



GAS TILTING SKILLET



Model	Btu	Capacity	
TTGLTS-30	80,000	30 gallon	114 liter
TTGLTS-40	100,000	40 gallon	152 liter

OPERATION SHALL BE BY:

- Natural gas.
- Propane gas.

The controls shall be equipped for operating on 115 VAC, 1 Phase, 50/60 Hz, 4 Amps.

STANDARD FEATURES

- ✓ Electric ball drive actuator for smooth and precise tilting action.
- ✓ 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
- ✓ Solid state temperature control.
- ✓ Solid state electronic ignition.

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 Phase, 50/60 Hz
- 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 _____, gas fired tilting skillet, 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 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 mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor.

The controls shall include a ON/OFF power switch, solid state thermostat with OFF position and range of 100-450°F (38-232°C), a thermostat indicator light, an ignition indicator light, pan tilt switch that shuts burners 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.

HEAVY DUTY STEAM



SERVICE CONNECTIONS

- Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Unit furnished with 6' cord and 3 prong plug. Total max. amps 4.0.
- GAS CONNECTION: Supply gas through 3/4" pipe.
- COLD WATER: 3/8" O.D. tubing to faucet. (OPTIONAL)
- HOT WATER: 3/8" O.D. tubing to faucet. (OPTIONAL)

MODEL	SHIPPING WT.	GAS SUPPLY			MIN. CLEARANCE*	
		BTU/HR.	KW/HR.	SUPPLY PIPE PRESSURE (W.C.)		
GLTS-30	550 lbs. [249 kg]	80,000	23.4	Natural 6"-14" (152-356mm)	Propane 11"-14" (279-356mm)	SIDES 3 [76]
GLTS-40	736 lbs. [334 kg]	100,000	29.3			BACK 6 [152]

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	L		M	
GLTS-30	30 gallons	inches	36	33.5	70	13	28	12.25	4	6	33.5	23.50	Ø2 92	Ø3 140	Ø2 186	Ø3 333
	114 liters	mm	914	851	1800	330	711	311	102	152	851	597				
GLTS-40	40 gallons	inches	48	45.5	70	13	28	12.25	4	6	43.5	23.0	92	140	186	333
	152 liters	mm	1219	1156	1800	330	711	311	102	152	1105	584				

* Use on non-combustible floors only.

