



# ELECTRIC TILTING SKILLET 30 AND 40 GALLON



ELTS-30

Shall be a Crown model \_\_\_\_\_, electrically heated tilting skillet, c-CSA-us and NSF certified. The unit shall have a spring assisted, stainless steel cover, with full width handle, no drip condensate guide and vent port with swing cover. The pan shall have a sloped front and be front hinged for easy tilting pour control and comes complete with a removable pour lip strainer. Pan is formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with coved corners for easy cleaning and etched gallon markings. Cooking surface shall be heated by electric elements cast embedded in full 1-3/8" (35 mm) thick aluminum casting bolted to the underside of the pan for even heat distribution across the entire surface.

The pan shall be mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41 mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor.

The controls include a thermostat with OFF position and a range of 160°F - 445°F (71°C - 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).

Tilting is controlled by an electric motor driven, ball drive actuator for smooth and precise tilting action.

MODEL	kW	CAPACITY	
		GALLON	LITER
ELTS-30	12	30	114
ELTS-40	18	40	152

### OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 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

### OPTIONAL ITEMS AT EXTRA COST:

- 380 VAC, 3 phase, 50/60 Hz
- 415 VAC, 3 phase, 50/60 Hz
- 480 VAC, 3 phase, 50/60 Hz
- Etched liter markings (LMS-30, LMS-40)
- 2" (51 mm) draw-off valve with strainer (TVT-2BP)
- 3" (76 mm) draw-off valve with strainer (TVT-3BP)
- Correctional package

### ACCESSORIES:

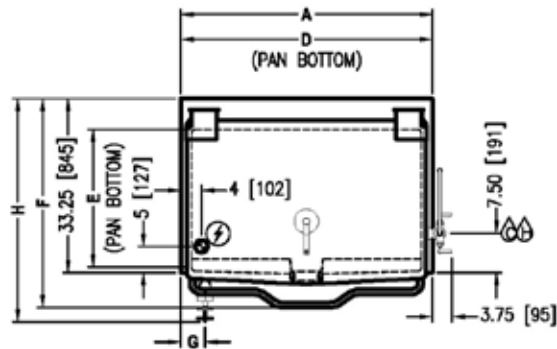
- Pan carrier (PC-1)
- Steam pan insert (SPI-30, SPI-40)
- 12" Single pantry faucet with swing spout (SF-12)
- 12" Double pantry faucet with swing spout (DF-12)
- 3" Stainless steel faucet plumbing enclosure (SPE-1)
- Single pantry rinse spray head with 68" hose (SP-RSH)
- Double pantry rinse spray head with 68" hose (DP-RSH)
- Faucet bracket (FB)

Job \_\_\_\_\_  
Item# \_\_\_\_\_

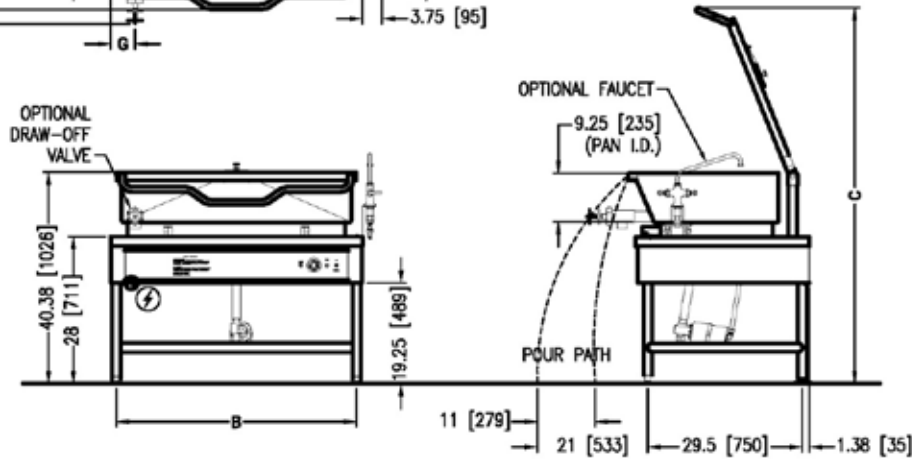


Models:  ELTS-30  ELTS-40

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE	
ELTS-30	494 lbs. [224 kg]	SIDES	0
ELTS-40	575 lbs. [260 kg]	BACK	6" (152 mm)



**FLANGED FEET DETAIL**  
4 EQUALLY SPACED  
#7/16" [11mm] HOLES  
ON 2.835" [72mm] B.C.



**DIMENSIONS**

IN [mm]

MODEL	CAPACITY	A	B	C	D	E	F	G	H	
									Ø2	Ø3
ELTS-30	30 Gallons (114 liters)	36" (914 mm)	33.88" (860 mm)	72.25" (1835 mm)	33.5" (851 mm)	23.5" (597 mm)	39.50" (1003 mm)	3.75" (95 mm)	42.63 (1083)	46.5 (1181)
ELTS-40	40 Gallons (152 liters)	48" (1219 mm)	45.88" (1165 mm)	71.75" (1822 mm)	43.5" (1105 mm)	23" (584 mm)	39.88" (39.88 mm)	4.75" (121 mm)	42.63 (1083)	46.5 (1181)

**UTILITY INFORMATION**

AMPS PER LINE								
MODEL	kW	PHASE	208V	220V	240V	380V	415V	480V
ELTS-30	12	1	57.7 A	54.5 A	50.0 A	N/A	N/A	N/A
		3	33.3 A	31.5 A	28.9 A	18.2 A	16.7 A	14.4 A
ELTS-40	18	1	86.5 A	81.8 A	75.0 A	N/A	N/A	N/A
		3	50.0 A	47.2 A	43.3 A	27.3 A	25.0 A	21.7 A

**SERVICE CONNECTIONS**

- Electrical connection to be as specified on data plate
- Cold Water: 3/8" O.D. tubing to optional faucet
- Hot Water: 3/8" O.D. tubing to optional faucet

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



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