



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 Power Tilt Skillets GLTS-30 & GLTS-40



Model GLTS-40

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

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

NOTICE

This manual should be retained for future reference.

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.

Keep the appliance area free and clear from combustibles.

DO NOT obstruct the flow of combustion and ventilation air.

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

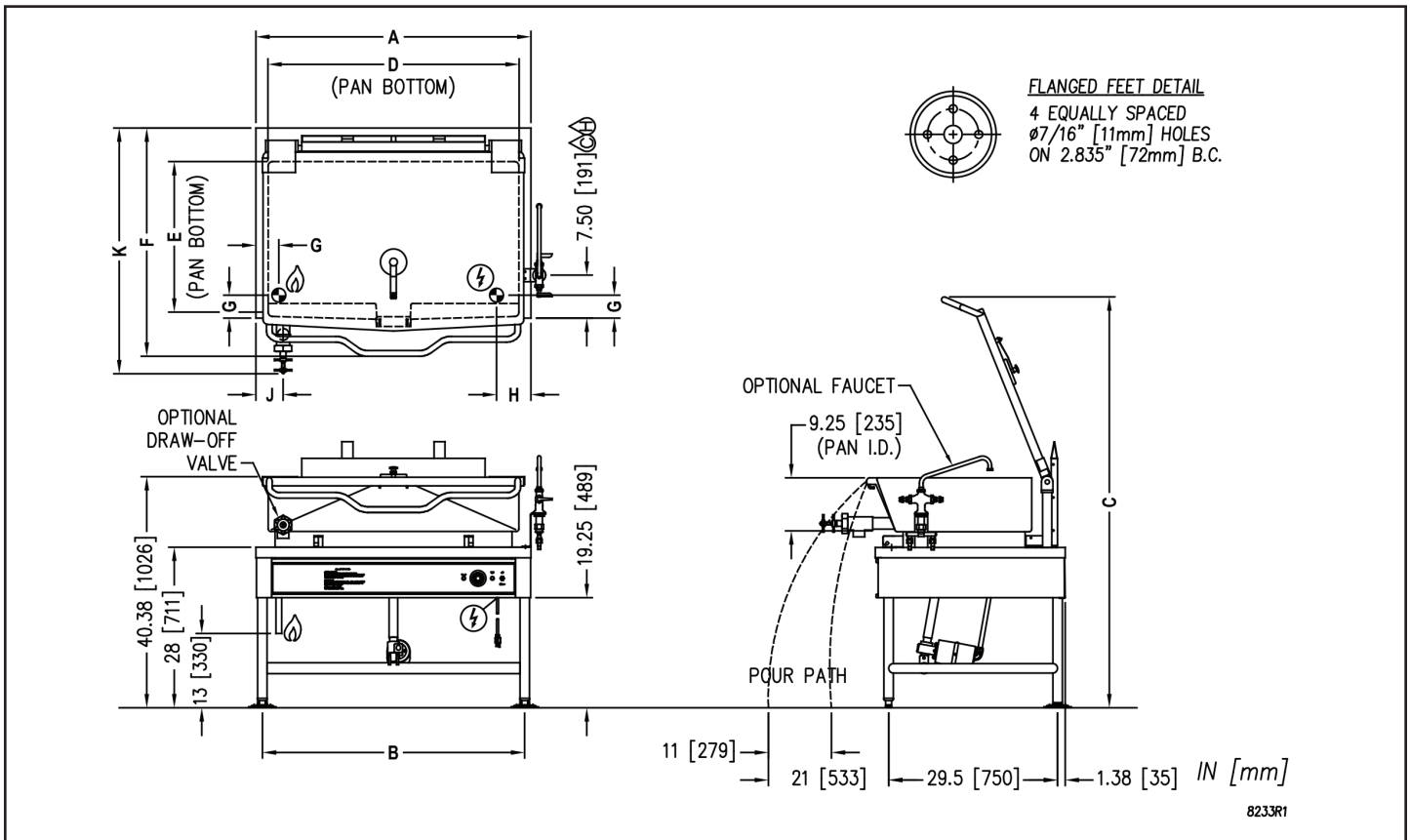
Contact the factory, the factory representative or a local service company to perform maintenance and repairs should the appliance malfunction. Refer to warranty terms.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

Table of Contents

Important Notes For Installation and Operation	2
Service Connections	4
Installation Instructions	5
Operation	7
Periodic Maintenance	10
Cooking Guidelines.....	11
Troubleshooting	14

