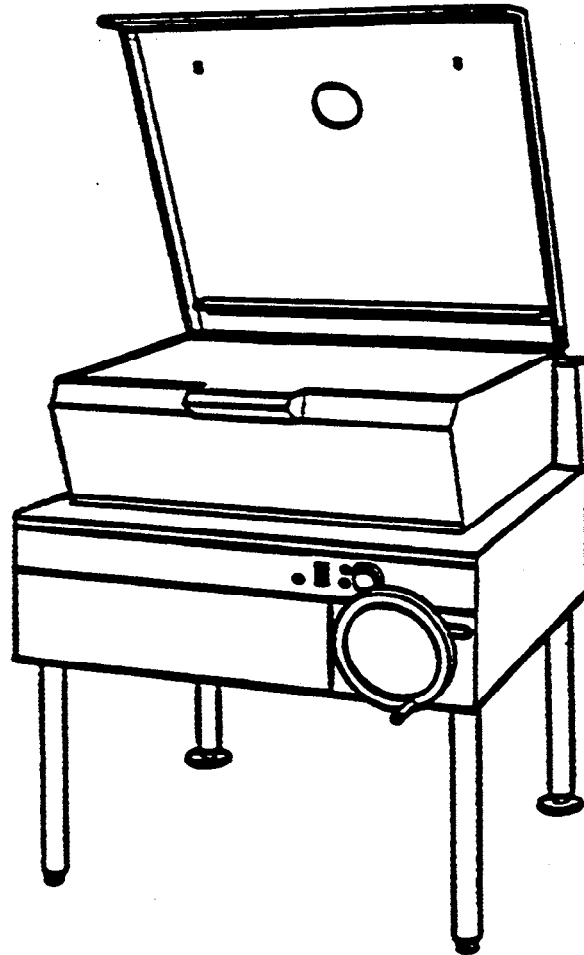


INSTALLATION, OPERATION AND REPAIR MANUAL

ELECTRIC SKILLET

MODEL # SEL - T
SEM - T



SE95002

Cleveland Range, LLC

UNITED STATES

1333 East 179th St.

Cleveland, Ohio 44110

Phone: (216) 481-4900 • Telex: 98-0546 • FAX: (216) 481-3782

CANADA

Garland Commercial Ranges • 1177 Kamato Rd.

Mississauga, Ontario CN L4W 1X4

Phone: (416) 624-0260 • FAX: (416) 624-0623

9107 REV:0

42-0100

SKI-04

2/04

Cleveland STATEMENT OF POLICIES

LIMITED WARRANTY

CLEVELAND RANGE products are warranted to the original purchaser to be free from defects in materials and workmanship under normal use and service for the standard warranty period of one year from date of installation or 18 months from date of shipment, whichever ever comes first.

CLEVELAND RANGE agrees to repair or replace, at its option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship during the warranty period, providing the equipment has been unaltered, and has been PROPERLY INSTALLED, MAINTAINED, AND OPERATED IN ACCORDANCE WITH THE CLEVELAND RANGE OWNER'S MANUAL.

CLEVELAND RANGE agrees to pay any FACTORY AUTHORIZED EQUIPMENT SERVICE AGENCY (within the continental United States, and Hawaii) for reasonable labor required to repair or replace, at our option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship, during the labor warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round-trip), BUT DOES NOT INCLUDE POST START-UP, TIGHTENING LOOSE FITTINGS, MINOR ADJUSTMENTS, MAINTENANCE, CLEANING OR DESCALING.

The standard labor warranty allows factory payment of reasonable labor required to repair or replace such defective parts. Cleveland Range will not reimburse the expense of labor required for the repair or replacement of parts after the standard warranty period, unless an Extended Labor Warranty Contract has been purchased to cover the equipment for the balance of the warranty period from the date of equipment installation, start-up, or demonstration.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, THE OWNER-USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BY THIS WARRANTY. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Cleveland Range equipment is built to comply with applicable standards for manufacturers, including UL, ANSI, NSF, ASME/Ntl. Bd., CSA, and others.

BOILER (Steam Generator) MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Boiler maintenance supplies, including boiler hand hole gaskets, are not warranted beyond the first 90 days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling per applicable Cleveland Operator Manual for Boiler Proration Program considerations.

WATER QUALITY RECOMMENDATIONS

TOTAL DISSOLVED SOLIDS	less than	60 parts per million
TOTAL ALKALINITY	less than	20 parts per million
SILICA	less than	13 parts per million
CHLORIDE	less than	30 parts per million
pH FACTOR	greater than	7.5

The foregoing shall constitute the sole and exclusive remedy of original purchaser and the full liability of Cleveland Range for any breach of warranty. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR PURPOSE, AND SUPERSEDES AND EXCLUDES ANY ORAL WARRANTIES OR REPRESENTATIONS, OR WRITTEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF CLEVELAND RANGE MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS.

CLEVELAND RANGE'S liability on any claim of any kind, including negligence, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services, or part thereof, which gives rise to the claim. IN NO EVENT SHALL CLEVELAND RANGE BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.

LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (one to two years) from the date of installation, start-up, or demonstration, whichever is sooner.

*An additional two years Parts and Labor Warranty can be purchased with each piece of Cleveland equipment for an additional 2% of the List Price per year. The 2% of list price charge will be the net invoice amount for each year of extended warranty purchased.

- Extended warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.

Second year limited extended warranty coverage on Cleveland Steamers when purchased with a water filter applies to water related components only.

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 PLATE**

RETAIN THIS MANUAL FOR YOUR REFERENCE.

INSTALLATION INSTRUCTIONS FOR ELECTRIC SKILLET

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.

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

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

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 damage.
4. Fill out all carrier claims forms and have the examining carrier sign and date each form.

GENERAL INFORMATION

The serial plate is located on the left hand box cover. Remove front liftoff cover for access. Voltage, phase, amperage and wattage are stated on the plate.

1. **Damage check:** Check carton or crate for possible damage incurred in shipping. After carefully uncrating, check for "concealed" damage. Report any damage immediately to your carrier.
2. Check the electrical rating plate to ensure that the unit is correct voltage, amperage, phase and wattage.
3. This unit must be installed by a qualified electrician working in accordance with applicable local and national electrical codes. Improper installation could cause damage and void the warranty.

