



Project _____

Item No. _____

Quantity _____

GAS FLOOR TILT SKILLET

Model IGTS-30 30 gallon gas skillet with manual tilt
Model IGTS-40 40 gallon gas skillet with manual tilt

CONSTRUCTION

#4 Satin finish 10 gauge stainless steel pan with polished interior
Coved corners
5/8" thick stainless steel clad plate
Side trunnions connected to gear and control consoles for tilting
Welded stainless steel tubular legs with bullet feet on front legs
and flanged adjustable feet on back legs

OPERATION

Integrally mounted controls
Ignition indicator light
Power switch
Thermostat
Cook indicator light
High temperature cut-off
100-450°F (38-232°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
120 VAC, 1 phase, 50/60 Hz
One year parts and labor warranty



OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

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
220 VAC, 1 phase, 50/60 Hz
Steam pan insert
Pan carrier
Correctional package
Casters



IGTS | GAS FLOOR TILT SKILLET

MAXIMUM INPUT:

IGTS-30	80,000 BTU
IGTS-40	100,000 BTU

GAS SUPPLY:

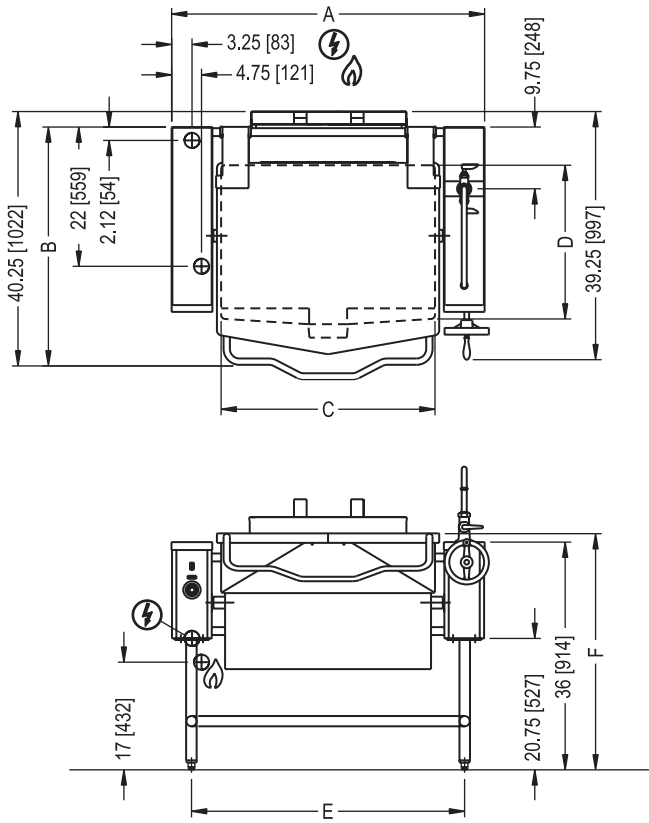
1/2" IPS supply line required.
Minimum inlet pressure:
 Natural 7.0" W.C. static to unit
 Propane 11.0" W.C. static to unit

POWER SUPPLY:

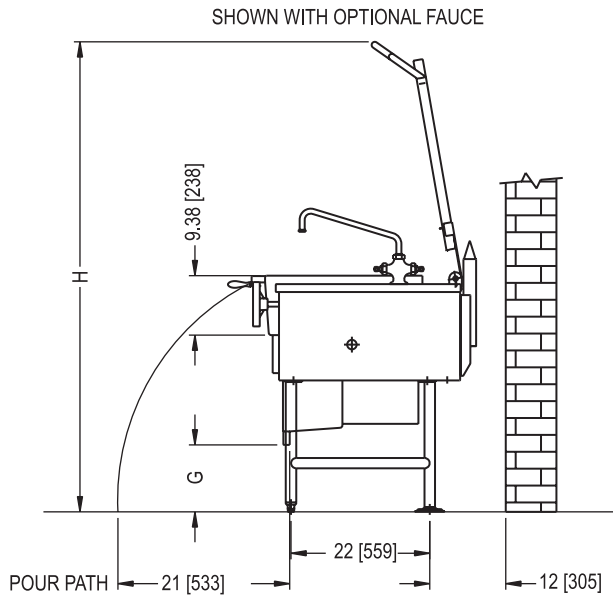
120 VAC, 1 phase, 60 Hz, 2 wire w/ ground
 6" (1.8 m) electric cord set furnished

SHORT FORM SPECIFICATIONS

Provide Intek model IGTS-30, 30 gallon (114 litre) or IGTS-40, 40 gallon (152 litre) gas 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 100-450°F (38-232°C), a cook indicator light, ignition indicator light, and high temperature cut-off. The unit shall have a one-piece covered, 10 gauge stainless steel pan corner with #4 exterior finish and polished interior. Cooking surface shall be 5/8" thick stainless clad plate ensuring even heat transfer over entire cooking 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.



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	H
IGTS-30	49.5[1257]	37.25[959]	33.5[851]	24[610]	43.13[1095]	37.25[946]	10.5[267]	74.25[1886]
IGTS-40	58.5[1486]	38.88[988]	43.5[1105]	24[610]	51.75[1314]	37.25[946]	10.5[267]	74.25[1886]