

G20(E)

G40(E)

G527



Quality at sea

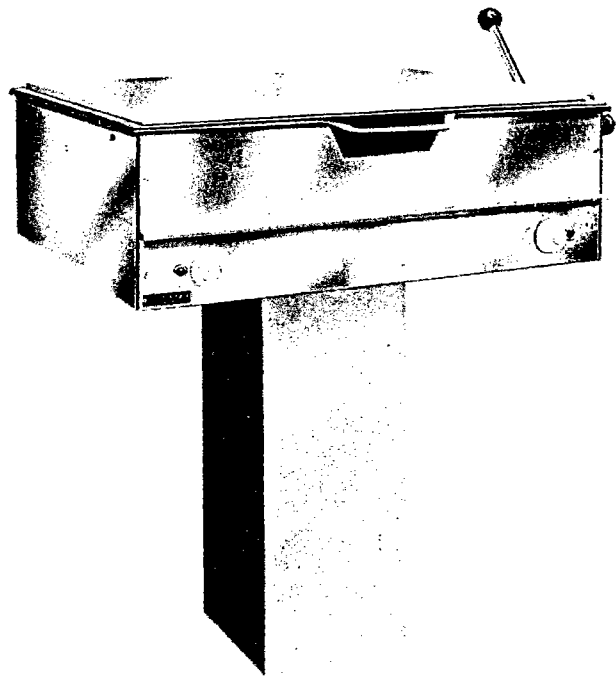
Manual / Handbuch

Spare parts list / Ersatzteilliste



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Tilting Frying Pan Kippbratpfanne



■ Description and use

The one pillar tilting frying pan is made in 3 sizes, G20 -- G40 and G40D. They are all of durable and hygienic design for quick and easy cleaning.

The heating elements in G40 and G40D are made in two independent groups, both with stepless regulation. This means that one half of the pan can be used for quick frying (max. power), while the other half can be used for keeping the meal warm.

■ Equipment and material

The frying area is made of steel plate with heating elements under. The insulating jacket and the lid are made of stainless steel polished to a satin finish.

Model G40 and G40D have hinged lids, while G20 has a detachable lid. G20 is available with hinged lid as an optional extra.

■ Heating

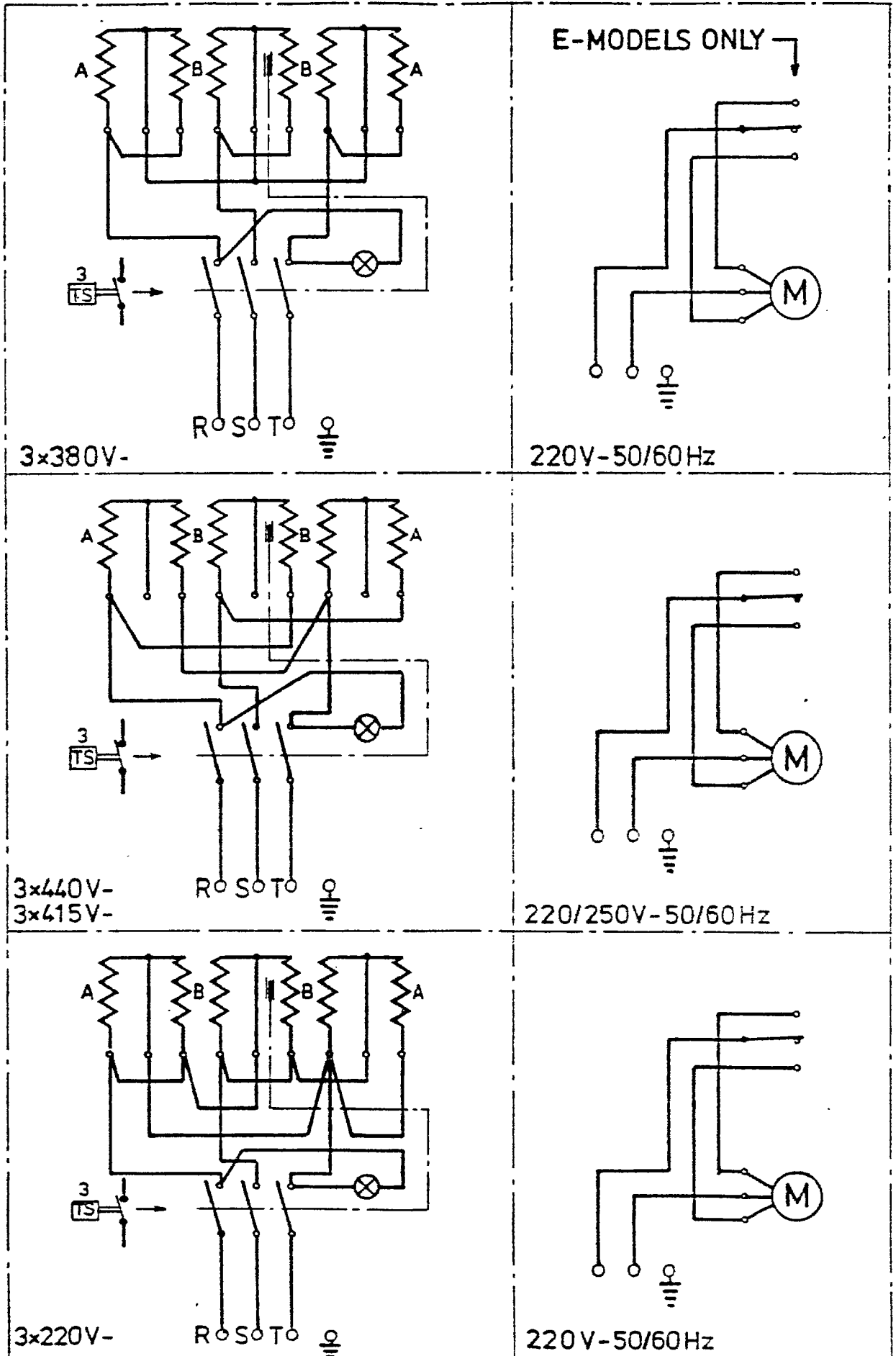
The heating elements have a thermostatic control and for models G40 and G40D the elements are divided so that each half-section may be controlled separately.

