

# FOODSERVICE EQUIPMENT

fermag.com

SEPTEMBER 2014

VOL 18 NO 9

*reports*

## 20 HOT HOLDING CABINETS

## 30 Food Prep Machines: A Primer

## 35 Design: LinkedIn's Corporate Cafe

PRO  
LIV  
SPARTAN

## STEAM-JACKETED KETTLE MAKERS

Cleveland Range Inc./  
Manitowoc Foodservice  
[clevelandrange.com](http://clevelandrange.com)

Electrolux Professional  
North America  
[professional.electroluxusa.com](http://professional.electroluxusa.com)

Groen/Unified Brands  
[unifiedbrands.net](http://unifiedbrands.net)

Hamilton Kettles  
[hamiltonkettles.com](http://hamiltonkettles.com)

Legion Industries  
[legionindustries.com](http://legionindustries.com)

LoLo Commercial Foodservice  
Equipment  
[getlolo.com](http://getlolo.com)

Market Forge Industries Inc.  
[mfi.com](http://mfi.com)

Southbend/Middleby  
[southbendnc.com](http://southbendnc.com)

Vulcan/TTW FEG  
[vulcanequipment.com](http://vulcanequipment.com)

motor-powered agitators that blend ingredients and scrape the kettle sidewalls.

Spurred by employee safety, kettle makers have developed new methods for pouring food from tilting kettles into containers. For floor-model tilt kettles, splash guards and floor troughs catch spills. Some counter-mounted tilt kettles can be placed on top of pull-out container drawers that position perfectly to catch the pour. Pouring lips attach to kettles and help guide food into the container, as well.

Cooks can eyeball exact quantities inside the kettle if gallon markings are etched inside. Manufacturers usually create marks at 1- or 2-gallon increments, but single-gallon marks might be an extra charge—you need to ask.

### Shiny Coat, Easy Maintenance

“Steam kettles probably have the least amount of maintenance than any unit you’ll find in a kitchen. You simply need to sanitize the cooking surface after use,” Eberwein says.

Kettles are cleaned in place using long brushes, small amounts of detergent and water.

On the exterior, kettles are available in matte or high-buff polish. The shiny surface costs more, but it’s easier to clean.

The only mechanics you need to handle or monitor on a kettle are the power switch and settings dial and the safety valve that displays pressure readings. Keep the tilt mechanisms clean as well. One-year warranties for parts and labor are standard, and longer coverage is available.

“Within a couple of weeks after they start to use their kettle, people realize that it is much easier to do things in a kettle than on a stove,” Burke says.



Kettles that tilt do so using a manual handle (smaller units), a turn-crank wheel or electricity (for the big units). If your kettle is not a tilt model, don't forget to order the tangent draw-off valve to empty contents.

## Professional Projects need Professional Consultants.



FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL  
THE AMERICAS  
Defining Excellence in Foodservice Consulting  
[www.fcsi.org](http://www.fcsi.org) • 309-808-2165