



**STEAM JACKETED
KETTLES**

The Classic, Advanced, and Cook2Temp™ (C2T) electronic controls for Groen steam jacketed kettles allow operators to achieve more precise temperatures for maximum cooking performance.



Classic Control



Advanced Control



COOK2TEMP™ control

More Cooking Control

- Operators can deliver consistent, repeatable results from chef to chef and shift to shift
- Controls are located away from hazardous areas on the units for ease of access and visibility from across the kitchen
- Advanced & C2T controls offer pre-set cooking temperatures, a digital display, a timer and an audible alarm
- C2T controls allow for pre-programmed cooking steps for culinary staff for up to 9 of your favorite recipes — include up to 4 steps per recipe with audible and/or display alarms to prompt chef to add, flip or stir ingredients

Precise Temperature Control

- Precise time and temperature control for greater cooking performance and uniformity
- Less potential for overcooking reduces the possibility that burned food will damage expensive equipment
- Advanced & C2T controls offer exact cook times from 1 minute to 10 hours and have pre-sets for precise cooking temperatures
- C2T controls offer a core cooking probe for hitting a desired temperature

IPX6 Water-Resistant Control

- Sealed control panel provides greater reliability to minimize repair bills and reduce costly downtime
- Designed to resist splash back and spray downs during cleaning (use of power washers are not recommended)



DL-20



TDBC-40A with optional
TS/10 stand and drain cart

The **Classic (C)** control delivers the same unmatched temperature precision you expect from Groen — with an improved control location, precise temperature control, and an IPX6-rated control panel which dramatically reduces the potential for water related service issues.

The **Advanced (A)** control has all of the benefits of the classic control plus a digital display that offers better visibility, and low and high temperature pre-sets that allow less experienced operators to execute precisely what is expected by taking away the guess work. There is also a Manual button for setting a specific temperature. The programmable timer can be used from a range of 1 minute to 10 hours.

The **Cook2Temp (C2T)** control offers all of the features and benefits of the advanced control with the additional efficiency and consistency features of a core cooking probe and programmable step cooking. Cook product to a desired temperature using a core probe with manual or auto features. Pre-program key cooking steps for up to 9 recipes, 4 steps per recipe, with audible and/or display alarms.

FEATURES & BENEFITS:

- Durable, reinforced rim
- Wide-pouring butterfly lip for the widest pour path in the industry
- Rear-mounted faucet bracket comes standard
- Groen's signature, high-polished, mirror-like exterior finish for easy cleaning
- Perfect control location is visible from across the kitchen
- Control panel is IPX6 water-resistant to reduce water related service issues
- Sight glass for checking water level at a glance
- Industry-leading, smooth-action tilt handle needs only 23 turns to reach full tilt
- Optional tangent draw-off valve for transferring products, straining broth and easier cleaning
- 2.5-, 5-, 6-, 10- and 12-gallon table top models available
- 20-, 25-, 30-, 40-, 60- and 80-gallon floor models available
- Transfers heat through the entire jacketed bottom and sides for faster heat-up and cook times, which mean less energy used and lower utility bills
- Larger single batch capabilities reduce repetitive work by eliminating multiple stock pots
- Floor-mounted tilting models feature a standard single trunnion for a more narrow footprint and less cleaning required due to the single contact point
- Combines the power for rapid boiling, simmering of ingredients and reduction of bases with precise temperature control and even heating for slow simmering of soups, stews, sauces, cereals and ground meat dishes with less "pot watching" and stirring for labor savings
- Provides gentle, uniform heating for heat-sensitive products such as cream sauces, glazes, dessert icings, filling and roux
- Each steam jacketed kettle has a full one-year warranty and is covered by an industry leading 10-year construction warranty on the kettle body (hemisphere)



PT-40



DEES-40C shown with optional TDO



TDC/3-20 Model



WHAT SETS GROEN APART

Groen is the first company to manufacture a steam jacketed kettle in the world. We have been doing this longer than anyone else, helping make us the authority in steam jacketed kettles.

