



DONE TO PERFECTION.



About Vulcan

Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.

Vulcan is associated with the Vulcan Food Equipment Group and is a division of the ITW Food Equipment Group.

Company Overview

Our history can be traced back to 1865, and a foundry company in Louisville, Kentucky that manufactured cooking stoves and other products. That operation would later become part of the Hart Manufacturing Company.

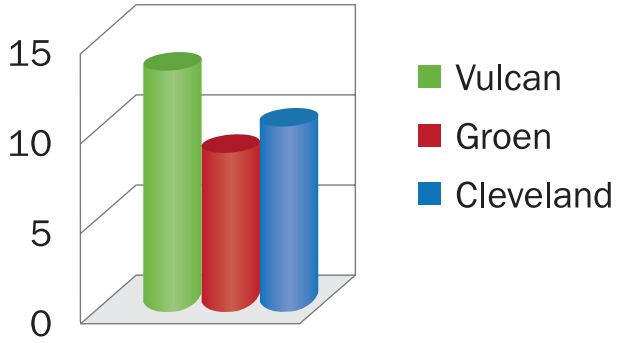
The Vulcan name first appeared in 1890 with the formation of the Vulcan Gas Heating Company. Through the early 20th century, both companies grew and continued to add product lines.

In 1949, Vulcan-Hart was formed when Hart Manufacturing Company acquired the Vulcan name and line of commercial products. The new company continued to expand its product lines, both through acquisitions and through research and development.

Today, Vulcan is among the world's largest manufacturers of commercial cooking equipment, with worldwide distribution of the broadest line of gas and electric equipment.



True Working Capacity



Our kettle line has been completely redesigned with more customer features

True Working Capacity design has up to 50% more capacity than other brands.

Embossed Gallon – Liter Markings are standard

Heavy Bar Rim added protection and longer life for those high demand environments

- ($\frac{1}{4}$ x $\frac{5}{8}$ inch 6 – 12 – 20 gallon)
- ($\frac{3}{8}$ x 1 inch 40 – 60 gallon)

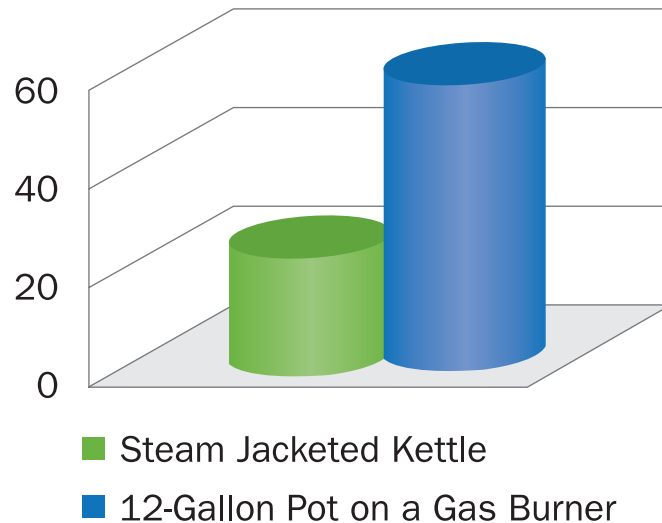


GALLONS – LITERS MARKINGS				
6 Gallon	12 Gallon	20 Gallon	40 Gallon	60 Gallon
6 – 23	12 – 45	20 – 76	40 – 151	60 – 227
5 – 19	10 – 38	18 – 68	35 – 132	55 – 209
4 – 15	8 – 30	16 – 61	30 – 114	50 – 189
3 – 11	6 – 30	14 – 53	25 – 95	45 – 171
2 – 8		12 – 46	20 – 76	40 – 151
		10 – 38	15 – 57	35 – 132
				25 – 95
				20 – 76





Heating Time



Energy Saving with Vulcan Steam Jacketed Kettles

No hot spots or scorched soups with steam jacketed kettles. Range burners only heat the bottom of the pan. With a gas burner, the extreme temperature (~2000°F) can burn and scorch the food, plus more than 50% of the energy is exhausted up the hood.

A steam jacketed kettle provides a larger heat transfer surface resulting with more energy transferred to the food.

Cook more with a steam jacketed kettle while reducing your total energy load. Now that's green technology!

