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# Table Top Electric Skillets

## Installation, Operation, Maintenance, Parts & Service

This manual is updated as new information and models are released. Visit our website for the latest manual.

### MODELS:

SET-10

SET-15

*For your future reference.*

Model # \_\_\_\_\_

Serial # \_\_\_\_\_



SET-10

Model #  
Serial #.



SET-15

Model # &  
Serial #.



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

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# **STATEMENT OF RESPONSIBILITIES / DÉCLARATION DES RESPONSABILITÉS / DECLARACIÓN DE RESPONSABILIDADES**

This document is for use by experienced and trained Qualified Cleveland Range, LLC Authorized Service Representatives who are familiar with both the safety procedures, and equipment they service. Cleveland Range, LLC assumes no liability for any death, injury, equipment damage, or property damage resulting from use of, improper use of, or failure to use the information contained in this document. Cleveland Range, LLC has made every effort to provide accurate information in this document, but cannot guarantee that this document does not contain unintentional errors and omissions.

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Qualified Cleveland Range, LLC Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, OSHA regulations, and disconnect / lock out / tag out procedures for all utilities including steam, and disconnect / lock out / tag out procedures for gas, electric, and steam powered equipment and / or appliances.

All utilities (gas, electric, water and steam) should be turned OFF to the equipment and locked out of operation according to OSHA approved practices during any servicing of Cleveland Range equipment

Qualified Cleveland Range, LLC Authorized Service Representatives are obligated to maintain up-to-date knowledge, skills, materials and equipment.

Ce document est destiné à l'usage des Représentants de Service qualifiés et autorisés de Cleveland Range, LLC qui possèdent l'expérience et la formation ainsi que la bonne connaissance des mesures de sécurité et du matériel qu'ils entretiennent.

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Au cours de tout entretien d'un appareil Cleveland Range, tous les services publics (gaz, électricité, eau et vapeur) doivent être FERMÉS au niveau de l'appareil et le dispositif de fonctionnement doit être verrouillé suivant les pratiques approuvées de l'OSHA.

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Este documento está destinado para el uso de los Representantes de Servicio calificados y autorizados de Cleveland Range, LLC quienes cuentan con la experiencia y la capacitación así como el buen conocimiento de las medidas de seguridad y de los equipos que mantienen.

Cleveland Range, LLC, declina toda responsabilidad en caso de cualquier fallecimiento, lesiones, daños al equipo o daños a la propiedad resultantes de la utilización, del uso indebido o de la falta de utilización de la información provista en este documento.

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Los Representantes de Servicio calificados y autorizados de Cleveland Range, LLC tienen la obligación de seguir los procedimientos estándar de seguridad de la industria; los cuales incluyen pero no se limitan a los reglamentos de la OSHA (La Administración de la Seguridad y Salud Ocupacionales), los procedimientos de desconexión, cierre y etiquetado relativos a todos los servicios públicos incluyendo el suministro de vapor y los procedimientos de desconexión, cierre y etiquetado para los equipos y/o aparatos que funcionan a base de gas, electricidad o vapor.

Cuando se esté dando servicio o mantenimiento a un aparato de Cleveland Range, todos los servicios públicos (gas, electricidad, agua y vapor) deben estar APAGADOS para el equipo en cuestión y se debe seguir el procedimiento de cierre de operaciones de acuerdo con las prácticas aprobadas por la OSHA.

Los Representantes de Servicio calificados y autorizados de Cleveland Range, LLC tienen la obligación de actualizar constantemente sus conocimientos, destrezas, materiales y equipamiento.

# **FOR YOUR SAFETY / POUR VOTRE SÉCURITÉ / PARA SU SEGURIDAD**

## **FOR YOUR SAFETY**

**Do not store or use gasoline or any other flammable liquids and vapours in the vicinity of this or any other appliance.**

## **POUR VOTRE SÉCURITÉ**

**Ne pas entreposer ou utiliser d'essence ou d'autres liquides ou vapeurs inflammables à proximité de cet appareil ou de tout autre appareil.**

## **PARA SU SEGURIDAD**

**No guarde ni use gasolina o cualesquiera otros líquidos o vapores inflamables en las cercanías de éste o cualquier otro aparato.**

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

**AVERTISSEMENT : Toute mauvaise pratique en matière d'installation, de fonctionnement, de réglage, de modification, d'entretien ou de maintenance peut causer des dommages matériels, des blessures ou la mort. Lisez la totalité des instructions d'installation et d'utilisation avant d'installer, d'utiliser ou d'entretenir cet équipement.**

**ADVERTENCIA: La indebida instalación, operación, ajuste, modificación, servicio o mantenimiento puede ocasionar daños a la propiedad, lesiones o muerte. Lea detenidamente las instrucciones de instalación y de operación antes de instalar, poner a funcionar o dar servicio a este equipo.**

Do not spray aerosols in the vicinity of this appliance while it is in operation.

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.

Ne pas pulvériser des aérosols dans le voisinage de cet appareil alors qu'il est en fonctionnement.

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.

No pulverice aerosoles en las proximidades de este aparato mientras está en funcionamiento.

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.

Guarde este manual para su referencia.



## WARNING / AVERTISSEMENT / ADVERTENCIA



Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation and operating instructions thoroughly before installing, operating or servicing this equipment. / Toute mauvaise pratique en matière d'installation, de fonctionnement, de réglage, de

modification, d'entretien ou de maintenance peut causer des dommages matériels, des blessures ou la mort. Lisez la totalité des instructions d'installation et d'utilisation avant d'installer, d'utiliser ou d'entretenir cet équipement. / La indebida instalación, operación, ajuste, modificación, servicio o mantenimiento puede ocasionar daños a la propiedad, lesiones o muerte. Lea detenidamente las instrucciones de instalación y de operación antes de instalar, poner a funcionar o dar servicio a este equipo.



Unit must be anchored as per manual. / Unité doit être ancrée selon les directives du manuel. / Unidad debe estar fijado según el manual.



Do not lean on or place objects on lip. / Ne vous penchez pas sur ou ne placez pas des objets sur la lèvre. / No se apoye ni coloque objetos en el labio.



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.



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



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.



Floor may become slippery from product spillage. / Déversement de produit peut causer de plancher à être glissant. / Derrame de producto puede causar piso a ser resbaladizo.



Hot product and surfaces. / Produit et surfaces chaudes. / Producto y superficies calientes.



Do not touch. / Ne pas toucher. / No la toque

## SERVICING / ENTRETIEN / SERVICIO



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.



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

Risk of electric shock. / Risque de choc électrique. / Riesgo de choque eléctrico.



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.



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



Heavy / Lourd / Pesado

Team or mechanical lift. / Équipe ou remontée mécanique. / Equipo o elevador mecánico.

# INSTALLATION

## GENERAL INFORMATION

These instructions must be retained by the owner/user for future reference.

The serial plate is located on the right side of the control housing. Voltage, phase, amperage and wattage are stated on the plate.

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.

Check the electrical rating label to ensure that the unit is the correct voltage, phase, amperage and wattage are stated on this label.

Observe all clearance requirements to provide air supply for proper operation, as well as sufficient clearance for servicing. Keep the skillet area free and clear of combustibles. Dimensions and clearance specifications are shown on the specification sheet.

**WARNING:** Installation of skillet must be accomplished by qualified installation personnel, working to all applicable local and national codes. Improper installation of product could cause injury or damage, and void the warranty.

Installation must be in accordance with local codes and/or the National Electric Code ANSI/NFPA No. 70-latest edition (USA) or the Canadian Electrical Code CSA Standard C22.1 (Canada). The skillet must be electrically grounded by the installer.

Electrically powered skillets require a separate fused disconnect switch which must be supplied and installed in the high voltage electrical supply line. The wire gauge size and electric supply must match the power requirements specified on the skillet's rating plate. The conduit-enclosed permanent copper wiring must be adequate to carry the required current at rated voltage. Refer to the specification sheet for electrical specifications and location of electrical connections.

## 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.

## APPROXIMATE WEIGHTS

Model #	Unit	Unit with shipping box
SET-10	160 lbs.	200 lbs.
SET-15	200 lbs.	240 lbs.



