

# Interactive Price Guide



Effective June 14, 2025



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Equilivant Model Search Tool

# Braising Pans



Combining a skillet and a kettle into one versatile commercial cooking solution.

Control Features

Free Start-Up Form

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Equipped with new electronic controls that allow operators to achieve more precise temperatures for maximum cooking consistency, Groen braising pans combine the functions of a skillet and a kettle into a single high-performance, commercial cooking solution — one that braises, roasts, boils, simmers, poaches, bain maries, pan-fries, grills, sautés and steams with ease. In fact, our braising pans are the perfect back-up for nearly any piece of commercial cooking equipment in the kitchen.

Groen Controls make it easier than ever before to achieve precise, consistent cooking. But, that isn't all they offer. They can also provide significant cost savings by helping reduce operating expenses, service and repair costs, as well as food waste.

## FEATURES & BENEFITS:

- Electronic controls
- IPX6 water resistant controls
- Advanced & Cook2Temp – Preset low (175°F) and high (400°F electric/425°F gas)
- Advanced & Cook2Temp – Digital readout
- Advanced & Cook2Temp – 1-minute-to-10-hour digital timer
- Advanced & Cook2Temp – Braising pan drops to low (175°F) when timer expires
- Cook2Temp – Instant-read temperature features with probe
- Cook2Temp – Auto or manual option
- Cook2Temp – Programmable cooking steps for culinary staff to create and save up to 9 recipes — include up to 4 steps per recipe with audible and/or display alarms to prompt chef to add, flip or stir ingredients
- Available in 15-, 30- and 40-gallon floor models and a 10-gallon countertop model
- Electric, gas and standing pilot options available (10-gallon is electric only)
- Ideal kitchen equipment for restaurants, supermarkets, schools, healthcare facilities, hotels and resorts, as well as any venue where batch-style cooking takes place
- 3" radius interior corners for ease of product movement and cleaning
- Faucet bracket standard
- One piece cover – no welds or tacks to break
- Industry-leading 23 cranks to full tilt
- Standard 180-emery-grit sanded interior
- Narrowest pour path in the industry
- Tilts within its own footprint
- Free start-up



CLASSIC CONTROL



ADVANCED CONTROL



C2T CONTROL



BPM-30EA shown



TD/FPC

Model No.	List Price	Capacity GAL	KW/hr	Width IN	Depth IN	Height IN	Weight LBS
<b>TD/FPC, TABLE TOP, HAND TILT, ELECTRIC</b>							
TD/FPC	\$30,260	10	6*	28.5"	27"	20"	260

Standard: All electric models are available in 208, 240 or 480V 3-phase and 208, 240V single phase. Voltage must be specified at time of order. All braising pans are standard with gallon etch markings and a faucet bracket.

[OPTIONS & ACCESSORIES](#)

\*6KW for all voltages excluding 208/60/1 and 208/60/3 in which case use 5.7KW.

NOTE: Cord and plug not included.

Set yourself up for *success*

Equip your kitchen →

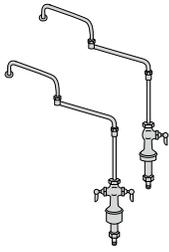
groen  
Comparing Different Brands?

Find A Groen Model Equivalent →

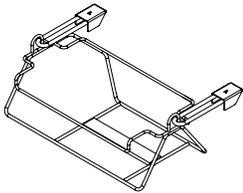
groen

**FREE**  
*start-up*

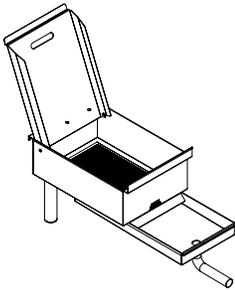
Schedule Equipment Inspection →



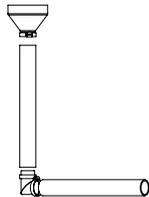
Faucets



Pan Carrier



Drain Cart & Trough



Drain Cup & Hose Assembly



TDO Cleaning Brush

Model No.	List Price	Description
Z079995	\$830	LIP STRAINER
Z091869	\$1,050	SINGLE PANTRY FAUCET W/SWING SPOUT, REAR MOUNTED
N25871	\$3,040	SINGLE PANTRY FAUCET W/48" SPRAY HOSE
128609	\$3,190	SINGLE PANTRY FAUCET W/60" SPRAY HOSE
Z091870	\$1,340	DOUBLE PANTRY FAUCET W/SWING SPOUT (REAR MOUNTED)
Z040602	\$3,660	DOUBLE PANTRY FAUCET W/48" SPRAY HOSE
N60346	\$3,670	DOUBLE PANTRY FAUCET W/60" SPRAY HOSE
174311	\$3,210	DRAIN CART W/(2) SLIDER FEET IN THE FRONT & RESTS ON THE STAND IN THE REAR, FOR USE WITH ALL TS/9 & TS/10 STANDS (NOT NEEDED ON TS/10S STANDS WITH DRAIN DRAWER)
124781	\$420	DRAIN DRAWER/CART PLUMBING INSTALLATION KIT FOR ALL DRAIN CARTS, DRAIN DRAWERS & TS/10 STANDS W/DRAIN DRAWER (HOSE TO DRAIN IS 4")
159102	\$3,580	DRAIN CUP & 8' HOSE ASSEMBLY FOR TDO
FL FOOT KIT	\$1,150	FLANGED FOOT KIT FOR TD/FPC STAND AND BRAISING PANS (4 COUNT)
153300	\$1,590	480V/60/3PHASE
-	\$2,740	PRISON PACKAGE (QUOTED LEAD TIME)*
155285	\$1,825 (NET)	1-YEAR LABOR WARRANTY EXTENSION (US & CANADA ONLY)
174977	\$4,950	TS/10-3 STAND, BULLET FEET
174981	\$6,000	TS/10S-3, STAND WITH DRAIN DRAWER, BULLET FEET, SPLASH DIFFUSER INCLUDED (DRAIN CART NOT REQUIRED)
175771	\$140	SPLASH DIFFUSER FOR ALL DRAIN CARTS & DRAIN DRAWERS
176295	\$141	MOUNTING BRACKET KIT TO CONNECT 2 TS STANDS TOGETHER (WORKS ON ALL TS/10 & TS/10S STANDS)
174974	\$770	DRAWER ASSEMBLY TS/10S-2/3/4 STANDS (DRAWER ONLY), SPLASH DIFFUSER INCLUDED
Z013927	\$3,570	LIFT OFF COVER

\* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Flanged feet option must be picked on all floor model appliances.



BPM-15EA



BPM-30GA  
shown with optional TDO



BPM-30EA



BPM-40GC  
shown with optional TDO



BPP-40GA  
shown with optional TDO

Model No.	List Price	Control Type	Capacity GAL	KW/hr	BTU/hr	Width IN	Depth IN	Height IN	Weight LBS
<b>BPM, FLOOR, CRANK TILT, ELECTRIC</b>									
BPM-15EC	\$35,150	Classic	15	7.6	-	30.5"	39.75"	41.5"	380
BPM-15EA	\$39,080	Advanced	15	7.6	-	30.5"	39.75"	41.5"	380
BPM-15EC2T	\$43,310	Cook2Temp™	15	7.6	-	30.5"	39.75"	41.5"	380
BPM-30EC	\$38,060	Classic	30	11.5	-	38.5"	39.75"	43.5"	425
BPM-30EA	\$42,010	Advanced	30	11.5	-	38.5"	39.75"	43.5"	425
BPM-30EC2T	\$46,230	Cook2Temp™	30	11.5	-	38.5"	39.75"	43.5"	425
BPM-40EC	\$41,580	Classic	40	15.3	-	48"	39.75"	43.5"	510
BPM-40EA	\$45,670	Advanced	40	15.3	-	48"	39.75"	43.5"	510
BPM-40EC2T	\$49,750	Cook2Temp™	40	15.3	-	48"	39.75"	43.5"	510

<b>BPM, FLOOR, CRANK TILT, GAS</b>									
BPM-15GC	\$43,750	Classic	15	.6*	65K	30.5"	39.75"	41.5"	395
BPM-15GA	\$47,670	Advanced	15	.6*	65K	30.5"	39.75"	41.5"	395
BPM-15GC2T	\$51,860	Cook2Temp™	15	.6*	65K	30.5"	39.75"	41.5"	395
BPM-15GSP	\$43,750	Standing Pilot	15	-	65K	30.5"	39.75"	41.5"	395
BPM-30GC	\$51,220	Classic	30	.6*	104K	38.5"	39.75"	43.5"	440
BPM-30GA	\$55,140	Advanced	30	.6*	104K	38.5"	39.75"	43.5"	440
BPM-30GC2T	\$59,360	Cook2Temp™	30	.6*	104K	38.5"	39.75"	43.5"	440
BPM-30GSP	\$51,220	Standing Pilot	30	-	104K	38.5"	39.75"	43.5"	440
BPM-40GC	\$54,880	Classic	40	.6*	144K	48"	39.75"	43.5"	540
BPM-40GA	\$58,810	Advanced	40	.6*	144K	48"	39.75"	43.5"	540
BPM-40GC2T	\$63,020	Cook2Temp™	40	.6*	144K	48"	39.75"	43.5"	540
BPM-40GSP	\$54,880	Standing Pilot	40	-	144K	48"	39.75"	43.5"	540

<b>BPP, FLOOR, POWER TILT, ELECTRIC</b>									
BPP-30EC	\$39,710	Classic	30	11.5	-	38.5"	39.75"	43.5"	425
BPP-30EA	\$43,660	Advanced	30	11.5	-	38.5"	39.75"	43.5"	425
BPP-30EC2T	\$47,910	Cook2Temp™	30	11.5	-	38.5"	39.75"	43.5"	425
BPP-40EC	\$42,730	Classic	40	15.3	-	48"	39.75"	43.5"	510
BPP-40EA	\$46,850	Advanced	40	15.3	-	48"	39.75"	43.5"	510
BPP-40EC2T	\$50,970	Cook2Temp™	40	15.3	-	48"	39.75"	43.5"	510

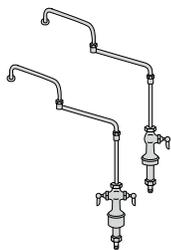
<b>BPP, FLOOR, POWER TILT, GAS</b>									
BPP-30GC	\$54,070	Classic	30	.6*	104K	38.5"	39.75"	43.5"	440
BPP-30GA	\$58,040	Advanced	30	.6*	104K	38.5"	39.75"	43.5"	440
BPP-30GC2T	\$62,280	Cook2Temp™	30	.6*	104K	38.5"	39.75"	43.5"	440
BPP-40GC	\$56,700	Classic	40	.6*	144K	48"	39.75"	43.5"	540
BPP-40GA	\$60,640	Advanced	40	.6*	144K	48"	39.75"	43.5"	540
BPP-40GC2T	\$64,880	Cook2Temp™	40	.6*	144K	48"	39.75"	43.5"	540

Standard: All electric models are available in 208, 240 or 480V 3-phase and 208, 240V single phase. Only floor models are field convertible. Voltage must be specified at time of order. Gas type and elevation must be specified at time of order. All braising pans are standard with gallon etch markings and a faucet bracket.

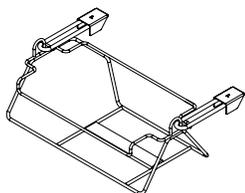
\*All gas units are standard with 120V connections (except standing pilot units).

NOTE: Cord and plug not included.

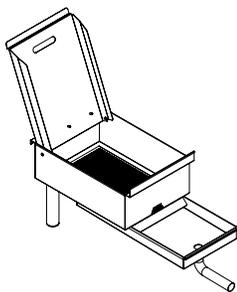
OPTIONS & ACCESSORIES



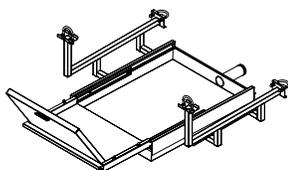
Faucets



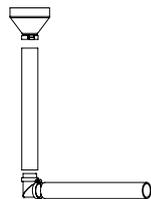
Pan Carrier



Drain Cart & Trough



Drain Drawer (30 Gallon)



Drain Cup & Hose Assembly



TDO Cleaning Brush

Model No.	List Price	Description
Z079995	\$830	LIP STRAINER
Z091869	\$1,050	SINGLE PANTRY FAUCET W/SWING SPOUT, REAR MOUNTED
N25871	\$3,040	SINGLE PANTRY FAUCET W/48" SPRAY HOSE
128609	\$3,190	SINGLE PANTRY FAUCET W/60" SPRAY HOSE
Z091870	\$1,340	DOUBLE PANTRY FAUCET W/SWING SPOUT, REAR MOUNTED
Z040602	\$3,660	DOUBLE PANTRY FAUCET W/48" SPRAY HOSE
N60346	\$3,670	DOUBLE PANTRY FAUCET W/60" SPRAY HOSE
174311	\$3,210	DRAIN CART W/(2) SLIDER FEET IN THE FRONT & RESTS ON THE STAND IN THE REAR, FOR USE WITH ALL TS/9 & TS/10 STANDS (NOT NEEDED ON TS/10S STANDS WITH DRAIN DRAWER)
124781	\$420	DRAIN DRAWER/CART PLUMBING INSTALLATION KIT FOR ALL DRAIN CARTS, DRAIN DRAWERS & TS/10 STANDS W/DRAIN DRAWER (HOSE TO DRAIN IS 4")
174057	\$9,940	DRAIN CART & TROUGH (15 GALLON), SPLASH DIFFUSER INCLUDED (NOT REQUIRED ON TS/10S)
150498	\$10,210	DRAIN CART & TROUGH (30 & 40 GALLON), SPLASH DIFFUSER INCLUDED
158476	\$6,270	DRAIN DRAWER FOR 40 GALLON, SPLASH DIFFUSER INCLUDED
158386	\$6,230	DRAIN DRAWER FOR 30 GALLON, SPLASH DIFFUSER INCLUDED
159102	\$3,580	DRAIN CUP & 8' HOSE ASSEMBLY FOR TDO
174932	\$1,590	480V/60/3PH (BPM-15E)
174924	\$1,590	480V/60/3PH (BPM-30E)
174926	\$1,590	480V/60/3PH (BPM-40E)
174928	\$1,590	480V/60/3PH (BPP-30E)
174930	\$1,590	480V/60/3PH (BPP-40E)
-	\$4,190	PRISON PACKAGE NO TDO (QUOTED LEAD TIME)*
-	\$5,050	PRISON PACKAGE W/TDO (QUOTED LEAD TIME)*
-	\$1,740	2" TANGENT DRAW-OFF W/TDO, INCLUDES PERFORATED STRAINER
Z002736	\$3,420	6' CORD SET (480V, 45 AMP)
Z002739	\$6,270	6' CORD SET (208/240V, 35 AMP)
154581	\$1,940 (NET)	1-YEAR LABOR WARRANTY EXTENSION (US & CANADA ONLY)
140144	\$2,820	1/2" GAS QUICK DISCONNECT W/ANSI-STANDARD RESTRAINT CHAIN
FL FOOT KIT	\$1,150	FLANGED FEET SET OF (4)
146221	\$615	FLANGED FEET SET OF (2)
176255	\$1,320	PAN CARRIER, 1/2 SIZE HOTEL PAN CAPACITY (15 GALLON W/OUT TDO, 30 & 40 GALLON MODELS)
150247	\$1,920	PAN CARRIER, FULL SIZE HOTEL PAN CAPACITY (30 & 40 GALLON MODELS)
147150	\$3,260	STEAMER KIT (2 PANS, COVERS & STANDS)
130834	\$490	REPLACEMENT TDO STRAINER
162732	\$75	REPLACEMENT 2" TDO CLEANING BRUSH
176649	\$500	REPLACEMENT CORE PROBE (15 GALLON)
176650	\$500	REPLACEMENT CORE PROBE (30 & 40 GALLON)
176653	\$67	REPLACEMENT CORE PROBE COOKING BRACKET
177091	\$54	REPLACEMENT CORE PROBE STORAGE BRACKET
146220	\$950	SINGLE PANTRY FAUCET W/SWING SPOUT & RISER, SIDE MOUNTED
146222	\$1,460	DOUBLE PANTRY FAUCET W/SWING SPOUT & RISER, SIDE MOUNTED
174484	\$35,750	GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND
111739	\$16,680	GALLON MASTER 1-999 GALLON, WALL MOUNT
146354	\$1,090	CASTER KIT (2 LOCKING / 2 NON-LOCKING) WITH RESTRAINT
160926	\$710	MEASURING STRIP (30 GALLON)
160927	\$960	MEASURING STRIP (40 GALLON)

\* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). If TDO is present it will be fully welded in place to prevent breakage due to misuse with valve stem and plunger tethered in place to prevent removal and enable cleaning. Flanged feet option must be picked on all floor model appliances.

# Kettles



Kettles expand a commercial kitchen's capabilities.

Control Features

ROI Calculator

Free Start-Up Form

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page 8-9

Table Top Options  
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Table/Cabinet  
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Self-Contained Floor Options  
& Accessories, page 16-17

Direct Steam  
Floor Models, page 18

Direct Steam Floor Options  
& Accessories, page 19

Already the benchmark for professional cooking equipment, Groen steam jacketed kettles have raised the bar even higher for durability, efficiency and food quality. Offering faster, energy-saving cook times in electric and gas configurations, Groen steam jacketed kettles make it easy to improve quality, lower costs and reallocate labor due to a reduced need to "pot watch." But that's not all they can do. They provide significant cost savings by helping reduce operating expenses, service and repair costs, as well as food waste. Enter your operation's data in the online calculator above to find the Groen Kettle and controls that match your application and see just how much you can save.

## STEAM JACKETED KETTLE FEATURES & BENEFITS:

- Advanced & Cook2Temp – Preset low (120°F) and high (224°F) settings
- Advanced & Cook2Temp – Digital readout
- Advanced & Cook2Temp – 1-minute-to-10-hour digital timer
- Advanced & Cook2Temp – Kettle drops to (120°F) and holds at this setting when the timer expires
- Cook2Temp – Instant-read product temperature feature utilizing core probe
- Cook2Temp – Auto or manual option
- Cook2Temp – Programmable cooking steps for culinary staff to create and save up to 9 recipes — include up to 4 steps per recipe with audible and/or display alarms to prompt chef to add, flip or stir ingredients
- Features a standard heavy duty reinforced rim, for ease of cleaning and preventing dents/cracks from utensils
- Standard 316 stainless liner is more resistant to high-acid products, providing an additional margin of corrosion resistance compared to other 304-grade stainless steel kettles (optional on tabletop models)
- Mirror-like exterior finish (tilting models only) offers a more aesthetically pleasing appearance that's easier to clean than any other kettle on the market
- Standard 180-emery-grit sanded interior
- Narrowest pour path in the industry
- Faucet bracket standard
- DEE, DH, TDB (excluding the TDB/6-10), TDBC, TDH and TDHC models come with choice of Classic, Advanced, or C2T electronic IPX6 water resistant controls
- Industry-leading 23 cranks to full tilt — tilts within its own footprint
- Free start-up



CLASSIC CONTROL



ADVANCED CONTROL



C2T CONTROL



DEE/4-20C shown with  
optional tangent draw off

- Product Info
- Features & Benefits
- Videos
- Downloads
- Free Start-Up Form



Model No.	List Price	Control Type	Capacity GAL	208V KW/hr	240V KW/hr	480V KW/hr	Width IN	Depth IN	Height IN	Weight LBS
<b>TDB, HAND TILT, TABLE TOP, ELECTRIC</b>										
TDB/6-10	\$15,940	-	2.5 (10 QT)	3.3	4	N/A	19"	17"	16-5/8"	100
TDB-20C	\$17,060	Classic	5 (20 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	23-1/8"	115
TDB-20A	\$21,030	Advanced	5 (20 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	23-1/8"	115
TDB-20C2T	\$25,210	Cook2Temp™	5 (20 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	23-1/8"	115
TDB-24C	\$17,950	Classic	6 (24 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	24-5/8"	120
TDB-24A	\$21,870	Advanced	6 (24 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	24-5/8"	120
TDB-24C2T	\$26,090	Cook2Temp™	6 (24 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	24-5/8"	120
TDB-40C	\$20,370	Classic	10 (40 QT)	10.8	14.4	12	28"	22-3/8"	25-1/8"	190
TDB-40A	\$24,320	Advanced	10 (40 QT)	10.8	14.4	12	28"	22-3/8"	25-1/8"	190
TDB-40C2T	\$28,550	Cook2Temp™	10 (40 QT)	10.8	14.4	12	28"	22-3/8"	25-1/8"	190
TDB-48C	\$20,910	Classic	12 (48 QT)	10.8	14.4	12	28"	22-3/8"	27-3/8"	195
TDB-48A	\$24,870	Advanced	12 (48 QT)	10.8	14.4	12	28"	22-3/8"	27-3/8"	195
TDB-48C2T	\$29,070	Cook2Temp™	12 (48 QT)	10.8	14.4	12	28"	22-3/8"	27-3/8"	195

<b>TDBC, CRANK TILT, TABLE TOP, ELECTRIC</b>										
TDBC-20C	\$22,970	Classic	5 (20 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	23-1/8"	115
TDBC-20A	\$26,880	Advanced	5 (20 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	23-1/8"	115
TDBC-20C2T	\$31,090	Cook2Temp™	5 (20 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	23-1/8"	115
TDBC-24C	\$23,090	Classic	6 (24 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	24-5/8"	120
TDBC-24A	\$26,940	Advanced	6 (24 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	24-5/8"	120
TDBC-24C2T	\$31,150	Cook2Temp™	6 (24 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	24-5/8"	120
TDBC-40C	\$23,270	Classic	10 (40 QT)	10.8	14.4	12	28"	25-1/2"	25-1/8"	190
TDBC-40A	\$27,160	Advanced	10 (40 QT)	10.8	14.4	12	28"	25-1/2"	25-1/8"	190
TDBC-40C2T	\$31,410	Cook2Temp™	10 (40 QT)	10.8	14.4	12	28"	25-1/2"	25-1/8"	190
TDBC-48C	\$23,310	Classic	12 (48 QT)	10.8	14.4	12	28"	25-1/2"	27-3/8"	195
TDBC-48A	\$27,220	Advanced	12 (48 QT)	10.8	14.4	12	28"	25-1/2"	27-3/8"	195
TDBC-48C2T	\$31,460	Cook2Temp™	12 (48 QT)	10.8	14.4	12	28"	25-1/2"	27-3/8"	195

Model No.	List Price	Capacity GAL	PSI	Width IN	Depth IN	Height IN	Weight LBS
<b>TDC/TDA, HAND TILT, TABLE TOP, DIRECT STEAM</b>							
TDC/3-3	\$10,990	.75 (3 QT)	55	12-7/8"	13-1/4"	12-1/8"	25
TDC/3-6	\$11,160	1.5 (6 QT)	55	14-7/8"	15-1/4"	13-1/8"	35
TDC/3-10	\$11,540	2.5 (10 QT)	55	12-7/8"	13-1/4"	16-1/8"	40
TDC/3-20	\$12,360	5 (20 QT)	55	14-7/8"	15-1/4"	17-1/8"	50
TDA/1-40	\$18,640	10 (40 QT)	55	26-3/4"	19-3/4"	22-3/8"	110

Standard: All electric models available in 208, 240 or 480V, 3-phase excluding the 10 quart units or 208, 240V single phase. All electric models are field convertible to single phase (voltage must be specified at time of order). All gas units are standard with 120V connections (gas type and elevation must be specified at time of order). All self contained table top kettles are standard with mirrored exterior, reinforced rim, and faucet bracket. All direct steam table top kettles are standard with mirrored exterior and reinforced rim. NOTE: Cord and plug not included.

