

Double Jacketed Steam Kettle with / without Stirrer



The Double Jacketed Kettle is ideal in Food Processing industries for heating fruit juices & pulps, ayurvedic medicines and preparation of sugar syrup. It can be connected to a steam boiler with suitably insulated pipes. The steam is circulated within the outer jacket thus heating the contents.

The design of the steam kettle makes heating and cooking very efficient and fast. It can be used by all industries wherever liquids need to be heated. The Kettles are available in varying configurations as follows:

- Capacity can vary from 50 liters to 500 liters.
- They can be supplied with or without a stirrer to heat the contents evenly. When supplied with a stirrer a motor, gear box and a fan are provided on the top. The fan stirs the contents slowly and evenly for uniform heat.
- They can be supplied tilting type or non-tilting type. In case of tilting type, we can provide a manually operated gear box or a motorized gear box to help to smoothly tilt it without the operator feeling the load. When it is non tilting type, it can be provided with a bottom drain outlet.

The inner and outer layer of the Kettles are both fabricated in thick SS 304 sheets to bear the pressure of steam. The Kettle can be made to suit specific requirements and purposes. It's design takes care of all safety features.



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