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## **BTT-16E**

**ROUND ELECTRIC TABLETOP BRAISING PAN  
INSTALLATION – OPERATION – MAINTENANCE**



**BLODGETT OVEN COMPANY**

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S00065 Rev B (2/05)

## **IMPORTANT NOTES FOR INSTALLATION AND OPERATION**

It is recommended that this manual be read thoroughly and that all instructions be followed carefully.



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

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

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

**This manual should be retained for future reference.**

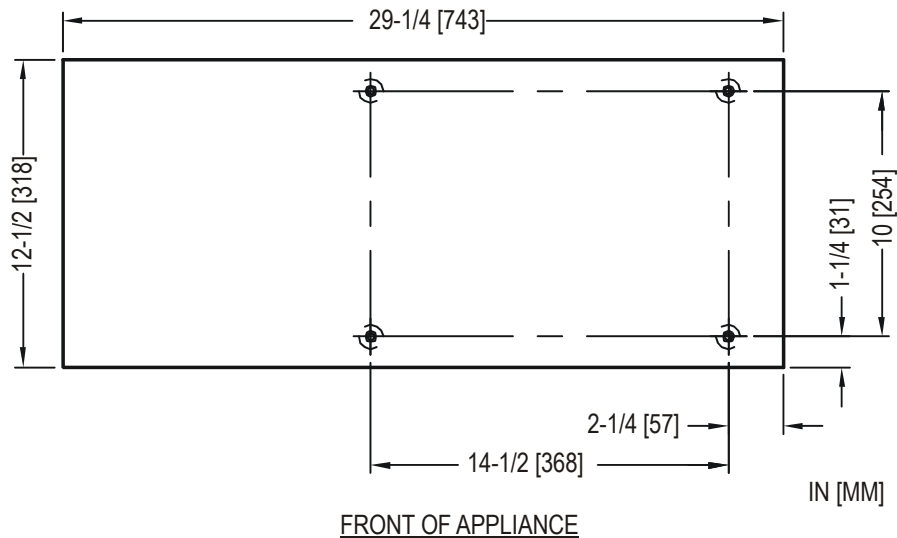
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## 2.0 INSTALLATION

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 above drawing. 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.



### 3.0 CLEANING INSTRUCTIONS


	<b>NOTICE:</b> As a safety precaution disconnect the power supply during cleaning and servicing.
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The Electric Counter Tilting Skillet should be cleaned 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. All accessories such as cover should also be cleaned as instructed above.

	<b>WARNING:</b> Do not get water in electrical components.
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	<b>WARNING:</b> It is not recommended to use cleaning agents that are corrosive.  Use of cleaning agents that contain, chloride, acids or 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.
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<b>Never spray water into electrical controls.</b>
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#### **4.0 OPERATION 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 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**

Simmering	1 - 4	(200EF)
Sautéing	5 - 6	(225 - 275EF)
Searing	7 - 8	(300 - 350EF)
Pan Frying	8 - 9	(325 - 375EF)
Grilling	9 - 10	(350 - 425EF)



**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.**

## **5.0 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 operate:

1. Dirt in oilite bearings causing it to bind.