OPTIONS & ACCESSORIES

- Product Info
- Features & Benefits
- Videos
- Downloads
- Free Start-Up Form



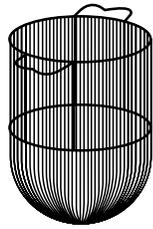
Model No.	List Price	Control Type	Capacity GAL	BTU/hr	Width IN	Depth IN	Height IN	Weight LBS
<b>TDH, HAND TILT, TABLE TOP, GAS</b>								
TDH-20C	\$30,660	Classic	5 (20 QT)	31K	25-5/8"	30-1/4"	25-1/4"	215
TDH-20A	\$34,600	Advanced	5 (20 QT)	31K	25-5/8"	30-1/4"	25-1/4"	215
TDH-20C2T	\$38,820	Cook2Temp™	5 (20 QT)	31K	25-5/8"	30-1/4"	25-1/4"	215
TDH-24C	\$31,270	Classic	6 (24 QT)	31K	25-5/8"	25-1/2"	26-5/8"	220
TDH-24A	\$35,190	Advanced	6 (24 QT)	31K	25-5/8"	25-1/2"	26-5/8"	220
TDH-24C2T	\$39,430	Cook2Temp™	6 (24 QT)	31K	25-5/8"	25-1/2"	26-5/8"	220
TDH-40C	\$35,490	Classic	10 (40 QT)	52K	28"	31-7/8"	29-1/2"	240
TDH-40A	\$39,370	Advanced	10 (40 QT)	52K	28"	31-7/8"	29-1/2"	240
TDH-40C2T	\$43,590	Cook2Temp™	10 (40 QT)	52K	28"	31-7/8"	29-1/2"	240
TDH-48C	\$36,550	Classic	12 (48 QT)	52K	28"	31-7/8"	31-3/4"	245
TDH-48A	\$40,440	Advanced	12 (48 QT)	52K	28"	31-7/8"	31-3/4"	245
TDH-48C2T	\$44,670	Cook2Temp™	12 (48 QT)	52K	28"	31-7/8"	31-3/4"	245

<b>TDHC, CRANK TILT, TABLE TOP, GAS</b>								
TDHC-20C	\$34,010	Classic	5 (20 QT)	31K	25-5/8"	30-1/4"	25-1/4"	215
TDHC-20A	\$37,950	Advanced	5 (20 QT)	31K	25-5/8"	30-1/4"	25-1/4"	215
TDHC-20C2T	\$42,170	Cook2Temp™	5 (20 QT)	31K	25-5/8"	30-1/4"	25-1/4"	215
TDHC-24C	\$37,670	Classic	6 (24 QT)	31K	25-5/8"	30-1/4"	26-5/8"	220
TDHC-24A	\$40,010	Advanced	6 (24 QT)	31K	25-5/8"	30-1/4"	26-5/8"	220
TDHC-24C2T	\$43,230	Cook2Temp™	6 (24 QT)	31K	25-5/8"	30-1/4"	26-5/8"	220
TDHC-40C	\$38,850	Classic	10 (40 QT)	52K	28"	31-7/8"	29-1/2"	240
TDHC-40A	\$42,760	Advanced	10 (40 QT)	52K	28"	31-7/8"	29-1/2"	240
TDHC-40C2T	\$47,010	Cook2Temp™	10 (40 QT)	52K	28"	31-7/8"	29-1/2"	240
TDHC-48C	\$39,370	Classic	12 (48 QT)	52K	28"	31-7/8"	31-3/4"	245
TDHC-48A	\$43,290	Advanced	12 (48 QT)	52K	28"	31-7/8"	31-3/4"	245
TDHC-48C2T	\$47,500	Cook2Temp™	12 (48 QT)	52K	28"	31-7/8"	31-3/4"	245

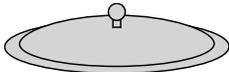
Standard: All electric models available in 208, 240 or 480V, 3-phase. All electric models are field convertible to single phase (voltage must be specified at time of order). All gas units are standard with 120V connections (gas type and elevation must be specified at time of order). All self contained table top kettles are standard with mirrored exterior, reinforced rim, and faucet bracket.

OPTIONS & ACCESSORIES

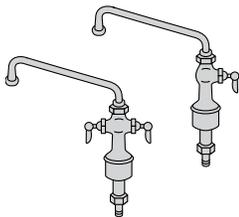
NOTE: Cord and plug not included.



Basket Inserts



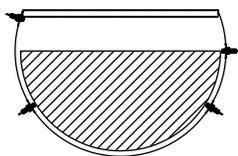
Covers



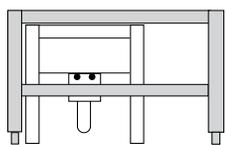
Faucets



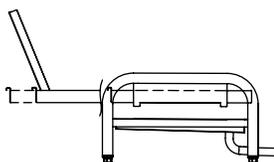
Gas Quick Disconnect



Cover Strainer



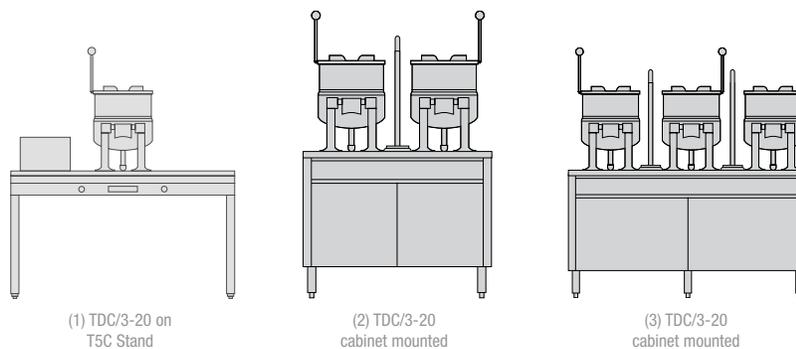
Stand & Drain Cart



TS/10S-2 Stand With Drain Drawer

Model No.	List Price	Description
-	\$2,500	480 VOLT, 3 PHASE
-	\$2,740	PRISON PACKAGE*
-	\$1,590	1 GALLON ETCH MARKS
-	\$1,590	1 LITER ETCH MARKS
-	\$2,080	316 STAINLESS STEEL INTERIOR IN LIEU OF 304
154582	\$950 (NET)	1-YEAR WARRANTY (US & CANADA)
174975	\$4,360	TS/10-1 STAND, BF, FOR TDB/6-10
174976	\$4,610	TS/10-2 STAND, BF, FOR TDB & TDBC (20, 24, 40, 48)
174977	\$4,950	TS/10-3 STAND, BF, FOR TDH & TDHC (20, 24, 40, 48) & TD/FPC
174980	\$5,440	TS/10S-2 STAND WITH DRAIN DRAWER & SPLASH DIFFUSER, BF, FOR TDB & TDBC (20, 24, 40, 48)
174981	\$6,000	TS/10S-3 STAND WITH DRAIN DRAWER, BF, FOR TDH & TDHC (20, 24, 40, 48) & TD/FPC, SPLASH DIFFUSER INCLUDED (DRAIN CART NOT REQUIRED)
176295	\$141	MOUNTING BRACKET KIT TO CONNECT 2 TS STANDS TOGETHER (WORKS ON ALL TS/10 & TS/10S STANDS)
174311	\$3,210	DRAIN CART W/(2) SLIDER FEET IN THE FRONT & RESTS ON THE STAND IN THE REAR, FOR USE WITH ALL TS/9 & TS/10 STANDS (NOT NEEDED ON TS/10S STANDS WITH DRAIN DRAWER)
174974	\$770	DRAWER ASSEMBLY REPLACEMENT TS/10S-2, TS/10S-3 & TS/10S-4 STANDS (DRAWER ONLY), SPLASH DIFFUSER INCLUDED
175771	\$140	SPLASH DIFFUSER FOR ALL DRAIN CARTS & DRAIN DRAWERS
124781	\$420	DRAIN DRAWER/CART PLUMBING INSTALLATION KIT FOR ALL DRAIN CARTS, DRAIN DRAWERS & TS/10 STANDS W/DRAIN DRAWER (HOSE TO DRAIN IS 4")
140144	\$2,820	1/2" GAS QUICK DISCONNECT W/ANSI-STANDARD RESTRAINT CHAIN
Z073385	\$2,230	STEAM TRAP ASSEMBLY KIT FOR DIRECT STEAM KETTLES
146354	\$1,090	CASTER KIT, (2) LOCKING, (2) NON-LOCKING WITH RESTRAINT FOR FLOOR BRAISING PANS, TS/10 AND TS/10S STANDS ONLY
FL FOOT KIT	\$1,150	FLANGED FOOT KIT (4) FOR STAND
Z001110	\$1,640	SINGLE BASKET INSERT FOR (10) QUART KETTLE
Z001607	\$1,490	SINGLE BASKET INSERT FOR (20 & 24) QUART KETTLE (ELECTRIC & GAS)
Z001120	\$1,440	SINGLE BASKET INSERT FOR (20) QUART KETTLE (DIRECT STEAM)
Z001121	\$2,010	SINGLE BASKET INSERT FOR (40 & 48) QUART KETTLE (ALL)
Z005942	\$380	NYLON MESH LINER FOR (20-48) QUART BASKET
Z005093	\$380	RETAINING RING FOR (20) QUART BASKET LINER
Z005094	\$380	RETAINING RING FOR (40) QUART BASKET LINER
Z005187	\$1,600	COVER STRAINER FOR (5 & 6) GALLON KETTLE (ELECTRIC & GAS)
Z005186	\$1,530	COVER STRAINER FOR (10 & 12) GALLON KETTLE (ELECTRIC & GAS)
Z001107	\$1,140	LIFT OFF COVER FOR (10) QUART KETTLE (DIRECT STEAM)
Z001108	\$1,040	LIFT OFF COVER FOR (10) QUART (ELECTRIC) AND (20) QUART (DIRECT STEAM)
128003	\$1,900	LIFT OFF COVER FOR (20 & 24) QUART KETTLE (ELECTRIC & GAS)
128002	\$3,340	LIFT OFF COVER FOR (40 & 48) QUART KETTLES (ALL)
175793	\$580	LID HOLDER FOR ALL TABLE TOP KETTLES
176677	\$500	REPLACEMENT CORE PROBE (20 & 24 QUART)
176678	\$500	REPLACEMENT CORE PROBE (40 & 48 QUART)
176658	\$240	REPLACEMENT CORE PROBE COOKING BRACKET (20 & 24 QUART)
176659	\$265	REPLACEMENT CORE PROBE COOKING BRACKET (40 & 48 QUART)
177091	\$54	REPLACEMENT CORE PROBE STORAGE BRACKET (ALL TABLE TOP KETTLES)
Z091869	\$1,050	SINGLE PANTRY FAUCET WITH SWING SPOUT (GAS)
Z019653	\$1,060	SINGLE PANTRY FAUCET WITH SWING SPOUT (ELECTRIC)
N25871	\$3,040	SINGLE PANTRY FAUCET W/48" SPRAY HOSE (ALL)
128609	\$3,190	SINGLE PANTRY FAUCET W/60" SPRAY HOSE (ALL)
Z091870	\$1,340	DOUBLE PANTRY FAUCET WITH SWING SPOUT (GAS)
Z019652	\$1,570	DOUBLE PANTRY FAUCET WITH SWING SPOUT (ELECTRIC)
Z040602	\$3,660	DOUBLE PANTRY FAUCET W/48" SPRAY HOSE (ALL)
N60346	\$3,670	DOUBLE PANTRY FAUCET W/60" SPRAY HOSE (ALL)
174484	\$35,750	GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND
111739	\$16,680	GALLON MASTER 1-999 GALLON, WALL MOUNT
Z003339	\$670	CONTOUR MEASURING STRIP (40 QUART)
158365	\$670	CONTOUR MEASURING STRIP (44 LITER TDB-48)
Z003337	\$670	CONTOUR MEASURING STRIP (10 QUART)
158480	\$620	CONTOUR MEASURING STRIP (10 LITER TDB-6/10)
158364	\$670	CONTOUR MEASURING STRIP (48 QUART)

\* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. Flanged feet option must be picked on all floor model appliances.



Model No.	List Price	# of TDC/3-10	# of TDC/3-20	# of TDC/3-24	# of TDA/1-40	# of TDA/1-48	PSI	S/S Liner	Width IN	Depth IN	Height IN	Weight LBS
<b>HAND TILT KETTLE, TABLE MOUNTED, DIRECT STEAM</b>												
MS4369	\$27,540	-	1	-	-	-	55	304	20"	23"	46-1/8"	130
MS55780	\$33,120	-	-	-	1	-	55	304	30"	25"	45-3/8"	230
159278	\$34,180	-	-	-	-	1	55	316	30"	25"	47-7/8"	230
148410	\$49,490	-	2	-	-	-	55	304	36"	23"	46-1/8"	244
MS4371	\$48,900	-	2	-	-	-	55	304	40"	23"	46-1/8"	260
162096	\$59,020	2	-	-	-	-	55	316	40"	23"	46-1/8"	240
159450	\$51,570	2	-	-	-	-	55	304	40"	23"	46-1/8"	240
143766	\$57,490	-	2	-	-	-	55	316	40"	23"	46-1/8"	260
137450	\$56,680	-	1	-	1	-	55	304	48"	25"	45-3/8"	352
159426	\$56,680	-	-	1	1	-	55	304	48"	25"	45-3/8"	352
158670	\$63,830	2	1	-	-	-	55	304	60"	23"	46-1/8"	370
MS88327	\$64,180	-	3	-	-	-	55	304	63"	23"	46-1/8"	402
140312	\$66,550	-	-	-	2	-	55	304	63"	25"	45-3/8"	472
162391	\$65,610	1	2	-	-	-	55	304	63"	23"	46-1/8"	392
135459	\$62,990	3	-	-	-	-	55	304	63"	23"	46-1/8"	372
162870	\$77,420	-	2	-	1	-	55	304	66"	25"	45-3/8"	424
MS83998	\$82,780	-	1	-	2	-	55	304	80"	25"	45-3/8"	590

<b>HAND TILT KETTLE, CABINET MOUNTED, DIRECT STEAM, NO BOILER</b>												
142837	\$52,650	-	2	-	-	-	55	-	36"	34-1/4"	43-5/8"	235
142840	\$72,860	-	3	-	-	-	55	-	54"	34-1/4"	43-5/8"	460

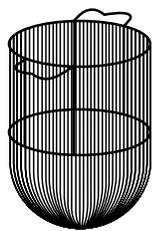
NOTE: Cord and plug not included.

Model No.	List Price	# of TDC/3-20	KW/hr	BTU/hr	PSI	Width IN	Depth IN	Height IN	Weight LBS
<b>HAND TILT KETTLE, CABINET MOUNTED, DIRECT STEAM, WITH BOILER</b>									
137682	\$63,830	2	24	-	55	36"	34-1/4"	43-5/8"	655
142838	\$70,630	2	36	-	55	36"	34-1/4"	43-5/8"	540
142839	\$69,220	2	48	-	55	36"	34-1/4"	43-5/8"	540
142841	\$94,040	3	24	-	55	54"	34-1/4"	43-5/8"	735
142842	\$94,940	3	36	-	55	54"	34-1/4"	43-5/8"	735
142843	\$97,220	3	48	-	55	54"	34-1/4"	43-5/8"	735
144061	\$63,040	2	-	200K	55	36"	34-1/4"	43-5/8"	695
155742	\$84,850	3	-	200K	55	54"	34-1/4"	43-5/8"	890

Standard: All table mounted units are standard with a steam trap, mixing faucet and slide out dump tray. All electric units are figured at 208/60/3 connection, contact factory for alternate voltage.

NOTE: Cord and plug not included.

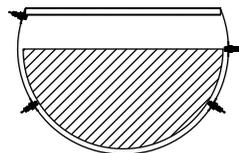
OPTIONS & ACCESSORIES



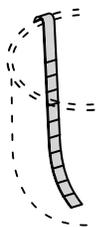
Basket Inserts



Covers



Cover Strainer



Contour Measuring Strip

Model No.	List Price	Description
-	\$2,740	PRISON PACKAGE*
-	\$1,590	1 GALLON ETCH MARKS
-	\$1,590	1 LITER ETCH MARKS
-	\$2,080	316 STAINLESS STEEL INTERIOR IN LIEU OF 304
154582	\$950 (NET)	1-YEAR WARRANTY (US & CANADA)
Z001110	\$1,640	SINGLE BASKET INSERT FOR 10 QUART KETTLE
Z001120	\$1,440	SINGLE BASKET INSERT FOR 20 & 24 QUART DIRECT STEAM KETTLE
Z001121	\$2,010	SINGLE BASKET INSERT FOR 40 & 48 QUART KETTLE
Z005942	\$380	NYLON MESH LINER FOR 20 - 48 QUART BASKET
Z005093	\$380	RETAINING RING FOR 20 & 24 QUART BASKET LINER
Z005094	\$380	RETAINING RING FOR 40 & 48 QUART BASKET LINER
Z005187	\$1,600	COVER STRAINER FOR 20 & 24 GALLON KETTLE
Z005186	\$1,530	COVER STRAINER FOR 40 & 48 GALLON KETTLE
Z001107	\$1,140	LIFT OFF COVER FOR 10 QUART KETTLE (DIRECT STEAM)
Z001108	\$1,040	LIFT OFF COVER FOR 10 QUART (ELECTRIC) & 20 QUART (DIRECT STEAM)
128003	\$1,900	LIFT OFF COVER FOR 20 & 24 QUART KETTLE
128002	\$3,340	LIFT OFF COVER FOR 40 & 48 QUART KETTLES
158364	\$670	CONTOUR MEASURING STRIP (48 QUART)
Z003339	\$670	CONTOUR MEASURING STRIP (40 QUART)
158365	\$670	CONTOUR MEASURING STRIP (44 LITER TDB-48)
Z003337	\$670	CONTOUR MEASURING STRIP (10 QUART)
158480	\$620	CONTOUR MEASURING STRIP (10 LITER TDB-6/10)

\* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. Flanged feet option must be picked on all floor appliances.



