

## S T E A M

**VULCAN****KGLT SERIES  
GAS FLOOR MOUNTED  
TILTING 2/3 JACKETED KETTLE**

**Model K40GLT**  
Shown with optional two inch bolt on  
plug tangent draw-off valve.

**SPECIFICATIONS**

Gas self-contained, stainless steel fully insulated, 2/3 jacketed floor mounted tilting steam kettle, Vulcan-Hart Model No. \_\_\_\_\_. Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with (1/4 x 5/8 inch 20 gallons) (3/8 x 1 inch 40 gallons and greater) heavy bar rim, embossed gallon/liter markings. 50 psi (3.4 kg/cm<sup>2</sup>) steam jacket rating. Stainless steel splash proof enclosure for controls, self-locking tilt mechanism and faucet bracket. Controls include a power switch, power "on" light, solid state temperature control with graduated warm, simmer and boil setting, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off. Gas control with combination gas valve, flame failure and gas type is field convertible. High efficiency Power Burner Heating System (64% to 68% efficiency). Kettle tilts forward 95° to completely empty. Tubular stainless steel legs with removable section and flanged feet. Steam jacket permanently filled with treated, distilled water. 110-120V, 50-60 Hz, 5A, with 6 foot cord and three-prong grounding plug.

UL Certified to ANSI Z83.11/CSA 1.8. Certified to NSF Standard #4. Meets ASME.

**SPAN GAS TECHNOLOGY ENABLES FIELD ADJUSTABLE TO PROPANE GAS.**

- K20GLT** 100,000 BTU/hr., 20 gallon true working capacity
- K40GLT** 100,000 BTU/hr., 40 gallon true working capacity
- K60GLT** 100,000 BTU/hr., 60 gallon true working capacity

**STANDARD FEATURES**

- Gas self-contained, stainless steel, 2/3 jacketed floor mounted tilting steam kettle.
- Ellipsoidal bottom kettle liner formed and fully welded standard type 316 and type 304 stainless steel exterior.
- Bar rim (1/4 x 5/8 inch 20 gallons) (3/8 x 1 inch 40 gallons and greater).
- Embossed gallon/liter markings.
- 50 psi (3.4 kg/cm<sup>2</sup>) steam jacket rating.
- Stainless steel enclosure for "water resistant" controls, self-locking tilt mechanism and faucet bracket.
- Controls include a power switch, power "on" light, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and lower water shut-off.
- Elevation from sea level to 8,999 feet standard.
- Kettle tilts forward 95° to completely empty.
- Tubular stainless steel legs with flanged feet.
- One year limited parts and labor warranty.

**OPTIONS**

- Two inch bolt on compression tangent draw-off valve with perforated strainer.
- Two inch bolt on plug tangent draw-off valve with perforated strainer.
- Three inch bolt on compression tangent draw-off valve with perforated strainer increases height of kettle.
- Correction facility package:
  - a. Security type fasteners with tack welds.
  - b. Controls protected with lockable cover.
- Stainless steel protector for the draw-off valve with chain.
- Second year extended limited parts and labor warranty.

**ACCESSORIES (Packaged & Sold Separately)**

- Spring assist hinged stainless steel cover with condensate ring and drop down lift handle.
- Perforated stainless steel basket assembly (single – 20 gallon) (triple – 20 through 60 gallon).
- Pouring lip strainer.
- Clean-up kit, includes draw-off brush, clean-up brush and paddle scraper with 40" handle.
- Stainless steel 48" whip.
- Solid disk to prevent food from entering the draw-off tube during cooking.
- (12") (18" double jointed) single pantry lead-free faucet.
- (12") (18" double jointed) double pantry lead-free faucet.
- Double pantry washdown hose with 16" add-on lead-free faucet with vacuum breaker.
- Double pantry washdown hose with lead-free vacuum breaker.
- Double pantry pot filler with lead-free vacuum breaker.

