



Standard Specification for Kettles, Steam-Jacketed, 20 to 200 gal (75.7 to 757 L), Floor or Wall Mounted, Direct Connected, Gas Fired and Electric Fired¹

This standard is issued under the fixed designation F 1602; the number immediately following the designation indicates the year of original adoption or, in the case of revision, the year of last revision. A number in parentheses indicates the year of last reapproval. A superscript epsilon (ε) indicates an editorial change since the last revision or reapproval.

1. Scope

1.1 This specification covers jacketed kettles that use steam as a heat source for cooking food in commercial and institutional foodservice establishments. This specification does not cover equipment used by food processors who normally package the food that they cook.

1.2 The values stated in inch-pound units are to be regarded as the standard. The values given in parentheses are for information only.

1.3 *This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.*

2. Referenced Documents

2.1 ASTM Standards:

- A 36/A 36M Specification for Carbon Structural Steel²
- A 167 Specification for Stainless and Heat-Resisting Chromium-Nickel Steel Plate, Sheet, and Strip³
- A 176 Specification for Stainless and Heat-Resisting Chromium Steel Plate, Sheet, and Strip³
- A 240/A 240M Specification for Heat-Resisting Chromium and Chromium-Nickel Stainless Steel Plate, Sheet, and Strip for Pressure Vessels³
- A 285/A 285M Specification for Pressure Vessel Plates, Carbon Steel, Low- and Intermediate-Tensile Strength²
- A 580/A 580M Specification for Stainless Steel Wire³
- B 456 Specification for Electrodeposited Coatings of Copper Plus Nickel Plus Chromium and Nickel Plus Chromium⁴
- D 3951 Practice for Commercial Packaging⁵
- F 760 Specification for Food Service Equipment Manuals⁶
- F 1166 Practice for Human Engineering Design for Marine

¹ This specification is under the jurisdiction of ASTM Committee F-26 on Food Service Equipment and is the direct responsibility of F26.02 on Cooking and Warming Equipment.

Current edition approved June 15, 1995. Published August 1995.

² *Annual Book of ASTM Standards*, Vol 01.04.

³ *Annual Book of ASTM Standards*, Vol 01.03.

⁴ *Annual Book of ASTM Standards*, Vol 02.05.

⁵ *Annual Book of ASTM Standards*, Vol 15.09.

⁶ *Annual Book of ASTM Standards*, Vol 15.07.

Systems, Equipment and Facilities⁷

2.2 ANSI Standards:⁸

- ANSI/NFPA 70 National Electrical Code
- ANSI/NSF Std. 4 Commercial Cooking and Hot Food Storage Equipment
- ANSI/UL 197 Commercial Electric Cooking Appliances
- ANSI Z1.4 Sampling Procedures and Tables for Inspection by Attributes
- ANSI/Z83.15 Gas Foodservice Equipment—Kettles, Steam Cookers and Steam Generators
- ANSI/Z223.1 National Fuel Gas Code

2.3 ASME Standards:⁹

- ASME Boiler and Pressure Vessel Code, Section IV, Heating Boilers
- ASME Boiler and Pressure Vessel Code, Section VIII, Division 1, Pressure Vessels

2.4 Federal Standards:¹⁰

- MIL-STD-167/1 Mechanical Vibration of Shipboard Equipment (Type I—Environmental and Type II—Internally Excited)
- MIL-STD-461 Electromagnetic Emission and Susceptibility Requirements for the Control of Electromagnetic Interference
- MIL-STD-462 Electromagnetic Interference Characteristics, Measurement of
- MIL-STD-1399/300 Interface Standard for Shipboard Systems Section 300A Electric Power, Alternating Current
- MIL-V-173 Varnish, Moisture and Fungus-Resistant

3. Terminology

3.1 Definitions of Terms Specific to This Standard:

3.1.1 *jacketed kettle*—as used in this specification, a cylindrical, deep-sided vessel (steam jacketed), with either a hemispherical or sloping bottom of 20 to 200-g (75.7 to 757-L) capacity for cooking food in a liquid.

3.1.1.1 *Discussion*—Jacketed kettles may be floor or wall

⁷ *Annual Book of ASTM Standards*, Vol 01.07.

