

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

Standard Features

- Natural Gas or Propane.
- AGA/CGA and NSF certified.
- All Stainless Steel Exterior.
- Pan is 10 gauge Stainless Steel with a #4 finish Exterior, Polished Interior.
- Even Heat Distribution with 3/8" thick Stainless Steel Clad Plate.
- Can be mounted to a 30.5" wide Stainless Steel stand.

Optional Features

- 220 VAC, 1 Phase, 50/60 Hz.
- Etched gallon markings (ACGMS-30, ACGMS-40).
- Etched litre markings (ACLMS-30, ACLMS-40).
- Correctional Package.

Electrical Options

- 115 VAC, 1 Phase, 50/60 Hz. 63,000 BTU.
- 220 VAC, 1 Phase, 50/60 Hz.

Short Spec

The skillet shall be ACGCTS-16, gas fired counter tilting skillet, AGA/CGA and NSF Certified. The skillet shall be of one piece coved corner, 10 gauge type 316 stainless steel with a #4 exterior finish and a 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 the entire cooking surface. Pan shall be fitted with side pivots mounted in sealed stainless steel clad consoles mounted on a 10 gauge stainless steel base with #4 finish. Pan shall be fitted with a stainless steel tilt handle with heat proof knob to tilt the pan forward for complete removal of contents and will include a damper control for tilt and return movements for ease of tilting. A tilt interlock shall prevent inadvertent tilting of the pan.

Controls shall be integrally mounted and shall include a power switch, solid state thermostat, temperature pilot light, electronic ignition, ignition light, and a high limit temperature cut-off. Burner turns off automatically when pan is tilted. The skillet shall operate in a temperature range of 100°F-450°F.

Other Approvals



Accessories

- Steam Pan Insert (ACSPI-16).
- One piece lift-off Stainless Steel cover (ACSC-16).
- 18" high floor stand c/w sliding drain pan and stationary drain (ACSD-30-16).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry Kettle Filler, with Bracket (ACDP-KF).



**ACGTS-16 Model Shown with
Optional Stand**



GAS COUNTER TILTING SKILLET

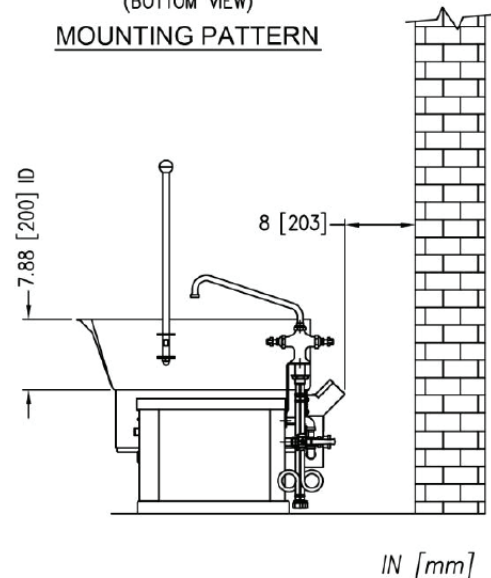
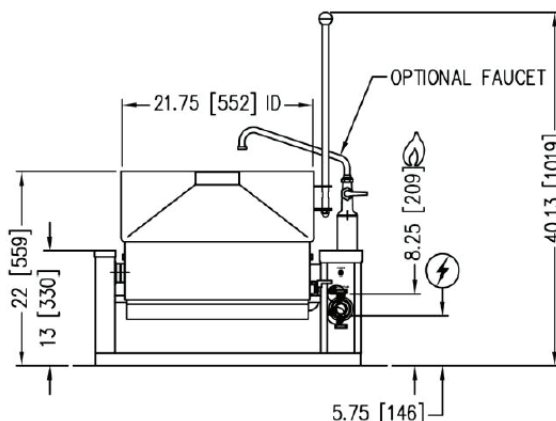
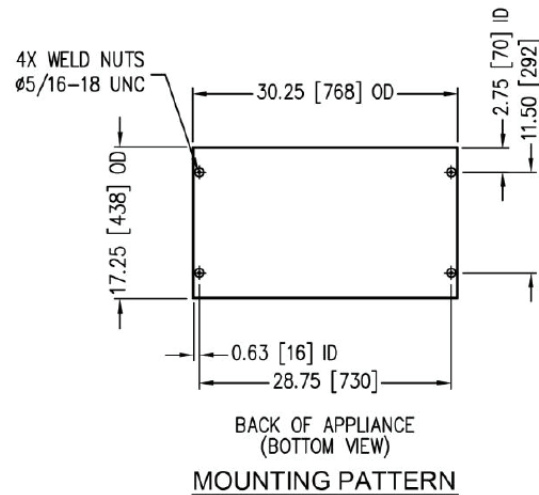
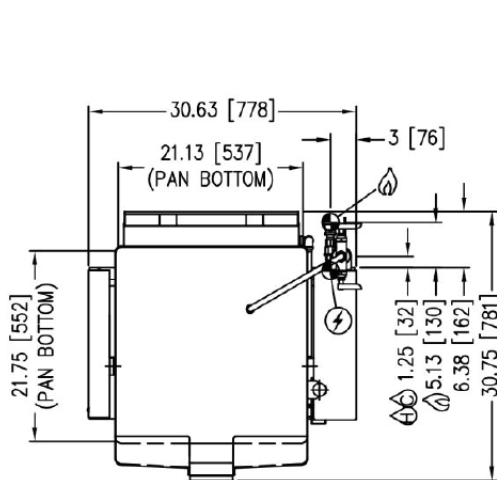
16 GALLON CAPACITY—GAS FIRED,
MANUAL TILT, ELECTRONIC IGNITION

Tilt Skillet Model "ACGCTS" Specifications					
GAS SUPPLY					
Model #	BTU/HR.	KW/HR	SUPPLY PIPE PRESSURE (W.C.)		MIN CLEARANCE*
ACGCTS-16	63,000	18.5	Natural min. 3.5" (89mm)	Propane min. 11" (279mm)	SIDES BACK 3 [76] 8 [203]

DIMENSIONS										
Model #	Shipping Weight	Capacity	UNITS	Unit Width OD	Pan ID	Pan Height	Height with ACSD-30G stand	Height with Handle	Height with Handle and ACSD-30G stand	ACSD-30G Stand Height
ACGCTS-16	290 LBS. [132 KG]	16 gallons 60 litres	inches	29.25	26.0	8.75	43.25	40.75	59.25	18.5
			mm	743	660	222	1099	1035	1505	470

Notes:

1. Supply gas through 3/4" pipe. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
2. Electrical connection to be specified on the data plate.
3. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).
4. DRAIN CONNECTION: 1 1/2" NPT drain connection to stand (optional)



MM6212-1707

AccuTemp Products, Inc.

8415 North Clinton Park • Fort Wayne, IN 46825 • 800-210-5907 • 260-493-0415 • Fax 260-493-0318 • accutemp.net