

Australian made Commercial Cooking Kettles

Sepak Industries based in Ingleburn NSW Australia has been designing and manufacturing stainless steel food grade Commercial cooking Kettles for over 20 years.

Their design philosophy is based on efficiency of operation such as:

- Labour cost saving by reduction in handling. This is usually achieved by installing transfer systems and weighing system.
- Consistent quality of food produced by using automation system whereby recipes can be stored in memory and called up on whenever needed.
- Every kettle larger than 100L is fitted with cleaning spray balls (2 spray balls for kettles with agitator) which can be connected to Sepak Industries food grade pump to spray cleaning agent on the interior of the kettles hence reducing need for operator to manually scrub the kettles. This system works well with [Rua Kura](#) Australian made cleaning agents.
- Every system Sepak Industries designed is expandable for future expansion.
- Energy efficient.

Sepak Industries Cooking Kettles ranges from 50L capacity to 5000L or more depending on batch sizes. The heat source can be of Electricity or Steam with optional cooling system.

