

BLODGETT BLODGETT BLODGETT

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# BLODGETT

# 40GS-KLS Series

GAS SHORT STATIONARY FLOOR KETTLE INSTALLATION - OPERATION - MAINTENANCE









## **BLODGETT OVEN COMPANY**

www.blodgett.com
44 Lakeside Avenue, Burlington, Vermont 05401 USA
Manufacture Service Questions: 866-518-3977

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

## **FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

## POST IN A PROMINENT LOCATION

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER. AS A MINIMUM, TURN OFF THE GAS AND CALL YOUR GAS COMPANY AND YOUR AUTHORIZED SERVICE AGENT. EVACUATE ALL PERSONNEL FROM THE AREA.

## WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

## NOTIFY CARRIER OF DAMAGE AT ONCE

IT IS THE RESPONSIBILITY OF THE CONSIGNEE TO INSPECT THE CONTAINER UPON RECEIPT OF SAME AND TO DETERMINE THE POSSIBILITY OF ANY DAMAGE, INCLUDING CONCEALED DAMAGE. WE SUGGEST THAT IF YOU ARE SUSPICIOUS OF DAMAGE TO MAKE A NOTATION ON THE DELIVERY RECEIPT. IT WILL BE THE RESPONSIBILITY OF THE CONSIGNEE TO FILE A CLAIM WITH THE CARRIER. WE RECOMMEND THAT YOU DO SO AT ONCE.

## **IMPORTANT - READ FIRST - IMPORTANT**

WARNING: FAILURE TO DISCONNECT POWER BEFORE SERVICING COULD RESULT IN ELECTROCUTION AND

DEATH.

WARNING: THIS UNIT IS INTENDED FOR USE IN THE COMMERCIAL HEATING, COOKING AND HOLDING OF

WATER AND FOOD PRODUCTS, PER THE INSTRUCTIONS CONTAINED IN THIS MANUAL. ANY OTHER USE COULD RESULT IN SERIOUS PERSONAL INJURY OR DAMAGE TO THE EQUIPMENT

AND WILL VOID WARRANTY.

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN

CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS

**EQUIPMENT.** 

WARNING: THE UNIT MUST BE INSTALLED BY PERSONNEL QUALIFIED TO WORK WITH GAS, ELECTRICITY

AND PLUMBING. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.

CAUTION: TO AVOID DAMAGING PARTS OF THE BURNER SYSTEM UNDERNEATH THE KETTLE. LIFT THE

UNIT ONLY BY THE RING BENEATH THE OUTER PORTION OF THE BODY.

WARNING: DO NOT ATTACH THE UNIT TO A TYPE "B" VENT. IT COULD CAUSE FIRE OR PROPERTY DAMAGE.

WARNING: DO NOT CONNECT ANY PIPING TO THE PRESSURE RELIEF VALVE. IT MUST BE FREE TO VENT TO

VENT STEAM AS NEEDED. TO AVOID BURNS FROM THE VENTED STEAM THE VALVE DISCHARGE

SHOULD POINT DOWN. IMPROPER INSTALLATION WILL VOID WARRANTY.

ELECTRICALLY GROUND THE UNIT AT THE TERMINAL PROVIDED, FAILURE TO GROUND THE DANGER:

UNIT COULD RESULT IN ELECTROCUTION AND DEATH.

CAUTION: BE SURE ALL OPERATORS READ. UNDERSTAND AND FOLLOW THE OPERATING INSTRUCTIONS.

CAUTIONS AND SAFETY INSTRUCTIONS CONTAINED IN THIS MANUAL.

CAUTION: DO NOT OVERFILL THE KETTLE WHEN COOKING, HOLDING OR CLEANING. KEEP LIQUIDS

A MINIMUM OF 2-3" (5-8 CM) BELOW THE KETTLE BODY RIM TO ALLOW CLEARANCE FOR

STIRRING, BOILING AND SAFE TRANSFER OF PRODUCT.

CAUTION: KEEP FLOORS IN FRONT OF KETTLE WORK AREA CLEAN AND DRY. IF SPILLS OCCUR, CLEAN

IMMEDIATELY TO AVOID SLIPS OR FALLS.

WARNING: KEEP WATER AND SOLUTIONS OUT OF CONTROLS AND BURNERS. NEVER USE A HIGH

PRESSURE HOSE TO CLEAN THE KETTLE SURFACES.

CAUTION: MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING.

> TAKE PRECAUTIONS: WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ WARNINGS AND FOLLOW DIRECTIONS ON CLEANER LABELS.

IMPORTANT: DO NOT MIX PARTS OF DIFFERENT DRAW-OFF VALVES DURING WASHING. PARTS ARE NOT

INTERCHANGEABLE.

NEVER LEAVE A SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES LONGER THAN 10 NOTICE:

MINUTES, LONGER CONTACT CAN CAUSE CORROSION.

## **IMPORTANT - READ FIRST - IMPORTANT**

WARNING: FAILURE TO PERIODICALLY CHECK PRESSURE RELIEF VALVE OPERATION COULD RESULT IN

PERSONAL INJURY AND/OR DAMAGE TO EQUIPMENT.

WARNING: WHEN TESTING, AVOID EXPOSURE TO THE STEAM BLOWING OUT OF THE PRESSURE RELIEF

VALVE. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.

WARNING: TO AVOID INJURY, READ AND FOLLOW ALL PRECAUTIONS STATED ON THE LABEL OF THE

WATER TREATMENT COMPOUND.

WARNING: BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY

AND CLOSE THE MAIN GAS VALVE. ALLOW FIVE MINUTES FOR GAS TO VENT.

CAUTION: USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY THE MANUFACTURER

OR AUTHORIZED DISTRIBUTORS CAN CAUSE INJURY TO THE OPERATOR AND DAMAGE TO THE

**EQUIPMENT AND WILL VOID ALL WARRANTIES.** 

WARNING: KEEP AREA AROUND KETTLE FREE AND CLEAR OF ALL COMBUSTIBLE MATERIALS. FAILURE TO

DO SO COULD RESULT IN FIRE OR PROPERTY DAMAGE.

CAUTION: HEATING AN EMPTY KETTLE MAY CAUSE THE RELEASE OF STEAM FROM THE PRESSURE

**RELIEF VALVE.** 

IMPORTANT: SERVICE PERFORMED BY OTHER THAN FACTORY AUTHORIZED PERSONNEL WILL VOID ALL

WARRANTIES.

