



EASY TO USE, SERIOUSLY EFFECTIVE

Worry less about your sauces, soups and stocks – and more about your customers. Designed with state-of-the-art features that improve ease of use and accuracy, Vulcan's electric countertop kettles are the perfect addition to any commercial kitchen.



DONE TO PERFECTION.
vulcanequipment.com

ELECTRIC COUNTERTOP STEAM JACKETED KETTLES



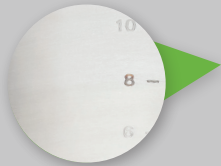
Increase productivity and safety in a busy kitchen with Vulcan electric countertop kettles. Take soups, sauces, stocks etc. offline to free up range space and eliminate the need to lift heavy stockpots. Enjoy less “pot watching” and stirring with even heating and the precise temperature control of steam. Available in 6- and 12-gallon models. Opt for a stainless-steel stand that includes a sliding drain pan to make emptying kettle contents a breeze.

ADVANTAGE

BENEFIT

Standard Embossed Gallon and Liter Markings	→ <i>Ease of measurement and cooking accuracy.</i>	→ Accurate portion control
Standard Heavy Rim Bar	→ <i>Provides added durability, protection and longer life in heavy volume environments.</i>	→ Keeps equipment looking new and reduces cover noise.
316 Stainless Steel Liner	→ <i>Provides additional corrosion resistance.</i>	→ Less likely to rust with more acidic recipes; such as tomato-based sauces.
True Working Capacity	→ <i>Provides more room to work within the kettle.</i>	→ Maximizes productivity.
Ellipsoidal Bottom	→ <i>Drains towards front.</i>	→ Improves pan-up and cleaning.

Standard Embossed Gallon & Liter Markings



316 Stainless Steel Liner (inner)



Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.

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