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 that the unit be installed with sufficient clearances to provide proper cleaning and maintenance. Minimum clearances are 1" for the sides and back.

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. Check overhead clearance to accommodate hinged cover when in the raised position.
3. Level skillet by means of adjustable stainless steel feet. Use a spirit level to level unit four ways; across front and back and down left and right edges. Securely anchor adjustable feet to floor and seal joints with a silicone sealant.

ELECTRICAL CONNECTION

1. A direct electrical connection is required at the terminal block located near the left side of the unit. The supply line will enter through rear (or bottom) of the component enclosure. Refer to specification sheet for exact locations.
2. For supply connections use wire suitable for at least 194° F (90° C).
3. For ease in attaching the supply lines there is a removable cover on the electrical housing. Feed wire through hole in centre or rear of the electrical housing and attach to terminal block.
4. The electrical service connection must comply with all local and national codes.
5. NOTE: This skillet is factory wired for 3 phase installation. If single phase is required check the wiring diagram for proper modifications. Wiring diagram is located in the electrical component housing.

OPERATING INSTRUCTIONS

1. Ensure electrical supply to the appliance, is in the "ON" position.

2. Turn power switch to the "ON" position. Pilot light will indicate power is on.
3. Cleveland skillets are equipped with an electrical power tilt mechanism for ease in raising and lowering the skillet.

FOR YOUR SAFETY: This skillet is also equipped with a power interrupter which automatically shuts off the electrical power to the elements whenever the skillet is raised more than 1/2" (13mm). When released, the tilt mechanism will stop gently at any point.

IMPORTANT: Before commencing to cook, ensure skillet is in the lowered position by pressing down on the tilt switch. Ensure cover is raised first.

4. To preheat, set thermostat to desired cooking temperature. Pilot light will cycle on and off with thermostat. In the event of a high heat condition (over 450° F), the red pilot light will flash to alert operator AND electrical elements will automatically shut off.
5. Allow skillet to preheat for approximately 15-30 minutes.
6. Once preheated, insert product in skillet and adjust thermostat to required cooking temperature.
7. If desired, once product has cooked, it can be held prior to serving at a lower temperature setting.
8. When cooking is completed, set thermostat and power switch to the "OFF" position.
9. The best time to clean the skillet is immediately after use, once skillet has cooled down. Please refer to section titled **CLEANING INSTRUCTIONS**.

OPERATING SUGGESTIONS

1. Turn power switch to the "OFF" position when skillet is not in use.
2. Clean skillet as soon as possible after cooking.
3. Allow skillet to preheat before adding product.
4. Always lift the spring assist cover before activating the tilt switch.

MAINTENANCE INSTRUCTIONS

You have purchased the finest commercial cooking equipment available anywhere. Like any other fine precision built piece of equipment it should be given regular care and maintenance.

Periodical inspections by your dealer or a qualified service agency are recommended to check temperatures, adjustments and ensure moving parts are operative. Whenever possible, avoid overheating idle equipment as this is the primary cause for increased service costs.

When corresponding with the factory or your equipment dealer regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number (including prefix and suffix letters and number) and the serial or code number. The rating plate affixed to the unit contains this information.

"REGULAR MAINTENANCE ENSURES PEAK PERFORMANCE."

CLEANING INSTRUCTIONS

A regular daily cleaning program should be followed to maintain your skillet's efficient performance and minimize service calls. At the end of each day's operation, the following steps are recommended:

1. Turn power switch to the "OFF" position.

2. Skillet should be cleaned after each use, as soon as possible after cooking.

CAUTION: Ensure skillet has cooled down.

3. For general purpose cleaning, use a soft cloth with mild detergent and warm water. A sponge, non-abrasive scouring pad or a fibre brush can also be used for this purpose.

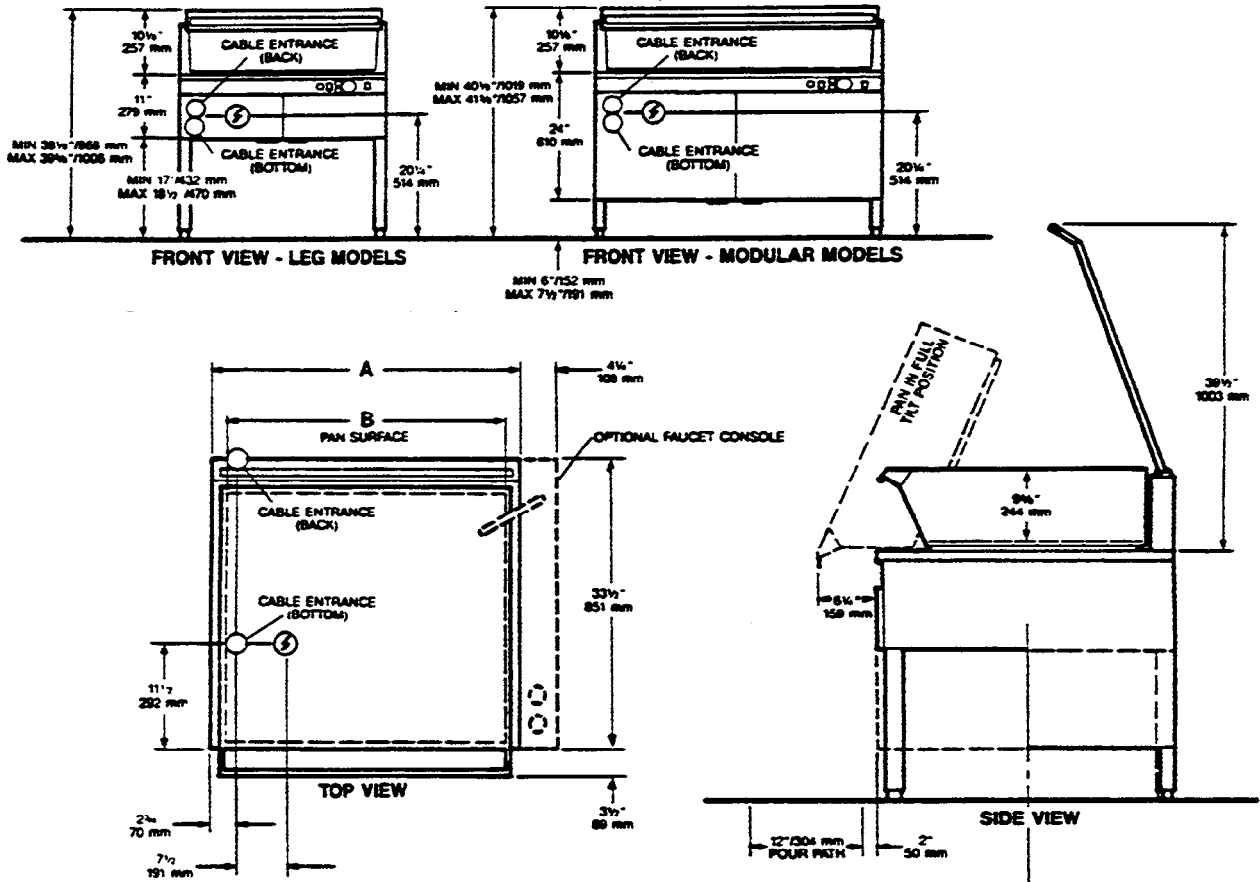
To remove grease that has baked on, apply a non-abrasive cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines of the metal. NEVER RUB IN A CIRCULAR MOTION. Soil or burnt deposits which do not respond can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads. DO NOT USE ORDINARY STEEL WOOL. Do not use grill stones. Heat tint can be removed by a vigorous scouring in the direction of the polish lines using SCOTCH-BRITE scouring pads or a STAINLESS scouring pad in combination with a non abrasive powdered cleanser.