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## References

CSA International 8501 East Pleasant Valley Road Cleveland, Ohio 44131

NATIONAL SANITATION FOUNDATION 3475 Plymouth Rd. Ann Arbor, Michigan 48106

KLENZADE SALES CENTER ECOLAB. Inc. 370 Wabasha St. Paul, Minnesota 55102

ZEP MANUFACTURING CO. 1310-T Seaboard Industrial Blvd. Atlanta, Georgia 30318

AMERICAN NAT L STANDARDS INST., INC. 1430 Broadway
New York, New York 10018

Z223.1-1984 - National Fuel Gas Code Z21.30 - Installation of Gas Appliances & Piping

NATIONAL FIRE PROTECTION ASSOCIATION 60 Battery March Park Quincy, Massachusetts 02269

NFPA/54 - Installation Gas Appliances & Piping NFPA/70 - The National Electrical Code

## **Equipment Description**

		FIRING RATE, BTU/HR	
MODEL	Ignition	Natural Gas	Propane Gas
40GS-KLS	Spark	115,000	115,000

Blodgett 40GS-KLS steam kettles are stainless steel, floor mounted kettles with a self-contained steam source heated by gas. A closed steam jacket covers the lower 2/3 of the kettle. Heat from the gas burner boils water in the jacket to produce steam under pressure. To ignite the burners, the kettle uses electronic spark ignition.

The kettles are stationary (non-tilting). Liquids can be removed through the tangent draw-off valve.

Exposed surfaces are stainless steel. Insulated sheathing protects the kettle body, and a housing encloses the controls. Three tubular legs support the unit. Bullet feet adjust to level the kettle.

A one piece dome cover is hinged to the kettle. Covers for 40 gallon kettles are supplied with counterbalancing spring actuators to hold the covers in the fully open or closed position.

Controls provided include the ON/OFF switch, to control electric power for the unit, and the thermostat, to set the cooking temperature. The automatic controls and a brief description of each are as follows.

- 1. Gas pressure regulator: Protects the unit from high pressure in the gas supply line.
- 2. Automatic gas valves: Allow gas into the burners as needed.
- 3. Pressure limit switch: Turns off the burner when jacket pressure reaches 27 PSI. Lights the burner when pressure drops to 22 PSI.
- 4. Safety valve: Lets steam out of the jacket if the steam pressure exceeds 30 PSI.
- 5. Low-water cutoff: Turns off the burner if the water level in the jacket gets too low for safe operation.

Instruments also are provided to show what is happening inside the unit. These are:

- 1. Water level sight glass: Indicates whether there is enough water in the steam jacket.
- 2. Pressure/vacuum gauge: Shows steam pressure, and whether too much air has entered the jacket.
- 3. Heating indicator light: Indicates that the kettle is being heated.
- 4. Power on indicator light: Glows when the unit is turned on.
- 5. Low water indicator light: Lights to show that jacket water needs to be replenished.

The kettle body is welded into one piece and has a rim reinforced by a rectangular bar. The interior and exterior of the kettle is polished to a 180 emery grit finish. The unit is ASME shop inspected and registered with the National Board for working pressures up to 30 PSI.

The standard 2 inch tangent draw-off is a 316 stainless steel, compression disc valve. A removable strainer with ¼ inch holes keeps pieces of product from entering the draw-off during cooking.

The jacket is filled at the factory with water containing rust inhibitors. The kettle can operate at steam pressures up to 30 PSI, which provide temperatures of 150°F (65°C) to approximately 250°F (121°C). This range allows warming, simmering, boiling, or braising.

# **Equipment Description**

For kettles, options include:

- 1. Larger (3 inch) draw-off \*
- 2. Solid disc strainer or strainer with 1/8 inch perforations
- 3. Water Fill faucet
- 4. Basket
- 5. Kettle brush kit
- 6. Gallon etch marks\*
- 7. Flanged feet

<sup>\*</sup> Factory installed options

Model	Kettle Capacity	Jacket Capacity	Kettle Inside Diameter	Kettle Depth	Overall Width	Front-to-Back	Rim Height
40GS-KLS	40 Gallons	7 Gallons	26 inches	22 inches	38-1/4 inches	45 inches	38.6 inches
	150 liters	26.5 liters	660 mm	559 mm	972 mm	1143 mm	981 mm

## **Inspection & Unpacking**

#### WARNING

THIS UNIT MUST BE INSTALLED BY PERSONNEL WHO ARE QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. THE UNIT MUST BE INSTALLED IN ACCORDANCE WITH APPLICABLE CODES.

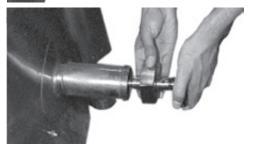
#### CAUTION

SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT. TAKE CARE TO AVOID PERSONAL INJURY OR DAMAGE TO THE UNIT BY STAPLES LEFT IN THE WALLS OF THE CARTON.

#### **CAUTION**

UNIT WEIGHS FROM 468 LBS (212 KG)
TO 1120 LBS (508 KG). FOR SAFE
HANDLING, INSTALLER SHOULD OBTAIN
HELP AS NEEDED AND USE MATERIAL
HANDLING EQUIPMENT TO REMOVE THE
UNIT FROM THE SKID AND MOVE IT TO
ITS PLACE OF INSTALLATION.





Assemble and attach the tangent draw-off valve after the kettle is unpacked.

The unit arrives completely assembled, except for the TDO valve, flue stack and flue elbow which are usually packed separately and shipped inside the kettle.. The unit is strapped on a skid in a heavy box. Inspect the box carefully for damage. Open the container and check the unit for hidden damage. Report shipping damage or shipment errors to the delivery agent.

Write down the model number, serial number, and installation date for your unit at the top of the Maintenance and Service Log at the back of this manual. Keep the manual on file and available for operators to use.

To remove the kettle from the box, cut any straps from around the box. Detach the box sides from the skid. Pull the box up off the unit, taking care to avoid damage or injury from any staples left in the box walls. When installation is to begin, cut the straps holding the kettle to the skid, and lift the kettle straight up off the skid. Examine the packing materials to make sure no loose parts are discarded with the materials.

Once the kettle is unpacked, the tangent draw-off valve is easily attached, as shown below. The large nut which attaches the valve to the kettle should be hand tightened only.

## Installation

## WARNING

THIS UNIT MUST BE INSTALLED BY PERSONNEL WHO ARE QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. THE UNIT MUST BE INSTALLED IN ACCORDANCE WITH APPLICABLE CODES.

#### **NOTICE**

TO AVOID DAMAGING PARTS OF THE BURNER SYSTEM UNDERNEATH THE KETTLE, LIFT THE UNIT ONLY BY THE RING BENEATH THE OUTER PORTION OF THE BODY.

## **WARNING**

DO NOT ATTACH THE UNIT TO A TYPE "B" VENT. FAILURE COULD RESULT IN FIRE OR PROPERTY DAMAGE.

