

STEAM**VULCAN****KDL SERIES
DIRECT STEAM FLOOR MOUNTED
STATIONARY 2/3 JACKETED KETTLE****Model K40DL**

ANSI/NSF Standard #4

**SPECIFICATIONS**

Direct steam, stainless steel, 2/3 jacketed floor mounted stationary 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 and 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. Two inch compression tangent draw-off valve with perforated strainer. Tubular stainless steel legs with flanged feet. Steam control assembly includes condensate return line strainer and, safety valve steam trap.

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

- ☐ **K20DL** 20 gallon true working capacity
- ☐ **K40DL** 40 gallon true working capacity
- ☐ **K60DL** 60 gallon true working capacity

STANDARD FEATURES

- Direct steam, stainless steel, 2/3 jacketed floor mounted stationary 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.
- 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.
- Two inch compression tangent draw-off valve with perforated strainer.
- Tubular stainless steel legs with flanged feet.
- Steam control assembly includes condensate return line strainer and, safety valve steam trap.
- One year limited parts and labor warranty.

OPTIONS

- ☐ 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 tamper resistant fasteners with tack welds.
 - b. Stainless steel step cover over draw-off valve with chain.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Perforated stainless steel basket assembly (single - 20 gal.) (triple - 20, 40 and 60 gallon).
- ☐ 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 vacuum breaker.
- ☐ Double pantry pot filler and 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



KDL SERIES

DIRECT STEAM FLOOR MOUNTED STATIONARY 2/3 JACKETED KETTLE

SERVICE CONNECTIONS

Steam supply: 3/4" IPS.

Condensate return: 1/2" IPS.

TRUE WORKING CAPACITIES (in 4 oz. servings)

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

NOTE

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -77 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.

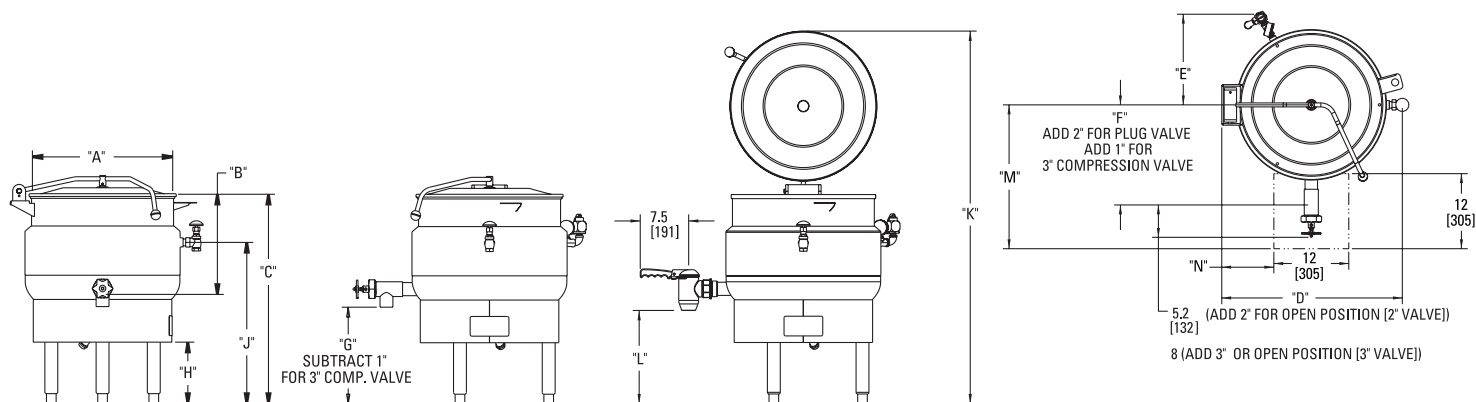
DIRECT STEAM DATA

Steam supply to the kettles must:

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

STEAM FLOW RATE AT 10 PSIG AT THE KETTLE

| | Fast Boil | | Medium Boil | | Slow Boil | |
|-----------|-----------|-------|-------------|-------|-----------|-------|
| | lbs/hr | kg/hr | lbs/hr | kg/hr | lbs/hr | kg/hr |
| 20 gallon | 48 | 22 | 32 | 15 | 24 | 11 |
| 40 gallon | 88 | 40 | 70 | 32 | 44 | 20 |
| 60 gallon | 132 | 60 | 105 | 48 | 66 | 30 |



| MODEL | TRUE WORKING CAPACITY | A | B | C | D | E | F | G | H | J | K | L | M | N |
|-------|-----------------------|------|------|-------|------|------|------|------|------|------|-------|------|------|------|
| K20DL | 20 gallons | 21.6 | 15.2 | 31.86 | 28.8 | 15.7 | 16 | 14.7 | 9.3 | 24.5 | 56.75 | 14.3 | 23 | 8.3 |
| | 76 liters | 549 | 386 | 809 | 732 | 399 | 406 | 373 | 236 | 622 | 1441 | 363 | 586 | 211 |
| K40DL | 40 gallons | 25.8 | 21.2 | 37.1 | 32.9 | 17.5 | 17.7 | 14 | 10.5 | 25 | 66 | 13.5 | 24.8 | 10.5 |
| | 152 liters | 656 | 538 | 942 | 836 | 445 | 450 | 356 | 267 | 635 | 1676 | 343 | 632 | 267 |
| K60DL | 60 gallons | 29.5 | 23.9 | 39.4 | 36.9 | 19.3 | 19.7 | 13.5 | 8 | 26.5 | 72.5 | 13 | 27.5 | 12.2 |
| | 227 liters | 749 | 607 | 1001 | 937 | 490 | 500 | 340 | 203 | 673 | 1842 | 330 | 700 | 310 |



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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.