

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

Standard Features

- c-CSA-us and NSF certified.
- All Stainless Steel Exterior.
- NEMA-2 Controls Enclosure.
- Stainless Steel Cover with Spring Assist Hinges.
- Full width handle.
- No-drip Condensate Guide and Vent Port with Swing Cover.
- Easy tilting Pour Control.
- Removable Pour 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.
- Permanently Lubricated, Self Contained Gear Box Tilt Mechanism.

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

Electrical Options

- 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.
- 480 VAC, 3 phase, 50/60 Hz.

Short Spec

Tilting skillet shall be AccuTemp's ACES series electric skillet with manual tilt mechanism. The skillet shall have a stainless steel cover, full width handle, no-drip condensate guide and vent port with swing cover. Unit shall have a permanently lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents

All stainless steel construction featuring coved corners in the pan 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 mounted on a heavy duty frame that features adjustable bullet feet and rear legs fitted with flanged adjustable feet for securing to the floor. The controls shall be designed to meet NEMA-2 and shall include a thermostat with OFF position and a range of 160-445°F (71-229°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).

Other Approvals



Pan Capacities

Pan Size	Gallon	Litre
33.5" x 23.5"	30	114
43.5" x 23.0"	40	152



ACES-30/ACES-40 Model
with Standard Features of
Adjustable Bullet Front Feet
and Rear Flange Feet

Accessories

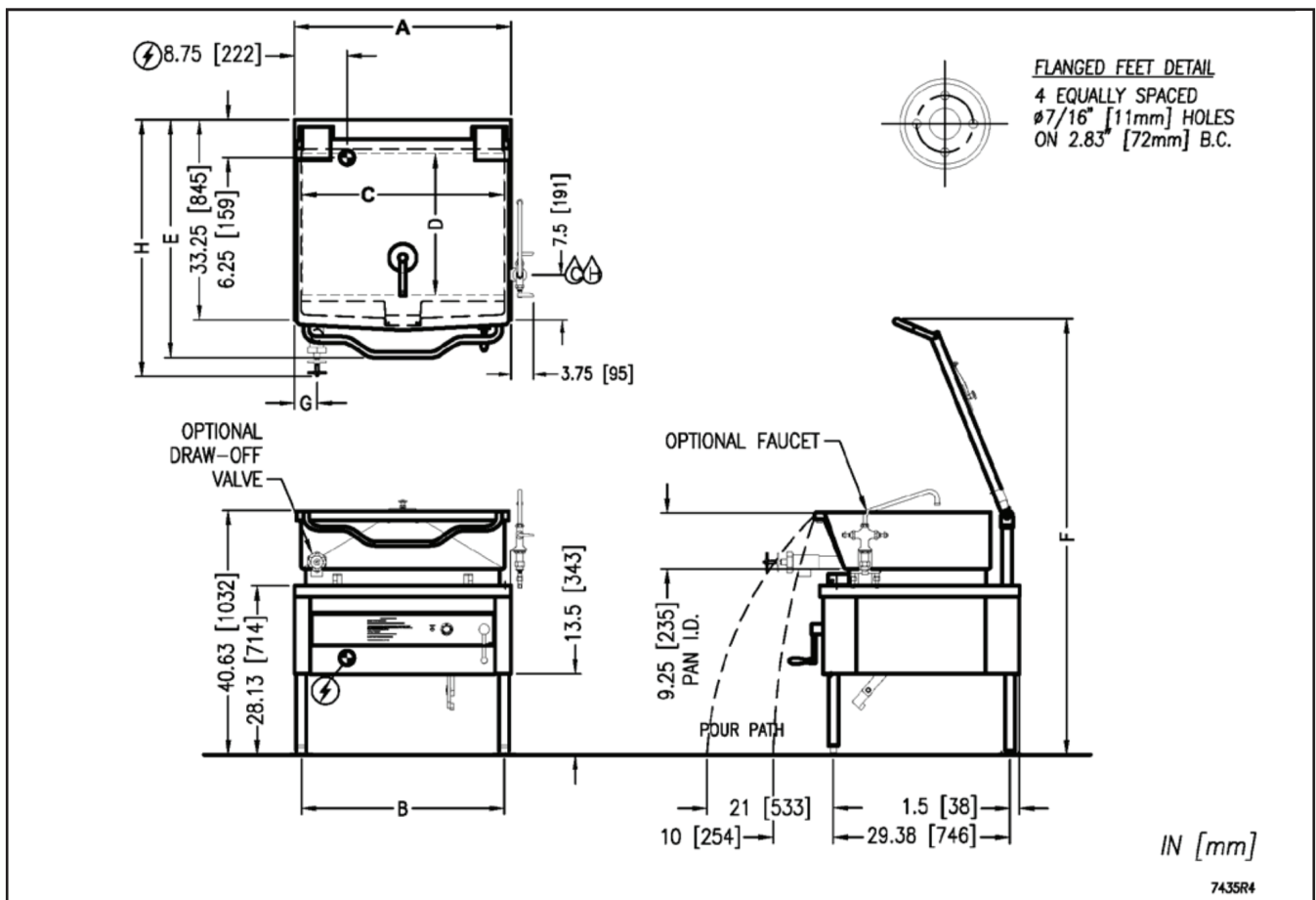
- Pan Carrier (ACPC-3).
- Steam Pan Insert (ACSPI-30, ACSPI-40).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- 3" Stainless Steel faucet plumbing enclosure (ACSPE-1).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry Kettle Filler, with Bracket (ACDP-KF).

Tilt Skillet Model "ACES" Specifications								
Model #	AMPS PER LINE							
	kW	Phase	208V	220V	240V	380V	415V	480V
ACES-30 (12kW only)	12	1	57.7	54.5	50.0	n/a	n/a	n/a
		3	33.3	31.5	28.9	18.2	16.7	14.4
ACES-40 (18kW)	18	1	86.5	81.8	75.0	n/a	n/a	n/a
		3	50.0	47.2	43.3	27.3	25.0	21.7

Model #	Shipping Weight	Capacity	UNITS	DIMENSIONS								
				A	B	C	D	E	F	G	H	
ACES-30	545 lbs. [247 kg]	30 gallons 114 litres	inches mm	36.0	33.63	33.5	23.5	39.5	72.38	3.75	Ø2	Ø3
				914	854	851	597	1003	1838	95	42.63 1083	46.5 1181
ACES-40	710 lbs. [332 kg]	40 gallons 152 litres	inches mm	48.0	45.63	43.50	23.0	39.88	71.88	4.75	42.63	46.5
				1219	1159	1105	584	1013	1826	121	1083	1181

Notes:

1. Electrical connection to be as specified on data plate.
2. Hot and Cold Water: 3/8" OD tubing to faucet (OPTIONAL).



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