



SPECIFICATIONS:

Shall be a Crown Model

self-contained, gas fired, fully insulated steam jacketed kettle, ASME Code stamped, National Board Registered, AGA, CGA and NSF certified for operation up to 50 PSI. A double wall interior shall form a steam jacket around the lower 2/3 of the kettle. The jacket enclosure shall contain factory sealed, distilled water. The kettle interior on models 20, 30 and 40 gallon models shall be stainless stell, type 316 for high acid content cooking. The kettle interior on 60 gallon models shall be type 304 stainless steel. Kettle exterior is fully insulated. The bottom of the kettle shall be of hemispherical design for superior heat circulation. The recessed control panel is located on the front right of the unit, in full view of the operator and easy to use. Standard controls include direct immersion thermostat for operation at a temperature range of 165°F to 275°F (74°C to 135°C) at 50 psi, water sight glass, cooking light, pressure gauge and electronic ignition with ignition indicator light. Comes standard with 3 piece split faucet bracket. Safety features include low water shut off with indicator light, pressure switch, pressure relief valve and a 100% safety gas shut off valve.

The kettle shall pivot on trunnions connected to the tilt mechanism and control consoles. The tilt mechanism shall allow the kettle to tilt past 90° for complete emptying. The console shall be drip proof, stainless steel clad and shall be supported on all welded, 1-5/8" (41 mm) diameter stainless steel legs with flanged feet for securing to the floor.

Model	CAPACITY	
GLT-20	20 Gallon	76 Liter
GLT-30	30 Gallon	114 Liter
GLT-40	40 Gallon	152 Liter
GLT-60	60 Gallon	227 Liter

OPERATION SHALL BE BY:

High efficiency power burner system for operation on 115 VAC, 1 Phase, 50/60 Hz.

- □ Natural gas
- L.P. gas

OPTIONAL ITEMS AT EXTRA COST:

- □ Type 316 stainless steel liner (for GLT-60 only)
- □ 208-240 VAC operation (specify voltage)
- □ Spring assist stainless steel cover (CH-)
- □ 2" (50 mm) tangent draw-off valve (TVT-2) with perforated strainer (TPS)
- □ 3" (76 mm) tangent draw-off valve (TVT-3) with perforated strainer (TPS)
- □ 2" (50 mm) dairy draw-off valve (DDO-2T)
- □ 3" (76 mm) dairy draw-off valve (DDO-3T)
- □ Etched gallon markings (GM-)
- □ Etched litre markings (LM-)
- □ Single pantry faucet with swing spout (SF-18)
- Double pantry faucet with swing spout (DF-18)
- □ Casters
- Correctional package

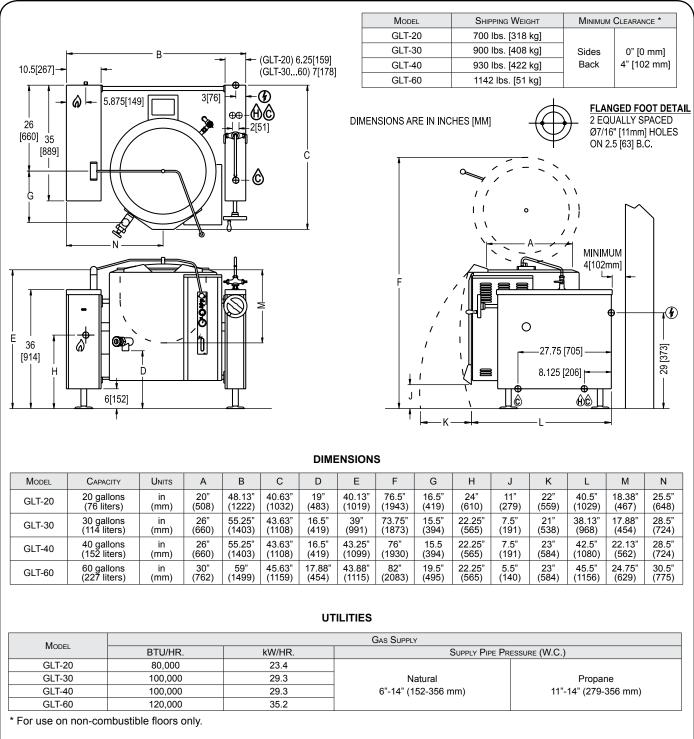
ACCESSORIES:

- □ Triple basket assembly (TBA-)
- Graduated measuring strip (CMS-)
- □ Solid stainless steel disc for draw off (TSS-)
- □ Perforated strainer for draw-off valve (TPS-)
- □ Strainer hook (SH-)
- Device Pour strainer (TKS-)
- Pan carrier
- Draw-off valve hose kit (DVHK-)



ğ

Item#



SERVICE CONNECTIONS

GAS CONNECTION: Supply Gas through 3/4" pipe. A gas shut off valve must be installed in supply piping convenient and adjacent to appliance.

- ELECTRICAL CONNECTION : Unless otherwise specified, field wire electrical connection to be 120 volts, 60 Hz, 1 phase with grounding wire. Unit furnished with 6' cord and 3 prong plug. Total maximum amps 4.0.

C – COLD WATER: 3/8" (10 mm) tubing to faucet (optional)

HOT WATER: 3/8" (10 mm) tubing to faucet (optional)

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.



