

GAS SKILLET WITH MANUAL TILT



SPECIFICATIONS:

Shall be a Nella Model _____, gas fired skillet with manual tilt, AGA/CGA and NSF Certified. The unit shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer. Pan is formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with 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 heated with stainless steel atmospheric burners with direct spark ignition. The pan shall be mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. Unit shall have a permanently lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents. The controls enclosure shall be designed to meet NEMA-2 and shall provide a degree of protection against dripping and light splashing water and shall include a solid state thermostat with OFF position and a range of 100-450°F (38-232°C), a thermostat indicator light, an ignition indicator light, pan tilt switch that shuts burners off if tilted more than 5°, and high temperature cut-off set at 500°F(260°C).

Model	Btu	Capacity	
GS-30	100,000	30 gallon	114 litre
GS-40	125,000	40 gallon	152 litre

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.

STANDARD FEATURES

- ✓ Permanently lubricated tilt mechanism
- ✓ Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover.
- ✓ 5/8" clad plate cooking surface with 10 gauge sides.
- ✓ All stainless steel exterior.
- ✓ Pour lip strainer.
- ✓ Solid state temperature control.
- ✓ Solid state multi-trial DSI type ignition.
- ✓ NEMA-2 controls enclosure.

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 Phase , 50/60 Hz
- Etched gallon markings (GMS-30, GMS-40).
- Etched litre markings (LMS-30, LMS-40).
- 2" draw off valve with strainer, side mounted (TVT-2BP).
- 3" draw off valve with strainer, side mounted (TVT-3BP).
- Correctional package

ACCESSORIES:

- 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.(3139-1)
- Single pantry faucet and bracket with 60" pot filler (SF-60).
- Double pantry faucet and bracket with 60" pot filler (DF-60).



SERVICE CONNECTIONS

⚡ - Unless otherwise specified, unit is finished with 6' cord and 3 prong plug for use at 120 volts, 60 Hz. maximum 2 amps.

🔥 - GAS CONNECTION: Supply gas through 3/4" pipe.

💧 - COLD WATER: 3/8" O.D. tubing to faucet. (OPTIONAL)

🔥 - HOT WATER: 3/8" O.D. tubing to faucet. (OPTIONAL)

MODEL	GAS SUPPLY			MIN. CLEARANCE*		
	BTU/HR.	kW/HR.	SUPPLY PIPE PRESSURE (W.C.)			
GS-30	100,000	29.3	Natural	Propane	SIDES	0
GS-40	125,000	36.6	6"-14" (152-356mm)	11"-14" (279-356mm)	BACK	6 [152]

DIMENSIONS

MODEL	SHIPPING WT.	CAPACITY	UNITS	A	B	C	D	E	F	G		H	
				inches	mm	inches	mm	inches	mm	inches	mm	inches	mm
GS-30	550 lbs. [250 kg]	30 gallons 114 litres	inches	36	33.63	33.5	23.5	38.88	71.38	3.6	5.5	7.3	13.1
				mm	914	854	851	597	987				
GS-40	720 lbs. [327 kg]	40 gallons 152 litres	inches	48	45.63	43.5	23	39.38	70.88	92	140	186	333
				mm	1219	1159	1105	584	1000				

* Use on non-combustible floors only.

