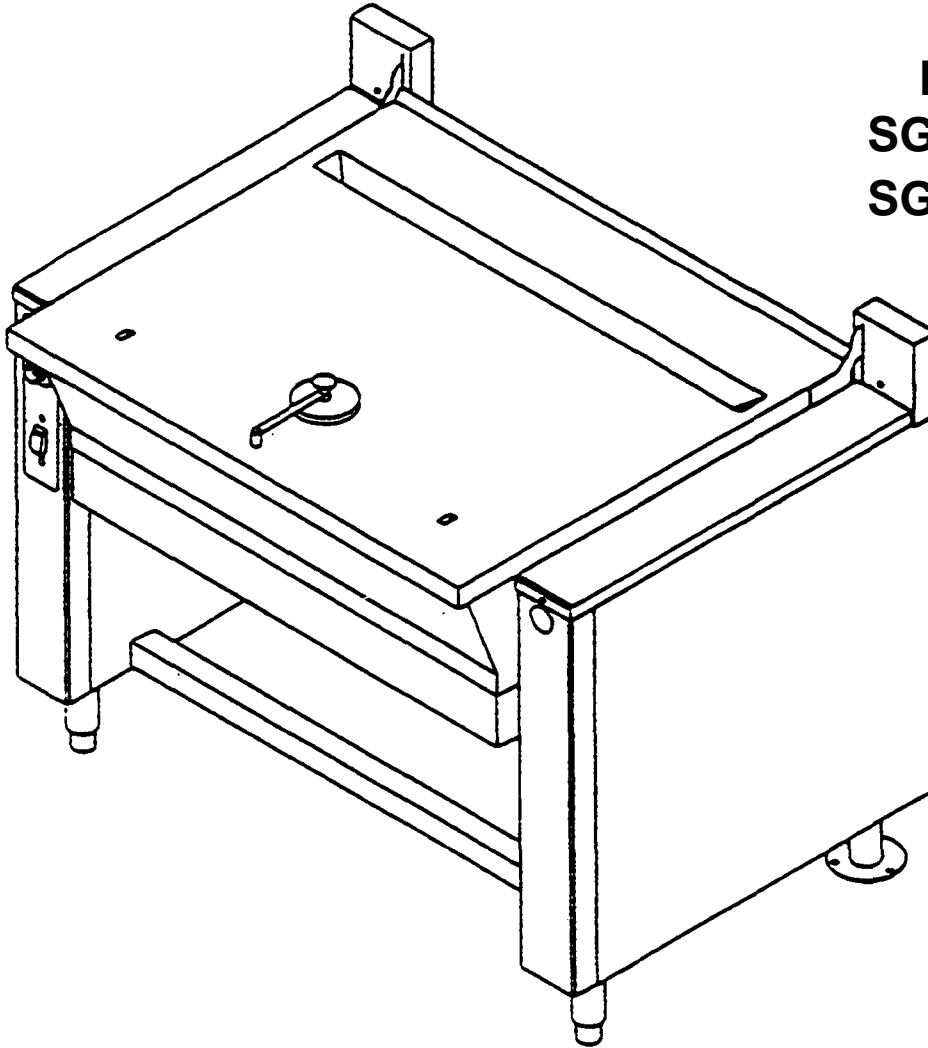


Cleveland

GAS SKILLET

**MODEL:
SGL-30-T4
SGL-40-T4**



INSTALLATION, OPERATION AND REPAIR MANUAL

CLEVELAND RANGE, INC.
1333 EAST 179TH ST.
CLEVELAND, OHIO
U.S.A44110
PHONE: 1-800-338-2204
FAX: (216) 481-3782

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, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IMPORTANT

THE FOLLOWING POINTS ARE TO ENSURE THE SAFE INSTALLATION AND OPERATION OF THIS EQUIPMENT:

ENSURE ALL GAS AND ELECTRICAL SUPPLIES MATCH RATING PLATE AND ELECTRICAL STICKERS.

OBSERVE ALL CLEARANCE REQUIREMENTS.

DISCONNECT THE ELECTRICAL POWER SUPPLY TO THE APPLIANCE BEFORE CLEANING OR SERVICING UNIT.

ONLY QUALIFIED SERVICE TECHNICIANS SHOULD REPAIR THIS UNIT.

