

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

Standard Features

- AGA/CGA 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.
- Solid state Temperature Control.
- Solid state spark to intermittent pilot ignition.

Optional Features

- Operation can be connected by Natural Gas or Propane
- 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

- 115 VAC, 1 Phase, 50/60 Hz. 2 AMPS.
- 220 VAC, 1 Phase, 50/60 Hz.

Short Spec

Tilting skillet shall be AccuTemp's ACGS series Natural Gas fired 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 comes with removable pour strainer. Unit shall have a permanently lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents

The pan shall be heated with stainless steel atmospheric burners with intermittent spark ignition to pilot. The pan shall be mounted on a heavy duty frame with stainless steel exterior featuring adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. The controls enclosure shall be designed to meet NEMA-2 and shall include a solid state thermostat with OFF position and a 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 500°F (260°C).

Other Approvals



Pan Capacities

Pan Size	Btu	Gallon	Litre
33.5" x 23.5"	100,000	30	114
43.5" x 23.0"	125,000	40	152



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

Accessories

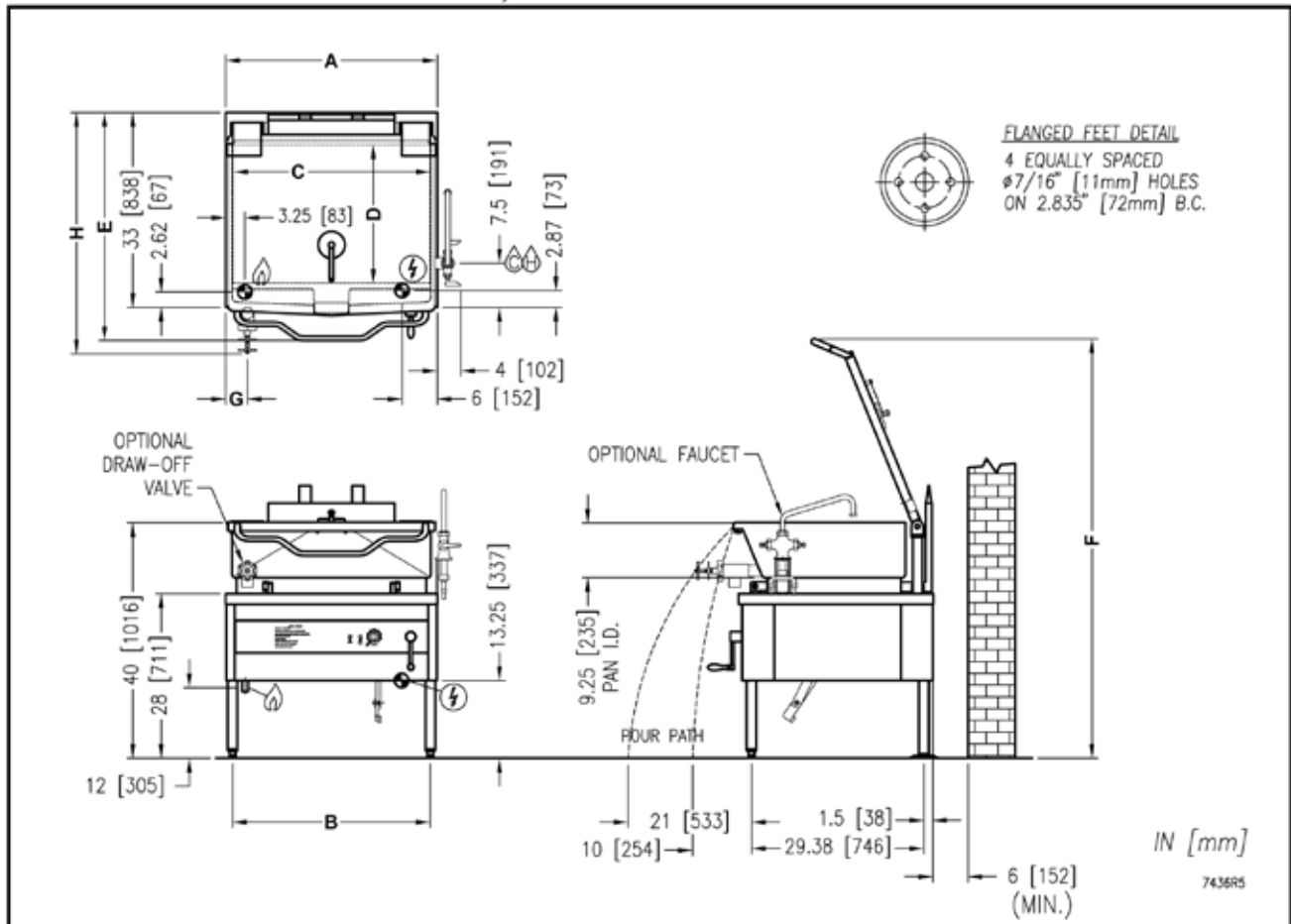
- Pan Carrier (ACPC-1).
- Steam Pan Insert (ACSPI-30, ACSPI-40).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- 3" Stainless Steel faucet plumbing enclosure (AC3139-1).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry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

