



southbend

A MIDDLEBY COMPANY

OWNER'S MANUAL

INSTALLATION

USER'S GUIDE

ELECTRIC TILTING SKILLET

MODELS: BETS-24, BETS-30, BETS-40

These instructions should be read thoroughly before attempting installation. Set up, installation and Performance Check should be performed by a qualified service technician. The Manufacturer, Southbend (1100 Old Honeycutt Rd., Fuquay-Varina, North Carolina 27526), informs you that unless the installation instructions for the above described Southbend product are followed and performed by a qualified service technician, (a person experienced in and knowledgeable concerning the installation of commercial gas and/or electrical cooking equipment) then the terms and conditions of the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.

If the equipment has been changed, altered, modified or repaired by other than a qualified service technician during or after the 12-month limited warranty period, then the manufacturer shall not be liable for any incidental or consequential damages to any person or to any property which may result from the use of the equipment thereafter. Some States do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion thereto may not apply to you.

In the event you have any question concerning the installation, use, care, or service of the product, write Customer Service Department, Southbend Corporation, 1100 Old Honeycutt Rd., Fuquay-Varina, North Carolina 27526.

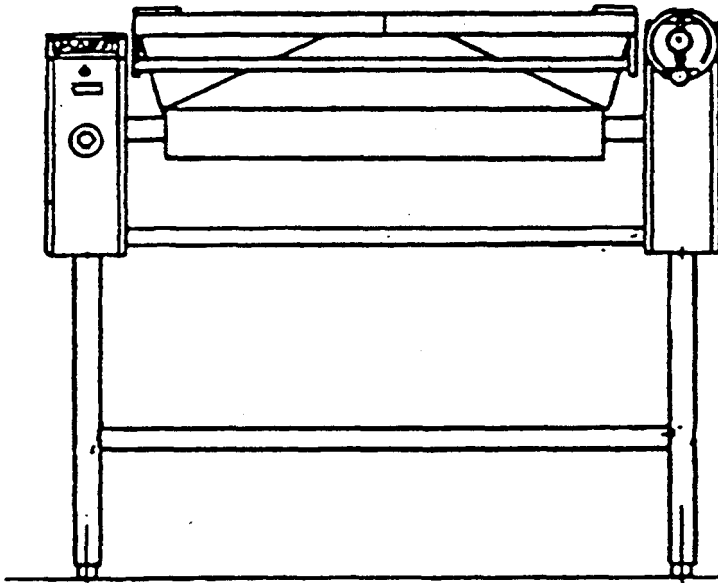


INSTALLATION AND OPERATION

MANUAL

ELECTRIC TILTING SKILLETS

**MODELS ETS-24
 ETS-30
 ETS-40**



INSTALLATION AND OPERATION

It is recommended that this manual be read thoroughly and that all instructions be followed carefully. This manual should be retained for future reference.

DO NOT ATTEMPT TO OPERATE THIS UNIT IN THE EVENT OF A POWER FAILURE

ADEQUATE CLEARANCES MUST BE MAINTAINED FOR SAFE AND PROPER OPERATION

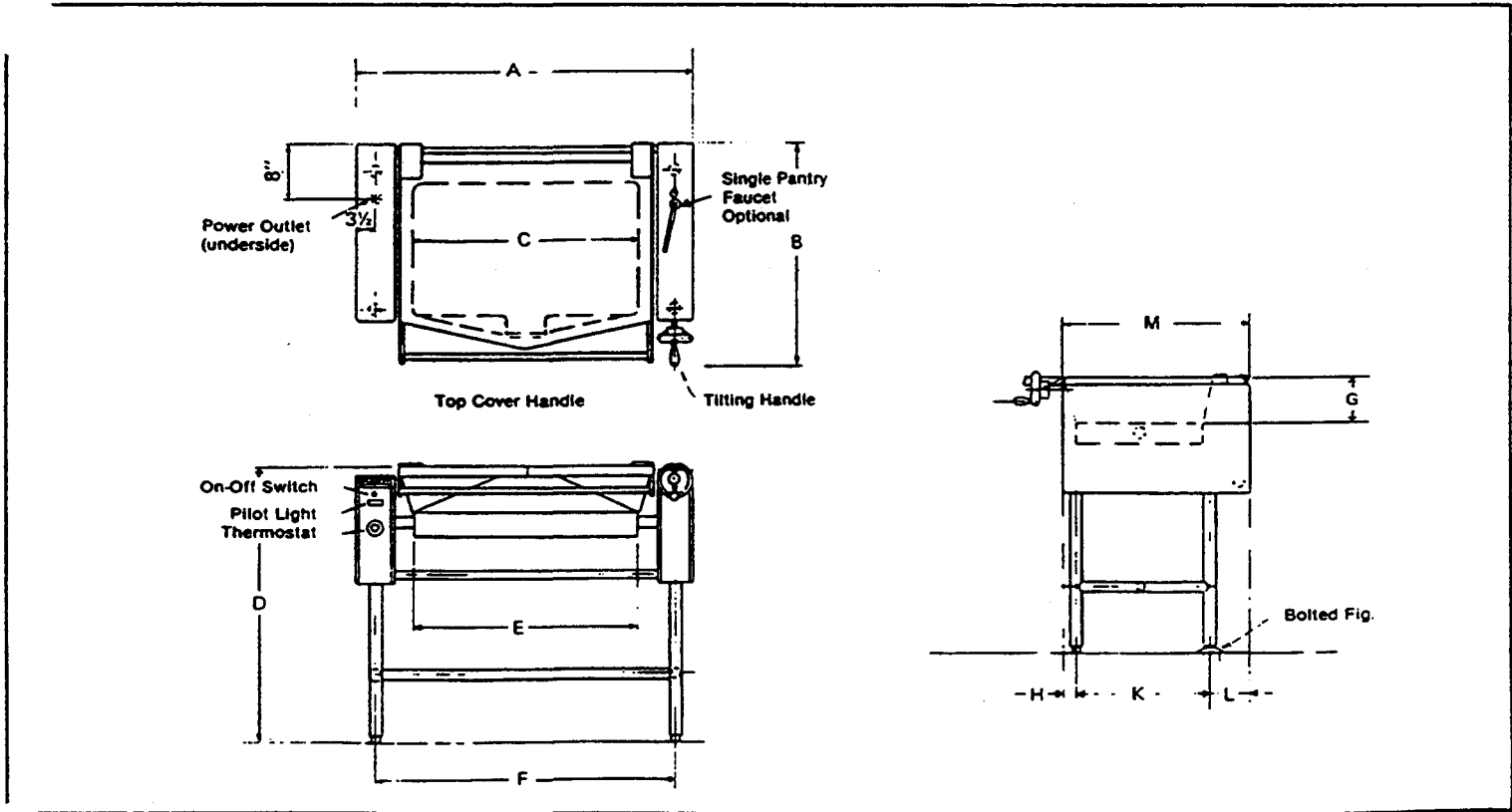
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INSTALLATION AND SERVICE CONNECTIONS