#### **CAUTION**

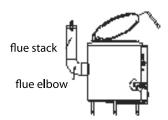
DO NOT USE KETTLE WITHOUT SUPPLIED FLUESTACK & ELBOW INSTALLED. FLUE RISER, 17 INCHES HIGH MUST BE ATTACHED HERE. NOT SUITABLE FOR CONNECTION TO TYPE B GAS VENT.

## **CAUTION**

DO NOT CONNECT ANY PIPING TO THIS
PRESSURE RELIEF VALVE. IT MUST BE FREE
TO VENT STEAM AS NEEDED. ELBOW SHOULD
POINT DOWN TOWARD FLOOR. IMPROPER
INSTALLATION WILL VOID WARRANTY!

## DANGER

ELECTRICALLY GROUND THE UNIT
AT THE TERMINAL PROVIDED. FAILURE TO
GROUND UNIT COULD RESULT IN
ELECTROCUTION AND DEATH.



The unit should be installed in a ventilated room for efficient performance. items which may obstruct or restrict the flow of air for combustion and ventilation must be removed. The area directly around the appliance must be cleared of all combustible materials.

- Installation requires connection with gas and electrical services. See items 8 to 14 for details.
- 2. To protect the unit from damage, leave it on the shipping pallet until the time of installation. When installation is to begin, cut the straps holding the kettle, and hoist the kettle straight up off the skid.
- 3. Unit is for use only on non-combustible floors.
- 4. Install the unit with a minimum clearance to combustible and non-combustible construction of two inches at the sides and four inches at rear. Also leave enough room for cleaning, maintenance, and service.
- The flue stack and flue elbow shipped with the kettle is the correct height and shape to give maximum performance. Install the flue stack and flue elbow as shown on the sketch at left.

Unit must be installed under a ventilation hood only. Installation of a ventilating hood should comply with local codes and/or ANSI/NFPA-96 Latest Edition. Also, local codes may require that the kettle be electrically interlocked to shut off the gas supply and prevent the operation of the unit if the exhaust fan is not operating or if the fire suppression system is activated. Failure to follow these instructions can cause bodily injury and/or property damage.

- 6. To level the unit, adjust leg length by turning the bullet feet.
- 7. Make sure the water level is correct in the jacket, by confirming that the level is between the marks on the gauge glass. If the water level is low, follow the instructions under "Jacket Filling" in the "Maintenance" Section of this manual.
- 8. To protect personnel from steam coming out of the pressure relief valve, the open end of the elbow at the outlet must be directed down. If it is not, turn the elbow to the correct position.
- 9. Provide 115 VAC, 60 HZ, 1 PH, 15 AMP electrical service for standard unit. Unit may be equipped for alternate electrical service of 208 VAC or 240 VAC, as ordered. Use 1/2 inch waterproof conduit and waterproof connections. Observe local codes and/or The National Electrical Code in accordance with ANSI/NFPA 70 latest edition. AN ELECTRICAL GROUND IS REQUIRED. The electrical schematic is located on the inside of the service panel.

In Canada, provide electrical service in accordance with the Canadian Electrical Code, CSA C22.2 Part 1 and/or local codes.

## Installation

- 10. The internal gas lines of the unit were cleaned and closed off with a gas cock before the unit was shipped from the factory. Free all external gas lines of lint, dirt, metal chips, sealant, grease, oil, and other contaminants, before you connect the lines to the kettle.
- 11. Connect the gas cock of the kettle to the gas service main with 3/4 inch IPS line or approved equivalent
- 12. Installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z 223.1-1988 (or latest edition). The unit should be installed in an adequately ventilated room with a provision for adequate air supply. The best ventilation will utilize a vent hood and exhaust fan with no direct connection between the vent duct and the flue. Do NOT obstruct the flue or vent duct after installation.
  - In Canada, the installation must conform to the CAN/CGA B149 Installation Codes for Gas Burning Appliances and Equipment and/or local codes.
- 13. Adequate space for proper service and operation is required. Do NOT block any air intake spacings to the combustion chamber or obstruct the air flow by piling or stacking anything near the kettle.
- 14. After the kettle has been connected to the gas supply, all gas line joints must be checked for leaks. DO NOT USE A FLAME TO CHECK FOR LEAKS. A thick soap solution or other suitable leak detector should be employed.

## 15. PRESSURE TEST WARNING

- a. Test pressure exceeding 1/2 PSIG (3.45 kPa). During pressure testing of the gas supply piping system at pressures exceeding 1/2 PSIG, the appliance and its individual shutoff valve must be disconnected from the gas supply piping system.
- b. Test pressure equal to or less than 1/2 PSIG (3.45kPa.) During pressure testing of the gas supply piping system at pressures equal to or less than 1/2 PSIG, the kettle must be isolated from the gas supply piping system closing its individual manual shutoff valve
- Check the following points to confirm that your AHS kettle has been installed properly.
  - a. Unit installed on non combustible floor.
  - b. Enough room between the kettle and nearby objects for cleaning and service.
  - c. Minimum clearance of 2 inches from sides and 4" rear clearance.
  - d. Unit installed under a ventilation hood.
  - e. Kettle level.
  - f. Correct amount of water in the jacket.
  - g. Safety valve outlet pointed down.
  - h. Connected with a waterproof, 115 volt, 15 amp supply of electric power in accordance with electrical codes.
  - i. Gas lines cleaned before connection.
  - j. Gas connected with 3/4 inch pipe or equivalent.
  - k. Gas line joints checked for leaks.
  - I. No obstruction to air supply or venting.

## **Initial Start-Up**

Now that the kettle has been installed, you should test it to ensure that it is operating correctly.

- 1. Remove literature and packing materials from inside and outside of the unit.
- 2. Install the TDO valve handle.
- 3. Put a small amount of water into the kettle.
- 4. Verify that kettle water level is normal and that kettle is holding vacuum in jacket. Correct if not. (See operating instructions to correct)
- 5. Make sure the supplies of gas and electric power are on.
- 6. Follow the Start Kettle Heating instructions in the Operation section of this manual. Begin heating the water at the highest thermostat setting. The indicator light should come on and heating should continue until the water boils.
- 7. To turn off the unit, follow "To Stop Kettle Heating" in "Operating Instructions."

If the kettle functions as described, it is ready for use. If the unit does not operate as designed, contact authorized Service Agent.

## **Operation**

#### WARNING

ANY POTENTIAL USER OF THE EQUIPMENT MUST BE TRAINED IN SAFE AND CORRECT OPERATING PROCEDURES.

#### **WARNING**

KEEP AREA AROUND KETTLE FREE AND CLEAR OF ALL COMBUSTIBLE MATERIALS. DO NOT ATTEMPT TO LIGHT ANY BURNER WITH A FLAME.

#### CAUTION

HEATING AN EMPTY KETTLE MAY CAUSE THE RELEASE OF STEAM FROM THE SAFETY VALVE.

