



GAS CABINET BASE HYDRAULIC TILTING SKILLET



SPECIFICATIONS:

Shall be a Therma-Tek Model _____, gas fired hydraulic 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 angle constructed frame fitted with 6" (152 mm) stainless steel legs with adjustable bullet feet on the front and flanged adjustable feet on the rear for securing to the floor. Enclosed with a #4 finish type 304 stainless steel with removable side panels and two stainless steel front cabinet doors.

All controls shall be mounted in the cabinet base which include a solid state thermostat, temperature light, tilt switch, electronic ignition, tilt safety switch and a 1/2 H.P. hydraulic tilting system for smooth and precise tilting action. The hi limit thermostat is located on the pan bottom. Cooking temperatures are between 100°F and 450°F (38°C to 232°C). Gas supply to the burners is automatically shut off when the pan is tilted.

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

OPERATION SHALL BE BY:

Gas fired skilled operating on 115 VAC, 1 Phase, 60 Hz

- Natural gas
- L.P. gas

STANDARD FEATURES

- ✓ 1/2 H.P. hydraulic tilting system 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.
- ✓ Pour lip strainer
- ✓ Solid state temperature control.
- ✓ Solid state electronic ignition.





OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC 1 Phase, 50 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).

SERVICE CONNECTIONS

-  Supply gas through 3/4" pipe.
-  Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire, 10A minimum supply.
-  - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
-  - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

GAS SUPPLY

MODEL	BTU/HR.	KW/HR.	SUPPLY PRESSURE (W.C.)		MIN. EQUIPMENT CLEARANCE *	
			Natural	Propane	SIDES	REAR
TTGMS-30	80,000	23.4	6"-14" [152-356mm]	11"-14" [279-356mm]	3.0" [76 mm]	
TTGMS-40	100,000	29.3			6.0" [152 mm]	

DIMENSIONS

MODEL	SHIPPING WT.	CAPACITY	UNITS	A	B	C	D	E	F		G	
				inches	mm	inches	mm	inches	mm	inches	mm	inches
GMS-30	650 lbs. [295 kg]	30 gallons 114 liters	inches mm	36.0	70.88	30.0	23.50	33.75	Ø2	Ø3	Ø2	Ø3
				914	1800	762	597	857				
GMS-40	825 lbs. [374 kg]	40 gallons 152 liters	inches mm	48.0	70.88	42.0	23.0	43.75	3.6	5.5	7.3	13.1
				1219	1800	1067	584	1111				

* Use on non-combustible floors only.

