

S T E A M

VULCAN**VGL SERIES
GAS STATIONARY 2/3 JACKETED KETTLES**

Model VGL40

**SPECIFICATIONS**

Self generating gas fired power burner, all welded type 304 stainless steel, 2/3 jacketed steam kettle, Vulcan-Hart Model No. (VGL20) (VGL40) (VGL60). Hinged cover (60 gallon spring assist). Fully welded hemispheric bottom kettle with type 304 stainless steel jacket and liner. (Type 316 stainless steel liner 20 & 40 gallons only). Jacket tested to 50 psi (3.4 kg/cm²). Factory charged with chemically pure water, rust inhibitor, and antifreeze for protection against freezing to -30°F. Kettle exterior is fully insulated. 2" draw-off valve with perforated strainer. Recessed control panel located on front of kettle. Controls include direct immersion thermostat, water sight glass, cooking light and pressure gauge. Safety features include low water cut-off, pressure relief valve, pressure switch and gas shut-off valve. Kettles mounted on stainless steel legs. Requires a 120 volt, 60 Hz, 1 phase power supply, 3.0 amp. 6' cord and plug supplied. 3/4" rear gas connection with gas pressure regulator.

CSA design certified. NSF listed. Meets ASME code.

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

- VGL20** 100,000 BTU/hr., 20 gallon capacity
- VGL40** 100,000 BTU/hr., 40 gallon capacity
- VGL60** 130,000 BTU/hr., 60 gallon capacity

STANDARD FEATURES

- Self generating gas fired power burner, all welded type 304 stainless steel, 2/3 jacketed steam kettle.
- Hinged cover (60 gallon spring assist).
- Fully welded hemispheric bottom kettle with type 304 stainless steel jacket and liner. (Type 316 stainless steel liner 20 & 40 gallons only). Jacket tested to 50 psi (3.4 kg/cm²).
- Factory charged with chemically pure water, rust inhibitor, and anti-freeze for protection against freezing to -30°F.
- Kettle exterior is fully insulated.
- 2" draw-off valve with perforated strainer.
- Recessed control panel located on front of kettle. Controls include direct immersion thermostat, water sight glass, cooking light, pressure gauge and electronic ignition with ignitions indicator light.
- Safety features include low water cut-off, pressure relief valve, pressure switch and gas shut-off valve.
- Kettle mounted on stainless steel legs.
- Requires a 120 volt, 60 Hz, 1 phase power supply, 3.0 amp. 6' cord and plug supplied.
- 3/4" rear gas connection with gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Spring assist cover (20 & 40 gallons).
- Spring assist cover with condensate ring.
- Two piece hinged cover.
- Correction facility package.
 - a. Controls protected by lockable cover (lock by others).
 - b. Security type tamper resistant fasteners with tack welds.
 - c. Perforated flue cover.
 - d. Stainless steel cover over draw-off with chain.
- 3" draw-off valve with perforated strainer.
- Type 316 stainless steel liner, 60 gallons.
- Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- Contour measuring strip.
- (12") (18" double jointed) single pantry faucet.
- (12") (18" double jointed) double pantry faucet.
- Double pantry washdown hose with 16" add-on faucet with backflow preventer.
- Double pantry washdown hose with backflow preventer.
- Double pantry pot filler and backflow preventer.
- Triple perforated stainless steel basket assembly.
- Draw-off valve strainer, solid.
- Clean-up kit; includes draw-off brush, clean-up brush w/36" handle and paddle scraper w/40" handle with nylon blade.
- Stainless steel 48" wire whip.