THE INSTALLATION AND CONNECTION MUST COMPLY WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH CAN/CGA-B149 INSTALLATION CODE OR WITH THE NATIONAL DUEL GAS CODE, ANSI Z223.1-LATEST EDITION.

POST IN A PROMINENT LOCATION, INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER.

THE APPLIANCE AND ITS INDIVIDUAL SHUT-OFF VALVE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPING SYSTEM DURING ANY PRESSURE TESTING OF THAT SYSTEM AT TEST PRESSURES IN EXCESS OF 1/2 PSIG. (3.45 KPA).

THE APPLIANCE MUST BE ISOLATED FROM THE GAS SUPPLY PIPING SYSTEM BY CLOSING ITS INDIVIDUAL MANUAL SHUT-OFF VALVE DURING ANY PRESSURE TESTING OF THE GAS SUPPLY PIPING SYSTEM AT TEST PRESSURES EQUAL TO OR LESS THAN 1/2 PSIG. (3.45 KPA).

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

GENERAL INFORMATION

The serial plate is located directly behind the front skirt (right side). For easy access, remove the 3 screws securing the skirt. Gas type, burner ratings and electrical requirements 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. The correct type of gas for which the unit was manufactured is noted on the rating plate, and this type of gas must be used.
3. A pressure tap is supplied with each unit and is installed on the manifold. The gas pressure must be checked when unit is installed, to ensure unit gas pressure is the same as specified on the rating plate. For access to the pressure tap, remove front skirt; turn power switch to the 'OFF' position as a precaution. If necessary, pressure adjustments can be made at the pressure regulator which is installed on the manifold. Once pressure test is completed, turn power switch and thermostat to the 'OFF' position. Reattach front skirt.
4. Have a qualified gas technician check the gas pressure to make certain that existing gas facilities (meter, piping, etc.) will deliver the BTU's of gas required at the unit with no more than 1/2" water column pressure drop. When checking pressure, be certain that all the equipment on the same gas line is turned to the 'ON' position.
5. Make certain that new piping, joints and connections have been made in a clean manner and have been purged so that piping compound, chips, etc. will not clog valves and/or controls. Use pipe joint sealant that is approved for use with

liquified petroleum gas.

6. **WARNING:** Always check gas connections for leaks using soap solution or similar means. **DO NOT CHECK WITH AN OPEN FLAME.**

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 unit be installed with sufficient clearances to provide for proper cleaning and maintenance. Minimum clearances are 1" for the sides and 6" (152mm) from back to adjacent combustible walls. Zero clearance is required from non-combustible Surfaces. Certified for installation on combustible floor.

INSTALLATION INSTRUCTIONS

1. Carefully remove unit from carton or crate. Remove any packing material from unit.
2. A protective material has been applied to the stainless steel panels.

NOTE: This material must be removed immediately after installation, as heat will melt the material and make it difficult to remove.

3. These units must be installed under an adequate ventilation system. Refer to the sections titled VENTILATION and AIR SUPPLY for further instructions.
4. Comply with clearances stated on the specification sheet. Ensure there is sufficient clearance between skillet and

back wall. Check for overhead clearance to accommodate for hinged cover when in the raised position.

5. Level skillet by means of adjustable stainless steel feet. Use a spirit level and level unit four ways: across front and back and down left and right edges. Securely anchor the adjustable feet to the floor and seal joint with a silicone sealant.
6. **FOR YOUR SAFETY:** Keep the appliance area free and clear of combustible materials.

ELECTRICAL CONNECTION

A cord and plug is supplied on each unit, 120 volts, single phase, 2.0 amps.

WARNING

Electrical Grounding Instruction

This appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three prong receptacle. Do not cut or remove the grounding prong from this plug.

A separate 15 amp service must be provided. For 120V usage, each skillet is electrically equipped with a cord set with a three prong plug, which fits any standard 120 volt three prong grounded receptacle.

When a unit is ordered and built for 108/240 Volt, the supply line must be connected to the wiring terminations located inside the left Console. For ease in attaching the supply line, There is a removable side panel on the console. A wiring diagram is attached to the rear of the front panel of each unit.

IMPORTANT: This appliance must be electrically grounded in full accordance with local

codes or, in the absence of local codes, with the Canadian Electrical Code C22.1, or with the National Electrical Code. ANSI/NFPA No. 70- latest edition (whichever is applicable).

GAS CONNECTION

A 3/4" NPT gas connection is required along the rear of the unit.