Tilt Skillet Model "ACGS" Specifications					
GAS SUPPLY					
Model #	BTU/HR.	KW/HR	SUPPLY PIPE PRESSURE (W.C.)		MIN CLEARANCE*
ACGS-30	100,000	29.3	Natural 6"-14" (152-356mm)	Propane 11"-14" (279-356mm)	SIDES 0
ACGS-40	125,000	36.6			BACK 6 [152]

DIMENSIONS											
Model #	Shipping Weight	Capacity	UNITS	A	B	C	D	E	F	G	H
ACGS-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
ACGS-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
				1219	1159	1105	584	1000	1800	121	46.13 1172

Notes:

1. Supply gas through 3/4" pipe. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
2. Unit supplied with 6' cord and 3-prong plug, maximum 2 AMPS.
3. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).



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

Standard Features

- Natural Gas or Propane
- AGA/CGA 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

- 220 VAC, 1 Phase, 50/60 Hz.
- 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

- 115 VAC, 1 Phase, 50/60 Hz. 4 AMPS.
- 220 VAC, 1 Phase, 50/60 Hz.

Short Spec

Tilt skillet shall be AccuTemp's AGLTS series natural gas fired 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 mounted on a heavy duty frame with stainless steel exterior 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).

Other Approvals



Pan Capacities

Pan Size	Btu	Gallon	Litre
33.5" x 23.5"	80,000	30	114
43.5" x 23.0"	100,000	40	152