- 1. Jacket Coverage.** Our kettles are pressure vessels, transferring energy from itself to the product inside of it. A heating source boils the water inside the jacket, creating steam under pressure. Heat-up and cooking speed are determined by the amount of coverage (1/2, 2/3 or full) and the movement of the product inside the kettle.
- 2. Electronic Controls.** The Classic, Advanced and Cook2Temp electronic controls reduce temperature variation to help improve food quality and consistency while helping to reduce labor and food costs. The Advanced and C2T controls have a 1-minute-to-10-hour digital timer and temperature pre-sets that help cooking equipment operators deliver consistent, repeatable results from chef to chef and shift to shift.
- 3. Center Trunnion.** All tilting kettles are built using a center trunnion, allowing the kettles to tilt within their own footprint and not into the work area. Groen kettles have the narrowest pour path in the industry, and all of our crank tilt models come to full tilt with only 23 industry leading turns.
- 4. Easy Cleaning.** Reinforced rims allow our steam jacketed kettles to stand up to the hectic pace of today's busy commercial kitchens and don't hide dirt and grime. The mirrored exterior, 180 grit sanded interior finish and open base design allow for easy cleanability.
- 5. Cooking Baskets.** Basket inserts make it easier to load, cook and unload product with boiling vegetables, shellfish and pasta. A single basket is available for table top models, while floor models can be ordered with a triple basket set for preparing three different products at the same time. Groen baskets are NSF listed.
- 6. Water Fill Faucets.** Fill faucets speed recipe time, eliminate carrying buckets of water and simplify kettle clean-up. Available in single parts (hot or cold) or double pantry (hot and cold) styles. Fill faucets are a practical addition to any kettle. Also available with spray hose and flex line. Faucet brackets come standard.
- 7. Tables & Stands.** Stands provide the ideal kettle work height and simplify cooking, cleaning and product handling. T5C tables (for direct steam table top kettles) include front-mounted steam controls, a built-in water fill faucet and a full width sink with sliding pouring shield. TS/10 stands are available with a slide-out pouring/portioning drawer (for electric and gas models).
- 8. Gallon/Liter Etch Markings & Contour Measuring Strips.** Quickly and easily measure the amount of water or product in your kettle with these optional accessories.



9. **Draw-Off Valves.** Draw-off valves make transfer of product, draining off cooking water and kettle cleaning easier. They are standard on stationary floor models and are available for all tilting floor model kettles to provide additional product transfer versatility.
10. **316 Stainless Liners.** For continuous batches of high acid product such as tomato based products to be produced each day, a more resistant type 316 stainless interior should be used. 316 stainless steel provides an additional margin of corrosion resistance compared to other 304-grade stainless steel liners. The 316 stainless steel is standard on all floor kettles and available on table top models.
11. **Gallon Master.** Gallon master is an automatic water fill system which precisely delivers 1 to 999 gallons at the touch of a button. Its digital readout ensures accuracy and allows the operator to set the volume, push a button and walk away to attend to other tasks.
12. **Kettle Pan Carrier.** This simple pan support attaches easily to the front of the kettle and holds a full size hotel pan at the pouring lip for easy filling. The hotel pan stays level regardless of the kettle pouring angle, and is easily removed for cleaning or storage. The pan carrier will also hold (2) 12" x 10" pans.
13. **Kettle Brush Set.** Especially designed to make kettle cleaning easier, the brushes in this set are non-abrasive alternatives to scrub pads and cloth. The set consists of a kettle brush, drain valve brush and long handle paddle for stirring ingredients during cooking.
14. **Gas Quick Disconnects.** Typically used when casters are ordered for stand-mounted table top gas kettles, the optional quick disconnect facilitates cleaning behind equipment. Provided with design certified restraining cable and attachments.
15. **Kettle Tangent Strainers.** A stainless tangent strainer with 1/4" perforations is standard on all stationary floor model kettles and as an option for all tilting floor kettles. The strainer keeps food solids from collecting and over cooking in the tangent well. Solid and 1/8" perforated tangent strainers are available for straining smaller food solids.
16. **Flanged Feet.** Optional flanged feet for AH, EE, DEE and DH kettles are ideal for permanent installations and kettle stability. Recommended (or required) in areas with higher seismic activity.
17. **Kettle Cover Strainers.** Strainers are available for tilt model kettles to strain ingredients past vegetables, bones, seafood, etc. They are easily attached and removed for cleaning and to allow full flow of product when not required.



Kettle Capacities & Portions

All kettles require head space of “freeboard” for safe operation. Nominal kettle capacity is the calculated maximum volume when filled to the rim. You need a minimum of 2-3” of clearance below the rim for stirring and to avoid boil-over, etc. This working capacity is about 80% of the nominal capacity and the figure you should use in determining kettle size.

