



IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment:

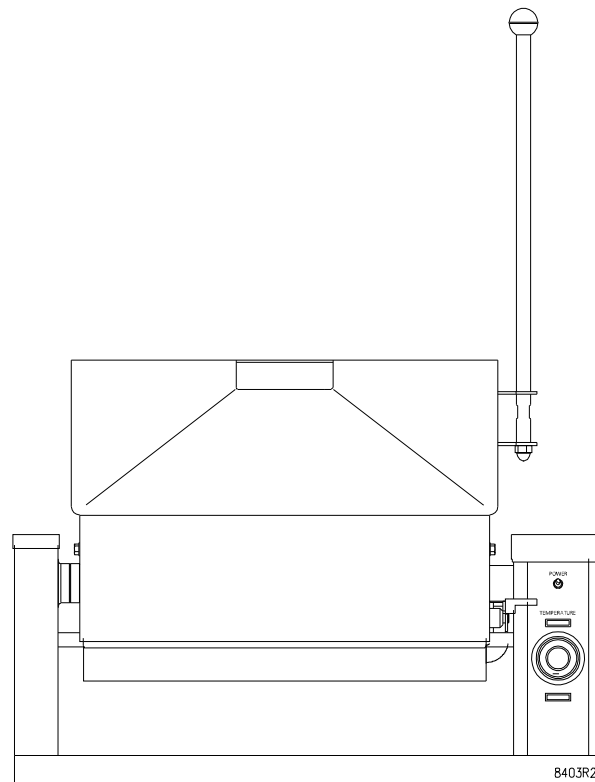
Model #: _____

Serial #: _____

Date Purchased: _____

INSTALLATION & OPERATION MANUAL


Gas Counter Tilting Skillet GCTS-16



⚠ WARNING

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

CROWN FOOD SERVICE EQUIPMENT

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Printed in Canada



INSTALLATION AND OPERATION MANUAL
GAS COUNTER TILTING SKILLET, MODEL GCTS-16

IMPORTANT NOTES FOR INSTALLATION AND OPERATION



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.



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

Keep the appliance area free and clear from combustibles.

Do not obstruct the flow of combustion and ventilation air.

Adequate clearances must be maintained for servicing and proper operation.

This manual should be retained for future reference.



WARNING: For your safety do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.

PURCHASER: Instructions to be followed in the event that the operator of this appliance smells gas must be posted in a prominent location. This information shall be obtained by consulting the local gas supplier.

Contact the factory, the factory representative or a local service company to perform maintenance and repairs should the appliance malfunction. Refer to warranty terms.

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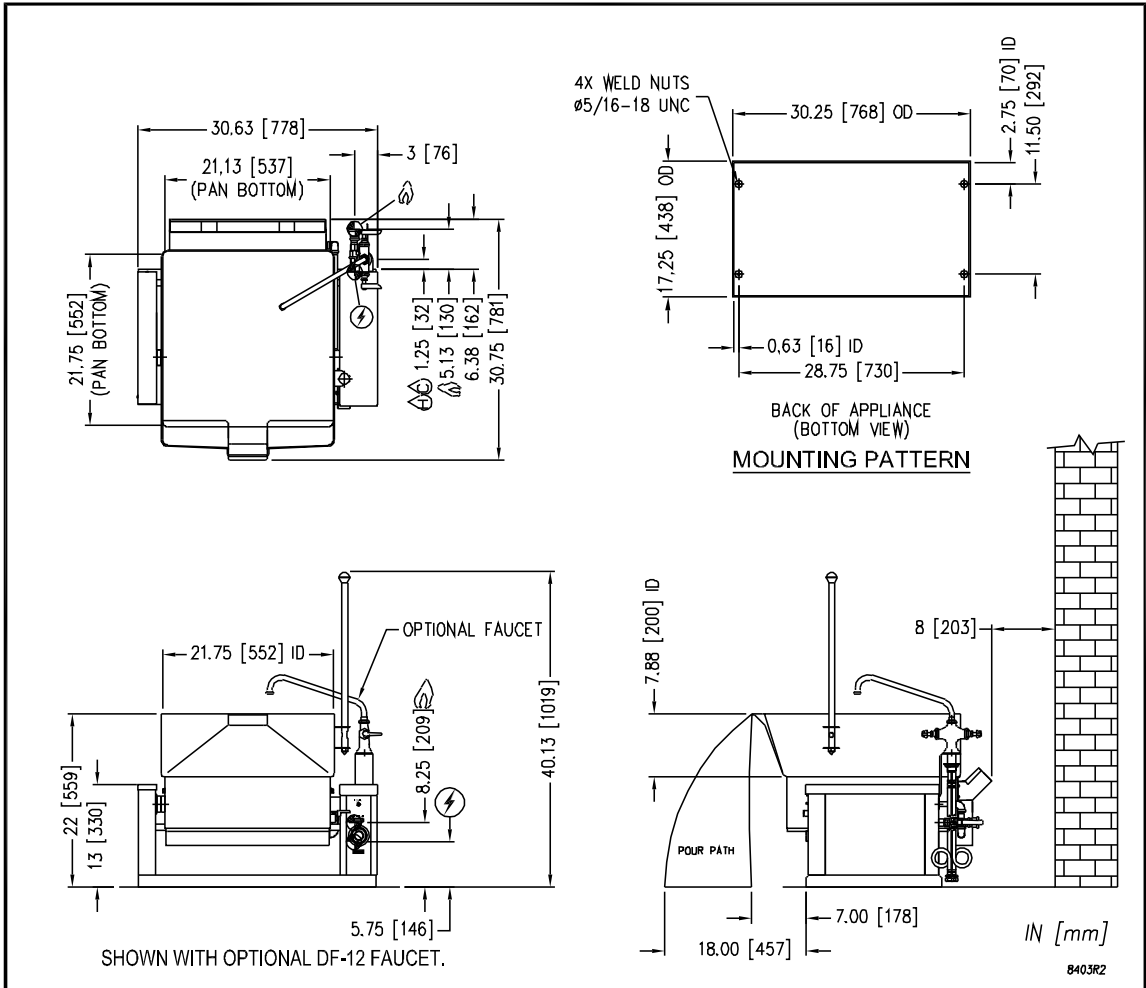
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1.0 SERVICE CONNECTIONS

