



DIRECT STEAM LEG TILTING KETTLE



OPERATION SHALL BE BY:

Direct steam at a minimum of 5 PSI (34kPa) and a maximum of 30 PSI (206kPa).

MODEL	CAPACITY	
KDLT-20	20 Gallon	76 Liter
KDLT-30	30 Gallon	114 Liter
KDLT-40	40 Gallon	151 Liter
KDLT-60	60 Gallon	227 Liter
KDLT-80	80 Gallon	303 Liter
KDLT-100	100 Gallon	379 Liter

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- 50 PSI (345kPa) high pressure operation for higher cooking temperature
- 2" (50 mm) draw off-valve (TVT-2) with perforated strainer (TPS-)
- 3" (76 mm) draw off-valve (TVT-3) with perforated strainer (TPS-)
- Spring assist hinged cover for 20, 30 or 40 gallon models (CH-)
- Etched gallon markings (GM-)
- Etched litre markings (LM-)
- One piece lift off cover (C-)
- Triple basket assembly (TBA-)
- Steam control assembly (STA-2)
- Single pantry faucet with swing spout (SF-18)
- Double pantry faucet with swing spout (DF-18)
- Solid stainless steel disc for draw-off valve (TSS-)
- Graduated measuring strip (CMS-)
- Strainer hook (SH)
- Pour lip strainer (TKS-)
- Pan carrier (PC-4)
- Kettle heat shield (KHS-)

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam model KDLT-20, KDLT-30, KDLT-40, KDLT-60, KDLT-80, or KDLT-100, direct steam connected tri-leg tilting kettle.

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.

The tri-leg mounting frame (60,80,&100 on 4 legs) of stainless steel pipe shall support the kettle and tilt console, conceal the steam piping and house the steam control valve and tilt mechanism.

Each leg shall be fitted with a 4 hole adjustable flanged foot for securing to the floor.

The tilt mechanism shall permit the kettle to tilt forward a full 90° for complete emptying.

The tilting mechanism shall be self locking for positive stop action.

Construction shall be all welded #4 finish stainless steel type 304.

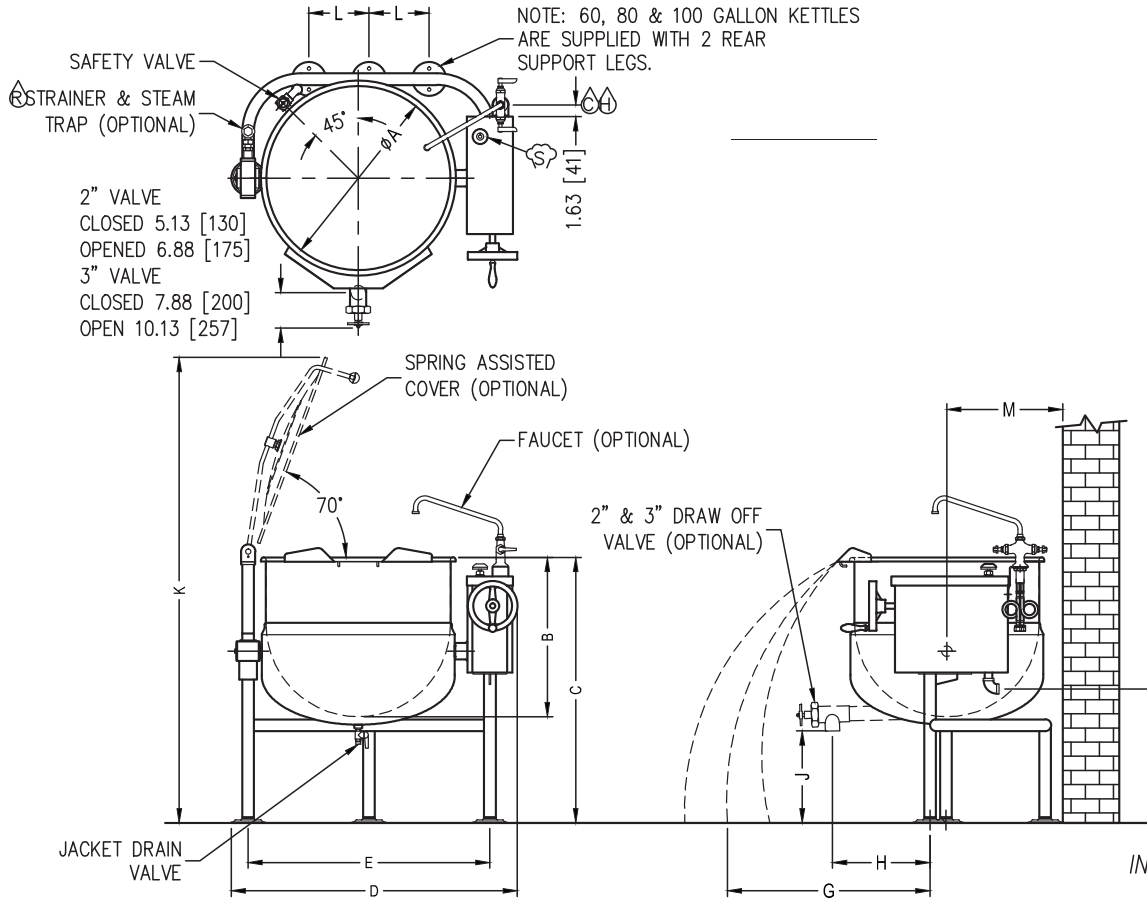
The interior liner shall be standard 316 for high acid content cooking.

