



Operators Manual

TR Electric Braising Pan Installation & Operation

For units built after August 2011

SEL-30-TR
SEM-30-TR
SEL-40-TR
SEM-40-TR



For your future reference.

Model # _____

Serial # _____

Model # & Serial #.
(Open front panel to view rating label.)



1333 East 179th St., Cleveland, Ohio, U.S.A. 44110
Ph: 216.481.4900 Fx: 216.481.3782
www.clevelandrange.com



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

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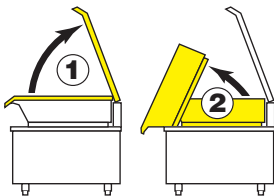
FOR YOUR SAFETY / POUR VOTRE SÉCURITÉ / PARA SU SEGURIDAD

Hazard warnings are for your safety. Absence of a warning does not mean the hazard is not present. Unforeseen actions may result in unanticipated hazards. / Les avertissements de danger sont pour votre sécurité. L'absence d'un avertissement ne signifie pas que le danger n'est pas présent. Les actions imprévues peuvent entraîner des dangers imprévus. / Las advertencias sobre los peligros son para su seguridad. La ausencia de una advertencia no significa que el peligro no está presente. Las acciones imprevistas podrían resultar en peligros no anticipados.

IMPORTANT / IMPORTANT / IMPORTANTE



Inspect unit daily for proper operation. / Inspectez l'unité tous les jours pour son bon fonctionnement. / Inspeccione diariamente el funcionamiento correcto de la unidad.



Lift lid before tilting skillet.

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

Levante la tapa antes de inclinar la sartén.

SERVICING / ENTRETIEN / SERVICIO



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.



Remove electrical power prior to servicing. / Coupez l'alimentation électrique avant l'entretien. / Desconecte la energía eléctrica antes de darle servicio.

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

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.

AVERTISSEMENT : Une installation, un réglage, une modification, une réparation ou un entretien inadéquat peut occasionner des dommages matériels, des blessures ou la mort. Lire la notice de montage et d'exploitation avant d'installer ou d'entretenir cet équipement.

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.

Cet appareil n'est pas destiné à être utilisé par des enfants et ils doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.

Conservez ce manuel pour votre référence

ADVERTENCIA: La instalación, el ajuste, la alteración, el servicio o el mantenimiento incorrectos pueden ocasionar daños a la propiedad, lesiones o la muerte. Lea detenidamente las instrucciones de instalación y de operación antes de instalar o darle servicio a este equipo.

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.

Este aparato no debe ser usado por los niños y ellos deben ser supervisados para que no jueguen con el aparato.

Guarde este manual para su referencia.

CAUTION / ATTENTION / PRECAUCIÓN



Keep hands away from moving parts and pinch points. / Gardez les mains loin des pièces mobiles et des points de pincement. / Mantenga las manos lejos de piezas móviles y puntos de presión muy localizada.



Surfaces and product may be hot! Wear protective equipment. / Les surfaces et le produit peuvent être chauds! Portez un équipement de protection. / ¡Las superficies y el producto pueden estar calientes! Utilice equipo protector.



Hot! / Chauds ! / ¡Caliente!



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.



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.



Do not lean on or place objects on kettle lip. / Ne vous appuyez pas et ne placez pas d'objets sur le bec de la chaudière. / No se apoye o coloque objetos en el borde de la marmitta.

INSTALLATION

GENERAL

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

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

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

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.

2. Cut straps on unit.



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



4. Remove nails to free blocks on front legs.

VENTILATION

These units must be installed under an adequate ventilation system.

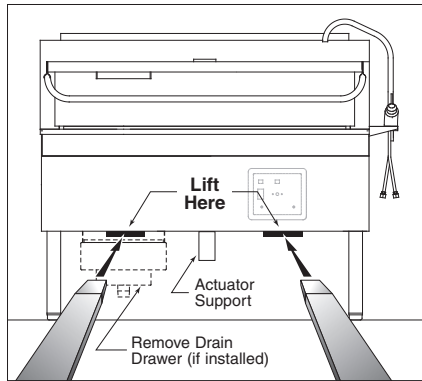
FOR YOUR SAFETY. Keep the appliance area free and clear of combustible materials.

POSITIONING

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

Caution:

The actuator is mounted in center of unit, if using a fork truck, lift as illustrated.



- 1 Position the unit in its permanent location.
2. Level skillet by means of adjustable stainless steel feet. For your convenience a foot wrench is taped to one leg. 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.
5. A protective material has been applied to the stainless steel panels. This material must be removed immediately after installation, as heat will melt the material and make it difficult to remove.

ELECTRICAL

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

Note: The electrical rating label is located on the back 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.

Wiring diagram is located on the bottom of 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. The wiring diagram is located on the back of the hinged front panel.

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.

CLEANING

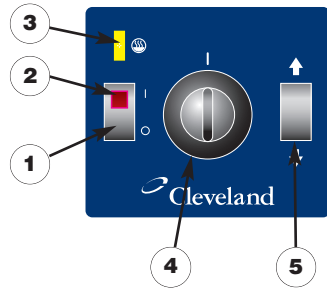
After installation the unit must be thoroughly cleaned and sanitized prior to cooking.

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.

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) will 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.

