



ELECTRIC CABINET BASE HYDRAULIC TILTING SKILLET



- EMTS-30
- EMTS-40

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 208 VAC, 1 phase, 60 Hz
- 208 VAC, 3 phase, 60 Hz
- 220 VAC, 1 phase, 50 Hz
- 220 VAC, 3 phase, 50 Hz
- 240 VAC, 1 phase, 60 Hz
- 240 VAC, 3 phase, 60 Hz
- 380/220 VAC, 3 phase, 50 Hz 4-wire
- 415/240 VAC, 3 phase, 50 Hz 4-wire

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- 380 VAC, 3 phase, 50/60 Hz
- 480 VAC, 3 phase, 50/60 Hz
- Etched liter markings (LMS-114, LMS-152)
- 2" (51 mm) draw-off valve with strainer (TVT-2)
- Correctional package
- Pan carrier (PC-1)
- Pan carrier (PC-3)
- 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 spray rinse head with 68" hose (SP-RSH)
- Double pantry spray rinse head with 68" hose (DP-RSH)
- Faucet bracket (FB)

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model EMTS-30 or EMTS-40, electrically heated hydraulic tilting skillet c-CSA-us and NSF certified.

The unit shall have a spring assisted, hinged, stainless steel cover complete with full width handle, no-drip condensate guide, etched gallon markings, and vent port with swing cover.

The pan body shall have a sloped front and be front hinged for tilting and easy pour control and comes with a removable pour strainer.

Formed from 10 gauge 304 stainless steel with a #4 finish exterior and polished interior with coved corners for easy cleaning.

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

The pan shall be fitted with tubular heating elements clamped to the under side.

The pan shall be mounted on a heavy duty, welded, angle constructed frame fitted with 6" (152 mm) stainless steel legs with 4 flange feet for securing to the floor.

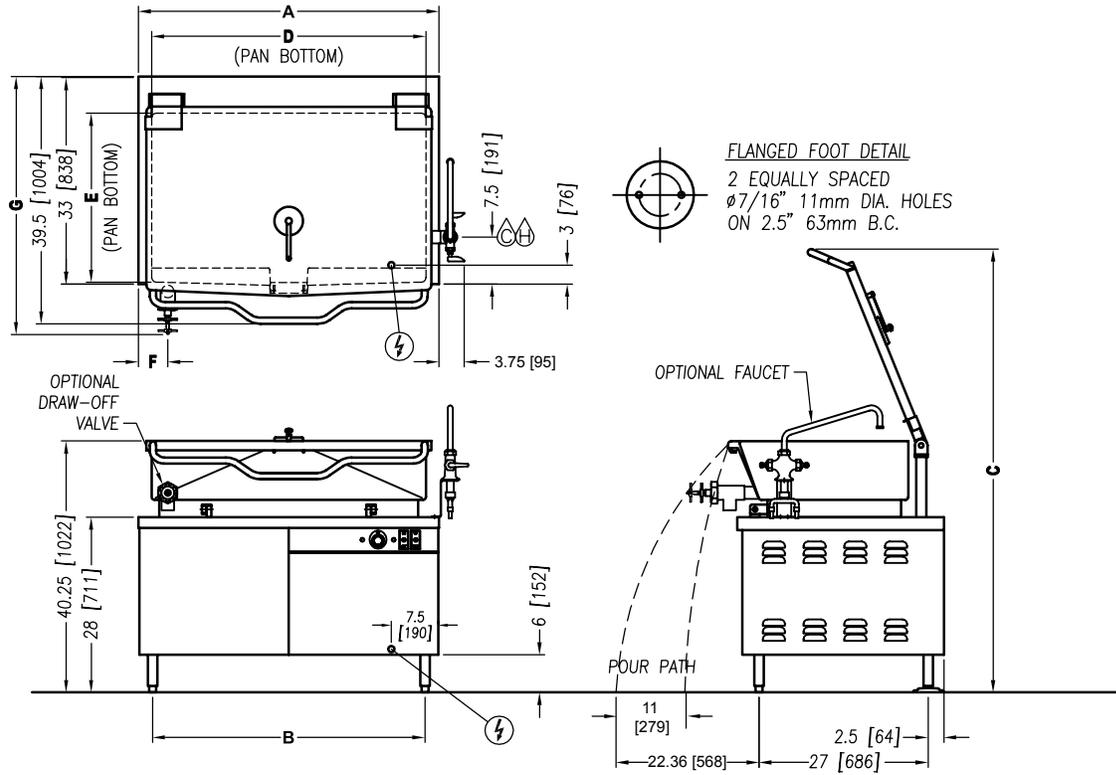
Enclosed with #4 finished type 304 stainless steel with removable side panel and two stainless steel front cabinet doors.

All controls are mounted in the cabinet base which include temperature thermostat, temperature light, tilt switch, high limit thermostat and hydraulic lift system powered by a 1/2 HP electrical motor for smooth and precise tilting action.

Cooking temperatures are between 160°F - 445°F (70°C - 230°C).



Approval Notes: _____



SERVICE CONNECTIONS

- Electrical connection to be as specified on data plate
- Cold Water: 3/8" O.D. tubing to optional faucet
- Hot Water: 3/8" O.D. tubing to optional faucet

DIMENSIONS

MODEL	CAPACITY	A	B	C	D	E	F	G	
								Ø2	Ø3
EMTS-30	30 Gallons (114 liters)	36" (914 mm)	30" (762 mm)	70.875" (1800 mm)	33.5" (851 mm)	23.5" (597 mm)	3.75" (95 mm)	41.13" (1045 mm)	46.75" (1187 mm)
EMTS-40	40 Gallons (152 liters)	48" (1219 mm)	42" (1076 mm)	70.875" (1800 mm)	43.5" (1105 mm)	23" (584 mm)	4.75" (121 mm)	41.63" (1057 mm)	46.13" (1172 mm)

ELECTRICAL CHARACTERISTIC

MODEL	kW	PHASE	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
EMTS-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
EMTS-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
EMTS-30	12	30	114
EMTS-40	15	40	152

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE	
		SIDES BACK	0
EMTS-30	617 lbs. [280 kg]	4" (102 mm)	0
EMTS-40	770 lbs [349 kg]		4"

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

