

Brokelmann Industrial Kettles

Kontakt



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Brökelmann

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Cook **SMART**
SAFETY
Superior
QUALITY



KETTLE
with
UNLOADING

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For
more than 50
Years!



Brokelmann is a worldwide supplier of stainless steel equipment and supplies for industry.

Brokelmann cooking kettles is to efficiently and effectively prepare large quantities of food in commercial or industrial settings. These kettles are designed to handle large volumes of ingredients and are commonly used in food processing plants, restaurants, catering services, and institutional kitchens.

Industrial cooking kettles are built to handle large batches of food, allowing for efficient cooking of large volumes in a single operation. This is crucial for commercial food production where high volumes are needed to meet demand.

Efficiency: They are designed for energy efficiency, with features such as insulation to minimize heat loss and optimize cooking times. This helps reduce operating costs and improves overall productivity.

Versatility: Industrial kettles are versatile and can be used for a wide range of cooking methods including boiling, simmering, stewing, braising, and even frying depending on the specific design and features. This versatility allows for the preparation of various types of dishes.

Quality: They are engineered to ensure consistent cooking results and maintain food quality even when cooking in large quantities. This consistency is vital for meeting quality standards and customer expectations.

Safety and Sanitation: Industrial cooking kettles are designed with safety features such as temperature controls to prevent accidents. Additionally, they are typically constructed from AISI 304 that are easy to clean and sanitize, meeting strict food safety regulations.

Customization: Many industrial cooking kettles offer customization options to suit different cooking requirements and preferences. This may include features such as adjustable temperature settings, mixing capabilities, and programmable controls.

Overall, the main aim of industrial cooking kettles is to provide a reliable and efficient solution for large-scale food preparation, ensuring consistent quality while meeting the demands of commercial food production.

Precise Temperature Control: Indirect heating systems allow for more precise control over cooking temperatures, which is crucial for delicate foods or recipes that require specific cooking conditions.

Even Heat Distribution: The fluid in the jacket evenly distributes heat around the cooking vessel, ensuring uniform heating of the food inside. This helps prevent hot spots and ensures consistent cooking results throughout the batch.

Energy Efficiency: While indirect heating systems may require slightly longer heating times compared to direct heat methods, they are generally more energy-efficient in the long run.

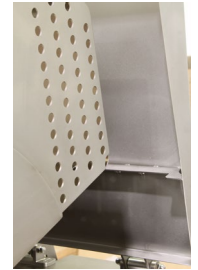


Energy
Efficiency

Gentle, Even Heating
for Delicate Dishes



Spout prevents from spilling

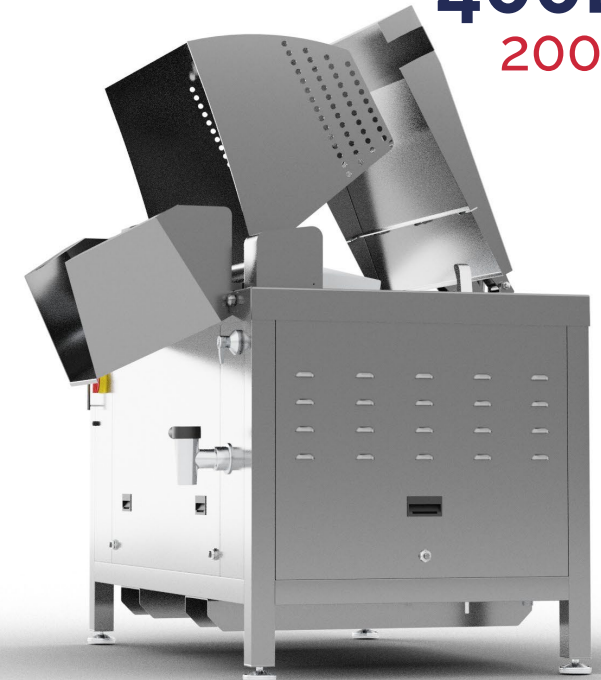


Electrically lifted basket

Options:

- # bumper
- # various baskets
- # various valves

400L
200L



Indirect heating systems can accommodate a wide range of cooking techniques and recipes, including delicate sauces, custards, soups, and stews. The ability to control temperatures precisely allows for greater flexibility in cooking various types of food without compromising quality.

