GROEN

STEAM JACKETED KETTLES

ELECTRIC TABLE TOP TILTING KETTLE MODELS TDB

Kettle shall be a Groen Model TDB (specify gallon capacity and Classic (C), Advanced (A) or Cook2Temp™ (C2T) controls) stainless steel manual tilting self-contained steam jacketed unit, with an electric heated steam source contained within the unit. CookTemp models also come with a probe.

Certifications:

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



TDB-20C Model shown

AVAILABLE MODELS:

CLASSIC CONTROLS:
- ☐ TDB-20C (20 QUART)
- ☐ TDB-24C (24 QUART)
- ☐ TDB-40C (40 QUART)
- ☐ TDB-48C (48 QUART)

ADVANCED CONTROLS:
- ☐ TDB-20A (20 QUART)
- ☐ TDB-24A (24 QUART)
- ☐ TDB-40A (40 QUART)
- ☐ TDB-48A (48 QUART)

COOK2TEMP CONTROLS:
- ☐ TDB-20C2T (20 QUART)
- ☐ TDB-24C2T (24 QUART)
- ☐ TDB-40C2T (40 QUART)
- ☐ TDB-48C2T (48 QUART)

CONSTRUCTION: Kettle shall be of 304 stainless steel, one-piece welded construction. All exposed surfaces shall be stainless steel. All controls shall be contained in a water resistant IPX6-rated enclosure. Unit shall have a heavy reinforced rim with a welded-in butterfly shaped pouring lip for maximum sanitation and durability. Right and left hand tilt handle mounts provided. Faucet bracket is standard and mounted on rear of controls/trunnion enclosure.

FINISH: Interior of kettle shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a bright high buff finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

ASME CODE, UL LISTING: Unit shall be ASME shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 50 PSI. Unit shall be UL listed.

SANITATION: Unit shall be designed and constructed to meet NSF and known health department and sanitation codes, and NSF listed.

SELF-CONTAINED STEAM SOURCE: Kettle shall have an electrically heated self-contained steam source to provide kettle temperatures of 150°F to approximately 295°F. 20/24 quart models to have 6 or 8 KW input and the 40/48 quart model 12 or 14 KW input, depending on kettle voltage. (See reverse for electrical information.) Unit shall be factory charged with water and rust inhibitors, to ensure long life and minimum maintenance.

CONTROLS: Controls to be located in right-side water resistant (IPX6 rated) trunnion enclosure: **Classic -C Models** include: Power ON-OFF switch with indicator light, temperature control knob with 1 to 10 increments, HEAT(ing) indicator light and LOW WATER warning light; **Advanced -A Models** include: Same control features as Classic models with the addition of temperature and time set knob, LED display of set heat level or cook time, buttons for reset of Low Temp and High Temp presets, MANUAL mode button for knob-setting of heat level, TIMER-set button with indicator light; **Cook2Temp -C2T Models** include: Same control features as Classic and Advanced models with the addition of Auto C2T and Manual C2T buttons with core probe connection port, MANUAL mode button for knob-setting of heat level for manual cooking and manual C2T cooking.

SAFETY SYSTEMS: Kettle shall have safety tilt cut-off (cuts off heat when tilted more than 12°), pressure relief valve, high limit pressure switch, low water cut-off and 24-volt control system.

PERFORMANCE/FEATURES: Unit shall be thermostatically controlled to automatically shut off when desired temperature is reached and to turn on when product temperature falls below desired setting. Design shall make it easy for one person to precisely tilt kettle, when filled to capacity. Pouring height allows filling of 4" deep pans on the table top. Tilt handle is field reversible for right or left-hand tilt.

INSTALLATION: Single electrical connection required. Specify 208/240 or 480 Volt, single or three phase. Standard unit shall be shipped 208V/3Ph and be field-convertible from three phase to single phase operation. Remote steam source is not required.

OPTIONS/ACCESSORIES:
- ☐ Etch marks, gallons
- ☐ Etch marks, liters
- ☐ Correctional package
- ☐ 316 stainless steel liner
- ☐ Single pantry faucet
- ☐ Double pantry faucet
- ☐ Single pantry pre-rinse
- ☐ Double pantry pre-rinse
- ☐ Wire basket insert
- ☐ Nylon basket liner
- ☐ Liner retaining ring
- ☐ Lift off cover
- ☐ Cover holder
- ☐ Cover strainer
- ☐ Kettle support stand
- ☐ Drain cart
- ☐ Drain cart plumbing kit
- ☐ Replacement core probe (on C2T models only)

ADDITIONAL RESOURCES:

