

Unused 2007 Southbend SteamMaster® Dual Stainless Steel Tilting Jacketed Kettles

Mfg: Southbend

Model: GMT-S-6S

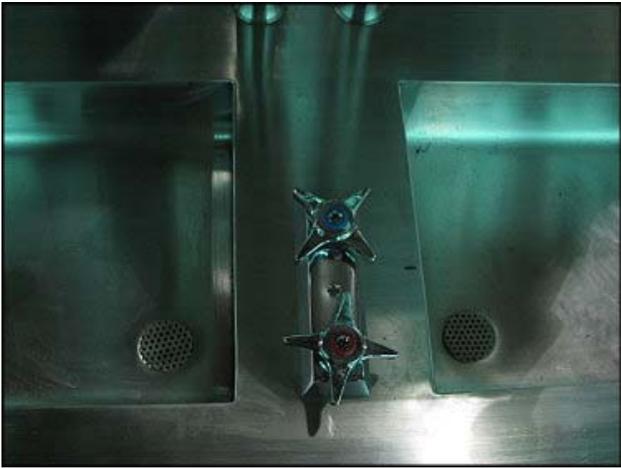
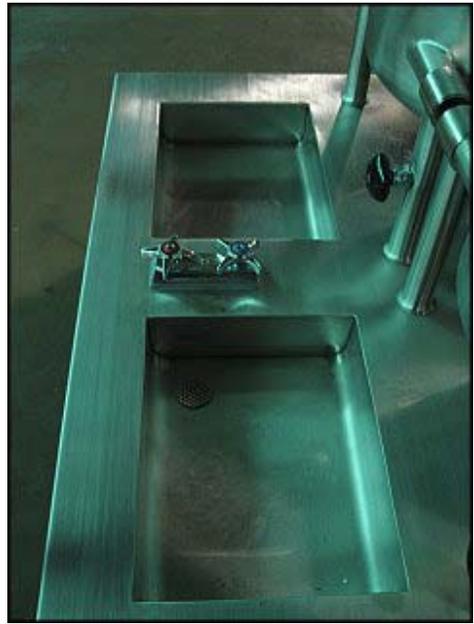
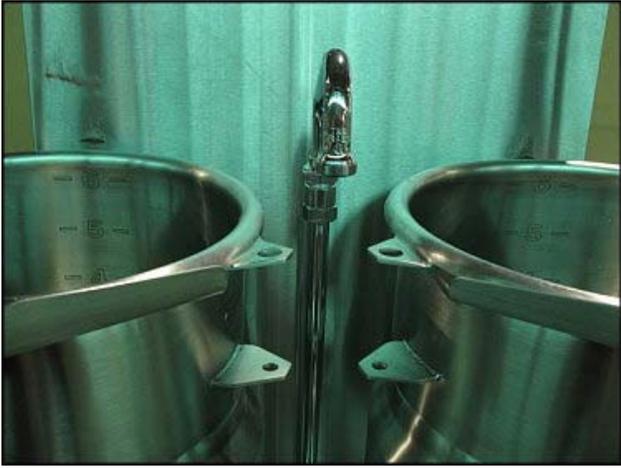
Stock No: CRCK30.20

Serial No: 75746-10CC-4480

Unused 2007 SteamMaster® Dual Stainless Steel Tilting Kettles. Model: GMT-S-6S. Serial No: 75746-10CC-4480. Approximate capacity: 6 gallons per kettle. Kettle model DC-6. Serial no(s). 5292-10CC-4973/5292-10CC-4982. Natl. BD(s). 53868/ 53877. MAWP 50 psi at 298°F. MDMT 32°F at 50 psi. BTU/Hr. total: 140,000. 120V, 1.5 amps, 60 Hz, 1 phase. This unit has two, partially jacketed internally gauged kettles, operates on natural gas and has options for the kettles that include: lift-off covers and lift-out basket strainers and removable splash guard grates. Other features include: hot and cold water faucet with separate sinks for each kettle. This unit was ordered for use in a hospital but never installed, and was only recently taken out of its shipping container for our photographs. Cabinet base is 32 in. high. Overall dimensions: 3 ft. L x 3 ft. 1/2 in. W x 5 ft. 6-1/2 in. H.











SOUTHBEND
A MIDDLEBY CO.

State Road 2765 at Hwy 55 South
1100 Old Honeycutt Road
Fuquay - Varina, NC 27526 USA

MODEL/MODÈLE GMT-6-6S SERIAL N° DE SÉRIE **75746-10CC-4480**

VOLTS 120 PHASE 1 CYCLE 60 AMPS 1.5

GAS FIRED KETTLES, STEAM COOKERS AND STEAM GENERATORS FOR USE WITH FOOD SERVICE EQUIPMENT. INTENDED FOR OTHER THAN RESIDENTIAL USE.
POUR MARIÈRES, CUISIÈRES À VAPEUR ET GÉNÉRATEURS DE VAPEUR POUR ÉQUIPEMENT DE CUISINE. FONCTIONNANT AU GAZ, NON DESTINÉ À UN USAGE DOMESTIQUE

