

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

Standard Features

- Natural Gas or Propane
- AGA/CGA and NSF certified.
- All Stainless Steel Exterior.
- 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.
- Adjustable Bullet Front Feet.
- Adjustable Flange Rear Feet.
- Hydraulic Lift System powered by a 1/2HP electric motor for precise tilting motion.

Optional Features

- 220 VAC, 1 Phase, 50 Hz.
- 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

- 115 VAC, 1 Phase, 50/60 Hz. 4 AMPS.
- 220 VAC, 1 Phase, 50/60 Hz.

Pan Capacities

Pan Size	BTU	Gallon	Litre
33.75" x 23.5"	80,000	30	114
43.25" x 23.0"	100,000	40	152

Short Spec

Tilting skillet shall be AccuTemp's ACGMTS series natural gas fired skillet with hydraulic tilt. The skillet shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. Powerful hydraulic lift system powered by a 1/2 HP electrical motor for smooth and precise tilting action. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer. Stainless steel construction featuring coved corners for ease of 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 fitted with stainless steel legs with adjustable bullet feet on the front and flanged adjustable feet on the rear for securing to the floor. Enclosed with #4 finish type 304 stainless steel with removable side panels and two stainless steel front cabinet doors.

All controls shall be mounted in the cabinet base which include a solid state thermostat, temperature light ,tilt switch, electronic ignition, tilt safety switch.

Cooking temperatures are between 100°F and 450°F (38°C to 232°C). Gas supply to the burners is automatically shut off when the pan is tilted.

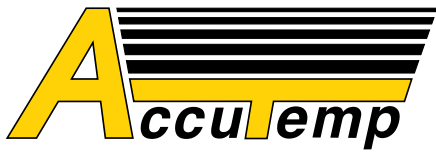
Other Approvals



ACGMTS-30/40 Model Shown

Accessories

- Pan Carrier (ACPC-1).
- 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 (AC3139-1).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry Kettle Filler, with Bracket (ACDP-KF).



GAS SKILLET WITH CABINET BASE

30-40 GALLON CAPACITY—GAS FIRED,

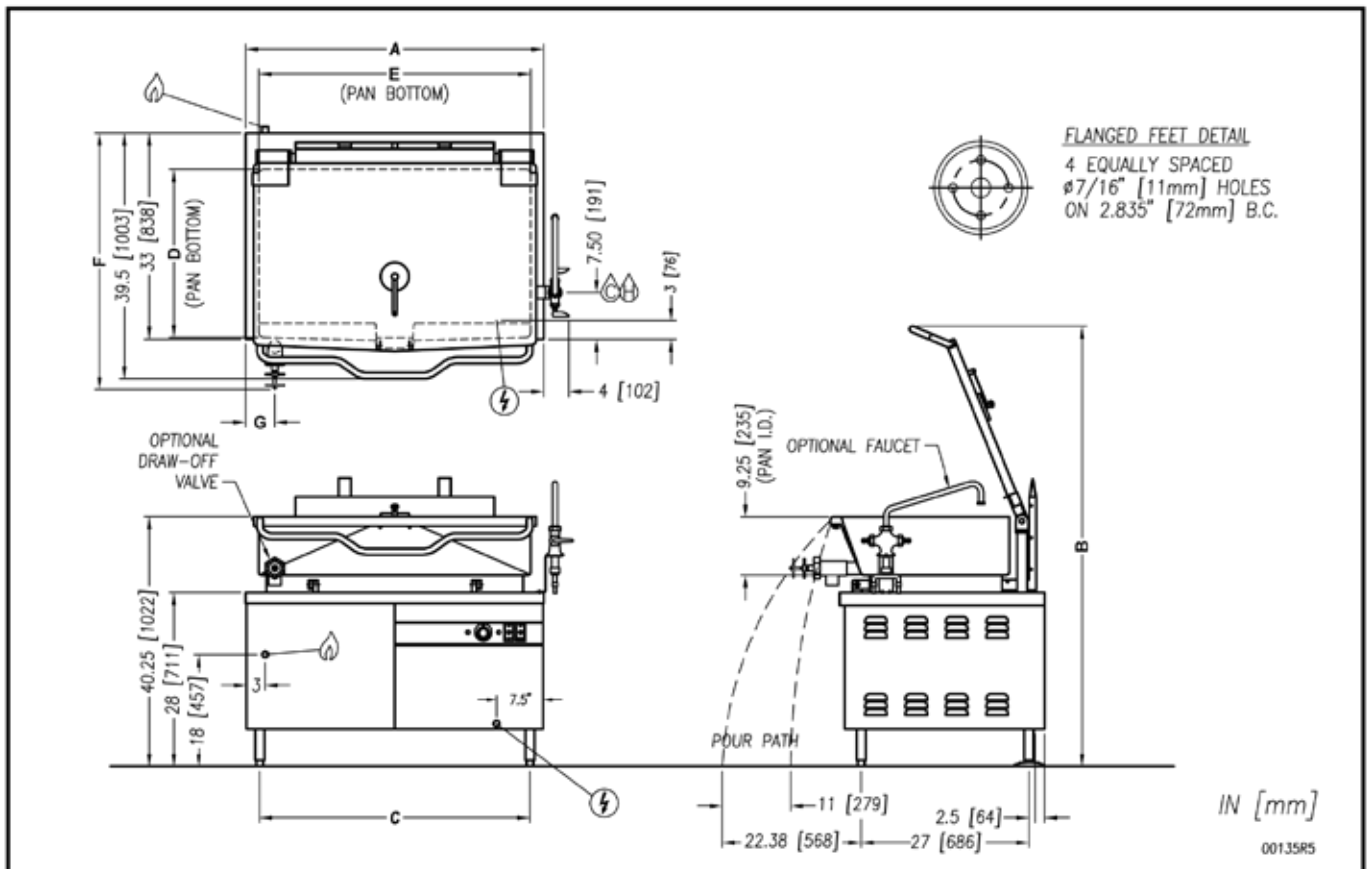
ELECTRIC TILT, ELECTRONIC IGNITION

Tilt Skillet Model "ACGMTS" Specifications					
GAS SUPPLY					
Model #	BTU/HR.	SUPPLY PIPE PRESSURE (W.C.)		MIN CLEARANCE*	
ACGMTS-30	80,000	Natural	Propane	SIDES	3 [76]
ACGMTS-40	100,000	6"-14" (152-356mm)	11"-14" (279-356mm)	BACK	6 [152]

DIMENSIONS											
Model #	Shipping Weight	Capacity	UNITS	A	B	C	D	E	F		G
ACGMTS-30	650 lbs. [295 kg]	30 gallons 114 litres	inches mm	36.0	70.88	30	23.5	33.75	Ø2	Ø3	3.75 95
				914	1800	762	597	857	41.13 1045	46.75 1187	
ACGMTS-40	825 lbs. [374 kg]	40 gallons 152 litres	inches mm	48.0	70.88	42.0	23.0	43.75	41.63	46.13	4.75 121

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. Unless otherwise specified, Field Wire Electrical Connection to be 120V, 60Hz, single phase with grounding wire, 10AMPS minimum supply
3. Unit supplied with 6' cord and 3-prong plug.
4. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).



MM6213-1105

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