

Table Top Kettles model TDC/3

Description

Kettle shall be a Groen Model TDC/3 -(specify 3,6,10 or 20 quart) stainless steel 2/3 steam jacketed unit operating from direct steam per Bulletin 141045 as follows:

Construction

Kettle interior shall be of 304 stainless steel, solid, one-piece welded construction. Support arms are heavy stainless steel tubing. Rim shall be heavy reinforced with a welded "Butterfly" shaped pouring lip for pouring control and durability. Kettle shall have two operating handle lugs so that the handle can be attached on right or loft eide or left side.

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 and maintaining brilliant appearance, which is ideal for back bar presentation cooking or open display kitchen mounting.

ASME Code

Unit shall be ASME shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 55 PSI.

Sanitation

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

Steam Pressure

Kettle shall operate dependably at any steam pressure between 5 and 55 PSI. Higher working pressure available.

Performance/Features

Pouring height shall be such that kettle can be emptied into an 8" high pan on a flat table. Design shall make it possible for one person to tilt kettle, even when kettle is filled to capacity.

All sizes, including 3 and 6 quart models, have full bottom hemisphere steam jacket, for rapid product heating.

Mounting Kettle shall be mounted on sturdy tubular stainless steel arms. The steam supply shall enter through the left kettle support arm into the jacket at the rotary joint. Condensate shall be removed through the right rotary joint, down through the support arm. No exposed steam piping shall be on the kettle body.

Multiple kettles can be table or back bar mounted for display cooking. Minimum table space required: 14" for 3-10 quart and 16" for 20 quart.

Installation

steam trap assembly is required and not provided unless ordered as an option. 3/8" IPS steam inlet and condensate outlet required. Safety valve and remote steam source required.



Options/Accessories

- Steam trap assembly
- 316 stainless steel interior
- Lift off cover
- Basket insert
- \Box Steam regulator

Related Products

- T5C tables with kettles П
- Cabinet base
- **Origin of Manufacture**

Kettle shall be designed and manufactured in the United States.



Applications Browning Meats Vegetables Soups Sauces Pasta Rice Pie Fillinas Gravies Chili Stews

Stainless Steel 2/3 Steam Jacketed Kettle

Table Top Mounted Tilting **Direct Steam Heated** 3, 6, 10 & 20-**Quart Capacity**

Short Form

Groen Model TDC/3 (specify 3, 6, 10 or 20 quart capacity) stainless steel, direct steam jacketed kettle per Bulletin 141045. Unit shall have full bottom hemisphere steam jacket with one piece welded construction of Type 304 stainless steel, and sturdy tubular support arms. Reinforced bar rim, with butterfly shaped pouring lip standard. Lugs provided for use of handles on either side of unit. NSF listed, ASME code constructed and National Board registered. Operates dependably from 5 up to 55 PSI maximum. Steam and condensate connections required. Made in USA.

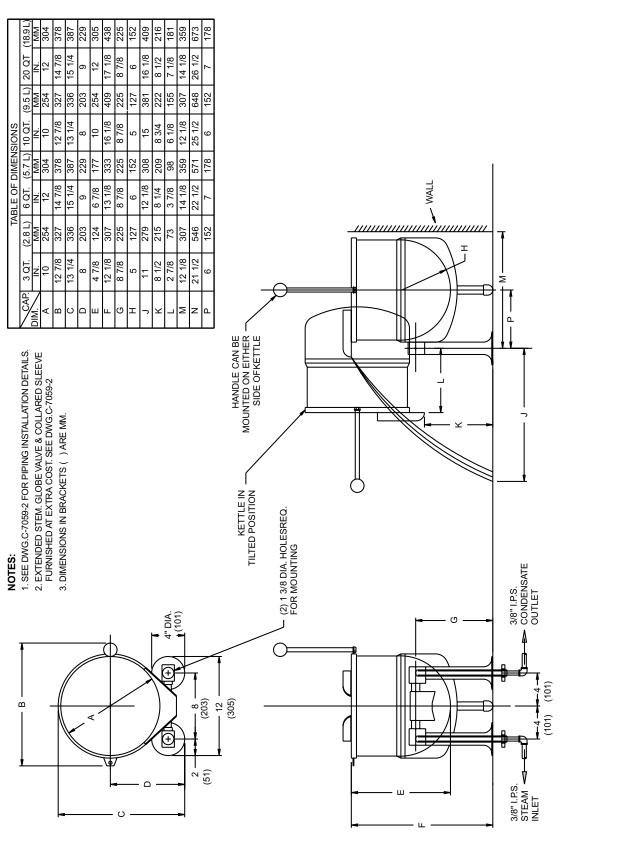


unified brands

A DOVER COMPANY

Model TDC/3

P/N B-7059-030 REV B







1055 Mendell Davis Drive, Jackson, MS 39272, 888-994-7636, unifiedbrands.net © 2009 Unified Brands. All Rights Reserved. DOVER® and the DOVER® Logo are registered trademarks in the United States [and various other countries] of Unified Brands, a wholly-owned subsidiary of Dover Corporation.