## 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. Carefully remove unit from shipping carton. Remove any packing material from unit. After carefully unpacking check for "concealed" damage. If damage is noticed, follow "Shipping Damage Instructions" shown below.
2. Check the electrical rating label to ensure that the unit is the correct voltage, phase, amperage and wattage are stated on this label.
3. 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 more difficult to remove.

## VENTILATION

Operation of these units can produce significant levels of steam and condensate, it is recommended they be installed under a ventilation hood in a room which has provisions for adequate make up air. Further information can be obtained by referring to the U.S.A. National Fire Protection Associations NFPA96 regulations. These standards have also been adopted by the National Building Code in Canada.

## CLEARANCE REQUIREMENTS

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 the unit be installed with sufficient clearances to provide proper cleaning and maintenance.

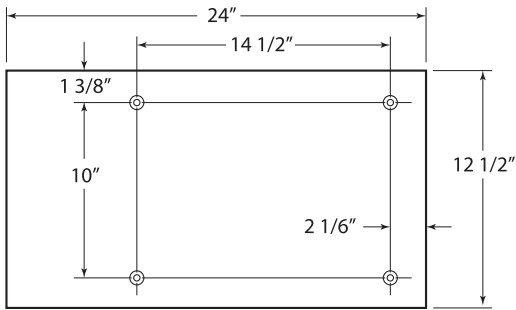
**SET-10** - RIGHT: 3", LEFT: 0", REAR 1"

**SET-15** - RIGHT: 4", LEFT: 4", REAR 1/2"

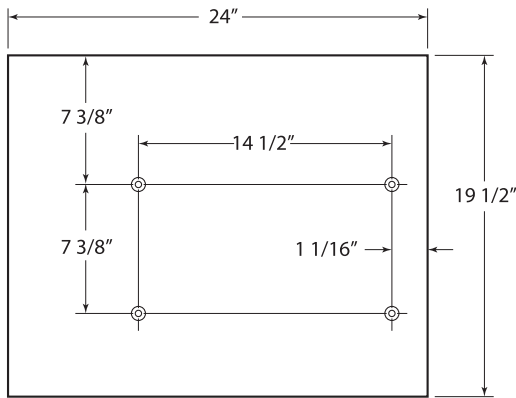
## POSITIONING

1. Set skillet in position where electrical services are nearby. Comply with clearances stated on the specification sheet. Ensure there is sufficient clearance between skillet and back wall.
2. Table-top models must be positioned on a firm, level stand or existing counter top, and bolted in place, using the four 5/16"-18 rods and nuts included with the skillet. These models are supplied with four 5/16"-18 weldnuts welded to underside of the base as illustrated below.

### SET-10



### SET-15



Make four 3/8" holes in an existing stand or countertop, in order to secure the base of the skillet. Once the holes are made, screw the threaded rods into the ferrules on the bottom of the skillet base. Then insert the threaded rods through the holes on the stand or countertop. Thread the nuts onto the threaded rod and tighten to secure base. Once secure and level, apply a seal of silicon, to the entire edge of the base at the countertop. This will prevent food particles from entering underneath the skillet base. Screw the tilt handle into the threaded mounting block welded to the side of the skillet.

## ELECTRICAL CONNECTION

### FUSED DISCONNECT

A separate fused disconnect (supplied by installer) is required for this equipment. Follow chart below to properly size disconnect.

### WIRE CONNECTION

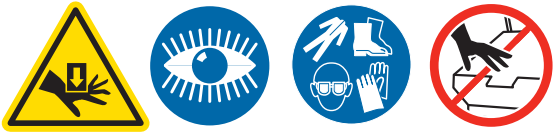
Remove the 4 screws at the top of the console cover, and remove the cover. A wiring diagram is affixed to the underside of the cover. Feed conduit enclosed permanent copper wiring through the cut-out in the rear of the console, and fasten to the three connection terminal block. Be sure to connect the ground wire to the separate ground terminal connector (ground lug). Replace the console cover and secure it with the screw.

## INSTALLATION CHECK

Although the skillet has been thoroughly tested before leaving the factory, the installer is responsible for ensuring the proper operation of the skillet once installed.

1. Ensure that electric supply to the skillet is turned on.
2. Remove the lift-off cover.
3. Place the skillet's power on/off switch to the "on" position.
4. Dial the thermostat switch to the maximum setting. The indicator light near the thermostat switch should be illuminated until the set temperature is reached, then cycle on and off as the thermostat cycles on and off to maintain the set temperature.
5. Pour 2 gallons (8 liters) of cool tap water into preheated skillet pan.
6. It should take approximately 3 minutes for the water to begin to simmer. Shortly, the water should be bubbling uniformly across the entire cooking surface.
7. Dial the thermostat switch back to the "off" position.
8. Tilt skillet to drain the water out of the skillet pan, into an appropriate pan or other container.
9. Lower the skillet, place the power on/off switch to the "off" position.

# OPERATING INSTRUCTIONS



## WARNING / AVERTISSEMENT / ADVERTENCIA

If for any reason this unit is not functioning correctly **DO NOT OPERATE**. Contact your authorized service agent.

## OPERATING INSTRUCTIONS

1. Perform daily startup inspection.
2. Ensure that the electrical supply to the skillet is turned on.
3. Before cooking, be sure that the skillet's cooking surface is clean, and that the skillet is in the fully lowered position.
4. Place the skillet's power on/off switch to the "on" position.
5. Pre-heat skillet for approximately 10 minutes by turning the temperature control knob to the desired temperature setting (see TEMPERATURE APPLICATION CHART). The indicator light will remain lit, indicating the heater elements are activated, until the temperature setting has been reached. When the indicator light goes off, heaters are off, and preheating is complete.

**NOTE:** When cooking egg and milk products, the skillet should not be preheated, as products of this nature adhere to hot cooking surfaces. These types of foods should be placed in the skillet before heating is begun.

6. Place the food product into the skillet, distributing it evenly across the cooking surface. The indicator light will cycle on and off indicating the elements are cycling on and off. The cover should be off for most types of cooking or simmering. If cover is on, the vent cap can be used to reduce water content in product or allow steam to escape before lifting cover.
7. Pour the contents of the skillet into an appropriate container by tilting the skillet forward. Care should be taken to pour slowly enough to avoid splashing of the product.
8. Move the ON/OFF switch to the OFF position to power off unit.

**NOTE:** With the ON/OFF switch in the ON position and the thermostat set to minimum, the unit is in a standby mode, minimal heating is maintained.

**NOTE:** As with cleaning food soil from any cookware, and important part of skillet cleaning is to prevent foods from drying on. For this reason, cleaning should be completed immediately after cooked foods are removed. Refer to the "Cleaning Instructions" Instructions for detailed skillet washing procedures.

## TEMPERATURE APPLICATION CHART

Application	Approximate Dial Temperature	
	°F	°C
Bain Marie	150-200	65-93
Slow Cooking	225	107
Braise	250-275	121-135
Sauce Pan, Low Griddle	325	163
Med. Griddle, Sauté, Steam	350	177
Hot Griddle	375	191
Fry, Shallow Oil	400-425	204-218

## MARINE LOCK (SET-15)



Your unit is equipped with a marine lock to prevent accidental tilting. The following procedure should be used to tilt the kettle.

1. Grasp the tilt handle.
2. Hold the latch down to unlock tilting mechanism.
3. Pull the handle to tilt kettle.
4. To lock, return the kettle to its upright position and push handle back.

**NOTE:** Inspect lock daily to ensure it is free moving and does not bind or stick. Clean lock if necessary (see Cleaning Instructions for details)

# 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



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

Chloride Cleaners



Do not use a metal bristle brush or scraper.

Wire Brush & Scrapers



Steel wool should never be used for cleaning the stainless steel.

