

Kettle Mexicano – Olé!

Groen's steam jacketed kettles can be the core piece of equipment in one of today's most popular foodservice venues, the Mexican restaurant. There are an estimated 25,000 Mexican restaurants in the U.S. alone, and that number is only growing. The Mexican menu is built around a handful of culinary items put together in a variety of ways to offer diners many different options. An enormous percentage of the Mexican restaurant cooking technique is built around poaching and slow-cooking, and this is where Groen steam jacketed kettles can have a huge impact!

Whether cooking staple menu items such as poached chicken with chilies for the preparation of enchiladas and chimichangas, or braised pork for chile verde and carnitas, practically every menu item can have some components prepared in Groen steam jacketed kettles for time, labor and energy savings.

The return on investment is realized almost immediately with a simple decision to let one of the most durable and reliable pieces of restaurant equipment in the industry work for you!

I have seen cooking time decrease by up to 20% when using Groen kettles instead of traditional stove top and oven methods. Kettle preparation can help cut down on prep time, saving labor dollars, and the stove top and oven space gained by using a kettle, frees up valuable real estate in the commercial kitchen. The ability to produce larger, consistent batches of product in a safe and efficient cooking environment is another benefit that make Groen kettles KING.

One great feature of Groen kettles that really sets them apart is the quality of stainless steel used. Not all steel is the same, and only Groen uses 316 stainless steel for the interior lining of our floor kettles as the standard to protect them from highly-acidic ingredients. And Mexican restaurants are no strangers to tomatoes!

The strong, reinforced rim of the kettles is standard, and if you have ever worked with kettles that didn't have the reinforced rim, then you understand why they are so important to the longevity of our kettles. Other features like the incredibly functional tangent draw off (TDO) valve, are available on most of the stationary larger kettles. TDOs as they are known, really improve the safety of pouring liquids out of the kettles. Faucet mounting brackets are standard on all Groen kettles, to accommodate a faucet or sprayer to aid in filling and cleaning the kettle.

For this week's recipe, I wanted to share one of my favorite ways to cook chicken. You will not believe how easy it is to make Mexican-style chili pepper poached chicken using a Groen kettle. Don't forget the range and variety of recipes just from this one concept that can benefit from Groen's steam jacketed kettles. The fact is that nearly every Mexican restaurant would absolutely benefit from multiple Groen kettles in their kitchens. The key is the confirmation of how Groen kettles can absolutely improve performance, quality, consistency and restaurant owner's profits!



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Features and Benefits

- Standard 316 stainless steel interior of floor kettles for added resistance to highly-acidic foods.
- Strong, reinforced rims protect kettles from damage and are easily cleaned.
- Groen's kettles allow large, consistent, batch-style cooking.



Groen 20 gallon steam jacketed kettle