



ELECTRIC TILTING SKILLET 30 AND 40 GALLON

Job _____ Item# _____



ELTS-30

MODEL	kW	CAPACITY	
		GALLON	LITER
ELTS-30	12	30	114
ELTS-40	15	40	152

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 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

OPTIONAL ITEMS AT EXTRA COST:

- 380 VAC, 3 phase, 50/60 Hz
- 415 VAC, 3 phase, 50/60 Hz
- 480 VAC, 3 phase, 50/60 Hz
- Etched gallon markings (GMS-30, GMS-40)
- Etched liter markings (LMS-30, LMS-40)
- 2" (51 mm) draw-off valve with strainer (TVT-2BP)
- 3" (76 mm) draw-off valve with strainer (TVT-3BP)
- Correctional package

ACCESSORIES:

- Pan carrier (PC-1)
- Steam pan insert (SPI-30, SPI-40)
- 12" Single pantry faucet with swing spout (SF-12)
- 12" Double pantry faucet with swing spout (DF-12)
- 3" Stainless steel faucet plumbing enclosure (3139-1)
- Single pantry faucet & bracket with 60" pot filler (SF-60)
- Double pantry faucet & bracket with 60" pot filler (DF-60)

Shall be a Crown model _____, electrically heated tilting skillet, c-CSA-us and NSF certified. The unit shall have a spring assisted, stainless steel cover, with full width handle, no drip condensate guide and vent port with swing cover. The pan shall have a sloped front and be front hinged for easy tilting pour control and comes complete with a removable pour lip strainer. Pan is formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with coved corners for easy 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 welded frame with stainless steel exterior supported by an all welded 1-5/8" (41 mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor.

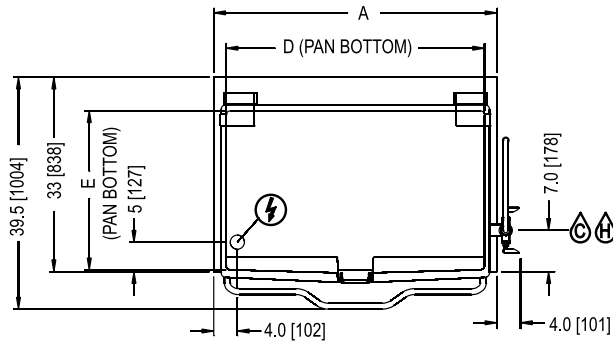
The controls include a thermostat with OFF position and a range of 160°F - 445°F (71°C - 229°C), a thermostat indicator light, pan tilt switch that shuts elements off if tilted more than 5°, and high temperature cut-off set at 536°F (280°C).

Tilting is controlled by an electric motor driven, ball drive actuator for smooth and precise tilting action.

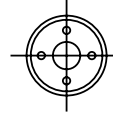


Models: ELTS-30 ELTS-40

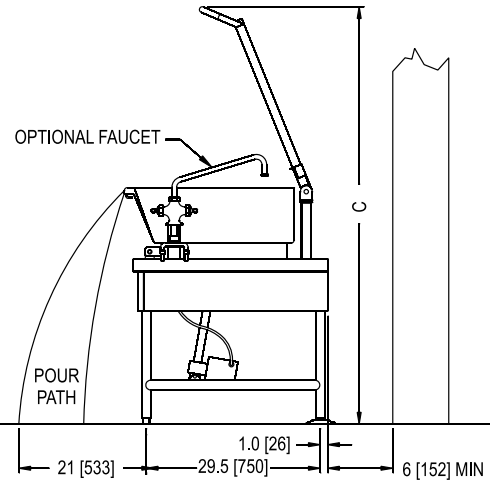
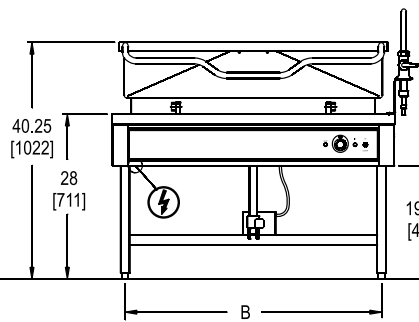
MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE	
ELTS-30	494 lbs. [224 kg]	SIDES	0
ELTS-40	575 lbs [260 kg]	BACK	6" (152 mm)



DIMENSIONS ARE IN INCHES [MM]



REAR FLANGED FOOT DETAIL
4 EQUALLY SPACED
Ø7/16" [11mm] HOLES
ON 3 [76] B.C.



DIMENSIONS

MODEL	CAPACITY	A	B	C	D	E	F	G	H	
									Ø2	Ø3
ELTS-30	30 Gallons (114 liters)	36" (914 mm)	33.88" (860 mm)	72.25" (1835 mm)	33.5" (851 mm)	23.5" (597 mm)	39.50" (1003 mm)	3.75" (95 mm)	42.63 (1083)	46.5 (1181)
ELTS-40	40 Gallons (152 liters)	48" (1219 mm)	45.88" (1165 mm)	71.75" (1822 mm)	43.5" (1105 mm)	23" (584 mm)	39.88" (39.88 mm)	4.75" (121 mm)	42.63 (1083)	46.5 (1181)

UTILITY INFORMATION

AMPS PER LINE								
MODEL	kW	PHASE	208V	220V	240V	380V	415V	480V
ELTS-30	12	1	57.7 A	54.5 A	50.0 A	N/A	N/A	N/A
		3	33.3 A	31.5 A	28.9 A	18.2 A	16.7 A	14.4 A
ELTS-40	18	1	86.5 A	81.8 A	75.0 A	N/A	N/A	N/A
		3	50.0 A	47.2 A	43.3 A	27.3 A	25.0 A	21.7 A

SERVICE CONNECTIONS

- Electrical connection to be as specified on data plate
- Cold Water: 3/8" O.D. tubing to optional faucet
- Hot Water: 3/8" O.D. tubing to optional faucet

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



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