

30 AND 40 GALLON GAS SKILLET WITH MANUAL TILT



GTS-30

GTS-30

GTS-40

OPERATION SHALL BE BY:

Natural Gas

Propane Gas

The controls shall be equipped for operating on 115 VAC, 1 phase, 50/60 Hz, 2 Amps

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | |
|--|--|
| <input type="checkbox"/> 220 VAC, 1 phase, 50/60 Hz (GSVS-1) | <input type="checkbox"/> Steam pan insert (SPI-30, SPI-40) |
| <input type="checkbox"/> Etched liter markings (LMS-30, LMS-40) | <input type="checkbox"/> 12" Single pantry faucet with swing spout (SF-12) |
| <input type="checkbox"/> 2" draw off valve with strainer (TVT-2) | <input type="checkbox"/> 12" Double pantry faucet with swing spout (DF-12) |
| <input type="checkbox"/> 3" draw off valve with strainer (TVT-3) | <input type="checkbox"/> 3" Stainless steel faucet plumbing enclosure (SPE-1) |
| <input type="checkbox"/> Correctional Package | <input type="checkbox"/> Single pantry rinse spray head with 68" hose (SP-RSH) |
| <input type="checkbox"/> 4" All swivel casters, (2) with foot brakes, set of 4 (SCK-1) | <input type="checkbox"/> Double pantry rinse spray head with 68" hose (DP-RSH) |
| <input type="checkbox"/> Pan carrier (PC-1) | |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model GTS-30 or GTS-40, gas fired skillet with manual tilt, AGA/CGA and NSF certified.

The unit shall have a spring assisted stainless steel cover, with full width handle, no drip condensate guide and vent port with swing cover.

The pan shall have a sloped front and be front hinged for easy tilting pour control and comes complete with a removable pour lip strainer.

Pan is formed from 10 gauge 304 stainless steel with a #4 finish exterior and polished interior with coved corners for easy cleaning.

Cooking surface shall be 3/4" triple-ply construction with 3/8" thick aluminum ensuring core even heat distribution over entire cooking surface.

Controls shall be housed in a drip proof stainless steel console and supported on 1-5/8" (41mm) diameter stainless steel welded tubular frame with adjustable feet in the front and adjustable, flanged feet in the rear for securing to the floor.

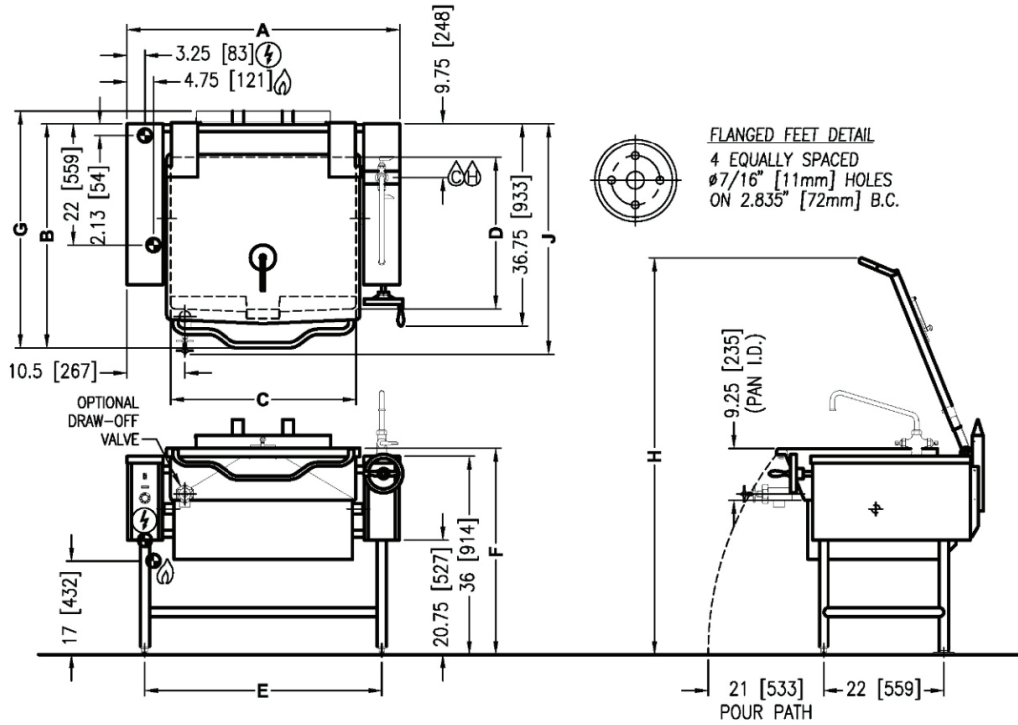
Controls are enclosed in the left hand console and include solid state thermostat, temperature light, pan tilt interlock switch, ignition light, high limit thermostat, etched gallon markings, and electronic ignition.

The right hand console houses the tilting mechanism which allows the pan to tilt forward a full 90° for complete emptying and shall be self locking for positive stop action.

The skillet shall operate on a temperature range of 100°F to 450°F (38°C to 232°C) and a high temperature cut-off will be set at 536°F (280°C).



Approval Notes: _____



SHOWN WITH OPTIONAL FAUCET AND DRAW-OFF VALVE.

SERVICE CONNECTIONS

- COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- HOT WATER: 3/8" O.D. tubing to optional faucet (OPTIONAL)
- ELECTRICAL CONNECTIONS: Unless otherwise specified 120 Volts, 60 Hz, 1 PH. furnished with 3 prong plug and cord (8'). Less than 2 amperes.
- GAS CONNECTION: 3/4" IPS. A gas shut-off valve is installed in supply piping.

DIMENSIONS

MODEL	CAPACITY	A	B	C	D	E	F	G	H	J	
										Ø2	Ø3
GTS-30	30 Gallons (114 liters)	49.63" (1257 mm)	40.75" (1035 mm)	33.5" (851 mm)	23.5" (597 mm)	43.13" (1095 mm)	37.5" (953 mm)	43" (1092 mm)	71.88" (1826 mm)	42" (1067)	46.5 (1181)
GTS-40	40 Gallons (152 liters)	58.63" (1489 mm)	40.25" (1022 mm)	43.5" (1105 mm)	23" (584 mm)	52.13" (1324 mm)	37.5" (953 mm)	42.13" (1070 mm)	71.88" (1826 mm)		

GAS CHARACTERISTICS

MODEL	GAS SUPPLY		
	BTU/HR	KW/HR	Supply Pipe Pressure (W.C)
GTS-30	80,000	23.4	Natural 7" - 14" (178 mm - 356 mm)
GTS-40	100,000	29.3	

* For use on non-combustible floors only.

SPECIFICATIONS

MODEL	CAPACITY		
	BTU	GALLON	LITER
GTS-30	80,000	30	114
GTS-40	100,000	40	152

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE *	
GTS-30	684 lbs. [310 kg]	Sides	0
GTS-40	725 lbs. [328 kg]	Back	6" (152 mm)

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**

