



**STEAMERS**



**BRAISING PANS**



**COOKER/  
MIXERS**



**KETTLES**



**PRICE  
Effective January 1, 2009  
BOOK**

**COMBINATION  
OVENS**





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## HOW TO PLACE AN ORDER WITH GROEN

### Information required for an order to be finalized:

- An authorized Purchase Order matching the quote or fixed pricing program must be received by the Unified Brands Customer Service Department prior to processing an order. The Purchase Order should include:
  - Customer name and address
  - Purchase Order #
  - Complete shipping address
  - Job name and Installation location (if applicable)
  - Pricing and Discounts by line item including all options and accessories desired
  - Part numbers for standard items ordered. Part numbers should include a list of all characteristics including electrical (Voltage/Phase/Hertz), type of gas (Altitude if over 2,000 ft is required).
    - Gas equipment prices are based on natural or propane (LP) gas
  - Freight payment terms — all orders shipped **FOB Origin**
  - Requested ship or delivery date
- Final signed approved drawings (SAD) including all revisions, if necessary
- Credit approval

**Purchase Order Receipt Acknowledgement** – Acknowledges receipt of your Purchase Order only and does not indicate the start of the lead time commitment. Other information, i.e. final signed approved drawings, may be required to fully process your order.

**Sales Order Confirmation** – Is a contract of acceptance of your Purchase Order and includes a committed ship date. It is subject to the terms and conditions contained within this document and outlined in our current price book. The Sales Order Confirmation supersedes any prior representation of lead times, shipping commitments, or P.O. terms and conditions.

**Revisions** – Complex revisions to drawings may require re-approval and validation of requirements from the customer which could cause delays in the start of the lead times.

**Expedites** – We will make every effort to accommodate customer requests for deliveries outside our committed lead times on an exception basis whenever possible. This may result in an up charge.

## SPECIFICATION AIDS FOR GROEN EQUIPMENT

- 1 **Specification Sheets or Detailed Drawings** are available for all standard Groen equipment and most special order variations. Specification sheets contain key unit dimensions, necessary wall clearances and utility connection requirements. Complete specification catalogs or individual specification sheets are available through the UB Literature Department. Specification sheets for most models are available on the Groen website at [groen.com](http://groen.com).
- 2 The **Groen AutoCAD Library** is available, including all standard Groen equipment in plan, elevation and side views, layered to FEDA/FCSI recommended guidelines. Fourteen-day FREE trial CD libraries available through Groen Marketing Services and are also included with the **Kochman Consultants Ltd. (KCL) CADalog**, which is issued on CD three times a year.
- 3 Groen products are included in **AutoQuotes**, a Windows<sup>®</sup>-based quotation program. This is a professional quotation system for dealers, distributors and manufacturer's reps. Contact AutoQuotes at 904-384-2279 for more information.
- 4 All Groen units covered by this price list are designed to NSF-standards. Pressure vessels are constructed in strict accordance with current ASME code and are factory inspected/stamped and National Board registered. Electronically operated units are UL/cUL or CE listed, as appropriate, and all gas powered units are CSA listed, as appropriate.
- 5 Verbal quotations are provided for customer convenience only and are considered invalid in the absence of a written quotation. Written quotations from Groen are valid for 30 days from quote date unless otherwise specified. Groen assumes no liability for dealer quotations to end-users.

## QUOTE AND PO PROCESSING COMMITMENT

**Our commitment is to meet the published response times so that you will be able to manage the transaction accordingly. The response times are based on the actual handling of the request from receipt to response. The response times are independent of the fulfillment commitment and have no impact on the fulfillment lead-times. We believe by providing you with this information, which you can depend on, it allows everybody in the value chain to be more efficient.**

The response processing time for a quote request is named Quote Response Time (QRT). This time is measured from when a quote request with all requirements is received to the time a quote response is sent. The time includes any drawing requirements (if requested). Revision requests on an existing quote are treated as a new quote request.

The response processing time for a purchase order is named Preliminary Drawing Time (PDT). This time is measured from when a purchase order is received to the time a preliminary drawing is sent for approval. Preliminary

Drawing Time does not begin until all PO required information and/or PO revisions are received.

All products for each product line are divided into levels that correspond with a response time. As the product complexity increases due to options and customization requirements, the level designation changes. As level changes, so does the response time in order to reflect the additional design and engineering time needed to produce an accurate representation of the requirement. Please keep in mind the stated response time begins when we have all information needed for processing.

Through response time management, we can be more flexible and better accommodate those customers that require responses in an expedited situation on an exception basis.

If after reviewing the information you have questions, we encourage you to contact your Unified Brands Regional Sales Manager or your Customer Service Associate.

## QUOTE AND PO PROCESSING COMMITMENT

The information required to process a quote request or purchase order is dependent on type of product and complexity of the requirement. All of the information, if applicable, must be present at the time of request. Response times will not apply until all information is received. Required information is as follows:

- Dealer Name
- Job Name and Location (City, State, Country)
- Sales Rep/Manufacturer Rep
- Contact Name
- Product Number/Model Number (or similar Part Number/Model)

- Product Description
- Complete and detailed specifications
- Consultant Name and Contact information
- Requested turn around time
- Floor Plan and Elevation
- Gas Type (Nat or Propane) or Electric (voltage)
- Hinge Type (Left or Right Hand)
- PSI (direct steam applications)

## GROEN PROCESSING TIMES

Level	Description	QRT	Review	PDT	Approval
		Number of Business Days			
1	SKU – Finished Goods Single Part Number, Stock (unless noted otherwise) and Non-Stock	SAME DAY			
2	SKU + SKU Options – Built to order through a product configurator "M-" (unless part ships loose). Base model does not change.				
3	Price Book Cooker/Mixers (TA/INA)				
4	Modified Base Models + Options – NRE Required, Custom Parts, Agency Testings	2	CUSTOMER REVIEW TIME	3	FINAL CUSTOMER APPROVAL
5	Custom – Project specific, not in configurator	3*		3*	

\*Processing time is an estimated lead time. Complex jobs that require extensive engineering may take longer to complete. A commitment on completion date will be provided within the timeframe shown.

## FULFILLMENT COMMITMENT

Our number one goal is to deliver the best possible service to our customers. The most fundamental aspect of "best service" is shipping quality products within clearly communicated lead times. Groen product lines are structured into a "product architecture" which allows us to commit and deliver on lead times based on the complexity of the product.

**Our commitment is to meet the published lead times so that you will be able to manage the transaction accordingly. The lead times are based on the actual cycle time for a given product to get through the entire order management, engineering and production process. We believe by arming you with this information, which you can depend on, it allows everybody in the value chain to be more efficient.**

The Fulfillment Commitment defines products into five levels (Levels 1–5) with corresponding lead time dates that reflect the number of business days required to process, manufacture and ship an order. All products for each product line are divided into levels that correspond with a lead time. As the product complexity increases due to options and customization requirements, the level designation changes. As levels change, so does the lead time in

order to reflect the additional design, engineering and manufacturing time to produce the quality crafted product.

For more complex product orders, a Purchase Order Receipt Acknowledgement is provided. Please keep in mind the stated lead time begins when we have all information needed to process the order. An order is not available for processing and is not considered a finalized order until all required drawings and revisions have been completed. If we deem that major changes are required to drawings or quoted pricing the order could be subject to approval and validation requirements from the customer which could cause a delay in the start of the lead time. A Sales Order Confirmation that includes a committed ship date will be issued upon completion of the order entry process.

Through lead time management, we can be more flexible and better accommodate those customers that require products in an expedited situation on an exception basis.

If after reviewing the information you have questions, we encourage you to contact your Unified Brands Regional Sales Manager or your Customer Service Associate.

## GROEN PRODUCT CATEGORIES, FAMILIES & LEAD TIMES

The Fulfillment Commitment and the defined Levels tie directly to the product line architecture and extent of complexity. In some product lines, Product Categories and Families align with Levels. Product Categories define products by type, application and features. An example of a Product Category is Kettles. Within a Product Category, products are grouped into Families which have common characteristics. An example of a Family is an AH Floor Kettle in the Kettles Product Category.

