KLT-E

Electric Tilting Kettle on Legs



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Voltage options
 - □ 220 VAC, 1 phase, 60 Hz (20, 30 & 40 gallon
 - 220 VAC, 3 phase, 60 Hz
 - □ 380 VAC, 3 phase, 60 Hz
 - ☐ 415 VAC, 3 phase, 60 Hz
 - ☐ 480 VAC, 3 phase, 60 Hz
 - ☐ 220/380 VAC, 3 phase, 4 wire
 - ☐ 240/415 VAC, 3 phase, 4 wire
- □ 600 VAC, 3 phase, 60 hz
- Power increase options
 - ☐ 24 kW elements for 40, 60 & 80 gallon
 - ☐ 33 kW elements for 60, 80 & 100 gallon
- Faucets
 - Single pantry faucet with swing spout
 - ☐ Double pantry faucet with swing spout
- - One piece lift off stainless steel cover
 - Spring assist hinged stainless steel cover
- Draw Off valves and accessories
 - □ 2" (50mm) draw off valve
 - □ 3" (76mm) draw off valve
 - □ 3" (76mm) dairy valve
 - ☐ Perforated strainer for draw off
 - ☐ Solid stainless steel disc for draw off valve
- Etched markings
 - □ Gallons
 - □ Litres
- Correctional package
- □ 316 stainless steel liner for 60, 80 & 100 gallon mod-
- □ Tri-basket assembly
- ☐ Graduated measuring strip
- Pour strainer
- □ Strainer hook
- Pan support

Project
Item No.
Quantity
☐ Model KLT-20E - 20 gallon (76 litres) electric tri-leg tilting kettle

- ☐ Model KLT-30E 30 gallon (114 litres) electric tri-leg tilting kettle
- ☐ Model KLT-40E 40 gallon (151 litres) electric tri-leg tilting kettle
- ☐ Model KLT-60E 60 gallon (227 litres) electric four leg tilting kettle
- ☐ Model KLT-80E 80 gallon (303 litres) electric four leg tilting kettle
- ☐ Model KLT-100E 100 gallon (379 litres) electric four leg tilting kettle

CONSTRUCTION

- 304 stainless steel construction
- 2/3 jacketed with factory sealed distilled water enclosure
- Hemispherical design on bottom of kettle for superior heat circulation
- Drip proof stainless steel console
- Welded 1-5/8" (41mm) diameter stainless steel frame and legs
- Legs fitted with four hole adjustable flanged feet for securing to floor
- Self-locking tilt mechanism with trunnions and outbore bearing connected to the frame permit the kettle to tilt forward 90° for emptying
- Stainless steel control housing
- 316 stainless steel liner on 20, 30 and 40 gallon models

OPERATION

- Electrically self-generated closed steam system
- Integrally mounted controls
- Power switch
- Thermostat
- Cook indicator light
- Pressure gauge
- Safety valve
- Low water light
- Low water shut off
- 165-285°F (74-140°C) temperature range

STANDARD FEATURES

- Manual control
- Stainless steel faucet bracket
- Standard voltage options
 - ☐ 208 VAC, 3 phase, 60 Hz
 - ☐ 240 VAC, 3 phase, 60 Hz
 - □ 208 VAC, 1 phase, 60 Hz (20 & 30 gallon models only)
 - □ 240 VAC, 1 phase, 60 Hz (20 & 30 gallon models only)
- One year parts and labor warranty*
- For all international markets, contact your local distributor.







BLODGETT

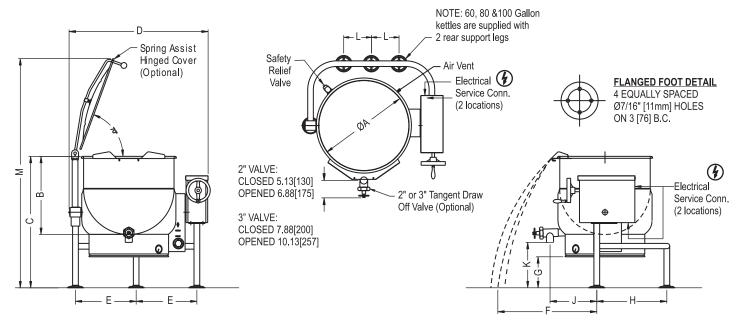
www.blodgett.com 44 Lakeside Avenue, Burlington, VT 05401 Phone: (802) 658-6600 • Fax: (802) 864-0183