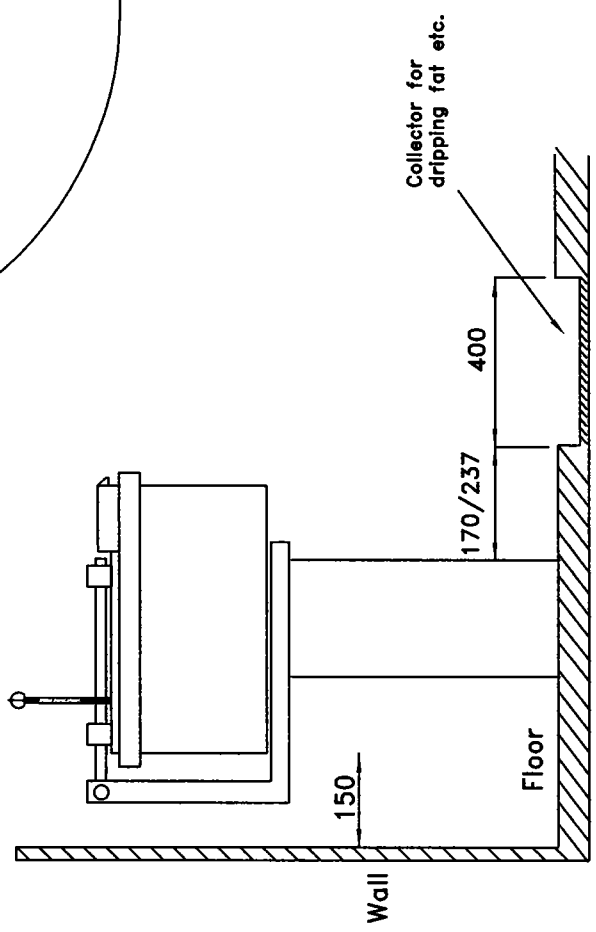
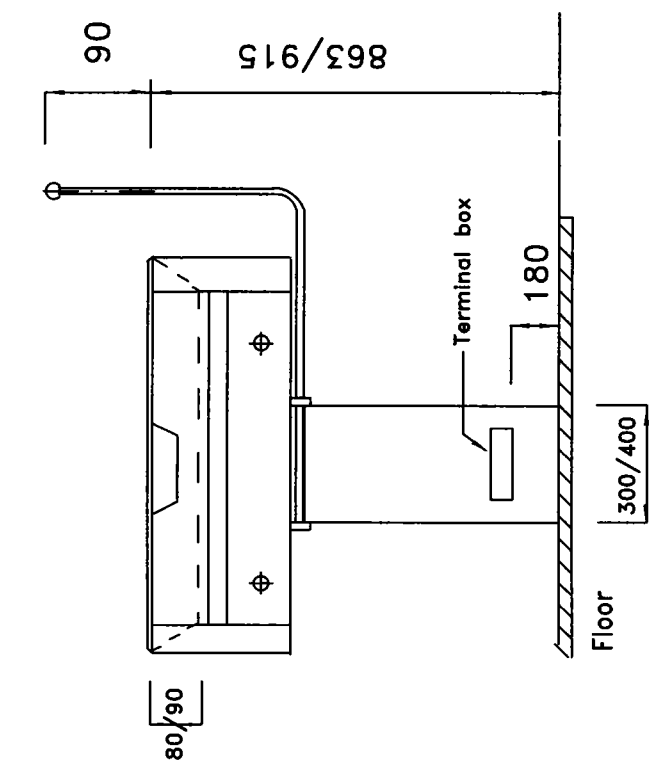
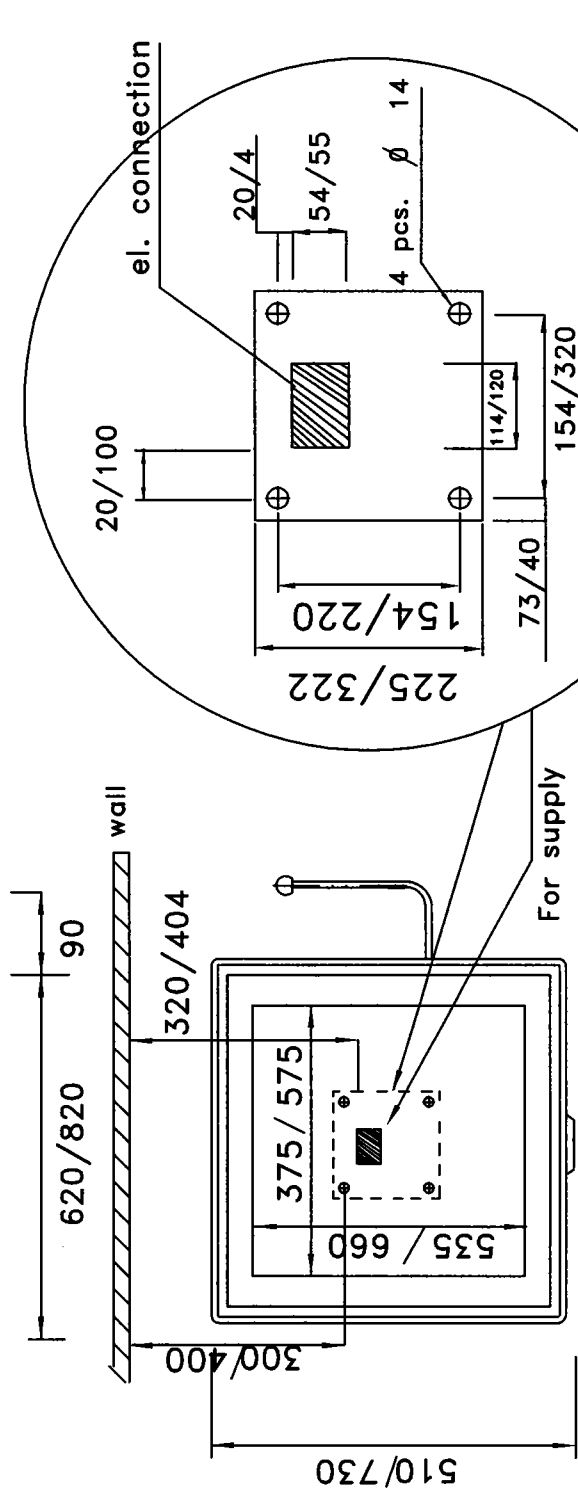
The little pan model G20 also has a thermostatic control but with the same heat on the entire frying area.

