

LC Bagel Oven FD Series

ELECTRIC TRI-LEG KETTLE

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SPECIFICATIONS:

Shall be a SteamCan Model _____, self-generating, electric, tri-leg 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. Kettle will be mounted on 3 stainless steel tubular legs fitted with a 4-hole adjustable foot for securing unit to the floor.

Construction shall be all welded #4 finish stainless steel, type 304. The liner on models 20 through 40 gallon shall be standard 316 for high acid content cooking. The controls shall be integrally mounted and shall include a power switch, thermostat, pilot light, low water light, vacuum/pressure gauge, safety relief valve, and low water shut off.

The kettle shall be standard with removable elements. Convenience features shall include a 2" (50 mm) draw-off valve, 20 through 40 gallon models are supplied with a hinged counterbalanced stainless steel domed cover. The 60 through 100 gallon models are supplied with a spring assist hinged stainless steel domed cover. The kettle shall be ASME Code stamped, National Board Registered, c-CSA-us and NSF certified.

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).

Model	kW	Capacity	
EL-20	12	20 Gallon	76 Litre
EL-30	15	30 Gallon	114 Litre
EL-40	18	40 Gallon	151 Litre
EL-60	18	60 Gallon	227 Litre
EL-80	18	80 Gallon	303 Litre
EL-100	24	100 Gallon	379 Litre

OPERATION SHALL BE BY:

Electrically, self-generating closed steam system operating at 50 psi (345 kPa) equipped for operation on:

- 208 VAC, 1 phase, 50/60 Hz. (20 and 30 gallon only)
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz. (20 and 30 gallon only)
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz. (20 and 30 gallon only)
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz. 4 wire
- 415/240 VAC, 3 phase, 50/60 Hz. 4 wire

OPTIONAL ITEMS AT EXTRA COST:

- Type 316 stainless steel liner for high acid cooking on 60 to 100 gallon models.
- 3" (76 mm) draw-off valve (TVT-3).
- 2" (50 mm) dairy valve (DDO-2T).
- 3" (76 mm) dairy valve (DDO-3T).
- 24 kW on 40, 60, 80 gallon.
- 33 kW on 60, 80, 100 gallon
- 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.
- Spring assist hinged stainless steel cover, 20 to 40 gallon (SA-).
- Two piece hinged stainless steel cover (2PHC-).
- Etched gallon markings (GM-).
- Etched litre markings (GM-).
- Correctional package.

ACCESSORIES:

- Single pantry faucet with swing spout (SF-18).
- Double pantry faucet with swing spout (DF-18).
- One piece lift off cover (C-).
- Triple basket assembly (TBA-).
- Perforated strainer for draw-off (TPS-).
- Solid disc for draw-off (TSS-).
- Strainer hook (SH).
- Graduated measuring strip (GMS-).
- Draw-off valve hose kit (DVHK-2).
- Calibrated thermostat dial "F".
- Calibrated thermostat dial "C".

