



## INSTALLATION MANUAL

### E22, E24, E18 & E20 SERIES ELECTRIC UNITS



**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, 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

PLEASE READ ALL SECTIONS OF THIS MANUAL  
AND RETAIN FOR FUTURE REFERENCE.

THIS PRODUCT HAS BEEN CERTIFIED AS  
COMMERCIAL COOKING EQUIPMENT AND  
MUST BE INSTALLED BY PROFESSIONAL  
PERSONNEL AS SPECIFIED.

INSTALLATION AND ELECTRICAL CONNECTION  
MUST COMPLY WITH CURRENT CODES:  
IN CANADA - THE CANADIAN ELECTRICAL  
CODE PART 1 AND / OR LOCAL CODES.  
IN USA - THE NATIONAL ELECTRICAL CODE  
ANSI / NFPA - CURRENT EDITION.

ENSURE ELECTRICAL SUPPLY CONFORMS WITH  
ELECTRICAL CHARACTERISTICS SHOWN ON  
THE RATING PLATE.

Users are cautioned that maintenance and repairs must be performed by a Garland authorized service agent using genuine Garland replacement parts. Garland will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents. For a list of authorized service agents, please refer to the Garland web site at <http://www.garland-group.com>. The information contained herein, (including design and parts specifications), may be superseded and is subject to change without notice.

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## **IMPORTANT INFORMATION**

### **WARNING:**

**This product contains chemicals known to the state of California to cause cancer and/or birth defects or other reproductive harm. Installation and servicing of this product could expose you to airborne particles of glass wool/ceramic fibers. Inhalation of airborne particles of glass wool/ceramic fibers is known to the state of California to cause cancer.**

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# GENERAL INFORMATION

## Uncrating

Carefully remove the units from the carton.

Remove all packing material from the units. On stainless steel and brushed chrome units, the protective material covering the stainless steel and brushed chrome should be removed.

## Statutory Regulations

The installation and connection should comply with current codes in Canada – The Canadian electrical code part 1 and / or local codes. In USA – The National Electrical Code ANSI / NFPA – Current Edition, and include

1. Switch panel size

2. Overload protection
3. Wire type
4. Wire size
5. Temperature limitations of the wires
6. Method of connection (Cable, Conduit, etc.)

## Rating Plate

Ensure that the electrical supply conforms with the electrical characteristics shown on the rating plate.

For serial plate location (showing voltage and loading), wall clearances and required temperate ratings for supply cable, refer to the section for the model being installed.

# INSTALLATION

## E22 Series Installation Of Banking Plates

All units may be installed independently or banked with other E22 or G22 Series equipment. To ensure a matching and permanent fit between units, two banking plates are available for each unit to be installed. One at the front and one at the rear of each two units being banked together. (If 2-1/2" (64mm) legs are supplied with the unit, discard leveling bolts and replace with the 2-1/2" (64mm) legs.

1. Level each unit by adjustment of leveling bolts or legs. Use a spirit level and level unit four ways; across front and back and down left and right edges. Level all other units to the first unit.

Note: Griddles may not rest evenly on the unit body if units are not leveled.

2. Remove sheet metal screws at rear of unit.
3. Attach one banking plate in position at rear by placing the 1/4" (6 mm) diameter holes in the banking plate over the screw holes in the rear of units and fasten by replacing the sheet metal screws removed in Step 2.
4. Push units into position on counter top or back bar.

5. Remove lower front panels, by removing the acorn nuts on each side of the panel. NOTE: CARE SHOULD BE TAKEN WHEN REMOVING LOWER FRONT PANEL, SO THAT THE WIRES ARE NOT DISENGAGED FROM THE SWITCHES OR CONTROLS.
6. Place the second banking plate in position so that the 5/8" (16mm) diameter Holes in the banking plate fit over the lower front panel mounting bolts, with the 1/4" (6mm) diameter holes in the banking plate at the bottom.
7. Secure the banking plate to both units, with the sheet metal screws provided with the banking plates.
8. Replace and secure the lower front panels

## E24 Series Installation of Banking Plates

All units may be installed independently or banked with other E24 or G24 Series equipment. To ensure a matching and permanent fit between units, a front banking plate is supplied with each unit. If 2 1/2" (64 mm) legs are supplied with nit, discard leveling bolts and replace with 2 1/2" (64 mm) legs.

