

Project: _____ Location: _____ Item #: _____ Quantity: _____

Standard Features

- AGA/CGA and NSF certified.
- All Stainless Steel Exterior.
- NEMA-2 Controls Enclosure.
- Stainless Steel Cover with Spring Assist Hinges.
- Full width handle.
- No-drip Condensate Guide and Vent Port with Swing Cover.
- Easy tilting Pour Control.
- Removable Pour Strainer.
- Pan is 10 gauge Stainless Steel with a #4 finish Exterior, Polished Interior.
- Even Heat Distribution with 5/8" thick Stainless Steel Clad Plate.
- Heavy-Duty welded Frame.
- Welded 1-5/8" Stainless Steel Pipe Frame.
- Adjustable Bullet Front Feet.
- Adjustable Flange Rear Feet.
- Permanently Lubricated, Self Contained Gear Box Tilt Mechanism.
- Solid state Temperature Control.
- Solid state spark to intermittent pilot ignition.

Optional Features

- Operation can be connected by Natural Gas or Propane
- Etched gallon markings (ACGMS-30, ACGMS-40).
- Etched litre markings (ACLMS-30, ACLMS-40).
- 2" draw off valve with strainer, front mounted (ACTVT-2BP).
- 3" draw off valve with strainer, side mounted (ACTVT-3BP).
- Correctional Package.

Electrical Options

- 115 VAC, 1 Phase, 50/60 Hz. 2 AMPS.
- 220 VAC, 1 Phase, 50/60 Hz.

Short Spec

Tilting skillet shall be AccuTemp's ACGS series Natural Gas fired skillet with manual tilt mechanism. The skillet shall have a stainless steel cover, full width handle, no-drip condensate guide and vent port with swing cover comes with removable pour strainer. Unit shall have a permanently lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents

The pan shall be heated with stainless steel atmospheric burners with intermittent spark ignition to pilot. The pan shall be mounted on a heavy duty frame with stainless steel exterior featuring adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. The controls enclosure shall be designed to meet NEMA-2 and shall include a solid state thermostat with OFF position and a range of 100-450°F (38-232°C), a thermostat indicator light, an ignition indicator light, pan tilt switch that shuts burners off if tilted more than 5°, and high temperature cut-off set at 500°F (260°C).

Other Approvals



Pan Capacities

Pan Size	Btu	Gallon	Litre
33.5" x 23.5"	100,000	30	114
43.5" x 23.0"	125,000	40	152



ACGS-30/ACGS-40 Model
with Standard Features of
Adjustable Bullet Front Feet
and Rear Flange Feet

Accessories

- Pan Carrier (ACPC-1).
- Steam Pan Insert (ACSPI-30, ACSPI-40).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- 3" Stainless Steel faucet plumbing enclosure (AC3139-1).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry Kettle Filler, with Bracket (ACDP-KF).

Tilt Skillet Model "ACGS" Specifications					
GAS SUPPLY					
Model #	BTU/HR.	KW/HR	SUPPLY PIPE PRESSURE (W.C.)		MIN CLEARANCE*
ACGS-30	100,000	29.3	Natural 6"-14" (152-356mm)	Propane 11"-14" (279-356mm)	SIDES 0
ACGS-40	125,000	36.6			BACK 6 [152]

DIMENSIONS											
Model #	Shipping Weight	Capacity	UNITS	A	B	C	D	E	F	G	H
ACGS-30	545 lbs. [247 kg]	30 gallons 114 litres	inches mm	36.0	33.63	33.5	23.5	38.88	71.38	3.75	Ø2 Ø3
				914	854	851	597	987	1813	95	41.13 1045
ACGS-40	710 lbs. [332 kg]	40 gallons 152 litres	inches mm	48.0	45.63	43.50	23.0	39.38	70.88	4.75	41.63 1057
				1219	1159	1105	584	1000	1800	121	46.13 1172

Notes:

1. Supply gas through 3/4" pipe. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
2. Unit supplied with 6' cord and 3-prong plug, maximum 2 AMPS.
3. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).