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

Accessories

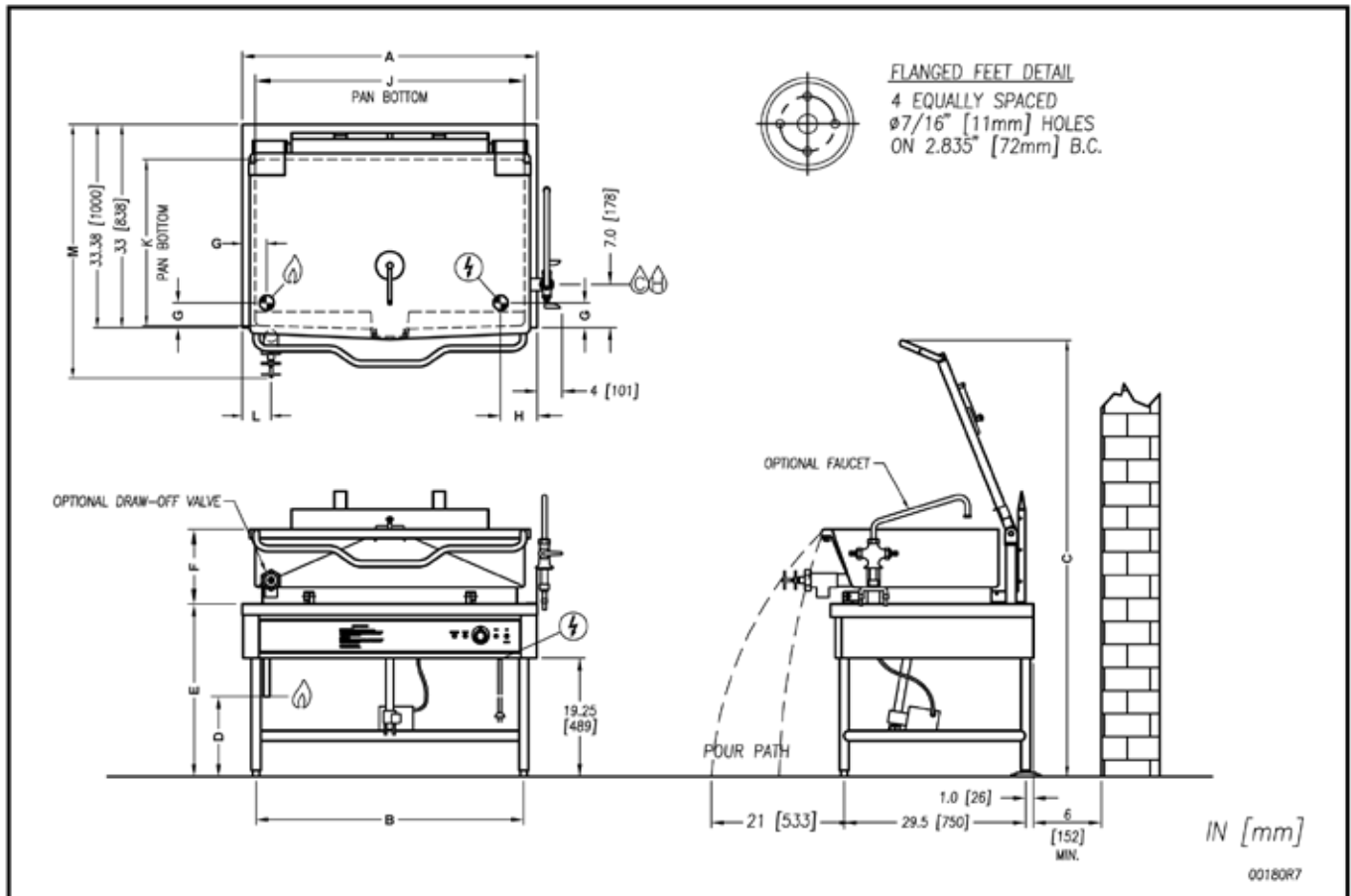
- Pan Carrier (ACPC-1).
- Steam Pan Insert (ACSPI-30, ACSPI-40).
- 12" Single Pantry Faucet with swing spout (ACSF-12).
- 12" Double pantry faucet with swing spout (ACDF-12).
- 3" Stainless Steel faucet plumbing enclosure (AC3139-1).
- Single pantry Kettle Filler, with Bracket (ACSP-KF).
- Double pantry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

Tilt Skillet Model "ACGLTS" Specifications					
GAS SUPPLY					
Model #	BTU/HR.	KW/HR	SUPPLY PIPE PRESSURE (W.C.)		MIN CLEARANCE*
ACGLTS-30	80,000	23.4	Natural	Propane	SIDES 3 [76]
ACGLTS-40	100,000	29.3	6"-14" (152-356mm)	11"-14" (279-356mm)	BACK 6 [152]

DIMENSIONS																
Model #	Shipping Weight	Capacity	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	
ACGLTS-30	550 lbs. [249 kg]	30 gallons 114 litres	inches mm	36.0	33.5	70	13	28	12.25	4	6	33.5	23.5	3.75	Ø2	Ø3
				914	851	1800	330	711	311	102	152	851	597	95	41.13 1045	46.75 1187
ACGLTS-40	736 lbs. [334 kg]	40 gallons 152 litres	inches mm	48.0	45.5	70	13	28	12.25	4	6	43.5	23.0	4.75	41.63 1057	46.13 1172

Notes:

1. Supply gas through 3/4" pipe. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
2. Unless otherwise specified, Field Wire Electrical Connection to be 120V, 60Hz single phase with grounding wire. Unit supplied with 6' cord and 3-prong plug. Max AMPS: 4.0
3. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).



