



KTT-E

Electric Table Top Tilting Kettle



KTT-10E shown

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
- ☐ 18" (46 mm) high stainless steel stand with sliding drawer and stationary drain
- ☐ One piece stainless steel lift off cover
- ☐ Stainless steel perforated basket
- ☐ Graduated measuring strip
- ☐ Pour strainer

Project _____

Item No. _____

Quantity _____

- ☐ Model KTT-6E - 6 gallon (23 litres) electric tilting kettle
- ☐ Model KTT-10E - 10 gallon (38 litres) electric tilting kettle
- ☐ Model KTT-12E - 12 gallon (45 litres) electric tilting kettle

CONSTRUCTION

- Water resistant 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
- Concealed mounting lugs for bolting unit to counter top

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 (75-140°C) temperature range

STANDARD FEATURES

- Removable elements
- Removable operating handle with heat proof knob
- "Clean Lock" holds kettle in cooking position or 105° for ease of cleaning
- Manual control
- Mounts to countertop (optional stand available)
- Stainless steel faucet bracket
- Standard voltage options
 - ☐ 208 VAC, 1 or 3 phase, 60 hz
 - ☐ 240 VAC, 1 or 3 phase, 60 hz
- One year parts and labor warranty*

* For all international markets, contact your local distributor.

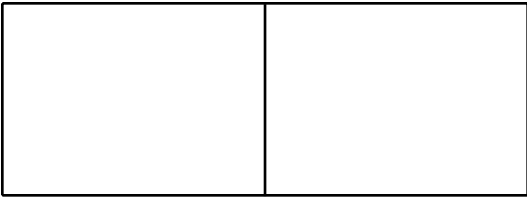
KTT-E TABLE TOP TILTING KETTLE



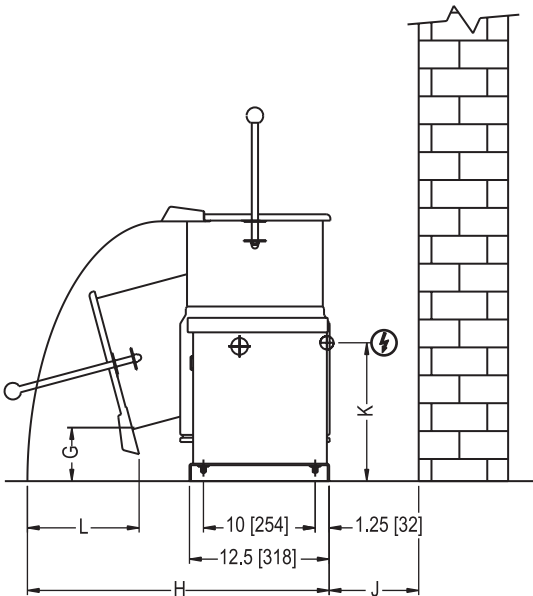
BLODGETT

44 Lakeside Avenue, Burlington, VT 05401

Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183



APPROVAL/STAMP



MODEL	A	B	C	D	E	F	G	H	J	K	L
KTT-6E	12[305]	14.38[365]	24[610]	33.5[851]	15.25[387]	22.25[565]	4.5[114]	27[686]	4.25[108]	12.38[314]	10[254]
KTT-10E	16[406]	15[381]	26[660]	34.88[886]	17.25[438]	26.25[667]	4.62[117]	28[711]	6.12[156]	14.75[375]	12.75[324]
KTT-12E	16[406]	17[432]	28[711]	36.88[937]	17.25[438]	26.25[667]	4.12[105]	30[762]	6.12[156]	14.75[375]	12.75[324]

Provide Blodgett model KTT-6E (6 gallon), KTT-10E (10 gallon), or KTT-12E (12 gallon) electrically heated counter 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 base shall include the kettle mounting lugs concealed inside a rectangular enclosure and a stainless steel mechanism housing. 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. 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
7.5	1	36.0	34.1	31.3	N/A	N/A	N/A
	3	20.8	19.7	18.1	11.4	10.4	9.0
12	1	57.6	54.6	50.0	N/A	N/A	N/A
	3	33.3	31.5	28.9	18.3	16.7	14.5

KTT-6E	7.5 kW
KTT-10E	12 kW
KTT-12E	12 kW

All models 50 PSI (345 kPa)

Approx. Weight:

Refer to data plate.

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

44 Lakeside Avenue, Burlington, VT 05401
Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183

P/N S00011 Rev E (12/06)