

STEAM**VULCAN****GS, GL & GT SERIES
GAS FULLY JACKETED KETTLES****Model GS60E****SPECIFICATIONS**

Gas 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. Furnished standard with a 15 PSI relief valve, vacuum relief valve, thermostat with a combination gas control valve and electronic ignition, low water cut-off control and a pressure limit switch and pressure gauge.

CSA design certified. Classified by UL to NSF Standard #4. Meets ASME code.

☐ GS40ES	40 gallons	151 liters
☐ GS60E	60 gallons	227 liters
☐ GL80E	80 gallons	303 liters
☐ GT100E	100 gallons	379 liters
☐ GT125E	125 gallons	473 liters
☐ GT150E	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 liner.
- Reinforced 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.
- Vacuum pressure relief valve. 15 PSI relief valve. Low water cut-off control. Pressure limit switch and pressure gauge.
- Thermostat with a combination gas control valve and electronic ignition.
- One year limited parts and labor warranty.
- Second year extended 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.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Perforated stainless steel triple basket assembly.
- ☐ 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



GS, GL & GT SERIES GAS FULLY JACKETED KETTLES

SERVICE CONNECTIONS:



Gas Supply: 3/4" NPT, 6" AFF, Volume per schedule.



Electric Connection: 120-1 Circuit, 0.3 KW, 16 AFF.



Water: Faucet location.

IMPORTANT:

1. A pressure regulator sized for this unit is included. Natural gas 8.0" W.C. Propane 10.5" W.C.
2. Gas line connecting to unit must be 3/4" or larger. If flexible connectors are used, the inside diameter must be at least the same as the 3/4" iron pipe and rated for the correct gas input.
3. Requires 120 volt, 60 Hz, 1 phase electrical connection. 3 amp total draw.
4. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
5. These units are manufactured for installation in accordance with ANSZ223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association. 1515 Wilson Blvd., Arlington, VA 22209.
6. Equipment Clearance:

	Combustible	Non-Combustible
Rear	2"	0"
Right	0"	0"
Left	0"	0"

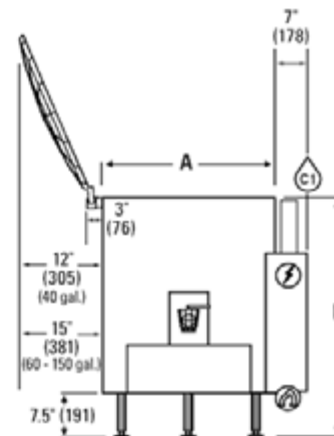
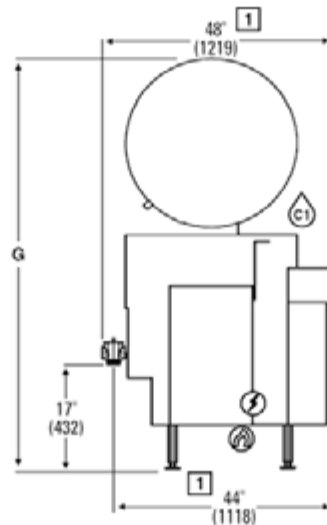
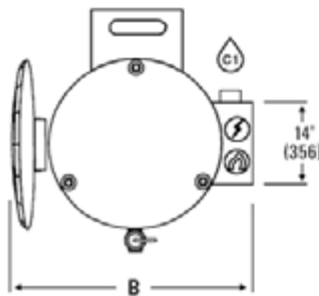
NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- 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.
- Plastic drains are not recommended due to inherent limited temperatures of the plastic.
- This appliance is manufactured for commercial installation only and is not intended for home use.

BRIMFUL CAPACITIES:

MODEL	GALLONS	QUARTS	LITERS	4 OZ. SVGS.
GS40ES	40	160	151	1280
GS60E	60	240	227	1920
GL80E	80	320	303	2560
GT100E	100	400	379	3200
GT125E	125	500	473	4000
GT150E	150	600	568	4800

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



MODEL	CAPACITY	BTU/HR. INPUT	A	B	C	D	E	F	G
GS40ES	40 gallons, 151 liters	135,000	36 1/2 (927)	58 1/2 (1486)	48 (1219)	44 (1118)	17 (432)	39 (991)	78 (1981)
GS60E	60 gallons, 227 liters	135,000	36 1/2 (927)	58 1/2 (1486)	48 (1219)	44 (1118)	17 (432)	39 (991)	78 (1981)
GL80E	80 gallons, 303 liters	135,000	36 1/2 (927)	58 1/2 (1486)	48 (1219)	44 (1118)	17 (432)	44 (1118)	83 (2108)
GT100E	100 gallons, 379 liters	135,000	36 1/2 (927)	58 1/2 (1486)	48 (1219)	44 (1118)	17 (432)	49 (1245)	88 (2235)
GT125E	125 gallons, 473 liters	135,000	36 1/2 (927)	58 1/2 (1486)	48 (1219)	44 (1118)	17 (432)	56 (1422)	95 (2413)
GT150E	150 gallons, 568 liters	135,000	36 1/2 (927)	58 1/2 (1486)	48 (1219)	44 (1118)	17 (432)	62 1/2 (1587)	101 (2565)



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

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