



KLS-G Gas Tri-Leg Stationary Kettle



OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- **Faucets**
 - Single pantry faucet with swing spout
 - Double pantry faucet with swing spout
- **Draw Off valves and accessories**
 - 3" (76mm) draw off valve
 - 3" (76mm) dairy valve
 - Perforated strainer for draw off
- **Etched markings**
 - Gallons
 - Litres
- 208-240 VAC, 1 phase, 60hz
- Correctional package
- 316 stainless steel liner for 60 gallon models
- Graduated measuring strip
- Strainer hook
- Tri-basket assembly
- Casters

Project _____

Item No. _____

Quantity _____

- Model KLS-20G - 20 gallon (76 litres) gas tri-leg stationary kettle
- Model KLS-40G - 40 gallon (151 litres) gas tri-leg stationary kettle
- Model KLS-60G - 60 gallon (227 litres) gas tri-leg stationary kettle

Refer to operator manual specification chart for listed model names.

CONSTRUCTION

- 304 stainless steel construction
- 2/3 jacketed with factory sealed distilled water enclosure
- Stainless steel control housing
- Serviceable, high efficiency stainless steel burner with no shutter adjustment
- 316 stainless steel liner for 20, and 40 gallon models

OPERATION

- Integrally mounted controls
- Power switch
- Direct immersion thermostat
- Water sight glass
- Cook indicator light
- Pressure gauge
- Safety gas shutoff valve
- Low water light
- Low water shut off
- Pressure relief valve
- Electronic ignition
- Pressure switch
- 165-275°F (74-135°C) temperature range

STANDARD FEATURES

- Manual control
- 6" (152 mm) stainless steel adjustable legs
- 2" tangent draw off
- Spring assist hinged stainless steel cover
- Stainless steel faucet bracket
- 115 VAC, 1 phase, 60hz
- One year parts and labor warranty*

* For all international markets, contact your local distributor.



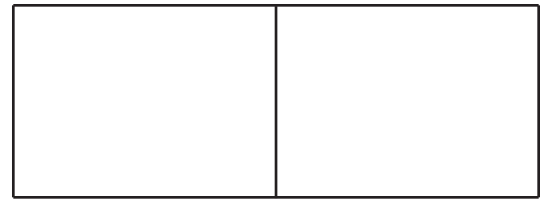
KLS-G TRI-LEG STATIONARY KETTLE

BLODGETT OVEN COMPANY

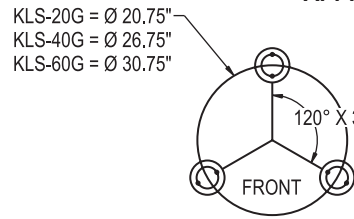
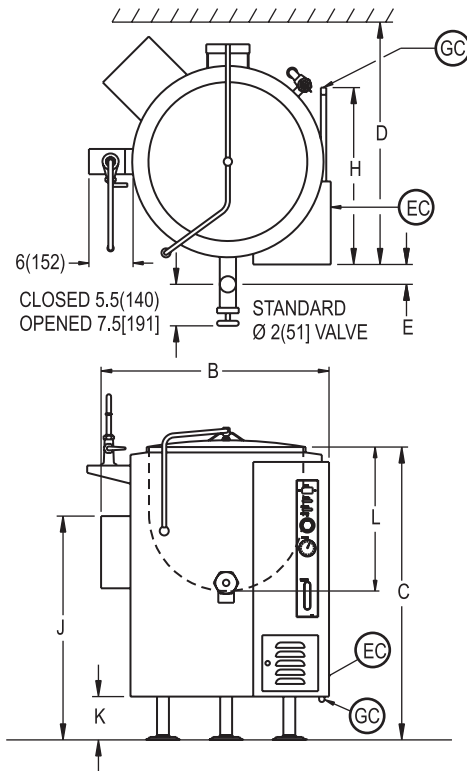
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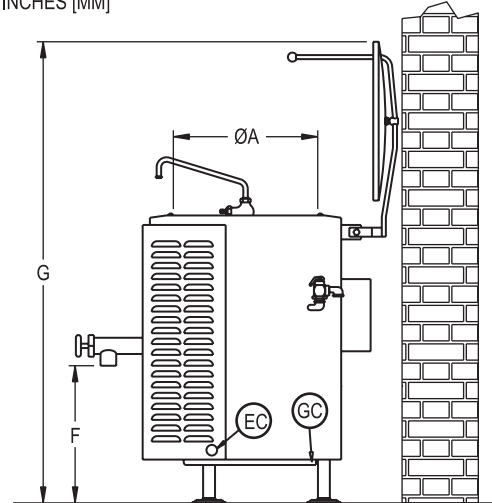
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APPROVAL/STAMP



DIMENSIONS ARE IN INCHES [MM]



MODEL	A	B	C	D	E	F	G	H	J	K	K
KLS-20G	20[508]	31.25[794]	40[1016]	32[813]	3[76]	19[483]	64[1626]	24[610]	30.5[775]	6[152]	18.25[464]
KLS-40G	26[660]	35.5[902]	44[1118]	38.5[978]	2[51]	19[483]	72[1829]	29[737]	35[889]	6[152]	22[559]
KLS-60G	30[762]	40[1016]	49.5[1257]	42[1016]	2.5[63]	21.5[546]	85[2159]	35[889]	39[991]	8[203]	24.62[625]

SHORT FORM SPECIFICATIONS: Provide Blodgett model KLS-20G (20 gallon), KLS-40G (40 gallon) or KLS-60G (60 gallon) gas fired tri-leg stationary 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. Construction shall be of all welded satin finish 304 stainless steel. Interior liner shall be 316 stainless steel on 20 and 40 gallon models. The unit shall have 6" stainless steel adjustable legs, a 2" tangent draw off valve and a spring assist cover. The recessed control panel is located on the front use of the unit in full view of the operator and is easy to use. The controls shall be integrally mounted and shall include a power switch, electronic ignition, direct immersion thermostat with a range of 165-275F (74-135C), water site glass with range of 165-275°F (74-135°C), a cook indicator light, pressure gauge, safety gas shutoff valve, 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:

KLS-20G 100,000 BTU
KLS-40G 100,000 BTU
KLS-60G 130,000 BTU

POWER SUPPLY:

115VAC, 1 phase, 60 Hz., 2-wire w/ground 6' (1.8m) electric cord set furnished
208-240VAC, 1 phase, 60 Hz Supply must be wired to unit

GAS SUPPLY:

One 1" male connection required
Minimum Inlet Pressure:
Natural 4.0" W.C. static to unit
Propane 10.0" W.C. static to unit

SHIPPING INFORMATION:

Approx. Weight:
KLS-20G 490 lbs. (222 kg)
KLS-40G 650 lbs. (294 kg)
KLS-60G 800 lbs. (362 kg)

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

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