G-20/20E

521 CSE, 541 CSE, 551CSE

DIAGRAMS





All dimensions are in mm
PLOT OUT OF SCALE

ITEM:	Frying pan Bratpfanne	G 20 / G 40	DRAW.	KO	13.05.98
			REV.	-	-
THIS DRAWING REMAINS THE PROPERTY OF WESCO Navy					
Tel.: +49 40 536 00 61 Fax.: +49 40 536 75 01			WESCO Navy		
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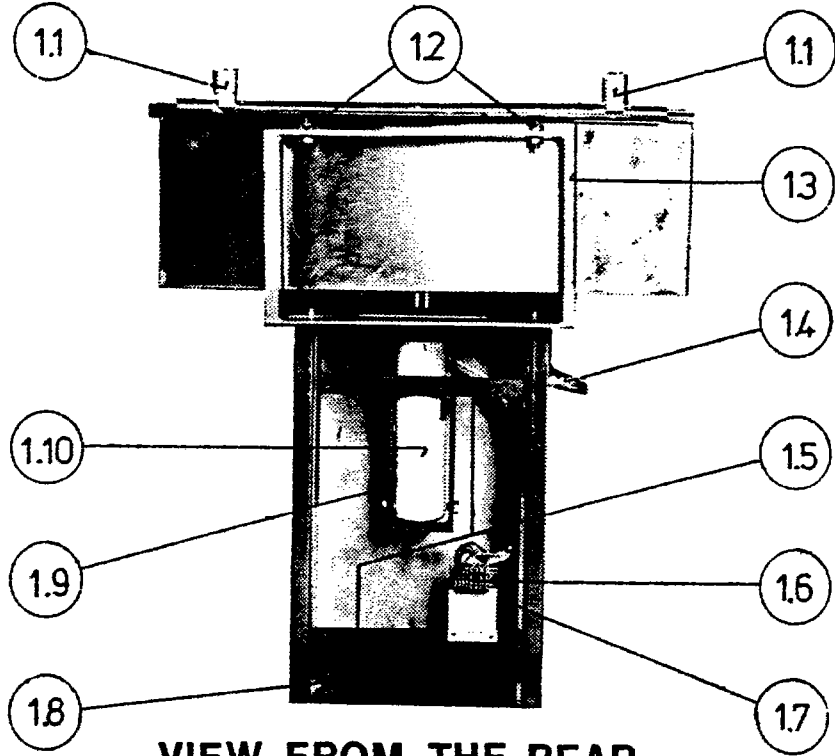
Wir behalten uns vor, die technischen Spezifikationen im Interesse der Weiterentwicklung zu verändern.
We reserve the right to modify the specifications if necessary.

G-20/20E/40/40E

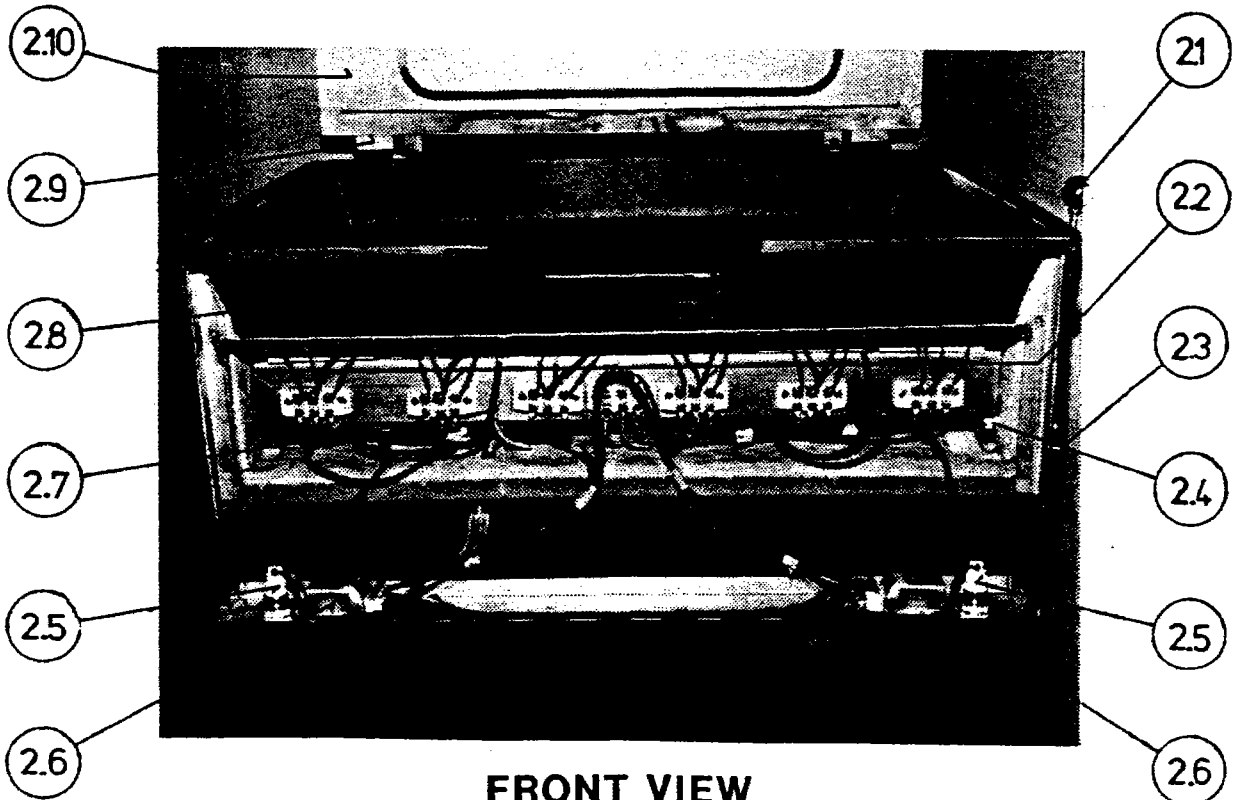
T A B L E O F C O N T E N T S

- 1) FOTOS
- 2) TEXT (5 PAGES)
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TILTING FRYING PANS



VIEW FROM THE REAR



FRONT VIEW

G-20/20E/40/40E

DESCRIPTION:

The tilting frying pans are available in two sizes called G-20 and G-40. Both sizes are available either as manually tiltable or with an electric tilting device.

The actual pan is available as standard in cast iron for land installations and in welded steel plate for use in ships. Further, the unit has been built up on a sectional iron frame mounted on a self-supporting stainless steel column. The outer covering is in stainless steel throughout.

