OWNER'S MANUAL

ELECTRIC COUNTER TILTING ROUND SKILLET

R-1600E





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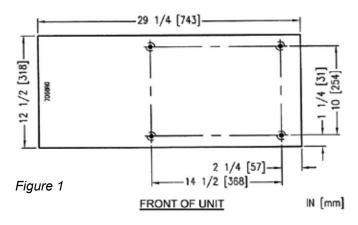
INSTALLATION

INSTALLATION:

- Position unit on counter allowing sufficient rear clearance from wall to tilt freely and completely without obstruction.
- 2. Mark four corner locations of unit base, as shown in figure 1.
- 3. Remove unit from counter and locate position of four holes as per figure 1.
- 4. Apply a continuous bead of silastic or other equivalent sealant along the complete perimeter edge of the unit base.
- 5. Use 5/16-18 hex cap screws with suitable flat washers to bolt down. Screw length must be 1 1/4" long plus counter top thickness.
- 6. Wipe off excess sealant.
- A control box with power supply equivalent to electrical rating of appliance should be located conveniently

nearby.

- 8. A waterproof electrical connection for power supply to console housing must be provided.
- 9. Ground unit to terminal provided inside console housing.
- 10. Turn power on and check for proper operation.

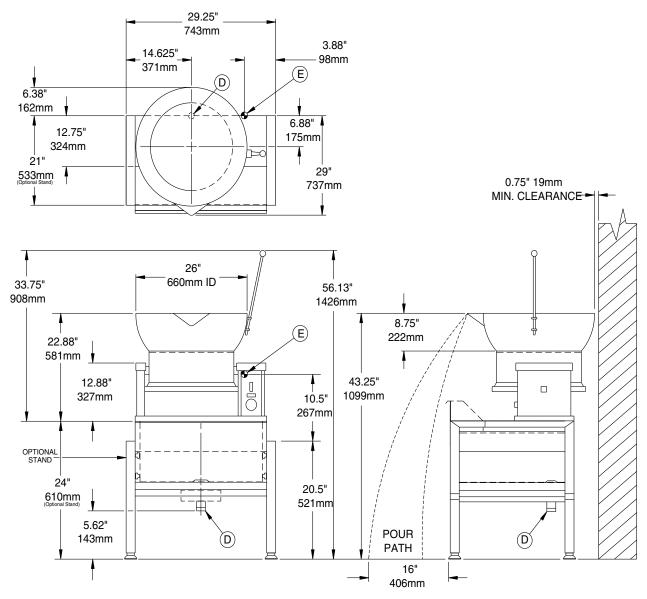


INSTALLATION

SERVICE CONNECTIONS:

Electrically Operated:

| Е | Electrical Characteristics | | | | | | | | | | | | |
|---|--------------------------------------------------------------------|------|------|------|------|------|------|------|------|------|------|-----|-------|
| | 208V | | 220V | | 240V | | 380V | | 415V | | 480V | | Phase |
| | kW | AMP | kW | AMP | kW | AMP | kW | AMP | kW | AMP | kW | AMP | |
| | 7.5 | 36.0 | 7.5 | 34.1 | 7.5 | 31.3 | | | | | | | 1 |
| | 7.5 | 20.8 | 7.5 | 19.7 | 7.5 | 18.1 | 7.5 | 11.4 | 7.5 | 10.4 | 7.5 | 9.0 | 3 |
| D | Drain - 1 ¹ / ₄ " O.D. tubing from tray pan. | | | | | | | | | | | | |



OPERATION

OPERATING INSTRUCTIONS:

- Insure that the unit has been electrically connected and that circuit breakers are on.
- Place power switch to on position.
- Set the thermostat dial to high (#10).
- Preheat the unit and allow it to cycle thus equalizing that across the entire surface.
- Cooking should be done at various temperature settings on the dial as determined by the user.
- Water will boil faster with the use of the optional cover.
- At end of cooking cycle return thermostat to off, turn power switch off and remove food. Put a small amount of water in the pan and allow to soak for ease of cleaning.

THERMOSTAT SETTINGS:

| Simmering | 1-4 | 200°F |
|------------|------|-----------|
| Sautéing | 5-6 | 225-27°F |
| Searing | 7-8 | 300-350°F |
| Pan Frying | 8-9 | 325-375°F |
| Grilling | 9-10 | 350-425°F |

CAUTION:

When tilting pan to remove contents take care not to tilt too far too fast as contents are hot and may splash on the operator causing injury.

MAINTENANCE

PERIODIC CLEANING:

NOTICE:

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

As a safety precaution, disconnect the power during cleaning and servicing.

CAUTION:

Do not use cleaning agents that are corrosive.

The gas fired round tilting skillet should be cleaned after each use.

- Keep exposed cleanable areas of unit clean at all times.
- 2. Thoroughly wash pan and lid. if necessary soak

pan to remove product that is stuck to pan surface. Use mild detergent and clear warm water.

- Clean around burner air mixer and orifice it lint has accumulated. Bottom cover must be removed to clean this area.
- 4. Rinse entire unit and dry. Do not get water in electrical box or any other electrical component.

