

SHORT HEIGHT TILTING GAS KETTLE

FT-40GLS-SB

OPERATION SHALL BE BY:

Gas fired high efficiency power burner system for operation on 115 VAC, 1 phase, 50/60 Hz.

Natural gas

L.P. gas



Shown with optional spring assist cover

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|---|--|---|
| <input type="checkbox"/> 208-240 VAC operation (specify voltage) | <input type="checkbox"/> Single pantry faucet with swing spout (SF-18) | <input type="checkbox"/> Graduated measuring strip (CMS-40GF) |
| <input type="checkbox"/> Spring assist stainless steel cover (CH-40GF) | <input type="checkbox"/> Double pantry faucet with swing spout (DF-18) | <input type="checkbox"/> Solid stainless steel disc for draw off (TSS-) |
| <input type="checkbox"/> 2" (50 mm) tangent draw-off valve (TVT-2) with perforated strainer (TPS) | <input type="checkbox"/> Single pantry kettle filler (SP-KF-L) | <input type="checkbox"/> Strainer hook (SH) |
| <input type="checkbox"/> 3" (76 mm) tangent draw-off valve (TVT-3) with perforated strainer (TPS) | <input type="checkbox"/> Double pantry kettle filler (DP-KF-L) | <input type="checkbox"/> Lip strainer (TKS-40GF) |
| <input type="checkbox"/> Etched gallon markings (GM-40) | <input type="checkbox"/> Correctional package | <input type="checkbox"/> Pan carrier (PC-4) |
| <input type="checkbox"/> Etched litre markings (LM-152) | <input type="checkbox"/> Tri-basket assembly (TBA-40GF) | <input type="checkbox"/> Draw-off valve hose kit (DVHK-2) |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam model FT-40GLS-SB, gas fired, self contained, fully insulated, steam jacketed kettle, ASME Code stamped, National Board Registered, AGA, CGA and NSF certified for operation up to 50 PSI.

A double wall kettle interior shall form a steam jacket around the lower 3/4 of the kettle.

The jacket enclosure shall contain factory sealed distilled water.

The kettle interior shall be stainless steel, type 316 for high acid content cooking. Kettle exterior is fully insulated.

The bottom of the kettle shall be of hemispherical design for superior heat circulation.

The recessed control panel is located on the front right side of the unit, in full view of the operator and easy to use.

Standard controls include a solid state direct immersion thermostat for temperature control from 165°F to 275°F (74°C to 135°C), water sight glass, cooking light, pressure gauge and electronic ignition with ignition indicator light.

Safety features include low water shut off with indicator light, pressure switch, pressure relief valve and 100% safety gas shutoff valve.

