

Steam Jacketed Kettle

DCN Kettles are available with a wide range of options to suit each customer's unique processing needs:

- ⇒ Jet Cook Steam Infusion System
- ⇒ Steam Injectors
- ⇒ High Shear Mixer
- ⇒ Tilt Out Agitator
- ⇒ Tilting kettle
- ⇒ Recipe Management System
- ⇒ Load Cells
- ⇒ Braising Bar
- ⇒ Drop In Sieve
- ⇒ Outlet Valves
- ⇒ Access Platform

Kettle Features

- ⇒ Standard sizes from 80 to 500 gallon (custom sizes made to order)
- ⇒ Inclined scraping type agitator which has patented scoop-type scrapers with replaceable, heat resistant, food approved plastic blades.
- ⇒ Steam jacket operates up to 105psi
- ⇒ Kettles manufactured in stainless steel grade 316L for all food contact parts and type 304 for all other parts
- ⇒ Kettles are manufactured to ASME VIII Div 1
- ⇒ Split steam jacket available for cooking small batches
- ⇒ Insulated and clad in a stainless steel sheath
- ⇒ Standard internal sanitary finish of 180 grit
- ⇒ External surfaces have a semi-deluxe buff or bead blast finish

DCN direct steam kettles are designed for the cooking and/or mixing of a wide range of food products, including soups, casseroles, sauces and preserves.

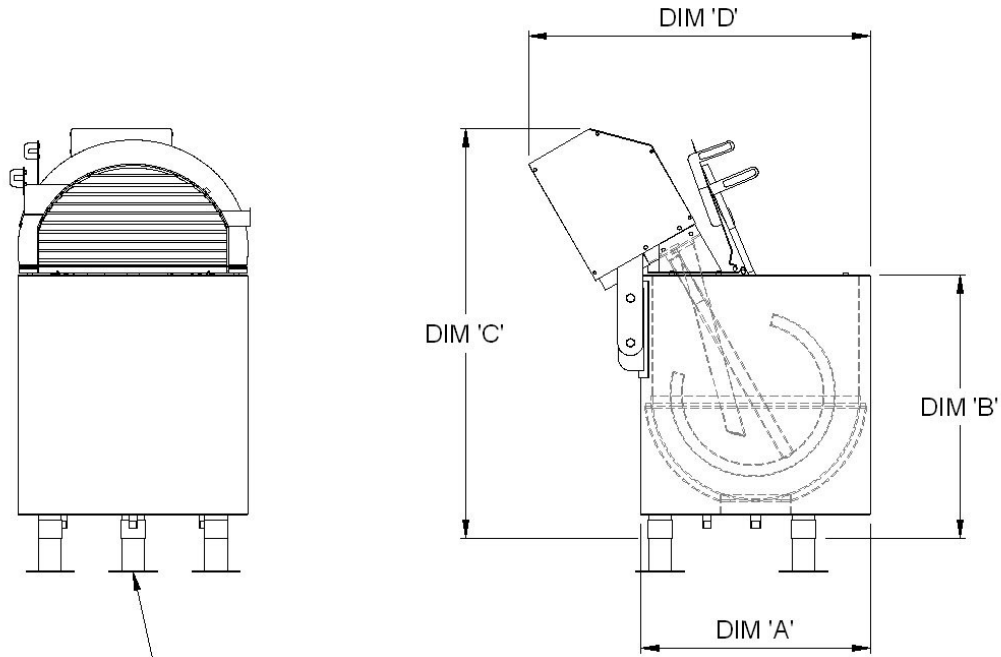
With custom designs to suit each customer's individual requirements; kettles are available with a huge range of features and accessories.

Kettles can be integrated into existing processes by utilizing the range of outlet options that can be fitted to the standard outlet in the base of the kettle.



DC NORRIS
NORTH AMERICA

TECHNICAL DATA



CAN BE ADJUSTABLE FOOT, LOAD CELL PLATE OR TO SUIT CUSTOMER INSTALLATION

Capacity (Gallons)	Dim A	Dim B	Dim C	Dim D	Connection Sizes
80	35"	41"	63"	53"	1"
125	42"	46"	70"	59"	1"
200	48"	49"	75"	65"	1 ½"
300	54"	55"	83"	70"	1 ½"
400	60"	63"	89"	76"	1 ½"



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