

# OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

This manual provides information for:

## MODEL TS-37G LoLo TILTING SKILLET

- Stainless Steel
- Manual Tilt
- Gas Heated



**THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.**

### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### POST IN A PROMINENT LOCATION

Instructions to be followed in the event user smells gas. This information shall be obtained by consulting your local gas supplier. As a minimum, turn off the gas and call your gas company and your authorized service agent. Evacuate all personnel from the area.

### 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.

### NOTIFY CARRIER OF DAMAGE AT ONCE

It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. LoLo Commercial Foodservice Equipment suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

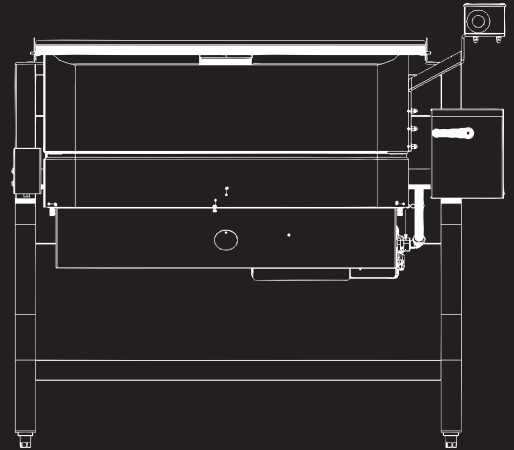
Manufacture Service/Questions 877-246-5656

Information contained in this document is known to be current and accurate at the time of printing/creation. LoLo Commercial Foodservice Equipment recommends referencing our product line websites, [www.getLoLo.com](http://www.getLoLo.com), for the most updated product information and specifications.

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COMMERCIAL FOODSERVICE  
EQUIPMENT



# IMPORTANT - READ FIRST - IMPORTANT

- CAUTION:** UNIT WEIGHS 470 TO 560 LB. (191 TO 255 KG). FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.
- WARNING:** INSTALLATION OF THE TILTING SKILLET MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH GAS AND ELECTRICITY. IMPROPER INSTALLATION CAN RESULT IN INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT.
- WARNING:** THIS UNIT IS DESIGNED FOR COMMERCIAL USE. NEVER USE HOME OR RESIDENTIAL GRADE GAS CONNECTIONS. THEY DO NOT MEET COMMERCIAL GAS CODES AND COULD BE HAZARDOUS.
- WARNING:** KEEP THE APPLIANCE AREA FREE AND CLEAR OF COMBUSTIBLE MATERIALS. FAILURE TO DO SO COULD RESULT IN FIRE OR PROPERTY DAMAGE.
- CAUTION:** BE SURE ALL OPERATORS READ, UNDERSTAND AND FOLLOW THE OPERATING INSTRUCTIONS, CAUTIONS AND SAFETY INSTRUCTIONS CONTAINED IN THIS MANUAL.
- CAUTION:** KEEP FLOORS IN TILTING SKILLET WORK AREA CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY TO AVOID THE DANGER OF SLIPS OR FALLS.
- WARNING:** WHEN TILTING SKILLET FOR PRODUCT TRANSFER:
- 1) USE CONTAINER DEEP ENOUGH TO CONTAIN AND MINIMIZE PRODUCT SPLASHING.
  - 2) PLACE CONTAINER ON STABLE, FLAT SURFACE, AS CLOSE TO PAN AS POSSIBLE.
  - 3) STAND TO SIDE OF PAN WHILE POURING — NOT DIRECTLY IN POUR PATH OF HOT CONTENTS.
  - 4) RETURN PAN BODY TO LEVEL POSITION AFTER CONTAINER IS FILLED OR TRANSFER IS COMPLETE.
  - 5) DO NOT OVERFILL CONTAINER, AVOIDING DIRECT SKIN CONTACT WITH HOT CONTAINER AND ITS CONTENTS.
- WARNING:** DO NOT HEAT EMPTY PAN FOR MORE THAN 5 MINUTES AT A SETTING HIGHER THAN 300°F.
- WARNING:** IF THE PAN CONTAINS ITEMS IN HOT LIQUIDS SUCH AS SAUCE OR MELTED FAT, THEY CAN SLIDE FORWARD SUDDENLY DURING TILTING AND CAUSE THE HOT LIQUID TO SPLASH OUT.
- WARNING:** AVOID ALL DIRECT CONTACT WITH HOT FOOD PRODUCT OR WATER IN THE PAN. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.
- WARNING:** IT IS RECOMMENDED THAT WATER AND SOLUTIONS BE KEPT OUT OF CONTROLS AND BURNERS. DO NOT USE HIGH PRESSURE SPRAY DIRECTLY ON THE CONTROL CONSOLE, ELECTRICAL CONNECTIONS AND BURNERS. USE A GARDEN HOSE SPRAY CONNECTED TO CITY WATER SUPPLY.
- CAUTION:** MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNINGS AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.

# **IMPORTANT - READ FIRST - IMPORTANT**

**CAUTION: USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LOLO COMMERCIAL FOODSERVICE EQUIPMENT OR AUTHORIZED DISTRIBUTORS CAN CAUSE INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.**

**IMPORTANT: SERVICE PERFORMED BY OTHER THAN LOLO COMMERCIAL FOODSERVICE EQUIPMENT AUTHORIZED SERVICE AGENT WILL VOID ALL WARRANTIES.**

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## References

CANADIAN STANDARDS  
ASSOCIATION  
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Cleveland, Ohio 44131  
Z83-11      *Gas FoodService  
Equipment*  
Z223.1      *National Fuel Gas  
Code*

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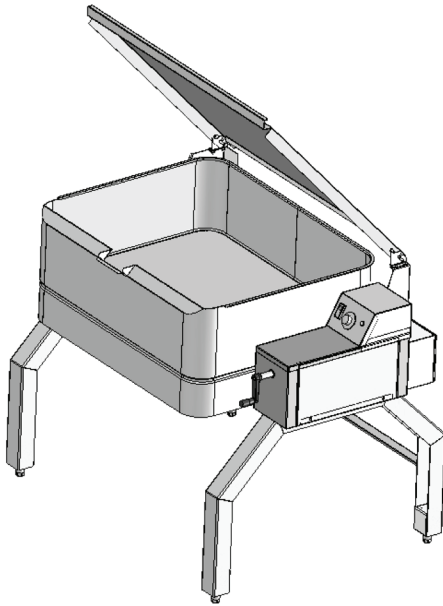
INTERTEK [ETL]  
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Gas Piping*  
NFPA/70      *The National  
Electrical Code*  
NFPA/96      *Ventilating Hoods*

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# Equipment Description



The LoLo TS-37G is a stainless steel, gas heated skillet which is equipped with heat transfer fins, burner/combustion chamber, hand-operated tilting mechanism, thermostatic controls, and hinged cover. The TS-37G serves as a griddle, fry pan, oven, kettle, bain-marie and food warmer/server, can be adapted for use as a non-pressure steamer and can be used to stir-fry, reheat and saute foods.

The pan body is made from heavy-duty stainless steel welded into one solid piece, with a polished interior and exterior. A pouring lip is welded to the front wall. The cooking surface is a stainless steel clad plate fitted with welded heat transfer fins which assure uniform heat transfer over the entire surface. The gas burner/combustion chamber supplies the heat.

An easily operated worm and gear mechanism tilts the pan and provides precise control for pouring or dumping the contents of the pan. This hand crank controlled mechanism is located in a stainless steel console to the right of the pan body. To assist cleaning, the pan body can be tilted past the vertical position. When the pan is tilted, the burners shut off automatically.

The thermostat provides automatic control of cooking temperature. Operating the thermostat dial on the front of the control console turns the heat on or off and sets the pan temperature.

A vented, heavy gauge, one-piece, stainless steel cover is standard. A fully enclosed hinge provides easy operation to open the cover. The cover opens to the back and is hinged to the frame, so it moves independently of the pan body.

The skillet is mounted on an open-leg frame fabricated from tubular stainless steel.

The skillet has an ignition system that has a standing- flame pilot light that ignites the main burner.