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

Standard Features

- AGA/CGA 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.
- 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.

Optional Features

- 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).
- Correctional Package.

Electrical Options

- 115 VAC, 1 Phase, 50/60 Hz. 4 AMPS.
- 220 VAC, 1 Phase, 50/60 Hz.

Pan Capacities

Pan Size	Btu	Gallon	Litre
33.5" x 23.5"	80,000	30	114
43.5" x 23.0"	100,000	40	152

Short Spec

Tilting skillet shall be AccuTemp's ACGTS series natural gas fired skillet with manual tilting mechanism and featuring dual console's. 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.

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.

Controls shall be housed in a drip proof stainless steel console and supported on a heavy duty tubular frame with adjustable feet on the front and flanged adjustable feet on the rear for securing to the floor. 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.

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

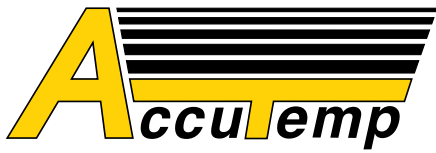
Other Approvals



ACGTS-30/ACGTS-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).



GAS SKILLET WITH MANUAL TILT

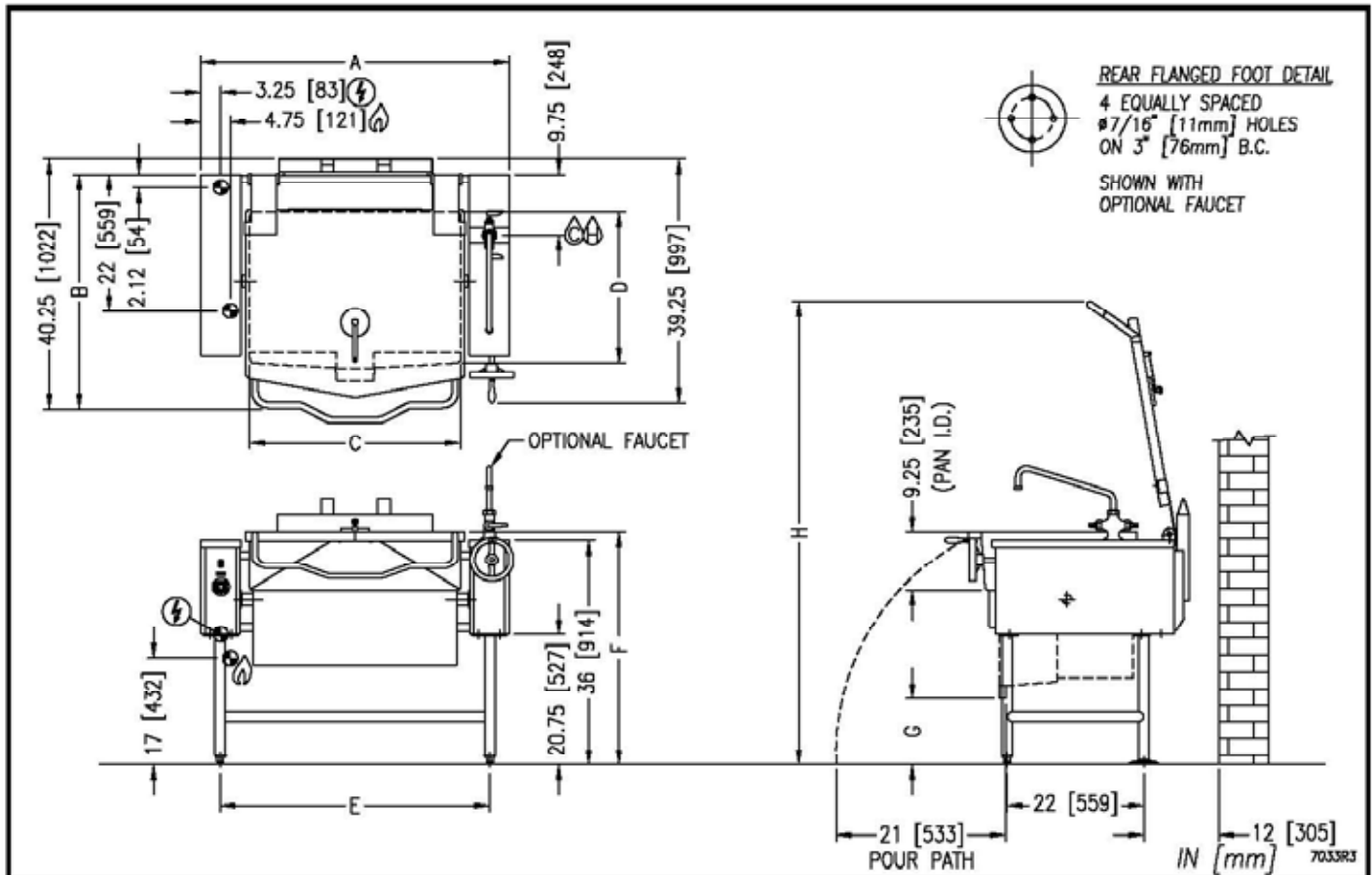
30-40 GALLON CAPACITY—GAS FIRED,
MANUAL TILT, GAS SKILLET

Tilt Skillet Model "ACGTS" Specifications						
GAS SUPPLY						
Model #	BTU/HR.	KW/HR	SUPPLY PIPE PRESSURE (W.C.)		MIN CLEARANCE*	
ACGTS-30	80,000	23.4	Natural	Propane	SIDES	0
ACGTS-40	100,000	29.3	6"-14" (152-356mm)	11"-14" (279-356mm)	BACK	6 [152]

DIMENSIONS												
Model #	Shipping Weight	Capacity	UNITS	A	B	C	D	E	F	G	H	J
ACGTS-30	684 lbs. [310 kg]	30 gallons 114 litres	inches mm	49.63 1257	40.75 1035	33.5 851	23.5 597	43.13 1095	37.25 946	43 1092	71.88 1826	Ø2 Ø3
