

TABLE TYPE, DIRECT STEAM  
 TILTING, 2/3 STEAM JACKETED  
 12 OR 20 GALLONS (45 OR 80 LITERS)

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

**Models**

- KDT-12-T
- KDT-20-T



**Standard Features**

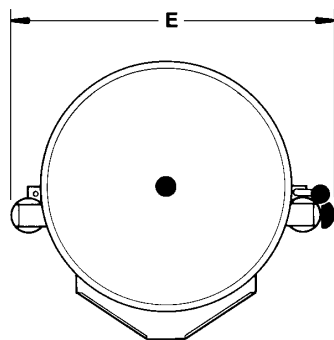
- Unique, compact, Steam Control Valve built into trunnion (standard right hand; left hand available at no extra charge)
- Kettle and all exterior surfaces are Stainless Steel
- Easy manual tilting — balanced design
- Large pouring lip for chunky products
- 50 psi Steam Jacket Rating
- 50 psi chrome plated Safety Valve
- Tilt handle interchangeable for left or right hand operation
- Typical approvals include NSF and ASME

**Options & Accessories**

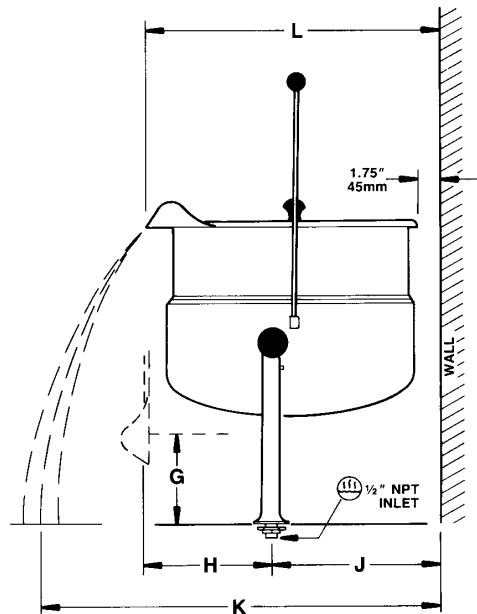
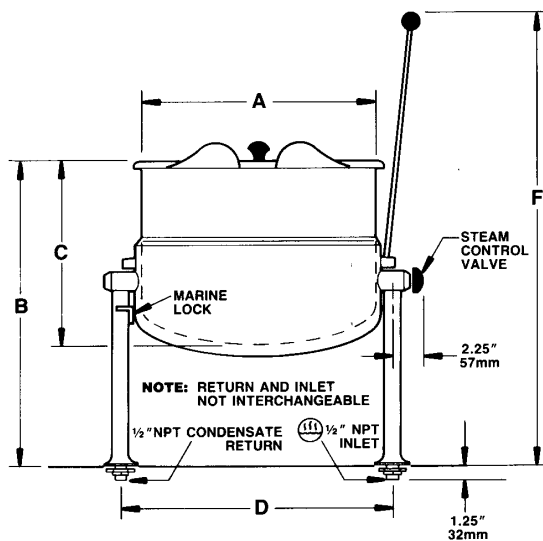
- Equipment Stands (ST28)
- Chrome plated Steam Control Kit (supplied loose) (SCK2)
- Hot or cold (DPK) or cold only (SPK) Water Faucet with swing spout, mounted on optional stand
- Lift-off Cover (CL-)
- Type 316 Stainless Steel Kettle Liner for high acid food products (316-G)
- Cooking Baskets (BS)
- Food Strainers (FS)
- Measuring Strips (MS)
- Pressure Reducing Valve for regulating incomin steam pressure of over 45 psi (PRV-K)
- Adapter Top, required when mounting to ST28 Stand (AK)
- Self-locking Hand Tilt Option, machined worm gear mechanism (HTK)

**Short Form Specifications**

Shall be CLEVELAND, Direct Steam Kettle, Table type, Tilting; Model KDT - \_\_\_\_ - T, \_\_\_\_ gallons, Tilting 2/3 Steam Jacketed. Type 304 Stainless Steel kettle and supports. 50 psi Steam Jacket Rating; Steam Control Valve. Trunnion mounted, self-lubricated Steam Control Valve. (Table not included.)



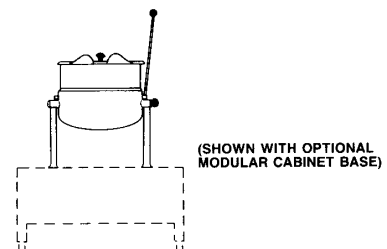
CAPACITIES: (in 4 oz. servings, other sizes may be calculated.)  
 12 Gallon / 45 liters . . . 352 servings  
 20 Gallon / 80 liters . . . 704 servings



| GALS. | LITERS |    |       |       |       |       |       |       |      |       |       |       |       |
|-------|--------|----|-------|-------|-------|-------|-------|-------|------|-------|-------|-------|-------|
|       |        | A  | B     | C     | D     | E     | F     | G     | H    | J     | K     | L     |       |
| 12    | 45     | IN | 16.75 | 22.25 | 13.50 | 19.50 | 23.00 | 29.00 | 6.00 | 8.75  | 11.50 | 29.50 | 20.50 |
|       |        | mm | 425   | 565   | 343   | 495   | 584   | 737   | 152  | 222   | 292   | 749   | 521   |
| 20    | 76     | IN | 21.00 | 26.12 | 18.00 | 23.75 | 27.25 | 33.00 | 6.50 | 10.50 | 13.25 | 36.75 | 25.25 |
|       |        | mm | 533   | 664   | 457   | 603   | 692   | 838   | 165  | 267   | 337   | 960   | 641   |

| DIRECT STEAM   | CLEARANCE                                     |
|--|---|
| Steam Supply:<br>Furnish 1/2" IPS minimum line. Operating pressure 5 to 45 psi with a 50 psi safety valve. | RIGHT = 4.00"<br>LEFT = 4.00"<br>REAR = 1.75" |

| Shipping Weights & Dimensions |   |
|-------------------------------|---|
| Model -                       |   |
| KDT-12-T                      | Weight - 74 lbs<br>Width - 23"<br>Depth - 26"<br>Height - 27" |
| KDT-20-T                      | Weight - 90 lbs<br>Width - 24"<br>Depth - 24"<br>Height - 24" |



**NOTES:**  
 Cleveland Range reserves right of design improvement or modification, as warranted.  
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.  
 Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer.  
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL and others. (NOT TO SCALE)