



## Steam Equipment: STEAM JACKETED KETTLE

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### Purpose

Cook foods quickly in a moist heat.

### Equipment Safety Precautions

Always use care with any electrical equipment.

- Do not wear loose clothing or jewelry that could get caught in the machinery.
- Before you put together, clean or take apart electrical equipment
  1. Turn off the appliance.
  2. Turn off the *circuit breaker*,\* wall switch or unplug from the electrical outlet.
- Avoid any contact with steam escaping from the unit.  
*This could result in serious burns.*
- If there is water on the floor around the steamer be sure to mop it up.
- Always follow lockout/tagout procedures for your facility.

### Food Safety Precautions

To prevent cross-contamination, clean and sanitize pans and equipment before use.

### Safe Operating Directions

1. Check that wall and machine power sources are OFF.
2. Check that the pressure gauge reads between 20 and 30 below zero.
3. Place food to be cooked into the kettle. Do not overload the kettle.
4. Close the cover and turn the machine ON.
5. Turn the machine to the desired temperature.
6. When cooking is complete, shut off the machine.
  - First, turn the temperature OFF, then turn the power OFF.
  - Unplug the machine from the electrical outlet or turn off the circuit breaker.
7. Clear the area around the kettle before opening.
8. Stand to the side of the kettle and open the lid, keeping the lid between you and the open kettle.
9. Empty the food from the kettle according to kettle type.

### NOTES:

(continued)

## STEAM JACKETED KETTLE (continued)

### FOR A STATIONARY KETTLE

- Drain the product through a drain valve.
- Ladle it out.
- If you used a basket insert, lift the basket straight up.

### FOR A TILTING KETTLE

- Put the container on a flat, sturdy surface.
- Stand to the side.
- Pull the handle forward slowly to keep the food from splashing over and causing burns.

### 10. When you have emptied all the food

- Pour warm water and mild detergent into the kettle above the line where the food had been cooked.
- Allow it to soak while the machine cools.

## Safe Cleaning Directions

1. Remove all of the prepared food from the steamer.
2. Make sure that the power is turned OFF.
3. While the machine is still warm
  - Pour off or drain the water used for soaking.
  - Refill the kettle with clean, warm water and mild detergent.
4. Scrub the kettle on the inside and outside with a brush or cloth.  
DO NOT use steel wool or a metal sponge.
5. Wash and rinse and sanitize and allow to air dry.

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### DEFINITION

\* **Circuit Breaker** – A circuit breaker automatically stops the flow of electricity when the electric circuit gets overloaded. You can also switch off a circuit breaker by hand at any time.

### NOTES:

For more food and equipment safety information visit [www.mafoodsafetyeducation.info](http://www.mafoodsafetyeducation.info)

\*\*The Equipment Safety fact sheets are general guidelines. Final procedures for safe equipment operation and cleaning should follow the manufacturer's specifications. Check the manufacturer's manual at your site or ask your supervisor for specific equipment details.



# FOOD EQUIPMENT AND SAFETY TRAINING (FEAST)

## Review Questions: STEAM JACKETED KETTLE

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Circle the answer that best describes the safe operating procedures related to using and cleaning a steam jacketed kettle.

1. After you check that the power source is OFF, what are the proper steps needed to start the kettle?
  - a. Put food in the kettle, turn the kettle on, check the water level indicator and pressure gauge, and turn the kettle to the desired temperature.
  - b. Turn the kettle on, turn the kettle to the desired temperature, put the food in the kettle, and then check the water level indicator and pressure gauge.
  - c. Check the water level indicator and pressure gauge, put food in the kettle, turn the kettle on, and turn the kettle to the desired temperature.
  - d. Check the water level indicator and pressure gauge, turn the kettle on, put the food in the kettle, and turn the kettle to the desired temperature.
  
2. Any time you open the kettle, protect yourself from the steam by
  - a. Using oven mitts.
  - b. Asking coworkers to help you lift the cover.
  - c. Standing to the side of the kettle to open the cover.
  - d. Unplugging the machine.
  
3. If your steam jacketed kettle is working properly and you see water on the floor
  - a. Call your supervisor for immediate assistance.
  - b. Mop it up.
  - c. Turn the machine off.
  - d. Fix the machine.
  
4. When you clean the steam jacketed kettle, empty the food from the kettle, always remove and wash the
  - a. Strainer.
  - b. Drain valve.
  - c. Strainer and drain valve.
  - d. None of the above.