

### TABLE TYPE, DIRECT STEAM TILTING, 2/3 STEAM JACKETED 3 OR 6 GALLONS (11 OR 23 LITERS

### Models



## Short Form Specifications

Shall be CLEVELAND, Direct Steam Kettle, Table mounted, Tilting; Model KDT - \_\_\_\_\_ - T, \_\_\_\_\_ gallons, Tilting 2/3 Steam Jacketed. Type 304 Stainless Steel kettle and supports. 50 psi Steam Jacket Rating; Steam Control Valve. Trunnion mounted, self-lubricated Steam Control Valve. (Table not included.)

Project
Item
Quantity
FCSI Section 11400
Approved
Date

# Standard Features

- Type 304 Stainless Steel construction, with #4 finish on kettle and supports
- Manual Tilting, balanced design
- Mounting Lugs for Tilt Handle provided on both sides
- High capacity Pouring Lip
- 50 psi Steam Jacket Rating
- 50 psi chrome plated Safety Valve
- Steam Control Valve
- Typical approvals include NSF and ASME

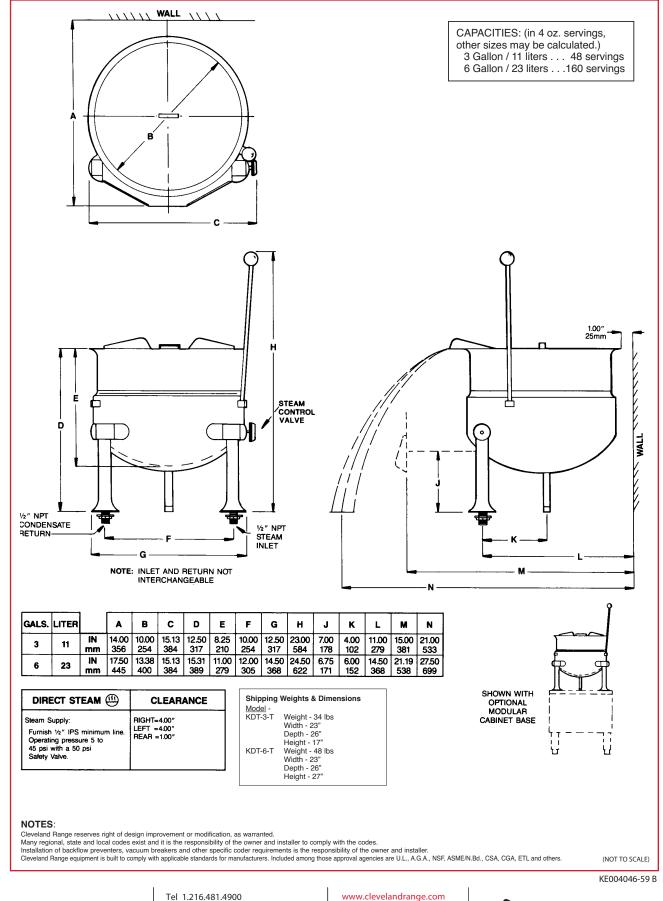
### **Options & Accessories**

- Type 316 Stainless Steel kettle interior for high acid food products (316)
- Kettle stand or table (ST28)
- Food Strainers (FS)
- Steam Pressure Reducing Valve, where supply pressure exceeds 45 psi (PRV)
- Steam Condensate Trap and Strainer, chrome plated
- Steam supply Moisture Separator/Trap (MS)
- Single or Double Pantry Faucet with Swing Spout (SPK or DPK)
- Steam Control Kit: includes Steam Trap, Condensate Strainer, Check Valve, nipples and fittings (SCK2)
- One piece, Lift-off Cover (CL-)
- Adapter Top, required when mounting to ST28 Stand (AK)

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