

BLODGETT

Your Complete
Line of Quality
Steam Equipment

NEW
Introducing
Blodgett
Steam



CONVECTION STEAMERS • KETTLES • BRAISING PANS

WHY STEAM?

Steam is one of the most efficient means of heat transfer available to the foodservice industry, providing an economical solution to any application, large or small. Blodgett is pleased to introduce a complete line of quality steam equipment to meet all of your needs.

CONVECTION STEAMER APPLICATIONS



Blodgett convection steamers are perfect for vegetables, rice, pasta, fish, shellfish, poultry, hard boiled eggs, ribs and much more

Meals per Hour	Suggested Steamer Size
Less than 200	3, 4 or 5 pan steamer
200-400	6 pan steamer
400-800	10 pan steamer

STEAM KETTLE APPLICATIONS



Use Blodgett steam kettles for soups, stocks, stews, sauces and chili

Meals per Day	Suggested Total Kettle Capacity*
100-250	20 gallon
251-350	30 gallon
351-500	40 gallon
501-750	60 gallon
751-1,000	80 gallon
1,001-1,250	100 gallon
1,250-5,000	160 gallon

* Blodgett offers steam kettles from 6 - 100 gallons. However, you may prefer using multiple kettles to reach your total capacity.

BRAISING PAN APPLICATIONS



Blodgett braising pans are ideal for stir fries, scrambled eggs, chicken fried steak, sauces, and much, much more

Meals per Day	Suggested Braising Pan Capacity
100-250	One 30 gallon pan
251-350	One 30 gallon pan
351-500	One 40 gallon pan
501-750	Two 30 gallon pans
751-1,000	Two 40 gallon pans

Cooking in Blodgett Steam Equipment reduces loss of nutrients, while increasing flavor and moisture.

- Pressureless Convection Steamers
- High Efficiency Gas Convection Steamers
- Steam Boiler Cabinets
- Steam Kettles
- Braising Pans

All built with the rugged durability and quality you have come to expect from Blodgett.



Kettle table with BTT-12E braising pan and KTT-10E shown

BLODGETT STEAM - BUILT LIKE A BLODGETT

PRESSURELESS CONVECTION STEAMERS

Blodgett pressureless convection steamers provide efficient, consistent results with high volume productivity. High velocity dry steam is available with either steam generators or cabinet boiler bases in a variety of sizes for any application.

STANDARD FEATURES & BENEFITS

- Easy to clean polished 304 stainless steel exterior
- 316 stainless steel liner in cooking compartment for superior rust prevention
- Coved corner liner for easy cleaning
- Simple, easy to operate controls include on/off/delime switch, timer dial, and steamer ready light
- Heavy duty commercial plumbing components
- EZ open door with hands free quick release handle design
- Robust, heavy duty slammable doors with EXCLUSIVE 5 year door warranty
- Auto steam generator blowdown reduces mineral buildup
- Unique, easy to distinguish timer signal
- Separate cold water condenser for each steamer compartment saves on filtered water expense
- The high efficiency gas models feature unique, high output steam injectors for quicker recovery and increased production
- Two water inlets, one for steam, one for condensate



*Countertop
Electric & Gas
Convection Steamers*



*Cabinet Base Electric
Convection Steamers*



*Cabinet Base Gas
Convection Steamers*



*High Efficiency
Gas Convection Steamer*

BLODGETT WaterGuard Filtration System



Available in two sizes based on your needs

BWG-12K
Water Filter

Second year warranty included with purchase of WaterGuard Filtration System

STEAM BOILER CABINETS

Blodgett convection steamers are available in a variety of sizes including 3, 4, 5, 6, 7, 10 and 16 pan.

- Steam boiler cabinets are available in 24, 36, 42 and 48 Kw electric units and 140,000, 200,000, 250,000 and 300,000 BTU gas models for steam service to additional equipment.
- Cabinets available in 24" or 36" widths.



Steam Boiler Cabinet Base Convection Steamers available in gas, electric & steam coil models

All Convection Steamers come with our EXCLUSIVE 5 year Door Warranty.

