

EDGE™ SERIES: KETTLES

EDGE™
TILT SKILLETS & KETTLES

ADVANTAGES OF THE EDGE

- » Sealed, self lubricating worm and trunnion gears – no scheduled maintenance required
- » Available in electric, natural gas, or propane
- » Available in countertop, stand mounted, or securely fastened to the floor
- » Optional type 316 stainless steel for high acid cooking
- » Multiple sizes and capacities available
- » NSF certified

GALLON CAPACITY	NUMBER OF SERVINGS PER BATCH							
	2 oz.	4 oz.	6 oz.	8 oz.	10 oz.	12 oz.	14 oz.	16 oz.
6	307	153	102	76	61	51	43	38
10	512	256	170	128	102	85	73	64
12	614	307	204	153	122	102	87	76
20	1024	512	341	256	204	170	146	128
40	2048	1024	682	512	409	341	292	256
60	3072	1536	1024	768	614	512	438	384
80	4096	2048	1365	1024	819	682	585	512
100	5120	2560	1706	1280	1024	853	731	640
125	6400	3200	2133	1600	1280	1066	914	800

4 oz. servings is a rule of thumb for schools.
6 oz. servings is a rule of thumb for hospitals/nursing homes.



ROUND OUT YOUR KITCHEN WITH THE EDGE™ SERIES KETTLE!

AccuTemp's Edge™ Series Steam Kettle

line includes both gas and electric heated table top models in 5 or 10 gallon capacities. Our floor models are available in both full and 2/3-jacketed configurations, with tri-leg mounted stationary models, in 20 to 125 gallon capacities. We offer electric heated manual-tilt floor models with 20 to 60 gallon capacity and our gas heated models range from 20 to 80 gallon capacity. We even have low-rim-height full-jacketed models.

All stationary floor model kettles come standard with 2-inch diameter tangent draw-off valves and actuator lid.

Available Accessories Include

Triple Perforated SS Baskets ▾
Kettle Brush Cleaning Kit ▾



AccuTemp®
INNOVATIVE COOKING EQUIPMENT SOLUTIONS

accutemp.net

(800) 210-5907