



STEAM JACKETED KETTLES

DIRECT STEAM TABLE TOP TILTING KETTLE MODELS TDC/3

Kettle shall be a Groen Model TDC/3 (specify 3,6,10 or 20 quart) stainless steel 2/3 steam jacketed unit operating from direct steam.

Certifications:

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



AVAILABLE MODELS:

- TDC/3-3 (3 QUART)
- TDC/3-6 (6 QUART)
- TDC/3-10 (10 QUART)
- TDC/3-20 (20 QUART)
- TDC/3-24 (24 QUART)

CONSTRUCTION: Kettle interior shall be of 304 stainless steel, solid, one-piece welded construction. Support arms are heavy stainless steel tubing. Rim shall be heavy reinforced with a welded "Butterfly" shaped pouring lip for pouring control and durability. Kettle shall have two operating handle lugs so that the handle can be attached on right or left side.

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: Unit shall be ASME shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 55 PSI.

SANITATION: Unit shall be designed and constructed to meet NSF requirements and NSF listed.

STEAM PRESSURE: Kettle shall operate dependably at any steam pressure between 5 and 55 PSI. Higher working pressure available.

PERFORMANCE/FEATURES: Pouring height shall be such that kettle can be emptied into an 8" high pan on a flat table. Design shall make it easy for one person to precisely tilt kettle, when filled to capacity. All sizes, including 3 and 6 quart models, have full bottom hemisphere steam jacket, for rapid product heating.

MOUNTING: Kettle shall be mounted on sturdy tubular stainless steel arms. The steam supply shall enter through the left kettle support arm into the jacket at the rotary joint. Condensate shall be removed through the right rotary joint, down through the support arm. No exposed steam piping shall be on the kettle body. Multiple kettles can be table or back bar mounted for display cooking. Minimum table space required: 14" for 3-10 quart and 16" for 20 quart.

INSTALLATION: Steam trap assembly is required and not provided unless ordered as an option. 3/8" IPS steam inlet and condensate outlet required. Safety valve and remote steam source required.

OPTIONS/ACCESSORIES:

- Etch marks, gallons
- Etch marks, liters
- 316 stainless steel liner
- Basket insert
- Nylon basket liner
- Liner retaining ring
- Lift off cover
- Cover strainer
- Stand
- Steam trap assembly
- Pressure relief valve
- Globe valve
- Steam pressure regulator
- Cabinet base
- Table top stand

ADDITIONAL RESOURCES:

- [Request A Quote](#)
- [Sales Tools](#)
- [Find A Rep](#)

TABLE OF DIMENSIONS

DIM.	3 QT. (2.8 L)		6 QT. (5.7 L)		10 QT. (9.5 L)		20 QT.(18.9 L)		24 QT. (22.7 L)	
	IN.	MM	IN.	MM	IN.	MM	IN.	MM	IN.	MM
A	10	254	12	304	10	254	12	304	12	304
B	12-7/8	327	14-7/8	378	12-7/8	327	14-7/8	378	14-7/8	378
C	13-1/4	336	15-1/4	387	13-1/4	336	15-1/4	387	15-1/4	387
D	8	203	9	229	8	203	9	229	9	229
E	4-7/8	124	6-7/8	177	10	254	12	305	14-9/16"	370
F	12-1/8	307	13-1/8	333	16-1/8	409	17-1/8	438	19-11/16	500
G	8-7/8	225	8-7/8	225	8-7/8	225	8-7/8	225	8-7/8	225
H	5	127	6	152	5	127	6	152	6	152
J	11	279	12-1/8	308	15	381	16-1/8	409	18-11/16	475
K	8-1/2	215	8-1/4	209	8-3/4	222	8-1/2	216	8-1/2	216
L	2-7/8	73	3-7/8	98	6-1/8	155	7-1/8	181	9-11/16	246
M	12-1/8	307	14-1/8	359	12-1/8	307	14-1/8	359	14-1/8	359
N	21-1/2	546	22-1/2	571	25-1/2	648	26-1/2	673	26-1/2	673
P	6	152	7	178	6	152	7	178	7	178

- NOTES:**
- SEE DWG. C-7059-2 FOR PIPING INSTALLATION DETAILS.
 - EXTENDED STEM, GLOBE VALVE & COLLARED SLEEVE FURNISHED AT EXTRA COST. SEE DWG. C-7059-2
 - DIMENSIONS IN BRACKETS () ARE MM.

