

DESCRIPTION

GAS STATIONARY STEAM KETTLE, FULL JACKETED

Features: Natural gas or propane, double wall kettle interior, bottom kettle is hemispherical designed for superior heat circulation, supported by a 1-5/8" diameter stainless steel pipe legs, adjustable four hole feet for securing to the floor, power switch, thermostat, pilot switch, low water light, vacuum/pressure gauge, safety relief valve and low water shut off, 2" tangent draw off valve, spring assist cover.

Short Spec: Kettle shall be self contained, gas stationary full jacketed kettle. A double wall kettle interior shall form a steam jacket enclosure shall contain purified water which is factory sealed. The bottom of the kettle shall be of hemispherical design for superior heat circulation. The kettle comes standard with electronic ignition and spring assist cover.

The kettle shall pivot on trunnion connected to the tilt mechanism is self locking for positive stop action. Construction shall be all welded #4 finish stainless steel, the 60 gallon units shall be type 316 for high acid content cooking. The controls are integrally mounted and shall include a power switch, thermostat, pilot light, low water light, vacuum/pressure gauge, safety relief valve, and low water shut off. The kettle shall operate in a temperature range of 165o.F to 285o.F (74o.C to 140o.C) at a maximum pressure of 50 psi (345 KPa). 115 VAC, 1 Phase, 50/60 Hz.

Accessories: Triple basket assembly (ACTBA-), perforated strainer for draw off (ACTPS), solid disc for draw off (ACTSS), Contour measuring strip (ACCMS), strainer hook (ACSH), single pantry faucet with swing spout (ACSF12), double pantry faucet with swing spout (ACDF-12), draw-off valve hose kit (ACDVHK-2), single pantry kettle filler with bracket (ACSF-KF) and casters (ACGKCK-1).

MAKE: AccuTemp – Meet or Exceed

Range, three double burners

Characteristics: table and body super resistant carbon steel in the electrostatic powder coating, low gas pressure and nozzle gas inlet 2" totally dismantled for easy storage and transportation, with drain pan, iron grates and burners cast 16" x 16", individual burner on a diameter of 7" double ring. Burner assembly with easy removal for cleaning and maintenance and adjustment of

the oxygen supply; height 32", width 66", and depth 27-1/2". Gas type: LPG – Heavy duty double butterfly valve.

Heavy Duty Gas Oven (Full size)

Total 50,000 to 60,000 BTU, 2 tubular burners and direct fire combustion system. Single air supply through a double wall baffles system to allow food cooking in all positions. Complete sealed oven cavity with door latch. Ample zone keep control cool and eliminates any risk of burning.

Capacity for 10 trays, including 5 shelves practical for cleaning. Standard depth for bakery style trays; one glass door which open to 180 degrees. Legs and base of the oven in high strength stainless steel, 60 minutes time clock, clock control temperature to 575 degrees, safety valve watch, safety ignition switch, ignition switch, fan and light, ½ hp engine, two speed, 110v power, 17.5kw., 288kg weight. Dimensions: 38"W X 67-1/2"H, 20-7/8" oven door width. LPG gas

MAKE: THERMATEK - Meet or Exceed