

S T E A M

VULCAN**KDLT SERIES
DIRECT STEAM FLOOR MOUNTED
TILTING $\frac{2}{3}$ JACKETED KETTLE****Model K40DLT****SPECIFICATIONS**

Direct steam, stainless steel, $\frac{2}{3}$ jacketed floor mounted tilting steam kettle. Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with ($\frac{1}{4} \times \frac{5}{8}$ inch 20 gallons) ($\frac{3}{8} \times 1$ inch 40 gallons and greater) bar rim, embossed gallon/liter markings. 50 psi (3.4 kg/cm²) steam jacket rating. Stainless steel enclosure for steam control valve, self-locking tilt mechanism and faucet bracket. Steam control assembly includes condensate return line strainer and safety valve steam trap. Kettle tilts forward 90° to completely empty. Tubular stainless steel legs with flanged feet.

UL Classified for sanitation in accordance with ANSI/NSF Standard #4. Meets ASME code.

- ☐ **K20DLT** 20 gallon true working capacity
- ☐ **K40DLT** 40 gallon true working capacity
- ☐ **K60DLT** 60 gallon true working capacity

STANDARD FEATURES

- Direct steam, stainless steel, $\frac{2}{3}$ 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 ($\frac{1}{4} \times \frac{5}{8}$ inch 20 gallons) ($\frac{3}{8} \times 1$ inch 40 gallons and greater).
- Embossed gallon/liter markings.
- 50 psi (3.4 kg/cm²) steam jacket rating.
- Stainless steel enclosure for steam control valve, self-locking tilt mechanism and faucet bracket.
- Steam control assembly includes condensate return line strainer and safety valve steam trap.
- Kettle tilts forward 90° to completely empty.
- Tubular stainless steel legs with flanged feet.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Two inch compression tangent draw-off valve with perforated strainer.
- ☐ Two inch plug tangent draw-off valve with perforated strainer.
- ☐ Three inch compression tangent draw-off valve with perforated strainer.
- ☐ Security facility package:
 - a. Security type tamper resistant fasteners with tack welds.
 - b. Stainless steel step cover over 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.
- ☐ 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.
- ☐ (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 vacuum breaker.
- ☐ Double pantry pot filler and 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



KDLT SERIES

DIRECT STEAM FLOOR MOUNTED TILTING $\frac{2}{3}$ JACKETED KETTLE

SERVICE CONNECTIONS

Steam supply: $\frac{3}{4}$ " IPS.

Condensate return: $\frac{1}{2}$ " IPS.

TRUE WORKING CAPACITIES (in 4 oz. servings)

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

NOTE

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -77 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.
- This appliance is manufactured for commercial installation only and is not intended for home use.

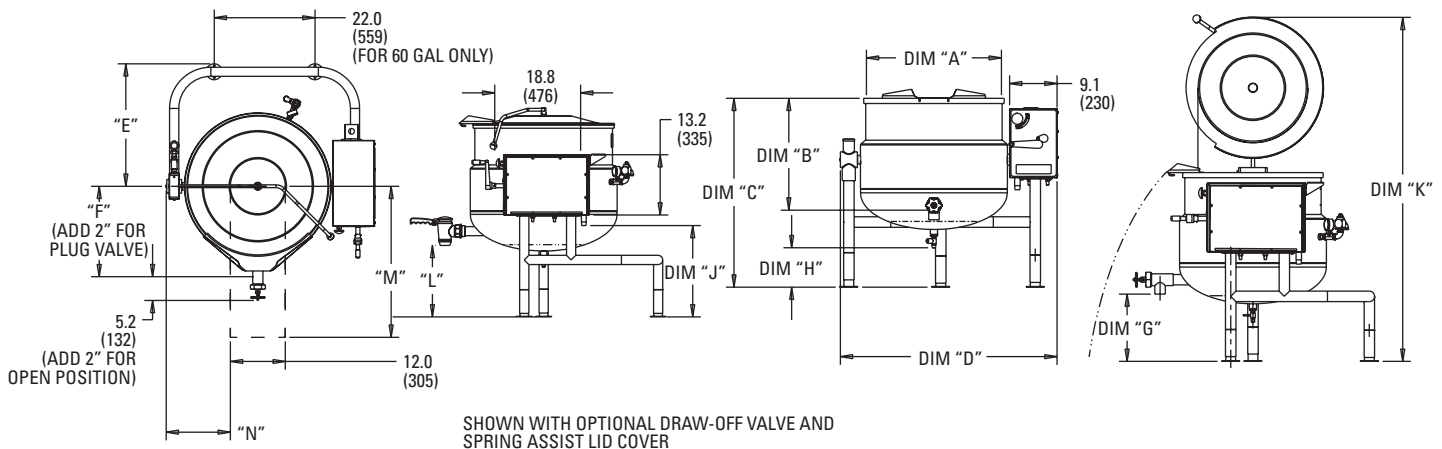
DIRECT STEAM DATA

Steam supply to the kettles must:

1. Maintain a steady 10 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 10 PSIG AT THE KETTLE

	Fast Boil		Medium Boil		Slow Boil	
	lbs/hr	kg/hr	lbs/hr	kg/hr	lbs/hr	kg/hr
20 gallon	48	22	32	15	24	11
40 gallon	96	44	64	29	48	22
60 gallon	143	65	96	44	72	33



MODEL	TRUE WORKING CAPACITY	A	B	C	D	E	F	G	H	J	K	L	M	N
K20DLT	20 gallons	21.6	15.2	35.7	37.8	21.3	16	18.4	11.9	20.7	61.3	17.7	28.5	9.9
	76 liters	549	386	907	960	543	406	467	302	523	1557	451	726	252
K40DLT	40 gallons	25.8	21.2	36.1	41.8	24	17.7	12.8	7.5	18.6	65.8	12.1	30.3	12.1
	152 liters	656	538	917	1062	610	451	325	191	473	1671	308	772	308
K60DLT	60 gallons	29.5	23.9	38.1	45.7	26.8	19.7	15.6	10.9	19.8	72.3	14.9	33	13.8
	227 liters	749	607	968	1161	683	500	398	276	503	1836	380	841	352



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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.