

Searing kettles



A multifunctional wonder for the industrial kitchen !





## The Gernal searing kettle offers you numerous possibilities

### **Bake & fry:**

Thanks to a temperature range up to 230°C meat and vegetables can be baked or fried very fast.

### **Cook:**

Thanks to the horizontal agitator with heat-resistant scrapers products are nicely and equally cooked. That's why sticking of rice and pasta, burning of soups and sauces are a thing of the past.

### **Stew:**

Finally all consecutive steps of a complete preparation or recipe can happen in the same kettle:

heating fat – colour meat – stewing vegetables – adding herbs and spices – adding moisture – cooking and finishing the mixture.

### **Wok:**

With this searing kettle you take advantage of the popular trend to wok meals.

Thanks to this searing kettle you are able to generate fresh looking, al dente dishes full of flavour.

## Heating

The searing kettle has got 3 different heating systems:

- steam in double jacket (8 bar)  
→ max. temperature: 170°C
- electrical resistors heating up heat-resistant oil  
→ max. temperature: 230 °C
- thermal oil in double jacket  
→ max. temperature: 230°C

In addition, these heating systems can be extended with direct steam injection.

## Capacity and construction

The searing kettle is available in 3 capacities:  
500, 800 and 1200 (only steam heated) litres.

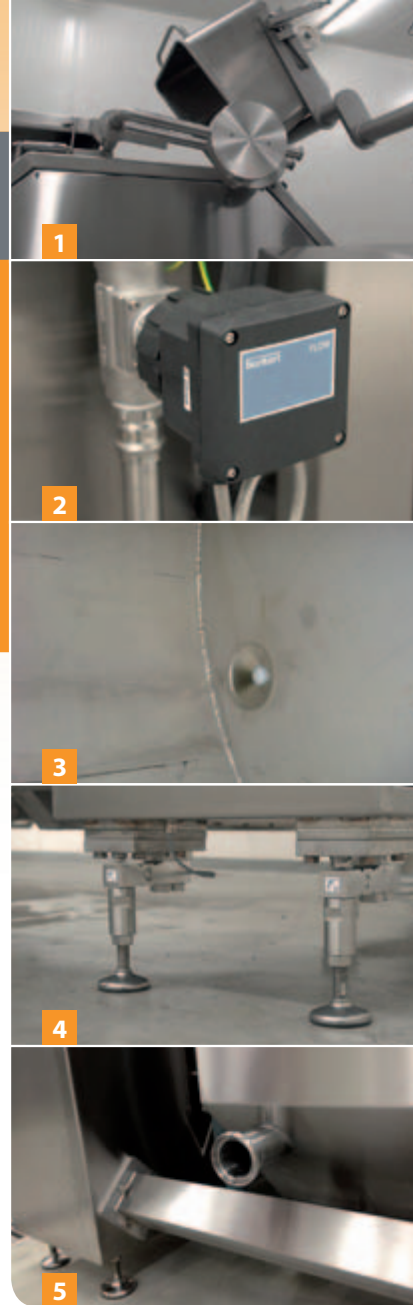
In addition, there are 2 different basic constructions:

- MBKV: a fixed searing kettle features an outlet to empty the kettle.
- MBK: de tilting searing kettle features the necessary hydraulics to easy empty the kettle.



## The searing kettle offers you a wide range of options

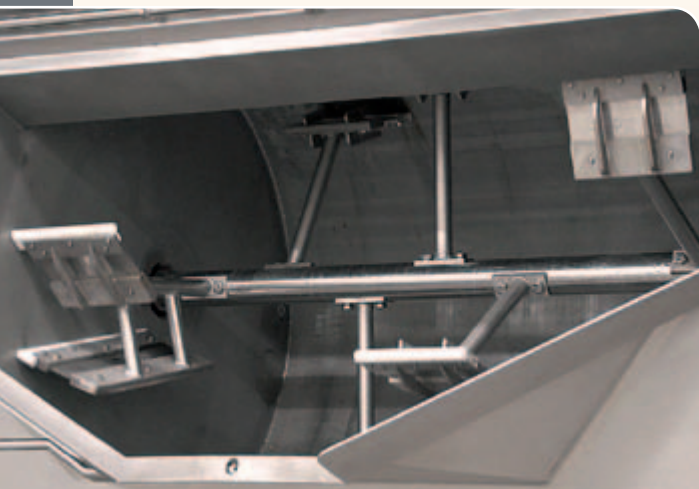
- elevator **1**
- flow meter **2**
- 2 heating zones (bottom and wall)
- proportional steam valve
- direct steam injection **3**
- cooling double jacket with water
- weighing systems **4**
- automatic lid
- pneumatic valve **5**



## Applications

Preparing dishes: All types of stew, bolognese sauce, goulash, noodles, ...





## The advantages of the automatic Gernal searing kettle



- ✓ a horizontal agitator for an optimal result
- ✓ rapid heating times
- ✓ complete preparations in one performant machine



**It takes  
a Gernal  
to cook  
like this!**

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