

Project: \_\_\_\_\_ Location: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

### Standard Features

- Natural Gas or Propane
- AGA/CGA and NSF certified.
- All Stainless Steel Exterior.
- 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.
- Adjustable Bullet Front Feet.
- Adjustable Flange Rear Feet.
- Electric Ball Drive Actuator for smooth and precise tilting action.

### Optional Features

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

### Short Spec

Tilt skillet shall be AccuTemp's AGLTS series natural gas fired with electric tilting mechanism. The unit shall have stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. Durable ball drive actuator powered by an electric motor for smooth and precise tilting action. The pan shall have a sloped front and front hinged for easy tilting and pour control. Comes with removable pour strainer. All stainless steel construction with coved corners for ease of cleaning.

Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface. The pan shall be mounted on a heavy duty frame with stainless steel exterior with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor.

The controls shall include a ON/OFF power switch, solid state thermostat with OFF position and 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 536°F(280°C).

### Other Approvals



### Pan Capacities

Pan Size	Btu	Gallon	Litre
33.5" x 23.5"	80,000	30	114
43.5" x 23.0"	100,000	40	152



**ACGLTS-30/ACGLTS-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 "ACGLTS" Specifications					
GAS SUPPLY					
Model #	BTU/HR.	KW/HR	SUPPLY PIPE PRESSURE (W.C.)		MIN CLEARANCE*
ACGLTS-30	80,000	23.4	Natural	Propane	SIDES 3 [76]
ACGLTS-40	100,000	29.3	6"-14" (152-356mm)	11"-14" (279-356mm)	BACK 6 [152]

DIMENSIONS																
Model #	Shipping Weight	Capacity	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	
ACGLTS-30	550 lbs. [249 kg]	30 gallons 114 litres	inches mm	36.0	33.5	70	13	28	12.25	4	6	33.5	23.5	3.75	Ø2	Ø3
				914	851	1800	330	711	311	102	152	851	597	95	41.13 1045	46.75 1187
ACGLTS-40	736 lbs. [334 kg]	40 gallons 152 litres	inches mm	48.0	45.5	70	13	28	12.25	4	6	43.5	23.0	4.75	41.63 1057	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. Unless otherwise specified, Field Wire Electrical Connection to be 120V, 60Hz single phase with grounding wire. Unit supplied with 6' cord and 3-prong plug. Max AMPS: 4.0
3. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).

