



Project _____

Item No. _____

Quantity _____

GAS COUNTER ROUND TILT SKILLET

Model IGCTRS-16 16 gallon gas counter round tilting skillet

CONSTRUCTION

- Satin finish 10 gauge stainless steel pan with polished interior
- Coved corners
- Pan slopes outward for easy access to cooking surface
- 3/8" thick stainless steel clad plate
- Stainless steel control housing
- Side pivots for tilting
- Tilting handle with heat proof knob
- Concealed mounting lugs for bolting unit to counter top or stand

OPERATION

- Integrally mounted controls
- Ignition light
- Power switch
- Thermostat
- Cook indicator light
- High temperature cut-off
- 100-450° F (45-232° C) temperature range

CAPACITY

16 gallon (60 litres)

STANDARD FEATURES

- Side pivots and tilting handle
- Manual control
- Mounts to countertop
- 30,000 BTU natural or propane gas
- 115 VAC, 1 phase, 50/60 Hz
- One year parts and labor warranty



Shown with optional stand, cover and faucet

OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

Stands

- 18" (46 mm) high stainless steel stand with sliding shelf
- 18" (46 mm) high stainless steel stand with sliding drawer and stationary drain connection

Faucets

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

Etched markings

- Gallons
- Litres
- Steam pan insert
- 220 VAC, 1 phase, 50/60 Hz
- Lift off cover

IGCTRS | GAS COUNTER ROUND TILT SKILLET

MAXIMUM INPUT:

IGCTRS-16 30,000 BTU/hr

GAS SUPPLY:

1/2" IPS supply line required

Minimum inlet pressure:

Natural 7.0" W.C. static to unit
Propane 11.0" W.C. static to unit

POWER SUPPLY:

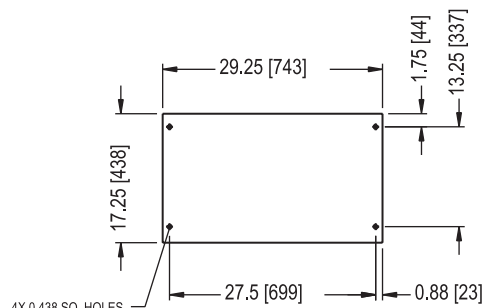
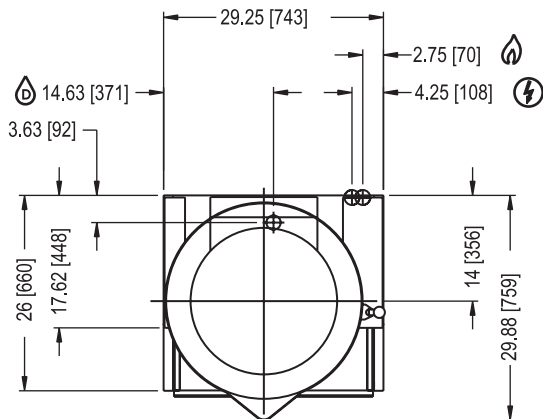
120 VAC, 1 phase, 60 Hz, 2 wire w/ ground
6" (1.8 m) electric cord set furnished

DRAIN CONNECTION (for optional stand):

1-1/4" (32 mm) O.D. tube from tray pan

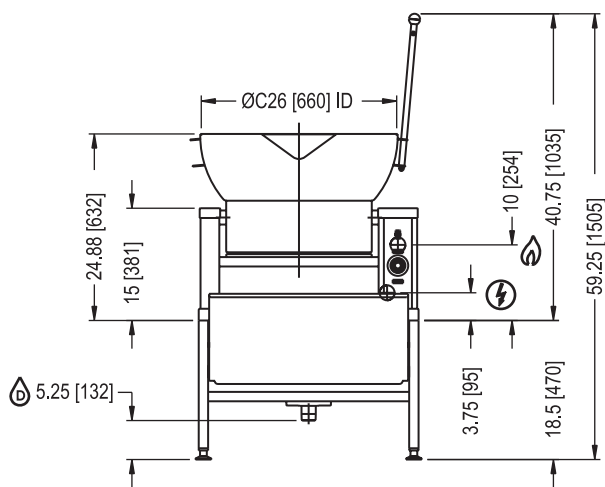
SHORT FORM SPECIFICATIONS

Provide Intek model IGCTRS-16, 16 gallon (60 litre) gas fired counter round tilting skillet. The controls shall be integrally mounted in the stainless steel housing and shall include a power switch, thermostat with range of 100-450°F (45-232°C), a cook indicator light, ignition light and high temperature cut-off. The unit shall have a one-piece covered corner, 10 gauge stainless steel pan with satin finish exterior and polished interior. The pan sides shall slope outward to facilitate access to the cooking surface which shall be a 3/8" thick stainless clad plate ensuring even heat transfer over entire cooking surface. The pan shall be mounted on side pivots to allow tilting for complete removal of contents by means of a tilting handle with heat proof knob. Provide options and accessories as indicated.



FRONT OF APPLIANCE
MOUNTING PATTERN

Shown with optional stand.



DIMENSIONS ARE IN INCHES [MM]



REAR FLANGED FOOT DETAIL
2 EQUALLY SPACED
Ø7/16" [11mm] HOLES
ON 2.25 [57] B.C.

