

Multi Purpose Steam Jacketed Vessel –

- Stainless Steel 304 Food Grade quality steel construction.
- Indirect steam injection to prevent steam getting mixed with cooked food.
- Pressure valve release.
- Free standing / wall mounted frame.
- With or without insulation.
- Lever tilted or gear tilted.
- Spring loaded / manually opened lids.
- Bakelite handles to prevent heat conductivity.
- Standard Capacity 10 to 150 liters. Custom made also available.
- Made under the wise supervision of our highly qualified and skilled professionals using technologically advanced machinery.
- Tested on various quality parameters to ensure the quality and consistency.

Sr. No.	Model	Capacity
1	Steam Jacketed Vessel	25 Liters
2	Steam Jacketed Vessel	50 Liters
3	Steam Jacketed Vessel	75 Liters
4	Steam Jacketed Vessel	100 Liters
	Also Available in custom built size	

A 316 SS scraped surface agitator (horizontal or vertical) ensures even distribution of heat throughout the product and reduces burn-on.

Sr. No.	Model	Standard Size	Capacity
1	Steam Jacketed Vessel		50 Liters
2	Steam Jacketed Vessel		100 Liters
3	Steam Jacketed Vessel		150 Liters
4	Steam Jacketed Vessel		200 Liters
	Also Available in custom built size		

Steam Jacketed Cooking Kettles

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cooking for sauces, soups, and viscous food products

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Primarily used in the food, dairy and beverage industry for soups, processed sauces and other food products requiring cooking and cooling.

Inox Fabrications Australia design and manufacture steam jacketed cooking kettles from 250L to 2000L capacity.

All product contact surfaces are smooth crevice free.

Heat up time is effective through proper design of the lower hemispherical shell which is constructed 304 SS, 316 SS or from SAF2205 to provide increased longevity for use with

steam and is designed in accordance with the Pressure Vessel code AS1210.



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Other surfaces are 316 SS for food contact surfaces and 304 SS for non product contact surfaces.

A 316 SS horizontal scraped surface agitator ensures even distribution of heat throughout the product and reduces burn-on.

The horizontal or vertical agitator also provides good mixing, particularly with product containing particulates. The scraper blades are made from food grade engineered plastic which is capable of withstanding the high temperatures reached during cooking of food products.

The scraper blades are easily removable and replaceable and are designed to self clean during CIP.

The agitator shafts and shell are sealed using food grade mechanical seals and the flanges which mount the seals and drive motor for the agitator are incorporated into the lower steam jacketed shell.

The hinged top is available to suit any application, for manual or automated product addition, filling and is guarded accordingly to Australian standards.

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Steam Jacket Cooking Kettles



Our team at Inox can design and manufacture stainless steel [cooking kettles](#) from 250L to 2000L capacity. Our food equipment, [beverage equipment](#) and cooking kettles are primarily used for cooking and cooling liquids. Our team design the steam [cooking kettles](#) to work efficiently and effectively and typical design features include:

- Hemispherical shell built from SAF2205 for efficient and longevity using steam heating
- Use of 316 SS for food contact surfaces and 304 SS for non product contact surfaces
Complies Pressure Vessel code AS1210
- Horizontal scraped surface agitator, ensuring even heat distribution which reduces burn on
- Industry grade toughened plastic scraper blades for withstanding high operating temperatures
- Self cleaning (CIP) scrapers, which are also easily detachable
- Food equipment industry standard mechanical seals for agitator
- Hinged top suitable for manual or automatic loading

Depending on your specification, our Inox food processing equipment design team take into consideration the cooking kettles' application, heating method (i.e. steam or water) and thickness of stainless steel shell.

Ribbon Blenders

Rice Cooking and multi purpose vessel

Firelit Steam cooking vessels are made of 16 SWGS 304 food grade stainless steel materials. Provided with steam inlet, steam trap valve and a handle and placed on a tubular stand for easy handling. (Gear tilting can also be provided on request). Suitable for cooking rice, vegetables and non-vegetarian items.

Available in varying sizes ranging from 10 kgs to 100 kgs.

Sambar / Rasam / Milk Cooking Vessel

Firelit Steam cooking vessels are made of 16 SWGS 304 food grade stainless steel materials. Provided with fully double jacketed with lid, steam inlet, safety valve, steam trap valve and a handle and placed on a tubular stand for easy handling. (Gear tilting can also be provided on request). Suitable for cooking sambar, rasam and milk.

Available in varying sizes ranging from 25 ltrs to 250 ltrs