ACGTS-40	725 lbs. [328 kg]	40 gallons 152 litres	inches mm	58.63 1486	40.25 1022	43.5 1105	23.0 584	52.13 1324	37.5 953	42.13 1070	71.88 1826	42 46.5 1067 1181

Notes:

1. Supply gas through 1/2" pipe. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
2. Electrical connection to be specified on the data plate.
3. Unit supplied with 6' cord and 3-prong plug.
4. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).



MM6211-1105

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

Standard Features

- Natural Gas or Propane
- AGA/CGA 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.
- Can be mounted to a 30" wide Stainless Steel stand.

Optional Features

- 220 VAC, 1 Phase, 50/60 Hz.
- Natural Gas or Propane
- Etched gallon markings (ACGMS-30, ACGMS-40).
- Etched litre markings (ACLMS-30, ACLMS-40).
- Correctional Package.

Electrical Options

- 115 VAC, 1 Phase, 50/60 Hz. 30,000 BTU.
- 220 VAC, 1 Phase, 50/60 Hz.

Pan Capacity

Pan Size	Btu	Gallon	Litre
26" Inside Dia.	30,000	16	60

Short Spec

Round counter tilt skillet shall be AccuTemp's ACGTRS-16 series natural gas fired counter tilting skillet. The skillet shall be constructed stainless steel with a #4 exterior finish and a polished interior. The pan sides shall slope outward to facilitate access to the cooking surface. Cooking surface shall be 3/8" (9.5250 mm) thick stainless steel clad plate, ensuring even heat transfer over entire 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 proof 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, solid state thermostat, temperature pilot light, electronic ignition, ignition light, and a high limit temperature cut-off. Burner turns off automatically when pan is tilted. The skillet shall operate in a temperature range of 100°F to 450°F (38°C to 232°C).