## INSTALLATION continued

1. Level each unit by adjusting leveling bolts or legs. Use a spirit level and level unit four ways; across front and back and down left and right edges. Level all other units to the first unit, securing each unit to the adjacent unit.

NOTE: Griddles may not rest evenly on the unit body, if units are not leveled.

2. Remove upper front panel, by removing the acorn nuts on each side of the panel.
3. Place the banking plate in position, over the two bolts located in the main sides below the panel mounting brackets.

NOTE: Install recessed (stepped) centre portion of banking plate tight to the main sides of the units being banked. Secure in place with two hex nuts supplied.

4. Replace and secure upper front panels.

### CS22 Counter Stand Installation

1. Assemble and level counter stand as illustrated in the instructions found in the counter stand carton.
2. Remove and discard leveling bolts on the unit to be install on the counter stand.
3. Place units in desired position on the counter stand, securing the first unit with the 3/8-16 machine screws and flat washers supplied with the counter stand. Insert 3/8-16 machine screws through the 9/16" (14mm) diameter holes in stand into the leveling bolt weld nuts.
4. Connect banking plates as described in E22 Series Installation of Banking Plates.
5. Secure last unit to the counter stand with the 3/8-16 machine screws and flat washers supplied with the counter stand. Insert 3/8-16 machine screws through the 9/16" (14mm) diameter holes in stand into the leveling bolt weld nuts.

### CS24 Counter Stand Installation

1. Assemble and level counter stand as illustrated in the instructions found in the counter stand carton.
2. Remove and discard leveling bolts on unit to be installed on the counter stand.
3. Remove the front and rear sheet metal screws in the main bottom of units to be placed on the outer sides of the stand.

4. Place units in desired position on the counter stand, securing the first unit with sheet metal screws removed in paragraph 3. Insert sheet metal screws through the 9/32" (7 mm) diameter holes in the stand into hole from which the sheet metal screws were removed.

5. Connect banking plates as described in E24 Series Installation Of Banking Plates.

6. Secure last unit to the counter stand with sheet metal screws removed in paragraph 3. Insert sheet metal screws through the 9/32" (7 mm) diameter holes in stand, into the holes from which the sheet metal screws were removed.

### Fryers – Model E22-14F & E22-28FT

#### Serial Plate Location

The serial plate is located on inside of the main back, to access remove fryer tank.

#### Wall Clearances

Do not install closer to a wall of combustible material than:

Sides	1/2" (13mm)
Back	1/2" (13mm)

#### Electrical Connection

For supply connection, use wire suitable for 75°C (167°F).

Electrical connection may be made through the knockout at the rear of the unit in the terminal box located on the inside of the rear of the unit. Access to the terminal box is gained by removing the 10-24 machine screw and 10-24 hex nut securing the terminal box cover to the terminal box.

To remove the fryer tank, raise the heating unit by means of the handle until lock stop drops, holding the heating unit in the upright position. The heating unit is lowered by moving the lock stop to release the unit from the upright position.

#### Initial Operation

1. Before leaving the factory, the fryer was tested and the thermostat calibrated with oil in the fry tank; therefore, it is necessary to clean the fry tank before filling with frying compound. Use detergent or other cleaning agents, with hot water. Thoroughly rinse and dry fry tank. Fryer is now ready to be filled.
2. If liquid frying compound is used, fill the tank to the ribs stamped in the tank sides. Turn the thermostat to the desired frying temperature.

