

(2) CTDC/3-20-SE



Description

Unit shall be a Groen Model (2) CTDC/3-20-SE, with two 20 quart stainless steel tilting steam jacketed kettles, with cabinet mounted (Specify 24, 36 or 48KW) electric steam boiler, per Bulletin 34Gd and as follows:

Construction

Kettles shall be Type 304 stainless steel with solid one-piece welded construction, with tubular stainless steel support arms. Rim shall be triple reinforced to resist abuse, with a welded "Butterfly" shaped lip, for easy pouring. Kettles shall have two operating handle lugs so that handle can be attached on right or left side.

36" wide cabinet base shall have stainless steel frame, top deck, double panel access doors, side and rear panels and 6" legs. Front legs shall be adjustable bullet feet while back legs shall have adjustable flanged feet. Cabinet design and trim shall match other HyPLUS™ modular equipment.

Finish

Cabinet base shall be finished to a No. 4 uniform finish. Kettle exteriors shall be polished to a bright high buff finish. Accent strip shall be matt finish polyester film ensuring maximum ease in cleaning and maintaining an attractive appearance.

ASME Code & UL Approval

Cabinet mounted steam generator shall be ASME Code constructed and National Board registered for operation up to 15 PSI. Kettles shall be coded and registered for operation up to 55 PSI. Electric boiler is UL listed.

Sanitation

Unit shall be designed and manufactured to meet NSF known health department and sanitation codes and be NSF listed.

Sinks/Faucet

Unit shall have one large flush mounted pouring sink mounted in front of both kettles. Sink shall be piped to common drain

and provided with a removable anti-splash screen. Unit comes standard with hot and cold water faucet with swing spout.

Controls

Electric steam boiler shall be provided with a power-ON switch, reset light, start switch, exterior mounted pressure gauge, water level sight glass, low water sensor and pop safety valve. Kettle steam control valves and hot and cold water faucets are front mounted for easy access.

Performance Features

Unit will shut off if water level is too low or unit builds too much pressure. When power switch is turned "off," the boiler automatically drains to reduce sediment build-up, after water has cooled to 170°F. Kettles shall operate dependably at any steam pressure between 5 and 55 PSI.

Cabinet Base Steam Source

Unit shall have an electrically heated cabinet mounted pressure boiler to provide approximately 12 PSI steam to the kettles. Available with 24, 36 or 48 KW power ratings delivering 2.2, 3.5 and 4.7 boiler horsepower respectively. Heating elements are total immersion type and replaceable. Boiler has auxiliary manual drain valve to simplify maintenance.

Installation

Specify 208, 240 or 480 Volt, three phase, 50 or 60 cycle electric service. Unit requires 3/8" NPT hot and 1/2" NPT cold water supply lines. Requires single free venting 1 1/4" NPT drain for automatic and manual boiler drain, kettles and sink. Kettles are completely pre-piped to electric boiler.

Options (See Bulletin AC50)

- Lift-off covers for kettles
- Basket inserts and brush kits for kettles.

Steam Source for Other Equipment

If additional equipment (steam kettle) is to be powered by cabinet mounted boiler, power take-off valve is provided. To ensure proper performance, generator must be properly sized to meet boiler horsepower requirements of kettles AND any additional equipment.

Water Supply Requirements

All water boiler systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual.

Recommended MINIMUM water quality standards are: total dissolved solids (TDS) content should not exceed 30 parts per million; and the water pH should be 7.0 or higher.

Origin of Manufacture

Kettle and cabinet mounted electric steam boiler shall be made in the United States.

**Stainless Steel
2/3 Steam Jacketed
Tilting Kettles**

**Cabinet Mounted
With Electric Boiler**

Short Form

Unit shall be a Groen HyPLUS™ style cabinet base with two 20 quart tilting steam jacketed kettles and electric pressure boiler (Specify 24, 36 or 48 KW) per Bulletin 34Gd. Kettles have one piece welded construction of Type 304 stainless steel with reinforced bar rim and butterfly shaped pouring lip. Stainless steel support arms, and two lugs for right or left hand tilt standard. Cabinet base has stainless steel frame and exterior, removable double panel doors, large sink flush mounted in front of kettles, hot and cold water fill faucet, and 6" adjustable legs. Boiler ASME code constructed for 15 PSI maximum, UL listed and standard with automatic blowdown. Hot and cold water connections, condensate drain and electric power connection required, (See reverse side). Made in USA.



