

Direct Steam 2/3 Jacketed Kettle Stationary or Tilting

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Item#



SPECIFICATIONS:

Shall be a Crown Model

kettle models DMT, tilting type, or DMS, stationary type. Kettle shall be mounted in enclosed cabinet base and interior liner shall be 316 stainless steel for high acid content products. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation.

A steam control valve and hot and cold water, deck mount fill faucet shall be mounted on the stainless steel counter top. Kettle shall be equipped with 2" (50 mm) sanitary draw off with perforated strainer is enclosed in the cabinet for sanitary purposes. Steam trap and a safety relief valve are standard. Swing drain for draw-off valve shall be removable without tools and shall be equipped with removable strainer. DMS & DMT models shall include a one piece stainless steel spring assist cover.

Cabinet base shall be of modular design to match other Crown cooking equipment as required and shall be equipped with 6" (152 mm) stainless steel legs with 4 adjustable flanged feet for securing to the floor. All stainless steel exterior, #4 finish, with removable side panels and doors with magnetic latches.

DMT models shall be equiped with a 1/2 H.P. hydraulic system for tilting which allows complete emptying of contents. Tilting may be stopped at any time without kettle tilting back. A standard pan support shall hold one 12" x 20" x 2-1/2" pan (305 mm x 508 mm x 64 mm), keeping the pan in a horizontal position throughout the tilting operation and shall be removable without tools.

The unit shall be ASME Code stamped and National Board Registered and NSF Certified. DMT models shall also be c-CSA-us certified.

Model	Capacity		
DMT-30	(Tilting Type) 30 Gal.	114 Liter	
DMT-40	(Tilting Type) 40 Gal.	152 Liter	
DMT-60	(Tilting Type) 60 Gal.	228 Liter	
DMS-30	(Stationary) 30 Gal.	114 Liter	
DMS-40	(Stationary) 40 Gal.	152 Liter	
DMS-60	(Stationary) 60 Gal.	228 Liter	

OPERATION SHALL BE BY:

Direct steam at a minimum of 5 psi (34 kPa) and a maximum of 30 psi (207 kPa).

DMT models equipped for operation on 115 VAC, 1 phase, 60 Hz.

STANDARD FEATURES:

- Stainless steel cabinet
- 4 Adjustable flanged feet
- □ One piece spring assist cover
- □ 2" (51 mm) tangent draw off valve c/w TPS-2 strainer
- □ Steam control valve and steam trap
- Swing drain

, steam jacketed

- □ Hot and cold deck mount faucet (DMF)
- Hydraulic tilt (DMT models)
- Pan carrier (DMT models)

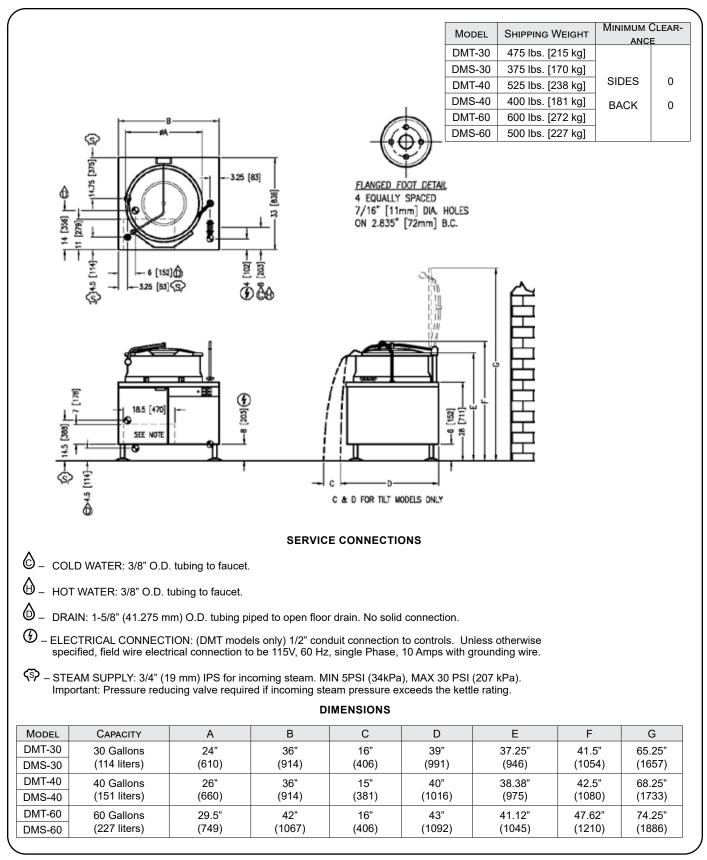
OPTIONAL ITEMS AT EXTRA COST:

- □ 50 PSI (345 kPa) for high temperature cooking
- 220 VAC, 1 phase, 50 Hz.
- Etched gallon markings (GM-)
- □ Etched litre markings (LM-)

ACCESSORIES:

- Graduated measuring strip (CMS-)
- Solid stainless steel disc for draw-off valve (TSS-)
- □ Strainer hook (SH-)
- Pour lip strainer (TKS-)
- □ Triple basket assembly (TBA-)





INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.



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