

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

Standard Features

- c-CSA-us and NSF certified.
- All Stainless Steel Exterior.
- NEMA-2 Controls Enclosure.
- Stainless Steel Cover with Spring Assist Hinges.
- Full width handle.
- No-drip Condensate Guide and Vent Port with Swing Cover.
- Easy tilting Pour Control.
- Removable Pour Strainer.
- Pan is 10 gauge Stainless Steel with a #4 finish Exterior, Polished Interior.
- Even Heat Distribution with 5/8" thick Stainless Steel Clad Plate.
- Heavy-Duty welded Frame.
- Welded 1-5/8" Stainless Steel Pipe Frame.
- Adjustable Bullet Front Feet.
- Adjustable Flange Rear Feet.
- Permanently Lubricated, Self Contained Gear Box Tilt Mechanism.

Optional Features

- 18kW elements (40 gallon only) (ACES-18).
- Etched gallon markings (ACGMS-30, ACGMS-40).
- Etched litre markings (ACLMS-30, ACLMS-40).
- 2" draw off valve with strainer, front mounted (ACTVT-2BP).
- 3" draw off valve with strainer, side mounted (ACTVT-3BP).
- Correctional Package.

Electrical Options

- 208 VAC, 1 phase, 50/60 Hz.
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz.
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz.
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz.
- 415/240 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.

Short Spec

Tilting skillet shall be AccuTemp's ACES series electric skillet with manual tilt mechanism. The skillet shall have a stainless steel cover, full width handle, no-drip condensate guide and vent port with swing cover. Unit shall have a permanently lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents

All stainless steel construction featuring coved corners in the pan for easy 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 frame that features adjustable bullet feet and rear legs fitted with flanged adjustable feet for securing to the floor. The controls shall be designed to meet NEMA-2 and shall include a thermostat with OFF position and a range of 160-445°F (71-229°C), a thermostat indicator light, pan tilt switch that shuts elements off if tilted more than 5", and high temperature cut-off set at 536°F (280°C).

Other Approvals



Pan Capacities

Pan Size	Gallon	Litre
33.5" x 23.5"	30	114
43.5" x 23.0"	40	152



ACES-30/ACES-40 Model
 with Standard Features of
 Adjustable Bullet Front Feet
 and Rear Flange Feet

Accessories

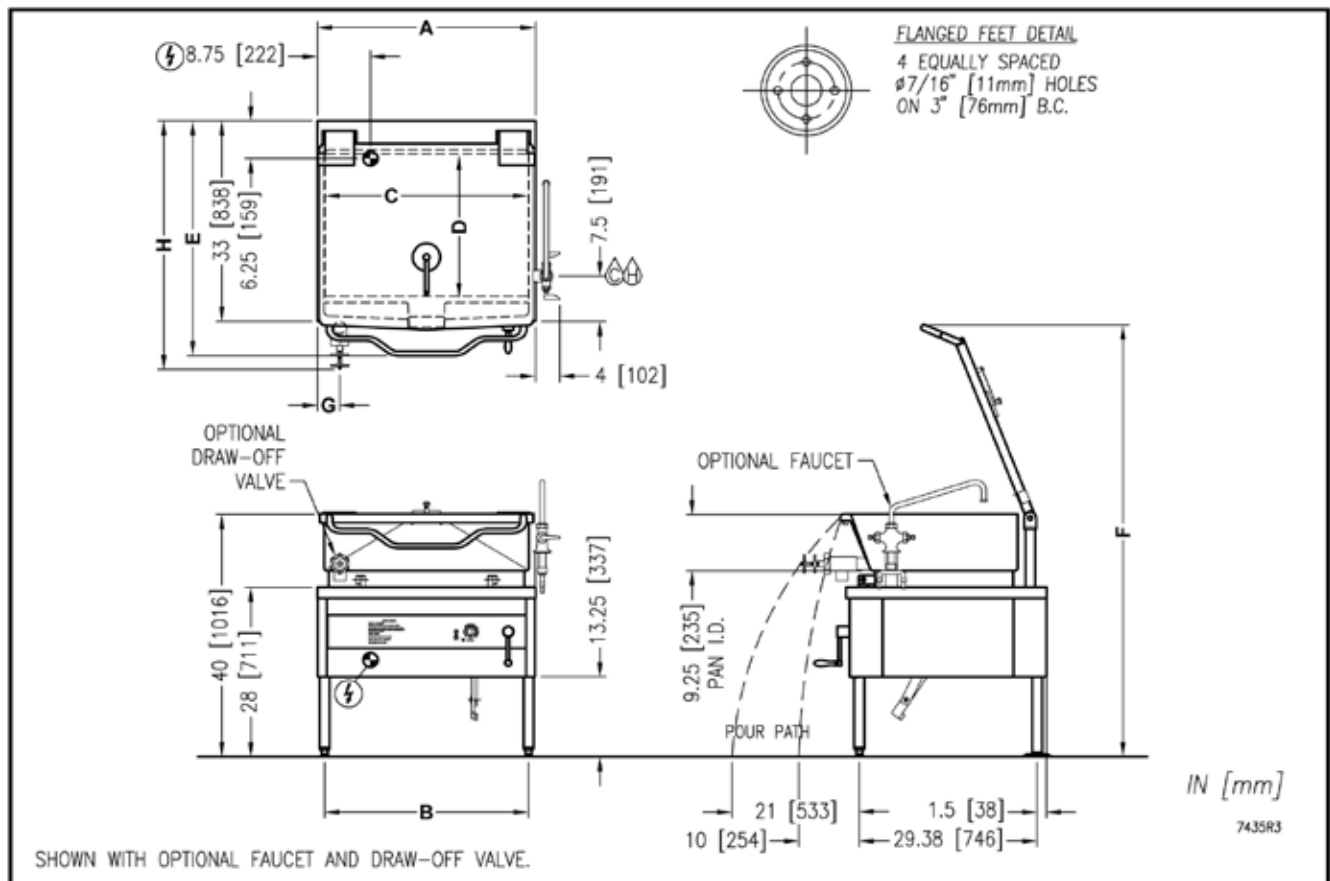
- Pan Carrier (ACPC-1).
- Steam Pan Insert (ACSPI-30, ACSPI-40).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- 3" Stainless Steel faucet plumbing enclosure (AC3139-1).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry Kettle Filler, with Bracket (ACDP-KF).

