



DIRECT STEAM TRI-LEG TILTING KETTLE



Model	Capacity	
TTDLT-20	20 Gallon	76 Liter
TTDLT-30	30 Gallon	114 Liter
TTDLT-40	40 Gallon	151 Liter
TTDLT-60	60 Gallon	227 Liter
TTDLT-80	80 Gallon	303 Liter
TTDLT-100	100 Gallon	379 Liter

OPERATION SHALL BE BY:

Direct steam at a minimum of 5 PSI (34kPa) and a maximum of 30 PSI (207kPa).

OPTIONAL ITEMS AT EXTRA COST:

- Type 316 stainless steel liner for high acid content cooking on models 60 through 100 gallons
- 50 PSI (345kPa) high pressure operation for higher cooking temperature on models 20 to 100 gallons
- 3" (76 mm) draw off valve (TVS-3)
- 2" (50 mm) dairy valve (DDO-2)
- 3" (76 mm) dairy valve (DDO-3)
- Spring assist hinged stainless steel cover (SA-1)
- Two piece hinged cover (TPHC)
- Etched gallon markings (GM-)
- Etched liter markings (LM-)
- Correctional package

ACCESSORIES:

- Triple basket assembly (TBA-)
- Steam trap assembly (consisting of steam trap, check valve, Y strainer) (STA-2)
- Perforated strainer for draw off valve (TPS-)
- Draw off valve hose kit with 8' hose (DVHK-2)
- Single pantry faucet with swing spout (SF-18)
- Double pantry faucet with swing spout (DF-18)
- Graduated measuring strip (CMS-)
- Solid disc for draw off valve (TSS-)
- Graduated measuring strip (CMS-)
- Solid disc for draw off valve (TSS-)
- Pour lip strainer (TKS-20).
- One piece lift-off stainless steel cover. (C-20)
- Strainer hook (SH-20).

SPECIFICATIONS:

Shall be a Therma-Tek Model _____, 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 of stainless steel pipe shall support the kettle and tilt console and conceal the steam piping, 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 liner on models 20 through 40 gallon shall be standard 316 for high acid content cooking.

HEAVY DUTY STEAM



SERVICE CONNECTIONS

-  - STEAM SUPPLY: 3/4" IPS 5-30 psi (34-205 kPa). Optional 5-45 psi (34-310 kPa). *
-  - CONDENSATE RETURN: 1/2" IPS
-  - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
-  - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H(2")	H(3")	J(2")	J(3")	K	L	M
TTDLT-20	20 gallons	inches	21	18	37	34.75	28.5	22	25.63	12	13.25	17	16.5	59.5	-	15.38
	76 liters	mm	535	460	940	885	724	559	651	305	337	432	419	1512	-	391
TTDLT-30	30 gallons	inches	24	20	37	37.75	31.5	20.75	27.13	12.5	14.25	15	14.5	62.5	-	15.38
	114 liters	mm	610	510	940	960	800	527	689	317	362	381	368	1588	-	391
TTDLT-40	40 gallons	inches	26	22.5	37	39.75	33.5	20.25	28.63	13	15.25	12.5	12	64	-	16.38
	152 liters	mm	660	570	940	1010	850	514	727	330	387	318	305	1626	-	416
TTDLT-60	60 gallons	inches	29.5	26	40.5	43.25	37	21.5	30.13	15.5	15.5	14.5	14	74	9.5	18.38
	227 liters	mm	750	660	1029	1100	940	546	765	394	394	368	356	1879	241	467
TTDLT-80	80 gallons	inches	33	28	42.5	46.75	40.5	20	32.63	14.5	16.25	12.5	12	76	11	19.88
	303 liters	mm	840	710	1080	1185	1030	508	828	368	413	318	305	1930	279	505
TTDLT-100	100 gallons	inches	35.5	30	42.5	49.25	43	21	39.25	18	20.25	10.5	10	79	12.5	21.5
	379 liters	mm	902	762	1080	1251	1092	533	997	457	514	267	254	2007	318	546

* Pressure reducing valve is required if incoming pressure exceeds 50 PSI(345 kPa).