DEE/4-20C with Optional Tangent Draw-Off



DEE/4-40A



DEES-40C2T with Optional Tangent Draw-Off

Model No.	List Price	Control Type	Capacity GAL	KW/hr	PSI	Width IN	Depth IN	Height IN	Weight LBS
<b>DEE, CRANK TILT, FLOOR, ELECTRIC</b>									
DEE/4-20C	\$49,260	Classic	20	11	50	38"	30-3/4"	39"	490
DEE/4-20A	\$53,150	Advanced	20	11	50	38"	30-3/4"	39"	490
DEE/4-20C2T	\$57,300	Cook2Temp™	20	11	50	38"	30-3/4"	39"	490
DEE/4-40C	\$54,300	Classic	40	21	50	42"	34-1/2"	40"	590
DEE/4-40A	\$58,250	Advanced	40	21	50	42"	34-1/2"	40"	590
DEE/4-40C2T	\$62,410	Cook2Temp™	40	21	50	42"	34-1/2"	40"	590
DEE/4-60C	\$57,670	Classic	60	21	50	47"	36-3/8"	44"	645
DEE/4-60A	\$61,600	Advanced	60	21	50	47"	36-3/8"	44"	645
DEE/4-60C2T	\$65,750	Cook2Temp™	60	21	50	47"	36-3/8"	44"	645
DEES-40C	\$54,300	Classic	40	21	50	47"	36-3/8"	38-7/8"	590
DEES-40A	\$58,250	Advanced	40	21	50	47"	36-3/8"	38-7/8"	590
DEES-40C2T	\$62,410	Cook2Temp™	40	21	50	47"	36-3/8"	38-7/8"	590

NOTE: Cord and plug not included. KW ratings based on 208V/single phase.

OPTIONS & ACCESSORIES

Model No.	List Price	Control Type	Capacity GAL	BTU/hr	KW/hr	PSI	Width IN	Depth IN	Height IN	Weight LBS
<b>DH, CRANK TILT, FLOOR, GAS</b>										
DH-20C	\$66,300	Classic	20	72K	.6	50	35"	32-3/4"	39-3/8"	530
DH-20A	\$70,280	Advanced	20	72K	.6	50	35"	32-3/4"	39-3/8"	530
DH-20C2T	\$74,520	Cook2Temp™	20	72K	.6	50	35"	32-3/4"	39-3/8"	530
DH-40C	\$69,440	Classic	40	100K	.6	50	47"	34-5/8"	43-1/8"	640
DH-40A	\$73,430	Advanced	40	100K	.6	50	47"	34-5/8"	43-1/8"	640
DH-40C2T	\$77,640	Cook2Temp™	40	100K	.6	50	47"	34-5/8"	43-1/8"	640
DH-60C	\$89,140	Classic	60	150K	.6	50	47"	42-7/8"	46-1/4"	810
DH-60A	\$93,160	Advanced	60	150K	.6	50	47"	42-7/8"	46-1/4"	810
DH-60C2T	\$97,390	Cook2Temp™	60	150K	.6	50	47"	42-7/8"	46-1/4"	810
DH-80C	\$100,160	Classic	80	150K	.6	50	55"	47"	52"	972
DH-80A	\$104,120	Advanced	80	150K	.6	50	55"	47"	52"	972
DH-80C2T	\$108,340	Cook2Temp™	80	150K	.6	50	55"	47"	52"	972
DHS-40C	\$75,240	Classic	40	150K	.6	50	46"	43-7/8"	40-5/8"	645
DHS-40A	\$79,230	Advanced	40	150K	.6	50	46"	43-7/8"	40-5/8"	645
DHS-40C2T	\$83,450	Cook2Temp™	40	150K	.6	50	46"	43-7/8"	40-5/8"	645

NOTE: Cord and plug not included.

OPTIONS & ACCESSORIES



EE-20



AH/1E-40

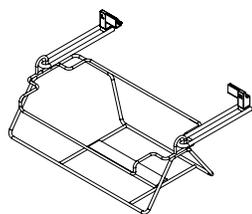


AHS-40

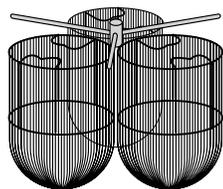
Model No.	List Price	Standard Cover	Capacity GAL	BTU/hr	KW/hr	PSI	Width IN	Depth IN	Height IN	Weight LBS
<b>EE, STATIONARY/NO TILT, 2" TANGENT DRAWOFF, FLOOR, ELECTRIC</b>										
EE-20	\$37,710	HINGED	20	-	10.8	30	32-1/8"	33-3/4"	37"	410
EE-40	\$40,520	HINGED	40	-	21.6	30	38-1/8"	43-3/4"	37"	510
EE-60	\$49,460	POWER AID	60	-	32.4	30	42-1/8"	42-3/4"	40"	640
EE-80	\$69,830	POWER AID	80	-	32.4	30	44-1/8"	44-3/4"	44"	860
EE-100	\$76,840	POWER AID	100	-	32.4	30	44-1/8"	44-3/4"	50"	905
<b>AH, STATIONARY/NO TILT, 2" TANGENT DRAWOFF, FLOOR, GAS</b>										
AH/1E-20	\$42,470	HINGED	20	85K	.6	30	39-1/2"	44-3/4"	40"	468
AH/1E-40	\$45,320	HINGED	40	100K	.6	30	43-1/4"	50-1/4"	41"	620
AH/1E-60	\$50,080	POWER AID	60	145K	.6	30	46-1/4"	52-1/4"	48-7/8"	950
AH/1E-80	\$60,260	POWER AID	80	145K	.6	30	48"	56-1/4"	56-1/2"	1070
AH/1E-100	\$65,130	POWER AID	100	145K	.6	30	48"	56-1/4"	62-1/2"	1120
AHS-40	\$45,320	HINGED	40	115K	.6	30	43-1/4"	50-1/4"	38"	620

NOTE: Cord and plug not included.

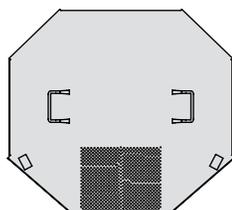
OPTIONS & ACCESSORIES



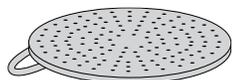
Pan Carrier



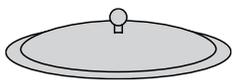
Basket Inserts



Cover Strainer



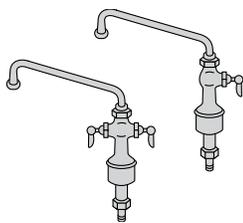
Perforated Strainer



Covers

Model No.	List Price	Description
-	\$2,500	480V KIT, SINGLE PHASE TERMINAL BLOCK, 480 VOLT, 3 PHASE
-	\$5,050	PRISON PKG S/C TILTING, 2INCH TDO*
-	\$5,050	PRISON PKG S/C STATIONARY, 2INCH TDO*
-	\$7,230	PRISON PKG S/C STATIONARY, 3INCH TDO*
-	\$4,190	PRISON PKG, NO TDO*, TILTING
178919	Contact Factory	PRISON PKG, DH/DEE-80, NO TDO, CLASSIC CONTROL
178921	Contact Factory	PRISON PKG, DH/DEE-80, NO TDO, ADVANCED CONTROL
-	\$1,590	ETCH MARK-GAL
-	\$1,590	ETCH MARK-LITER
-	\$4,970	TDO 2INCH TILTING
-	\$5,050	TDO 3INCH STATIONARY
-	\$1,310	FLANGE FEET
154583	\$2,135 (NET)	1-YEAR WARRANTY EXTENSION STATIONARY (ELECTRIC & GAS)
155287	\$3,225 (NET)	1-YEAR WARRANTY EXTENSION TILTING KETTLE (ELECTRIC & GAS)
140144	\$2,820	1/2" GAS QUICK DISCONNECT W/ANSI-STANDARD RESTRAINT CHAIN (ALL GAS)
122891	\$2,030	PAN CARRIER, 40 GALLON & LARGER
174478	\$9,230	TRI BASKET FOR 20 GALLON KETTLE (ALL)
174479	\$9,240	TRI BASKET FOR 40, 60, 80, 100 GALLON KETTLE (EXCLUDING TILTING SHORTY)
174480	\$9,240	TRI BASKET FOR 40 GALLON TILTING SHORTY KETTLE
Z012300	\$350	NYLON MESH BASKET LINER (1 EACH)
155286	\$4,380	COVER STRAINER FOR 20 GALLON TILTING KETTLE
150536	\$4,980	COVER STRAINER FOR 40 GALLON TILTING KETTLE
150273	\$5,050	COVER STRAINER FOR 40 SHORTY & 60 GALLON TILTING KETTLE
150533	\$7,350	COVER STRAINER FOR 80 GALLON TILTING KETTLE
137431	\$957	DISK STRAINER 1/4" PERF FOR 3" TDO
Z001134	\$2,430	LIFT OFF COVER 20 GALLON TILTING KETTLE
Z001136	\$2,670	LIFT OFF COVER 40 GALLON TILTING KETTLE
104282	\$2,670	LIFT OFF COVER 40 SHORTY TILTING KETTLE
Z001116	\$3,680	LIFT OFF COVER 60 GALLON TILTING KETTLE
176798	\$5,860	HINGED KIT, DH-DEE-40, 41 COVER (FIELD INSTALLED)
176799	\$5,860	HINGED COVER 40 GALLON SHORTY TILTING KETTLE (FIELD INSTALLED)
176800	\$5,860	HINGED COVER 60 GALLON TILTING KETTLE (FIELD INSTALLED)
176793	\$5,650	POWER AID HINGED COVER 20 GALLON TILTING KETTLE (FIELD INSTALLED)
176794	\$6,230	POWER AID HINGED COVER 40 GALLON TILTING KETTLE (FIELD INSTALLED)
176795	\$6,410	POWER AID HINGED COVER 40 GALLON SHORTY TILTING KETTLE (FIELD INSTALLED)
176796	\$6,710	POWER AID HINGED COVER 60 GALLON TILTING KETTLE (FIELD INSTALLED)
177944	\$6,980	POWER AID HINGED COVER 80 GALLON TILTING KETTLE (FIELD INSTALLED)

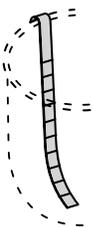
\* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. TDO fully welded in place to prevent breakage due to misuse with valve stem and plunger tethered in place to prevent removal and enable cleaning. Flanged feet option must be picked on all floor model appliances. Gas type and elevation must be specified at time of order.



Faucets



Gas Quick Disconnect



Contour Measuring Strip

Model No.	List Price	Description
176651	\$500	REPLACEMENT CORE PROBE (20 & 40 GALLON DEE/DEES/DH/DHS)
176652	\$500	REPLACEMENT CORE PROBE (60 & 80 GALLON DEE/DH)
176654	\$272	REPLACEMENT CORE PROBE COOKING BRACKET (20 & 40 GALLON DEE/DH)
176656	\$309	REPLACEMENT CORE PROBE COOKING BRACKET (60 GALLON DEE/DH & 40 GALLON DEES/DHS)
177091	\$54	REPLACEMENT CORE PROBE STORAGE BRACKET (ALL TILTING FLOOR KETTLES)
Z091876	\$1,110	SINGLE PANTRY FAUCET W/SWING SPOUT FOR 20 & 40 GALLON TILTING KETTLES
Z091878	\$1,070	SINGLE PANTRY FAUCET W/SWING SPOUT FOR 60 & 80 GALLON TILTING KETTLES
Z019653	\$1,060	SINGLE PANTRY FAUCET W/SWING SPOUT FOR NON-TILTING
N25871	\$3,040	SINGLE PANTRY FAUCET W/48" SPRAY HOSE FOR (ALL) KETTLES
128609	\$3,190	SINGLE PANTRY FAUCET W/60" SPRAY HOSE FOR (ALL) KETTLES
Z091877	\$1,600	DOUBLE PANTRY FAUCET W/11" REAR SWING SPOUT & 5 INCH RISER (DEE/4-20/40, DH-20/40)
Z091879	\$1,640	DOUBLE PANTRY FAUCET W/SWING SPOUT FOR 60 GALLON TILTING KETTLES
Z078701	\$1,750	DOUBLE PANTRY FAUCET W/SWING SPOUT FOR 80 GALLON TILTING KETTLES
Z019652	\$1,570	DOUBLE PANTRY FAUCET W/SWING SPOUT FOR (NON-TILTING) KETTLES
Z040602	\$3,660	DOUBLE PANTRY FAUCET W/48" SPRAY HOSE FOR (ALL) KETTLES
N60346	\$3,670	DOUBLE PANTRY FAUCET W/60" SPRAY HOSE FOR (ALL) KETTLES
174484	\$35,750	GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND
111739	\$16,680	GALLON MASTER 1-999 GALLON, WALL MOUNT
159102	\$3,580	DRAIN CUP & 8' HOSE ASSEMBLY FOR TDO
104278	\$750	2" BRUSH KIT (KETTLE & TDO BRUSH W/PADDLE) FOR 2" TDO
107123	\$810	3" BRUSH KIT (KETTLE & TDO BRUSH W/PADDLE) FOR 3" TDO
Z005743	\$960	CONTOUR MEASURING STRIP (40 GALLON)
Z005744	\$960	CONTOUR MEASURING STRIP (60 GALLON)
162199	\$950	CONTOUR MEASURING STRIP (40 GALLON SHORTY)
Z005747	\$960	CONTOUR MEASURING STRIP (40 GALLON FULL JACKET)
Z005748	\$960	CONTOUR MEASURING STRIP (60 GALLON FULL JACKET)
Z005749	\$1,000	CONTOUR MEASURING STRIP (80 GALLON FULL JACKET)
Z005750	\$1,000	CONTOUR MEASURING STRIP (100 GALLON FULL JACKET)



PT-40 shown with optional TDO



FT-60 shown with optional TDO



D-20



DL-20

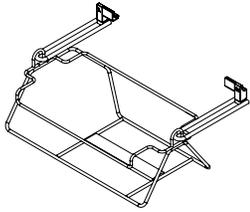
Model No.	List Price	Standard Cover	Capacity GAL	Base Style	Jacket	Width IN	Depth IN	Height IN	Weight LBS
<b>PT/FT/GPT/GT, STATIONARY/NO TILT, 2" TANGENT DRAWOFF, FLOOR, DIRECT STEAM</b>									
PT-20	\$28,840	HINGED	20	PEDESTAL	2/3RD	22"	26-1/4"	36"	170
PT-40	\$32,730	HINGED	40	PEDESTAL	2/3RD	28"	31-3/4"	36"	220
PT-60	\$39,700	POWER AID	60	PEDESTAL	2/3RD	32"	36"	39"	235
PT-80	\$48,150	POWER AID	80	PEDESTAL	2/3RD	34"	39"	43"	NA
PT-100	\$64,860	POWER AID	100	PEDESTAL	2/3RD	38"	40"	44"	NA
PT-125	\$76,270	POWER AID	125	PEDESTAL	2/3RD	40"	42"	48"	NA
PT-150	\$94,110	POWER AID	150	PEDESTAL	2/3RD	44.5"	46"	48"	NA
FT-20	\$26,310	HINGED	20	TRI-LEG	2/3RD	24"	27-1/2"	36"	170
FT-40	\$30,910	HINGED	40	TRI-LEG	2/3RD	30"	33"	36"	220
FT-60	\$35,580	POWER AID	60	TRI-LEG	2/3RD	34"	37"	39"	235
FT-80	\$40,560	POWER AID	80	TRI-LEG	2/3RD	36"	38"	43"	252
FT-100	\$57,730	POWER AID	100	TRI-LEG	2/3RD	40"	40"	44"	NA
FT-125	\$68,360	POWER AID	125	TRI-LEG	2/3RD	42"	42"	48"	NA
FT-150	\$80,040	POWER AID	150	TRI-LEG	2/3RD	46.5"	46"	48"	NA
GT-40	\$42,980	HINGED	40	TRI-LEG	FULL	38-1/4"	36"	36"	255
GT-60	Contact Factory	POWER AID	60	TRI-LEG	FULL	42-1/4"	40"	36"	NA
GT-80		POWER AID	80	TRI-LEG	FULL	46-1/4"	44"	26"	NA
GT-100		POWER AID	100	TRI-LEG	FULL	50-1/4"	48"	39"	NA
GT-125		POWER AID	125	TRI-LEG	FULL	54-1/4"	52"	41"	NA
GT-150		POWER AID	150	TRI-LEG	FULL	56-1/4"	54"	44"	NA
GPT-40	\$56,830	HINGED	40	PEDESTAL	FULL	48"	50-1/4"	39"	255
GPT-60	\$63,910	POWER AID	60	POWER AID	FULL	40"	42-1/4"	34"	NA
GPT-80	\$79,090	POWER AID	80	POWER AID	FULL	44"	46-1/4"	36"	NA
GPT-100	\$115,350	POWER AID	100	POWER AID	FULL	48"	50-1/4"	39"	NA
GPT-125	\$122,970	POWER AID	125	POWER AID	FULL	52"	54-1/4"	41"	NA
GPT-150	\$135,130	POWER AID	150	POWER AID	FULL	54"	56-1/4"	44"	NA

<b>D/DL, CRANK TILT, FLOOR, DIRECT STEAM</b>									
D-20	\$32,000	-	20	PEDESTAL	2/3RD	36-1/4"	23"	36"	215
D-40	\$33,770	-	40	PEDESTAL	2/3RD	43"	30"	38-1/2"	270
D-60	\$40,920	-	60	PEDESTAL	2/3RD	47"	34"	43"	280
DL-20	\$29,210	-	20	TRI-LEG	2/3RD	36-1/4"	28-7/8"	36"	215
DL-40	\$30,280	-	40	TRI-LEG	2/3RD	43"	34-1/2"	36"	270
DL-60	\$32,980	-	60	TRI-LEG	2/3RD	47"	38-1/4"	44"	280
DL-80	\$36,560	-	80	TRI-LEG	2/3RD	49"	39-1/4"	48"	295

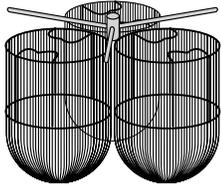
Standard: For PT/FT/GPT/GT: 1/4" perforated strainer, 316 stainless steel interior liner, faucet bracket. For D/DL: 316 stainless steel interior liner, faucet bracket. All direct steam floor kettles standard 25 PSI jacket reading. Higher pressures available, contact factory for pricing.

NOTE: Cord and plug not included.

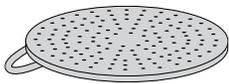
OPTIONS & ACCESSORIES



Pan Carrier



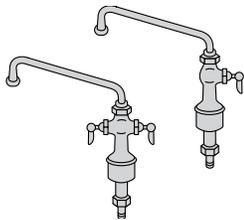
Basket Inserts



Perforated Strainer



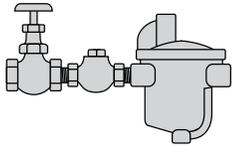
Covers



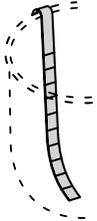
Faucets

Model No.	List Price	Description
-	\$5,050	PRISON PKG TILTING, 2" TDO
-	\$5,050	PRISON PKG STATIONARY, 2" TDO
-	\$7,230	PRISON PKG STATIONARY, 3" TDO
-	\$4,190	PRISON PKG TILTING, NO TDO*
-	\$1,590	ETCH MARK-5 GAL
-	\$1,590	ETCH MARK-LITER
-	\$4,970	TDO 2" TILTING
-	\$3,510	TDO 3" STATIONARY (UPGRADE)
155298	\$1,270 (NET)	1-YEAR WARRANTY EXTENSION DIRECT STEAM FLOOR KETTLE, 2" TDO
122891	\$2,030	PAN CARRIER FOR 40 GALLON & LARGER
174478	\$9,230	TRI BASKET FOR 20 GALLON KETTLE (ALL)
174479	\$9,240	TRI BASKET FOR 40, 60, 80, 100 GALLON KETTLE (EXCLUDING TILTING SHORTY)
Z012300	\$350	NYLON MESH BASKET LINER (1 EACH)
155286	\$4,380	COVER STRAINER FOR 20 GALLON TILTING KETTLE
150536	\$4,980	COVER STRAINER FOR 40 GALLON TILTING KETTLE
150273	\$5,050	COVER STRAINER FOR 60 GALLON TILTING KETTLE
150510	\$5,710	COVER STRAINER FOR 80 GALLON TILTING KETTLE
137431	\$957	DISK STRAINER 1/4" PERF FOR 3" TDO
Z001134	\$2,430	LIFT OFF COVER 20 GALLON TILTING KETTLE
Z001136	\$2,670	LIFT OFF COVER 40 GALLON TILTING KETTLE
Z001116	\$3,680	LIFT OFF COVER 60 GALLON TILTING KETTLE
155743	\$5,080	HINGED COVER 20 GALLON TILTING KETTLE (FACTORY INSTALLED)
155744	\$5,860	HINGED COVER 40 GALLON TILTING KETTLE (FACTORY INSTALLED)
155745	\$5,860	HINGED COVER 60 GALLON TILTING KETTLE (FACTORY INSTALLED)
155553	\$5,850	POWER AID HINGED COVER 20 GALLON TILTING KETTLE (FACTORY INSTALLED)
145366	\$6,200	POWER AID HINGED COVER 40 GALLON TILTING KETTLE (FACTORY INSTALLED)
145367	\$6,460	POWER AID HINGED COVER 60 GALLON TILTING KETTLE (FACTORY INSTALLED)
145368	\$8,280	POWER AID HINGED COVER 80 GALLON TILTING KETTLE (FACTORY INSTALLED)
Z045701	\$1,080	SINGLE PANTRY FAUCET W/SWING SPOUT FOR 20 & 40 GALLON D & DL
135383	\$1,120	SINGLE PANTRY FAUCET W/SWING SPOUT FOR 60 & 80 GALLON D & DL
Z019653	\$1,060	SINGLE PANTRY FAUCET W/SWING SPOUT FOR ALL STATIONARY KETTLES
N25871	\$3,040	SINGLE PANTRY FAUCET W/48" SPRAY HOSE FOR ALL KETTLES
128609	\$3,190	SINGLE PANTRY FAUCET W/60" SPRAY HOSE FOR ALL KETTLES
Z078701	\$1,750	DOUBLE PANTRY FAUCET W/SWING SPOUT FOR 20 & 40 GALLON D AND DL
135384	\$1,490	DOUBLE PANTRY FAUCET W/SWING SPOUT FOR 60 & 80 GALLON D AND DL
Z019652	\$1,570	DOUBLE PANTRY FAUCET W/SWING SPOUT FOR NON-TILTING KETTLES
Z040602	\$3,660	DOUBLE PANTRY FAUCET W/48" SPRAY HOSE FOR ALL KETTLES
N60346	\$3,670	DOUBLE PANTRY FAUCET W/60" SPRAY HOSE FOR ALL KETTLES

\* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. TDO fully welded in place to prevent breakage due to misuse with valve stem and plunger tethered in place to prevent removal and enable cleaning.



