

Industrial Cooking Kettles Electric Steam & Gas

Industrial Cooking Kettles – Electric, Steam & Gas

Total Food Machines supplies a comprehensive range of industrial cooking kettles for commercial kitchens and food manufacturing facilities. Models are available with electric, steam or gas heating to suit different production requirements and factory services.

Our European-manufactured T&S range includes tilting agitator kettles, fixed cooking vessels and customised cooking systems for processing soups, sauces, gravies, curries, stews, ready meals, vegetables, meat products, pasta, rice and many other food products.

Tilting models allow the cooked product to be discharged quickly and safely, while agitator and scrape-surface options provide consistent mixing throughout the cooking process. Fixed vessels can be supplied with hygienic discharge outlets for pumping or transferring products to the next production stage.

Available Features and Options

- Electric, steam or gas heating
- Tilting or fixed cooking vessels
- Standard or custom-built capacities
- Product agitators
- Side and scrape-surface agitators
- Variable-speed mixing
- Automatic temperature control
- Water-filling systems
- Pouring strainers
- Product cooling options
- Touchscreen control systems
- Hygienic stainless-steel construction
- Mobile or fixed configurations

Each cooking kettle can be configured around the product, batch capacity, heating source and required mixing process. This provides a flexible solution for small, medium and large-scale food production.



Total Food Machines can help specify the correct cooking kettle for your application and provide assistance from initial consultation through to delivery and installation.

Contact Total Food Machines

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Direct Web Link

<https://totalfoodmachines.com/machine/7718/industrial-cooking-kettles-electric-steam-gas>

More Images



TOTAL FOOD MACHINES
120 LITRE ELECTRIC TILTING COOKING VESSEL

COOK • MIX • TILT • DISCHARGE
PRECISION BATCH COOKING FOR CONSISTENT RESULTS

BUILT FOR VERSATILE FOOD PRODUCTION

- 120 LITRE STAINLESS-STEEL COOKING VESSEL
- DIRECT ELECTRIC HEATING WITH PRECISE CONTROL
- 3 QUICK-CHANGE BASE SCRAPER
- 5-20 RPM VARIABLE, REVERSIBLE AGITATION
- AUTOMATIC TILTING FOR EASY DISCHARGE
- TEMPERATURE CONTROL UP TO 200°C
- FULLY INSULATED • HYGIENIC • EASY CLEAN

120 LITRE • ELECTRIC • SCRAPE-SURFACE AGITATOR

IDEAL APPLICATIONS

- READY MEALS & ETHNIC DISHES
- BAKERY & CONFECTIONERY
- STOCKS, VEGETABLES & MORE

FROM SOUPS AND SAUCES TO COMPLETE READY-MEAL RECIPES

CONTACT OUR SALES TEAM TODAY 0144 (0) 2890 994 202 sales@totalfoodmachines.com www.totalfoodmachines.com

CONSISTENT RESULTS **FLEXIBLE PRODUCT** **totalfoodmachines.com** **MIX, TILT, DISCHARGE. THE COOKING MADE SIMPLE.**







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