OPERATING INSTRUCTIONS



- # DESCRIPTION**
1. On-Off Switch
 2. Power Indicator Light (Red)
 3. Heat Indicator Light (Yellow)
 4. Temperature Dial
 5. Power Tilt Switch
 6. Manual Tilt Override
 7. Tangent Draw-Off Valve (not shown)
 8. Faucet (not shown)

OPERATING THE UNIT



1. Perform daily startup inspection.
2. Turn Power Switch to the ON position. The yellow Heat Indicator Light will indicate pan is heating.
3. **MANUAL TILT:** To raise pan, raise the cover and turn the crank clockwise. To lower pan, turn counterclockwise.
POWER TILT: To raise pan, raise the cover and press up on the tilt switch. To lower pan, press down on the tilt switch.

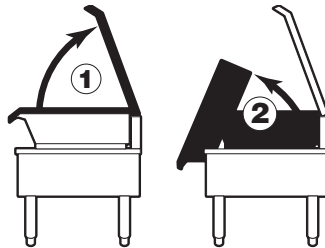
FOR YOUR SAFETY: A power interrupter will automatically shut off the power to the elements whenever the skillet is raised more than 1/2" (13mm).

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

4. To preheat, set Temperature Dial to desired cooking temperature.
5. Allow skillet to preheat for approximately 15-30 minutes.
6. Once preheated, insert product in skillet and adjust Temperature Dial 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 Temperature Dial and Power Switch to the OFF position.
9. Pour the contents of the unit into an appropriate container by tilting the kettle forward or using discharge valve.



OPEN COVER BEFORE TILTING PAN



POWER TILT MANUAL OVERRIDE INSTRUCTIONS

NOTE: Once unit has been tilted there is now way to lower it until power is restored.



1. Remove plug.



2. Reach under skillet and remove tilt handle.



3. Insert handle onto pump shaft and turn.

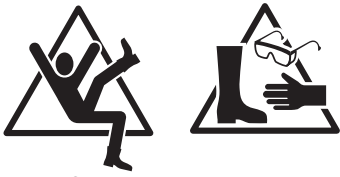


NOTE: Cleaning should be completed immediately after cooked foods are removed.

OPERATING SUGGESTIONS

1. Turn power switch to the "OFF" position when skillet is not in use.
2. Allow skillet 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 Switch to the OFF position. This unit cannot be made to operate without electrical power.

CLEANING INSTRUCTIONS



CARE AND CLEANING

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

WARNINGS



Chloride Cleaners

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



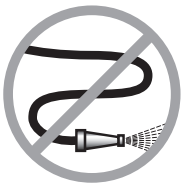
Wire Brush & Scrapers

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

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



Stagnant Water

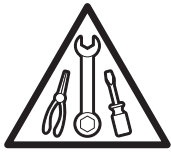
Do not leave water sitting in unit when not in use.

CLEANING INSTRUCTIONS

1. Turn unit off.
2. 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 at a low temperature setting.
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.

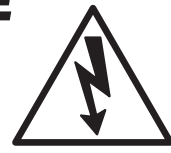
NOTES

- ⇒ 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).



PREVENTATIVE MAINTENANCE

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

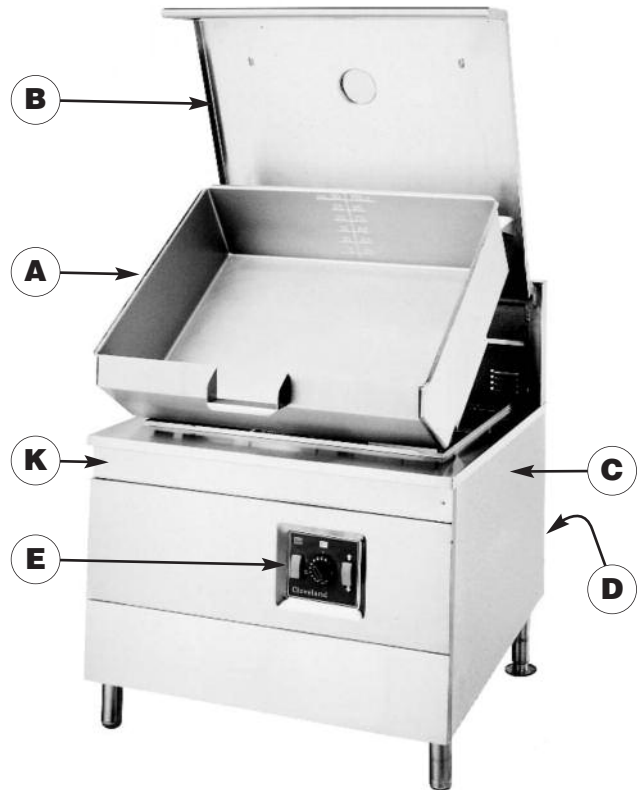


Cleveland Range equipment requires little preventative maintenance. We do however provide the following guidelines for inspection and maintenance to keep your unit functioning at 100%.



DAILY PRE-STARTUP INSPECTION

1. Pan (A) tilts up and down correctly.
2. Tilt switch (if equipped) (E) is not broken and is functioning properly.
3. Red Light (F) comes on when unit is turned on.
4. Orange Light (G) is off when unit is tilted.
5. Orange Light (G) is off when unit is heating.
6. Temperature dial (H) is in place and functioning properly.
7. Cover (B) tilts up and down freely and is held in place when fully open.
8. Side (C) and rear (D) panels are in place.
9. Draw-Off Valve (if equipped) is installed and handle is in place.



SIX MONTH SERVICE INSPECTION

1. Perform daily startup inspection.
2. Tilt hand wheel is tight (if equipped).
3. Fasteners securing panels (K) are in place and tight.
4. There are no hydraulic oil leaks.

YEARLY SERVICE INSPECTION

1. Perform six month service inspection.
2. Check units maximum temperature setting.
3. Inspect safety thermostat for proper connections.
4. No oil leaks in tilting system.