4. Tomato and vinegar based products have a high acid content which could attack the stainless steel finish of the skillet. After cooking of such products, empty skillet as soon as possible and clean skillet interior with a baking soda and water solution. Use one tablespoon of baking soda per one gallon of water.
5. After cleaning, the skillet should be thoroughly rinsed with clean water and dried.

SHORT FORM SPECIFICATION

Shall be CLEVELAND Tilting Skillet; Model SE-____-T
 ____KW, ____volts; holding no less than ____
 gallons. Complete with thermostatic and safety controls;
 gallon markings; stainless steel clad 3/8" cooking surface;
 power tilt; spring assist cover with adjustable vent.
 All stainless steel construction, no clearances required.

- CAPACITIES: (in 4 oz. servings) (Other sizes may be calculated)
 30 Gallons / 115 liters... 960
 40 Gallons / 150 liters... 1280
- Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.
- Cleveland 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.



MODEL	CAPACITY		DIMENSIONS				LOADING CHART						SERVICE CONNECTION			
	U.S. Gallons	Litres	A		B		Total kw Load	3 Phase — 240V			3 Phase — 208V			Single Phase		⚡
Basic No.			in.	mm	in.	mm		X	Y	Z	X	Y	Z	240V	208V	
SEL-30-T SEM-30-T	30	115	36	914	32	813	12.0	29.0	29.0	29.0	33.5	33.5	33.5	50.0	58.0	
SEL-40-T SEM-40-T	40	150	48	1219	44	1118	18.0	43.5	43.5	43.5	50.0	50.0	50.0	75.0	87.0	