# INSTALLATION continued

3. If hydrogenated (solid) frying compound is used, measure 21 lbs (9.5Kg) into the tank. Be sure the heating unit is completely covered with fat and fat is packed firmly around the heating unit. Set the thermostat control dial to 250°F (121°C) until enough fat has melted to cover the heating units. Turn the thermostat to the desired frying temperature.

## Calibration Instructions

1. Field calibration is seldom necessary and should not be attempted unless experience with cooking results definitely proves that the control is not maintaining the temperature to which the dial is set.
2. Suspend thermometer or thermocouple in the middle of the fry tank, approximately 1-1/2" (38 mm) deep.
3. Allow control to cycle at least four times.
4. When the control just cycles off after the fourth cycle, compare reading of the thermometer or thermocouple with thermostat setting.
5. If the two do not agree,  $\pm 10^\circ\text{F}$  ( $5^\circ\text{C}$ ), carefully remove the thermostat dial, being careful not to disturb the dial setting.
6. Hold the dial shaft steady and with a screwdriver turn the calibration screw, located inside the dial shaft, clockwise to decrease and counter-clockwise to increase the temperature.

EG: 1/4 turn = 35°F (19.5°C)

7. Replace the thermostat dial and repeat steps 2 through 4 to verify that the correct adjustment has been made.

## Hot Plate – Model E22-12H

### Serial Plate Location

The serial plate is located on the inside main bottom, to access raise the rear element and remove the bowl.

### Wall Clearances

Do not install closer to a wall of combustible material than:

Sides 1-1/2" (38mm)

Back 1-1/2" (38mm)

## Electrical Connection

For supply connection, use wire suitable for 75°C (167°F).

Electrical connection may be made though the knockout at the rear of the unit to the terminal box located on the inside rear of the unit.

Access to the terminal box is gained by raising the rear element and removing the bowl. Remove 10-24 machine screws securing the terminal box cover to the terminal box. Slide the terminal box cover forward.

## Controls

Infinite switches are used to control the heating units:

Hi to 5	High heat
5 to 3	Medium heat
3 to Lo	Low heat

Setting of the switches between the numbers will give intermediate heat. Switches are reversible and may be turned right or left.

## Griddles –

### Model E22-18G, E22-24G & E22-36G

### Serial Plate Location

The serial plate is located on the right grease drawer slide, to access remove the grease drawer.

### Wall Clearances

Do not install closer to a wall of combustible material than:

Sides 1" (25mm)

Back 1-1/2" (38mm)

## Electrical Connections

For supply connection, use wire suitable for 90°C (194°F).

Electrical connection may be made though the knockout at the rear of the unit to the terminal block locked on the inside rear of the unit. Access to the terminal box is gained by raising the griddle front and supporting with the griddle prop, located on the underside of the griddle plate. Remove the 10-24 machine screw securing the terminal box cover to the wireway channel. Remove the terminal box cover.

# INSTALLATION continued

## Griddle Thermostats

Griddles are equipped with snap action thermostats. Field recalibration is seldom necessary and should not be resorted to unless experience with cooking results definitely provides that the control is not maintaining the temperature to which the dial is set.

## Calibration Instructions

1. Use a test instrument (pyrometer) with special disc type thermocouple or reliable "Surface" type thermometer. (Note: A drop of oil on the face of the disc will provide better contact.)
2. Turn all griddle temperature control dials to 350°F (177°C). In order to allow griddle temperature to stabilize, the controls must be allowed to cycle twice before taking a test reading.
3. Check temperature reading when the control just cycles 'OFF' (as indicated by the cycling amber pilot) by placing the sensor firmly on the griddle surface, directly above the sensing bulb control. If the temperature does not read within 15°F (8°C) of the dial setting, recalibrate as follows:
4. Carefully remove the thermostat dial, not disturbing the dial setting.
5. Hold the dial shaft steady and with a screw driver, turn the calibration screw located inside the dial shaft, clockwise to decrease and counter-clockwise to increase the temperature.

EG: 1/4 turn = 35°F (19.5°C)

6. Replace the thermostat dial and repeat steps 1 through 3 to verify the correct adjustment has been made.

## Sandwich Griddle – Model E22-18SG

### Serial Plate Location

The serial plate is located on right grease drawer slide, to access by remove the grease drawer.