MODEL	PH	208V		230V		240V		380V		415V		480V	
		KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP
ETS-24	3	18	50.0	18	45.2	18	43.3	18	27.3	18	25.0	18	21.6
ETS-30	3	18	50.0	18	45.2	18	43.3	18	27.3	18	25.0	18	21.6
ETS-40	3	27	75.0	27.0	67.9	27	65.0	27	41.0	27	37.6	27	32.5

Model	Capacity		A	B	C	D	E	F	G	H	K	L	M
ETS-24	24 U.S. gal. 91 liter	inches mm	50-1/2 1280	35 889	33-1/2 902	38 965	33-1/2 857	43-1/2 7705	7 784	2-1/2 70	22 559	4-1/2 774	29-1/2 743
ETS-30	30 U.S. gal. 14 liter	inches mm	50-1/2 7280	35 889	33-1/2 902	38 965	33-1/4 857	43-1/2 7705	9 235	2-3/4 70	22 559	4-1/2 774	29-1/4 743
ETS-40	40 U.S. gal. 152 liter	inches mm	66-1/2 7686	35 889	49 -1/2 7254	38 965	49-1/4 1251	59-1/2 7577	9 235	2-3/4 70	22 559	4-1/2 774	29-1/4 743



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

INSTALLATION AND SERVICE CONNECTIONS

INSTALLATION INSTRUCTIONS

Set skillet in place, 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 2.

This must be a waterproof connections 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.

The tilting skillet is one of the most versatile piece 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:

Simmering	Maximum of 200 F	Thermostat Setting 1-4
Sautéing	225 - 275 F	Thermostat Setting 5-6
Searing	300 - 350 F	Thermostat Setting 7-8
Frying	325 - 375 F	Thermostat Setting 8-9
Grilling	350 - 425 F	Thermostat Setting 9-10

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 high (#10). Preheat skillet and allow it to cycle thus equalizing heat across entire pan surface. Cooking should be done at various temperature settings on the dial as determined by the user. Cooking will occur faster with the cover down.

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

NOTE: 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

ITEM	PORTION SIZE	THERMOSTAT SETTING	BATCHES PER HOUR	ETS 24 PER LOAD QTY YIELD		ETS 40 PER LOAD QTY YIELD	
BREAKFAST FOODS							
Bacon	3 Slices	350°	12	2	10	3	15
Eggs							
Boiled Hard	1 Egg	225°	5	50	50	75	75
Boiled Soft	1 Egg	225°	8	50	50	75	75
Fried	1 Egg	400°	4	30	30	45	45
Poached	1 Egg	225°	5	36	36	60	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	500	40	1000
Pancakes	2 each	400°	10	30 each	15	50 each	25
FISH							
Clams	1 pt.	400°	10	10 qts.	20	15 qts.	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 02 .	450°	3	60-4 oz.	60	90-4 oz.	90
Lobster	1 - 1#	350°	4	20-1#	20	30-1#	30
Swordfish	5 oz .	450°	3	50-5 oz.	50	75-5 oz.	75
SAUCES							
Brown Gravy	1 oz .	350°- 200°	2	18 gals.	2300	35 gals.	4500
Cream Sauce	2 oz.	250° - 175°	1	18 gals.	1150	35 gals.	2250
Clam Soup	6 oz .	200°	1	18 gals.	375	35 gals.	725
French Onion Soup	6 oz.	225°	1	18 gals.	350	35 gals.	700
Meat Sauce	4 oz .	350° - 200°	1	18 gals	575	35 gals	1100

