

Project: _____ Location: _____ Item #: _____ Quantity: _____

Standard Features

- 304 stainless seam welded pan body with, center trunnion mounted, self-locking worm gear tilt mechanism, rotation exceeds 90°, 304 stainless cooking surface, electronic direct spark ignition, 120V, single phase (1Ø) standard
- Adjustable thermostat (175°F to 400°F)
- High limit safety thermostat
- Patented 304 stainless safety lid, seam welded with:
 - Actuator-assisted counterbalance
 - Full width condensate drip shield
 - Full width rear steam vent
 - 304 stainless safety handle
 - Single side-mounted safety handles
- 304 stainless, reinforced, water-resistant control console
- 304 stainless, tubular frame construction
- Adjustable bullet feet

Optional Features

- Single ball valve mounted to frame with 48" vinyl flexible spray hose assembly
- 60" flexible spray hose assembly (vinyl or stainless) for use with dual or single fill faucet
- Automatic water filling meter
- Correctional Package
- Adjustable flanged feet
- Flexible gas hose 1/2" x 60"
- Gas quick disconnect 1/2"
- Casters (two each locking/non-locking type) & restraining devices
- Restraining device kit
- 1.5", 2", 3" draw-off valve

Electrical Options

120V, 208V, 240V

Short Spec

Tilt skillet to be AccuTemp Edge Series ALTGSE-XX (30 or 40 gallon capacity) gas skillet with manual center trunnion mounted, self-locking worm gear tilt mechanism. The skillet features electronic direct spark ignition, all 304 stainless steel construction with coved corners for easy cleaning, center pour lip and rotation exceeding 90 degrees for easy cleaning and emptying of contents. Features include a patented safety lid that is spring-assisted counterbalanced, a full width condensate drop shield, full width rear steam vent, and a single side-mounted safety handle. Controls feature a reinforced, water-resistant control console. Tubular frame construction with adjustable bullet feet. The skillet shall operate in a temperature range of 175°F to 400°F (80°C to 204°C) with high limit safety thermostat.

Other Approvals



Accessories

- Perforated cooking/steaming basket (11" x 20½" x 5") (ALBPSI)
- Perforated or solid 12 x 20 food pans, 2½, 4 or 6 inch deep (ALSIP)
- Draw-off drain spout (ALDOPS)
- Draw-off strainer (ALDOS)
- Draw-off drain hose (ALDIH)
- #10 Can holder for draw-off (ALCH)
- Flat bottom scoop (ALFBS)
- Fry scoop (ALFS)
- Care kit (ALSKK)
- 3 part tool for cleaning cooking surface (ALCSCT)
- Pour lip pan holder assembly (ALPHABP)
- Pour lip strainer (ALPLS)



MODEL ALTGSE-40 shown with optional 1.5" draw-off valve & dual faucet with swing nozzle

EDGE SERIES TILT SKILLET MODEL ALTGSE GAS SPECIFICATIONS				
MODEL*	GAS RATING - BTU INPUT		GAS PRESSURE & PIPING SPECIFICATIONS	
	NATURAL	PROPANE	NATURAL	PROPANE
ALTGSE-30	90,000	75,000	Piping - 1/2" IPS	Piping - 1/2" IPS
			Inlet Pressure Range, 5.0 - 7.0 inches wc	Inlet Pressure Range, 12.0 - 14.0 inches wc
ALTGSE-40	120,000	100,000	Outlet Pressure Settings, 3.5 inches wc	Outlet Pressure Settings, 10.0 inches wc

