VULCAN

K SERIES
ELECTRIC TILTING KETTLES

EASY TO USE, SERIOUSLY EFFECTIVE

Vulcan's commercial kettles are designed with state-of-the-art features for improved ease of use and accuracy in any commercial operation. While serving as the perfect soup kettle, our versatile kettles can also be used for stews, broths, sauces, pastas and more.

ELECTRIC 2/3 JACKETED TILTING KETTLES

Increase productivity and safety in a busy kitchen with Vulcan's K Series electric countertop kettles. Enjoy less "pot watching" and stirring with even heating and the precise temperature control of steam.

STANDARD HEAVY RIM BAR

Keeps equipment looking new and reduces cover noise by providing durability, protection and longer life in heavy volume environments.

ADJUSTABLE LEVER POSITION

Mount the lever on the right or the left to meet your needs.

STANDARD EMBOSSED GALLON AND LITER MARKINGS

Create more accurate portion control through the ease of measurement and cooking accuracy.

K6ETT

316 STAINLESS STEEL INNER LINER

Provides additional corrosion resistance, reducing the likeliness to rust when cooking more acidic recipes.

LOCKING MECHANISM

Provides two position tilt lock options: upright and 100° for ease emptying and cleaning the kettle.

TRUE WORKING CAPACITY

Maximizes productivity by providing accurate room to work within the kettle.

K6ETT shown on STAND VSKT30 with DBLTS 18NZLJ faucet

ADD-ON OPTIONS

- Kettle stand
- Sliding drain pan
- Add-on faucet
- Washdown hose

FREE NEW EQUIPMENT CHECKOUT *by Hobart Service*

A Vulcan product expert will verify the new equipment was installed accurately and functioning properly — giving you greater peace of mind.

AVAILABLE MODELS

Countertop - K6ETT	6 Gal / 24 Qts
Countertop - K12ETT	12 Gal / 48 Qts
Floor - K20ETT	20 Gal / 80 Qts

Learn more at vulcanequipment.com/kettles

VULCAN

800-814-2028 | vulcanequipment.com

F44286 (07-23)