### Wall Clearances

Do not install closer to a wall of combustible material than:

Sides	1" (25mm)
Back	1-1/2" (38mm)

## Electrical Connections

For supply connection, use wire suitable for 90°C (194°F).

Refer to griddle section for electrical connection, griddle thermostats and calibration instructions.

## Controls

The switch on the left of the unit is an infinite switch used in conjunction with an amber pilot light, used for heating the top griddle plate.

The control on the right of the unit is a thermostat used in conjunction with an amber pilot light, used for controlling temperature of the lower griddle plate.

NOTE: The top griddle is inoperative until the thermostat control is set to a desired temperature.

## To Adjust The Tension On The Top Griddle Plate

Disconnect unit by removing the fuse or tripping circuit breaker in the service panel. The tension adjusting bolt is located underneath the lower griddle plate at the inside rear of the unit. Raise the lower griddle and slide forward carefully. This will allow access for adjustment of the bolt. Turn the bolt clockwise to increase tension and counter-clockwise to decrease tension.

## Food Warmers – Model E22-15W, E22-15WP, E24-32W & E24-32WP

### Serial Plate Location

The serial plate is location on the main front.

### Wall Clearances

Do not install closer to a wall of combustible material than:

Sides	1" (25mm)
Back	1" (25mm)

## Electrical Connections

For supply connection, use wire suitable for 90°C (194°F)

Electric connection may be made though the knockout at the rear of the unit to the terminal block located behind the lower front panel. Access to the terminal block is gained by removing the infinite switch dial, two lower front panel acorn nuts and front panel.

## INSTALLATION continued

### Controls

Infinite switches are used to control the heating units:

Hi to 5	High heat
5 to 3	Medium heat
3 to Lo	Low heat

Setting of switches between the numbers will give intermediate heat. Switches are reversible and may be turned right or left.

### Product Application

Food warmer may be used as a wet type or dry type. If used as a wet type, fill heat well with 1-1/4" (32mm) to 1-1/2" (28mm) of water. While not supplied with the food warmer, it uses a 200 series cafeteria pan and any arrangement of 200 series pans in various sizes may be used. Individual preference of operation will determine size of inserts to be used. Pans may be purchased from your kitchen equipment dealer.

### Pizza Ovens – Model E22-22P & E22-22PP

#### Serial Plate Location

The serial plate is located on the main top.

#### Wall Clearances

Do not install closer to a wall of combustible material than:

Sides	1/2" (13mm)
Back	1" (25mm)

#### Electrical Supply

For Supply Connection, use wire suitable for 60°C (140°F).

Electrical connection may be made through the knockout at the rear or bottom of the unit to the terminal block located behind the lower front panel.

Access to the terminal block is gained by removing two lower front panel acorn nuts and hinging the lower front panel down.

### Pizza Oven Thermostat

Pizza ovens are equipped with snap action thermostats. Field recalibration is seldom necessary and should not be resorted to unless experience with cooking results definitely proves that the control is not maintaining the temperature to which the dial is set. To check oven temperature when calibrating, use only a reliable mercury thermometer or preferably an oven pyrometer. To check calibration, proceed as follows:

1. Place the thermocouple of the test instrument or reliable mercury thermometer in the centre of the oven.
2. Turn the oven temperature control dial to 400°F (204°C). In order to allow the oven temperature to stabilize, the oven control must be allowed to cycle twice before taking a test reading.
3. Check the temperature reading when the control just cycles 'OFF' and again when the control just cycles 'ON' as indicated by the cycling amber pilot.
4. If the AVERAGE of the two temperature readings do not read between 15°F (8°C) of the dial setting, recalibrate as follows:
5. Carefully remove the thermostat dial, not disturbing the dial setting.
6. Hold the dial shaft steady and with a screw driver turn the calibration screw, located inside the dial shaft, clockwise to decrease and counter-clockwise to increase the temperature.  
  