It is recommended that a sediment trap (drip leg) be installed in the gas supply line. If the gas pressure exceeds 14" water column, a pressure regulator must be installed to provide a maximum of 14" water column gas pressure to the gas control valve.

Connect the gas supply piping to the input side of the gas control valve. Location and pressure data are shown on the specification sheet. Installation must be in accordance with local codes and/or the National Fuel Gas Code ANSI 2233.1-latest edition (USA), or Installation Codes for Gas Burning Appliances and Equipment CAN/CGA-B149.1 and B149.2 (Canada). Use a gas pipe joint compound which is resistant to LP. gas. Test all pipe joints for leaks with soap and water solution. Ensure that the gas pressure regulator is set for the manifold pressure indicated on the gas rating plate.

WATER CONNECTIONS (OPTIONAL)

A 1/4" NPT cold water line and a 1/4" NPT hot water line are required for the fill faucet.

VENTILATION

A gas skillet must be installed in a location in which the facilities for ventilation permit satisfactory combustion of gas and proper venting. Proper ventilation is imperative for

good operation of the appliance. The ideal method of ventilating a gas skillet is the use of a property designed ventilating canopy, which should extend at least 6" (152mm) beyond all sides of the appliance (except against a wall, if the canopy is a wall installation). This is usually part of a mechanical exhaust system.

Further information can be obtained by referring to the U.S.A. National Fire Protection Association's NFPA96 regulations. These standards have also been adopted by the National Building Code in Canada.

AIR SUPPLY

1. Appliances shall be located so as not to interfere with proper circulation of air within the confined space. All gas burners require sufficient air to operate.
2. Large objects should not be placed in front of the appliance which might obstruct the air flow through the front. Do not obstruct the flow of combustion and ventilation air.
3. Do not permit fans to blow directly at the appliance and, wherever possible, avoid open windows adjacent to the appliance sides and back; also wall type fans which create air cross-currents within the room.

START-UP PROCEDURE

This appliance has been factory tested and adjusted under ideal conditions but, rough handling, low gas pressure, altitude or variations in gas characteristics may require fine adjustment.

All units are equipped with fixed orifices and do not require primary air adjustment

LIGHTING INSTRUCTIONS

NOTE: This appliance is equipped with a direct spark ignition system. Ensure the gas and electrical supply to the appliance are in the 'ON' position.

1. Turn the main manual gas valve to the 'ON' position.
2. Turn power switch to the 'ON' position.
3. Set thermostat to desired temperature.
4. If ignition fails and/or the control system goes into lockout, set power switch to the 'OFF' position.
5. Wait 5 minutes, then repeat steps 1 through 3. If the problem persists, have a qualified serviceman check the system.
6. To shut down system, turn power switch and main manual gas valve to the 'OFF' position.

OPERATING INSTRUCTIONS

1. Ensure the gas and electrical supply to the appliance are in the 'ON' position.
2. Turn power switch to the 'ON' position. The green pilot light will indicate power is on. Wait one minute to allow flame sensor to heat up.
3. **Power Tilt**
Cleveland skillets are equipped with an electric power tilt mechanism for raising and lowering the frypan. To raise frypan, raise the cover and press up on the tilt switch. To lower frypan, press down on the tilt switch.

Manual Tilt

Cleveland skillets can also be equipped worth the optional manual tilt mechanism for raising and lowering the frypan. To raise frypan, raise the cover and turn the crank clockwise. To lower frypan, turn counter-clockwise.

4. FOR YOUR SAFETY, this skillet is also equipped with a power interrupter which automatically shuts off the gas supply to the burners whenever the skillet is raised more than 1/2" (13mm).

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

5. To preheat, set thermostat to desired cooking temperature.
6. Allow skillet to preheat for approximately 15-30 minutes.
7. Once preheated, insert product in skillet and adjust thermostat to required cooking temperature.
8. If desired, once product has cooked, it can be held prior to serving at a lower temperature setting.
9. When cooking is completed, set thermostat and power switch to the 'OFF' position.
10. The best time to dean the skillet is immediately after use, once skillet has cooled down. 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 mechanism.
5. During an electrical power interruption, turn power switch to the 'OFF' position. This unit cannot be made to operate without electrical power.

