**SKILLETS** 

Enodis

# **DuraPan** ™ SERIES

TILTING SKILLET, GAS OPEN OR MODULAR BASE

CI	eve	land	Stan	dard	<b>Features</b>
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- Leg or Modular Base
- Power Tilt (Hydraulic Hand Tilt Optional)
- Stainless Steel Clad 5/8" Cooking Surface Guaranteed against warping
- Stainless Steel Coved Cornered Pans with both Gallon and Liter Markings
- All Stainless Steel Construction for durability and easy cleaning
- Adjustable, Electronic Thermostat controls temperature from 100°F to 425°F
- High Efficiency Heating System with even heat distribution
- Electronic Spark Ignition (ESS)
- Fast Heat-Up and Recovery Time-Preheats in 11 minutes, full capacity from cold to boiling in 60 minutes
- Spring Assist Cover with Adjustable Vent and Full Width Handle
- On/Off Switch, Thermostat Knob and Pilots, recessed to avoid breakage
- Four Stainless Steel, Level adjustable feet, rear flanged for bolting
- All Controls are serviceable from the front of the unit
- Two pilot lights; Green = Power on, Amber = Temperature Cycling
- Splash Proof Controls and Water Tight Electrical Connections
- High Limit Safety Device set at 475°F (246°C)
- Anti-Splash Pouring Lip
- Supplied with Cord & Plug for 115-volt controls.

## **Options & Accessories**

- Sliding Drain Drawer with Splash Screen (SLD) (for SGL models only
- ☐ Hydraulic Hand Tilt with quick lowering feature (HTS)
- ☐ Power Tilt with Hand Tilt Override (PT1)
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- □ Double or Single Pantry Skillet Filler with 60" hose (SKF-S or DKF-S)
- ☐ Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- ☐ Gas types other than natural

MODELS:	☐ SGL-30-TR	
	SGL-40-TR	SGM-40-TR

ITEM NUMBER \_\_\_\_\_\_\_
JOB NAME / NUMBER



## Short Form Specifications

Shall be CLEVELAND, Tilting Skillet; Model SG \_\_\_\_ - \_\_\_ - TR gas (TYPE \_\_\_\_) - holding no less than \_\_\_\_ Gallons; complete with Thermostatic Safety and Gas Controls; Gallon Markings; Stainless Steel Clad 5/8" Cooking Surface; Power Tilt; Spring Assist Cover with adjustable Vent. All Stainless Steel Construction.

- □ Voltage and wiring other than standard (VOS)
- ☐ Food Strainers for pouring spout (FS)
- ☐ Vegetable Steamers (VS)
- Poaching Pans (PP)
- Wall Mounting (WMS)
- □ In-Wall Carrier (IWCS)
- □ Pan Carrier (PCS)
- ☐ 2" Tangent Draw-Off Valve (TD2)

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### **CAPACITIES**

In 4 oz. servings. Other sizes may be calculated. 30 gallons / 115 Liters ............. 960

# 40 gallons / 150 Liters ......1280

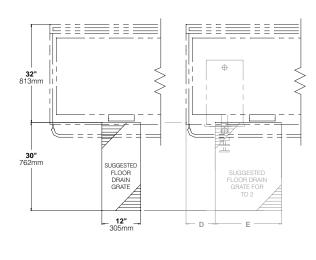
#### **DIMENSIONS**

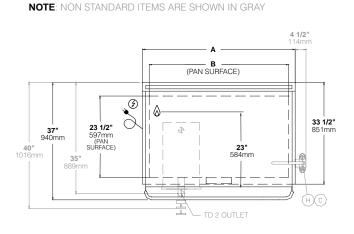
MODEL	Α	В	С	D	E
SGL-30-TR	36"	32"	9"	5"	20"
JOE-30-1K	(915mm)	(812mm)	(229mm)	(127mm)	(508mm)
SGL-40-TR	48"	44"	12 1/8"	8"	22"
00L 40 1K	(1220mm)	(1118mm)	(308mm)	(203mm)	(559mm)

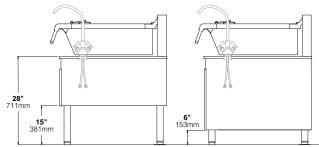
#### **SPECIFICATIONS**

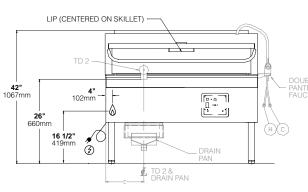
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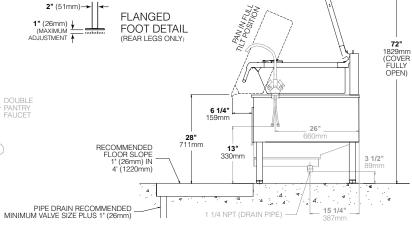
(6' CORD & PLUG)	GAS SUPPLY CLEARANCE (PIPING 3/4" NPT)		APPROX. SHIPPING WEIGHTS
VOLTS: 120 PHASE: 1 AMPS: 1.8 FREQ: 60 HZ	TYPE: NAT or LP WATER COLUMN: 4.5 (NAT), 10.5 (LP) BTU PER CU. FT.: 1000 (NAT), 2500 (LP) SUPPLY PRESSURE:	MIN. TO COMBUSTABLE SURFACES: SIDES: 0, REAR: 6" (153mm) MIN. TO NON COMBUSTABLE	<b>SGL-30-TR</b> 440 LBS. 200 KG.
APPROVALS  AGA CGA NSF	5" W.C. MIN (NAT), 11" W.C. MIN (LP)  BTU RATINGS:  SGL-30-TR: 91,000 per hour  SGL-40-TR: 130,000 per hour	SURFACES: SIDES & REAR: 0 NOTE: 4 1/2* (115mm) required on right hand side for faucet	<b>SGL-40-TR</b> 520 LBS. 237 KG











3 1/2" (89mm)

**7/16"**Ø, 3 HOLES ON **2 3/4"** (70mm) B.C.D.

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