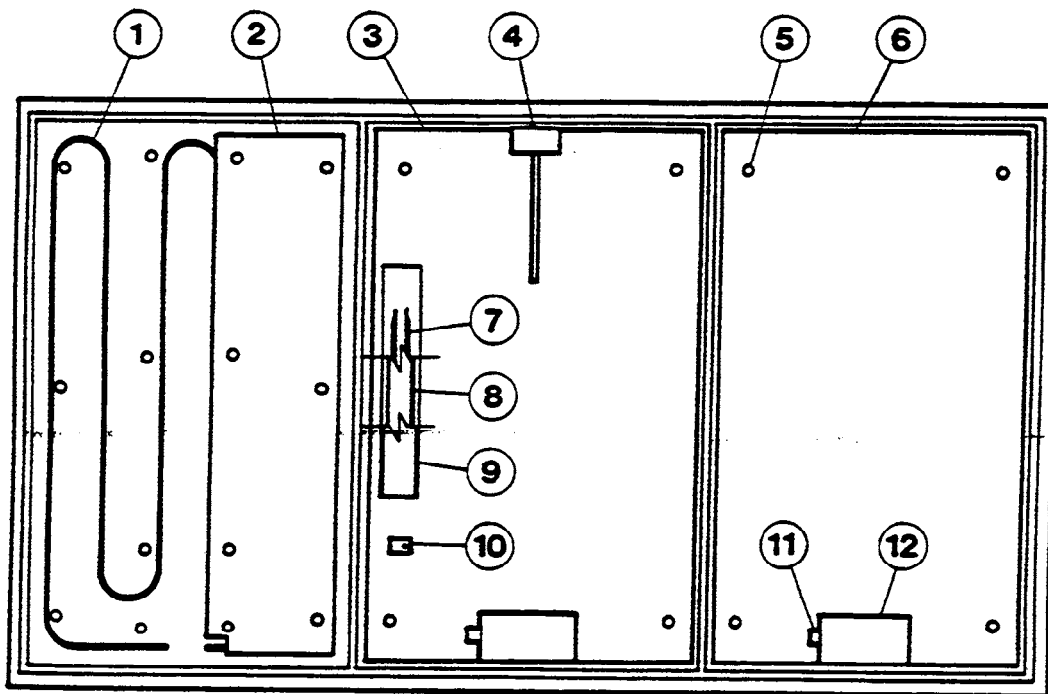
INSTALLATION NOTES

COMBUSTIBLE WALL CLEARANCES

ALL SIDES	
in.	mm
1	25

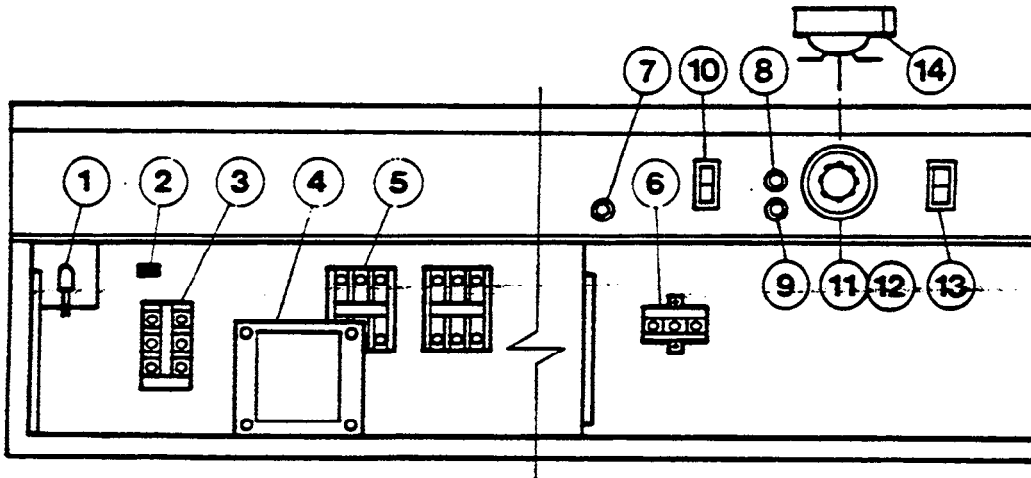
Cleveland reserves right of design improvement or modification, as warranted.

PARTS LIST - SKILLET BOTTOM



ITEM NO.	PART NO.	DESCRIPTION	QTY.		
1.	077176-1	Element, 208v., 30 gal.	3		
	077176-2	Element, 240v., 30 gal.			
	077176-3	Element, 220v., 30 gal.			
	077186-1	Element, 480v., 30 gal.			
	077186-2	Element, 600v., 30 gal.			
	077177-1	Element, 208v., 40 gal.			
	077177-2	Element, 240v., 40 gal.			
	077177-3	Element, 220v., 40 gal.			
	077187-1	Element, 480v., 40 gal.			
	077187-2	Element, 600v., 40 gal.			
	2.	071533-1-6		Element clamp centre, 30 gal.	1
		071536-1-6		Element clamp centre patch, 30 gal.	1
071534-1-6		Element clamp end, 30 gal.	2		
071535-1-6		Element clamp, 40 gal.	6		
3.	071538-1-6	Element cover centre, 30 gal.	1		
	071540-1-6	Element cover, 40 gal.	1		
4.	071544-1-6	Element cover patch centre	1		
5.	F95	Hex lock nut 1/4"-20	42		
6.	071539-1-6	Element cover end, 30 gal.	2		
	071541-1-6	Element cover end, 40 gal.	2		
7.	077192-1	Thermostat	1		
8.	GO1851-01-6	Bulb clamp assembly	1		
9.	GO1849-1-6	Bulb channel	1		
10.	G2856	Pilot clamp	1		
11.	077195-1	Connector, 3/8"	6		
12.	071543-1-6	Element terminal cover	3		

PARTS LIST - ELECTRICAL COMPONENTS

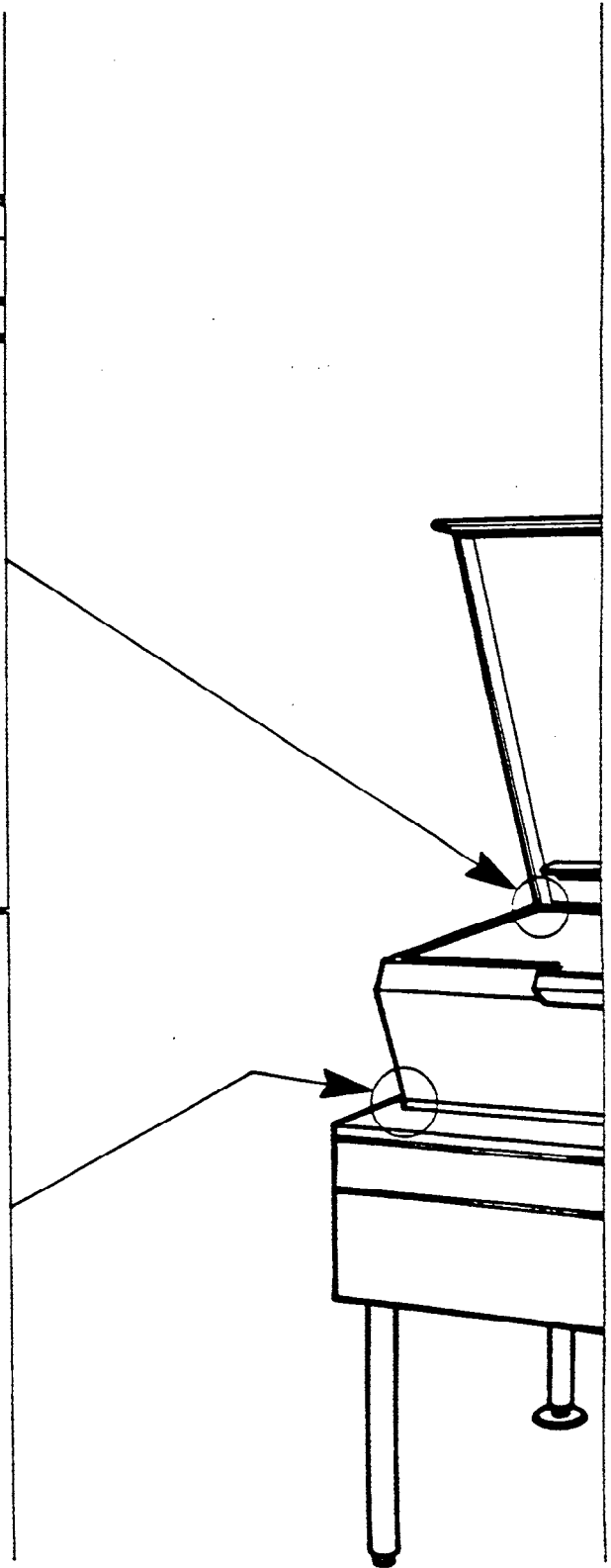
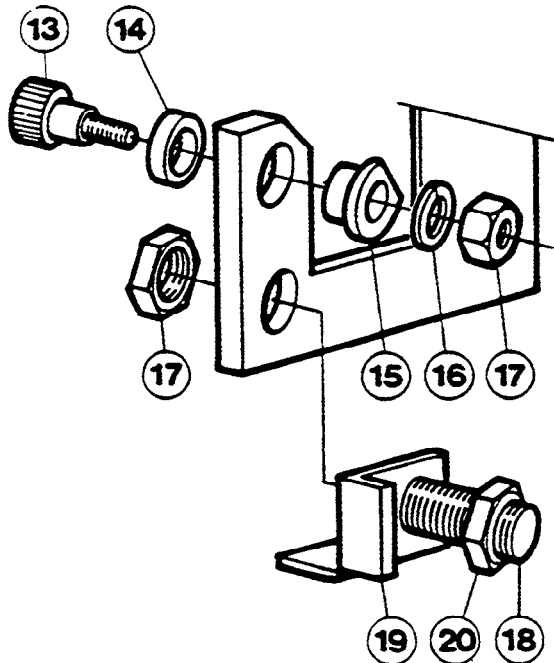
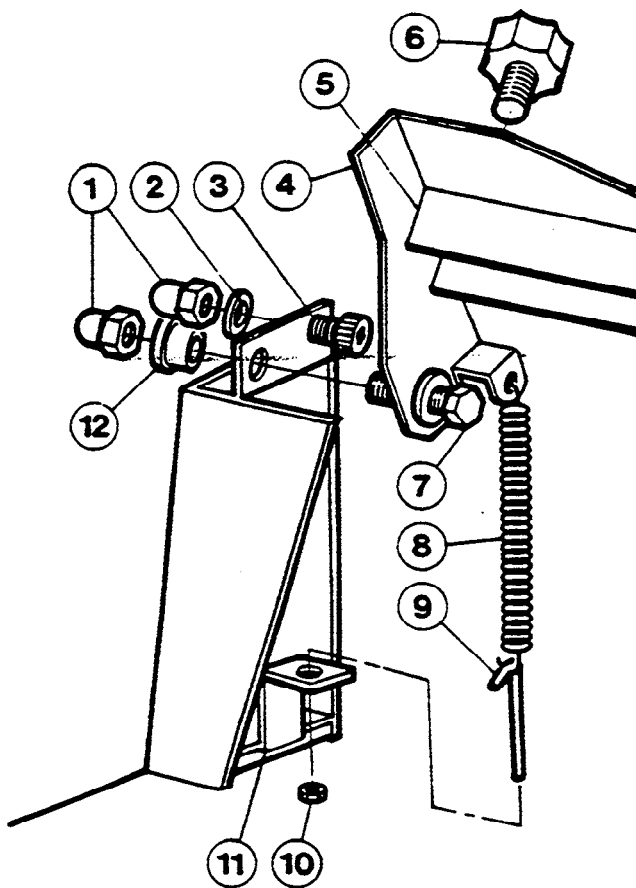


ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	077196-1	Momentary push button switch	1
2.	GO1499-1	Ground terminal	1
3.	GO1268-2	Terminal block end	1
	GO1268-1	Terminal block section	3
4.	077190-2	Transformer 208,240,480,600V/120/24V	1
	077190-4	Transformer 220V/120/24V	
5.	1489800	Contactors - 480,600V	1
	077062-2	Contactors - 208,220,240V	2
6.	077200-1	High limit	1
7.	GO1296-3	Pilot light, green	1
8.	GO2315-2	Lamp, flashing red	1
9.	GO1296-2	Pilot light, amber	1
10.	GO3054-2	Switch, on-off	1
	GO3054-1	Switch, on-off-480,600V	
11.	GO2716-1	Dial	1
12.	GO2725-29	Dial insert, (100-425° F)	1
	GO2725-30	Dial insert, (37-220° C)	
13.	2090700	Tilt switch	1
14.	077192-1	Thermostat	1

PARTS LIST - SKILLET HINGE ASSEMBLY

ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	F248	Acorn nut #1/4-20 S.S.	4
2.	F255	Lockwasher #1/4 S.S.	2
3.	F365	Cap screw #1/4-20 x 3/8"	2
4.	2214099	Cover assembly, 30 gal.	1
	2214098	Cover assembly, 40 gal.	
5.	2214599	Deflector, 30 gal.	1
	2214598	Deflector, 40 gal.	
6.	2209300	Knob	3-4
7.	F192	Bolt #1/4-20 x 1/2" S.S.	2
8.	1005800	Spring	2
9.	G2782-2	Hook bolt	2
10.	F76	Locknut #1/4-20	2
11.	2084500	Plate	2
12.	078056-5	Bearing	2
13.	F59	Bolt #1/2-13 x 3/4"	2
14.	078248-1	Spacer	2
15.	G02925-2	Bushing	2
16.	F257	Lockwasher #1/2" S.S.	2
17.	F246	Nut #1/2-13 S.S.	4
18.	F359	Set screw	2
19.	2059600	Strike plate	1
20.	F358	1/2"-13 Hex jam nut	1