- ⚡ - Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Unit furnished with 8' cord and 3 prong plug. Total max. amps 2.0
- 🔥 - GAS CONNECTION: 3/4" pipe supply line required.
- 💧 - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- 🔥 - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

MODEL	GAS SUPPLY				Use on non-combustible floors only.		
	WATER COLUMN PRESSURES		BTU/HR.	KW/HR.	MIN. CLEARANCE		SHIPPING WT.
GCTS-16	Natural min. 3.5" (89mm)	Propane min. 11" (279 mm)	63,000	18.5	SIDES	3 [76]	290 lbs. [132 kg] without stand. 360 lbs. [164 kg] with stand.
					BACK	8 [203]	



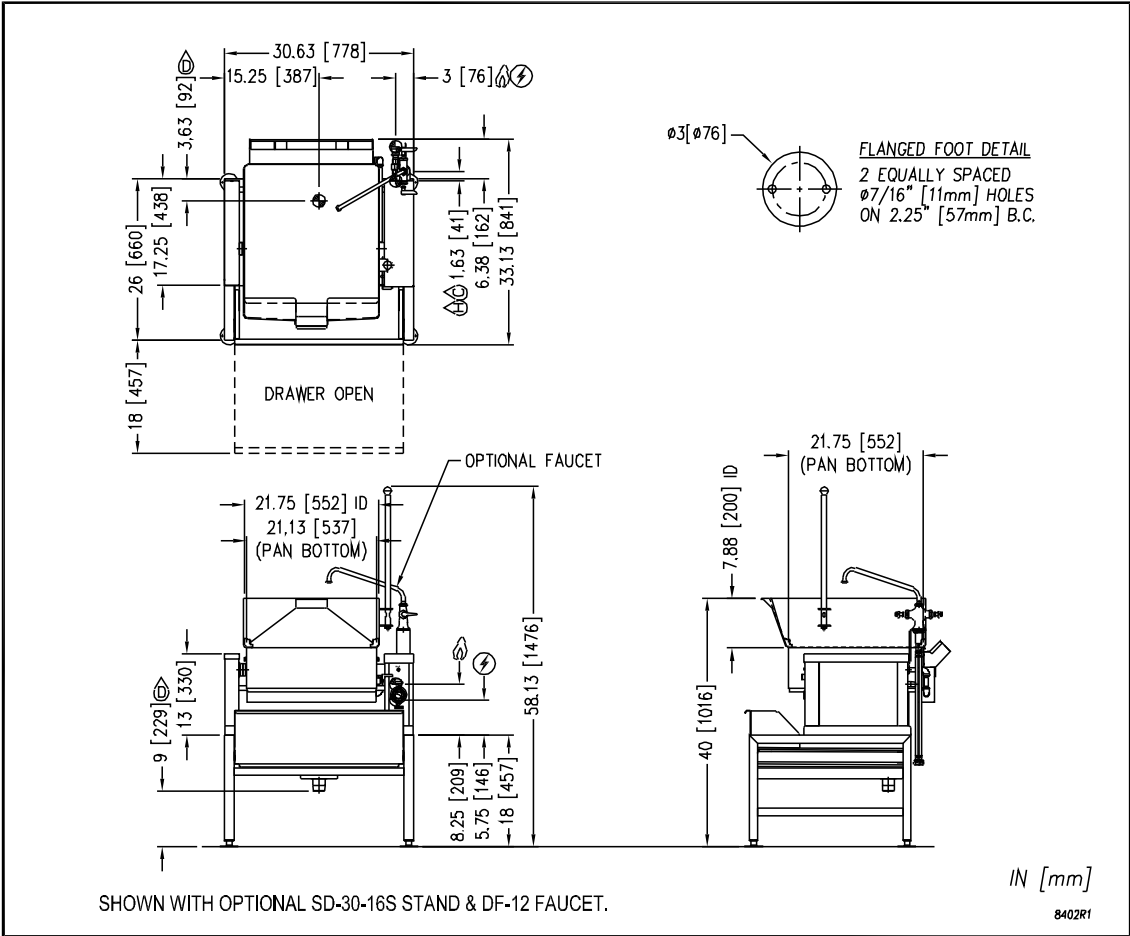
As continued product improvement is a policy of Crown, specifications are subject to change without notice.