MAXIMUM OPERATION TEMPERATURES

Operation Pressure (psig)	Maximum Temp (°F)	Operation Pressure (psig)	Maximum Temp (°F)
0 lbs.	212 degrees	20 lbs.	259 degrees
2 lbs.	219 degrees	25 lbs.	267 degrees
4 lbs.	224 degrees	30 lbs.	274 degrees
6 lbs.	230 degrees	35 lbs.	281 degrees
8 lbs.	235 degrees	40 lbs.	287 degrees
10 lbs.	239 degrees	45 lbs.	292 degrees
15 lbs.	250 degrees	50 lbs.	298 degrees



Labor Saving with Vulcan Steam Jacketed Kettles

Visualize preparing your signature sauce and other menu items with the even heating and precise temperature control of steam. Enjoy less “pot watching” and stirring, leaving more time for other tasks.

To remove product from a steam jacketed kettle couldn't be easier. Tilting models have a wide butterfly pouring lip to transfer the product effectively. With the Vulcan exclusive plug valve, product is dispensed with ease. To open just turn the handle 180° to the left and reverse to close, couldn't be easier.

VULCAN EXCLUSIVE "TRUE WORKING CAPACITY"

All kettles require head space (freeboard) for safe operation.
 Only Vulcan offers "True Working Capacity" so you get 25% to 50% greater capacity than Groen, Cleveland and other kettle brands.

NUMBER OF PORTIONS										% GREATER CAPACITY	
Nominal Capacity	Working Capacity	2 oz.	4 oz.	6 oz.	8 oz.	10 oz.	12 oz.	14 oz.	16 oz.	Groen	Others
6	6	384	192	128	96	77	64	55	48	50%	25%
12	12	768	384	256	192	154	128	110	96	50%	25%
20	20	1,280	640	427	320	256	213	183	160	25%	25%
40	40	2,560	1,280	853	640	512	427	366	320	25%	25%
60	60	3,840	1,920	1,280	960	768	640	549	480	25%	25%
Groen		2 oz.	4 oz.	6 oz.	8 oz.	10 oz.	12 oz.	14 oz.	16 oz.		
5	4	256	128	85	64	51	43	37	32		
10	8	512	256	171	128	102	85	73	64		
20	16	1,024	512	341	256	205	171	146	128		
40	32	2,048	1,024	683	512	410	341	293	256		
60	48	3,072	1,536	1,024	768	614	512	439	384		
80	64	4,096	2,048	1,365	1,024	819	683	585	512		
Cleveland/CFS		2 oz.	4 oz.	6 oz.	8 oz.	10 oz.	12 oz.	14 oz.	16 oz.		
6	4.8	307	154	102	77	61	51	44	38		
12	9.6	614	307	205	154	123	102	88	77		
20	16	1,024	512	341	256	205	171	146	128		
40	32	2,048	1,024	683	512	410	341	293	256		
60	48	3,072	1,536	1,024	768	614	512	439	384		
80	64	4,096	2,048	1,365	1,024	819	683	585	512		



Models	True Working Capacity	Counter Stand with Drain Drawer	Counter Stand Economy	Cabinet/Table Mounting	Cover Hinged with Condensate Ring	Cover Lift Off	Single Cooking Basket	Triple Basket Set	Kettle Lip Strainer	Heavy Bar Rim	Embossed Gallon/Liter Marking	316 SST Liner	Flanged Feet	208/60-50/3 Field Convertible to 240V & Single Phase	Field Replaceable Heaters	2" Compression DOV	3" Compression DOV	2" Plug DOV	Pan Carrier	Fill Faucets	Correctional Construction
K6ETT	S	A	A	A		A	A		A	S	S	S		S	S					A	O
K6DTT	S	A	A	A		A	A		A	S	S	S								A	
K12ETT	S	A	A	A		A	A		A	S	S	S		S	S					A	O
K12DTT	S	A	A	A		A	A		A	S	S	S								A	
K20ETT	S					A	A		A	S	S	S	S	S	S					A	O
K20-60GL	S				S	A		A		S	S	S	S		S	S	O	O		A	O
K20-60EL	S				S			A		S	S	S	S		S	S	O	O		A	O
K20-60DL	S				S			A		S	S	S	S			S	O	O		A	O
K20-60GLT	S				A	A		A	A	S	S	S	S		S	O	O	O	A	A	O
K20-60ELT	S				A	A		A	A	S	S	S	S		S	O	O	O	A	A	O
K20-60DLT	S				A	A		A	A	S	S	S	S			O	O	O	A	A	O

S = Standard A = Accessory O = Option



Boilers



**Holding &
Transport**



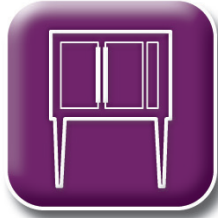
Fryers



Griddles



**Heavy Duty
Cooking**



Ovens



**Restaurant
Ranges**



**Steam
Equipment**

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