GROEN

COOKER/MIXERS

TABLE TOP TWIN SHAFT AGITATOR KETTLE ELECTRIC MODELS TDB

Cooker/Mixer shall be a Groen Model TDB-20 or 40, TA/2 (specify 20 or 40 quart, and Classic or Advanced controls) stainless steel, self-contained, steam jacketed unit operating from an electric heated steam source contained within unit and complete with manual tilt out twin shaft agitator.

Certifications:

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

AVAILABLE MODELS:
CLASSIC CONTROLS:
- ☐ TDB-20C TA/2 (20 Quart)
- ☐ TDB-40C TA/2 (40 Quart)

ADVANCED CONTROLS:
- ☐ TDB-20A TA/2 (20 Quart)
- ☐ TDB-40A TA/2 (40 Quart)

CONSTRUCTION: Kettle interior shall be of 316 stainless steel, solid one-piece welded construction. Kettle jacket shall be of type 304 stainless steel, solid one piece construction. The console and all exposed surfaces shall be stainless steel. Unit shall be furnished with a heavy reinforced rim with a butterfly shaped pouring lip for maximum sanitation and durability. Right or left hand tilt handle, double pantry faucet is standard and mounted on rear of electrical control box. Etch markings for measuring quantity of fill shall be provided.

FINISH: Interior of kettle shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a bright semi-deluxe finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

AGITATOR ASSEMBLY: Agitator shall be twin shaft with variable speed drive and 1/2 horsepower motor. Motor drive, gears and electrical components shall be contained in a stainless steel housing. Twin agitator manually tilts out of kettle.. Primary agitator continuously scrapes the kettle walls while the secondary mixer is a counter rotating high speed agitator.

ASME CODE & UL LISTING: Unit shall be ASME shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 50 PSI. Kettle is UL listed.

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

SELF CONTAINED STEAM SOURCE: Kettle shall have an electrically heated self-contained steam source to provide kettle temperatures of 150°F to 298°F. 20 quart models will have 6 or 8 kw input and the 40 quart model 12 or 14 kw input, depending on supply voltage. 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: Power ON-OFF switch with indicator light, temperature & time set knob, HEAT(ing) indicator light, 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, and TIMER set button with indicator light. The agitator has on-off and variable speed control switch.

SAFETY FEATURES: Kettle shall have safety tilt cut-off (cuts off heat when tilted to an angle above 10 degrees), pressure relief valve, high limit pressure switch and low water cut off, 24V control system, and agitator safety tilt cut off.

PERFORMANCE FEATURES: Unit shall be thermostatically controlled to automatically shut off when desired temperature is reached and turn on when product temperature falls below desired setting. Design shall make it possible for one person to tilt kettle, even when kettle is filled to capacity. Agitator speed can be controlled to meet the mixing requirements of the product being blended. Double-pantry hot & cold faucet allows operator to add hot or cold water while cooking or cleaning. Acid-etched fill gallonage markings make it easy to measure food product amounts.

INSTALLATION REQUIREMENTS: Self-contained unit only requires two electrical connections: 115 Volt, single phase, 60 cycle connection for agitator and standard 208 Volt, three phase (field convertible to single phase). 50 or 60 cycles for kettle. (240 and 480 volts available through optional products.

OPTIONS/ACCESSORIES:
- ☐ Basket inserts
- ☐ Lift off cover
- ☐ Holder for lift off cover
- ☐ 480V single or 3-phase supply for kettle only
- ☐ Stand mounting (Model TS/9 stainless steel stand available)
- ☐ Kettle brush kit
- ☐ 3/4 horsepower agitator motor

ADDITIONAL RESOURCES:

Request A Quote

Sales Tools

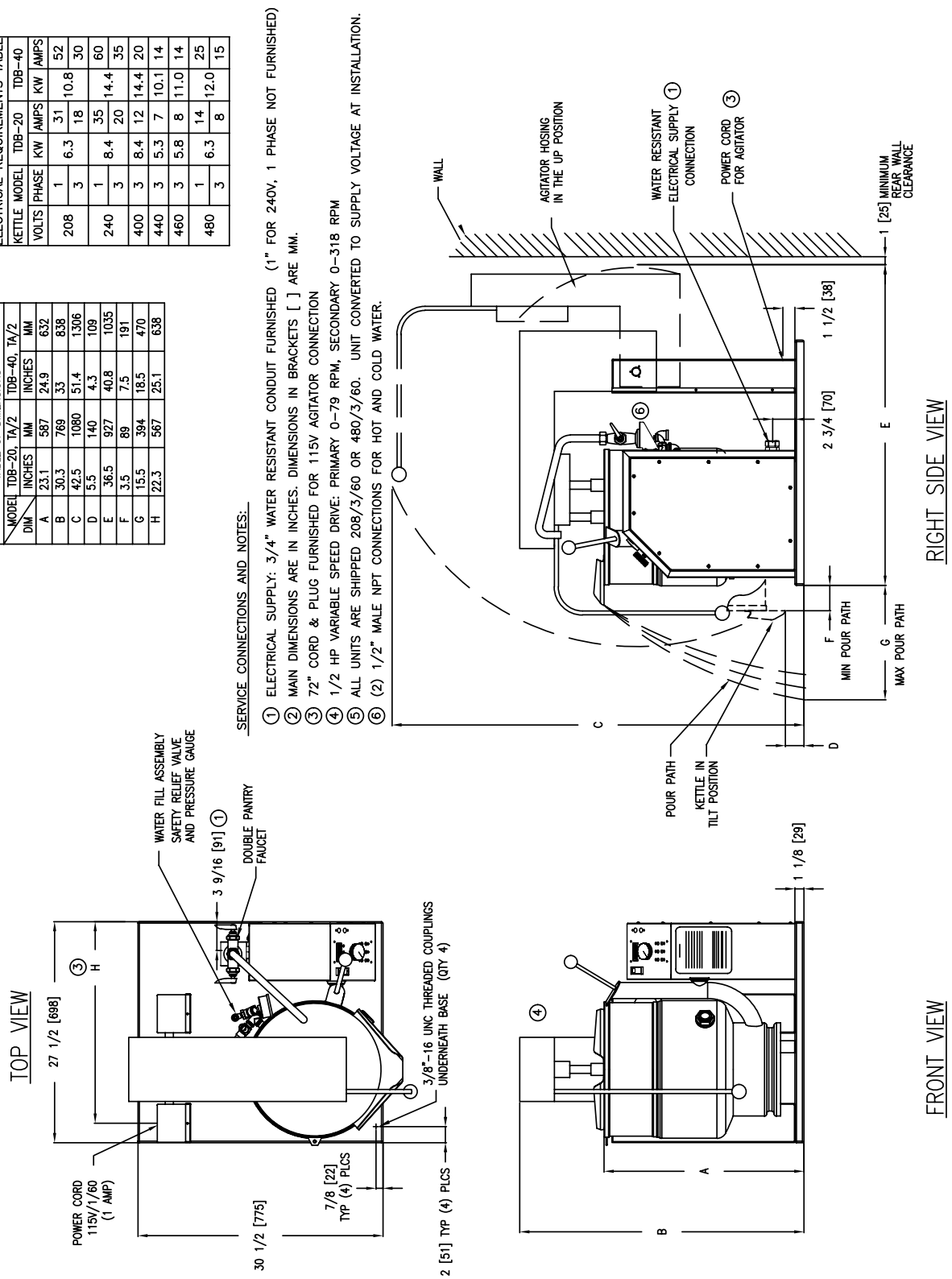
Find A Rep

TABLE OF DIMENSIONS				
MODEL	TDB-20, TA/2		TDB-40, TA/2	
DIM	INCHES	MM	INCHES	MM
A	23.1	587	24.9	632
B	30.3	769	33	838
C	42.5	1080	51.4	1306
D	5.5	140	4.3	109
E	36.5	927	40.8	1035
F	3.5	89	7.5	191
G	15.5	394	18.5	470
H	22.3	567	25.1	638

ELECTRICAL REQUIREMENTS TABLE								
KETTLE MODEL		TDB-20			TDB-40			
VOLTS	PHASE	KW	AMPS		KW	AMPS		
208	1	6.3	31		10.8	52		
	3		18			30		
240	1	8.4	35		14.4	60		
	3		20			35		
400	3	8.4	12		14.4	20		
440	3	5.3	7		10.1	14		
460	3	5.8	8		11.0	14		
480	1	6.3	14		12.0	25		
	3		8			15		

SERVICE CONNECTIONS AND NOTES:

① ELECTRICAL SUPPLY: 3/4" WATER RESISTANT CONDUIT FURNISHED (1" FOR 240V, 1 PHASE NOT FURNISHED)
② MAIN DIMENSIONS ARE IN INCHES. DIMENSIONS IN BRACKETS [ ] ARE MM.
③ 72" CORD & PLUG FURNISHED FOR 115V AGITATOR CONNECTION
④ 1/2 HP VARIABLE SPEED DRIVE: PRIMARY 0–79 RPM, SECONDARY 0–318 RPM
⑤ ALL UNITS ARE SHIPPED 208/3/60 OR 480/3/60. UNIT CONVERTED TO SUPPLY VOLTAGE AT INSTALLATION.
⑥ (2) 1/2" MALE NPT CONNECTIONS FOR HOT AND COLD WATER.



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