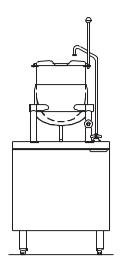


CB24D-K One Direct Steam Kettle on a 24" Cabinet Base



OPTIONS AND ACCESSORIES

- (AT ADDITIONAL CHARGE)
- Etched kettle markings
 Gallon markings
 - Litre markeing
- Correctional package
- Pressure reducing valve
- One piece stainless steel lift off cover
- □ Lift-out perforated stainless steel basket
- Graduated measuring strip
- Ball float trap
- Devr lip strainer
- One year extended warranty

Project _

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Item No. ____
Quantity ___
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- Model CB24D-6K (one 6 gallon direct steam kettle on a 24" cabinet base)
- Model CB24D-10K (one 10 gallon direct steam kettle on a 24" cabinet base)

KETTLES

- Water resistant, 304 stainless steel construction
- 316 stainless steel interior cooking surface for corrosion resistance
- 2/3 jacketed, hemispherical design on bottom for superior heat circulation
- Tilt mechanism permits kettle to tilt forward past 90° to empty
- Tubular stainless steel legs containing steam control valve and condensate return pipes
- Reversible operating handle with heat proof knob

CABINET BASE

- Steam supply manifold with safety relief valve
- Condensate return manifold with steam trap
- Hot and cold water faucet with control valves
- 3" (76 mm) deep sink with drain
- Splash guard
- #4 finish stainless steel
- Removable side panels
- Hinged door with magnetic latch
- 6" (152 mm) stainless steel legs
- Adjustable bullet feet on the front
- Flanged adjustable feet on the rear for securing to the floor

STANDARD FEATURES

- Startup inspection service by factory autorized service agent
- One year parts and labor warranty*
- For all international markets, contact your local distributor







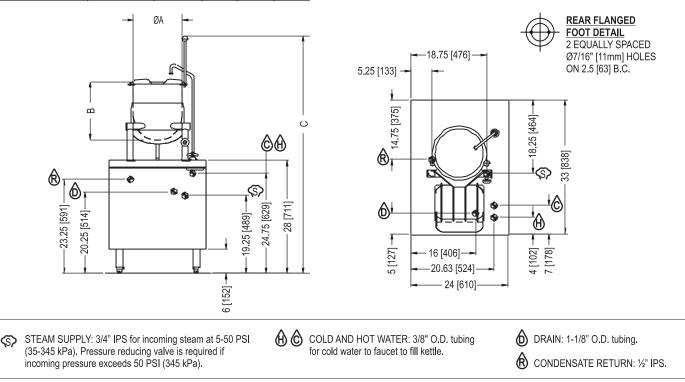
CB24D-K

APPROVAL/STAMP

DIMENSIONS

| MODEL | CAPACITY | UNITS | A | В | С |
|-----------|------------------------|--------------|-----------|-------------|---------------|
| CB24D-6K | 6 gallons 23 litres | inches mm | 12 305 | 14.5 368 | 58.75 1492 |
| CB24D-10K | 10 gallons | inches | 16 | 15 | 57.75 |
| | 38 litres | mm | 406 | 381 | 1467 |

DIMENSIONS ARE IN INCHES [MM] NOTE: SPLASH GUARD NOT SHOWN ON FRONT VIEW



SHORT FORM SPECIFICATIONS

Provide Blodgett model CB24D-6K, one 6 gallon direct steam kettle on a 24" wide cabinet base, or CB24D-10K, one 10 gallon direct steam kettle on a 24" cabinet base.

The kettle shall have a double wall interior to form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation. Steam control valve mounted in leg. The tubular stainless steel mounting legs shall have the steam supply and condensate return pipes completely concealed within the leg members. The sealed stainless steel tilt mechanism bearings shall permit the kettle to tilt forward 90° for complete emptying. A removeable operating handle with heat proof knob shall be mounted on the left or right. Unit shall have a single support leg with nylon insert. Construction shall be all welded satin finish 304 stainless steel with a 316 stainless steel liner.

The cabinet base shall be #4 finish stainless steel with removable side panels, hinged door with magnetic latch and 6" (152 mm) stainless steel legs with adjustable bullet feet on the front and flanged adjustable feet on the rear for securing to the floor. Unit shall have steam supply manifold with safety relief valve and condensate return manifold with steam trap. Unit shall have a hot and cold water faucet with control valves, 3" (76 mm) deep sink with drain and splash guard.

Kettles shall be ASME code stamped and National Board registered. Provide options and accessories as indicated.

SHIPPING INFORMATION:

 Approx. Weight:

 CB24D-6k
 225 lbs. (102 kg)

 CB24D-10K
 245 lbs. (111 kg)

DIRECT STEAM REQUIREMENTS:

Direct steam at a minimum of 5 psi (34 kPa) and a maximum of 45 psi (310 kPa) 1/4 BHP 225 lbs. (102 kg) required per kettle.

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

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NOTE: FOR COMMERCIAL USE ONLY