



**SPECIFICATIONS:**

Shall be a Model \_\_\_\_\_, steam jacketed kettle. Kettle shall be of stainless steel, mounted in enclosed cabinet base. 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. Steam control and hot and cold water fill faucet shall be mounted on stainless steel counter top. Kettle shall be equipped with 2" (50 mm) sanitary draw off, shall be enclosed for sanitary purposes. Steam trap is standard. Swing drain for draw off shall be removable without tools and shall be equipped with removable strainer. DMS-60 & DMT models include a one piece stainless steel spring assist cover. DMS 20, 30, 40 include a one piece yoke type hinged cover. Cabinet base shall be of modular design to match other Southbend cooking equipment as required; shall be equipped with 6" (152mm) stainless steel legs with hold-down feet in the rear, doors with magnetic latches shall be polished stainless steel. For DMT Models, tilted by a 1/2 H.P. hydraulic system allows complete emptying of contents. A pan support is standard which keeps the pan in a horizontal position throughout tilting operation and shall be removable without tools.

Note: Tilting may be stopped at any time without kettle tilting back. Pan support shall hold one 12" x 20" pan (305mm x 508mm) pan.

MODEL	CAPACITY	
DMT-30	(Tilting Type) 30 Gal.	114 Liter
DMT-40	(Tilting Type) 40 Gal.	152 Liter
DMT-60	(Tilting Type) 60 Gal.	227 Liter
DMS-20	(Stationary) 20 Gal.	76 Liter
DMS-30	(Stationary) 30 Gal.	114 Liter
DMS-40	(Stationary) 40 Gal.	152 Liter
DMS-60	(Stationary) 60 Gal.	227 Liter

**OPERATION SHALL BE BY:**

Direct steam at a minimum of 5 PSI (34 kPa) and a maximum of 35 PSI (241 kPa).

**STANDARD FEATURES:**

- Stainless steel cabinet
- One piece cover
- 2" Tangent draw off valve
- Hydraulic tilt on tilt models
- Steam control valve and steam trap
- Swing drain
- Hot and cold deck mount faucet
- Pan carrier
- 316 Stainless steel liner on 20, 30 & 40 gallon unit
- Adjustable hold down feet

**OPTIONAL ITEMS AT EXTRA COST:**

- 316 Stainless steel liner on 60 gallon models
- 50 PSI (345 kPa) for high temperature cooking
- Spring assist cover DMS 20, 30 & 40
- 220 Volt power supply
- Etched gallon markings
- Etched liter markings

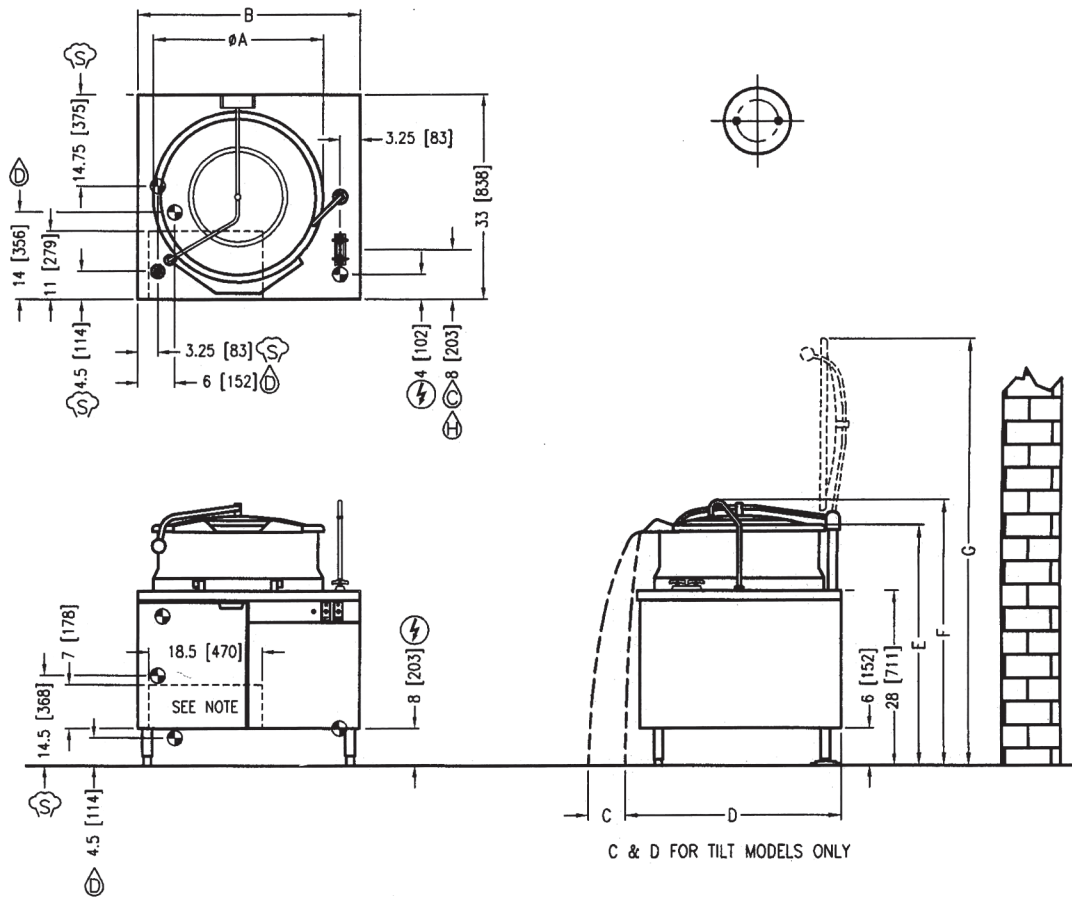
**ACCESSORIES:**

- Graduated measuring strip
- Solid strainer
- Perforated strainer
- Strainer hook

Job \_\_\_\_\_  
Item# \_\_\_\_\_



Models: □ DMT-30 □ DMT-40 □ DMT-60 □ DMS-20 □ DMS-30 □ DMS-40 □ DMS-60



### DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G
DMT-30	30 Gallons (114 liters)	inches (mm)	24" (610)	36" (914)	16" (406)	39" (991)	37.25" (946)	41.5" (1054)	65.26" (1657)
DMT-40 DMS-40	40 Gallons (151 liters)	inches (mm)	26" (660)	36" (914)	15" (381)	40" (1016)	38.38" (975)	42.5" (1080)	68.25" (1733)
DMT-60 DMS-60	60 Gallons (227 liters)	inches (mm)	29.5" (749)	42" (1067)	16" (406)	43" (1092)	41.12" (1045)	47.62" (1210)	74.25" (1886)

### SERVICE CONNCTIONS

- ⊕ – COLD WATER: 3/8" O.D. tubing to faucet.
- ⊕ – HOT WATER: 3/8" O.D. tubing to faucet.
- ⊕ – DRAIN: 1-5/8" (41.275 mm) O.D. tubing piped to open floor drain. No solid connection.
- ⊕ – ELECTRICAL CONNECTION: (Tilt models only) 1/2" conduit connection to controls.  
Unless otherwise specified, field wiring electrical connection to be 120V, 60 Hz, 1 Phase with ground.
- ⊕ – STEAM SUPPLY: 3/4" (19 mm) IPS for incoming steam. MIN 5PSI (34kPa), MAX 35 PSI (241 kPa).  
Important: Pressure reducing valve required if incoming steam pressure exceeds the kettle rating.

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