

DIRECT STEAM FULL PEDESTAL KETTLE



MODEL	CAPACITY	
DP-20F	20 Gallon	76 Liter
DP-30F	30 Gallon	114 Liter
DP-40F	40 Gallon	152 Liter
DP-60F	60 Gallon	227 Liter

OPERATION SHALL BE BY:

Direct steam at a minimum of 5 PSI (34 kPa) and a maximum of 35 PSI (241 kPa).

OPTIONAL ITEMS AT EXTRA COST:

- 50 PSI (345kPa) high pressure operation for higher cooking temperature (HP-50)
- □ Triple basket assembly
- □ 3" (76 mm) draw-off valve with perforated strainer (TVS-3)
- Steam trap assembly consisting of steam trap, steam inlet globe value, line strainer.
- ☐ Graduated measuring stick (CMS)
- ☐ Strainer hook (SH)
- ☐ Triple basket assembly (TBA-)
- ☐ Steam trap assembly consisting of steam trap, steam control valve, check valve and line strainer (STA-1)
- ☐ Solid stainless steel disc for draw-off valve (TSS-)
- ☐ Strainer hook (SH)
- ☐ Graduated measuring strip (CMS-)
- □ Kettle heat shield (KHS-)

SPECIFICATIONS:

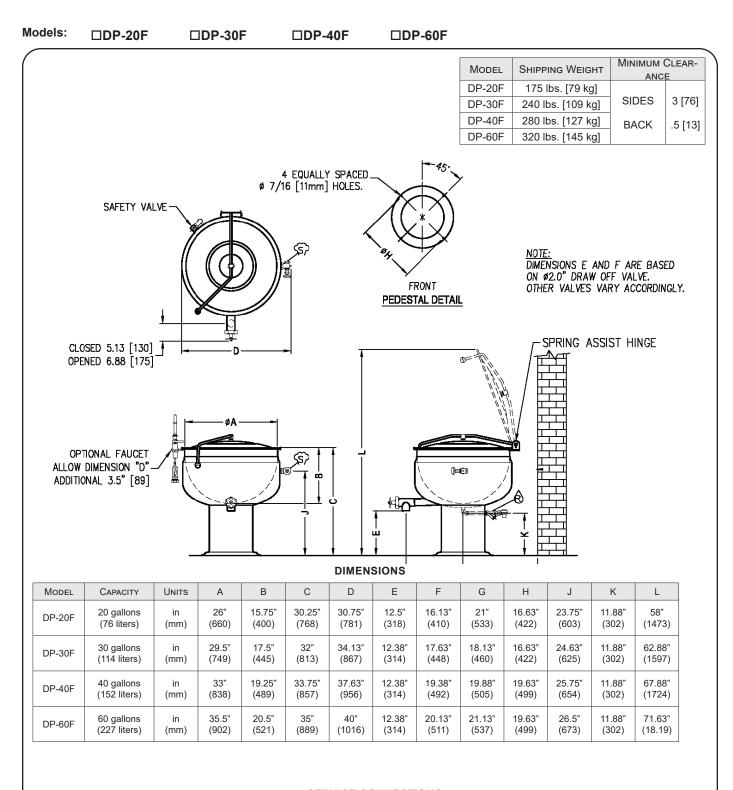
Shall be a Southbend Model

direct steam connected, full jacketed pedestal base kettle. A double wall kettle interior shall form a steam jacket around the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation. The kettle interior on model 20 gallon shall be standard stainless steel type 316 for high acid content cooking. Kettle shall be mounted on stainless steel pedestal base with four 7/16" holes evenly spaced for securing to the floor.

Construction shall be all welded satin finish stainless steel, type 304. The interior liner shall be standard type 316 stainless steel for high acid content cooking. Faucet bracket standard.

Convenience features shall include a spring assist hinged stainless steel cover and a 2" (50mm) sanitary draw-off valve with perforated strainer





SERVICE CONNECTIONS

S – STEAM SUPPLY: 3/4" IPS (19 mm)

(13 mm) CONDENSATE RETURN: 1/2" IPS

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.



70 Oakdale Road, Toronto ON, Canada M3N IV9 (919) 762-1000 www.crownsteamgroup.com