



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 Counter Tilting Skillet ECTS-12



Model ECTS-12

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

70 Oakdale Road, Downsview (Toronto) Ontario, Canada, M3N 1V9

Telephone: 919-762-1000

www.crownsteamgroup.com

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.

**DANGER**

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

**WARNING**

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

**CAUTION**

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

NOTICE

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

Do not attempt to operate this unit in the event of a power failure.

**NOTICE**

Adequate clearances **MUST** be maintained for servicing and proper operation.

**NOTICE**

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

NOTICE

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

NOTICE

This manual should be retained for future reference.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

Table of Contents

Important Notes For Installation and Operation 2

Service Connections 4

Installation Instructions 6

Operating Instructions..... 8

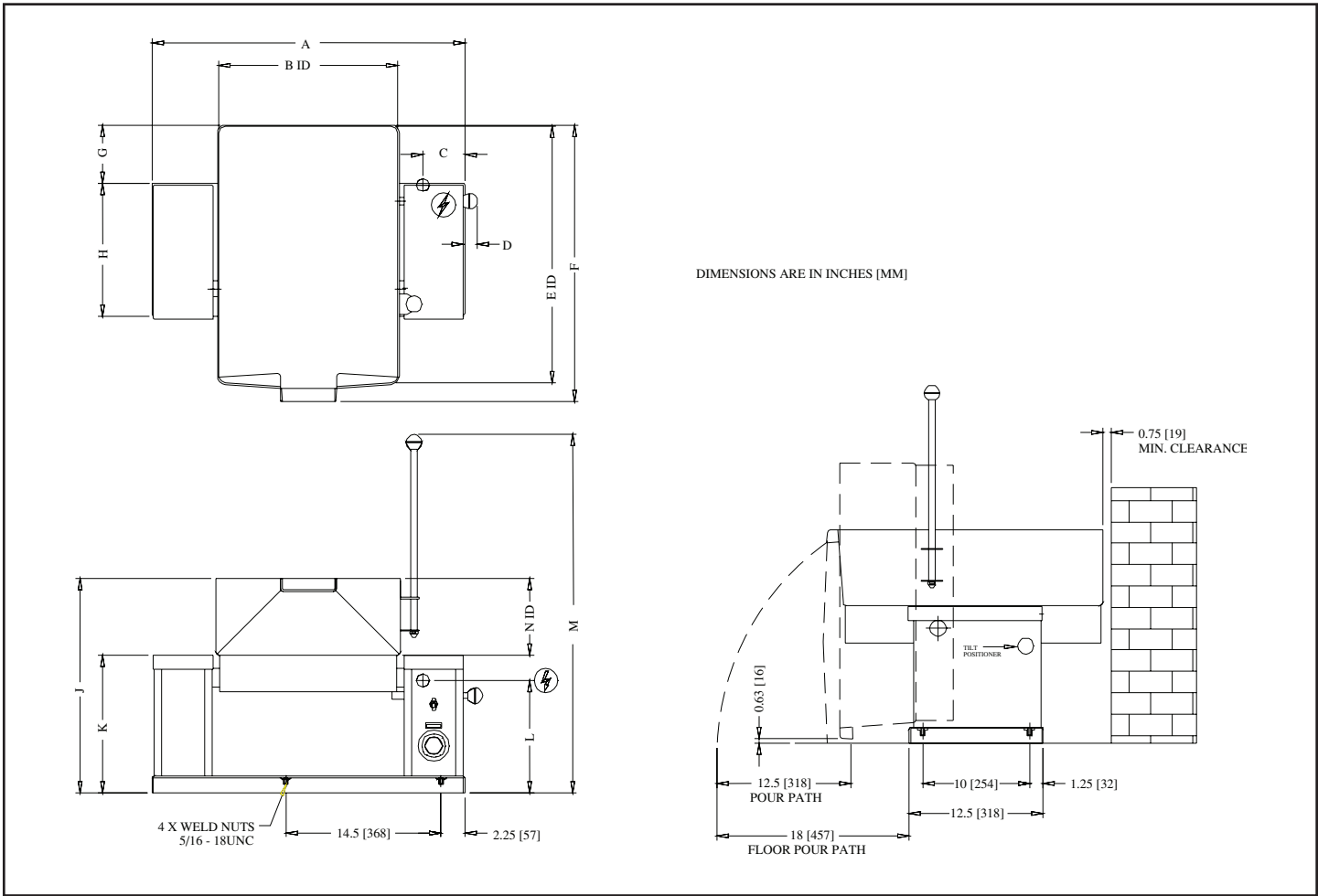
Cleaning..... 9

Maintenance 10

Troubleshooting 11



SERVICE CONNECTIONS



SERVICE CONNECTIONS

⚡ – ELECTRICAL CONNECTION: To be as specified on units Data Plate.

CAPACITY AND DIMENSIONS														
MODEL	CAPACITY	A	B	C	D	E	F	G	H	J	K	L	M	N