⁸ Available from American National Standards Institute, 11 W. 42nd St., 13th Floor, New York, NY 10036.

⁹ Available from American Society for Mechanical Engineers, United Engineering Center, 345 E. 47th St., New York, NY 10017.

¹⁰ Available from Standardization Documents Order Desk, Bldg. 4 Section D, 700 Robbins Ave., Philadelphia, PA 19111-5094, Attn: NPODS.

mounted. The energy in the steam moving through the jacket is transferred to the liquid and to the food by condensation of the steam on the vessel wall.

4. Classification

4.1 Jacketed kettles covered by this specification are classified by type, capacity, style, and class.

4.1.1 Type:

4.1.1.1 *Type I*—Non-tilting.

4.1.1.2 *Type II*—Tilting.

4.1.2 Capacity:

4.1.2.1 *Type I, Capacity:*

(1) *A*—20-gal (75.7-L) capacity,

(2) *B*—25-gal (94.6-L) capacity,

(3) *C*—30-gal (113.6-L) capacity,

(4) *D*—40-gal (151.4-L) capacity,

(5) *E*—60-gal (227.2-L) capacity,

(6) *F*—80-gal (302.8-L) capacity,

(7) *G*—100-gal (378.5-L) capacity,

(8) *H*—125-gal (472.1-L) capacity,

(9) *I*—150-gal (567.8-L) capacity, and

(10) *J*—200-gal (757.0-L) capacity.

4.1.2.2 *Type II, Capacity:*

(1) *A*—20-gal (75.7-L) capacity,

(2) *B*—25-gal (94.6-L) capacity,

(3) *C*—30-gal (113.6-L) capacity,

(4) *D*—40-gal (151.4-L) capacity,

(5) *E*—60-gal (227.2-L) capacity,

(6) *F*—80-gal (302.8-L) capacity, and

(7) *G*—100-gal (378.5-L) capacity.

4.1.3 Style:

4.1.3.1 *Style 1*—Floor mounted, pedestal.

4.1.3.2 *Style 2*—Floor mounted, with legs.

4.1.3.3 *Style 3*—Wall mounted.

4.1.3.4 *Style 4*—Cabineted.

4.1.4 Class:

4.1.4.1 *Class A*—Directly connected to an external heat source.

4.1.4.2 *Class B*—Self-contained, gas-fired steam generator.

4.1.4.3 *Class C*—Self-contained, electric steam generator.

5. Ordering Information

5.1 An order for a kettle(s) under this specification shall specify the following information:

5.1.1 ASTM specification number and date of issue,

5.1.2 Quantity to be furnished,

5.1.3 Type,

5.1.4 Capacity,

5.1.5 Style,

5.1.6 Class, and

5.1.7 Assurance that gas fired unit(s) will be installed in accordance with the installation instructions and ANSI Z223.1.

5.2 The following options should be reviewed, and, if any are desired, they should also be included in the order:

5.2.1 When a cover is required for a tilting type kettle;

5.2.2 Whether a two-thirds jacket or full jacket is desired on the non-tilting floor style or wall mounted style;

5.2.3 When a draw-off assembly (7.1.4) of a size larger than 1½-in. (38-mm) diameter is desired;

5.2.4 When a draw-off assembly (7.1.4) is required for tilting kettles;

5.2.5 When the clearance from the floor to the draw-off assembly is to be other than that specified in 7.1;

5.2.6 When Federal or military procurement(s) is involved, referring to the supplementary requirements;

5.2.7 When the water faucet with a swing spout is required for floor-mounted style kettles;

5.2.8 When a strainer hook is required;

5.2.9 When a water metering device is needed, specifying the number required and whether it is to be attached to a wall bracket or a kettle bracket or a stand;

5.2.10 When a graduated measuring stick is required;

5.2.11 When a three-basket insert (7.1.8) is required;

5.2.12 When insulation is required on the outside of the kettle body and steam jacket;

5.2.13 If type 430 corrosion-resistant steel is not desired for the cabineted style (4.1.2.4);

5.2.14 The type of gas, if applicable: natural, propane, or other (specifying Btu/ft³);

5.2.15 Electrical power supply characteristics, if applicable: voltage, frequency, phase, kW input, or amp load, as applicable;

