

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.
- 12kW on 30 gallon.
- 18kW on 40 gallon.

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 #	kW	OPT	Phase	AMPS PER LINE					
				208V	220V	240V	380V	415V	480V
ACETS-30	18	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
ACETS-40	27	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
		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	
										Ø2	Ø3	Ø2	Ø3
ACETS-30	530 lbs. [240 kg]	30 gallons 114 litres	inches mm	49 3/4 1264	32.88 835	23.5 597	43.13 1095	9.25 235	67.63 1718	39 991	43.5 1105	10.63 270	11.13 283
ACETS-40	642 lbs. [291 kg]	40 gallons 152 litres	inches mm	59 1499	42.88 1089	23 584	52.5 1334	9.25 235	67.5 1715	38.75 984	43.25 1099	10.25 260	10.75 273

Notes:

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

