

GS, GL & GT SERIES

Gas Fully Jacketed Kettles



Model GS60E







ANSI/NSF Standard #4

SPECIFIER STATEMENT

Gas fully jacketed stationary kettle. Kettle is mounted on 2" diameter legs with adjustable flanged feet. The kettle liner is constructed out of 316 Series stainless steel. Spring assist hinged stainless steel cover with condensate ring and drop down lift handle with heavy duty pivot assembly that includes a yolk style mount with tie bar. 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, vacuum relief valve, thermostat with a combination gas control valve and electronic ignition, low water cut-off control and a pressure limit switch and pressure gauge.

CSA design certified. Classified by UL to NSF Standard #4. Meets ASME code.

Project		
AIA #	SIS#	
Item#	Quantity	C.S.I. Section 114000

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☐ GS40ES	40 gallons	151 liters
☐ GS60E	60 gallons	227 liters
☐ GL80E	80 gallons	303 liters
☐ GT100E	100 gallons	379 liters
☐ GT125E	125 gallons	473 liters
☐ GT150E	150 gallons	568 liters

STANDARD FEATURES

- Kettle fully steam jacketed
- Mounted on stainless steel 2" diameter legs with adjustable flange feet
- 316 series stainless steel liner
- Reinforced hinged stainless steel cover with condensate ring and drop down lift handle with heavy duty pivot assembly that includes a yolk style mount with tie bar
- 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
- Vacuum pressure relief valve. 15 PSI relief valve; low water cut-off control; pressure limit switch and pressure gauge
- Thermostat with a combination gas control valve and electronic ignition
- One year limited parts and labor warranty
- Second year extended 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

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ 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
- $\hfill \square$ Double pantry washdown hose lead-free with vacuum breaker
- ☐ Double pantry pot filler lead-free with vacuum breaker

Approved by	Date	Approved by	Date



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SERVICE CONNECTIONS

Gas Supply: 3/4" NPT, 6" AFF, Volume per schedule.

(1) Electric Connection: 120-1 Circuit, 0.3 KW, 16 AFF.

(C1) Water: Faucet location.

IMPORTANT

- 1. A pressure regulator sized for this unit is included. Natural gas 8.0" W.C. Propane 10.5" W.C.
- 2. Gas line connecting to unit must be $\frac{3}{4}$ " or larger. If flexible connectors are used, the inside diameter must be at least the same as the $\frac{3}{4}$ " iron pipe and rated for the correct gas input.
- 3. Requires 120 volt, 60 Hz, 1 phase electrical connection. 3 amp total draw.
- An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at https://www.nfpa.org/. Refer to NFPA No. 96.
- These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at https://www.aga.org/.

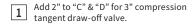
6.	Equipment Clearance:	Combustible	Non-Combustible
	Rear	2"	0"
	Right Side	0"	0"
	Left Side	0"	0"

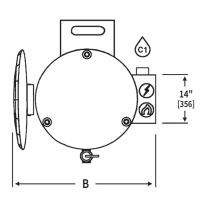
NOTES

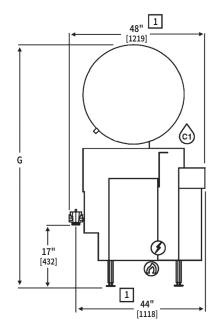
- Dimensions which locate the above connections have a tolerance of + or 3" (+ or 75mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Plastic drains are not recommended due to inherent limited temperatures of the plastic.
- This appliance is manufactured for commercial installation only and is not intended for home use.

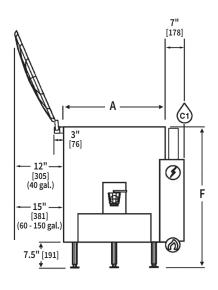
Brimful Capacities							
Model	Model Gallons		Liters	4 oz. Servings			
GS40ES	40	160	151	1280			
GS60E	60	240	227	1920			
GL80E	80	320	303	2560			
GT100E	100	400	379	3200			
GT125E	125	500	473	4000			
GT150E	150	600	568	4800			

INSTALLATION MANUAL









CAD and/or Revit Files Available

Model	Capacity	BTU/Hr. Input	A	В	С	D	E	F	G
GS40ES	40 gallons, 151 liters	135,000	36½ (927)	58½ (1486)	48 (1219)	44 (1118)	17 (432)	39 (991)	78 (1981)
GS60E	60 gallons, 227 liters	135,000	36½ (927)	58½ (1486)	48 (1219)	44 (1118)	17 (432)	39 (991)	78 (1981)
GL80E	80 gallons, 303 liters	135,000	36½ (927)	58½ (1486)	48 (1219)	44 (1118)	17 (432)	44 (1118)	83 (2108)
GT100E	100 gallons, 379 liters	135,000	36½ (927)	58½ (1486)	48 (1219)	44 (1118)	17 (432)	49 (1245)	88 (2235)
GT125E	125 gallons, 473 liters	135,000	36½ (927)	58½ (1486)	48 (1219)	44 (1118)	17 (432)	56 (1422)	95 (2413)
GT150E	150 gallons, 568 liters	135,000	36½ (927)	58½ (1486)	48 (1219)	44 (1118)	17 (432)	62½ (1587)	101 (2565)

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.