

Table Top Kettles model TDBC

Description

Kettle shall be a Groen Model TDBC (specify: 20, 24, 40 or 48 quart) stainless steel self-contained crank tilt steam jacketed unit, operating from an electric heated steam source contained within the unit.

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 gasketed enclosure. Unit shall be furnished with a heavy reinforced rim with a welded-in butterfly shaped pouring lip for durability and pouring control.

The crank tilt handle shall be on the right side support and provide easy and precise one hand tilting of kettle body. Faucet bracket is standard and mounted on rear of electrical control box.

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, and 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 be NSF listed.

Self-Contained Steam Source

Kettle shall have an electrically heated self-contained heat source to provide kettle temperatures of 150°F to approximately 295°F. 20/24 quart models will 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 less life and minimum. water and rust inhibitors, to ensure long life and minimum maintenance.

Controls

Controls shall include a thermostat, built-in contactor, pressure gauge, front mounted water sight glass and heating indicator lamp.

Safety Features
Kettle shall have safety tilt cut-off (cuts off heat when tilted to 12° and above), pressure relief valve, high limit pressure switch and low water cut-off. 24V 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. Crank tilt design shall make it possible for one person to easily tilt kettle, even when kettle is filled to capacity. Pouring height allows filling of 4" high pans on the table too. the table top.



Installation

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

Options/Accessories

- 316 Stainless steel interior
- Single pantry faucet with swing spout Double pantry faucet with swing spout
- Pre-rinse spray faucet with bracket
- Lift-off cover
- Cover holder
- TS/9 Stand
- Kettle brush kit
- Lip strainer
 - Gallon etch marks

Origin of Manufacture

Kettle shall be designed and manufactured in the United States



Stainless Steel 2/3 Steam Jacketed **Kettle**

Table Top **Crank Tilt Self-Contained Electric Heated** 20, 24, 40 and 48-**Quart Capacity**

Short Form Groen Model TDBC (Specify 20, 24, 40 or 48 guart) self-contained crank tilting electric heated stainless steel steam jacketed kettle. Kettle body has one piece welded construction with heavy reinforced rim, controls in gasketed compartment and butterfly shaped pouring lip. Smooth action manual ip. Smooth action manual crank tilt standard. NSF and UL listed, ASME code constructed for 50 PSI maximum. Thermostatically controlled to provide a range of temperatures between 150°E temperatures between 150°F and approx. 295°F. Requires single electrical connection, specify 208/240 or 480 Volt, single or three phase. Made in U.S.A.



Applications Browning Meats Vegetables Soups Sauces Pasta Rice Pie Fillinas Gravies Chili Stews