Tilt Skillet Model "ACES" Specifications								
Model #	kW	Phase	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
ACES-30 (12kW only)	12	1	57.7	54.5	50.0	n/a	n/a	n/a
		3	33.3	31.5	28.9	18.2	16.7	14.4
ACES-40 (15kW)	15	1	72.1	68.2	62.5	n/a	n/a	n/a
		3	41.6	39.4	36.1	22.8	20.9	18.0
ACES-40 (18kW)	18	1	86.5	81.8	75.0	n/a	n/a	n/a
		3	50.0	47.2	43.3	27.3	25.0	21.7

Model #	Shipping Weight	Capacity	UNITS	DIMENSIONS								
				A	B	C	D	E	F	G	H	
ACES-30	545 lbs. [247 kg]	30 gallons 114 litres	inches mm	36.0	33.63	33.5	23.5	38.88	71.38	3.75	Ø2 Ø3	
				914	854	851	597	987	1813	95	41.13 1045	46.75 1187
ACES-40	710 lbs. [332 kg]	40 gallons 152 litres	inches mm	48.0	45.63	43.50	23.0	39.38	70.88	4.75	41.63 1057	46.13 1172

Notes:

1. Electrical connection to be as specified on data plate.
2. Hot and Cold Water: 3/8" OD tubing to faucet (OPTIONAL).



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

Standard Features

- c-CSA-us and NSF certified.
- All Stainless Steel Exterior.
- Stainless Steel Cover with Spring Assist Hinges.
- Full width handle.
- No-drip Condensate Guide and Vent Port with Swing Cover.
- Easy tilting Pour Control.
- Removable Pour Strainer.
- Pan is 10 gauge Stainless Steel with a #4 finish Exterior, Polished Interior.
- Even Heat Distribution with 5/8" thick Stainless Steel Clad Plate.
- Heavy-Duty welded Frame.
- Adjustable Bullet Front Feet.
- Adjustable Flange Rear Feet.
- Electric Ball Drive Actuator for smooth and precise tilting action.

Optional Features

- 18kW elements (40 gallon only)(ACES-18).
- Etched gallon markings (ACGMS-30, ACGMS-40).
- Etched litre markings (ACLMS-30, ACLMS-40).
- 2" draw off valve with strainer, front mounted (ACTVT-2BP).
- 3" draw off valve with strainer, side mounted (ACTVT-2BP).
- Correctional Package.

Electrical Options

- 208 VAC, 1 phase, 50/60 Hz.
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz.
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz.
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz.
- 415/240 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.

Short Spec

Tilt skillet shall be AccuTemp's ACELTS series electric skillet with electric tilting mechanism. The unit shall have stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. Durable ball drive actuator powered by an electric motor for smooth and precise tilting action. The pan shall have a sloped front and front hinged for easy tilting and pour control. Comes with removable pour strainer. All stainless steel construction 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 frame with adjustable bullet feet on the front and flanged adjustable feet on the rear for securing to the floor.

The controls include a thermostat with range of 160°F and 445°F (70°C and 230°C), thermostat indicator light, pan tilt switch that shuts off the heating elements if tilted more than 5°.

Other Approvals



Pan Capacities

Pan Size	Gallon	Litre
33.5" x 23.5"	30	114
43.5" x 23.0"	40	152



ACELTS-30/ACELTS-40 Model
 with Standard Features of
 Adjustable Bullet Front Feet
 and Rear Flange Feet

