

KGL SERIES

Gas Floor Mounted Stationary ²/₃ Jacketed Kettles





SPECIFIER STATEMENT

Gas self-contained, stainless steel fully insulated, ⅔ jacketed floor mounted 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) (³/₈ x 1 inch 40 gallons and greater) heavy bar rim, embossed gallon/liter markings. 50 psi (3.4 kg/cm²) steam jacket rating. Spring assist hinged stainless steel cover with condensate ring and drop down lift handle with heavy duty pivot assembly that includes a yolk style mount with tie bar. Stainless steel splash proof enclosure for controls and faucet bracket. Controls include a power switch, power "on" light, solid state temperature control with graduated warm, simmer and boil setting, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off. Gas control with combination gas valve, flame failure and gas type is field convertible. High efficiency Power Burner Heating System (64% to 68% efficiency). Tubular stainless steel legs with removable section and flanged feet. Steam jacket permanently filled with treated, distilled water. 110-120V, 50-60 Hz, 5A, with 6 foot cord and three-prong grounding plug.

UL Certified to ANSI Z83.11/CSA 1.8. Certified to NSF Standard #4. Meets ASME.

SPAN GAS TECHNOLOGY ENABLES FIELD ADJUSTABLE TO PROPANE GAS.

Approved by

Project		
AIA #	SIS #	
Item #	Quantity	C.S.I. Section 114000

MODELS

- **K20GL** 100,000 BTU/hr., 20 gallon true working capacity
- **K40GL** 100,000 BTU/hr., 40 gallon true working capacity
- □ K60GL 100,000 BTU/hr., 60 gallon true working capacity

STANDARD FEATURES

- Gas self-contained, stainless steel, ³/₃ jacketed floor mounted stationary steam kettle
- Ellipsoidal bottom kettle liner formed and fully welded standard type 316 and type 304 stainless steel exterior
- Heavy bar rim (¹/₄ x ⁵/₈ inch 20 gallons) (³/₈ x 1 inch 40 gallons and greater)
- Embossed gallon/liter markings •
- Faucet bracket
- 50 psi (3.4 kg/cm²) steam jacket rating
- Spring assist hinged stainless steel cover with condensate ring and drop down lift handle with heavy duty pivot assembly that includes a yolk style mount with tie bar
- Two inch compression tangent draw-off valve with perforated strainer
- Tubular stainless steel legs with flanged feet
- Stainless steel enclosure for "water resistant" controls
- 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
- Elevation from sea level to 8,999 feet standard, for higher elevation consult factory
- One year limited parts and labor warranty

OPTIONS

- Two inch bolt on plug draw-off valve with perforated strainer
- □ Three inch bolt on compression tangent draw-off valve with perforated strainer increases height of kettle
- □ Correction facility package:
 - a. Security type fasteners with tack welds
 - b. Stainless steel cover over draw-off valve with chain
- □ Stainless steel protector for the draw-off valve with chain
- □ Heavy duty 14 gauge welded cover twin bar welded handles, NOT spring assist
- Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Clean-up kit, includes draw-off brush, clean-up brush and paddle scrapper with 40" handle
- □ Stainless steel 48" whip
- Non-perfortaed strainer for draw-off valve
- □ (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 lead-free with vacuum breaker

Date

Double pantry pot filler lead-free with vacuum breaker

Date



SERVICE CONNECTIONS

- **Electrical Connection:** 110-120V, 50-60 Hz, 5A, with 6 foot cord and three-prong grounding plug.
- **Gas Connection:** ³/₄" NPT supply line required.
- (c1) Water Connection: For faucet option only.

Embossed Gallon/Liter Markings								
20-Gallon	40-Gallon	60-Gallon						
20 - 76	40 - 151	60 - 227						
18 - 68	35 - 132	55 - 209						
16 - 61	30 - 114	50 - 189						
14 - 53	25 - 95	45 - 171						
12 - 46	20 - 76	40 - 151						
10 - 38	15 - 57	35 - 132						
		25 - 95						
		20 - 76						

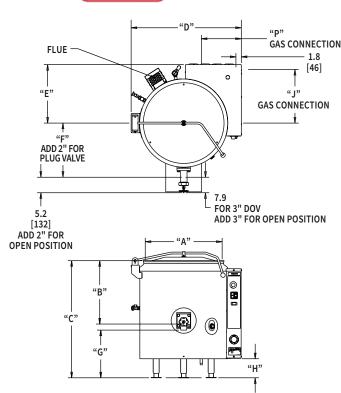
INSTALLATION MANUAL

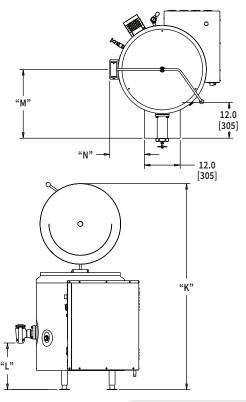
TRUE WORKING CAPACITIES (IN 4 OZ. SERVINGS)

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

NOTES

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75mm). Normal dimensions are in inches. Dimensions in [] are in millimeters.
- 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.
- Do not use plastic drains.
- Do not connect this unit to a ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15- and 20-ampere receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure.
- This appliance is manufactured for commercial installation only and is not intended for home use.





CAD and/or Revit Files Available

Model	True Working Capacity	A	В	с	D	E	F	G	н	J	к	L	М	N	Р
K20GL	20 gallons	21.6	15.2	36.8	32.7	18.6	15.6	19.5	6.4	17	32.6	19.2	20.9	9.5	14.6
	76 liters	549	386	935	831	472	396	495	163	432	828	488	531	241	371
K40GL	40 gallons	26	21.2	39.2	36.7	19.8	17.75	16	6.4	18	69	15.6	23	11.6	14.1
	152 liters	660	538	996	932	503	451	406	163	457	1753	396	584	295	358
K60GL	60 gallons	29.5	24.2	39.5	40.9	21.7	19.75	16.6	6	19.9	76.6	16.2	26.5	13.8	13.7
	227 liters	749	615	1003	1039	551	502	422	152	505	1946	411	673	351	348

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.

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