

ELECTRIC CABINET BASE HYDRAULIC TILTING SKILLET



SPECIFICATIONS:

Shall be a Crown model

electrically heated hydraulic tilting skillet c-CSA-us and NSF certified. The unit shall have a spring assisted, hinged, stainless steel cover complete with full width handle, no-drip condensate guide, etched gallon markings, and vent port with swing cover. The pan body shall have a sloped front and be front hinged for tilting and easy pour control and comes with a removable pour strainer. Formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with coved corners for easy cleaning. Heating shall be accomplished by electric elements cast embedded in a full 1-3/8" (35mm) thick aluminum casting bolted to the underside of the pan for even heat distribution across the entire 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, angle constructed frame fitted with 6" (152 mm) stainless steel legs with adjustable bullet feet on the front and flange feet on the rear for securing to the floor. Enclosed with #4 finished type 304 stainless steel with removable side panel and two stainless steel front cabinet doors.

All controls are mounted in the cabinet base which include temperature thermostat, temperature light, tilt switch, high limit thermostat and hydraulic lift system powered by a 1/2 HP electrical motor for smooth and precise tilting action.

Cooking temperatures are between 160°F - 445°F (70°C - 230°C).

Model	кW	CAPACITY	
		GALLON	LITER
EMTS-30	12	30	114
EMTS-40	15	40	152

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 208 VAC, 1 phase, 60 Hz
- 208 VAC, 3 phase, 60 Hz
- □ 220 VAC, 1 phase, 50 Hz
- □ 220 VAC, 3 phase, 50 Hz
- 240 VAC, 1 phase, 60 Hz
- 240 VAC, 3 phase, 60 Hz
- □ 380/220 VAC, 3 phase, 50 Hz. 4-wire
- □ 415/240 VAC, 3 phase, 50 Hz. 4-wire

OPTIONAL ITEMS AT EXTRA COST:

- □ 380 VAC, 3 phase, 50/60 Hz
- □ 480 VAC, 3 phase, 50/60 Hz
- □ Etched liter markings (LMS-114, LMS-152)
- □ 2" (*51 mm*) draw-off valve with strainer, front or side mounted (TVT-2BP)
- □ 3" (76 mm) draw-off valve with strainer, side mounted (TVT-3BP)
- Correctional package

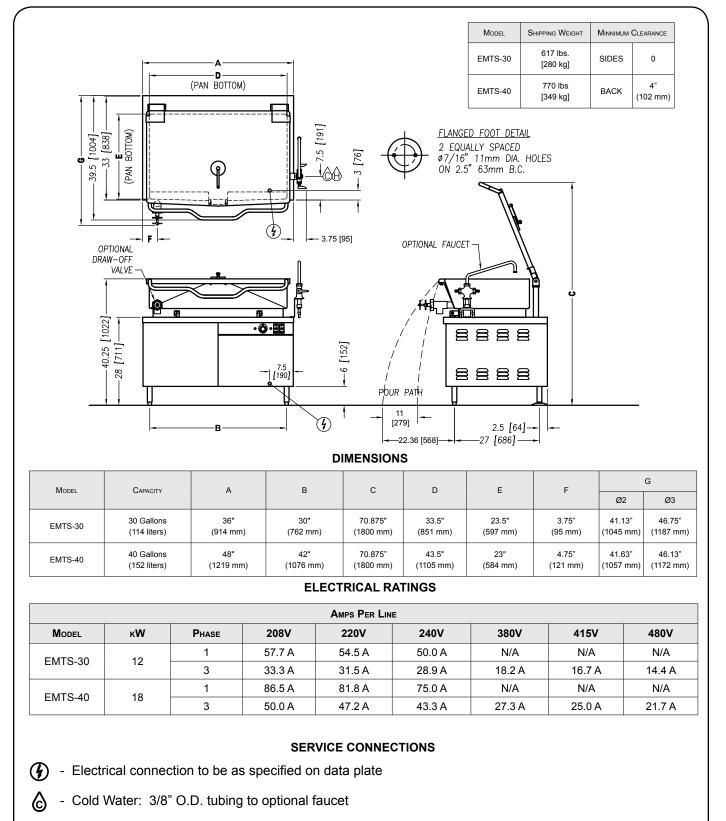
ACCESSORIES:

- Pan carrier (PC-1)
- Pan carrier (PC-3)
- □ 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 spray rinse head with 68" hose (SP-RSH)
- Double pantry spray rinse head with 68" hose (DP-RSH)
- □ Faucet bracket (FB)



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Hot Water: 3/8" O.D. tubing to optional faucet

CROWN

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

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