

STEAM JACKETED KETTLES ELECTRIC TABLE TOP TILTING KETTLE MODEL TDBC-40 MARINE

Kettle shall be a Groen Model TDBC-40 stainless steel hand crank tilt self-contained steam jacketed unit, with an electric heated steam source contained within the unit.

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



TDBC-40 Model shown with optional support stand

OPTIONS/ACCESSORIES:

Etch marks, gallons Etch marks, liters Correctional package Single pantry faucet Double pantry faucet Single pantry pre-rinse Double pantry pre-rinse Wire basket insert Nylon basket liner Liner retaining ring Lift off cover Cover holder Cover strainer Kettle support stand Drain cart Drain cart plumbing kit

ADDITIONAL RESOURCES:

Request A Quote

Find A Rep

Steam Jacketed Kettles 177501 RevC 08/23

CONSTRUCTION: Kettle interior shall be of type 316 stainless steel with solid one-piece welded construction. All exposed surfaces shall be stainless steel. Unit shall have a heavy reinforced rim with a welded-in butterfly shaped pouring lip for durability and pouring control. The crank tilt handle shall be mounted in the right side controls enclosure and provide easy and precise one hand tilting of kettle body. Faucet bracket is standard and mounted on rear of controls/trunnion enclosure.

FINISH: Interior of kettle shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a bright high buff finish, ensuring maximum ease in cleaning, protection against salt water environments and maintaining brilliant appearance.

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. Unit shall be UL listed.

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

SELF-CONTAINED STEAM SOURCE: Kettle shall have an electrically heated self-contained steam source to provide kettle temperatures of 150°F to approximately 287°F. Unit shall be factory charged with water and rust inhibitors, to ensure long life and minimum maintenance.

CONTROLS: Controls to be located in right-side trunnion enclosure: **Mechanical Controls** include: Power ON-OFF switch, temperature control knob, 100 to 287°F range increments and HEAT(ing) indicator light.

SAFETY SYSTEMS: Kettle shall have safety tilt cut-off (cuts off heat when tilted more than 12°), pressure relief valve, high limit pressure switch, low water cut-off and 24-volt control system.

PERFORMANCE/FEATURES: Unit shall be thermostatically controlled to automatically shut off when desired temperature is reached and to turn on when product temperature falls below desired setting. Crank tilt design allows one person to precisely tilt kettle, when filled to capacity. Pouring height allows filling of 4" deep pans on the table top.

INSTALLATION: One electrical connection required. All marine units are available in 240 Volt, single and three phase, 440 or 480 Volt, three-phase, 60Hz electrical service.

groen.	TD
Image: product of the state	3.9' [99]
WERTLAGNER WERTLAGNER SETTINGEN SETTING SETING SETTING SETTING SETTING SETTING SETTI	TYP



P/N 175843 REV A

RIGHT SIDE VIEW

MAX POUR PATH

RECOMMENDED REAR WALL CLEARANCE



888-994-7636, unifiedbrands.net

FRONT VIEW

BASE WIDTH SEE NOTE #3

© 2023 Electrolux Professional, Inc. All Rights Reserved. Information known to be correct at time of creation. Please reference our website for the most updated product information and specifications.