Blodgett's filtration system is specifically engineered to improve the quality of feed water to your steamer providing equipment protection as well as food safety in the most efficient and thorough food preparation available. The Blodgett Filtration System uses multi functional Ceramic MATRIX and Polycarbon technology that converts calcium into nano crystals that will not adhere to any surfaces. This system also protects your equipment from the negative effects of Chlorine and Chloramines found in most water supplies.

When used properly with regular cartridge replacment, the Blodgett Filtration System will greatly extend the life of your boiler and reduce overall maintenance costs. Each cartridge will filter up to 12,000 gallons of water (depending on local water conditions), and replacement is simple and quick. The monitoring gauge lets the operator know when replacement is required, so there's no guess work. A preventative maintenance program is readily available from Blodgett's local network of service providers.



STEAM KETTLES



Countertop or floor model, self-contained or direct steam, Blodgett steam kettles are perfect for any application. With kettles from 6 to 100 gallons, Blodgett is sure to have a solution for you.

STANDARD FEATURES & BENEFITS

- Easy to clean polished 304 stainless steel exterior
- 316 stainless steel kettle liner for high acid content product standard in 6 to 40 gallon models
- 2/3 jacketed with hemispheric design for optimum heat distribution
- ASME code constructed
- Simple, easy to operate controls include temperature dial, and kettle ready light
- Up to 50 PSI for quick recovery, greater menu flexibility and increased production
- Highly polished interior resists food deposits for easy cleaning
- Safe, smooth easy tilt mechanisms
- 2" tangent draw off standard on all stationary model (optional on tilting models)



Electric self-contained kettle available in tri-leg or pedestal, tilting or stationary



Gas self-contained kettle available in tilting or stationary

Full options package available to customize your kettle including spring assist covers, 316 stainless steel liner for 60, 80 & 100 gallon models, faucets, 3" draw offs and much, much more.

COUNTERTOP KETTLES

- Tilt lock mechanism for all countertop models
- Countertop models available in 6, 10 and 12 gallon models
- Perfect for mounting on a Blodgett kettle stand or table



Tilting countertop kettles are available in electric or direct steam

DIRECT STEAM KETTLES

- Direct steam kettles are available in a variety of sizes for connection to an outside steam source
- Connects to Blodgett steam boiler cabinets
- Available in 6 to 100 gallon models



Direct steam kettles available in countertop, tri-leg, pedestal base, cabinet base and tilting or stationary

TILTING OR STATIONARY



BRAISING PANS

With four different tilting mechanisms to choose from, Blodgett offers the most diverse line in the industry. Choose from tabletop or floor model, manual, gearbox, power or hydraulic tilt.

STANDARD FEATURES & BENEFITS



Electric 12 gallon countertop model

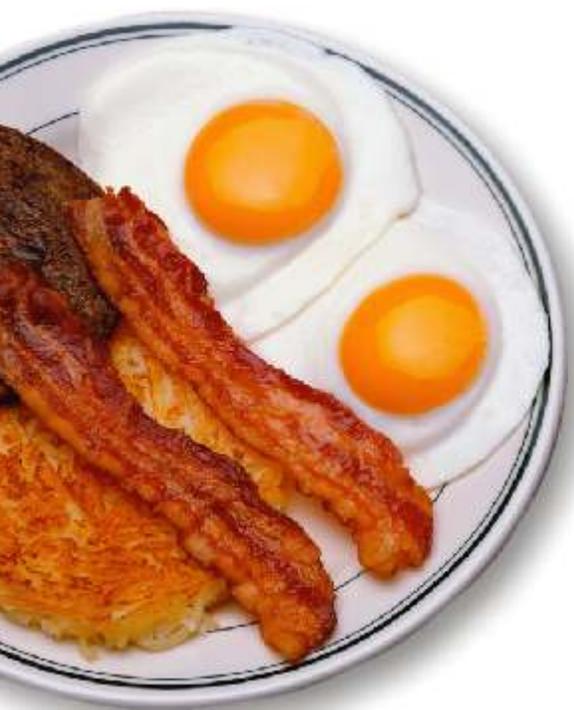
- Robust 304 stainless steel construction for long life
- Unique finned heat distribution on gas units for even heating
- Multiple tilt mechanisms to choose from, one is sure to fit your application
- Coved corners for easy cleaning
- Electronic ignition standard on all gas models
- Pour strainer standard
- Simple, easy to use controls
- High temperature safety cut-off standard on all models
- Heat proof knob on countertop models

Optional stands available with either sliding shelf or sliding drawer and drain connection.