Accessories

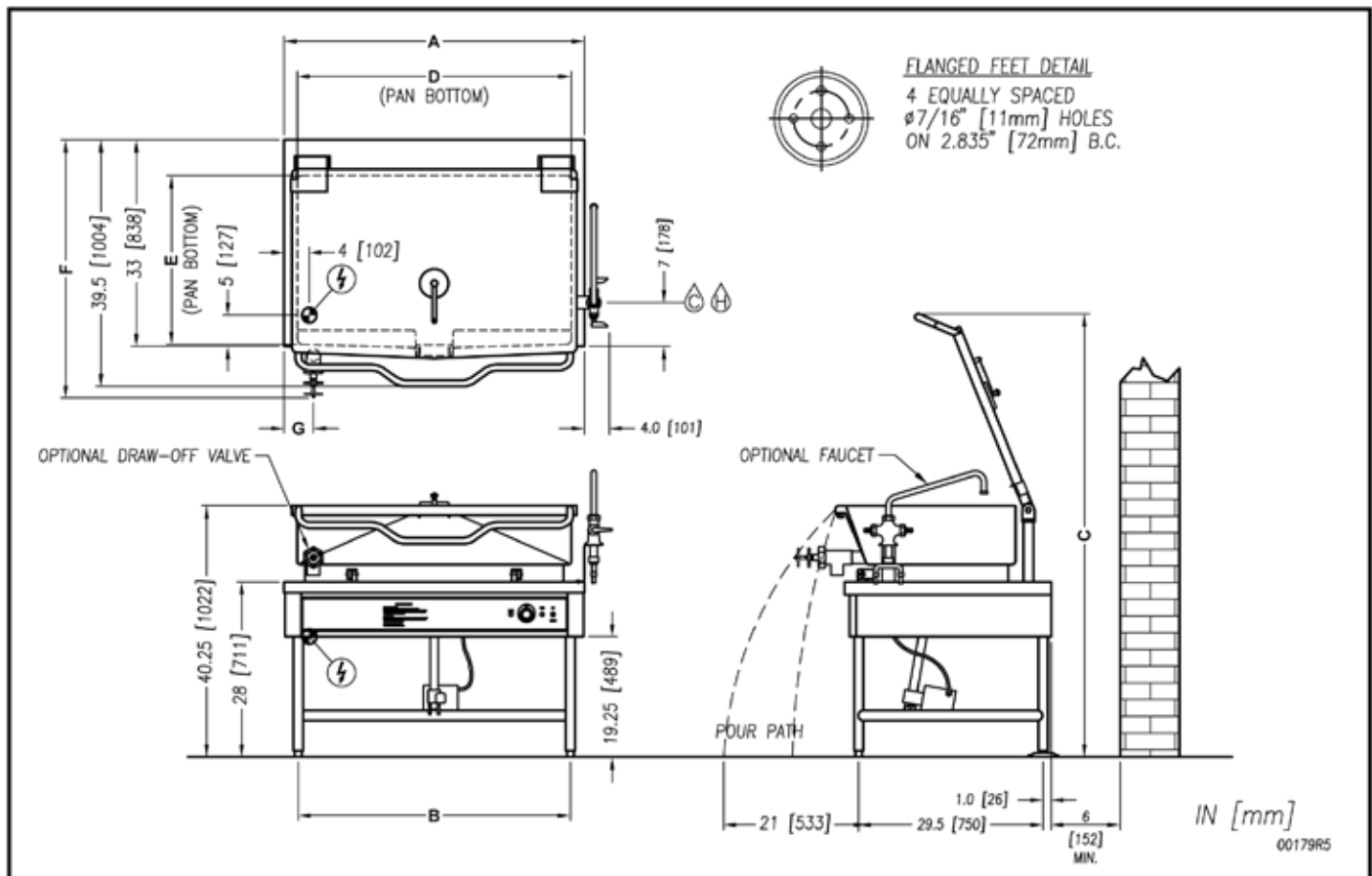
- Pan Carrier (ACPC-1).
- Steam Pan Insert (ACSPI-30, ACSPI-40).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- 3" Stainless Steel faucet plumbing enclosure (AC3139-1).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry Kettle Filler, with Bracket (ACDP-KF).

Tilt Skillet Model "ACE LTS" Specifications								
Model #	kW	Phase	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
ACE LTS-30 (12kW only)	12	1	57.7	54.5	50.0	n/a	n/a	n/a
		3	33.3	31.5	28.9	18.2	16.7	14.4
ACE LTS-40 (15kW)	15	1	72.1	68.2	62.5	n/a	n/a	n/a
		3	41.6	39.4	36.1	22.8	20.9	18.0
ACE LTS-40 (18kW)	18	1	86.5	81.8	75.0	n/a	n/a	n/a
		3	50.0	47.2	43.3	27.3	25.0	21.7

Model #	Shipping Weight	Capacity	UNITS	DIMENSIONS							
				A	B	C	D	E	F	G	
ACE LTS-30	490 lbs. [222 kg]	30 gallons 114 litres	inches mm	36.0	33.5	74	33.5	23.5	Ø2 41.13 1045	Ø3 46.75 1187	3.75 95
				914	851	1880	851	597			
ACE LTS-40	675 lbs. [306 kg]	40 gallons 152 litres	inches mm	48.0 1219	45.5 1156	74 1880	43.5 1105	23.0 584	41.63 1057	46.13 1172	4.75 121

Notes:

1. Electrical connection to be specified on the data plate.
2. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).



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

Standard Features

- c-CSA-us and NSF certified.
- All Stainless Steel Exterior.
- Stainless Steel Cover with Spring Assist Hinges.
- Full width handle.
- No-drip Condensate Guide and Vent Port with Swing Cover.
- Easy tilting Pour Control.
- Pour lip Strainer.
- Pan is 10 gauge Stainless Steel with a #4 finish Exterior, Polished Interior.
- Elements cast in 1-1/2" (38mm) thick aluminum for uniform & efficient heating.
- Heavy-Duty welded Frame.
- Welded 1-5/8" Stainless Steel Pipe Frame.
- Adjustable Bullet Front Feet.
- Adjustable Flange Rear Feet.

Optional Features

- 18kW elements (40 gallon only).
- Etched gallon markings (ACGMS-30, ACGMS-40).
- Etched litre markings (ACLMS-30, ACLMS-40).
- 2" draw off valve with strainer, front mounted (ACTVT-2BP).
- 3" draw off valve with strainer, front mounted (ACTVT-3BP).
- 60 minute mechanical timer mounted in left console.
- Casters.
- Correctional Package.

Electrical Options

- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz.
- 415/240 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.

Short Spec

Tilting skillet shall be AccuTemp's ACETS series electric skillet with manual tilting mechanism and featuring dual consoles. The skillet features all stainless steel construction featuring coved corners for easy cleaning. Convenience features shall include a spring assist hinged stainless steel cover with full width handle, no-drip condensate guide, vent port with swing cover and a removable pour strainer on the pour lip.

