

KTT-E Series

ELECTRIC TABLE TOP TILTING KETTLE

INSTALLATION – OPERATION – MAINTENANCE



BLODGETT OVEN COMPANY

www.blodgett.com
44 Lakeside Avenue, Burlington, Vermont 05401 USA Telephone: (802) 658-6600 Fax: (802) 864-0183

S00063 Rev C (12/14)

IMPORTANT NOTES FOR INSTALLATION AND OPERATION

It is recommended that this manual be read thoroughly and that all instructions be followed carefully.



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.



WARNING: Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.

This manual should be retained for future reference.

ADEQUATE CLEARANCES MUST BE MAINTAINED FOR SERVICING AND PROPER OPERATION.

DO NOT ATTEMPT TO OPERATE THIS UNIT IN THE EVENT OF A POWER FAILURE.

NOTICE: Contact the factory, the factory representative or local service company to perform maintenance and repairs.

Intended for commercial use only. Not for household use.

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SERVICE CONNECTIONS



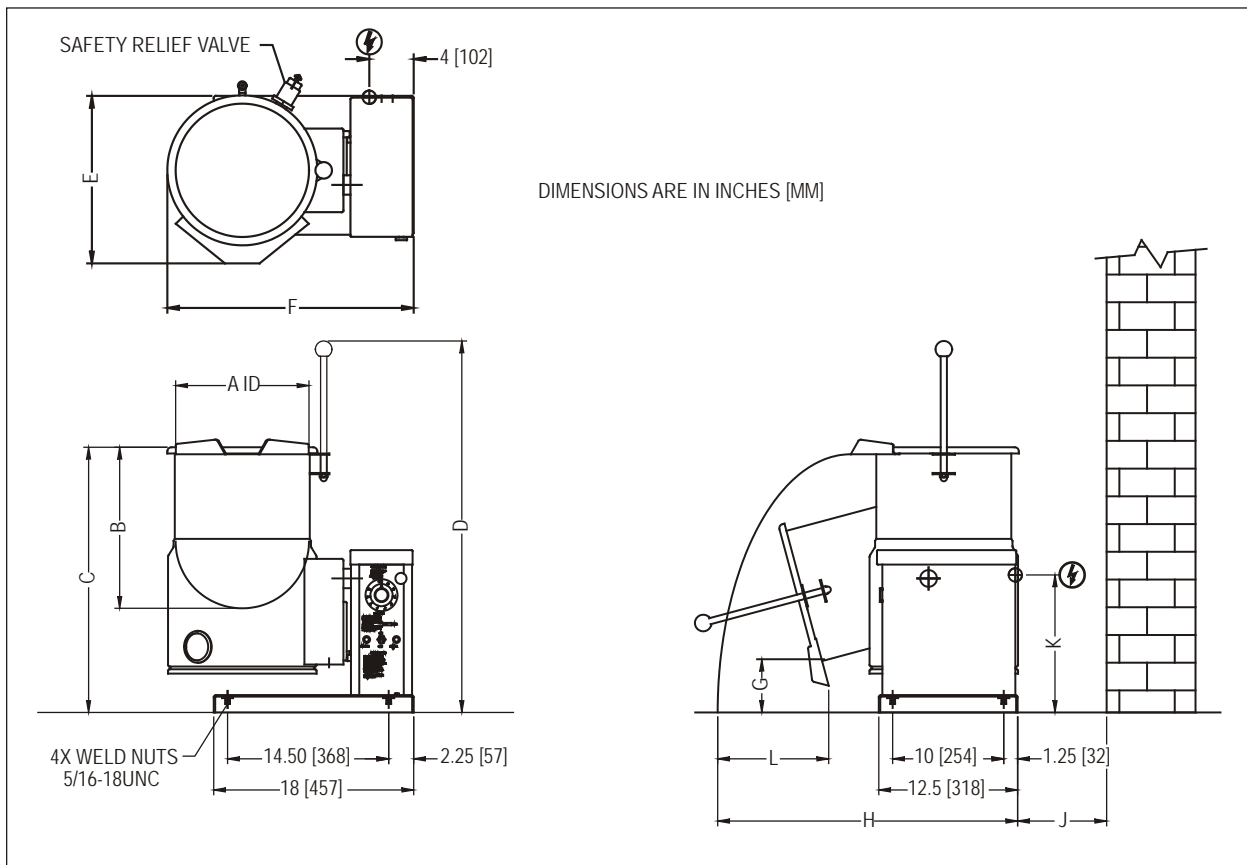
ELECTRICAL CONNECTION TO BE AS SPECIFIED ON DATA PLATE

ELECTRICAL CHARACTERISTICS

MODEL	kW	PHASE	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
KTT-6E	7.5	1	36.0	34.1	31.3	N/A	N/A	N/A
		3	20.8	19.7	18.1	11.4	10.4	9.0
KTT-10E & KTT-12E	12.0	1	57.6	54.6	50.0	N/A	N/A	N/A
		3	33.3	31.5	28.9	18.3	16.7	14.5