#### **CAUTION**

DO NOT OVERFILL THE KETTLE WHEN COOKING, HOLDING OR CLEANING. KEEP LIQUIDS 2-3" (5-8 cm) BELOW THE KETTLE RIM TO ALLOW CLEARANCE FOR STIRRING, BOILING PRODUCT AND SAFE TRANSFER.

## WARNING

AVOID ALL DIRECT CONTACT WITH HOT FOOD OR WATER IN THE KETTLE. DIRECT CONTACT COULD RESULT IN SEVERE BURNS. TAKE CARE TO AVOID CONTACT WITH HOT KETTLE BODY OR HOT PRODUCT, WHEN ADDING INGREDIENTS, STIRRING OR TRANSFERRING PRODUCT TO ANOTHER CONTAINER.





## A. Controls

Operator controls for the kettle are:

- Manual gas valve which controls the supply of gas from the main line to the unit.
- 2. On-Off (toggle) switch. This switch turns the control circuit power supply on or off.
- 3. Thermostat dial, which turns the thermostat on or off, and sets the kettle operating temperature.
- 4. Indicator Lights to alert operator of unit conditions:
  - a. Power On Indicator shows that the unit is turned on
  - b. Heat Indicator indicates that main gas is on to produce steam in the kettle jacket.
  - c. Low Water indicator shows that jacket water is low
  - d. Unit gas pressure regulator adjustment located behind the access door in the kettle skirt.

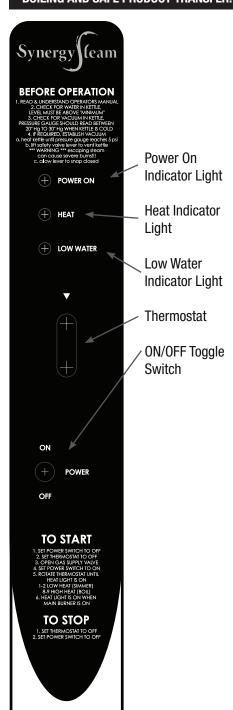
## B. Operating Instructions

- To Start Kettle
  - a. CHECK THE WATER LEVEL IN THE JACKET EVERY DAY. The level should be at the middle of the sight glass. If the level is low, see Jacket Filling in the Maintenance section of this manual
  - b. Check the pressure/vacuum gauge. If the gauge does not show 20 to 30 inches of vacuum (i.e. a reading of 20 to 30 below zero), see Jacket Vacuum in the Maintenance section of this manual.
  - c. DO NOT attempt to light any burner with a flame.
  - d. Open main supply gas valve (handle in line with the pipe).
  - e. Turn the toggle switch to ON. For 90 seconds, or until it succeeds, the electronic ignition control will attempt to light the pilot.
  - f. Once the pilot is lit, turn the thermostat to the desired setting.
  - g. If the pilot does not light, turn it off and wait five minutes. At that time follow the instructions for starting once again.
  - If the unit repeatedly fails to light, contact an authorized Service Agency.

## **Operation**

#### CAUTION

DO NOT OVERFILL THE KETTLE WHEN COOKING, HOLDING OR CLEANING. KEEP LIQUIDS A MINIMUM OF 2-3" (5-8 cm) BELOW THE RIM TO ALLOW FOR STIRRING, BOILING AND SAFE PRODUCT TRANSFER.



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- To Stop Kettle Heating
  - Turn the thermostat dial to OFF.
  - b. Turn the toggle switch OFF.
  - For a prolonged shut-down:
    - 1. Follow the procedure above.
    - 2. Turn the manual gas valve OFF (handle at right angle to gas line).
    - 3. Disconnect the unit's electrical power.
- 3. To Relight Kettle
  - a Close main gas supply valve.
  - b. Set on-off switch to OFF.
  - c. Set thermostat to OFF.
  - d. Wait five minutes, then proceed as directed under To Start Kettle.
- 4. If Electric Power Fails

Do not attempt to operate the unit. When power is restored, proceed as directed in To Start Kettle.

## C. Use of Common Accessories

Basket Insert

An optional kettle basket insert set will assist in cooking water-boiled products including eggs, potatoes, vegetables, shell fish, pasta and rice. The nylon mesh liners must be used when cooking product smaller than the mesh size of the basket, which is approximately 1/4" (6 mm). This includes rice and small pasta shapes.

## Tips for Use:

- a. Allow for water displacement by the baskets and product to be cooked. This may mean only filling the kettle half full of water. Test the basket and product displacement with the kettle OFF, and with cold water in the kettle.
- b. Load baskets on a level, stable work surface.
- c. Lift the loaded baskets with both hands. Get help from another person, if the basket is too heavy for safe handling.
- d. Slowly lower product into the kettle.
- e. When removing baskets with cooked product, lift basket straight up, ensuring bottom of basket clears the rim and pouring lip of the kettle. Wear protective oven mitts and protective apron.
- f. Allow hot water to fully drain from product, before moving basket away from the kettle.
- g. If basket is too heavy for individual to lift and safely move, get help from another person. Remove product immediately from basket into another container, being sure to avoid contact with hot product and hot basket or place basket with food on stable, flat surface, setting it inside a solid steamer or bake pan, to catch any remaining hot water draining from product.

## **Sequence of Operation**

The following "action-reaction" outline is provided to help understand how the kettle works.

- When the power switch is turned on, it starts the spark igniter and opens the
  automatic valve for the pilot burner. The spark ignites a pilot flame, which heats the
  sensor. The sensor then sends a signal to turn off the spark. The flame thereafter acts
  as a standing pilot until the power is turned off.
- 2. If the pilot flame is not sensed within 90 seconds after spark begins, a timer shuts down the entire operation. To attempt a second trial for ignition, turn off the power switch. Check the gas supply valves and wait five minutes before trying again by switching power on. If you cannot establish a pilot flame in four tries, close all valves, turn off the power, and contact an authorized Service Agency.
- 3. When the operator sets a temperature on the thermostat, it causes the automatic valve to admit gas to the main burner, where it is ignited by the pilot flame. When the kettle reaches the set temperature, the thermostat switch opens. This stops the signal to the gas control valve and shuts off gas to the main burner. The pilot flame stays lit.
- 4. When the kettle cools below the set temperature, the thermostat switch closes and starts another cycle. On and off cycling continues and maintains the kettle at the desired temperature. This action is indicated by the Heat indicator light.

The kettle has the following safety features in addition to the 90-second ignition timer:

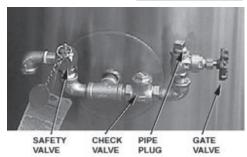
- Low water cutoff relay that will shut off gas supplies to all burners until the jacket water level is corrected.
- 2. High limit pressure switch, set to open at about 26 PSI and to shut down the burners until jacket pressure is decreased.
- 3. Pop safety valve, which will release steam if jacket pressure exceeds 30 PSI.
- 4. Gas pressure regulator built into the gas control valve.