The skillet can be mounted on a 30" (762 mm) wide stainless steel stand with sliding drain pan and stationary drain.



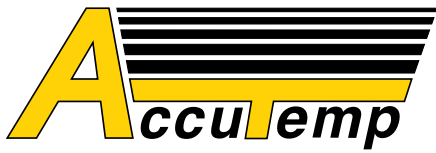
ACGTRS-16 Model Shown
with Optional Stand

Accessories

- Steam Pan Insert (ACSPI-16).
- One piece lift-off Stainless Steel cover (ACSC-16).
- 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).

Other Approvals





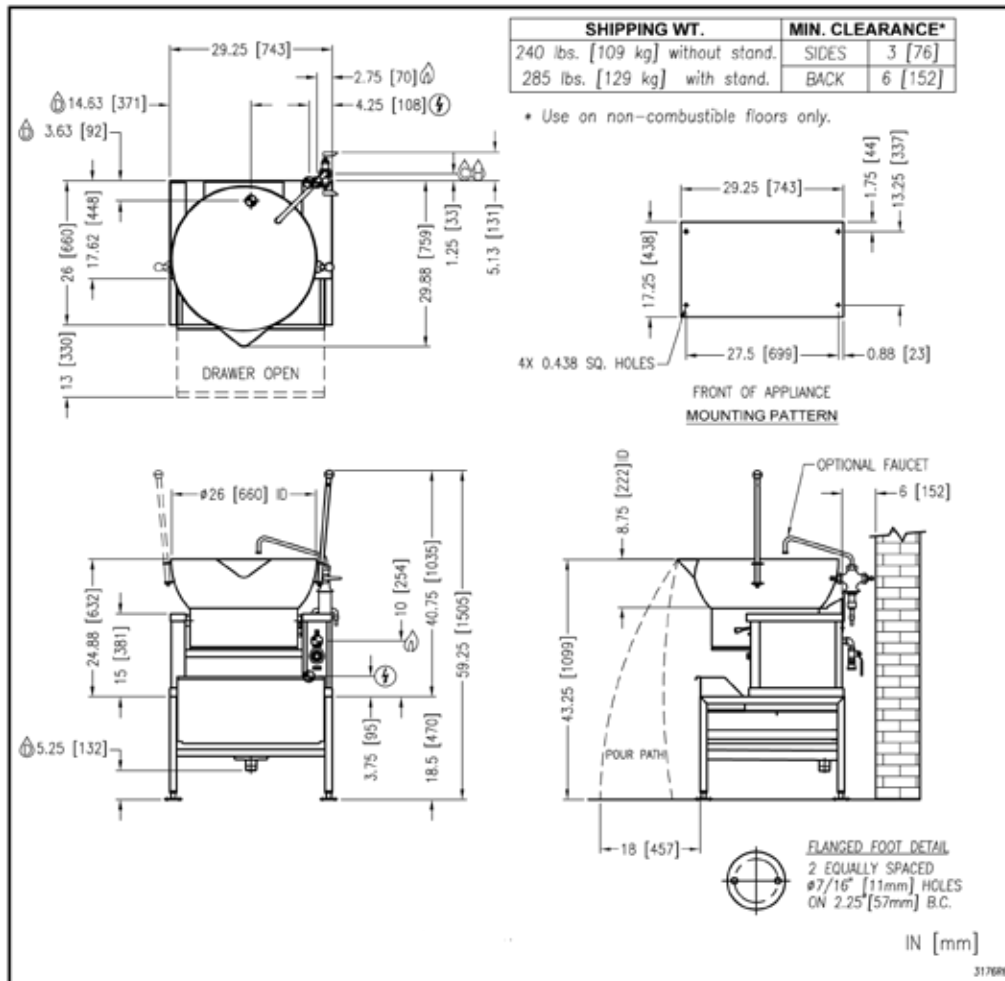
GAS COUNTER TILTING ROUND SKILLET
 16 GALLON CAPACITY—GAS FIRED,
 MANUAL TILT, ROUND PAN, ELECTRONIC IGNITION

