

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

Standard Features

- c-CSA-us 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

- 18kW elements (40 gallon only)(ACES-18).
- 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

- 208 VAC, 1 phase, 50/60 Hz.
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz.
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz.
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz.
- 415/240 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.

Short Spec

Tilt skillet shall be AccuTemp's ACELTS series electric skillet 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 fitted with tubular heating elements clamped to the under side. The pan shall be mounted on a heavy duty frame with adjustable bullet feet on the front and flanged adjustable feet on the rear for securing to the floor.

The controls include a thermostat with range of 160°F and 445°F (70°C and 230°C), thermostat indicator light, pan tilt switch that shuts off the heating elements if tilted more than 5°.

Other Approvals



Pan Capacities

Pan Size	Gallon	Litre
33.5" x 23.5"	30	114
43.5" x 23.0"	40	152



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

Accessories

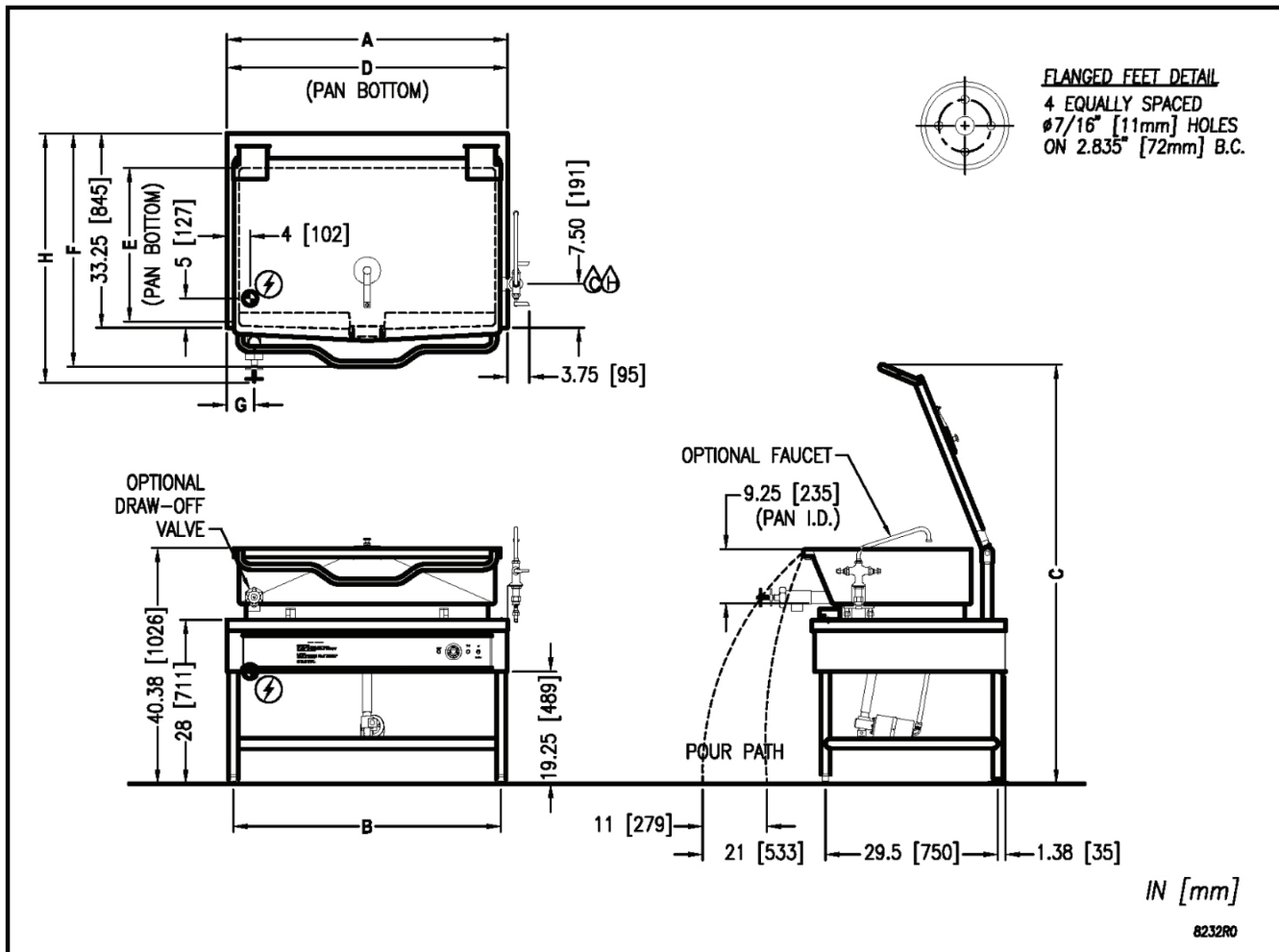
- Pan Carrier (ACPC-3).
- Steam Pan Insert (ACSPI-30, ACSPI-40).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- 3" Stainless Steel faucet plumbing enclosure (ACSPE-1).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry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

Tilt Skillet Model "ACE LTS" Specifications								
Model #	kW	Phase	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
ACE LTS-30 (12kW only)	12	1	57.7	54.5	50.0	n/a	n/a	n/a
		3	33.3	31.5	28.9	18.2	16.7	14.4
ACE LTS-40 (18kW)	18	1	86.5	81.8	75.0	n/a	n/a	n/a
		3	50.0	47.2	43.3	27.3	25.0	21.7

Model #	Shipping Weight	Capacity	UNITS	DIMENSIONS								
				A	B	C	D	E	F	G	H	
ACE LTS-30	494 lbs. [224 kg]	30 gallons 114 litres	inches mm	36.0	33.88	72.25	33.5	23.5	39.5	3.75	Ø2	Ø3
				914	860	1835	851	597	1003	95		
ACE LTS-40	575 lbs. [260 kg]	40 gallons 152 litres	inches mm	48.0	45.88	71.75	43.5	23.0	39.88	4.75	42.63 1083	46.5 1181

Notes:

1. Electrical connection to be specified on the data plate.
2. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).



MM6203-1812