The countertop braising pans also mount to the Blodgett kettle table for a truly customized workspace.



Electric or Gas 16 gallon round countertop model (shown with optional stand & faucet)



Blodgett braising pans offer four great tilting mechanisms to choose from.



Manual Tilt Mechanism

MANUAL TILT

The Blodgett manual tilt mechanism features side trunnion pivots for easy tilting.



Power Tilt Mechanism

POWER TILT

An electric motor driven tilting mechanism provides for easy automated tilting.

EXCLUSIVE MANUAL GEARBOX TILT

This permanently lubricated, self-contained gearbox tilt mechanism offers an easy to tilt braising pan with water resistant control in a smaller footprint than most manual tilt models.



EXCLUSIVE

Manual Gearbox tilt mechanism for gas and electric braising pans



Heavy Duty Hydraulic Tilt Mechanism

HYDRAULIC TILT

The Blodgett heavy duty hydraulic lift system is powered by a ½ HP motor. The hydraulic tilt mechanism is available in cabinet base only.

MANUAL, GEARBOX, POWER, & HYDRAULIC TILT

SPECIFICATIONS

CONVECTION STEAMERS

	Model	Pan Capacity	Input	Footprint (")
COUNTERTOP	ST-3E	3	7.5 kW	27.5d x 24w x 12.5h
	ST-4E	4	10 kW	27.5d x 24w x 18.25h
	ST-5E	5	15 kW	27.5d x 24w x 21.62h
	ST-5G	5	45,000 BTU	32d x 24w x 40.38h
CABINET BASE	SC-7E	7	17.5 kW	24d x 33w x 63.75h
	SC-10E	10	30 kW	24d x 33w x 73.5h
	SC-7G	7	90,000 BTU	33d x 24w x 76.25h
	SC-10G	10	90,000 BTU	33d x 24w x 76.13h
	SC-5GH*	5	95,000 BTU	33.13d x 24w x 59.13h
	SC-7GH*	7	140,000 BTU	33.13d x 24w x 67.00h
	SC-10GH*	10	190,000 BTU	33.13d x 24w x 76.88h
	SC-16GH*	16	190,000 BTU	33.13d x 36w x 70.38h
	SC-6DS	6	direct steam	33d x 24w x 55.5h
	SC-10DS	10	direct steam	33d x 24w x 68.5h
BOILER BASE	SB-6E	6	24 kW	33d x 24w x 55.5h
	SB-10E	10	36 kW	33d x 24w x 68.5h
	SB-6G	6	140,000 BTU	33d x 24w x 55.5h
	SB-10G	10	200,000 BTU	33d x 24w x 68.5h
	SB-6SC	6	steam coil	33d x 24w x 55.5h
	SB-10SC	10	steam coil	33d x 24w x 55.5h

* High efficiency gas models

STEAM BOILER CABINETS

	Model	Input	Footprint (")
24" CABINET	CB24-24E	24 Kw	33d x 24w x 28h
	CB24-36E	36 Kw	33d x 24w x 28h
	CB24-42E	42 Kw	33d x 24w x 28h
	CB24-48E	48 Kw	33d x 24w x 28h
	CB24-140G	140,000 BTU	33d x 24w x 28h
CB24-200G	200,000 BTU	33d x 24w x 28h	
36" CABINET	CB36-24E	24 Kw	33d x 36w x 28h
	CB36-36E	36 Kw	33d x 36w x 28h
	CB36-42E	42 Kw	33d x 36w x 28h
	CB36-48E	48 Kw	33d x 36w x 28h
	CB36-140G	140,000 BTU	33d x 36w x 28h
	CB36-200G	200,000 BTU	33d x 36w x 28h
	CB36-300G	300,000 BTU	33d x 36w x 28h