The sides and the bottom have been insulated with mineral wool. The pan is covered by a hinged lid in stainless steel. The lid is removed using a welded-on, insulated handle placed at the front left side. Two stops prevent the lid from swinging all the way back.

References are made below to drawings and photos.

Photo no. 1: The tilting frying pan viewed from behind, the columns cover plate dismantled.

Photo no. 2: The same viewed from the front, the mounting panel open. The individual parts would appear from drawings and photos where the position numbers indicate:

- Pos. 1.1.: Stop for the lid in open position with help from gas shock absorber.
- 1.2.: Set screws for setting the lid so as to seal the pan closely.
 - 1.3.: Supporting sectional iron frame for the pan and the lid.
 - 1.4.: Cable connection from the terminal strip to the heating elements.
 - 1.5.: Crossbars with screw apertures for the mounting of the column cover plate.
 - 1.6.: Terminal strip.
 - 1.7.: Screw for attaching the earth.
 - 1.8.: Diameter 100 hole in the column baseplate for cable insertion.
 - 1.9.: Flat iron fittings for spindle motor.
 - 1.10: Spindle motor with built-in thermal relay for tilting the pan forwards and backwards.
 - 2.1.: Handle for operation of electric tilt.
 - 2.2.: Steatite heating elements with - clip.
 - 2.3.: Dog for 2.1. in the foremost outer position. There is a similar one for the rearmost outer position.
 - 2.4.: Switch for spindle motor.
 - 2.5.: Control lamp.
 - 2.6.: 130/370⁰C thermostat.
 - 2.7.: Screw for attachment of earth.
 - 2.8.: The tilting pan.
 - 2.9.: Lid suspension.
 - 2.10: Lid.

These details apply to the large pan type with electric tilt G-40. The variations for the other types are as follows:

G-40: Large type but with a manual tilt.

Pos. 1.9., 1.10., 2.1., 2.3., and 2.4. are deleted and replaced by a handle mounted at the right side of the unit for tilting of the pan, see drawing. To facilitate the tilting work, a backstop in the form of a spring has been mounted in connection with a fixed point at the pan underside and in the column. Further, a shock absorber absorbing the forces when the pan is coming close to horizontal position has been mounted at the column top.

G-20E: Small electric tilt model.

It has been made as G-40 E but only one thermostat with its control lamp has been mounted. Further, the heating elements have been mounted from the left side edge and are thus not accessible from the front panel.

G-20: Small hand tilt model.

It has been made like G-40, however, the tilting handle has been mounted to the left of the front. See the drawing. The heating elements have been mounted as described under G-20 E. As the pan weighs considerably less than G-40, it has not been equipped with a backstop spring and shock absorber.

MOUNTING:

The tilting frying pans may all be mounted on a fixture which is bolted to the floor, cf. the drawing. The fixture, made as a sectional iron frame covered outside with a stainless steel plate, is levelled up at the finished levelled raw floor before the floor covering finish (flags) is completed. It should be checked that the fixture is flush with the flag joints. Attachment to the floor is made through the pre-drilled 14 mm diam. smooth holes with insert, expansion bolts, anchor bolts or similar. Remember washers.

The floor covering may then be finished either by a butt joint against the fixture with water-proof pointing or better using a hollow which is pulled up around the fixture at full height. Base height max. 30-50 mm.

After that, the actual pan on its column with baseplate may be placed on the fixture and secured using four screws M-12.

It is important to a subsequent good frying result that the pan is levelled up accurately. Minor irregularities may be adjusted by using a filler.

Finally, the electric network may be connected to the terminal strip in the column. It will be accessible after screwing off the column rear-most cover plate. The cable connection is generally made through the column bottom from the floor. **Warning:** Be carefull not to pierce the cable while working to attach the fixture.

The following fuses and cable sections are recommended:

Type	kW	220/240V			380V			415/440V		
		a	b	c	a	b	c	a	b	c
G-20	5	1	16	4x2,5	1	10	4x2,5	1	10	4x2,5
G-20E	5	2	16 6	4x2,5 2x1,5	2	10 6	4x2,5 2x1,5	2	10 6	4x2,5 2x1,5
G-40	9	1	25	4x6	1	16	4x2,5	1	16	4x2,5
G-40E	9	2	25 6	4x6 2x1,5	2	16 6	4x2,5 2x1,5	2	16 6	4x2,5 2x1,5

a: No. of groups; b: Fuses (Amp.); c: Cable sections (mm²).

All pan types should be equipped with three phases and earth. For types with a spindle motor, a special group including phase, zero conductor, and earth should be established.

PUTTING INTO USE AND OPERATION:

When being put into use or after a standstill for some considerable time, the pan should be through heated by setting the thermostats at a lower stage for a considerable time. Some moisture may have accumulated, and this will evaporate in this manner without any consequential damage to the heating elements and other electric components.

As for the large pans of the G-40 type, the heat has been divided into two halves, each controlled by its thermostat. This means that you may for instance brown at high heat on one half and finish fry at a lower temperature on the other. This alternative has not been built into the smaller pans of the G-20 Type.

When operating the tilting device, you should use a regular steady pull and smooth drawback. In the case of electric tilt, this is effected automatically. Be careful that there are no people in front of the pan when it is tilted because of the danger of scalding.

DAILY AND PERIODIC MAINTENANCE:

Cleaning of the frying surface should thus be made using clean, warm water and a soft brush. Subsequent rubbing in of a thin layer of vegetable oil may be recommended at regular intervals.

On the outside, the maintenance directions in encls. A and B may be followed.

Warning! Never pour water on to a pan until it has been cooled to below appr. 100°C. Otherwise, there will be a danger of bursting the cast iron.

TROUBLE-SHOOTING AND REMEDYING:

Please see encls. B and G.

