

STEAM**VULCAN****SL & ST SERIES
DIRECT STEAM FULLY JACKETED KETTLE****Model SL80****SPECIFICATIONS**

Direct steam fully jacketed stationary kettle. Kettle is mounted on 2" diameter legs with adjustable flanged feet. The kettle liner is constructed out of 316 Series stainless steel. Spring assist hinged stainless steel cover with condensate ring and drop down lift handle. The dish shaped interior bottom is sloped to the front for a smooth product flow through a mounted, tapered, 2" plug type food product draw-off valve. Draw-off includes opening strainer. Graduated measuring rod. 15 PSI relief valve, vacuum relief valve, main and simmer steam supply valves. Steam pressure gauge and thermostatic steam trap all mounted and interconnected ready for final connections.

UL listed. Classified by UL to NSF Standard #4. Meets ASME code.

<input type="checkbox"/> SL80	80 gallons	303 liters
<input type="checkbox"/> ST100	100 gallons	379 liters
<input type="checkbox"/> ST125	125 gallons	473 liters
<input type="checkbox"/> ST150	150 gallons	568 liters

STANDARD FEATURES

- Kettle fully steam jacketed.
- Mounted on stainless steel 2" diameter legs with adjustable flange feet.
- 316 Series stainless steel jacket liner.
- Spring assist hinged stainless steel cover with condensate ring and drop down lift handle.
- Kettle interior bottom sloped to front for smooth product flow through a mounted, tapered, plug type food product draw-off valve of standard 2" diameter.
- Draw-off opening strainer.
- Graduated measuring rod.
- Faucet bracket.
- 15 PSI relief valve.
- Vacuum pressure relief valve.
- Main and simmer steam supply valve.
- Steam pressure gauge and thermostatic steam trap all mounted and interconnected ready for final connection.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Three inch compression tangent draw-off valve with perforated strainer.
- ☐ Security facility package.
 - a. Security type fasteners with tack welds.
 - b. Stainless steel step over draw-off valve with chain.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Perforated stainless steel triple basket assembly.
- ☐ Ball float trap.
- ☐ P.R.V. – Pressure reducing valve.
- ☐ Clean-up kit, includes draw-off brush, clean-up brush and paddle scraper with 40" handle.
- ☐ Stainless steel 48" whip.
- ☐ Heat deflector shield.
- ☐ (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 lead-free with vacuum breaker.
- ☐ Double pantry pot filler lead-free with 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 & Order Fax: 1-800-444-0602



SL & ST SERIES DIRECT STEAM FULLY JACKETED KETTLE

SERVICE CONNECTIONS:

- SS** Steam Supply: $\frac{3}{4}$ " NPT
- CR** Condensate Return: $\frac{1}{2}$ " NPT, 6.5" AFF
- C1** Water: Faucet location.

DIRECT STEAM DATA:

1. Maintain a steady 13 psi flow under operating conditions.
2. Have a minimum flow (see chart) of dry steam.
3. Be adequately trapped to provide dry steam. (See ball float trap.)

