



### KPS-E

### Electric Pedestal Base Stationary Kettle



Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

- Model KPS-20E - 20 gallon (76 litres) electric pedestal stationary kettle
- Model KPS-30E - 30 gallon (114 litres) electric pedestal stationary kettle
- Model KPS-40E - 40 gallon (151 litres) electric pedestal stationary kettle
- Model KPS-60E - 60 gallon (227 litres) electric pedestal stationary kettle
- Model KPS-80E - 80 gallon (303 litres) electric pedestal stationary kettle
- Model KPS-100E - 100 gallon (379 litres) electric pedestal stationary kettle

#### CONSTRUCTION

- 304 stainless steel construction
- 316 stainless steel liner for 20, 30 & 40 gallon
- 2/3 jacketed with factory sealed distilled water enclosure
- Hemispherical design on bottom of kettle for superior heat circulation
- Stainless steel pedestal base with four 7/16" holes evenly spaced for securing to the 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
- 165-275°F (74-140°C) temperature range

#### STANDARD FEATURES

- Manual control
- 2" tangent draw off
- 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

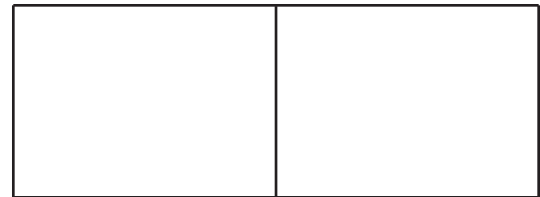
(AT ADDITIONAL CHARGE)

- **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

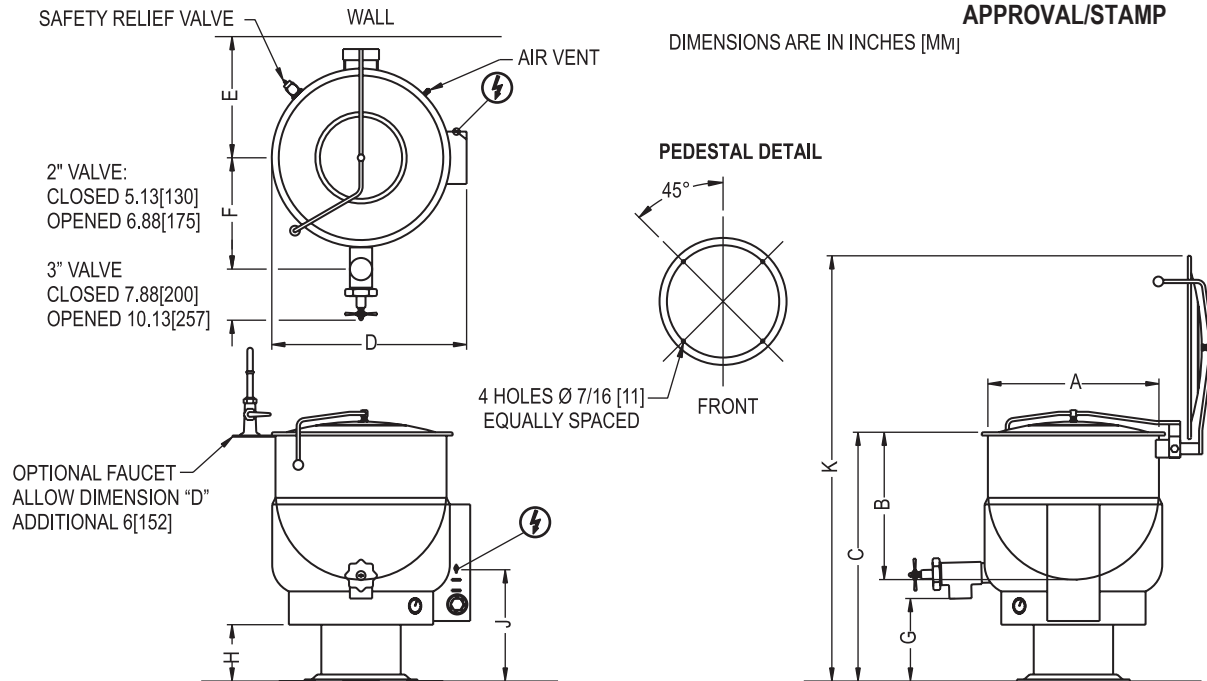


#### BLODGETT OVEN COMPANY

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



# KPS-E PEDESTAL STATIONARY KETTLE



MODEL	A	B	C	D	E	F (2")	F (3")	G (2")	G (3")	H	J	K
KPS-20E	21[533]	18[457]	38[965]	23.75[629]	18.5[470]	14.75[375]	15.5[394]	18[457]	17.5[445]	14[356]	21[533]	60.5[1537]
KPS-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]
KPS-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]
KPS-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]
KPS-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]
KPS-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]

**SHORT FORM SPECIFICATIONS:** Provide Blodgett model KPS-20E (20 gallon), KPS-30E (30 gallon), KPS-40E (40 gallon), KPS-60E (60 gallon), KPS-80E (80 gallon) or KPS-100E (100 gallon) electrically heated pedestal base 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 pedestal base with four 7/16" holes evenly spaced for securing to the floor. Construction shall be of all welded #4 satin finish 304 stainless steel. The interior of 20 through 40 gallon models shall be standard 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 165-275°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
KPS-20E	12	N/A
KPS-30E	15	N/A
KPS-40E	18	24
KPS-60E	18	24, 33
KPS-80E	18	24, 33
KPS-100E	24	33

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

### POWER CONNECTION:

Refer to data plate.

### MAXIMUM PRESSURE:

All models 50 PSI (345 kPa)

### SHIPPING INFORMATION:

#### Approx. Weight:

KPS-20E	250 lbs. (113 kg)
KPS-30E	275 lbs. (125 kg)
KPS-40E	305 lbs. (138 kg)
KPS-60E	440 lbs. (200 kg)
KPS-80E	495 lbs. (225 kg)
KPS-100E	530 lbs. (240 kg)

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

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