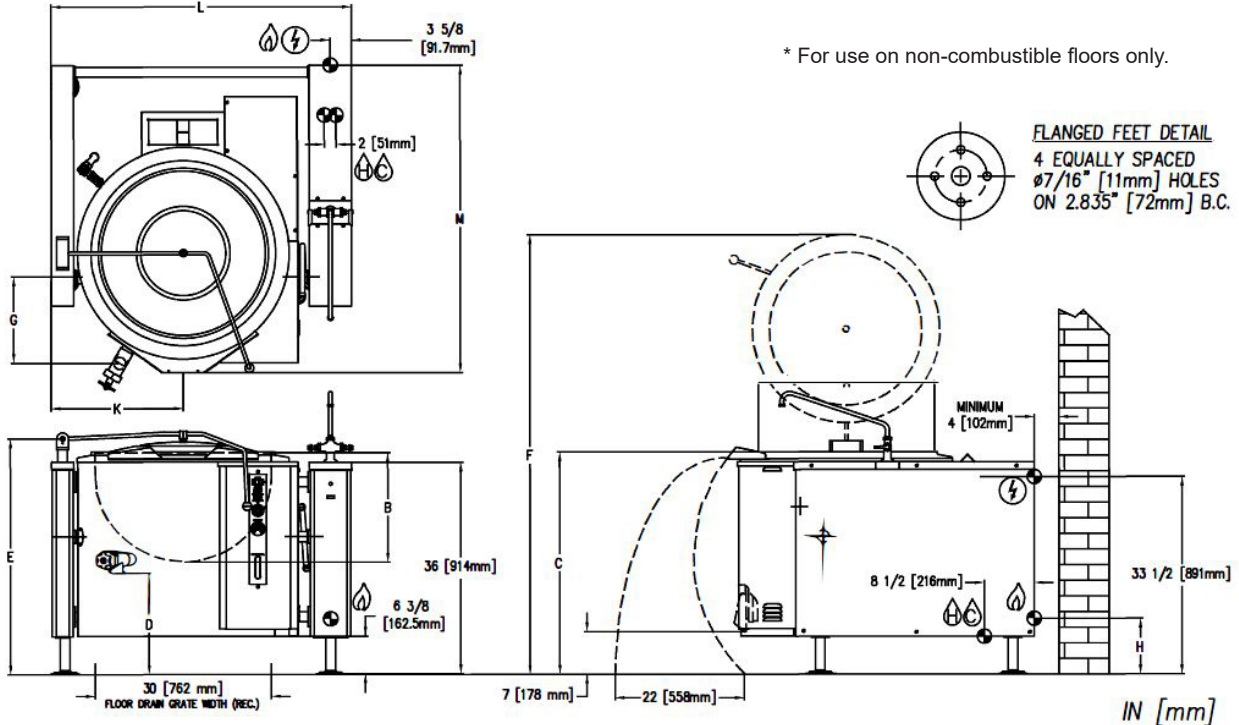
The kettle shall pivot on trunnions connected to the power tilt mechanism and control console.

The tilt mechanism shall allow the kettle to tilt past 90° forward for complete emptying.

The console shall be drip proof, stainless steel clad and shall be supported on all welded 1-5/8" (41 mm) stainless steel legs fitted with flange adjustable feet for securing to the floor.



Approval Notes: _____



8309R2

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	K	L	M
FT-40GLS-SB	40 gallons (152 liters)	in (mm)	30" (762)	18.75" (476)	37.75" (959)	17.25" (438)	40.13" (1020)	74.5" (1892)	14.75" (375)	9.5" (242)	22.5" (572)	51" (1295)	52.25" (1327)

SERVICE CONNECTIONS

- GAS CONNECTION: Supply Gas through 3/4" pipe. A gas shut off valve must be installed in supply piping convenient and adjacent to appliance.
- ELECTRICAL CONNECTION : Unless otherwise specified, field wire electrical connection to be 120 volts, 60 Hz, 1 phase with grounding wire. Unit furnished with 6' cord and 3 prong plug. Total maximum amps 4.0.
- COLD WATER: 3/8" (10 mm) tubing to faucet (optional)
- HOT WATER: 3/8" (10 mm) tubing to faucet (optional)

GAS CHARACTERISTICS

MODEL	GAS SUPPLY		
	BTU/HR.	kW/HR.	SUPPLY PIPE PRESSURE (W.C.)
FT-40GLS-SB	125,000	36.63	Natural 6"-14" (152-356 mm) Propane 11"-14" (279-356 mm)

COMPARTMENT PAN CAPACITY AND SPECIFICATIONS

MODEL	PAN CAPACITY	
FT-40GLS-SB	40 Gallon	152 Liter

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE *	
FT-40GLS-SB	1250 lbs. [567kg]	Sides	0" [0 mm]
		Back	4" [102 mm]

DISCLAIMER

Terry System Cartridge Changes / Installation – "2-3 gallons of water MUST be purged at each cartridge change or new installation prior to water supply being fed to the steamer. Failure to do so can result in component damage within the steamer which is not covered under warranty. For additional guidance on proper installation, refer to install documentation provided with each Terry System and Replacement Cartridge Set."

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

