

ELECTRIC COUNTER TILTING KETTLE



SPECIFICATIONS:

Shall be a Crown model

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.

		CAPACITIES					
	Model	kW	US Gal.	Liters			
	EC-20T	12	20	76			

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

OPTIONAL ITEMS AT EXTRA COST:

- ☐ 220 VAC, 1 or 3 phase, 50/60 Hz
- ☐ 380 VAC, 3 phase, 50/60 Hz
- ☐ 415 VAC, 3 phase, 50/60 Hz
- ☐ 480 VAC, 3 phase, 50/60 Hz
- ☐ 600 VAC, 3 phase, 50/60 Hz
- ☐ 2" (50mm) draw-off valve (mounted on side)
- ☐ Etched gallon markings (GM-20)
- ☐ Etched liter markings (LM-76)
- □ Correctional Package
- ☐ 12" High floor stand complete with sliding drain pan and stationary drain (factory installed)

ACCESSORIES:

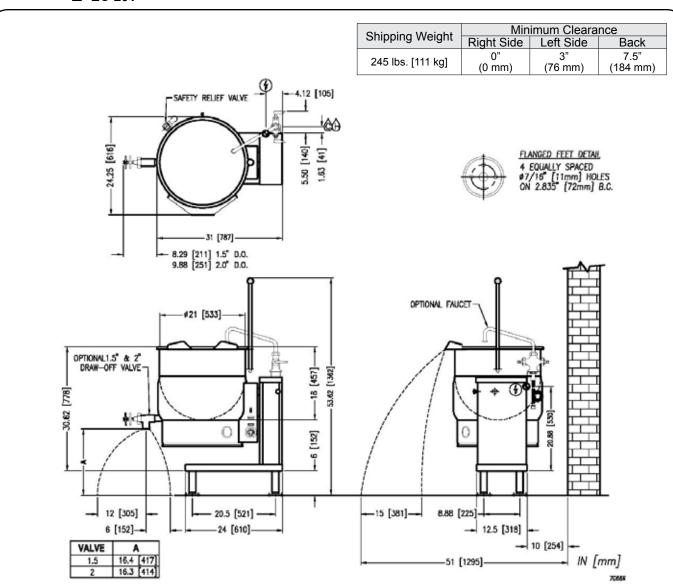
- ☐ One piece lift-off stainless steel cover (C-20)
- ☐ Stainless steel wire basket (SSB-20)
- ☐ Perforated strainer for draw-off valves (TPS-2)
- ☐ Solid strainer for draw-off valves (TSS-2)
- ☐ Pour lip strainer (TKS-20)
- ☐ Strainer hook (SH-20)
- ☐ Graduated measuring strip (CMS-20)
- ☐ Single pantry faucet with swing spout (SF-12)
- ☐ Double pantry with swing spout (DF-12)







Models: ☐ EC-20T



ELECTRICAL CHARACTERISTICS

	Model	CAPACITY	Phase	κW	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

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)

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.



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