Item#\_

# NARROW GAS TILTING SKILLET WITH MANUAL TILT



Model GS-40N

□ GS-40N

□ GS-60N

### **OPERATION SHALL BE BY:**

- Natural Gas
- Propane Gas

The controls shall be equipped for operating on 115 VAC, single phase, 50/60Hz, 2 Amps

#### **OPTIONS & ACCESSORIES AT ADDITIONAL COST**

- □ 220 VAC, 1 phase, 50/60 Hz (GSVS-1)
- ☐ Etched liter markings (LMS-152)
- ☐ 2" draw off valve with strainer (TVT-2)
- ☐ 3" draw off valve with strainer (TVT-3)
- □ Correctional package
- ☐ Sliding drain pan (S-SDP-2)
- □ Pan carrier (PC-3)

- ☐ Steam pan insert (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 faucet & bracket with filler (SP-KF)
- ☐ Double pantry faucet & bracket with filler (DP-KF)
- ☐ Single pantry faucet spray hose with bracket (SP-RSH)
- Double pantry faucet spray hose with bracket (DP-RSH)
- ☐ Faucet bracket (FB)
- Half size pan carrieer when TVT ordered (PC-HP)

## STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model GS-40N or GS-60N, 40 or 60 gallon narrow gas fired skillet with manual tilt, AGA/CGA 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 and etched gallon markings.

Pan is formed from 10 gauge type 304 stainless steel with a #4 finish exterior and polished interior with 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 entire cooking surface.

The pan shall be heated with stainless steel atmospheric burners with intermittent pilot ignition.

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

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 controls enclosure shall be designed to meet NEMA-2 and shall provide a degree of protection against dripping and light splashing water 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).

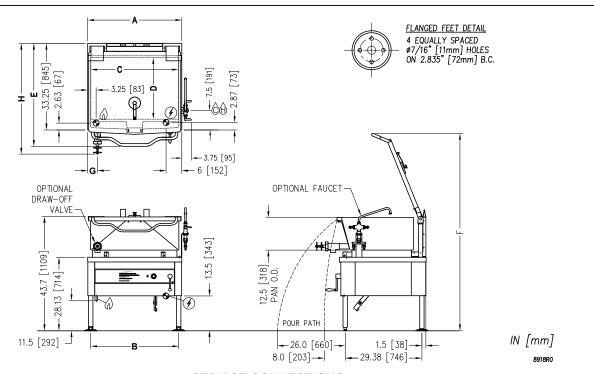








Approval Notes: _	 	



SERVICE CONNECTIONS

① \_ Unless otherwise specified unit is furnished with 6' cord with 3 prong plug for use at 115 Volts, 60 Hz, single phase, maximum 2 Amps.

 $oldsymbol{\omega}$  - GAS CONNECTION: 3/4" IPS

– COLD WATER: 3/8" O.D. tubing to optional faucet

⊕ - HOT WATER: 3/8" O.D. tubing to optional faucet

DIMENSIONS										
MODEL CAPACITY	А	D	В С	D	E	F	G	Н		
		Б						Ø2	Ø3	
GS-40N	40 Gallons (152 liters)	36" (914 mm)	33.63" (854 mm)	33.5" (851 mm)	23.5" (597 mm)	39.5" (1003 mm)	75.50" (1918 mm)	3.75" (95 mm)	42.5 (1080)	48.13 (1222)
GS-60N	60 Gallons (272 liters)	48" (1219 mm)	45.63" (1105 mm)	43.5" (1105 mm)	23" (584 mm)	40.88" (1038 mm)	77.03" (1957 mm)	4.75" (121 mm)	41.63 (1057)	46.13 (1172)

GAS CHARACTERISTICS					
GAS SUPPLY					
MODEL	BTU/HR	kW/HR	Supply Pipe Pressure (W.C)		
GS-40N	100,000	29.3	Natural Oli 44"	Propane	
GS-60N	125,000	36.6	6" - 14" (152 mm - 356 mm)	11" - 14" (279 mm - 356 mm)	

# SPECIFICATIONS

Model	BTU	CAPACITY		
MODEL	БІО	GALLON	LITER	
GS-40N	100,000	40	152	
GS-60N 125,000		60	272	

Model	SHIPPING WEIGHT	MINIMUM CLEARANCE *	
GS-40N	565 lbs. [257 kg]	Back	6" (152 mm)
GS-60N	755 lbs. [342 kg]	Back	6" (152 mm)

INTENDED FOR COMMERCIAL USE ONLY.

NOT FOR HOUSEHOLD USE.