Steel Pads



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

High Pressure Spray Hose



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

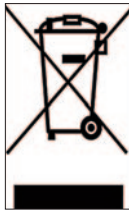
Stagnant Water

## CLEANING INSTRUCTIONS

1. Turn unit off.
2. Prepare a warm water and mild detergent solution in the unit.
3. Remove food soil using a nylon brush.
4. Loosen food which is stuck by allowing it to soak at a low temperature setting.
5. Drain unit.
6. Rinse interior thoroughly.
8. 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](http://www.nafem.org/resources/stainlesssteelfinal.doc)) on Nafem's website ([www.nafem.org](http://www.nafem.org)).



## DISPOSAL INSTRUCTIONS

This unit is recyclable. Do not dispose in landfill.

The unit may contain rust inhibitor and or antifreeze within the jacket. Drain unit and dispose following Federal, State and local regulations.

The majority of the unit is composed of stainless steel. Other alloys and electrical components make up a small percentage of the total. Follow Federal, state and local regulations for disposal.



# PREVENTATIVE MAINTENANCE

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



**WARNING / AVERTISSEMENT / ADVERTENCIA**

If for any reason this unit is not functioning correctly  
**DO NOT OPERATE.**

Contact your authorized service agent.

Refer to maintenance procedures and parts list manual  
for detailed maintenance and testing instructions.



## DAILY PRE-STARTUP INSPECTION

1. Tilt Handle is tight and knob is in place.
2. Tilt Lock is functioning correctly (SET-15).
3. Amber Light comes on when unit is energized.

## SIX MONTH SERVICE INSPECTION

1. Perform daily startup inspection.
2. Grease bearing on trunnion (SET-10).
3. Fasteners securing panels are in place and tight.
4. Insure there are four screws firmly holding down the cover. If not replace screws and/or missing or worn nylon anchor nuts.
5. Unit is bolted in place.
6. Stand unit sits on is firmly anchored.

## YEARLY SERVICE INSPECTION

1. Perform six month service inspection.
2. Inspect safety thermostat for proper connections.

# TROUBLESHOOTING AND MAINTENANCE PROCEDURES

The following trouble shooting guide and maintenance procedures are meant to be used by Qualified Service Technician



For periodic maintenance recommendations see “Operators Manual”.

## DIAGNOSTIC GUIDE

This section contains servicing information intended for use by Authorized Service Personnel.

### A/ PROBLEM: Skillet fails to heat with pilot light on.

Probable Cause

1. Faulty contactor(s)
2. Faulty wiring

Test and Remedy

- Check coil(s) and contacts of contactor(s). Replace if necessary.
- Check wiring to contactor(s). Replace if necessary.

### B/ PROBLEM: Skillet fails to heat with pilot light off.(power switch must be on and thermostat set).

Probable Cause

1. Main power to skillet is off
2. Defective power switch
3. Defective thermostat

Test and Remedy

- Check incoming power at terminal block.
- With power source off, remove wiring from switch and test for continuity. Or with wiring connected and unit on, check for voltage across terminals of switch. Voltage indicates an open circuit. Replace switch if necessary.
- Shut the unit off and disconnect wiring from thermostat. Check continuity of thermostat. An open circuit while in the "ON" position indicates a faulty thermostat. Or with thermostat connected and unit on, check for voltage across thermostat. Voltage indicates an open circuit, Indicating a faulty thermostat.
- Repeat above procedure used for defective thermostat.

### C/ PROBLEM: Skillet fails to reach maximum 425°F at #10 setting.

Probable Cause

1. Defective or improperly adjusted
2. Defective safety thermostat

Test and Remedy

- As unit shuts off early, check for voltage across thermostat thermostat terminals. If there is voltage across terminals, re-calibrate or replace thermostat.
- Repeat above procedure used for defective thermostat.

### D/ PROBLEM: Skillet has uneven heat over pan surface.

Probable Cause

1. Defective contactor
2. Defective heating element block
3. Faulty wiring
4. Uneven torquing of aluminum heating blocks

Test and Remedy

- Check contactor for burned out contacts and replace if required.
- Check for continuity between element terminals and from terminals to ground. Either an open circuit between terminals or a short to ground indicates a faulty element. Replace if necessary.
- Inspect condition of wires and connections to elements and contactors. Repair if necessary.
- Follow element block torquing procedure.

## HEATING ELEMENT REMOVAL

1. Tilt the skillet forward to access bottom cover plate.
2. Make sure power switch and external circuit breaker (at fuse box or breaker panel) are off.
3. Remove screws from bottom cover plate. Remove plate.
4. Remove all 7/16 inch nuts and washers from stainless retaining plate located at rear of skillet pan.
5. Remove screws and tooth lock washer from retaining bars and slide thru open end where retaining plate was previously removed.
6. Disconnect electrical lead wires from elements.
7. Remove 5/16 inch nuts and spherical washers from heating element blocks. Care should be taken when removing nuts and washers to prevent breaking studs.
8. Remove heating elements blocks. Replace as needed.

**NOTE:** With new element block in place re-tighten nuts on spherical washers with a torque wrench to 11ft-lbs torque.

9. Replace retaining bars, retaining back plate and bottom cover.
10. Switch external power back on and return skillet to operating position. **WARNING:** Heating element blocks are very heavy. Use care when handling.

## HEATING ELEMENT BLOCK TORQUING

Uneven torquing of heating element block retaining plate nuts may cause uneven heating of the cooking surface. To retorque, proceed as follows:

1. Tilt the skillet forward.
2. Ensure that the power switch and the external circuit breaker (at fuse box or breaker panel) are off. 3. Remove the bottom cover plate.
3. Loosen the 5/16 Inch nuts on the spherical washers.
4. Using a torque wrench, retighten the nuts to 11 ft-lbs torque.
5. Replace the bottom cover plate.