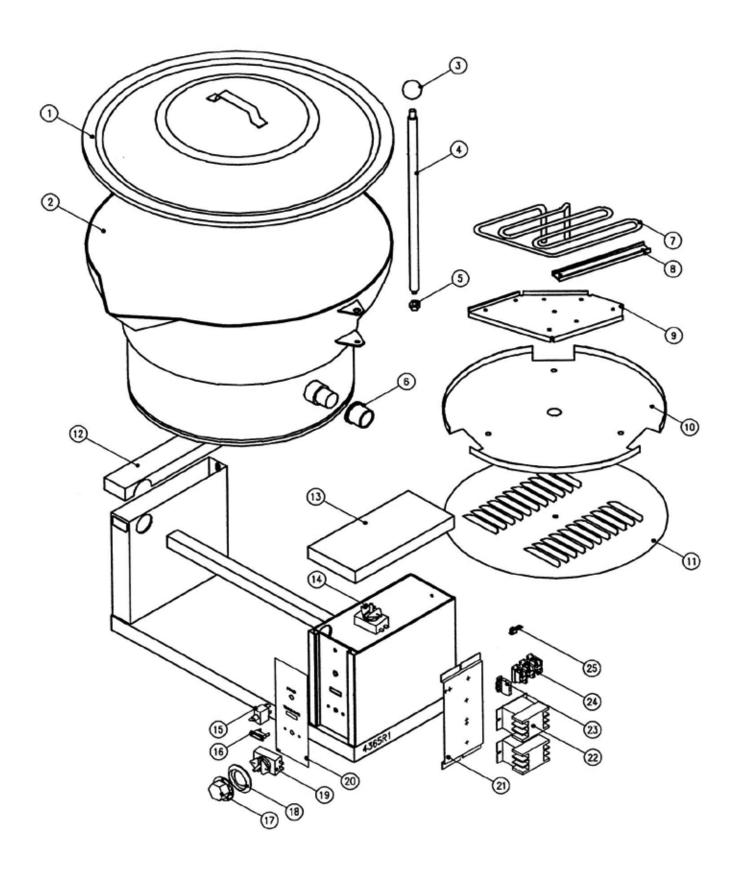
ADJUSTMENTS:

WARNING:

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

All units are adjusted at the factory. In case os problems in operation at initial installation, check type of gas and manifold pressure and compare it with information on rating plate.

ILLUSTRATED PARTS LIST



ILLUSTRATED PARTS LIST

| ITEM | PART NO. | DESCRIPTION | QTY. |
|-----------------|-------------|---------------------------------------------------|------|
| 1 | 97-5995 | COVER ASSEMBLY | 1 |
| 2 | 97-5996 | PAN ASSEMBLY | 1 |
| 3 | 97-5337 | KNOB, RED | 1 |
| 4 | 97-5778 | HANDLE | 1 |
| 5 | 97-5116 | ACORN NUT | 1 |
| 6 | 97-5997 | BEARING | 2 |
| ** 7 | 97-5998 | ELEMENT, 2.5 KW, 208V | 3 |
| | 97-5999 | ELEMENT, 2.5 KW, 220V (380V) | 3 |
| | 97-6000 | ELEMENT, 2.5 KW, 240V (415V) | 3 |
| | 97-6001 | ELEMENT, 2.5 KW, 277V (480V) | 3 |
| 8 | 97-6002 | CAPILLARY CLAMP | 1 |
| 9 | 97-6003 | ELEMENT CLAMP | 1 |
| 10 | 97-6004 | INSULATION PAN | 1 |
| 11 | 97-6005 | BOTTOM COVER | 1 |
| 12 | 97-6006 | LEFT HAND CONSOLE COVER | 1 |
| 13 | 97-6007 | RIGHT HAND CONSOLE COVER | 1 |
| 14 | 97-5642 | HI-LIMIT THERMOSTAT | 1 |
| 15 | 97-6008 | POWER SWITCH | 1 |
| 16 | 97-5419 | PILOT LIGHT, AMBER | 1 |
| ** 17 | 97-5786 | DIAL, F | 1 |
| | 97-5787 | DIAL, C | 1 |
| 18 | 97-5012 | BEZEL | 1 |
| 19 | 97-5107 | THERMOSTAT | 1 |
| 20 | 97-6009 | OPERATING DECAL | 1 |
| 21 | 97-5846 | COMPONENT MOUNTING PLATE | 1 |
| ** 22 | 97-5609 | CONTACTOR - 280, 220, 240V | 1 |
| | 97-5609 | CONTACTOR - 220/380, 240/415, 480V | 1 |
| 23 | 10-6962 | TERMINAL BLOCK, END SECTION | 1 |
| 24 | 10-6963 | TERMINAL BLOCK, 208, 240, 480V | 3 |
| | 10-6963 | TERMINAL BLOCK - 240/415, 220/380V | 4 |
| 25 | 97-5052 | GROUND LUG | 1 |
| ** 26 * | 97-5616 | TRANSFORMER - 380/220, 480/240,V, 50/60 Hz, 100VA | 1 |
| | 97-5613 | TRANSFORMET - 480/240V, 60 Hz, 100VA | 1 |
| ** 27 * | 97-6010 | FUSE, 600V, 1 AMP - 380, 415, 480V UNITS | 2 |
| 28 * * NOT S | 97-5359 | FUSE HOLDER | 2 |

^{*} NOT SHOWN.

^{**} SELECT AS REQUIRED.