



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

Gas Counter Tilting Skillet GCTS-16



Model GCTS-16

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.

WARNING

In the event you smell gas, shut down equipment at the main shut off valve and contact the local gas company or gas supplier for service.

NOTICE

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

PURCHASER: Instructions to be followed in the event the operator of this appliance smells gas must be posted in a prominent location. This information shall be obtained by consulting the local gas supplier.

The appliance area **MUST** be kept free and clear of combustibles.

DO NOT obstruct the flow of combustion and ventilation air.

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

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

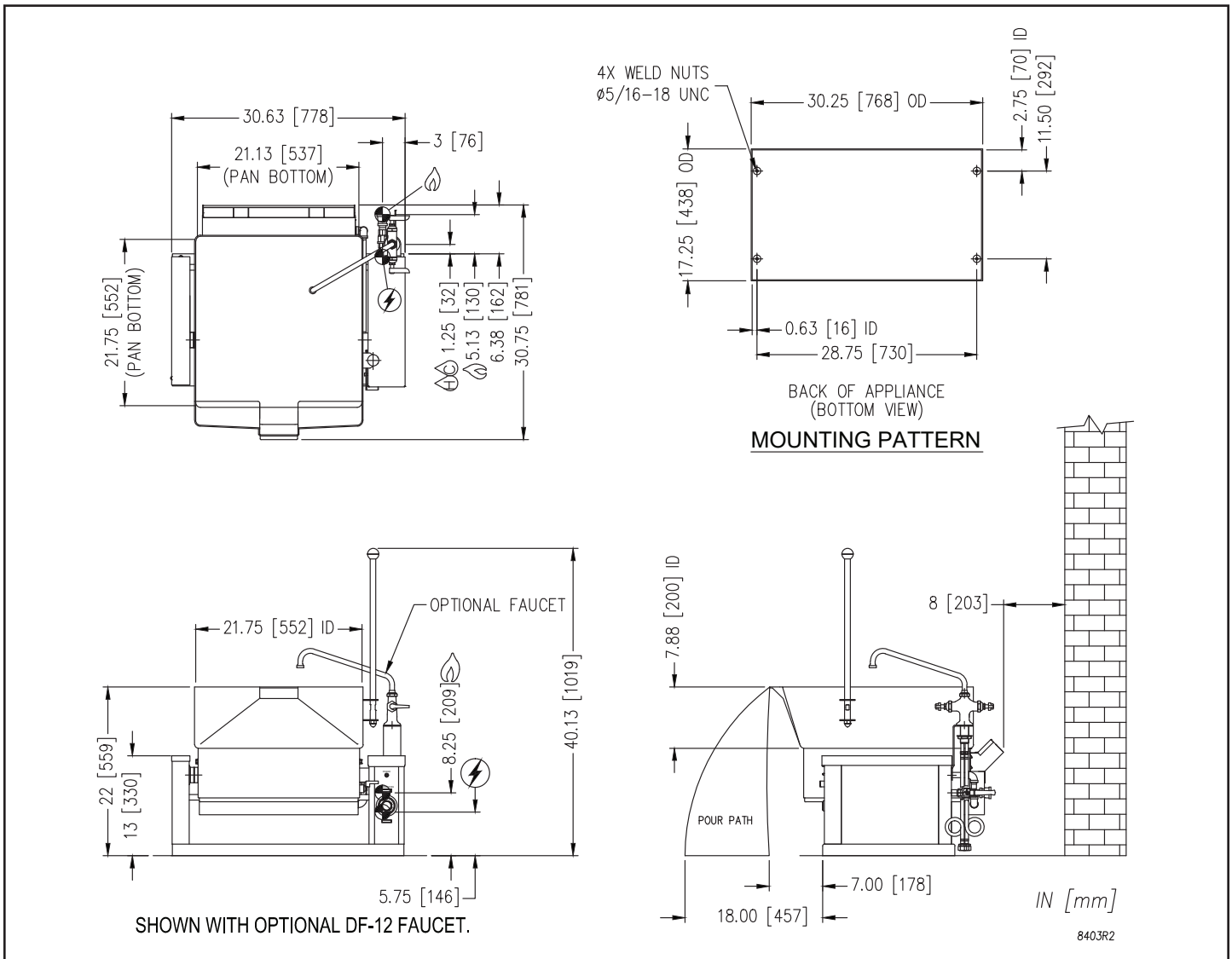
This manual should be retained for future reference.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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SERVICE CONNECTIONS