Steam Trap Assembly & Globe Valve (a required option)\*



Contour Measuring Strip

Model No.	List Price	Description
174484	\$35,750	GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND
111739	\$16,680	GALLON MASTER 1-999 GALLON, WALL MOUNT
155290	\$2,510	STEAM TRAP ASSEMBLY, 1/2" INLET, 1/2" OUTLET, FOR NON-TILT KETTLES*
Z016418	\$2,550	STEAM TRAP ASSEMBLY, 1/2" INLET, 1/2" OUTLET, FOR TILTING KETTLES*
Z027431	\$2,600	STEAM TRAP ASSEMBLY, 3/4" INLET, 1/2" OUTLET, FOR NON-TILT KETTLES*
Z025374	\$3,220	STEAM TRAP ASSEMBLY, 3/4" INLET, 1/2" OUTLET, FOR TILTING KETTLES*
Z010044	\$2,430	STEAM PRESSURE REGULATOR 1/2" FOR 20 GALLON KETTLES
Z010047	\$3,420	STEAM PRESSURE REGULATOR 3/4" FOR 40 & 60 GALLON KETTLES
Z010050	\$3,260	STEAM PRESSURE REGULATOR 1" FOR 2/3RD JACKETED 80-125 GALLON KETTLES
155291	\$265	3/4" TO 1/2" REDUCER
155292	\$265	1" TO 3/4" REDUCER
159102	\$3,580	DRAIN CUP & 8' HOSE ASSEMBLY FOR TDO
104278	\$750	2" BRUSH KIT (KETTLE & TDO BRUSH W/PADDLE) FOR 2" TDO
107123	\$810	3" BRUSH KIT (KETTLE & TDO BRUSH W/PADDLE) FOR 3" TDO
Z005743	\$960	CONTOUR MEASURING STRIP (40 GALLON)
Z005744	\$960	CONTOUR MEASURING STRIP (60 GALLON)
162199	\$950	CONTOUR MEASURING STRIP (40 GALLON SHORTY)
Z005747	\$960	CONTOUR MEASURING STRIP (40 GALLON FULL JACKET)
Z005748	\$960	CONTOUR MEASURING STRIP (60 GALLON FULL JACKET)
Z005749	\$1,000	CONTOUR MEASURING STRIP (80 GALLON FULL JACKET)
Z005750	\$1,000	CONTOUR MEASURING STRIP (100 GALLON FULL JACKET)

\* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. TDO fully welded in place to prevent breakage due to misuse with valve stem and plunger tethered in place to prevent removal and enable cleaning.

# Cooker/Mixers



Harnessing the power of a steam for a higher degree of cooking performance.

Control Features

Calculator

Free Start-Up Form

Table Top Models, page 22

Floor Models, page 23

Options & Accessories, page 24

With Groen cooker/mixers, you get the speed, versatility, benefits and efficiency of a steam jacketed kettle combined with the power of a high-performance agitator — and the result is a truly versatile commercial foodservice equipment tool that can be used for a variety of applications. From soups, stews and sauces to pudding, pie fillings, oil extractions, mashed potatoes and more, Groen cooker/mixers help streamline workflow and save valuable time. Twin agitator models (TA/2) for high-performance mixing and single agitator models (INA/2) for lifting and folding applications are available for all customer needs.

The advanced electronic control delivers unmatched temperature precision with low and high preset temperature functions as well as a digital timer — offering operators additional cooking options when they need them. The classic electronic control delivers the same unmatched temperature precision you expect from Groen. Both controls are easy to operate, and both the classic and advanced design are IPX6 water resistant for reliable operation in today's kitchens.

Groen Controls make it easier than ever before to achieve precise, consistent cooking. But, that isn't all they offer. They also provide significant cost savings by reducing operating expenses, service and repair costs, as well as food waste. Enter your kitchen's data in the online calculator above to find the Groen Kettle and controls that match your application and see just how much you can save.



CLASSIC CONTROL

ADVANCED CONTROL

## FEATURES & BENEFITS:

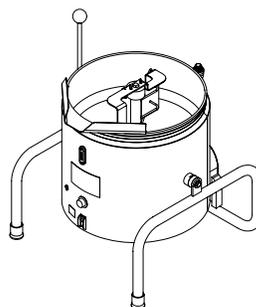
- Advanced – Preset low (2) and high (7) settings
- Advanced – Digital readout
- Advanced – 1-minute-to-10-hour digital timer
- Advanced – Kettle drops to (2) and holds at this setting when the timer expires
- Available in gas, electric or direct steam models (depending on the model)
- Choice of twin agitator (TA/2) or single inclined agitator (INA/2)
- Choice of mounting options (table or floor)
- All floor and tabletop cooker mixers feature a 316 stainless steel interior for added durability for preparing high acidic products (optional for table-top models)
- Tilting models feature a single trunnion giving the narrowest pour path in the industry while tilting within its own footprint
- Features a standard reinforced rim for ease of cleaning and preventing dents/cracks from utensils
- High-polished exterior ensures a clean, sanitary look
- Faucet bracket comes standard
- 180-emery-grit sanded interior standard
- Free start-up



TA twin agitator cooker/mixer digital representation, control box may look different, shown with optional tangent draw-off



TDB, TA (shown with old style controls)



GFK-20

Model No.	List Price	Control Type	Capacity GAL	KW/hr	PSI	Width IN	Depth IN	Height IN	Weight LBS
<b>TDB, TA/2, TABLE TOP WITH TWIN AGITATOR, COOKER/MIXER, ELECTRIC*</b>									
TDB-20C,TA/2	\$61,840	Classic	5	6.3*	50	27-1/2"	30-1/2"	23-1/8"	291
TDB-20A,TA/2	\$61,840	Advanced	5	6.3*	50	27-1/2"	30-1/2"	23-1/8"	291
TDB-40C,TA/2	\$63,390	Classic	10	10.8*	50	27-1/2"	30-1/2"	24-7/8"	340
TDB-40A,TA/2	\$63,390	Advanced	10	10.8*	50	27-1/2"	30-1/2"	24-7/8"	340
<b>GFK, DIRECT DRIVE, FUDGE MIXING KETTLE, ELECTRIC**</b>									
GFK-20-110V	\$27,600	Mechanical	5	1.9	-	18.8"	20.9"	24"	152
GFK-20-220V	\$27,600	Mechanical	5	1.9	-	18.8"	20.9"	24"	152

\*Requires 120V 15AMP service for mixer. Gallon etch marks standard. KW information based on 208/60/3 operation. Cord and plug not included.

\*\*GFK models have 3 temp settings - 140°F, 160°F & 180°F, non-pressurized with no scorching. Constant agitation driven by a direct drive motor, unique agitator is easy to remove and clean. Reinforced bar rim and mirrored finish. Simple, easy to use controls. Handle can be position for left or right hand operation. Fills 2" deep pans while sitting on table. Plug in power cord included. Height to top of handle is 28.2"

OPTIONS & ACCESSORIES

- Product Info
- Features & Benefits
- Downloads
- Free Start-Up Form



DEE/4T-40, INA/2 (shown with old style controls)



DHT-60A, TA/3



DL-60, TA/3

Model No.	List Price	Control Type	Capacity GAL	KW/hr	BTU/hr	PSI	Width IN	Depth IN	Height IN	Weight LBS
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**DEE/4T, TA/3, FLOOR MODEL WITH TWIN AGITATOR, COOKER/MIXER, ELECTRIC**

DEE/4T-40C,TA/3	\$163,100	Classic	40	21	-	50	47"	42-1/4"	40-3/8"	840
DEE/4T-40A,TA/3	\$163,100	Advanced	40	21	-	50	47"	42-1/4"	40-3/8"	840
DEE/4T-60C,TA/3	\$165,850	Classic	60	21	-	50	47"	44-1/8"	44-1/8"	895
DEE/4T-60A,TA/3	\$165,850	Advanced	60	21	-	50	47"	44-1/8"	44-1/8"	895

**DEE/4T, INA/2, FLOOR MODEL WITH INCLINED AGITATOR, COOKER/MIXER, ELECTRIC**

DEE/4T-40C,INA/2	\$167,520	Classic	40	21	-	50	48"	31"	39-1/2"	840
DEE/4T-40A,INA/2	\$167,520	Advanced	40	21	-	50	48"	31"	39-1/2"	840
DEE/4T-60C,INA/2	\$170,560	Classic	60	21	-	50	54"	33"	42-3/4"	895
DEE/4T-60A,INA/2	\$170,560	Advanced	60	21	-	50	54"	33"	42-3/4"	895

**DHT, TA/3, FLOOR MODEL WITH TWIN AGITATOR, COOKER/MIXER, GAS**

DHT-40C,TA/3	\$204,570	Classic	40	1.7**	100K	50	47"	34"	43-1/8"	890
DHT-40A,TA/3	\$207,420	Advanced	40	1.7**	100K	50	47"	34"	43-1/8"	890
DHT-60C,TA/3	\$206,810	Classic	60	1.7**	150K	50	47"	43-7/8"	46-1/4"	1060
DHT-60A,TA/3	\$209,640	Advanced	60	1.7**	150K	50	47"	43-7/8"	46-1/4"	1060

**DHT, INA/2, FLOOR MODEL WITH INCLINED AGITATOR, COOKER/MIXER, GAS**

DHT-40C,INA/2	\$183,220	Classic	40	1.7**	100K	50	47"	34"	43-1/8"	890
DHT-40A,INA/2	\$186,100	Advanced	40	1.7**	100K	50	47"	34"	43-1/8"	890
DHT-60C,INA/2	\$187,850	Classic	60	1.7**	150K	50	47"	43-7/8"	46-1/4"	1060
DHT-60A,INA/2	\$190,700	Advanced	60	1.7**	150K	50	47"	43-7/8"	46-1/4"	1060

**DL, TA/3, FLOOR MODEL WITH TWIN AGITATOR, COOKER/MIXER, DIRECT STEAM\***

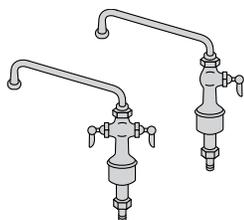
DL-40,TA/3	\$163,980	-	40	1.7	-	50	40"	60"	32-1/2"	520
DL-60,TA/3	\$169,670	-	60	1.7	-	50	45"	62"	43"	570
DL-80,TA/3	\$172,890	-	80	1.7	-	50	49"	64"	43-1/2"	620

**DL, INA/2, FLOOR MODEL WITH INCLINED AGITATOR, COOKER/MIXER, DIRECT STEAM\***

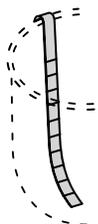
DL-40,INA/2	\$166,620	-	40	1.7	-	50	41"	45"	38-1/2"	520
DL-60,INA/2	\$171,000	-	60	1.7	-	50	45"	49"	43"	570

Standard: Gallon etch marks standard. KW information based on 208/60/3 operation. \*DL Cooker/Mixers modified TDO's come equipped with flush mounted ball valves in lieu of TDO valves. NOTE: Cord and plug not included. NOTE: For larger cooker/mixers and specialized equipment, refer to the CapKold guide. Dual kettle cooker/mixers available. Contact factory with required capacity, PSI, and TDO/valve options for quotation.

OPTIONS & ACCESSORIES



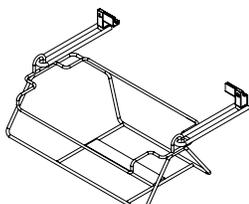
Faucets



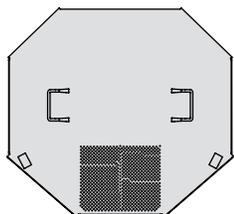
Contour Measuring Strip



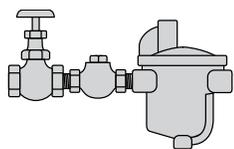
Gas Quick Disconnect



Pan Carrier



Cover Strainer



Steam Trap Assembly & Globe Valve (a required option)\*

Model No.	List Price	Description (excludes GFK models unless noted)
-	\$2,500	480 VOLT, 3 PHASE
-	\$9,070	480 VOLT, 3 PHASE KETTLE & MOTOR
-	\$5,050	PRISON PACKAGE, TILTING KETTLE*
155293	\$3,955 (NET)	WARRANTY 1-YEAR EXTENSION TABLE TOP COOKER MIXER
155294	\$5,945 (NET)	WARRANTY 1-YEAR EXTENSION FLOOR MODEL
174982	\$4,250	TS/10S-4, STAND WITH DRAIN DRAWER & SPLASH DIFFUSER, BF, FOR ALL TABLE TOP COOKER MIXERS (DRAIN CART NOT REQUIRED)
176295	\$141	MOUNTING BRACKET KIT TO CONNECT 2 TS STANDS TOGETHER (WORKS ON ALL TS/10 & TS/10S STANDS)
174974	\$770	DRAWER ASSEMBLY REPLACEMENT FOR ALL TS/10 STANDS (DRAWER ONLY), SPLASH DIFFUSER INCLUDED
175771	\$140	SPLASH DIFFUSER FOR ALL DRAIN CARTS & DRAIN DRAWERS
124781	\$420	DRAIN DRAWER/CART PLUMBING INSTALLATION KIT FOR ALL DRAIN CARTS, DRAIN DRAWERS & TS/10 STANDS W/DRAIN DRAWER (HOSE TO DRAIN IS 4")
122891	\$2,030	PAN CARRIER 40 GALLON OR LARGER KETTLE
150536	\$4,980	COVER STRAINER (DEE, DHT, DL 40 GALLON KETTLE)
150273	\$5,050	COVER STRAINER (DEE, DHT, DL 60 GALLON KETTLE)
150510	\$5,710	COVER STRAINER DL 80 GALLON KETTLE)
Z009044	\$845	DISK STRAINER 1/4" PERF FOR 2" TDO
Z013785	\$845	DISK STRAINER 1/8" PERF FOR 2" TDO
Z013783	\$1,005	DISK STRAINER SOLID FOR 2" TDO
Z019653	\$1,060	SINGLE PANTRY FAUCET W/SWING SPOUT (TDB 20 & 40)
Z091876	\$1,110	SINGLE PANTRY FAUCET W/SWING SPOUT (TILTING ELECTRIC & GAS 40 GALLON)
Z091878	\$1,070	SINGLE PANTRY FAUCET W/SWING SPOUT (TILTING ELECTRIC & GAS 60 GALLON)
Z045701	\$1,080	SINGLE PANTRY FAUCET W/SWING SPOUT (TILTING DIRECT STEAM 40 GALLON)
135383	\$1,120	SINGLE PANTRY FAUCET W/SWING SPOUT (TILTING DIRECT STEAM 60 & 80 GAL)
N25871	\$3,040	SINGLE PANTRY FAUCET W/48" SPRAY HOSE (ALL)
128609	\$3,190	SINGLE PANTRY FAUCET W/60" SPRAY HOSE (ALL)
Z019652	\$1,570	DOUBLE PANTRY FAUCET W/SWING SPOUT (ALL EXCLUDING DEE 40 & 60, DHT 40 GAL.)
Z091877	\$1,600	DOUBLE PANTRY FAUCET W/SWING SPOUT (DEE & DHT 40 GALLON)
Z091879	\$1,640	DOUBLE PANTRY FAUCET W/SWING SPOUT (DEE & DHT 60 GALLON)
Z078701	\$1,750	DOUBLE PANTRY FAUCET W/SWING SPOUT (DL 40 GALLON)
135384	\$1,490	DOUBLE PANTRY FAUCET W/SWING SPOUT (DL 60 & 80 GALLON)
Z040602	\$3,660	DOUBLE PANTRY FAUCET W/48" SPRAY HOSE (ALL EXCLUDING DEE 60 GALLON)
N60346	\$3,670	DOUBLE PANTRY FAUCET W/60" SPRAY HOSE (ALL EXCLUDING DEE 60 GALLON)
174484	\$35,750	GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND
111739	\$16,680	GALLON MASTER 1-999 GALLON, WALL MOUNT
Z027431	\$2,600	STEAM TRAP ASSEMBLY 3/4" KETTLE INLET 1/2" KETTLE OUTLET FOR DL KETTLES
140144	\$2,820	1/2" GAS QUICK DISCONNECT W/RESTRAINT FOR (DHT 40 & 60 GALLON)
Z010047	\$3,420	STEAM PRESSURE REGULATOR 3/4"
155291	\$265	3/4" TO 1/2" REDUCER (WHEN REGULATOR SIZES DON'T MATCH)
104278	\$750	2" BRUSH SET (KETTLE & TDO BRUSH WITH PADDLE)
Z005743	\$960	MEASURING STRIPS (DEE, DHT, DL 40 GALLON KETTLES)
Z005744	\$960	MEASURING STRIPS (DEE, DHT, DL 60 GALLON KETTLES)
Z005745	\$960	MEASURING STRIPS (DL 80 GALLON KETTLES)
178890	\$1,290	TILT LOCK BASE KIT (LEFT HAND GFK MODELS ONLY)

\* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. TDO fully welded in place to prevent breakage due to misuse with valve stem and plunger tethered in place to prevent removal and enable cleaning. Flanged feet option must be picked on all floor model appliances.

# Water Treatment Systems



Magnify the durability, longevity and performance of convection steamers, boilers and combi ovens.

Water Treatment Models, page 26

We offer a selection of innovative treatment systems designed exclusively for Groen steamers, boilers and combi ovens. By reducing scale buildup, chlorine and chloramine, these in-line systems prevent costly repairs and time-consuming major commercial foodservice equipment cleanings in the future — and with easy-to-install cartridges with no tools required, it's never been easier to maintain optimal water quality in your Groen steamers.

## Understand The Basic Characteristics Of Your Water

Water chemistry has a significant impact on the operating efficiency, service requirements and life of your steamer. Select the right water treatment for your Groen convection steamer according to the following Water Quality Guidelines. For greater accuracy in selecting the correct water treatment solution, we now have water quality test kits available. Reach out to your manufacturing representative for test kits and any questions regarding this process. Visit [optipurewater.com](http://optipurewater.com) for more information about your water.

## Select The Right System For Your Equipment

### SmartSteam Water Treatment System

- Designed for use with Groen SmartSteam boilerless steamers
- Single-stage inline system with replaceable cartridge
- Cartridges provide up to six months of treated water based on 12-16 hours/day steaming
- Treats water containing calcium, iron and magnesium
- Prevents hard-scale formation
- NSF certified and drinking water-safe
- Field-retrofitable
- One system per steamer cavity

### PureSteam Water Treatment System

- Designed for use with Groen HyPlus, HyPerSteam, CNGB and CNEB
- Cartridges contain modified molded-block carbon-type filter designed to remove silt, sediment and other suspended particles down to 0.5 microns — and to reduce corrosive chlorine from inlet water for a capacity of 22,000 gallons
- Includes IsoNet® technology which minimizes the precipitation and accumulation of scale, and provides a protective barrier to help guard against corrosion
- Cartridges provide up to six months of treated water (depending on usage)
- Treats water containing silt, sediment, chlorine, calcium, iron and magnesium
- One system per steamer cavity

### QTI1+CR Water Treatment System

- Reduces chloramines, scale, chlorine and sediment
- Reduces chlorine up to 15,000 gallons and reduces chloramine up to 6,000 gallons when operated at a flow rate of 0.5 gpm
- Includes IsoNet® technology which minimizes the precipitation and accumulation of scale, and provides a protective barrier to help guard against corrosion
- Built-in pressure gauge allows visual monitoring to interpret when filters need to be changed
- Utilizes “Qwik-Twist” cartridges that make changing filters quick, easy and sanitary
- One system per steamer cavity

## Reverse Osmosis “Permeate Concentrate Temperature Compensation” Calculator

Incoming water temperature plays a major role in the amount of water an RO system will produce. The colder the water, reduces production and the warmer the water, increases production. It is very important to take this into consideration when sizing an RO system for your customer. Following is a link that will take you to our “temperature compensation calculator” so you can calculate RO production based on incoming water temperature. A visual example is shown below. If you have any questions, please contact the factory. Go online to [unifidbrands.net](http://unifidbrands.net), and click on **Groen, Water Treatment Systems, Analysis Calculator**.

