



DEE/4/TA/3 MODEL Self-contained Electric STEAM JACKETED COOKER/MIXER

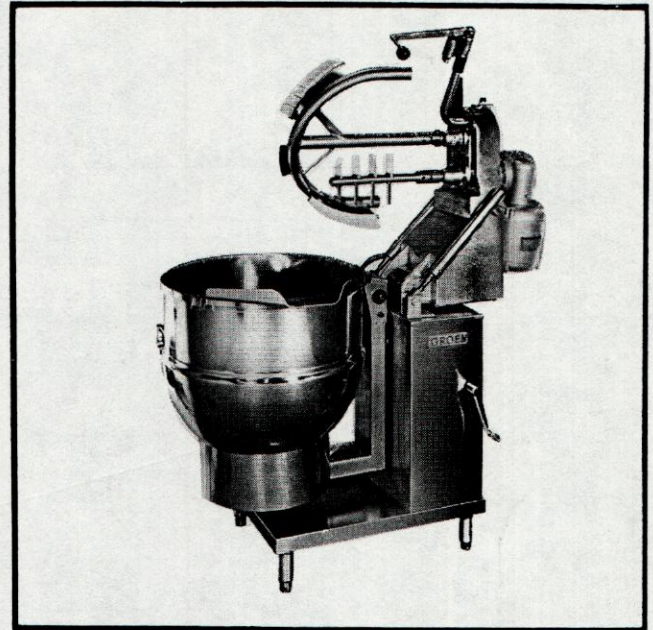
The GROEN Model DEE/4/TA/3 - A heavy duty twin shaft scraper type mixer added to a self-contained electric steam jacketed tilting kettle is ideal for larger food service operations where a steam supply is not available.

The kettle is constructed with the most advanced type of controls. It has thermostatic controls that will hold constant product temperatures with a range of 150° to 270°F. insuring proper cooking at all times.

The twin shaft agitator offers constant scraping and mixing while the kettle cooks at constant temperatures. This efficient and precise combination reduces waste and labor. Pot watching is virtually eliminated.

The unit is offered in both 40 and 60 gallon sizes.

Simple, inexpensive installation requires two electrical connections - one for the kettle and one for the mixer.



SPECIFICATIONS AND FEATURES

Unit to be GROEN Model DEE/4/TA/3 _____gallon stainless steel electric steam jacketed tilting kettle with twin shaft scraper mixer, per Bulletin 9C.

- Electrical characteristics to be _____ Volt, 3 Phase, 60 Hertz.
- Interior polished to a 180 emery grit finish. Exterior to be a bright semi-deluxe buff.
- Unit to be ASME code construction and National Board registered for operation up to 30 P.S.I. (45 P.S.I. as an option.)
- All electrical components including contactor and low water cut off relay contained within the kettle and console.
- Sanitary designed to comply with all known health department and sanitation codes. N.S.F. Listed.
- Kettle supported by a heavy duty stainless steel base with a stainless steel console housing the tilt mechanism. The console is of sanitary drip-proof construction with the interior readily accessible for installation or maintenance.
- The twin shaft agitator is mounted on the console and manually tilts out by means of an easily operated counter balanced hinge mechanism.
- The agitator to be two speed with a 3 to 1 ratio between the main anchor type side scraping agitator and the counter rotating high speed secondary mixer.
- Both agitators can be readily removed for cleaning. Either can be used by itself by removing the other.
- Made in U.S.A.

GROEN's complete line of Food Service Equipment, including Steam Jacketed Kettles, Braising Pans and Steamers, utilize the most advanced designs and durable precision construction, assuring maximum efficiency and performance.

