

ELECTRIC SKILLET WITH MANUAL TILT



Model	kW	Capacity	
ES-30	12	30 gallon	114 litre
ES-40	15	40 gallon	152 litre

OPERATION SHALL BE BY:

- Electric heating elements equipped for operation on:
- G 208 VAC, 1 Phase, 50/60 Hz
 - G 208 VAC, 3 Phase, 50/60 Hz
 - G 240 VAC, 1 Phase, 50/60 Hz
 - G 240 VAC, 3 Phase, 50/60 Hz

STANDARD FEATURES

- ✓ Permanently lubricated tilt mechanism
- ✓ Spring assist stainless steel cover with no drip condensate guide and full width handle.
- ✓ 5/8" clad plate cooking surface with 10 gauge sides.
- ✓ All stainless steel exterior.
- ✓ Pour lip strainer

OPTIONAL ITEMS AT EXTRA COST:

- G 220 VAC, 1 Phase, 50/60 Hz
- G 220 VAC, 3 Phase, 50/60 Hz
- G 380 VAC, 3 Phase, 50/60 Hz
- G 480 VAC, 3 Phase, 50/60 Hz.
- G 600 VAC, 3 Phase, 60 Hz.
- G 220/380 VAC, 3 Phase, 50/60 Hz.
- G 240/415 VAC, 3 Phase, 50/60 Hz.
- G 18 kW elements (40 gallon only)
- G Vented pan cover.
- G Etched gallon markings.
- G Etched litre markings.
- G 2" draw off valve with strainer, side mounted.
- G 3" draw off valve with strainer, side mounted.
- G Correctional package

ACCESSORIES:

- G Pan carrier.
- G Steam pan insert.
- G 12" Single pantry faucet with swing spout.
- G 12" Double pantry faucet with swing spout.
- G 3" Stainless steel faucet plumbing enclosure.

SPECIFICATIONS:

Shall be a CROWN Model _____, electrically heated skillet with manual tilt. The unit shall have a spring assisted hinged stainless steel cover, complete with handle and a no drip condensate guide. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer. Pan is formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface. The pan shall be fitted with tubular heating elements clamped to the under side. 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 provide a degree of protection against dripping and light splashing water and shall include a thermostat with OFF position and a range of 160-445°F (71-229°C), a thermostat indicator light, pan tilt switch that shuts elements off if tilted more than 5°, and high temperature cut-off set at 536°F(280°C).

C-CSA-US DESIGN CERTIFIED, NSF LISTED.

CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

⚡ - Electrical connection to be as specified on data plate.

💧 - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

🔥 - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

Available kW			AMPS PER LINE								
MODEL	STD.	OPT.	kW	PHASE	208V	220V	240V	380V	415V	480V	600V
ES-30	12	N/A	12	1	57.7	54.5	50.0	N/A	N/A	N/A	N/A
				3	33.3	31.5	28.9	18.2	16.7	14.4	11.5
ES-40	15	18	15	1	72.1	68.2	62.5	N/A	N/A	N/A	N/A
				3	41.6	39.4	36.1	22.8	20.9	18.0	14.4
			18	1	86.5	81.8	75.0	N/A	N/A	N/A	N/A
				3	50.0	47.2	43.3	27.3	25.0	21.7	17.3

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G		H	
ES-30	30 gallons	inches	36.0	33.63	33.50	23.50	38.88	74.38	∅2	∅3	∅2	∅3
	114 litres	mm	914	854	851	597	987	1889	3.6	5.5	7.3	13.1
ES-40	40 gallons	inches	48.0	45.63	43.50	23.0	39.38	73.75	92	140	186	333
	152 litres	mm	1219	1159	1105	584	1000	1899				