Request A Quote

Sales Tools

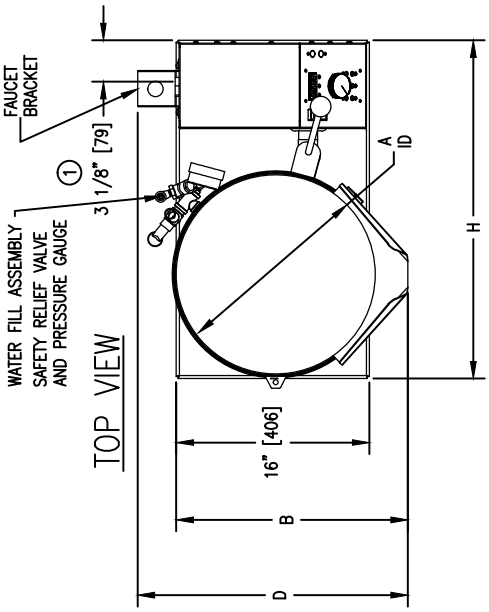
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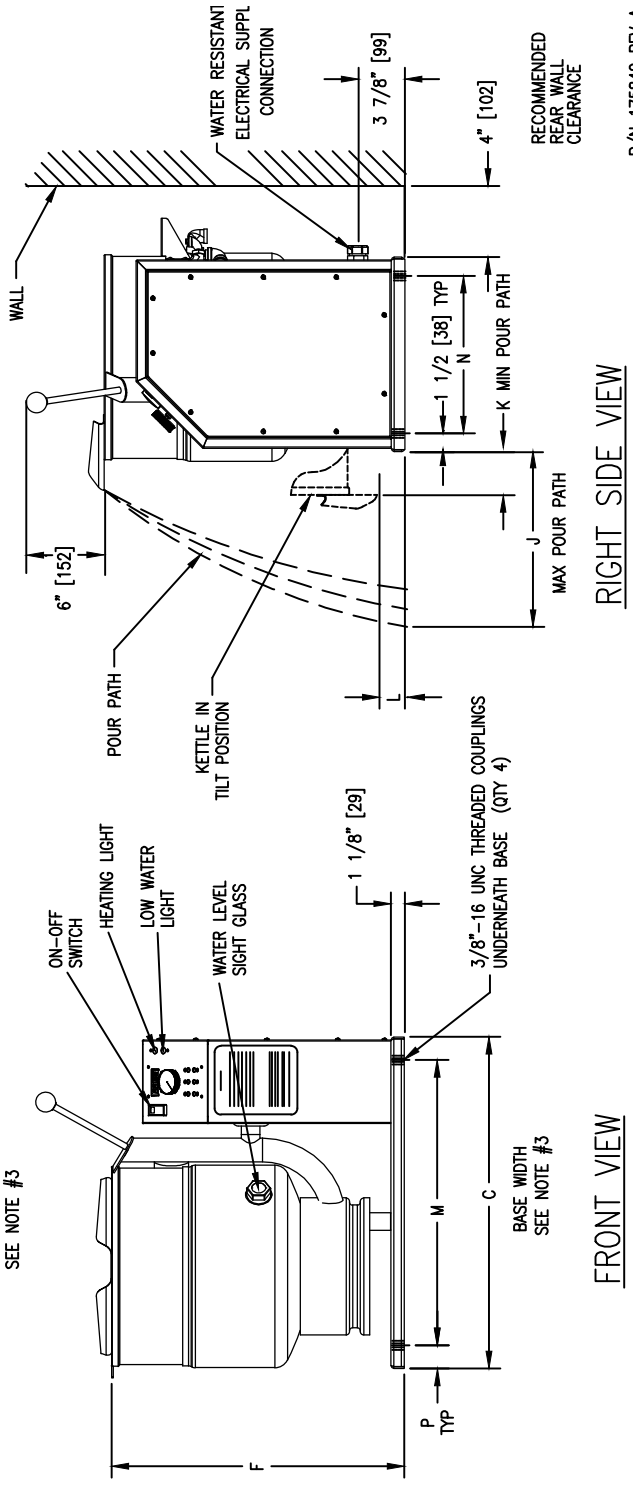
TABLE OF DIMENSIONS												
MODEL	TDB-20		TDB-24		TDB-40		TDB-48	
DIM	INCH	MM	INCH	MM	INCH	MM	INCH	MM
A	14	356	14	356	16.5	419	16.5	419
B	17.6	447	17.6	447	19.2	488	19.2	488
C	24	610	24	610	28.0	711	28.0	711
D	20.8	528	20.8	528	22.4	569	22.4	569
F	23.1	587	24.6	625	25.1	632	27.3	693
H	25.6	650	25.6	650	28.0	711	28.0	711
J	15.5	394	16.0	406	18.5	470	19.0	483
K	3.5	89	5.0	127	7.5	191	9.8	249
L	5.5	140	5.5	140	4.3	109	4.3	109

ELECTRICAL REQUIREMENTS TABLE							
KETTLE MODEL	TDB-20 & 24			TDB-40 & 48			
VOLTS	PHASE	KW	AMPS	KW	AMPS
440	3	6.3	8	12.0	15

SERVICE CONNECTIONS AND NOTES:

① ELECTRICAL SUPPLY: 3/4" WATER RESISTANT CONDUIT (1" FOR 240V, 1 PHASE)
② DIMENSIONS IN BRACKETS [ ] ARE MM.
③ MAXIMUM WIDTH – TDB 20/24 IS 25 3/4" AND TDB-40/48 IS 28"





P/N 175842 REV A



CLASSIC CONTROL



ADVANCED CONTROL



COOK2TEMP CONTROL

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Information known to be correct at time of creation. Please reference our website for the most updated product information and specifications.