

## **40 GALLON GAS TILTING SKILLET**

1. Furnish one (1) Gas Fired Tilting Skillet, Model BGLTS-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 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. Gas: 3/4", 100,000 BTU (Verify Gas Type)
  - b. Electrical: 120V/60hz/1Ph
  - c. 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.