BRAISING PANS

	Model	Gallons	Input	Footprint (")
COUNTERTOP	BTT-12E	12	9 kW	25.75d x 29w x 33.25h
	BTT-16E	16	7.5 kW	29d x 29.25w x 38.75h
	BTT-16G	16	30,000 BTU	29.88d x 29.25w x 40.75h
MANUAL TILT	BLT-30E	30	18 kW	36.5d x 50.5w x 36.5h
	BLT-40E	40	27 kW	36.5d x 66.5w x 36.5h
	BLT-30G	30	80,000 BTU	40.25d x 49.5w x 37.25h
	BLT-40G	40	100,000 BTU	40.25d x 58.5w x 37.25h
POWER TILT	BLP-30E	30	12 kW	37d x 36w x 40.5h
	BLP-40E	40	15 kW	37d x 48w x 40.5h
	BLP-30G	30	80,000 BTU	37d x 36w x 42h
	BLP-40G	40	100,000 BTU	37d x 48w x 43.5h
GEARBOX TILT	BLG-30E	30	15 kW	37d x 36w x 40.5h
	BLG-40E	40	18 kW	37d x 48w x 40.5h
	BLG-30G	30	100,000 BTU	37d x 36w x 42h
	BLG-40G	40	120,000 BTU	37d x 48w x 43.5h
HYDRAULIC TILT	BCH-30E	30	12 kW	37d x 36w x 40.5h
	BCH-40E	40	15 kW	37d x 48w x 40.5h
	BCH-30G	30	80,000 BTU	37d x 36w x 42.5h
	BCH-40G	40	100,000 BTU	37d x 48w x 44h

STEAM KETTLES

	Model	Gallons	Input	Footprint (")
COUNTERTOP	KTT-6E	6	7.5 kW	15.25d x 22.5w x 33.5h
	KTT-10E	10	12 kW	17.25d x 26.25w x 34.88h
	KTT-12E	12	12 kW	17.25 x 26.25w x 36.88h
	KTG-6E	6	7.5 kW	15.25d x 25.125w x 25h
	KTG-10E	10	12 kW	19.125d x 28.875w x 25.3h
	KTG-12E	12	12 kW	19.125d x 28.875w x 27.5h
	KTT-6DS	6	direct steam	15.1d x 15.75w x 19.5h
	KTT-10DS	10	direct steam	19.1d x 15.75w x 18.5h
	KTT-12DS	12	direct steam	19.1d x 15.75w x 20.5h

	Model	Gallons	Input	Footprint (")
FLOOR MODEL	KTT-20E	20	12 kW	24.25d x 31w x 30.62h
	KTT-20DS	20	direct steam	24.1d x 36w x 26.5h
	KLT-12G	12	43,000 BTU	25.38d x 30w x 32.88

	Model	Gallons	Input	Footprint (")
TRI-LEG TILTING	KLT-20E	20	12 kW	34d x 36w x 38h
	KLT-30E	30	15 kW	36d x 39w x 38h
	KLT-40E	40	18 kW	37.75 x 41w x 38h
	KLT-60E	60	18 kW	23.75d x 44.5w x 38h
	KLT-80E	80	18 kW	44d x 48w x 42h
	KLT-100E	100	24 kW	45.5d x 49.5w x 48.75h
	KLT-20G	20	80,000 BTU	40.63d x 41.13w x 40.13h
	KLT-40G	40	100,000 BTU	43.63d x 55.25w x 43.25h
	KLT-60G	60	120,000 BTU	45.63d x 59w x 43.88h
	KLT-20DS	20	direct steam	33.25d x 23.75w x 38h
	KLT-30DS	30	direct steam	36d x 27.75w x 38h
	KLT-40DS	40	direct steam	38d x 29.75w x 38h
	KLT-60DS	60	direct steam	37d x 33.75w x 42h
	KLT-80DS	80	direct steam	40d x 36.75w x 45h
	KLT-100DS	100	direct steam	23.5d x 40w x 48h

