in bearings causing it to bind.
4. Shaft bent.

6.0 PERIODIC MAINTENANCE

1. Grease pivot bearings via lubricating nipple as required. Use Petro-Canada type 0G-2 or equivalent.
2. Check that screws in element terminals are not loose. Loose connections may cause arcing and burn off connection causing element failure.