SERVICE CONNECTIONS

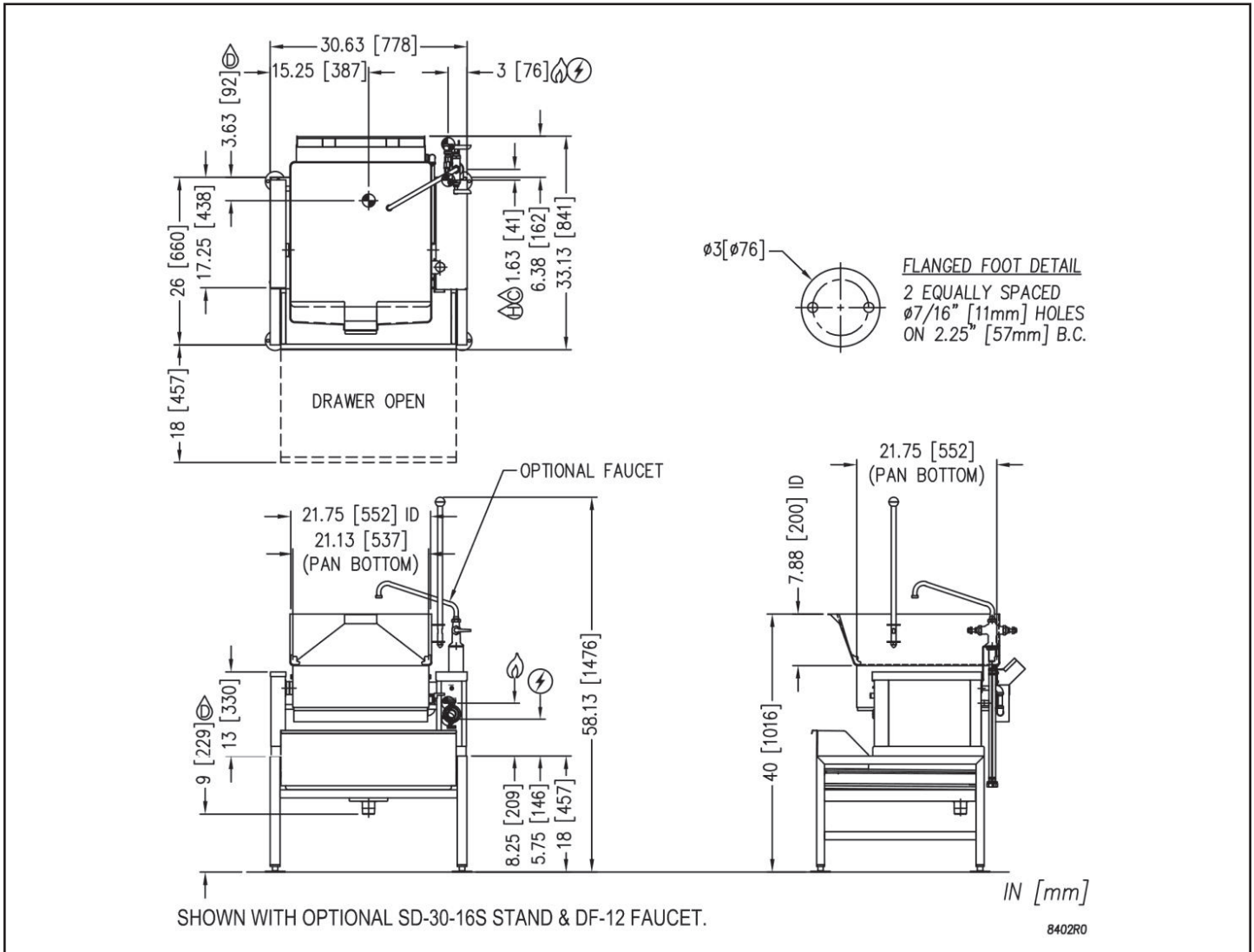
- ⚡ – Electrical Connection - Unless otherwise specified, field wire electrical connection to be 120V, 60 Hz, Single Phase with grounding wire. Unit Furnished with 8' cord and 3-prong plug. Total max AMPS 2.0
- 🔥 – Gas Connection - 3/4" pipe supply line required
- 🌡️ – Cold Water - 3/8" O.D. tubing to faucet (OPTIONAL)
- 🔥 – Hot Water - 3/8" O.D. tubing to faucet (OPTIONAL)

