

BOILING KETTLES

Boiling kettles are specialized equipment used in commercial kitchens and food processing facilities for boiling large quantities of liquids, such as water, stocks, soups, and stews. Boiling kettles are typically large, stationary containers with a heating element, a thermostat, and a spigot for draining the contents.

Uses

1. Soups and broths

Used to simmer the ingredients and bring out the flavors of the broth.

2. Stews and casseroles

Used to brown the meat and then simmer it with vegetables and seasonings to create a flavorful and hearty dish.

3. Pasta

Used to bring the water to a boil quickly and then simmer the pasta until it is cooked through.

4. Vegetables

Used to blanch vegetables before freezing or to cook vegetables for use in stews, casseroles, and soups.

Types

1. Stove-top kettles
2. Electric kettles

Electric kettles are becoming more popular due to their speed, convenience, and safety features.

Market Scope

- The global boiling kettle market is expected to grow at a CAGR of around 5% from 2021 to 2026, with a market size of approximately \$10 billion in 2021.
- Asia-Pacific is the largest market for boiling kettles, followed by Europe and North America. The increasing demand for electric kettles in these regions is driving market growth.
- The boiling kettle market is highly competitive, with major players such as *Philips*, *Breville*, *Bosch*, and *Morphy Richards* dominating the market.