SERVICE CONNECTIONS



SERVICE CONNECTIONS

- Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hz, single phase with grounding wire. Unit furnished with 6' cord and 3 prong plug. Total max amps 4.0.
- GAS CONNECTION: Supply gas through 3/4" pipe.
- COLD WATER: 3/8" O.D. tubing to optional faucet
- HOT WATER: 3/8" O.D. tubing to optional faucet

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	
												Ø2	Ø3
GLTS-30	30 Gallons (114 liters)	inches (millimeters)	36" (914 mm)	33.88" (860 mm)	72.25" (1835 mm)	33.5" (851 mm)	23.5" (597 mm)	39.50" (1003 mm)	4" (102 mm)	6" (152 mm)	3.75" (95 mm)	42.88" (1089 mm)	48.5" (1232 mm)
GLTS-40	40 Gallons (152 liters)	inches (millimeters)	48" (1219 mm)	45.88" (1165 mm)	71.75" (1822 mm)	43.5" (1105 mm)	23" (584 mm)	39.88" (1013 mm)	4" (102 mm)	6" (152 mm)	4.75" (121 mm)	42.88" (1089 mm)	48.5" (1232 mm)

GAS CHARACTERISTICS

MODEL	SHIPPING WEIGHT	GAS SUPPLY		MINIMUM CLEARANCE *			
		BTU/HR	kW/HR			Supply Pipe Pressure (W.C)	
GLTS-30	550 lbs. [249 kg]	80,000	23.4	Natural 6" - 14" (152 mm - 356 mm)	Propane 11" - 14" (279 mm - 356 mm)	Sides	3" (76 mm)
GLTS-40	736 lbs. [334 kg]	100,000	29.3			Back	6" (152 mm)

* For use on non-combustible floors only.

INSTALLATION INSTRUCTIONS

UNPACKING

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

Immediately after unpacking the steamer, check for possible shipping damage. If the steamer is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installation, 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 panel as you face the front of the braising pan. If the supply and equipment requirements do not agree, contact your dealer immediately.

LOCATION

The equipment must be kept free and clear of combustible substances. The tilting braising pan, when installed, must have minimum clearance from combustible and non-combustible construction of 3" (76 mm) from sides and 6" (152 mm) from the rear. The tilting braising pan 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 tilting braising pan 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 braising pan burners.

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

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 Electrical 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/NFPA 96 Standard for Ventilation and Fire Protection of Commercial Cooking Operations.

FLUE CONNECTIONS

Do not obstruct the flow of flue gases from the flue duct located on the rear of the tilting braising pan. 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, 02269.

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).

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 on floor through anchoring holes provided in flanged adjustable feet.
3. Remove appliance and drill holes in locations marked on floor and insert proper anchoring devices (not supplied).
4. Set unit back in position and re-level left to right and front to back.
5. Bolt and anchor appliance securely to the floor.
6. Seal bolts and flanged feet with Silastic or equivalent compound.

GAS CONNECTIONS

WARNING

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

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 under the control panel on the left-hand side.

Connect gas supply to the tilting braising pan. The gas supply line must be at least the equivalent of 3/4" iron pipe with an incoming pressure of approximately 7" W.C. (Water Column) for natural gas or 11" 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 braising pans are equipped with fixed orifices and no adjustment is necessary. Gas burner manifold is set at 3.5" W.C. (Water Column) for natural gas, and 10" W.C. (Water Column) for propane gas.

WARNING

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

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

NOTICE

If this equipment is being installed at over 2,000 feet altitude and was not so specified on order, contact service department. Failure to install with proper orifice sizing may void the warranty.

OPERATION

NOTICE

If this equipment is being installed at over 2,000 feet altitude and was not so specified on order, contact service department. Failure to install with proper orifice sizing may void the warranty.

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.

