JOB NAME:	
ITEM NO.:	
NO. REQUIRED:	

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MODEL: R-1600E

SIZE: 16 Gallons (60 Liters)

DESCRIPTION: Shall be a Market Forged Model R-1600E Electrically heated Counter Tilting Round Skillet. The skillet shall have one piece coved corner, 10 gauge stainless steel pan with satin finish exterior and polished interior. The pan sides shall slope outward to facilitate access to the cooking surface. Cooking surface shall be 3/8" 10mm thick stainless clad plate, fitted with clamped on 7.5 KW electric heating elements, ensuring even heat distribution over entire cooking surface.

The skillet pan shall be mounted on side pivots to allow tilting for complete removal of contents by means of a tilting handle with a heat proof knob. The skillet can be mounted on an optional 30" wide stainless steel stand with a sliding drain pan.

The controls shall be integrally mounted on the stainless steel clad housing and shall include a power switch, thermostat, pilot light and high temperature cut-off.

The skillet operates in a temperature range of 160°F to 450°F (71°C to 232°C)

OPERATION SHALL BE BY:

Electrical heating elements equipped for operation on:

- O 208 VAC, 1 or 3 Phase, 50-60 Hz
- O 220 VAC, 1 or 3 Phase, 50-60 Hz
- O 240 VAC, 1 or 3 Phase, 50-60 Hz
- O 220/380, 240/415 VAC, 3 Phase, 4 Wire

OPTIONAL AT EXTRA COST:

- O Double pantry faucet with swing spout.
- O Single pantry faucet with swing spout.
- \bigcirc 380, 415 or 480 VAC, 3 Phase, 50/60 Hz
- O Etched gallon or liter marking
- O Pour Strainer
- O Marine Lock
- O Stand with sliding Drain Pan
- O Lift Off Cover

The manufacturer reserves the right to modify materials and specifications without notice





Spec No. S-4872 08/03

FOOD SERVICE EQUIPMENT

Round Skillet

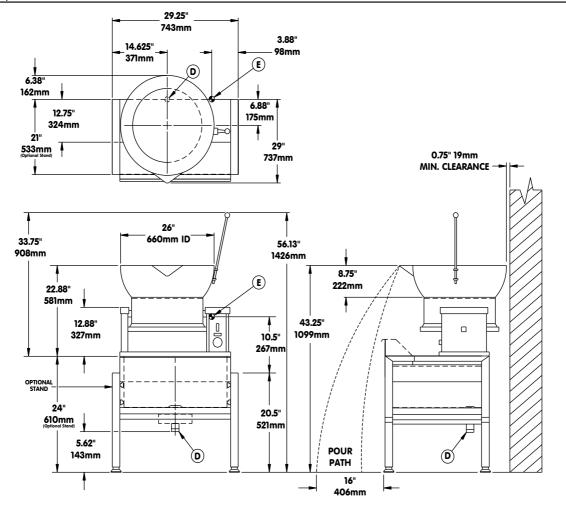
SERVICE CONNECTIONS

ELECTRIC COUNTER

TILTING ROUND SKILLET

Electrically Operated

	E	···· Electrical Characteristics		
١		208V 208V 415V 480V	1	
١	AXXXXX	KKKKW ÄKATAPÄKKKASY ÄKKOT ÚÄKKKASY ÄKKOT ÚÄKKKASY ÄKKOT ÚÄKKKASY ÄKKOT ÚÄKKKASY ÄKKOT ÚÄKKKKAKÄÄÄ	1	
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A	***************************************	WW7.5 ####\$0.8 #####\$.5 ####\$9.7 ######\$.5 ####\$8.1 #####\$\$.5 ####\$\$1.4 #####\$\$.5 ###\$\$0.4 ######\$\$.5 ###\$\$\$\$\$\$\$\$\$\$\$\$\$\$\$\$\$		
	D	"'Drain - 1 1/4" (32mm) O.D. tubing from tray pan.		



*It is our policy to build equipment which is design certified by U.L., A.S.M.E., N.S.F. and C.S.A. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.



