



ELECTRIC COUNTER TILTING ROUND SKILLET

Job #



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 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 (S-30)
- 30" wide, open leg base, stainless steel kettle stand with sliding drain pan and stationary drain (SD-30-16)
- Single pantry faucet with 12" swing spout (SF-12)
- Double pantry faucet with 12" swing spout (DF-12)
- Single pantry rinse spray head with 68" hose (SP-RSH)
- Double pantry rinse spray head with 68" hose (DP-RSH)
- Correctional Package
- Faucet bracket (FB)

SPECIFICATIONS:

Crown'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 with etched gallon markings. The pan sides slope outward to facilitate access to the cooking surface. Cooking surface shall be 3/8" (9.5 mm) thick stainless steel 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. A tilt interlock shall prevent inadvertent tilting of the pan.

Controls shall be integrally mounted and shall include a power switch, pilot light, thermostat, safety thermostat and high temperature cut-off.

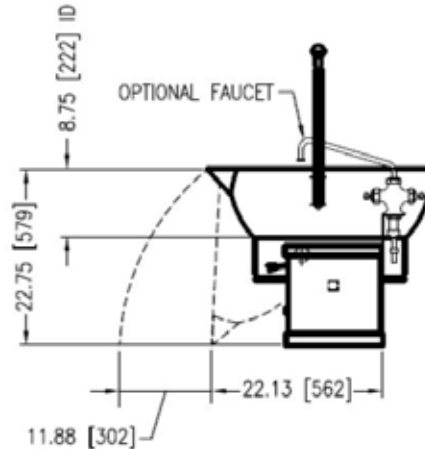
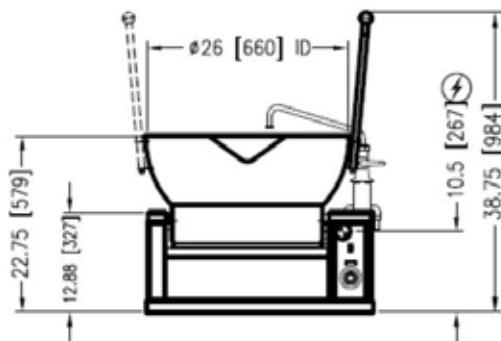
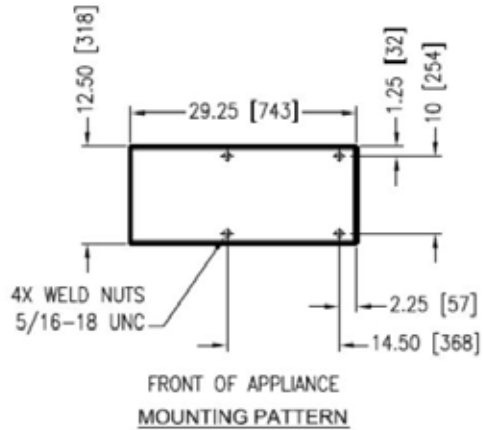
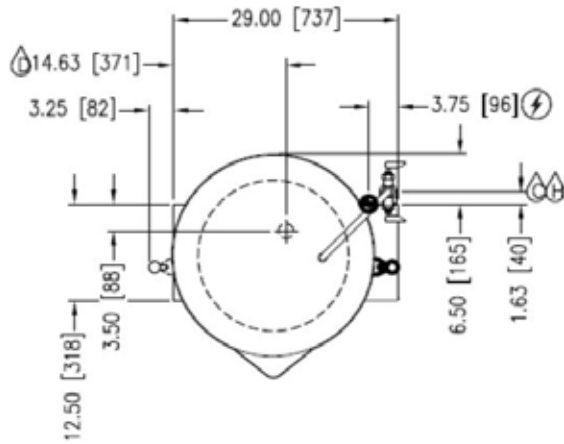
The skillet shall operate in a temperature range of 160°F to 450°F (45°C to 232°C)

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

c-CSA-us Certified and NSF Approved.



SHIPPING WEIGHT	MINIMUM CLEARANCE	
	249 LBS. [113 KG]	SIDES
BACK		0



SERVICE CONNECTIONS

- ⚡ – ELECTRICAL CONNECTIONS: to be specified on data plate
- D – DRAIN: 1 1/2" - 11 1/2 NPT
- C – COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- H – HOT WATER: 3/8" O.D. tubing to optional faucet (OPTIONAL)

ELECTRICAL CHARACTERISTICS

Electrically heated, round, counter tilting skillett operating at 0 psi (0kPa) and rated at 7.5 kW

MODEL	kW	PHASE	AMPS PER LINE						
			208V	220V	240V	380V	415V	480V	600V
ECTRS-16	7.5	1	36.0	34.1	31.3	N/A	N/A	N/A	12.5
		3	20.8	19.7	18.1	11.4	10.4	9.0	7.2

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



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