



Steam Jacketed Cooking Kettles

cooking for sauces, soups, and viscous food products

Primarily used in the food, dairy and beverage industry for soups, processed sauces and other food products requiring cooking and cooling.

Inox Fabrications Australia design and manufacture steam jacketed cooking kettles from 250L to 2000L capacity.

All product contact surfaces are smooth crevice free.

Heat up time is effective through proper design of the lower hemispherical shell which is constructed 304 SS, 316 SS or from SAF2205 to provide increased longevity for use with steam and is designed in accordance with the Pressure Vessel code AS1210.

All other surfaces are 316 SS for food contact surfaces and 304 SS for non product contact surfaces.

A 316 SS horizontal scraped surface agitator ensures even distribution of heat throughout the product and reduces burn-on.



The horizontal or vertical agitator also provides good mixing, particularly with product containing particulates. The scraper blades are made from food grade engineered plastic which is capable of withstanding the high temperatures reached during cooking of food products.

The scraper blades are easily removable and replaceable and are designed to self clean during CIP.

The agitator shafts and shell are sealed using food grade mechanical seals and the flanges which mount the seals and drive motor for the agitator are incorporated into the lower steam jacketed shell.

The hinged top is available to suit any application, for manual or automated product addition, filling and is guarded accordingly to Australian standards.

