



## KLT-40GS

### Short Height Tilting Gas Kettle



Shown with optional cover

#### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

##### ■ Pantry faucets

- ☐ Single pantry faucet with swing spout
- ☐ Double pantry faucet with swing spout
- ☐ Single pantry kettle filler
- ☐ Double pantry kettle filler

##### ■ Draw-off valves

- ☐ 2" (50 mm) draw-off valve with strainer
- ☐ 3" (76 mm) draw-off valve with strainer
- ☐ Solid disc for draw-off valve
- ☐ Draw-off valve hose kit

##### ■ Etched markings

- ☐ Etched gallon markings
- ☐ Etched litre markings

##### ■ Strainers

- ☐ Pour strainer
- ☐ Strainer hook
- ☐ 208-240 VAC operation (specify voltage)
- ☐ Spring assist stainless steel cover
- ☐ Correctional package
- ☐ Tri-basket assembly
- ☐ Graduated measuring strip
- ☐ Pan carrier

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

- ☐ Model KLT-40GS - 40 gallon (151 litres) short height gas floor model tilting kettle

Refer to operator manual specification chart for listed model names.

#### 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
- Legs fitted with two hole adjustable flanged feet for securing to floor
- Kettle pivots on trunnions connected to the power tilt mechanism and control consoles. Tilt mechanism permits the kettle to tilt past 90° for complete emptying
- Stainless steel control housing
- 316 stainless steel kettle interior
- High efficiency power burner system

#### OPERATION

- Integrally mounted controls
- Power switch
- Pressure switch
- Water sight glass
- Cook indicator light
- Pressure gauge
- Low water light
- Low water shut off
- Pressure relief valve
- Solid state direct immersion thermostat for temperature control from 165°F to 275°F (74°C to 135°C)

#### STANDARD FEATURES

- Manual control
- Stainless steel faucet bracket
- 115 VAC, 1 phase, 50/60 Hz
- One year parts and labor warranty\*

\* For all international markets, contact your local distributor.



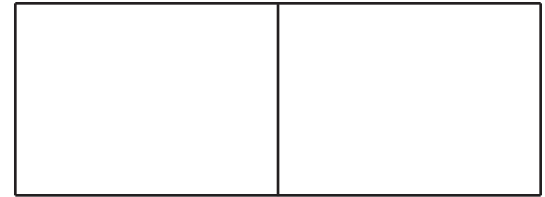
**BLODGETT OVEN COMPANY**

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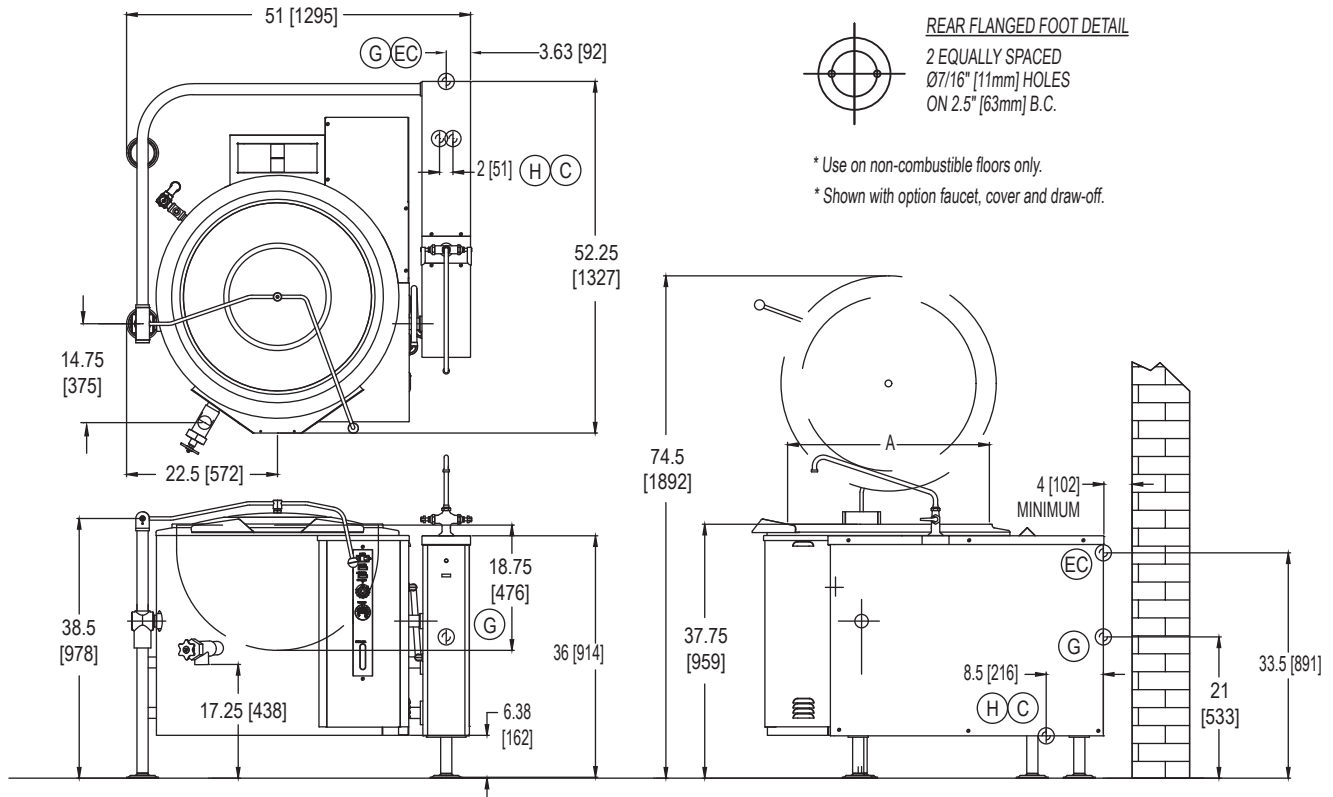


## KLT-40GS



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES [MM]



### SHORT FORM SPECIFICATIONS

Provide Blodgett model KLT-40GS (40 gallon) gas fired, short height tri-leg 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 console shall be drip proof, stainless steel clad and shall be mounted on 6" removable legs fitted with two hole adjustable flanged feet for securing to floor. The unit shall pivot on trunnions connected to the power tilt mechanism and control consoles. Tilt mechanism permits the kettle to tilt past 90° for complete emptying. The controls shall be integrally mounted and shall include a power switch, solid state direct immersion thermostat water site glass with range of 165-275°F (74-135°C), a cook indicator light, pressure gauge, pressure relief valve, low water light and low water shut off. Unit shall be ASME code stamped and National Board registered. Provide options and accessories as indicated.

### MAXIMUM INPUT:

KLT-40GS 125,000 BTU

### GAS SUPPLY:

Supply gas through 3/4" pipe. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.

### Minimum Inlet Pressure:

Natural 6"-14" (152-356mm)

Propane 11"-14" (279-356mm)

### ELECTRICAL CONNECTION:

Unless other wise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Unit furnished with 8' cord and 3 prong plug. Total max. amps 4.0.

### OPTIONAL WATER CONNECTIONS:

Hot & Cold Water Connections - 3/8" tubing to faucet

### SHIPPING INFORMATION:

#### Approx. Weight:

KLT-40GS 987 lbs. (448 kg)

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

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