The following sizes and accessories are available:

Model	Pan Dimensions		Ignition	Firing Rate
	Left to Right	Depth		
TS-37G	35.75" (908mm)	10" (23cm)	Flame	115,200

# Inspection & Unpacking

## CAUTION

**SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.**

**UNIT WEIGHS 420 TO 560 LB (190 TO 255 KG). FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.**

The unit will arrive completely assembled, wrapped in protective plastic on a heavy skid. Immediately upon receipt, inspect for damage. Report any apparent shipping damage or an incorrect shipment to the delivery agent.

When installation is to begin, write down the model number, serial number, and installation date of your unit, and keep this information for future reference. Space for these entries is provided at the top of the Service Log in this manual. Cut the straps holding the unit on the skid, and lift the unit straight up off the skid.

# Installation

**CAUTION**  
**INSTALLER MUST VERIFY THAT THE INSTALLATION COMPLIES WITH THE APPLICABLE LOCAL CODES AND REGULATIONS. THE UNIT MUST BE INSTALLED BY A LICENSED PLUMBER OR GAS FITTER WHEN INSTALLED WITHIN THE COMMONWEALTH OF MASSACHUSETTS.**

**WARNING**  
**INSTALLATION OF THE SKILLET MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH GAS AND ELECTRICITY. IMPROPER INSTALLATION CAN RESULT IN INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT.**

**WARNING**  
**ELECTRICALLY GROUND THE UNIT AT THE TERMINAL PROVIDED. FAILURE TO GROUND UNIT COULD RESULT IN ELECTROCUTION AND DEATH.**

	Minimum Clearances	Recommended Clearances
Left Side	0"	2" = service 6" = when faucet is installed
Right Side	0"	12-16" = service
Rear	3"	12" = service

Install the tilting skillet in a well ventilated room for efficient performance. Remove any items which might obstruct or restrict the flow of air for combustion and ventilation. Clear all combustible material from the area directly around the unit.

1. Installation on combustible floors is allowed. Ensure minimum clearance to combustible and noncombustible construction.
2. Install the unit under a vent hood.
3. Level the unit by adjusting the bullet feet or floor flanges on the legs. Be sure the tilting mechanism has been turned all the way to the horizontal position. Check levelness with a spirit level set on the bottom of the pan body. Anchor the rear legs securely to the floor if floor flanges are ordered and required.
4. Complete piping to the gas service with 3/4" inch IPS pipe or approved equivalent.
5. For a unit fitted with casters, the installation shall be made with a connector that complies with the standard for Connectors for Moveable Gas Appliances, ANSI Z21.69 - CSA 6.16. Restrain movement of the unit by attaching a cable or chain to the eyelet provided at the back of the frame and anchor the cable or chain to the wall or floor. Make the length and location of the cable such that the unit cannot pull on the gas connection while the cable is connected or quick-disconnect.
6. The gas connection for a unit on casters must be made with a quick-disconnect device that complies with ANSI Z41 - CSA 6.9.
7. Installation must conform with local codes or with the American National Standard Z223, latest edition, National Fuel Gas Code. The pan should be installed in an adequately ventilated room with a provision for adequate air supply to the unit. The best ventilation will use a vent hood and exhaust fan. DO NOT obstruct the flue or vent duct after installation. In Canada, installation must conform to CAN/CGA B149 Installation Codes for Gas Appliance and Equipment and/or local codes.
8. Adequate space for proper service and operation is required. DO NOT block any air intake spacings to the combustion chamber or obstruct air flow.
9. After the pan has been connected to the gas supply, check all gas joints for leaks. A soap solution or other suitable leak detector should be used. **Do not use flame to check for leaks.**
10. **PRESSURE TEST WARNING**
  - a) Test pressure exceeding 0.5 PSIG (3.45kPa). During pressure testing of the gas supply piping system at pressures exceeding 0.5 PSIG, the skillet and its individual shutoff valve must be disconnected from the gas supply piping system.
  - b) Test pressure equal to or less than 0.5 PSIG (3.45kPa). During pressure testing of the gas supply piping system at pressures equal to or less than 0.5 PSIG, the skillet must be isolated from the gas supply piping system by closing its individual manual shutoff valve.

# Initial Start-Up

**WARNING**  
WATER IS EXTREMELY HOT AND CAN CAUSE SEVERE BURNS. AVOID CONTACT WITH HOT WATER WHEN EMPTYING UNIT.

Now that the skillet has been installed, you should test it to ensure that the unit is operating correctly.

1. Remove all literature and packing materials from the interior and exterior of the unit.
2. Put enough water into the pan to cover the bottom to a depth of 1/4" to 1/2" (6 to 13 mm). With the pan body in the horizontal position, note how the water lies in the pan, to confirm that the pan was leveled properly during installation.
3. Following "To Start Pan" instructions for your pan model, begin heating the water at a thermostat setting of 235°F. At this setting, heating should continue until the water boils.
4. To shut down the unit, turn the thermostat dial to "OFF".
5. Turn the tilting handwheel clockwise to pour out the water and to confirm that the pan body can be tilted smoothly from horizontal to vertical.

If the unit functions as described above, it is ready for use. If it does not, contact your local Authorized Service Agency.

# Operation

**WARNING**  
KEEP THE AREA AROUND SKILLET FREE AND CLEAR OF COMBUSTIBLE MATERIALS.

**CAUTION**  
KEEP FLOORS IN WORK AREA CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY TO AVOID THE DANGER OF SLIPS OR FALLS.

**CAUTION**  
DO NOT OVERFILL THE SKILLET WHEN COOKING, HOLDING OR CLEANING. KEEP LIQUIDS AT LEAST 2-3" (5-8 cm) BELOW THE PAN BODY RIM TO ALLOW CLEARANCE FOR STIRRING, BOILING PRODUCT AND SAFE TRANSFER.

## A. Controls

Operator controls for the skillet are:

1. The thermostat dial, located on the control console to the right of the pan body. This dial is used to turn the thermostat on or off and to set the thermostat for pan temperatures between 175° and 425°F.
2. The main supply gas valve, installed on the gas line to the unit.
3. For standing pilot flame, the gas control valve is on the Combination Gas Control, which is located under the pan on the gas line to the burner manifold. This valve has settings of "OFF", "PILOT", or "ON" for the Combination Control.

# Operation

## WARNING

WHEN TILTING PAN BODY  
FOR PRODUCT TRANSFER:

- 1) WEAR PROTECTIVE OVEN MITT AND PROTECTIVE APRON.
- 2) USE DEEP CONTAINER TO CONTAIN AND MINIMIZE PRODUCT SPLASHING.
- 3) PLACE CONTAINER ON STABLE, FLAT SURFACE, AS CLOSE TO KETTLE AS POSSIBLE.
- 4) STAND TO LEFT OR RIGHT OF PAN BODY WHILE POURING - NOT DIRECTLY IN POUR PATH OF HOT CONTENTS.
- 5) POUR SLOWLY, MAINTAIN CONTROL OF PAN BODY HANDLE AT ALL TIMES, AND RETURN PAN BODY TO UPRIGHT POSITION AFTER CONTAINER IS FILLED OR TRANSFER IS COMPLETE.
- 6) DO NOT OVERFILL CONTAINER. AVOID DIRECT SKIN CONTACT WITH CONTAINER AND ITS CONTENTS.

## WARNING

DO NOT HEAT AN EMPTY PAN FOR MORE THAN FIVE MINUTES AT SETTINGS ABOVE 300°F. DAMAGE TO THE PAN COULD RESULT.