SKILLET HINGE ASSEMBLY

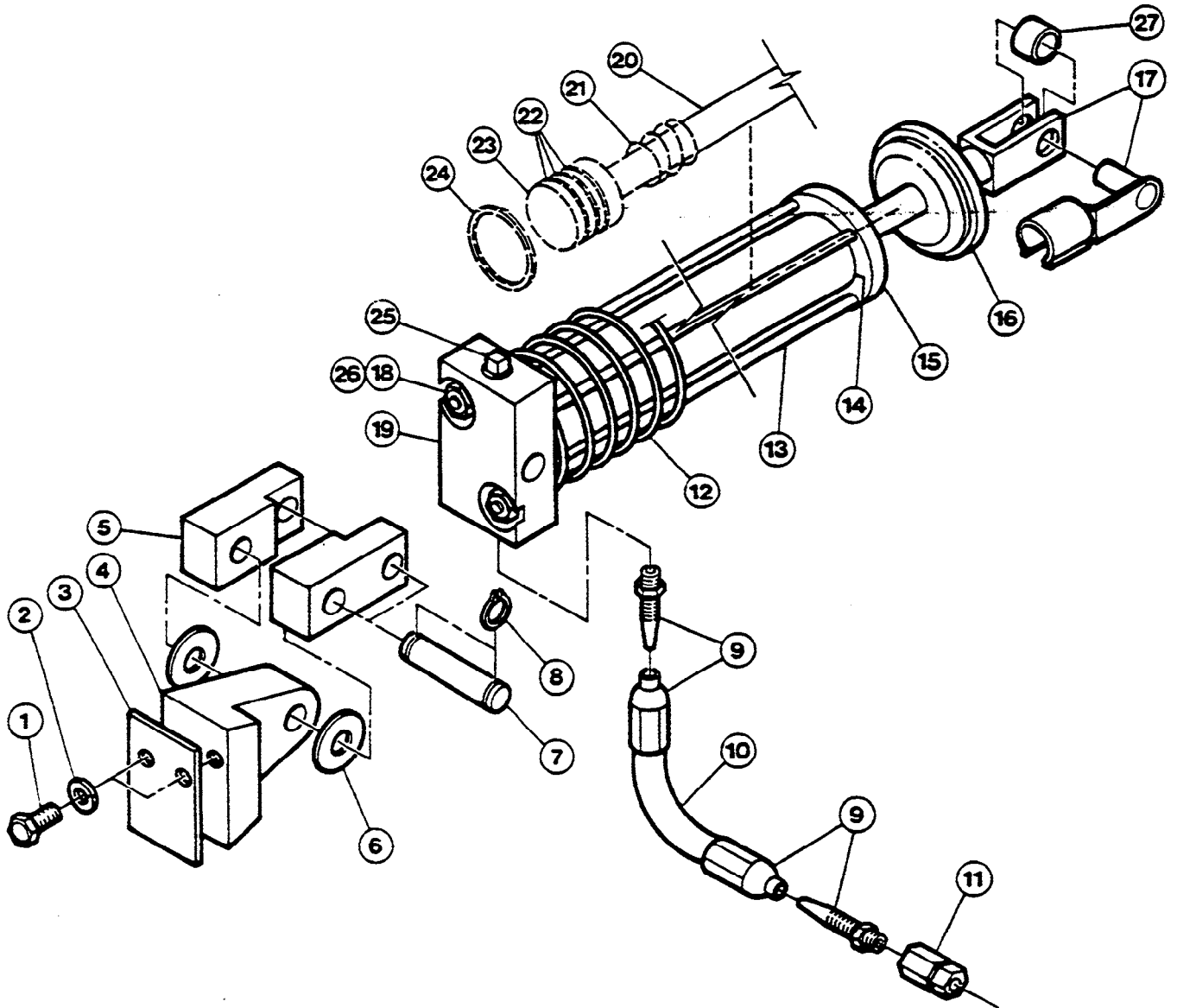


PARTS LIST - HYDRAULIC JACK ASSEMBLY

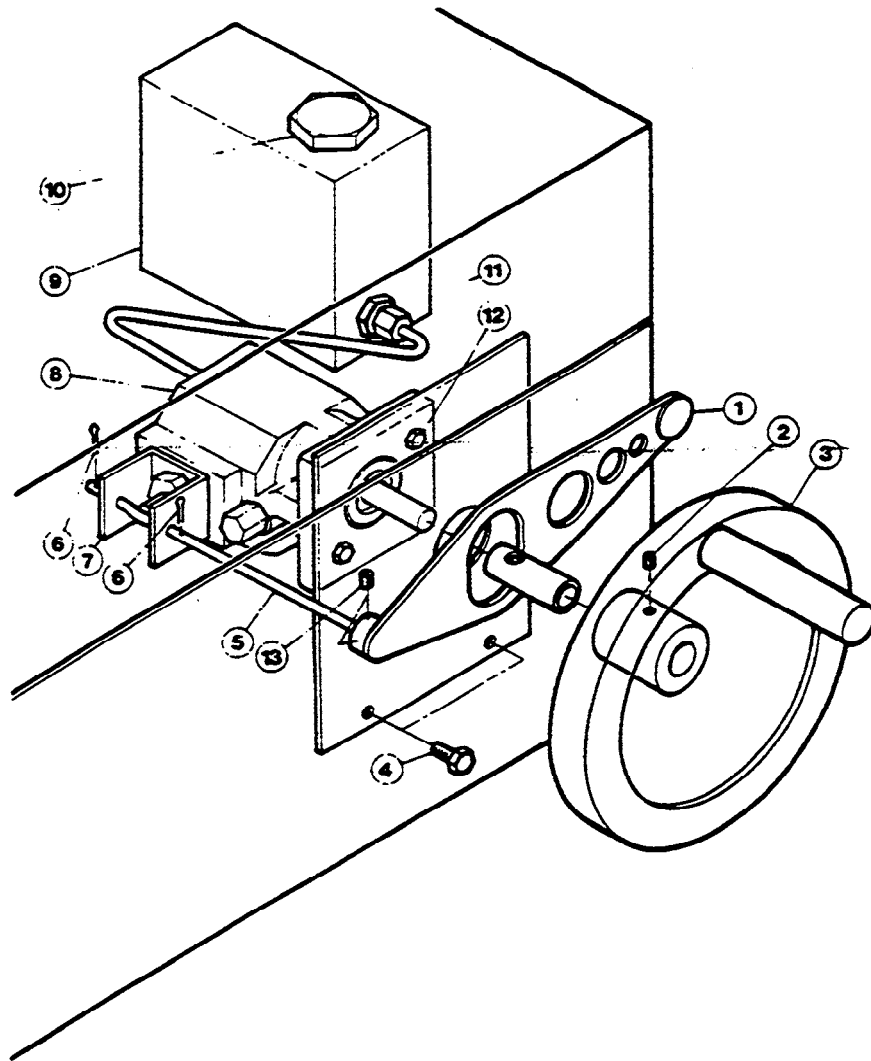
ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	F194	Bolt, hex head	2
2.	F258	Lockwasher	2
3.	G03897-1-6	Spacer	1
4.	078208-1M	Mounting bracket	1
5.	2218600	Adapter block	2
6.	1480800	Washer	2
7.	2218500	Mounting pin	1
8.	2219000	Retaining ring	2
9.	2249300	Coupling	2
10.	2249400	Hydraulic tubing	1
11.	2249500	Connector	1
**12.	078246-2	Spring	1
**13.	2251800	Threaded tie rod	2
	2251801	Tie rod	
**14.	2251700	Cylinder	1
**15.	2251900	Cylinder top	1
16.	078247-1	Spring support	1
17.	078194-1	Yoke assembly	1
**18.	F239	Hex nut, 1/4-20	2
**19.	2252000	Cylinder base	1
**20.	2252100	Piston rod	1
**21.	2252200	Spring	1
**22.	2252300	Wiper seal	3
**23.	2252400	Cylinder piston	1
**24.	2252500	Seal	1
**25.	2252600	Plug	1
26.	F255	S/S Split lock washer	2
27.	078245-1	Bronze bearing	1

