

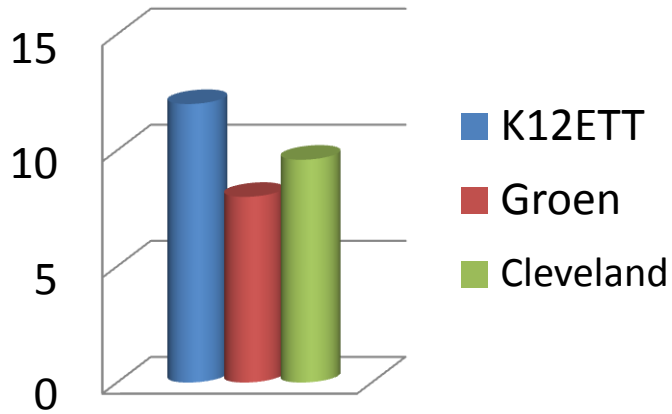


DONE TO PERFECTION.



STEAM JACKETED KETTLES

Working Capacity

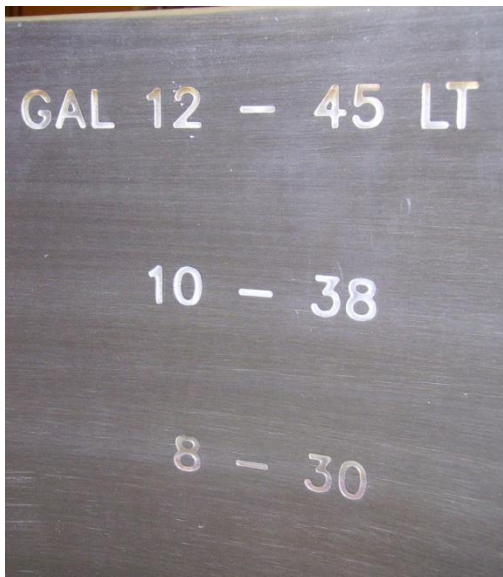


Vulcan Steam Jacketed Kettles

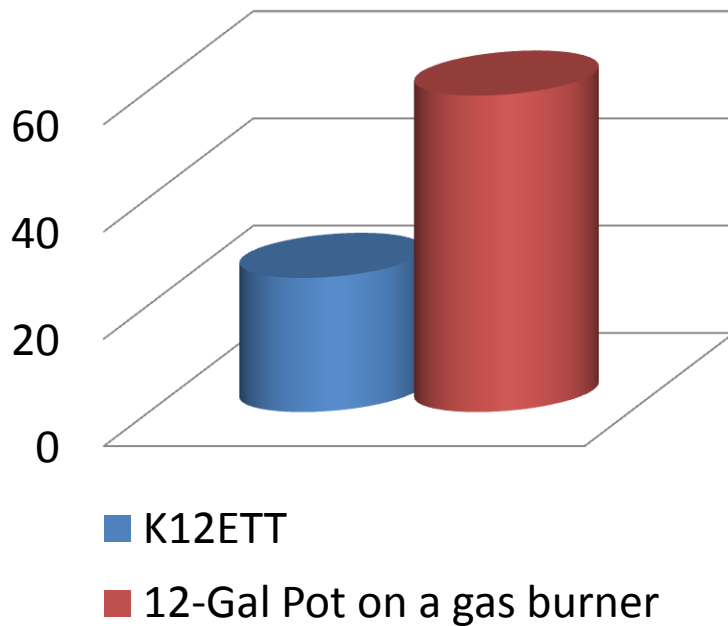
Our kettle line has been completely redesigned with more customer features

True Working Capacity design has up to 50% more capacity than other brands.

