

GAS TILTING KETTLE





Shown with optional spring assist cover and faucet

SPECIFICATIONS:

Shall be a CROWN Model gas fired, self-contained, 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 kettle 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 through 40 shall be stainless steel, 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 side of the unit, in full view of the operator and easy to use. Standard controls include direct immersion thermostat for temperature control from 165°F to 275°F (74°C to 135°C), water sight glass, cooking light, pressure gauge and electronic ignition with ignition indicator light. Safety features include low water shut off with indicator light, pressure switch, pressure relief valve and 100% safety gas shutoff 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° forward for complete emptying. The console shall be drip proof, stainless steel clad and shall be supported on all welded 1-5/8" (41 mm) stainless steel legs fitted with flange adjustable feet for securing to the floor.

Model	Capacities						
GLT-20	20 Gallon	76 Litre					
GLT-30	30 Gallon	114 Litre					
GLT-40	40 Gallon	152 Litre					
GLT-60	60 Gallon	227 Litre					

OPERATION SHALL BE BY:

Gas fired 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 high acid content products (GLT-60 only).
- ☐ 208-240 VAC operation (specify voltage)
- ☐ Spring assist stainless steel cover (CH-).
- ☐ 2" (50 mm) draw-off valve (TVT-2).
- ☐ 3" (76 mm) draw-off valve (TVT-3).
- ☐ 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).
- ☐ Castors.
- ☐ Correctional package.

ACCESSORIES:

- ☐ Tri-basket assembly (TBA-)
- ☐ Graduated measuring strip (CMS-).
- ☐ Perforated strainer for draw-off valve (TPS-).
- ☐ Solid disc for draw-off valve (TSS-).
- ☐ Strainer hook (SH-).
- ☐ Pour strainer (TKS-).
- □ Pan carrier.
- ☐ Draw-off valve hose kit (DVHK-2).











DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

- (7) Unless other wise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Unit furnished with 6' cord and 3 prong plug. Total max. amps 4.0.
- ♦ COLD WATER: 3/8"(10mm) tubing to faucet (OPTIONAL)
- ♠ HOT WATER: 3/8"(10mm) tubing to faucet (OPTIONAL)

MODEL		MIN. CLEARANCE*				
	BTU/HR.	kW/HR.	SUPPLY PIPE			
GLT-20	80,000	23.4		0	SIDES	0
GLT-30/40	100,000	29.3	Natural 6"—14" (152—356mm)	Propane 11"–14" (279–356mm)		. []
GLT-60	120,000	35.2		11 14 (273 33011111)	BACK	4 [102]

DIMENSIONS

MODEL	CAPACITY	UNITS	Α	В	С	D	Е	F	G	Н	J	K	L	М	N
GLT-20	20 gallons	inches	20	48.13	40.63	19	40.13	76.5	16.5	24	11	22	40.5	18.38	25.5
	76 litres	mm	508	1222	1032	483	1019	1943	419	610	279	559	1029	467	648
GLT-30	30 gallons	inches	26	55.25	43.63	16.5	39	73.75	15.5	22.25	7.5	21	38.13	17.88	28.5
	114 litres	mm	660	1403	1108	419	991	1873	394	565	191	538	968	454	724
GLT-40	40 gallons	inches	26	55.25	43.63	16.5	43.25	76	15.5	22.25	7.5	23	42.5	22.13	28.5
	152 litres	mm	660	1403	1108	419	1099	1930	394	565	191	584	1080	562	724
GLT-60	60 gallons	inches	30	59	45.63	17.88	43.88	82	19.5	22.25	5.5	23	45.5	24.75	30.5
	227 litres	mm	762	1499	1159	454	1115	2083	495	565	140	584	1156	629	<i>775</i>

* Use on non-combustible floors only.

