



STEAM JACKETED KETTLES

ELECTRIC TILTING FLOOR KETTLE MODELS DEE/4

Kettle shall be a Groen Model DEE/4 (specify gallon capacity and Classic (C), Advanced (A) or Cook2Temp™ (C2T) controls) stainless steel floor kettle model, manual tilting, steam jacketed unit, operating with an electric heated steam source contained within unit. Cook2Temp models also come with a probe.



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



DEE-40A Model shown with optional tangent draw-off valve

AVAILABLE MODELS:

CLASSIC CONTROLS:

- DEE/4-20C (20 GALLON)
- DEE/4-40C (40 GALLON)
- DEE/4-60C (60 GALLON)

ADVANCED CONTROLS:

- DEE/4-20A (20 GALLON)
- DEE/4-40A (40 GALLON)
- DEE/4-60A (60 GALLON)

COOK2TEMP CONTROLS:

- DEE/4-20C2T (20 GALLON)
- DEE/4-40C2T (40 GALLON)
- DEE/4-60C2T (60 GALLON)

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

FINISH: Kettle interior shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a bright high buff finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

ASME CODE, UL LISTED, CRN REGISTERED: Unit shall be ASME shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 50 PSI. Unit shall be UL listed for sale in USA.

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

SELF-CONTAINED STEAM SOURCE: Kettle shall have an electrically heated self-contained steam source to provide kettle temperatures of 100°F to approximately 287°F. Unit shall be factory charged with chemically pure water and rust inhibitors to ensure long life and minimum maintenance.

CONTROLS: Controls to be located in right-side water resistant (IPX6-rated) trunnion enclosure:

Classic -C Models include: Power ON-OFF switch with indicator light, temperature control knob with 1 to 10 increments, HEAT(ing) indicator light and LOW WATER warning light; **Advanced -A Models** include: Same control features as Classic models with the addition of temperature and time set knob, LED display of set heat level or cook time, buttons for reset of Low Temp and High Temp presets, MANUAL mode button for knob-setting of heat level, TIMER-set button with indicator light; **Cook2Temp -C2T Models** include: Same control features as Classic and Advanced models with the addition of Auto C2T and Manual C2T buttons with core probe connection port, MANUAL mode button for knob-setting of heat level for manual cooking and manual C2T cooking.

SAFETY SYSTEMS: Safety systems to include kettle-mounted: pressure-vacuum gauge, pressure relief valve, pressure limit control, water sight glass; plus safety tilt and low-water cutoffs.

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

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

OPTIONS/ACCESSORIES:

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

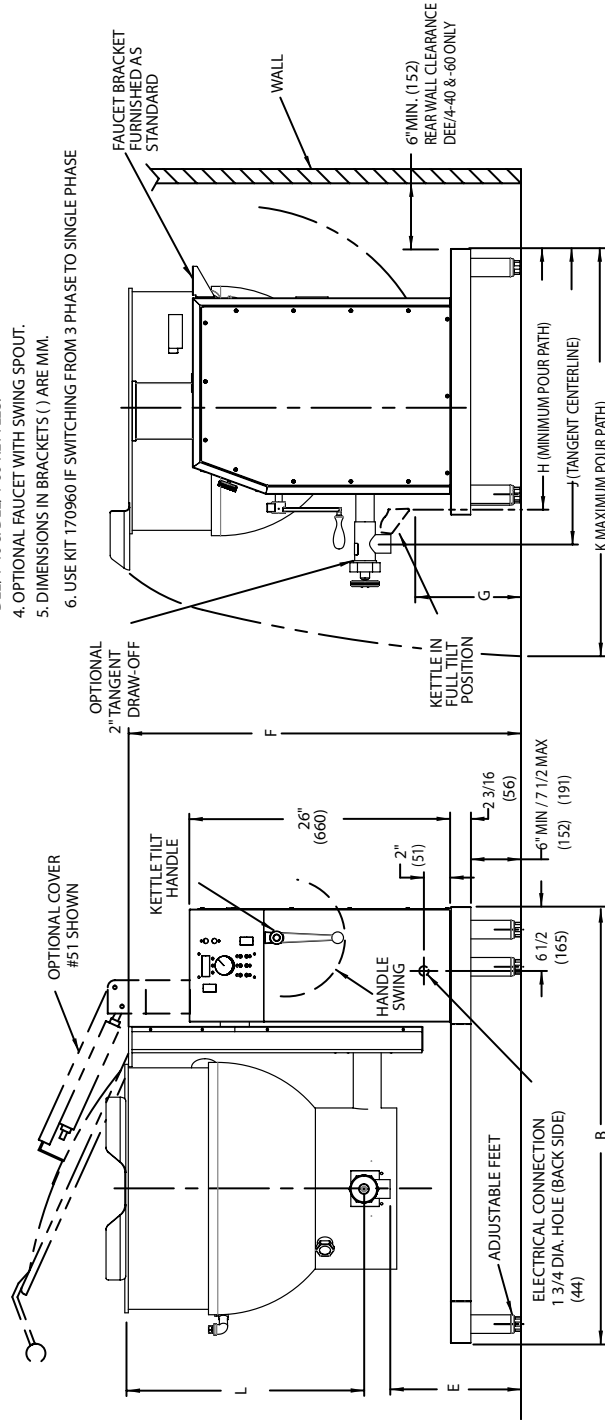
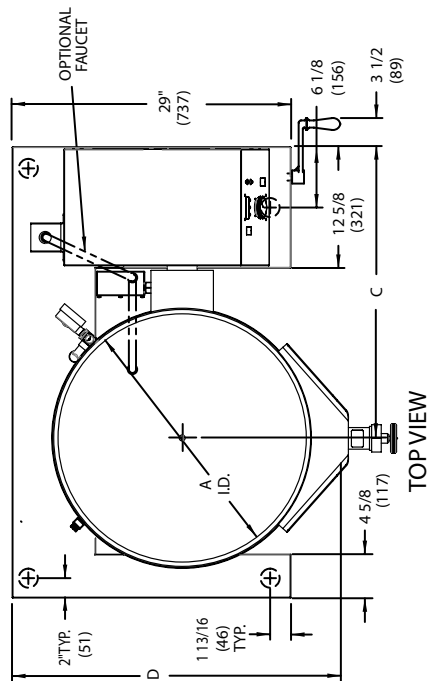
ADDITIONAL RESOURCES:

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

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

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

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



FRONT VIEW

RIGHT SIDE VIEW

DO NOT SCALE DRAWING

P/N 175852 REV. B



CLASSIC CONTROL



ADVANCED CONTROL



COOK2TEMP CONTROL