MAINTENANCE INSTRUCTIONS

NOTE: ANY MAINTENANCE OR SERVICE INVOLVING DISASSEMBLY OF COMPONENTS SHOULD BE MADE BY A QUALIFIED SERVICE TECHNICIAN. ENSURE GAS, ELECTRICAL AND WATER SUPPLY (IF APPLICABLE) TO THE APPUANCE ARE SHUT OFF.

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.

Periodic inspections by your dealer or a qualified service agency are recommended to check temperatures, adjustments and ensure moving parts are operative. Whenever possible, avoid over-heating 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 numbers) 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:

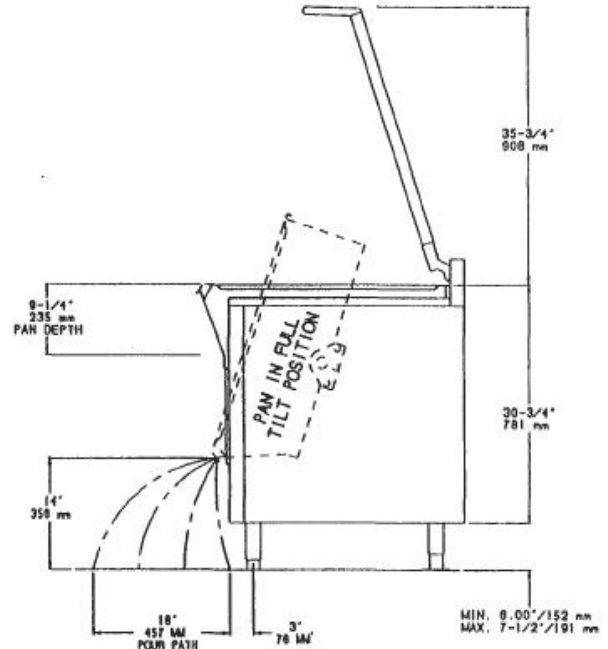
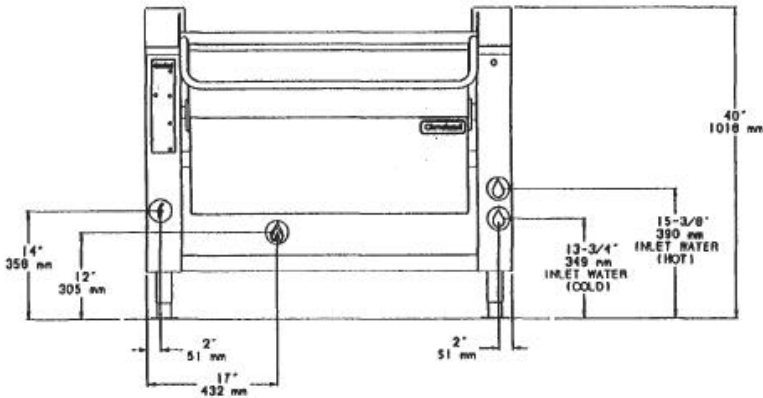
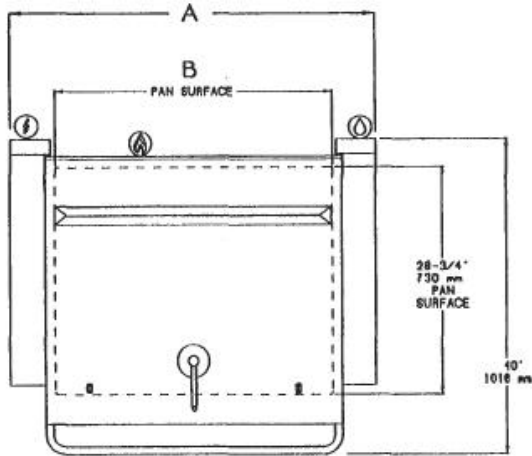
1. Turn power switch to the 'OFF' position.
2. Skillet should be cleaned after each use, as soon as possible after cooking. CAUTION: Ensure skillet has cooled down.
3. For general purpose cleaning, use a soft cloth with mild detergent and warm water. A sponge, non-abrasive scouring pad or a fiber brush can also be used for this purpose.
4. 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