Applications

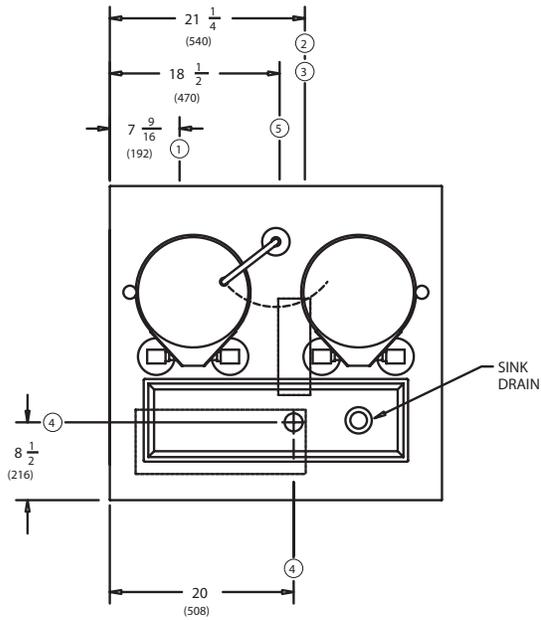
- Fresh and Frozen Vegetables
- Gravies
- Sauces
- Soup
- Puddings
- Pie Fillings
- Pasta

Open kitchen display cooking



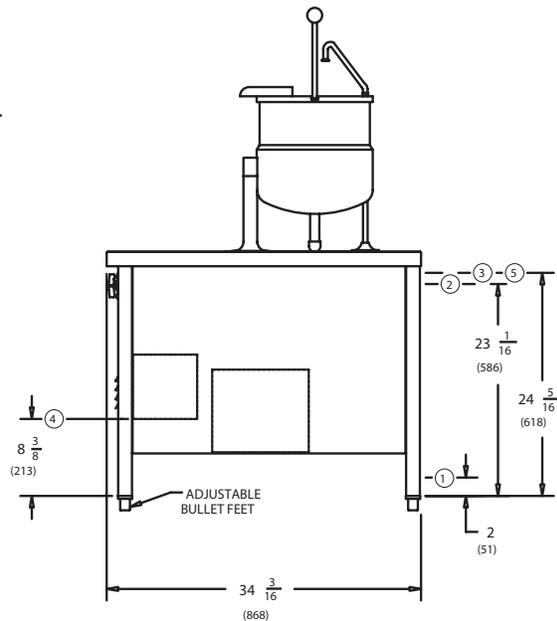
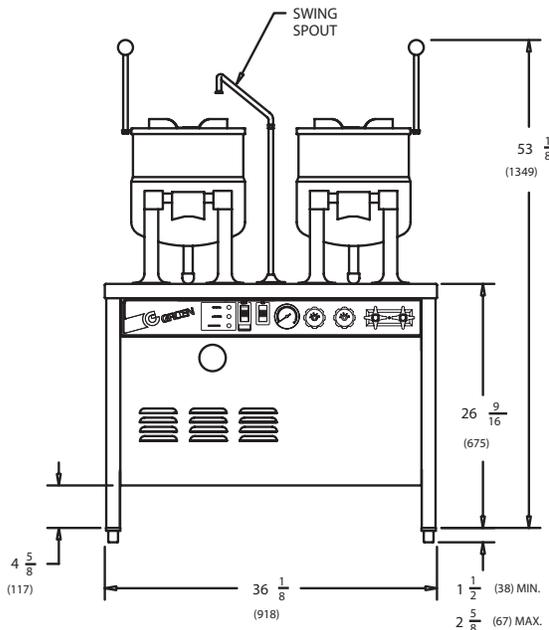
Stainless Steel
2/3 Steam Jacketed
Tilting Kettles

(2) CTDC/3-20-SE



	MAXIMUM HEATER ELEMENT CURRENT *		
	208V	240V	480V
24KW	67A	58A	29A
36KW	100A	87A	44A
48KW	134A	116A	58A

* AMPS (EACH LINE), 3 PHASE



SERVICE CONNECTIONS:

- ① DRAIN CONNECTION: 1-1/4" NPT (INCLUDES AUTOMATIC & MANUAL BOILER, KETTLES & SINK)
- ② COLD WATER SUPPLY: 1/2" NPT (FOR BOILER, & FAUCET)
- ③ HOT WATER SUPPLY: 3/8" NPT (FOR FAUCET)
- ④ MAIN ELECTRICAL CONNECTION (ALL UNITS): 1-31/32" DIA. HOLE (REF. 1-1/2" CONDUIT KNOCK-OUT)
- ⑤ STEAM POWER TAKE-OFF: 1/2" NPT

NOTES:

1. DIMENSIONS IN BRACKETS () ARE MILLIMETERS.
2. SPLASHGUARD SUPPLIED BUT NOT SHOWN.

121508 REV. C



(2)CTDC/ 3-20-SG



Description

Unit shall be a Groen Model (2)CTDC/3-20-SG, with two 20 quart stainless steel tilting steam jacketed kettles, with cabinet mounted gas steam boiler, per Bulletin 34Hd and as follows:

Construction

Kettles shall be Type 304 stainless steel with solid one-piece welded construction, with tubular stainless steel support arms. Rim shall be triple reinforced to resist abuse, with a welded "Butterfly" shaped lip, for easy pouring. Kettles shall have two operating handle lugs so that handle can be attached on right or left side.

36" wide cabinet base shall have stainless steel frame, top deck, double panel access doors, side and rear panels and 6" legs. Front legs shall be adjustable bullet feet while back legs shall have adjustable flanged feet. Cabinet design and trim shall match other HyPLUS™ modular equipment.

Finish

Cabinet base shall be finished to a No. 4 uniform finish. Kettle exteriors shall be polished to a bright high buff finish. Accent strip shall be matt finish polyester film ensuring maximum ease in cleaning and maintaining an attractive appearance.

ASME Code & UL Approval

Cabinet mounted steam generator shall be ASME Code constructed and National Board registered for operation up to 15 PSI. Kettles shall be coded and registered for operation up to 55 PSI. Gas boiler is AGA design certified.

Sanitation

Unit shall be designed and manufactured to meet NSF known health department and sanitation codes and be NSF listed.

Sinks/Faucet

Unit shall have one large flush mounted pouring sink mounted in front of both kettles. Sink shall be piped to common drain and provided with a removable anti-splash screen. Unit comes standard with hot and cold water faucet with swing spout.

Controls

Gas pressure boiler shall be provided with a gas control valve, power-ON switch, reset light, start switch, exterior mounted

pressure gauge, water level sight glass, low water sensor and pop safety valve. Kettle steam control valves and hot and cold water faucets are front mounted for easy access.

Performance Features

Unit will shut off if water level is too low or unit builds too much pressure. When power switch is turned "off," the boiler automatically drains to reduce sediment build-up, after water has cooled to 170°F. Kettles shall operate dependably at any steam pressure between 5 and 55 PSI.

Cabinet Base Steam Source

Unit shall have a gas heated cabinet mounted steam boiler to provide approximately 10 PSI steam to the kettles. ASME Code constructed and National Board registered for operation up to 15 PSI. 200,000 BTU boiler delivers to 120,000 BTU/hr into the product, is 60% efficient and delivers 3.7 boiler horsepower. Unit comes with standing pilot. Electronic ignition is available as an option. Auxiliary manual drain valve to simplify maintenance is also included.

Installation

Unit requires gas service via 1/2" NPT pipe or approved equivalent. Unit requires 3/8" NPT hot and 1/2" NPT cold water supply lines. Requires single free venting 1 1/4" NPT drain for automatic and manual drain for kettles and sink, and 115 Volt, 60 HZ single phase. 15 AMP electrical service. Kettles are completely prepped to gas boiler.

Options (See Bulletin AC50)

- Electronic ignition for gas boiler
- Lift-off covers for kettles
- Basket insert for kettles
- Basket inserts and brush kits for kettles.

Steam Source for Other Equipment

If additional equipment (steam kettle, etc.) is to be powered by boiler, a power take-off valve is provided. To ensure proper performance, boiler must be properly sized to meet boiler horsepower requirements of kettles AND additional equipment.