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	L
KTT-6E	6 gallons	inches	12	14.38	24	33.5	15.25	22.25	4.50	27	4.25	12.38	10
	23 litres	mm	305	365	610	851	387	565	114	686	108	314	254
KTT-10E	10 gallons	inches	16	15	26	34.88	17.25	26.25	4.62	28	6.12	14.75	12.75
	38 litres	mm		381	660	886			117	711			324
KTT-12E	12 gallons	inches	16	17	28	36.88	438	667	4.12	30	156	375	12.75
	45 litres	mm		432	711	937			105	762			324



1.0 INSTALLATION INSTRUCTIONS

Immediately after unpacking, check for possible shipping damage. If the kettle is found to be damaged, save the packaging materials and contact the carrier within 15 days of delivery.

1. The kettle must be installed in accordance with:
2. State and/or local codes.
3. In the USA, the National Electrical Code, ANSI/NFPA-70 (latest edition). In Canada, the Canadian Electrical Code, Part 1, CSA Standard C22.1 (latest edition).
4. Position appliance on counter allowing sufficient rear clearance from wall to tilt freely and completely without obstruction.
5. Mark four corner locations of appliance base.
6. Remove appliance from counter and locate position of 4 holes as per Figure 1. Drill four 7/16" diameter holes.
7. Apply a continuous bead of Silastic or other equivalent sealant along the complete perimeter edge of the appliance base.
8. Use 5/16-18 Hex Cap Screws with suitable flat washers to bolt down. Screw length must be 1-1/4 long plus counter top thickness.
9. Wipe off excess sealant.
10. A control box with power supply equivalent to Electrical Rating of appliance should be located conveniently nearby.



WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

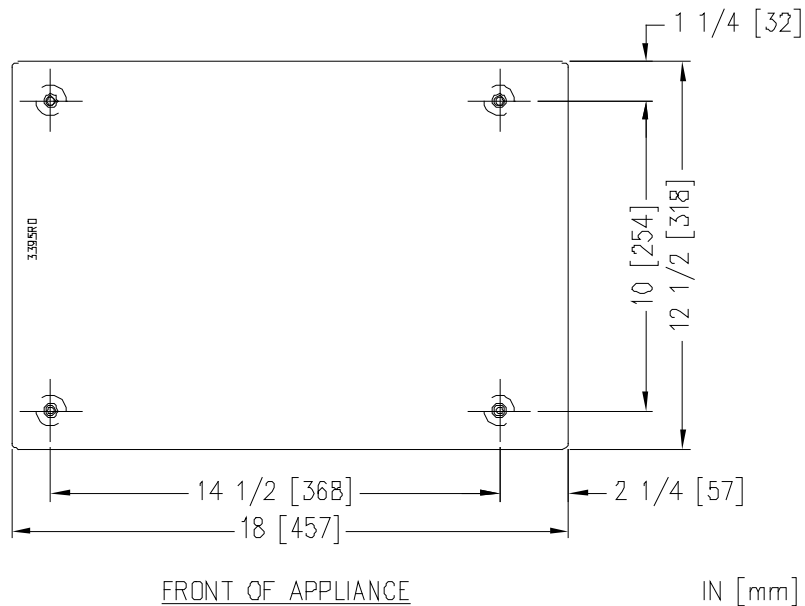
1.0 INSTALLATION INSTRUCTIONS (Continued)



WARNING: Disconnect electrical power supply and place a tag at the disconnect switch to indicate you are on the circuit.

1. A waterproof electrical connection for power supply to console housing must be provided.
2. Ground appliance to terminal provided inside console housing.
3. Turn power ON and check for proper operation.

FIGURE 1



2.0 INTRODUCTION

DESCRIPTION

Models KTT-6E (6 gallon capacity) and KTT-10E (10 gallon capacity) and KTT-12E (12 gallon capacity) electrically powered, self-contained, countertop, tilting kettles. Each model has a jacket of double-wall construction forming a sealed reservoir around the lower two-thirds of the kettle. The reservoir is charged with distilled water. Kettles are equipped with a removable electric heating element and controls, including a low water cutoff device for protection of the heating element. All models are of identical construction, except for kettle size and element heating capacity.

