

# EDGE SERIES TILT SKILLETS



## Features & Benefits

Sealed, self lubricating worm and trunion gears— no scheduled maintenance required

High revolution tilt to help prevent sloshing and spilling

Cast heater with more even heat distribution to prevent scorching and burning

Available in electric, natural gas, or propane and as counter top, stand mounted, or securely fastened to the floor

Backed by AccuTemp's Lifetime Service and Support Guarantee

## WHERE VERSATILITY MEETS PERFORMANCE

Offering sizes such as 12 and 16 gallon electric tabletop models and a 16 gallon gas-heated model, we can find the perfect solution for you. Our floor model skillets are even more plentiful, with gas and electric models offered with 30 or 40 gallon pan capacity, in a choice of: tri-leg manual tilt, space-saving modular hand-crank and electric-tilt models, or full cabinet mounted models with hydraulic tilt.

All floor model skillets come with a heavy duty spring-assisted cover with a 4 inch diameter condensate vent and removable pouring lip strainer. **Edge™ Series Tilt Skillets** are also available with a full complement of time, energy and labor-saving options, and accessories including faucets, tangent draw-offs, strainers, and more!

GALLON CAPACITY	NUMBER OF SERVING PER BATCH							
	2 OZ.	4 OZ.	6 OZ.	8 OZ.	10 OZ.	12 OZ.	14 OZ.	16 OZ.
<b>12</b>	614	307	204	153	122	102	87	76
<b>16</b>	819	409	272	204	163	136	116	102
<b>30</b>	1536	768	511	384	306	255	219	192
<b>40</b>	2048	1024	682	512	409	341	292	256

4 oz. servings is a rule of thumb for schools.  
6 oz. servings is a rule of thumb for hospitals/nursing homes.

## Wide Variety of Accessories Available

2" Tangent draw-off



Single pantry faucet



Double pantry faucet

Call for a full list of accessories and options.