EG: 1/4 turn = 35°F (19.5°C)
7. Replace the thermostat and repeat steps 1 through 4 to verify that the correct adjustment has been made.

### Broilers – Models E22-12B, E22-24B & E22-36B

#### Serial Plate Location

The serial plate is located on the right grease drawer slide, to access remove the grease drawer.

#### Wall clearances

Do not install closer to a wall of combustible material than:



# INSTALLATION continued

Broilers Without Splatter Guard		Broilers With Splatter Guard	
Sides	9" (229mm)	Sides	3" (76mm)
Back	9" (229mm)	Back	1" (25mm)

## Electrical Connections

For supply connection, use wire suitable for 75°C (167°F).

Electrical connection may be made through the knockout at the rear of the unit to the terminal block located (E22-12B & E22-24B) on the main bottom, left side, or (22-36B) on the main bottom center. Access to the terminal box is gained by removing the grease hopper (grasp upper front panel and withdraw). Remove two 10-24 hex nuts securing the terminal box cover, lift and remove.

## Controls

Infinite switches are used to control the heating units:

Hi to 5	High heat
5 to 3	Medium heat
3 to Lo	Low heat

Setting of switches between the numbers will give intermediate heat. Switches are reversible and may be turned right or left.

## Hot Plate – Model E24-12H

### Serial Plate Location

The serial plate is located on the main back.

### Wall Clearances

Do not install closer to a wall of combustible material than:

Sides	1" (25mm)
Back	1" (25mm)

### Electrical Connections

For supply connection, use wire suitable for 75°C (167°F).

Electrical connection may be made through the knockout at the rear of the unit to the terminal block located on the inside left rear of the unit. Access to the terminal box is gained by removing the back cover plate at the rear of the unit.

## Controls

Infinite switches are used to control the heating units:

Hi to 5	High heat
5 to 3	Medium heat
3 to Lo	Low heat

Setting of the switches between the numbers will give intermediate heat. Switches are reversible and may be turned right or left.

## Fryers – Model E24-31F, E24-31SF, E24-31FBL, E24-31SFBL, E18F, E18SF, E18FBL & E18SFBL

### Serial Plate Location

For the E24 series, the serial plate is located on the back of the control wiring compartment, to access remove fry bowl.

For the E18 series the serial plate is located on the top of the control wiring compartment, to access remove the grease drawer or fryer bowl.

### Wall Clearances

Do not install closer to a wall of combustible material than:

E24 Series		E18 Series	
Sides	0"	Sides	1" (25mm)
Back	0"	Back	1" (25mm)

### Electrical Connections

For supply connection use wire suitable for 60°C (140°F).

Electrical connection may be made through the knockout at the rear or bottom of the unit to the terminal block, located on the inside rear of the unit. Access to the terminal box is gained by removing the fryer bowl. Remove the rear shield, remove three 10-24 hex nuts securing the terminal box cover, remove the terminal box cover.

# INSTALLATION continued

## Initial Operation

1. Before leaving the factory, the fryer was tested and the thermostat calibrated with oil in the fry tank; therefore, it is necessary to clean the fry tank before filling with frying compound. Use detergent or other cleaning agents, with hot water. Thoroughly rinse and dry fry tank. Fryer is now ready to be filled
2. If liquid frying compound is used, fill the tank to the ribs stamped in the tank sides. Turn the thermostat to the desired frying temperature.
3. If hydrogenated (solid) frying compound is used, measure 30 lbs (13.6Kg) into the tank. Be sure the heating unit is completely covered with fat and fat is packed firmly around the heating unit. Set the thermostat control dial to 250°F (121°C) until enough fat has melted to cover the heating units. Turn the thermostat to the desired frying temperature.

