



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

Electric Tilt Skillets ETS-30 & ETS-40



Model ETS

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

 A Middleby Company

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SAFETY PRECAUTIONS

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.



This symbol warns of immediate hazards that will result in severe injury or death.



This symbol refers to a potential hazard or unsafe practice that could result in injury or death.



This symbol refers to a potential hazard or unsafe practice that could result in injury, product damage, or property damage.



This symbol refers to information that needs special attention or must be fully understood, even though not dangerous.

IMPORTANT NOTES FOR INSTALLATION AND OPERATION

WARNING

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

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, 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.

NOTICE

This product is intended for commercial use only. NOT FOR HOUSEHOLD USE.

NOTICE

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

NOTICE

Adequate clearances must be maintained for safe and proper operation.

NOTICE

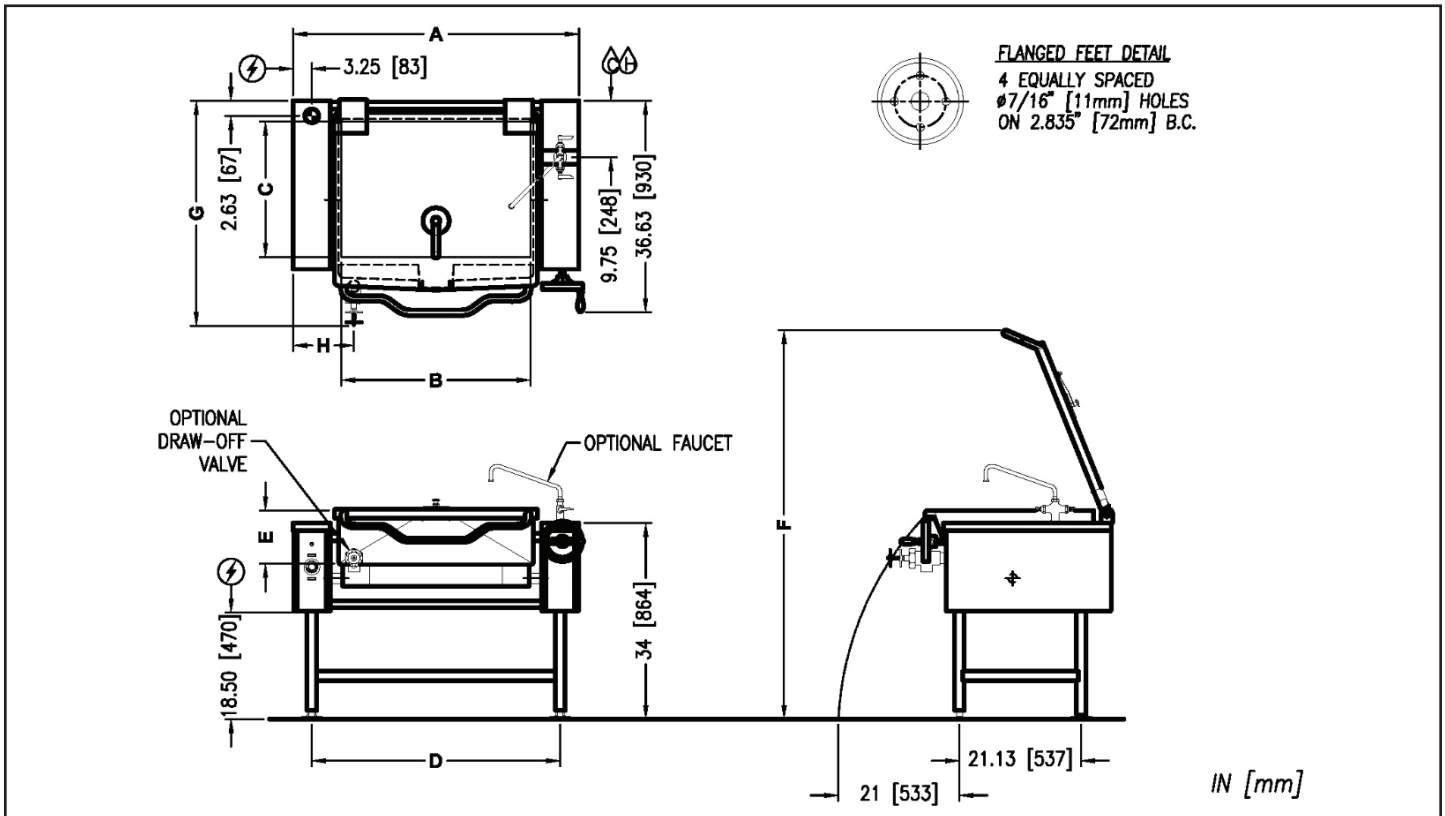
This manual should be retained for future reference.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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SERVICE CONNECTIONS



SERVICE CONNECTIONS

⚡ – ELECTRICAL CONNECTION: As specified on data plate.

