

Sizing and Portion Guide

Groen Steam Jacketed Kettles are available in a wide range of types, styles and capacities. There is a Groen kettle that is perfect for your operation, menu mix and production volume requirement. Check out the table below for help in sizing your kettle. Some things to remember when sizing a kettle:

- It is better and often more cost effective to purchase a slightly larger kettle than your current volume requires. You can always make a 20 gallon batch in a 40 gallon kettle. It will provide extra capacity for growth, carryout business etc.
- Two smaller kettles may provide more production flexibility than one larger kettle, for use by multiple chefs or simultaneous preparation of several menu items.
- All kettles require head space or "freeboard" for safe operation. Nominal kettle capacity is the calculated maximum volume when filled to the rim. You need a minimum of 2-3" of clearance below the rim for stirring and to avoid boilover etc. This working capacity is about 80% of rim or nominal capacity and the figure you should use in determining kettle size.

Kettle Size (Gallons)		Number of Portions Per Batch							
Normal Capacity	Working Capacity	2 oz.	4 oz.	6 oz.	8 oz.	10 oz.	12 oz.	14 oz.	16 oz.
2 1/2	2	128	64	42	32	25	21	18	16
5	4	256	129	86	64	51	43	37	32
10	8	512	256	170	128	102	85	73	64
20	16	1024	512	341	256	204	170	146	128
40	32	2048	1024	682	512	409	341	292	256
60	48	3072	1536	1024	768	614	512	438	384
80	64	4096	2048	1365	1024	819	682	585	512
100	80	5120	2560	1706	1280	1024	853	731	640
125	100	6400	3200	2133	1600	1280	1066	914	800
150	120	7680	3840	2560	1920	1536	1280	1097	960