Water Supply Requirements

All water boiler systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual. Recommended MINIMUM water quality standards are: total dissolved solids (TDS) content should not exceed 30 parts per million; and the water pH should be 7.0 or higher.

Origin of Manufacture

Kettle and cabinet mounted electric steam boiler shall be made in the United States.

Stainless Steel
2/3 Steam Jacketed
Tilting Kettles

Cabinet Mounted
With Gas Boiler

Short Form

Unit shall be a Groen HyPLUS™ style cabinet base with two 20 quart tilting steam jacketed kettles and gas steam boiler per bulletin 34Hd. Kettles have one piece welded construction of Type 304 stainless steel with reinforced bar rim and butterfly shaped pouring lip. Stainless steel support arms, and two lugs for right or left hand tilt standard. Cabinet base has stainless steel frame and exterior, removable double panel doors, large sink flush mounted in front of kettles, hot and cold water fill faucet, and 6" adjustable legs. Boiler ASME code constructed for 15 PSI maximum. AGA design certified and standard with automatic blow down. Hot and cold water connections, condensate drain and electric power and gas connection required. (See reverse side). Made in USA.



Applications

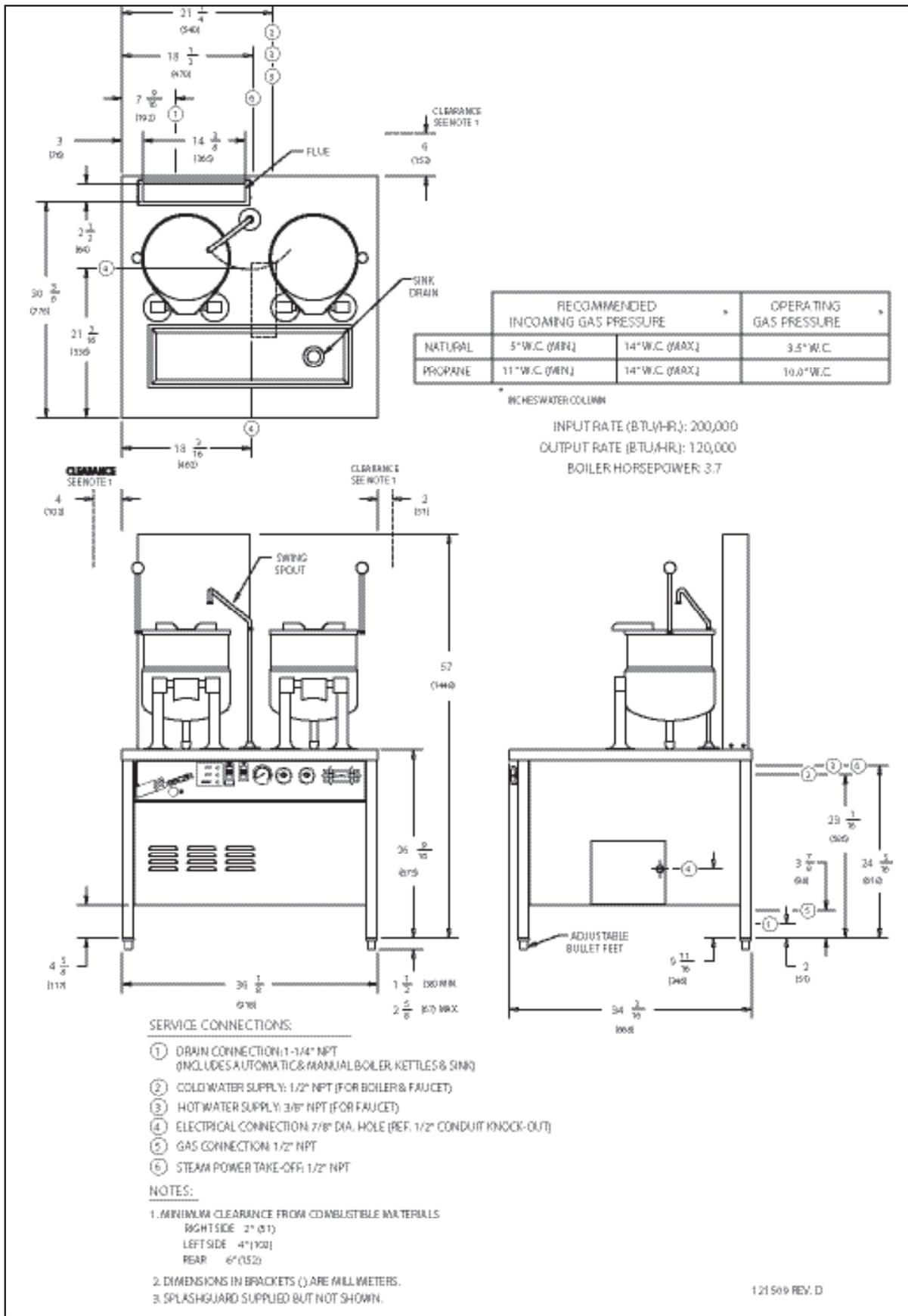
Fresh and
Frozen Vegetables
Gravies
Sauces
Soup
Puddings
Pie Fillings
Pasta