CATEGORIES		BRAISING PANS	KETTLES					STEAMERS				COMBINATION OVENS	
FAMILIES		Braising Pan: TD/FPC, BPM-( ) JE/G, BPP-( ) JE/G	Table Top Kettle: TDB, TDBC, TDC, TDH, TDHC, TDA	Floor Kettle: AH, EE, PT, FT, D, DL	Floor Kettle: DEE, DH	Floor Kettle: GPT, GT	Cooker/Mixer: TDB/TA, DEE/TA, DEE/INA, DH/TA, DH/INA, DL/TA, DL/INA	Vortex100: VRC-( )E	SmartSteam100: SSB-( )E, SSB-( )G	HyPerSteam: HY-( )E, HY-( )G	HyPlus: HY-6	Combination Oven: TRI-RES	Combination Oven: C/2-20
LEVEL	DESCRIPTION	NUMBER OF BUSINESS DAYS											
1	SKU - Finished goods single part number; stock* and built-to-order "M-" units in 208-240 Vac or natural gas at 0-2000'.	10* Days	5* Days	10* Days	13* Days	N/A	N/A	5* Days	5* Days	10* Days	15* Days	20* Days	20 Days
2	SKU + SKU options - all other built to order through a product configurator "M-" (unless parts ship loose). Base model does not change.	15 Days	15 Days	15 Days	20 Days	N/A	N/A	10 Days	10 Days	15 Days	20 Days	20 Days	25 Days
3	Price book Cooker/Mixers and GPT/GT Kettles.	N/A	N/A	N/A	N/A	45 Days	30 Days	N/A	N/A	N/A	N/A	N/A	N/A
4	Modified base models + options - NRE required, custom parts, agency tests.	Quoted by Project											
5	Custom - project specific, not in configurator.	Quoted by Project (Prison Package and Non-Standard Options)											

SKU = Stock Keeping Unit

\* Stock items will ship next business day; contact factory for current stock level and product availability

## PRODUCT PACKAGING SHIPPING DIMENSIONS

PRODUCT	WIDTH (IN)	DEPTH (IN)	HEIGHT (IN)	*SHIP WT (LBS)	PACKAGING	CUBE	FREIGHT CODE
<b>BRAISING PANS</b>							
TD/FPC	30	35	30	265	box	18.2	85
BPM/BPP-30E	44	54	53	400	box	72.9	85
BPM/BPP-40E	44	54	53	425	box	72.9	85
BPM/BPP-30G	44	54	53	475	box	72.9	85
BPM/BPP-40G	44	54	53	575	box	72.9	85
<b>TABLE TOP KETTLES</b>							
TDB/6-10	30	35	30	100	box	18.2	85
TDB/TDBC-20/40	30	35	30	155	box	18.2	85
TDH/TDHC-20/40	33	38	36	215	box	26.1	85
TDC/3-3	19	19	20	26	box	4.2	85
TDC/3-6	19	19	20	32	box	4.2	85
TDC/3-10	19	19	20	38	box	4.2	85
TDC/3-20	19	19	20	45	box	4.2	85
TDA/1-40	33	38	36	110	box	26.1	85
T5C/w (1) TDC/3-20	20	25	25	205	crate	7.2	85
T5C/w (2) TDC/3-20	40	25	30	285	crate	17.4	85
T5C/w (3) TDC/3-20	63	30	50	445	crate	54.7	85
T5C/w (1) TDA/1-40	30	25	30	240	crate	13.0	85
T5C/w (2) TDA/1-40	63	25	30	405	crate	27.3	85
T5C/w (1) TDC/3-20 & (1) TDA/1-40	48	25	30	346	crate	20.8	85
(2) CTDC/3-20 (SM)	43	43	76	335	crate	81.3	85
(2) CTDC/3-20 (E)	43	43	76	540	crate	81.3	85
(2) CTDC/3-20 (G)	43	43	76	695	crate	81.3	85
(2) CTDC/3-20	53	47	53	385	crate	76.4	85
(3) CTDC/3-20	53	47	53	590	crate	76.4	85
<b>FLOOR KETTLES</b>							
EE-20	43	43	51	410	box	54.6	85
EE-40	53	46	53	515	box	76.4	85
EE-60	53	46	53	640	box	76.4	85
EE-80	53	47	57	860	box	82.2	85
EE-100	58	58	58	905	crate	112.9	85
DEE/4-20	43	43	52	490	box	55.6	85
DEE/4-40	53	47	53	590	box	76.4	85
DEE/4-60	53	47	53	645	box	76.4	85
AH/1E-20	43	43	51	468	box	54.6	85

PRODUCT	WIDTH (IN)	DEPTH (IN)	HEIGHT (IN)	*SHIP WT (LBS)	PACKAGING	CUBE	FREIGHT CODE
<b>FLOOR KETTLES CONTINUED</b>							
AH/1E-40	53	47	53	620	box	76.4	85
AH/1E-60	53	47	53	940	box	76.4	85
AH/1E-80	58	58	57	1067	crate	111.0	85
AH/1E-100	58	58	57	1135	crate	111.0	85
DH-20	43	43	51	530	box	54.6	85
DH/1-40	53	47	53	640	box	76.4	85
DH-60	53	47	57	810	box	82.2	85
DH-80	60	60	58	930	box	120.8	85
PT/FT-20	43	43	51	179	box	54.6	150
PT-40	43	43	51	220	box	54.6	150
FT-40	53	47	51	220	box	73.5	150
PT/FT-60	53	47	53	235	box	76.4	150
PT/FT-80	53	47	53	288	box	76.4	150
PT/FT-100	53	47	53	300	box	76.4	150
PT/FT-125	60	60	54	604	crate	112.5	150
PT/FT-150	60	60	55	650	crate	114.6	150
GT/GPT-40	53	47	53	255	box	76.4	150
GT/GPT-60	53	47	53	275	box	76.4	150
GTGPT-80	53	47	53	355	box	76.4	150
GT/GPT-100	60	60	50	455	crate	104.2	150
GT/GPT-125	60	60	52	545	crate	108.3	150
GT/GPT-150	60	60	55	640	crate	114.6	150
D/DL-20	43	43	51	215	box	54.6	150
D/DL-40	53	47	53	270	box	76.4	150
D/DL-60	53	47	53	285	box	76.4	150
DL-80	53	47	57	440	box	82.2	150
AHS-40	53	47	53	620	box	76.4	85
DHS-40	53	47	53	640	box	76.4	85
DEES-40	53	47	53	590	box	76.4	85
<b>COOKER/MIXERS</b>							
TDB-20, TA/2	43	43	51	291	box	54.6	85
TDB-40, TA/2	43	43	51	340	box	54.6	85
DEE/4T-40, TA/3	53	47	76	940	crate	109.6	85
DEE/4T-60, TA/3	53	47	76	995	crate	109.6	85
DEE/4T-40, INA/2	53	47	76	940	crate	109.6	85
DEE/4T-60, INA/2	53	47	76	995	crate	109.6	85

