



ELECTRIC CABINET BASE TILTING SKILLET



Model	kW	Capacity	
TTEMTS-30	12	30 gallon	114 liter
TTEMTS-40	15	40 gallon	152 liter

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.
- 380/220 VAC, 3 Phase, 60 Hz. 4-wire.
- 415/240 VAC, 3 Phase, 50 Hz. 4-wire.
- 415/240 VAC, 3 Phase, 60 Hz. 4-wire.

STANDARD FEATURES

- ✓ 1/2 HP hydraulic 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.

OPTIONAL ITEMS AT EXTRA COST:

- 380 VAC, 3 Phase, 60 Hz
- 480 VAC, 3 Phase, 60 Hz.
- 600 VAC, 3 Phase, 60 Hz.
- 18 kW elements (40 gallon only)
- Etched gallon markings (GMS-30, GMS-40).
- Etched liter markings (LMS-114, LMS-152).
- 2" draw off valve with strainer, side mounted (TVT-2BP).
- 3" draw off valve with strainer, side mounted (TVT-2BP).
- 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).

SPECIFICATIONS:

Shall be a Therma-Tek model _____, electrically heated skillet with hydraulic tilt, c-CSA-us 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 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 adjustable bullet feet on the front and flange feet on the rear 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 and 445°F (71°C and 229°C).

The 30 gallon capacity unit is rated at 12.0 kW and the 40 gallon unit at 15.0 kW as standard.



HEAVY DUTY STEAM

SERVICE CONNECTIONS

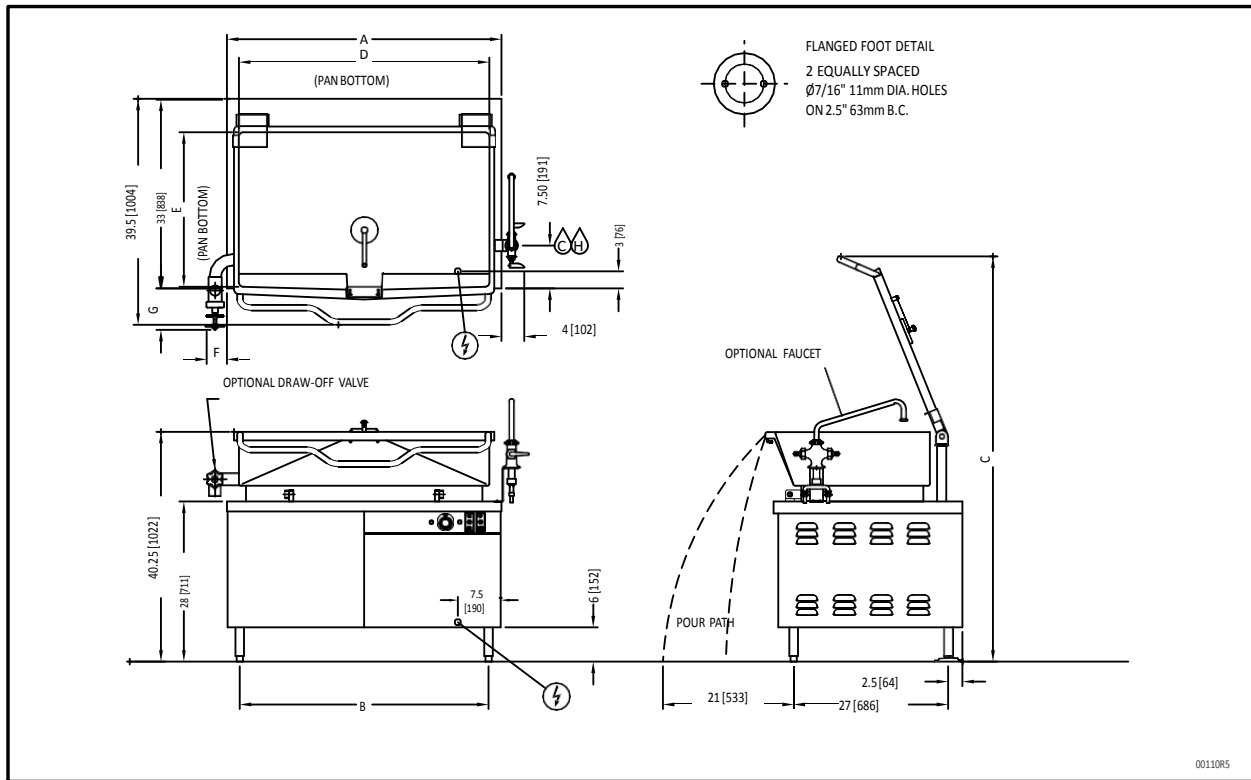
- Electrical connection to be as specified on data plate.
- COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

ELECTRICAL RATINGS

Available kW			AMPS PER LINE								
MODEL	STD.	OPT.	kW	PHASE	208V	220V	240V	380V	415V	480V	600V
TTEMTS-30	12	N/A	12	1	62.1	58.6	53.9	N/A	N/A	N/A	N/A
TTEMTS-40	15	18		3	37.7	35.6	32.8	20.6	18.9	16.3	13.0
MIN. CLEARANCE			15	1	76.5	72.3	66.4	N/A	N/A	N/A	N/A
SIDES	0			3	46	43.5	40	25.2	23.1	19.9	15.9
BACK	4 [102]		18	1	90.9	85.9	78.9	N/A	N/A	N/A	N/A
				3	54.4	51.3	47.2	29.7	27.2	23.6	18.8

DIMENSIONS

MODEL	SHIPPING WT.	CAPACITY	UNITS	A	B	C	D	E	F		G	
									Ø2	Ø3	Ø2	Ø3
EMTS-30	617 lbs. [280 kg]	30 gallons 114 liters	inches mm	36.0	30	70.88	33.5	23.50	3.6	5.5	7.3	13.1
				914	762	1800	851	597				
EMTS-40	770 lbs. [349 kg]	40 gallons 152 liters	inches mm	48.0	42.0	70.88	43.5	23.0	92	140	186	333
				1219	1067	1800	1105	584				



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