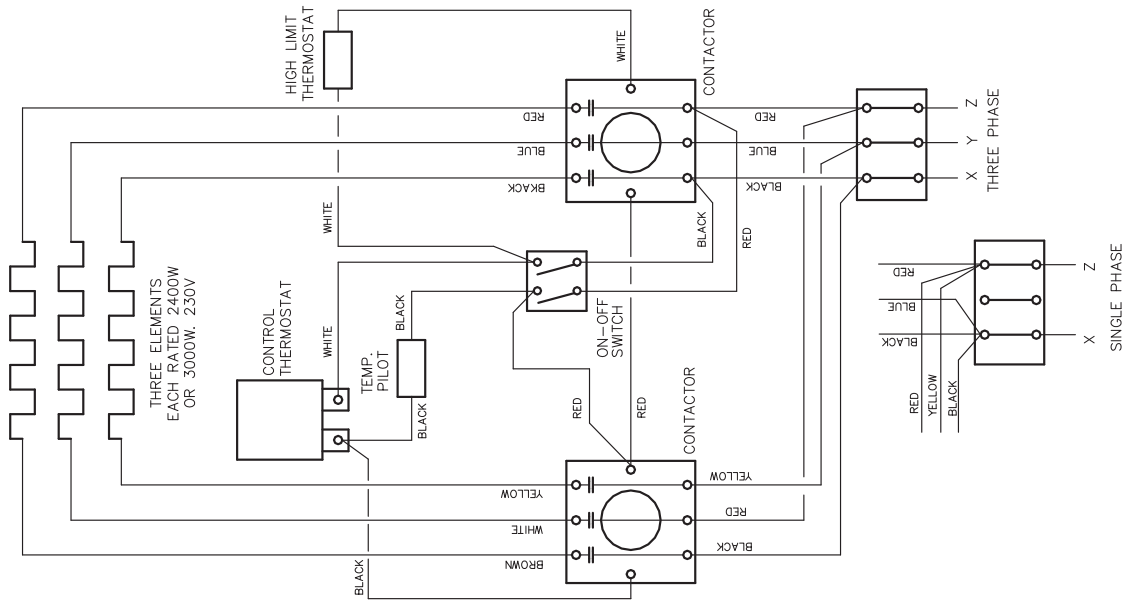
## CALIBRATION INSTRUCTIONS

**IMPORTANT:** DO NOT ATTEMPT TO CALIBRATE THE THERMOSTAT

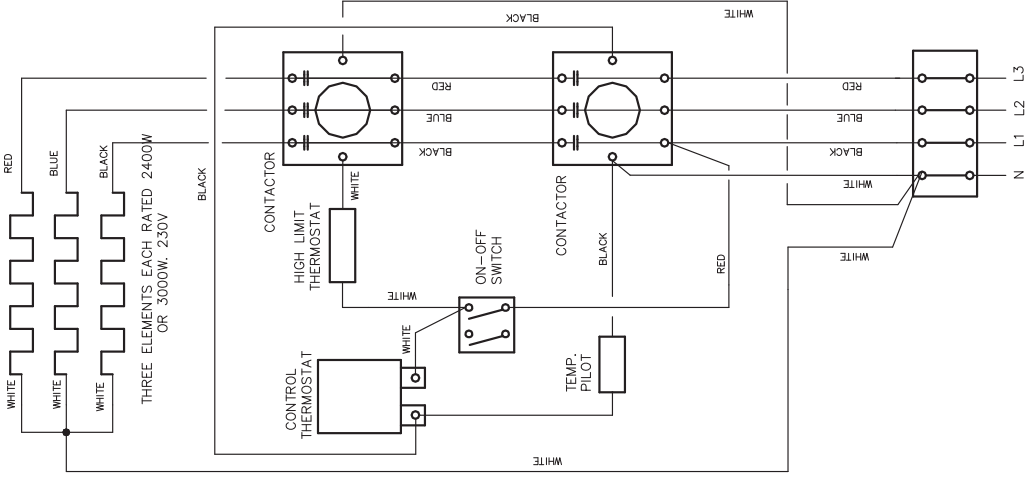
The electronic thermostat supplied with this skillet has been precisely calibrated at the factory and should not require field calibration.

