



CROWN FOOD SERVICE EQUIPMENT LTD.
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ELECTRIC COUNTER TILTING KETTLE



SPECIFICATIONS:

Shall be a CROWN Model **EC-20T**, 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 four stainless steel tubular legs fitted with a four hole adjustable foot for securing the unit to the floor 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 and National Board Registered.

The controls shall be integrally mounted and shall include a power switch, 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°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.	litres
EC-20T	12	20	76

OPERATION SHALL BE BY:

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

The kettle shall be equipped for operation on:

- ☐ 208 VAC, 3 phase, 50/60 Hz. (Convertible to 1 phase)
- ☐ 220 VAC, 3 phase, 50/60 Hz. (Convertible to 1 phase)
- ☐ 240 VAC, 3 phase, 50/60 Hz. (Convertible to 1 phase)
- ☐ 415/240 VAC, 3 phase, 50/60 Hz. 4- wire
- ☐ 380/220 VAC, 3 phase, 50/60 Hz. 4- wire

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.

OPTIONS 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.
- ☐ 2" (50 mm) draw-off valve (Mounted on side).
- ☐ Etched gallon markings (GM-20).
- ☐ Etched litre markings (LM-20).
- ☐ Correctional package.

ACCESSORIES:

- ☐ One piece lift-off stainless steel cover (C-20).
- ☐ Lift-out perforated stainless steel basket (SSB-20).
- ☐ Perforated strainer for draw-off valve (TPS-2).
- ☐ Solid strainer for draw-off valve (TSS-2).
- ☐ Pour lip strainer (TKS-20).
- ☐ Strainer hook (SH-20).
- ☐ Graduated measuring strip (CMS-20).
- ☐ Single pantry faucet with swing spout (SF-12).
- ☐ Double pantry faucet with swing spout (DF-12).



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

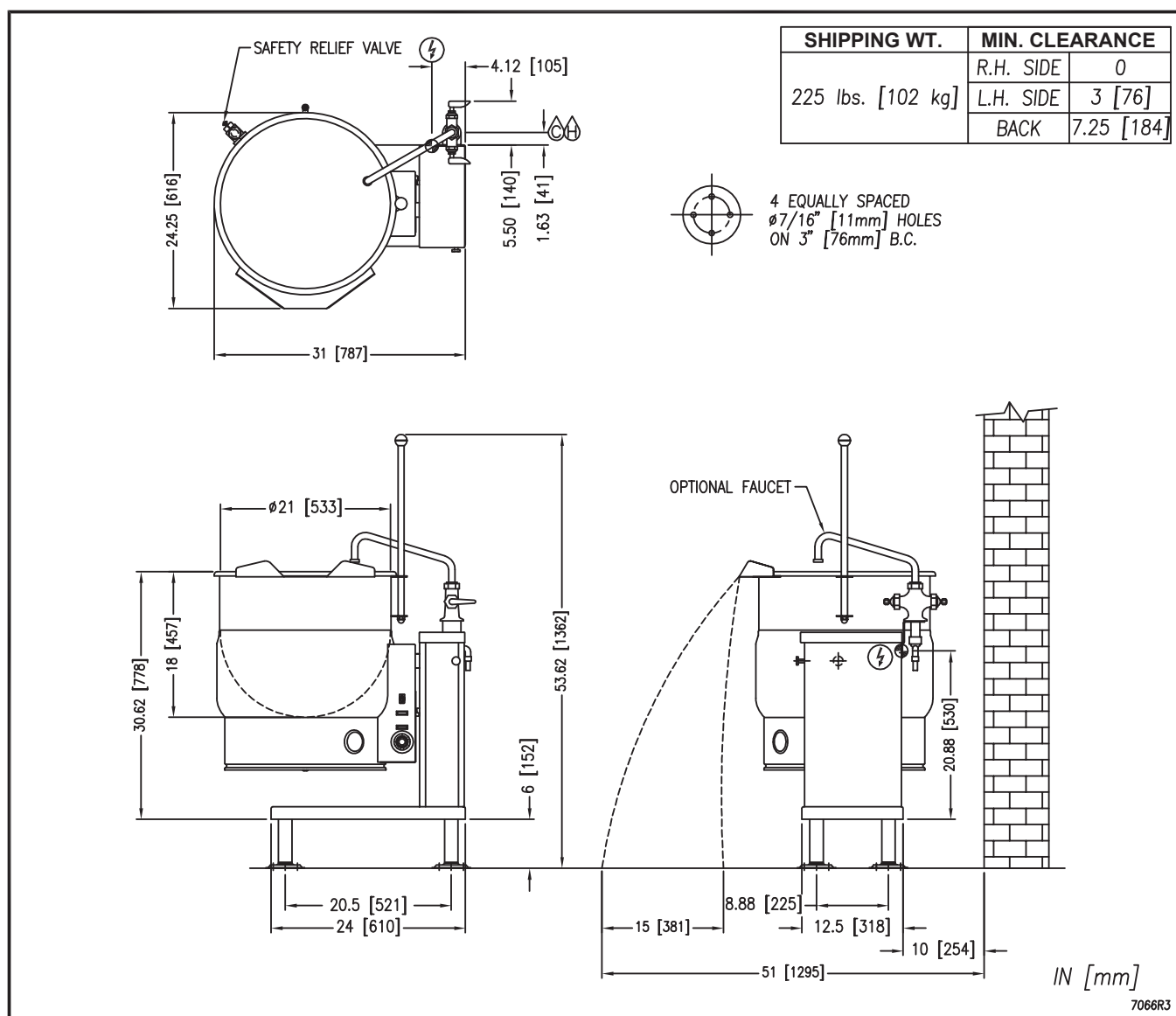
⚡ – ELECTRICAL CONNECTION TO BE AS SPECIFIED ON DATA PLATE

💧 – COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

🔥 – HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

ELECTRICAL CHARACTERISTICS

MODEL	CAPACITY	kW	Phase	NOMINAL AMPS PER LINE						
				208V	220V	240V	380V	415V	480V	600V
EC-20T	20 gallons 76 litres	12	1	57.6	54.5	50.0	N/A	N/A	N/A	N/A
			3	33.4	31.5	28.9	18.3	16.7	14.5	11.5



As continued product improvement is a policy of Crown, specifications are subject to change without notice.