** Purchased as Assembly 2249699

HYDRAULIC JACK ASSEMBLY

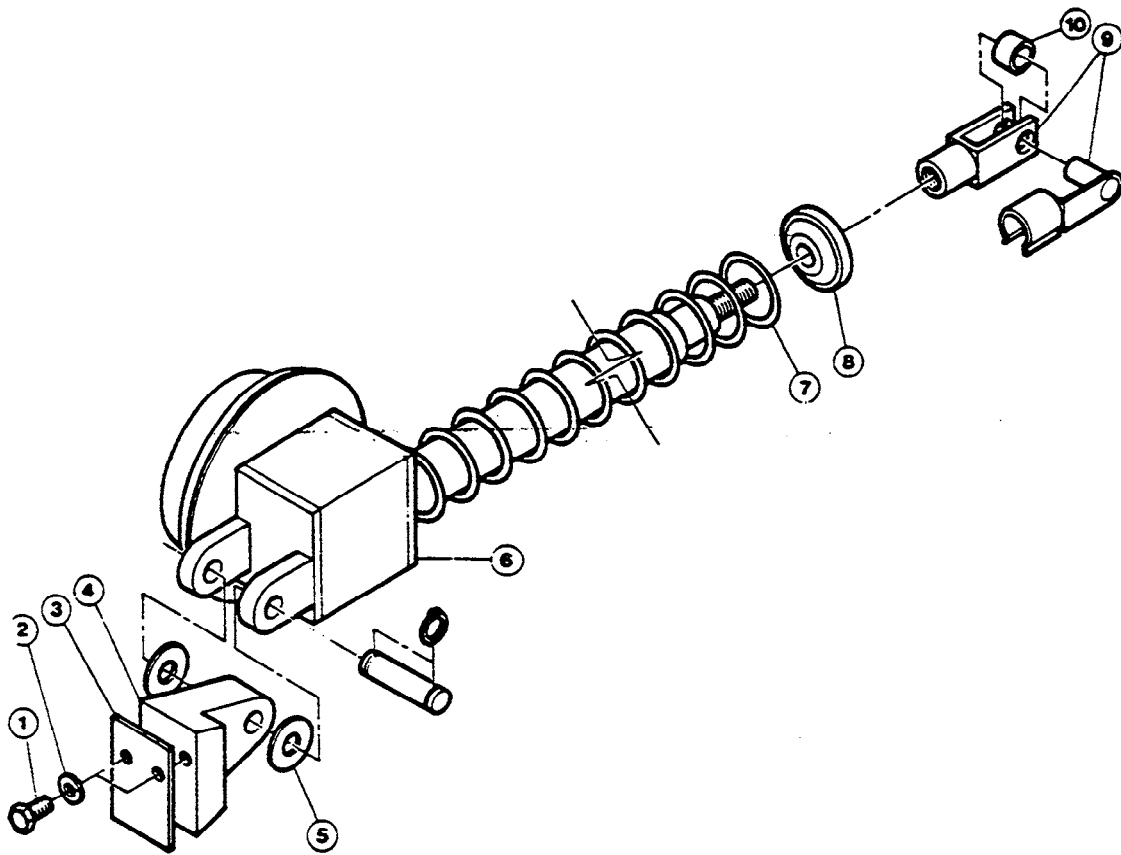


PARTS LIST - HYDRAULIC TILT ASSEMBLY



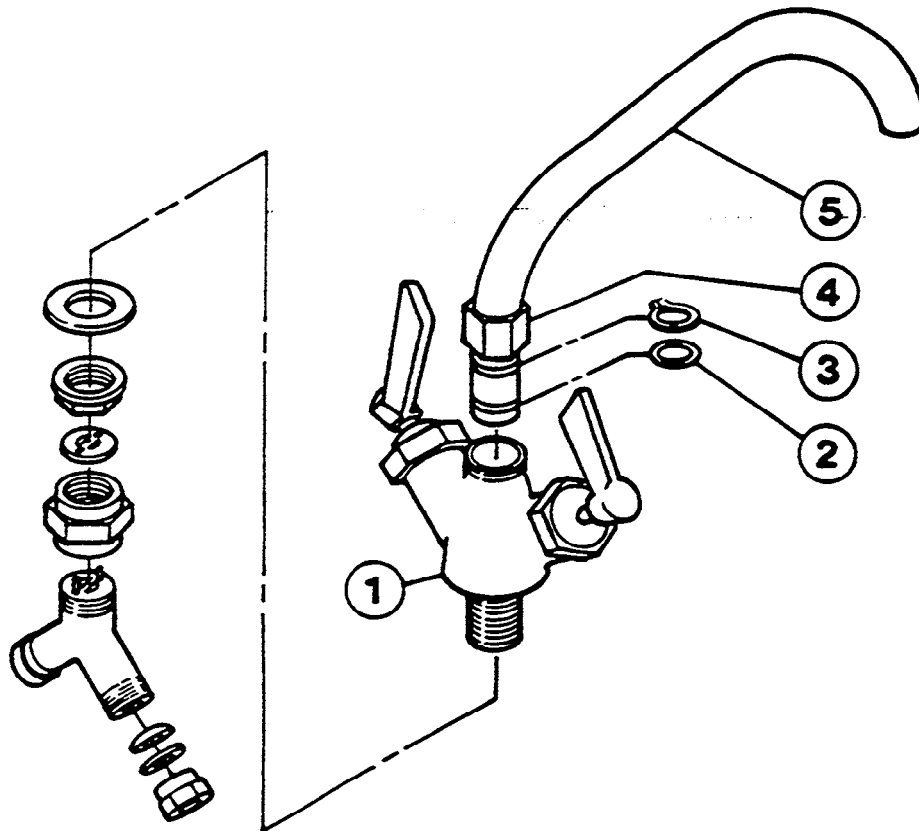
ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	2249900	Lever	1
2.	2250000	Set screw #3/8-24 x 3/8" S.S.	1
3.	2250100	Handwheel	1
4.	2251300	Bolt #1/4-20 x 1/2" S.S.	2
5.	2250200	Push rod	1
6.	2250300	Cotter pin	2
7.	2250400	Bracket	1
8.	2250500	Hydraulic pump	1
9.	2250699	Oil tank	1
10.	2250700	Plug	1
11.	2250800	Male connector	1
12.	F192	Bolt #3/8-24 x 3/4"	2
13.	2250900	Set screw #10-32 x 5/16"	2