ECTS-12	12 Gallons (45 liters)	29" (737)	16.75" (425)	4" (102)	2" (51)	24" (610)	25.75" (654)	5.5" (140)	12.5" (318)	20" (508)	13" (330)	10.5" (267)	33.25" (845)	7" (178)

ELECTRICAL CHARACTERISTICS AND SPECIFICATIONS																			
MODEL	PHASE	208V		220V		240V		380V		415V		480V				MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE	
		kW	AMP	kW	AMP	kW	AMP	kW	AMP	kW	AMP	kW	AMP	kW	AMP				
ECTS-12	1	9.0	43.3	9.0	40.9	9.0	37.5	--	--	--	--	--	--	--	ECTS-12	191 lbs. (87 kg)	Sides	6" (152)	
	3	9.0	25.0	9.0	23.6	9.0	21.7	9.0	13.7	9.0	12.5	9.0	10.8	9.0			8.7	Back	6" (152)

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



INSTALLATION INSTRUCTIONS

UNPACKING

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

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.



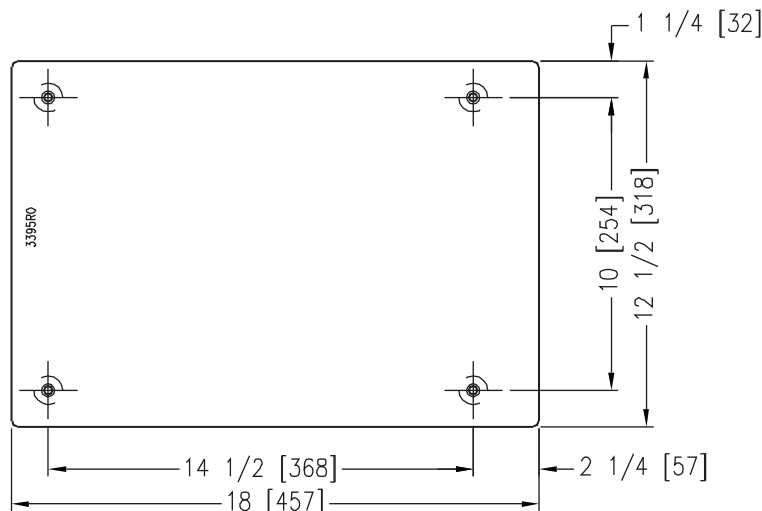
WARNING

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).

INSTALLATION INSTRUCTIONS

1. Position appliance on counter allowing sufficient rear clearance from wall to tilt freely and completely without obstruction.
2. Mark four corner locations of appliance base, as shown below.
3. Remove appliance from counter and locate position of four holes as per drawing detailed below. Drill four 7/16" diameter holes.
4. Apply a continuous bead of Silastic or other equivalent sealant along the complete perimeter edge of the appliance 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.
7. 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 appliance to terminal provided inside console housing.
10. Turn power ON and check for proper operation.



