


Cooking
kettles



The professionals
fully agree ...





The Gernal cooking kettle, something for everyone

Tilting cooking kettle :

The solid chassis and the hydraulics tilt the kettle evenly and without shocks.

Fixed cooking kettle:

Standard foreseen of a manual valve.

Kettle with tilting basket:

For specific applications the tilting basket can be further equipped with numerous possibilities (agitator, spraying system, ...) to optimize your production.



Heating

The cooking kettle has 3 different heating systems:

- Steam in double jacket (3 till 6 bar)
→ max. temperature: 135°C till 160°C
- electrical resistors heat up heat resistant and food graded oil
→ max. temperature: 230 °C
- thermal oil in double jacket
→ max. temperature: 230°C

Capacity and construction

The cooking kettles are available in different capacities: from 200 to +2000 litres, depending on the type of cooking kettle.



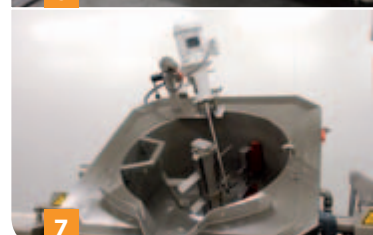
Can it be some more? Depending on the cooking kettle we offer the following options

- elevator
- vertical agitator **1**
- flow meter **2**
- 2 heating zones (bottom/wall)
- proportional steam valve
- direct steam injection **3**
- hydraulic lid **4**
- manual lid for pouring water **5**
- manual or pneumatic valve **6**
- external mixer **7**
- inline mixer
- cooling in double jacket
- weighing cells



Another extra:

- Vacuum cooking: cooking below 100°C
- Pressure cooking: cooking above 100°C



Applications

Cooking and mixing of different products: sauces, soups, mashed potatoes, vegetables, meat, ...





The advantages of the Gernal cooking kettles

- ✓ energy saving: the kettle is fully isolated
- ✓ user and maintenance friendly
- ✓ reliable
- ✓ food safe thanks to stainless steel components
- ✓ ergonomic thanks to in height adjustable feet

*It takes
a Gernal
to cook
like this!*

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