



Beyond Stock Pots

Identifying the limitations of stock pots and
maximizing efficiency and performance with
steam jacketed kettles

Sizing Up the Traditional Kitchen Workhorse

Stock Pots

Traditional stock pots can be extremely limiting and inefficient.

While stock pots have long been a reliable, affordable go-to for chefs and kitchen staff, their potential challenges can often outweigh their low cost. It's true that stock pots are versatile and sturdy, but it's important to consider all the equipment at play inside an operation — and how best to maximize space, performance and efficiency based on your menu and total volume.

Recent advances in the industry have led today's chefs to ask if stock pots are really the best answer. Despite their benefits, stock pots can be extremely limiting while also requiring extra manpower, generous burner space and long cook times. And with unpredictable hot spots and unsafe handling temperatures in the mix, the search for a more viable, consistent solution continues.

Now, many kitchens are realizing the benefits of steam jacketed kettles, which offer cooking times up to twice as fast as stock pots, as well as utility-saving efficiency, even heating, hassle-free operation and food transfer, a greatly reduced footprint and category-leading ROI in just a couple of years.

Where Stock Pots Fall Short

When chefs and foodservice operators need a high-volume cooking solution, they typically turn to stock pots — offering extended boiling and simmering capability, but often with distinct disadvantages.

Cost From time and labor to cooking space and safety concerns, stock pots can be very costly in terms of human resources, stovetop availability and potential hazards around the kitchen. The result can be wasted, scorched food due to lack of attention or uneven heat distribution — as well as time- and labor-intensive cleanup.

Ergonomics For every gallon of liquid inside a stock pot, the weight goes up eight pounds — cold or boiling hot. That means a partially filled 10-gallon stock pot could weigh in excess of 65 pounds, creating a significant risk to kitchen staff when moving manually. From spills to burns, transferring product inside a stock pot of any size can be potentially very dangerous.

Efficiency Due to their size and design, stock pots have one main purpose: to simmer large amounts of liquid for an extended period of time. With today's evolving menus and the need to maximize space where necessary, operators need equipment that can essentially multi-task — optimized for the needs of a particular shift, peak period or menu change. Yet with a range top filled with multiple stock pots, there is no room for specialty preparations like searing or sauteeing.

Cooking Surface Comparison: Stock Pot/Steam Jacketed Kettle				
	10 Quart	20 Quart	10 Gallon	20 Gallon
Conventional Stock Pot	63	95	154	255
Steam Jacketed Kettle	226	308	450	630
% Increase in Heating Area with Kettle	358.7%	324.2%	292.2%	247.1%

Heated area in sq inches

Steam Jacketed Kettles: a Better Alternative

Advantages of Steam Jacketed Kettles

- Lower utility bills
- Conserve energy
- Heats evenly
- Prevents burning
- Safe dispensing
- Easy to clean

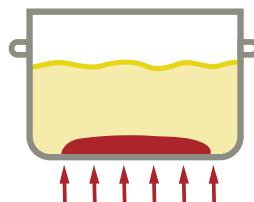
As the limitations of traditional stock pots become more and more evident, many operators are turning to steam jacketed kettles as a capable alternative — providing multiple operational benefits. No matter the size, scope and menu of a particular operation, steam jacketed kettles easily fit into the kitchen's current workflow while supporting future growth and expansion.

Steam jacketed kettles offer multi-purpose cooking functionality, including braising, poaching, blanching, steaming, sautéing and stewing, as well as preparing soups and sauces. They provide even heating with no hot spots at approximately 80% of their total volume while preventing dangerous fire hazards overnight — and their easy-to-handle design utilizes either a hand-tilt or crank-tilt motion with a fully welded butterfly-style pour lip for accurate, spill-free performance.

Additional features such as draw-off valves allow for safe, ergonomic dispensing into containers — and thanks to their polished exteriors, steam jacketed kettles are easy to clean and sanitize.

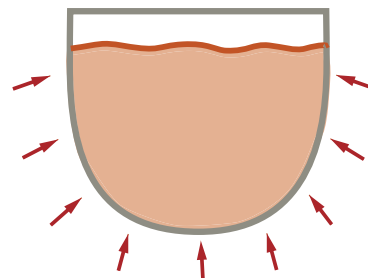
Stock Pot Heating vs. Steam Jacketed Kettle Heating

Conventional Stock Pot



The uneven heating of a conventional stock pot promotes unpredictable hot spots and the need for constant stirring.

Steam Jacketed Kettle



Implementing the Best Solution With Unified Brands

Building on the myriad benefits of steam jacketed kettles over traditional stock pots, pressurized steam gas and electric kettles are between 58-65% more efficient. With faster cook times and the ability to operate from an existing steam source, kettles allow operators to lower utility bills and conserve energy.

Kettles also eliminate hot spots and the need for constant stirring — all with 2/3 jacket coverage that provides one-pot cooking performance for preparing soups, sauces, stews, custards and more. With kettles, chefs can count on equipment that comes to temperature quickly, heats evenly and prevents scorching and burning.

Increased Efficiency

Some gas and electric kettles are between 58-65% more efficient than stock pots.

Unified Brands offers Groen Steam Jacketed Kettles® in a line of tabletop, cabinet base, self-contained floor and direct-steam floor models, with gas and electric options available. Special reinforced rims are engineered to hold their shape and maintain their integrity even after years of daily use — providing a stronger alternative to the competition's hollow, rolled-lip sheet metal designs. And Groen's signature high-shine exterior provides ease of cleanability and overall premium appearance.

The difference is clear. Steam jacketed kettles offer today's chefs the kind of versatility and performance they require — so they can provide the high-quality service and presentation their customers expect.

About Unified Brands

Supporting a portfolio of premium branded product lines — Groen, Randell, Avtec, A la Cart and Power Soak — Unified Brands' offering spans the professional operator's essential kitchen workflow functions and needs: cooking equipment, cook-chill production systems, custom fabrication, refrigeration, ventilation, utility distribution, conveyor systems, continuous motion ware washing systems and meal delivery systems.

As an operating company within the refrigeration & food equipment segment of Dover Corporation, Unified Brands is headquartered in Conyers, GA, with operations in Michigan, Mississippi, and Oklahoma.

Unified Brands

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