

Steam Jacketed Kettles



General Cooking Procedures

Preheat kettles for all products except milk and eggs.



Rice, white:

Add 2 cups water per 1 cup rice, or 5 cups water per 1 pound rice. Turn kettle temperature control to #10 to boil water, then add rice and bring back to a boil. Turn dial to #4, cover kettle and simmer for 20 minutes. Empty cooked rice into large colander and drain if necessary. For brown rice: after adding rice to boiling water, turn dial to #4, cover and simmer for 40 minutes.



Pasta, noodles, spaghetti, macaroni:

Turn kettle temperature dial to #10 to boil water, add salt and oil if desired, add pasta (1 pound dry pasta to 6 quarts water), return to boil, turn dial to #4 to maintain slow boil, stirring frequently to prevent sticking, cook pasta to al dente stage (usually 8–12 minutes, depending on thickness of pasta). Drain cooked pasta.



Potatoes, dehydrated sliced:

5 pounds dehydrated yields approximately 20 pounds cooked. Place dehydrated potatoes in kettle, add water to cover (salt if desired), turn temperature dial to #10 until water boils, reduce temperature dial to #6 to simmer. Simmer potatoes 10–12 minutes after water boils. Drain.



Potatoes, cubed or small whole fresh:

Set temperature control to #10 to boil water, add potatoes (salt if desired), reduce temperature dial setting to #5–6. Recommended boiling times: 25–40 minutes, depending on size of potatoes. Drain.



Meat:

Brown meat on #10 temperature setting, stirring frequently: internal temperature of meat should reach at least 160–170°F. Drain if desired. Note: ground meat at refrigerated temperature takes approximately 10–15 minutes per 10 pounds meat to brown. Additional time may be necessary to thoroughly cook and tenderize larger, solid pieces of meat. Add any liquid or additional ingredients necessary to recipe and simmer until done on #5.



Sauces/soups, canned or frozen and thawed:

Place sauce or soup in kettle, turn kettle temperature dial to #5–7, depending on density of product and sensitivity to heat; stir frequently until product reaches temperature of 160–170°F.



A Model to Suit Everyone's Needs

Stow Away your Stock Pots and Get Cooking with Steam



Cleveland steam jacketed kettles offer ultra efficient heat transfer, uniform heating and superior product handling. Steam jacketed kettles offer faster cooking times because two thirds of the cooking surface comes into contact with the product at a much lower temperature, compared to stock pots that use a much higher temperature only at the bottom of the pot. In addition, accurate

temperature controls eliminate constant monitoring and resetting. Foods won't burn or scorch and you can hold product at a simmer without over cooking. Tilting models makes product handling simple. Clean up is easy since food isn't burned or over cooked like stock pots.

Ideal For:

Soups, delicate sauces, pasta, gravies, desserts, stews, braising meats, rice, reheating dishes and holding them until serving.

Increases Quality and Productivity:

- ✓ Heats from all sides and has 3-4 times larger heat surface than stock pots.
- ✓ Gentle uniform cooking.
- ✓ Faster cooking times using high energy steam.
- ✓ Precision temperature controls from a simmer to a rolling boil.
- ✓ No hot spots.
- ✓ Eliminates pot watching, constant stirring and large stock pots.

Improves Operator's Profits By:

- ✓ Reduces food waste due to over cooking and burning.
- ✓ Reheat meals without over cooking.
- ✓ Simmer food all day without over cooking.
- ✓ Simplifies and standardizes recipe and enhances recipe development.

Improves Worker Safety:

- ✓ Tilting models make pouring safe.
- ✓ Eliminates heavy lifting and carrying hot stock pots.

Saves Energy:

Kettles use 35% less energy than stock pots on an open burner. Keeps kitchens cooler.

Saves Time:

- ✓ Eliminates scrubbing of messy stock pots.
- ✓ Butterfly shaped pouring lip accurately pours product into containers for serving.



Available Models:

Model	Capacity Litres	Kilowatts Standard
Table Top		
KET6T	23	6.1
KET12T	45	9.8

Table Top with Gear Box for tilting Kettle

KET6TGB	23	6.1
KET12TGB	45	9.8

Twin Table Top

(Capacities shown are per kettle)

TKET6T	23	12.3
TKET12T	45	19.6

Floor Type - Lever Tilt

KET20T	80	12.3
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Floor Type - Tilting

KEL25T	100	9.8
KEL40T	150	14.7
KEL60T	225	14.7
KEL80T	300	14.7
KEL100T	375	14.7

Floor Type - Tilting - Gas

KGL40T	150	148mj
KGL60T	225	200mj
KGL80T	300	200mj

Floor Type - Short Series - Tilting

KEL40TSH	150	14.7
KEL60TSH	225	14.7

NOTE: All models are electric except where indicated.

Options & Accessories:



Covers - Lift Off

20-25G	80-100L	CL-25
40G/160L		CL-40
60G/225L		CL-60
80G/300L		CL-80
100G/375L		CL-100



Covers - Spring Assisted

40G/160L	CHS-40
60G/160L	CHS-60
80G/300L	CHS-80
100G/375L	CHS-100



Tri Basket Support

40G/150L	TBS-40
60G/225L	TBS-60
80G/300L	TBS-80
100G/375L	TBS-100



Half Moon Food Strainers

40G/150L	FS-40
60G/225L	FS-60
80G/300L	FS-80
100G/375L	FS-100



Tangent Draw Off Valve

2" TD-2 3" TD-3



Pantry Faucets

Single valve SPK
Double valve DPK



Cooking Baskets

6G/23L	BS-6
12G/45L	BS-12



Pan Carrier



Measuring Strips

25G/gal.	MS-25
40 gal.	MS-40
60 gal.	MS-60
80 gal.	MS-80
100 gal.	MS-100

Litre Marking KM



Accessory Kit KAK

kettle whip	KW
kettle ladle	KL
kettle brush	KB
draw-off brush	DB
kettle paddle	KP
nylon brush	CB

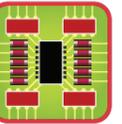
Correctional Package

tamper resistant covers
lockable covers
control covers
pressure gauge guard
tangent draw-off protection

Our State of the Art Sets Us Apart

Solid State Electronic Controls

Unlike kettles with mechanical controls, our exclusive design resists breakage and accidental changing or resetting.



Precise Temperature, Perfect Simmering

State of the art temperature control with less than 1° variance, lets you simmer delicate foods with total confidence.



Completely Splash Proof Controls

All electronic controls are splash proof for safety and easy cleaning.



Accurate LED Readouts

Indicates heat cycle and low water warning. Superior to traditional gauges which can break.



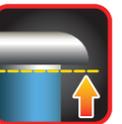
Higher Pressure, Higher Performance

50 PSI steam jacket rating lets you cook faster at higher temperatures than most other kettles.



Actual Kettle Size Capacity

Unlike others who figure capacity to the rim, our kettles hold the capacity stated. This is true on all our models.



Reinforced Rolled Rim

Added extra strength makes each kettle dent and damage resistant. Eliminates the need for a separate reinforcing bar.



Front Mounted Combination Pressure/Vacuum Gauge

Color coded in easy to view location with "Green" and "Vent Air" zones that easily identifies proper operation performance.