## B. Operating Procedure

1. To tilt skillet body  
Turn the tilting hand wheel clockwise to tilt the skillet body, or counterclockwise to return the pan body to horizontal. 23 complete turns of the handle will tilt the body 90 degrees to vertical.
2. To start skillet
  - a. Set thermostat to "OFF".
  - b. Light gas pilot.
    - (1) Set knob on Combination Gas Control Valve to "OFF" by depressing the knob slightly and turning it clockwise.
    - (2) Turn the main supply gas valve ON (parallel to the gas pipe).
    - (3) Tilt the pan, so the pilot burner is easier to reach.
    - (4) Hold a lighted match at the pilot burner, while you depress the knob on the Combination Control and turn it counter-clockwise to the "PILOT" position. Continue to hold the knob down for 60 seconds.
    - (5) Release the knob. The pilot flame should stay lighted.
    - (6) Turn the knob counterclockwise to "ON".
  - c. Lower the pan tilt to horizontal or cooking position.
  - d. Turn the thermostat dial to the desired temperature.
3. To turn off skillet
  - a. Set the thermostat dial to "OFF".
  - b. To turn off the gas pilot, depress the knob on the Combination Control and turn it clockwise to "OFF".
4. To relight pilot
  - a. Close the main supply gas valve.
  - b. Set the thermostat to "OFF".
  - c. Depress the knob on the Combination Control and turn it clockwise to "OFF".
  - d. Wait 5 minutes, then proceed as instructed at "To Start Pan" above.
5. To move a unit on casters  
The unit must be anchored with a cable or chain to avoid accidentally breaking or pulling loose the gas connection. When the unit is to be moved, first turn off and disconnect the gas connection. Disconnect the cable from its anchor point on the floor or wall. Anchor the unit again as soon as it is in its new operating location or returned to the previous location. Turn on the gas supply and check for leaks with a soap solution. If leaks are found, do not operate the equipment. Call for service.
6. To preheat the skillet
  - a. For best braising pan or frying results, preheat pan before you put in any food.
  - b. To get an even temperature across the pan, preheat at a setting of 300°F or less for 15 minutes or through several on-off cycles of the burner.

# Operation

## WARNING

DO NOT HEAT AN EMPTY PAN FOR MORE THAN FIVE MINUTES AT SETTINGS ABOVE 300°F. DAMAGE TO THE PAN COULD RESULT.

## WARNING

AVOID ANY EXPOSURE TO THE STEAM ESCAPING FROM THE COVER VENT. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.

## WARNING

AVOID ALL DIRECT CONTACT WITH HOT EQUIPMENT SURFACES. DIRECT SKIN CONTACT COULD RESULT IN SEVERE BURNS. AVOID ALL DIRECT CONTACT WITH HOT FOOD OR WATER IN THE SKILLET. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.

## WARNING

IF THE PAN CONTAINS ITEMS IN SAUCE OR MELTED FAT, THEY COULD SLIDE FORWARD SUDDENLY DURING TILTING AND CAUSE THE HOT LIQUID TO SPLASH OUT.



## C. Cooking

1. To simmer or slowly heat an item, set the dial at about 210°F or lower. Put the cover down to keep moisture loss at a minimum, or leave it up to help dry or reduce the product. Set the thermostat higher to cook or drive moisture off faster. The thermostat may be adjusted to any setting in its range to cook exactly as you wish.
2. Leave the cover vent open to allow excess steam to escape. For longer simmering, you may wish to close the vent to retain moisture.
3. To check cooking progress when the cover has been closed, grasp the plastic handle of vent cover and lift it slightly while moving it quickly to either side. Standing at one side of the pan to avoid the steam that will be released, grasp the nearest corner of the cover handle and raise the cover. The cover will stay in the open position until you put it down.
4. To pour or dump product, remove grease, or assist cleaning, first raise the cover, then tilt the pan up and forward by turning the crank clockwise. Whenever you stop turning the wheel, the skillet body will hold its position.

## D. Routine Clean-Up

After each use, turn the thermostat to “OFF” and clean all food contact surfaces to ensure proper sanitation. At the end of the day, or at least once every 24 hours, turn off the heat and shut off power to the unit and clean both the interior and exterior of the skillet.

# Sequence of Operation

The following “action-reaction” outline is provided to help the user understand how the equipment functions.

## A. Standing Pilot Ignition

1. When the operator presses down the knob on the Combination Gas Control Valve and turns it to “Pilot”, gas is admitted to the pilot burner. Depressing the knob in this position overrides the automatic control, which otherwise shuts off all gas supply when the thermopile is cold. Lighting and maintaining the pilot flame for sixty seconds heats the thermopile to operating temperature, so the thermopile begins to provide electric current at 750 millivolts. Electricity from the thermopile powers the control circuit and the Combination Gas Control Valve. When the thermopile begins operating at full capacity, the knob may be released.
2. When the knob is turned to “ON”, the automatic valve for the main burner is able to open. Setting the thermostat to call for heat causes the thermostat to send a signal to the valve, which opens and admits gas to the main burner. Gas from the main burner is ignited by the pilot flame. When the pan reaches the set temperature, the thermostat switch opens, stopping the signal to the main burner valve and causing the valve to close. When the pan cools below the set temperature, the thermostat switch closes and starts another heating cycle. On-off cycling continues and maintains the pan at the desired temperature.

## B. Operation

1. The thermostat controls heating by alternately calling for flames at the full capacity of the main burners and then signaling the control to shut the burner off completely. Because the control works in this “all or nothing” way, the pan heats as fast as it can until it reaches the set temperature. Turning the thermostat dial to a higher temperature will cause heating to continue longer, until the pan reaches the higher temperature, but it cannot make the pan heat any faster.
2. The skillet is protected from overheating by a secondary thermostat. If the pan temperature rises above 425°F, the thermostat causes the automatic gas control valve to close. When the pan cools, the thermostat automatically resets and permits normal operation to continue.
3. The tilt switch will shut off all burners whenever the tilting pan is tilted 10 degrees or more from the horizontal.
4. A gas pressure regulator, which controls gas pressure at the burner manifold is built into the gas control valve.
5. Turning the tilting crank turns a worm gear, which turns a gear wheel on one of the trunnions which support the pan body. Turning the gear wheel produces the tilting action.

NOTE: Unit will not heat (operate) when the skillet has been tilted 10 degrees or more from the horizontal.

# Cleaning

**WARNING**  
KEEP WATER AND CLEANING SOLUTIONS OUT OF CONTROLS AND BURNERS. NEVER USE A HIGH PRESSURE SPRAY DIRECTLY ON THE CONTROL CONSOLE OR ANY ELECTRICAL CONNECTIONS.

**CAUTION**  
MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNINGS AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.

**WARNING**  
DO NOT SPRAY WATER DIRECTLY ON BURNERS AND GAS COMBUSTION CHAMBERS.

**NOTICE**  
NEVER LEAVE A CHLORINE SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES LONGER THAN 30 MINUTES. LONGER CONTACT CAN CAUSE CORROSION.



Use a brush, sponge, cloth, plastic or rubber scraper, or plastic wool to clean.



Don't use metal implements or steel wool when cleaning.



1. Before any cleaning operation, shut off the burner by turning the thermostat dial to "OFF". If water or cleaning solution will be sprayed, unplug the unit from the electric power source, or shut off the power at the circuit breaker or fuse panel.
2. Clean all food-contact surfaces soon after use, before the pan has cooled completely. If the unit is in continuous use, thoroughly clean and sanitize both interior and exterior at least once every 12 hours.
3. Scrape or rinse out large amounts of food residues, then wash the inside of the pan body with a mixture of hot water and soap or an appropriate detergent, such as Mikro-Quat from ECOLAB. Follow the detergent supplier's recommendations on strength of the solution to use. Rinse the skillet thoroughly with hot water and drain completely.
4. To remove materials stuck to the equipment, use a brush, sponge, cloth, plastic or rubber scraper, or plastic wool along with the detergent or soap solution. To minimize the effort required in washing, let the detergent solution sit in the pan and soak into the residue, or heat the detergent solution briefly in the pan. Do NOT use any abrasive materials or metal implement that might scratch the surface, because scratches make the pan hard to clean and provide places for bacteria to grow. Do NOT use steel wool, which may leave particles imbedded in the skillet surface and cause eventual corrosion and pitting.
5. As part of the daily cleaning program, clean all external and internal surfaces that may have been soiled. Remember to check such parts as the underside of the cover, control console, etc.
6. Controls and the control console may be cleaned with a damp cloth or sprayed with a garden hose spray connected to city water supply. Do not use a pressure sprayer directly on the unit or electrical parts.
7. The exterior surface of the unit may be polished with a recognized stainless steel cleaner.
8. If the equipment needs to be sanitized, use a sanitizing solution equivalent to one that supplies 100 parts per million available chlorine. Obtain advice on the best sanitizing agent from your supplier of sanitizing products. Following the supplier's instructions, apply the sanitizing agent after the unit has been cleaned and drained. Rinse off the sanitizer thoroughly.
9. If there is difficulty removing mineral deposits or a film left by hard water or food residues, clean the pan thoroughly and then use a deliming agent, such as De-limer/De-Scaler (P/N 140513), in accordance with the manufacturer's directions. Rinse and drain the unit before further use.
10. If especially difficult cleaning problems persist, contact your cleaning product representative for assistance.

