



Cooking Kettles

Heating in a controlled environment

Cooking kettles come in various sizes and can be used in a wide range of industries. Gpi Process Equipment is a manufacturer of stainless steel cooking kettles designed to fit your products and processes. Our cooking kettles start as small as 50L but can go up to 5000L or even bigger.

For processes such as cooking and pasteurization, efficient heating of the tank is crucial and can be done various ways. Ensure the correct combination of heating capabilities and insulation of the tank in order to heat or cool your product within the desired time frame. Let us know directly what heating capacity you require, and we will collaborate with you in order to arrive at the most efficient solution, whether this concerns a dimple, a double wall or a half pipe.

Tailormade and a wide range of possibilities

We understand that every cooking kettle is different. Therefore we design our kettles tailormade for you, so you can be sure that the tank will suit to your product and process best. Options we can include into your tank are:

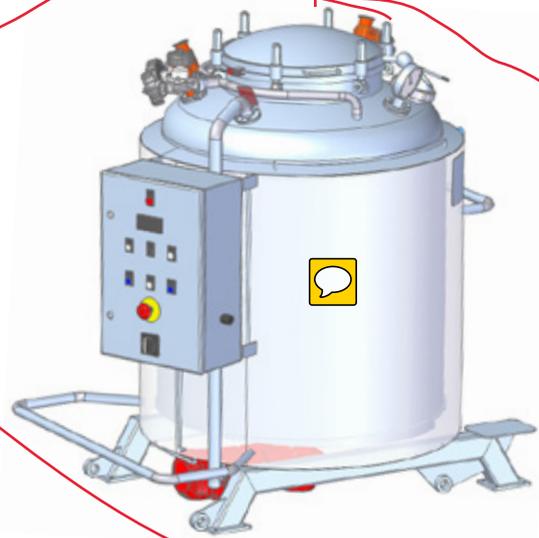
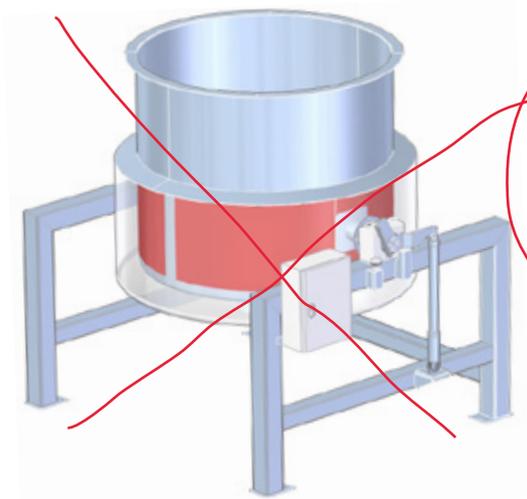
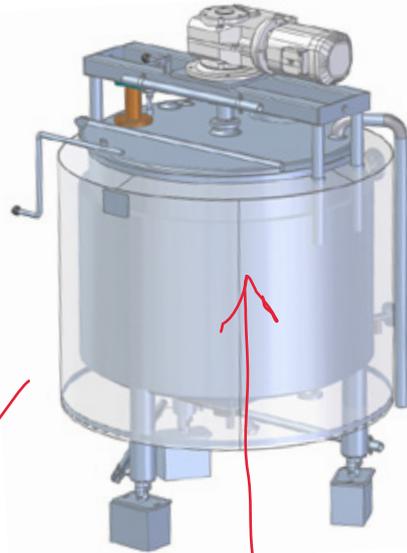
- Tilttable
- Fully integrated control panel
- Agitators
- Loadcells
- Level switches
- Cleaning options
- Skid mounted
- Etc.

Tank agitator combinations

We can supply the agitator as well as the tank. Gpi has a good working relationship with all reputable agitator suppliers for problem-free processing, precise integration with the tank design, and assembly.

Finishing level

As a standard, Gpi ensures a high-finishing level. For some applications, such as in the food industry or even in the pharmaceutical industry, specific requirements are applicable. As a standard, food tanks are produced with an internal roughness of Ra 0.8, but if desired we can also produce tanks with much smoother (and therefore more hygienic) inner walls.



Do you have any questions
regarding cooking kettles?
We would be happy to help!

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