



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



EMTS-60

## ELECTRIC MODULAR SKILLET

EMTS-60

### OPERATION SHALL BE BY:

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

### STANDARD FEATURES:

- 1/2 HP hydraulic tilt mechanism
- Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover
- One piece 10 gauge T-304 stainless steel pan
- All stainless steel exterior
- Pour lip strainer



### OPTIONS & ACCESSORIES AT ADDITIONAL COST

380 VAC, 3 Phase, 60 Hz  
480 VAC, 3 Phase, 60 Hz  
Etched litre markings (LMS-226)  
2" draw off valve with strainer (TVT-2)  
Correctional package  
18kW 3 or 1 Phase Elements  
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 with 6" swing spout and 68" spray hose and bracket (SF-RSH-6)  
Double pantry faucet with 6" swing spout and 68" spray hose and bracket (DF-RSH-6)

Single Pantry rinse spray head, 68" hose c/w bracket (SP-RSH)  
Double Pantry rinse spray head, 68" hose c/w bracket (DP-RSH)  
Draw-off valve hose kit with 8' hose (DVHK-)

### STANDARD CONSTRUCTION SPECIFICATIONS

CROWN model EMTS-60, electrically heated skillet with hydraulic tilt, c-CSA-us 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 304 stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning and etched gallon markings.

Heating shall be accomplished by electric elements cast embedded in a 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 angle constructed frame fitted with 6" (152 mm) stainless steel legs with 4 adjustable flanged feet for securing to the floor.

Enclosed with #4 finished type 304 stainless steel with removable side panel and two stainless steel front cabinet doors.

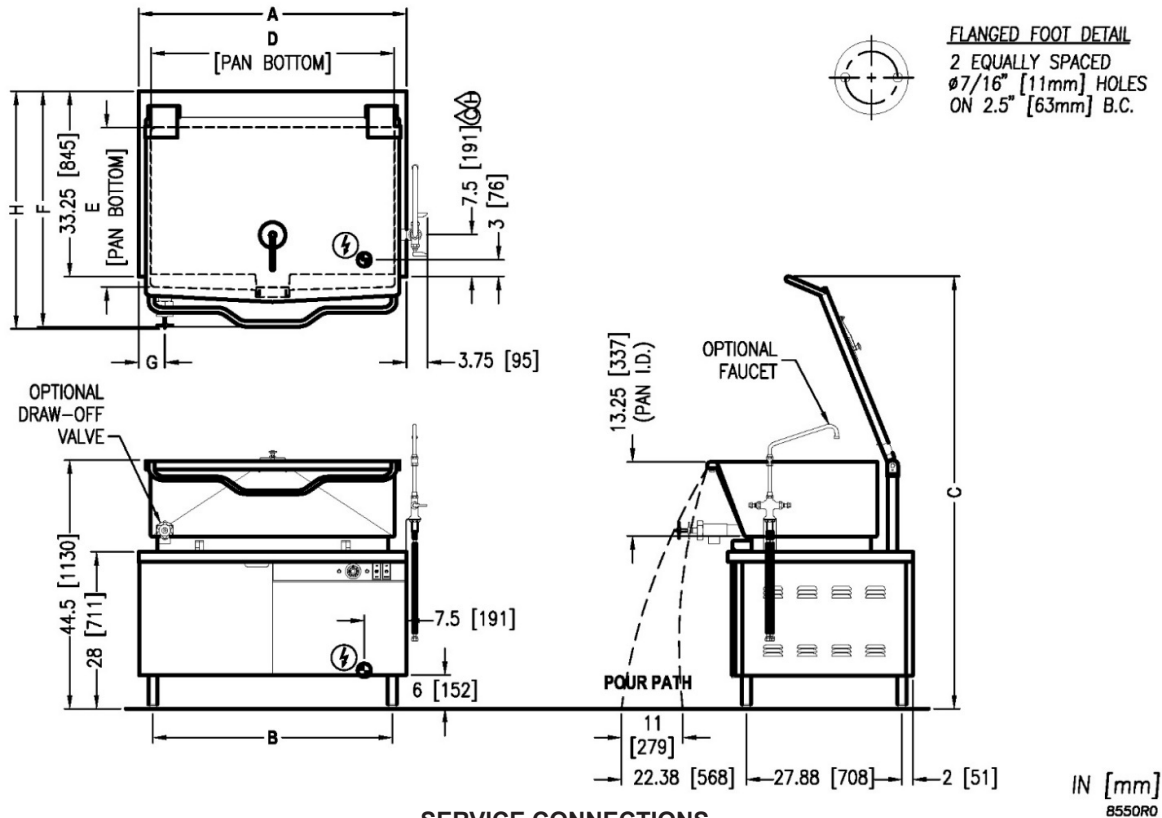
All controls are mounted in the cabinet base which include temperature thermostat, temperature light, tilt switch, high limit thermostat and hydraulic lift system powered by a 1/2 HP electrical motor for smooth and precise tilting action.

Cooking temperatures are between 160F and 445F (70C and 230C).



Approval Notes: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

**DIMENSIONS**

MODEL	CAPACITY	A	B	C	D	E	F	G	H	
EMTS-60	60 Gallons (227 liters)	48" (1219 mm)	42" (1067 mm)	77.50" (1969 mm)	42.88" (1089 mm)	23" (584 mm)	42.25" (1073 mm)	4.75" (121 mm)	Ø2	Ø3
									42.63" (1083 mm)	46.5" (1181 mm)

**ELECTRICAL CHARACTERISTIC**

AMPS PER LINE								
MODEL	kW	PHASE	208V	220V	240V	380V	415V	480V
EMTS-60	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
	27	3	75.0 A	70.9 A	65.0 A	41.0 A	37.6 A	32.5 A

**SPECIFICATIONS**

MODEL	CAPACITY		
	kW	GALLON	LITER
EMTS-60	27	60	226

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE	
EMTS-60	845 lbs. [384 kg]	SIDES BACK	0 4" (102 mm)

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