The pan sides shall slope outward to facilitate access to the cooking surface. A worm and gear tilt mechanism shall allow the pan to tilt forward manually for complete emptying of contents. Heating shall be accomplished by electric elements cast embedded in a full 1-1/2" (38 mm) thick aluminum casting bolted to the underside of the pan for even heat distribution across the entire surface. Pan shall pivot on side trunnions connected to the gear and control consoles. The consoles shall be drip proof, stainless steel clad and shall be supported by a heavy duty frame with front legs fitted with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. The controls shall be mounted in the left console and shall include a thermostat, power switch and pilot light. As a safety feature the pan shall be equipped with a high limit thermostat cut off. The skillet shall operate at temperature range of 160°F to 445°F (71°C to 229°C) with a high temperature safety cut-off at 536°F (280°C).



ACETS-30/ACETS-40 Model
 with Standard Features of
 Adjustable Bullet Front Feet
 and Rear Flange Feet

Accessories

- Pan Carrier (ACPC-1).
- Steam Pan Insert (ACSPI-30, ACSPI-40).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry Kettle Filler, with Bracket (ACDP-KF).

Other Approvals



Pan Capacities

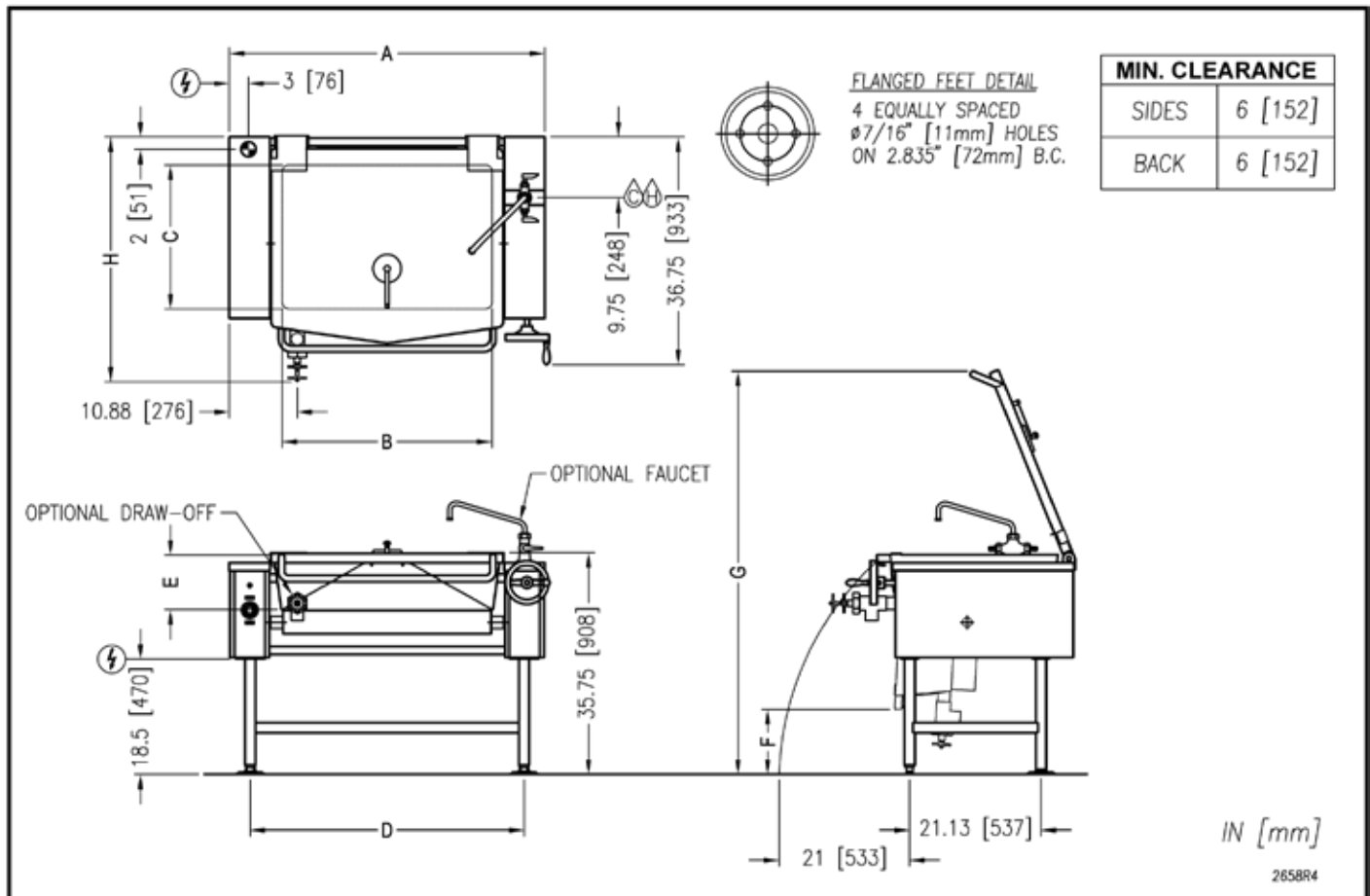
Pan Size	Gallon	Litre
33 3/4" x 23.12"	30	114
49.5" x 24.0"	40	152

Tilt Skillet Model "ACETS" Specifications								
Model #	AMPS PER LINE							
	kW	Phase	208V	220V	240V	380V	415V	480V
ACETS-30	18	3	50.0	47.2	43.3	27.3	25.0	21.6
ACETS-40	27	3	75.0	70.9	65.0	41.0	37.6	32.5

