# BLODGETT

# KTT-20E

# Electric Floor Model Tilting Kettle



OPTIONS	AND	ACCES	SORIES
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(AT ADDITIONAL CHARGE)

#### ■ Voltage options

- □ 220 VAC, 1 phase, 60 Hz
- 220 VAC, 3 phase, 60 Hz
- □ 380 VAC, 3 phase, 60 Hz
- ☐ 415 VAC, 3 phase, 60 Hz
- 480 VAC, 3 phase, 60 Hz
- 400 VAO, 3 pilase, 00 112
- ☐ 415/240 VAC, 3 phase, 4 wire, 60 Hz
- ☐ 380/220 VAC, 3 phase, 4 wire, 60 Hz
- ☐ 600 VAC, 3 phase, 60 Hz

#### ■ Faucets

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

## **■** Etched markings

- □ Gallons
- □ Litres
- One piece stainless steel lift off cover
- ☐ Stainless steel perforated basket
- ☐ Graduated measuring strip
- Pour strainer
- Strainer hook
- Correctional package

Project			
Item No			
Quantity			
		•	

■ Model KTT-20E - 20 gallon (76 litres) electric tilting kettle

#### **EXTERIOR CONSTRUCTION**

- 304 stainless steel construction
- 316 stainless steel interior cooking surface for added corrosion resistance
- 2/3 jacketed with factory sealed distilled water enclosure
- Hemispherical design on bottom of kettle for superior heat circulation
- Stainless steel control housing
- Four stainless steel tubular legs fitted with four hole adjustable feet for securing to the floor
- Stainless steel mechanism housing

#### **OPERATION**

- Integrally mounted controls
- Power switch
- Thermostat
- Cook indicator light
- Pressure gauge
- Safety valve
- Low water light
- Low water shut off
- 165-285°F (75-140°C) temperature range

### STANDARD FEATURES

- Electrically, self-generating cloased steam system
- Removable elements
- nRemovable operating handle with heat proof knob
- "Clean Lock" holds kettle in cooking position or 105° for ease of cleaning
- Manual control
- Stainless steel faucet bracket
- Standard voltage options
  - ☐ 208 VAC, 1 or 3 phase, 50/60 Hz
  - ☐ 240 VAC, 1 or 3 phase, 50/60 Hz
- One year parts and labor warranty\*







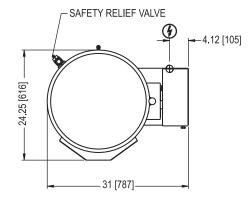
<sup>\*</sup> For all international markets, contact your local distributor.



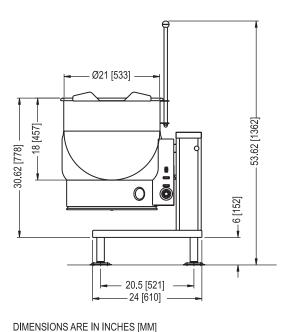
# KTT-20E FLOOR MODEL TILTING KETTLE

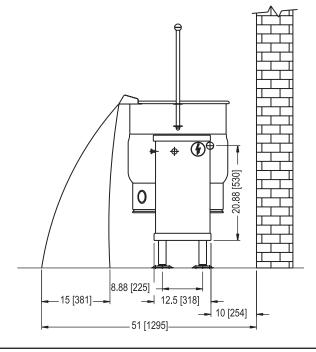


APPROVAL/STAMP









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SHORT FORM SPECIFICATIONS: Provide Blodgett model KTT-20E (20 gallon) electrically heated floor mounted tilting kettle. 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. The unit shall have a removable operating handle with heat proof knob mounted on the right. Construction shall be of all welded satin finish 304 stainless steel. The interior cooking surface shall be 316 stainless steel. Unit shall include four stainless steel tubular legs fitted with a four hole adjustable foot for securing the unit to he of the or and a stainless steel mechanism housing. The controls shall be integrally mounted, water resistant, and shall include a power switch, thermostat with range of 165-285°F (75-140°C), a cook indicator light, pressure gauge, safety valve, low water light and low water shut off. Unit shall be ASME constructed and National Board registered. Provide options and accessories as indicated.

AMPS PER LINE									
KW	PHASE	208V	220V	240V	380V	415V	480V		
12	1	57.6	54.5	50.0	N/A	N/A	N/A		
	3	33.3	31.5	28.9	18.3	16.7	14.5		

**NOTE:** The company reserves the right to make substitutions of components without prior notice

## **MAXIMUM INPUT:**

KTT-20E 12 kW

#### **POWER CONNECTION:**

Refer to data plate.

#### **MAXIMUM PRESSURE:**

All models 50 PSI (345 kPa)

## SHIPPING INFORMATION:

Approx. Weight:

KTT-20E 255 lbs. (116 kg)

#### **BLODGETT OVEN COMPANY**

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