

## ELECTRIC TILTING SKILLET 30 AND 40 GALLON



ELTS-30

- ELTS-30
- ELTS-40

### OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 208 VAC, 1 phase, 50/60 Hz
- 208 VAC, 3 phase, 50/60 Hz
- 220 VAC, 1 phase, 50/60 Hz
- 220 VAC, 3 phase, 50/60 Hz
- 240 VAC, 1 phase, 50/60 Hz
- 240 VAC, 3 phase, 50/60 Hz
- 380/220 VAC, 3 phase, 50/60 Hz
- 415/240 VAC, 3 phase, 50/60 Hz

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 380 VAC, 3 phase, 50/60 Hz                      | <input type="checkbox"/> Correctional package                                 | <input type="checkbox"/> Single pantry rinse spray head with 68" hose (SP-RSH) |
| <input type="checkbox"/> 415 VAC, 3 phase, 50/60 Hz                      | <input type="checkbox"/> Pan carrier (PC-3)                                   | <input type="checkbox"/> Double pantry rinse spray head with 68" hose (DP-RSH) |
| <input type="checkbox"/> 480 VAC, 3 phase, 50/60 Hz                      | <input type="checkbox"/> Steam pan insert (SPI-30, SPI-40)                    | <input type="checkbox"/> Faucet bracket (FB)                                   |
| <input type="checkbox"/> Etched liter markings (LMS-30, LMS-40)          | <input type="checkbox"/> 12" Single pantry faucet with swing spout (SF-12)    |  |
| <input type="checkbox"/> 2" (51 mm) draw-off valve with strainer (TVT-2) | <input type="checkbox"/> 12" Double pantry faucet with swing spout (DF-12)    |  |
| <input type="checkbox"/> 3" (76 mm) draw-off valve with strainer (TVT-3) | <input type="checkbox"/> 3" Stainless steel faucet plumbing enclosure (SPE-1) |  |

### STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model ELTS-30 or ELTS-40, electrically heated tilting skillet, c-CSA-us 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 coved corners for easy cleaning and etched gallon markings.

Cooking surface shall be heated by electric elements cast embedded in full 1-3/8" (35 mm) thick aluminum casting bolted to the underside of the pan for even heat distribution across the entire surface.

The pan shall be mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41 mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor.

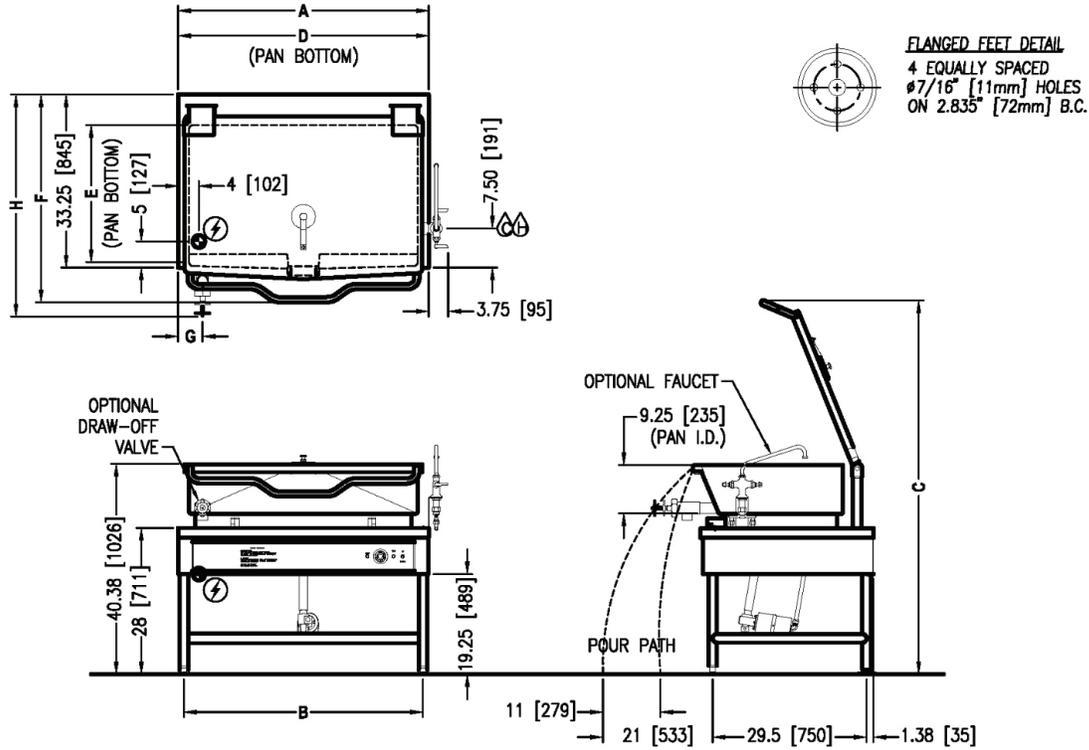
The controls include a thermostat with OFF position and a range of 160°F - 445°F (71°C - 229°C), a thermostat indicator light, pan tilt switch that shuts elements off if tilted more than 5°, and high temperature cut-off set at 536°F (280°C).

Tilting is controlled by an electric motor driven, ball drive actuator for smooth and precise tilting action.



Approval Notes: \_\_\_\_\_

\_\_\_\_\_



**DIMENSIONS**

MODEL	CAPACITY	A	B	C	D	E	F	G	H	
									Ø2	Ø3
ELTS-30	30 Gallons (114 liters)	36" (914 mm)	33.88" (860 mm)	72.25" (1835 mm)	33.5" (851 mm)	23.5" (597 mm)	39.50" (1003 mm)	3.75" (95 mm)	42.63 (1083)	46.5 (1181)
ELTS-40	40 Gallons (152 liters)	48" (1219 mm)	45.88" (1165 mm)	71.75" (1822 mm)	43.5" (1105 mm)	23" (584 mm)	39.88" (39.88 mm)	4.75" (121 mm)	42.63 (1083)	46.5 (1181)

**ELECTRICAL CHARACTERISTIC**

		AMPS PER LINE						
MODEL	kW	PHASE	208V	220V	240V	380V	415V	480V
ELTS-30	12	1	57.7 A	54.5 A	50.0 A	N/A	N/A	N/A
		3	33.3 A	31.5 A	28.9 A	18.2 A	16.7 A	14.4 A
ELTS-40	18	1	86.5 A	81.8 A	75.0 A	N/A	N/A	N/A
		3	50.0 A	47.2 A	43.3 A	27.3 A	25.0 A	21.7 A

**SPECIFICATIONS**

MODEL	kW	CAPACITY	
		GALLON	LITER
ELTS-30	12	30	114
ELTS-40	18	40	152

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE	
		SIDES BACK	0 6" (152 mm)
ELTS-30	494 lbs. [224 kg]		
ELTS-40	575 lbs [260 kg]		

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

