

## S T E A M

**VULCAN****SL & ST SERIES  
DIRECT STEAM FULLY JACKETED KETTLE**

Model SL80

**SPECIFICATIONS**

Direct steam fully jacketed stationary kettle. Kettle is mounted on 2" diameter legs with adjustable flanged feet. Spring assist hinged stainless steel cover with condensate ring and drop down lift handle. The dish shaped interior bottom is sloped to the front for a smooth product flow through a mounted, tapered, 2" plug type food product draw-off valve. Draw-off includes opening strainer. Graduated measuring rod. 15 PSI relief valve, vacuum relief valve, main and simmer steam supply valves. Steam pressure gauge and thermostatic steam trap all mounted and interconnected ready for final connections.

UL listed. Classified by UL to NSF Standard #4. Meets ASME code.

<input type="checkbox"/> <b>SL80</b>	80 gallons	303 liters
<input type="checkbox"/> <b>ST100</b>	100 gallons	379 liters
<input type="checkbox"/> <b>ST125</b>	125 gallons	473 liters
<input type="checkbox"/> <b>ST150</b>	150 gallons	568 liters

**STANDARD FEATURES**

- Kettle fully steam jacketed.
- Mounted on stainless steel 2" diameter legs with adjustable flange feet.
- Spring assist hinged stainless steel cover with condensate ring and drop down lift handle.
- Kettle interior bottom sloped to front for smooth product flow through a mounted, tapered, plug type food product draw-off valve of standard 2" diameter.
- Draw-off opening strainer.
- Graduated measuring rod.
- Faucet bracket.
- 15 PSI relief valve.
- Vacuum pressure relief valve.
- Main and simmer steam supply valve.
- Steam pressure gauge and thermostatic steam trap all mounted and interconnected ready for final connection.
- One year limited parts and labor warranty.

**OPTIONS**

- Three inch compression tangent draw-off valve with perforated strainer.
- Security facility package.
  - a. Security type fasteners with tack welds.
  - b. Stainless steel step over draw-off valve with chain.
- 316 stainless steel jacket liner
- Second year extended limited parts and labor warranty.

**ACCESSORIES (Packaged & Sold Separately)**

- Perforated stainless steel triple basket assembly.
- Ball float trap.
- P.R.V. – Pressure reducing valve.
- Clean-up kit, includes draw-off brush, clean-up brush and paddle scraper with 40" handle.
- Stainless steel 48" whip.
- Heat deflector shield.
- (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.
- Double pantry pot filler lead-free with 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 &amp; Order Fax: 1-800-444-0602



## SL & ST SERIES DIRECT STEAM FULLY JACKETED KETTLE

### SERVICE CONNECTIONS:

- SS** Steam Supply: 3/4" NPT
- CR** Condensate Return: 1/2" NPT, 6.5" AFF
- C1** Water: Faucet location.