# WIRING DIAGRAM, SET-10 & SET-15

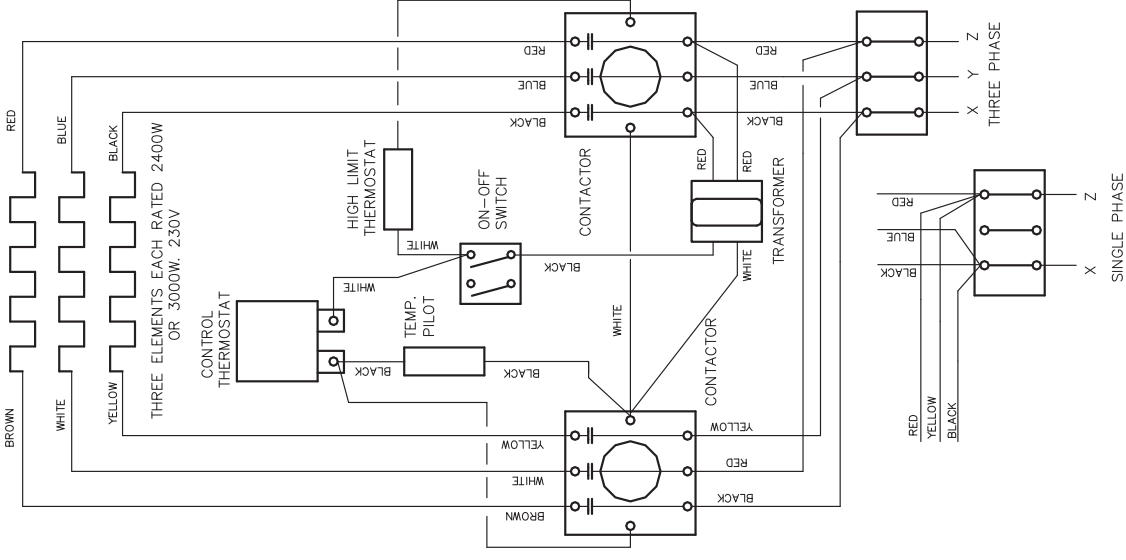
**480V,  
Single or Three Phase**



**208/380 or 240/415V,  
Three Phase Y Connected**



**208, 220 or 240V,  
Single or Three Phase**



SK2242101 rev C

SK2242201 D

SK90104 D

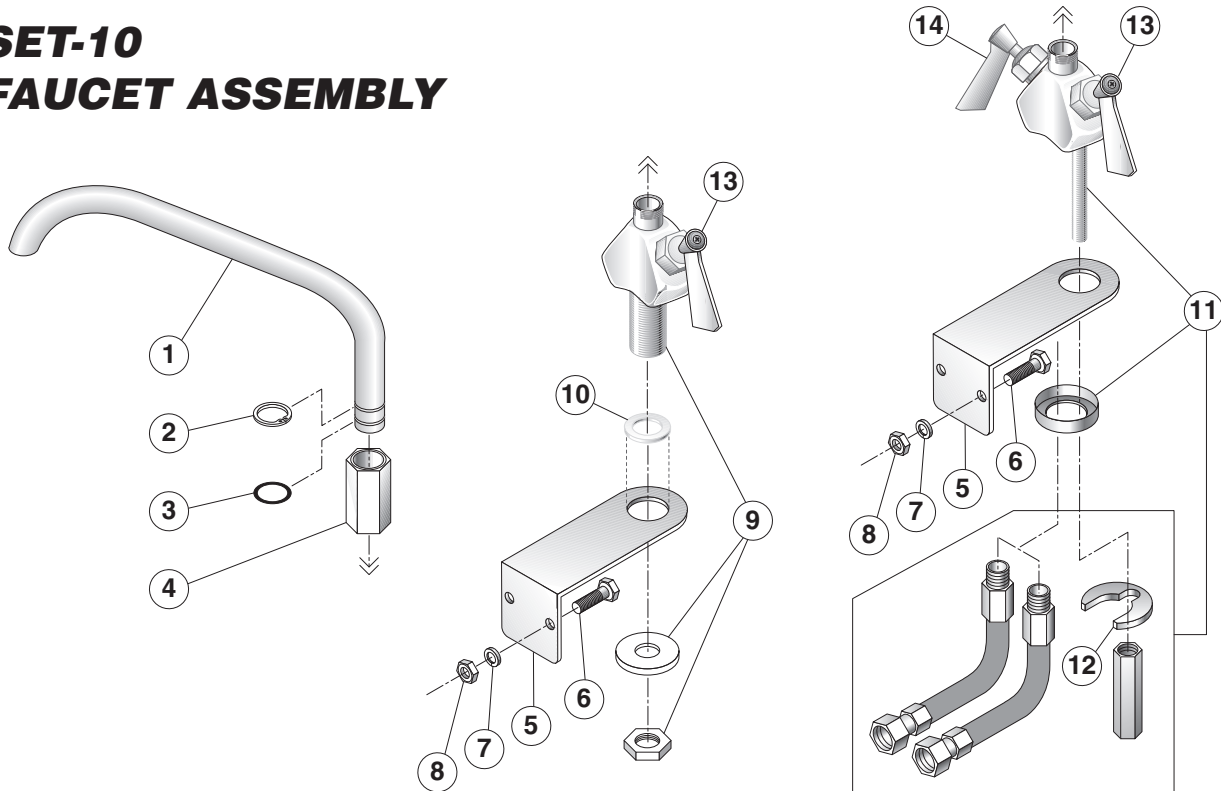
# SERVICE PARTS

## WARRANTY

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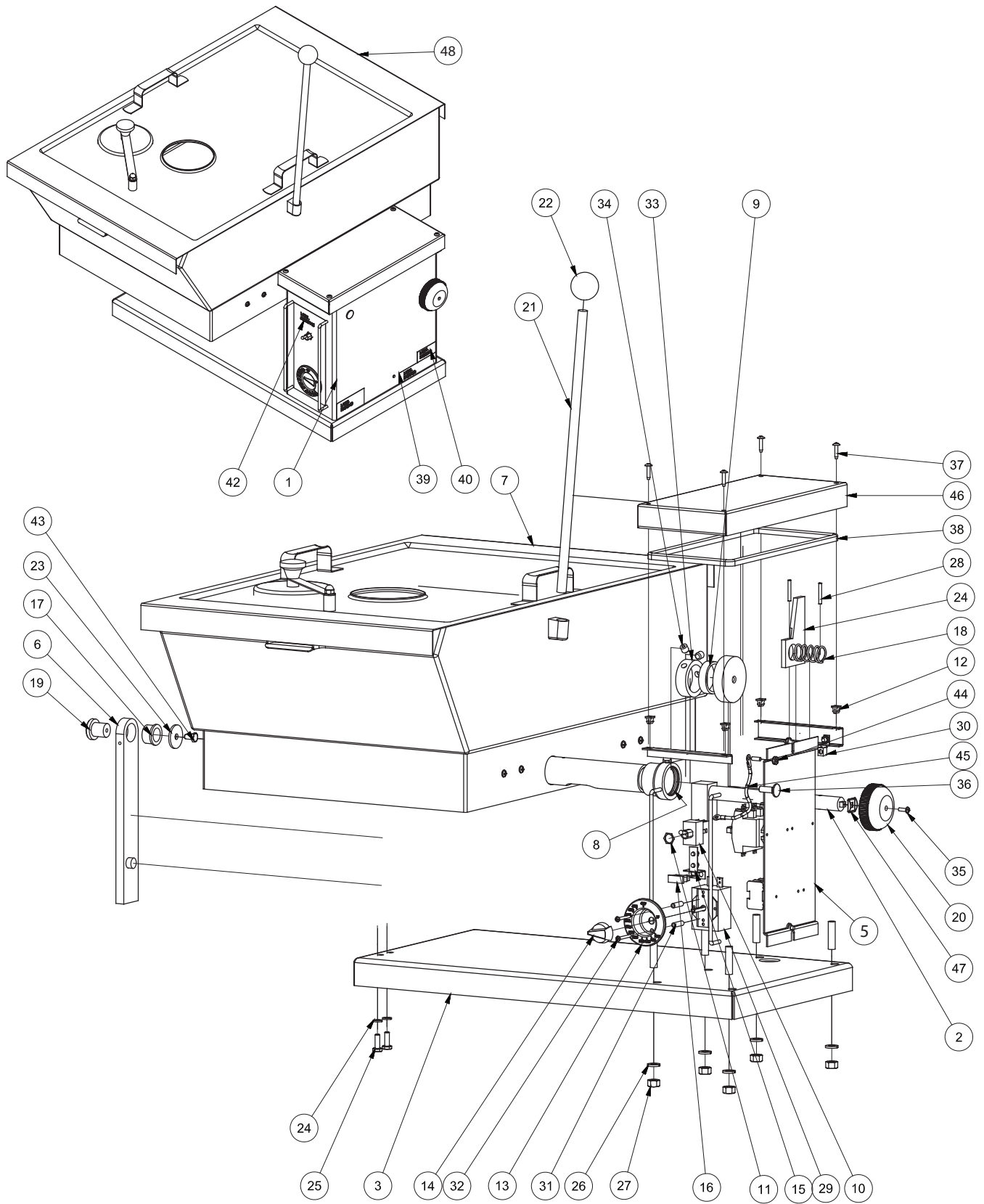
In order to preserve the various agency safety certification (UL, NSF, ASME/Ntl. Bd., etc.), only factory-supplied replacement parts should be used. The use of other than factory supplied replacement parts will void warranty.

## SET-10 FAUCET ASSEMBLY



ITEM #	PART #	DESCRIPTION	QTY.
	<b>SPK15</b>	<b>SINGLE PANTRY FAUCET</b> (includes items 1-10)	
	<b>DPK15</b>	<b>DOUBLE PANTRY FAUCET</b> (includes items 1-8 & 11)	
1.	KE50825-6	3/4" SPOUT	1
2.	FA95007-10	RETAINING RING	1
3.	FA05002-19	"O" RING	1
4.	KE51736	LONG FAUCET NUT	1
5.	SK2308800	FAUCET MOUNTING BRACKET	1
6.	FA11258	HEX CAP SCREW	2
7.	FA31029	LOCK WASHER	2
8.	FA210028	HEX NUT	2
9.	KE51401	SINGLE PANTRY BODY (c/w item 13)	1
10.	KE50335	ADAPTER WASHER	1
11.	KE51403	DOUBLE PANTRY BODY (c/w item 13 & 14)	1
12.	SE50447	REPLACEMENT HORSESHOE WASHER	1
13.	SE50021	REPLACEMENT STEM ASSEMBLY, COLD WATER	1
14.	SE50020	REPLACEMENT STEM ASSEMBLY, HOT WATER	1