## Groen Water Quality Requirements

Contaminant	Water Supply
pH:	7 to 9
Total Dissolved Solids (TDS):	30 to 60 ppm
Hardness:	less than 60 ppm
Chlorine and Chloramine:	less than .1 ppm
Chlorides:	less than 30 ppm
Silica:	less than 12 ppm
Undissolved Solids:	less than 5 microns

A water tempering/mixing valve is recommended to be installed and set to 77°F for all installation sites above the 37th parallel.

Damage to equipment associated with water quality that does not meet the manufacturers' specifications will not be covered under warranty





OP175 & 16 Gallon Storage & RP



OP350 & 16 Gallon Storage & RP



50 Gallon Storage & RP  
In high volume continuous use or multi-oven applications, a 50 gallon storage tank may be recommended



BWS1500/50



OS.48 Softener

System	Model No.	Item No.	Part No.	List Price	Description
COMPLETE OP175/16 SYSTEM	OP175/16	164-00216	171836	\$8,270	175 GPD RO/Mineral Addition with 16 gal tank & RP
OP175/16 SYSTEM REPLACEMENT FILTERS & MEMBRANE	Booster Pump	164-85015	171839	\$2,140	When feed water pressure is below 40 PSI
	CTO-Q10	300-05828	171841	\$205	Qty 2, Pre-Filter, change every 3 to 6 months based on pressure
	MA-Q10	300-05850	171842	\$215	Qty 1, Post-Filter, change every 6 months
COMPLETE OP350/16 SYSTEM	AMS-QT15	204-52820	171843	\$990	Qty 1, RO Membrane, change every 18 to 36 months based on rejection %
	OP350/16	164-14416	171903	\$9,420	350 GPD RO/mineral addition with 16 gal tank & RP
	Booster Pump	164-85020	171908	\$2,140	When feed water pressure is below 40 PSI
OP350/16 SYSTEM REPLACEMENT FILTERS & MEMBRANE	CTO-Q	300-05830	171906	\$255	Qty 2, Pre-filter, change every 3 to 6 months based on pressure
	MA-Q15	300-05855	171907	\$290	Qty 1, Post-filter, change every 6 months
	AMS-QT	204-53040	171905	\$1,530	Qty 1, RO membrane, change every 18 to 36 months based on rejection %
COMPLETE OP175/50 SYSTEM	OP175/50	164-00225	171837	\$9,940	175 GPD RO/mineral addition with 50 gal tank & RP
OP175/50 SYSTEM REPLACEMENT FILTERS & MEMBRANE	Booster Pump	164-85015	171839	\$2,140	When feed water pressure is below 40 PSI
	CTO-Q10	300-05828	171841	\$205	Qty 2, Pre-Filter, change every 3 to 6 months based on pressure
	MA-Q10	300-05850	171842	\$215	Qty 1, Post-Filter, change every 6 months
COMPLETE OP350/50 SYSTEM	AMS-QT15	204-52820	171843	\$990	Qty 1, RO Membrane, change every 18 to 36 months based on rejection %
	OP350/50	164-14450	171904	\$9,920	350 GPD RO/mineral addition with 50 gal tank & RP
	Booster Pump	164-85020	171908	\$2,140	When feed water pressure is below 40 PSI
OP350/50 SYSTEM REPLACEMENT FILTERS & MEMBRANE	CTO-Q	300-05830	171906	\$255	Qty 2, Pre-filter, change every 3 to 6 months based on pressure
	MA-Q15	300-05855	171907	\$290	Qty 1, Post-filter, change every 6 months
	AMS-QT	204-53040	171905	\$1,530	Qty 1, RO membrane, change every 18 to 36 months based on rejection %
OPTIONAL EQUIPMENT FOR ALL OP SYSTEMS	OS.48	165-03048	176006	\$5,070	Water Softener
	QTPT	160-52120	176009	\$730	Mineral Addition Post-Treatment Assembly
	Air-Gap Kit	164-89905	171838	\$265	Approved Drain Air-Gap installed on a 1.5" sanitary waste line if needed (it is normal to direct to a floor drain).
	Pressure Regulator	164-89938	171840	\$460	When feed water pressure is above 100 PSI
COMPLETE BWS1500/50 SYSTEM	QTMA15-1	160-52115	171844	\$720	Mineral Addition Post-Treatment Assembly
	BWS1500/50	164-15545	176007	\$25,930	1500 GPD RO/Mineral Addition with 50 gal tank & RP
BWS1500/50 SYSTEM REPLACEMENT FILTERS & MEMBRANE	AMS-QT	204-44021	176008	\$2,010	Qty 1, RO Membrane, change every 18 to 36 months based on rejection %

A water quality test should be performed to accurately choose the correct water treatment system for your Groen convection steamer.

# SmartSteam® Pro Steamers



Delivers consistent quality and performance.

Free Start-Up Form

Boilerless Models, page 28

Boilerless Options & Accessories, page 29

Connectionless Models, page 30

Connectionless Options & Accessories, page 31

**Intuitive User Experience.** With a simple interface, the durable 4.3 inch touchscreen withstands the demands of everyday use, and provides better, faster communication to the user.

**Unparalleled Consistency.** Features like our side-mounted convection fan, holding options, and pan timers help create unparalleled consistency. Input custom controls and pan settings for repeatable results from chef-to-chef and shift-to-shift.

**Advanced Data Reporting.** Enhanced intelligence and 5 days worth of clear, easy-to-understand diagnostics keep your kitchen running smoothly. To reduce downtime, critical backups keep you operational.

## FEATURES:

- Auto Water Fill & Drain
- Field Reversible Door
- Steam Lid (Reservoir Cover)
- 2.5–3 Gallon Water Reservoir
- Mirrored Cavity
- Hands-Free Door Latch
- LEED compliant - Uses less than 5 gph per pan
- Dual Water Connection
- Touch Screen Control
- On-Demand Hold Feature
- Auto Hold Feature After Timed Cook
- Self-Diagnostics at Startup and Shutdown
- User Selectable "Door Open" Alert
- Up to 10 Programmable Pan Timers
- Real Time Clock
- Clean Probe Indicator
- Programmable Delime Schedule (Boilerless)
- On-Screen Step-By-Step Delime Instructions (Boilerless)
- Add "+1 Minute" Button
- Load Compensating Timer
- USB for Technicians & Future Upgrades
- Downloadable Data for Technicians
- Stores 5 Days of System Diagnostics
- ASA Real Time Component Status
- Monitoring & Control
- On-Screen Full Parts List
- Select Models ENERGY STAR® rated



GSSP-BLE-5E model shown with optional legs

ALL SMARTSTEAM PRO PHOTOS ARE FOR ILLUSTRATION PURPOSE ONLY. ACTUAL UNIT MAY VARY DUE TO PRODUCT ENHANCEMENTS.



GSSP-BLE-3E shown with optional legs



GSSP-BLE-5E shown with optional legs



GSSP-BL-10ES

Model No.	List Price	No. of Pans	KW/hr	BTU/hr	Voltage	Width IN	Depth IN	Height IN	Weight LBS
<b>GSSP-BLE-E, COUNTER TOP, ELECTRIC</b>									
GSSP-BLE-3E	\$22,190	3	9	-	208V or 240V	21-3/4"	30-5/8"	21-1/8"	220
GSSP-BLE-5E	\$26,290	5	12	-	208V or 240V	21-3/4"	30-5/8"	27-5/8"	275
<b>GSSP-BLE/BL-ES, STAND MOUNTED, BULLET FEET, ELECTRIC</b>									
GSSP-BLE-3ES	\$26,280	3	9	-	208V or 240V	21-3/4"	30-5/8"	52-1/8"	300
GSSP-BLE-5ES	\$29,800	5	12	-	208V or 240V	21-3/4"	30-5/8"	58-5/8"	465
GSSP-BL-10ES	\$41,830	10	21	-	208V or 240V	30-5/8"	35"	58-5/8"	469
(2)GSSP-BLE-3ES	\$44,360	6	2 @ 9	-	208V or 240V	21-3/4"	30-5/8"	61-1/8"	500
(2)GSSP-BLE-5ES	\$49,862	10	2 @ 12	-	208V or 240V	21-3/4"	30-5/8"	64-3/4"	545
(2)GSSP-BL-10ES	\$72,540	10	(2) @ 21	-	208V or 240V	30-5/8"	35"	64-3/4"	627
<b>GSSP-BL-G, COUNTER TOP, GAS, 0-2000'</b>									
GSSP-BL-3G	\$28,300	3	-	54K	120V	21-3/4"	34-5/8"	21-1/8"	240
GSSP-BL-5G	\$28,680	5	-	58K	120V	21-3/4"	34-5/8"	27-5/8"	272
<b>GSSP-BL-GS, STAND MOUNTED, GAS, 0-2000'</b>									
GSSP-BL-3GS	\$32,370	3	-	54K	120V	21-3/4"	34-5/8"	52-1/8"	315
GSSP-BL-5GS	\$32,750	5	-	58K	120V	21-3/4"	34-5/8"	58-5/8"	480
GSSP-BL-10GS	\$44,940	10	-	100K	120V	30-5/8"	40-5/8"	61-1/8"	452
(2)GSSP-BL-3GS	\$54,150	6	-	2 @ 54K	120V	21-3/4"	36-1/2"	61-1/8"	475
(2)GSSP-BL-5GS	\$54,710	10	-	2 @ 58K	120V	21-3/4"	36-7/8"	64-3/4"	556
(2)GSSP-BL-10GS	\$87,270	10	-	(2) @ 100K	120V	30-5/8"	45-3/4"	67-1/4"	764

OPTIONS & ACCESSORIES



Single Stand

Model No.	List Price	Description
-	\$1,590	480/60/3 PER CAVITY
175428	\$665 (NET)	1-YEAR WARRANTY EXTENSION
143670	\$4,200	SINGLE STAND FOR (3 OR 5) PAN UNIT
145571	\$5,030	SINGLE STAND FOR (10) PAN UNIT
146003	\$4,190	DOUBLE STAND FOR (3) PAN UNIT
140187	\$4,540	DOUBLE STAND FOR (5) PAN UNIT
145545	\$5,100	DOUBLE STAND FOR (10) PAN UNIT
Z098611	\$960	CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY
146301	\$1,150	FLANGED FOOT KIT (4) FOR STAND
153371	\$790	4" LEG SET FOR COUNTER TOP UNITS (3 & 5 PAN ONLY)
179266	\$2,350	FIELD STACKING KIT (GSSP-BL-5E)
145117	\$2,200	PAN RACK KIT FOR SINGLE STAND
159453	\$440	STEAMER SHELF
148131	\$1,720	HEAT SHIELD, (3) PAN UNIT (FIELD INSTALLED)
147542	\$1,930	HEAT SHIELD, (5) PAN UNIT (FIELD INSTALLED)
147583	\$2,570	HEAT SHIELD, DOUBLE (3) PAN UNIT (FIELD INSTALLED)
147445	\$2,920	HEAT SHIELD, DOUBLE (5) PAN UNIT (FIELD INSTALLED)
140144	\$2,820	1/2" GAS QUICK DISCONNECT AND RESTRAINT
144475	\$350	SINGLE WATER CONNECTION (NOT TO BE USED IF A WATER TREATMENT SYSTEM IS IN USE)
175977	\$42	OVERFLOW DRAIN CLEANING BRUSH
149100	\$1,270	SMARTSTEAM WATER TREATMENT KIT (FOR SCALE CONTROL ONLY)
149101	\$810	SMARTSTEAM WATER TREATMENT REPLACEMENT FILTER (1)
176096	\$140	PTS-10 REPLACEMENT CARTRIDGE FOR SMARTSTEAM SYSTEM
139393	\$340	PREFILTER SYSTEM (PURESTEEM) (REDUCES HEAVY SEDIMENT)
140105	\$205	PREFILTER FILTERS (2) (PURESTEEM)
140106	\$425	PREFILTER FILTERS (6) (OP SERIES)
175995	\$1,200	QT1+CR WATER TREATMENT SYSTEM (REDUCES CHLORAMINES, SCALE, CHLORINE & SEDIMENT), ONE SYSTEM REQUIRED PER CAVITY
175996	\$350	CTOS-QCR REPLACEMENT CARTRIDGE (1)
171909	\$700	FXPT-11CR CHLORAMINE REDUCTION (ONLY OP) POST TREATMENT ASSEMBLY
176096	\$140	PTS-10 DROP-IN STYLE CARTRIDGE USED IN OPTIPURE FXTS SYSTEMS & SECONDARY TREATMENT IN COMBINATION SYSTEMS
176097	\$340	CTO-EK10 REPLACEMENT CARTRIDGE FOR EVERPURE (MC, XC, 4FC, 4FC-5, 4CB5, 7FC, 7FC5, 7CB5 CARTRIDGES)
179464	\$3,720	WATER TREATMENT, DOUBLE STACK STEAMER (9797-22)
179465	\$430	WATER TREATMENT REPLACEMENT CARTRIDGE, DOUBLE STACK STEAMER (7CB5) (2 REQUIRED)
179466	\$340	WATER TREATMENT REPLACEMENT CARTRIDGE, DOUBLE STACK STEAMER, SS-10 (1 REQUIRED)



GSSP-CL-3E

GSSP-CL-5E

Model No.	List Price	No. of Pans	KW/hr	BTU/hr	Voltage	Width IN	Depth IN	Height IN	Weight LBS
<b>GSSP-CL-E, COUNTER TOP, ELECTRIC</b>									
GSSP-CL-3E	\$20,410	3	9	-	208V or 240V	21-3/4"	30-1/2"	25-1/4"	250
GSSP-CL-5E	\$24,190	5	12	-	208V or 240V	21-3/4"	30-1/2"	31-3/4"	297
<b>GSSP-CL-ES, STAND MOUNTED, ELECTRIC</b>									
GSSP-CL-3ES	\$24,500	3	9	-	208V or 240V	21-3/4"	30-1/2"	52"	270
GSSP-CL-5ES	\$28,280	5	12	-	208V or 240V	21-3/4"	30-1/2"	58-1/2"	320

OPTIONS & ACCESSORIES





Single Stand

Model No.	List Price	Description
179564	\$880	KIT, DRAIN HOSE
480/3/60-5E-GSSP-CL	\$1,550	480 VAC 3 PHASE
LEFT HAND DOOR-GSSP-CL	\$0	LEFT HAND DOOR HINGE
RIGHT HAND DOOR-GSSP-CL	\$0	RIGHT HAND DOOR HINGE
179446	\$4,390	SINGLE STAND, BULLET FEET
182766	\$4,810	DOUBLE STACK STAND, GSSP-CL-3 PAN
182312	\$4,810	DOUBLE STACK STAND, GSSP-CL-5 PAN
145117	\$2,200	KIT, PAN RACK
146301	\$1,150	FLANGED FOOT KIT (4 EA)
Z098611	\$960	CASTER KIT (2 LOCKING, 2 NON-LOCKING)

# Intek Connectionless Steamer



Score more culinary wins with our best-in-class connectionless steamers.

Free Start-Up Form

Models, page 33

Options & Accessories, page 34

With the commercial foodservice equipment industry's highest steam production rating in its class — 169 pounds per hour — and high-performance heating technology, the Intek Connectionless Steamer from Groen combines speed and power in one reliable steam cooking equipment solution. But even with all that speed and power, there's no lack of efficiency.

## FEATURES & BENEFITS:

- Internal side-mounted convection fan provides even energy distribution throughout cooking cavity, ensuring all product cooks consistently with no hot or cold spots
- No traditional de-liming, saving time, cost and the environment
- Electric units offered in various KW models, and the electric models may double as NSF holding cabinets with adjustable hold temps from 100°F to 212°F to store pre-cooked product
- Available in six (6) pan electric units with double-stack capability, for 6-, and 12-pan capacities to meet user-demand in a single footprint
- Solid-state controls minimize warranty costs, with no computer boards in close proximity to water
- No pumps, no floats and no probes that could fail or be damaged
- No water line or drain connections required, and no solenoid valves that could become plugged
- Features heavy-duty construction built for institutional and high-volume batch cooking
- LEED compliant — uses less than 1.5 gallons of water per hour
- Free start-up adds additional 1-year warranty
- True plug and play — cord and plug included



XS-208-12-3 shown



Product Info

Features & Benefits

Videos

Downloads

Free Start-Up Form

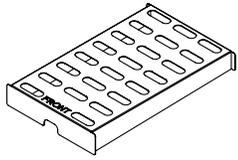


XS

Model No.	List Price	No. of Pans	Voltage	KW/hr	AMP	NEMA	Width IN	Depth IN	Height IN	Weight LBS
<b>XS, COUNTER TOP, (6) PAN STEAMER, 208V, ELECTRIC</b>										
XS-208-8-1	\$21,360	6	208/60/1	8	38.5	6-50P	23-1/4"	29"	30-1/4"	262
XS-208-8-3	\$21,360	6	208/60/3	8	22	L15-30P	23-1/4"	29"	30-1/4"	262
XS-208-10-3	\$21,360	6	208/60/3	10	28	L15-30P	23-1/4"	29"	30-1/4"	262
XS-208-12-3	\$21,360	6	208/60/3	12	33.6	15-50P	23-1/4"	29"	30-1/4"	262
<b>XS, COUNTER TOP, (6) PAN STEAMER, 240V, ELECTRIC</b>										
XS-240-8-1	\$21,360	6	240/60/1	8	33.4	6-50P	23-1/4"	29"	30-1/4"	262
XS-240-8-3	\$21,360	6	240/60/3	8	19.4	L15-30P	23-1/4"	29"	30-1/4"	262
XS-240-12-3	\$21,360	6	240/60/3	12	29.1	15-50P	23-1/4"	29"	30-1/4"	262
<b>XS, COUNTER TOP, (6) PAN STEAMER, 480V, ELECTRIC</b>										
XS-480-12-3	\$22,400	6	480/60/3	12	14.6	L16-20	23-1/4"	29"	30-1/4"	262

Standard: Electric units 208/240V, 3-phase, must specify at time of order. All units are UL and NSF listed.

OPTIONS & ACCESSORIES



Trivet

Model No.	List Price	Description
-	Contact Factory	PRISON PACKAGE
-	\$0	DOOR HINGED LEFT
159815	\$945 (NET)	1-YEAR WARRANTY EXTENSION
170944	\$2,380	STAND W/BULLET FEET, FOR SINGLE OR DOUBLE STACKED*
162670	\$3,850	WELDED SINGLE STACK STAND
Z098611	\$960	CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY
146301	\$1,150	FLANGED FOOT KIT (4) FOR STAND
174232	\$3,440	PAN RACK ASSEMBLY KIT
159453	\$440	STEAMER SHELF
NT1154	\$260	TRIVET
161053	\$910	DRAIN KIT
170680	\$1,780	T-STYLE DRAIN PAN W/CONDENSATE TRAY & 6" DRAIN HOSE

\*Assembly required. Consult factory for spec sheet if required.

For the shortest recovery times, maximize your KW to your incoming power supply when ordering your Intek steamer.

# HyPerSteam Generator Steamer



Equipment that sets a new standard for efficiency and innovation in steam cooking.

Free Start-Up Form

Models, page 36

Options & Accessories, page 37

With atmospheric steam generators and powerful internal convection fans that increase steam velocity for faster cook times and improved uniformity, the Groen HyPerSteam convection steamer is the capable, reliable commercial foodservice equipment solution.

Groen's innovative design allows operators to reduce energy costs by utilizing individual generators when needed during slower periods. This increased efficiency combined with near-instant steam recovery, a free-venting drain and easy cleaning access makes the HyPerSteam convection steamer a truly indispensable part of any kitchen.