## PRODUCT PACKAGING SHIPPING DIMENSIONS

PRODUCT	WIDTH (IN)	DEPTH (IN)	HEIGHT (IN)	*SHIP WT (LBS)	PACKAGING	CUBE	FREIGHT CODE
<b>COOKER/MIXERS CONTINUED</b>							
DHT-40, TA/3	58	58	80	990	crate	155.7	85
DHT-60, TA/3	58	58	80	1160	crate	155.7	85
DHT-40, INA/2	58	58	80	990	crate	155.7	85
DHT-60, INA/2	58	58	80	1160	crate	155.7	85
D-40, TA/3	53	47	76	620	crate	109.6	150
D-60, TA/3	58	58	80	635	crate	155.7	150
D-80, TA/3	58	58	80	790	crate	155.7	150
D-40, INA/2	58	58	80	620	crate	155.7	150
D-60, INA/2	58	58	80	635	crate	155.7	150
D-80, INA/2	58	58	80	790	crate	155.7	150
D-60-60, TA/3	116	58	80	1200	crate	311.5	150
D-80-80, TA/3	116	58	80	1490	crate	311.5	150
<b>VORTEX100 CONNECTIONLESS STEAMERS</b>							
VRC-3E	34	30	31	215	box	18.3	85
VRC-6E	34	30	42	255	box	24.8	85
<b>SMARTSTEAM100 BOILERLESS STEAMERS</b>							
SSB-3E	34	30	31	220	box	18.3	85
SSB-5E	34	30	42	275	box	24.8	85
SSB-3EF	43	43	76	310	box	81.3	85
SSB-5EF	43	43	76	350	box	81.3	85
SSB-10EF	49	49	74	469	box	102.8	85
(2)SSB-3EF	43	43	76	500	box	81.3	85
(2)SSB-5EF	43	43	76	555	box	81.3	85
(2)SSB-10EF	49	49	74	765	box	102.8	85
SSB-3G	34	30	31	240	box	18.3	85
SSB-5G	34	30	42	272	box	24.8	85
SSB-3GF	43	43	76	310	box	81.3	85
SSB-5GF	43	43	76	345	box	81.3	85
SSB-10GF	49	49	74	452	box	102.8	85
(2)SSB-3GF	43	43	76	475	box	81.3	85
(2)SSB-5GF	43	43	76	555	box	81.3	85
(2)SSB-10GF	49	49	74	764	box	102.8	85
<b>HYPERSTEAM ATMOSPHERIC STEAMERS</b>							
HY-3E	34	30	31	175	box	18.3	85
HY-5E	34	30	31	210	box	18.3	85
HY-3EF	43	43	76	250	box	81.3	85

PRODUCT	WIDTH (IN)	DEPTH (IN)	HEIGHT (IN)	*SHIP WT (LBS)	PACKAGING	CUBE	FREIGHT CODE
<b>HYPERSTEAM ATMOSPHERIC STEAMERS CONTINUED</b>							
HY-5EF	43	43	76	305	box	81.3	85
HY-6E	43	43	76	465	box	81.3	85
HY-12E	43	43	51	440	box	54.6	85
(2)HY-3E	34	30	42	305	box	24.8	85
(2)HY-3EF	43	43	76	415	box	81.3	85
(2)HY-5EF	43	43	76	450	box	81.3	85
HY-5G	34	30	42	288	box	24.8	85
HY-5GF	43	43	76	350	box	81.3	85
HY-6G	43	43	76	520	box	81.3	85
(2)HY-5GF	43	43	76	600	box	81.3	85
<b>HYPLUS STEAMERS</b>							
HY-6SE	43	43	76	705	box	81.3	85
HY-6SG-/36	43	43	76	700	box	81.3	85
HY-6SM	43	43	76	390	box	81.3	85
HY-6SE-36	43	43	76	675	box	81.3	85
HY-6SE-36 w/TDC/3-20	43	43	76	675	box	81.3	85
HY-6SG-36 w/TDC/3-20	43	43	76	785	box	81.3	85
HY-6SE-42 w/TDC/3-20	53	47	53	675	box	76.4	85
HY-6SG-42 w/TDC/3-20	53	47	53	785	box	76.4	85
CNEB/-24	43	43	51	407	box	54.6	85
CNGB/-24	43	43	76	460	box	81.3	85
<b>TRI-RES20 TRIPLE MODE SYSTEM</b>							
TRI-RES20G W/STD STAND	49	49	74	1300	crate	102.8	85
TRI-RES20G W/LOW STAND	49	49	74	1300	crate	102.8	85
(2)TRI-RES20G	49	49	80	1810	crate	111.2	85
<b>COMBINATION STEAMER-OVENS</b>							
C/2-20 EFA/EFC	49	49	74	640	box	102.8	85
(2)C/2-20 EFA/EFC	49	49	86	1135	crate	119.5	85
C/2-20 GFA/GFC	49	49	74	860	box	102.8	85
(2)C/2-20 GFA/GFC	49	49	86	1620	crate	119.5	85

\*Average weight, see individual product listing for exact weight.



## FREE-OF-CHARGE MANAGED START UP

Groen believes strongly in the products it builds and backs them with the best warranty in the industry. Standard with every piece of equipment comes the peace of mind that the unit has been thoroughly engineered, properly tested and carefully manufactured to exacting tolerances by a company with over 100 years of industry presence.

In addition, Groen is pleased to offer free of charge, a Managed Equipment Start Up for your new Groen equipment. The Groen dedicated network of Authorized Service Agencies (ASAs) will ensure that your equipment has been installed to factory recommendations and specifications in a manner that will provide you with the most use out of your new Groen equipment.

### Request a Start Up

- Log on to [www.unifiedbrands.net](http://www.unifiedbrands.net) and submit a free start up request. Note: Free Start ups require up to 7 days for scheduling after receipt of your request.
- Your Free Start Up request requires the following information:
  - Sales Order Number
  - Equipment Type
  - Serial Number
  - Requested Start Up Date
  - Site Name
  - Site Address
  - Site Customer Contact (name and telephone number)
- Unified Brands will contact the nearest local Authorized Service Agency (ASA) or designated sub-agent and schedule a free start up per the 7-day leadtime.
- Unified Brands will contact the Site Contact to confirm the requested free start up date.
- Unified Brands will make available to the Dealer/Customer, upon request, a copy of the Free Start Up checklist completed by the ASA.

### Items Included in a Start Up

- Factory installation specification checks:
  - Electric supply line and grounding
  - Gas type and pressure
  - Drain connections
  - Water connections and pressure
  - Installation footprint conditions
  - Mechanical checks
  - Operational start up
- User training – general operation/cleaning.
- Feedback on installation status and any concerns or items that need to be corrected
- Customer acknowledgement of Start Up completion.

### Items Not Covered in a Start Up

- Site readiness – Unified Brands and the Authorized Service Agency are not liable for providing installation services or utilities (such as plumbing, water, gas and electrical power).
- Repairs – Unified Brands and the Authorized Service Agency are not responsible for repairs or remedies to installation errors to bring the site up to minimum factory recommended condition.
- Single Trip – multiple visits are not covered under a free start up.
- 7-Day Minimum – emergency requests, after hours work and requests with less than a 7-day leadtime are not included, but may be considered, providing the Customer agrees to be responsible for the additional charges and costs.

### Start Up Terms and Conditions

- All free start ups must be performed by a local Authorized Service Agency or designated sub-agent.
- All free start ups must be requested through Unified Brands and coordinated by Unified Brands.
- A 7-day minimum lead time is required for all free start up requests. A minimum of 2-days (48 hours) notice is required for rescheduling or cancelling a free start up.
- All free start ups are for a single trip. If the site is not ready or available when the ASA arrives to perform a scheduled free start up and a reschedule or cancellation has not been received within 2-days, any rescheduled start up will be the Customer's sole responsibility.
- Free start ups requested on multiple pieces of equipment at the same location relating to a single sales order, must be performed on the same day and time. The free start up program provides one visit per Sales Order.
- Free start ups are only available within 120 days from date of original equipment shipment or 30 days from date of installation, whichever occurs first.

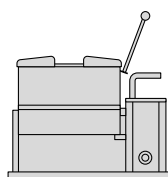


5th Consecutive Year!

