



**Jacketed Steam Kettles**

**FEATURES:**

- Continuous Culinary Grade Steam, 10 minutes after flipping the switch.
- Easily operated and maintained.
- Compact, dependable, 98% efficient. No fumes, no flooding, no fire wall, direct steam injection.
- Sustains food color and texture.
- Can steam food with seasoning directly applied to enhance flavor.
- Can operate multiple kettles singly or together for flexibility to meet changing customer demands.
- Cook chowder with direct steam injection, defrost frozen food, vegetables, and sauces.
- Steam supplied for additional appliances such as ovens, steam tables and proofers.

**HIGH/LOW SYSTEM AVAILABLE AS OPTION:**

*Select High side for:*

- steam cleaning
- direct injection cooking

**TWO USES FOR ONE GENERATOR:**

*Select Low side for:*

- baking bread
- powering jacketed kettles
- proofing dough
- steam tables, etc.

Table to determine approximate boiler horse-power required to operate steam-jacketed kettles for various cooking times. Figures are based on water from cold start to boiling point. Capacity to maintain cooking temperature once heat is reached will be considerably lower than figures shown. Normal radiation losses from kettle have been allowed, and it is assumed that kettle is properly piped and trapped. Trapping is very important.

<b>SIZE</b>	<b>15</b>	<b>30</b>	<b>1</b>	<b>2</b>	<b>3</b>
<b>KETTLE</b>	<b>MIN.</b>	<b>MIN.</b>	<b>MIN.</b>	<b>MIN.</b>	<b>MIN.</b>
10 Gal	2 H.P.	1 H.P.	1/2 H.P.		
25 Gal	5 H.P.	3 H.P.	2 H.P.	1 H.P.	1/2 H.P.
40 Gal	8 H.P.	4 H.P.	2 H.P.	1 H.P.	1/2 H.P.
50 Gal	10 H.P.	5 H.P.	3 H.P.	2 H.P.	1 H.P.
60 Gal	12 H.P.	6 H.P.	3 H.P.	2 H.P.	1 H.P.
80 Gal	15 H.P.	8 H.P.	4 H.P.	2 H.P.	2 H.P.
100 Gal	20 H.P.	10 H.P.	5 H.P.	3 H.P.	2 H.P.
125 Gal	25 H.P.	12 H.P.	6 H.P.	3 H.P.	2 H.P.
150 Gal	30 H.P.	15 H.P.	7 H.P.	4 H.P.	3 H.P.
200 Gal	50 H.P.	25 H.P.	12 H.P.	6 H.P.	3 H.P.
300 Gal	60 H.P.	30 H.P.	15 H.P.	7 H.P.	4 H.P.
400 Gal	80 H.P.	40 H.P.	20 H.P.	10 H.P.	5 H.P.
500 Gal	100 H.P.	50 H.P.	25 H.P.	12 H.P.	6 H.P.