

General Cooking Procedures

Preheat kettles for all products except milk and eggs.



Rice, white:

Add 2 cups water per 1 cup rice, or 5 cups water per 450 grams of rice. Turn kettle temperature control to #10 to boil water, then add rice and bring back to a boil. Turn dial to #4, cover kettle and simmer for 20 minutes. Empty cooked rice into large colander and drain if necessary. For brown rice: after adding rice to boiling water, turn dial to #4, cover and simmer for 40 minutes.



Pasta, noodles, spaghetti, macaroni:

Turn kettle temperature dial to #10 to boil water, add salt and oil if desired, add pasta (450 grams of dry pasta to 5.7 Litres of water), return to boil, turn dial to #4 to maintain slow boil, stirring frequently to prevent sticking. Cook pasta to al dente stage (usually 8–12 minutes, depending on thickness of pasta). Drain cooked pasta.



Potatoes, dehydrated sliced:

2.25kg dehydrated yields approximately 9kg cooked. Place dehydrated potatoes in kettle, add water to cover (salt if desired), turn temperature dial to #10 until water boils, reduce temperature dial to #6. Simmer potatoes 10–12 minutes after water boils. Drain.



Potatoes, cubed or small whole fresh:

Set temperature control to #10 to boil water, add potatoes (salt if desired), reduce temperature dial setting to #5–6. Recommended boiling times: 25–40 minutes, depending on size of potatoes. Drain.



Meat:

Brown meat on #10 temperature setting, stirring frequently. Internal temperature of meat should reach at least 71–76°C. Drain if desired. Note: ground meat at refrigerated temperature takes approximately 10–15 minutes per 4.5kg of meat to brown. Additional time may be necessary to thoroughly cook and tenderize larger, solid pieces of meat. Add any liquid or additional ingredients necessary to recipe and simmer until done on #5.



Sauces and soups (canned, frozen or thawed):

Place sauce or soup in kettle, turn kettle temperature dial to #5–7, depending on density of product and sensitivity to heat; stir frequently until product reaches temperature of 71–76°C.