**ELECTRIC & GAS Features**

- Proudly made in the U.S.A.
- Performance, water resistance and ergonomics combined in one streamlined new design.
- Narrow-width (only 38 1/2" wide for 30-gallon, only 48" wide for 40-gallon).
- Improved cleanability and aesthetics: rounded leg stands are easier to clean and design now features a one-piece lid with no hard to clean edges.
- High performance—fast, high-capacity pan heats to 350°F in just 4 minutes.
- Faster heat-up, faster cook times and more even cooking.
- Water-resistant—less susceptible to water splashback or spray.
- Center tilt design for pour path optimization also maximizes floor and aisle space.
- Precision thermostat regulates temperature for accurate cooking.
- Single water-resistant control box.
- Smooth-action, quick-tilting body will never jerk or halt when tilting pan—only 23 turns for a full tilt.
- Accessible manual override on power tilt models.
- Improved counterbalanced cover hinge ensures easy operation and cleaning.
- Increased pan size for true working capacity of 30 or 40 gallons.
- Easy to reach right-, left-hand, or rear-mounted faucet.
- Easy-to-clean, 3" radius rounded interiors—no corners to clean.
- Bullet feet are field-retrofittable & interchangeable with flanged feet or casters.
- Strengthened cover hinges for increased durability and longer life.
- Stainless steel interiors with easy-to-clean sanitary finishes make cleanup easy and fast.
- Models are UL listed, CSA design certified and NSF listed, as applicable.
- CE models available - contact factory.
- 5/8" thick clad.

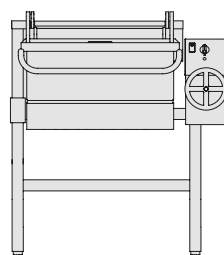
**TD/FPC Table Top, Manual Tilt 10 Gal (37.9L) Electric**



Standard: 7" Pan Depth, 3 Phase, Not Field Convertible From 3 Phase to Single Phase, Single Phase Configuration Can be Built, But Must be Built at Factory

Model No.	Part No.	Base List Price	Width IN (MM)	Depth <sup>2</sup> IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>						
TD/FPC	TD/FPCM-	\$11,830	28 1/2 (724)	27 (686)	20 (508)	260 (118)

**BPM-E Crank Tilt 30 or 40 Gal (113 or 152L) Electric**



30 Gallon Unit Shown

Standard: 10" Pan Depth, Bullet Feet, 3 Phase, Field Convertible to Single Phase, Etch Marks, Faucet Bracket

Model No.	Part No.	Base List Price	Voltage	KW/ hr	Width <sup>1</sup> IN (MM)	Depth <sup>2</sup> IN (MM)	Height <sup>3</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
BPM-30E	BPM-30EM-	\$19,880	208/240	11.5	38 1/2 (984)	39 3/4 (1010)	37 (940)	425 (193)
BPM-40E	BPM-40EM-	\$21,660	208/240	15	48 (1226)	39 3/4 (1010)	37 (940)	510 (232)

<sup>1</sup>Width dimension for all models excludes faucet bracket.  
<sup>2</sup>Depth dimension for all models does not include installation clearance.  
<sup>3</sup>Height dimension for all models is measured to rim height.

Nominal dimensions only—see spec sheets for exact dimensions. Only orders with part numbers will be accepted. See page 5 for factory turnaround time

888-994-7636  
unifiedbrands.net

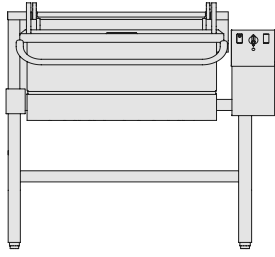
# ECLIPSE™ ERGONOMIC TILTING BRAISING PAN

## BPP-E

### Power Tilt

### 30 or 40 Gal (113 or 152L)

### Electric



40 Gallon Unit Shown

Standard: 10" Pan Depth, Bullet Feet, 3 Phase, Field Convertible to Single Phase, Etch Marks, Faucet Bracket

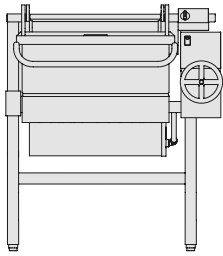
Model No.	Part No.	Base List Price	Voltage	KW/hr	Width <sup>1</sup> IN (MM)	Depth <sup>2</sup> IN (MM)	Height <sup>3</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
BPP-30E	BPP-30EM-	\$20,630	208/240	11.5	38 1/2 (984)	39 3/4 (1010)	37 (940)	435 (198)
BPP-40E	BPP-40EM-	\$22,910	208/240	15	48 (1226)	39 3/4 (1010)	37 (940)	520 (236)

## BPM-G

### Crank Tilt

### 30 or 40 Gal (113 or 152L)

### Gas



30 Gallon Unit Shown

Standard: 10" Pan Depth, Bullet Feet, 0-2000' Elevation, Etch Marks, Faucet Bracket

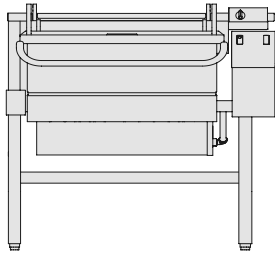
Model No.	Part No.	Base List Price	BTU/hr	Width <sup>1</sup> IN (MM)	Depth <sup>2</sup> IN (MM)	Height <sup>3</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
BPM-30G	BPM-30GM-	\$24,410	104,000	38 1/2 (984)	39 3/4 (1010)	37 (940)	440 (200)
BPM-40G	BPM-40GM-	\$25,970	144,000	48 (1226)	39 3/4 (1010)	37 (940)	540 (246)

## BPP-G

### Power Tilt

### 30 or 40 Gal (113 or 152L)

### Gas



40 Gallon Unit Shown

Standard: 10" Pan Depth, Bullet Feet, 0-2000' Elevation, Etch Marks, Faucet Bracket

Model No.	Part No.	Base List Price	BTU/hr	Width <sup>1</sup> IN (MM)	Depth <sup>2</sup> IN (MM)	Height <sup>3</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
BPP-30G	BPP-30GM-	\$25,770	104,000	38 1/2 (984)	39 3/4 (1010)	37 (940)	450 (205)
BPP-40G	BPP-40GM-	\$27,280	144,000	48 (1226)	39 3/4 (1010)	37 (940)	550 (250)

<sup>1</sup>Width dimension for all models excludes faucet bracket.

<sup>2</sup>Depth dimension for all models does not include installation clearance.

<sup>3</sup>Height dimension for all models is measured to rim height.

Part Number	List Price	Description	TD/FPC	BPM-30E	BPM-30G	BPM-40E	BPM-40G	BPP-30E	BPP-30G	BPP-40E	BPP-40G
<b>OPTIONS</b>											
-	\$0	208/240 Volt, 1 Phase	•	•		•		•		•	
-	\$0	208 Volt, 3 Phase	•	•		•		•		•	
-	\$0	240 Volt, 3 Phase	•	•		•		•		•	
-	\$690	480 Volt, 3 Phase	•	•		•		•		•	
-	\$0	Natural Gas			•		•		•		•
-	\$0	Propane Gas			•		•		•		•
-	\$0	Electric Spark			•		•		•		•
-	\$0	Standing Pilot			•		•				
-	\$0	Elevation 0-2000'			•		•		•		•
-	\$0	Elevation 2001-4000'			•		•		•		•
-	\$0	Elevation 4001-6000'			•		•		•		•
-	\$0	Elevation 6001-8000'			•		•		•		•
-	\$1,080	BPM/BPP Tangent Draw Off (TDO), 2" (Includes Perforated Strainer)		•	•	•	•	•	•	•	•
-	\$1,340	Prison Package, (Quoted Lead Time)	•	•	•	•	•	•	•	•	•
155285	\$580	Table Top Braising Pan 1-Year Warranty Extension (US & Canada)	•								
154581	\$1,060	Floor Model Braising Pan 1-Year Warranty Extension (US & Canada)		•	•	•	•	•	•	•	•
-	\$220	Export Pack	•	•	•	•	•	•	•	•	•
<b>CASTER KIT</b>											
146354	\$487	Caster Kit (Set of 4, 2 Locking, 2 Non-locking)		•	•	•	•	•	•	•	•
<b>CORDS AND PLUGS</b>											
002736	\$3,219	6' Cord, 35 Amp		•		•		•		•	
002739	\$3,592	6' Cord, 45 Amp		•		•		•		•	
<b>COVER</b>											
013927	\$1,173	Lift Off Cover For TD/FPC	•								
<b>FAUCETS</b>											
091869	\$445	Single Pantry Faucet with Swing Spout, Rear Mounted	•	•	•	•	•	•	•	•	•
135383	\$445	Single Pantry Faucet with Swing Spout and Riser, Left Or Right Side Mount		•	•	•	•	•	•	•	•
N25871	\$1,380	Single Pantry Faucet with 48" Spray Hose	•	•	•	•	•	•	•	•	•
128609	\$1,594	Single Pantry Faucet with 60" Spray Hose	•	•	•	•	•	•	•	•	•
078701	\$550	Double Pantry Faucet with Swing Spout, Rear Mounted	•	•	•	•	•	•	•	•	•
135384	\$550	Double Pantry Faucet with Swing Spout and Riser, Left Or Right Side Mount		•	•	•	•	•	•	•	•
040602	\$1,534	Double Pantry Faucet with 48" Spray Hose	•	•	•	•	•	•	•	•	•
N60346	\$1,748	Double Pantry Faucet with 60" Spray Hose	•	•	•	•	•	•	•	•	•
<b>FLANGED FEET</b>											
FL FOOT KIT	\$919	Set of 4 Flanged Feet		•	•	•	•	•	•	•	•
146221	\$460	Set of 2 Flanged Feet		•	•	•	•	•	•	•	•
<b>GAS QUICK DISCONNECT</b>											
140144	\$1,151	1/2" Gas Quick Disconnect with ANSI-standard Restraint Chain			•		•		•		•
<b>PAN CARRIER</b>											
150247	\$904	Pan Carrier, Universal Style		•	•	•	•	•	•	•	•

