



KTT-20E

Electric Floor Model Tilting Kettle



OPTIONS AND ACCESSORIES (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
 - ☐ 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
- **Draw Off Valves**
 - ☐ 2" (50mm) draw off valve
 - ☐ Perforated strainer for draw off valve
 - ☐ Solid strainer for draw off valve
- ☐ 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

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 closed steam system
- Removable elements
- Removable 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*

* For all international markets, contact your local distributor.



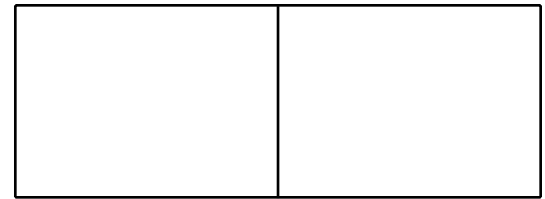
KTT-20E FLOOR MODEL TILTING KETTLE

BLODGETT

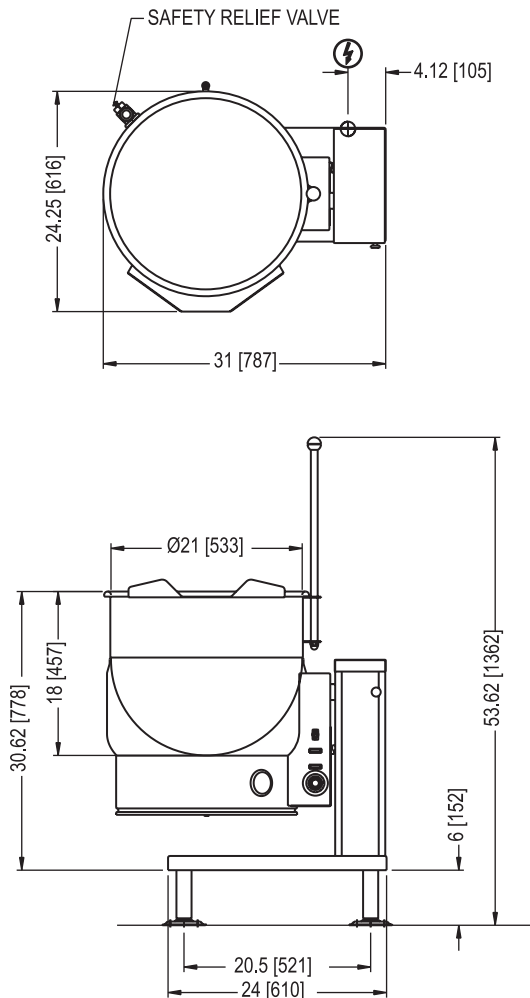
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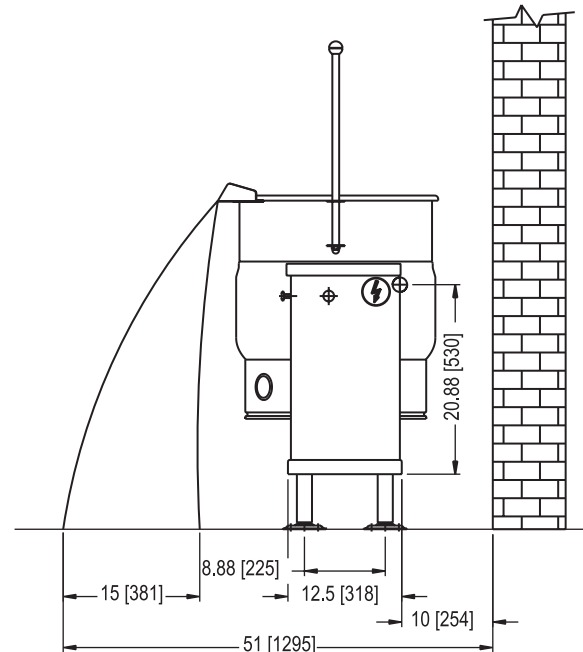
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APPROVAL/STAMP



FLANGED FOOT DETAIL
4 EQUALLY SPACED
Ø7/16" [11mm] HOLES
ON 3 [76] B.C.



DIMENSIONS ARE IN INCHES [MM]

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 the floor 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

MAXIMUM INPUT:

KTT-20E 12 kW

MAXIMUM PRESSURE:

All models 50 PSI (345 kPa)

POWER CONNECTION:

Refer to data plate.

SHIPPING INFORMATION:

Approx. Weight:

KTT-20E 255 lbs. (116 kg)

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

BLODGETT

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