Model #	Shipping Weight	Capacity	UNITS	DIMENSIONS								
				A	B	C	D	E	F	G	H	
ACETS-30	530 lbs. [240 kg]	30 gallons 114 litres	inches mm	50 3/4 1289	33 3/4 857	23 1/8 587	44 1118	8 3/4 222	11 279	66 1676	Ø2 Ø3	
ACETS-40	642 lbs. [291 kg]	40 gallons 152 litres	inches mm	66 1/2 1689	49 1/2 1257	24 610	59 1/2 1511	8 3/4 222	11 279	67 1702	39.38 1000	43.63 1108

Notes:

1. Electrical connection to be specified on the data plate.
2. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).



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

Standard Features

- c-CSA-us and NSF certified.
- All Stainless Steel Exterior.
- Pan is 10 gauge Stainless Steel with a #4 finish Exterior, Polished Interior.
- Even Heat Distribution with 3/8" thick Stainless Steel Clad Plate.
- Heavy-Duty welded Frame.
- Can be mounted to a 30" wide Stainless Steel stand.

Optional Features

- Etched gallon markings (ACGMS-16).
- Etched litre markings (ACLMS-16).
- Correctional Package.

Electrical Options

- 208 VAC, 1 phase, 50/60 Hz.
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz.
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz.
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz.
- 415/240 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.

Short Spec

Counter top tilting skillet shall be AccuTemp's ECTRS-16 series, electrically heated counter tilting skillet. The skillet shall be constructed of all stainless steel. The pan sides shall slope outward to facilitate access to the cooking surface. Pan shall be fitted with side pivots mounted in sealed stainless steel clad consoles mounted on a 10 gauge stainless steel base with #4 finish. Pan shall be fitted with a stainless steel tilt handle with heat resistant knob for tilting the pan forward for complete removal of contents with provisions for mounting on left or right sides. A tilt interlock shall prevent inadvertent tilting of the pan.

Controls shall be integrally mounted and shall include a power switch, pilot light, thermostat, and high temperature cut-off.

The skillet shall operate in a temperature range of 160°F to 445°F (70°C to 230°C).

The skillet can be mounted on a 30" (762 mm) wide stainless steel stand.

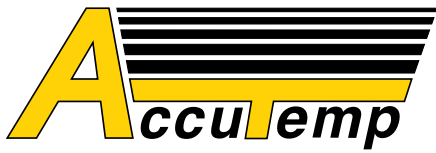
Other Approvals



ACECTRS-16 Model Shown

Accessories

- Steam Pan Insert (ACSPI-16).
- One piece lift-off Stainless Steel cover (ACSC-16).
- 21" high floor stand c/w sliding shelf (ACS-30).
- 18" high floor stand c/w sliding drain pan and stationary drain (ACSD-30-16).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry Kettle Filler, with Bracket (ACDP-KF).



ELECTRIC COUNTER TILTING ROUND SKILLET

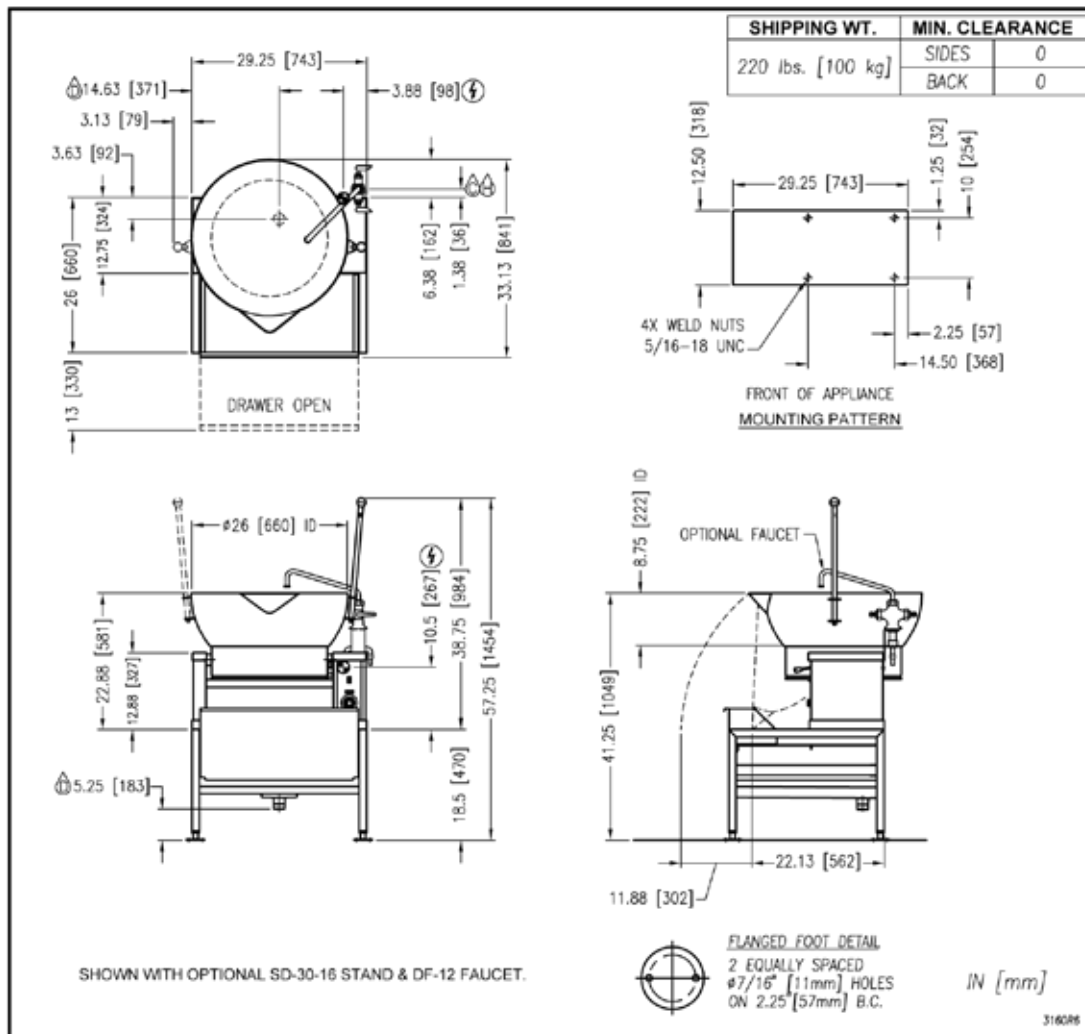
16 Gallon Capacity—Electric Heated,
Manual Tilt, Round Pan, Electric Skillet

