



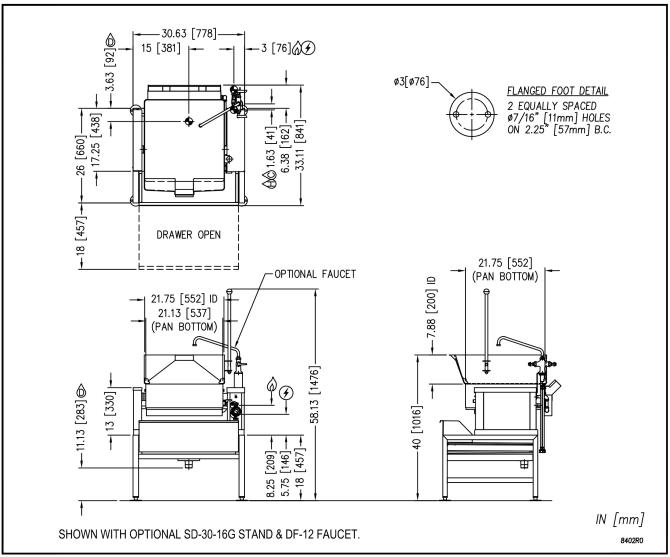
DESCRIPTION:

A *CROWN* Model **GCTS-16**, gas fired counter tilting skillet with the SD-30-16 Stand, AGA/CGA and NSF Certified. The skillet shall be of one piece coved corner, 10 gauge type 316 stainless steel with a #4 exterior finish and a 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 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.

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.
- (a) GAS CONNECTION: 1/2" pipe supply line required.
- ♠ DRAIN: 1 1/2" NPT drain connection on optional stand.
- $ilde{\mathbb{O}}$ COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- $ilde{m{\Theta}}$ HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

MODEL	GAS SUPPLY				Use on non-combustible floors only.		
GCTS-16	WATER COLUMN PRESSURES		BTU/HR.	kW/HR.	MIN. CLEARANCE		SHIPPING WT.
	Natural min. 3.5"(89mm)	Propane min. 11"(279 mm)	63,000	18.5	SIDES	3 [76]	360 lbs. [163 kg] with stand.
					BACK	6 [152]	55 lbs. [25 kg] stand only.



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



INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE

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