

S T E A M

VULCAN**EL & ET SERIES
ELECTRIC FULLY JACKETED KETTLE**

Model EL80

**SPECIFICATIONS**

Electric fully jacketed stationary kettle, Vulcan Model No. _____. 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. Furnished standard with a 15 PSI relief valve, magnetic conductor and electric heating elements, on/off switch with signal light and thermostat control, low water cut-off control and a pressure limit switch and pressure gauge. Power supply to be (208) (240) volt, 3 ph, 50/60 Hz standard.

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

| | | |
|---------------------------------------|-------------|------------|
| <input type="checkbox"/> EL80 | 80 gallons | 303 liters |
| <input type="checkbox"/> ET100 | 100 gallons | 379 liters |
| <input type="checkbox"/> ET125 | 125 gallons | 473 liters |
| <input type="checkbox"/> ET150 | 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.
- On/off switch with signal light and thermostat control. 15 PSI relief valve, magnetic conductor and electric heating elements, low water cut-off control and a pressure limit switch with pressure gauge.
- Available standard 208 volt, 3 phase, 50/60 Hz or 240 volt, 3 phase, 50/60 Hz.
- One year limited parts and labor warranty.

OPTIONS

- Three inch compression tangent draw-off valve with perforated strainer.
- Correction facility package.
 - a. Security type fasteners with tack welds.
 - b. Stainless steel step over draw-off valve with chain.
- 316 stainless steel jacket liner.
- Increase to 43.2 kW for 60 gallon models (3 phase only).
- 480 volt, 3 phase, 50/60 Hz.
- Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- Perforated stainless steel triple basket assembly.
- Clean-up kit, includes draw-off brush, clean-up brush and paddle scrapper 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 & Order Fax: 1-800-444-0602



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ELECTRIC FULLY JACKETED KETTLE**

NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 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.
- Plastic drains are not recommended due to inherent limited temperatures of the plastic. Boiler purge temperatures may exceed 180°F. The installer may be required to provide means to reduce boiler purge water temperature to be that of the condensate temperature of 140°F or less.
- This appliance is manufactured for commercial installation only and is not intended for home use.

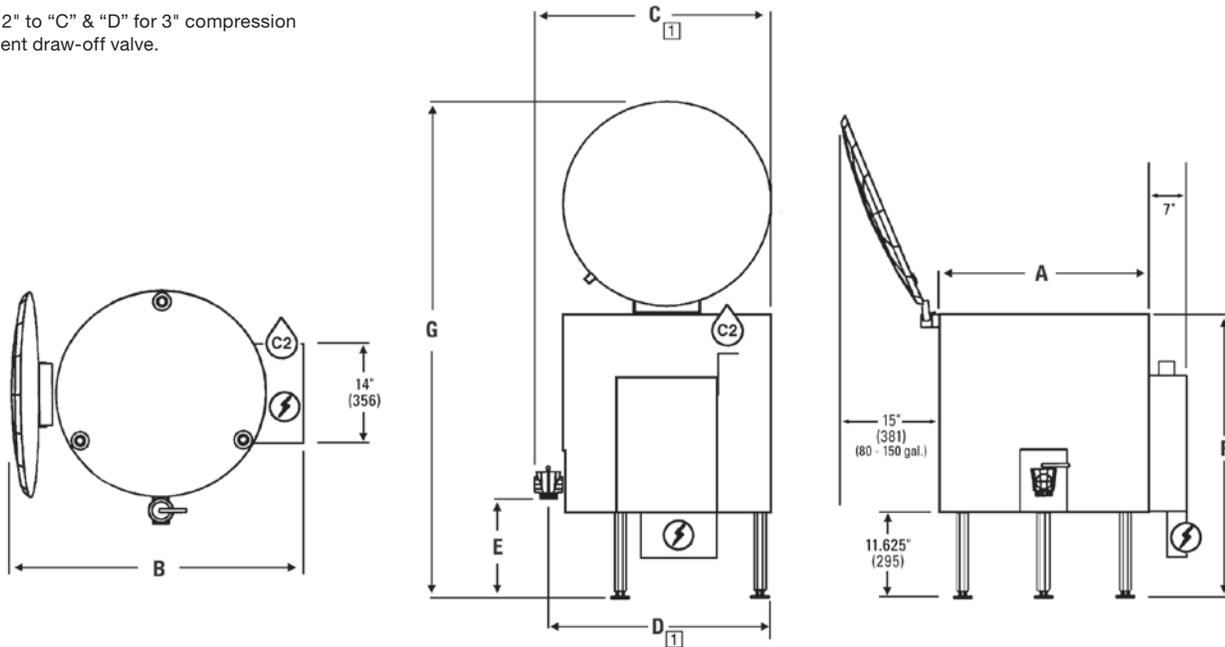
| BRIMFUL CAPACITIES: | | | | |
|---------------------|---------|--------|--------|-------------|
| MODEL | GALLONS | QUARTS | LITERS | 4 OZ. SVGS. |
| EL80 | 80 | 320 | 303 | 2560 |
| ET100 | 100 | 400 | 379 | 3200 |
| ET125 | 125 | 500 | 473 | 4000 |
| ET150 | 150 | 600 | 568 | 4800 |

