

Steam Jacket Kettles

Food Manufacturing Staff



The steam kettle line is utilized in the preparation of large quantities of soups, sauces, ready-to-eat meals, hummus, beverages and meats. A wide range of sizes and options are available, including:

- 0.5 to 1,000+ gallons
- One-piece (lift-off) or two-piece covers
- Tilting capability
- Sanitary outlet valves in a variety of sizes and configurations
- Strainers
- Custom baskets and agitators

All products are constructed with stainless steel grade 304 and 316 with options including hastelloy. Quality baffles and scalper blades ensure longterm maintenance-free operation.

GPE Equipment, www.gpeequipment.com [1]

Source URL (retrieved on 03/01/2015 - 4:33am):

<http://www.foodmanufacturing.com/products/2012/12/steam-jacket-kettles>

Links:

[1] <http://www.gpeequipment.com>