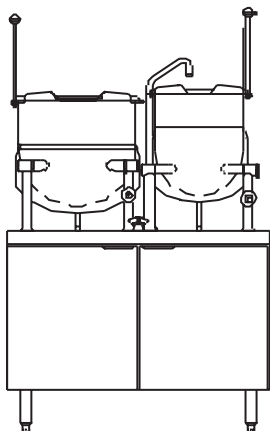




CB42D-10-6K

Two Direct Steam Kettles
on a 42" Cabinet Base



OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- Etched kettle markings
 - ☐ Gallon markings
 - ☐ Litre marking
- ☐ Correctional package
- ☐ Pressure reducing valve
- ☐ One piece stainless steel lift off cover
- ☐ Lift-out perforated stainless steel basket
- ☐ Graduated measuring strip
- ☐ Ball float trap
- ☐ Pour lip strainer
- ☐ Stainless steel back panel
- ☐ Stainless steel frame
- ☐ One year extended warranty

Project _____

Item No. _____

Quantity _____

- ☐ Model CB42D-10-6K (one 10 gallon and one 6 gallon direct steam kettle on a 42" 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 traps for each kettle
- Hot and cold water faucet with control valves
- 3" (76 mm) deep sinks with drains
- Two splash guards
- #4 finish stainless steel
- Removable side panels
- Hinged doors with magnetic latches
- 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 authorized service agent
- One year parts and labor warranty*

* For all international markets, contact your local distributor



CB42D-10-6K CABINET BASE WITH KETTLES

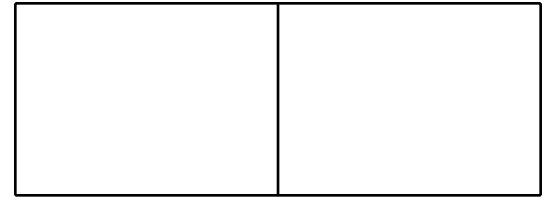
BLODGETT

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CB42D-10-6K



APPROVAL/STAMP

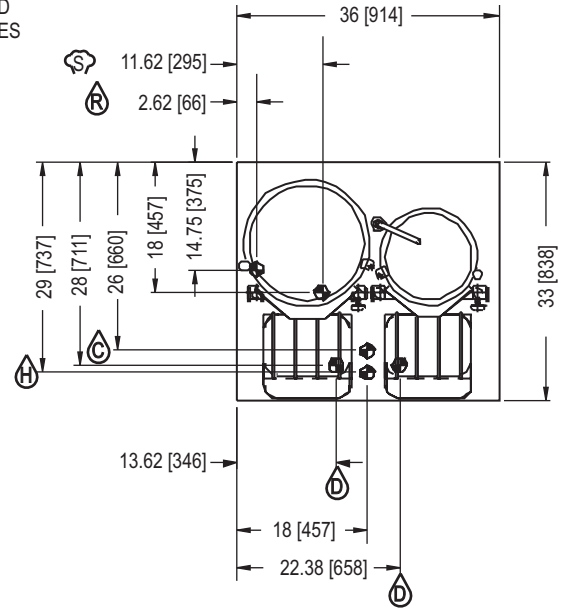
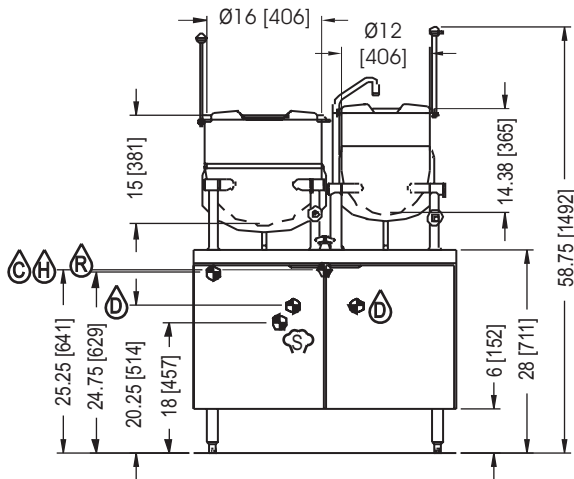
DIMENSIONS ARE IN INCHES [MM]

NOTE: SPLASH GUARD NOT SHOWN ON FRONT VIEW



REAR FLANGED FOOT DETAIL

2 EQUALLY SPACED
Ø7/16" [11mm] HOLES
ON 2.5 [63] B.C.



STEAM SUPPLY: 3/4" IPS for incoming steam at 5-45 PSI (35-310 kPa). Pressure reducing valve is required if incoming pressure exceeds 50 PSI (345 kPa).

COLD AND HOT WATER: 3/8" O.D. tubing for cold water to faucet to fill kettle.

DRAIN: 1-1/8" O.D. tubing.

CONDENSATE RETURN: 1/2" IPS.

SHORT FORM SPECIFICATIONS

Provide Blodgett model CB42D-10-6K, one 10 gallon and one 6 gallon direct steam kettle on a cabinet base.

The kettles 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 doors with magnetic latches 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 traps for each kettle. Unit shall have a hot and cold water faucet with control valves, 3" (76 mm) deep sink with drain and two splash guards.

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

SHIPPING INFORMATION:

Approx. Weight:

CB42D-10-6k 370 lbs. (168 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 required per kettle.

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

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