STEAM



K12DTT DIRECT STEAM COUNTER 2/3 JACKETED TILTING KETTLE



Model K12DTT





SPECIFICATIONS

Direct steam, all welded stainless steel, $^2/_3$ jacketed counter tilting steam kettle. Vulcan-Hart Model No. K12DTT. 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"w x 20.4"d x 36.2"h.

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

	K12DTT	12 gallons/48	quarts/45	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 ½ 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.
- Removable 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.

- □ Correction 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.
- ☐ Steam control assembly (line strainer, steam trap, safety valve).
- ☐ Single perforated stainless steel basket assembly.





K₁₂DTT **DIRECT STEAM COUNTER** 2/3 JACKETED TILTING KETTLE

SERVICE CONNECTIONS

Steam supply: 1/2" IPS.



Condensate return: 1/2" IPS.

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

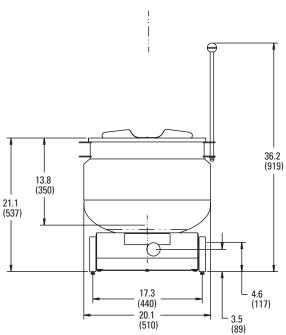
Steam supply to the kettles must:

- 1. Maintain a steady 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.)

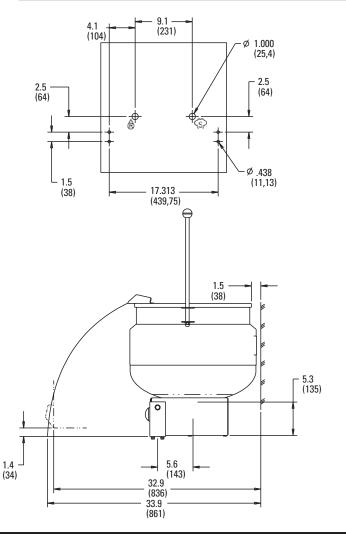
STEAM FLOW RATE AT 10 PSIG AT THE KETTLE

	Fast Boil 12 minutes		Medium Boil 20 minutes		Stock Boil 30 minutes	
Time to boil	lbs/hr	kg/hr	lbs/hr	kg/hr	lbs/hr	kg/hr
12 gallons	78	36	43	20	29	13

20.4 (519)		Ø 17.8 (452)
	: : !	Θ



MODEL	TRUE WORKING CAPACITY	4 OZ. SERVINGS
K12DTT	12 gallons, 48 quarts 45 liters	384





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