



KLS-E Electric Tri-Leg Stationary Kettle



Project _____

Item No. _____

Quantity _____

- Model KLS-20E - 20 gallon (76 litres) electric tri-leg stationary kettle
- Model KLS-25E - 25 gallon (94 litres) electric tri-leg stationary kettle
- Model KLS-30E - 30 gallon (114 litres) electric tri-leg stationary kettle
- Model KLS-40E - 40 gallon (151 litres) electric tri-leg stationary kettle
- Model KLS-60E - 60 gallon (227 litres) electric tri-leg stationary kettle
- Model KLS-80E - 80 gallon (303 litres) electric tri-leg stationary kettle
- Model KLS-100E - 100 gallon (379 litres) electric tri-leg stationary kettle

CONSTRUCTION

- 304 stainless steel construction
- 316 stainless steel liner for 20, 25, 30 & 40 gallon
- 2/3 jacketed with factory sealed distilled water enclosure
- Hemispherical design on bottom of kettle for superior heat circulation
- Three stainless steel legs fitted with four hole adjustable flanged feet for securing to floor
- Stainless steel control housing
- Removable elements

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 (74-140°C) temperature range

STANDARD FEATURES

- Manual control
- 2" tangent draw off with strainer
- Spring assist hinged stainless steel cover
- Stainless steel faucet bracket
- Standard voltage options
 - 208 VAC, 3 phase, 60 Hz
 - 240 VAC, 3 phase, 60 Hz
 - 208 VAC, 1 phase, 60 Hz (20 & 30 gallon models only)
 - 240 VAC, 1 phase, 60 Hz (20 & 30 gallon models only)
- One year parts and labor warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Voltage options

- 220 VAC, 1 phase, 60 Hz (20 & 30 gallon only)
- 220 VAC, 3 phase, 60 Hz
- 380 VAC, 3 phase, 60 Hz
- 415 VAC, 3 phase, 60 Hz
- 480 VAC, 3 phase, 60 Hz
- 220/380 VAC, 3 phase, 4 wire
- 240/415 VAC, 3 phase, 4 wire
- 600 VAC, 3 phase, 60 Hz

■ Power increase options

- 24 kW elements for 40, 60 & 80 gallon
- 33 kW elements for 60, 80 & 100 gallon

■ 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
- Solid stainless steel disc for draw off valve

■ Etched markings

- Gallons
- Litres
- Correctional package
- 316 stainless steel liner for 60, 80 & 100 gallon
- Tri-basket assembly
- Graduated measuring strip
- Strainer hook

KLS-E TRI-LEG STATIONARY KETTLE

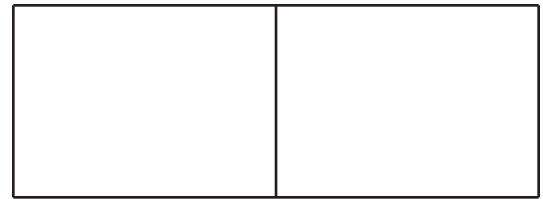


BLODGETT OVEN COMPANY

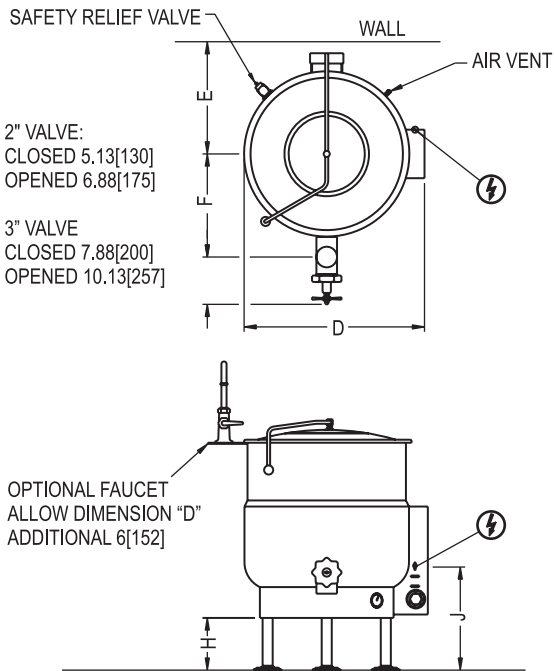
www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183



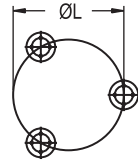
KLS-E TRI-LEG STATIONARY KETTLE



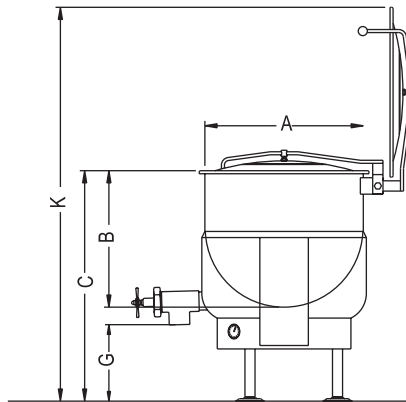
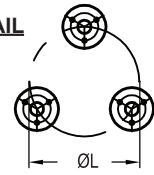
APPROVAL/STAMP



DIMENSIONS ARE IN INCHES [MM]



KSL-25E FOOT DETAIL
3 EQUALLY SPACED
Ø7/16" [11MM] HOLES
ON 3-1/8" [80MM] B.C.D.