# Maintenance

Your skillet is designed to require minimum maintenance, but certain parts may need replacement after prolonged use. After installation, no user adjustment should be necessary. If a service need arises, only authorized personnel should perform the work.

Service personnel should check the unit at least once a year. This periodic maintenance should include inspecting electrical wires and connections, cleaning the inside of the control console, and possible adjustment of the pilot light. At least twice a year, grease the two trunnion bearings and worm gear.

LoLo Commercial Foodservice Equipment recommends the use of number two grade LGI lithium grease. Add grease through the zerk fittings on the gear hosing until grease flows out of the bearings around trunnion shaft. Also, add grease in the gear to cover arc that is in contact with the worm gear. Clean up excess grease.

A Service Log is provided with the warranty information at the back of this manual. Each time service is performed on your equipment, enter the date on which the work was done, what was done, and who did it. Keep the manual with the equipment for quick and easy reference.

# Troubleshooting

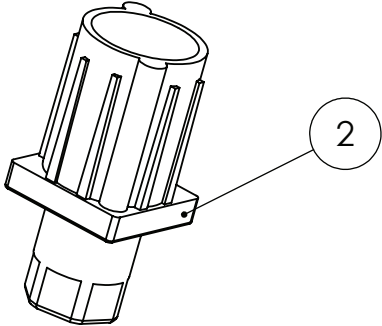
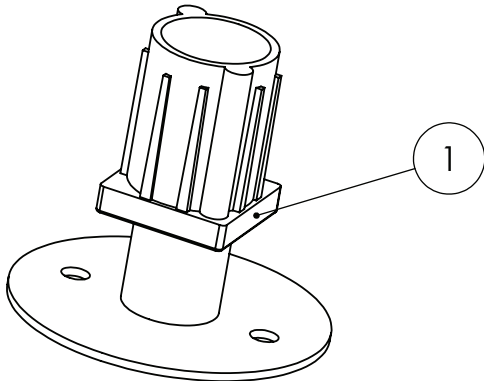
Your LoLo skillet will operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem. If the actions suggested do not solve the problem, call your authorized Service Representative. For the phone number of the nearest agency, call your area representative or the LoLo Commercial Foodservice Equipment Parts and Service Department. If an item on the list is followed by "X", the work should only be performed by a qualified service representative.

SYMPTOM	WHO	WHAT TO CHECK
1. Skillet is hard to tilt.	Authorized Service Rep Only	a. Gears or foreign materials, lubrication, and alignment. X b. Broken tilt or worm gears. X
2. Burners will not light.	User	a. That the main gas supply valve is open (handle is in line with the gas pipe). b. Gas supply to the braising pan is at specified pressure. c. That the pan body is horizontal.
	Authorized Service Rep Only	d. Thermostat operation. The thermostat should click when the dial is rotated to settings above and below the temperature of the pan. X
3. Skillet continues to heat after it reaches desired temperature.	User	a. Thermostat dial setting.
	Authorized Service Rep Only	b. Thermostat calibration. X c. Thermostat operation. The thermostat should click when the dial is rotated to settings above and below the temperature of the pan. X
4. Skillet does not reach desired temperature.	User	a. Thermostat dial setting.
	Authorized Service Rep Only	b. Thermostat calibration. X c. Thermostat operation. The thermostat should click when the dial is rotated to settings above and below the temperature of the pan. X
5. Skillet heats unevenly.	User	a. That the pan body is horizontal. b. That the pan is preheated properly in accordance with the instructions in the Operation section of this manual.
7. Pilot will not light.	User	a. Lighting procedure, to ensure that the instructions in the Operation section of this manual are followed.
	Authorized Service Rep Only	b. That the pilot gas supply line is purged of air. X c. Pilot gas adjustment screw, to ensure that it is open. X d. Pilot tubing and orifice for clogging. X
8. Pilot flame goes out when Combination Control knob is released.	Authorized Service Rep Only	a. Pilot gas adjustment. X b. Are connections from Powerpile generator to Pilotstat power unit and Powerpile operator clean and secure? X c. Are open and closed circuit output voltages of the generator in the acceptable range shown by the charts in the manual for the W720 Systems Tester? X d. Resistance of the Pilotstat power unit. X e. If an appropriate meter is not available, replace the generator first, then the power unit. X
9. Skillet will not heat and pilot light is out.	User	a. Is the Combination Gas Control Valve knob turned ON? b. Check the pilot tubing and orifice for clogging.
	Authorized Service Rep Only	c. Are connections from Powerpile generator to Pilotstat power unit and Powerpile operator clean and secure? X d. Are Open and closed circuit output voltages of the generator in the acceptable range shown by the charts in the manual for the W720 Systems Tester? X e. If an appropriate meter is not available, replace the generator. X
10. Pan will not heat but pilot light is burning.	Authorized Service Rep Only	a. That secondary thermostat switch is closed. X

## WARNING

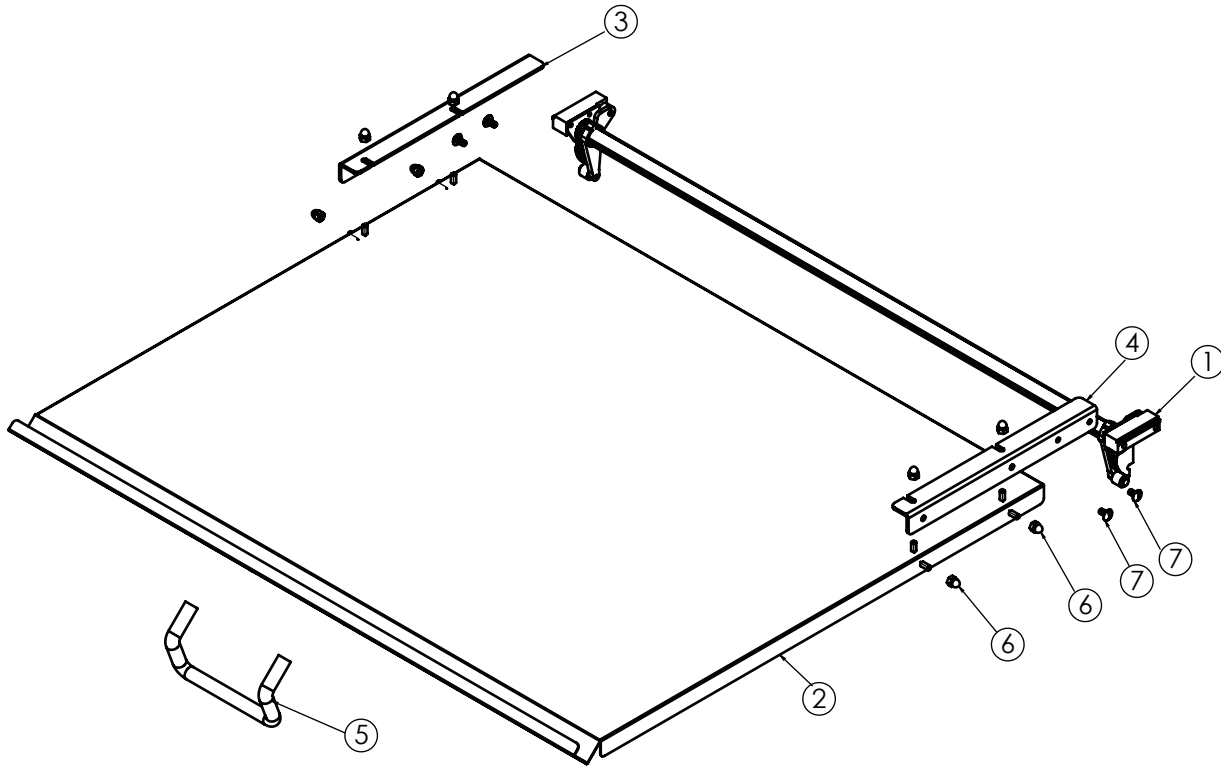
**BEFORE REPLACING ANY PARTS, CLOSE THE MAIN GAS VALVE. ALLOW FIVE MINUTES FOR GAS TO VENT. USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LOLO COMMERCIAL FOODSERVICE EQUIPMENT OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.**

