



TILTING STEAM KETTLE

Department / Area: Nutrition & Food Services	Date Created: January 16, 2014	Review / Revised date: March 1, 2018
Safe Work Procedure Manual: FS-EOI-517		

Personal protective equipment / devices required / other safety considerations:

- Not necessary

Operating Instructions:

1. Read vacuum/pressure gauge before turning on kettle.
2. Gauge should be in the green zone. If needle is in the "Vent Air" zone, refer to kettle venting instructions. Once heated, normal operating pressure is approximately 10-12 PSI while cooking a water-base product.
3. Ensure electrical service to the kettle is turned on at the fused disconnect switch.
4. Preheat kettle by turning ON/OFF switch to desired temperature setting.
5. The heat indicator light (green) will remain lit until temperature is reached.
6. When the green light goes off, elements are off and preheating is complete.
7. Place food products into kettle. The green light will cycle on and off indicating the elements are cycling on and off to maintain the set temperature.
8. Do NOT fill kettle above recommended level marked on outside of kettle.
9. Each kettle is equipped with marine lock to prevent accidental tilting.
10. When cooking is complete, turn ON/OFF switch to OFF.
11. Pour contents of kettle into appropriate containers by tilting kettle forward. Pour slowly enough to avoid splashing.

Cleaning Instructions:

12. See and follow Safe Work Procedures for "Electric Tilting Steam Kettle – Cleaning" immediately after food is removed.