



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

Round Electric Counter Tilting Skillet ECTRS-16S



Model ECTRS-16S

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.

SOUTHBEND STEAM

 **MIDDLEBY** A Middleby Company

1100 Old Honeycutt Road Fuquay-Varina, North Carolina 27526 USA

www.southbendnc.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 5

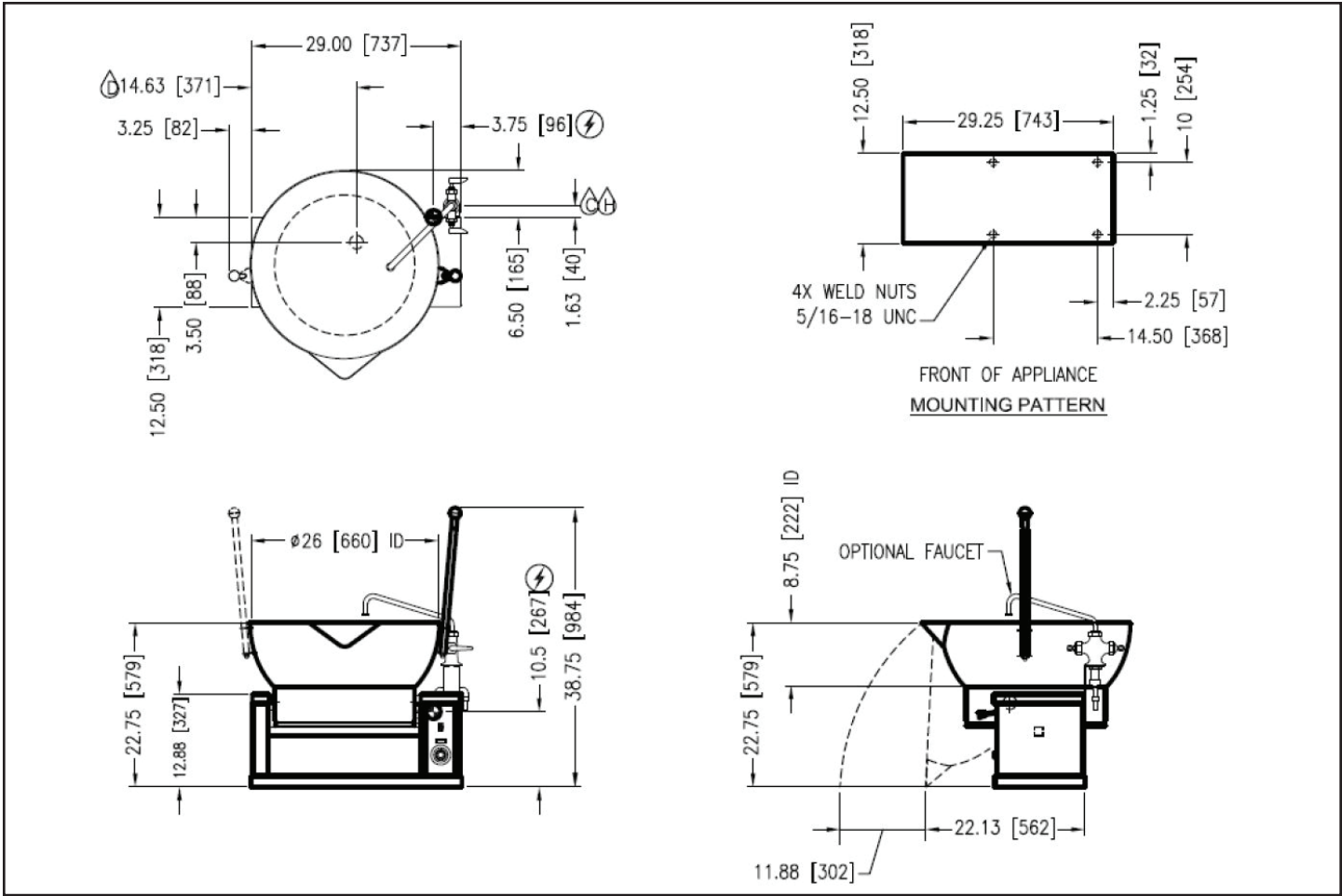
Operation 6

Cleaning..... 7

Troubleshooting 8



SERVICE CONNECTIONS



SERVICE CONNECTIONS

- ⚡ – ELECTRICAL CONNECTIONS: to be specified on data plate
⚡ – COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
⚡ – DRAIN: 1 1/2" - 11 1/2 NPT
⚡ – HOT WATER: 3/8" O.D. tubing to optional faucet (OPTIONAL)