Open kitchen display
cooking



Stainless Steel
2/3 Steam Jacketed
Tilting Kettles

(2) CTDC/3-20-SG



(2) CTDC/3-20-SM



Description

Unit shall be a Groen Model (2)CTDC/3-20-SM, with two 20 quart stainless steel tilting steam jacketed kettles mounted on cabinet base, per bulletin 341c and as follows:

Construction

Kettles shall be Type 304 stainless steel with solid one-piece welded construction, with tubular stainless steel support arms. Rim shall be triple reinforced to resist abuse, with a welded "Butterfly" shaped lip, for easy pouring. Kettles shall have two operating handle lugs so that handle can be attached on right or left side.

36" wide cabinet base shall have stainless steel frame, top deck, double panel access doors, side and rear panels and 6" legs. Front legs shall be adjustable bullet feet while back legs shall have adjustable flanged feet. Cabinet design and trim shall match other HyPLUS™ modular equipment.

Finish

Cabinet base shall be finished to a No. 4 uniform finish. Kettle exteriors shall be polished to a bright high buff finish. Accent strip shall be matt finish polyester film ensuring maximum ease in cleaning and maintaining an attractive appearance.

ASME Code

Kettles shall be ASME Code constructed and National Board registered for operation up to 55 PSI.

Sanitation

Unit shall be designed and manufactured to meet NSF known health department and sanitation codes and be NSF listed.

Sinks/Faucet

Unit shall have one large flush mounted pouring sink positioned within pour path of each kettle. Sink shall be piped to common drain and provided with a removable anti-splash screen. Unit comes standard with hot and cold water faucet with swing spout.

Controls

Each kettle shall have a front mounted steam control valve. Hot and cold water faucet handles shall be front mounted and protected by deck overhang and full width door pulls.

Performance Features

Kettles shall operate dependably at any steam pressure between 5 and 55 PSI. Higher working pressures available as an option.

Installation

Unit requires 3/8" NPT hot and cold water supply lines. Requires single 1 1/2" NPT drain for kettles and sink. Unit requires 1/2" NPT steam connection that delivers a minimum of 54 lbs./hr. at 55 PSI maximum.

Options (See Bulletin AC50)

- Lift-off covers for kettles
- Basket inserts for kettles
- Kettle brush kit

Origin of Manufacture

Kettle and cabinet mounted electric steam boiler shall be made in the United States.

**Stainless Steel
2/3 Steam Jacketed
Tilting Kettles**

**Cabinet Mounted
Direct Steam**

Short Form

Unit shall be a Groen HyPLUS™ style cabinet base with two 20 quart tilting steam jacketed kettles per bulletin 341c. Kettles have one piece welded construction of Type 304 stainless steel with reinforced bar rim and butterfly shaped pouring lip. Stainless steel support arms, and two lugs for right or left hand tilt standard. Cabinet base has stainless steel frame and exterior, removable double panel doors, single pouring sink positioned in front of kettles, hot and cold water fill faucet, and 6" adjustable legs. Hot and cold water, condensate drain and steam connection required, (See reverse side). Made in USA.



Applications

Fresh and
Frozen Vegetables
Gravies
Sauces
Soup
Puddings
Pie Fillings
Pasta

Open kitchen display
cooking



Stainless Steel
2/3 Steam Jacketed
Tilting Kettles

(2) CTDC/3-20-SM

