



TILTING FLOOR KETTLE

ELECTRIC MODELS DEE-20/40/60C/A/C2T

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

AVAILABLE MODELS:

CLASSIC CONTROLS:

- DEE-20C (20 GALLON)
- DEE-40C (40 GALLON)
- DEE-60C (60 GALLON)

ADVANCED CONTROLS:

- DEE-20A (20 GALLON)
- DEE-40A (40 GALLON)
- DEE-60A (60 GALLON)

COOK2TEMP CONTROLS:

- DEE-20C2T (20 GALLON)
- DEE-40C2T (40 GALLON)
- DEE-60C2T (60 GALLON)

CONSTRUCTION: Kettle interior shall be of type 316 stainless steel with solid one-piece welded construction. The console and all exposed surfaces shall be stainless steel. The kettle body shall be mounted in a heavy-duty stainless steel combination kettle support tilt trunnion, mounted to a polished stainless steel enclosed base. The base shall be have stainless steel tubular legs with adjustable bullet feet. The enclosed trunnion support shall have a smooth operating, self-locking tilt mechanism, with sanitary, water resistant IPX6-rated enclosure with interior readily accessible for installation or maintenance. The unit shall have a heavy reinforced bar rim with a welded-in butterfly shaped pouring lip for pouring control and durability. Designed for single point electrical connection.

FINISH: Kettle interior 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 LISTED, CRN

REGISTERED: 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 for sale in USA and Canada. Unit shall be registered in Canada with a CRN number.

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

DRAWOFF: A 2" tangent drawoff is optional. If drawoff is specified, outlet shall be equipped with removable 1/4" perforated stainless steel strainer.

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. Unit shall be factory charged with chemically pure 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: Safety systems to include kettle-mounted: pressure-vacuum gauge, pressure relief valve, pressure limit control, water sight glass; plus safety tilt and low-water cutoffs.

PERFORMANCE FEATURES: Unit shall be thermostatically controlled to automatically shut off when the desired temperature setting is reached and turn on when product temperature drops below setting. Smooth action manual tilt crank allows for easy pouring and transfer of kettle contents.

INSTALLATION: Specify 208, 240 or 480 Volt, single or three phase, 50 or 60 cycle electric service.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.



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



DEE-40A Model shown

OPTIONS/ACCESSORIES:

- 2" tangent draw-off valve with 1/4" perforated disk strainer
- 1/8" perforated disk strainer
- 1/4" perforated disk strainer
- Solid disk strainer
- Basket inserts (TRI-BC)
- Lift-off cover (No. 31)
- Hinged cover kit (No. 51)
- Pan carrier (40 and 60-gallon)
- Kettle brush kit
- Single or double pantry faucets
- Lip strainer
- Contour measuring strip
- Gallon etch marks
- Single Phase Terminal Block Kit
- Replacement core probe (on C2T models only)