	Model	Gallons	Input	Footprint (")
TRI-LEG STATIONARY	KLS-20E	20	12 kW	33.25d x 23.75w x 38h
	KLS-30E	30	15 kW	36d x 27.75w x 38h
	KLS-40E	40	18 kW	38d x 29.75w x 38h
	KLS-60E	60	18 kW	37d x 33.75w x 42h
	KLS-80E	80	18 kW	40d x 36.75w x 45h
	KLS-100E	100	24 kW	43.5d x 40w x 48h
	KLS-20G	20	100,000 BTU	32d x 31.25w x 40h
	KLS-40G	40	100,000 BTU	38.5d x 35.5w x 44h
	KLS-60G	60	130,000 BTU	42d x 40w x 49.5h
	KLS-80G	80	130,000 BTU	54.25 x 41.625w x 49.25h
	KLS-100G	100	130,000 BTU	54.25 x 41.625w x 49.25h
	KLS-20DS	20	direct steam	33.25d x 23.75w x 38h
	KLS-30DS	30	direct steam	36d x 27.75w x 38h
	KLS-40DS	40	direct steam	38d x 29.75w x 38h
	KLS-60DS	60	direct steam	37d x 33.75w x 42h
KLS-80DS	80	direct steam	40d x 36.75w x 45h	
KLS-210S	100	direct steam	43.5d x 40w x 48h	

	Model	Gallons	Input	Footprint (")
PEDESTAL STATIONARY	KPS-20E	20	12 kW	33.25d x 23.75w x 38h
	KPS-30E	30	15 kW	36d x 27.75w x 38h
	KPS-40E	40	18 kW	38d x 29.75w x 38h
	KPS-60E	60	18 kW	37d x 33.75w x 42h
	KPS-80E	80	18 kW	40d x 36.75w x 45h
	KPS-100E	100	24 kW	43.5d x 40w x 48h
	KPS-20DS	20	direct steam	18.75d x 22.75w x 37h
	KPS-30DS	30	direct steam	31d x 25.88w x 37h
	KPS-40DS	40	direct steam	32.75d x 27.88w x 37h
	KPS-60DS	60	direct steam	33.25d x 31.38w x 40.5h
KPS-80DS	80	direct steam	37d x 34.75 x 42.5h	
KPS-100DS	100	direct steam	37.75d x 37.25w x 44.5h	

	Model	Gallons	Input	Footprint (")
PEDESTAL TILTING	KPT-20DS	20	direct steam	21d x 34.75w x 37h
	KPT-30DS	30	direct steam	24d x 37.75w x 37h
	KPT-40DS	40	direct steam	26d x 39.75w x 37h
	KPT-60DS	60	direct steam	29.5d x 43w x 40.5h
	KPT-80DS	80	direct steam	33d x 46.5w x 42.5h

	Model	Gallons	Input	Footprint (")
HYDRAULIC TILT	KCH-30DS	30	direct steam	39d x 36w x 37.25h
	KCH-40DS	40	direct steam	40d x 36w x 38.38h
	KCH-60DS	60	direct steam	43d x 42w x 41.12h



BLODGETT

*Blodgett means superior service,
before and after the sale.*

*Convection, Deck, Conveyor, Combi,
Range, Steam...*

Blodgett offers a full kitchen lineup complete with Steam Kettles, Braising Pans and Convection Steamers. Blodgett has a solution for any application.



THE BEST WARRANTY IN THE BUSINESS

The best equipment deserves the best warranty. Before leaving our factory, each piece of equipment must pass meticulous quality control checks. But our commitment to excellence goes even further. We stand behind our steam equipment with a full one year parts and labor warranty*. In addition we offer an additional four year door warranty as standard on all convection steamers*.

*U.S. and Canada

FAST, RELIABLE SUPPORT AND SERVICE

When it comes to expert support and service, you can count on Blodgett's network of distributors for a quick response. Our highly trained service professionals keep your equipment operating by providing replacement parts and equipment repair. You can rely on prompt, high quality service, especially in an emergency when dependability counts the most.

CONVECTION STEAMERS • KETTLES • BRAISING PANS

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www.blodgett.com