Embossed gallon – liter markings are standard
Heavy Bar Rim for added protection and longer life for those high demand environments (1/4 x 5/8 inch 6 – 12 – 20) (3/8 x 1 inch 40 – 60 gallon)



Heating Time



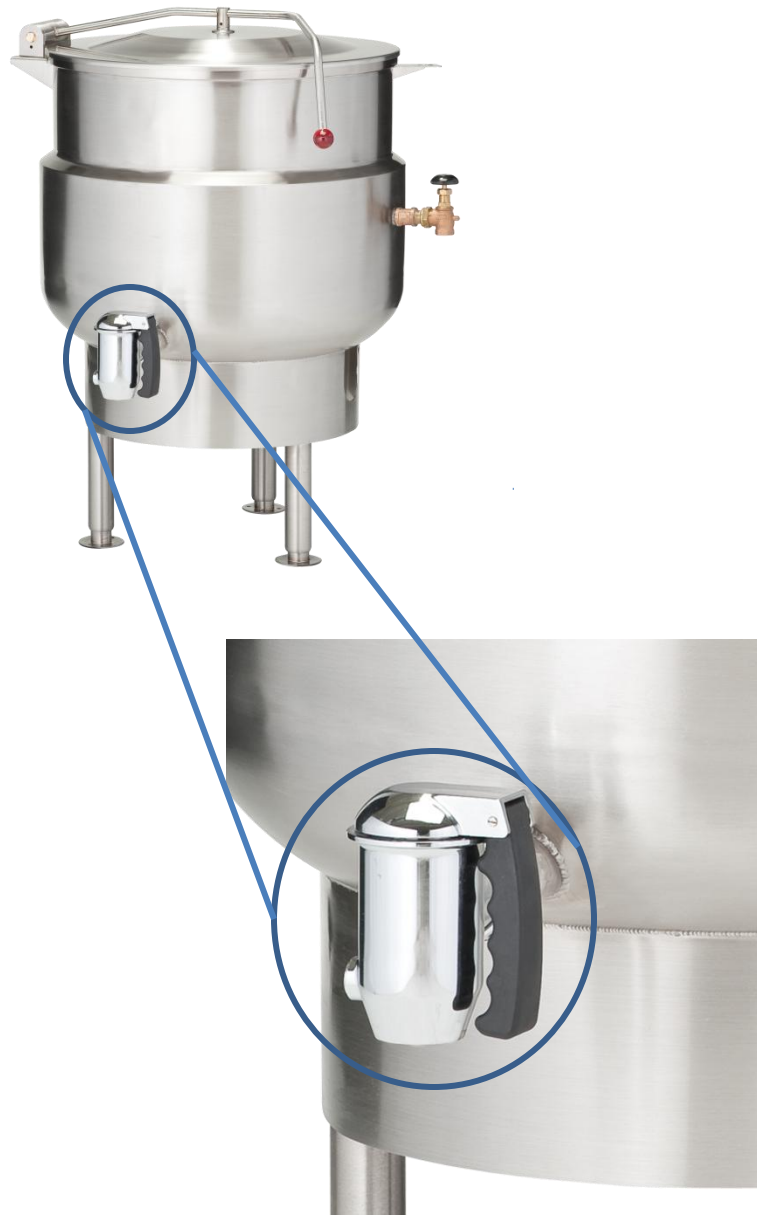
Energy saving with Vulcan Steam Jacketed Kettles No hot spots or scorched soups with steam jacketed kettles. Range burners only heat the bottom of the pan, with a gas burner the extreme temperature (~2000°F) can burn and scorch plus more than 50% of the energy is exhausted up the hood.

A steam jacketed kettle provides a larger heat transfer surface resulting with more energy transferred to the food.

Cook more with a steam jacketed kettle while reducing your total energy load. Now that's green technology!

MAXIMUM OPERATION TEMPERATURES

Operation Pressure (psig)	Maximum Temp (°F)	Operation Pressure (psig)	Maximum Temp (°F)
0 lbs	212 deg.	20 lbs	259 deg.
2 lbs	219 deg.	25 lbs	267 deg.
4 lbs	224 deg.	30 lbs	274 deg.
6 lbs	230 deg.	35 lbs	281 deg.
8 lbs	235 deg.	40 lbs	287 deg.
10 lbs	239 deg.	45 lbs	292 deg.
15 lbs	250 deg.	50 lbs	298 deg.



