

Cooking Vessels Scrape Surface Stirrer with built in Steam Generator

Cooking Vessels with Built-In Steam Generators

Total Food Machines supplies industrial cooking vessels with integrated steam generators and scrape-surface agitation for commercial kitchens and food manufacturing facilities.

The built-in electric steam generator removes the need for an external factory steam supply. This provides a practical, self-contained cooking solution for manufacturers requiring the benefits of steam-jacketed heating without installing a separate boiler system.

Our European-manufactured T&S range is available in capacities from approximately 200 to 1,500 litres, with standard, fixed and tilting vessel configurations available to suit different products and production requirements.

The scrape-surface agitator continuously moves the product across the heated inner vessel surface. This provides consistent mixing and helps reduce sticking, scorching and product damage, particularly when processing thick, delicate or viscous foods.

Ideal Food Applications

- Soups, sauces and gravies
- Curries, stews and casseroles
- Ready meals and pie fillings
- Meat products and vegetables
- Pasta, rice and potatoes
- Stocks and broths
- Bakery and confectionery products
- Jams, preserves and fruit fillings

Main Features and Options

- Integrated electric steam generator
- No external factory steam supply required
- Capacities from approximately 200 to 1,500 litres
- Steam-jacketed heating
- Scrape-surface agitation
- Variable-speed mixing options
- Accurate temperature control



- Fixed or tilting vessel configurations
- Stainless-steel hygienic construction
- Product-discharge options
- Water-filling and metering systems
- Optional cooling using chilled water or glycol
- Standard or customised control systems
- Suitable for connection to complete production lines

Steam provides efficient and even heat distribution around the cooking vessel, helping manufacturers achieve consistent results between batches. Optional cooling systems can also provide a controlled cooking-to-cooling process within the same vessel.

These self-contained cooking vessels are suitable for manufacturers looking to increase production, reduce manual handling and maintain consistent product quality.

Total Food Machines can help specify the correct vessel capacity, agitation system, steam-generator output and control arrangement for your application.

Contact Total Food Machines

Tel: [+44 \(0\) 2890 994 202](tel:+44202890994202)

Email: sales@totalfoodmachines.com

Direct Web Link

<https://totalfoodmachines.com/machine/6264/cooking-vessels-scrape-surface-stirrer-with-built-in-steam-generator>

More Images







Total Food Machines,
Hillfarm,
Crossgar,
Co. Down,
BT30 9ET

Tel: 028 9099 4202
Web: www.totalfoodmachines.com