# Foot Assembly



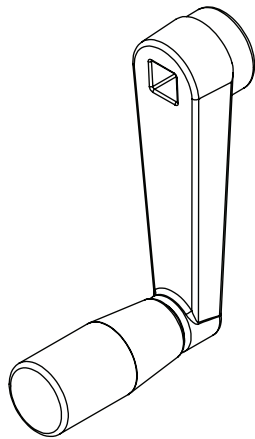
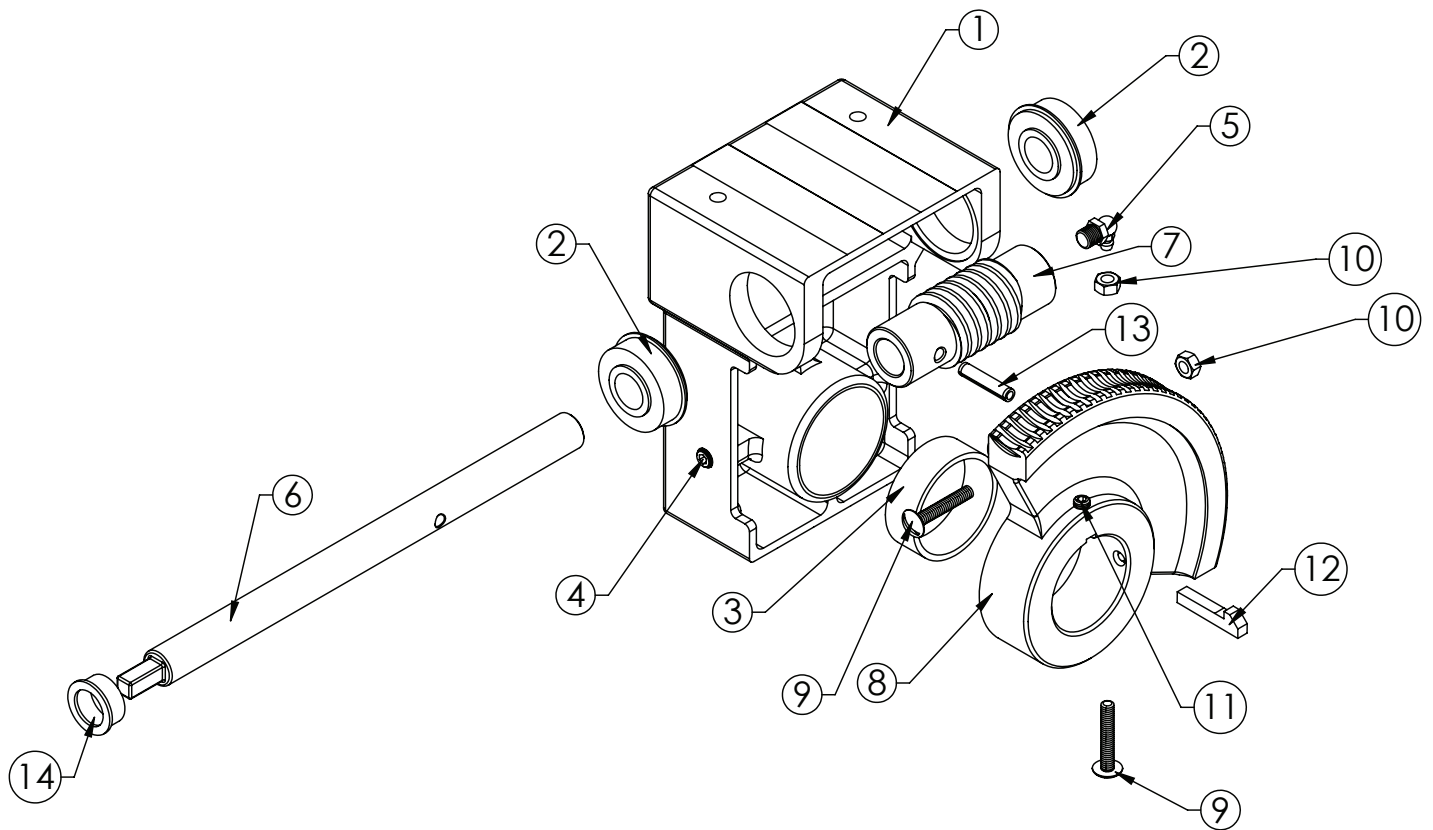
ITEM NO.	PART NUMBER	DESCRIPTION
1	097615	FLANGED FOOT, ADJUSTABLE
2	042505	FOOT BULLET INSERT

# Cover Assembly



ITEM NO.	PART NUMBER	Description	QTY
1	156875	HINGE, COUNTERBALANCE, TS37	1
2	156876	WELD ASSEMBLY, TS37 COVER	1
3	156877	BRACKET, LEFT, COVER MOUNT, TS37	1
4	156878	BRACKET, RIGHT, COVER MOUNT, TS37	1
5	156884	HANDLE, COVER, TS37	1
6	090567	NUT, DOME 1/4-20	8
7	012700	SCREW, TRUSS HEAD, 1/4-20 X 1/2"	4