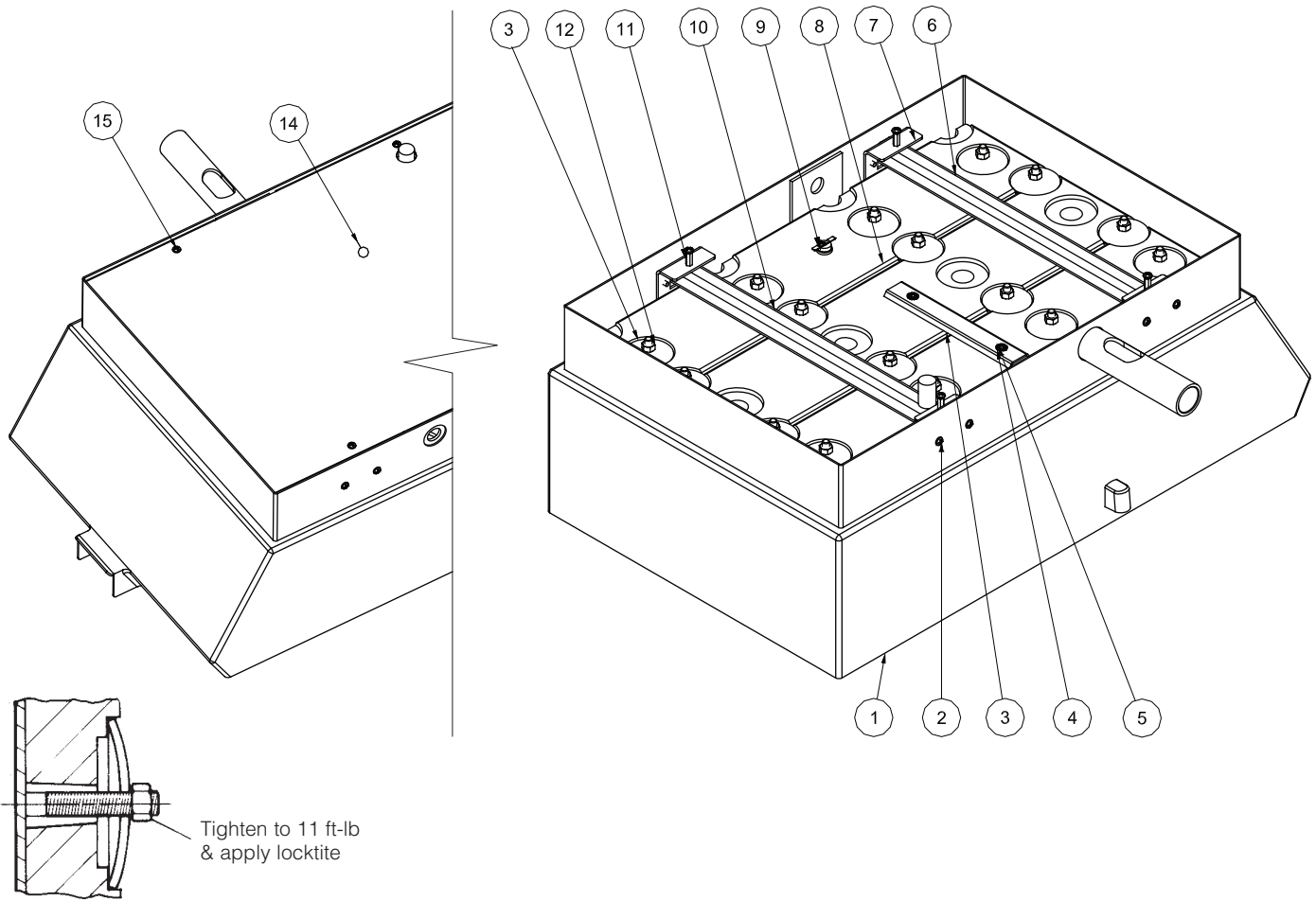
**SET-10  
ASSEMBLY DRAWING**



**SET-10**  
**ASSEMBLY DRAWING**

<i>ITEM NO.</i>	<i>PART NO.</i>	<i>DESCRIPTION</i>	<i>QTY.</i>
2	SK2238099	TILT STOP SHAFT ASS'Y	1
5	KE003702	COMPONENT ASSEMBLY (includes Contactor & Terminal Block)	1
6	SK2238999	SUPPORT BAR ASS'Y	1
7	SK603523	COVER & VENT ASS'Y	1
8	FA05002-20	O-RING	1
9	KE01833	BEARING HOUSING ASS'Y	1
10	SK50056	SWITCH	1
11	SK50062	RUBBER BOOT	1
12	FA95074	NYLON ANCHOR	4
13	SK2234800	DIAL; FAHRENEIT	1
	SK2234801	DIAL; CELCIUS	1
14	SK2234900	R.13-75 KNOB	1
15	SK50903-1	BRACKET, INDICATOR LIGHT	1
16	SK50905-3	INDICATOR LIGHT	1
17	KE51965	BUSHING MODIFICATION	1
18	SK2234200	SPRING, TILT STOP	1
19	SK2237800	BEARING PIN	1
20	KE50442	KNOB; STEAM CONTROL	1
21	KE50886-4	HANDLE	1
22	KE50151-2	KNOB; FOR HANDLE	1
23	SK2241500	WASHER	1
24	FA31029	SPRING LOCK WASHER, 1/4	2
25	FA10485	HEX BOLT, 1/4-20X3/4	2
26	FA31031	HELICAL SPRING LOCK WASHER, 3/8	5
27	FA20030	HEX NUT, 3/8-16	5
28	SK1019701	ROLLER PIN	2
29	KE55069-2	THERMOSTAT	1
30	KE50473	GROUND LUG	1
31	SK2234700	THERMOSTAT SPACER	2
32	FA10140	SCREW, 6-32X1 1/4	2
33	SK50047-2	TRUNNION LOCK COLLAR	1
34	FA19184	SET SCREW HEX SOCKET, 3/8-16X3/8 LG	2
35	FA11092	SCREW, 8-32X1/2	1
36	FA95073	ELEVATOR BOLT, 5/16 - 8 X 1"	1
37	FA95031	SCREW, 8x3/4 18-8	4
38	KE54846-1	GASKET, U-CHANNEL, LENGTH 32"	1
39	KE95250	LABEL; ELECTRIC RATING PLATE	1
40	KE95010	LABEL, KE95010	1
42	KE95555-9	LABEL; FRONT PLATE	1
43	FA95081-1	SCREW, HEX CAP, 1/4-20X1/2	1
44	FA20504-3	SCREW LOCKNUT, 10-24	5
45	SK2299500	GROUND WIRE	1
46	KE54218	COVER (SEALED KETTLES)	1
47	KE51888	KNOB RET. WASHER	1
48	SCL10	LIFT-OFF COVER	1
 <i>LEG OPTIONS</i>			
(NOT SHOWN)	LTK	LEG SET; 6"	1
(NOT SHOWN)	LTKS	LEG SET; 4"	1

# SET-10 PAN ASSEMBLY



ITEM NO.	PART NO.	DESCRIPTION	QTY.
1	SK00008	PAN WELDMENT	1
2	FA11145	10/32X3/8 CROSS HEAD SCREW	8
3	SK2232000	THERMOSTAT CHANNEL	1
4	FA32006	#10 EXTERNAL TOOTH LOCK WASHER	2
5	FA10245	CROSS HEAD SCREW 8-23X1"	2
6	SK603281	CROSSBAR	1
7	SK603280	CROSS BAR SUPPORT	4
8	SK2231498	HEATING BLOCK, 208V	3
	SK2231499	HEATING BLOCK, 220V-380V, 240V-415V	3
9	KE55340	SAFETY THERMOSTAT BIMETAL	1
10	SK2231699	CROSS BAR WELDMENT	1
11	SK603284	1/2" MALE-FEMALE THREADED HEX STANDOFFS	4
12	FA21024	5/16-18 HEX. NUT	16
13	SK2231500	SPHERICAL WASHER	16
14	SK603282	BOTTOM COVER	1
15	FA11145	CROSS HEAD SCREW 10/32X3/8	1