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

Calibration

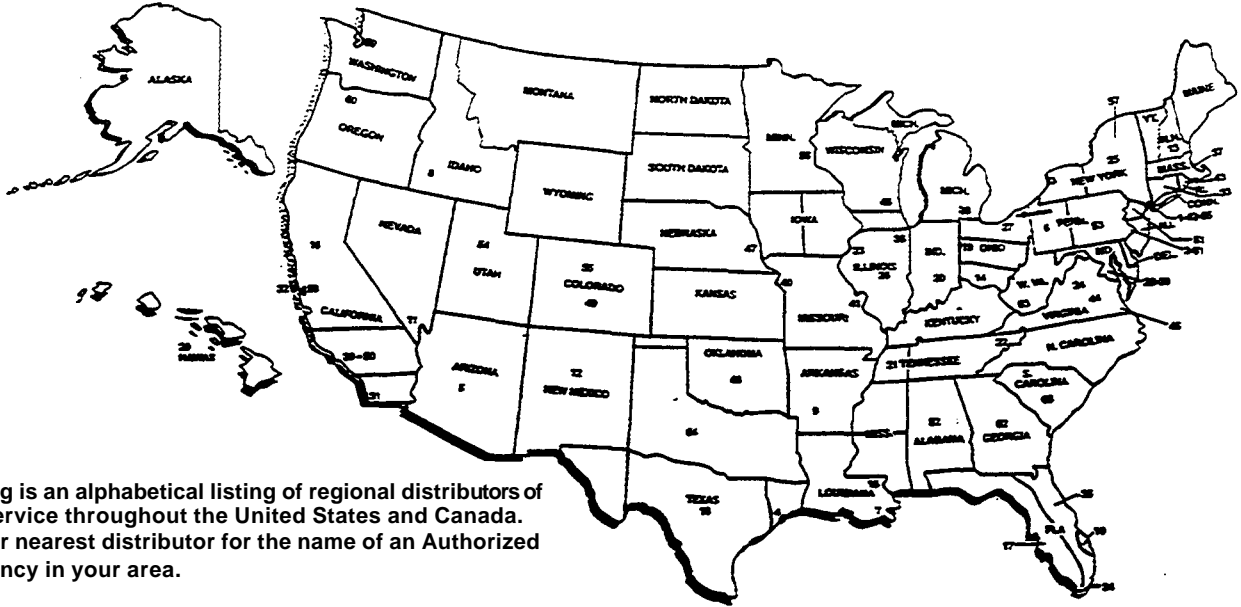
IMPORTANT: DO NOT ATTEMPT TO CALIBRATE THE THERMOSTAT.



MODEL NO.	CAPACITY		INPUT CHART		DIMENSIONS				INSTALLATION NOTES	SERVICE CONNECTIONS
	U.S. GALLONS	LITRES	NATURAL GAS		A		B			
			B.T.U. INPUTS PER HOUR	GAS INLET	IN.	MM	IN.	MM		
DL-30-T4	30	116	125,000	3/4" NPT	36	914	24.5	622	SUITABLE FOR INSTALLATION ON COMBUSTIBLE FLOORS MIN. CLEARANCE TO COMBUSTIBLE OR NON-COMBUSTIBLE WALLS: SLIDES: <u>BACK</u> 1" 8" GAS PRESSURE REQUIRED: NATURAL PROPANE 7" WC 12" WC NORMAL SUPPLY PRESSURES	ELECTRICAL CONNECTION - SUPPLIED WITH 10 FT. CORD - 1 PHASE GROUNDED OUTLET - 3 AMPERE MAX.
DL-40-T4	40	150	200,000	3/4" NPT	48	1219	38.5	927		

Cleveland MAINTENANCE & REPAIR CENTERS

★ *Free Performance & Installation Check-Out* ★



The following is an alphabetical listing of regional distributors of parts and service throughout the United States and Canada. Contact your nearest distributor for the name of an Authorized Service Agency in your area.

