



GAS COUNTER TILTING SKILLET



BGCTS-16 with optional stand and faucet

BGCTS-16

OPERATION SHALL BE BY:

- Natural Gas
- L.P. Gas

Gas fired operating on 115 VAC, 1 phase, 50/60 Hz, rated at 63,000BTU.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|---|---|
| <input type="checkbox"/> 220 VAC, 1 phase, 50/60 Hz (GSVS-1) | <input type="checkbox"/> 18" (460 mm) high floor stand c/w sliding drain pan and stationary drain (SD-30-16S) | <input type="checkbox"/> Double pantry rinse spray head, 68" hose, c/w bracket (DP-RSH) |
| <input type="checkbox"/> Etched liter markings (LM-) | <input type="checkbox"/> Single pantry faucet with 12" swing spout (SF-12) | <input type="checkbox"/> Stainless steel pour lip strainer (PS-16S) |
| <input type="checkbox"/> Correctional Package | <input type="checkbox"/> Double pantry faucet with 12" swing spout (DF-12) | <input type="checkbox"/> Faucet bracket (FB) |
| <input type="checkbox"/> Steam pan insert (SPI-16S) | <input type="checkbox"/> Single pantry rinse spray head, 68" hose, c/w bracket (SP-RSH) | |
| <input type="checkbox"/> One piece lift off stainless steel cover (SC-16S) | | |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam Model BGCTS-16, gas fired counter tilting skillet.

The skillet shall be of one piece covered corner, 10 gauge type 316 stainless steel with a #4 exterior finish, a polished interior with etched gallon markings and covered corners for ease of cleaning.

Cooking surface shall be of 3/4" triple-ply construction with 3/8" thick aluminum core ensuring even heat distribution over the entire cooking surface.

Pan shall be fitted with side pivots mounted in sealed stainless steel clad consoles mounted on a 10 gauge stainless steel base with #4 finish.

Pan shall be fitted with a stainless steel tilt handle with heat proof knob

to tilt the pan forward for complete removal of contents and will include a damper control for tilt and return movements for ease of tilting.

A tilt interlock shall prevent inadvertent tilting of the pan.

Controls shall be integrally mounted and shall include a power switch, solid state thermostat, temperature pilot light, electronic ignition, ignition light, and a high limit temperature cut-off.

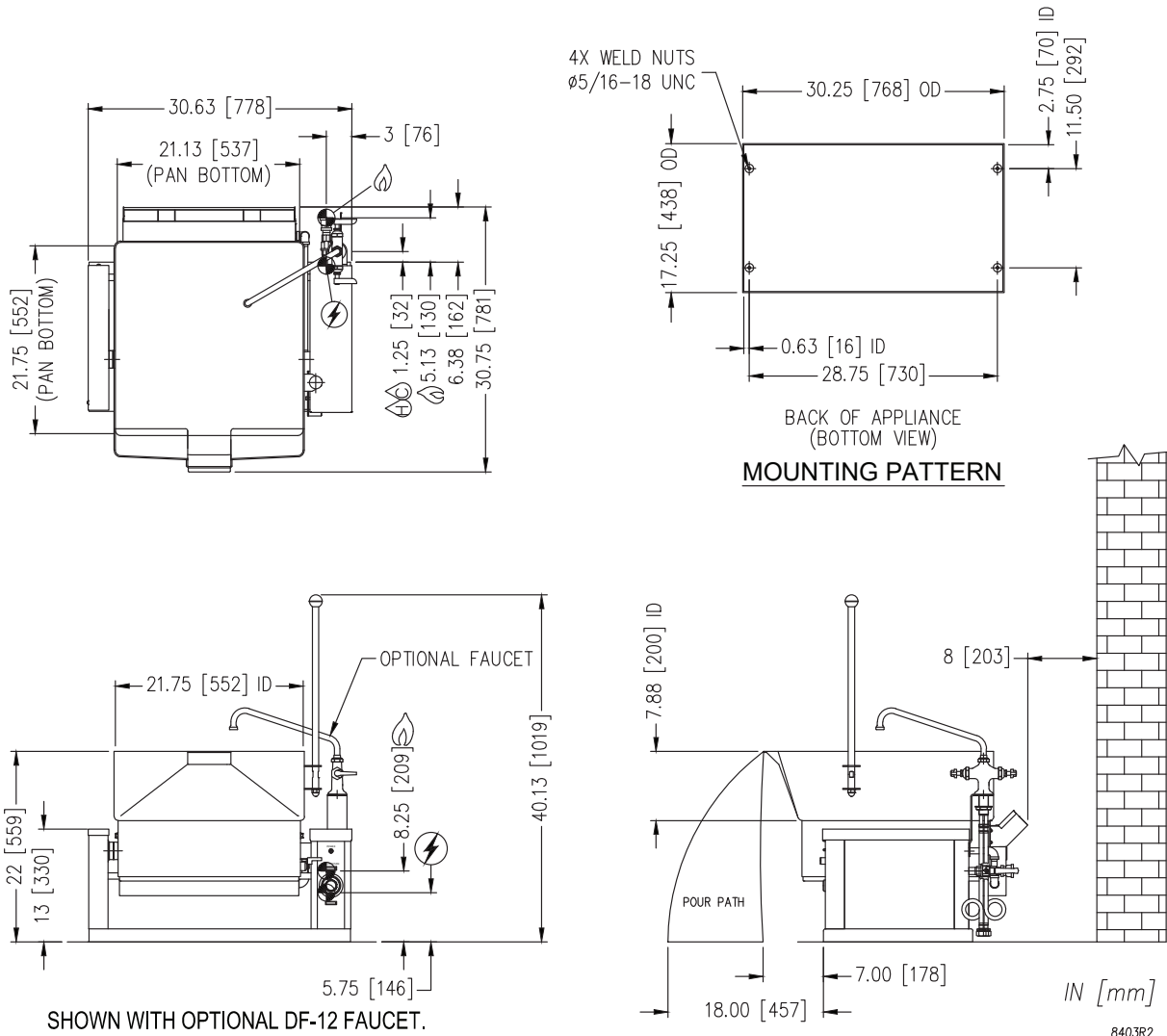
Burner turns off automatically when pan is tilted.

The skillet shall operate in a temperature range of 100°F to 450°F (38°C to 232°C).

The skillet can be mounted on a 30-1/2"(775 mm) wide stainless steel stand with sliding drain pan and stationary drain.



Approval Notes: _____



SERVICE CONNECTIONS

- ⚡ – Electrical Connection - Unless otherwise specified, field wire electrical connection to be 120V, 60 Hz, Single Phase with grounding wire. Unit Furnished with 8' cord and 3-prong plug. Total max AMPS 2.0
- 🔥 – Gas Connection - 3/4" pipe supply line required
- Ⓒ – Cold Water - 3/8" O.D. tubing to faucet (OPTIONAL)
- Ⓓ – Hot Water - 3/8" O.D. tubing to faucet (OPTIONAL)

GAS CHARACTERISTICS

MODEL	GAS SUPPLY		USE ON NON-COMBUSTIBLE FLOORS ONLY		CAPACITY			
	WATER COLUMN PRESSURE	BTU/HR.	KW/HR.	MINIMUM CLEARANCE	SHIPPING WEIGHT	GALLON	LITER	
BGCTS-16	NATURAL MIN. 3.5" (89mm)	PROPANE MIN. 11" (279mm)	63,000	18.5	SIDES 3 (76)	290 lbs. (132 kg) without stand 360 lbs. (164 kg) with stand	16	61
					BACK 8 (203)			

As continued product improvement is a policy of Crown, specifications are subject to change without notice.

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**

