ELECTRIC COUNTER TILTING KETTLE

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacities</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>kW</td>
</tr>
<tr>
<td>EC-6TW</td>
<td>7.5</td>
</tr>
<tr>
<td>EC-10TW</td>
<td>12</td>
</tr>
<tr>
<td>EC-12TW</td>
<td>12</td>
</tr>
</tbody>
</table>

SPECIFICATIONS:

Shall be a CROWN Model 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 and National Board Registered.

The controls shall be 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 100°F to 290°F (40°C to 140°C) at a maximum pressure of 50 psi (345 kPa). The kettle shall be standard with removable elements.

OPERATION SHALL BE BY:

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

- 208 VAC, 1 phase, 60 Hz
- 208 VAC, 3 phase, 60 Hz
- 240 VAC, 1 phase, 60 Hz
- 240 VAC, 3 phase, 60 Hz

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

OPTIONS AT EXTRA COST:

- 220 VAC, 1 phase, 50/60 Hz
- 220 VAC, 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
- 415/240 VAC, 3 phase, 4 wire, 50/60 Hz
- 380/220 VAC, 3 phase, 4 wire, 50/60 Hz
- Etched gallon markings
- Etched liter markings

ACCESSORIES:

- One piece lift-off stainless steel cover
- Stainless steel wire basket
- 18" high floor stand c/w sliding drain pan and stationary drain
- Graduated measuring strip
- Single pantry faucet with swing spout
- Double pantry faucet with swing spout

CROWN FOOD SERVICE EQUIPMENT LTD. • 70 OAKDALE ROAD, TORONTO, CANADA M3N 1V9
TELEPHONE (416) 746-2358  FAX: (416) 746-8324
SERVICE CONNECTIONS

- Electrical connection to be as specified on data plate

AMPS

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Phase</th>
<th>kW</th>
<th>208V AMP</th>
<th>220V AMP</th>
<th>240V AMP</th>
<th>380V AMP</th>
<th>415V AMP</th>
<th>480V AMP</th>
</tr>
</thead>
<tbody>
<tr>
<td>EC-6TW</td>
<td>1</td>
<td>7.5</td>
<td>36.0</td>
<td>34.1</td>
<td>31.3</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>3</td>
<td>7.5</td>
<td>20.8</td>
<td>19.7</td>
<td>18.1</td>
<td>11.4</td>
<td>10.4</td>
<td>9.0</td>
</tr>
<tr>
<td>EC-10TW/12TW</td>
<td>1</td>
<td>12.0</td>
<td>57.6</td>
<td>54.5</td>
<td>50.0</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>3</td>
<td>12.0</td>
<td>33.3</td>
<td>31.5</td>
<td>28.9</td>
<td>18.3</td>
<td>16.7</td>
<td>14.5</td>
</tr>
</tbody>
</table>

DIMENSIONS

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CAPACITY</th>
<th>UNITS</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
<th>G</th>
<th>H</th>
<th>J</th>
<th>K</th>
<th>L</th>
</tr>
</thead>
<tbody>
<tr>
<td>EC-6TW</td>
<td>6 gallons</td>
<td>Inches</td>
<td>12</td>
<td>14.38</td>
<td>24</td>
<td>33.5</td>
<td>15.25</td>
<td>22.25</td>
<td>4.75</td>
<td>27</td>
<td>3.75</td>
<td>12.38</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>23 liters</td>
<td>mm</td>
<td>305</td>
<td>365</td>
<td>610</td>
<td>851</td>
<td>387</td>
<td>565</td>
<td>121</td>
<td>686</td>
<td>95</td>
<td>314</td>
<td>254</td>
</tr>
<tr>
<td>EC-10TW</td>
<td>10 gallons</td>
<td>Inches</td>
<td>15</td>
<td>26</td>
<td>660</td>
<td>34.88</td>
<td>17.25</td>
<td>26.25</td>
<td>4.88</td>
<td>28</td>
<td>5.75</td>
<td>14.75</td>
<td>12.75</td>
</tr>
<tr>
<td></td>
<td>38 liters</td>
<td>mm</td>
<td>381</td>
<td>660</td>
<td>886</td>
<td>4.38</td>
<td>667</td>
<td>124</td>
<td>711</td>
<td>146</td>
<td>375</td>
<td>324</td>
<td></td>
</tr>
<tr>
<td>EC-10TW</td>
<td>12 gallons</td>
<td>Inches</td>
<td>17</td>
<td>28</td>
<td>711</td>
<td>36.88</td>
<td>4.38</td>
<td>111</td>
<td>30</td>
<td>762</td>
<td>12.75</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>45 liters</td>
<td>mm</td>
<td>432</td>
<td>711</td>
<td>937</td>
<td>111</td>
<td>762</td>
<td>12.75</td>
<td>324</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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