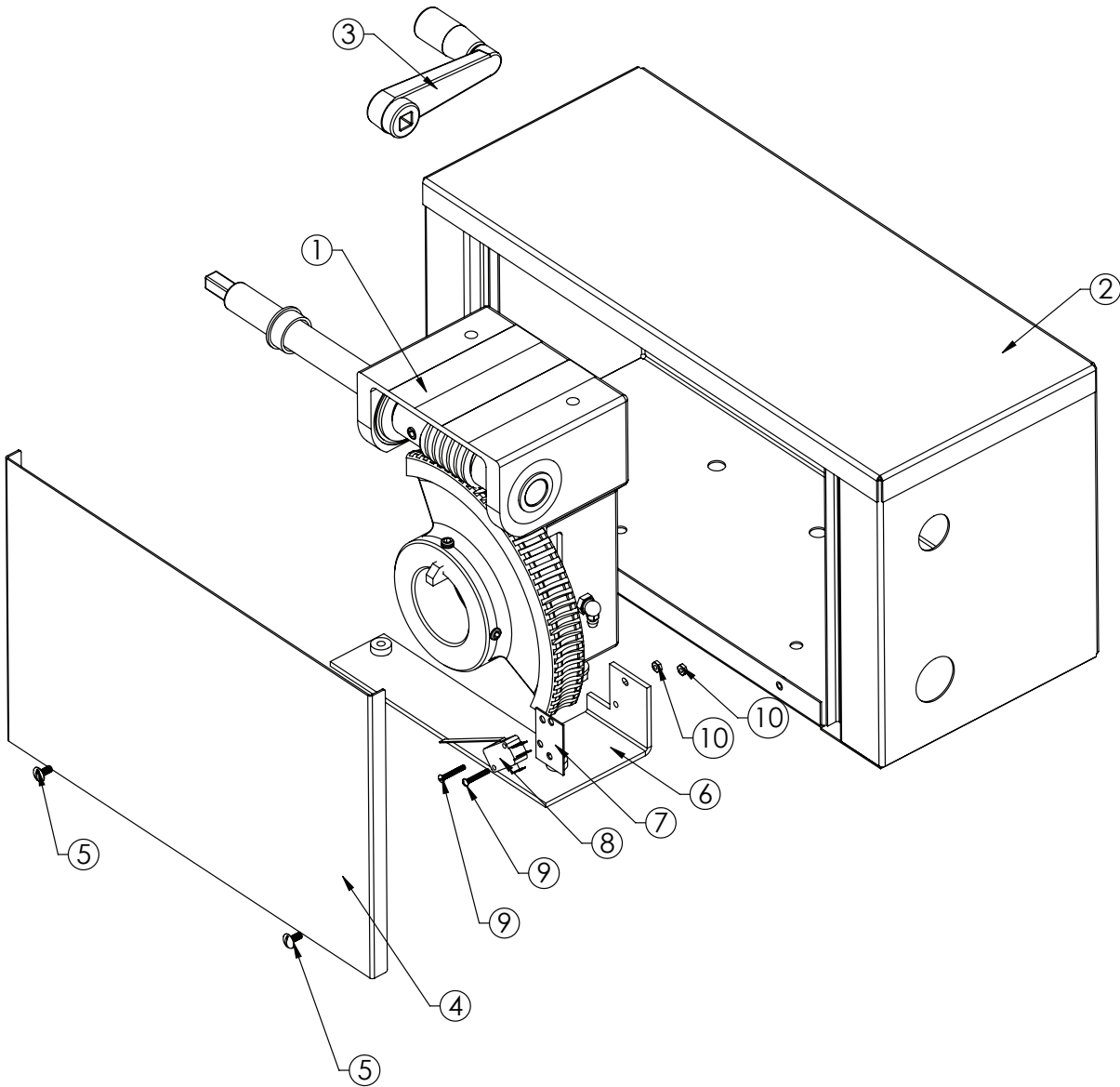
# Manual Tilt Assembly



ITEM NO.	PART NUMBER	Description	QTY.
1	002624	CARRIER GEAR 2" BORE	1
2	002790	BEARING ROLLER 3/4" ID	2
3	137239	BEARING SLEEVE 2.007"ID X 2.254"OD X 3/4"LG	2
4	010286	PLUG, PIPE, 1/8" NPT	1
5	012195	FITTING GREASE 90 DEG 1/8 NPT	1
6	156120	SHAFT, HANDWHEEL VL 45 GAL KETTLE	1
7	128001	GEAR, WORM 12DP	1
8	009829	GEAR SECTOR ASSY FOR FPC	1
9	012597	SCREW TRUSS HEAD, MACHINE 1/4"-20 X 1-1/2"	2
10	012940	NUT, HEX KEPS 1/4"-20	2
11	012060	SCREW, SET SOCKET W/NYLON INSERT 5/16	2
12	012031	KEY GIB HEAD 1/4" X 1-1/4"	1
13	012614	PIN ROLL 1/4" DIA X 1-1/4" LONG	1
14	000453	BUSHING, SNAP 3/4 IN ID	1

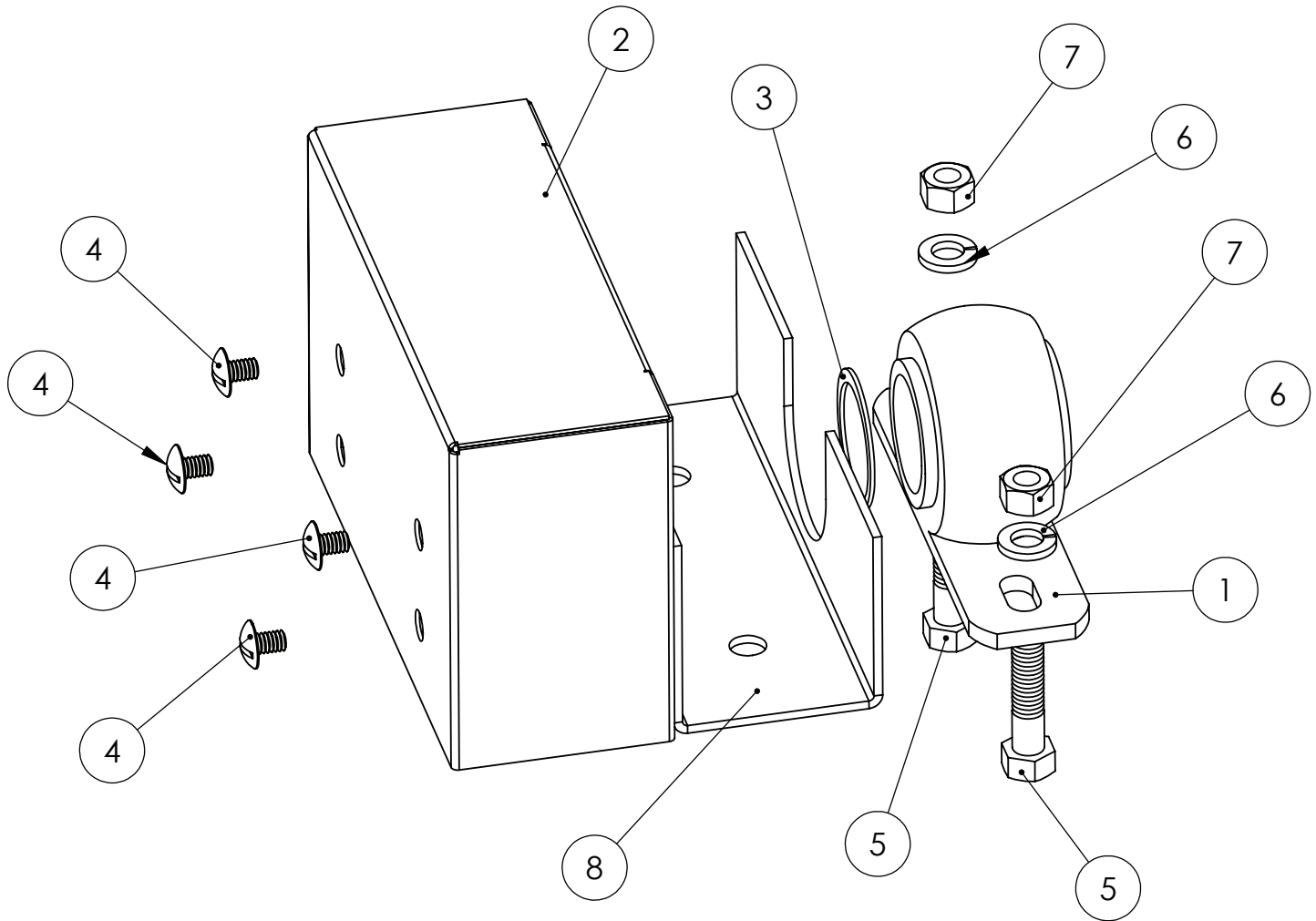
TILTING HANDLE, TS37  
P/N: 156126

# Right Trunnion Assembly



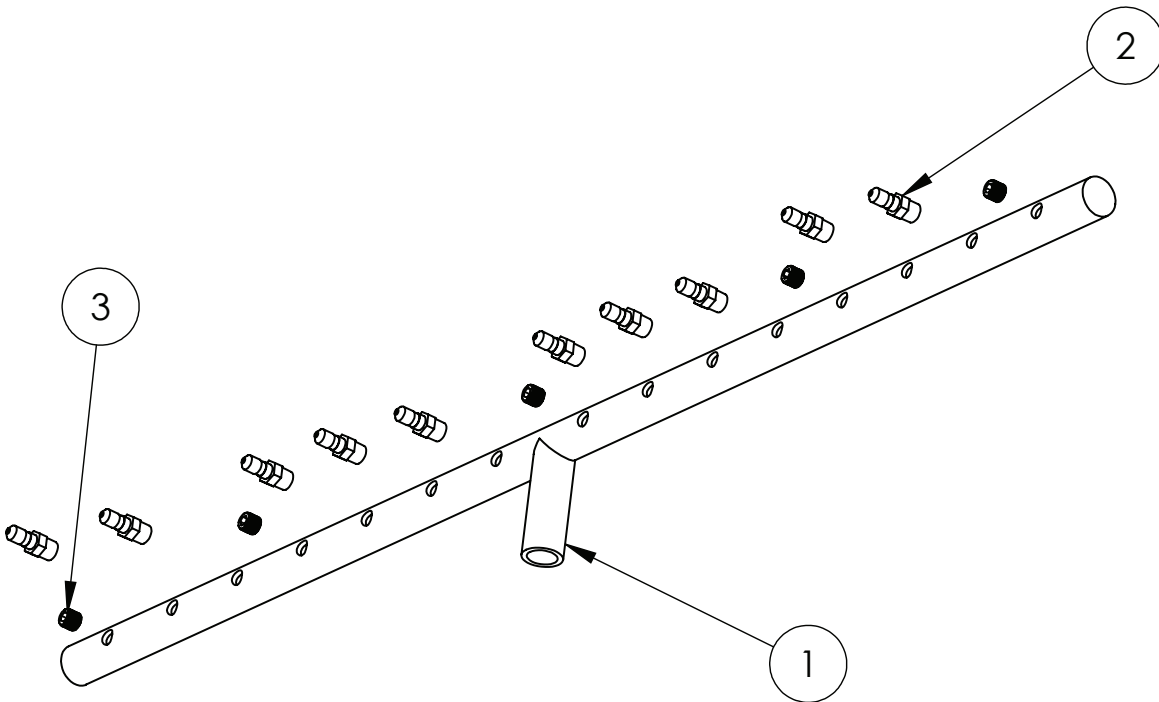
ITEM NO.	PART NUMBER	DESCRIPTION	QTY
1	156121	MANUAL TILT ASSEMBLY, LOLO	1
2	156817	ASSEMBLY, RIGHT TRUNNION COVER, TS37G	1
3	156126	HANDLE, TILTING, VL	1
4	156127	ELECTRIC PANEL SIDE COVER, VL	1
5	005764	SCREW TRUSS HEAD MACHINE	2
6	156839	WELDMENT, TILT AND MOTOR SWITCHBRACKET, TS37E	1
7	003490	BARRIER, INSULATION	1
8	143319	SWITCH, TILT, DPST	1
9	003122	SCREW ROUND HEAD	2
10	071297	NUT HEXAGON KEPS 4-40	2

