

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

Standard Features

- 304 stainless seam welded pan body with, center trunnion mounted, self-locking worm gear tilt mechanism, rotation exceeds 90°, 304 stainless cooking surface, 240V, single phase (3Ø) standard
- Adjustable thermostat (175°F to 400°F)
- High limit safety thermostat
- Patented 304 stainless safety lid, seam welded with:
 - Actuator-assisted counterbalance
 - Full width condensate drip shield
 - Full width rear steam vent
 - 304 stainless safety handle
 - Single side-mounted safety handles
- 304 stainless, reinforced, water-resistant control console
- 304 stainless, tubular frame construction
- Adjustable bullet feet
- Knockdown capability to fit through 26" x 66" opening

Optional Features

- Single ball valve mounted to frame with 48" vinyl flexible spray hose assembly
- 60" flexible spray hose assembly (vinyl or stainless) for use with dual or single fill faucet
- Automatic water filling meter
- Correctional Package
- Restraining device kit
- Casters (two each locking/non-locking type) & restraining devices
- Adjustable flanged feet
- Draw-off valve: 1.5", 2", 3"

Electrical Options

208V , 240V, 380V, 415V, 440V, 480V

Short Spec

Tilt skillet to be AccuTemp Edge Series ALTES-XX (30 or 40 gallon capacity) electric skillet with manual center trunnion mounted, self-locking worm gear tilt mechanism. The skillet features all 304 stainless steel construction with coved corners for easy cleaning, center pour lip and rotation exceeding 90 degrees for easy cleaning and emptying of contents. Features include a patented safety lid that is spring assisted counterbalanced, a full width condensate drop shield, full width rear steam vent, and a single side-mounted safety handle. Controls feature a reinforced, water-resistant control console. Tubular frame construction with adjustable bullet feet. The skillet shall operate in a temperature range of 175°F to 400°F (80°C to 204°C) with high limit safety thermostat.

Other Approvals



Accessories

- Perforated cooking/steaming basket (11" x 20½" x 5") (ALBPSI)
- Perforated or solid 12 x 20 food pans, 2½, 4 or 6 inch deep (ALSIP)
- Draw-off drain spout (ALDOPS)
- Draw-off strainer (ALDOS)
- Draw-off drain hose (ALDIH)
- #10 Can holder for draw-off (ALCH)
- Flat bottom scoop (ALFBS)
- Fry scoop (ALFS)
- Care kit (ALSCK)
- 3 part tool for cleaning cooking surface (ALCSCT)
- Pour lip pan holder assembly (ALPHABP)
- Pour lip strainer (ALPLS)



MODEL ALTES-40
shown with optional 1.5"
draw-off valve & and
adjustable flanged feet

CLASSIC TILTING SKILLET MODEL ALTES ELECTRICAL SPECIFICATIONS (Amperes per Leg)									
MODEL*	kW	208 Volt		240 Volt		380 Volt	415 Volt	440 Volt	480 Volt
		1 Phase	3 Phase	1 Phase	3 Phase	3 Phase-Y	3 Phase-Y	3 Phase-Y	3 Phase-Y
ALTES-30	11.8	51.3	29.6	49.3	28.4	18.0	16.4	15.5	14.2
ALTES-40	17.7	76.9	44.4	73.9	42.7	27.0	24.6	23.3	21.3

CLASSIC TILTING SKILLET MODEL ALTES DIMENSIONS									
MODEL*	DEPTH	A	F	L	MODEL*	DEPTH	A	F	L
ALTES-30	9	31.0	46.1	37.5	ALTES-40	9	41.0	56.1	47.5

Drawing represents model ALTES-40 with optional 1.5" draw-off

