COOKER/MIXERS

FLOOR MOUNTED TWIN SHAFT AGITATOR ELECTRIC MODEL DEE

Cooker/Mixer shall be a Groen Model DEE/4T-40 or 60 (C,A), TA/3 gallon (specify 40- or 60-gallon) stainless steel, self-contained, 2/3 steam jacketed unit operating from an electric heated steam source contained within unit and complete with console mounted tilt out twin shaft scraper mixer.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

AVAILABLE MODELS:

- ☐ DEE/4T-40C TA/3 (40 GALLON)
- ☐ DEE/4T-40A TA/3 (40 GALLON)
- ☐ DEE/4T-60C TA/3 (60 GALLON)
- ☐ DEE/4T-60A TA/3 (60 GALLON)

CONSTRUCTION: Kettle interior shall be of 316 stainless steel, solid one-piece welded construction. The control console and kettle exterior shall be 304 stainless steel. The kettle body shall be mounted on a heavy duty stainless steel, combination kettle support tilt trunnion which is supported by the polished stainless steel enclosed base. The kettle shall be furnished with heavy duty reinforced rim with a butterfly shaped pouring lip for maximum sanitation and ease of pouring. The base shall be provided with stainless steel tubular legs with adjustable flanged feet. The enclosed support base shall contain a self-locking worm and gear tilt mechanism, contactor, etc., and shall be of sanitary drip-proof construction with interior readily accessible for installation or maintenance. Unit includes 2" TDO and 10-gallon etch markings and double pantry faucet.

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: Enclosed transfer case to be cast aluminum with a 3-to-1 gear ratio. Gear motor to be completely enclosed-type, cast iron housing, right angle shaft down, helical bevel gearing, variable speed motor driven through an electronic speed control. See table on back for minimum and maximum agitator speeds. Main agitator to be anchor-type, shaped to the contour of the kettle and provided with removable nylon finger scrapers. The secondary counter-rotating bar type agitator shall be centrally-located between the center shaft and the outside arms of the main agitator. Both agitators are attached with bayonet connections for easy, quick removal for cleaning or when kettle is to be used without the mixing mechanism. Both agitators are 304 stainless steel and either can be used alone. Agitator and motor drive assembly can be manually tilted to the right side of kettle.

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 approximately 295°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 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 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.

INSTALLATION REQUIREMENTS: Unit requires two electrical connections, standard 208 volt, 3-phase for kettle; Standard 208 volt, 3-phase for agitator motor.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

OPTIONS/ACCESSORIES:

- ☐ Disk strainers (not to be used with agitator)
- ☐ 240, 480 Volt power supply (specify for kettle or motor)
- ☐ Kettle brush kit
- ☐ Pan carrier
- ☐ Wall mount with in-wall carrier
- ☐ Gallon master
- ☐ Basket insert
- ☐ Lip strainers
- ☐ Contour measuring strips

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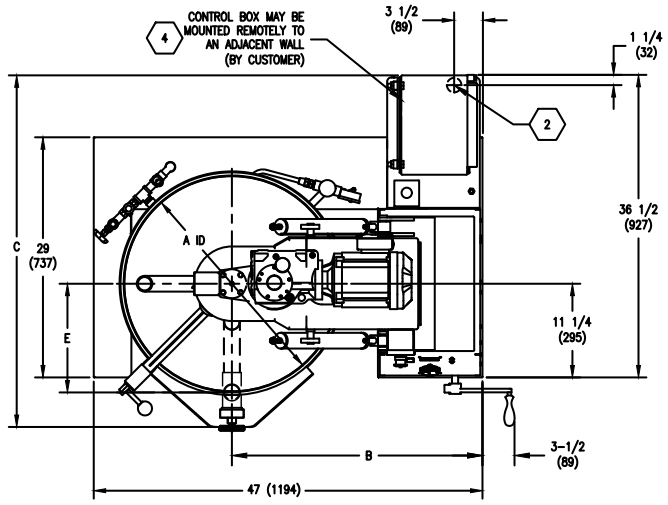

KETTLE POWER ELECTRICAL TABLE			
VOLTAGE	PHASE	LOAD	POWER
208 V	1 PH	101 A	21 KW
	3 PH	59 A	
240 V	1 PH	105 A	24 KW
	3 PH	61 A	
480 V	3 PH	29 A	

NOTES:

1. ELECTRICAL POWER CONNECTIONS, KETTLE 1-3/4" DIAMETER HOLE (BACK SIDE).
2. ELECTRICAL POWER CONNECTION, AGITATOR 1-3/4" DIAMETER HOLE (BOTTOM SIDE).
3. AGITATOR MOTOR SPEED SELECTOR SWITCH.
4. CONTROL BOX MAY BE REMOTELY MOUNTED (BY CUSTOMER) IF DESIRED.

TABLE OF DIMENSIONS				
MODEL	40 GAL. 150 L		60 GAL. 230 L	
DIM.	INCH	MM	INCH	MM
A	26	660	30	762
B	30 1/4	768	32 1/4	819
C	42 3/4	1086	44 1/4	1124
D	46 7/8	1191	50 1/4	1276
E	13 1/8	333	13 1/8	333
F	32 5/8	829	36 1/2	927
G	11 5/8	295	15 1/2	394
H	52 7/8	1343	56 3/4	1442
J	57 1/2	1460	61 1/2	1562
K	78-1/8	1984	81-3/8	2067
L	13-7/8	352	12-7/8	327
M	11-1/4	362	9 3/4	248

	AGITATOR MOTOR SPEED			ELEC. LOAD RATING			
		RPM MAIN	RPM SECONDARY	H.P.	208V 3PH	240V 3PH	480V 3PH
40 GAL	MAXIMUM	36	100	1-1/2	5.3 A	4.8 A	2.4 A
	MINIMUM	8	22	3/4	3.1 A	2.8 A	1.4 A
60 GAL	MAXIMUM	36	100	2	6.9 A	6.2 A	3.1 A
	MINIMUM	8	22	1	4.0 A	3.6 A	1.8 A