Tilt Skillet Model "ACGCTRS" Specifications						
GAS SUPPLY						
Model #	BTU/HR.	KW/HR	SUPPLY PIPE PRESSURE (W.C.)		MIN CLEARANCE*	
ACGCTRS-16	30,000	8.8	Natural 7"-14" (178-355mm)	Propane 11"-14" (280-355mm)	SIDES BACK	3 [76] 6 [152]

DIMENSIONS										
Model #	Shipping Weight	Capacity	UNITS	Unit Width OD	Pan ID	Pan Height	Height with ACSD-30G stand	Height with Handle	Height with Handle and ACSD-30G stand	ACSD-30G Stand Height
ACGCTRS-16	285 LBS. [129 KG]	16 gallons 60 litres	inches	29.25	26.0	8.75	43.25	40.75	59.25	18.5
			mm	743	660	222	1099	1035	1505	470

Notes:

1. Supply gas through 1/2" pipe. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
2. Electrical connection to be specified on the data plate.
3. Unit supplied with 6' cord and 3-prong plug.
4. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).
5. DRAIN CONNECTION: 1 1/2" NPT drain connection to stand (optional)



MM6212-1105

AccuTemp Products, Inc.

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

Standard Features

- Natural Gas or Propane
- AGA/CGA 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

- 220 VAC, 1 Phase, 50 Hz.
- 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

- 115 VAC, 1 Phase, 50/60 Hz. 4 AMPS.
- 220 VAC, 1 Phase, 50/60 Hz.

Pan Capacities

Pan Size	BTU	Gallon	Litre
33.75" x 23.5"	80,000	30	114
43.25" x 23.0"	100,000	40	152

Short Spec

Tilting skillet shall be AccuTemp's ACGMTS series natural gas fired 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 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 frame fitted with stainless steel legs with adjustable bullet feet on the front and flanged adjustable feet on the rear for securing to the floor. Enclosed with #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.

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.

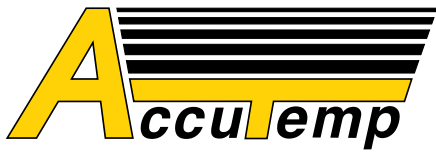
Other Approvals



ACGMTS-30/40 Model Shown

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).