| POWER | | | |
|-------|----|------|------|
| VOLT | PH | KW | |
| | | 36 | 43.2 |
| 208 | 3 | 100 | 120 |
| 240 | 3 | 86.6 | 104 |
| 480 | 3 | 43.2 | 52 |

SERVICE CONNECTIONS:

C2 Water: Faucet location.

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



| MODEL | CAPACITY | KW | A | B | C | D | E | F | G | H | I |
|-------|---------------------------|----|--------------|---------------|---------------|---------------|-------------|---------------|---------------|--------------|--------------|
| EL80 | 80 gallons 303 liters | 36 | 36½ (927) | 58½ (1486) | 41½ (1054) | 39½ (1003) | 13 (330) | 40 (1016) | 79 (2007) | 20¾ (527) | 22½ (572) |
| ET100 | 100 gallons 379 liters | 36 | 36½ (927) | 58½ (1486) | 41½ (1054) | 39½ (1003) | 13 (330) | 45 (1143) | 84 (2134) | 20¾ (527) | 22½ (572) |
| ET125 | 125 gallons 473 liters | 36 | 36½ (927) | 58½ (1486) | 41½ (1054) | 39½ (1003) | 13 (330) | 52 (1321) | 91 (2311) | 20¾ (527) | 22½ (572) |
| ET150 | 150 gallons 568 liters | 36 | 36½ (927) | 58½ (1486) | 41½ (1054) | 39½ (1003) | 13 (330) | 58½ (1486) | 97½ (2477) | 20¾ (527) | 22½ (572) |



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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.

S T E A M**OPERATING DATA
FULLY STEAM JACKETED GAS KETTLES****OPERATING DATA — GAS FIRED KETTLES**

| MODEL NO. | GALLONS OF WATER | | BURNER INPUT BTU/HOUR | HEAT UP TIME — MINUTES | |
|-----------|------------------|---------------|-----------------------|------------------------|--------------------|
| | WORKING CAPACITY | BOILER CHARGE | | *EMPTY TO 5 PSI | #LOADED 130°F RISE |
| GL40E | 33 | 13 | 105,000 | 24 | 65 |
| GS60E | 48 | 21 | 135,000 | 29 | 77 |
| GL80E | 68 | 21 | 135,000 | 29 | 99 |
| GT100E | 88 | 21 | 135,000 | 30 | 116 |
| GT125E | 113 | 21 | 135,000 | 32 | 141 |
| GT150E | 138 | 21 | 135,000 | 34 | 167 |

* Empty kettle at room temperature, cover closed, heated at 5 PSI, gauge pressure.

Kettle loaded with water to 3" below the rim (working capacity), with cover closed, with both kettle and water load at room temperature, time to raise the temperature of the water load 130°F.



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