MODEL	A	B	C	D	E	F (2")	F (3")	G (2")	G (3")	H	J	K	L
KLS-20E	21[533]	18[457]	38[965]	23.75[629]	18.5[470]	14.75[375]	15.5[395]	18[457]	17.5[445]	14[356]	21[533]	60.5[1537]	16.75[425]
KLS-25E	21[533]	20.5[521]	36.75[933]	23.75[629]	14.37[365]	14.75[375]	15.5[394]	14.16[360]	13.66[347]	9.55[243]	17.2[437]	61.22[1555]	12.41[315]
KLS-30E	24[610]	20[508]	38[965]	27.75[705]	20[508]	16[406]	16.5[419]	15.75[400]	15.25[387]	12.5[318]	19[483]	63.5[1613]	18.3[465]
KLS-40E	26[660]	22.5[572]	38[965]	29.75[756]	21[533]	17[432]	18[457]	13.5[343]	13[330]	9[229]	17[432]	65[1651]	19.9[506]
KLS-60E	29.5[749]	26[660]	42[1067]	33.75[857]	19[483]	18[457]	19.25[489]	14[356]	13.5[343]	11[280]	17.25[438]	75[1905]	23.125[587]
KLS-80E	33[838]	28[711]	45[1143]	36.75[933]	20.5[521]	19.5[495]	20.5[521]	15[381]	14.5[368]	12.75[324]	18[458]	81[2058]	26.25[667]
KLS-100E	35.5[902]	30[762]	48[1219]	40[1016]	22[559]	21.5[546]	22.5[572]	15[381]	14.5[368]	13[330]	20.5[521]	87[2210]	29.438[748]

SHORT FORM SPECIFICATIONS - Provide Blodgett model KLS-20E (20 gallon), KLS-25E (25 gallon), KLS-30E (30 gallon), KLS-40E (40 gallon), KLS-60E (60 gallon), KLS-80E (80 gallon) or KLS-100E (100 gallon) electrically heated 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. The kettle shall be supported on stainless steel legs fitted with 4 hole adjustable flanged feet for securing to floor. Construction shall be of all welded satin finish 304 stainless steel. The interior of 20 through 40 gallon models shall be stainless steel type 316 for high acid content cooking. The controls shall be integrally mounted and shall include a power switch, thermostat with range of 165-285°F (74-140°C), a cook indicator light, pressure gauge, safety valve, low water light and low water shut off. The elements shall be removable. Unit shall have a 2" draw off valve and a spring assist hinged stainless steel domed cover. Unit shall be ASME code stamped and National Board registered. Provide options and accessories as indicated.

AVAILABLE kW		
MODEL	STD	OPT
KLS-20E	12	N/A
KLS-25E	12	12.6
KLS-30E	15	N/A
KLS-40E	18	24
KLS-60E	18	24, 33
KLS-80E	18	24, 33
KLS-100E	24	33

AMPS PER LINE								
KW	PHASE	208V	220V	240V	380V	415V	440V	480V
12	1	57.7	54.4	50.0	N/A	N/A	N/A	N/A
	3	33.3	31.5	28.9	18.2	16.7	N/A	14.4
12.6	3	N/A	N/A	N/A	N/A	N/A	16.5*	N/A
15	1	72.1	68.2	62.5	N/A	N/A	N/A	N/A
	3	41.6	39.4	36.1	22.8	20.9	N/A	18.0
18	1	86.5	81.8	75.0	N/A	N/A	N/A	N/A
	3	50.0	47.2	43.3	27.3	25	N/A	21.7
24	3	66.6	63.0	57.7	36.5	33.4	N/A	28.9
33	3	91.6	86.6	79.4	50.1	45.9		39.7

* KLS-25E model only

POWER CONNECTION:

Refer to data plate.

MAXIMUM PRESSURE:

All models 50 PSI (345 kPa)

SHIPPING INFORMATION:

Approx. Weight:

- KLS-20E 196 lbs. (89 kg)
- KSL-25E 200 lbs. (90 kg)
- KLS-30E 226 lbs. (103 kg)
- KLS-40E 255 lbs. (116 kg)
- KLS-60E 390 lbs. (177 kg)
- KLS-80E 445 lbs. (202 kg)
- KLS-100E 480 lbs. (218 kg)

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

BLODGETT OVEN COMPANY

www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183