

## Table Top Kettles model TDB

**Description** 

Kettle shall be a Groen Model TDB (specify: 20, 24, 40 or 48 quart) stainless steel self-contained 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 maximum sanitation and durability. Right or left hand tilt handle. 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 U.L. 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 U.L.

Sanitation

Unit shall be designed and constructed to meet NSF and known health department and sanitation codes, and be

**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 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. Design shall make it possible for one person to tilt kettle, even when kettle is filled to capacity. Pouring height allows filling of 4" high pans on the table top. Tilt handle is field reversible for right or left.



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**

- 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
- 316 stainless steel interior
- 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 Tilting Self-Contained **Electric Heated** 20, 24, 40 and 48-**Quart Capacity** 

Short Form

Groen Model TDB (Specify 20, 24, 40 or 48 quart) self-contained 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. NSF and U.L. listed, ASME code constructed for 50 PSI maximum. Thermostatically controlled to provide a range of 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