KLT-E TRI-LEG TILTING KETTLE



APPROVAL/STAMP



MODEL	Α	В	С	D	E	F	G	Н	J (2")	J (3")	K (2")	K (3")	L	М
KLT-20E	21[533]	18[457]	38[965]	36[914]	15[381]	18[457]	14[356]	19.25[489]	14.75[375]	15.5[394]	18[457]	17.5[445]	-	63.5[1613]
KLT-30E	24[610]	20[508]	38[965]	39[990]	16.5[419]	19[483]	12.38[314]	19.25[489]	16.75[425]	17.25[438]	16[406]	15.5[394]	-	66.5[1689]
KLT-40E	26[660]	22.5[572]	38[965]	41[1041]	17.5[445]	23[584]	10254]	20.25[514]	17.5[445]	18.5[470]	13.5[343]	13[330]	-	68.5[1740]
KLT-60E	29.5[749]	26[660]	42[1067]	44.5[1130]	19.13[486]	24[610]	11[280]	22.25[565]	19.5[495]	20.75[527]	14[356]	13.5[343]	10.5[267]	76[1930]
KLT-80E	33[838]	28[711]	45[1143]	48[1219]	20.88[530]	27[686]	12.6[321]	23.75[603]	20.25[514]	21.25[540]	15[381]	14.5[368]	12[305]	82.5[2096]
KLT-100E	35.5[902]	29.75[755]	48.75[1238]	49.5[1257]	22.25[565]	32[813]	14.5[368]	25.25[641]	20.25[514]	21.25[540]	18.75[476]	18.25[464]	14[356]	88.5[2248]

SHORT FORM SPECIFICATIONS

Provide Blodgett model KLT-20E (20 gallon), KLT-30E (30 gallon), KLT-40E (40 gallon), KLT-60E (60 gallon), KLT-80E (80 gallon) or KLT-100E (100 gallon) electrically heated tilting kettle on legs. 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 console shall be drip proof, stainless steel clad and shall be supported on all welded, 1-5/8" (42mm) diameter stainless steel frame and legs fitted with 4 hole adjustable flanged feet for securing to floor. The unit shall pivot on trunions connected to the tilt mechanism and the outbore bearing connected to the frame and shall permit the kettle to tilt forward a full 90° for complete emptying. The tilt mechanism shall be self locking for positive stop action. Construction shall be of all welded satin finish 304 stainless steel. The controls shall be integrally mounted and shall include a power switch, thermostat with range of 165-285°F (74-140°C), a cook indicator light, pressure gauge, safety valve, low water light and low water shut off. The elements shall be removable. Unit shall be ASME code stamped and National Board registered. Provide options and accessories as indicated.

AVAILABLE kW						
MODEL	STD	OPT				
KLT-20E	12	N/A				
KLT-30E	15	N/A				
KLT-40E	18	24				
KLT-60E	18	24, 33				
KLT-80E	18	24, 33				
KLT-100E	24	33				

	AMPS PER LINE							
KW	PHASE	208V	220V	240V	380V	415V	480V	600V
12	1	57.7	54.4	50.0	N/A	N/A	N/A	N/A
12	3	33.3	31.5	28.9	18.2	16.7	14.4	11.6
15	1	72.1	68.2	62.5	N/A	N/A	N/A	N/A
15	3	41.6	39.4	36.1	22.8	20.9	18.0	14.5
18	1	86.5	81.8	75.0	N/A	N/A	N/A	N/A
10	3	50.0	47.2	43.3	27.3	25.0	21.7	21.7
24	3	66.6	63.0	57.7	36.5	33.4	28.9	23.1
33	3	91.6	86.6	79.4	50.1	45.9	39.7	31.8

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

POWER CONNECTION:

Refer to data plate.

MAXIMUM PRESSURE:

All models 50 PSI (345 kPa)

SHIPPING INFORMATION: Approx. Weight:

KLT-20E	350 lbs. (159 kg)
KLT-30E	365 lbs. (166 kg)
KLT-40E	400 lbs. (181 kg)
KLT-60E	465 lbs. (211 kg)
KLT-80E	570 lbs. (259 kg)
KLT-100E	680 lbs. (308 kg)