ELECTRICAL CHARACTERISTICS

Electrically heated, round, counter tilting skillet operating at 0 psi (0kPa) and rated at 7.5 kW

MODEL	kW	PHASE	AMPS PER LINE						
			208V	220V	240V	380V	415V	480V	600V
ECTRS-16S	7.5	1	36.0	34.1	31.3	N/A	N/A	N/A	12.5
		3	20.8	19.7	18.1	11.4	10.4	9.0	7.2

SPECIFICATIONS

MODEL	CAPACITY		SHIPPING WEIGHT	MINIMUM CLEARANCE	
ECTRS-16S	16 Gallon	60 Liter	249 LBS. [113 KG]	SIDES BACK	0 0

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

INSTALLATION

UNPACKING

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

Immediately after unpacking, check for possible shipping damage. If the tilting braising pan 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.

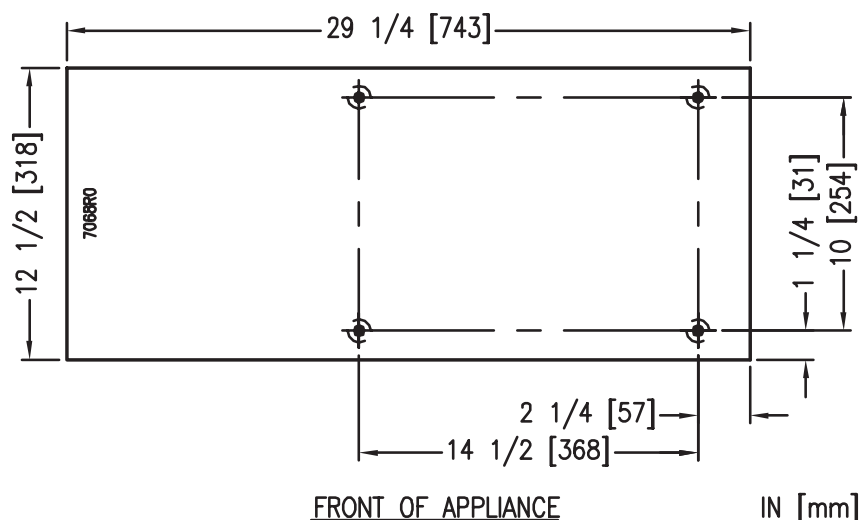
WARNING

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 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 washer 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.



OPERATION

OPERATING INSTRUCTIONS

1. Insure 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 use of the optional cover.
7. At end of cooking, return thermostat to "OFF" position, turn power switch "OFF" and remove food. Put a small amount of water in the pan and allow to soak for ease of cleaning.

THERMOSTAT SETTINGS

COOKING METHOD	SETTINGS	TEMPERATURE
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)

CAUTION

When tilting pan to remove contents take care not to tilt too far too fast as contents are hot and may splash on the operator causing injury.

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.

Use of cleaning agents that contain, chloride, acids, salts or other corrosive substances may cause pitting and corrosion when used over a period of time. This will reduce the life of the appliance.

Should pitting or corrosion occur this is not covered by warranty.

Follow the recommended cleaning instructions: Use a mild detergent, warm water and rinse thoroughly.

 WARNING

Do not get water in electrical components.

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.
4. Rinse entire unit and dry.

All accessories such as cover should also be cleaned as instructed above.

TROUBLESHOOTING

UNIT WILL NOT OPERATE

1. Power supply not “ON”.
2. Defective thermostat or elements

HOT SPOT ON PAN BOTTOM

1. Element not operating. Check for defective element or wire termination.

PAN DIFFICULT TO TILT

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

NOTES

NOTES

NOTES

ECTRS-16S

Round Electric Counter Tilting Skillet



A product with the Southbend Steam 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 Southbend Steam Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number, serial number, and type of your appliance.



SOUTHBEND STEAM

 **MIDDLEBY** A Middleby Company

1100 Old Honeycutt Road Fuquay-Varina, North Carolina 27526 USA

www.southbendnc.com