In addition to the general examinations in case of malfunctions referred to herein, the following conditions may apply:

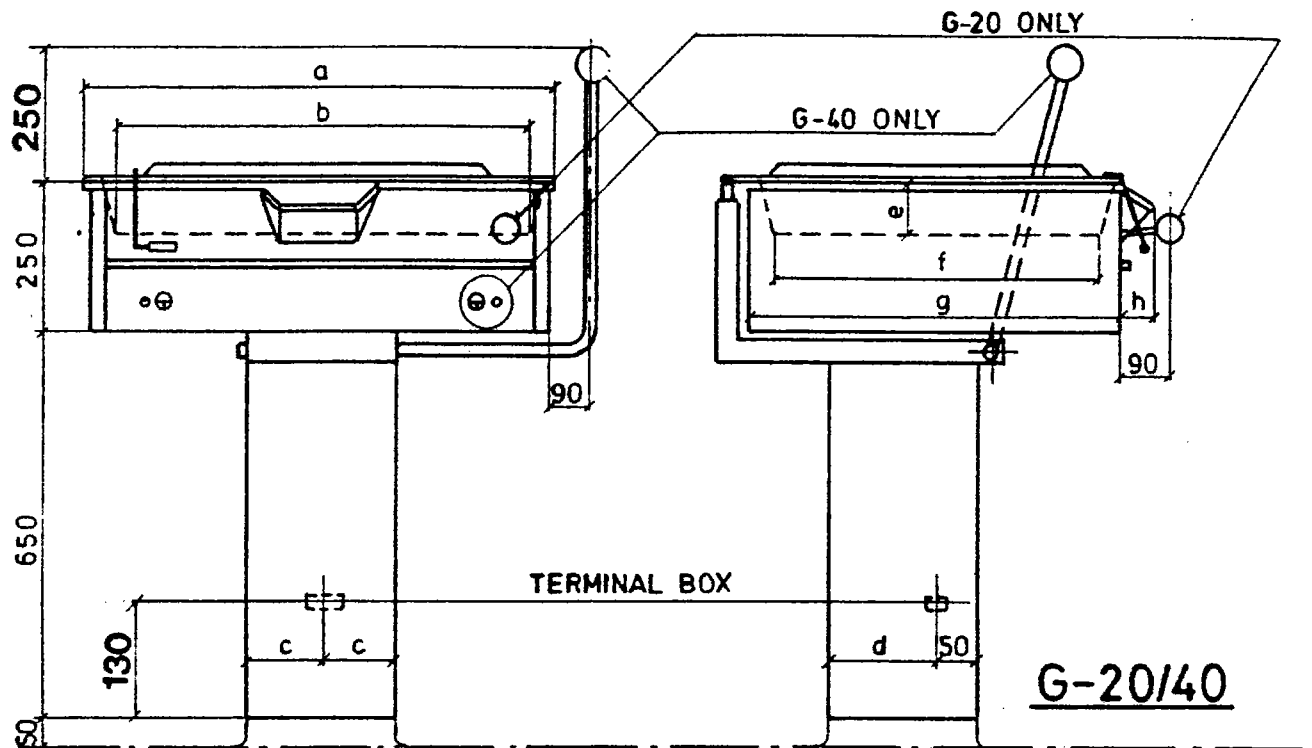
- 1) One or more heating elements have burned off.
The fault is detected by irregular frying capacity, and the particular heating element may be found by localizing from a cold pan and using your hand the area being without any heating after the thermostat has been set at a low stage.
The replacement of heating elements is made from the front in the case of the G-40 models whereas in the case of the G-20 types it will be necessary to dismantle the pan.
With a view to the heat distribution it should be noted that there is a difference in the build-up of the heating elements at the edge and at the middle. See the list of spare parts as well as the electric diagram (type A and type B, respectively).
- 2) Tilting cannot be effected or works in a manner other than the normal one.
 - 2.1) In the case of a manual tilt, it should be examined whether the shaft and the bearings are appropriately clean and well lubricated.
If this is the case, the fault is either due to a broken tension spring or a faulty shock absorber.
Remedying: Replace the faulty part.