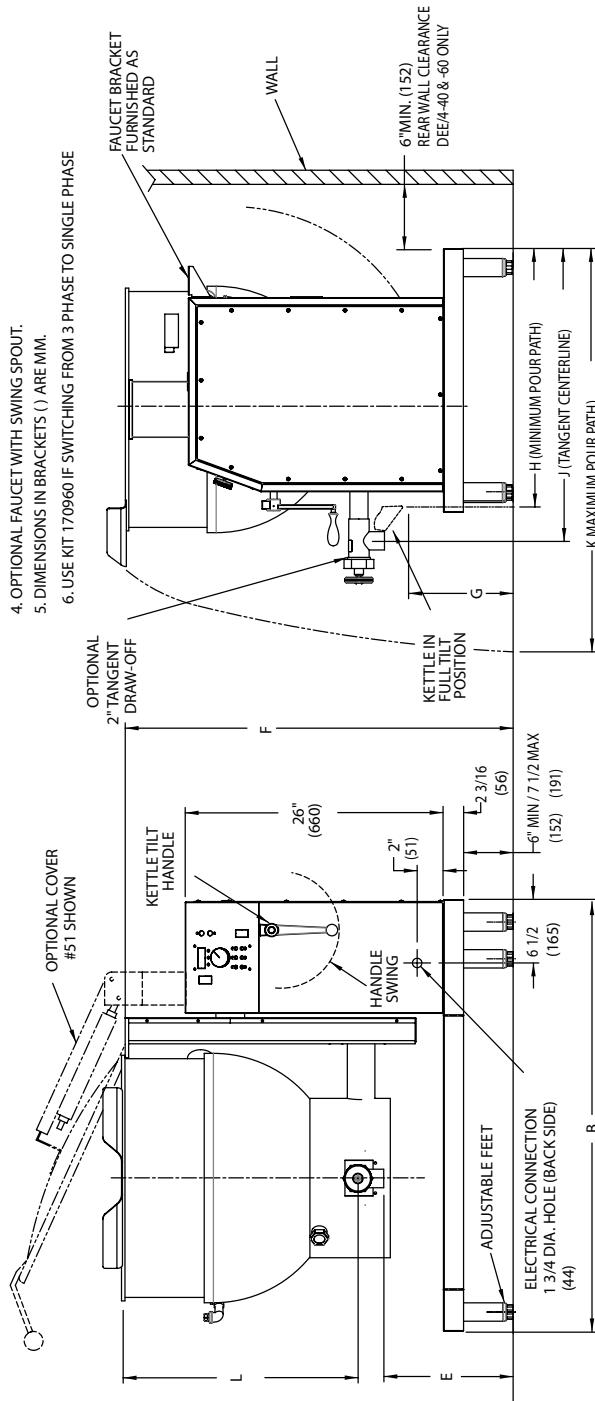
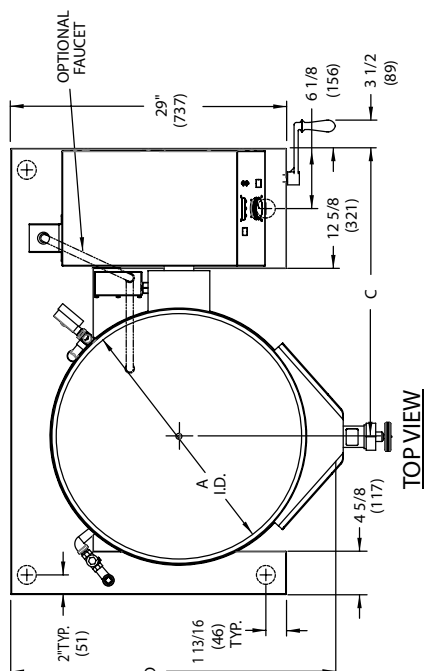
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TABLE OF DIMENSIONS									
CAP. GAL.	20	40	60	20	40	60	20	40	60
DIMS.	INCH	MM	INCH	MM	INCH	MM	INCH	MM	INCH
A	20	508	26	660	30	762	20	508	26
B	35	889	47	1194	47	1194	35	889	47
C	26	660	29	737	31	787	26	660	29
D	30 3/4	781	34 1/2	876	36 3/8	924	30 3/4	781	34 1/2
E	18 1/2	470	15 1/4	387	13 1/4	337	18 1/2	470	15 1/4
F	39 3/8	1000	40 3/8	1026	44 1/8	1121	39 3/8	1000	40 3/8
G	16	406	12 1/4	311	10 3/8	264	16	406	12 1/4
H	28	711	29 1/2	749	31 1/2	800	28	711	29 1/2
J	28 1/4	718	29 1/2	749	29 1/2	749	28 1/4	718	29 1/2
K	55	1397	57 1/2	1460	61 1/2	1562	55	1397	57 1/2
L	18 1/2	470	22	559	25	635	18 1/2	470	22

KETTLE POWER ELECTRICAL TABLE									
MODEL	DEE/4-20	DEE/4-40	DEE/4-60	MODEL	DEE/4-20	DEE/4-40	DEE/4-60	MODEL	DEE/4-20
208V	10.8 KW	21 KW	21 KW	208V	10.8 KW	21 KW	21 KW	208V	10.8 KW
1 PH	52 AMP	101 AMP	101 AMP	1 PH	52 AMP	101 AMP	101 AMP	1 PH	52 AMP
3 PH	30 AMP	59 AMP	59 AMP	3 PH	30 AMP	59 AMP	59 AMP	3 PH	30 AMP
240V	14.4 KW	24 KW	24 KW	240V	14.4 KW	24 KW	24 KW	240V	14.4 KW
1 PH	60 AMP	105 AMP	105 AMP	1 PH	60 AMP	105 AMP	105 AMP	1 PH	60 AMP
3 PH	35 AMP	61 AMP	61 AMP	3 PH	35 AMP	61 AMP	61 AMP	3 PH	35 AMP
480V	12 KW	24 KW	24 KW	480V	12 KW	24 KW	24 KW	480V	12 KW
1 PH	25 AMP	50 AMP	50 AMP	1 PH	25 AMP	50 AMP	50 AMP	1 PH	25 AMP
3 PH	15 AMP	29 AMP	29 AMP	3 PH	15 AMP	29 AMP	29 AMP	3 PH	15 AMP

OPTIONAL EXTRA COST FEATURES:

1. 2" TANGENT SANITARY DRAW-OFF.
2. LIFT OFF COVER MODEL # 31 FOR DEE/4-20 & DEE/4-40 KETTLES.
3. HINGED COVER MODEL # 51 FOR DEE/4-40 & DEE/4-60 KETTLES.
4. OPTIONAL FAUCET WITH SWING SPOUT.
5. DIMENSIONS IN BRACKETS () ARE MM.
6. USE KIT 170960 IF SWITCHING FROM 3 PHASE TO SINGLE PHASE



RIGHT SIDE VIEW

DO NOT SCALE DRAWING

FRONT VIEW



CLASSIC CONTROL



ADVANCED CONTROL



COOK2TEMP CONTROL