## **Maintenance**

## **WARNING**

WHEN USING THE EQUIPMENT OR TESTING, AVOID ANY EXPOSURE TO THE STEAM BLOWING OUT OF THE SAFETY VALVE. SEVERE BURNS CAN RESULT ON EXPOSED SKIN. FAILURE TO CHECK SAFETY VALVE OPERATION PERIODICALLY COULD RESULT IN PERSONAL INJURY AND/OR DAMAGE TO EQUIPMENT.





## **NOTICE:** Contact an authorized representative when repairs are required.

A Maintenance & Service Log is provided at the back of this manual. Each time maintenance is performed on your kettle, enter the date on which the work was done, what was done, and who did it. Keep this manual on file and available for operators to use. Periodic inspection will minimize equipment down time and increase the efficiency of operation. The following points should be checked:

## A. Jacket Vacuum/Removing Air from Jacket

When the kettle is cold, a positive pressure reading on the pressure/vacuum gauge or a reading near zero indicates that there is air in the jacket. Air in the jacket acts as an insulator, and slows kettle heating.

#### To remove air:

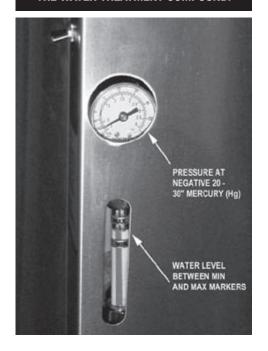
- 1. Start the unit. (Be sure there is water or product in the kettle when heating).
- When the pressure/vacuum gauge reaches a positive pressure reading of 5 PSI, release the trapped air and steam by pulling up or out on the safety valve lever or ring for about 5 second. Repeat this step, then let the pull ring or valve lever snap back into the closed position.
- 3. If there is little discharge (mostly air), and the pressure gauge drops back to 0 PSI, allow the pressure to build back to 5 PSI and repeat the procedure.
- 4. Once steam has been vented from the jacket as described in 2, remove the hot water from the kettle and replace it with cold. This will condense steam in the kettle jacket, and the pressure gauge should show a reading of 20 to 30 inches mercury (Hg) below zero. If it does not, or if the vacuum is leaking down, contact an authorized service agency.

## B. Test Pressure Relief Safety Valve

Test the pressure relief safety valve at least twice each month. With the kettle operating at 5 PSI (105 kPa), pull the test lever and let it snap back to its closed position. If there is little discharge (mostly air), and the pressure gauge drops back to 0 PSI, allow the pressure to build back to 5 PSI and repeat the procedure. (Tip: Using a will screwdriver or other implement to pull the ring help you avoid contact with the steam.) If the valve does not activate, or there is no evidence of discharge, or the valve leaks, stop using the kettle and contact a qualified service representative.

## **Maintenance**

WARNING
TO AVOID INJURY, READ AND FOLLOW ALL
PRECAUTIONS STATED ON THE LABEL OF
THE WATER TREATMENT COMPOUND.



## C. Jacket Filling

Every day, before you turn on the unit, make sure the water level is approximately in the center of the water gauge glass. The jacket was filled at the factory with the proper amount of treated water, and is air-tight, but over time steam may be vented and water lost.

From time to time, you may need to restore the water to its proper lever either because it was lost as venting steam or by draining. If you are replacing water lost as steam, use distilled water. If you are replacing treated water that ran out of the jacket, prepare more treated water as directed in Water Treatment Procedure on next page.

Allow the kettle to cool completely. The procedure will be easier with the kettle under vacuum (pressure gauge reading below zero).

- 1. Make sure the fill (gate) valve is closed, and remove the square head pipe plug with open-ended wrench or crescent wrench.
- 2. Position a funnel in the opening and fill it with properly treated water.
- 3. Slowly open the fill valve to allow water to be sucked into the jacket. Quickly close the valve to prevent air from entering.
- 4. Check water level in the jacket to ensure that it is between minimum and maximum marks on glass.
- 5. Close the valve and reinstall the square-head pipe plug.
- 6. Reestablish the jacket vacuum as described above. If the pressure gauge does not show a negative reading of 20 to 30 inches mercury (Hg).

#### D. Water Treatment

- 1. Fill a mixing container with the amount of water required. Use only distilled water.
- 2. Following instructions apply to Water Treatment Kit.
  - a. Hang a strip of pH test paper on the rim of the container, with about 1 inch of the strip below the surface of the water.
  - b. Stir the water continuously while you slowly add water treatment compound until a color between indicating a pH of 10.5 and 11.5 is reached. (Shown on the pH test kit chart.) Judge the pH by frequently comparing the test strip with the color chart provided in the kit.
  - c. Use a measuring cup to add the compound so that you may record the exact amount used.
  - d. The amount may be used again if the same water sources and compound are used in the future. However, it is best to check the pH each time treated water is prepared.

## Maintenance

## E. Component Replacement

When component replacement involves breaking a gas pipe connection, check the new connection with soap solution or an appropriate leak detector. DO NOT USE A FLAME TO TEST FOR LEAKS.

Internal wiring is marked as shown on the circuit schematic drawings (inside control housing and in this manual). Be sure that new components are wired in the same manner as old components. An examination of the circuit schematic shows that the safety components are wired in series. In most cases, a faulty component may be isolated with a jumper wire to verify that the component is faulty. If this determination is made, contact a certified Service Agency for assistance.

## **Cleaning**

#### WARNING

KEEP WATER AND SOLUTIONS OUT OF CONTROLS AND BURNERS. NEVER SPRAY OR HOSE THE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.

#### CAUTION

NEVER LEAVE A SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES LONGER THAN 30 MINUTES. LONGER CONTACT CAN CAUSE CORROSION.

#### CAUTION

DO NOT MIX PARTS OF DIFFERENT DRAW-OFF VALVE ASSEMBLIES. THE PARTS ARE NOT INTERCHANGEABLE.

#### **CAUTION**

MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNINGS AND FOLLOW LABEL DIRECTIONS.







When attaching the draw-off valve, just hand-tighten the nut.

## A. Suggested Tools

- 1. Cleaner, such as Klenzade HC-10 or HC-32 from ECOLAB, Inc
- 2. Long- and short-handled kettle brushes in good condition
- 3. Brush suitable for cleaning the draw-off port
- Sanitizer such as Klenzade XY-12
- 5. Film remover such as Klenzade LC-30
- Delimer/descaler

### B. Precautions

Before any cleaning, shut off the kettle by turning the thermostat dial to "OFF" and the On/Off switch to Off.