# Left Trunnion Assembly



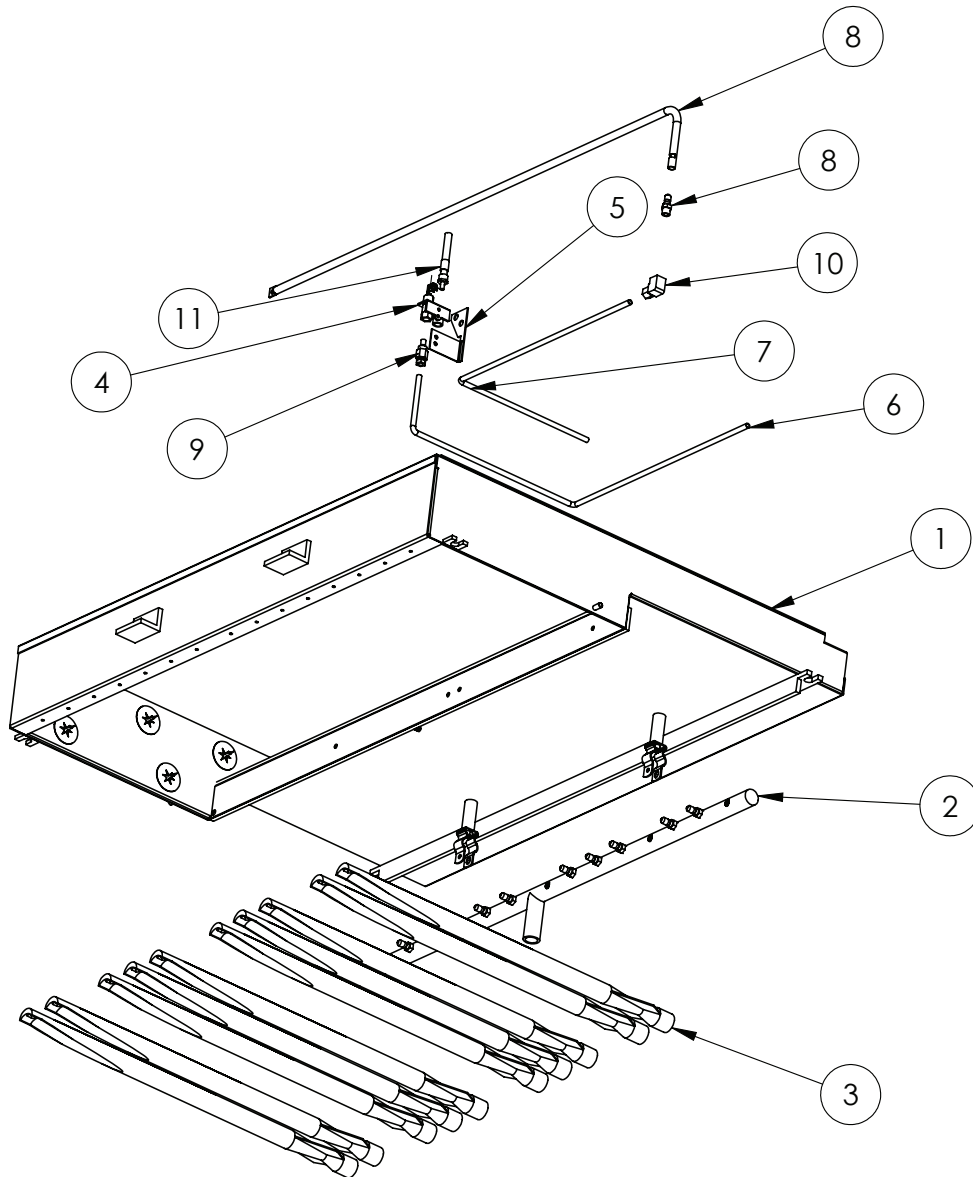
ITEM NO.	PART NUMBER	Description	QTY
1	002989	PILLOW BLOCK	1
2	144314	BOX, PILLOW BLOCK	1
3	124764	RETAINING RING 1.500	1
4	125609	SCREW, 1/4-20 X 3/8" TRUSS	4
5	005615	SCREW HEX HEAD CAP	2
6	005618	WASHER, LOCK 3/8	2
7	005619	NUT, HEX 3/8-16	2
8	144766	BRACKET, FAUCET & PILLOW BLOCK	1

# Gas Manifold Assembly



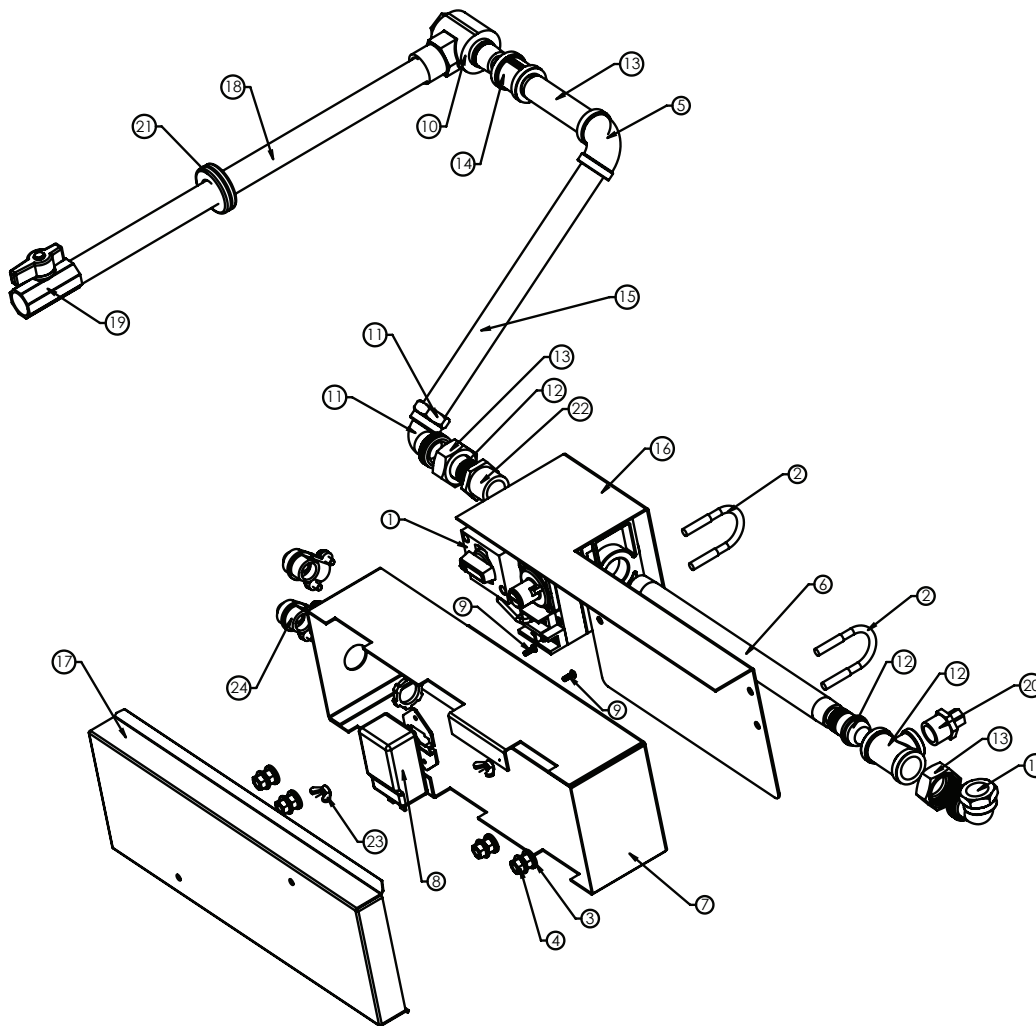
ITEM NO.	PART NUMBER	Description	QTY.
1	144845	MANIFOLD	1
2	128158	ORIFICE, IGNITER TUBE #53	10
3	010286	PLUG, PIPE, 1/8" NPT	6

