



GAS TILTING SKILLET with Manual Tilt

Job _____
Item# _____



Model GS-30

MODEL	BTU	CAPACITY	
		GALLON	LITER
GS-30	100,000	30	114
GS-40	125,000	40	152

OPERATION SHALL BE BY:

- Natural Gas
- Propane Gas

The controls shall be equipped for operating on 115 VAC, single phase, 50/60Hz, 2 Amps

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 phase, 50/60 Hz (GSVS-1)
- Etched liter markings (LMS-30, LMS-152)
- 2" draw off valve with strainer (TVT-2)
- 3" draw off valve with strainer (TVT-3)
- Correctional package
- Sliding drain pan (S-SDP-2)

ACCESSORIES:

- Pan carrier (PC-3, 40 gallon only)
- 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 (SPE-1)
- Single pantry faucet & bracket with filler (SP-KF)
- Double pantry faucet & bracket with filler (DP-KF)
- Single pantry faucet spray hose with bracket (SP-RSH)
- Double pantry faucet spray hose with bracket (DP-RSH)
- Faucet bracket (FB)
- Half size pan carrier for GS-30 when TVT ordered (PC-HP)

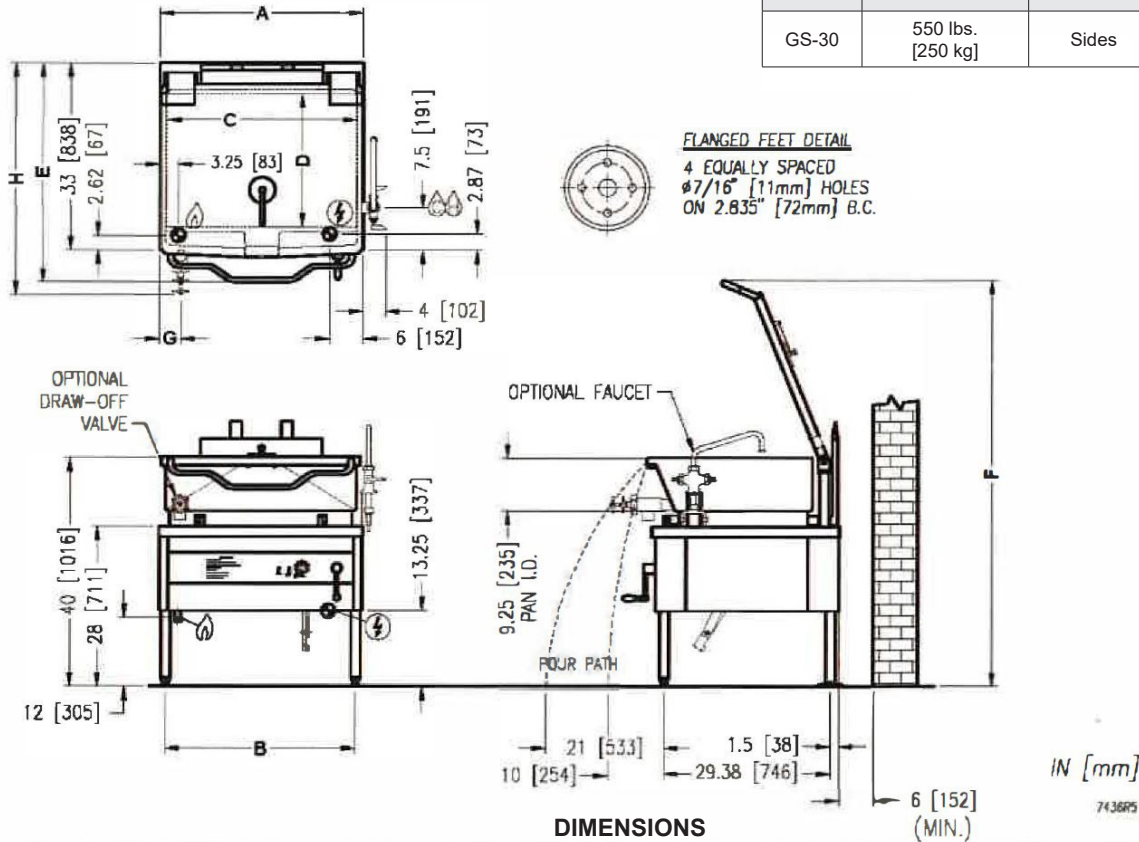
Shall be a Crown model _____, gas fired skillet with manual tilt, AGA/CGA and NSF Certified. The unit shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer and etched gallon markings. Pan is formed from 10 gauge type 304 stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning. Cooking surface shall be of 3/4" triple-ply construction with 3/8" thick aluminum core ensuring even heat distribution over entire cooking surface. The pan shall be heated with stainless steel atmospheric burners with intermittent pilot ignition.

The pan shall be mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. Unit shall have a permanently lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents. The controls enclosure shall be designed to meet NEMA-2 and shall provide a degree of protection against dripping and light splashing water and shall include a solid state thermostat with OFF position and a 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 500°F(260°C).



Models: GS-30 GS-40

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE *	
		Sides	0
GS-30	550 lbs. [250 kg]		



MODEL	CAPACITY	A	B	C	D	E	F	G	H	
									Ø2	Ø3
GS-30	30 Gallons (114 liters)	36" (914 mm)	33.63" (854 mm)	33.5" (851 mm)	23.5" (597 mm)	39.5" (1003 mm)	72.38" (1838 mm)	3.75" (95 mm)	41.13 (1045)	46.75 (1187)
GS-40	40 Gallons (152 liters)	48" (1219 mm)	45.63" (1159 mm)	43.5" (1105 mm)	23" (584 mm)	39.88" (1000 mm)	71.88" (1826 mm)	4.75" (121 mm)	41.63 (1057)	46.13 (1172)

MODEL	GAS SUPPLY		
	BTU/HR	kW/HR	Supply Pipe Pressure (W.C)
GS-30	100,000	29.3	Natural 6" - 14" (152 mm - 356 mm)
GS-40	125,000	36.6	Propane 11" - 14" (279 mm - 356 mm)

* For use on noncombustible floors only.

SERVICE CONNECTIONS

- ⚡ _ Unless otherwise specified unit is furnished with 6' cord with 3 prong plug for use at 120 Volts, 60 Hz, single phase, maximum 2 Amps.
- 🔥 - GAS CONNECTION: 3/4" IPS
- Ⓒ - 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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