SERVICE CONNECTIONS

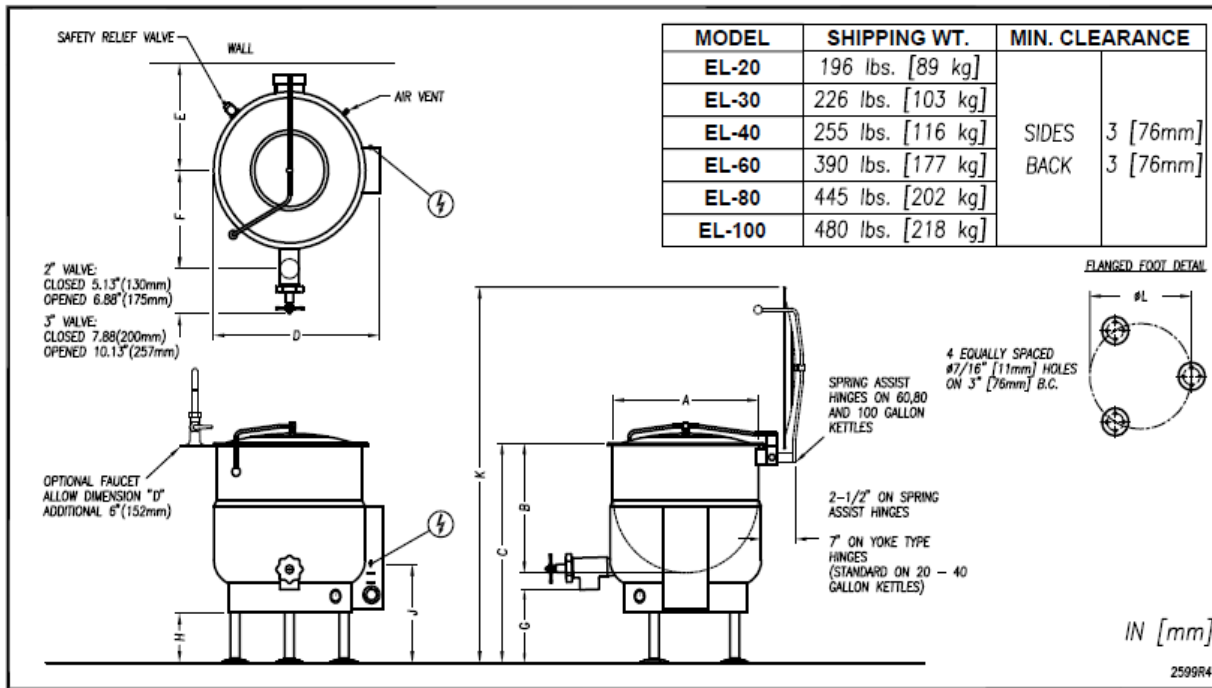
⚡ – ELECTRICAL CONNECTION TO BE AS SPECIFIED ON DATA PLATE

ELECTRICAL CHARACTERISTICS

Available kW			AMPS PER LINE								
MODEL	STD.	OPT.	kW	PHASE	208V	220V	240V	380V	415V	480V	600V
EL-20	12	N/A	12	1	57.7	54.5	50.0	N/A	N/A	N/A	N/A
EL-30	15	N/A		3	33.3	31.5	28.9	18.2	16.7	14.4	11.6
EL-40	18	24	15	1	72.1	68.2	62.5	N/A	N/A	N/A	N/A
EL-60	18	24, 33		3	41.6	39.4	36.1	22.8	20.9	18.0	14.5
EL-80	18	24, 33	18	3	50.0	47.2	43.3	27.3	25.0	21.7	21.7
EL-100	24	33	24	3	66.6	63.0	57.7	36.5	33.4	28.9	23.1
			33	3	91.6	86.6	79.4	50.1	45.9	39.7	31.8

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F(2")	F(3")	G(2")	G(3")	H	J	K	L
EL-20	20 U.S. gal. 76 litres	inches mm	21	18	38	23.75	18.5	14.75	15.5	18	17.5	14	21	60.5	16.75
			533	457	965	629	470	375	394	457	445	356	533	1537	425
EL-30	30 U.S. gal. 114 litres	inches mm	24	20	38	27.75	20	16	16.5	15.75	15.25	12.5	19	63.5	18.312
			610	508	965	705	508	406	419	400	387	318	483	1613	465
EL-40	40 U.S. gal. 152 litres	inches mm	26	22.5	38	29.75	21	17	18	13.5	13	9	17	65	19.938
			660	572	965	756	533	432	457	343	330	229	432	1651	506
EL-60	60 U.S. gal. 227 litres	inches mm	29.5	26	42	33.75	19	18	19.25	14	13.5	11	17.25	75	23.125
			749	660	1067	857	483	457	489	356	343	280	438	1905	587
EL-80	80 U.S. gal. 303 litres	inches mm	33	28	45	36.75	20.5	19.5	20.5	15	14.5	12.75	18	81	26.25
			838	711	1143	933	521	495	521	381	368	324	458	2058	667
EL-100	100 U.S. gal. 379 litres	inches mm	35.5	30	48	40	22	21.5	22.5	15	14.5	13	20.5	87	29.438
			902	762	1219	1016	559	546	572	381	368	330	521	2210	748



Note: LC Bakery Equipment Service Ltd. is constantly improving products and reserves the right to make changes at anytime without notice!

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