



DIRECT STEAM LEG-MOUNTED TILTING MIXER KETTLE

Job _____
Item# _____



MODEL	CAPACITY	
DLTM-40	40 Gallon	152 Liter
DLTM-60	60 Gallon	227 Liter
DLTM-80	80 Gallon	303 Liter
DLTM-100	100 Gallon	380 Liter

OPERATION SHALL BE BY:

Direct steam at a minimum of 5 PSI (34 kPa) and maximum of 30 PSI (207 kPa). Hydraulic power supply is standard either:

- 208 Volts, 3 Phase, 60 Hz
- 240 Volts, 3 Phase, 60 Hz

OPTIONAL ITEMS AT EXTRA COST:

- Swing faucet on left console
- 3" manual butterfly valve (BV-2)
- 2" manual butterfly valve (BV-3)
- 480 VAC, 60 Hz, 3 Phase (for motor)
- Quick chill system (QCS-1)
- Steam control assembly (STA-)
- High pressure operation (HP-50)
- Two piece lift off cover (MC-)
- Strainer for butterfly valve (MKS)
- Etched gallon markings (GM-)
- Etched litre markings (LM-)
- Ball float trap (BFT-)
- Pour lip strainer (TKS-)
- Kettle heat shield (KHS-)

SPECIFICATIONS:

Shall be a Crown Model _____, direct steam tilting kettle operating at a maximum of 30 psi. Construction shall be welded stainless steel type 304 satin finish. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle, 316 stainless steel liner for high acid content products. The bottom of the kettle shall be of hemispheric design for maximum heat transfer. The tubular legs shall be constructed of stainless steel pipe fitted with four hole, adjustable, flanged feet for securing to the floor. A sealed stainless steel tilt mechanism shall permit the kettle to tilt forward a full 90° for complete emptying. The tilt mechanism shall be self locking for positive stop action.

MIXER FEATURES:

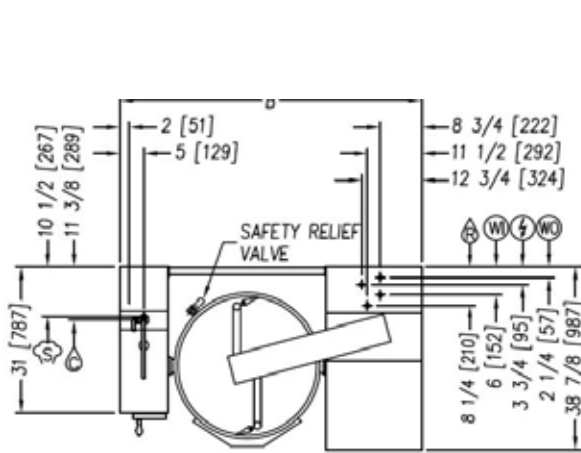
The mixer is a variable speed unit powered by a 5 hp electric motor driving a hydraulic pump. Two agitators shall be included, a primary stainless steel scraper/agitator, and a secondary high speed mixer. Both agitators shall be removable for cleaning and no tools will be required for removal.

The console front to have the main power switch, mixer lift switch and variable speed control.

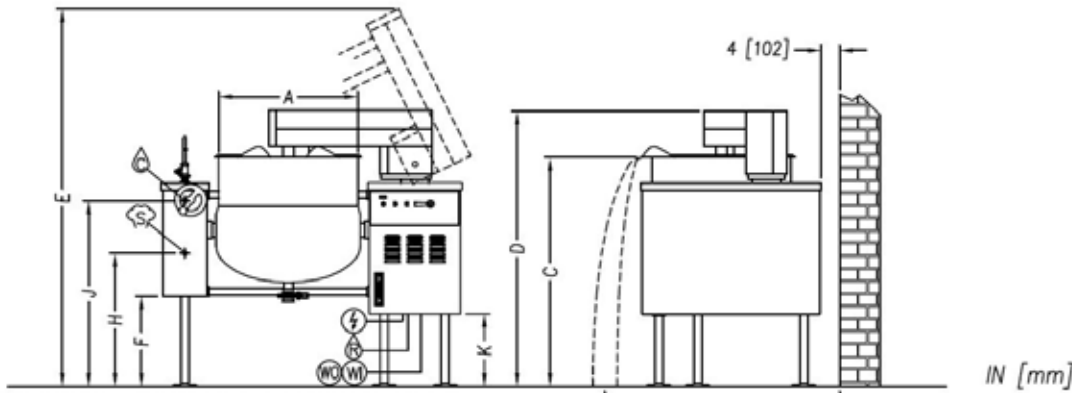
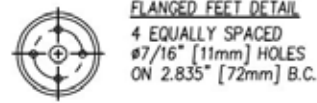
The bridge is constructed of 10 gauge stainless steel and contains two heavy duty hydraulic motors to drive the agitators. The bridge shall be power tilt, and swing 140° out of the way for kettle tilting or cleaning.



Models: DLTM-40 DLTM-60 DLTM-80 DLTM-100



MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE	
DLTM-40	700 lbs. [318 kg]	SIDES	0
DLTM-60	730 lbs. [331 kg]		
DLTM-80	840 lbs. [381 kg]	BACK	4" [102]
DLTM-100	900 lbs. [410 kg]		



NOTE: OPTIONAL FAUCET AND BUTTERFLY VALVE SHOWN.

DIMENSIONS

00144R2

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K
DLTM-40	40 Gallons (152 liters)	inches (mm)	26" (660)	62" (1575)	43.25" (1099)	55" (1397)	75.63" (1921)	14.75" (375)	56" (1422)	23.75 (603)	35 (889)	11 (279)
DLTM-60	60 Gallons (227 liters)	inches (mm)	29.5" (749)	65" (1651)	49" (1245)	58.5" (1486)	80" (2032)	19" (483)	58" (1473)	28.13 (714)	39.38 (1000)	15.38 (391)
DLTM-80	80 Gallons (303 liters)	inches (mm)	33" (838)	67.75" (1721)	49" (1245)	58.5" (1486)	80" (2032)	19" (483)	60" (1524)	28.13 (714)	39.38 (1000)	15.38 (391)
DLTM-100	100 Gallons (380 liters)	inches (mm)	35.5" (902)	70" (1778)	49" (1245)	58.5" (1486)	85" (2159)	19" (483)	63" (1600)	28.13 (714)	39.38 (1000)	15.38 (391)

ELECTRICAL CHARACTERISTICS

MODEL	AMPS PER LINE		
	208V	240V	480V
DLTM-40	14.0	14.0	7.0
DLTM-60			
DLTM-80			
DLTM-100			

SERVICE CONNECTIONS

- ⚡ – ELECTRICAL CONNECTION: to be as specified on data plate.
- ☁ – STEAM SUPPLY: 3/4" IPS. 5-30 PSI (34-207 kPa) optional 5-45 PSI (34-310 kPa).
- 💧 – COLD or HOT WATER: 3/8" O.D. tubing to faucet. (OPTIONAL)
- Ⓡ – CONDENSATE RETURN: 1/2" IPS.
- Ⓜ – OIL COOLER WATER IN: 3/8" tube bulkhead union.
- Ⓜ – OIL COOLER WATER OUT: 3/8" tube bulkhead union.

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



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