

S T E A M

VULCAN**KGL SERIES
GAS FLOOR MOUNTED
STATIONARY 2/3 JACKETED KETTLE**

Model K40GL

**SPECIFICATIONS**

Gas self-contained, stainless steel fully insulated, 2/3 jacketed floor mounted steam kettle 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/cm²) steam jacket rating. Spring assist hinged stainless steel cover with condensate ring and drop down lift handle. Stainless steel splash proof enclosure for controls 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). 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.

- ☐ **K20GL** 100,000 BTU/hr., 20 gallon true working capacity
- ☐ **K40GL** 100,000 BTU/hr., 40 gallon true working capacity
- ☐ **K60GL** 100,000 BTU/hr., 60 gallon true working capacity

STANDARD FEATURES

- Gas self-contained, stainless steel, 2/3 jacketed floor mounted stationary steam kettle.
- Ellipsoidal bottom kettle liner formed and fully welded standard type 316 and type 304 stainless steel exterior.
- Heavy bar rim (1/4 x 5/8 inch 20 gallons) (3/8 x 1 inch 40 gallons and greater).
- Embossed gallon/liter markings.
- Faucet bracket.
- 50 psi (3.4 kg/cm²) steam jacket rating.
- Spring assist hinged stainless steel cover with condensate ring and drop down lift handle.
- Two inch compression tangent draw-off valve with perforated strainer.
- Tubular stainless steel legs with flanged feet.
- Stainless steel enclosure for "water resistant" controls.
- Controls include a power switch, power "on" light, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off.
- Elevation from sea level to 8,999 feet standard, for higher elevation consult factory.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Two inch bolt on plug 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. Stainless steel cover over draw-off valve with chain.
- ☐ Stainless steel protector for the draw-off valve with chain.
- ☐ Reinforced pivot assembly for spring assist cover.
- ☐ Heavy duty 14 gauge welded cover twin bar welded handles, NOT spring assist.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Clean-up kit, includes draw-off brush, clean-up brush and paddle scraper with 40" handle.
- ☐ Stainless steel 48" whip.
- ☐ Non-perforated strainer for draw-off valve.
- ☐ (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



KGL SERIES GAS FLOOR MOUNTED STATIONARY 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: 3/4" NPT supply line required.

Water Connection: For faucet option only.

EMBOSSED GALLON/LITER MARKINGS

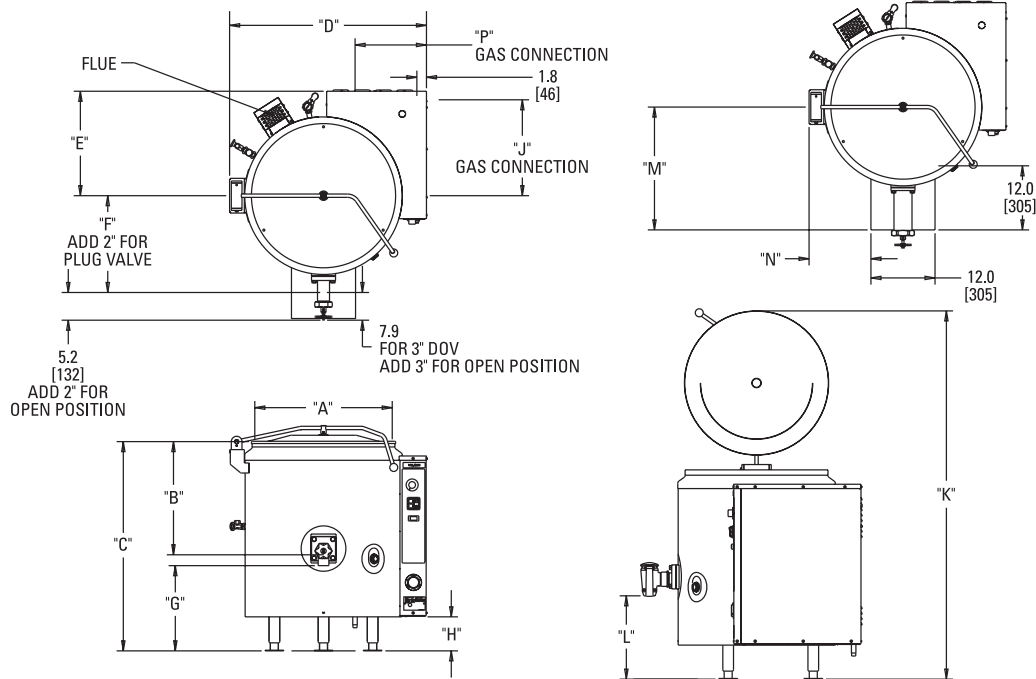
20-GALLON	40-GALLON	60-GALLON
20 - 76	40 - 151	60 - 227
18 - 68	35 - 132	55 - 209
16 - 61	30 - 114	50 - 189
14 - 53	25 - 95	45 - 171
12 - 46	20 - 76	40 - 151
10 - 38	15 - 57	35 - 132
		25 - 95
		20 - 76

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

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.



MODEL	TRUE WORKING CAPACITY	A	B	C	D	E	F	G	H	J	K	L	M	N	P
K20GL	20 gallons	21.6	15.2	36.8	32.7	18.6	15.6	19.5	6.4	17	32.6	19.2	20.9	9.5	14.6
	76 liters	549	386	935	831	472	396	495	163	432	828	488	531	241	371
K40GL	40 gallons	26	21.2	39.2	36.7	19.8	17.75	16	6.4	18	69	15.6	23	11.6	14.1
	152 liters	660	538	996	932	503	451	406	163	457	1753	396	584	295	358
K60GL	60 gallons	29.5	24.2	39.5	40.9	21.7	19.75	16.6	6	19.9	76.6	16.2	26.5	13.8	13.7
	227 liters	749	615	1003	1039	551	502	422	152	505	1946	411	673	351	348



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.