#### C. Procedure

- Clean food contact surfaces as soon as possible after use, preferably while
  the kettle is still warm. If the unit is in continuous use, clean and sanitize
  inside and outside at least once every 24 hours.
- 2. Scrape and flush out large amounts of food residues. Be careful not to scratch the kettle with metal implements.
- Prepare a solution of the detergent/cleaning compound as instructed by the supplier. Clean the unit thoroughly. A cloth moistened with cleaning solution can be used to clean controls, housing, electrical conduit, etc.
- 4. Rinse the kettle thoroughly with hot water. Then drain completely.
- 5. Disassemble the tangent draw-off valve. Clean the draw-off port and each valve part with a brush.
- 6. Rinse the kettle and draw-off valve parts thoroughly with hot water, then drain completely.
- 7. When you reassemble the draw-off valve, hand-tighten the nut which holds it in place.
- As part of the daily cleaning program, clean all inside and outside surfaces that may have been soiled. Remember to check such parts as the underside of the cover, control housing, etc.
- To remove materials stuck to the equipment, use a brush, sponge, cloth, plastic or rubber scraper, or plastic wool along with the detergent solution. To make washing easier, let the detergent solution sit in the kettle and soak into the residue, or warm the detergent solution briefly. Do not use any metal material (like metal sponges) or metal (like a spoon, scraper, or wire brush) that might scratch the surface. Scratches make the surface hard to clean and provide places for bacteria to grow. Do not use steel wool, which may leave particles imbedded in the surface and cause eventual corrosion and pitting.

## **Cleaning**

# NOTICE NEVER LEAVE A SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES LONGER THAN 30 MINUTES. LONGER CONTACT CAN CAUSE CORROSION.



the kettle surface.

Use only a sponge, cloth or plastic brush to clean the kettle.

- 10. The outside of the unit may be polished with a recognized stainless steel cleaner like "Zepper" from Zep Manufacturing Company.
- 11. When the equipment needs to be sanitized, use a sanitizing solution equivalent to one that supplies 200 parts per million chlorine. Obtain advice on the best sanitizing agent from your supplier of sanitizing products.
- 12. Following the supplier's instructions, apply the sanitizing agent, after the unit has been cleaned and drained. Rinse off the sanitizer thoroughly.
- 13. It is recommended that the unit be sanitized just before use.
- 14. If there is difficulty removing mineral deposits or a film left by hard water or food residues, clean the kettle thoroughly. Then use a de-liming agent, following manufacturer directions. Rinse and drain the unit thoroughly before further use.
- 15. If especially difficult cleaning problems persist, contact your cleaning product supplier for assistance. The supplier has a trained technical staff with laboratory facilities to serve you.

## **Troubleshooting**

Your kettle will operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem. If the actions suggested do not solve the problem, call your qualified Service Representative. If an item on the list is followed by a X , the work should be done by a qualified service representative.

## **CAUTION**

USING REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY AN THEIR AUTHORIZED DISTRIBUTOR CAN CAUSE OPERATOR INJURY AND EQUIPMENT DAMAGE AND WILL VOID ALL WARRANTIES.

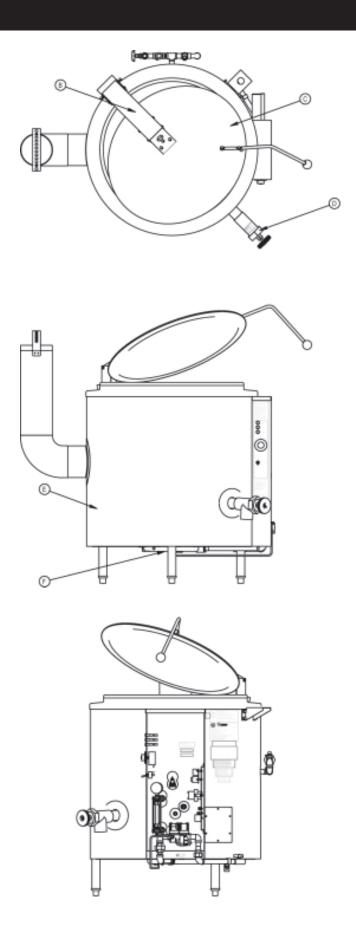
USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY THE MANUFACTURER AND/OR AUTHORIZED DISTRIBUTOR CAN CAUSE INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.

SYMPTOM	WHO	WHAT TO CHECK X indicates items which must be performed by an authorized technician.
Kettle continues heating	User	a. Thermostat dial setting.
after it reaches the desired temperature.	Auth Service Rep Only	b. Thermostat calibration. c. Thermostat operation. The thermostat should click when the dial is rotated above and below the setting for the temperature of the kettle. X
Kettle stops heating before	User	a. Thermostat dial setting.
it reaches the desired temperature.	Auth Service Rep Only	b. Thermostat calibration. X c. Thermostat operation. Thermostat should click when the dial is rotated above and below the setting for the temperature of the kettle. X
Pressure relief valve pops open.	User	a. For air in the jacket. See "Jacket Vacuum" in the Maintenance section. b. Thermostat dial setting.
	Auth Service Rep Only	c. For defective thermostat. The thermostat should click when the dial is rotated to settings above and below the temperature of the kettle. If defective, replace. X d. For defective safety valve. If the valve pops at pressures below 29 PSI, replace. X
Burners will not light.	User	<ul><li>a. That the main gas supply valve is open. (handle is in line with the gas pipe).</li><li>b. Gas supply to the building.</li></ul>
	Auth Service Rep Only	c. Thermostat operation. The thermostat should click when the dial is rotated to settings above and below the temperature of the kettle. X
System does not produce a spark.	Auth Service Rep Only	a. AC voltage between terminals on secondary side of transformer with unit power turned on. If it is not 24 Volt, replace the transformer. X b. That the high tension cable is firmly attached and in good condition. If cracked or brittle, replace. X c. Pilot burner ceramic insulator for crack or break. X d. Pilot spark gap. Regap. X