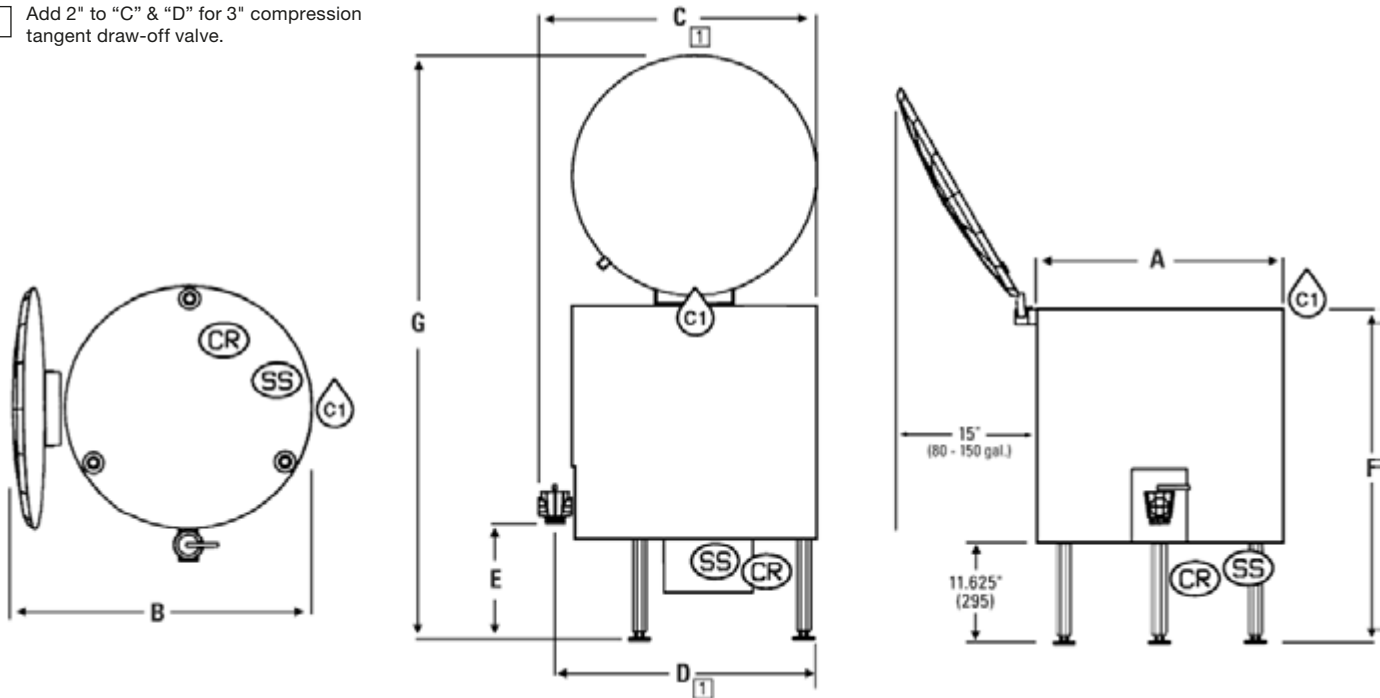
STEAM FLOW RATE AT 15 PSIG AT THE KETTLE

	FAST BOIL		MEDIUM BOIL		SLOW BOIL	
	lbs/hr	kg/hr	lbs/hr	kg/hr	lbs/hr	kg/hr
80 gallon	179	87	127	58	96	44
100 gallon	191	81	143	65	110	50
125 gallon	224	102	179	81	138	63
150 gallon	269	122	215	98	165	75

BRIMFUL CAPACITIES:

MODEL	GALLONS	QUARTS	LITERS	4 OZ. SVGS.
SL80	80	320	303	2560
ST100	100	400	379	3200
ST125	125	500	473	4000
ST150	150	600	568	4800

- 1** Add 2" to "C" & "D" for 3" compression tangent draw-off valve.



MODEL	CAPACITY	A	B	C	D	E	F	G
SL80	80 gallons 303 liters	36 $\frac{1}{2}$ (927)	58 $\frac{1}{2}$ (1486)	41 $\frac{1}{2}$ (1054)	39 $\frac{1}{2}$ (1003)	13 (330)	40 (1016)	79 (2007)
ST100	100 gallons 379 liters	36 $\frac{1}{2}$ (927)	58 $\frac{1}{2}$ (1486)	41 $\frac{1}{2}$ (1054)	39 $\frac{1}{2}$ (1003)	13 (330)	45 (1143)	84 (2134)
ST125	125 gallons 473 liters	36 $\frac{1}{2}$ (927)	58 $\frac{1}{2}$ (1486)	41 $\frac{1}{2}$ (1054)	39 $\frac{1}{2}$ (1003)	13 (330)	52 (1321)	91 (2311)
ST150	150 gallons 568 liters	36 $\frac{1}{2}$ (927)	58 $\frac{1}{2}$ (1486)	41 $\frac{1}{2}$ (1054)	39 $\frac{1}{2}$ (1003)	13 (330)	58 $\frac{1}{2}$ (1486)	97 (2464)



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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.