## FEATURES & BENEFITS:

- Individual atmospheric steam generators for each cavity reduce energy costs when only one cavity is needed during slow periods
- Waste rinses cleanly down the drain, eliminating shellfish foam-up from high-fat proteins
- Variable capacities of three (3), five (5) and six (6) pan stackable cavities are capable of accommodating a variety of production needs
- Near-instant steam recovery from "ready" mode
- Easy-to-use 60-minute timer with continuous steam setting for a true "a la carte" venue
- Exterior de-liming port improves access for cleaning
- Two-probe warning system with indicator light offers visual reminder when maintenance is needed
- Auto-clean de-liming via control panel
- Dual water connection reduces waste of filtered water down the drain
- Automatic fill-and-drain feature eliminates the need to manually transfer water
- Hands-free, a la carte-style door handle allows for easy and efficient operation
- Field-reversible door adaptable to any kitchen flow pattern
- Internal condensate tempering meets federal code
- Mirror-finished interior makes cleaning easier while maintaining a more polished appearance day after day
- Free start-up adds additional 1-year warranty





HY-5E

HY-5E on Optional Stand

(2)HY-5GF

Model No.	List Price	No. of Pans	KW/hr	BTU/hr	Width IN	Depth IN	Height IN	Weight LBS
<b>HY-E, COUNTER TOP, 208V/3 OR 240V/3, ELECTRIC*</b>								
HY-3E	\$18,570	3	8	-	21-5/8"	30-1/8"	16"	170
HY-5E	\$25,090	5	15.5	-	21-5/8"	30-1/8"	22-1/2"	210
(2)HY-3E	\$38,390	6	(2) @ 8	-	21-5/8"	30-1/8"	33"	320
<b>HY-E, CABINET MOUNTED, 208V/3 OR 240V/3, ELECTRIC*</b>								
HY-6E	\$49,410	6	(2) @ 9	-	21-5/8"	35-1/4"	59-1/8"	465
<b>HY-EF, STAND MOUNTED, 208V/3 OR 240V/3, ELECTRIC*</b>								
(2)HY-3EF	\$42,950	6	(2) @ 8	-	21-5/8"	33-3/8"	61-1/8"	390
(2)HY-5EF	\$52,380	10	(2) @ 15.5	-	21-5/8"	33-3/8"	64-3/8"	540
<b>HY-G, COUNTER TOP, GAS*</b>								
HY-5G	\$29,270	5	.6*	62K	21-5/8"	33-3/8"	25"	288
<b>HY-G, CABINET MOUNTED, GAS*</b>								
HY-6G	\$51,050	6	(2) @ .6*	(2) @ 45K	21-5/8"	35-1/4"	59-1/8"	530
<b>HY-GF, STAND MOUNTED, GAS*</b>								
(2)HY-5GF	\$54,300	10	(2) @ .6*	(2) @ 62K	21-5/8"	37"	71-3/8"	600

Standard: Electric units 208V/3 or 240V/3, must specify at time of order. 480V units available at an up-charge. Units can be converted to single phase in field. Gas units of elevation above 2000', and natural or propane gas, must be specified at time of order. Dual water connection, independent steam generators, powerful internal blower, field reversible doors, hands free handle, mirrored interior, 60 minute timer, exterior delimiting port, delimiting indicator light. All units are UL and NSF listed, and CSA certified as applicable.

OPTIONS & ACCESSORIES

\*120V 5AMP hard wire connection required on all gas units per cavity. NOTE: Cord and plug not included. NOTE: Consult factory for Canadian approved provinces and territories.

\*Welded construction with Tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Internal lanyard provided to secure inside removable panel to steamer to inhibit misuse and allow for cleaning. Flanged feet option must be picked when steamer is provided with a stand.



PureSteam System

Model No.	List Price	Description
-	\$1,590	480/60/3
-	\$7,010	PRISON PACKAGE**
-	\$2,340	HEAT SHIELD, SINGLE
-	\$4,670	HEAT SHIELD, DOUBLE & 6 PAN
154585	\$1,530 (NET)	1-YEAR WARRANTY EXTENSION
143670	\$4,200	STAND FOR SINGLE (3&5) PAN UNITS
Z098611	\$960	CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY
146301	\$1,150	FLANGED FOOT KIT (4)
153371	\$790	4" LEG SET FOR COUNTER TOP MODELS
125977	\$6,640	FIELD STACKING KIT, FIELD RETROFIT (HY-5E)
142411	\$6,040	FIELD STACKING KIT (HY-3E)
139125	\$6,240	FIELD STACKING KIT (HY-5G)
125747	\$5,560	FIELD STACKING KIT, FIELD RETROFIT (HY-3E)
145117	\$2,200	PAN RACK KIT FOR SINGLE STANDS
159453	\$440	STEAMER SHELF
140144	\$2,820	1/2" GAS QUICK DISCONNECT W/RESTRAINT
114800	\$380	DELIMER/DESCALER (4) PACK
144475	\$350	SINGLE WATER CONNECTION (NOT TO BE USED IF A WATER TREATMENT SYSTEM IS IN USE)
162408	\$2,870	FIELD DRAIN TEMPERING KIT, REQUIRES INSTALLATION & 1/2" WATER LINE
153119	\$2,520	PURESTEEM WATER TREATMENT SYSTEM (REMOVES SCALE, CHLORINE & SEDIMENT) ONE SYSTEM PER CAVITY REQUIRED
153120	\$1,040	PURESTEEM WATER TREATMENT REPLACEMENT CARTRIDGE (1) CTOS-Q 300-05835
139393	\$340	PREFILTER SYSTEM (PURESTEEM) (REDUCES HEAVY SEDIMENT)
140105	\$205	PREFILTER FILTERS (2) (PURESTEEM)
140106	\$425	PREFILTER FILTERS (6) (OP SERIES)
175995	\$1,200	QT11+CR WATER TREATMENT SYSTEM (REDUCES CHLORAMINES, SCALE, CHLORINE & SEDIMENT), ONE SYSTEM REQUIRED PER CAVITY
175996	\$350	CTOS-QCR REPLACEMENT CARTRIDGE (1)
171909	\$700	FXPT-11CR CHLORAMINE REDUCTION (ONLY) POST TREATMENT ASSEMBLY
176096	\$140	PTS-10 DROP-IN STYLE CARTRIDGE USED IN OPTIPURE FXTS SYSTEMS & SECONDARY TREATMENT IN COMBINATION SYSTEMS
179464	\$3,720	WATER TREATMENT, DOUBLE STACK STEAMER (9797-22)
179465	\$430	WATER TREATMENT REPLACEMENT CARTRIDGE, DOUBLE STACK STEAMER (7CB5) (2 REQUIRED)
179466	\$340	WATER TREATMENT REPLACEMENT CARTRIDGE, DOUBLE STACK STEAMER, SS-10 (1 REQUIRED)

# HyPlus Boiler-Based Steamer



Reliable cooking power and valuable versatility with our pressureless convection steamer.

Free Start-Up Form

Models, page 39

Options & Accessories, page 40

With a 15-psi boiler and a powerful internal convection fan that combine to increase steam velocity for faster cook times, the Groen convection steamer is the capable, reliable commercial foodservice equipment solution. The Groen HyPlus has the power for instant steam recovery and the ability to power adjacent steam jacketed kettles, making this convection steamer a truly versatile kitchen equipment solution that can steam anything.

## FEATURES & BENEFITS:

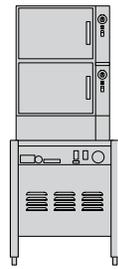
- 15-psi boiler for instant steam recovery and the ability to power adjacent kettles
- Waste rinses cleanly down the drain, eliminating seafood foam-up from high-fat proteins
- Variable capacities of six (6) and ten (10) pan cavities are capable of accommodating a variety of production needs
- Available in gas, electric and direct steam
- Easy-to-use 60-minute timer with continuous steam setting for a true “a la carte” venue
- Dual water connection reduces waste of filtered water down the drain
- Automatic fill-and-drain feature eliminates the need to manually transfer water
- Hands-free, a la carte-style door handle allows for easy and efficient operation
- Field-reversible door adaptable to any kitchen flow pattern
- Internal condensate tempering meets federal code
- Mirror-finished interior makes cleaning easier while maintaining a more polished appearance day after day
- Free start-up adds additional 1-year warranty



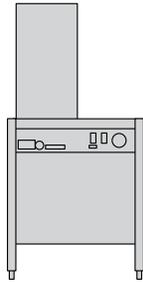
## Steam Flow Rating of Steam Boilers

When a boiler will be used to power an adjacent steam kettle, the boiler output in boiler horsepower (BHP) and/or pounds of steam per hour generated, must be sufficient for that kettle capacity, plus the steamer cavities on that unit. See Operating Temps or Steam Boiler Sizing Guide above for a rule-of-thumb Boiler Sizing Guide. Remote boiler sizing must be determined by professional food service consultants or mechanical engineers.

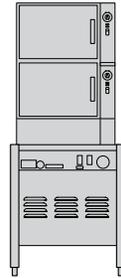
\*Our steam output data is based on cold (52°F) incoming tap water. When comparing steam boiler output, note that some data provided by others is based on VERY HOT incoming water and a THEORETICAL maximum output.



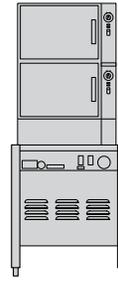
24" Cabinet Base Electric HY-6SE-24



Cabinet with Boiler CNEB/24



Direct Steam HY-6SM



Gas HY-6SG

Model No.	Part No.	List Price	KW/hr	BTU/hr	Width IN	Depth IN	Height IN	Weight LBS
<b>HY-SE, 2 STEAMER CAVITIES, CABINET MOUNTED, 208V/3 OR 240V/3 ELECTRIC</b>								
HY-6SE-24	130992	\$58,580	24	-	24-1/8"	34-1/4"	58-3/4"	595
HY-6SE-36	142848	\$61,230	24	-	36-1/8"	34-3/16"	58-3/4"	690
HY-10SE-24	-	\$67,880	24	-	24-1/8"	34-1/4"	70-3/16"	655
HY-10SE-36	-	\$70,530	24	-	36-1/8"	34-1/4"	70-3/16"	750
<b>PRESSURE BOILER, 24" CABINET BASE, 208V/3 OR 240V/3 ELECTRIC, OR GAS</b>								
CNEB/24	-	\$32,850	24	-	24-1/8"	34-1/4"	34-1/4"	425
CNGB/24	-	\$35,820	.6*	200K	24-1/8"	34-1/4"	34-1/4"	540
<b>HY-SG, 2 STEAMER CAVITIES, CABINET MOUNTED, GAS</b>								
HY-6SG-24	130902	\$62,690	.6*	200K	24-1/8"	34-1/4"	58-3/4"	710
HY-6SG-36	130910	\$64,930	.6*	200K	36-1/8"	34-1/4"	58-3/4"	805
HY-10SG-24	-	\$79,650	.6*	200K	24-1/8"	34-1/4"	70-3/16"	770
HY-10SG-36	-	\$81,930	.6*	200K	36-1/8"	34-1/4"	70-3/16"	865
<b>HY-SM, 2 STEAMER CAVITIES, 24" CABINET MOUNTED, DIRECT STEAM</b>								
HY-6SM**	130985	\$62,690	.6*	-	24-1/8"	34-1/4"	58-3/4"	410
HY-10SM**	-	\$69,390	.6*	-	24-1/8"	34-1/4"	70-3/16"	470

Standard: Electric units 208V/3 or 240V/3, must specify at time of order. 480V and 36/48KW units available at an up-charge, see chart below. Gas units of elevation above 2000', and natural or propane gas, must be specified at time of order. Dual water connections, left door hinge.

OPTIONS & ACCESSORIES

\*120V 5AMP connection required.

\*\*Boilerless unit requires remote clean steam source. NOTE: Cord and plug not included.

NOTE: Consult factory for Canadian approved provinces and territories. \*Welded construction with Tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Internal lanyard provided to secure inside removable panel to steamer to inhibit misuse and allow for cleaning. Flanged feet option must be picked when steamer is provided with a stand.



PureSteam System

Model No.	List Price	Description
-	\$7,220	208 VOLT, 3 PHASE, 36KW
-	\$9,150	208 VOLT, 3 PHASE, 48KW
-	\$7,220	240 VOLT, 3 PHASE, 36KW
-	\$9,150	240 VOLT, 3 PHASE, 48KW
-	\$7,190	480 VOLT, 3 PHASE, 24KW
-	\$8,720	480 VOLT, 3 PHASE, 36KW
-	\$9,990	480 VOLT, 3 PHASE, 48KW
-	\$5,440	PRISON PACKAGE**, CNEB WITH OUT KETTLE
155296	\$2,640 (NET)	1-YEAR WARRANTY EXTENSION
Z098611	\$960	CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY
146301	\$1,150	FLANGED FOOT KIT (4)
159453	\$440	STEAMER SHELF
118128	\$1,980	HEAT SHIELD, DOUBLE, 6 PAN
159994	\$2,270	HEAT SHIELD, DOUBLE, 10 PAN
140144	\$2,820	1/2" GAS QUICK DISCONNECT W/RESTRAINT
114800	\$380	DELIMER/DESCALER (4) PACK
Z098588	\$780	INTERCONNECTING PIPE 12' (FLEXIBLE)
Z098587	\$660	INTERCONNECTING PIPE 6' (FLEXIBLE)
144475	\$350	SINGLE WATER CONNECTION (NOT TO BE USED IF A WATER TREATMENT SYSTEM IS IN USE)
162408	\$2,870	FIELD DRAIN TEMPERING KIT, REQUIRES INSTALLATION & 1/2" WATER LINE
153119	\$2,520	PURESTEEM WATER TREATMENT SYSTEM (REMOVES SCALE, CHLORINE & SEDIMENT) ONE SYSTEM PER CAVITY REQUIRED
153120	\$1,040	PURESTEEM WATER TREATMENT REPLACEMENT CARTRIDGE CTOS-Q 300-05835
139393	\$340	PREFILTER SYSTEM (PURESTEEM) (REDUCES HEAVY SEDIMENT)
140105	\$205	PREFILTER REPLACEMENT FILTER (2) (PURESTEEM)
140106	\$425	PREFILTER REPLACEMENT FILTER (6) (OP SERIES)
175995	\$1,200	QT1+CR WATER TREATMENT SYSTEM (REDUCES CHLORAMINES, SCALE, CHLORINE & SEDIMENT), ONE SYSTEM REQUIRED PER CAVITY
175996	\$350	CTOS-QCR REPLACEMENT CARTRIDGE (1)
176097	\$340	CTO-EK10 REPLACEMENT CARTRIDGE FOR EVERPURE (MC, XC, 4FC, 4FC-5, 4CB5, 7FC, 7FC5, 7CB5 CARTRIDGES)
171909	\$700	FXPT-11CR CHLORAMINE REDUCTION (ONLY) POST TREATMENT ASSEMBLY
176096	\$140	PTS-10 DROP-IN STYLE CARTRIDGE USED IN OPTIPURE FXTS SYSTEMS & SECONDARY TREATMENT IN COMBINATION SYSTEMS

**VOLUME CONVERSION CHART**

1 US tablespoon	=	3 US teaspoons
1 US fluid ounce	≈	29.57353 milliliters (ml)
1 US cup	=	16 US tablespoons
1 US cup	=	8 US fluid ounces
1 US pint	=	2 US cups
1 US pint	=	16 US fluid ounces
1 liter (l)	≈	33.8140227 US fluid ounces
1 liter (l)	=	1000 milliliters (ml)
1 US quart	=	2 US pints
1 US gallon	=	4 US quarts
1 US gallon	=	3.78541178 liters

**WEIGHT CONVERSION CHART**

1 milligram (mg)	=	0.001 grams (g)
1 gram (g)	=	0.001 kilograms (kg)
1 gram (g)	≈	0.035273962 ounces
1 ounce	=	28.34952312 grams (g)
1 ounce	=	0.0625 pounds
1 pound (lb)	=	16 ounces
1 pound (lb)	=	0.45359237 kilograms (kg)
1 kilogram (kg)	=	1000 grams
1 kilogram (kg)	≈	35.273962 ounces
1 kilogram (kg)	≈	2.20462262 pounds (lb)
1 stone	=	14 pounds
1 short ton	=	2000 pounds
1 metric ton	=	1000 kilograms (kg)

**YIELD PLANNING GUIDE CONVERSION CHART**

Food Item	1 Serving	12 Servings	24 Servings	48 Servings
Bacon or Sausage (strips/links/patties)	2	24	48	96
Cheese Slices	1 ounce	1 pound	2 pounds	4 pounds
Meat Cold Cuts	2 1/2 ounces	2 pounds	4 pounds	8 pounds
Meat, Poultry and Fish (boneless)	1/4 pound	3 pounds	6 pounds	14 pounds
Meat, Poultry and Shellfish (bone-in, unshelled)	3/4 pound	9 pounds	18 pounds	36 pounds
Potato Salad, Baked Beans or Coleslaw	1/2 cup	1 1/2 quarts	3 quarts	1 1/2 gallons
Chicken Salad (Main Dish)	1 cup	3 quarts	1 1/2 gallons	3 gallons
Chicken Salad (Side Dish)	1/2 cup	1 1/2 quarts	3 quarts	1 1/2 gallons
Tossed Salad	1 1/2 cups	4 1/2 quarts	9 quarts	4 1/2 gallons
Salad Dressing	2 tablespoons	1 1/2 cups	3 cups	1 1/2 quarts
Dip	2 tablespoons	1 1/2 cups	3 cups	6 cups
Fruit or Vegetable Dippers	4 pieces	4 dozen	8 dozen	16 dozen
Chips	1 ounce	14 ounces	1 1/2 pounds	3 pounds
Crackers	4 crackers	8 ounces	1 pound	2 pounds
Rolls	1 1/2 rolls	2 dozen	3 dozen	6 dozen
Muffins	1 muffin	1 dozen	2 dozen	4 dozen
Toast	2 slices	One 1 1/2- pound loaf	Two 1 1/2-pound loaves	Four 1 1/2 pound loaves
Cakes, 14 x 9", 14-cup Ring or 9" Layer	1/16 cake	1 cake	2 cakes	3 cakes
Cookies	2	2 dozen	4 dozen	8 dozen
Ice Cream	1/2 cup	2 quarts	1 gallon	2 gallons
Coffee, Brewed	3/4 cup	9 cups water	18 cups water	36 cups water
Ground Coffee		(1 1/2 cups)	(3 cups)	(5 cups)
Tea, Brewed	3/4 cup	9 cups water	18 cups water	36 cups water
Loose Tea		(1/4 cup)	(1/2 cup)	(1 cup)
Tea Bags		(14 bags)	(24 bags)	(48 bags)
Fruit Juice or Punch	1/2 cup	1 1/2 quarts	3 quarts	1 1/2 gallons
Iced Tea or Milk	1 cup	3 quarts	1 1/2 gallons	3 gallons
Mineral Water	8 ounces	3 quarts	6 quarts	14 quarts
Ice	4 ounces	3 pounds	6 pounds	14 pounds

**TEMPERATURE CONVERSION CHART**

°C	°F	°C	°F	°C	°F	°C	°F	°C	°F	°C	°F	°C	°F
-40	-40	-10	14	20	68	50	122	80	176	110	230	140	284
-39	-38.2	-9	15.8	21	69.8	51	123.8	81	177.8	111	231.8	141	285.8
-38	-36.4	-8	17.6	22	71.6	52	125.6	82	179.6	112	233.6	142	287.6
-37	-34.6	-7	19.4	23	73.4	53	127.4	83	181.4	113	235.4	143	289.4
-36	-32.8	-6	21.2	24	75.2	54	129.2	84	183.2	114	237.2	144	291.2
-35	-31	-5	23	25	77	55	131	85	185	115	239	145	293
-34	-29.2	-4	24.8	26	78.8	56	132.8	86	186.8	116	240.8	146	294.8
-33	-27.4	-3	26.6	27	80.6	57	134.6	87	188.6	117	242.6	147	296.6
-32	-25.6	-2	28.4	28	82.4	58	136.4	88	190.4	118	244.4	148	298.4
-31	-23.8	-1	30.2	29	84.2	59	138.2	89	192.2	119	246.2	149	300.2
-30	-22	0	32	30	86	60	140	90	194	120	248	150	302
-29	-20.2	1	33.8	31	87.8	61	141.8	91	195.8	121	249.8	151	303.8
-28	-18.4	2	35.6	32	89.6	62	143.6	92	197.6	122	251.6	152	305.6
-27	-16.6	3	37.4	33	91.4	63	145.4	93	199.4	123	253.4	153	307.4
-26	-14.8	4	39.2	34	93.2	64	147.2	94	201.2	124	255.2	154	309.2
-25	-13	5	41	35	95	65	149	95	203	125	257	155	311
-24	-11.2	6	42.8	36	96.8	66	150.8	96	204.8	126	258.8	156	312.8
-23	-9.4	7	44.6	37	98.6	67	152.6	97	206.6	127	260.6	157	314.6
-22	-7.6	8	46.4	38	100.4	68	154.4	98	208.4	128	262.4	158	316.4
-21	-5.8	9	48.2	39	102.2	69	156.2	99	210.2	129	264.2	159	318.2
-20	-4	10	50	40	104	70	158	100	212	130	266	160	320
-19	-2.2	11	51.8	41	105.8	71	159.8	101	213.8	131	267.8	161	321.8
-18	-0.4	12	53.6	42	107.6	72	161.6	102	215.6	132	269.6	162	323.6
-17	1.4	13	55.4	43	109.4	73	163.4	103	217.4	133	271.4	163	325.4
-16	3.2	14	57.2	44	111.2	74	165.2	104	219.2	134	273.2	164	327.2
-15	5	15	59	45	113	75	167	105	221	135	275	165	329
-14	6.8	16	60.8	46	114.8	76	168.8	106	222.8	136	276.8	166	330.8
-13	8.6	17	62.6	47	116.6	77	170.6	107	224.6	137	278.6	167	332.6
-12	10.4	18	64.4	48	118.4	78	172.4	108	226.4	138	280.4	168	334.4
-11	12.2	19	66.2	49	120.2	79	174.2	109	228.2	139	282.2	169	336.2

$$C = \frac{5}{9} (F - 32) \quad F = \frac{9}{5} C + 32$$

Example: 80 degrees C = 176 degrees F & 14 degrees F = -10 degrees C

# GROEN FREE-OF-CHARGE MANAGED EQUIPMENT START-UP

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Groen believes strongly in the products it builds and backs them with the best warranty in the industry. Standard with every piece of equipment comes the peace of mind that the unit has been thoroughly engineered, properly tested and carefully manufactured to exacting tolerances by a company with over 100 years of industry presence.