5.2.16 When other than manufacturer's standard, commercial, domestic packaging is required, specifying the packaging requirements (14.1);

5.2.17 When special or supplementary, or both, requirements such as inspections, accessories, mounting patterns, utility connections, etc., are required;

5.2.18 When specified, a certification to ensure that the samples representing each lot have been either tested or inspected as directed and that the requirements have been met. When specified, a copy of the certification or test results, or both, shall be furnished to the purchaser;

5.2.19 The location for the tilt mechanism on tilt kettles, if other than the right-hand side; and

5.2.20 Whether the operational steam valves and accessories listed in 7.3.1.1 are required.

6. Materials

6.1 *General*—Steam jacketed kettles shall conform to the following requirements:

6.2 *Kettle*—The kettle shall be constructed of type 304, 304L, 316, or 316L corrosion-resistant steel conforming to Specification A 167 or A 240.

6.3 *Steam Jacket*—The jacket shall be constructed of type 304, 304L, 316, or 316L corrosion-resistant steel.

6.3.1 *Class B Steam Jackets*—Class B jackets shall be fabricated from material conforming to Specification A 285/A 285M material and skirted with type 302 or 304 corrosion-resistant steel conforming to Specification A 167 or A 240.

6.4 *Style 3 Kettles*—Wall brackets and in-wall carriers for wall-mounted kettles shall be constructed of material conforming to Specification A 36/A 36M.

6.5 *Exterior of Style 4 Jacketed Kettles*—Unless otherwise specified, material shall be types 302, 304, 316, or 430 corrosion-resistant steel conforming to Specification A 240, A 167 or A 176, as applicable, and the thickness shall be 20 gage [0.0375-in. (1-mm) U.S. revised standard gage] minimum.

7. Design and Construction

7.1 *General*—Kettles shall conform to ANSI/UL 197, ANSI Z83.15, ANSI/NSF Std. 4, ANSI Z223.1, or ANSI/NFPA 70, as applicable. The kettles shall be delivered assembled and ready for connection to steam, water, electricity, or gas piping, as applicable. The kettles are to be equipped with a suitable drain and exhaust steam termination, if applicable. The height from the floor to the top rim of the kettle shall not exceed the following: 48 in. (1 219 mm) for 20 to 40-gal (75.7 to 151.4-L) kettles and 51 in. (1 295 mm) for 60 to 100-gal (227.2 to 378.5-L) kettles. If applicable, the clearance from the floor to the outlet of the draw-off valve shall be a minimum of 12 in. (304.8 mm).

7.1.1 *Jacketed Steam Chamber*—The steam containing part of the kettle shall be built to the following allowable working pressures (WP):

(1) *Direct Connected Kettles*—minimum 15 psi (1.05 kg/cm²), and

(2) *Self-Generating Kettles*—minimum 15 psi (1.05 kg/cm²).

7.1.1.1 The design and construction of the steam chamber shall be in accordance with the ASME Boiler and Pressure Vessel Code, Section VIII, Division 1.

7.1.2 *Insulation Casing*—When insulation is required, it shall be contained in a cylindrical casing designed to conform to the kettle body and steam jacket. The clearance between the inner and outer liner of the casing shall be sufficiently wide to keep the exterior surface of the kettle from exceeding 140°F (60°C) during operation. The outer liner shall be type 302 or 304 corrosion-resistant steel conforming to Specification A 167, A 176, or A 240. The top of the casing shall be attached to the kettle's canopy with stainless steel threaded fasteners or rivets. The bottom of the casing shall terminate below the steam jacket. The casing shall terminate below the gas burner on a gas fired kettle.

7.1.3 *Covers*—The cover shall be designed so that it will remain flat while raising it and suffer no loss of flatness as a result of normal use. Covers shall be provided with a handle as specified in 7.1.3.3. They shall be provided with a means of ensuring that condensation returns to the kettle.

