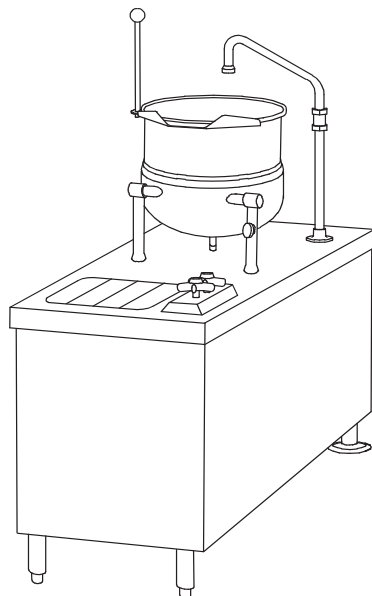


## DIRECT STEAM KETTLES ON CABINET BASE



- DMT-6
- DMT-10

### OPERATION SHALL BE BY:

Direct steam at a minimum of 5 psi (34 kPa) and a maximum of 45 psi (310 kPa) 1/4 BHP required.

### Standard Features

- Reversible tilt handle
- Type 316 stainless steel liner
- Steam control valve
- Deck mount hot and cold faucet with riser

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> Etched gallon markings (GM-)    | <input type="checkbox"/> Stainless steel back panel (SSB-24)               | <input type="checkbox"/> Contoured measuring strip (CMS-) |
| <input type="checkbox"/> Etched litre markings (LM-)     | <input type="checkbox"/> Stainless steel frame (SSF-24)                    | <input type="checkbox"/> Ball float trap (BFT)            |
| <input type="checkbox"/> Correctional package            | <input type="checkbox"/> One piece stainless steel lift off cover (C-)     | <input type="checkbox"/> Pour lip strainer (TKS-)         |
| <input type="checkbox"/> Pressure reducing valve (PRV-2) | <input type="checkbox"/> Lift-out perforated stainless steel basket (SSB-) |   |

### STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model DMT-6 or DMT-10, consisting of one 6 gallon (23 litre) or one 10 gallon (38 litre) direct connected steam, 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 liner shall be of 316 stainless steel for high acid content products.

The stainless steel mounting legs shall have the steam supply and condensate within the legs and the right leg fitted with a steam control valve for the kettle.

Kettle shall be fitted with a tilt handle and heat resistant knob, allowing the kettle to be tilted forward 90° for complete emptying.

The cabinet base shall be of modular design to match other Crown cooking equipment.

The kettles mounted on a cabinet base with full perimeter angle frame, reinforced counter, hot and cold water faucet with control valves, 3" (76 mm) deep sinks with drain and splash guard, hinged door with magnetic catch, removable side panels and 6" (152 mm) stainless steel legs fitted with 4 adjustable flanged feet for securing to the floor, all #4 stainless steel exterior.

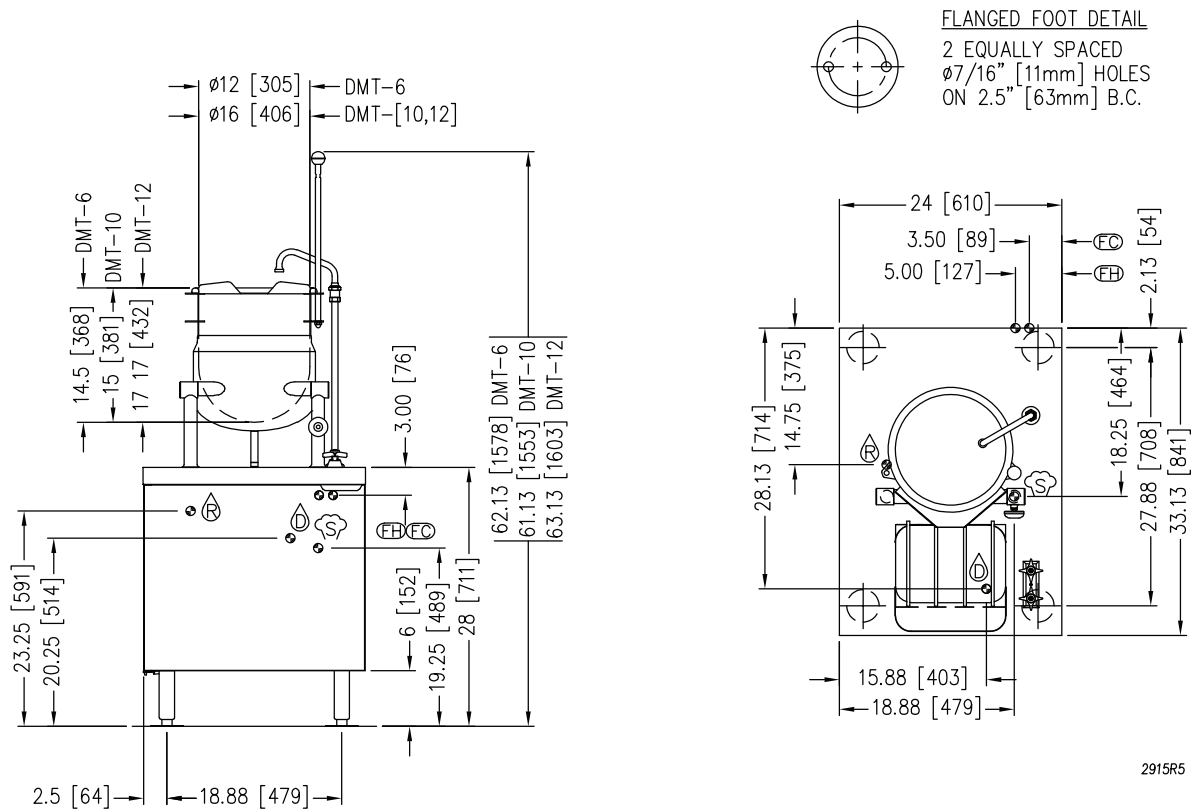
Concealed plumbing within the cabinet shall include a steam supply manifold with safety relief valve and a condensate return manifold with steam trap.

NSF listed. National Board Registered. Meets ASME code.



Approval Notes: \_\_\_\_\_

\_\_\_\_\_



2915R5

NOTE: SPLASH GUARD NOT SHOWN IN FRONT VIEW.

IN [MM]

**SERVICE CONNECTIONS**

- STEAM SUPPLY: 3/4" (19 mm) IPS for incoming steam at 5-45 PSI(34-310 kPa).\*
- CONDENSATE RETURN: 1/2" (13 mm) IPS.
- FAUCET COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa), NSF-61 compliant.
- FAUCET HOT WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa), NSF-61 compliant.
- SINK DRAIN: 1-1/8" (29 mm) O.D. tubing.

\* Pressure reducing valve is required if incoming pressure exceeds 45 PSI(310 kPa).

**SPECIFICATIONS**

MODEL	CAPACITY	SHIPPING WEIGHT	MIN. CLEARANCE
DMT-6	6 gallon (23 litre)	225 lbs. [102 kg.]	SIDES 0 [0 mm]
DMT-10	10 gallon (38 litre)	245 lbs. [111 kg.]	BACK 0 [0 mm]

**DISCLAIMER**

**Terry System Cartridge Changes / Installation** – “2-3 gallons of water MUST be purged at each cartridge change or new installation prior to water supply being fed to the steamer. Failure to do so can result in component damage within the steamer which is not covered under warranty. For additional guidance on proper installation, refer to install documentation provided with each Terry System and Replacement Cartridge Set.”

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