Tilt Skillet Model "ACECTRS-16" Specifications								
Model #	kW	Phase	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
ACECTRS-16	7.5	1	36.0	34.1	31.3	N/A	N/A	N/A
		3	20.8	19.7	18.1	11.4	10.4	9.0

Model #	DIMENSIONS									
	Shipping Weight	Capacity	UNITS	Unit Width OD	Pan ID	Pan Height	Height with ACSD-30 stand	Height with Handle	Height with Handle and ACSD-30 stand	ACSD-30 stand Height
ACECTRS-16	220 LBS. [100 KG]	16 gallons 60 litres	inches	29.25	26.0	8.75	41.25	38.75	57.25	18.5
			mm	743	660	222	1049	984	1454	470

Notes:

1. Electrical connection to be specified on the data plate.
2. Drain: 1 1/2" - 1 1/2" NPT.
3. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).



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

Standard Features

- c-CSA-us and NSF certified.
- All Stainless Steel Exterior.
- Stainless Steel Cover with Spring Assist Hinges.
- Full width handle.
- No-drip Condensate Guide and Vent Port with Swing Cover.
- Easy tilting Pour Control.
- Removable Pour Strainer.
- Pan is 10 gauge Stainless Steel with a #4 finish Exterior, Polished Interior.
- Even Heat Distribution with 5/8" thick Stainless Steel Clad Plate.
- Heavy-Duty welded Frame.
- Adjustable Bullet Front Feet.
- Adjustable Flange Rear Feet.
- Hydraulic Lift System powered by a 1/2HP electric motor for precise tilting motion.

Optional Features

- 18kW elements (40 gallon only).
- Etched gallon markings (ACGMS-30, ACGMS-40).
- Etched litre markings (ACLMS-30, ACLMS-40).
- 2" draw off valve with strainer, front mounted (ACTVT-2BP).
- 3" draw off valve with strainer, side mounted (ACTVT-3BP).
- Correctional Package.

Electrical Options

- 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.
- 480 VAC, 3 phase, 60 Hz.

Short Spec

Tilting skillet shall be AccuTemp's ACEMTS series electrically heated skillet with hydraulic tilt. The skillet shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. Powerful hydraulic lift system powered by a 1/2 HP electrical motor for smooth and precise tilting action. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer. Stainless steel construction featuring covered 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 frame fitted with 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. Cooking temperatures are between 160°F and 445°F (71°C and 229°C).

Other Approvals



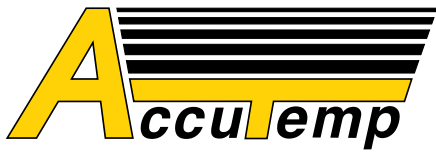
ACEMTS-30/40 Model Shown

Accessories

- Pan Carrier (ACPC-3).
- Steam Pan Insert (ACSPI-30, ACSPI-40).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- 3" Stainless Steel faucet plumbing enclosure (AC3139-1).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry Kettle Filler, with Bracket (ACDP-KF).