U.S. PATENT NOS. 5,553,531, 5,964,145 & DES. 371,715

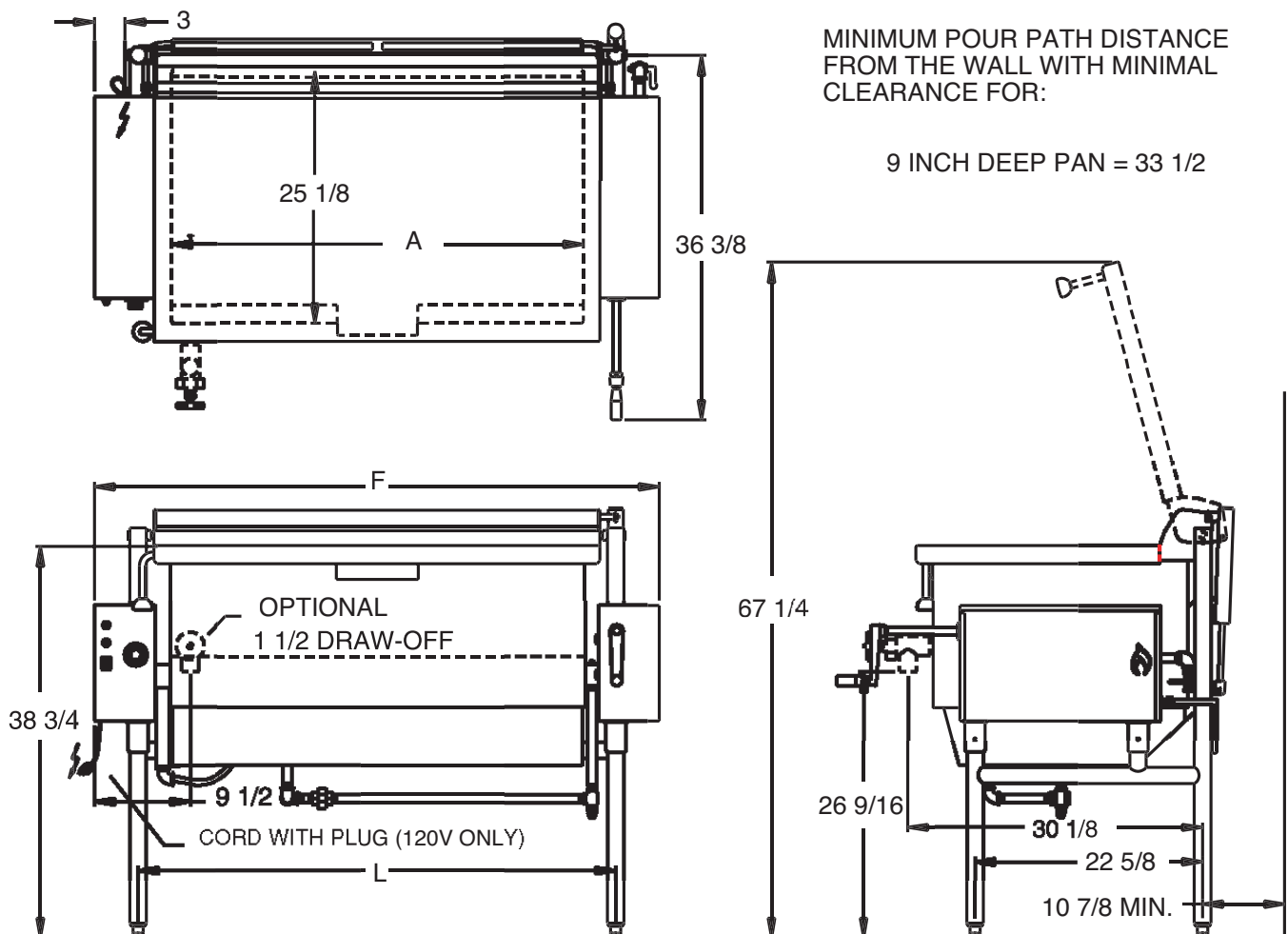
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EDGE SERIES TILT SKILLET MODEL ALTGSE DIMENSIONS													
MODEL*	DEPTH	A	F	L	SW	SD	MODEL*	DEPTH	A	F	L	SW	SD
ALTGSE-30	9	31.0	46.1	37.5	460 lbs	49" 49" 51	ALTGSE-40	9	41.0	56.1	47.5	550 lbs	68" 55" 53"

*Dimensions on these drawings are applicable only when using a 1.5" diameter draw-off valve. If a 2" or 3" diameter draw-off valve is required, contact AccuTemp for applicable dimensions.

SW= Shipping Weight
SD = Shipping Dimensions

Drawing Represents Model ALTGSE-40 with optional 1.5" draw-off



MINIMUM POUR PATH DISTANCE FROM THE WALL WITH MINIMAL CLEARANCE FOR:

9 INCH DEEP PAN = 33 1/2