

STEAM**VULCAN****KELT SERIES
ELECTRIC FLOOR MOUNTED
TILTING 2/3 JACKETED KETTLE****Model K40ELT****SPECIFICATIONS**

Electric self-contained, stainless steel, 2/3 jacketed floor mounted tilting steam kettle, Vulcan-Hart Model No. _____. 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** 12 KW, 20 gallon true working capacity
- ☐ **K40ELT** 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.
- Bar rim (1/4 x 5/8 inch 20 gallons) (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 lower water shut-off.
- 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.
- ☐ Correction facility package:
 - a. Security type fasteners with tack welds.
 - b. Stainless steel step over draw-off valve with chain.
- ☐ 480 volt, 60 Hz, 3 phase power supply.
- ☐ Increase to 24 kW for 40 - 60 gallon models (3 phase only).
- ☐ Increase to 33 kW for 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.
- ☐ Perforated stainless steel basket assembly (single - 20 gallon) (triple - 20 through 60 gallon).
- ☐ 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 lead-free vacuum breaker.
- ☐ Double pantry pot filler with lead-free 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

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KELT SERIES ELECTRIC FLOOR MOUNTED TILTING 2/3 JACKETED KETTLE

SERVICE CONNECTIONS

Electrical connection: Single point supply 1½" (29 mm) dia. (¾" conduit).

TRUE WORKING CAPACITIES (in 4 oz. servings)

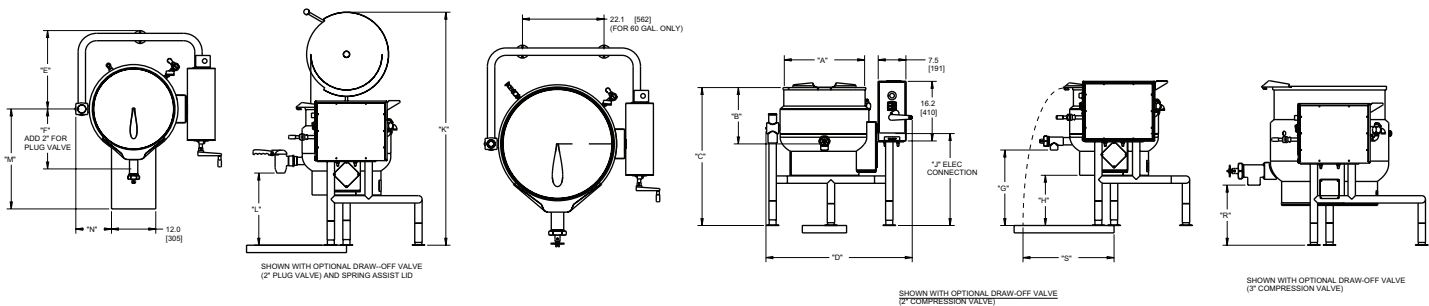
80 quarts/20 gallons/76 liters/640 servings
120 quarts/40 gallons/152 liters/1,280 servings
160 quarts/60 gallons/228 liters/1,920 servings

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.

MODEL	kW	PHASE	AMPERAGE PER LINE			MINIMUM CIRCUIT AMPACITY		
			208V	240V	480V	208V	240V	480V
K20ELT	12	1	57.7	—	—	75	—	—
		3	33.3	—	14.4	45	—	20
	16	1	—	66.7	—	—	85	—
		3	—	38.5	—	—	50	—
Standard K40ELT K60ELT	18	3	50.0	43.3	21.7	65	55	30
Optional K40ELT K60ELT	24	3	66.6	57.7	28.9	85	75	40
Optional K60ELT	33	3	91.6	79.4	39.7	115	100	50

	STANDARD DEVICE	STANDARD DEVICE	OPTIONAL DEVICE
	Shipped for 208/50/60/3 electrical service. Can be field converted to 208/50/60/1 and 240/50/60/3 and 240/50/60/1	Shipped for 208/50/60/3 electrical service. Can be field converted to 208/50/60/1	Shipped for 240/50/60/3 electrical service. Can be field converted to 240/50/60/1
K20ELT	✓	N/A	N/A
K40ELT	N/A	✓	✓
K60ELT	N/A	✓	✓



MODEL	TRUE WORKING CAPACITY	A	B	C	D	E	F	G	H	J	K	L	M	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	24.3	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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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.