

steam jacketed kettles

316 Stainless Liners

For continuous batches of high acid product such as barbecue sauce to be produced each day, a more resistant type 316 stainless liner should be used. 316 stainless steel provides an additional margin of corrosion resistance compared to other 300 grade stainless steel. The 316 stainless steel is standard on large kettles and available on table top models.

Gallon Master

Gallon master is an automatic water fill system which precisely delivers 1 to 999 gallons at the touch of a button. Its digital readout ensures accuracy and allows the Operator to set the volume, push a button and walk away to attend to other tasks.

Kettle Pan Carrier

This simple pan support attaches easily to the front of the kettle and holds a standard steamer pan at the pouring lip for easy filling. The steamer pan stays level regardless of the kettle pouring angle, and is easily removed for cleaning or storage. The pan carrier will hold 2/12-6" deep and half-size (12x10") pans.



Kettle pan carrier

Kettle Brush Set

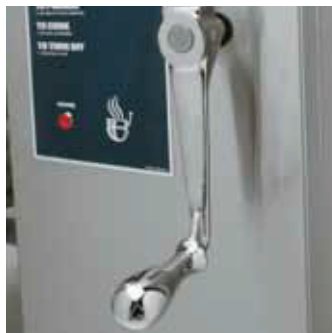
Especially designed to make kettle cleaning easier, the brushes in this set are non-abrasive alternatives to scrub pads and cloth. The set consists of a kettle brush, drain valve brush and long handle paddle for stirring ingredients during cooking.

Gas Quick Disconnects

Typically used when casters are ordered for stand-mounted table top gas kettles, the optional quick disconnect facilitates cleaning behind equipment. Provided with CSA Design Certified restraining cable and attachments.



Burner flame view access



Crank handle



Crank wheel



Pressure gauge

Kettle Tangent Strainers

A stainless tangent strainer with 1/4" perforations is standard on all stationary floor model kettles. The strainer keeps food solids from collecting and over cooking in the tangent well. Solid and 1/8" perforated tangent strainers are available for straining smaller food solids.



Flanged feet

Flanged Feet

Optional flanged feet for AH, EE, DEE and DH kettles are ideal for permanent installations and kettle stability. Recommended (or required) in areas with higher seismic activity.

Gallon Etch Markings & Contour Measuring Strips

Quickly and easily measure the amount of water or product in your kettle with either etched gallon marks or a removable hanging stainless steel measuring strip.

Kettle Pouring Lip Strainers

Strainers are available for the pouring lip of tilt model kettles to strain ingredients past vegetables or seafood. They are easily attached and removed for cleaning and to allow full flow of product when not required.



Kettle pouring lip