ANS Z83.11a-2004-CSA 1.8a-2004 FOOD SERVICE EQUIP MANGER SERVICE

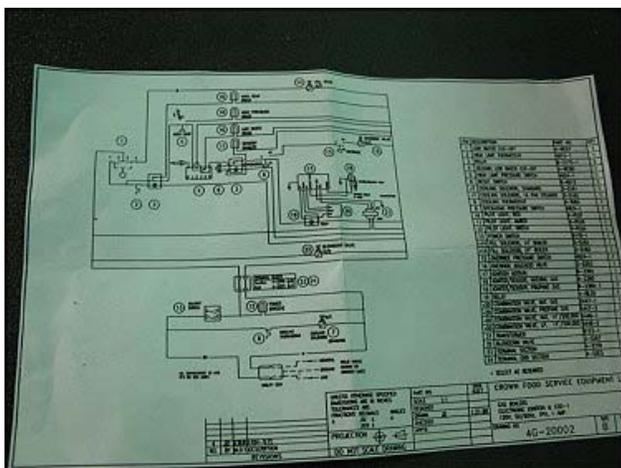
GAS / GAZ TYPE NATURAL

MANIFOLD PRESSURE / PRESSION TUBULURE 3.5 IN. W.C.

BTU/HR TOTAL 140,000

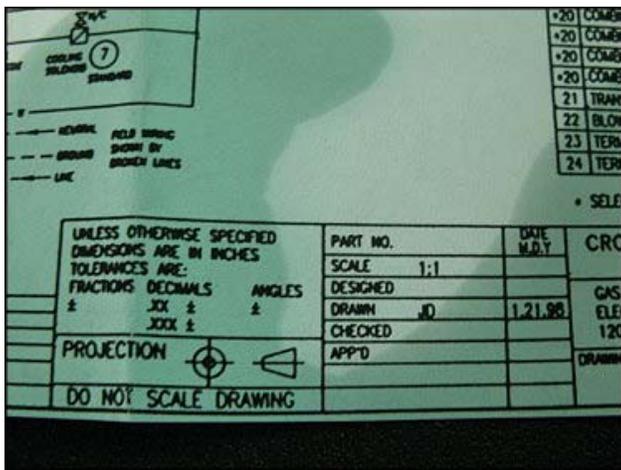
FOR USE ONLY ON NONCOMBUSTIBLE FLOORS. MINIMUM CLEARANCE FROM NONCOMBUSTIBLE AND COMBUSTIBLE CONSTRUCTION, 3" ON LEFT SIDE, 3" ON RIGHT SIDE AND 4" FROM BACK.
INSTALLER SUR UN PLANCHER INCOMBUSTIBLE SEULEMENT. DÉGAGEMENT MINIMUM À PARTIR DES CONSTRUCTIONS INFLAMMABLES ET NON INFLAMMABLES, 3" SUR LE CÔTÉ À DROITE, 3" LE CÔTÉ GAUCHE, 4" DE L'ARRIÈRE.

MANUFACTURED BY - CROWN® FOOD SERVICE EQUIPMENT LTD



ITEM	DESCRIPTION	PART NO.	QTY
1	LOW WATER CUT-OFF	A-WC57	1
2	HIGH LIMIT THERMOSTAT	A874-1	1
3	RELAY	B-3175-1	2
4	SECOND LOW WATER CUT-OFF	A-WC20	1
5	HIGH LIMIT PRESSURE SWITCH	A874-1	1
6	RESET SWITCH	B-6012	1
+7	COOLING SOLENOID, STANDARD	S-5161	1
+7	COOLING SOLENOID, 16 PPM STEAMER	S-5162	1
8	COOLING THERMOSTAT	A-3HG4	1
9	OPERATING PRESSURE SWITCH	A824-1	1
10	PILOT LIGHT, RED	A-PL07	3
11	PILOT LIGHT, AMBER	A-PL06	1
12	PILOT LIGHT, GREEN	A-PL04	1
13	POWER SWITCH	B110-1	1
+14	FILL SOLENOID, 14" BOILER	S-5161	1
+14	FILL SOLENOID, 24" BOILER	S-5162	1
15	OVERRIDE PRESSURE SWITCH	A824-1	1
16	OVERRIDE SOLENOID VALVE	S-5263	1
17	IGNITION MODULE	B-3382	1
18	IGNITER/SENSOR, NATURAL GAS	B-3380	1
18	IGNITER/SENSOR, PROPANE GAS	B-3380-1	1
19	RELAY	A-RL55	1
+20	COMBINATION VALVE, NAT. GAS	S447-1	1
+20	COMBINATION VALVE, PROPANE GAS	S447-2	1
+20	COMBINATION VALVE, NAT. 14"/200,000	S448-1	1
+20	COMBINATION VALVE, LP, 14"/200,000	S448-2	1
21	TRANSFORMER	B123-1	1
22	BLOWDOWN VALVE	S-5567	1
23	TERMINAL SECTION	A-22TB	2
24	TERMINAL END SECTION	A-22ES	1

* SELECT AS REQUIRED



23	TERMINAL SECTION	4-22TB	2
24	TERMINAL END SECTION	4-22ES	1

• SELECT AS REQUIRED

CROWN FOOD SERVICE EQUIPMENT LTD.

GAS BOILERS
 ELECTRONIC IGNITION & CSO-1
 120V, 50/60Hz, 1PH, 1 AMP.

DRAWING NO.	SIZE	REVISION
4G-20002	B	4