Pan Capacities

Pan Size	Gallon	Litre
33.5" x 23.5"	30	114
43.5" x 23.0"	40	152



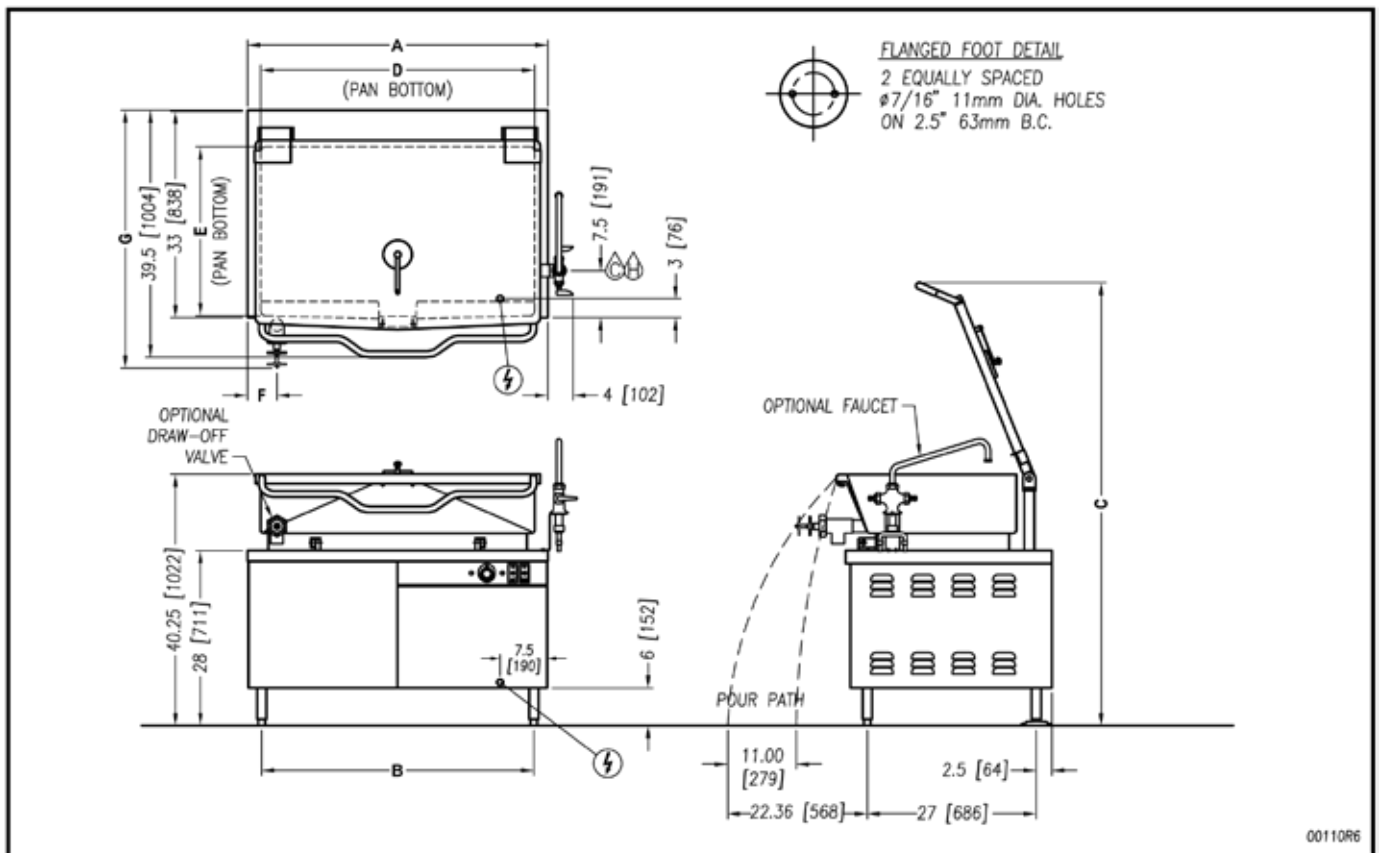
ELECTRIC SKILLET WITH CABINET BASE
 30-40 GALLON CAPACITY—ELECTRIC HEATED,
 ELECTRIC TILT, ELECTRIC SKILLET WITH CABINET BASE

Tilt Skillet Model "ACEMTS" Specifications								
Model #	kW	Phase	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
ACEMTS-30 (12kW only)	12	1	62.1	58.6	53.9	n/a	n/a	n/a
		3	37.7	35.6	32.8	20.6	18.9	16.3
ACEMTS-40 (15kW)	15	1	76.5	72.3	66.4	n/a	n/a	n/a
		3	46	43.5	40	25.2	23.1	19.9
ACEMTS-40 (18kW)	18	1	90.9	85.9	78.9	n/a	n/a	n/a
		3	54.4	51.3	47.2	29.7	27.2	23.6

Model #	Shipping Weight	Capacity	UNITS	DIMENSIONS							
				A	B	C	D	E	F	G	
ACEMTS-30	617 lbs. [280 kg]	30 gallons 114 litres	inches mm	36.0	30	70.88	33.5	23.5	3.75	Ø2 Ø3	
				914	762	1800	851	597	95	41.13	46.75
ACEMTS-40	770 lbs. [349 kg]	40 gallons 152 litres	inches mm	48.0	42.0	70.88	43.5	23.0	4.75	41.63	46.13
				1219	1067	1800	1105	584	121	1057	1172

Notes:

1. Electrical connection to be specified on the data plate.
2. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).



00110R6

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

Standard Features

- c-CSA-us and NSF certified.
- All Stainless Steel Exterior.
- Heat proof knob.
- Pan is 10 gauge Stainless Steel with a #4 finish Exterior, Polished Interior.
- Even Heat Distribution with 1 1/2" thick Stainless Steel Clad Plate.

Optional Features

- Etched gallon markings. (ACGMS-12)
- Etched litre markings. (ACLMS-45)
- Correctional Package.
- Can be mounted to a 21" high Stainless Steel stand.
- Marine Lock (ACML-1).

Electrical Options

- 208 VAC, 1 phase, 50/60 Hz.
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz.
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz.
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz. 4 wire
- 415/240 VAC, 3 phase, 50/60 Hz. 4 wire
- 480 VAC, 3 phase, 50/60 Hz.

Short Spec

Countertop tilting skillet shall be AccuTemp's electrically heated counter tilting skillet. The skillet shall have all stainless steel construction and features a one-piece coved corner design for easy cleaning. Cast Aluminum heater provides even heat distribution across the entire surface.

The skillet pan shall be mounted on side pivots to allow tilting for complete removal of contents by means of a tilting handle with heat proof knob. A tilt position device shall permit the pan to be tilted forward slightly during cooking to aid grease removal. The mounting base shall be fitted with mounting lugs for securing to counter or optional stand. The controls shall be integrally mounted in the stainless steel clad console and shall include a power switch, operating thermostat, pilot light and high temperature cut-off. The skillet shall operate in a temperature range of 160°F to 445°F (71°C to 230°C).