# Combustion Chamber



ITEM NO.	PART NUMBER	Description	QTY.
1	144843	ASSY, COMBUSTION CHAMBER	1
2	156028	ASSY, TS37G MANIFOLD AND JET	1
3	144847-W	BURNER TUBE WOODMACK	10
4	137511	BURNER PILOT, NAT GAS	1
5	137512	BRACKET, MOUNTING STANDING PILOT	1
6	149054	PILOT SUPPLY TUBE, 1/4" (STANDING PILOT)	1
7	146119	TUBE, 1/4" IGNITION TUBE SUPPLY	1
8	145917	ASM, IGNITION TUBE, BPM-40G	1
9	119449	ORIFICE SPUD NAT GAS (.0260)	1
10	050500	ELBOW FEMALE 90 DEG	1
11	001126	THERMOPILE 750 MILLI-VOLT W/32"	1

# Gas Piping Assemblies



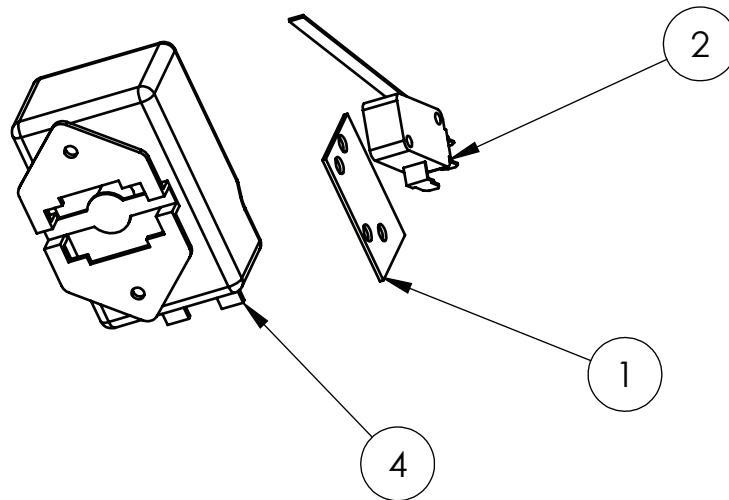
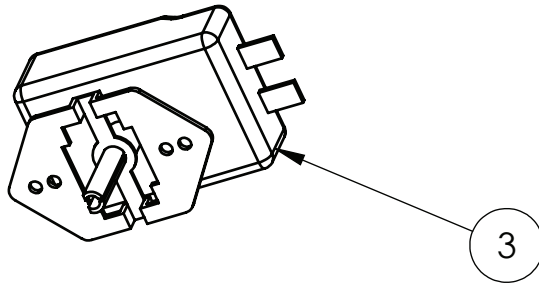
ITEM NO.	PART NUMBER	Description	QTY.
1	002648	GAS VALVE	1
2	n87786	U BOLT, 3/4" PIPE	2
3	005472	WASHER, PLAIN, 1/4	12
4	012940	NUT, HEX KEPS 1/4"-20	8
5	008747	ELBOW 90 DEG 1/2" NPT	1
6	003229	1/2" X 10-1/2" NIPPLE	1
7	156844	IGNITION MODULE PLATE , TS37G	1
8	013481	THERMOSTAT, HIGH LIMIT	1
9	009697	SCREW PAN HEAD #6-32 X 3/8"	2
10	076680	SWIVEL JOINT 1/2" NPT.	1
11	141354	UNION ELBOW	2
12	008772	TEE 1/2" NPT	1
13	008227	NIPPLE 1/2" NPT X 3-1/2" BLK	1
14	005722	COUPLING FULL 1/2" NPT	1
15	005558	NIPPLE 1/2" NPT X 10" LONG	1
16	146145	BRACKET, REAR RADIATION HEAT	1
17	146146	COVER, IGNITION MODULE	1
18	048570	NIPPLE, 1/2" NPT X 15" LONG	1
19	098458	VALVE, GAS. 1/2"	1
20	049429	CONNECTOR MALE 1/2"	1
21	007400	GROMMET 7/8"	1
22	008719	BUSHING, REDUCING 3/4"	1
23	009028	NUT, WING, 10-24	2
24	004098	ELBOW, 90 DEGREE 3/8"	2

# Fuel Gas Conversion

For conversion of a natural gas unit to propane or a propane model to a natural gas.

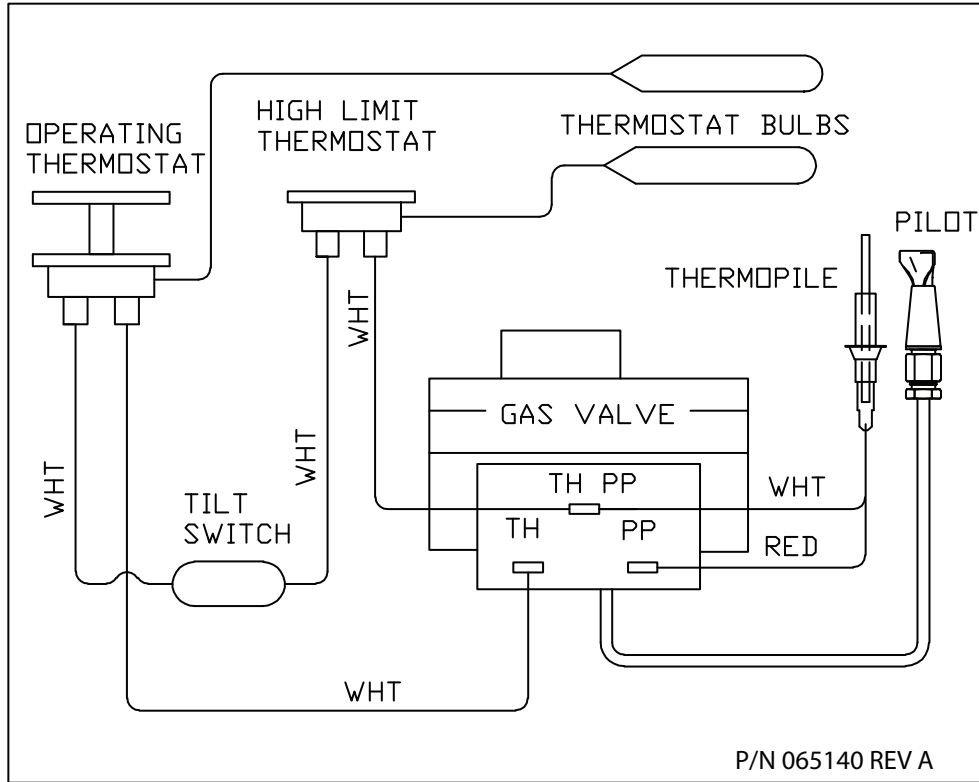
Description	Qty	Natural Gas	LP Gas
Pilot Burner	1	137511	123689
Burner Orifice	12	128158	146148
Ignition Tube Orifice Size	1	101665	101623
Gas Valve	1	002648	002649

# Electrical Components



ITEM NO.	PART NUMBER	DESCRIPTION	QTY
1	003490	BARRIER, INSULATION	1
2	143319	SWITCH, TILT, DPST	1
3	041700	THERMOSTAT KX-307-36	1
4	013481	THERMOSTAT, HIGH LIMIT	1

# Wiring Diagram









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