COOKING SCHEDULE

ITEM	PORTION SIZE	THERMOSTAT SETTING	BATCHES PER HOUR	ETS 24 PER LOAD QTY YIELD		ETS 40 PER LOAD QTY YIELD	
MEAT - POULTRY							
Bacon	3 slices	350°	12	2#	10	3#	15
Beef							
Amer. Chop Suey	6 oz .	400° - 225°	2	18 gals	350	35 gals	700
Beef Stew	8 oz .	300°	--	18 gals	280	35 gals	560
Corned Beef Hash	5 oz .	400°	5	16#	50	25#	75
Cheeseburger	3 oz .	300°	12	7#	35	10#	50
Hamburger	3 oz .	300°	15	7#	35	10#	50
Meatballs	1 oz .	400° - 225°	3	12-1/2#	65	18#	180
Pot Roast	2 oz .	350° - 200°		120#	500	180#	750
Salisbury Steak	5 oz .	400°	3	16#	50	24#	75
Sirloin Steak	6 oz .	400°	5	15#	40	22-1/2#	60
Swiss Steak	4 oz .	300° - 200°	1	25#	100	40#	160
Chicken							
Pan Fried	2-1/4's	350°	3	50 pieces	25	80 pieces	40
Whole	2 oz.	350° - 200°		16-5#	200	24-5#	265
Frankforts							
Grilled	2 oz.	300°	8	22#	176	33#	264
Boiled	2 oz.	250°	12	16#	128	25#	200
Ham Steak	3 oz .	400°	8	10#	50	15#	--
Pork Chops	5 oz .	350°	4	15#	50	25#	75
Sausage Links	3 links	350°	7	30#	120	45#	180

Turkey

Off Carcass	2 oz .	400° - 200°	--	3-26-30#	200	4-26-30#	275
On Carcass	2 oz.	400° - 200°	--	4-16-20#	175	6-16-20#	265

Miscellaneous

Grilled Chicken	1 Sandwich	400°	8	35 Sand.	35	50 sand.	50
Macaroni & Cheese	8 oz.	200°	2	18 gals.	300	35 gals.	525
Rice	4 oz.	350° - 225°	1	20# raw	320	40#	650
Spaghetti	4 oz.	350° - 225°	2	8# raw	200	12#	300

Vegetables

Canned	3 oz.	400°	6	30#	125	45#	200
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Fresh

Beans, Wax, Green	3 oz.	400°	3	25#	125	50#	250
Beets	3 oz.	400°	1	30#	125	60#	300
Broccoli	3 oz.	400°	3	25#	125	40#	200
Cabbage	3 oz.	400°	5	20#	80	30#	125
Carrots	3 oz.	400°	2	35#	150	70#	300
Cauliflower	3 oz.	250°	5	15#	75	25#	125
Corn	1 Ear	400°	8	50 Ears	50	75 Ears	75
Potatoes	3 oz.	400°	2	40#	200	60#	300
Spinach	4 oz.	250°	10	6#	25	9#	35
Turnip	4 oz.	400°	2	20#	100	30#	150

Frozen Beans, French Green	3 oz.	400°	6	15#	60	22 1/2#	90
Lima Beans	3 oz.	250°	4	15#	60	22 1/2#	90
Broccoli	3 oz.	400°	8	12#	50	18#	75
Sliced Carrots	3 oz.	250°	6	15#	60	22 1/2#	90
Small Whole Carrots	3 oz.	250°	3	15#	50	22 1/2#	90
Corn	3 oz.	250°	18	15#	50	22 1/2#	90
Small Whole Onions	3 oz.	250°	7	15#	50	22 1/2#	90
Peas	3 oz.	400°	10	15#	75	22 1/2#	110
Spinach	3 oz.	400°	3	15#	75	22 1/2#	110

DESSERTS, PUDDINGS, SWEET SAUCES

Butterscotch Sauce	1 oz.	200°	1	18 gals.	2300	35 gals.	4500
Cherry Cobbler	3 oz.	200°	1	18 gals.	750	35 gals.	1500
Chocolate Sauce	1 oz.	200°	1	18 gals.	2300	35 gals.	4500
Cornstarch Pudding	4 oz.	200°	1	18 gals.	575	35 gals.	1100
Fruit Gelatin	3 oz.	250°	2	18 gals.	750	35 gals.	1500

CLEANING INSTRUCTIONS

NOTICE: As a safety precaution disconnect the power supply during cleaning and servicing.

The Electric Tilting Skillet should be cleansed 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.

WARNING: DO NOT GET WATER IN ELECTRICAL COMPONENTS

Check that pour spout, strainer, cover and sides of unit are cleansed as well as cooking surface.

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 oilite bearings causing it to bind.
4. Shaft bent.

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