DIMENSIONS

MODEL	CAPACITY	A	B	C	D	E	F	G		H	
								Ø2	Ø3	Ø2	Ø3
ETS-30	30 Gallons (114 liters)	49.75" (1264)	32.88" (835)	23.50" (597)	43.13" (1095)	9.25" (235)	67.63" (1718)	39" (991)	43.5" (1105)	10.63" (370)	11.13" (283)
ETS-40	40 Gallons (152 liters)	59" (1499)	42.88" (1089)	23" (584)	52.50" (1334)	9.25" (235)	67.63" (1715)	38.75" (984)	43.25" (1099)	10.25" (260)	10.75" (273)

ELECTRICAL CHARACTERISTIC

MODEL	kW	
	STANDARD	OPTIONAL
ETS-30	18	12
ETS-40	27	18

kW	PHASE	AMPS PER LINE					
		208V	220V	240V	380V	415V	480V
12	1	57.7	54.5	50.0	N/A	N/A	N/A
	3	33.3	31.5	28.9	18.2	16.7	14.4
18	1	86.5	81.8	75.0	N/A	N/A	N/A
	3	50.0	47.2	43.3	27.3	25.0	21.7
27	3	75.0	70.9	65.0	41	37.6	32.5

SPECIFICATIONS

MODEL	CAPACITY	
ETS-30	30 Gallon	114 Liter
ETS-40	40 Gallon	152 Liter

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE *	
ETS-30	501 lbs. (228 kg)	SIDES	6" (152)
ETS-40	547 lbs. (248 kg)	BACK	6" (152)

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

INSTALLATION

UNPACKING

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

Immediately after unpacking the steamer, check for possible shipping damage. If the steamer is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the left side panel as you face the front of the braising pan. If the supply and equipment requirements do not agree, contact your dealer or Crown Food Service Equipment Ltd.

INSTALLATION Instructions

Set skillet in place and level appliance using spirit level. Mark hole locations on floor through anchoring holes provided in flanged adjustable feet.

Remove appliance and drill holes in locations marked on floor and insert proper anchoring devices.

Re-level the appliance, leveling the unit left to right and front to back.

Bolt and anchor appliance securely to the floor. Seal bolts and flanged feet with Silastic or equivalent compound.

SERVICE Connections

All internal wiring for the skillet is complete.

Make service connections as indicated on page 4.

This must be a waterproof connection from incoming lines.

Ground skillet to terminal provided in control housing. A wiring diagram is provided and is located inside the control cover panel.

If faucet is provided connect water supply and check for proper operation.

WARNING

If this appliance is equipped with casters, the installation shall be made with flexible power supply conduit and adequate means must be provided to limit the movement of the appliance without depending on, or transmitting stress, to the electrical conduit; restraining means may be attached to the bracket near the entry of the power supply connection on the appliance.

If the unit is also equipped with an optional water fill valve it too must be installed with a flexible water supply tube, a quick disconnect and strain relief.

OPERATION

Ensure the power supply is connected to unit and that circuit breakers are on.

Tilt skillet to ascertain that it moves easily. Turn handle as far as it will go and return to upright position.

Turn power switch "ON". Set thermostat dial to desired temperature. Preheat skillet and allow it to cycle several times to equalize the heat across entire pan surface. Cooking will occur faster with the cover down.

At the end of cooking turn thermostat to "OFF", turn power switch "OFF", remove product.

NOTICE

The skillet is equipped with a safety switch that is activated when the pan is tilted. In the tilted position, power supply to the heating elements is interrupted. The unit can only be operated in the down position.

WARNING

Never tilt pan with cover down.

WARNING

When this appliance is installed with casters, a restraint to prevent damage to the power supply conduit should have been installed. If disconnection of the restraint is necessary, reconnect this restraint after the appliance has been returned to its originally installed position.

CLEANING

 **WARNING**

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

 **WARNING**

Never spray water into electric controls or components!

 **WARNING**

The equipment and its parts are hot. Use care when operating, cleaning and servicing.

 **CAUTION**

Do not use cleaning agents that are corrosive.

The Electric Tilting Skillet should be cleaned after each use.