SPAREPART LIST

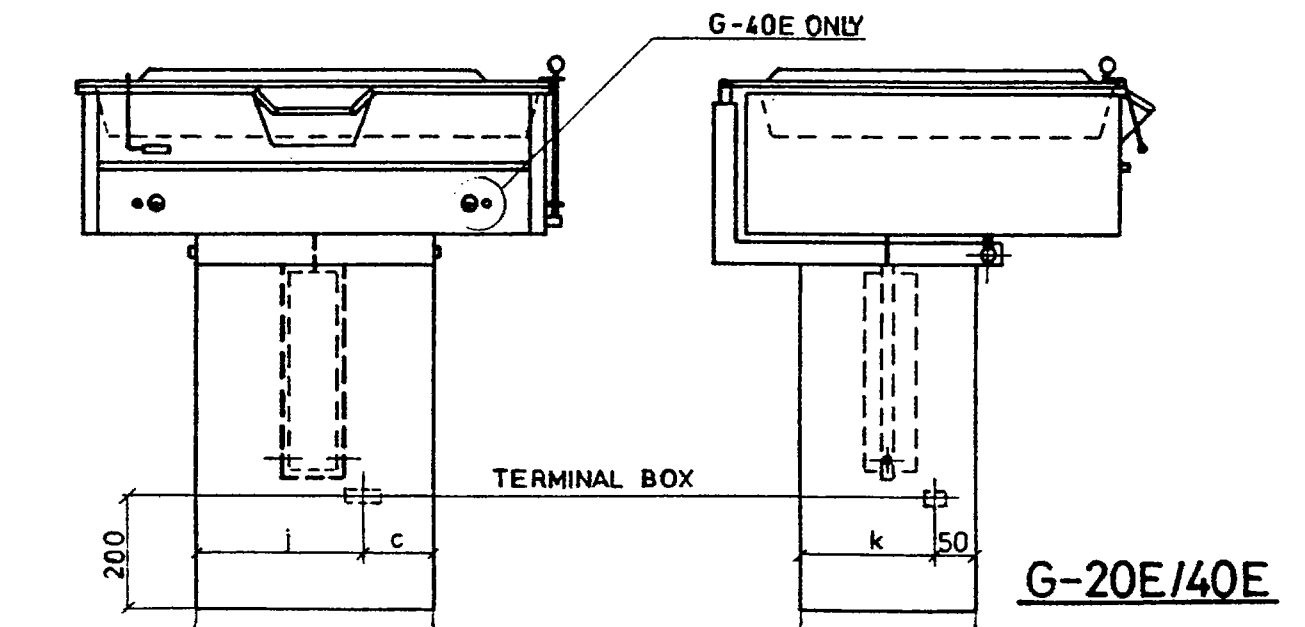
FOR G 40 E + G 54 E + G 20 + G 20 E

1. Heating element 220v 700w type Eltra no. 042.200 (not G20) (not G54)
2. Heating element 220v 750w with full supply no. 042.341 (G 40 + G 54)
3. Heating element 220v 750w with half supply no. 042.342 (G 40 + G 54)
4. Transformer for tilt motor 440v - 220v no. 050.015
5. Tilting motor Dymat no. 043.058
6. Thermostat 370 deg. no. 031.100
7. Knob for thermostat no. 153.030
8. Tilting contact type Rafix no. 046.015
9. Knob for contact no. 046.010
10. Lamp no. 041.020
11. Lamp holder no. 041.010
12. Steatit terminals (8 pcs) no. 044.020
13. Gas shock absorber no. 160.040
14. Heating element 220v 750w with full supply no. 042.336 (G20)
15. Heating element 220v 750w with half supply no. 042.337 (G 20)
16. Motor for Raise/low funktion no. 043.030
17. Adjustment screw no. 043.030
18. Handle for loose lid no. 153.025
19. Complete reinforced type: 1 pce 166.045
1 pce 047.015
1 pce 047.020
2 pcs 047.025

G-20/20E/40/40E

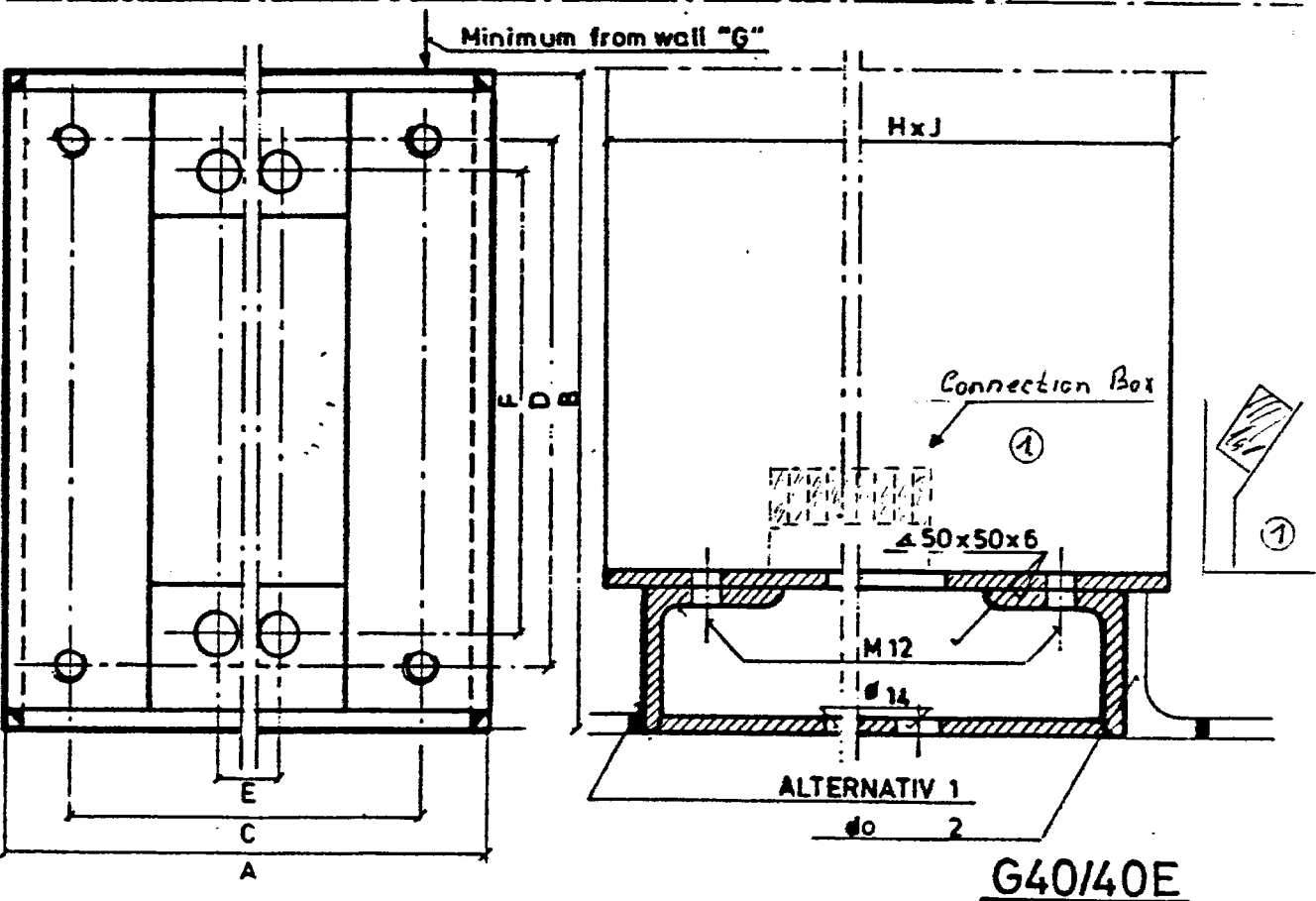
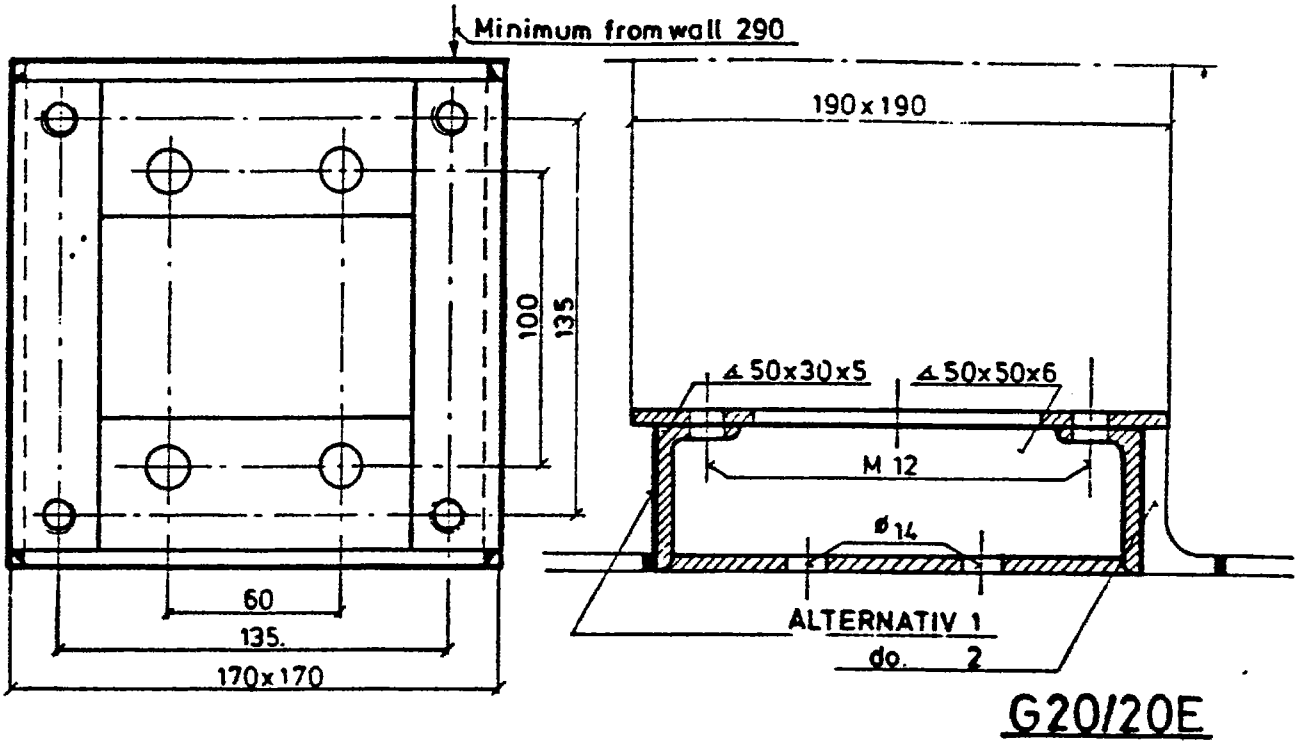


