



Job: _____ Item# _____

ES



ELECTRIC TILTING SKILLET with Manual Tilt

ES-30
ES-40

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

208 VAC, 1 phase, 50/60 Hz

208 VAC, 3 phase, 50/60 Hz

220 VAC, 1 phase, 50/60 Hz

220 VAC, 3 phase, 50/60 Hz

240 VAC, 1 phase, 50/60 Hz

240 VAC, 3 phase, 50/60 Hz

380/220 VAC, 3 phase, 50/60 Hz

415/240 VAC, 3 phase, 50/60 Hz



Model ES-40



OPTIONS & ACCESSORIES AT ADDITIONAL COST

380 VAC, 3 phase, 50/60 Hz

415 VAC, 3 phase, 50/60 Hz

480 VAC, 3 phase, 50/60 Hz

600 VAC, 3 phase, 50/60 Hz

Etched liter markings (LMS-30, LMS-40)

2" draw off valve with strainer (TVT-2)

3" draw off valve with strainer (TVT-3)

Correctional Package

Sliding drain pan (S-SDP-2)

Pan carrier (PC-3)

Steam pan insert (SPI-30, SPI-40)

12" Single pantry faucet with swing spout (SF-12)

12" Double pantry faucet with swing spout (DF-12)

3" Stainless steel faucet plumbing enclosure (SPE-1)

Single pantry faucet & bracket with
60" pot filler (SP-KF)

Double pantry faucet & bracket
with 60" pot filler (DP-KF)

Half size pan carrier for ES-30
when TVT ordered (PC-HP)

Faucet bracket (FB)

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model ES-30 or ES-40, electrically heated skillet with manual tilt, c-CSA-us and NSF certified.

The unit shall have a spring assisted stainless steel cover, with full width handle, no drip condensate guide, etched gallon markings, and vent port with swing cover.

The pan shall have a sloped front and be front hinged for easy tilting pour control and comes complete with a removable pour strainer.

Pan is formed from 10 gauge 304 stainless steel with a #4 finish exterior and polished interior with coved corners for easy cleaning.

Heating shall be accomplished by electric elements cast embedded in a full 1-3/8" (35 mm) thick aluminum casting bolted to the underside of the pan for even heat distribution across the entire surface.

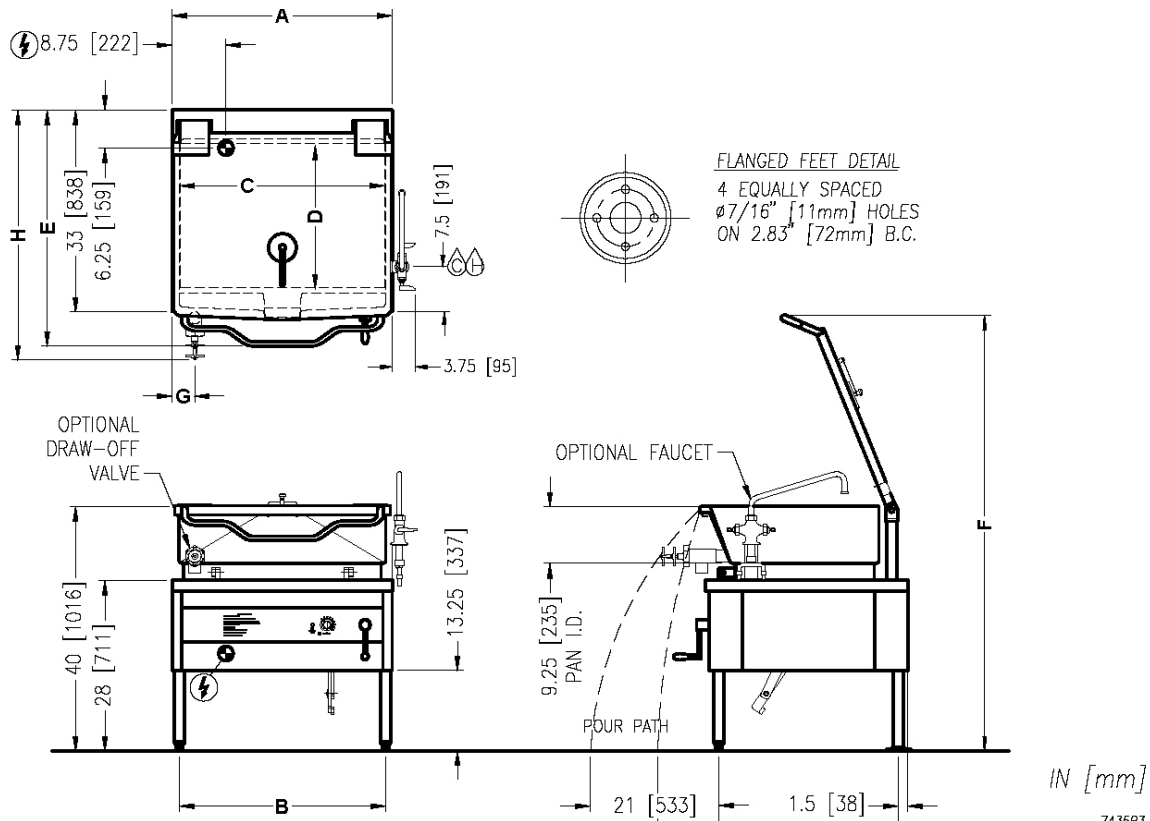
The pan shall be mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41 mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor.

Unit shall have a permanently lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents.

The controls enclosure shall be designed to meet NEMA-2 and provide a degree of protection against dripping and light splashing and shall include a thermostat with OFF position and a range of 160°F - 445°F (71°C - 229°C) a thermostat indicator light, pan tilt switch that shuts elements off if tilted more than 5°, and high temperature cut-off set at 536°F (280°C).



Approval Notes: _____



WATER: Optional faucets require 3/8" (10mm) outside-diameter tubing connection to base of each faucet.

DIMENSIONS

MODEL	CAPACITY	A	B	C	D	E	F	G	H	
									Ø2	Ø3
ES-30	30 Gallons (114 liters)	36" (914)	33.63" (854)	33.5" (851)	23.5" (597)	38.88" (987)	71.38" (1813)	3.75" (95)	41.13" (1045 mm)	46.75" (1187 mm)
ES-40	40 Gallons (152 liters)	48" (1219)	45.63" (1159)	43.5" (1105)	23" (584)	39.38" (1000)	70.88" (1800)	4.75" (121)	41.63" (1057 mm)	46.13" (1172 mm)

ELECTRICAL CHARACTERISTIC

AMPS PER LINE									
MODEL	KW	PHASE	208V	220V	240V	380V	415V	480V	600V
ES-30	12	1	57.7 A	54.5 A	50.0 A	N/A	N/A	N/A	N/A
		3	33.3 A	31.5 A	28.9 A	18.2 A	16.7 A	14.4 A	11.5 A
ES-40	18	1	86.5 A	81.8 A	75.0 A	N/A	N/A	N/A	N/A
		3	50.0 A	47.2 A	43.3 A	27.3 A	25.0 A	21.7 A	17.3 A

SPECIFICATIONS

MODEL	CAPACITY			MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE *	
	KW	GALLON	LITER				
ES-30	12	30	114	ES-30	545 lbs. [247 kg]	Sides	0
ES-40	18	40	152	ES-40	710 lbs. [322 kg]	Back	0

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

