

Project: \_\_\_\_\_ Location: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

## Standard Features

- 304 stainless seam welded pan body with, center trunnion mounted, self-locking worm gear tilt mechanism, rotation exceeds 90°, 304 stainless cooking surface, electronic direct spark ignition, 120V, single phase (1Ø) standard
- Adjustable thermostat (175°F to 400°F)
- High limit safety thermostat
- Patented 304 stainless safety lid, seam welded with:
  - Actuator-assisted counterbalance
  - Full width condensate drip shield
  - Full width rear steam vent
  - 304 stainless safety handle
  - Single side-mounted safety handles
- 304 stainless, reinforced, water-resistant control console
- 304 stainless, tubular frame construction
- Etched gallon markings
- Faucet bracket
- Adjustable bullet feet

## Optional Features

- Single ball valve mounted to frame with 48" vinyl flexible spray hose assembly
- 60" flexible spray hose assembly (vinyl or stainless) for use with dual or single fill faucet
- Automatic water filling meter
- Correctional Package
- Adjustable flanged feet
- Flexible gas hose 1/2" x 60"
- Gas quick disconnect 1/2"
- Casters (two each locking/non-locking type) & restraining devices
- Restraining device kit
- 1.5", 2", 3" draw-off valve

## Electrical Options

120V, 208V, 240V

## Short Spec

Tilt skillet to be AccuTemp Edge Series ALTGSE-30 gas skillet with manual center trunnion mounted, self-locking worm gear tilt mechanism. The skillet features electronic direct spark ignition, all 304 stainless steel construction with coved corners for easy cleaning, center pour lip and rotation exceeding 90 degrees for easy cleaning and emptying of contents. Features include a patented safety lid that is spring-assisted counterbalanced, a full width condensate drop shield, full width rear steam vent, and a single side-mounted safety handle. Controls feature a reinforced, water-resistant control console. Tubular frame construction with adjustable bullet feet, etched gallon markings, and faucet bracket. The skillet shall operate in a temperature range of 175°F to 400°F (80°C to 204°C) with high limit safety thermostat.

## Other Approvals



## Accessories

- Perforated cooking/steaming basket (11" x 20½" x 5") (ALBPSI)
- Perforated or solid 12 x 20 food pans, 2½, 4 or 6 inch deep (ALSIP)
- Draw-off drain spout (ALDOPS)
- Draw-off strainer (ALDOS)
- Draw-off drain hose (ALDIH)
- #10 Can holder for draw-off (ALCH)
- Flat bottom scoop (ALFBS)
- Fry scoop (ALFS)
- Care kit (ALSCK)
- 3 part tool for cleaning cooking surface (ALCSCT)
- Pour lip pan holder assembly (ALPHABP)
- Pour lip strainer (ALPLS)



ALTGSE-30-QS

**GAS SKILLET WITH MANUAL TILT-  
ALTGSE-30-QS**

30 GALLON CAPACITY—GAS HEATED,  
MANUAL TILT, GAS SKILLET, FLOOR MOUNTED. MADE  
IN USA

EDGE SERIES TILT SKILLET MODEL ALTGSE GAS SPECIFICATIONS			
MODEL*	GAS RATING - BTU INPUT	GAS PRESSURE & PIPING SPECIFICATIONS	
	NATURAL	NATURAL	PROPANE
ALTGSE-30	90,000	Piping - 1/2" IPS	Piping - 1/2" IPS
		Inlet Pressure Range, 5.0 - 7.0 inches wc	Inlet Pressure Range, 12.0 - 14.0 inches wc