CONTROLS (FIGURE 1)

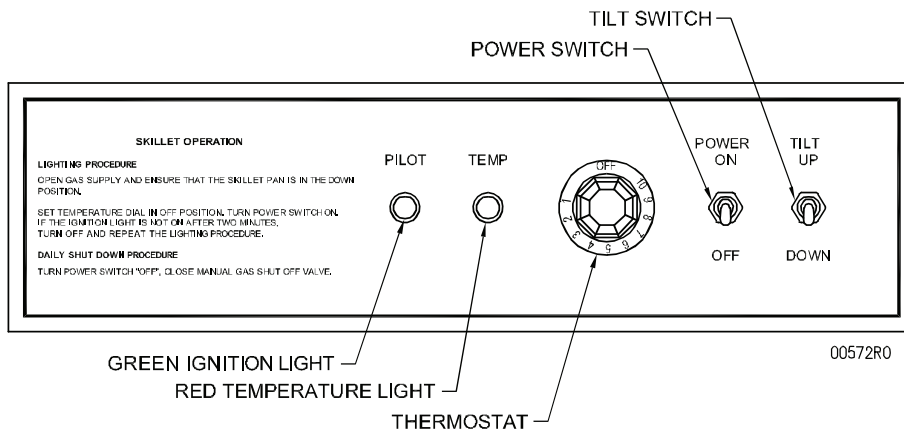
Green Ignition Light Will light when ignition has occurred.

Red Temperature Light Will light when burners are supplying heat to the tilting braising pan.

Thermostat When turned ON, will initiate electronic ignition system. Temperature settings range from 1 to 10. (See COOKING GUIDELINES in this manual for temperature ranges for settings 1-10.)

Tilt Switch Push UP to raise tilting braising pan; push DOWN to lower tilting braising pan.

Figure 1



START-UP PROCEDURE

1. Open manual gas shutoff valve.
2. Ensure that the braising pan is in the DOWN position.
3. Turn on power switch.
4. Turn THERMOSTAT dial to desired setting. The red TEMPERATURE LIGHT will come on. This will turn on the electronic ignition which will light the burners.

If the green IGNITION LIGHT does not come on after 30 seconds, turn THERMOSTAT OFF and then ON again for restart.

5. When braising pan has reached set temperature, the red TEMPERATURE LIGHT will go off and the burners will shut off. The burners will cycle on and off thereafter to maintain set temperature. The red TEMPERATURE LIGHT will be on when the burners are on and off when burners are off.

6. If gas supply is interrupted during operation, turn THERMOSTAT dial to OFF position and turn gas supply OFF. Wait 5 minutes, then repeat Steps 1 through 4 to restart.
7. Turn power switch and THERMOSTAT to OFF when braising pan is not in use.

⚠ 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.

DAILY SHUTDOWN PROCEDURE

Turn THERMOSTAT dial to OFF. Close manual gas shutoff valve.

TILTING THE BRAISING PAN

1. DO NOT try to tilt braising pan with lid down.
2. Make sure the receiving pan is in place.
3. To tilt braising pan, push and hold TILT SWITCH in the UP mode until desired pan position has been reached. The braising pan will empty when raised to the top tilt position.

When the braising pan is raised 5E or more, the gas supply will be tuned off automatically. The braising pan will not operate once the pan has been tilted.

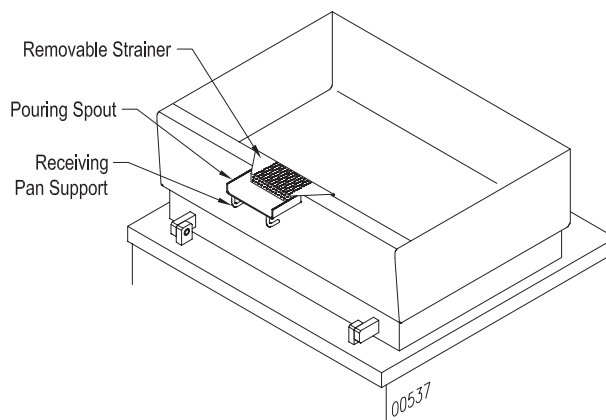
4. Food is poured through the removable strainer (Figure 2) into a food receiving pan positioned under the lip of the pouring spout (Figure 2).
5. To lower braising pan, push and hold TILT SWITCH in the DOWN mode.

NOTICE

Excessive, consecutive lifts may cause the motor to overheat and activate the thermal overload causing the motor to shut down.

Should this occur, a cooling off time will be necessary to reset and continue the lifting operation.

Figure 2



PREVENTATIVE MAINTENANCE

WARNING

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

CAUTION

Do not use cleaning agents that are corrosive.

