



## GAS CABINET BASE HYDRAULIC TILTING SKILLET



### OPERATION SHALL BE BY:

- Natural Gas
- Propane Gas

Gas fired skillet operating on 115 VAC, 1 Phase, 60Hz

MODEL	CAPACITY		
	BTU	GALLON	LITER
BGMTS-30	80,000	30	114
BGMTS-40	100,000	40	152

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- 220 VAC, 1 phase, 50 Hz (GSVS-1)
- Etched liter markings (LMS-114, LMS-152)
- 2" draw off valve with strainer (TVT-2)
- 3" draw off valve with strainer (TVT-3)
- Correctional Package
- Pan carrier (PC-3)
- 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)

### STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam model BGMTS-30 or BGMTS-40, gas fired hydraulic tilting skillet, AGA/CGA and NSF certified.

The unit shall have a spring assisted hinged stainless steel cover, complete with handle and a no drip condensate guide.

The pan body shall have a sloped front, be front hinged for tilting and easy pour control, comes complete with removable pour lip strainer, and with etched gallon markings.

The pan is formed from 10 gauge 304 stainless steel with a #4 finish exterior and polished interior with coved corners for easy cleaning.

Cooking surface shall be 3/4" triple-ply construction with 3/8" thick aluminum core ensuring even heat distribution over entire cooking 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 for securing to the floor.

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

All controls are mounted in the cabinet base which include a solid state thermostat, temperature light, tilt switch, electronic ignition, tilt safety switch and hydraulic lift system powered by a 1/2 HP electric motor for smooth and precise tilting action.

The high limit thermostat is located on the pan bottom.

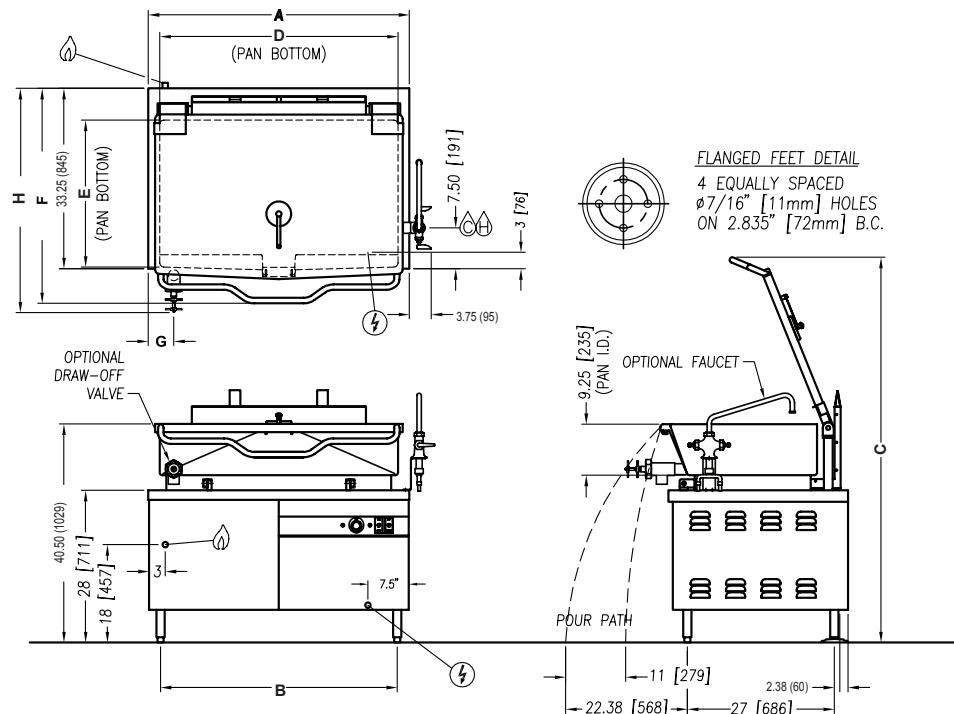
Cooking temperatures are between 100°F and 450°F (38°C and 232°C).

Gas supply to the burners automatically shuts off when the pan is tilted.



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

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\_\_\_\_\_



## SERVICE CONNECTIONS

- ELECTRICAL CONNECTIONS: Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hz, single phase with grounding wire. 10 Amp minimum supply.
- GAS CONNECTION: 3/4" IPS. A gas shut-off valve is installed in supply piping.
- COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- HOT WATER: 3/8" O.D. tubing to optional faucet (OPTIONAL)

## DIMENSIONS

MODEL	CAPACITY	A	B	C	D	E	F	G	H	
BGMTS-30	30 Gallons (114 liters)	36" (914 mm)	30" (762 mm)	72.38" (1838 mm)	33.75" (857 mm)	23.5" (597 mm)	40" (1016 mm)	3.75" (95 mm)	Ø2	Ø3
									42.63" (1083 mm)	46.5" (1181 mm)
BGMTS-40	40 Gallons (152 liters)	48" (1219 mm)	42" (1067 mm)	71.75" (1822 mm)	43.75" (1111 mm)	23" (584 mm)	40.38" (1026 mm)	4.75" (121 mm)	42.63" (1083 mm)	46.5" (1181 mm)

## GAS CHARACTERISTICS

MODEL	SHIPPING WEIGHT	GAS SUPPLY				MINIMUM CLEARANCE *	
		BTU/HR	KW/HR	Supply Pipe Pressure (W.C.)			
BGMTS-30	550 lbs. [249 kg]	80,000	23.4	Natural 6" - 14" (152 mm - 356 mm)	Propane 11" - 14" (279 mm - 356 mm)	Sides	3" (76 mm)
BGMTS-40	736 lbs. [334 kg]	100,000	29.3			Back	6" (152 mm)

\* For use on non-combustible floors only.

## SPECIFICATIONS

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE *	
BGMTS-30	650 lbs. [295 kg]	Sides	3" (76 mm)
BGMTS-40	825 lbs. [374 kg]	Back	6" (152 mm)

INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.