



Cooker/Mixer models DEE/4T-40 TA/3 & DEE/4T-60 TA/3

Description

Cooker/Mixer shall be a Groen Model DEE/4T-40 or 60, TA/3 gallon (specify 40 or 60) 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.

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

Model DEE/4T-60, TA/3 shown



water and rust inhibitors to ensure long life and minimum maintenance.

Controls

Controls shall include a thermostat, built in contactor, pressure gauge, water sight glass, heat indicator lamp, tilt safety switch, agitator on-off switch and double-pantry faucet with bracket.

Agitator to be electronic, variable speed control-type capable of operation at any RPM between minimum and maximum settings.

Safety Features

Kettle shall have safety cut-off (cuts off heat when tilted to 12°F and above), pressure relief valve, high limit pressure switch and low water cut off, 24V control system, and agitator safety tilt cut off.

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

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

Cooker/Mixer shall be designed and manufactured in the United States.

**Stainless Steel
2/3 Steam Jacketed
Cooker/Mixer**

**Floor Mounted
Tilting
Self-Contained
Electric Heated
40 and 60-Gallon
Capacities With
Twin Shaft Agitator**

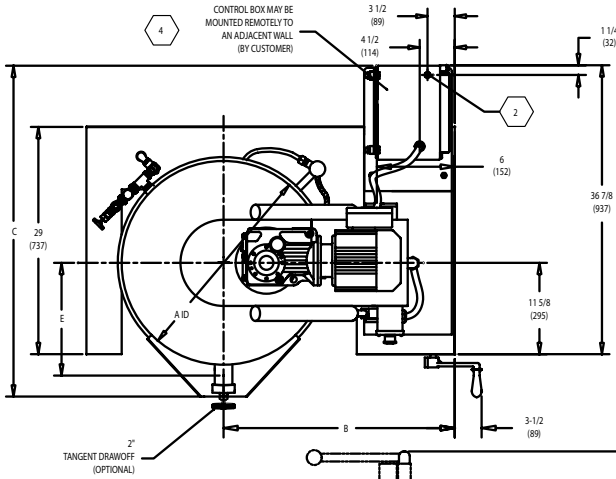
Short Form

Groen Model DEE/4T-40 or 60, TA/3 (specify gallons) self-contained, tilting, electric heated, stainless steel 2/3 steam jacketed cooker/mixer with twin shaft agitator assembly standard, one with multiple scraping fingers and the second agitator is counter rotating mixer. Base shall house, positive lock, smooth-action, manual-tilt assembly. 316 stainless steel kettle interior has solid, one-piece, welded construction with heavy-duty reinforced rim and butterfly-shaped pouring lip. Twin shaft agitator mounted on console with mechanically assisted tilt-out and positive quick action rim lock and latch. Unit is standard with 2" TDO valve and etch marks. Kettle is NSF and UL Listed, ASME code constructed for 50 PSI. Standard 208 volt, 3-phase for kettle, 208 volt, 3 or 1-phase for agitator motor. Made in USA.



Applications

- Meats
- Soups
- Stews
- Sauces
- Pie fillings
- Pudding
- Beans
- Powdered mixes
- Icings
- Custards



VOLTAGE	PHASE	LOAD	POWER
208V	1 PH	101 A	21 KW
	3 PH	39 A	
240V	1 PH	105 A	24 KW
	3 PH	61 A	
480V	3 PH	29 A	

MODEL	40 GAL.		60 GAL.		
	DIM.	INCH	MM	INCH	MM
A	26	660	30	762	
B	29-1/2	749	31	787	
C	42-1/4	879	44-1/8	927	
D	40-3/8	1025	44-1/8	1121	
E	15-1/4	387	13-1/4	337	
F	21-1/2	546	23-1/2	597	
G	73	1854	81-1/2	2070	
H	83-1/2	1613	88-3/4	1786	
J	57-1/2	1460	61-1/2	1562	
K	29-1/2	749	31-1/2	800	
L	14-1/4	362	12-3/8	314	
M	12-1/2	318	16-1/2	419	

	AGITATOR MOTOR DATA SPECIFICATIONS			ELEC. LOAD RATING			
	H.P.	RPM MAIN	RPM SECONDARY	208V 3PH	240V 3PH	480V 3PH	
40 GAL	MAXIMUM	1-1/2	54	150	5.3 A	4.8 A	2.4 A
	MINIMUM		27	75	3.1 A	2.8 A	1.4 A
60 GAL	MAXIMUM	2	46	120	6.9 A	6.2 A	3.1 A
	MINIMUM		23	60	4.0 A	3.6 A	1.8 A