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote &amp; Order Fax: 1-800-444-0602



# KGLT SERIES GAS FLOOR MOUNTED TILTING 2/3 JACKETED KETTLE

### SERVICE CONNECTIONS

**Electrical Connection:** 110-120V, 50-60 Hz, 5A, with 6 foot cord and three-prong grounding plug.

**Gas Connection:** 1/2" NPT supply line required.

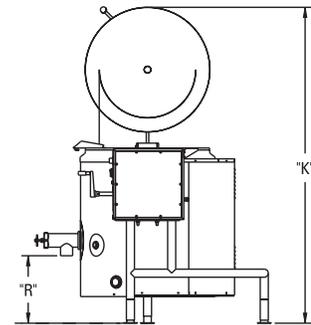
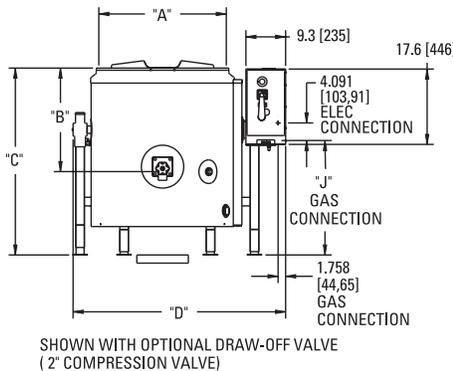
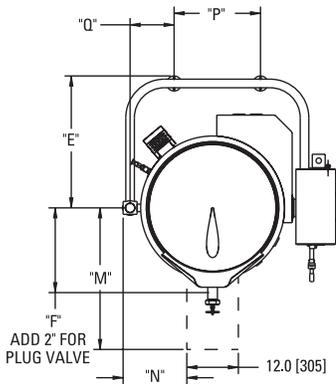
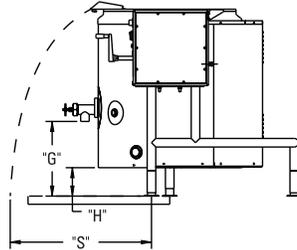
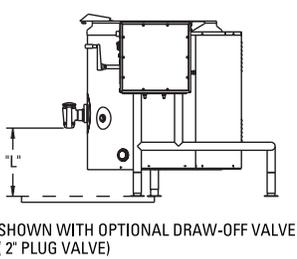
### TRUE WORKING CAPACITIES (in 4 oz. servings)

80 quarts/20 gallons/76 liters/640 servings  
120 quarts/40 gallons/152 liters/1,280 servings  
160 quarts/60 gallons/228 liters/1,920 servings

EMBOSED GALLON/LITER MARKINGS		
20-GALLON	40-GALLON	60-GALLON
20 - 76	40 - 151	60 - 227
18 - 68	35 - 132	55 - 209
16 - 61	30 - 114	50 - 189
14 - 53	25 - 95	45 - 171
12 - 46	20 - 76	40 - 151
10 - 38	15 - 57	35 - 132
		25 - 95
		20 - 76

### NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75mm). Normal dimensions are in inches. Dimensions in ( ) are in millimeters.
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- Do not connect this unit to a ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15- and 20-ampere receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure.
- This appliance is manufactured for commercial installation only and is not intended for home use.



SHOWN WITH OPTIONAL DRAW-OFF VALVE AND LID (3" COMPRESSION VALVE)

**3" compression valve – add 5" to dimensions C, J and K.**

MODEL	TRUE WORKING CAPACITY	A	B	C	D	E	G	H	J	K	L	M	N	P	Q	R
K20GLT	20 gallons	21.6	15.2	38.3	41.8	25.8	21	8.2	22.3	67.1	20.7	28	11	15	9.4	20.4
	76 liters	549	386	973	1062	655	533	208	566	1704	526	711	279	381	239	518
K40GLT	40 gallons	25.8	21.2	39.9	45.1	28.8	16.7	7.3	23	71	16	30.3	12.8	18.8	9.6	15.7
	152 liters	655	538	1013	1146	732	424	185	584	1803	406	770	325	478	244	399
K60GLT	60 gallons	29.5	23.9	43.7	49.6	30.8	17.6	6.8	26.7	78.7	17.2	33	14.8	21	10.3	17
	227 liters	749	607	1110	1260	782	447	173	678	1999	437	838	376	521	262	429



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**NOTE:** In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.