VULCAN

KELT SERIES ELECTRIC FLOOR MOUNTED TILTING 2/3 JACKETED KETTLE

Item # _



Model K40ELT







SPECIFICATIONS

Electric self-contained, stainless steel, 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 (1 / $_4$ x 5 / $_8$ inch 20 gallons) (3 / $_8$ x 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 controls, self-locking tilt mechanism and faucet bracket. 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. Kettle tilts forward 90° to completely empty. Tubular stainless steel legs with flanged feet.

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

□ K20ELT
 □ K40ELT
 □ K60ELT
 12 KW, 20 gallon true working capacity
 □ 18 KW, 40 gallon true working capacity
 □ K60ELT
 18 KW, 60 gallon true working capacity

STANDARD FEATURES

- Electric self-contained, stainless steel, 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.
- Heavy bar rim ($\frac{1}{4}$ x $\frac{5}{8}$ inch 20 gallons) ($\frac{3}{8}$ x 1 inch 40 gallons and greater).
- Embossed gallon/liter markings.
- 50 psi (3.4 kg/cm²) steam jacket rating.
- Stainless steel enclosure for "water resistant" controls, self-locking tilt mechanism and faucet bracket.
- 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
- Kettle tilts forward 95° 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 fasteners with tack welds.
 - b. Stainless steel step over draw-off valve with chain.
 - c. Controls cover
 - d. Chained crank handle
 - ☐ 480 volt, 60 Hz, 3 phase power supply.
 - ☐ Increase to 24 kW for 40 60 gallon models (3 phase only).
- ☐ 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 scrapper with 40" handle.
- ☐ Stainless steel 48" whip.
- □ Non-perforated strainer.
- ☐ (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 lead-free vacuum breaker.
- ☐ Double pantry pot filler with lead-free vacuum breaker.



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P.O. Box 696 Louisville, KY 40201 Toll-free: 1-800-814-2028 Local: 502-778-2791 Quote & Order Fax: 1-800-444-0602



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SERVICE CONNECTIONS



Electrical connection: Single point supply $1\frac{1}{8}$ " (29 mm) dia. $(\frac{9}{4})$ " conduit).

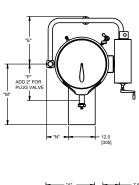
TRUE WORKING CAPACITIES (in 4 oz. servings)

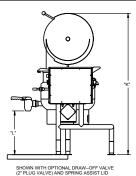
80 quarts/20 gallons/76 liters/640 servings 120 quarts/40 gallons/152 liters/1,280 servings 160 quarts/60 gallons/228 liters/1,920 servings

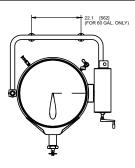
NOTE:

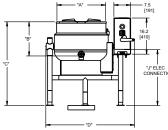
- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- This appliance is manufactured for commercial installation only and is not intended for home use.

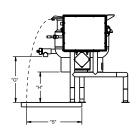
			AMPER	RAGE PE	R LINE	MINIMUM CIRCUIT AMPACITY			
MODEL	kW	PHASE	208V	240V	480V	208V	240V	480V	
K20ELT	12	1	57.7	_	-	75	_	_	
		3	33.3	_	14.4	45	_	20	
	16	1	_	66.7	_	_	85	_	Shipped for 208/50/60/3 electrical service.
		3	_	38.5	_	_	50	_	Can be field converted to 208/50/60/1
Standard K40ELT, K60ELT	18	3	50.0	43.3	21.7	65	55	30	and 240/50/60/3 and 240/50/60/1
Optional K40ELT, K60ELT	24	3	66.6	57.7	28.9	85	75	40	

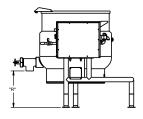












SHOWN WITH OPTIONAL DRAW-OFF VALVE (2" COMPRESSION VALVE)

SHOWN WITH OPTIONAL DRAW-OFF VALVE (3" COMPRESSION VALVE)

MODEL	TRUE WORKING CAPACITY	Α	В	С	D	Е	F	G	Н	J	K	L	М	N	R	s
K20ELT	20 gallons	21.8	15.4	37.4	39.7	21.3	16.3	20.5	13.6	24.9	63.2	19.6	27.1	9.7		25.1
	76 liters	554	391	950	1008	541	414	521	345	632	1605	498	688	246		638
K40ELT	40 gallons	25.8	21.2	39.7	43.5	24.0	18.1	16.9	12.0	22.9	69.4	16.0	32.1	11.7	15.9	30.1
	152 liters	655	538	1008	1105	610	460	429	305	582	1763	406	815	297	404	765
K60ELT	60 gallons	29.7	24.1	43.1	47.5	26.8	20.3	17.3	10.8	24.3	76.6	16.6	34.8	13.8	16.3	32.8
	227 liters	754	612	1095	1207	681	516	439	274	617	1946	422	884	351	414	833



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