MEASURES	a	b	c	d	e	f	g	h	j	k
G-20	620	535	95	140	80	375	465	45	-	-
G-40	805	710	200	250	90	575	660	70	-	-
G-20E	620	535	95	140	80	375	465	45	95	140
G-40E	805	710	200	-	90	575	660	70	280	250



G-20/20E/40/40E

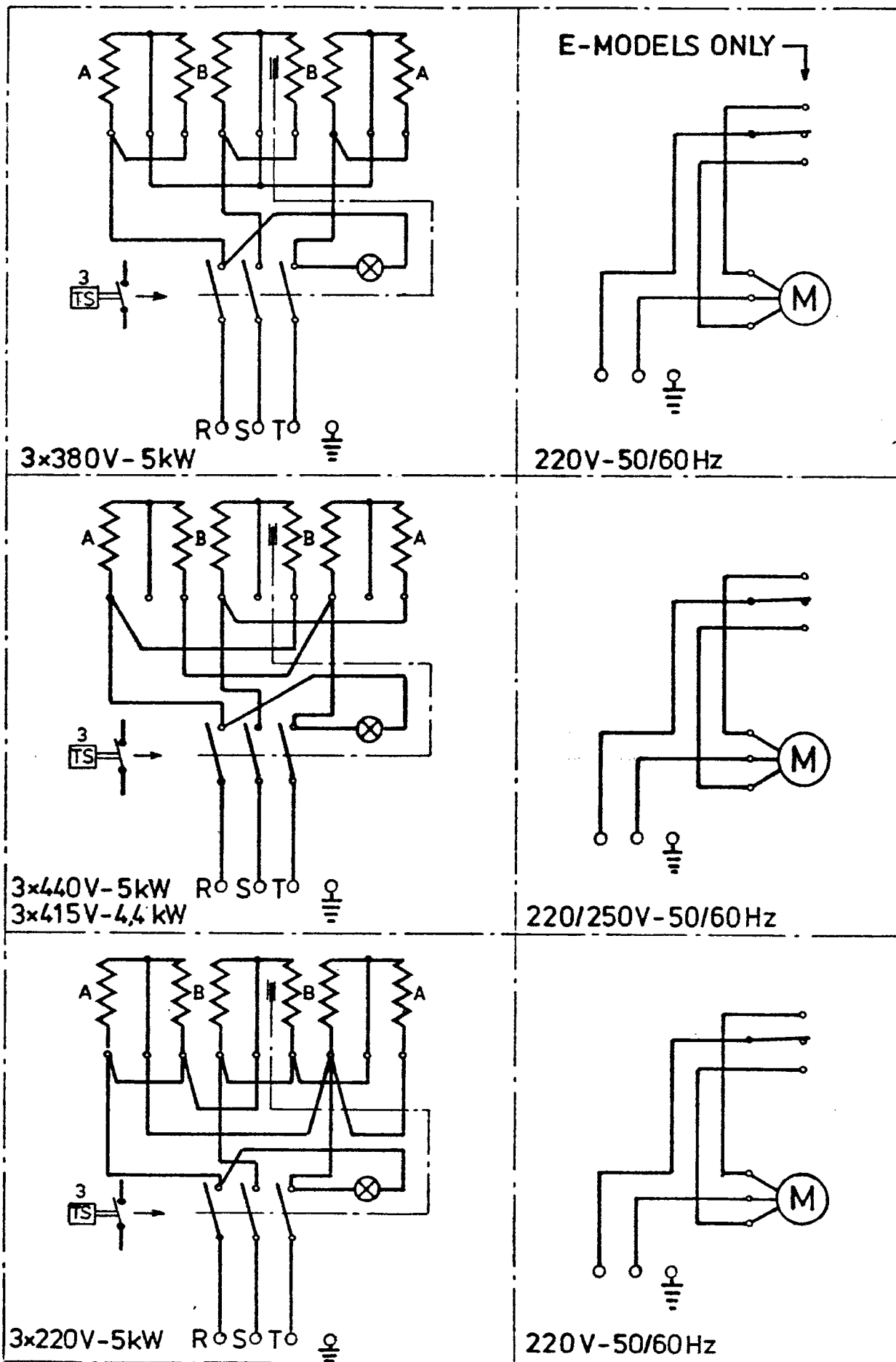
FIXTURES



MEASURES	A	B	C	D	E	F	G	H	J
G40/G40E	380	280	335	235	220	210	335	410	310

G-20/20E

DIAGRAMS



ENCLOSURE A

TREATMENT OF STAINLESS STEEL

DESCRIPTION:

The material is chiefly a steel alloy having a carbon content of 0,05%, 18% chrome and 9,5% nickel (AISI No. 304). This surface is ground with grit 180.

