

S T E A M

VULCAN**VGLT SERIES
GAS TILTING 2/3 JACKETED KETTLE**

Shown with optional spring assist cover

**SPECIFICATIONS**

Self generating gas fired power burner, all welded type 304, 2/3 jacketed tilting steam kettle, Vulcan-Hart Model No. (VGLT20) (VGLT40) (VGLT60). Fully welded hemispherical bottom kettle with type 304 stainless steel jacket and lining. (Type 316 stainless steel liner 20 & 40 gallons only.) Jacket tested to 50 psi (3.4 kg/cm²). Factory charged with chemically pure water, rust inhibitor, and antifreeze for protection against freezing to -30°F. Kettle exterior is fully insulated. Kettles mounted on trunnions connected to the control and gear consoles. The worm gear tilting mechanism is self locking and allows the kettle to tilt a full 90°. Trunnion cover with provision for faucet. Recessed control panel located on front of kettle. Controls include direct immersion thermostat, water sight glass, cooking light, pressure gauge and electronic ignition with ignitions indicator light. Safety features include low water cut-off, pressure relief valve, pressure switch and gas shut-off valve. Requires a 120 volt, 60 Hz, 1 phase power supply, 3.0 amp. 6' cord and plug supplied. 3/4" rear gas connection with gas pressure regulator.

CSA design certified. NSF listed. Meets ASME code.

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

- VGLT20** 80,000 BTU/hr., 20 gallon capacity.
- VGLT40** 100,000 BTU/hr., 40 gallon capacity.
- VGLT60** 120,000 BTU/hr., 60 gallon capacity.

STANDARD FEATURES

- Self generating gas fired power burner, all welded type 304 stainless steel, 2/3 jacketed tilting steam kettle.
- Fully welded hemispherical bottom kettle with type 304 stainless steel jacket and liner. (Type 316 stainless steel liner 20 & 40 gallons only). Jacket tested to 50 psi (3.4 kg/cm²).
- Factory charged with chemically pure water, rust inhibitor, and anti-freeze for protection against freezing to -30°F.
- Kettle exterior is fully insulated.
- Kettles mounted on trunnions connected to the control and gear consoles. The worm gear tilting mechanism is self locking and allows the kettle to tilt a full 90°. Trunnion cover with provision for faucet.
- Recessed control panel located on front of kettle. Controls include direct immersion thermostat, water sight glass, cooking light, pressure gauge and electronic ignition with ignitions indicator light.
- Safety features include low water cut-off, pressure relief valve, pressure switch and gas shut-off valve.
- Requires a 120 volt, 60 Hz, 1 phase power supply, 3.0 amp. 6' cord and plug supplied.
- 3/4" rear gas connection with gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Spring assist cover.
- Spring assist cover with condensate ring.
- Two piece hinged cover.
- Correction facility package.
 - a. Controls protected by lockable cover (lock by others).
 - b. Security type tamper resistant fasteners with tack welds.
 - c. Perforated flue cover.
 - d. Stainless steel cover over draw-off with chain.
- Tilting kettle strainer.
- 2" draw-off valve with perforated strainer.
- 3" draw-off valve with perforated strainer.
- Type 316 stainless steel liner, 60 gallons.
- Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- 18" double jointed single pantry faucet.
- 18" double jointed double pantry faucet.
- Double pantry washdown hose with 16" add-on faucet with backflow preventer.
- Double pantry washdown hose with backflow preventer.
- Double pantry pot filler and backflow preventer.
- Contour measuring strip.
- Triple perforated stainless steel basket assembly.
- Draw-off valve strainer, solid.
- Clean-up kit; includes draw-off brush, clean-up brush w/36" handle and paddle scraper w/40" handle with nylon blade.
- Stainless steel 48" wire whip.

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



VGLT SERIES GAS TILTING 2/3 JACKETED KETTLE

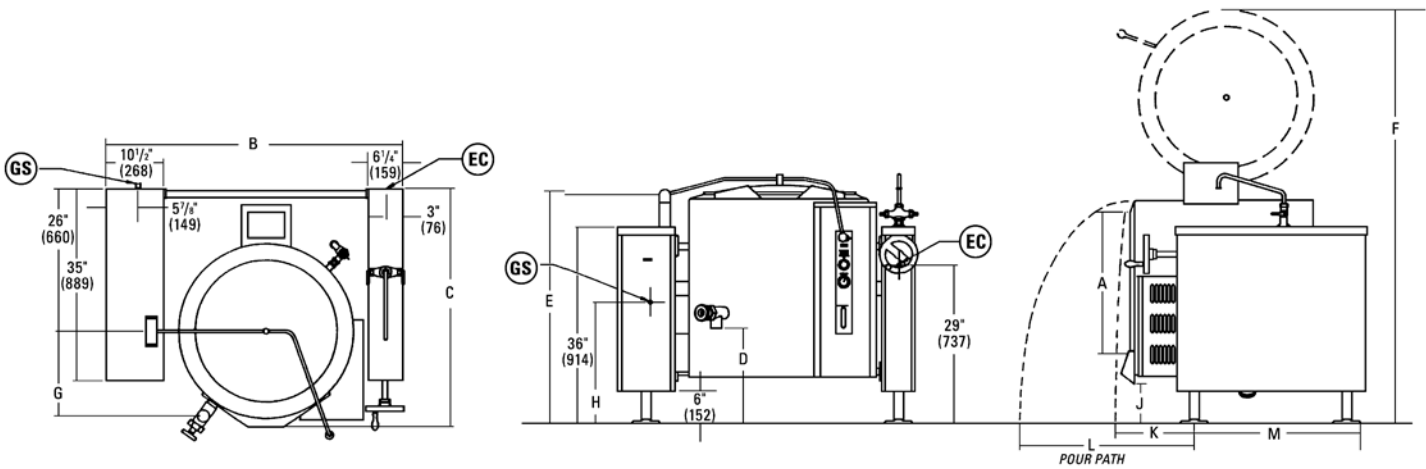
IMPORTANT:

1. A pressure regulator sized for this unit is included.
Minimum supply pressure: Natural gas 7" W.C. Propane 11" 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.
Furnished with 6' cord and 3 prong plug. 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	4"	4"
Right	0"	0"
Left	0"	0"
Floor	N/A	6"
7. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL NO.	BTU/HR. INPUT	BRIMFUL CAPACITY*	4 OZ. SVGS.	A	B	C	D	E	F	G	H	J	K	L	M
VGLT20	80,000	20 gal., 80 qts. 76 liters	640	20 508	48 1/8 1222	40 5/8 1032	19 483	40 1/8 1020	76 1/2 1943	16 1/2 419	24 610	11 280	10 254	32 813	30 1/2 775
VGLT40	100,000	40 gal., 160 qts. 152 liters	1280	26 660	54 1/4 1378	43 5/8 1108	16 1/2 419	41 1/2 1054	76 1930	15 1/2 394	22 1/4 565	7 1/2 190	12 305	35 889	30 1/2 775
VGLT60	120,000	60 gal., 240 qts. 227 liters	1920	30 762	58 1/8 1378	45 5/8 1108	17 7/8 454	45 1/2 1156	82 2083	19 1/2 496	22 1/4 565	5 1/2 140	15 381	38 965	30 3/8 772

* Working capacity 70% to 80% of brimful depending on model.



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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.