

ELECTRIC COUNTER TILTING ROUND SKILLET


 ECTRS-16

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

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|---|---|--|
| <input type="checkbox"/> 380, 415, 480 or 600 VAC, 3 Phase, 50/60 Hz | <input type="checkbox"/> 30" wide, open leg base, stainless steel kettle stand with sliding shelf (S-30) | <input type="checkbox"/> Single pantry rinse spray head with 68" hose (SP-RSH) |
| <input type="checkbox"/> Steam pan insert (SPI-16) | <input type="checkbox"/> 30" wide, open leg base, stainless steel kettle stand with sliding drain pan and stationary drain (SD-30-16) | <input type="checkbox"/> Double pantry rinse spray head with 68" hose (DP-RSH) |
| <input type="checkbox"/> Etched liter markings (LMS-60) | <input type="checkbox"/> Single pantry faucet with 12" swing spout (SF-12) | <input type="checkbox"/> Correctional Package |
| <input type="checkbox"/> One piece lift off stainless steel cover (SC-16) | <input type="checkbox"/> Double pantry faucet with 12" swing spout (DF-12) | <input type="checkbox"/> Faucet bracket (FB) |

STANDARD CONSTRUCTION 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 304 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.

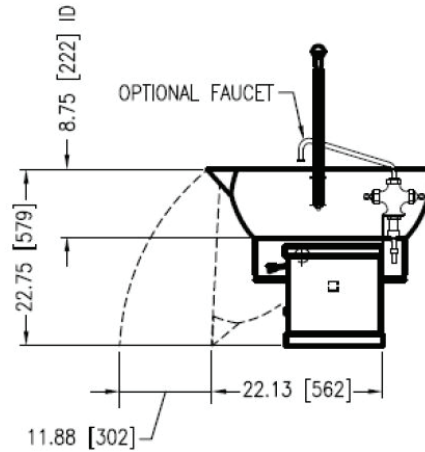
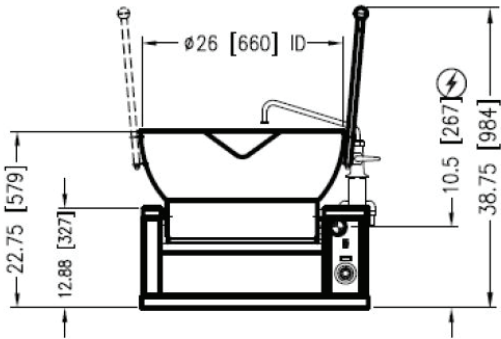
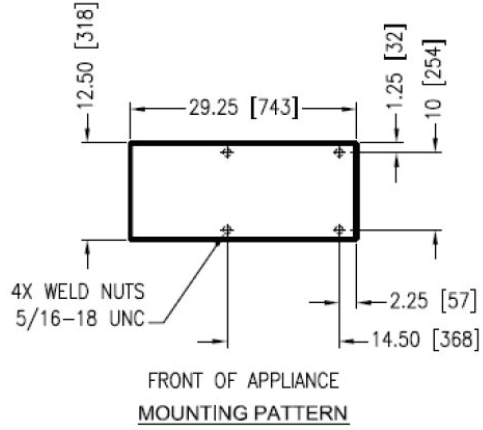
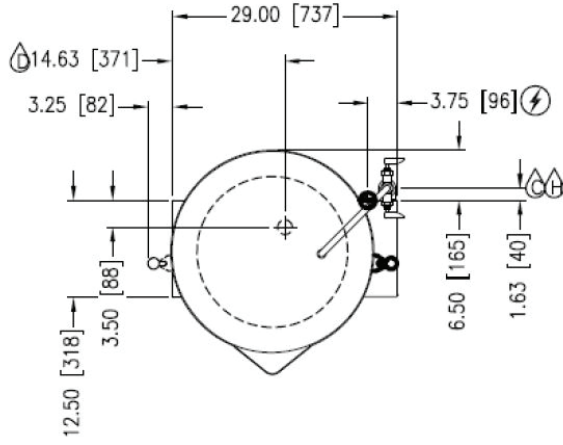
The skillet shall operate in a temperature range of 160°F to 450°F (45°C to 232°C)

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

c-CSA-us Certified and NSF Approved.



Approval Notes: _____



SERVICE CONNECTIONS

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

ELECTRICAL CHARACTERISTICS

Electrically heated, round, counter tilting skillet 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 |

SPECIFICATIONS

| MODEL | CAPACITY | | SHIPPING WEIGHT | MINIMUM CLEARANCE | |
|----------|-----------|----------|--------------------|-------------------|---|
| ECTRS-16 | 16 Gallon | 60 Liter | 249 LBS. [113 kg] | SIDES | 0 |
| | | | | BACK | 0 |

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

