



# ELECTRIC COUNTER TILTING KETTLE WITH CRANK TILT



## SPECIFICATIONS:

Shall be a Crown Model \_\_\_\_\_, self-generating, electric, counter, crank tilting kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 or 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.

A stainless steel housing shall enclose the controls and tilt mechanism. A stainless steel rectangular mounting base shall include the kettle mounting lugs concealed inside the enclosure.

The tilt mechanism shall be a permanently lubricated, self contained gearbox for smooth action, easy one hand tilting, and shall be self locking for positive stop action.

Construction shall be of all welded #4 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 Code stamped, 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 and low water shut off with low water light.

The kettle shall operate in a temperature range of 165°F to 285°F (74°C to 140°C) at a maximum pressure of 50 psi (345 kPa). The kettle shall be standard with removable elements.

MODEL	CAPACITIES		
	KW	US Gal.	Liters
ECT-6	7.5	6	23
ECT-10	12	10	38
ECT-12	12	12	45

## 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.
- 220 VAC, 1 or 3 phase, 50/60 Hz.
- 240 VAC, 1 or 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 4 wire, 50/60 Hz.
- 415/240 VAC, 3 phase, 4 wire, 50/60 Hz.

\* Phase is field convertible.

## STANDARD FEATURES:

- Low water level cut-off and indicator.
- Pressure gauge.
- Solid state 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.
- Hand crank, smooth action tilt mechanism which is self locking for positive stop action and tilts past 90 degrees for ease of cleaning.
- Stainless steel console and trunnion.
- Water resistant construction.
- Faucet bracket.

## OPTIONAL ITEMS AT EXTRA COST:

- 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.
- Etched gallon markings (GM-).
- Etched litre markings (LM-).
- Correction package.

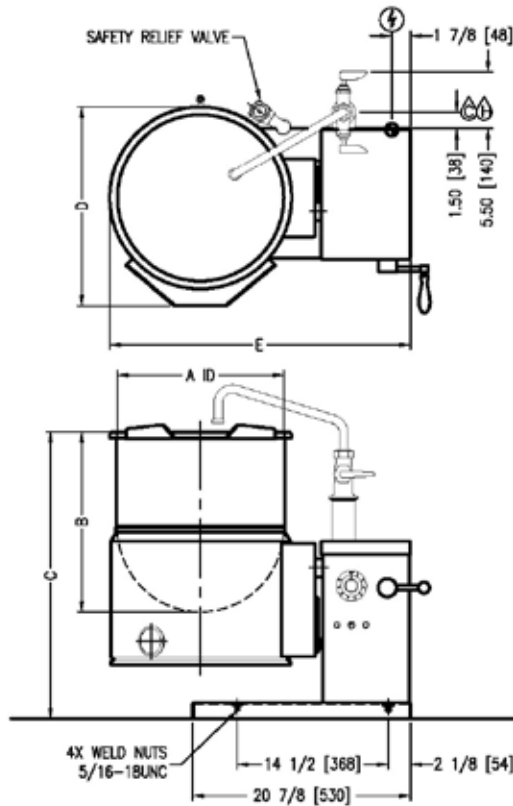
## ACCESSORIES:

- One piece lift-off stainless steel cover (C-).
- Stainless steel perforated basket (SSB-).
- 21" high floor stand c/w sliding Shelf (S-30)
- 21" high floor stand c/w sliding drain pan and stationary drain (SD-30)
- Graduated measuring strip (CMS-)
- Single pantry faucet with swing spout (SF-12)
- Double pantry faucet with swing spout (DF-12)
- Pour lip strainer (TKS-).

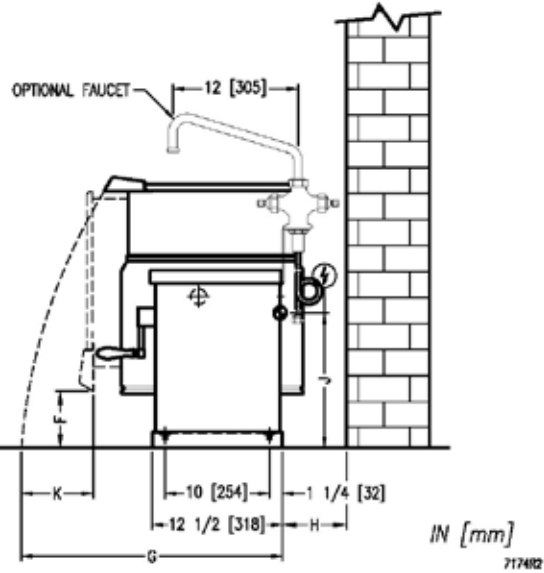
Job \_\_\_\_\_  
Item# \_\_\_\_\_



Models:  ECT-6  ECT-10  ECT-12



Model	Shipping Weight	Minimum Clearance		
		Right Side	Left Side	Back
ECT-6	130 lbs. [59 kg]	0"	3" (76 mm)	2.5" (64 mm)
ECT-10	180 lbs. [82 kg]	0"	3" (76 mm)	2" (51 mm)
ECT-12	190 lbs. [86 kg]	0"	3" (76 mm)	2" (51 mm)



**DIMENSIONS**

Model	Capacity	Units	A	B	C	D	E	F	G	H	J	K
ECT-6	6 gallons 23 liters	in (mm)	12" (305)	14.38" (365)	25" (635)	15.24" (387)	25.13" (638)	4" (102)	28" (711)	4.25" (108)	13" (330)	12.75" (324)
ECT-10	10 gallons 38 liters	in (mm)	16" (406)	15" (381)	25.31" (643)	19.13" (486)	28.89" (734)	4" (102)	28" (711)	6.12" (156)	13" (330)	12.75" (324)
ECT-12	12 gallons 45 liters	in (mm)	16" (406)	17.25" (438)	27.56" (700)	19.13" (486)	28.89" (734)	4" (102)	30" (762)	6.12" (156)	13" (330)	12.75" (324)

**ELECTRICAL CHARACTERISTICS**

MODEL	PHASE	kW	AMPS PER LINE						
			208V	220V	240V	380V	415V	480V	600V
ECT-6	1	7.5	36.0	34.1	31.3	-	-	-	-
	3	7.5	20.8	19.7	18.1	11.4	10.4	9.0	7.2
ECT-10/12	1	12.0	57.6	54.6	50.0	-	-	-	-
	3	12.0	33.3	31.5	28.9	18.3	16.7	14.5	11.5

**SERVICE CONNECTIONS**

- ELECTRICAL CONNECTIONS: to be specified on data plate
- COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



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