



# GAS SKILLET WITH MANUAL TILT 30 AND 40 GALLON

Job

Item #



GTS-30

MODEL	CAPACITY		
	BTU	GALLON	LITER
GTS-30	80,000	30	114
GTS-40	100,000	40	152

**OPERATION SHALL BE BY:**

- Natural Gas
- Propane Gas

The controls shall be equipped for operating on 115 VAC, 1 phase, 50/60 Hz, 2 Amps

**OPTIONAL ITEMS AT EXTRA COST:**

- 220 VAC, 1 phase, 50/60 Hz (GSVS-1)
- Etched liter markings (LMS-30, LMS-40)
- 2" draw off valve with strainer (TVT-2)
- 3" draw off valve with strainer (TVT-3)
- Correctional Package
- 4" All swivel casters, (2) with foot brakes, set of 4 (SCK-1)
- Pan carrier (PC-1)
- Steam pan insert (SPI-30, SPI-40)
- 12" Single pantry faucet with swing spout (SF-12)
- 12" Double pantry faucet with swing spout (DF-12)
- 3" Stainless steel faucet plumbing enclosure (SPE-1)
- Single pantry rinse spray head with 68" hose (SP-RSH)
- Double pantry rinse spray head with 68" hose (DP-RSH)

Shall be a Crown model \_\_\_\_\_, gas fired skillet with manual tilt, AGA/CGA and NSF certified. The unit shall have a spring assisted stainless steel cover, with full width handle, no drip condensate guide and vent port with swing cover. The pan shall have a sloped front and be front hinged for easy tilting pour control and comes complete with a removable pour lip strainer. Pan is formed from 10 gauge 304 stainless steel with a #4 finish exterior and polished interior with covered corners for easy cleaning. Cooking surface shall be 3/4" triple-ply construction with 3/8" thick aluminum ensuring core even heat distribution over entire cooking surface.

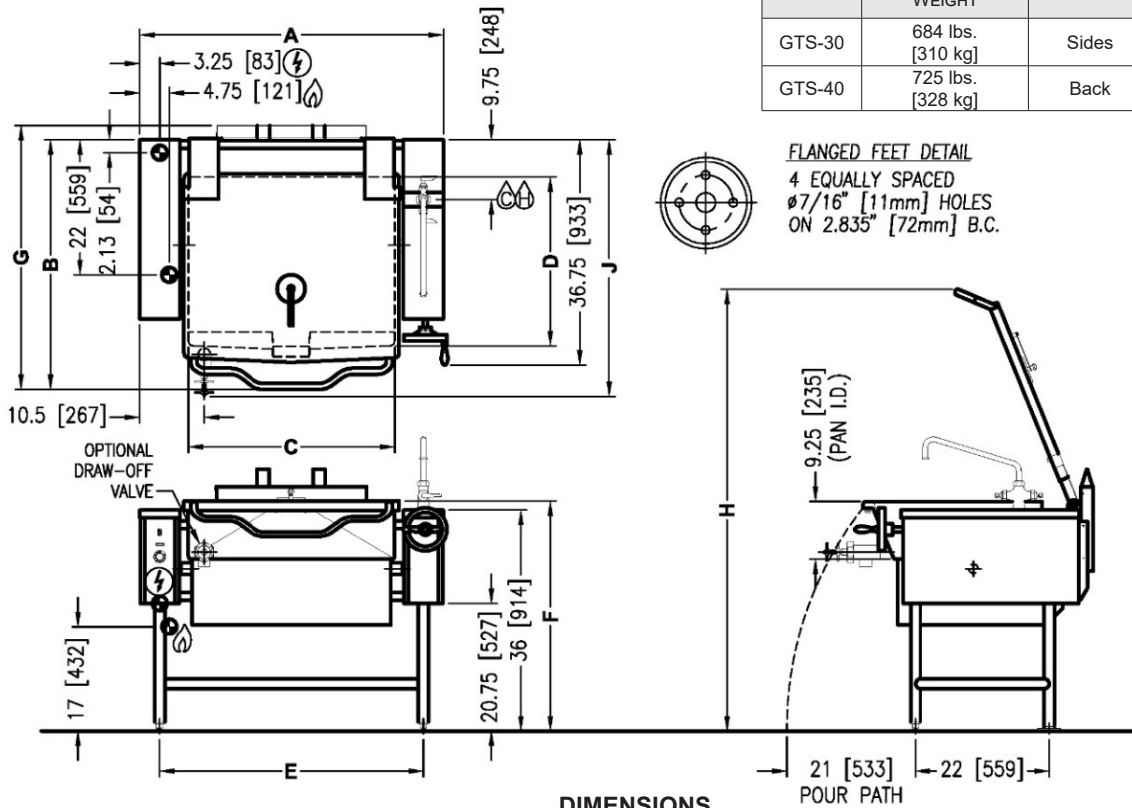
Controls shall be housed in a drip proof stainless steel console and supported on 1-5/8" (41mm) diameter stainless steel welded tubular frame with adjustable feet in the front and adjustable, flanged feet in the rear for securing to the floor. Controls are enclosed in the left hand console and include solid state thermostat, temperature light, pan tilt interlock switch, ignition light, high limit thermostat, etched gallon markings, and electronic ignition. The right hand console houses the tilting mechanism which allows the pan to tilt forward a full 90° for complete emptying and shall be self locking for positive stop action.

The skillet shall operate on a temperature range of 100°F to 450°F (38°C to 232°C) and a high temperature cut-off will be set at 536°F (280°C).



Models:  GTS-30  GTS-40

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE *	
GTS-30	684 lbs. [310 kg]	Sides	0
GTS-40	725 lbs. [328 kg]	Back	6" (152 mm)



**DIMENSIONS**  
**SHOWN WITH OPTIONAL FAUCET AND DRAW-OFF VALVE.**

MODEL	CAPACITY	A	B	C	D	E	F	G	H	J	
										Ø2	Ø3
GTS-30	30 Gallons (114 liters)	49.63" (1257 mm)	40.75" (1035 mm)	33.5" (851 mm)	23.5" (597 mm)	43.13" (1095 mm)	37.5" (953 mm)	43" (1092 mm)	71.88" (1826 mm)	42" (1067)	46.5 (1181)
GTS-40	40 Gallons (152 liters)	58.63" (1489 mm)	40.25" (1022 mm)	43.5" (1105 mm)	23" (584 mm)	52.13" (1324 mm)	37.5" (953 mm)	42.13" (1070 mm)	71.88" (1826 mm)		

MODEL	GAS SUPPLY		Supply Pipe Pressure (W.C)	
	BTU/HR	kW/HR		
GTS-30	80,000	23.4	Natural 7" - 14" (178 mm - 356 mm)	Propane 11" - 14" (279 mm - 356 mm)
GTS-40	100,000	29.3		

\* For use on noncombustible floors only.

**SERVICE CONNECTIONS**

- Ⓒ - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- Ⓓ - HOT WATER: 3/8" O.D. tubing to optional faucet (OPTIONAL)
- Ⓔ - ELECTRICAL CONNECTIONS: Unless otherwise specified 120 Volts, 60 Hz, 1 PH. furnished with 3 prong plug and cord (8'). Less than 2 amperes.
- Ⓕ - GAS CONNECTION: 3/4" IPS. A gas shut-off valve is installed in supply piping.

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



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