# ECLIPSE™ ERGONOMIC TILTING BRAISING PAN

Part Number	List Price	Description	TD/FPC	BPM-30E	BPM-30G	BPM-40E	BPM-40G	BPP-30E	BPP-30G	BPP-40E	BPP-40G
<b>STANDS AND COMPONENTS</b>											
131939	\$2,345	Stand For TT Braising Pan with Bullet Feet	•								
124704	\$1,241	Drain Cart, 2 Casters and 2 Slider Feet (for Stand with BF or FF kit)	•								
155354	\$1,241	Drain Cart, 2 Casters and 2 Slider Feet (for Stand with Caster kit)	•								
146301	\$500	Flanged Foot Kit (Set of 4) For Stand	•								
097615	\$288	Flanged Foot Kit (2) For Stand	•								
098611	\$497	Caster Kit (Set of 4, 2 Locking, 2 Non-locking) For Stand	•								
127240	\$231	Stand Mating Bracket	•								
124781	\$185	Drain Cart Plumbing Installation Kit	•								
<b>STEAMER INSERT</b>											
147150	\$1,222	Steamer Insert Kit		•	•	•	•	•	•	•	•
<b>STRAINERS</b>											
079995	\$353	Lip Strainer	•	•	•	•	•	•	•	•	•
130834	\$225	TDO Strainer (Replacement)		•	•	•	•	•	•	•	•
<b>DRAIN CART &amp; TROUGH</b>											
150498	\$4,128	Drain Cart and Trough (BPM & BPP)		•	•	•	•	•	•	•	•

## A Guide to Model Numbers

<b>TD/FPC</b>	Table Top, Electric 10 Gallon Capacity
<b>BPM</b>	Braising Pan with Manual Tilt
<b>BPP</b>	Braising Pan with Power Tilt (and Electric Ignition if Gas Model)
<b>G</b>	Gas Model
<b>E</b>	Electric Model
<b>S</b>	Standing Pilot (Gas units only) with Millivolt Ignition
<b>30</b>	30 Gallon Pan
<b>40</b>	40 Gallon Pan

**Example** BPM-30G • Gas Braising Pan Manual Tilt with 30 Gallon Pan

## Sizing by Portions

The table below lists the batch capacity of Table Top and Floor Model Tilting Braising Pans in liquid measure portions of various sizes. Depending on batch cook time, 4-8 full batches can be prepared in a typical 8-hour work shift.

BRAISING PAN SIZE		PORTIONS: SERVINGS (calculated)					
Gallons	Nominal Capacity	30 ml.	60 ml.	90 ml.	120 ml.	180 ml.	240 ml.
	Liters	1 oz.	2 oz.	3 oz.	4 oz.	6 oz.	8 oz.
10	37.9	1,152	576	384	288	192	144
30	113.7	3,456	1,728	1,152	864	576	432
40	151.6	4,608	2,304	1,536	1,152	768	576

## Heating Performance & Power Input Schedule

The tables below list the BTU firing rates for Gas Tilting Braising Pans and the KW inputs for Electric Tilting Braising Pans.

GAS				
PERFORMANCE	BPM-30G	BPM-40G	BPP-30G	BPP-40G
Firing Rate (BTUs)	104,000	144,000	104,000	144,000

Model	Power	1-Phase AMP Load		3-Phase AMP Load		
		208V	240V	208V	240V	480V
TD/FPC <sup>1</sup>	5.7 KW	27.5	—	16	—	—
TD/FPC <sup>1</sup>	6 KW	—	26.5	—	15	7.5
BPM-30E	11.5 KW	55	48	32	28	14
BPP-30E	11.5 KW	56	48	32	28	14
BPM-40E	15.3 KW	74	64	43	37	19
BPP-40E	15.3 KW	74	64	43	37	19

<sup>1</sup>TD/FPC is not field-convertible from single phase to three phase, but both configurations can be built at factory

# TABLE TOP KETTLES



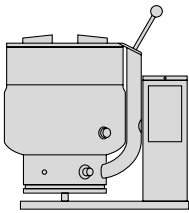
7th Consecutive Year!

## ELECTRIC & GAS Features

- Available in 10 quarts (electric only) and water-resistant 20 and 40 quarts.
- Energy-saving electronic ignition on gas units.
- Models are UL listed, CSA design certified, NSF listed and ASME certified, as applicable.
- Proudly made in the U.S.A.

## TDB Hand Tilt 10, 20 or 40 Qt (9.5, 19 or 37.9L) Electric

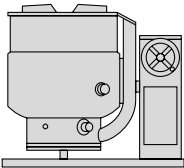
304 Stainless Steel, 50 PSI, Single Phase for 10 Qt; 3 Phase for 20 and 40 Qt, Field Convertible to Single Phase Unless Noted, Faucet Bracket



Model No.	Part No.	Base List Price	208V KW/hr	240V KW/hr	480V KW/hr	Width IN (MM)	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
Configurable									
TDB/6-10	TDB/6-10M-	\$6,630	3.3	4	---	19 (483)	17 (432)	16 5/8 (422)	100 (46)
TDB-20	TDB-20M-	\$7,870	6.3	8.4	6.3	25 5/8 (651)	20 3/4 (527)	23 1/8 (587)	115 (52)
TDB-40	TDB-40M-	\$9,740	10.8	14.4	12	28 (711)	22 3/8 (568)	24 7/8 (632)	190 (86)

## TDBC Crank Tilt 20 or 40 Qt (19 or 37.9L) Electric

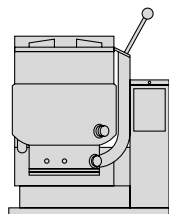
304 Stainless Steel, 50 PSI, 3 Phase, 3 Phase field convertible to single phase



Model No.	Part No.	Base List Price	208V KW/hr	240V KW/hr	480V KW/hr	Width IN (MM)	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
Configurable									
TDBC-20	TDBC-20M-	\$9,270	6.3	8.4	6.3	25 5/8 (650)	25 1/2 (648)	23 1/8 (587)	160 (73)
TDBC-40	TDBC-40M-	\$10,540	10.8	14.4	12	28 (711)	25 1/2 (648)	24 7/8 (632)	195 (88)

## TDH Hand Tilt 20 or 40 Qt (19 or 37.9L) Gas

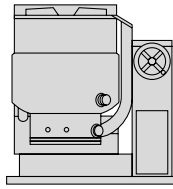
Standard: 304 Stainless Steel, 50 PSI, 0-2000' Elevation



Model No.	Part No.	Base List Price	BTU/hr	Width IN (MM)	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
Configurable							
TDH-20	TDH-20M-	\$14,020	31,000	25 5/8 (650)	30 1/4 (768)	25 1/4 (641)	215 (98)
TDH-40	TDH-40M-	\$16,840	52,000	28 (711)	31 7/8 (810)	29 1/2 (749)	240 (109)

<sup>1</sup>Height dimension for all models is measured to rim height.