BASIC FUNCTION

Self-contained kettles operate by generating steam in the kettle reservoir. The sequence of operation is as follows:

1. Operator turns the power switch to the ON position and sets the temperature control dial to the desired temperature setting.
2. Control circuit is normally completed to the temperature controller if the following conditions exist:
 - A. Water level in the kettle reservoir is adequate to prevent circuit interruption by the low water cut-off device. An activated cut-off is indicated by the amber low water light turning on, and the heating element shut off.
 - B. Kettle is in vertical position with circuit completed through the tilt interlock switch.
3. Thermostat control contacts close to energize contactor coils.
4. Power is supplied to the elements through closed power contactors.
5. As the temperature of water rises in the kettle reservoir, increase in steam pressure is indicated on the pressure gauge.
6. When the temperature of steam in the reservoir reaches the setting of the temperature control dial, the temperature controller opens to break the contacts and shuts off the heating element. On/off cycles will occur as required to maintain temperature setting.

3.0 OPERATION INSTRUCTIONS

1. Ensure that the external electrical shut-off to the kettle is on.
2. Check pressure gauge for correct cold kettle reading. Reading should be in the green vacuum zone. If reading is not in the vacuum zone, follow VENTING INSTRUCTION prior to using the kettle.
3. Place power switch in ON position.
4. Preheat the kettle by placing thermostat knob at maximum and wait until TEMPERATURE light goes off.

NOTE: Preheating should not be used when cooking milk and egg food products which adhere to hot cooking surfaces. These foods should be placed into kettle before heating is begun.

5. Add food to be cooked into the kettle.
6. Place thermostat knob at required temperature setting with a temperature range from roughly 165°F to 289°F (74°C to 143° C, jacket temperature.)
7. When cooking is finished set thermostat knob and power switch to the OFF position.
8. Pour finished product from kettle using tilt handle. Be careful to avoid splashing.
9. Add water to kettle for cleaning purposes.
10. Wash kettle thoroughly. See CLEANING procedure

3.0 OPERATION INSTRUCTIONS (Continued)

TILTING INSTRUCTIONS

Your kettle has the standard “Clean Lock” feature and may not be tilted without disengaging the tilt knob located on the console at the top right. This feature locks the kettle in the upright position and also allows the operator to lock the kettle at 105° for ease of cleaning. To tilt the kettle the full distance, the tilt lock knob must be disengaged from the cleaning position by pulling out the tilt lock knob and tilting the kettle forward the full distance. Follow these steps to tilt kettle:

1. Pull out the tilt knob near top right of console.
2. Using kettle tilt handle pull kettle forward to desired angle of pour or until kettle locks at 105°. The tilt knob can be released after the kettle has been tilted approximately 10°.
3. Kettle will lock in position at 105° and may be tilted further by pulling the tilt lock knob a second time allowing the kettle to tilt the full distance.
4. To return the kettle to the upright position, pull out the tilt lock knob and tilt the kettle upward until it locks in the upright position. The kettle should not move in either direction once in the upright position.

4.0 CLEANING INSTRUCTIONS

The kettle interior and exterior should be thoroughly washed after each use in preparation of a different food.

1. Add water and mild detergent to the kettle immediately after use.
2. Scrub kettle interior with nylon brush.

NOTE: Never scrape the inside of the kettle with metal tools, steel scouring pads, or abrasive cleaners. Scratches will result which will spoil the kettle's general appearance and make it harder to clean and maintain a sanitary condition.

3. Loosen food which is stuck to kettle by allowing it to soak at a low temperature setting.
4. Rinse with clear water and dry.



WARNING: Do not hose down appliance under any condition. Failure to comply will void warranty.

5. Wipe down exterior, rinse and dry.



WARNING: It is NOT RECOMMENDED to use cleaning agents that are corrosive.

Use of cleaning agents that contain chloride, acids or salts are corrosive and may cause pitting and corrosion when used over a period of time; this will reduce the life of the appliance.

Should pitting or corrosion occur this is not covered by warranty.

Follow the recommended cleaning instructions. Use a mild detergent, warm water and rinse thoroughly.

5.0 TROUBLESHOOTING

No preventive maintenance is required other than adhering to the Cleaning Procedure instructions.

SAFETY VALVE MAINTENANCE AND TESTING



CAUTION! Under normal operating conditions a “try lever test” should be performed every two months. Under severe service conditions, or if corrosion and/or deposits are noticed within the valve body, testing must be performed more often. A “try lever test” should also be performed at the end of any non-service period.



CAUTION! Hot, high pressure fluid may be discharged from body drain and vent during “try lever” test. Care must be taken to avoid any bodily contact.



CAUTION! High sound levels may be experienced during “try lever” test. Wear proper safety equipment and exercise extreme care! Test at, or near, half of the operating pressure by holding the test lever fully open for at least two seconds to flush the valve seat free of sediment and debris. Then release lever and permit the valve to snap shut.

If lift lever does not activate, or there is no evidence of discharge, turn off equipment immediately and contact a licensed contractor or qualified service personnel.