

## STEAM KETTLE

### Gas, Tilting, Self-Contained

MODELS:      20 Gallon      30 Gallon      40 Gallon      60 Gallon  
                   KTLG-20      KTLG-30      KTLG-40      KTLG-60



Model KTLG-60 with Optional Spring Assist Cover and Faucet

Southbend Steam Kettles offer unsurpassed versatility... rugged, dependable and are the most durable you can buy... up to 25% heavier than most competitive models, as proven by a comparison of shipping weights.

#### Assembly Structure

Each commercial gas kettle has an exterior constructed of type 304 stainless steel #4 sanitary finish and 1 $\frac{5}{8}$ " diameter stainless steel adjustable legs. The interior kettle liner is one piece welded construction made of type 316 stainless steel with #4 sanitary finish, 2/3 jacketed.

#### Heating System

The steam/heat source is self-contained gas, factory charged with chemically pure water. A.S.M.E. code stamped for operation up to 50 psi, the steam kettle temperature ranges from 150°F to 298°F.

#### Control System

The recessed control panel is located on the front side of the unit, in full view of the operator, and is easy to use. Standard controls include direct immersion thermostat, water sight glass, cooking light, pressure gauge low water light, and electronic ignition with ignition indicator light.

#### Safety Features

Safety features include low water cut off, pressure relief valve, pressure switch and a 100% safety shut-off valve.

#### Technical Data

Unit dimensions, utility information, construction specifications and miscellaneous information is listed on the reverse side.

#### Warranty

One year Parts and Labor Warranty at no extra charge from the date of purchase.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Southbend has a policy of continuous product research and improvement.

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#### OPTIONS:

- Lid assist - optional on 20, 30, 40 and 60 gallon
- Type 316L stainless steel kettle liner - optional on 60 gallon; standard on 20, 30, and 40 gallon
- Stainless steel tri basket
- Water faucet - single pantry
- Water faucet - double pantry
- Water faucet - single pantry w/60" spray rinse hose - cold water
- Water faucet - double pantry w/60" spray rinse hose - hot & cold
- Water faucet bracket only

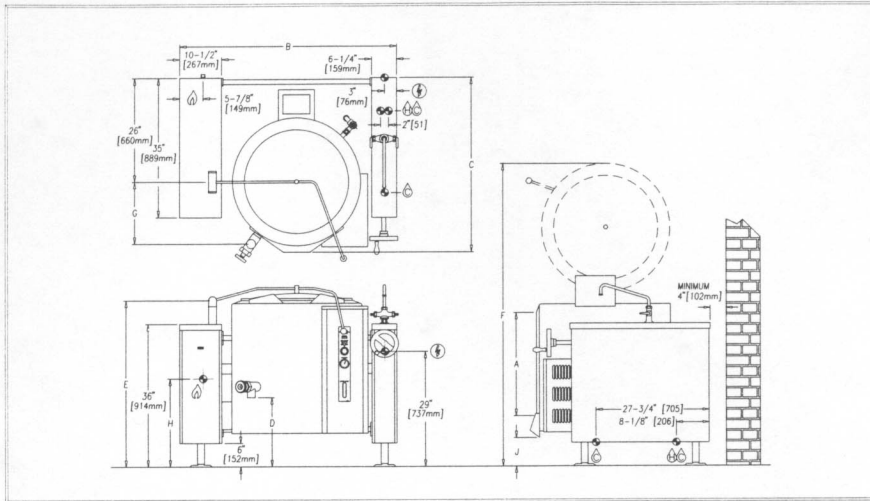
- 1" quick disconnect with 4' flexible hose (Pt. #1130195)
- Water volume meter
- Graduated measuring strip
- 1 $\frac{1}{2}$ " drawoff
- 2" drawoff
- 3" drawoff
- Perforated strainer
- Solid Disk Strainer
- Strainer Hook

■ INQUIRE TO FACTORY FOR SPECIAL OR CUSTOM REQUIREMENTS.



