

S T E A M

VULCAN**VKT SERIES
DIRECT STEAM KETTLE TABLES
FOR $\frac{2}{3}$ JACKETED KETTLE(S)**

Model VKT40 with two K6DTT

**SPECIFICATIONS**

Direct kettle table. Stainless steel top with marine edge on sides and rear, drain trough, sides, front, legs, flange feet. Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with $\frac{1}{4}$ x $\frac{5}{8}$ inch bar rim with butterfly shaped pouring lip and embossed gallon/liter markings, designed to operate at a maximum of 50 psi (3.4 kg/cm²). Steam supply controlled with valve mounted in right leg. Drain tray fits into the full length drain trough. Kettle(s) are evenly spaced and pre-piped with steam control valves, line strainer, steam trap. Dual temperature faucet, 12" swing spout, (1 for one or two kettle, mixing valve on right front apron) (2 for three or four kettles, mixing valves on left and right front apron).

Classified by UL to NSF Standard #4. Meets ASME code.

- VKT26/6** 1 kettle - 26"w x 24"d x 21 $\frac{1}{2}$ "h.
- VKT40/66** 2 kettles - 40"w x 24"d x 21 $\frac{1}{2}$ "h.
- VKT50/66** 2 kettles - 50"w x 24"d x 21 $\frac{1}{2}$ "h.
- VKT64/666** 2 or 3 kettles - 64"w x 24"d x 21 $\frac{1}{2}$ "h.
- VKT80/6666** 3 or 4 kettles - 80"w x 24"d x 21 $\frac{1}{2}$ "h.

Height dimensions to the top of the table.

STANDARD FEATURES

- Direct kettle table, stainless steel top with marine edge on sides and rear, drain trough, sides, front, legs, flange feet.
- Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with $\frac{1}{4}$ x $\frac{5}{8}$ inch bar rim with butterfly shaped pouring lip and embossed gallon/liter markings, designed to operate at a maximum of 50 psi (3.4 kg/cm²). Steam supply controlled with valve mounted in right leg.
- Drain tray fits into the full length drain trough.
- Kettle(s) are evenly spaced and pre-piped with steam control valves, line strainer, steam trap.
- Dual temperature faucet, 12" swing spout, (1 for one or two kettle, mixing valve on right front apron) (2 for three or four kettles, mixing valves on left and right front apron).
- One year limited parts and labor warranty.

OPTIONS

- Security facility package.
 - a. Security type tamper resistant fasteners with tack welds.
- Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- One piece lift-off stainless steel cover.
- Tilting kettle strainer.
- Single perforated stainless steel basket assembly.

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



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SERVICE CONNECTIONS

- SS** Steam Supply Connection: 3/4" NPT.
- D** Drain for waste.
- C1** Water for swing faucet dual temperature, 3/8" IPS.

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.

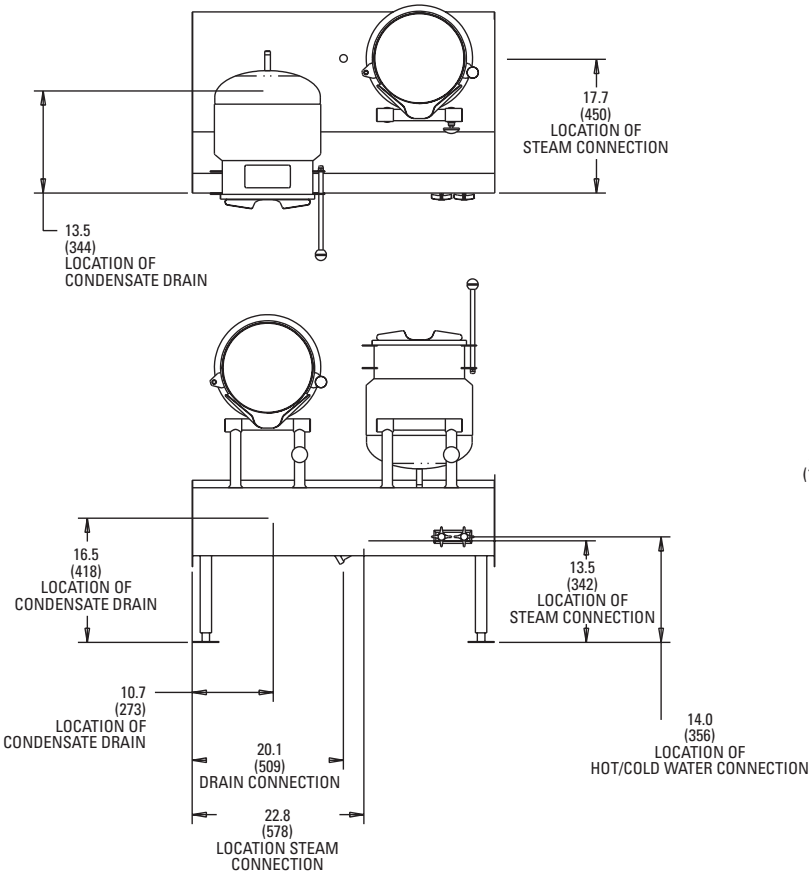
IMPORTANT

1. This appliance is manufactured for commercial installation only and is not intended for home use.

DIRECT STEAM DATA

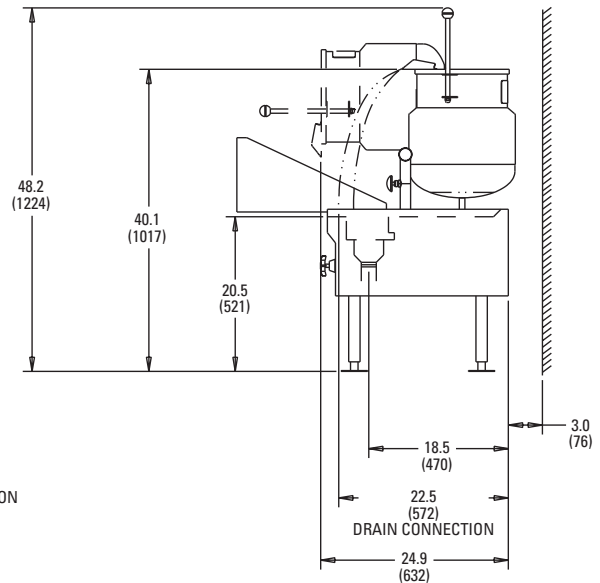
Steam supply to the kettles must:

1. Maintain a steady 10 psi flow under operating conditions.
2. Be adequately trapped to provide dry steam. (See ball float trap).



NOTE:

Typical utility dimensions shown.
Contact Customer Service for other sizes.



STEAM FLOW AT 10 PSIG AT THE KETTLE

Time to boil	Fast Boil 12 minutes		Medium Boil 20 minutes		Stock Boil 30 minutes	
	lbs/hr	kg/hr	lbs/hr	kg/hr	lbs/hr	kg/hr
6 Gallons	32	18	21	10	14	6

NOTE: Steam flow per each kettle.

TRUE WORKING CAPACITY PER EACH KETTLE:

Gallons	Quarts	Liters	4 oz. servings
6	24	23	392



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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.