**TDHC**      **Crank Tilt**      **20 or 40 Qt (19 or 37.9L)**      **Gas**



Standard: 304 Stainless Steel, 50 PSI, 0-2000' Elevation

Model No.	Part No.	Base List Price	BTU/hr	Width IN (MM)	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
TDHC-20	TDHC-20M-	\$14,870	31,000	25 5/8 (650)	30 1/4 (768)	25 1/4 (641)	220 (100)
TDHC-40	TDHC-40M-	\$17,000	52,000	28 (711)	31 7/8 (810)	29 1/2 (749)	245 (111)

**DIRECT STEAM Features**

- Proudly made in the U.S.A.
- Models are NSF listed and ASME certified, as applicable.

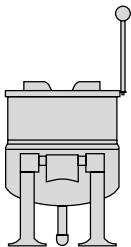
**TABLE TOP MODEL TDC/3 & TDA/1:**

- 55-PSI maximum operating pressure rating.
- Counterbalanced manual tilt.
- Reinforced bar rim and easy pour lip.
- High-polished stainless steel exterior for easy cleaning.
- TDC available in 10 and 20-quarts. TDA available in 40-quarts.

**STEAM GENERATOR CTDC SERIES WITH CABINET BASE:**

- Choice of remote steam source, or gas or electric steam generator.
- Front-mounted steam generator, steam valve and faucet controls.
- Hot and cold water fill faucet.
- Easy-to-clean stainless steel cabinet provides compact 36" workstation.
- Pouring sink with drain and splash screen.

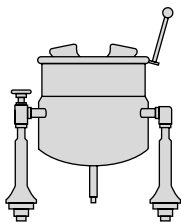
**TDC/3**      **Hand Tilt**      **3, 6, 10 or 20 Qt (2.8, 5.7, 9.5 or 19L)**      **Direct Steam**



Standard: 304 Stainless Steel, 55 PSI

Model No.	Part No.	Base List Price	Width IN (MM)	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>						
TDC/3-3	TDC/3-3M-	\$5,270	12 7/8 (327)	13 1/4 (336)	12 1/8 (308)	25 (11)
TDC/3-6	TDC/3-6M-	\$5,270	14 7/8 (378)	15 1/4 (387)	13 1/8 (333)	35 (16)
TDC/3-10	TDC/3-10M-	\$5,270	12 7/8 (327)	13 1/4 (336)	16 1/8 (409)	40 (18)
TDC/3-20	TDC/3-20M-	\$5,270	14 7/8 (378)	15 1/4 (387)	17 1/8 (438)	50 (23)

**TDA/1-40**      **Hand Tilt**      **40 Qt (37.9L)**      **Direct Steam**



Standard: 304 Stainless Steel, 55 PSI

Model No.	Part No.	Base List Price	Width IN (MM)	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>						
TDA/1-40	TDA/1-40M-	\$8,420	26 3/4 (679)	19 3/4 (502)	22 3/8 (568)	110 (50)

<sup>1</sup>Height dimension for all models is measured to rim height.

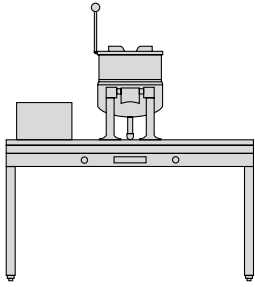
# TABLE TOP KETTLES

## T5C/W

## Hand Tilt Kettle On Table

## Direct Steam

Standard: 304 Stainless Steel, 55 PSI, Steam Trap, Mixing Faucet, Slide Out Dump Tray



Part No.	Width IN (MM)	Depth IN (MM)	Height' IN (MM)	Weight LBS (KG)	List Price	Type/ Level
<b>Table With (1) TDC/3-20 20 Qt (19L) Kettle</b>						
MS4369	20 (508)	23 (584)	46 1/8 (1172)	205 (93)	\$17,360	2
<b>Table With (2) TDC/3-20 20 Qt (19L) Kettles</b>						
MS4371	40 (1016)	23 (584)	46 1/8 (1172)	285 (129)	\$23,160	2
<b>Table With (3) TDC/3-20 20 Qt (19L) Kettles</b>						
MS88327	63 (1600)	23 (584)	46 1/8 (1172)	405 (184)	\$31,880	2
<b>Table With (1) TDA/1-40 40 Qt (37.9L) Kettle</b>						
MS55780	30 (762)	25 (635)	45 3/8 (1152)	240 (109)	\$19,780	2
<b>Table With (2) TDA/1-40 40 Qt (37.9L) Kettles</b>						
140312	63 (1600)	25 (635)	45 3/8 (1152)	540 (246)	\$30,250	2
<b>Table With (1) TDC/3-20 20 Qt (19L) Kettle &amp; (1) TDA/1-40 40 Qt (37.9L) Kettle</b>						
137450	48 (1219)	25 (635)	45 3/8 (1152)	346 (157)	\$26,220	2

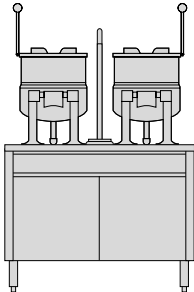
## (2) CTDC/3-20

## Hand Tilt

## (2) 20 Qt (19L)

## Cabinet Base

Standard: (2) 20 Quart (19L) Kettles on Cabinet Base, 304 Stainless Steel, 55 PSI



Part No.	Width IN (MM)	Depth IN (MM)	Height' IN (MM)	Weight LBS (KG)	List Price	Type/ Level
<b>No Boiler</b>						
142837	36 (194)	34 1/4 (870)	43 5/8 (1113)	235 (107)	\$22,640	2
<b>Electric Pressure Boiler, 24KW, 208 Volt, 3 Phase</b>						
137682	36 (194)	34 1/4 (870)	43 5/8 (1113)	655 (298)	\$29,060	2
<b>Electric Pressure Boiler, 36KW, 208 Volt, 3 Phase</b>						
142838	36 (194)	34 1/4 (870)	43 5/8 (1113)	540 (246)	\$30,570	2
<b>Electric Pressure Boiler, 48KW, 208 Volt, 3 Phase</b>						
142839	36 (194)	34 1/4 (870)	43 5/8 (1113)	540 (246)	\$31,410	2
<b>Natural Gas Fired Pressure Boiler, 0-2000' Elevation</b>						
144061	36 (194)	34 1/4 (870)	43 5/8 (1113)	695 (316)	\$33,010	2

'Height dimension for all models is measured to rim height.

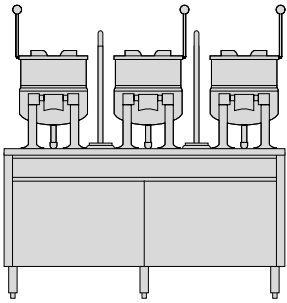
**(3) CTDC/3-20**

**Hand Tilt**

**(3) 20 Qt (19L)**

**Cabinet Base**

Standard: (3) 20 Quart (19L) Kettles on Cabinet Base, 304 Stainless Steel, 55 PSI



Part No.	Width IN (MM)	Depth IN (MM)	Height' IN (MM)	Weight LBS (KG)	List Price	Type/ Level
<b>No Boiler</b>						
142840	54 (1372)	34 1/4 (870)	43 5/8 (1113)	460 (209)	\$33,420	2
<b>Electric Pressure Boiler, 24KW, 208 Volt, 3 Phase</b>						
142841	54 (1372)	34 1/4 (870)	43 5/8 (1113)	735 (334)	\$41,670	2
<b>Electric Pressure Boiler, 36KW, 208 Volt, 3 Phase</b>						
142842	54 (1372)	34 1/4 (870)	43 5/8 (1113)	735 (334)	\$42,040	2
<b>Electric Pressure Boiler, 48KW, 208 Volt, 3 Phase</b>						
142843	54 (1372)	34 1/4 (870)	43 5/8 (1113)	735 (334)	\$42,530	2

TABLE TOP KETTLES

<sup>1</sup>Height dimension for all models is measured to rim height.