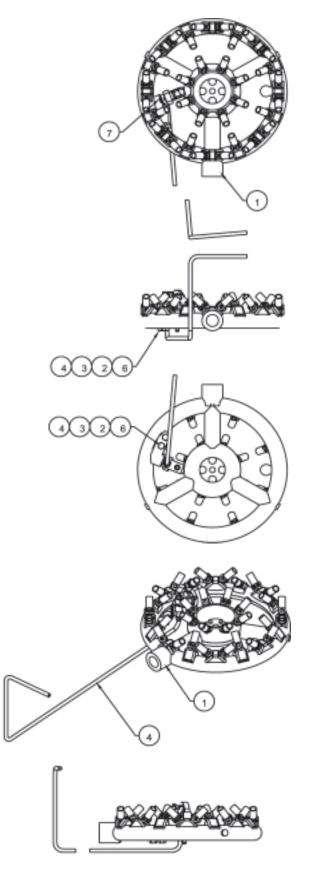
# **Troubleshooting**

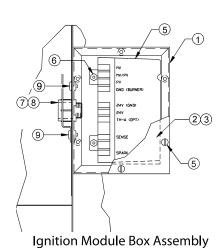
SYMPTOM	WHO	WHAT TO CHECK X indicates items which must be performed by an authorized technician.
Spark is present but the pilot will not light.	Auth Service Rep Only	a. That the pilot valve is securely connected to terminals. X b. For 24 VAC at terminals PV and PV/MV. If 24V is not present, replace the ignition control module. X b. That gas pressure is at least 3.5" W.C.(8.7818 b). c. For gas at the pilot. If it is not flowing: (1) Check the pilot gas line for kinks and obstructions. X (2) Clean orifice, if necessary. X (3) Check magnetic operator for pilot valve on gas valve. Repair or replace as necessary. X d. That the pilot spark gap is located in the pilot gas stream. If not, adjust or replace the pilot burner. X e. For drafts. Shield the pilot burner, if necessary. X
Pilot lights, but main burner will not come on and spark does not stay on.	Auth Service Rep Only	a. For 24 V between terminals MV and PV/MV while pilot is burning. If 24V is not present, replace the ignition control module. X b. That gas pressure is at least 3.5" W.C.(8.7818 b). X c. Electrical connections of the main valve to terminals, to assure that they are securely attached. Check magnetic operator for main valve on gas valve. Repair or replace as necessary. X
Pilot lights, but main burner will not come on, the spark stays on.	Auth Service Rep Only	a. Check for bad burner ground. If necessary, repair with high temperature wire. X b. Pilot burner ceramic insulator for cracks. X c. That cable is not grounded out. If it is, correct the ground-out condition or replace cable. X d. For proper gas pressure. X e. Clean pilot assembly, or replace if necessary. X f. Tighten all mechanical and electrical connections. X g. If the pilot flame is weak, increase pilot orifice size. X h. Replace ignition control module. X
Main burner comes on but will not stay on.	Auth Service Rep Only	a. Check burner ground for bad wire or connection. Replace if necessary with high temperature wire. X b. Check for low gas supply pressure. If necessary, replace ignition control module. X
Pressure relief valve leaks a small amount of steam when the kettle is	User	a. For contamination that prevents seating of valve. With full pressure in the jacket, pull the lever all the way briefly to blow the valve clean, then let the lever snap back to seat the valve.
operating.	Auth Service Rep Only	b. Pressure relief valve for defects. Replace any defective valve with an identical valve.

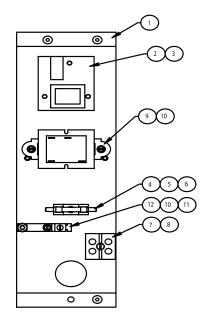
Key	Description	Part #
Α	HARDWARE SPARK IGNITION	139192
	NAMEPLATE CLASS II 1" X 4-1/2" LONG	003479
	PLATE, CAUTION 1-3/8 X 2-1/4"	008350
	CHAIN SINGLE, JACK LINK #16 600" LONG	009009
	SCREW, SHEET METAL PAN HD #12 X 1/2" LG	008769
	BRACKET, FAUCET MOUNTING 16 GA X 4-3/4"	009054
	NUT HEX KEPS 1/4"-20 W/ SHAKEPROOF WASHER	012940
	NAMEPLATE, LARGE	055450
	LABEL, WARRANTIES VOID	059201
	LABEL WARNING	093614
В	COVER POWER AID ASSEMBLY	047693
C	POT INNER ASSEMBLY	-
D	TDO KIT	100573
	NUT, WING #10-24 FOR 1-1/2" & 2"	009028
	HANDLE, 3" DIA SANITARY & TDO VALVE	009029
	STRAINER ASSEMBLY 9" DIA, 1/4" HOLES FOR 2"	009044
	VALVE, DRAW OFF 2"	009046
SAFE	TY VALVE AND WATER FILL ASSY	097010
	SAFETY VALVE 30 PSI 1/2" NPT	097009
	ELBOW 90 DEG STREET 1/2" NPT BLACK	096905
	PLUG PIPE 1/2" NPT	011146
	ELBOW 90 DEG STREET 1/2" NPT	004185
	TEE, 1/2" NPT	008772
	VALVE SWING CHECK 1/2" NPT	004187
	NIPPLE, 1/2" NPT X CLOSE	008877
	VALVE, GATE 1/2" NPT	004180
	LABEL, WARNING	098171
	WIRING DIAGRAM LABEL	123863
E	SHELL OUTER/INNER ASSEMBLY	-
F	BURNER AND SENSOR ASSEMBLY	139195
G	GAS VALVE, & PIPING ASSEMBLY	139197
	TION MODULE BOX ASSEMBLY	127334
ELEC	TRICAL PANEL ASSEMBLY	139060



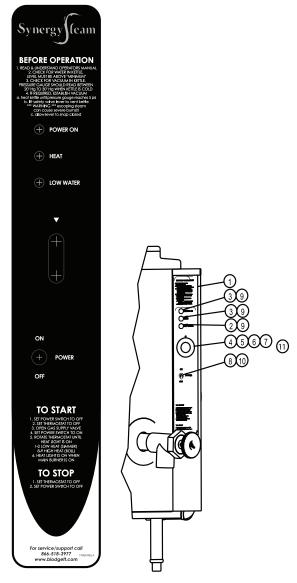
Key	Description	Part #
F	BURNER AND SENSOR ASSEMBLY (NATURAL GAS)	139195
	BURNER AND SENSOR ASSEMBLY (PROPANE)	140062
1	ASM.BURNER MANIFOLD (NATURAL GAS)	139831
1	ASM. BURNER MANIFOLD (PROPANE)	140061
2	PILOT BRACKET	139181
3	ASM. PILOT BURNER (NATURAL GAS)	102258
3	ASM. PILOT BURNER (PROPANE)	104392
4	TUBE PILOT	139833
5	CABLE HI VOLT SPARK IGNITION	096728
6	SCREW/HEX HD 1/4-20 X 3/8	085199
7	SCREW PAN HD #10-32 X 1/4	003254