CAUTION

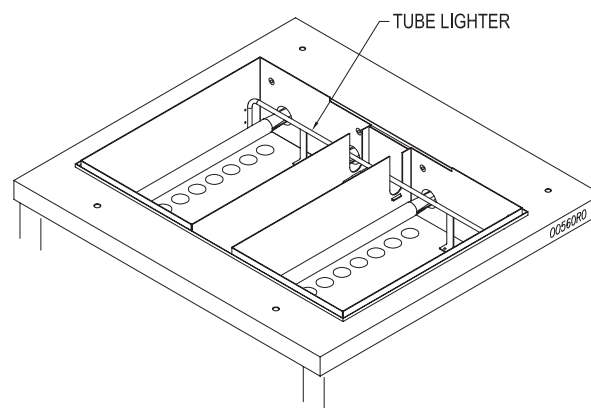
Operating, testing, and servicing should only be performed by qualified personnel.

CLEANING

After each use, allow the tilting braising pan to cool and clean it. Keep exposed cleanable areas of the tilting braising pan clean at all times. Do not get water in electrical box or any electrical component.

1. Thoroughly wash pan, pouring spout (See Figure 2), lid and exterior surfaces with detergent and warm water. If necessary, soak pan to remove food that is stuck to pan surface. Rinse thoroughly and wipe dry with a soft clean cloth.
2. Clean removable strainer and receiving pan support (see Figure 2) with detergent and warm water. Rinse thoroughly and wipe dry with a soft clean cloth.
3. Clean around burner air mixers and orifices (at rear of burner) if lint has accumulated.
4. Visually ensure tube lighter ports (Figure 3) are unobstructed.

Figure 3



 **CAUTION**

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

 **WARNING**

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

ADJUSTMENTS

All tilting braising pans are adjusted at the factory.

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

COOKING GUIDELINES

The guidelines given below are suggested quantities, temperature settings, and estimated numbers of orders per load and per hour. When two temperatures are given, the first is to start the product, and the second to finish the product.

The following temperatures should be used:

COOKING METHOD	TEMPERATURE (°F)	Thermostat Setting
Simmering	200 Maximum	1 - 4
Sautéing	225 - 275	5 - 6
Searing	300 - 350	7 - 8
Frying	325 - 375	8 - 9
Grilling	350 - 450	9 - 10

ITEM	PORTION SIZE	TEMP.(°F)	BATCHES PER HOUR	GLTS-30 PER LOAD		GLTS-40 PER LOAD	
				QTY.	PORTIONS	QTY.	PORTIONS
BREAKFAST FOODS							
Bacon	3 slices	350	12	2 lb	10	3 lb	15
Eggs							
- Boiled - Hard	1 egg	225	5	50 eggs	50	75 eggs	75
- Boiled-Soft	1 egg	225	8	50 eggs	50	75 eggs	75
- Fried	1 egg	400	4	30 eggs	30	45 eggs	45
- Poached	1 egg	225	5	36 eggs	36	60 eggs	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 lb (100 cups)	500	40 lb (200 cups)	1000
Pancakes	2 each	400	10	30 each	15	50 each	25
FISH							
Clams	1 pint	400	10	10 quarts	20	15 quarts	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 oz	450	3	60 - 4 oz	60	90 - 4 oz	90
Lobster	1 - 1 lb	350	4	20 - 1 lb	20	30 - 1 lb	30
Swordfish	5 oz	450	3	50 - 5 oz	50	75 - 5 oz	75
SAUCES, GRAVIES, SOUPS							
Brown Gravy	1 oz	350 - 200	2	18 gal.	2300	35 gal.	4500
Cream Sauce	2 oz	250 - 175	1	18 gal.	1150	35 gal.	2250
Cream Soup	6 oz	200	1	18 gal.	375	35 gal.	725
French Onion Soup	6 oz	225	1	18 gal.	350	35 gal.	700
Meat Sauce	4 oz	350 - 200	1	18 gal.	575	35 gal.	1100
VEGETABLES							
CANNED	3 oz	400	6	30 lb	125	45 lb	200
FRESH							
Beans, Wax, Green	3 oz	400	3	25 lb	125	50 lb	250
Beets	3 oz	400	1	30 lb	125	60 lb	300