# TABLE TOP KETTLES

TABLE TOP KETTLES

Part Number	List Price	Description	TDB/6-10	TDB-20	TDB-40	TDBC-20	TDBC-40	TDH-20	TDH-40	TDHC-20	TDHC-40	TDC/3-3	DTC/3-6	TDC/3-10	TDC/3-20	TDA/1-40
<b>OPTIONS</b>																
-	\$0	208/240 Volt, 1 Phase	•	•	•	•	•									
-	\$0	208 Volt, 3 Phase		•	•	•	•									
-	\$0	240 Volt, 3 Phase		•	•	•	•									
-	\$1,120	480 Volt, 3 Phase		•	•	•	•									
-	\$0	Natural Gas						•	•	•	•					
-	\$0	Propane Gas						•	•	•	•					
-	\$0	Elevation 0-2000'						•	•	•	•					
-	\$0	Elevation 2001-4000'						•	•	•	•					
-	\$0	Elevation 4001-6000'						•	•	•	•					
-	\$0	Elevation 6001-8000'						•	•	•	•					
-	\$650	One Gallon Etch Marks	•	•	•	•	•	•	•	•	•	•	•	•	•	•
-	\$650	4 Liter Etch Marks	•	•	•	•	•	•	•	•	•	•	•	•	•	•
-	\$0	304 Stainless Steel Liner	•	•	•	•	•	•	•	•	•	•	•	•	•	•
-	\$780	316 Stainless Steel Liner	•	•	•	•	•	•	•	•	•	•	•	•	•	•
-	\$830	Prison Package (Quoted Lead Time)	•	•	•	•	•	•	•	•	•	•	•	•	•	•
154582	\$450	Table Top Kettle 1-Year Warranty Extension (US & Canada)	•	•	•	•	•	•	•	•	•	•	•	•	•	•
-	\$220	Export Pack	•	•	•	•	•	•	•	•	•	•	•	•	•	•
<b>BASKET INSERTS</b>																
001110	\$612	Single Basket Insert For 10 Quart Kettle	•											•		
001607	\$630	Single Basket Insert For 20 Quart Electric Or Gas Kettle		•		•		•		•						
001120	\$630	Single Basket Insert For 20 Quart Direct Steam Kettle														•
001121	\$889	Single Basket Insert For All 40 Quart Kettles			•		•	•		•						•
005942	\$138	Nylon Mesh Basket Liner For 20 and 40 Quart Kettle Basket Inserts		•	•	•	•	•	•	•	•				•	•
005093	\$138	Retaining Ring For 20 Gallon Basket Liner		•		•		•		•					•	
005094	\$138	Retaining Ring For 40 Gallon Basket Liner			•		•	•		•						•
<b>COVER</b>																
001107	\$458	Lift Off Cover For 10 Quart Direct Steam Kettle												•		
001108	\$474	Lift Off Cover For 10 Quart Electric and 20 Quart Direct Steam Kettle	•									•	•		•	
128003	\$553	Lift Off Cover For 20 Quart Electric and Gas Kettle		•		•		•		•						
128002	\$687	Lift Off Cover For 40 Quart Kettle			•		•	•		•						•
139805	\$763	Lift Off Cover and Lid Holder For 20 Quart Electric and Gas Kettle		•		•		•		•						
139806	\$901	Lift Off Cover and Lid Holder For 40 Quart Electric and Gas Kettle			•		•	•		•						
133837	\$170	Lid Holder For 20 and 40 Quart Electric and Gas Kettle		•	•	•	•	•	•	•	•					
<b>FAUCETS</b>																
091869	\$445	Single Pantry Faucet with Swing Spout, Gas						•	•	•	•					
019653	\$445	Single Pantry Faucet with Swing Spout, Electric	•	•	•	•	•									
N25871	\$1,380	Single Pantry Faucet with 48" Spray Hose	•	•	•	•	•	•	•	•	•					
128609	\$1,594	Single Pantry Faucet with 60" Spray Hose	•	•	•	•	•	•	•	•	•					
091870	\$550	Double Pantry Faucet with Swing Spout, Gas						•	•	•	•					
019652	\$550	Double Pantry Faucet with Swing Spout, Electric	•	•	•	•	•									
040602	\$1,534	Double Pantry Faucet with 48" Spray Hose	•	•	•	•	•	•	•	•	•					
N60346	\$1,748	Double Pantry Faucet with 60" Spray Hose	•	•	•	•	•	•	•	•	•					

Part Number	List Price	Description	TDB/6-10	TDB-20	TDB-40	TDBC-20	TDBC-40	TDH-20	TDH-40	TDHC-20	TDHC-40	TDC/3-3	DTC/3-6	TDC/3-10	TDC/3-20	TDA/1-40
<b>GAS QUICK DISCONNECT</b>																
140144	\$1,151	1/2" Gas Quick Disconnect with ANSI-standard Restraint Chain						•	•	•	•					
<b>LIP STRAINERS</b>																
005187	\$658	Lip Strainer For 20 Quart Electric and Gas Kettles		•		•		•		•						
005186	\$798	Lip Strainer For 40 Quart Electric and Gas Kettles			•		•	•		•						
<b>STANDS AND COMPONENTS</b>																
124883	\$1,605	Stand For 10 Quart Kettle, with Bullet Feet	•													
124700	\$1,703	Stand For 20 and 40 Quart Electric Kettle, with Bullet Feet		•	•	•	•									
124701	\$1,978	Stand For 20 and 40 Quart Gas Kettle, with Bullet Feet						•	•	•	•					
124704	\$1,241	Drain Cart, 2 Casters and 2 Slider Feet (for Stand with BF or FF Kit)	•	•	•	•	•	•	•	•	•					
155354	\$1,241	Drain Cart, 2 Casters and 2 Slider Feet (for Stand with Caster Kit)	•	•	•	•	•	•	•	•	•					
146301	\$500	Flanged Foot Kit (Set of 4) For Stand	•	•	•	•	•	•	•	•	•					
097615	\$288	Flanged Foot Kit (2) For Stand	•	•	•	•	•	•	•	•	•					
098611	\$497	Caster Kit (Set of 4, 2 Locking, 2 Non-locking) For Stand	•	•	•	•	•	•	•	•	•					
127240	\$231	Stand Mating Bracket	•	•	•	•	•	•	•	•	•					
124781	\$185	Drain Cart Plumbing Installation Kit	•	•	•	•	•	•	•	•	•					
<b>STEAM TRAP COMPONENT KIT</b>																
073385	\$1,151	Steam Trap Assembly Kit For Direct Steam Kettle												•	•	•

## A Guide to Model Numbers

- T** Table Top
- H** Gas Heated Self Contained (eg., TDH, TDHC)
- B** Electric Heated Self Contained (eg., TDB, TDBC)
- C** Crank Tilt (eg., TDHC)
- C Prefix** Cabinet Mounted (eg., CTDC)
- 10, 20, 40** Quart Capacity—Table Top Model

**Example:** TDA/1-40 • Direct Steam, Tilting, Table Mounted, 40-Quart Kettle

## Calculating Steam Requirements

All Direct Steam Kettles (except pre-piped cabinet models) require a steam trap and check valve to operate. A steam trap, pressure reducing valve, gate valve and other necessary plumbing fittings are not provided as standard with the kettle. A steam trap and/or pressure reducing valve can be ordered as an option, at extra cost. All other piping requirements must be supplied by the plumber/installer.