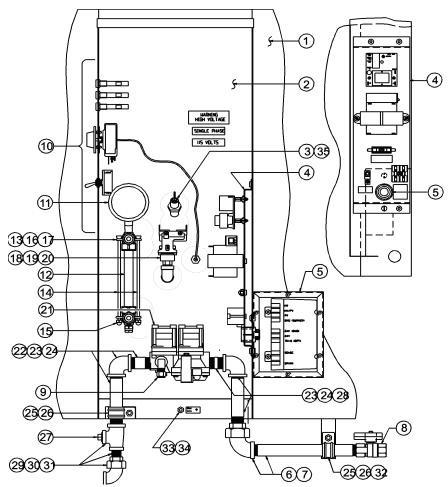




**Electrical Panel Assembly** 



Front Panel Components Assembly

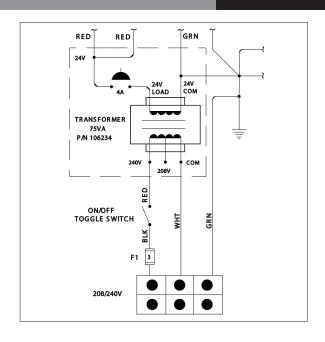


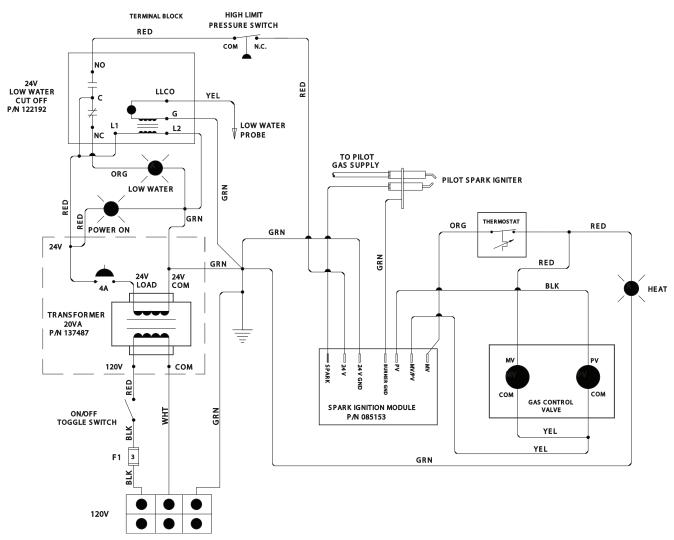
Gas Valve, Piping & Electrical Control Panel Assembly

Key	Description	Part No.
G	GAS VALVE, PIPING ASSY	139197
3	WATER LEVEL ELECTRODE	074665
4	ELECTRICAL COMPONENTS ASSEMBLY	139060
5	IGNITION MODULE BOX ASSEMBLY	127334
6	ELBOW, 90° UNION, 1/2" NPT	005495
7	NIPPLE, 1/2" NPT X 8" LONG	005557
8	VALVE, GAS, MANUAL SHUT-0FF 1/2" NPT	098458
9	FITTING 90° 1/8" NPT MALE X 1/4" TUBE	097195
10	FRONT PANEL COMPONENTS ASSY	123805
11	PRESSURE GAUGE 2" DIAMETER	156047
12	SIGHT TUBE, 5/8" DIA X 4-3/4" LONG	008742
13	FITTINGS, SIGHT GLASS ASSEMBLY	002845
14	GUARD ROD FOR GAUGE GLASS	002981
15	NUT, HEX #10-24	005470
16	COUPLING, FULL 1/2" NPT	005722
17	NIPPLE, 1/2" NPT X 2-1/2" LG.	005552
18	SWITCH PRESSURE 1/4" NPT 24 PSIG $\pm$ 1	108559
19	NIPPLE, 1/4" NPT X 2-1/2" LG	127330
20	ELBOW, 90° 1/4" NPT	005682
21	VALVE, GAS	123815
22	NIPPLE, 1/2" NPT	008877
23	ELBOW 1/2" NPT STREET	004185
24	NIPPLE, 1/2" NPT X 2-1/2" LONG	005552
25	CLAMP, RIGID CONDUIT 3/4" NFPC	127345
26	NUT, HES KEPS 1/4-20	012940
27	UNION, 1/2 NPT - 004186	008504
28	NIPPLE, 1/2" NPT X 1-1/2" LONG	004184
29	ELBOW	008747
32	BOLT, HH, 1/4-20 X 3/4" LONG	005698
33	BRACKET, GAS MANIFOLD	139861
35	BOOT, LOW WATER PROBE	101143
36	STUDWELD, #10-32 X 3/8"	002928
37	NUT, KEPS 10-32 W/SHAKEPROOF WASHER	071256

Key	Description	Part No.
ELEC	FRICAL MOUNTING ASSEMBLY	139060
1	ASM., ELECTRICAL PANEL	139187
2	WATER LEVEL CONTROL BOARD	122192
3	PC BOARD MOUNTING POST	099901
4	FUSE BLOCK	077854
5	FUSE 3.0 AMP	077853
6	SCREW #6-32 X 3/8" ROUND HD MACHINE	009697
7	TERMINAL BLOCK	003887
8	SCREW #8-32 X 1-1/4" ROUND HD MACHINE	005056
9	TRANSFORMER	137487
10	SCREW #8-32 X 3/8" HEX HD CAP	069789
11	NUT HEX #10-32 W/SHAKEPROOF WASHER	071256
12	LUG GROUND #14-#16 AWG	129714
13	HARNESS, WIRING (NOT SHOWN)	123864
IGNIT	ION MODULE BOX	127334
1	SPARK IGNITION MODULE ENCLOSURE	123775
2	COVER IGNITION MODULE ENCLOSURE	104948
3	GASKET, COVER	104941
4	SCREW 8-32 X 3/8" LONG	005764
5	IGNITION MODULE	085153
6	NUT, KEPS 6-32	071289
7	CONDUIT, PLASTIC MALE ADAPTER 1/2" NPT	123733
8	CONDUIT NUT, 1/2"	005487
9	SCREW 10-32 X 3/8" LONG	069773
FRON	T PANEL COMPONENTS	-
1	LABEL INDICATOR LIGHTS & INSTRUCTIONS	170055
2	INDICATOR LIGHT AMBER W/BEZEL	116384
3	INDICATOR LIGHT RED W/BEZEL	116383
4	THERMOSTAT	012313
5	THERMOSTAT ADAPTER (SHAFT BUSHING)	107172
6	SCREW ROUND HEAD 6-32 X 3/8" LONG	009697
7	KNOB, THERMOSTAT	170229
8	TOGGLE SWITCH, SPST, ON-OFF	006904
9	GASKET, LAMP	137434
10	GASKET, SWITCH	137435
11	GASKET, THERMOSTAT	123585

# **Electrical Schematic**





# Service Log

Model No:	Purchased From:
Serial No:	Location:
Date Purchased:	Date Installed:
Purchase Order No:	For Service Call:

Date	Service Performed	Performed By

# Service Log

Model No:	Purchased From:
Serial No:	Location:
Date Purchased:	Date Installed:
Purchase Order No:	For Service Call:

Date	Service Performed	Performed By



## **BLODGETT OVEN COMPANY**

www.blodgett.com

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