



Project _____

Item No. _____

Quantity _____

GAS STEAM KETTLE- STATIONARY TRI-LEG

- Model IGL-20 20 gallon (76 litre) gas tri-leg stationary kettle
- Model IGL-40 40 gallon (151 litre) gas tri-leg stationary kettle
- Model IGL-60 60 gallon (227 litre) gas tri-leg stationary kettle

CONSTRUCTION

- 304 stainless steel construction
- 2/3 jacketed with factory sealed distilled water enclosure
- Stainless steel control housing
- Serviceable, high efficiency stainless steel burner with no shutter adjustment
- 316 stainless steel liner on 20 and 40 gallon models

OPERATION

- Integrally mounted controls
- Power switch
- Direct immersion thermostat
- Water sight glass
- Cook indicator light
- Pressure gauge
- Safety gas shut off valve
- Low water light
- Low water shut off
- Pressure relief valve
- Electronic ignition
- Pressure switch
- 165-275°F (74-135°C) temperature range
- 50 PSI maximum pressure

STANDARD FEATURES

- Manual control
- 6" (152 mm) stainless steel adjustable legs
- 2" tangent draw off
- Hinged stainless steel covers for 20 and 40 gallon
- Spring assist hinged stainless steel cover for 60 gallon
- 115 VAC, 1 phase, 60 Hz
- One year parts and labor warranty



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

Voltage options

- 208-240 VAC, 1 phase, 60 Hz
- 220 VAC, 1 phase, 50 Hz

Faucets

- Single pantry faucet with swing spout
- Double pantry faucet with swing spout

Draw off valves and accessories

- 3" (76 mm) draw off valve
- 2" (50 mm) dairy valve
- 3" (76 mm) dairy valve
- Perforated strainer for draw off
- Solid stainless steel disc for draw off valve

Etched markings

- Gallons
- Litres
- Spring assist hinged stainless steel cover for 20 and 40 gallon
- Correctional package
- 316 stainless steel liner for 60 gallon models
- Graduated measuring strip
- Strainer hook
- Tri-basket assembly
- Casters



IGL | GAS STEAM KETTLE- STATIONARY TRI-LEG

MAXIMUM INPUT:

IGL-20	100,000 BTU
IGL-40	100,000 BTU
IGL-60	130,000 BTU

POWER SUPPLY:

115 VAC, 1 phase, 60 Hz, 2-wire w/ ground
6' (1.8 m) electric cord set furnished

GAS SUPPLY:

One 1" male connection required

Minimum Inlet Pressure:

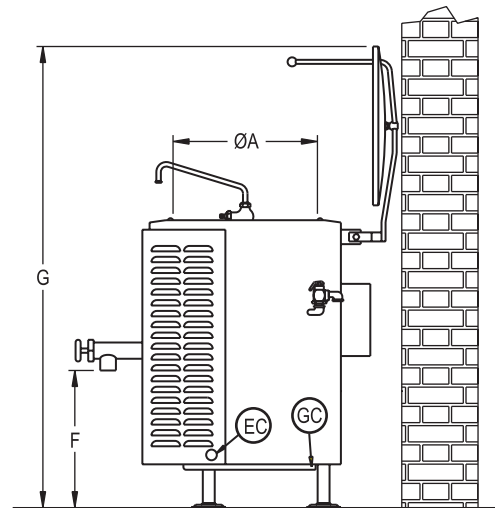
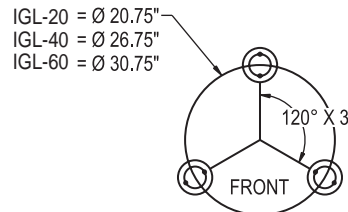
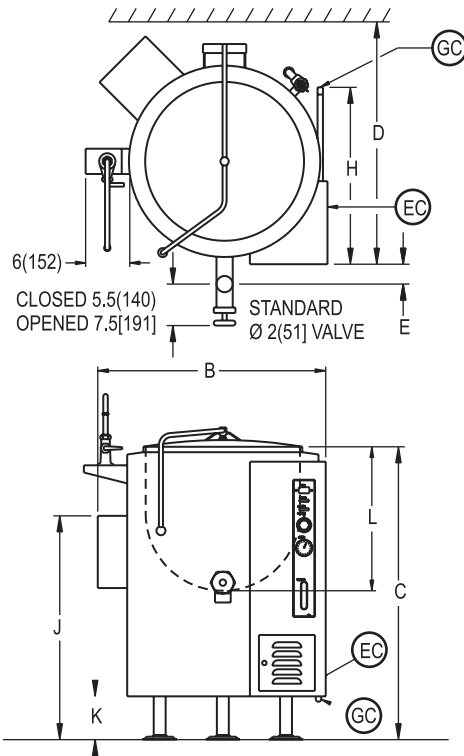
Natural	4.0" W.C. static to unit
Propane	10.0" W.C. static to unit

MAXIMUM PRESSURE:

All Models	50 PSI (345 kPa)
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SHORT FORM SPECIFICATIONS

Provide Intek model IGL-20 (20 gallon), IGL-40 (40 gallon) or IGL-60 (60 gallon) gas fired tri-leg stationary kettle. The controls shall be integrally mounted and shall include a power switch, electronic ignition, direct immersion thermostat with a range of 165-275°F (74-135°C), water sight glass with range of 165-275°F (74-135°C), a cook indicator light, pressure gauge, safety gas shut off valve, pressure relief valve, low water light and low water shut off. The unit shall have a double wall interior to form a steam jacket around the lower 2/3 of the kettle. The jacket enclosure shall contain distilled water which is factory sealed. The bottom of the kettle shall be of hemispherical design for superior heat circulation. Construction shall be of all welded satin finish 304 stainless steel. Interior liner shall be 316 stainless steel on 20 and 40 gallon models. The unit shall have 6" stainless steel adjustable legs, a 2" tangent draw off valve, hinged cover on 20 and 40 gallon models, and a spring assist cover on 60 gallon models. The recessed control panel is located on the front of the unit in full view of the operator and is easy to use. Unit shall be ASME code stamped and National Board registered. Provide options and accessories as indicated.



DIMENSIONS ARE IN INCHES [MM]

MODEL	A	B	C	D	E	F	G	H	J	K	K
IGL-20	20[508]	31.25[794]	40[1016]	32[813]	3[76]	19[483]	64[1626]	24[610]	30.5[775]	6[152]	18.25[464]
IGL-40	26[660]	35.5[902]	44[1118]	38.5[978]	2[51]	19[483]	72[1829]	29[737]	35[889]	6[152]	22[559]
IGL-60	30[762]	40[1016]	49.5[1257]	42[1016]	2.5[63]	21.5[546]	85[2159]	35[889]	39[991]	8[203]	24.62[625]

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