GAS CHARACTERISTICS

MODEL	GAS SUPPLY				USE ON NON-COMBUSTIBLE FLOORS ONLY		CAPACITY	
	WATER COLUMN PRESSURE		BTU/HR.	KW/HR.	MINIMUM CLEARANCE	SHIPPING WEIGHT	GALLON	LITER
GCTS-16	NATURAL	PROPANE	63,000	18.5	SIDES	290 lbs. (132 kg) without stand 360 lbs. (164 kg) with stand	16	61
	MIN. 3.5" (89mm)	MIN. 11" (279mm)			BACK			

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

WITH OPTIONAL SD-30-16S STAND



SERVICE CONNECTIONS

- ⚡ - Unless otherwise specified unit is furnished with 6' cord with 3 prong plug for use at 120 Volts, 60 Hz, single phase, maximum 2 Amps.
- 🔥 - GAS CONNECTION: 3/4" IPS
- Ⓒ - COLD WATER: 3/8" O.D. tubing to optional faucet
- 🔥 - HOT WATER: 3/8" O.D. tubing to optional faucet
- Ⓓ - DRAIN: 1-1/2" -11-1/2" NPT (OPTIONAL)

GAS CHARACTERISTICS

MODEL	GAS SUPPLY				MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE *	
	BTU/HR	KW/HR	SUPPLY PIPE PRESSURE (W.C)					
GCTS-16	63,000	18.5	Natural	Propane	GCTS-16/ SD-30-16S	360 lbs. [163 kg]	Sides	3 [76]
			6" - 14" (152 mm - 356 mm)	11" - 14" (279 mm - 356 mm)				

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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.

INSTALLATION CODES AND STANDARDS

Installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psi (3.5 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

Electrical grounding must be provided in accordance with local codes, or in the absence of local codes, with the National Electric Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

Ventilation must be provided in accordance with local codes, or in the absence of local codes, with ANSI/SFPA 96 Standard for Ventilation and Fire Protection of Commercial Cooker Operations.

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).

LOCATION

The equipment must be kept free and clear of combustible substances. The appliance, when installed, must have minimum clearance from combustible and non-combustible construction of 3" (76 mm) from sides and 8" (203 mm) from the rear. The appliance is intended for use on non-combustible floors.

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 36" (914 mm) is required.

The appliance must be installed so that the flow of combustion and ventilation air will not be obstructed. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room suitable for the amount of combustion gas feeding the burners.

Do not permit fans to blow directly at the appliance, and wherever possible, avoid open windows next to the appliance. Avoid wall-type fans which create air cross currents within the room.

LEVELING AND ANCHORING

1. Set the appliance in place and level left to right and front-to-back using spirit level.
2. Mark hole locations for 5/16-18 weld nuts on counter as mounting pattern illustrated on previous page.
3. Set unit back in position and re-level left to right and front to back.
4. Bolt and anchor appliance securely in place.
5. Seal bolts and perimeter of base with Silastic tm or equivalent compound.

FLUE CONNECTIONS

Do not obstruct the flow of flue gases from the flue duct located on the rear of the gas fired tilting skillet. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapour Removal from Cooking Equipment", NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA, U.S.A. 02269.

GAS CONNECTIONS

⚠ WARNING

Do not connect the appliance to the electrical supply until after the gas connection has been made.

⚠ WARNING

Never use an open flame to check for gas leaks. Check all connections for leaks using soapy water before use.

⚠ CAUTION

The pipe thread compound used when installing pipes must be a type that is resistant to the action of liquified petroleum or propane gases.

All gas supply connections and any pipe joint compound used must be resistant to the action of propane gases.

The gas inlet is located at the rear of the right hand control console.

Connect gas supply to the appliance. The gas supply line must be at least the equivalent of 3/4" iron pipe with an incoming pressure of 7" - 14" W.C. (Water Column) for natural gas or 11" - 14" W.C. (Water Column) for propane gas. Make sure the pipes are clean and free of obstructions, dirt and piping compound.

Codes require that a gas shutoff valve be installed in the gas line ahead of the tilting braising pan.

Natural gas and propane gas skillets are equipped with fixed orifices and no adjustment is necessary. Burner manifold is set at 3.5" W.C. (Water Column) for natural gas, and 10" W.C. (Water Column) for propane gas.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

ELECTRICAL CONNECTION

⚠ WARNING

Do not connect the appliance to the electrical supply until after the gas connection has been made.

⚠ WARNING**ELECTRICAL GROUNDING INSTRUCTIONS**

This appliance is 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. (120V units only).

The electrical wiring diagram is located inside the right-hand skillet console.

