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PERFORM Operating Document

Use and Maintenance of Steam Kettle

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Revision History

Version	Reason for Revision	Date
03	Created a more condensed version	July/09/2019

1. Overview

The Steam Kettle is located in the PERFORM Metabolic Kitchen S1.226. This appliance is suitable for large scale food production. The content of this PERFORM Operating Document (POD) provides guidelines for the use and maintenance of the steam kettle. This document gives only a basic overview of this appliance. Refer to 6.0 Additional Resources for a more detailed description.

2. Steam Kettle

2.1 Features

- One steam kettle, Model KET-12-T (capacity of 12 gallons)
- On-Off toggle switch - controls electrical power to kettle.
- Solid state temperature control knob - allows kettle temperature to be adjusted in increments from 1 (min.) to 10 (max.).
- Heat indicator light (green) - when lit, indicates kettle burner is on. Cycles ON-OFF with burner.
- Low Water indicator light (red) - when lit, indicates kettle is low on water and will not operate.
- Vacuum/Pressure gauge - indicates steam pressure in PSI inside steam jacket and vacuum in inches of mercury.
- Pressure relief valve – used to vent the kettle and opens automatically when excess steam builds in the jacket.
- Tilting handle – used for tilting the handle.
- Marine Lock – prevents accidental tilting of the kettle.



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2.2 Operation

- Prior to operation, ensure that the marine lock can move freely: Grasp the tilt handle and hold the latch down to unlock tilting mechanism. Notify the Nutrition Suite Supervisor and/or contact the Facilities coordinator if there is an issue.
- While operating the kettle, do not lean on or place objects on kettle lip.
- Ensure the Vacuum/Pressure Gauge needle is in the green zone. If in "VENT AIR" zone, notify the Nutrition Suite Supervisor and /or contact the Facilities coordinator.
- Ensure that the electrical service to the kettle is turned on at the fused disconnect switch. Contact the Facilities coordinator if there is an issue.
- Place the kettle's On-Off toggle switch to the "ON" position.
- Preheat the kettle by turning the solid state temperature control knob to the desired temperature setting. The heat indicator light (green) indicates the burner is lit and kettle is preheating. When the green light goes off, the heaters are off, and preheating is complete. NOTE: egg and milk products should be placed in the kettle before heating is begun.
- Place food product into the kettle. The heat indicator light (green) will cycle on and off to maintain the set temperature. NOTE: do not fill kettle above recommended level marked on outside of kettle. NOTE: it is normal for the low water indicator light (red) to come on when the kettle is in a tilted position. However, the light should not be lit during kettle operation and in an upright position. Notify the Nutrition Suite Supervisor and / or contact the Facilities coordinator for water to be added to the reservoir.
- When cooking is completed, place On-Off toggle switch to the "OFF" position.
- Pour the contents of the kettle into an appropriate container by holding the tilting handle, unlocking the marine lock and tilting the kettle forward. Contents should be poured slowly to avoid splashing. To lock the marine lock, return the kettle to its upright position and push handle back.

2.3 Approximate boiling times

- The approximate water boiling time required for the 12 gallon kettle is 25 minutes. The temperature control knob must be set at "10" (max.) throughout the heat-up period. Water will boil about 1/3 faster if the kettle is filled only to the outer steam jacket's welded seam resulting in a kettle filled to 2/3 capacity.



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3. Maintenance and Cleaning

3.1 Steam Kettle

- Place the kettle's On-Off toggle switch to the "OFF" position.
- Prepare a warm water and mild detergent solution in the kettle.
- Remove food soil inside the kettle using a nylon brush. **DO NOT** use a metal bristle brush.
- Soak the kettle at a low temperature setting to loosen the stuck food.
- Pull out the drain from beneath the kettle and tilt kettle forward to drain wash water.
- Rinse kettle interior thoroughly, then drain the rinse water. Dry interior using a clean cloth. Sanitize by spraying it with a sanitizing solution. Wipe dry with a clean cloth.
- Using the cleaning solution, spray the exterior of the kettle and wipe it dry with a clean cloth. Sanitize by spraying it with a sanitizing solution. Wipe dry with a clean cloth.
- Leave the cover of the kettle off.
- **NOTE:** For more difficult cleaning applications, one of the following can be used: alcohol, baking soda, vinegar, or a solution of ammonia in water. Avoid the use of chloride cleansers. Steel wool should **never** be used for cleaning of the kettle. Unit should not be cleaned with a water jet.
- If any problems that are out of your control occur, notify the Nutrition Suite Supervisor and /or contact the Facilities coordinator.

3.2 Marine Lock

- Use a small nylon bristle brush to remove food and debris from pivot point. If lock is still sticking, contact the Facilities coordinator to disassemble in order to clean pieces individually and reassemble.

4. Additional Resources

- The complete appliance manual can be found as a hard copy in the Teaching Kitchen office (S1.224) and as a PDF [here](#).
- The manual includes information regarding the following: Installation, Operating Instructions, Cleaning Instructions, Service Parts, Maintenance, and Symbol Legend.