

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

Standard Features

- 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.
- Pour lip 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.

Optional Features

- 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, front mounted (ACTVT-3BP).
- Correctional Package.

Electrical Options

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

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

Short Spec

Tilting skillet shall be AccuTemp's ACGTS series natural gas fired skillet with manual tilting mechanism and featuring dual console's. The skillet features all stainless steel construction featuring coved corners for easy cleaning. Convenience features shall include a spring assist hinged stainless steel cover with full width handle, no-drip condensate guide, vent port with swing cover and a removable pour strainer on the pour lip.

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.

Controls shall be housed in a drip proof stainless steel console and supported on a heavy duty tubular frame with adjustable feet on the front and flanged adjustable feet on the rear for securing to the floor. Controls include solid state thermostat, temperature light, pan tilt interlock switch, ignition light, high limit thermostat and electronic ignition are all enclosed in the left hand console. The right hand console houses the tilting mechanism which shall allow 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 high temperature cut-off set at 536°F(280°C).

Other Approvals



ACGTS-30/ACGTS-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).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry Kettle Filler, with Bracket (ACDP-KF).

Tilt Skillet Model "ACGTS" Specifications						
GAS SUPPLY						
Model #	BTU/HR.	KW/HR	SUPPLY PIPE PRESSURE (W.C.)		MIN CLEARANCE*	
ACGTS-30	80,000	23.4	Natural 7"-14" (152-356mm)	Propane 11"-14" (279-356mm)	SIDES	0
ACGTS-40	100,000	29.3			BACK	6 [152]

DIMENSIONS												
Model #	Shipping Weight	Capacity	UNITS	A	B	C	D	E	F	G	H	J
ACGTS-30	684 lbs. [310 kg]	30 gallons 114 litres	inches mm	49.63 1257	40.75 1035	33.5 851	23.5 597	43.13 1095	37.25 953	43 1092	71.88 1826	Ø2 Ø3
ACGTS-40	725 lbs. [328 kg]	40 gallons 152 litres	inches mm	58.63 1489	40.25 1022	43.5 1105	23.0 584	52.13 1324	37.5 953	42.13 1070	71.88 1826	42 1067 46.5 1181

Notes:

1. Supply gas through 1/2" pipe. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
2. Electrical connection to be specified on the data plate.
3. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).