The wiring compartment is located in the right hand control console. For units operated on electrical supply other than 120 volts, remove the right hand console cover and make electrical connections per the wiring diagram located inside. The skillet must be grounded in accordance with requirements of the National Electrical Code or applicable local code.

Replace console cover.

OPERATING INSTRUCTIONS

WARNING

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

BEFORE FIRST USE

Using a non-corrosive, grease-dissolving commercial cleaner, clean the protective metal oils from all surface parts and the interior of the tilting braising pan. Follow the cleaner manufacturer's directions. Rinse thoroughly and drain the pan. Wipe dry with a soft clean cloth.

LIGHTING

CAUTION

If you smell gas during the lighting procedure, immediately shut off the gas supply until the leak has been corrected.

WARNING

In the event of main burner ignition failure, a 5 minute purge period must be observed prior to re-establishing ignition source.

1. Open manual gas shut-off valve located on back of right-hand console facing front of unit.
2. Ensure that the skillet pan is in the down or horizontal position.
3. Turn "POWER" switch "ON".
4. Set the thermostat dial to the desired setting. The red "TEMPERATURE" pilot light will be on until the desired setting has been reached.
5. The green "IGNITION" pilot should remain on with the "TEMPERATURE" pilot, indicating normal ignition and operation. If the "IGNITION" pilot goes off while the "TEMPERATURE" pilot remains on, this indicates that the system has failed to ignite the burners. A five minute period of complete shut off is required before restarting.
6. When the skillet has reached the set temperature, both pilots will go off, indicating the unit has reached the set temperature and that the burners are off. The unit will cycle on and off to maintain the set temperature.
7. Turn the "POWER" switch to "OFF" when the skillet is not in use and close the manual gas shut-off valve.

TILTING THE SKILLET

1. Lift and remove the cover if so equipped using caution to avoid any steam that may be present within the pan.
2. Lift the safety tilt-lock lever while pulling handle forward slowly to desired position. Do not release handle as pan will fall forward and could cause hot product to splash operator.

NOTICE

When the pan is tilted a safety switch will automatically turn off gas supply. The skillet will not operate once the pan has been tilted.

3. To return pan to down position, push handle up until pan rests on support and ensure safety tilt-lock engages to prevent accidental tilting of the pan.
4. DO NOT ATTEMPT TO TILT PAN WITH LID ON OR WITH THE TILT-LOCK ENGAGED.

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.

The gas fired tilting skillet should be cleaned after each use.

1. Keep exposed cleanable areas of unit clean at all times.
2. Thoroughly wash pan and lid. If necessary soak pan to remove product that is stuck to pan surface. Use mild detergent and water.
3. Rinse entire unit and dry. Do not get water in electrical box or any electrical component.

MAINTENANCE

NOTICE

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

WARNING

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

SERVICE

At least twice a year, have an authorized service person clean and adjust the unit for maximum performance.

1. Clean around burner air mixer and orifice if lint has accumulated.
2. Visually assure carry-over ports are unobstructed.

WARNING

At least twice a year, have an authorized service person inspect and lubricate the tilt mechanism, replacing any worn or damaged parts.

All units are adjusted at the factory. In case of problems in operation at initial installation, check type of gas and manifold pressure and compare it with information on rating plate.

DAMPER ADJUSTMENT INSTRUCTIONS

Adjustment is achieved by turning the piston rod in its fully extended or fully compressed position. While pulling or pushing on the rod, turn it clockwise (+) or counter-clockwise (-) until the desired damping is achieved.

Clockwise rotation = increase of the damping (+).

Counter-clockwise rotation = decrease of the damping (-).

Service part is pre-set to the factory standard. (Two full counter-clockwise turns from completely closed valve position.)

To set up damper to the factory standard:

Put the piston rod in fully compressed position. While pushing on the rod, turn clockwise until a stop is reached (completely closed valve position). Then make two full counter-clockwise turns while pushing on the piston rod.

TROUBLESHOOTING

BURNERS NO NOT COME ON

1. Gas supply to unit is "OFF".
2. Manual shut off valve is "OFF".
3. Thermostat is not turned "ON".
4. Pan not in lowest position.
5. Ignition control not functioning.
6. Unit electrical supply is not plugged in or turned on.

BURNERS PRODUCE CARBON DEPOSITS

1. Wrong size orifices.
2. Burner air not adjusted properly.
3. Wrong gas supply.
4. Incorrect pressure at supply.

GCTS-16

Gas 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.



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