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WITH OPTIONAL SD-30-16S STAND

- ⚡ - Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Unit furnished with 8' cord and 3 prong plug, Total max. amps 2.0 .
- Ⓐ - GAS CONNECTION: 1/2" pipe supply line required.
- Ⓓ - DRAIN: 1 1/2" NPT drain connection on optional stand.
- Ⓒ - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- Ⓔ - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

MODEL	GAS SUPPLY				Use on non-combustible floors only.		
GCTS-16	WATER COLUMN PRESSURES		BTU/HR.	KW/HR.	MIN. CLEARANCE		SHIPPING WT.
		Natural min. 3.5" (89mm)	Propane min. 11" (279 mm)	63,000	18.5	SIDES	3 [76]
					BACK	8 [203]	55 lbs. [25 kg] stand only.



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INSTALLATION AND OPERATION MANUAL
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2.0 INSTALLATION INSTRUCTIONS

LOCATION

The equipment must be kept free and clear of combustible substances. The appliance, when installed, must have minimum clearance from combustible and non-combustible construction of 3" (76 mm) from sides and 8" (203 mm) from the rear. The appliance is intended for use on non-combustible floors.

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 36" (914 mm) is required.

The appliance must be installed so that the flow of combustion and ventilation air will not be obstructed. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room suitable for the amount of combustion gas feeding the burners.

Do not permit fans to blow directly at the appliance, and wherever possible, avoid open windows next to the appliance. Avoid wall-type fans which create air cross currents within the room.

LEVELLING AND ANCHORING

1. Set the appliance in place and level left to right and front-to-back using spirit level.
2. Mark hole locations for 5/16-18 weld nuts on counter as mounting pattern illustrated on previous page.
3. Set unit back in position and re-level left to right and front to back.
4. Bolt and anchor appliance securely in place.
5. Seal bolts and perimeter of base with Silastic™ or equivalent compound.

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2.0 INSTALLATION INSTRUCTIONS (Continued)


INSTALLATION CODES AND STANDARDS

Installation must conform with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*, or the *Natural Gas and Propane Installation Code, CSA B149.1*, as applicable.

1. 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 pressures in excess of ½ psi (3.5 kPa).
2. 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 ½ psi (3.5 kPa).

Electrical grounding must be provided in accordance with local codes, or in the absence of local codes, with the National Electric Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

Ventilation must be provided in accordance with local codes, or in the absence of local codes, with ANSI/SFPA 96 Standard for Ventilation and Fire Protection of Commercial Cooker Operations.

	<p>WARNING: Electrical grounding instructions - units 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. (120 volt units only).</p>
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FLUE CONNECTIONS

Do not obstruct the flow of flue gases from the flue duct located on the rear of the gas fired tilting skillet. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapour Removal from Cooking Equipment", NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA, U.S.A. 02269.

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2.0 INSTALLATION INSTRUCTIONS (Continued)

UNPACKING

Immediately after unpacking, check for possible shipping damage. If the gas fired tilting skillet is found to be damaged, save the packaging material and contact the carrier within 5 days of delivery.

Before installing, verify that the type of gas supply (natural or propane) and electrical service agree with the specifications on the rating plate located on the left side console as you face the front of the appliance. If the supply and equipment requirements do not agree, contact your dealer immediately.

GAS CONNECTIONS

All gas supply connections and any pipe joint compound used must be resistant to the action of propane gases.

The gas inlet is located at the rear of the right hand control console.

Connect gas supply to the appliance. The gas supply line must be at least the equivalent of 3/4" iron pipe with an incoming pressure of 7" - 14" W.C. (Water Column) for natural gas or 11" - 14" W.C. (Water Column) for propane gas. Make sure the pipes are clean and free of obstructions, dirt and piping compound.

Codes require that a gas shutoff valve be installed in the gas line ahead of the tilting braising pan.

