

ELECTRIC COUNTER TILTING KETTLE


 EC-20T

OPERATION SHALL BE BY:

Electrically, self-generating closed steam system equipped for operation on:

The kettle shall be equipped for operation on:

- 208 VAC, 3 phase, 50/60 Hz*
- 240 VAC, 3 phase, 50/60 Hz*
- 415/240 VAC, 3 phase, 4 wire, 50/60 Hz
- 380/220 VAC, 3 phase, 4 wire, 50/60 Hz

* Phase is field convertible to 1 phase.

Standard Features

- Low water level cut-off and indicator
- Pressure gauge
- Temperature control
- Safety relief valve
- Type 316 stainless steel liner
- 2/3 steam jacket
- 50 PSI (345 kPa) high pressure operation for higher cooking temperature
- Integrally mounted controls
- Removable elements
- "Clean lock" to hold kettle in cooking position or 105° for ease of cleaning

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|---|--|
| <input type="checkbox"/> 220 VAC, 1 or 3 phase, 50/60 Hz | <input type="checkbox"/> Correctional Package | <input type="checkbox"/> Solid strainer for draw-off valves (TSS-2) |
| <input type="checkbox"/> 380 VAC, 3 phase, 50/60 Hz | <input type="checkbox"/> 12" High floor stand complete with sliding drain drawer and stationary drain (SD-30-20E) - factory installed, refer to stand spec sheet. | <input type="checkbox"/> Pour lip strainer (TKS-20) |
| <input type="checkbox"/> 415 VAC, 3 phase, 50/60 Hz | <input type="checkbox"/> One piece lift-off stainless steel cover (C-20) | <input type="checkbox"/> Strainer hook (SH) |
| <input type="checkbox"/> 480 VAC, 3 phase, 50/60 Hz | <input type="checkbox"/> Stainless steel wire basket (SSB-20) | <input type="checkbox"/> Graduated measuring strip (CMS-20) |
| <input type="checkbox"/> 600 VAC, 3 phase, 50/60 Hz | <input type="checkbox"/> Perforated strainer for draw-off valves (TPS-2) | <input type="checkbox"/> Single pantry faucet with swing spout (SF-12) |
| <input type="checkbox"/> Etched gallon markings (GM-20) | | <input type="checkbox"/> Double pantry with swing spout (DF-12) |
| <input type="checkbox"/> Etched liter markings (LM-76) | | |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model EC-20T, self-generating, electric, tilting kettle.

A double wall kettle interior shall 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 mounting base 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.

A removable operating handle with heat proof knob shall be mounted on the right.

Construction shall be of all welded satin finish stainless steel, type 304.

The interior cooking surface shall be of type 316 stainless steel for

added resistance to corrosion.

The kettle shall be ASME constructed, National Board Registered, c-CSA-us and NSF certified.

The controls shall be water resistant, integrally mounted and shall include a power switch, solid state thermostat, pilot light, vacuum/pressure gauge, safety valve, low water light, and low water shut off.