In addition, Groen is pleased to offer free of charge, a Managed Equipment Start-Up for your new Groen equipment. The Groen dedicated network of Authorized Service Agencies (ASAs) will ensure that your equipment has been installed to factory recommendations and specifications in a manner that will provide you with the most use out of your new Groen equipment.

If a start-up is requested on your new Groen unit within 30 days of installation, you can be eligible to receive an addition one-year warranty beyond the standard factory warranty.

## Start-Up Terms and Conditions

- All free start-ups must be performed by a local Authorized Service Agency or designated sub-agent.
- All free start-ups must be requested through Groen and coordinated by Groen. To request free start-up, go to [www.groen.com](http://www.groen.com) and fill out the request form.
- A 7-day minimum lead time is required for all free start-up requests. A minimum of 2-days (48 hours) notice is required for rescheduling or cancelling a free start-up.
- All free start-ups are for a single trip. If the site is not ready or available when the ASA arrives to perform a scheduled free start-up and a reschedule or cancellation has not been received within 2-days, any rescheduled start-up will be the Customer's sole responsibility.
- Free start-ups requested on multiple pieces of equipment at the same location relating to a single sales order, must be performed on the same day and time. The free start-up program provides one visit per Sales Order.
- Free start-ups are only available within 120 days from date of original equipment shipment or 30 days from date of installation, whichever occurs first.

## What's New in Warranty for Groen Equipment

- 2-year standard warranty on all equipment for K-12 schools. Groen realizes that school systems K-12 only operate their cooking equipment a fraction of the time that a restaurant, hotel, casino or many other installations use theirs. Therefore, we're providing a 2-year warranty on all equipment purchased for K-12 schools. and a 2nd year performance check that is automatically scheduled upon scheduling the free start-up.
- **If requested within 30 days of installation, receive an additional ONE YEAR WARRANTY beyond the standard factory warranty on all Groen equipment, making it a 3-year warranty. On any Groen steamer, during the installation, an ASA will also gather water samples and submit for testing. Upon test results, if the recommended Groen water treatment system is purchased, installed and maintained, water-related issues will also be covered under the extended warranty.**

# HOW TO PLACE AN ORDER

## Information required for an order to be finalized:

- An authorized Purchase Order matching the quote or fixed pricing program must be received by the Groen Customer Service Department prior to processing an order. The Purchase Order should include:
  - Customer name and address
  - Purchase Order #
  - Complete shipping address
  - Job name and Installation location (if applicable)
  - Pricing and Discounts by line item including all options and accessories desired
  - Part numbers for standard items ordered. Part numbers should include a list of all characteristics including electrical (Voltage/Phase/Hertz), type of gas (Altitude if over 2,000 ft is required).
    - Gas equipment prices are based on natural or propane (LP) gas
  - Freight payment terms — all orders shipped FOB Origin
  - Requested ship or delivery date
- Final signed approved drawings (SAD) including all revisions, if necessary
- Credit approval

**Purchase Order Receipt Acknowledgement** – Acknowledges receipt of your Purchase Order only and does not indicate the start of the lead time commitment. Other information, i.e. final signed approved drawings, may be required to fully process your order.

**Sales Order Confirmation** – Is a contract of acceptance of your Purchase Order and includes a committed ship date. It is subject to the terms and conditions contained within this document and outlined in our current price book. The Sales Order Confirmation supersedes any prior representation of lead times, shipping commitments, or P.O. terms and conditions.

**Revisions** – Complex revisions to drawings may require re-approval and validation of requirements from the customer which could cause delays in the start of the lead times.

**Expedites** – We will make every effort to accommodate customer requests for deliveries outside our committed lead times on an exception basis whenever possible. This may result in an up charge.

**Canadian Orders** – Consult factory.

## ORDER PLACEMENT TERMS & CONDITIONS

- 1) This Price List does not include any federal, state, city or local taxes which may apply and all are subject thereto.
- 2) Prices and specifications are subject to change without notice.
- 3) All prices are F.O.B. plant Weidman, Michigan (48893) or Vicksburg, Mississippi (39183) and include crating for domestic shipping. Extra charges will be made for special or export crating. Any delivery special requirements will be the customer's responsibility.
- 4) Shipping weights are approximate.
- 5) Standard payment terms are net 30 days. All orders are subject to credit approval. A finance charge of 1.5% per month will be charged on any past due balance.
- 6) Written authorization is required for return of any standard equipment. Returns must be labeled with Return Material Authorization Number (RMA), include RMA forms and be shipped to Groen pre-paid, prior to RMA expiration date. Returns without prior authorization will be refused.
- 7) **A restocking charge will be collected on all returned products.** No RMA's will be issued after 90 days from date of invoice. Consult Customer Service for RMA terms, approvals and charges.

## QUOTE & PURCHASE ORDER (PO) PROCESSING COMMITMENT

**Our commitment is to meet the published response times so that you will be able to manage the transaction accordingly. The response times are based on the actual handling of the request from receipt to response. The response times are independent of the fulfillment commitment and have no impact on the fulfillment lead-times. We believe by providing you with this information, which you can depend on, it allows everybody in the value chain to be more efficient.**

The response processing time for a quote request is named Quote Response Time (QRT). This time is measured from when a quote request with all requirements is received to the time a quote response is sent. The time includes any drawing requirements (if requested). Revision requests on an existing quote are treated as a new quote request.

The response processing time for a purchase order is named Preliminary Drawing Time (PDT). This time is measured from when a purchase order is received to the time a preliminary drawing is sent for approval. Preliminary Drawing Time does not begin until all PO required information and/or PO revisions are received.

All products for each product line are divided into levels that correspond with a response time. As the product complexity increases due to options and customization requirements, the level designation changes. As level changes, so does the response time in order to reflect the additional design and engineering time needed to produce an accurate representation of the requirement. Please keep in mind the stated response time begins when we have all information needed for processing.

Through response time management, we can be more flexible and better accommodate those customers that require responses in an expedited situation on an exception basis.

If after reviewing the information you have questions, we encourage you to contact your Groen Regional Sales Manager or your Customer Service Associate.

**The information required to process a quote request or purchase order is dependent on type of product and complexity of the requirement. All of the information, if applicable, must be present at the time of request. Response times will not apply until all information is received. Required information is as follows:**

- Dealer Name
- Job Name and Location (City, State, Country)
- Sales Rep/Manufacturer Rep
- Contact Name
- Product Number/Model Number (or similar Part Number/Model)
- Product Description
- Complete and detailed specifications
- Consultant Name and Contact information
- Requested turn around time
- Floor Plan and Elevation
- Gas Type (Nat or Propane) or Electric (voltage)
- Hinge Type (Left or Right Hand)
- PSI (direct steam applications)

# FULLFILLMENT COMMITMENT

Our number one goal is to deliver the best possible service to our customers. The most fundamental aspect of “best service” is shipping quality products within clearly communicated lead times. Groen products are structured into a “product architecture” which allows us to commit and deliver on lead times based on the complexity of the product.

The lead times are based on actual cycle time for a given product to get through the entire order management, engineering, and production process. Our fulfillment commitment defines products in levels with corresponding lead-time dates that reflect the number of business days required to process, manufacture, and ship an order. As the product complexity increases due to options and customization requirements, the level designation changes. As levels change, so does the lead time in order to reflect the additional design, engineering, and manufacturing time to produce the quality crafted product. We also stock popular items for shipment from stock.

For more complex product orders, a Purchase Order Receipt Acknowledgement is provided. Please keep in mind the stated lead time begins when we have all information needed to process the order. An order is not available for processing and is not considered a finalized order until all required drawings and revisions have been completed. If we deem that major changes are required to drawings or quoted pricing the order could be subject to approval and validation requirements from the customer which could cause a delay in the start of the lead time. A Sales Order Confirmation that includes a committed ship date will be issued upon completion of the order entry process.

Through lead time management, we can be more flexible and better accommodate those customers that require products in an expedited situation on an exception basis.

We encourage you to contact your Customer Service Associate or Groen Regional Sales Manager for assistance with lead time and stock availability.

# FREIGHT CLAIM POLICY & PROCESS

**Groen ships products F.O.B (Free On Board) Origin.** - FOB is a legal term used to govern passage of Title when goods are shipped. Regardless of freight terms, or which party is responsible for the freight charges, FOB Origin means that Title passes to the buyer when the freight is loaded onto the carrier.

When the carrier signs for the shipment, they are acknowledging that the product is properly packaged and free from damage at the time the product is loaded on to their truck. The carrier assumes responsibility to deliver the shipment to the specified destination in the same condition it was picked up from the factory.

When the carrier makes delivery it is very important that the receiver INSPECT THE SHIPMENT IMMEDIATELY BEFORE SIGNING THE DELIVERY RECEIPT. In the event the shipment is being drop shipped to a third party, you will need to advise them of this responsibility. Acceptance of the shipment without any notations on the delivery receipt acknowledges that the product has been delivered complete and in undamaged condition.

### Process to follow when receiving shipment:

- Inspect the entire shipment for visible damage and correct number of pieces. If you receive a shipment with obvious freight damage, you have the right to refuse the entire shipment, or any part of the shipment that has been damaged, and contact Groen immediately for a replacement. Groen will repair, re-ship or supply a replacement at the original price, and provide a credit for the refused item upon receipt from the carrier.
- Unpack cartons immediately to check their contents for possible damage in the presence of the delivery driver. If damage appears minor and can be corrected via field repair, you may elect to sign for the shipment as damaged, contact a Groen Authorized Service Agent to order and install replacement parts and to file a claim with the carrier for the cost of parts and repairs. Make notation of shortage or damage on all copies of the freight bill - be as specific as possible when making your damage or shortage notation on the

delivery receipt. (If you wish Groen to assist you with filing freight claim make sure you have available all documentation as mentioned above and contact your Customer Service Representative for assistance.)

- If you have any concerns regarding the integrity of the packaging or its contents, mark the delivery receipt as such. Example: “Carton torn open or creased – possible damage to contents, subject to further inspection.” or, “boards on crate broke off, possible internal damage, subject to further inspection.” If the equipment is later found to be damaged, contact the carrier immediately and request that a formal inspection be performed.
- If hidden or concealed damage is discovered after the carrier has left the receiver’s facility, the receiver should save the original packing material, and contact the carrier immediately to report the concealed damage, and request an inspection be performed. Concealed damage must be reported within 5 days of the original delivery, and the equipment should remain at the original delivery location. Moving the damaged unit to a new location will greatly reduce your chances of being reimbursed by the carrier on your freight claim.

### Groen Assistance

Your Customer Service Representative can be contacted at any time for additional assistance or information. Though Groen is not liable for damages caused by freight, we can assist with claims processing as needed.

Freight damage is not covered under Groen product warranty.

Do not return any product back to the factory without a valid return material authorization number (RMA). Without a valid return authorization number returned shipments will be refused.

# SALES ORDER (SO) CONFIRMATION TERMS & CONDITIONS

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If SO confirmations are not received within 24 hours of order submission, please contact Customer Service. Your order, an exact copy of which Groen has entered for shipment, is confirmed with thanks. The SO confirmation establishes that Groen has your purchase order and it has been entered. If there are discrepancies please advise us promptly. The confirmation constitutes acceptance of your order subject to the terms and conditions stated herein. We do not recognize terms and conditions printed on the purchase order that enlarge the liability or responsibility of the Seller in any way. Prices confirmed herein are current at the time of the confirmation and supersede any prices contained in the Buyer's purchase order. Confirmed prices are not binding on the Seller and are subject to review and revision at the time of delivery if deemed necessary by the Seller. Seller should under no circumstances be responsible for failure to fill any order or orders **when due to strikes or other labor difficulties, labor shortages, fire, flood, or other Acts of God, war, breakdowns, failure of plant machinery or equipment, governmental priorities or allocations, delays of suppliers or any other cause beyond our control.**

- All cancellation requests must be submitted in writing prior to the scheduled ship date and require approval of the Regional Sales Manager.
- Cancellations may be subject to charges ranging from 20% to 80% of the order value dependent on the type of equipment and the progression of the order through the Manufacturing process.
- Contact Customer Support for details.

## SPECIFICATION AIDS FOR GROEN EQUIPMENT

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**1 Specification Sheets or Detailed Drawings** are available for all standard Groen equipment and most special order variations. Specification sheets contain key unit dimensions, necessary wall clearances and utility connection requirements. Specification sheets for most part numbers are available on the Groen website at **groen.com**.

**2 The Groen AutoCAD Library** is available in **KCL**.

**3** Groen products are included in **AutoQuotes**.

**4** Verbal quotations are provided for customer convenience only and are considered invalid in the absence of a written quotation. Written quotations from Groen are valid for 30 days from quote date unless otherwise specified. Groen assumes no liability for dealer quotations to end-users.

PRODUCT PACKAGING SHIPPING DIMENSIONS	WIDTH (IN)	DEPTH (IN)	HEIGHT (IN)	*SHIP WT (LBS)	PACKAGING	CUBE	FREIGHT CODE
<b>BRAISING PANS</b>							
TD/FPC	38	32	29	293	crate	14.4	85
BPM-15EA/C	55	49	53	493	crate	6	85
BPM-15GA/C	55	49	53	526	crate	6.4	85
BPM/BPP-30EA/C	56	50	56	567	crate	6.3	85
BPM/BPP-40EA/C	56	50	56	673	crate	7.4	85
BPM/BPP-30GA/C	56	50	56	586	crate	6.5	85
BPM/BPP-40GA/C	56	50	56	693	crate	7.6	85
<b>TABLE TOP KETTLES</b>							
TDB/6-10	34	30	29	138	crate	8.1	150
TDB/TDBC-20/48A/C	30	34	34	225	crate	11.2	150
TDH/TDHC-20/48A/C	30	34	34	313	crate	15.6	150
TDC/3-3	19	19	20	26	box	6.2	150
TDC/3-6	19	19	20	32	box	7.7	150
TDC/3-10	19	19	20	38	box	9.1	150
TDC/3-20	19	19	20	45	box	10.8	150
TDA/1-40	33	38	36	149	crate	5.7	150
T5C/w(1)TDC/3-20	20	25	25	205	crate	28.3	150
T5C/w(2)TDC/3-20	45	45	56	380	crate	5.8	150
T5C/w(3)TDC/3-20	63	30	50	445	crate	8.1	150
T5C/w(1)TDA/1-40	30	25	30	240	crate	18.4	150
T5C/w(2)TDA/1-40	63	25	30	498	crate	18.2	150
T5C/w(1)TDC/3-20 & (1)TDA/1-40	48	25	30	346	crate	16.6	150
(2)CTDC/3-20 (SM)	43	43	76	335	crate	4.1	150
(2)CTDC/3-20 (E)	43	43	76	540	crate	6.6	150
(2)CTDC/3-20 (G)	43	43	76	695	crate	8.6	150
(2)CTDC/3-20	53	47	53	385	crate	5	150
(3)CTDC/3-20	53	47	53	590	crate	7.7	150

PRODUCT PACKAGING SHIPPING DIMENSIONS	WIDTH (IN)	DEPTH (IN)	HEIGHT (IN)	*SHIP WT (LBS)	PACKAGING	CUBE	FREIGHT CODE
<b>FLOOR KETTLES</b>							
EE-20	44	44	52	432	crate	7.4	150
EE-40	48	54	54	626	crate	7.7	150
EE-60	48	54	54	740	crate	9.1	150
EE-80	48	54	57	960	crate	11.2	150
EE-100	58	58	58	1005	crate	8.9	150
DEE/4-20A/C	45	45	52	606	crate	9.9	150
DEE/4-40A/C	54	48	53	726	crate	9.1	150
DEE/4-60A/C	49	55	62	815	crate	8.4	150
AH/1E-20	45	45	51	568	crate	9.5	150
AH/1E-40	54	48	53	720	crate	9.1	150
AH/1E-60	59	59	64	934	crate	7.2	150
AH/1E-80	58	58	57	1088	crate	9.8	150
AH/1E-100	58	58	57	1135	crate	10.2	150
DH-20A/C	44	44	50	626	crate	11.1	150
DH/1-40A/C	50	52	55	759	crate	9.1	150
DH-60A/C	50	55	60	835	crate	8.7	150
DH-80A/C	60	60	58	1030	crate	8.5	150
PT/FT-20	44	44	51	279	crate	4.9	150
PT-40	44	44	51	320	crate	5.6	150
FT-40	54	48	51	370	crate	4.8	150
PT/FT-60	54	48	53	335	crate	4.2	150
FT-80	54	48	54	950	crate	4.9	150
GT-40	54	48	53	355	crate	4.4	150
D/DL-20	44	44	51	335	crate	5.8	150
D/DL-40	54	48	53	375	crate	4.7	150
D/DL-60	54	48	53	409	crate	5.1	150
DL-80	54	48	57	540	crate	6.3	150
AHS-40	54	48	53	720	crate	9.1	150
DHS-40A/C	54	48	53	740	crate	9.3	150
DEES-40A/C	54	48	53	749	crate	9.4	150

PRODUCT PACKAGING SHIPPING DIMENSIONS	WIDTH (IN)	DEPTH (IN)	HEIGHT (IN)	*SHIP WT (LBS)	PACKAGING	CUBE	FREIGHT CODE
<b>COOKERS/MIXERS</b>							
TDB-20,TA-2	32	38	42	362	crate	12.2	150
TDB-40,TA-2	43	43	51	440	crate	8.1	150
DEE/4T-40,TA/3	54	48	76	1040	crate	9.1	150
DEE/4T-60,TA/3	54	48	76	1095	crate	9.6	150
DEE/4T-40,INA/2	54	48	76	1040	crate	9.1	150
DEE/4T-60,INA/2	54	48	76	1095	crate	9.6	150
DHT-40, TA/3	59	59	80	1090	crate	6.7	150
DHT-60, TA/3	59	59	80	1260	crate	7.8	150
DHT-40, INA/2	59	59	80	1090	crate	6.7	150
DHT-60, INA/2	59	59	80	1260	crate	7.8	150
DL-40, TA/3	54	48	76	720	crate	6.3	150
DL-60, TA/3	59	59	80	735	crate	4.6	150
DL-80, TA/3	59	59	80	890	crate	5.5	150
DL-40, INA/2	59	59	80	720	crate	4.5	150
DL-60, INA/2	59	59	80	735	crate	4.6	150
GFK-20-110V	34"	30"	38"	192	crate	22.4	150
GFK-20-220V	34"	30"	38"	192	crate	22.4	150
<b>INTEK CONNECTIONLESS STEAMER</b>							
XS	33	34	36	259	pallet	11.1	85
STAND	25	41	8	71	box	15	85
<b>SMARTSTEAM PRO STEAMERS</b>							
GSSP-BLE-3E	34	30	34	250	crate	12.5	85
GSSP-BLE-5E	34	30	37	277	crate	12.7	85
GSSP-BLE-3ES	34	30	43	270	crate	9.9	85
GSSP-BLE-5ES	34	30	46	297	crate	10.9	85
(2)GSSP-BLE-3ES	44	44	70	570	crate	7.3	85
(2)GSSP-BLE-5ES	44	44	75	626	crate	7.5	85
GSSP-BL-3G	34	30	31	262	crate	14.3	85
GSSP-BL-5G	38	32	39	288	crate	10.5	85
GSSP-BL-3GS	34	30	40	282	crate	12.6	85
GSSP-BL-5GS	38	32	48	308	crate	9.1	85
(2)GSSP-BL-3GS	44	44	70	598	crate	7.6	85
(2)GSSP-BL-5GS	45	45	76	648	crate	7.3	85

PRODUCT PACKAGING SHIPPING DIMENSIONS	WIDTH (IN)	DEPTH (IN)	HEIGHT (IN)	*SHIP WT (LBS)	PACKAGING	CUBE	FREIGHT CODE
<b>HYPERSTEAM ATMOSPHERIC STEAMERS</b>							
HY-3E	34	30	30	200	crate	11.3	85
HY-5E	34	30	34	243	crate	12.1	85
HY-6E	45	44	68	530	crate	6.8	85
(2)HY-3E	34	30	42	405	crate	16.3	85
(2)HY-3EF	44	44	76	523	crate	6.1	85
(2)HY-5EF	44	44	76	589	crate	6.9	85
HY-5G	34	30	42	388	crate	15.7	85
HY-6G	45	45	70	626	crate	7.6	85
(2)HY-5GF	44	44	76	720	crate	8.5	85
<b>HYPLUS STEAMERS</b>							
HY-6SE-24	44	44	76	785	crate	9.2	85
HY-6SE-36	44	44	76	880	crate	10.3	85
HY-10SE-24	44	44	80	845	crate	9.4	85
HY-10SE-36	44	44	80	940	crate	10.5	85
HY-6SG-24	44	44	76	810	crate	9.5	85
HY-6SG-36	44	44	80	905	crate	10.1	85
HY-10SG-24	44	44	80	870	crate	9.7	85
HY-10SG-36	44	44	80	965	crate	10.8	85
HY-6SM-	44	44	76	575	crate	6.8	85
HY-10SM-	44	44	80	690	crate	7.7	85
CNEB/24	44	44	51	600	crate	10.5	85
CNGB/24	44	44	69	649	crate	8.4	85
<b>DRAIN CARTS</b>							
150498 Drain Cart	26	50	75	142	box	2.5	125
174311 Drain Cart	26	18	21	46	box	8	125
*Average weight, see individual product listing for exact weight.							