Natural gas and propane gas skillets are equipped with fixed orifices and no adjustment is necessary. Burner manifold is set at 3.5" W.C. (Water Column) for natural gas, and 10" W.C. (Water Column) for propane gas.




WARNING: Never use an open flame to check for gas leaks. Check all connections for leaks using soapy water before use.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

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2.0 INSTALLATION INSTRUCTIONS (Continued)

ELECTRICAL CONNECTION

	<p>WARNING: ELECTRICAL GROUNDING INSTRUCTIONS 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. (120V units only).</p>
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The electrical wiring diagram is located inside the right-hand skillet console.

The wiring compartment is located in the right hand control console. For units operated on electrical supply other than 120 volts, remove the right hand console cover and make electrical connections per the wiring diagram located inside. The skillet must be grounded in accordance with requirements of the National Electrical Code or applicable local code.

Replace console cover.

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3.0 OPERATING INSTRUCTIONS



CAUTION: The appliance and its parts are hot. Use care when operating, cleaning and servicing the appliance.

BEFORE FIRST USE

Using a non-corrosive, grease-dissolving commercial cleaner, clean the protective metal oils from all surface parts and the interior of the tilting braising pan. Follow the cleaner manufacturer's directions. Rinse thoroughly and drain the pan. Wipe dry with a soft clean cloth.

LIGHTING



CAUTION: If you smell gas during the lighting procedure, immediately shut off the gas supply until the leak has been corrected.



WARNING: In the event of main burner ignition failure, a 5 minute purge period must be observed prior to re-establishing ignition source.

1. Open manual gas shut-off valve located on back of right-hand console facing front of unit.
2. Ensure that the skillet pan is in the down or horizontal position.
3. Turn "POWER" switch "ON".
4. Set the thermostat dial to the desired setting. The red "TEMPERATURE" pilot light will be on until the desired setting has been reached.
5. The green "IGNITION" pilot should remain on with the "TEMPERATURE" pilot, indicating normal ignition and operation. If the "IGNITION" pilot goes off while the "TEMPERATURE" pilot remains on, this indicates that the system has failed to ignite the burners. A five minute period of complete shut off is required before restarting.
6. When the skillet has reached the set temperature, both pilots will go off, indicating the unit has reached the set temperature and that the burners are off. The unit will cycle on and off to maintain the set temperature.
7. Turn the "POWER" switch to "OFF" when the skillet is not in use and close the manual gas shut-off valve.

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3.0 OPERATING INSTRUCTIONS (Continued)

TO TILT SKILLET

1. Lift and remove the cover if so equipped using caution to avoid any steam that may be present within the pan.
2. Lift the safety tilt-lock lever while pulling handle forward slowly to desired position. Do not release handle as pan will fall forward and could cause hot product to splash operator.



NOTE: When the pan is tilted a safety switch will automatically turn off gas supply. The skillet will not operate once the pan has been tilted.

3. To return pan to down position, push handle up until pan rests on support and ensure safety tilt-lock engages to prevent accidental tilting of the pan.
4. DO NOT ATTEMPT TO TILT PAN WITH LID ON OR WITH THE TILT-LOCK ENGAGED.

CLEANING



WARNING: Disconnect the power supply to the appliance before cleaning or servicing.



WARNING: The appliance and its parts are hot. Use care when operating, cleaning and servicing the kettle.

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

1. 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 water.
3. Rinse entire unit and dry. Do not get water in electrical box or any electrical component.

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4.0 MAINTENANCE

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

1. Clean around burner air mixer and orifice if lint has accumulated.
2. Visually assure carry-over ports are unobstructed.



WARNING: At least twice a year, have an authorized service person inspect and lubricate the tilt mechanism, replacing any worn or damaged parts.

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

DAMPER ADJUSTMENT INSTRUCTIONS

Adjustment is achieved by turning the piston rod in its fully extended or fully compressed position. While pulling or pushing on the rod, turn it clockwise (+) or counter-clockwise (-) until the desired damping is achieved.

Clockwise rotation = increase of the damping (+).

Counter-clockwise rotation = decrease of the damping (-).

Service part is pre-set to the factory standard. (Two full counter-clockwise turns from completely closed valve position.)

To set up damper to the factory standard:

Put the piston rod in fully compressed position. While pushing on the rod, turn clockwise until a stop is reached (completely closed valve position). Then make two full counter-clockwise turns while pushing on the piston rod.

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5.0 TROUBLESHOOTING

PROBLEM

Burner does not come on:

LOOK FOR:

Gas supply to unit is "OFF".

Manual shut off valve is "OFF".

Thermostat is not turned "ON".

Pan not in lowest position.

Ignition control not functioning.

Unit electrical supply is not plugged in or turned on.

Burners produce carbon deposits:

Wrong size orifices.

Burner air not adjusted properly.

Wrong gas supply.

Incorrect pressure at supply.