



# ELECTRIC COUNTER TILTING ROUND SKILLET

Job #



ECTRS-16 shown with optional faucet and stand

MODEL	CAPACITY	
ECTRS-16	16 Gallon	60 Liter

### OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 208 VAC, 1 or 3 Phase, 50/60 Hz
- 220 VAC, 1 or 3 Phase, 50/60 Hz
- 240 VAC, 1 Phase, 50/60 Hz
- 380/220 VAC, 3 Phase, 4 wire, 50/60 Hz
- 415/240 VAC, 3 Phase, 4 wire, 50/60 Hz

### OPTIONAL ITEMS AT EXTRA COST:

- 380, 415, 480 or 600 VAC, 3 Phase, 50/60 Hz
- Steam pan insert (SPI-16)
- Etched gallon markings (GMS-16)
- Etched liter markings (LMS-60)
- One piece lift off stainless steel cover (SC-16)
- 30" wide, open leg base, stainless steel kettle stand with sliding shelf (KEDC-30)
- 30" wide, open leg base, stainless steel kettle stand with sliding drain pan and stationary drain (KEDC-30SD)
- Single pantry faucet with 12" swing spout (SF-12)
- Double pantry faucet with 12" swing spout (DF-12)
- Single pantry faucet & bracket with 60" pot filler (SF-60)
- Double pantry faucet & bracket with 60" pot filler (DF-60)
- Correctional Package

### SPECIFICATIONS:

Southbend's electrically heated counter tilting skillet. The **ECTRS-16** is constructed of one piece covered corner, 10 gauge stainless steel with a #4 exterior finish and a polished interior. The pan sides slope outward to facilitate access to the cooking surface. Cooking surface shall be 3/8" (9.5 mm) thick stainless steel clad plate, fitted with clamped on electric heating elements rated at 7.5 kW for even heat transfer over 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 resistant knob for tilting the pan forward for complete removal of contents. Controls shall be integrally mounted and shall include a power switch, pilot light, thermostat, safety thermostat and high temperature cut-off.

The skillet shall operate in a temperature range of 160°F to 450°F (45°C to 232°C)

The skillet can be mounted on a 30" (762 mm) wide stainless steel stand.

c-CSA-us Certified and NSF Approved.