## LEAD TIMES

Categories	Families	Safety Stock (Next Day Shipment When Needed)	Level 1	Level 2	Level 3
			Built-to-order "M-" in 208V, natural gas at 0-2000'; standard unit with accessories.	Built-to-order "M-" units built through product configurator.	Modified base model, including prison package units or custom products that may require custom parts and/ or agency testing.*
Number of Business Days (*from drawing approval date)					
BRAISING PANS	Braising Pans with manual or crank tilt	-	10	15	Quoted
	Braising Pans with power tilt	-	-	15	
TABLE TOP KETTLES	T5C,(2)/(3)CTDC/3-20	-	30	-	
	All Other table top kettles: TDA, TDC,TDH, TDB	-	10	15	
FLOOR KETTLES	D/DL-20/40/60, PT/FT-20/40/60/80, AH-20/40/60, AHS-40, EE-20,40,60	-	10	15	
	DL-80, DH-20. 40 & 60, DHS-40, DEE/4-20/40/60, DEES-40	-	15	20	
	DH-80, AH-80/100, EE-80/100	-	20	25	
	GPT/GT PT/FT-100/125/150	-	Quoted		
COOKER MIXERS	All Cooker Mixers	-	Quoted		
STEAMERS	INTEK	XS-208-12-3, XS-208-14-3 & XS-208-8- 3, XSG-5 & XSG-5-1-0-0	X	5	
		All Other Intek	-	5	10
	SMARTSTEAM	GSSP-BLE-E, GSSP-CL-E	X (208)	5	10
		GSSP-BL-G	X (NG)	5	10
	HYPERSTEAM / HYPLUS	HY-3E/5E	X (208)	10	20
		HY-6G	X (NG)	15	20
		HY-6, HY-6SE/SG/SM (24" & 36"), HY-10SE/SG/SM (24" & 36"), HY-5G	-	15	20
		CNEB/24, CNGB/24	-	20	-
		HY-PLUS CUSTOM	-	33	33
	PRISON PACKAGES		-	-	28

NOTE: QUANTITIES OF 5 OR GREATER FOR SAME ITEM REQUIRE QUOTED LEAD TIME

# TERMS & CONDITIONS, ELECTROLUX PROFESSIONAL, INC.

## Applicable To All Groen Customers

Following are the terms and conditions which apply to all your purchases from ELECTROLUX PROFESSIONAL, INC. Placement of any purchase order constitutes your acceptance of these Terms and Conditions (as in effect now and as they may be changed by us from time to time in the future).

### 1. Purchase Price and Payment Obligations

**(a) Purchase Price** The purchase price for and specifications relating to all orders are subject to change without notice to conform to the prices and specifications in effect on the date of shipment of your order. All prices are F.O.B. the manufacturing plant (currently Weidman, Michigan or Vicksburg, Mississippi, U.S.A.) unless otherwise approved in writing by ELECTROLUX PROFESSIONAL, INC. and include only crating for domestic shipping. Extra charges will be added for special or export crating. All shipping weights described in our catalogs and elsewhere are approximate and shipping charges may vary. Our base prices do not include any sales excise use or other taxes applicable to your purchases, whether now or hereafter in effect - and you are responsible for paying all such taxes. All shipment will be made at your expense on a collect basis unless we otherwise agree in our written acceptance of your order.

**(b) Invoices and Payment Obligations** You will be sent an invoice for the full cost (purchase price and all applicable charges) of each order of standard equipment and/or parts at the time it is shipped to you, and you must pay the full amount of that invoice no later than 30 days after the date of the invoice, unless otherwise approved by ELECTROLUX PROFESSIONAL, INC. (Please note that long lead items and items built to the customer's specifications have different payment requirements and may be invoiced in a different manner, but payment is still required within 30 days of each invoice date unless otherwise approved by ELECTROLUX PROFESSIONAL, INC.). If you fail to pay any invoice by its due date, we reserve the right to charge you late charges on the amount unpaid from the issuance date of the invoice at a rate equal to 1.5% per month.

We also reserve the right to stop, limit or discontinue filling any or all of your orders or making any or all shipments of equipment and/or parts to you (whether or not orders with respect thereto have been accepted by us) if any of the following occur:

- (i) You fail to pay any invoice when due; or
- (ii) you become or are insolvent, admit your inability to pay your bills when due, begin any bankruptcy proceedings or any bankruptcy proceeding is begun against you; or
- (iii) any proceeding or action which could materially affect your business is begun against you; or
- (iv) ELECTROLUX PROFESSIONAL, INC. for any reason, in its sole judgment, decides that it is unwilling or uncomfortable about extending you credit and you are unable to pay for your orders in advance or provide sufficient security for such orders.

**(c) Collection, Repossession and Costs of Collection** If any of the events listed in Paragraph 1(b) above occur, ELECTROLUX PROFESSIONAL, INC. may, at its option, take any legal action against you it deems necessary or appropriate to collect the amounts of any invoices then outstanding and unpaid and the amounts you owe for which invoices have not yet been sent. In addition, by virtue of placing a purchase order with ELECTROLUX PROFESSIONAL, INC. you also thereby grant to ELECTROLUX PROFESSIONAL, INC., a purchase money security interest in and to the equipment, parts and/or other goods covered by such purchase order, and ELECTROLUX PROFESSIONAL, INC. may foreclose such security interest and may also take any steps necessary or appropriate to repossess any equipment, parts and/or other goods which have been shipped to you by ELECTROLUX PROFESSIONAL, INC., and ELECTROLUX PROFESSIONAL, INC. may exercise all other available rights and remedies under the Mississippi Uniform Commercial Code and other applicable law. You are responsible for the full costs of any such collection or repossession efforts, including legal fees, third party collection fees and other expenses in connection therewith. You agree that you must pay ELECTROLUX PROFESSIONAL, INC. all such fees and expenses immediately upon ELECTROLUX PROFESSIONAL, INC.'s demand therefore. In the event that legal action is taken for collection of any debt owed by you to ELECTROLUX PROFESSIONAL, INC., place of venue shall be HINDS COUNTY, MISSISSIPPI, and all orders and purchases from ELECTROLUX PROFESSIONAL, INC. shall be governed by MISSISSIPPI law and such venue and governing law are agreed to as part of ELECTROLUX PROFESSIONAL, INC.'s extension of credit to you or your placement of an order with ELECTROLUX PROFESSIONAL, INC. (unless otherwise approved in writing by ELECTROLUX PROFESSIONAL, INC.).

### 2. Placement, Acceptance and Cancellation of Orders

**(a) Placing an Order** All equipment orders must contain all information necessary for our processing. Full details about equipment orders, and other information about ordering can be

obtained from our factory. Please pay careful attention to these requirements when ordering as you are responsible for any omissions or errors. All orders are subject to written acceptance and credit approval by us at ELECTROLUX PROFESSIONAL, INC. headquarters, and when so accepted shall result in a binding contract between us on the terms set forth in our acceptance and subject to these Terms and Conditions. Once an order has been accepted, neither you nor we may cancel that order except as specifically provided for in our acceptance or in these Terms and Conditions.

**(b) Optional Devices; Customer's Design or Specifications** The customer is responsible for purchasing and/or installing all optional or other safety devices appropriate to any item you purchase. Where a unit is manufactured to the customer's design or specifications, our sole responsibility is limited to the manufacture and delivery of such unit in accordance with the customer's approved drawings and specifications. Any recommendations we may make for use of equipment processes or materials are based on tests and evaluations believed reliable, but we are not responsible in any way for the correctness or reasonableness of such recommendations. Should any claim be brought by anyone against ELECTROLUX PROFESSIONAL, INC. arising out of a customer's design and specifications or a customer's failure to order and/or install optional or other safety devices, you agree to defend and indemnify ELECTROLUX PROFESSIONAL, INC. to the fullest extent legally possible, including for damages, expenses, and costs of counsel

**(c) Return Items or Cancellation of Orders** Written authorization is required for the return of any part or all of any order of standard equipment already shipped. Returns must be labeled with the applicable Return Material Authorization Number, you must include all RMA forms and the equipment must be shipped to ELECTROLUX PROFESSIONAL, INC. pre-paid within 30 days of authorization. Returns without prior written authorization will be refused and you will remain liable for the full amount of the purchase price (and other charges applicable thereto). There will be a restocking charge applied to all returned items, as determined appropriate by ELECTROLUX PROFESSIONAL, INC. No items may be returned more than 90 days after the date of the applicable invoice. Long lead items or special order equipment built to your specifications may NOT be returned. All orders for standard items may be cancelled with the written consent of ELECTROLUX PROFESSIONAL, INC. at any time up to seven (7) days prior to shipment; but you are responsible for the appropriate cancellation charges, and our agreement to cancellation is subject to your paying those cancellation charges. Long-lead and custom orders which have been accepted may be cancelled with our written consent, but you are still responsible for the full amount of the applicable purchase price reduced by the appropriate cancellation adjustment.

### 3. Delivery and Delays in Delivery

All requests for specific time of shipment must be accepted by us in writing. In the event of any conflict between the shipment time requested in an order and the shipment time specified in the acceptance we sent to you, the time specified in our acceptance will govern. You may change a shipment date only if we receive notice of such change at least seven days before the shipment date to be changed. All agreements as to time and method of shipment are subject to strikes or other labor difficulties, labor shortages, fire, flood, or other Acts of God, war, breakdowns, failure of plant machinery or equipment, governmental priorities or allocations, delays of suppliers or any other cause beyond our control. In no event will ELECTROLUX PROFESSIONAL, INC. be liable for any consequential, special or contingent damages on account of delay in shipment, whether or not we have actual or implied knowledge of the importance or significance of the timing of such shipment and whether or not any employee or agent of ELECTROLUX PROFESSIONAL, INC. has given any assurances with respect to such shipment. If you request a shipment method other than our normal shipment for that equipment, we are in no way responsible for the condition of the equipment so shipped or the timeliness of its delivery.

### 4. Warranties, Limitations on Warranties, and Limitation of Remedies

The following Warranties, Limitation on Warranties, and Limitation of Remedies are included in the terms of sale for this product. Please read this entire warranty and all warranty modifications, disclaimers, and limitations of remedies set forth herein before accepting or using this equipment or product. Customer acknowledges and accepts the provisions of this notice by Customer's acceptance and use of the product. If these provisions are not acceptable and agreed to by Customer, then please return this product in its unused condition to ELECTROLUX

# TERMS & CONDITIONS, ELECTROLUX PROFESSIONAL, INC. (Continued)

## Applicable To All Groen Customers

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PROFESSIONAL, INC. or a ELECTROLUX PROFESSIONAL, INC. authorized dealer.

ELECTROLUX PROFESSIONAL, INC. warrants this product against defects in material and workmanship under normal use and services for which this product was designed. This warranty runs only to the original end user and is in lieu of any other liability for defects. THE WARRANTIES EXPRESSED IN THESE TERMS AND CONDITIONS ARE IN PLACE OF ANY AND ALL OTHER EXPRESS WARRANTIES (UNLESS SEPARATELY STATED IN PRINTED MATERIAL PREPARED BY US DESCRIBING OUR EQUIPMENT) AND EXCLUDE ALL IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE; NOR ARE THERE ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, BY OPERATION OF LAW OR OTHERWISE. In no event shall ELECTROLUX PROFESSIONAL, INC. be liable for damages or delay or for any consequential, special or contingent damages arising out of any breach of our warranty, whether or not we have knowledge of specific needs or our employees or agents have given any specific assurances. Anyone claiming that there has been a breach of warranty by ELECTROLUX PROFESSIONAL, INC. must give us written notice within THIRTY (30) days after discovery of the relevant defect or the right to assert such claim will have been waived conclusively and provided further that any such claim must also be asserted within the general warranty period for such equipment and/or parts.

ELECTROLUX PROFESSIONAL, INC. will not be liable for any expense incurred without our prior written authorization for alterations made outside of our factory or for repairs which are not performed by ELECTROLUX PROFESSIONAL, INC. authorized service departments using ELECTROLUX PROFESSIONAL, INC. factory parts. Nor shall we be responsible for the performance of equipment as to which any repairs, revisions or alterations have been made by others.

THE EXCLUSIVE REMEDY OF THE USER OR BUYER AND THE EXCLUSIVE LIABILITY OF ELECTROLUX PROFESSIONAL, INC. OR ANY SELLER OF ELECTROLUX PROFESSIONAL, INC. PRODUCTS, FOR ANY AND ALL CLAIMS, LOSSES, INJURIES, OR DAMAGES (INCLUDING CLAIMS BASED ON BREACH OF WARRANTY, CONTRACT, NEGLIGENCE, TORT, STRICT LIABILITY, OR OTHERWISE) RESULTING FROM OR ARISING OUT OF THE USE OF HANDLING OF THIS PRODUCT, SHALL BE THE RETURN OF THE PURCHASE PRICE OR AN AMOUNT NOT TO EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT OR, AT THE ELECTION OF ELECTROLUX PROFESSIONAL, INC. OR THE SELLER, THE REPLACEMENT OF THE PRODUCT.

### 5. Repairs, Claims and Limitations on Claims

All repairs are to be made by factory authorized services using ELECTROLUX PROFESSIONAL, INC. factory parts only. A list of ELECTROLUX PROFESSIONAL, INC. authorized servicing centers is available from the factory. All claims relating to the quality, quantity or condition or merchandise you have received (such as shortages, equipment damaged in shipment, incorrect items, etc.) must be made within fourteen days after receipt of the relevant shipment either to us or the shipper, as appropriate.

# WARRANTY INFORMATION

## Applicable to U.S., Canadian and Puerto Rico Sales Only\*

Congratulations on your purchase of a Groen manufactured piece of equipment. Groen believes strongly in the products it builds. Standard with every unit comes the peace of mind that this unit has been thoroughly engineered, properly tested, and manufactured to excruciating tolerances by a manufacturer with over 40 years of industry presence. On top of that front end commitment, Groen has a dedicated staff of certified technicians that monitor our own technical service hotline at 1-888-994-7636 to assist you with any questions or concerns that may arise after delivery of your new Groen equipment.

### Limited Warranty To Commercial Purchase

Groen warrants to original commercial purchaser/users that foodservice equipment manufactured by Groen ("Groen Equipment") shall be free from defects in material and workmanship for (i) 2000 actual operating hours (provided that such equipment has a device that has recorded actual operating hours since the installation of such equipment), (ii) twelve (12) months from the date of installation or (iii) fifteen (15) months from date of shipment from Groen, whichever first occurs (the "Warranty Period"), in accordance with the following terms and conditions:

- I. This warranty is limited to replacement parts and related labor for Groen Equipment located at its original place of installation in the United States, Puerto Rico and Canada.
- II. Damage to Groen Equipment that occurs during shipment must be reported to the carrier and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such Groen Equipment.
- III. For Groen steamers, Groen further warrants to the original commercial purchaser/users of such Groen Equipment that such equipment shall be free from defects in material and workmanship for (i) twenty-four (24) months or 4000 actual operating hours (provided that such equipment has a device that has recorded actual operating hours since the installation of such equipment) from the date of installation or (ii) twenty-seven (27) months from date of shipment from Groen, whichever first occurs (the "Warranty Period"), provided that the original purchaser/user had a Groen Free Start-Up completed by a Groen Authorized Service Agent. Free start-up must be scheduled within 30 days of shipping. Part of the Groen Free Start-Up is a water quality test. Upon receiving the results, if they are out of the Groen water specification, Groen will recommend a water treatment system. If the recommended treatment system is purchased, installed, and maintained, all water related service issues will be covered for such equipment for the duration of the warranty period.
- IV. For Groen steamers, Groen further warrants to the original commercial purchaser / users of such Groen Equipment categorized as K-12 School Segment that such equipment shall be free from defects in material and workmanship for (i) 4000 actual operating hours (provided that such equipment has a device that has recorded actual operating hours since the installation of such equipment), (ii) twenty-four (24) months from the date of installation or (iii) twenty-seven (27) months from the date of shipment from Groen, whichever first occurs (the "Warranty Period"). Groen further warrants to the original commercial purchaser / users categorized as K-12 School Segment that such equipment shall be free from defects in material and workmanship for (i) 6000 actual operating hours (provided that such equipment has a device that has recorded actual operating hours since the installation of such equipment), (ii) thirty-six (36) months from the date of installation or (iii) thirty-nine (39) months from the date of shipment from Groen, whichever first occurs (the "Warranty Period") provided that the original purchaser/user categorized as K-12 School Segment had a Groen Free Start-up completed by a Groen Authorized Service Agent. Part of the Groen Free Start-up is a water quality test. Upon receiving the results, if their water quality is out of the Groen water quality standards, Groen will recommend a water treatment system. If the recommended treatment system is purchased, installed and maintained, all water related service issues will be covered for such equipment for the duration of the warranty period.
- V. During the Warranty Period, Groen, directly or through its authorized service representative, will either repair or replace, at Groen sole election, any Groen Equipment determined by Groen to have a defect in material or workmanship. As to any such warranty service during the Warranty Period, Groen will be responsible for related reasonable labor and portal to portal transportation expenses (time & mileage) incurred within the United States and Canada.

- VI. This warranty does not cover boiler maintenance, calibration, periodic adjustments as specified in operating instructions or manuals, consumable parts (such as scraper blades, gaskets, packing, etc.), and labor costs incurred for removal of adjacent equipment or objects to gain access to Groen Equipment. This warranty does not cover defects caused by improper installation, abuse, careless operation, or improper maintenance of Groen Equipment. This warranty does not cover damage to Groen Equipment caused by poor water quality or improper boiler maintenance.
- VIII. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL Groen BE LIABLE FOR SPECIAL, CONSEQUENTIAL, OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.
- VII. Groen Equipment is for commercial use only. If sold as a component of another (O.E.M.) manufacturer's equipment, or if used as a consumer product, such Equipment is sold AS IS and without any warranty.

\*When Export Warranty Applies (outside the U.S, Puerto Rico and Canada) Groen will cover the cost of labor and parts under the same guidelines of the 1-year domestic standard warranty. There are no available extended international warranties that will be offered or applied. Labor and Travel restrictions to 100 miles radius, ground transport only.

### Limited Extended Warranty Coverage

\*Available for Domestic Purchase/Use only

Limited Extended Warranty Coverage is available on all standard Groen Equipment covered by the above Groen Limited Warranty. Commercial purchasers/users of Groen Equipment may elect to extend the standard limited warranty to cover parts, labor and portal to portal transportation costs (time and mileage) for an additional (i) 2000 actual operating hours, or (ii) twelve (12) month period, or for an additional (i) 4000 actual operating hours, or (ii) twenty four (24) month period, whichever first occurs, in addition to the time period of the standard limited warranty described above. Limited Extended Warranty Coverage is not available to extend the supplemental limited warranty for: (a) atmospheric steam generators or boilers contained in Groen HyPerSteam Convection Steamers and HyPlus Pressureless Steamers, or (b) electronic relay and control boards contained in Groen Convection Combo Steamer-Ovens, or (c) Groen SmartSteam Boilerless Steamers.

### Conditions of Coverage

- Limited Extended Warranty Coverage must be purchased at the time the Groen equipment is purchase to be covered.
- All conditions and limitations on the Standard Limited Warranty Coverage apply to the Limited Extended Warranty Coverage. See above for details of conditions and limitations on the Standard Warranty Coverage.

### Items Not Covered Under Warranty

- Maintenance and repairs such as cleaning, clogged drains, gasket replacement, filter replacement re-establish vacuum in jacket, adding water to jacket, boiler maintenance, calibration, periodic adjustments as specified in operating instructions or manuals, consumable parts (such as scraper blades, gaskets, packing, etc.), and labor costs incurred for removal of adjacent equipment or objects to gain access to Groen Equipment
- Repairs caused by abuse such as freight damage such as scratches and dents or assembly damage,
- Repairs caused by improper installation, abuse, careless operation, or improper maintenance of Groen Equipment
- Electrical component failure due to water damage from cleaning procedures
- Equipment failure due to incorrect water/gas pressure or poor water quality
- Work performed by a Non-Authorized Service Company
- Food/Product Loss