GAS SKILLET WITH CABINET BASE

30-40 GALLON CAPACITY—GAS FIRED,

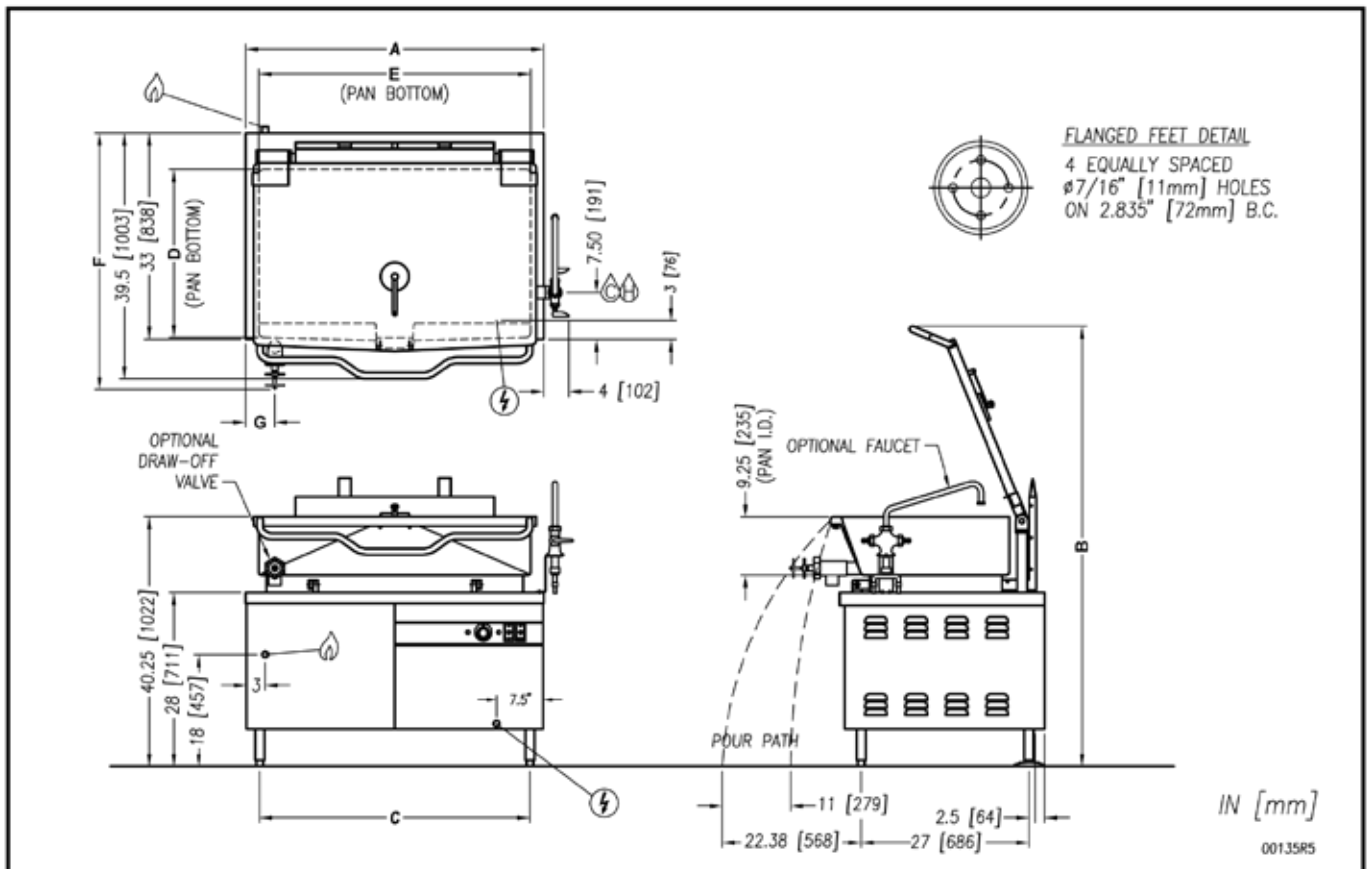
ELECTRIC TILT, ELECTRONIC IGNITION

Tilt Skillet Model "ACGMTS" Specifications				
GAS SUPPLY				
Model #	BTU/HR.	SUPPLY PIPE PRESSURE (W.C.)		MIN CLEARANCE*
ACGMTS-30	80,000	Natural	Propane	SIDES 3 [76]
ACGMTS-40	100,000	6"-14" (152-356mm)	11"-14" (279-356mm)	BACK 6 [152]

DIMENSIONS											
Model #	Shipping Weight	Capacity	UNITS	A	B	C	D	E	F	G	
ACGMTS-30	650 lbs. [295 kg]	30 gallons 114 litres	inches mm	36.0	70.88	30	23.5	33.75	Ø2	3.75	
				914	1800	762	597	857	Ø3		95
ACGMTS-40	825 lbs. [374 kg]	40 gallons 152 litres	inches mm	48.0	70.88	42.0	23.0	43.75	41.13 1045	46.13 1187	4.75 121

Notes:

1. Supply gas through 3/4" pipe. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
2. Unless otherwise specified, Field Wire Electrical Connection to be 120V, 60Hz, single phase with grounding wire, 10AMPS minimum supply
3. Unit supplied with 6' cord and 3-prong plug.
4. Hot & Cold Water: 3/8" OD tubing to Faucet (optional).



MM6213-1105

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