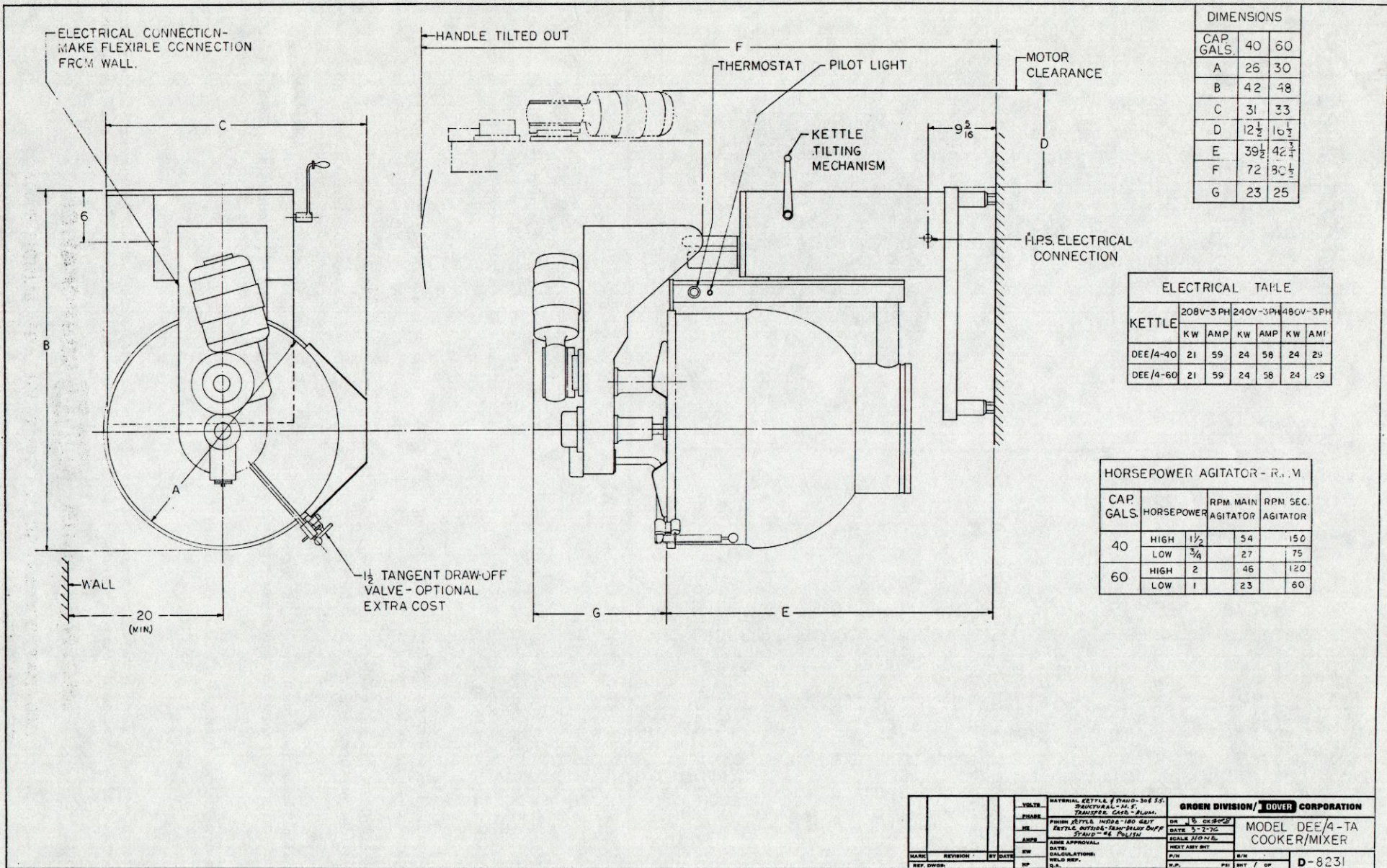
GROEN DIVISION DOVER CORPORATION

900 PRATT BOULEVARD, ELK GROVE VILLAGE, ILLINOIS 60007
TEL: (312) 439-2400 TELEX NO. 28-7413

**Packaging - Processing
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DIMENSIONS		
CAP. GALS.	40	60
A	26	30
B	42	48
C	31	33
D	12 1/2	10 1/2
E	39 1/2	42 3/4
F	72	80 1/2
G	23	25

ELECTRICAL TABLE						
KETTLE	208V-3PH		240V-3PH		480V-3PH	
	KW	AMP	KW	AMP	KW	AMP
DEE/4-40	21	59	24	58	24	29
DEE/4-60	21	59	24	58	24	29

HORSEPOWER AGITATOR - R.I.M.				
CAP. GALS.	HORSEPOWER	RPM MAIN AGITATOR	RPM SEC. AGITATOR	
40	HIGH	1 1/2	54	150
	LOW	3/4	27	75
60	HIGH	2	46	120
	LOW	1	23	60

YDTR	MANUAL KETTLE 4 STAND-306 SS. STRUCTURAL - H.F. TRAVELER CASE - PLUM.	GROEN DIVISION / DOVER CORPORATION	
FRMR	FINISH KETTLE INDS-180 GALT	DR 1 1/2	CS 8000
DE	KETTLE OUTSIDE-TANGENT DRAW OFF VALVE - 1/2" DIA.	DATE	5-2-75
AMPS	AGRE APPROVAL: DATE: CALCULATIONS: WELD REP.	DR 1 1/2	CS 8000
MARK	REVISION	BY	DATE
REP. DWGR.	MP	PE	ENT / CP
		MODEL DEE/4-TA COOKER/MIXER	
		D-8231	

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