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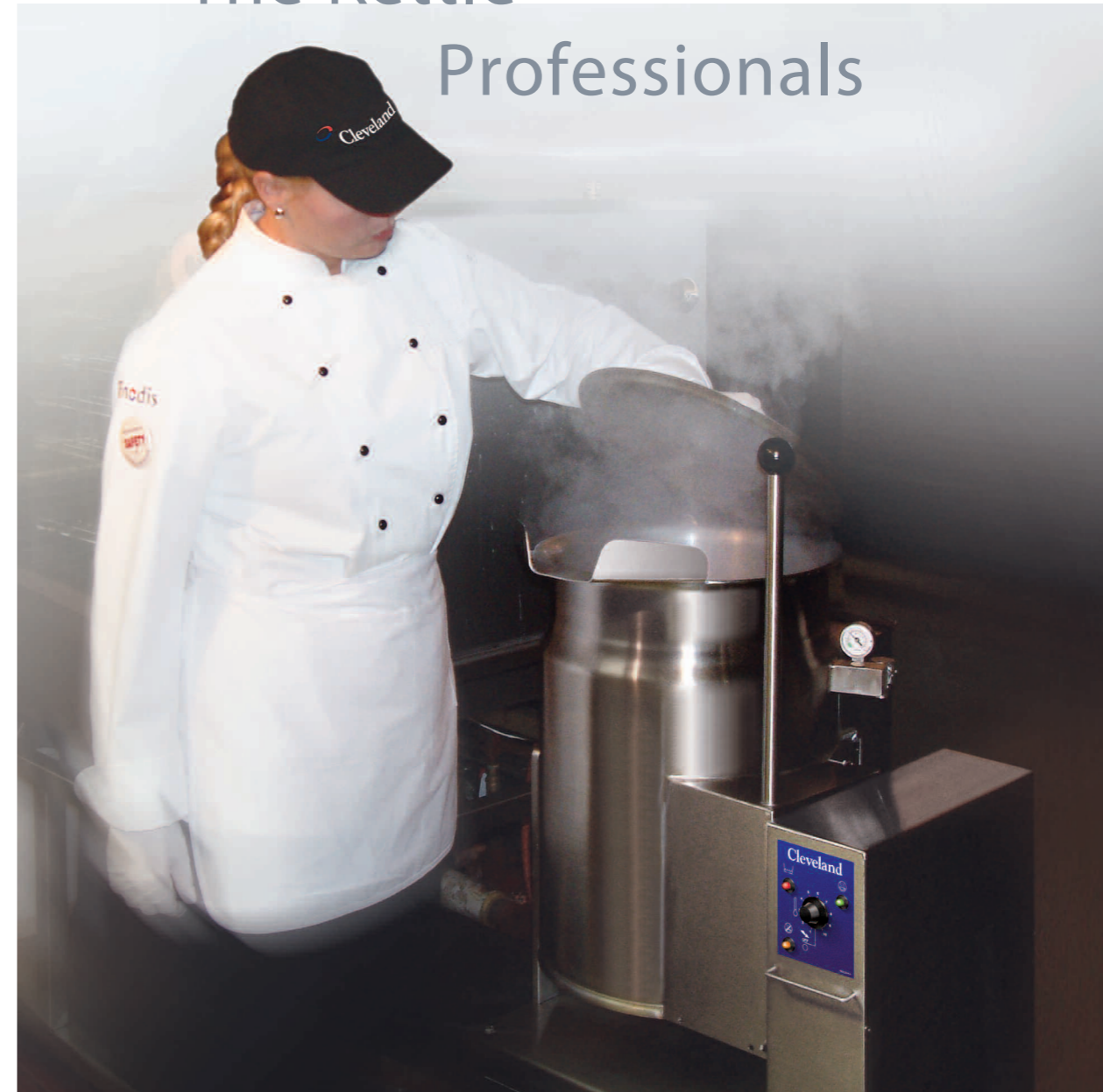
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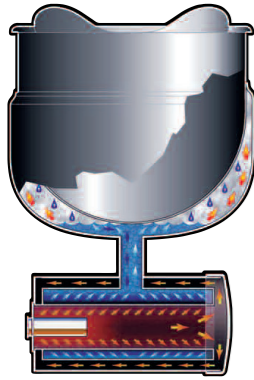
Steam Jacketed Electric Kettles



The Kettle Professionals



Stow Away your Stock Pots and Get Cooking with Steam



Cleveland steam jacketed kettles offer ultra efficient heat transfer, uniform heating and superior product handling. Steam jacketed kettles offer faster cooking times because two thirds of the cooking surface comes into contact with the product at a much lower temperature, compared to stock pots that use a much higher temperature only at the bottom of the pot. In addition, accurate

temperature controls eliminate constant monitoring and resetting. Foods won't burn or scorch and you can hold product at a simmer without over cooking. Tilting models makes product handling simple. Clean up is easy since food isn't burned or over cooked like stock pots.

Ideal For:

Soups, delicate sauces, pasta, gravies, desserts, stews, braising meats, rice, reheating dishes and holding them until serving.

Increases Quality and Productivity:

- ✓ Heats from all sides and has 3-4 times larger heat surface than stock pots.
- ✓ Gentle uniform cooking.
- ✓ Faster cooking times using high energy steam.
- ✓ Precision temperature controls from a simmer to a rolling boil.
- ✓ No hot spots.
- ✓ Eliminates pot watching, constant stirring and large stock pots.

Improves Operator's Profits By:

- ✓ Reduces food waste due to over cooking and burning.
- ✓ Reheat meals without over cooking.
- ✓ Simmer food all day without over cooking.
- ✓ Simplifies and standardizes recipe and enhances recipe development.

Improves Worker Safety:

- ✓ Tilting models make pouring safe.
- ✓ Eliminates heavy lifting and carrying hot stock pots.

Saves Energy:

Kettles use 35% less energy than stock pots on an open burner. Keeps kitchens cooler.

Saves Time:

- ✓ Eliminates scrubbing of messy stock pots.
- ✓ Butterfly shaped pouring lip accurately pours product into containers for serving.