## Calibration Instructions

1. Field calibration is seldom necessary and should not be attempted unless experience with cooking results definitely proves that the control is not maintaining the temperature to which the dial is set.
2. Suspend thermometer or thermocouple in the middle of the fry tank, approximately 1-1/2" (38 mm) deep.
3. Allow control to cycle at least four times.
4. When the control just cycles off after the fourth cycle, compare reading of the thermometer or thermocouple with thermostat setting.
5. If the two do not agree,  $\pm 10^\circ\text{F}$  ( $5^\circ\text{C}$ ), carefully remove the thermostat dial, being careful not to disturb the dial setting.
6. Hold the dial shaft steady and with a screwdriver turn the calibration screw, located inside the dial shaft, clockwise to decrease and counter-clockwise to increase the temperature.

EG: 1/4 turn =  $30^\circ\text{F}$  ( $17^\circ\text{C}$ )

7. Replace the thermostat dial and repeat steps 2 through 4 to verify that the correct adjustment has been made.

## Griddles – Model E24-24G, E24-36G, E24-48G, E24-60G & E24-72G

### Serial Plate Location

The serial plate is located on the grease drawer slide, to access remove the grease drawer.

### Wall Clearances

Do not install closer to a wall of combustible material than:

Sides	1" (25mm)
Back	1-1/2" (38mm)

### Electrical Connections

For supply connection, use wire suitable for  $75^\circ\text{C}$  ( $167^\circ\text{F}$ ).

Electrical connection may be made through the knockout at the rear of the unit to the terminal block locked on the inside rear of the unit. Access to the terminal box is gained by raising the griddle front and supporting with the griddle prop, located on the underside of the griddle plate. Remove the 10-24 machine screw securing the terminal box cover to the wireway channel. Remove the terminal box cover.

### Griddle Thermostats

Griddles are equipped with snap action thermostats. Field recalibration is seldom necessary and should not be resorted to unless experience with cooking results definitely provides that the control is not maintaining the temperature to which the dial is set.

### Calibration Instructions

1. Use a test instrument (pyrometer) with special disc type thermocouple or reliable "Surface" type thermometer. (Note: A drop of oil on the face of the disc will provide better contact.)
2. Turn all griddle temperature control dials to  $350^\circ\text{F}$  ( $177^\circ\text{C}$ ). In order to allow griddle temperature to stabilize, the controls must be allowed to cycle twice before taking a test reading.
3. Check temperature reading when the control just cycles 'OFF' (as indicated by the cycling amber pilot) by placing the sensor firmly on the griddle surface, directly above the sensing bulb control. If the temperature does not read within  $15^\circ\text{F}$  ( $8^\circ\text{C}$ ) of the dial setting, recalibrate as follows:

## INSTALLATION continued

4. Carefully remove the thermostat dial, not disturbing the dial setting.
5. Hold the dial shaft steady and with a screw driver, turn the calibration screw located inside the dial shaft, clockwise to decrease and counter-clockwise to increase the temperature.

EG: 1/4 turn = 35°F (19.5°C)

6. Replace the thermostat dial and repeat steps 1 through 3 to verify the correct adjustment has been made.

### Stock Pots Ranges – Model E20-SP & E20-SPC

#### Serial plate location

The serial plate is located on the main front.

#### Wall Clearances

Do not install closer to a wall of combustible material than:

Sides 5" (127mm)

Back 5" (127mm)

### Electrical Connections

For supply connection, use wire suitable for 90°C (194°F).

Electrical connection may be made through the knockout at the rear of bottom of the unit to the terminal block, located behind the lower front panel. Access to the terminal block is gained by removing the 10-24 machine screws and hinging the lower front panel down.

### Controls

Stock Pot ranges are equipped with snap action thermostats with dial setting marked 1 to 10.

1 – 260°F (127°C)	6 – 640°F (338°C)
2 – 340°F (171°C)	7 – 715°F (379°C)
3 – 410°F (210°C)	8 – 790°F (421°C)
4 – 490°F (254°C)	9 – 870°F (466°C)
5 – 565°F (296°C)	10 – 940°F (504°C)

Setting of the thermostat between the numbers will give intermediate heat.