FRONT OF APPLIANCE

IN [mm]

OPERATING INSTRUCTIONS

OPERATING INSTRUCTIONS

1. Ensure that unit has been electrically connected and that circuit breakers are on.
2. Place power switch in "ON" position.
3. Set the thermostat dial to high (#10).
4. Preheat the unit and allow it to cycle thus equalizing heat across the entire surface.
5. Cooking should be done at various temperature settings on the dial as determined by the user.
6. Water will boil faster with the optional cover on.
7. Check that skillet optional level bar, on right side of control panel, moves in and out easily. This bar provides two set positions, level and slightly tilted.
8. At end of cooking, return thermostat to "OFF" position, turn power switch "OFF", remove food and allow to soak for ease of cleaning.

TILTING INSTRUCTIONS

Your skillet has the a "Tilt Lock" feature and may not be tilted without disengaging the tilt knob located on the console at the top right. This feature locks the kettle in the upright position. Follow these steps to tilt kettle:

1. Pull out the tilt knob at the top right of console.
2. Using tilt handle, pull skillet forward to desired angle of pour. The tilt knob can be released after the skillet has been tilted approximately 10 degrees.
3. Upon returning the skillet to the upright position, the tilt lock will engage and locks in the upright position. The skillet should not move in either direction once in the upright position.

COOKING SURFACE POSITIONS

Your skillet is capable of cooking in two positions, flat or inclined. Cooking in the inclined position allows oils or sauces to collect at the front of the pan while providing a dry cooking surface towards the rear.

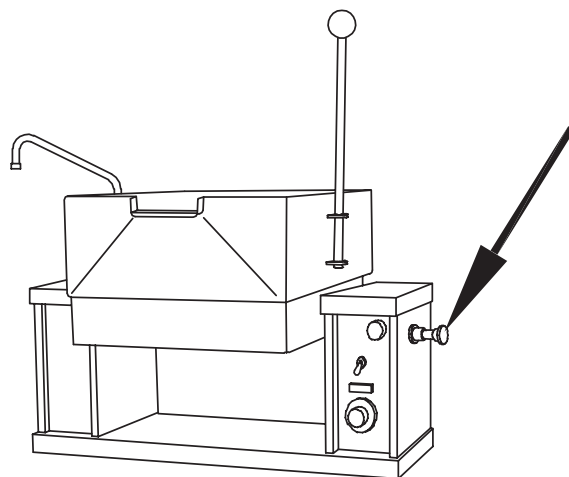
CAUTION

The Tilt Lock feature will not be engaged while cooking in the inclined position.

To cook in the inclined position:

1. Disengage the Tilt Lock and tilt the skillet forward.
2. Release the Tilt Lock knob and push the knob in on the right side of the console to cook in the inclined position.
3. Lower the skillet down to rest in the inclined cooking position.

THERMOSTAT SETTINGS		
SIMMERING	1 - 4	(200 F)
SAUTÉING	5 - 6	(225 - 275 F)
SEARING	7 - 8	(300 - 350 F)
PAN FRYING	8 - 9	(325 - 375 F)
GRILLING	9 - 10	(350 - 425 F)



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.

 CAUTION

Do not use cleaning agents that are corrosive.

CLEANING INSTRUCTIONS

1. The Electric Counter Tilting Skillet should be cleaned after each use.
2. Soak cooking surface with water and a mild soap to remove any food stuck to surface.
3. Wash entire unit surface with mild detergent and water. Rinse entire unit and dry.

 WARNING

Do not get water in electrical components.

4. Check that pour spout, strainer, cover and sides of unit are cleaned as above.

TROUBLESHOOTING

UNIT WILL NOT OPERATE

1. Power supply not "ON".
2. Defective thermostat or elements

PAN DIFFICULT TO TILT

1. Tilt knob not disengaged.
2. Dirt in oilite bearings causing them to bind.

NOTICE

Never grease or oil the pivot bearings as this may cause problems with tilting.
Bearings are oilite and never require lubrication.

NOTES

NOTES



NOTES

ECTS-12

Electric Counter Tilting Skillet



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.



CROWN FOOD SERVICE EQUIPMENT



A Middleby Company

70 Oakdale Road, Downsview (Toronto) Ontario, Canada, M3N 1V9
 Telephone: 919-762-1000 www.crownsteamgroup.com