A Model to Suit Everyone's Needs

Available Models:

Model	Capacity litres	Kilowatts	
		Standard	High
Table Top			
KET-6-T	23	6.1	9.8
KET-12-T	45	9.8	12.3

Twin Table Top (Capacities shown are per kettle)			
TKET-6-T	23	12.3	19.6
TKET-12-T	45	19.6	24.5

Floor Type - Lever Tilt			
KET-20-T	80	12.3	

Floor Type - Tilting			
KEL-25-T	100	9.8	14.7
KEL-40-T	150	14.7	24.5
KEL-60-T	225	14.7	29.4
KEL-80-T	300	14.7	29.4
KEL-100-T	375	14.7	29.4

Floor Type - Stationary			
KEL-25	100	9.8	14.7
KEL-30	110	12.3	19.6
KEL-40	150	14.7	24.5
KEL-60	225	14.7	29.4
KEL-80	300	14.7	29.4
KEL-100	375	14.7	29.4

Floor Type - Short Series - Stationary			
KEL-40-SH	150	14.7	24.5
KEL-60-SH	225	14.7	29.4

Floor Type - Short Series - Tilting			
KEL-40-TSH	150	14.7	24.5
KEL-60-TSH	225	14.7	29.4

Common Options & Accessories:



Covers - Lift off

25 gal.	CL-25
40 gal.	CL-40
60 gal.	CL-60
80 gal.	CL-80
100 gal.	CL-100



Tangent Draw-Off Valves

2"	TD-2
3"	TD-3



Switch Guard SG



Covers - Spring Assist

25 gal.	CHS-25
40 gal.	CHS-40
60 gal.	CHS-60
80 gal.	CHS-80
100 gal.	CHS-100



Tri-Basket Support Kits

25 gal.	TBS-25
40 gal.	TBS-40
60 gal.	TBS-60
80 gal.	TBS-80
100 gal.	TBS-100



Measuring strips

25 gal.	MS-25
40 gal.	MS-40
60 gal.	MS-60
80 gal.	MS-80
100 gal.	MS-100



Pantry Faucets

single control valve	SPK
double control valve	DPK



Cooking Baskets

3 gal.	BS-3
6 gal.	BS-6
12 gal.	BS-12



Accessory Kit KAK

kettle whip	KW
kettle ladle	KL
kettle brush	KB
draw-off brush	DB
kettle paddle	KP
nylon brush	CB



Kettle filters c/w hose

single control valve	SKFK
double control valve	DKFK



Half Moon Food Strainer

25 gal.	FS-25
40 gal.	FS-40
60 gal.	FS-60
80 gal.	FS-80
100 gal.	FS-100



Pre-Rinse Spray Head

c/w hose	PRSK
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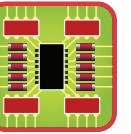
Pan Carrier PCK

NOTE: Not all Options and Accessories fit on to all kettles. For inquires and additional Options and Accessories, call 1800 035 327.

Our State of the Art Sets Us Apart

Solid State Electronic Controls

Unlike kettles with mechanical controls, our exclusive design resists breakage and accidental changing or resetting.



Precise Temperature, Perfect Simmering

State of the art temperature control with less than 1° variance, lets you simmer delicate foods with total confidence.



Completely Splash Proof Controls

All electronic controls are splash proof for safety and easy cleaning.



Accurate LED Readouts

Indicates heat cycle and low water warning. Superior to traditional gauges which can break.



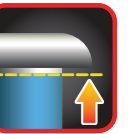
Higher Pressure, Higher Performance

50 PSI steam jacket rating lets you cook faster at higher temperatures than most other kettles.



Actual Kettle Size Capacity

Unlike others who figure capacity to the rim, our kettles hold the capacity stated. This is true on all our models.



Reinforced Rolled Rim

Added extra strength makes each kettle dent and damage resistant. Eliminates the need for a separate reinforcing bar.



Front Mounted Combination Pressure/Vacuum Gauge

Color coded in easy to view location with "Green" and "Vent Air" zones that easily identifies proper operation performance.

