

40 GALLON ELECTRIC TILTING SKILLET

1. Furnish one (1) Electrically Heated Tilting Skillet, Model BELTS-40 as manufactured by Southbend. Furnish with standard features as follows:
 - a. All stainless steel construction.
 - b. Spring-assisted hinged stainless steel cover, complete with handle and a no-drip condensate guide.
 - c. The pan body shall be front hinged for tilting and easy pour control and shall] come complete with a removable pour strainer. Pan to be formed from 10 gauge stainless steel with a satin finish exterior and polished interior 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 underside. The pan shall be mounted on a heavy duty angle constructed frame on stainless steel tubular legs with adjustable bullet feet on the front and flange feet on the rear for securing to the floor.
 - d. Front control console, constructed of #4 finish stainless steel, shall house all controls, which include temperature thermostat, temperature light, tilt switch and high limit thermostat. The skillet shall operate in a temperature range of 100°F to 450°F.
 - e. Tilting shall be controlled by an electric motor driven screw jack for smooth and precise tilting action.
 - f. Unit shall be AGA/CGA Certified and NSF Approved.
2. Provide with accessory features as follows:
 - a. 12" double pantry faucet with swing spout
 - b. Pan carrier
3. Service requirements:
 - a. Electrical: 15 KW (Voltage and Phase To Be Verified)
 - b. Water: (1) 3/8" CW tubing to faucet
(1) 3/8" HW tubing to faucet
4. Warranty:
 - a. One Year No Quibble Parts & Labor Warranty
5. Additional requirements:
 - a. Eligible bidder must visit job site.
 - b. Alternates must be submitted for approval 10 days prior to bid opening.
 - c. Successful bidder to deliver, uncrate, set in place, level and remove crating.
 - d. Final connections by Others.