Labor saving with Vulcan Steam Jacketed Kettles. Visualize preparing your signature sauce and other menu items with the even heating and precise temperature control of steam, enjoy less “pot watching” and stirring, more time for other tasks. Tilting models have a wide butter fly pouring lip transfer the product effately. With more Draw-off Valve selections, 2 and 3-inch traditional compression valve and the Vulcan exclusive plug valve dispenses product with ease. With the simple design of the plug valve, to completely open just turn the handle 180° to the left and reverse to close, couldn't be easier.

All kettles require head space (freeboard) for safe operation. Only Vulcan offers "True Working Capacity" so you get 25 to 50% greater capacity than Groen, Cleveland and other kettle brands.

Vulcan Exclusive "True Working Capacity"											
Nominal Capacity	Working Capacity	Number of Portions								% Greater Capacity	
		2 oz	4 oz	6 oz	8 oz	10 oz	12 oz	14 oz	16 oz	Groen	Others
6	6	384	192	128	96	77	64	55	48	50%	25%
12	12	768	384	256	192	154	128	110	96	50%	25%
20	20	1,280	640	427	320	256	213	183	160	25%	25%
40	40	2,560	1,280	853	640	512	427	366	320	25%	25%
60	60	3,840	1,920	1,280	960	768	640	549	480	25%	25%
Groen		2 oz	4 oz	6 oz	8 oz	10 oz	12 oz	14 oz	16 oz		
5	4	256	128	85	64	51	43	37	32		
10	8	512	256	171	128	102	85	73	64		
20	16	1,024	512	341	256	205	171	146	128		
40	32	2,048	1,024	683	512	410	341	293	256		
60	48	3,072	1,536	1,024	768	614	512	439	384		
80	64	4,096	2,048	1,365	1,024	819	683	585	512		
Cleveland/CFS		2 oz	4 oz	6 oz	8 oz	10 oz	12 oz	14 oz	16 oz		
6	4.8	307	154	102	77	61	51	44	38		
12	9.6	614	307	205	154	123	102	88	77		
20	16	1,024	512	341	256	205	171	146	128		
40	32	2,048	1,024	683	512	410	341	293	256		
60	48	3,072	1,536	1,024	768	614	512	439	384		
80	64	4,096	2,048	1,365	1,024	819	683	585	512		

Vulcan Ordering Guide

Models	True Working Capacity	Counter Stand with drain drawer	Counter Stand Economy	Cabinet/Table Mounting	Cover Hinged with Condensate Ring	Cover Lift Off	Single Cooking Basket	Triple Basket Set	Kettle Lip Strainer	Heavy Bar Rim	Embossed Gallon/Ltr Marking	316 SST Liner	Flanged Feet	208/60-50/3 Field Convertible to 240V & Single Phase	2" Replaceable Heaters	3" Compression DOV	2" Plug DOV	Pan Carrier	Fill Faucets	Correctional Construction
K6ETT	S	A	A	A		A	A		A	S	S	S		S	S				A	O
K6DTT	S	A	A	A		A	A		A	S	S	S							A	
K12ETT	S	A	A	A		A	A		A	S	S	S		S	S				A	O
K12DTT	S	A	A	A		A	A		A	S	S	S							A	
K20ETT	S					A	A		A	S	S	S	S	S	S				A	O
K20-60EL	S				S			A		S	S	S	S	S	S	O	O		A	O
K20-60DL	S				S			A		S	S	S	S		S	O	O		A	O
K20-60ELT	S					A		A	A	S	S	S	S	S	O	O	O	A	A	O
K20-60DLT	S					A		A	A	S	S	S	S		O	O	O	A	A	O
S = Standard A = Accessory O = Option																				

Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.



DONE TO PERFECTION.

As continued product improvement is a policy of Vulcan Steam Cooking, specifications are subject to change with out notice.

www.vulcanequipment.com

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