7.1.3.1 *One-Piece Cover*—Non-tilting, 20, 30, and 40-gal (75.7, 113.6, and 151.4-L) kettles shall be provided with a one-piece hinged or lift-off cover. If applicable, the construction of the hinge shall be such that it will retain the cover in an open position.

7.1.3.2 *One-Piece, Spring-Assisted Cover*—Non-tilting kettles that are 60 gal (227.2 L) or larger shall have a one-piece cover with a spring-assisted lift device to keep the cover open over the kettle in any position.

7.1.3.3 *Handles*—The handle should be raised from the cover and located so as to prevent injury to the operator. The handle shall be stainless steel and attached to the cover in accordance with ANSI/NSF Std. 4. A heat-insulating grip shall be provided on the handle. The surface of the grip shall not exceed 120°F (48.9°C) during kettle operation when tested in accordance with Section 10.

7.1.4 *Draw-Off Assembly*—Unless otherwise specified, non-tilting kettles shall be provided with a minimum 1½-in.

(38.1-mm) diameter draw-off assembly located tangent with the lowest point inside the kettle. Tilting kettles shall not be provided with a draw-off assembly unless otherwise specified. The assembly shall consist of a tube, described in 7.1.4.1, and a sanitary valve, described in 7.1.4.2.

7.1.4.1 *Tube*—The draw-off tube shall be formed of one piece of seamless stainless steel tube and shall be welded to the bottom of the body and the steam jacket. The tube shall maintain the same section throughout its length and shall be flush with the round opening in the sanitary valve.

7.1.4.2 *Sanitary Valve*—The valve shall be of a minimum 1½-in. (38.1-mm) diameter size, with a compression disc or plug construction. It shall be fabricated of type 304 or 316 corrosion-resistant steel, conforming to Specification A 167, A 176, or A 240. It shall have either a bar-type handle, not less than 5 in. (127 mm) in length, or a round plastic grip, not less than 2½-in. (54 mm) in diameter. The valve shall be capable of being taken apart without the use of tools.

7.1.5 *Outlet Strainer and Strainer Hook*—The draw-off outlet of the kettle body shall be protected by a removable strainer fabricated of stainless steel, specified in 2.1. The strainer shall be perforated with nominal ¼-in. (6.4-mm) diameter holes located on maximum ⅝-in. (14.2-mm) centers and shall fit snugly into the outlet fitting and be retained as necessary. When specified, a stainless steel strainer hook with a loop or tee handle may be provided for removal of the strainer and shall be made from nominal ⅜-in. (8-mm) diameter rod, 6 in. (152.4 mm) minimum longer than the overall inside depth of the kettle body.

7.1.6 *Safety Relief Valve*—Each kettle shall be provided with a safety valve on the steam jacket or steam inlet pipe to the jacket. The valve shall be positioned so that its discharge port will vent steam downward. The valve shall be constructed in accordance with the applicable requirements of the ASME Boiler and Pressure Vessel Code, Section VIII, Division 1. The relief pressure of the valve shall be equal to or less than the maximum working pressure of the kettle and be set by its manufacturer.

7.1.7 *Swing Spout Water Supply*—Each kettle shall be provided with a swing spout with a companion on/off valve when specified. The swing spout assembly should be made of stainless steel, conforming to Specification A 167, or chromium plated, in accordance with Specification B 456. The bracket and swing spout shall be positioned so that the outlet end of the spout is a minimum of 1½ in. (38 mm) above the top rim of the kettle. The swing spout supplied with tilting kettles shall be mounted independent of the kettle body.

7.1.8 *Basket Inserts*—A three-basket strainer insert shall be furnished when specified. The length and outer circumference of the basket cluster shall fit the inside contour of the kettle body and shall be fitted with handles. The basket shall be fabricated of either type 304 or 316 corrosion-resistant steel perforated sheet metal conforming to Specification A 167, A 176, or A 240 or type 304 or 316 wire per Specification A 580/A 580M. The space between wires shall not be greater than ⅜ in. (9.5 mm) for wire baskets. Holes shall be ⅜-in. (9.5-mm) diameter, unless otherwise specified, for perforated baskets. A contour-fitted nylon bag with a stainless steel spreader ring