

30 AND 40 GALLON GAS SKILLET WALL MOUNTED WITH MANUAL TILT



GWTS-30

 GWTS-30

 GWTS-40

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

OPTIONS & ACCESSORIES AT ADDITIONAL 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

 In wall carrier (Contact Factory)

 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)

 Single pantry rinse spray head with 68" hose (SP-RSH)

 Double pantry rinse spray head with 68" hose (DP-RSH)

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model GWTS-30 or GWTS-40, gas fired skillet wall mounted 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 shall pivot on side trunnions connected to the gear and control consoles for easy tilting and pour control, and will include a removable pour strainer.

Pan is formed from 10 gauge 304 stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning.

Cooking surface shall be of 3/4" triple-ply construction with 3/8" thick aluminum core ensuring even heat distribution over entire cooking surface.

Controls shall be housed in a drip proof stainless steel console, and include wall mount brackets.

Controls include solid state thermostat, temperature light, pan tilt interlock switch, ignition light, high limit thermostat and electronic ignition are all enclosed in the left hand console.

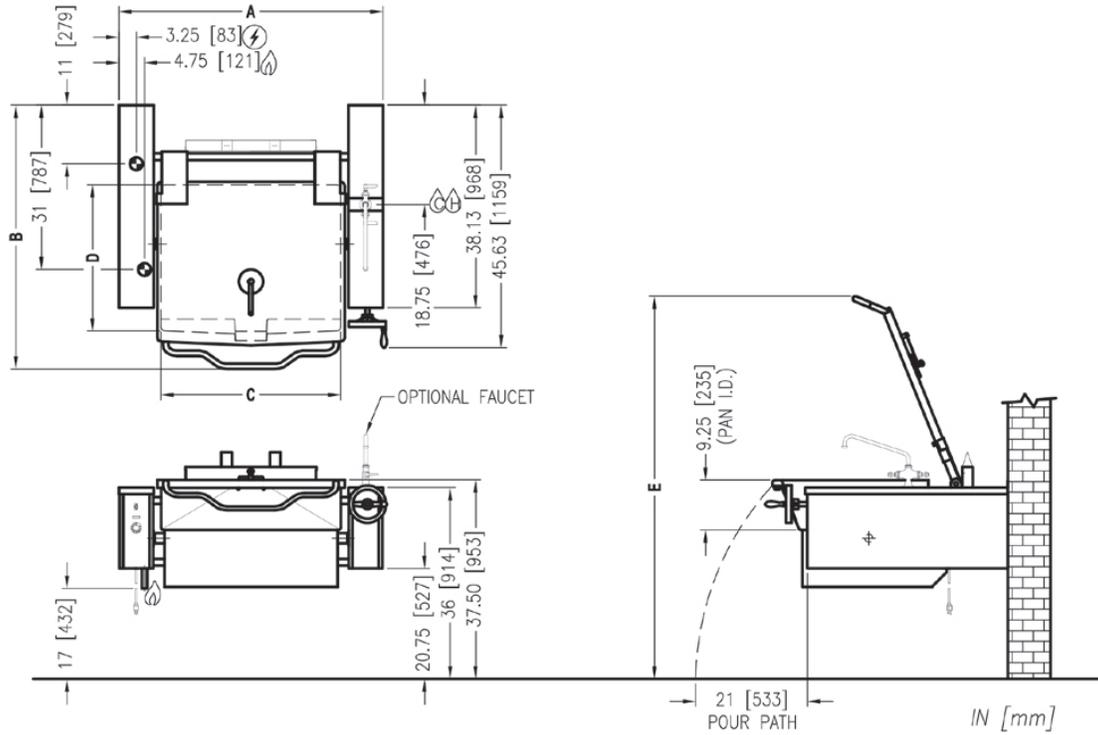
The right hand console houses the tilting mechanism which shall allow the pan to tilt forward a full 90° for complete emptying and shall be self locking for positive stop action.

A three piece split cover shall be provided for faucet installation on right console.

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



Approval Notes: _____



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.

DIMENSIONS

MODEL	CAPACITY	A	B	C	D	E
GWTS-30	30 Gallons (114 liters)	49.63" (1260 mm)	49.63" (1260 mm)	33.5" (851 mm)	23.5" (597 mm)	71.88" (1826 mm)
GWTS-40	40 Gallons (152 liters)	58.63" (1489 mm)	49.13" (1248 mm)	43.5" (1105 mm)	23" (584 mm)	71.88" (1826 mm)

GAS CHARACTERISTICS

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

* For use on non-combustible floors only.

SPECIFICATIONS

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

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE *	
GWTS-30	704 lbs. [320 kg]	Sides	0
GWTS-40	725 lbs. [329 kg]	Back	0

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