MODEL	POWER	TYPE	CAPACITY
TDB/6-10	Electric	Table Top, Hand Tilt	10 Quart
TDB-20, 24, 40, 48 C/A/C2T	Electric	Table Top, Hand Tilt	20, 24, 40, 48 Quart
TDBC-20, 24, 40, 48 C/A/C2T	Electric	Table Top, Crank Tilt	20, 24, 40, 48 Quart
TDH-20, 24, 40, 48 C/A/C2T	Gas	Table Top, Hand Tilt	20, 24, 40, 48 Quart
TDHC-20, 24, 40, 48 C/A/C2T	Gas	Table Top, Crank Tilt	20, 24, 40, 48 Quart
TDC/3-10, 20	Direct Steam	Table Top, Hand Tilt	10, 20 Quart
TDA/1-40	Direct Steam	Table Top, Hand Tilt	40 Quart
EE-20, 40, 60, 80, 100	Electric	Stationary, Floor	20, 40, 60, 80, 100 Gal
DEE/4-20, 25, 30, 40, 60 C/A/C2T	Electric	Tilting, Floor	20, 25, 30, 40, 60 Gal
AH/1E-20, 40, 60, 80, 100	Gas	Stationary, Floor	20, 40, 60, 80, 100 Gal
DH-20, 25, 30, 40, 60, 80 C/A/C2T	Gas	Tilting, Floor	20, 25, 30, 40, 60, 80 Gal
PT-20, 40, 60, 80, 100, 125, 150	Direct Steam	Stationary, Pedestal Base	20, 40, 60, 80, 100, 125, 150 Gal
FT-20, 40, 60, 80, 100, 125, 150	Direct Steam	Stationary, Tri-leg	20, 40, 60, 80, 100, 125, 150 Gal
D-20, 40, 60	Direct Steam	Tilting, Pedestal Base	20, 40, 60 Gal
DL-20, 40, 60, 80	Direct Steam	Tilting, Tri-leg	20, 40, 60, 80 Gal
DN-100	Direct Steam	Tilting, Tri-leg	100 Gal
DH/INA/2-100 C/A	Gas	Stationary Floor	100 Gal
GT-40, 60, 80, 100, 125, 150	Direct Steam	Stationary, Tri-leg, Full Jacketed	40, 60, 80, 100, 125, 150 Gal
GPT-40, 60, 80, 100, 125, 150	Direct Steam	Stationary Pedestal, Full Jacketed	40, 60, 80, 100, 125, 150 Gal
DHS	Gas	Low Height, Tilting, Floor	40 Gal
DEES	Electric	Low Height, Tilting, Floor	40 Gal
AHS	Gas	Low Height, Stationary, Floor	40 Gal

Kettle Size (Gallons) Capacity		Number of Portions Per Batch					
Nominal	Working	1 oz	2 oz	3 oz	4 oz	6 oz	8 oz
5	4	512	256	170	128	85	64
6	4.8	614	307	204	153	102	76
10	8	1024	512	341	256	170	128
12	9.6	1228	614	409	307	204	153
20	16	2048	1024	682	512	341	256
25	20	2560	1280	853	640	426	320
30	24	3840	1920	1280	960	640	480
80	64	8192	4096	2730	2048	1365	1024
100	80	10240	5120	3413	2562	1706	1280
125	100	12800	6400	4266	3200	2133	1600
150	120	15488	7744	5162	3872	2581	1936

Kettle Ordering Guide

MODELS	TS/10 STANDS	T5C TABLE MOUNTING	CABINET MOUNTING	HINGED COVER	LIFT-OFF COVER	1-PHASE	3-PHASE	KETTLE LIP STRAINER	FILL FAUCETS	316 STAINLESS INTERIOR	GAS QUICK DISCONNECTS	ETCH MARKINGS	2" TANGENT DRAW-OFF	3" TANGENT DRAW-OFF	FLANGED FEET	COLD WATER COOLING	STEAM TRAP ASSEMBLY (REQ.)	KETTLE BRUSH SET	CONDENSATE COLLECTION RING	50 CYCLE OPERATION	PAN CARRIER	PRISON CONSTRUCTION
TDB/6, TDB-C/A/C2T, TDBC-C/A/C2T																						
TDH-C/A/C2T, TDHC-C/A/C2T																						
TDA, TDC/3																						
EE																						
DEE/4-C/A/C2T																						
AH/1E																						
DH-C/A/C2T																						
PT/FT/GT/GPT																						
D, DL																						
TDB-C/A, TA/2																						
TDC, TA/2																						
DEE/4-C/A or DH-C/A, INA/2 or TA/3																						
DL, TA/3																						
DL, INA/2																						

KEY

STANDARD
AVAILABLE OPTION OR ACCESSORY
1 PHASE STANDARD FOR MIXER, 3 PHASE STANDARD
TDB & TDBC ONLY
2" BALL VALVE STANDARD

NOTE: NEB or NGB boiler is available to supply steam to direct steam kettles up to 40 gallon capacity.