PARTS LIST - ELECTRIC JACK ASSEMBLY



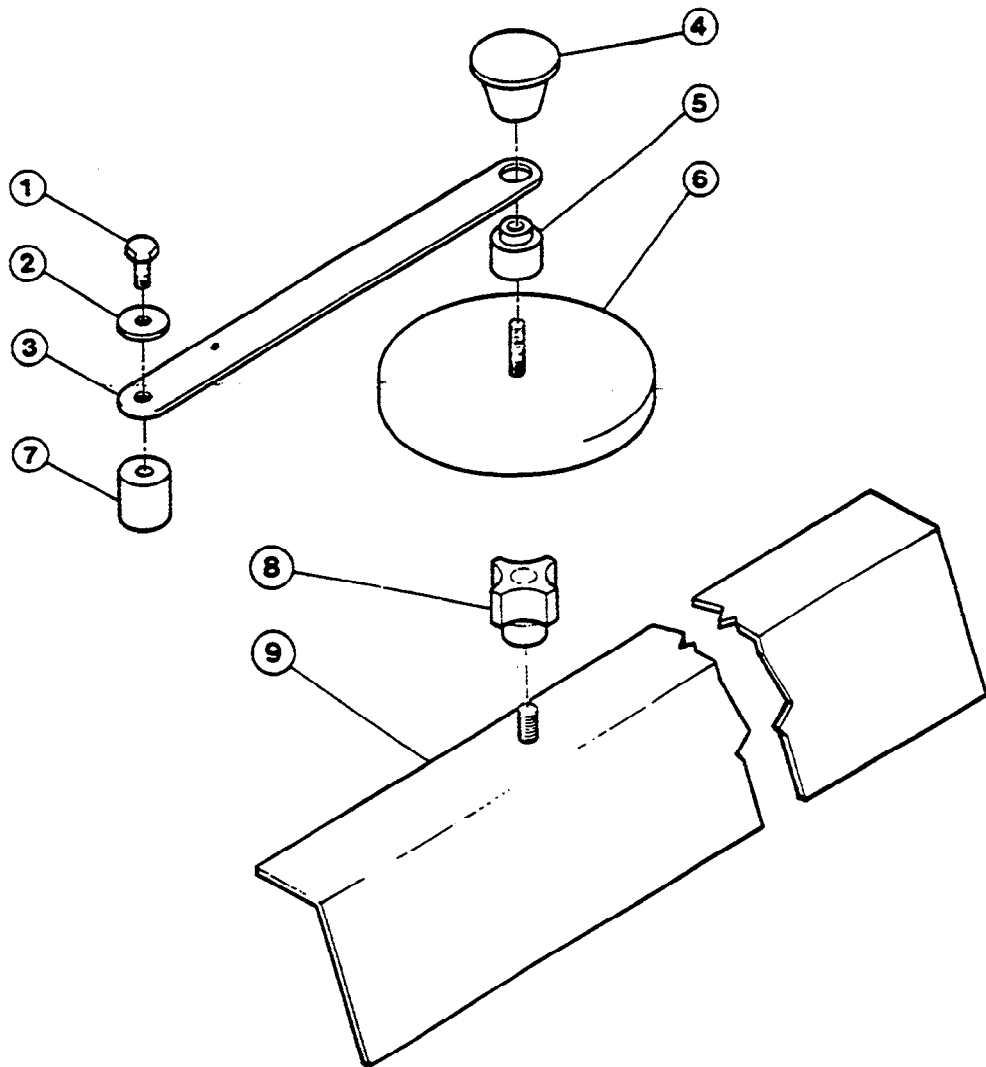
ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	F194	Hex head bolt	2
2.	F258	Lockwasher	2
3.	G03897-1-6	Spacer	1
4.	078208-1M	Mounting bracket	1
5.	1480800	Washer	2
6.	078192-1	Actuator	1
7.	078246-1	Spring	1
8.	078247-1	Spring support	1
9.	078194-1	Yoke assembly	1
10.	078245-1	Bronze bearing	1

PARTS LIST - FAUCET



ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	2201900	Single pantry control valve	1
	2202000	Double pantry control valve	1
2.	2202400	"O" ring	1
3.	2202300	Retaining ring	1
4.	2202200	Spout nut, tall	1
5.	2202100	Faucet spout	1

PARTS LIST - COVER-VENT CAP AND DEFLECTOR



ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	2211500	Screw, 1/4-20 x 3/8"	1
2.	2211400	Washer	1
3.	2211100	Support arm	1
4.	2209300	Knob	1
5.	2211300	Spacer	1
6.	2211099	Cover	1
7.	2211200	Spacer	1
8.	2209301	Knob	3, 4*
9.	2214599	Deflector assembly (30 gal.)	1
	2214598	Deflector assembly (40 gal.)	1

* The first figure applies to 30 gal. skillets, the second figure applies to 40 gal. skillets.

PARTS LIST - BODY PARTS (NO DRAWING)

ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	2212200	Front panel, manual tilt 30 gal., leg base	1
	2212204	Front panel, power tilt 30 gal., leg base	
	2212205	Front panel, power tilt 40 gal., leg base	
	2212201	Front panel, manual tilt 40 gal., leg base	
	2212206	Front panel, power tilt 30 gal., modular	
	2212202	Front panel, manual tilt 30 gal., modular	
	2212203	Front panel, manual tilt 40 gal., modular	
	2212207	Front panel, power tilt 40 gal., modular	
2.	2211701	Side panel, modular base	2
	2211700	Side panel, leg base	
3.	078005-03	Leg assembly, hex foot, modular base	2
	078160-1	Foot assembly, hex foot, leg base	
4.	078005-04	Leg assembly, flange foot, modular base	2
	078161-1	Foot assembly, flange foot, leg base	
5.	2251600	Strainer	
6.	2247900	Pan carrier	
7.	2249800	Faucet bracket, left hand	
	2249801	Faucet bracket, right hand	

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