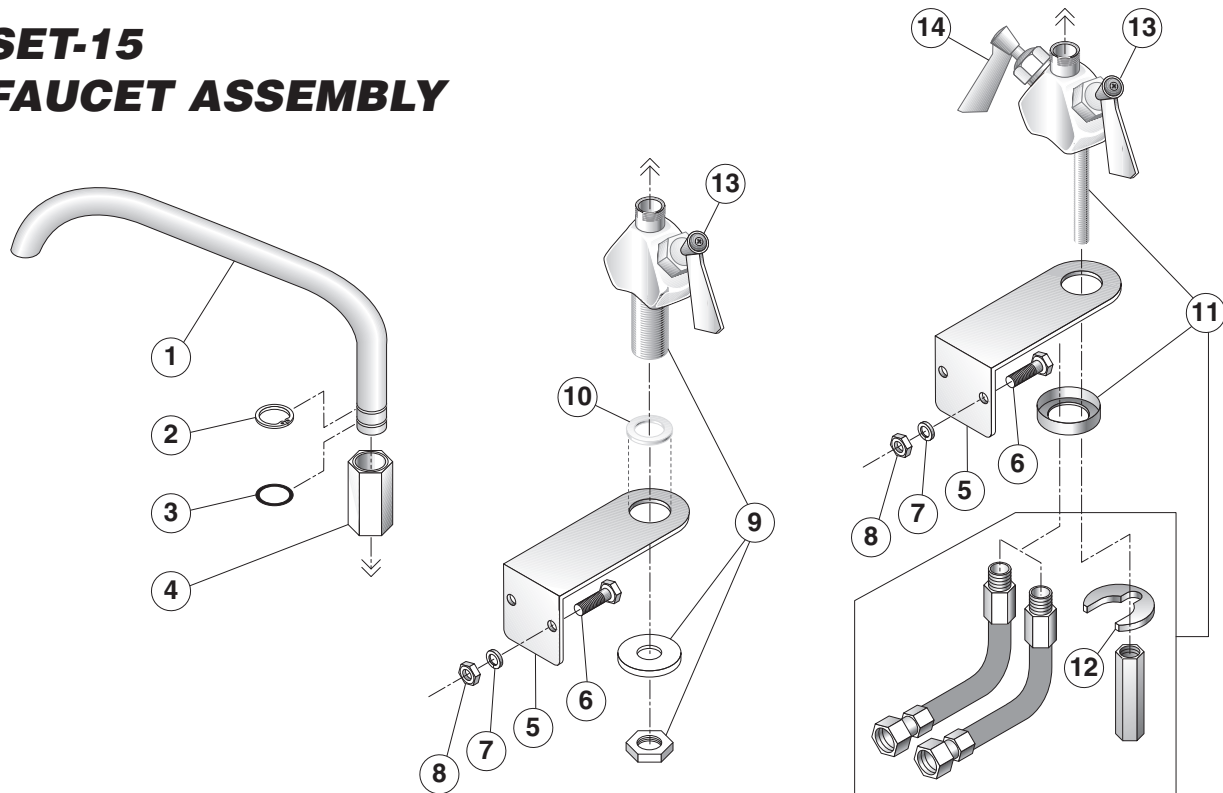
# SERVICE PARTS

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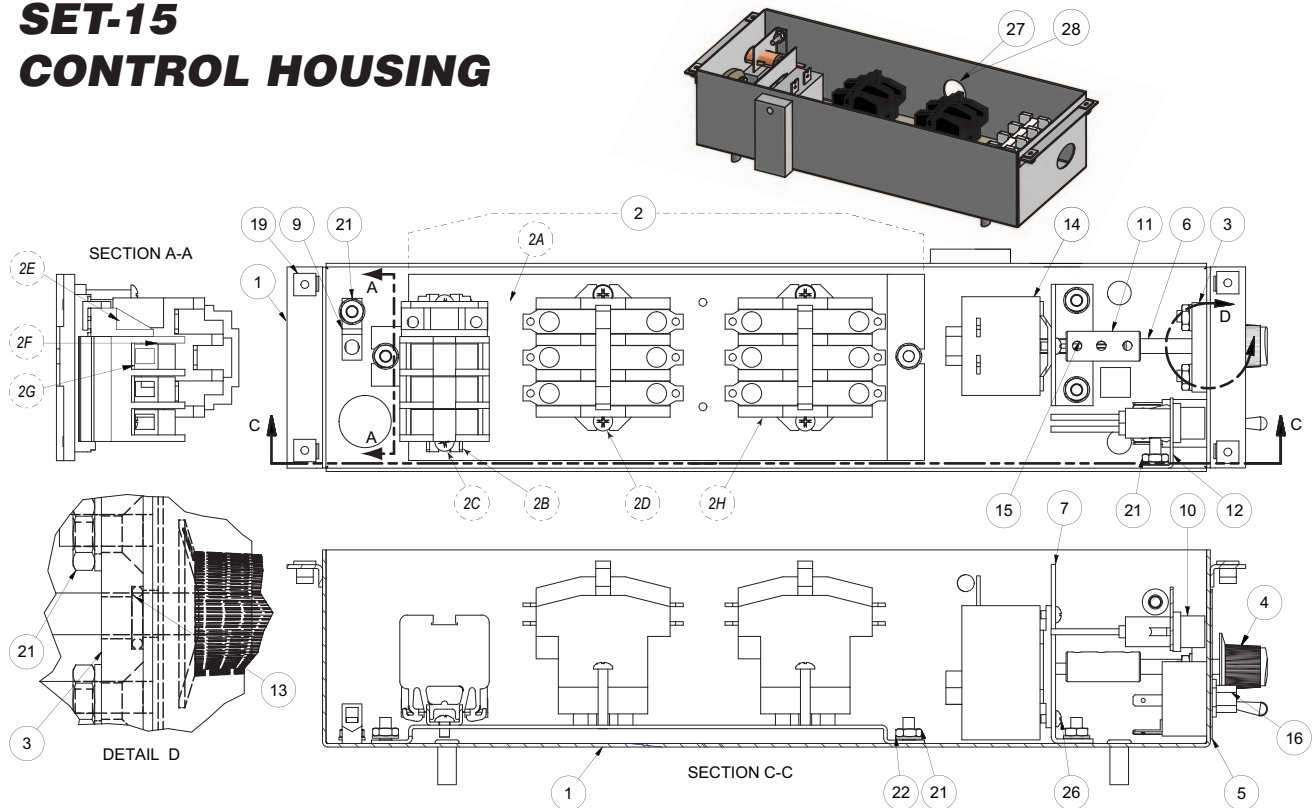
In order to preserve the various agency safety certification (UL, NSF, ASME/Ntl. Bd., etc.), only factory-supplied replacement parts should be used. The use of other than factory supplied replacement parts will void warranty.

## SET-15 FAUCET ASSEMBLY



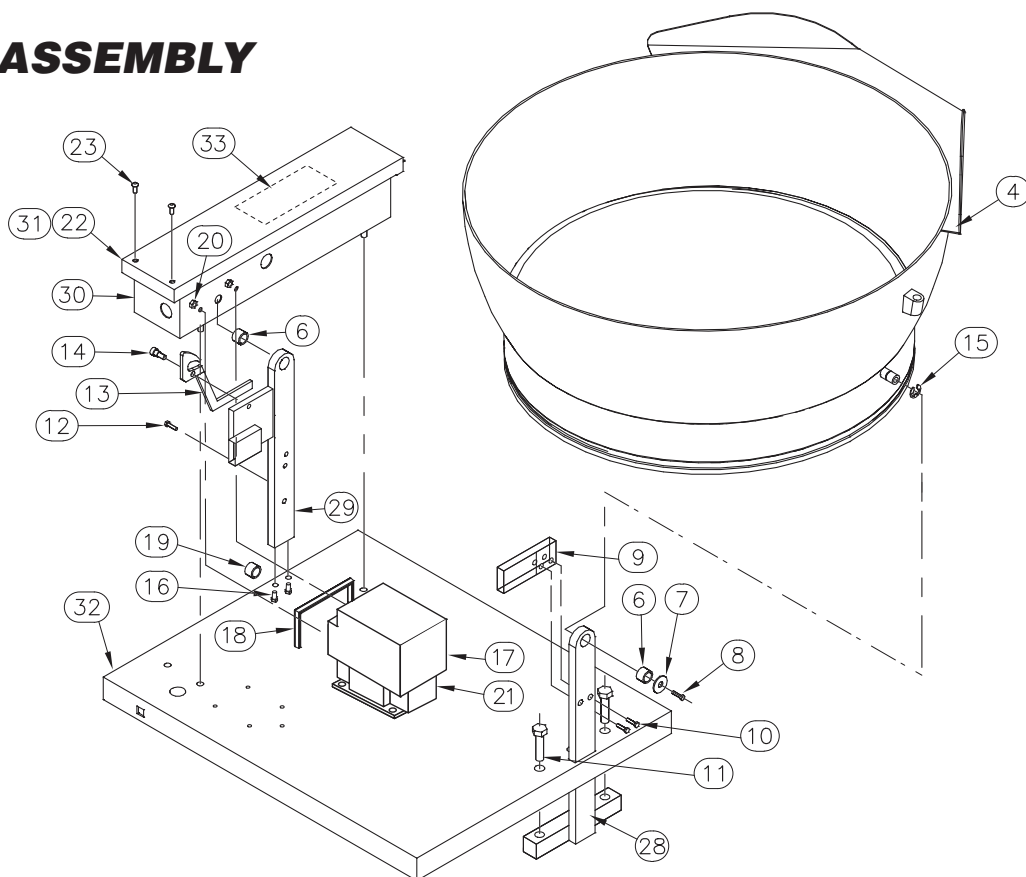
ITEM #	PART #	DESCRIPTION	QTY.
	<b>SPK16</b>	<b>SINGLE PANTRY FAUCET</b> (includes items 1-10)	
	<b>DPK16</b>	<b>DOUBLE PANTRY FAUCET</b> (includes items 1-8 & 11)	
1.	KE50825-6	3/4" SPOUT	1
2.	FA95007-10	RETAINING RING	1
3.	FA05002-19	"O" RING	1
4.	KE51736	LONG FAUCET NUT	1
5.	SK2302200	FAUCET MOUNTING BRACKET	1
6.	FA11258	HEX CAP SCREW	2
7.	FA31029	LOCK WASHER	2
8.	FA210028	HEX NUT	2
9.	KE51401	SINGLE PANTRY BODY (c/w item 13)	1
10.	KE50335	ADAPTER WASHER	1
11.	KE51403	DOUBLE PANTRY BODY (c/w item 13 & 14)	1
12.	SE50447	REPLACEMENT HORSESHOE WASHER	1
13.	SE50021	REPLACEMENT STEM ASSEMBLY, COLD WATER	1
14.	SE50020	REPLACEMENT STEM ASSEMBLY, HOT WATER	1

