



MINNI FRY

# **DIRECT STEAM** 2/3 JACKETED KETTLE STATIONARY OR TILTING



- DMT-30 DMS-30
- DMT-40
- DMS-40
- DMT-60
- DMS-60

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

#### **OPTIONS & ACCESSORIES AT ADDITIONAL COST**

Graduated measuring strip (CMS-)

□ 50 PSI (345 kPa) for high temperature cooking

□ 220 VAC, 1 phase, 50 Hz.

Etched gallon markings (GM-)

□ Etched litre markings (LM-)

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

## STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown Model DMT-30, DMT-40, DMT-60, DMS-30, DMS-40 or DMS-60, steam jacketed 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.

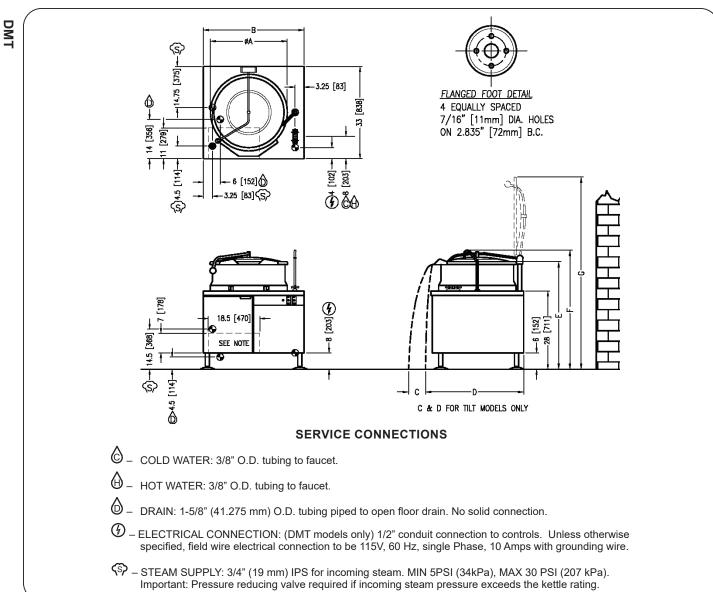
The unit shall be ASME Code stamped and National Board Registered and NSF Certified.

DMT models shall also be c-CSA-us certified.

Approval Notes:







DIMENSIONS											
Model	CAPACITY	А	В	С	D	E	F	G			
DMT-30	30 Gallons	24"	36"	16"	39"	37.25"	41.5"	65.25"			
DMS-30	(114 liters)	(610)	(914)	(406)	(991)	(946)	(1054)	(1657)			
DMT-40	40 Gallons	26"	36"	15"	40"	38.38"	42.5"	68.25"			
DMS-40	(151 liters)	(660)	(914)	(381)	(1016)	(975)	(1080)	(1733)			
DMT-60	60 Gallons	29.5"	42"	16"	43"	41.12"	47.62"	74.25"			
DMS-60	(227 liters)	(749)	(1067)	(406)	(1092)	(1045)	(1210)	(1886)			

SPECIFICATIONS													
Model	SHIPPING WEIGHT	Minimum Clearance			Model	SHIPPING WEIGHT	Minimum Clearance			Model	SHIPPING WEIGHT	Minimum Clearance	
DMT-30	475 lbs. [215 kg]	SIDES	0	1	DMT-40	525 lbs. [238 kg]	SIDES	0		DMT-60	600 lbs. [272 kg]	SIDES	0
DMS-30	375 lbs. [170 kg]	BACK 0		DMS-40	400 lbs. [181 kg] BACK 0	0		DMS-60	500 lbs. [227 kg]	BACK	0		

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



