



MARINE *specified*

Braising Pans & Steam Jacketed Kettles



ACHIEVE CULINARY EXCELLENCE WITH OUR ACCLAIMED LINE OF BRAISING PANS & STEAM JACKETED KETTLES – DESIGNED & MANUFACTURED TO WITHSTAND THE HARSH MARINE ENVIRONMENT.

Our passion for providing outstanding marine specific equipment is inspired by your own passion for preparing and serving truly world-class food. Nothing exemplifies that commitment to excellence more than our acclaimed Groen line of commercial kitchen equipment. With a focus on increased kitchen efficiency, food safety and culinary quality, every Groen commercial cooking product is engineered to simplify and streamline preparation for any size operation.

Whether it's space restrictions, product aesthetics or simple cleanability that drives your commercial cooking equipment needs, Groen offers a comprehensive selection of well-built, cost-effective designs — each one carefully crafted from industrial-grade materials like corrosion-resistant stainless steel. Developed with chefs and kitchen staff in mind, Groen commercial kitchen equipment features precision controls, advanced ergonomics and a variety of available power sources and mounting configurations. Groen sets a new standard for control, efficiency and performance in today's high-intensity commercial kitchens.

More Cooking Control

- Operators can deliver consistent, repeatable results from chef to chef and shift to shift
- Controls are located away from hazardous areas on the units for ease of access and visibility from across the kitchen

Precise Temperature Control

- Precise temperature control for greater cooking performance and uniformity
- Less potential for overcooking reduces the possibility that burned food will damage expensive equipment

IPX6 Water-Resistant Classic Controls*

- Classic controls offer a sealed control panel that provides greater reliability to minimize repair bills and reduce costly downtime
- Designed to resist splash back and spray downs during cleaning

* Mechanical control models are water washdown rated



The Features That Matter.

BRAISING PANS

Groen braising pans combine the functions of a skillet and a kettle into a single high-performance cooking solution — one that braises, roasts, boils, simmers, poaches, bain maries, pan-fries, grills, sautés and steams with ease. Our braising pans are the perfect back-up for nearly any piece of commercial cooking equipment in the kitchen.

- Flanged feet
- 3" radius corners for the best product access and cleanability in the industry
- Torsion spring assisted hinges on lid for easy opening and venting the lid at any position
- Standard etch marks for measurements of gallons and liters on all models
- 304 Stainless steel pan/element covers and drive trunnions
- Seamless condensate lip across the back of the lid to keep condensation in the pan and not on the floor
- 5/8" clad cooking surface for even heating and uniform cooking at higher temperatures
- Classic control panel is IPX6 water-resistant to reduce water related service issues
- Open-leg design to eliminate pinch points for safety and allows for easier and faster cleaning
- 440 Volt

STEAM JACKETED KETTLES

Groen's award-winning lineup of steam jacketed kettles is the batch-cooking solution that offers perfectly consistent, repeatable results day after day. Controls on Groen steam jacketed kettles reduce temperature variation to improve food quality and consistency while reducing labor and food costs.

- Flanged feet
- Durable, reinforced rim
- Wide-pouring butterfly lip for the widest pour path in the industry
- Rear-mounted faucet bracket comes standard
- High-polished, mirror-like exterior finish withstands salty environments and is easy to clean
- 304 Stainless steel drive trunnions
- Classic control panel is IPX6 water-resistant to reduce water related service issues
- Sight glass for checking water level at a glance
- Industry-leading, smooth-action tilt handle needs only 23 turns to reach full tilt
- Optional tangent draw-off valve on tilting floor models for transferring products, straining broth and easier cleaning
- 440 Volt



Model BPM-30E
Shown with mechanical control

Model DEE/4-20C
with Classic Control

Model TDBC-40C
with Classic Control

Available Models

Braising Pans:

BPM-30E
BPM-40E
BPM-40EC

Table-Top Kettles:

DEE/4-20
DEE/4-20C
EE-20
EE-60

Floor Kettles:

TDB-20
TDB-20C
TDB-40
TDBC-40

The Benefits You Rely On.

BRAISING PANS

Redefining Versatility
Extreme Efficiency
Energy & Labor Savings
Easy to Clean

- Specially designed stainless steel pan distributes heat uniformly across the entire flat surface to eliminate hot/cold spots found in competitive units
- Manual tilt with a smooth-action, self-locking hand crank that reaches full tilt with only 23 turns for the narrowest pour path in the industry
- Tightly toleranced tilting mechanism prevents jerking or halting for gentle, steady transfer of large-capacity batches
- Center-tilt design allows the pan to tilt within the unit's own footprint, occupying less aisle space and pouring the contents of the unit with minimal drip and surge

STEAM JACKETED KETTLES

High Flexibility
Labor Savings
High Performance
Ergonomic Space Savings

- Transfers heat through the entire jacketed bottom and sides for faster heat-up and cook times, which mean less energy used and lower utility bills
- Larger single batch capabilities reduce repetitive work by eliminating multiple stock pots
- Floor-mounted tilting models feature a standard single trunnion for a more narrow footprint and less cleaning required due to the single contact point
- Combines the power for rapid boiling and reduction of bases with precise temperature control and even heating for slow simmering of soups, stews, sauces, cereals and ground meat dishes with less "pot watching" and stirring for labor savings
- Provides gentle, uniform heating for heat-sensitive products such as cream sauces, glazes, dessert icings, filling and roux

For configurations, sizing information, international approvals,
or different models, please contact Groen.

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