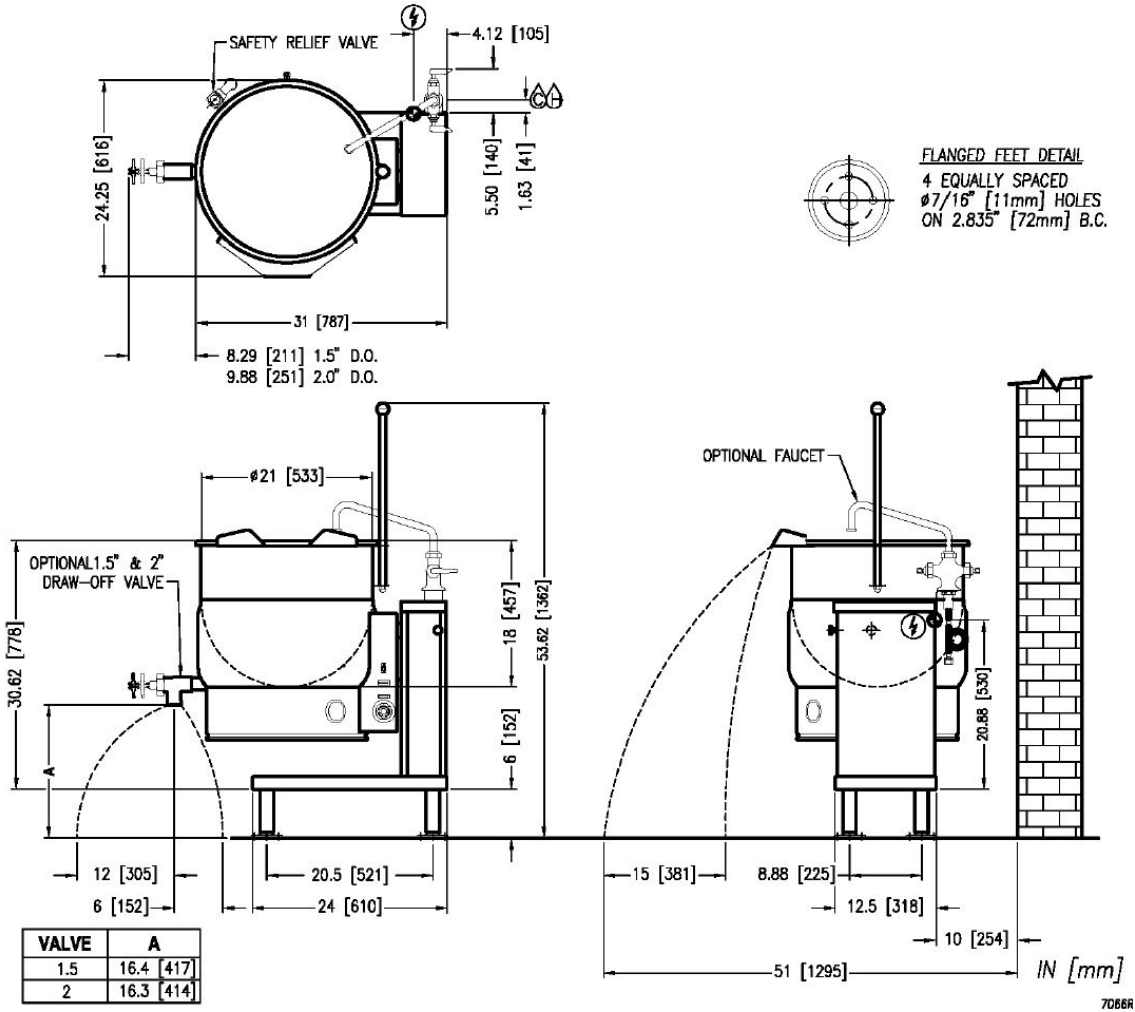
Faucet bracket standard.

The kettle shall operate in a temperature range of 165°F to 285°F (74°C to 140°C) at a maximum pressure of 50 psi (345 kPa).

The kettle shall come standard with removable elements.



Approval Notes: _____



SERVICE CONNECTIONS

- ELECTRICAL CONNECTIONS: to be specified on data plate
- COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

ELECTRICAL CHARACTERISTICS AND SPECIFICATIONS

MODEL	CAPACITY	PHASE	kW	AMPS PER LINE						
				208V	220V	240V	380V	415V	480V	600V
EC-20T	20 Gallons	1	12	57.6	54.5	50.0	-	-	-	-
	76 Liters	3	12	33.4	31.5	28.9	18.3	16.7	14.5	11.5

Shipping Weight	Minimum Clearance		
	Right Side	Left Side	Back
245 lbs. [111 kg]	0" (0 mm)	3" (76 mm)	7.5" (184 mm)

**INTENDED FOR COMMERCIAL USE ONLY.
 NOT FOR HOUSEHOLD USE.**

