

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]

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