Faucet bracket included.



Approval Notes: _____

KDLT-SB



SERVICE CONNECTIONS

- STEAM SUPPLY: 3/4" IPS (19 mm) 5-30 PSI (34-206 kPa). Optional 5-45 PSI (34-310 kPa).
- CONDENSATE RETURN: 1/2" IPS (13 mm)
- COLD WATER: 3/8" O.D. tubing to faucet. (OPTIONAL)
- HOT WATER: 3/8" O.D. tubing to faucet. (OPTIONAL)

(Pressure reducing valve required if pressure is over 50 PSI)

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H(2")	H(3")	J(2")	J(3")	K	L	M
KDLT-20	20 gallons (76 liters)	in (mm)	21" (533)	18" (460)	37" (940)	34.75" (885)	28.5" (724)	20.38" (518)	25.63" (651)	12" (305)	13.25" (337)	17" (432)	16.13" (410)	60.63" (1540)	N/A	15.38" (391)
KDLT-30	30 gallons (114 liters)	in (mm)	24" (610)	20" (510)	37" (940)	37.75" (960)	31.5" (800)	19.88" (505)	27.13" (689)	13.13" (333)	14.25" (362)	15" (381)	14.5" (368)	63.25" (1607)	N/A	15.38" (391)
KDLT-40	40 gallons (152 liters)	in (mm)	26" (660)	22.5" (570)	37" (940)	39.88" (1013)	33.5" (850)	18.38" (467)	28.63" (727)	13.75" (349)	15.25" (387)	12.5" (318)	12" (305)	65.25" (1657)	N/A	16.38" (416)
KDLT-60	60 gallons (227 liters)	in (mm)	29.5" (750)	26" (660)	40.5" (1029)	43.25" (1100)	37" (940)	19.25" (489)	30.13" (765)	15.5" (394)	16.88" (429)	14" (356)	14" (356)	74" (1879)	9.5" (241)	18.38" (467)
KDLT-80	80 gallons (303 liters)	in (mm)	33" (840)	28" (710)	42.5" (1080)	46.75" (1085)	40.5" (1030)	20.25" (514)	32.63" (828)	17.13" (435)	16.88" (429)	12.5" (318)	12" (305)	77" (1956)	11" (279)	19.88" (505)
KDLT-100	100 gallons (379 liters)	in (mm)	35.5" (902)	30" (762)	42.5" (1080)	49.25" (1251)	43" (1092)	19.13" (486)	39.25" (997)	18" (457)	20.25" (514)	10.5" (267)	10" (254)	79.25" (2013)	12.5" (318)	21.5" (546)

SPECIFICATIONS

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE		MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE	
KDLT-20	215 lbs. [98 kg]	SIDES BACK	0 [0] 0 [0]	KDLT-60	385 lbs. [177 kg]	SIDES BACK	0 [0] 0 [0]
KDLT-30	285 lbs. [129 kg]			KDLT-80	424 lbs. [192 kg]		
KDLT-40	332 lbs. [151 kg]			KDLT-100	480 lbs. [218 kg]		

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

