



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### ELECTRIC FLOOR TILT SKILLET

Model IETS-30 30 gallon electric floor skillet with manual tilt  
Model IETS-40 40 gallon electric floor skillet with manual tilt

#### CONSTRUCTION

#4 Satin finish 10 gauge stainless steel pan with polished interior  
Coved corners  
Pan slopes outward for easy access to cooking surface  
Heating elements cast embedded in a full 1-1/2" (38mm) thick aluminum casting bolted to the underside of the pan  
Side trunnions connected to gear and control consoles for tilting  
Welded stainless steel pipe frame with bullet feet on front legs and flanged adjustable feet on back legs  
Worm and gear tilt mechanism for complete emptying

#### OPERATION

Integrally mounted controls  
Power switch  
Thermostat  
Cook indicator light  
High temperature cut-off  
160-445°F (71-230°C) temperature range

#### STANDARD FEATURES

Spring assist hinged stainless steel cover with handle  
No drip condensate guide  
Removable pour strainer  
Manual control  
Standard voltage options  
208 VAC, 3 phase, 50/60 Hz  
240 VAC, 3 phase, 50/60 Hz  
One year parts and labor warranty



#### OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

##### Voltage options

220 VAC, 3 phase, 50/60 Hz  
380 VAC, 3 phase, 50/60 Hz  
415 VAC, 3 phase, 50/60 Hz  
480 VAC, 3 phase, 50/60 Hz  
220/380 VAC, 3 phase, 50/60 Hz  
240/415 VAC, 3 phase, 50/60 Hz  
600 VAC, 3 phase, 60 Hz

##### Faucets

Single pantry faucet with swing spout  
Double pantry faucet with swing spout

##### Etched markings

Gallons  
Litres

##### Draw off valves

2" (50 mm) draw off valve  
3" (76 mm) draw off valve

Steam pan insert  
Pan carrier  
Correctional package  
Casters



# IETS | ELECTRIC FLOOR TILT SKILLET

## SHORT FORM SPECIFICATIONS

Provide Intek model IETS-30, 30 gallon (114 litre) or IETS-40, 40 gallon (152 litre) electrical skillet with manual tilt. The controls shall be integrally mounted in the right hand console and shall include a power switch, thermostat with range of 160-445°F (71-230°C), a cook indicator light and high temperature cut-off. The unit shall have a one-piece covered corner, 10 gauge stainless steel pan with #4 exterior finish and polished interior. The pan sides shall slope outward to facilitate access to the cooking surface. Heating shall be accomplished by electric elements cast embedded in a full 1-1/2" (38mm) thick aluminum casting bolted to the underside of the pan for even heat distribution across the entire surface. Pan shall pivot on side trunnions connected to the gear and control consoles. The consoles shall be drip proof, stainless steel clad and shall be supported by an all welded 1-5/8" (41mm) stainless steel pipe frame with front legs fitted with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. The worm and gear tilt mechanism shall allow the pan to tilt forward manually for complete emptying of contents. Provide options and accessories as indicated.

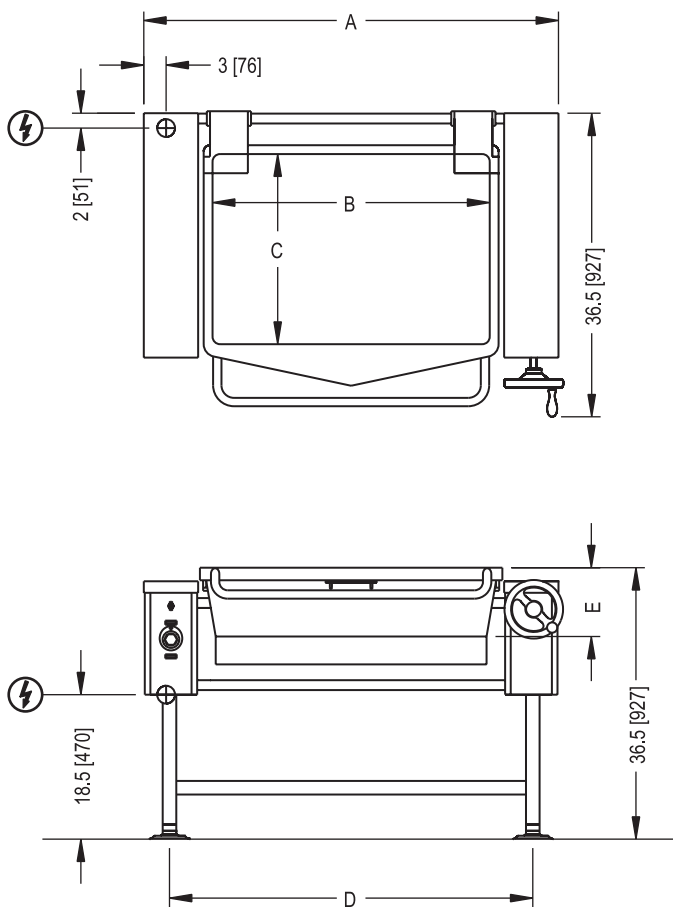
### MAXIMUM INPUT:

IETS-30	18 kW
IETS-40	27 kW

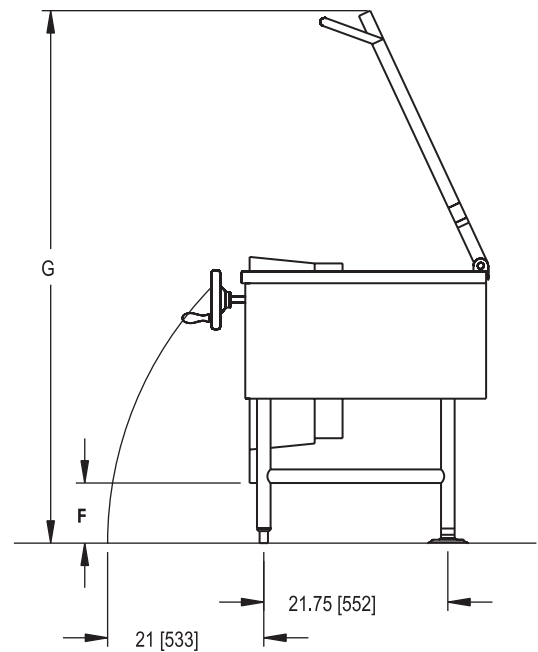
### POWER CONNECTION:

Refer to data plate.

MODEL	kW	PHASE	AMPS PER LINE						
			208V	220V	240V	380V	415V	480V	600V
IETS-30	18	3	50.0	47.2	43.3	27.3	25.0	21.6	17.3
IETS-40	27	3	75.0	70.9	65.0	41.0	37.6	32.5	26.0



**REAR FLANGED FOOT DETAIL**  
 4 EQUALLY SPACED  
 Ø7/16" [11mm] HOLES  
 ON 3 [76] B.C.



DIMENSIONS ARE IN INCHES [MM]

MODEL	A	B	C	D	E	F	G
IETS-30	50.5[1283]	33.75[857]	23.125[587]	43.625[1108]	8.75[222]	11[279]	66[1676]
IETS-40	66.5[1689]	49.5[1257]	24[610]	59.5[1511]	8.75[222]	11[279]	67[1702]