Soak cooking surface with water and a mild soap to remove any food stuck to surface.

Wash entire unit surface with mild detergent and water. Rinse entire unit and dry.

Ensure that pour spout, strainer, cover and sides of unit are also cleaned.

COOKING GUIDELINES

The tilting skillet is one of the most versatile pieces of equipment to be found in any restaurant or institutional kitchen. It enables the cook to stew, simmer, pan fry, braise, grill or sauté and all with a very uniform heat pattern. The figures given below are suggested quantities and temperature settings and estimated numbers of orders per load and per hour. When two temperatures are given, first is to start the product, second to finish the product.

The following temperatures should be used:

COOKING METHOD	TEMPERATURE (°F)	THERMOSTAT SETTING
Simmering	200 Maximum	1 - 4
Sautéing	225 - 275	5 - 6
Searing	300 - 350	7 - 8
Frying	325 - 375	8 - 9
Grilling	350 - 425	9 - 10

ITEM	PORTION SIZE	THERMOSTAT SETTINGS (°F)	BATCHES PER HOUR	ETS-30 PER LOAD		ETS-40 PER LOAD	
				QTY.	PORTIONS	QTY.	PORTIONS
BREAKFAST FOODS							
Bacon	3 slices	350	12	2 lb	10	3 lb	15
Eggs							
- Boiled - Hard	1 egg	225	5	50 eggs	50	75 eggs	75
- Boiled - Soft	1 egg	225	8	50 eggs	50	75 eggs	75
- Fried	1 egg	400	4	30 eggs	30	45 eggs	45
- Poached	1 egg	225	5	36 eggs	36	60 eggs	60
- Scrambled	1-1/2 eggs	300-200	1	18 gal.	720	28 gal.	1100
French Toast	3 slices	450	7	35 slices	12	50 slices	17
Regular Oatmeal	1/2 cup	250	2	20 lb (100 cups)	500	40 lb (200 cups)	1000
Pancakes	2 each	400	10	30 each	15	50 each	25
FISH							
Clams	1 pint	400	10	10 quarts	20	15 quarts	30
Fish Cakes	2 - 3 oz	400	5	70 - 3 oz	35	110 - 3 oz	55
Haddock Fillet	4 oz	400	4	60 - 4 oz	60	90 - 4 oz	90
Halibut Steak	5 oz	450	3	60 - 4 oz	60	90 - 4 oz	90
Lobster	1 - 1 lb	350	4	20 - 1 lb	20	30 - 1 lb	30
Swordfish	5 oz	450	3	50 - 5 oz	50	75 - 5 oz	75
SAUCES, GRAVIES, SOUPS							
Brown Gravy	1 oz	350 - 200	2	18 gal.	2300	35 gal.	4500
Cream Sauce	2 oz	250 - 175	1	18 gal.	1150	35 gal.	2250
Cream Soup	6 oz	200	1	18 gal.	375	35 gal.	725
French Onion Soup	6 oz	225	1	18 gal.	350	35 gal.	700
Meat Sauce	4 oz	350 - 200	1	18 gal.	575	35 gal.	1100
VEGETABLES							
CANNED	3 oz	400	6	30 lb	125	45 lb	200
FRESH							
Beans, Wax, Green	3 oz	400	3	25 lb	125	50 lb	250
Beets	3 oz	400	1	30 lb	125	60 lb	300