# SET-15 CONTROL HOUSING



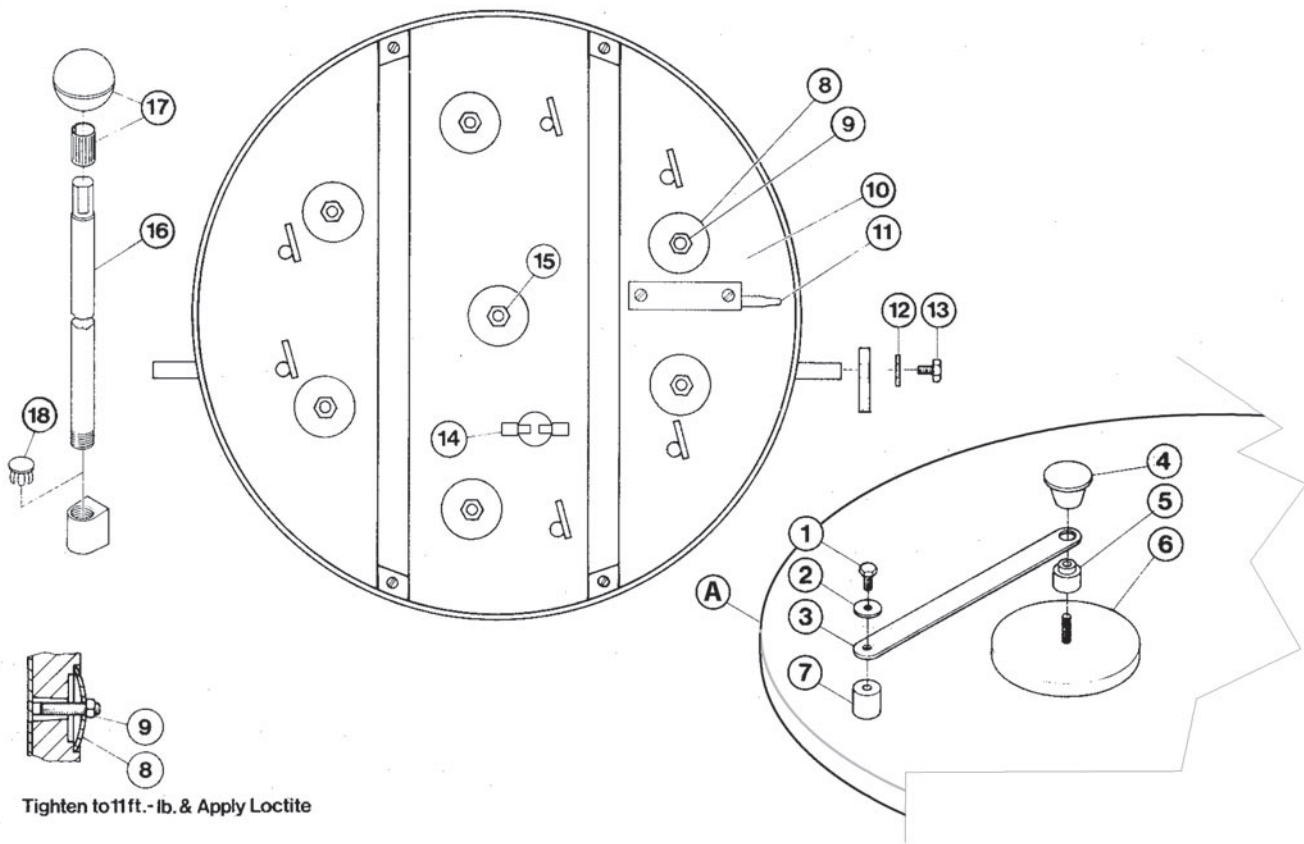
ITEM NO.	PART NO.	DESCRIPTION	QTY.
1	KE001075	BOX WELDMENT	1
2	KE001074	COMPONENT PLATE ASSEMBLY (includes 2A-2G)	1
2A	KE601020	COMPONENT PLATE	1
2B	KE54761	TERMINAL BLOCK MOUNTING RAIL	1
2C	FA11089	8-32 X 1/4	2
2D	FA11096	8-32 X 1"	4
2E	SK50054-2	TERMINAL BLOCK END BARRIER	1
2F	SK50054-1	TERMINAL BLOCK BARRIER	1
2G	SK50055-1	TERMINAL BLOCK	3
2H	KE603902-2	CONTACTOR, 208V - 380V	2
	KE603902-1	CONTACTOR, 480V	2
3	KE601103	HUB	1
4	KE50569-1	KNOB	1
5	KE601109-1	LABEL, °F	1
	KE601109-2	LABEL, °C	1
6	KE601081	SHAFT	1
7	KE601079	SUPPORT, SET-15 THERMOSTAT	1
9	KE50473	GROUND LUG	1
10	KE55486-5	LIGHT, 250V.1	1
11	KE600905	EXTENSION SHAFT	1
12	KE600914	BRACKET	1
13	FA05002-50	O-RING	1
14	KE55069-2	THERMOSTAT	1
15	FA11145	10-32 X 3/8 PAN HEAD, 18-8 S.S.	3
16	SK50056	SWITCH	1
19	FA95074	NYLON ANCHOR	4
21	FA21006	10 - 24, 18-8 S.S. HEX NUT	8
22	FA30505-2	WASHER NO. 10, S.S.	8
26	FA11052	6-32 X 1/4 S.S. SCREW SLOT	2
27	SK2274602	3/4 CONNECTOR; LIQUID TITE STRAIGHT (not shown)	1
28	FA05002-1	O-RING 1" X 1 1/4" O.D. X 1/8"W (not shown)	1

# SET-15 BASE/PAN ASSEMBLY



ITEM NO.	PART NO.	DESCRIPTION	QTY.
4	SK2273599	PAN ASS'Y	1
6	SK50403	BEARING, BRONZE	2
7	SK50434	WASHER, PAN MTG. PIN	2
8	FA95081-3	BOLT, MODIFIED FA11322	2
9	KE603854	STOP BAR, LH	1
10	FA11224	HEX. BOLT, 5/16-18 X 1, S.S. 18.8	2
11	FA11509-2	HEX. BOLT, 1/2-13 X 1 1/4, S.S. 18.8	2
12	FA11258	HEX CAP SCREW, 1/4-20 X 3/4	1
13	KE600550	CAM	1
14	FA15019-5	SHOULDER BOLT, 1/4-20	1
15	SK2167201	RETAINING RING	2
16	FA11323	HEX SCREW, 5/16-18 X 3/4	2
17	SK00384	TRANSFORMER BOX ASS'Y, 480V	1
18	KE54846-6	GASKET, U-CHANNEL, 480V	1
19	KE54833-1	SNAP-IN BUSHING, 480V	1
20	FA21006	HEX NUT 10-3218-8 S.S., 480V	2
21	KE53838-16	TRANSFORMER, 480V	1
22	KE600284-3	GASKET, SILICONE	1
23	FA95031	8 X 3/4 18-8 PH. PAN HEAD	4
28	SK00384-2	SUPPORT BAR ASS'Y, L.H.	1
29	SK2274299-2	SUPPORT BAR ASS'Y, R.H.	1
30	KE001187-1	ELECTRONIC BOX ASS'Y	1
31	KE601034-1	COVER	1
32	KE000851-1	BASE WELDMENT	1
33	SK2242101	WIRING DIAGRAM, 208V-240V, 220V-380V, 240V-415V	1
	SK90104	WIRING DIAGRAM, 480V	1

**SET-15**  
**BOTTOM & COVER VENT CAP**



ITEM NO.	PART NO.	DESCRIPTION	QTY.
A	SCL15	LIFT-OFF COVER (includes 1-7)	1
1	SK2211500	SCREW, 1/4"-20 X 3/8"	1
2	FA30505-1	WASHER	1
3	SK2211100	SUPPORT ARM	1
4	SK2209300	KNOB	1
5	SK2211300	SPACER	1
6	SK00054	COVER	1
7	SK2211200	SPACER	1
8	SK2275300	WASHER, SPHERICAL	7
9	FA21024	NUT, 5/16-18	7
10	SK2276097	ELEMENT BLOCK ASSEMBLY, 208V, 220V-380V, 240V-415V	1
	SK2276098	ELEMENT BLOCK ASSEMBLY, 220V - 240V	1
	SK2276099	ELEMENT BLOCK ASSEMBLY, 460V	1
11	KE55069-2	THERMOSTAT	1
	SK2232001	THERMOSTAT CHANNEL	1
12	SK2231500	WASHER	2
13	SK2274000	BOLT, 5/16-18 X 1/2"	2
14	KE55340	THERMOSTAT, HIGH LIMIT (575F, 302C)	1
15	SK2277100	COVER SPACER	1
16	KE50886-4	HANDLE	1
17	KE50151-2	KNOB, HANDLE	1
18	KE54907-15	PLUB BUTTON	1



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