1. Acme American Repairs
99 Scott Avenue
Brooklyn, NY 11237
(718)456-6544
1-800-221-3026 (National)
2. American Kitchen Machines
204 Quarry Street
Philadelphia, PA 19106
(215)627-7760
1-800-848-7760 (National)
3. Appliance Installation & Service
1336 Main Street
Buffalo, NY 14209
(716)884-7425
1-800-722-1252 (National)
4. Armstrong Repair Center
5750-A Royalton
Houston, TX 77081
(713)666-7100
1-800-392-5325 (National)
5. Authorized Commercial Service
4832 South 35th Street
Phoenix, AZ 85040
(602) 234-2443
1-800-824-8875 (National)
6. Authorized Factory Service
1010 First Avenue
Coraopolis, PA 15108
(412)262-2330
1-800-223-2862 (National)
7. Bana Part, Inc.
1501 Kuebel Street
Harahan, LA 70123
(504)734-0076
1-800-325-7543 (National)
8. Ron's Service
703 E. 44
Boise, ID 83714
(208)375-4073
9. Bromley Parts and Service
10th & Ringo St
Little Rock, AR 72201
(501)3740281
1-800-82-9269 (National)
10. BGS
3121 N.W. 16th Terrace
Pompano Beach, FL 33064
(954)971-0456
1-800-253-0200 (National)
11. Burners Commercial Service
4480 Aldebaran Avenue
Las Vegas, NV 89103
(702) 736-0006
1-800-634-7600 (National)
12. CAC, Inc.
610 Industrial Avenue NC
Albuquerque, NM 87102
(505)343-6100
1-800-366-8242 (National)
13. Casco Food Equipment Service
10 Dunldee Road
Bow, NH 03304
(603)224-9173
14. Certified Service Center
4946-50 Paddock Road
Cincinnati, OH 45237
(513) 242-3139
1-800-543-2060 (National)
15. Chandlers Parts and Service
11656 Darryl Drive
Baton Rouge, LA 70815
(504) 272-6620
1-800-349-8888 (National)
16. Commercial Appliance Parts
165 Commerce Circle, Suite B
Sacramento, CA 95816-4201
(916)567-0203
17.
8416 Laurel Fair Ode
Building 6, Suite 4
Tampa, Florida 33610
(813)663-0313
1-800-282-4718 (National)
18. Commercial Kitchen Repair Co.
1377 North Brazos
San Antonio, TX 78207
(512)735-2811
1-800-292-2120 (National)
19. Commercial Parts & Service
1150 West Mount Street
Columbus, OH 43223-2295
(614)221-0057
20. Commercial Parts & Service
5310 East 25th Street
P.O. Box 18688
Indianapolis, IN 46218
(317)545-9655
1-800-727-8710 (National)
21. Commercial Parts & Service
3717 Cherry Road
Memphis, TN 38118
(901)366-1587
1-800-974-9155 (National)
22. Commercial Parts & Service
748 Fesslers Lane
Nashville, TN 37210
(615)244-8050
1-800-831-7174 (National)
23. Cones Repair Service
2408 40th Avenue
Moline, IL 61265
(309)797-5323
1-800-716-7070 (National)
24. Daubers Inc.
7645 Dynatech Court
Springfield, VA 22153
(703)866-3600
1-800-554-7788 (National)
25. Duffy's Equipment Service
3138 Oneida Street
Sauquoit, NY 13456
(315)737-9401
1-800-443-8339 (National)
26. Eichenauer Services
130 South Oakland Street
Decatur, IL 62522
(217) 429-4229
1-800-342-0240 (National)