DAILY MAINTENANCE:

Stainless steel should be washed daily or according to requirements. Use a dry wrung cloth. To the water is added a fat-soluble detergent and if necessary a little ammonia.

Then re-wipe with a dry cloth so that all remnants of the detergent are removed.

PERIODICAL MAINTENANCE:

Now and then - according to the degree of the water hardness on location - the surfaces might be coated with a thin layer of limestone so that the surfaces will have a dull look; furthermore bacteria might grow in the pores.

The limestone can be removed by means of a cloth wrung in ordinary vinegar or a special de-liming agent free from acid.

After use of one of these agents re-wash carefully with clean water until all remnants have been removed.

Take care not to use more water than strictly necessary and never to wash by using a water hose on units equipped with electric components.

Layers of limestone can also be removed mechanically by polishing with a nylon sponge (e.g. SCOTCH-BRITE). Polish in the grinding direction and take care not to use too strong polishing agents.

Do not use other methods than those mentioned above.

REPAIR OF DEFECTS:

Defects, which might arise in stainless steel surfaces, will usually appear as scratches from mechanical wear or stains from water containing chlorine.

Minor scratches and stains can be removed by mechanical treatment with a nylon sponge as mentioned above.

In case of deeper scratches the whole surface must be re-ground mechanically. Apply a grinding wheel grit 180 and give a final polish with a nylon sponge. This work must always be performed by specialists.

Take care always to work in the original grinding direction.

ENCLOSURE B

ELECTRIC APPARATUS (General remarks)

DESCRIPTION:

Each apparatus where - more or less - power components are installed e.g. ranges, kettles and dish-washers, is defined as an electric unit. All units are constructed for the local voltage and cycles.

INSTALLATION:

During installation take care that all units are level before possible fastening. All internal wiring connections are performed and tested at the factory before delivery. Take care to obtain an even distribution on the phases of the load of each unit. If the ampere consumption makes it necessary it is advisable to distribute the load on more groups.

There is a manual for each unit stating what may be recommended of groups, fuses and cable cross section areas. These recommendations have to give way for any local law or rule.

Before start-up and when properly installed switch on the heat on the lowest step of each component and leave for some while in order to evaporate any humidity on the heating elements. If this is not done there is a risk of the elements disintegrating due to steam build up.

INSTRUCTIONS FOR USE:

Before taken into use each apparatus must be given a start-up in order to ensure that every thing functions as aimed. Included in this start-up another slow heating must take place to evaporate any humidity and burn away the protecting coating from the transportation.

DAILY MAINTENANCE:

All kitchen utensils - including the units referred to - should, daily or more often, according to demand, be cleaned for fats or other bits of food.

Owing to risk of short circuits a water hose for cleaning must under no circumstances be used neither direct nor indirect on units with electric components. Use a wrung cloth. Add a fat-soluble detergent e.g. synthetic detergent or soap to the water. Take care to remove all remnants of such detergents by rewiping with a dry cloth.

PERIODICAL MAINTENANCE:

According to how often the unit is used a more thorough cleaning will be necessary i.e. cleaning of compartments, emptying and cleaning of fat fryer basins, filtering or if necessary oil exchange. Include also cleaning of cooking plates, which frequently must be rubbed with vegetable oil or another oil free of acid in order to give them a protective film.

Take care to grease movable parts such as wheels, worm drives, chain drives for spits, etc. For this purpose use molybdenum disulphide paste which is heat-resisting.

FAULT-FINDING AND REPAIR:

To point out defects in electric components it will be necessary to use an ammeter e.g. a tongs-ammeter.

Please remember that the power consumption at step regulation shall rise proportionally to the wattage. When regulating with a simmerstate remember that the load is led-in with maximum amperage but with variable period dependent on the position of the simmerstate. Thus the ammeter will show maximum amplitude corresponding to the installed load or 0.

When regulating with a thermostate the full load is equally connected until the required temperature has been obtained, upon which the thermostate will keep the required temperature through an on-off regulation.





If, on inspection, defect parts are detected they must be exchanged- not repaired. On exchange take care exactly to mark each wiring connection in order to avoid a wrong reconnection of the replacement components.

Furthermore, any interference in electric units should only be made by persons educated in this area.

On all orders for spare parts please state the number of the unit in question.

ENCLOSURE G1

SWITCHES, THERMOSTATES AND SIMMERSTATES

SUBJECT	TEMP. - EXPANSION	SPAREPART NO.		TYPE OF APPARATUS	SYM- BOLS
		COMPL.	BUTTON		
7-STEP SWITCH	-	032.050	153.035	COOKING PLATES	
	-	032.020	153.035	GRILL-SALAMANDER, STOCKPOTS	
THERMOSTATE WITH TWO TERMINALS	30/110°C	031.070	153.040	HOT CABINETS-U-MODULES	
				BAIN MARIES - -	
THERMOSTATE WITH THREE TERMINALS	30/110 -	031.080	153.040	OTHER HOT CABINETS AND BAIN MARIES	
	60/200 -	031.060	153.047	FAT FRYERS	
	50/300 -	031.090	153.050	COMPARTMENTS	
	130/370 -	031.100	153.030	TILTING FRYING PANS AND GRIDDLES	
SIMMERSTATE	-	031.110	153.080	LAMB-AND CHICKEN GRILL RGH-160 KETTLES AND FISH AND POTATO COOKERS	

FUNCTION:

- 1) 7 step switch: Regulates the supplied load in 6 steps (1st step is the off position of the unit).
- 2) Thermostate: Is equipped with a liquid phial to register the temperature in a given locality. The thermostate brings the temperature to the required level on the scale and keeps it there within accuracy of $\pm 10^{\circ}\text{C}$.
- 3) Simmerstate: Is equipped with secondary metal switch, when operating the switch points are more or less removed from each other. In this way the heating unit in question is activated with given time intervals depending on adjustment of the simmerstate.

FAULT-FINDING:

- 7-step switch: Faults are to be found through disconnected switch points and are frequently due to penetration of humidity.
- Thermostate: Is the required temperatur not obtained in the unit (control with thermometer), the fault being due to a defect thermostate, it will show by the presence of current in the inlet terminal but not in the outlet terminal. This may be controlled by means of a test lamp.
- Simmerstate: Is controlled in the same way as a thermostate, i.e. by means of a test lamp.
- FAULT RELIEF: By all three regulation methods the defect part must be replaced totally.