Job:	Item#



ELECTRIC COUNTER TILTING KETTLE



☐ EC-6TW

□ EC-10TW

□ EC-12TW

OPERATION SHALL BE BY:

Electrically, self-generating closed steam system equipped for operation on:

The kettle shall be equipped for operation on:

☐ 208 VAC, 1 or 3 phase, 50/60 Hz*

☐ 240 VAC, 1 or 3 phase, 50/60 Hz*

* Phase is field convertible.

STANDARD FEATURES:

- · Low water level cut-off and indicator
- · Pressure gauge
- · Temperature control
- · Safety relief valve
- · Type 316 stainless steel liner
- 2/3 steam jacket
- 50 PSI (345 kPa) high pressure operation for higher cooking temperature
- · Integrally mounted controls
- · Removable elements
- "Clean lock" to hold kettle in cooking position or 105° for ease of cleaning
- · Stainless steel console and trunnion
- Water resistant construction
- · Faucet bracket

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ☐ Counter Steam Kettle Table (KT-)
- ☐ 220 VAC, 1 or 3 phase, 50/60 Hz
- □ 380 VAC, 3 phase, 50/60 Hz
- ☐ 415 VAC, 3 phase, 50/60 Hz
- □ 480 VAC, 3 phase, 50/60 Hz□ 600 VAC, 3 phase, 50/60 Hz
- ☐ 415/240 VAC, 3 phase, 4 wire, 50/60 Hz
- □ 380/220 VAC, 3 phase, 4 wire, 50/60 Hz
- ☐ Etched gallon markings (GM-6/10/12)
- ☐ Etched liter markings (LM-23/38/45)
- □ Correctional Package
- ☐ One piece lift-off stainless steel cover (C-6/10/12)
- ☐ Stainless steel wire basket (SSB-6/10/12)
- ☐ 21" (530 mm) high floor stand c/w sliding shelf (S-30)
- ☐ 21" (530 mm) high floor stand c/w sliding drain pan and stationary drain (SD-30)
- ☐ Graduated measuring strip (CMS-6/10/12)
- ☐ Single pantry faucet with swing spout (SF-12)
- ☐ Double pantry faucet with swing spout (DF-12)
- □ Pour lip strainer (TKS-6/10/12)

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown Model EC-6TW, EC-10TW or EC-12TW, self-generating, electric, tilting kettle.

A double wall kettle interior shall 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 mounting base shall include the kettle mounting lugs concealed inside a rectangular enclosure and a stainless steel mechanism housing.

A removable operating handle with heat proof knob shall be mounted on the right.

Construction shall be of all welded satin finish stainless steel, type 304. The interior cooking surface shall be of type 316 stainless steel for added resistance to corrosion.

The kettle shall be ASME constructed, National Board Registered, c-CSA-us and NSF certified.

The controls shall be water resistant, integrally mounted and shall include a power switch, solid state thermostat, pilot light, vacuum/pressure gauge, safety valve, low water light, and low water shut off.

The kettle shall operate in a temperature range of $165^{\circ}F$ to $285^{\circ}F$ (74°C to 140°C) at a maximum pressure of 50 psi (345 kPa).

The kettle shall come standard with removable elements.

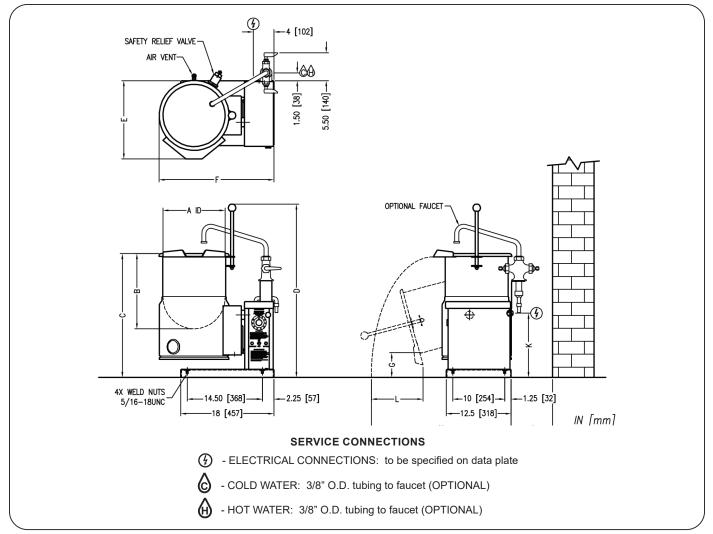








Approval Notes:		



DIMENSIONS													
Model	Capacity	Units	А	В	С	D	Е	F	G	Н	J	К	L
EC-6TW	6 gallons	in	12"	14.38"	24"	33.5"	15.25"	22.25"	4.50"	27"	4.25"	12.38"	10"
	23 liters	(mm)	(305)	(365)	(610)	(851)	(387)	(565)	(114)	(686)	(108)	(314)	(254)
EC-10TW	10 gallons	in	16"	15"	26"	34.88"	17.25"	26.25"	4.62"	28"	6.12"	14.75"	12.75"
	38 liters	(mm)	(406)	(381)	(660)	(886)	(438)	(667)	(117)	(711)	(156)	(375)	(324)
EC-12TW	12 gallons 45	in	16"	17"	28"	36.88"	17.25"	26.25"	4.12"	30"	6.12"	14.75"	12.75"
	liters	(mm)	(406)	(432)	(711)	(937)	(438)	(667)	(105)	(762)	(156)	(375)	(324)

ELECTRICAL CHARACTERISTICS AND SPECIFICATIONS

AMPS PER LINE Model PHASE κW 480V 600V 208V 220V 240V 380V 415V 36.0 34.1 31.3 7.5 EC-6TW 7.5 20.8 19.7 18.1 11.4 10.4 9.0 7.2 12.0 57.6 54.6 50.0 1 EC-10TW EC-12TW 12.0 33.3 31.5 28.9 18.3 16.7 14.5 11.5

Model Shipping		Minin	CAPACITIES				
Weight	Right Side	Left Side	Back	kW	US Gal.	Liters	
EC-6TW	120 lbs. [54 kg]	0"	3" (76 mm)	2.5" (64 mm)	7.5	6	23
EC-10TW	159 lbs. [72 kg]	0"	3" (76 mm)	2" (51 mm)	12	10	38
EC-12TW	190 lbs. [86 kg]	0"	3" (76 mm)	2" (51 mm)	12	12	45





