



GAS COUNTER TILTING SKILLET



BGCTS-16 with optional stand and faucet

MODEL	CAPACITY		
	BTU	GALLON	LITER
BGCTS-16	63,000	16	61

OPERATION SHALL BE BY:

- Natural Gas
- L.P. Gas

Gas fired operating on 115 VAC, 1 phase, 50/60 Hz, rated at 63,000BTU.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- 220 VAC, 1 phase, 50/60 Hz (GSVS-1)
- Etched liter markings (LM-)
- Correctional Package
- Steam pan insert (SPI-16S)
- One piece lift off stainless steel cover (SC-16S)
- 18" (460 mm) high floor stand c/w sliding drain pan and stationary drain (SD-30-16S)
- Single pantry faucet with 12" swing spout (SF-12)
- Double pantry faucet with 12" swing spout (DF-12)
- Single pantry rinse spray head, 68" hose, c/w bracket (SP-RSH)
- Double pantry rinse spray head, 68" hose, c/w bracket (DP-RSH)
- Stainless steel pour lip strainer (PS-16S)
- Faucet bracket (FB)

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam model BGCTS-16, gas fired counter tilting skillet.

The skillet shall be of one piece coved corner, 10 gauge type 316 stainless steel with a #4 exterior finish, a polished interior with etched gallon markings and coved corners for ease of cleaning.

Cooking surface shall be of 3/4" triple-ply construction with 3/8" thick aluminum core ensuring even heat distribution over the 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 to tilt the pan forward for complete removal of contents and will include

a damper control for tilt and return movements for ease of tilting.

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.

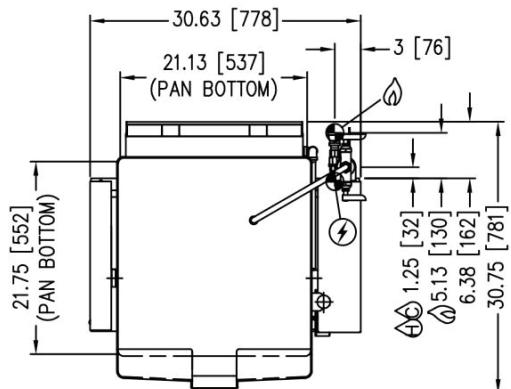
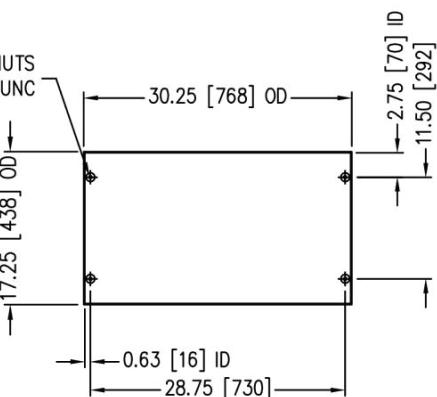
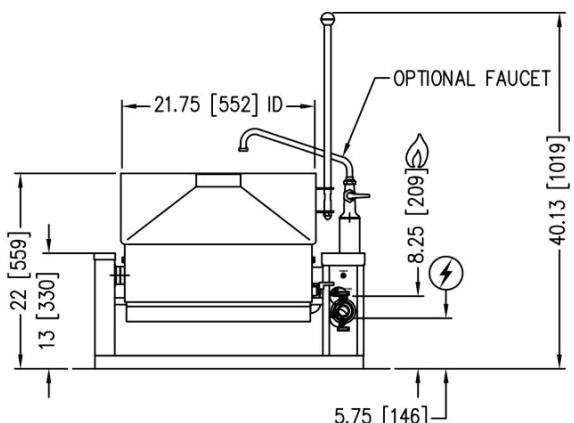
Burner turns off automatically when pan is tilted.

The skillet shall operate in a temperature range of 100°F to 450°F (38°C to 232°C).

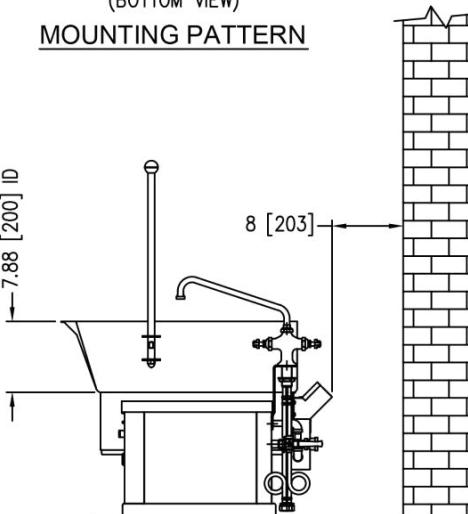
The skillet can be mounted on a 30-1/2"(775 mm) wide stainless steel stand with sliding drain pan and stationary drain.



Approval Notes:

4X WELD NUTS
Ø5/16-18 UNCBACK OF APPLIANCE
(BOTTOM VIEW)MOUNTING PATTERN

SHOWN WITH OPTIONAL DF-12 FAUCET.



IN [mm]

8403R1

SERVICE CONNECTIONS

- Ⓐ - Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Unit furnished with 8' cord and 3 prong plug. Total max. amps 2.0
- Ⓑ - GAS CONNECTION: 3/4" pipe supply line required.
- Ⓒ - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- Ⓓ - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

As continued product improvement is a policy of Crown, specifications are subject to change without notice.

GAS CHARACTERISTICS

MODEL	GAS SUPPLY			USE ON NON-COMBUSTIBLE FLOORS ONLY		
	WATER COLUMN PRESSURE	BTU/HR.	KW/HR.	MINIMUM CLEAR-ANCE	SHIPPING WEIGHT	
BGCTS-16	NATURAL MIN. 3.5" (89mm)	PROPANE MIN. 11" (279mm)	63,000	18.5	SIDES 3 (76) BACK 8 (203)	290 lbs. (132 kg) without stand 360 lbs. (164 kg) with stand

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

