

Product: Steam Jacketed Kettles

Variations: Direct steam, electric or gas self-generating, standard height or low-profile, many sizes with many options available.

General: Kettles are available from 1 quart to 400 gallons capacity each. In school foodservice, 6 gallon is usually the smallest used and 40 gallon the largest. Kettles are used for all liquid products like soups, sauces and gravies. They are also used for browning meats for use in chili or tacos. They are available in stationary, non-tilting, or tilting either manually or electrically. When used with a steamer that has a pressure boiler, you can use the steamer's boiler to power the kettle. However most operators prefer self-generating. This is due to the fact that if the steamer's boiler were to require service, the kettles would not operate either. Steam kettles have great versatility and have a definite place in schools.

Differences: Most manufacturers kettles are similar. They are basically a double boiler. The differences come in the accessories that are either standard or optional. When a kettle is ordered, several features should be specified. They include a cover, which speeds up heat-up time and maintains heat with less energy input; hot & cold faucet and spout is necessary around any kettle; a 2" tangent draw-off is the valve on the bottom of kettles larger than 20 gallons that is used to drain off product. Other options are available, but the above should ALWAYS be specified. Also, some kettles are taller than others. Short series kettles are typically 35" off the ground, which is about 5" less than standard. This is important if you have short staff, for ease of cleaning.

Required Information: Size required, whether the unit is to be direct steam or self-generating, availability of water and drains. If self-contained, voltage and phase is required for electric and natural or propane is required for gas. The gas units also require 120 volt for the control circuits.

Concerns: We are always concerned today about versatility of a piece of equipment, which means whether the unit can be used for various foods. The kettles have been replaced in many operations by the tilting skillet or fry pan. Today, many schools that automatically ordered a 40-gallon kettle with all new construction now order one or two small kettles, in the 6-12 gallon range and use the skillets for production of the larger quantity items.

The smaller kettles are great for use on smaller batch items like sauces and gravies. There are many people that still prefer kettles for large batches of product. It is a choice for each system.

Be sure you are aware of the options available, because they can make the operator's job MUCH easier.



Product: Steam Jacketed Kettles **Quantity:** _____
Manufacturer: _____ **Model #:** _____

- Size:**
- 5 gallon (table top ONLY)
 - 10 gallon (table top ONLY)
 - 20 gallon (floor mounted)
 - 40 gallon (floor mounted)

- Power Source:**
- Direct steam (Requires remote steam generator)
 - Electric, 208/220/230/240/480, 3 phase *specify:* _____
 - Gas, Natural or Propane *specify:* _____

- Style:**
- Table top
 - Floor mounted on legs
 - Floor mounted on pedestal
 - Short series kettle which lowers operating height
 - Stationary (Non-tilting)
 - Tilting – Manual
 - Tilting – Automatic

- Options:**
- Hinged covers (on certain size kettles)
 - Lift-off cover (on table top kettles)
 - 2" tangent draw-offs (on floor mounted kettles)
 - Hot & Cold water faucets with swing spout
 - Hot & Cold water faucets with pre-rinse spray head
 - Pan carrier (used to hold pan in place while tilting kettle)
 - Brush set (includes paddle and two brushes)

Spec: Other pertinent information should accompany the above to provide a spec that looks something like this:

One (1) 40 gallon, floor mounted, tri-leg, manually tilting, steam jacket kettle, with 316 stainless steel construction, worm gear tilting mechanism, complete with hinged cover, 2" tangent draw-off, hot and cold faucet with spray nozzle, and steam control kit. Unit is to obtain steam from existing steamer that will be located next to the kettle. Options to include a pan carrier and a brush kit. Existing steamer operates at 10 P.S.I.