DIMENSIONS

MODEL	CAPACITY	A	B	C	D	E	F	G	H	J	CUBIC VOLUME IN TIME FOR PRINT	CRATED WEIGHT
KTLG-20	20 gallons inches	20	48.13	40.63	19	40.13	76.5	16.5	24	11	NOT AVAILABLE	700 LBS.
	76 liters mm	508	1222	1032	483	1019	1943	419	610	279	PRINT	317 KG.
KTLG-30	30 gallons inches	26	54.25	43.63	16.5	37.25	73.75	15.5	22.25	7.5	NOT AVAILABLE	800 LBS.
	114 liters mm	660	1378	1108	419	946	1873	394	565	191	IN TIME FOR PRINT	363 KG.
KTLG-40	40 gallons inches	26	54.25	43.63	16.5	41.5	76	15.5	22.25	7.5	NOT AVAILABLE	850 LBS.
	152 liters mm	660	1378	1108	419	1054	1930	394	565	191	IN TIME FOR PRINT	386 KG.
KTLG-60	60 gallons inches	30	58.13	45.63	17.88	45.5	82	19.5	22.25	5.5	NOT AVAILABLE	1000 LBS.
	227 liters mm	762	1476	1159	454	1156	2083	495	565	140	IN TIME FOR PRINT	454 KG.



UTILITY INFORMATION:

- Ⓐ - Supply gas through 3/4" pipe with pressure of approx. 5-14" W.C. For propane use min. 10" W.C. pressure. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
- Ⓒ - Unless other wise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire.
- Ⓓ - COLD WATER: 3/8" (10mm) tubing to faucet (OPTIONAL)
- Ⓔ - HOT WATER: 3/8" (10mm) tubing to faucet (OPTIONAL)

MODEL	W.C.(NAT)	W.C.(L.P.)	BTU/HR
KTLG-20	3.5	4	80,000
KTLG-30/40	3.5	4	100,000
KTLG-60	3.5	4	120,000

UTILITY INFORMATION:

**GAS — KTLG-20** — Total 80,000 BTU. One 1" male connection (for location, see drawing above).  NATURAL  PROPANE  
Required operating pressure: Natural Gas 4" W.C.; Propane Gas 10" W.C.

**GAS — KTLG-30/40** — Total 100,000 BTU. One 1" male connection (for location, see drawing above).  NATURAL  PROPANE  
Required operating pressure: Natural Gas 4" W.C.; Propane Gas 10" W.C.

**GAS — KTLG-60** — Total 120,000 BTU. One 1" male connection (for location, see drawing above).  NATURAL  PROPANE  
Required operating pressure: Natural Gas 4" W.C.; Propane Gas 10" W.C.

**ELECTRIC — KTLG-20, KTLG-30, KTLG-40, KTLG-60**  
 STANDARD: 120VAC, 1 Phase, 50/60 Hz.  
 OPTIONAL: 220 or 240 VAC, 1 Phase, 50/60 Hz — supply must be wired to unit — see drawing above. Total amps 1.5.

CONSTRUCTION (BIDDING) SPECIFICATIONS:

**ALL UNITS — Commercial Gas Kettle**  
**Exterior:** Type 304 stainless steel with #4 sanitary finish. 1-5/8" diameter stainless steel adjustable legs.  
**Interior Kettle Liner:** KTLG-20 and KTLG-40 are one piece welded construction made of Type 316 stainless steel with #4 sanitary finish. 2/3 jacketed; KTLG-60 — optional 316 liner.  
**Steam/Heat Source:** Gas, self-contained. Factory charged with chemically pure water. A.S.M.E. code stamp for operation up to 50 PSI.  
**Burners:** Serviceable, high efficiency stainless steel. No air shutter adjustment.  
**Capacity:** KTLG-20 is 20 gallon — 76 liter  
KTLG-30 is 30 gallon — 114 liter  
KTLG-40 is 40 gallon — 152 liter  
KTLG-60 is 60 gallon — 228 liter

**Controls:** Recessed control panel located on front right side of unit in full view of user. Standard controls include:  
**Direct Immersion Thermostat (150°F to 298°F)**  
**Water Sight Glass**  
**Cooking Light**  
**Pressure Gauge**  
**Low Water Light**  
**Ignition Indicator Light**  
**Safety Features Include:**  
**Low Water Cut Off**  
**Pressure Relief Valve**  
**Pressure Switch**  
**100% Safety Shut Off Valve**

MISCELLANEOUS INFORMATION:

For installation on combustible floors (with 6"-high legs) and adjacent to combustible walls, allow 4" clearance on sides.  
Recommended — install under vented hood.  
Not intended for direct connection to flue.

Check local codes for fire and sanitary regulations.  
INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.  
Southbend, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice.



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