

STEAM**VULCAN****K6DTT
DIRECT STEAM COUNTER
2/3 JACKETED TILTING KETTLE****Model K6DTT**

ANSI/NSF Standard #4

**SPECIFICATIONS**

Direct steam, all welded stainless steel, 2/3 jacketed counter tilting steam kettle. Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with 1/4 x 5/8 inch bar rim with butterfly shaped pouring lip and embossed gallon/liter markings, designed to operate at a maximum of 50 psi (3.4 kg/cm²). Removable tilt handle with insulated knob. Steam supply controlled with valve mounted in right leg and condensated drain through the left leg.

Exterior Dimensions:

21 3/4" w x 15 1/2" d x 30 1/2" h.

UL Classified for sanitation in accordance with ANSI/NSF Standard #4. Meets ASME code.

- ☐ **K6DTT** 6 gallons/24 quarts/23 liters capacity

STANDARD FEATURES

- Direct steam, all welded stainless steel, 2/3 jacketed counter tilting steam kettle.
- Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with 1/4 x 5/8 inch bar rim with butterfly shaped pouring lip and embossed gallon/liter markings, designed to operate at a maximum of 50 psi (3.4 kg/cm²).
- Embossed gallon/liter markings.
- Reversible tilt handle with insulated knob.
- Steam supply controlled with valve mounted in right leg and condensated drain through the left leg.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Security facility package.
- ☐ a. Security type tamper resistant fasteners with tack welds.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- ☐ One piece lift-off stainless steel cover.
- ☐ Tilting kettle strainer.
- ☐ Kettle tables.
- ☐ Kettle stand (see spec F-32474 or F-32603) with ADAPTER-DIRECT.
- ☐ Single perforated stainless steel basket assembly.

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

SERVICE CONNECTIONS



NOTE

- 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.
- This appliance is manufactured for commercial installation only and is not intended for home use.

DIRECT STEAM DATA

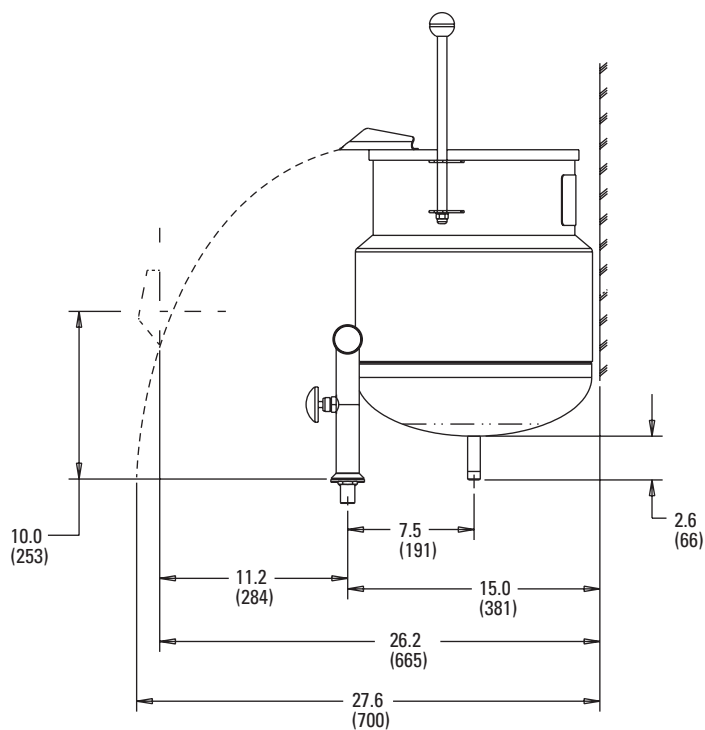
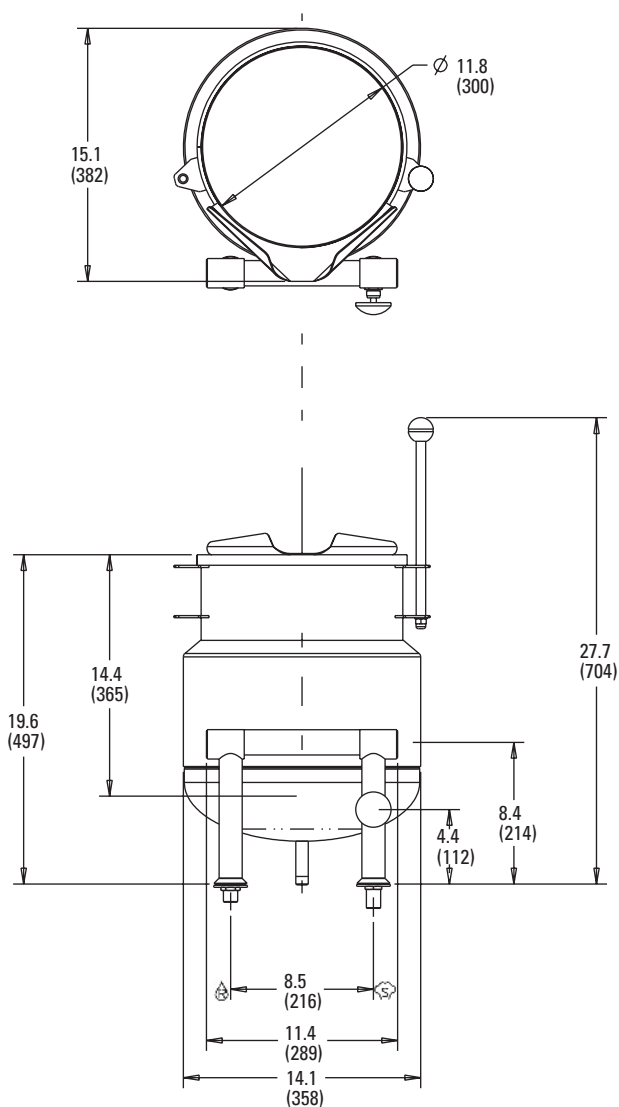
Steam supply to the kettles must:

1. Maintain a steady minimum 10 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 10 PSIG AT THE KETTLE

Time to boil	Fast Boil 12 minutes		Medium Boil 20 minutes		Stock Boil 30 minutes	
	lbs/hr	kg/hr	lbs/hr	kg/hr	lbs/hr	kg/hr
6 gallons	39	18	21	10	14	6

MODEL	TRUE WORKING CAPACITY	4 OZ. SERVINGS
K6DTT	6 gallons, 24 quarts 23 liters	192



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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.



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