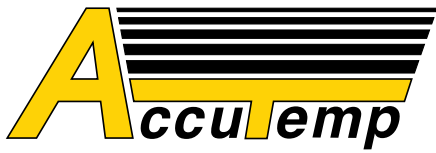
Other Approvals



ACECTS-12 Model Shown

Accessories

- Steam Pan Insert (ACSPI-12).
- One piece lift-off Stainless Steel cover (ACSC-12).
- 21" high floor stand c/w sliding shelf (ACS-30).
- 21" high floor stand c/w sliding drain pan and stationary drain (ACSD-30).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry Kettle Filler, with Bracket (ACDP-KF).



ELECTRIC COUNTER TILTING SKILLET

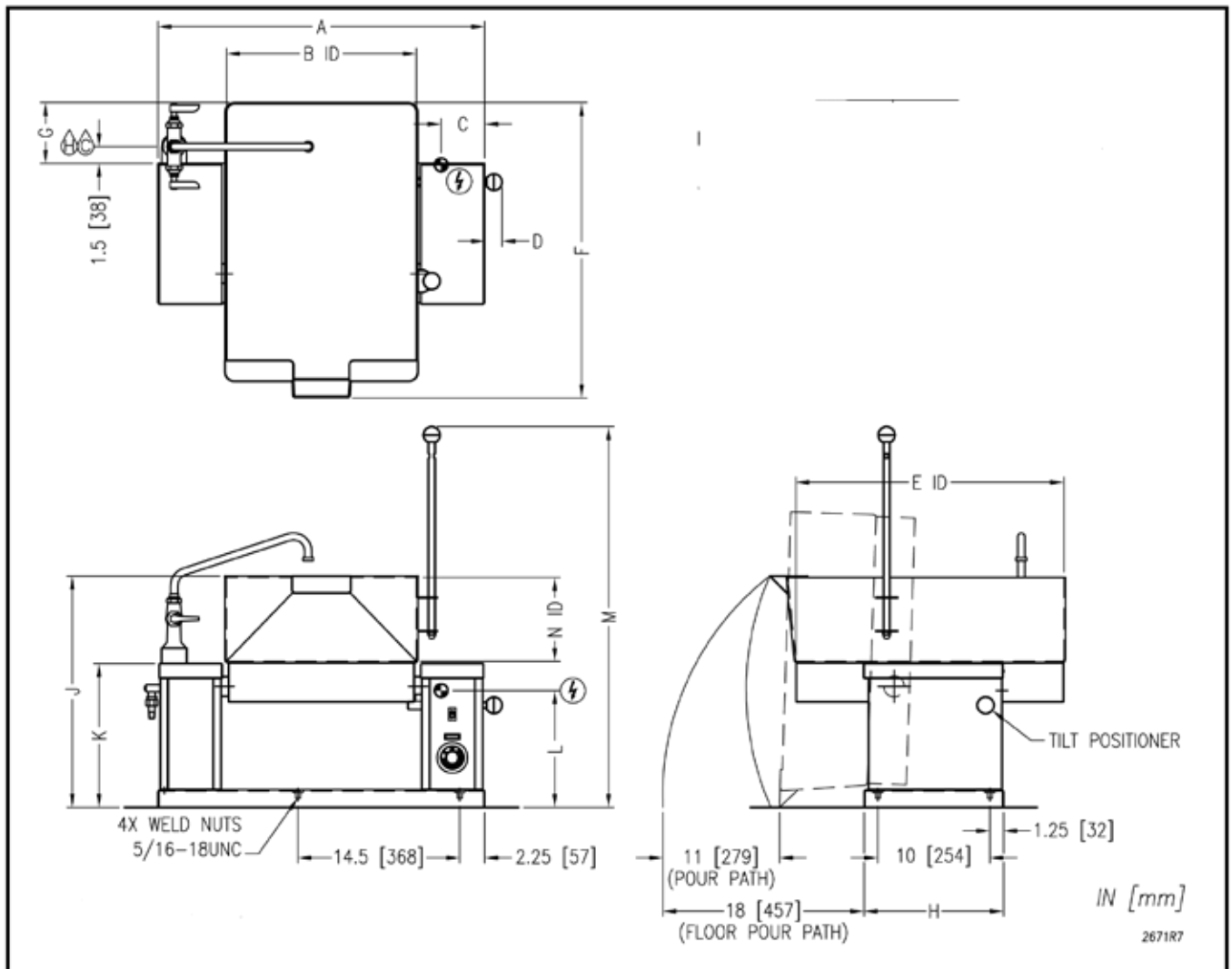
12 GALLON CAPACITY—ELECTRIC HEATED,
MANUAL TILT, ELECTRIC TILTING SKILLET

Tilt Skillet Model "ACECTS-12" Specifications								
Model #	kW	Phase	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
ACECTS-12	9	1	43.3	40.9	37.5	N/A	N/A	N/A
		3	25.0	23.6	21.7	13.7	12.5	10.8

DIMENSIONS																
Model #	Shipping Weight	Capacity	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	N
ACECTS-12	191 LBS [87 KGS]	12 gallons 46 litres	inches	29.25	17	4	2	24	26.5	5.5	12.5	20.75	13	10.5	34.13	7.5
			mm	743	432	102	51	610	673	140	318	527	330	267	867	191

Notes:

1. Electrical connection to be specified on the data plate.
2. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).



MM6208-1105

AccuTemp Products, Inc.

8415 North Clinton Park • Fort Wayne, IN 46825 • 800-210-5907 • 260-493-0415 • Fax 260-493-0318 • accutemp.net