Vulcan-Hart Stationary Gas Heated Kettle- 60 Gallon. Fully welded hemispherical bottom kettle. 304 Stainless steel jacket and liner. Inside dimensions: 30 in. dia. x 25 in. H. Electric starter: 120 V, 60 Hz, 3 amps, single phase. Inlets: (1) 30 in. dia. open top. Outlets: (1) 3/4 in. dia. NPT (female, gas), (1) 3/4 in. dia. NPT (female, pressure relief), (1) 1 in. dia. NPT (female, kettle), (1) 7 in. dia. exhaust duct. Overall dimensions: 50 in. L x 43 in. W x 48 in. H.
VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

VGL SERIES
GAS STATIONARY 2/3 JACKETED KETTLE

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>BTU/hr.</th>
</tr>
</thead>
<tbody>
<tr>
<td>VGL20</td>
<td>20 gallon</td>
<td>100,000</td>
</tr>
<tr>
<td>VGL40</td>
<td>40 gallon</td>
<td>100,000</td>
</tr>
<tr>
<td>VGL60</td>
<td>60 gallon</td>
<td>130,000</td>
</tr>
</tbody>
</table>

**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.
- ¾" 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.
  - Controls protected by lockable cover (lock by others).
  - Security type tamper resistant fasteners with tack welds.
  - Perforated flue cover.
  - 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**
- 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.

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 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 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. ¾” 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.
**VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028**

**502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602**

**VGL SERIES**
**GAS STATIONARY 3/4 JACKETED KETTLE**

**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 ANSI Z223.1a (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.

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>BTU/HR. INPUT</th>
<th>BRIMFUL CAPACITY*</th>
<th>4 OZ. SVGS.</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
<th>G</th>
<th>H</th>
<th>J</th>
<th>K</th>
</tr>
</thead>
<tbody>
<tr>
<td>VGL20</td>
<td>100,000</td>
<td>20 gal., 80 qts.</td>
<td>640</td>
<td>20</td>
<td>27 1/2</td>
<td>40</td>
<td>32</td>
<td>3</td>
<td>19</td>
<td>64</td>
<td>24</td>
<td>30 1/2</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td></td>
<td>76 liters</td>
<td>508</td>
<td>1016</td>
<td>688</td>
<td>813</td>
<td>76</td>
<td>483</td>
<td>1626</td>
<td>610</td>
<td>775</td>
<td>152</td>
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<tr>
<td>VGL40</td>
<td>100,000</td>
<td>40 gal., 160 qts.</td>
<td>1280</td>
<td>26</td>
<td>32 1/2</td>
<td>44</td>
<td>38 1/2</td>
<td>2</td>
<td>19</td>
<td>72</td>
<td>29</td>
<td>35</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td></td>
<td>152 liters</td>
<td>660</td>
<td>825</td>
<td>1118</td>
<td>978</td>
<td>51</td>
<td>483</td>
<td>1829</td>
<td>737</td>
<td>889</td>
<td>152</td>
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</tr>
<tr>
<td>VGL60</td>
<td>130,000</td>
<td>60 gal., 240 qts.</td>
<td>1920</td>
<td>30</td>
<td>36 1/2</td>
<td>49 1/2</td>
<td>42</td>
<td>2 1/2</td>
<td>21 1/2</td>
<td>85</td>
<td>35</td>
<td>39</td>
<td>8</td>
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<td></td>
<td></td>
<td>227 liters</td>
<td>762</td>
<td>927</td>
<td>1257</td>
<td>1016</td>
<td>63</td>
<td>546</td>
<td>2159</td>
<td>889</td>
<td>991</td>
<td>203</td>
<td></td>
</tr>
</tbody>
</table>

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

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