Cleveland MAINTENANCE & REPAIR CENTERS

- 27 Electrical Appliance Repair
5805 Valley 3eft Road
Independence, OH 44131
(216)459-8700
1-800-621-825S (OH)
- 28 Electric Motor Repair
700 East 25th Street
Baltimore, MD 21218
(410) 467-8080
1-800-879-4994 (National)
- 29 Food Equipment Parts & Service
300 Punhale Road
Honolulu, HI 96819
(808) 847-4871
- 30 GCS Service, Inc.
946 East 12th Street
Los Anodes, CA 90021
(213) 749-7785
1-800-327-1433 (National)
- 31 GCS Service, Inc.
9030 Kenamor Drive, Suite 314
San Diego, CA 92121
(619)549-8411
1-800-422-7278 (National)
- 32 GCS Service, Inc.
360 Utttefield Avenue
So. San Francisco, CA 94080
(415) 871-6693
1-800-969-4427 (National)
- 33 GCS Service, Inc.
292 Murphy Road
Hartford, CT 06114
(860)549-5575
1-800-523-7901 (CT)
- 34 GCS Service, Inc.
3373 N.W. 168th Street
Miami, FL 33056
(305) 621-6666
1-800-766-8966 (National)
- 35 GCS Service, Inc.
4305 Vineland Road, Suite 0-12
Orlando, FL 32811
(407)841-25510-2552
1-800-338-7322 (National)
- 36 GCS Service, Inc.
696 Larch Avenue
Elmhurst, IL 60128
(630)941-7800
1-800-942-9689 (National)
- 37 GCS Service, Inc.
180 Second Street
Chelsea, MA 02150-0007
(617)889-9393
1-800-225-1155 (National)
- 38 GCS Service, Inc.
31829 W. Eight Mile Road
Livonia, MI 48152
(313)772-2336 (National)
- 39 GCS Service, Inc.
2660 Pittman Drive
Silver-Springs, MD 20740
(301) 927-7330 (D.C.)
1-800638-7278 (National)
- 40 GCS Service, Inc.
6107Cooneclicut
Kansas City, MO 64120
1-800-229-6477 (National)
- 41 GCS Service, Inc.
9722 Reavis Park Drive
SL Louis, MO 63123
(314) 638-74A4
1-800-392-3505 (MO)
1-800-284-4427 (National)
- 42 GCS Service, inc.
932 Grand Street
Brooklyn, NY 11211
(718)486-5220
1-800-96&4271 (National)
- 43 GCS Service, Inc.
1002 Waterman Avenue
East Providence, RI 06144
(401)434-6803
1-800-162-6012 (National)
- 44 GCS Service, Inc.
2421 Grenoble Road
Richmond, VA 23294
(804)672-1700
1-800-899-5954
- 45 GCS Service, Inc.
5760 Hampton Boulevard, Suite 106
Virginia Beach, VA 23455
(804)464-3500
1-800-476-4278 (National)
- 46 General Parts & Service
West 223 North 735 Saratoga Dm®
Waukesha, WI 53186
(414) 650-6666
1-800-2794976 (National)
- 47 Goodwin/Tucker Group, Inc.
815 North 19th Street
Omaha, NE 68102
(402)345-7400
1-800-228-0342 (National)
- 48 Hagar Restaurant Equipment Service
1229 West Main
Oklahoma City, OK 73106
(405)235-2184
1-800-445-1791 (National)
- 49 Hawkins Commercial Appliance Service
3000 South Wyandot
Englewood, CO 80110
(303)781-5548
1-800-624-2117 (National)
- 50 Industrial Electric
5662 Engineer Drive
Huntington Beach, GA 92649
(714)379-7100
1-800-457-3983 (National)
- 51 Jackson Faspray Service
155 Sargeant Avenue
Clifton, NJ 07013
(201)471-8000
1-800-356-6740 (National)
- 52 Jones-McLeod Appliance Service
1616 7th Avenue, North
Birmingham, AL 35203
(205)251-0159
1-600-821-1150 (National)
- 53 K&D Service
1833-41 North Cameron Street
Harrisburg, PA 17103
(717)236-9039
1-800-932-0503 (National)
54. La Monica Restaurant Equipment Service
6182 South Stratier
Murray, UT 84107
(801)263-3221
55. Metro Appliance Service
1640 South Broadway
Denver, CO 80210
(303)778-1126
1-800-525-3532 (National)
55. Metro Appliance Service, Inc.
10911 WestHighvuav55
Minneapolis, MN 554^1
(612) 546-4221
1-800-345-4221 (National)
57. Northern Parts Distributors
4874 South Catherine Street
Plattsburg, NY 12901
(518)563-3200
1-800-634-5005 (National)
58. P&O Appliance Service
100 South Linden Avenue
So. San Francisco, CA 94080
(415)861-1414
1-800-424-1414 (National)
59. Restaurant Appliance Service
7219 Roosevelt Way NE
Seattle, WA 98115
(206)524-8200
1-800-433-9390 (National)
60. Ron's Service
16364 S.W. 72nd Avenue
Portland, OR 97224
(503)624-0690
1/800-851-4018 (National)
61. Elmer Schultz Service
540 North Third Street
Philadelphia, RA 19123
(215)627-5400
62. Southeastern Restaurant Service
2200 Norcross Parkway, Suite 210
Altanta, GA 30071
(404)446-6177
1-800-23S-6516 (National)
63. State Wide Service
603 Main Avenue
Nitro, West Virginia 25143
(304) 755-1811 (National)
1-800-441-9739
64. Stove Parts Supply Co.
2120 Solana Street
Ft. Worth, TX76117
(817) 831-0381
1-800-433-1804 (National)
65. Summit Restaurant Repair
272 Elmton Road
Elmont, NY 11003
(516)326-7900
66. Whaley Electric Service
I-26 at US 1
West Columbia, SC 29169
(803)791-4420
1-800-877-2662 (National)