

Model	Capacity	
BGLTS-30	30 Gallon	114 liter
BGLTS-40	40 Gallon	152 liter

Standard Features

- Stainless steel construction
- Stainless steel spring assisted hinged cover with handle and no drip condensate guide.
- Front hinged for easy tilting and pour control
- Removable pour strainer
- 5/8" thick stainless steel interior for even heat distribution
- Stainless steel front control console with temperature thermostat, temperature light, tilt switch and high limit thermostat
- Electric motor driven screw jack for smooth and precise tilting action

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



BGLTS-30

CONSTRUCTION SPECIFICATIONS

Southbend gas fired tilting skillet. The BGLTS has a spring assisted hinged stainless steel cover, complete with handle and a no drip condensate guide. The pan body shall be front hinged for tilting and easy pour control and comes complete with removable pour strainer. Pan is 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 welded angle constructed frame on stainless steel tubular legs with adjustable bullet feet on the front and flange

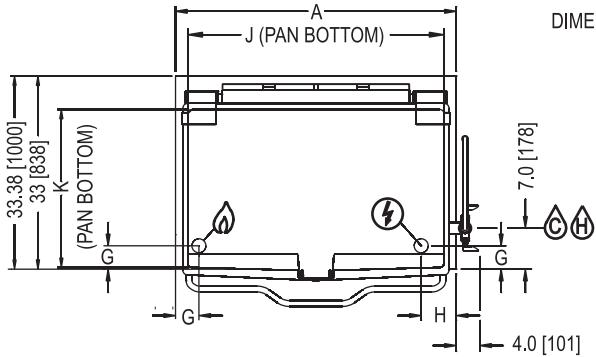
feet on the rear for securing to the floor. Front control console, constructed of #4 finish stainless steel housing all controls, which include temperature thermostat, temperature light, tilt switch and high limit thermostat. The skillet operates in a temperature range of 100°F to 450°F (38°C to 232°C).

Tilting is controlled by an electronic motor driven screw jack for smooth and precise tilting action.

The 30 gallon capacity unit is rated at 80,000 BTU and the 40 gallon unit is rates at 100,000 BTU. Both units are AGA/CGA certified and NSF approved.

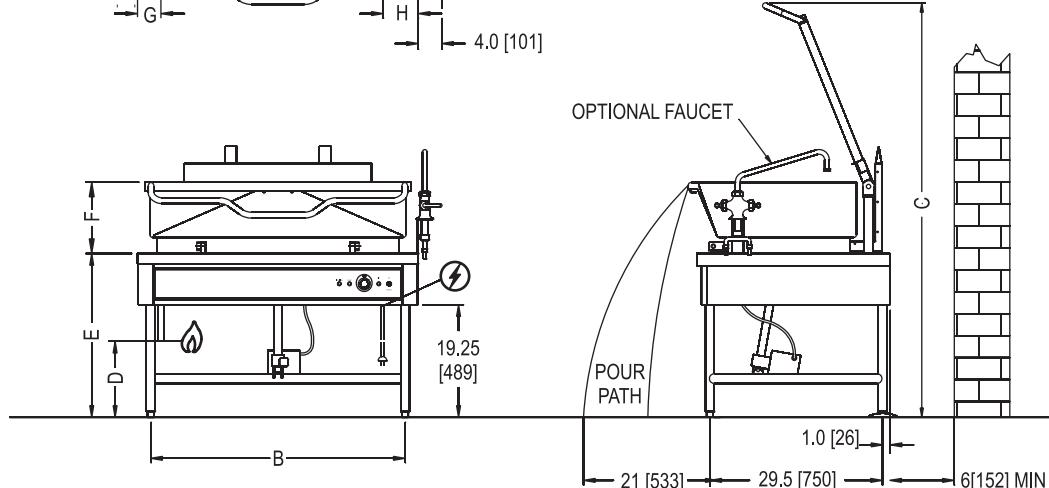


Models: BGLTS-30 BGLTS-40



DIMENSIONS ARE IN INCHES [MM]

REAR FLANGED FOOT DETAIL
4 EQUALLY SPACED
Ø7/16" [11mm] HOLES
ON 3 [76] B.C.



MODEL	CAPACITY	A	B	C	D	E	F	G	H	J	K
BGLTS-30	30 Gallons (114 liters)	36"	33.5"	70"	13"	28"	12.25"	4"	6"	33.5"	23.5"
BGLTS-40	40 Gallons (152 liters)	48"	45.5"	70"	13"	28"	12.25"	4"	6"	45.5"	23"

UTILITY CONNECTIONS

Gas fired tilting skillet BGLTS- 30 rates at 80,000 BTU/23.4kW/Hr and BGLTS-40 rates at 100,000 BTU/29.3kW/Hr

Minimum gas supply pressure:

- Natural: 7" W.C.
- Propane: 11" W.C.

Controls:

- 115 VAC, 1 Phase, 50/60 Hz

Gas: 3/4" IPS supply line required

Electrical: Single electrical connection required for 208, 240 or 240 volt, single phase or three phase 50/60 Hz with ground wire

Cold Water: 3/8" O.D. tubing to faucet (optional)

Hot Water: 3/8" O.D. tubing to faucet (optional)

OPTIONS/ACCESSORIES

- | | | |
|---|--|--|
| <input type="checkbox"/> 208/240VAC operation - specify voltage | <input type="checkbox"/> Pan carrier | <input type="checkbox"/> 12" double pantry faucet with swing spout |
| <input type="checkbox"/> Vented pan cover | <input type="checkbox"/> Steam pan insert | <input type="checkbox"/> Correctional package |
| <input type="checkbox"/> Etched gallon/liter markings | <input type="checkbox"/> 12" single pantry faucet with swing spout | |

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

 **SOUTHBEND** Engineered to Perform, Built to Last.

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