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



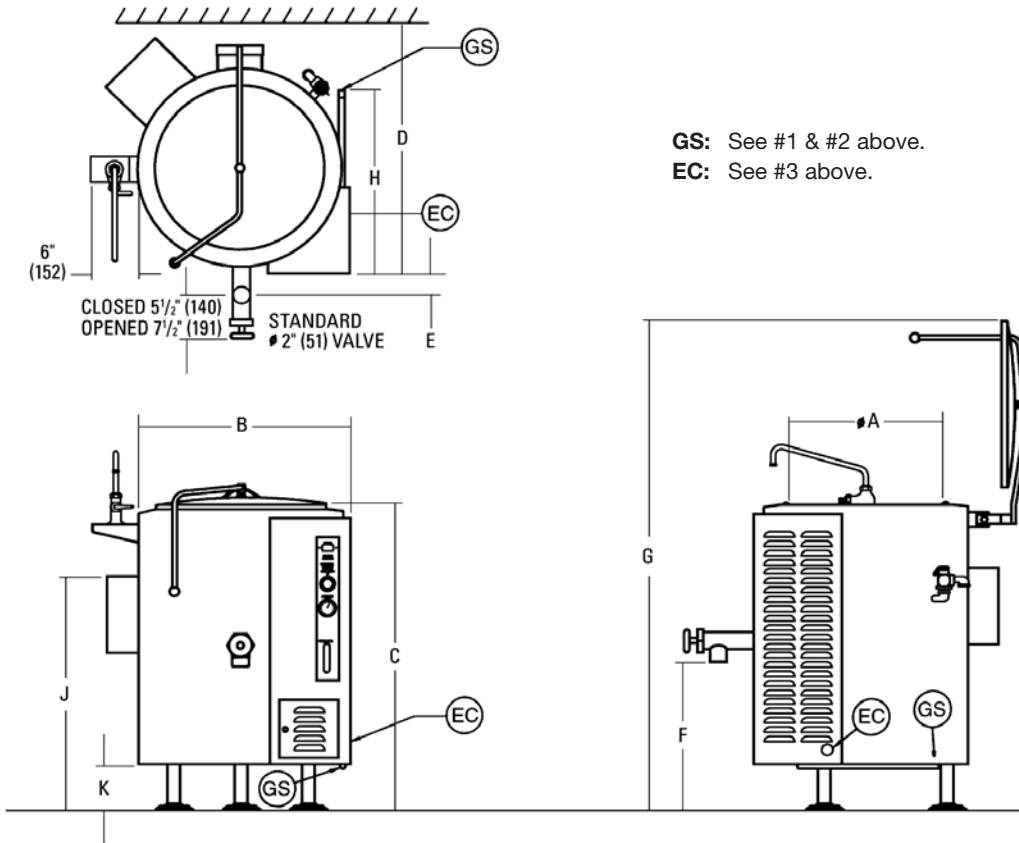
VGL SERIES GAS STATIONARY ²/₃ JACKETED KETTLES

IMPORTANT:

1. A pressure regulator sized for this unit is included. Minimum supply pressure: Natural gas 7" W.C. Propane 11" W.C.
2. Gas line connecting to unit must be ³/₄" or larger. If flexible connectors are used, the inside diameter must be at least the same as the ³/₄" iron pipe and rated for the correct gas input.
3. Requires 120 volt, 60 Hz, 1 phase electrical connection. Furnished with 6' cord and 3 prong plug. 3 amp total draw.
4. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing, refer to NFPA No. 96.

5. These units are manufactured for installation in accordance with ANSZ223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
6. Equipment clearance:

	Combustible	Non-Combustible
Rear	2"	2"
Right	6"	6"
Left	6"	6"
7. This appliance is manufactured for commercial installation only and is not intended for home use.



GS: See #1 & #2 above.
EC: See #3 above.

MODEL NO.	BTU/HR. INPUT	BRIMFUL CAPACITY*	4 OZ. SVGS.	A	B	C	D	E	F	G	H	J	K
VGL20	100,000	20 gal., 80 qts. 76 liters	640	20 508	27 1/2 698	40 1016	32 813	3 76	19 483	64 1626	24 610	30 1/2 775	6 152
VGL40	100,000	40 gal., 160 qts. 152 liters	1280	26 660	32 1/2 825	44 1118	38 1/2 978	2 51	19 483	72 1829	29 737	35 889	6 152
VGL60	130,000	60 gal., 240 qts. 227 liters	1920	30 762	36 1/2 927	49 1/2 1257	42 1016	2 1/2 63	21 1/2 546	85 2159	35 889	39 991	8 203

* Working capacity 70% to 80% of brimful depending on model.



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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.