



COUNTERTOP KETTLE

FEATURES & BENEFITS

If a stockpot can cook it, a LoLo Countertop Kettle can cook more of it, more efficiently and faster! Prepare soups, delicate sauces and dessert fillings, gravies, pasta, vegetables, fish, poultry, ground meat dishes, stew—you name it. A LoLo Countertop Kettle is an economical workhorse and a true mainstay in the commercial kitchen.



FEATURE:

- Low price
- Local inventory
- Authorized service agents
- Factory tech support
- Steam-jacketed design
- Even cooking
- Versatile cooking
- Construction
- Pour lip
- Dual voltage
- Precise temperature control
- Countertop
- Stainless steel construction
- Controls
- Automatic low-water cutoff
- High-pressure relief valve
- Field-reversible tilt lever
- Parts availability
- Made in U.S.A.
- Warranty

BENEFIT:

- Affordable; best value for the money
- Immediate availability; stocked locally
- Factory-trained; nationwide
- Peace of mind with easy-call 800#
- Energy efficient; faster heat up and cook times than stockpots since heat transfer is through bottom and sides of kettle
- No burning or scorching—reduce product waste and clean-up time
- Slow simmer, boil, retherm, reduce, reheat and hold
- Seamless, rolled rim is easy to clean; self-contained electric heat source is energy efficient
- Safely pour hot food products directly into containers; eliminate heavy stockpot lifting
- Hassle-free installation
- Less need to constantly monitor
- Save floor space; fits any countertop footprint
- Durable; cleaning is easy
- Simple to operate; water resistant
- Indicator light for safety
- Safety
- Accurate portioning and easy emptying
- Stocked locally at service agencies
- Quality manufacture
- Additional 6 months available



LOLO COUNTERTOP KETTLE

ACCESSORIES:

Stand, knockdown, bullet feet
Caster kit

Flanged foot kit
Lift-off cover / strainer

TYPICAL MARKET APPLICATIONS:

Independent restaurateurs - diners, sandwich shops
Ethnic restaurants - Asian, Mexican, Latin, Caribbean,
Eastern European, etc
Start-up restaurants
Small chains
Co-ops
Retail - small groceries and markets
Caterers
Small churches
Relief agencies

LOLO COUNTERTOP KETTLE SPECIFICATIONS:

MODEL	SK-32E
POWER	Electric
VOLTS	208 - 240 / 60 / 3*
kW	6.3 (208/3) / 8.4 (240/3)
AMPs	18 / 20
HEAT GENERATION	Immersed elements
TILT	Manual
TEMPERATURE	150 to 265 °F
CAPACITY	32 quarts / 8 gallons
WIDTH	22.8"
DEPTH	22.0"
HEIGHT (Table-to-lip)	25.5"
WEIGHT	155 lbs

*SK-32E field convertible to single phase with 31 amps (208/1) or 35 amps (240/1)



COMMERCIAL FOODSERVICE
EQUIPMENT

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Good Deal!

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