### DIRECT STEAM DATA:

1. Maintain a steady 13 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.)

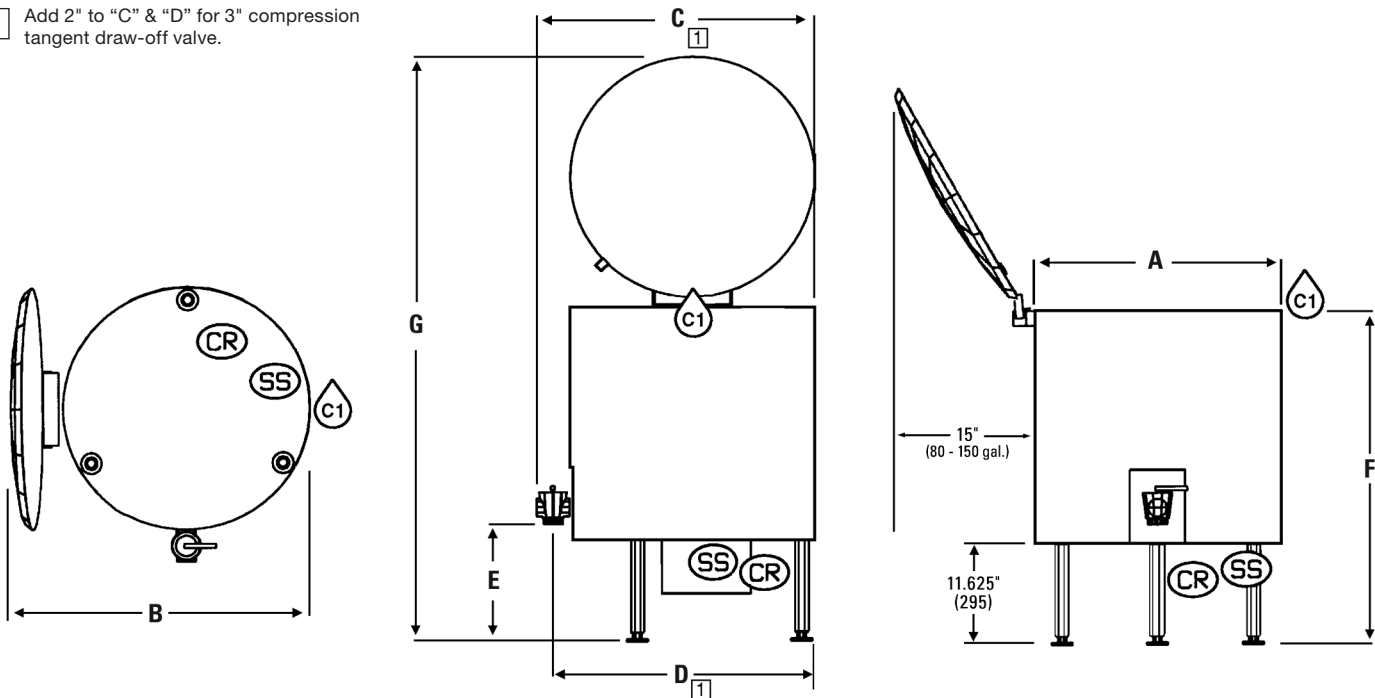
### STEAM FLOW RATE AT 15 PSIG AT THE KETTLE

	FAST BOIL		MEDIUM BOIL		SLOW BOIL	
	lbs/hr	kg/hr	lbs/hr	kg/hr	lbs/hr	kg/hr
<b>80 gallon</b>	179	87	127	58	96	44
<b>100 gallon</b>	191	81	143	65	110	50
<b>125 gallon</b>	224	102	179	81	138	63
<b>150 gallon</b>	269	122	215	98	165	75

### BRIMFUL CAPACITIES:

MODEL	GALLONS	QUARTS	LITERS	4 OZ. SVGS.
<b>SL80</b>	80	320	303	2560
<b>ST100</b>	100	400	379	3200
<b>ST125</b>	125	500	473	4000
<b>ST150</b>	150	600	568	4800

**1** Add 2" to "C" & "D" for 3" compression tangent draw-off valve.



MODEL	CAPACITY	A	B	C	D	E	F	G
<b>SL80</b>	80 gallons 303 liters	36 1/2 (927)	58 1/2 (1486)	41 1/2 (1054)	39 1/2 (1003)	13 (330)	40 (1016)	79 (2007)
<b>ST100</b>	100 gallons 379 liters	36 1/2 (927)	58 1/2 (1486)	41 1/2 (1054)	39 1/2 (1003)	13 (330)	45 (1143)	84 (2134)
<b>ST125</b>	125 gallons 473 liters	36 1/2 (927)	58 1/2 (1486)	41 1/2 (1054)	39 1/2 (1003)	13 (330)	52 (1321)	91 (2311)
<b>ST150</b>	150 gallons 568 liters	36 1/2 (927)	58 1/2 (1486)	41 1/2 (1054)	39 1/2 (1003)	13 (330)	58 1/2 (1486)	97 (2464)



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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.