ITEM	PORTION SIZE	THERMOSTAT SETTINGS (°F)	BATCHES PER HOUR	ETS-30 PER LOAD		ETS-40 PER LOAD	
				QTY.	PORTIONS	QTY.	PORTIONS
VEGETABLES (continued)							
FRESH (continued)							
Broccoli	3 oz	400	3	25 lb	125	40 lb	200
Cabbage	3 oz	400	5	20 lb	80	30 lb	125
Carrots	3 oz	400	2	35 lb	150	70 lb	300
Cauliflower	3 oz	250	5	15 lb	75	25 lb	125
Corn	1 ear	400	8	50 ears	50	75 ears	75
Potatoes	3 oz	400	2	40 lb	200	60 lb	300
Spinach	4 oz	250	10	40 lb	200	9 lb	35
Turnips	4 oz	400	2	20 lb	100	30 lb	150
FROZEN							
Beans, French Green	3 oz	400	6	15 lb	60	22-1/2 lb	90
Lima Beans	3 oz	250	4	15 lb	60	22-1/2 lb	90
Broccoli	3 oz	400	8	12 lb	50	18 lb	75
Sliced Carrots	3 oz	250	6	15 lb	60	22-1/2 lb	90
Small Whole Carrots	3 oz	250	3	15 lb	50	22-1/2 lb	90
Corn	3 oz	250	18	15 lb	50	22-1/2 lb	90
Small Whole Onions	3 oz	250	7	15 lb	50	22-1/2 lb	90
Peas	3 oz	400	10	15 lb	75	22-1/2 lb	110
Spinach	3 oz	400	3	15 lb	75	22-1/2 lb	110
DESSERTS, PUDDINGS, SWEET SAUCES							
Butterscotch Sauce	1 oz	200	1	18 gal.	2300	35 gal.	4500
Cherry Cobbler	3 oz	200	1	18 gal.	750	35 gal.	1500
Chocolate Sauce	1 oz	200	1	18 gal.	2300	35 gal.	4500
Cornstarch Pudding	4 oz	200	1	18 gal.	575	35 gal.	1100
Fruit Gelatin	3 oz	250	2	18 gal.	750	35 gal.	1500
MEAT-POULTRY							
BEEF							
American Chop Suey	6 oz	400 - 225	2	18 gal.	350	35 gal.	700
Beef Stew	8 oz	300	-	18 gal.	280	35 gal.	560
Comed Beef Hash	5 oz	400	5	16 lb	50	25 lb	75
Cheeseburger	3 oz	300	12	7 lb	35	10 lb	50
Hamburger	3 oz	300	15	7 lb	35	10 lb	50
Meatballs	1 oz	400 - 225	3	12-1/2 lb	65	18 lb	100
Pot Roast	2 oz	350 - 200		120 lb	500	180 lb	750
Salisbury Steak	5 oz	400	3	16 lb	50	24 lb	75
Sirloin Steak	6 oz	400	5	15 lb	40	22-1/2 lb	60
Swiss Steak	4 oz	300 - 200	1	25 lb	110	40 lb	160
CHICKEN							
Pan Fried	2-1/4's	350	3	50 pieces	25	80 pieces	40
Whole	2 oz	350 - 200		16 - 5 lb	200	24-5 lb	265

ITEM	PORTION SIZE	TEMP.(°F)	BATCHES PER HOUR	GLTS-30 PER LOAD		GLTS-40 PER LOAD	
				QTY.	PORTIONS	QTY.	PORTIONS
MEAT-POULTRY (continued)							
FRANKFURTERS							
Grilled	2 oz	300	8	22 lb	176	33 lb	264
Boiled	2 oz	250	12	16 lb	128	25 lb	200
PORK							
Ham Steak	3 oz	400	8	10 lb	50	15 lb	75
Pork Chops	5 oz	350	4	15 lb	50	25 lb	75
Sausage Links	3 links	350	7	30 lb	120	45 lb	180
TURKEY							
Off Carcass	2 oz	400 - 200	–	3 - 26-30 lb	200	4 - 26-30 lb	275
On Carcass	2 oz	400 - 200	–	4 - 16-20 lb	175	6 - 16-20 lb	265
MISCELLANEOUS							
Grilled Cheese Sandwich	1 sandwich	400	8	35 sandwiches	35	50 sandwiches	50
Macaroni & Cheese	8 oz	200	2	18 gal.	300	35 gal.	525
Rice	4 oz	350 - 225	1	20 lb raw	320	40 lb raw	650
Spaghetti	4 oz	350 - 225	2	8 lb raw	200	12 lb raw	300

MAINTENANCE

NOTICE

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

WARNING

The tilting braising pan and its parts are hot. Use care when operating, cleaning and servicing the tilting braising pan.

WARNING

Disconnect electrical power supply and place a tag at the disconnect switch to indicate that you are working on the circuit before performing any maintenance.

PERIODIC MAINTENANCE

1. Grease pivot bearings via lubricating nipple as required. Use Petro-Canada type 0G-2 or equivalent.
2. Check that screws in element terminals are not loose. Loose connections may cause arcing and burn off connection causing element failure.

TROUBLESHOOTING

UNIT WILL NOT OPERATE

1. Power supply not "ON".
2. Pan not in down position.
3. Defective thermostat or elements.

PAN DIFFICULT TO OPERATE

1. Unit not level.
2. Thrust bearings worn out.
3. Dirt in bearings causing it to bind.
4. Shaft bent.

ETS-30 & ETS-40

Electric Power Tilt Skillets



A product with the Crown name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this appliance. When service is needed, contact a Crown Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number, serial number, and type of your appliance.



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