ITEM	PORTION SIZE	TEMP.(°F)	BATCHES PER HOUR	GLTS-30 PER LOAD		GLTS-40 PER LOAD	
				QTY.	PORTIONS	QTY.	PORTIONS
VEGETABLES (continued)							
FRESH (continued)							
Broccoli	3 oz	400	3	25 lb	125	40 lb	200
Cabbage	3 oz	400	5	20 lb	80	30 lb	125
Carrots	3 oz	400	2	35 lb	150	70 lb	300
Cauliflower	3 oz	250	5	15 lb	75	25 lb	125
Corn	1 ear	400	8	50 ears	50	75 ears	75
Potatoes	3 oz	400	2	40 lb	200	60 lb	300
Spinach	4 oz	250	10	40 lb	200	9 lb	35
Turnips	4 oz	400	2	20 lb	100	30 lb	150
FROZEN							
Beans, FrenchGreen	3 oz	400	6	15 lb	60	22-1/2 lb	90
Lima Beans	3 oz	250	4	15 lb	60	22-1/2 lb	90
Broccoli	3 oz	400	8	12 lb	50	18 lb	75
Sliced Carrots	3 oz	250	6	15 lb	60	22-1/2 lb	90
Small WholeCarrots	3 oz	250	3	15 lb	50	22-1/2 lb	90
Corn	3 oz	250	18	15 lb	50	22-1/2 lb	90
Small WholeOnions	3 oz	250	7	15 lb	50	22-1/2 lb	90
Peas	3 oz	400	10	15 lb	75	22-1/2 lb	110
Spinach	3 oz	400	3	15 lb	75	22-1/2 lb	110
DESSERTS, PUDDINGS, SWEET SAUCES							
ButterscotchSauce	1 oz	200	1	18 gal.	2300	35 gal.	4500
Cherry Cobbler	3 oz	200	1	18 gal.	750	35 gal.	1500
Chocolate Sauce	1 oz	200	1	18 gal.	2300	35 gal.	4500
CornstarchPudding	4 oz	200	1	18 gal.	575	35 gal.	1100
Fruit Gelatin	3 oz	250	2	18 gal.	750	35 gal.	1500
MEAT-POULTRY							
BEEF							
American ChopSuey	6 oz	400 - 225	2	18 gal.	350	35 gal.	700
Beef Stew	8 oz	300	-	18 gal.	280	35 gal.	560
Comed BeefHash	5 oz	400	5	16 lb	50	25 lb	75
Cheeseburger	3 oz	300	12	7 lb	35	10 lb	50
Hamburger	3 oz	300	15	7 lb	35	10 lb	50
Meatballs	1 oz	400 - 225	3	12-1/2 lb	65	18 lb	100
Pot Roast	2 oz	350 - 200		120 lb	500	180 lb	750
Salisbury Steak	5 oz	400	3	16 lb	50	24 lb	75
Sirloin Steak	6 oz	400	5	15 lb	40	22-1/2 lb	60
Swiss Steak	4 oz	300 - 200	1	25 lb	110	40 lb	160
CHICKEN							
Pan Fried	2-1/4's	350	3	50 pieces	25	80 pieces	40
Whole	2 oz	350 - 200		16 - 5 lb	200	24-5 lb	265

ITEM	PORTION SIZE	TEMP.(°F)	BATCHES PER HOUR	GLTS-30 PER LOAD		GLTS-40 PER LOAD	
				QTY.	PORTIONS	QTY.	PORTIONS
MEAT-POULTRY (continued)							
FRANKFURTERS							
Grilled	2 oz	300	8	22 lb	176	33 lb	264
Boiled	2 oz	250	12	16 lb	128	25 lb	200
PORK							
Bacon	3 slices	350	12	2 lb	10	3 lb	15
Ham Steak	3 oz	400	8	10 lb	50	15 lb	75
Pork Chops	5 oz	350	4	15 lb	50	25 lb	75
Sausage Links	3 links	350	7	30 lb	120	45 lb	180
TURKEY							
Off Carcass	2 oz	400 - 200	–	3 - 26-30 lb	200	4 - 26-30 lb	275
On Carcass	2 oz	400 - 200	–	4 - 16-20 lb	175	6 - 16-20 lb	265
MISCELLANEOUS							
Grilled Cheese Sandwich	1 sandwich	400	8	35 sandwiches	35	50 sandwiches	50
Macaroni & Cheese	8 oz	200	2	18 gal.	300	35 gal.	525
Rice	4 oz	350 - 225	1	20 lb raw	320	40 lb raw	650
Spaghetti	4 oz	350 - 225	2	8 lb raw	200	12 lb raw	300

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.

NOTICE

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

NOTES

GLTS-30 & GLTS-40 Gas Power Tilt Skillets



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

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Telephone: 919-762-1000 www.crownsteamgroup.com