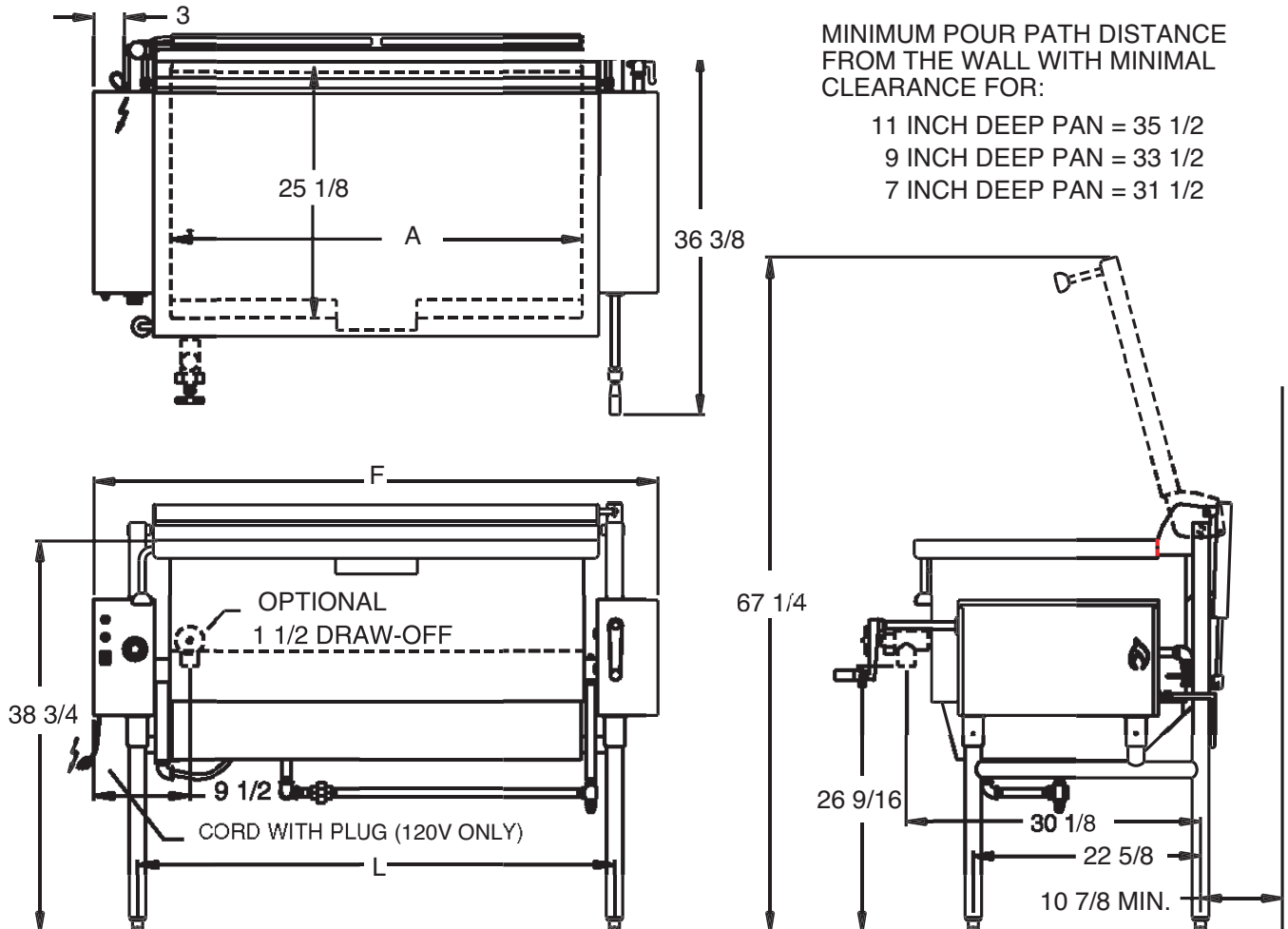
U.S. PATENT NOS. 5,553,531, 5,964,145 & DES. 371,715

Revision 113

EDGE SERIES TILT SKILLET MODEL ALTGSE DIMENSIONS				
MODEL*	DEPTH	A	F	L
ALTGSE-30	9	31.0	46.1	37.5

\*Dimensions on these drawings are applicable only when using a 1.5" diameter draw-off valve. If a 2" or 3" diameter draw-off valve is required, contact AccuTemp for applicable dimensions.

Drawing Represents Model ALTGSE-40 with optional 1.5" draw-off



MINIMUM POUR PATH DISTANCE  
FROM THE WALL WITH MINIMAL  
CLEARANCE FOR:

- 11 INCH DEEP PAN = 35 1/2
- 9 INCH DEEP PAN = 33 1/2
- 7 INCH DEEP PAN = 31 1/2