Consideration of boiler location, in relation to the kettle(s), plus the size of the piping used and the number of bends and size reductions, etc., encountered are critical to proper boiler sizing. The table below shows the theoretical heating times and necessary pounds of steam for various kettle sizes, operating with 12, 20, 30 and 45 PSI steam. Remote boiler sizing is a job for professional food service consultants or mechanical engineers.

## Heating Performance

The theoretical performance of 2/3 jacketed Direct Steam Table Top kettles heating a full kettle of water from 60°F to 212°F, at sea level, using saturated steam.

Direct Steam Kettle Size		Working Pressure 12 PSI		Working Pressure 20 PSI		Working Pressure 30 PSI		Working Pressure 45 PSI	
Quarts	Liters	Lbs of Steam per hour <sup>1</sup>	Heating Time (minutes)	Lbs of Steam per hour <sup>1</sup>	Heating Time (minutes)	Lbs of Steam per hour <sup>1</sup>	Heating Time (minutes)	Lbs of Steam per hour <sup>1</sup>	Heating Time (minutes)
10	9	16	6.05	19.5	5	22.5	4.3	26.5	3.7
20	19	32	12.1	39	10	45	8.6	53	7.4
40	38	57	13.7	69	11.3	81	9.7	94	8.3

<sup>1</sup> Average Rate of Steam Flow in Pounds of Steam per Hour

## Sizing by Portions

The following table provides a breakdown of the number of portions (of specified size) that can be prepared in various size kettles. Remember, you can typically turn or produce 4-8 batches of product in a typical 8-hour work shift.

KETTLE SIZE		PORTIONS: SERVINGS (calculated)					
Nominal Capacity Quarts	Liters	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.	240 ml. 8 oz.
10	9.5	320	168	106	80	53	40
20	19	640	320	213	160	106	80
40	37.9	1,280	640	426	320	213	160

## Jacket Pressure/Temperature Relationship

When steam enters a kettle steam jacket, it is under pressure, measured in pounds per square inch (PSI). At sea level and zero PSI, the boiling point of water and temperature of steam is 212°F. At higher pressure, the boiling point of water and steam temperature increases. See table below for this steam/temperature relationship. The result is that the higher the rated jacket pressure of a kettle, the higher the maximum potential surface temperature possible.

A GUIDE TO MAXIMUM OPERATING TEMPERATURES			
Operating Pressure (PSI)	Maximum Temperature (° F)	Operating Pressure (PSI)	Maximum Temperature (° F)
0 lbs	212° F	20 lbs	259° F
2 lbs	219° F	25 lbs	267° F
4 lbs	224° F	30 lbs	274° F
6 lbs	230° F	35 lbs	281° F
8 lbs	235° F	40 lbs	287° F
10 lbs	239° F	45 lbs	292° F
15 lbs	250° F	50 lbs	298° F

## Power Input Schedule

Model	Power	1-Phase AMP Load		3-Phase AMP Load		
		208V	240V	208V	240V	480V
TDB-20	6.3 KW	31	—	18	—	8
TDB-20	8.4 KW	—	35	—	20	—
TDB-40	10.8 KW	52	—	30	—	—
TDB-40	14.4 KW	—	60	—	35	—
TDB-40	12 KW	—	—	—	—	15
TDBC-20	6.3 KW	31	—	18	—	8
TDBC-20	8.4 KW	—	35	—	20	—
TDBC-40	10.8 KW	52	—	30	—	—
TDBC-40	14.4 KW	—	60	—	35	—
TDBC-40	12 KW	—	—	—	—	15
TDB/6-10	3.3 KW	15	—	—	—	—
TDB/6-10	4 KW	—	17	—	—	—

TABLE TOP KETTLES

# FLOOR KETTLES



7th Consecutive Year!

## ELECTRIC & GAS Features

- Proudly made in the U.S.A.
- 2/3 Jacketed Interior.
- Precise thermostatic control.
- Standard 316 Stainless Steel interior protects against high acid food products.
- Models are UL listed, CSA design certified, NSF listed and ASME certified, as applicable.

## STATIONARY FLOOR KETTLE EE & AH:

- 30-PSI maximum operating pressure rating.
- Large 2" product drawoff valve.
- Energy-saving hinged cover standard.

- Energy-saving electronic ignition on gas units.
- Hand-polished steel for easy cleaning.
- Available in 20, 40, 60, 80 and 100 gallons (80 & 100 gallon available through Customer Support only).

## TILTING FLOOR KETTLE DEE/4 & DH:

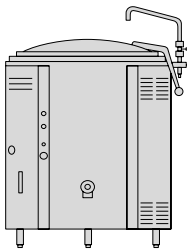
- 50-PSI maximum operating pressure rating.
- Quick-action, manual hand crank tilt control.
- Reinforced bar rim with flow control pouring lip.
- High-polished stainless steel exterior for easy cleaning.
- Available in 20, 40, 60 and 80 gallons (80 gallon available in gas only).

### EE

## Stationary W/2" Tangent Drawoff

### Electric

Standard: Self-Contained, 30 PSI, 1/4" Perforated Strainer, Bullet Feet, 316 Stainless Steel, Hinged Cover, 3 Phase, Faucet Bracket



Shown With Optional Faucet

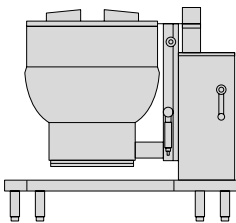
Model No.	Part No.	Base List Price	Capacity GAL (L)	KW/hr	Width IN (MM)	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
EE-20	EE-20M-	\$18,550	20 (76)	10.8	32 1/8 (816)	33 3/4 (857)	37 (940)	410 (186)
EE-40	EE-40M-	\$19,290	40 (152)	21.6	38 1/8 (968)	43 3/4 (1111)	37 (940)	510 (231)
EE-60	EE-60M-	\$24,460	60 (227)	32.4	42 1/8 (1070)	42 3/4 (1086)	40 (1016)	640 (291)
EE-80	EE-80M-	\$29,960	80 (303)	32.4	44 1/8 (1121)	44 3/4 (1137)	44 (1118)	860 (391)
EE-100	EE-100M-	\$34,470	100 (379)	32.4	44 1/8 (1121)	44 3/4 (1137)	50 (1270)	905 (411)

### DEE/4

## Crank Tilt

### Electric

Standard: Self-Contained, 50 PSI, Bullet Feet, 316 Stainless Steel, 3 Phase (Single Phase Must be Done at Factory), Faucet Bracket

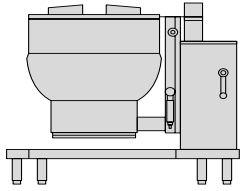


Model No.	Part No.	Base List Price	Capacity GAL (L)	KW/hr	Width IN (MM)	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
DEE/4-20	DEE/4-20M-	\$25,240	20 (76)	10.8	35 (889)	30 3/4 (781)	39 3/8 (1000)	490 (222)
DEE/4-40	DEE/4-40M-	\$26,060	40 (152)	21	47 (1194)	34 1/2 (876)	40 3/8 (1026)	590 (268)
DEE/4-60	DEE/4-60M-	\$29,640	60 (227)	21	47 (1194)	36 3/8 (924)	44 1/8 (1121)	645 (293)

<sup>1</sup>Height dimension for all models is measured to rim height.

## DEES-40 Low-Height Crank Tilt 40 Gal (152L) Electric

Standard: Self-Contained, 50 PSI, Bullet Feet, 316 Stainless Steel, 3 Phase, Faucet Bracket



Model No.	Part No.	Base List Price	KW/hr	Width IN (MM)	Depth IN (MM)	Height' IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
DEES-40	DEES-40M-	\$30,850	21	47 (1194)	36 3/8 (924)	38 7/8 (987)	590 (268)

\*Height dimension for all models is measured to rim height.

Part Number	List Price	Description (ELECTRIC KETTLES ONLY)	EE-20	EE-40	EE-60	EE-80	EE-100	DEE/4-20	DEE/4-40	DEE/4-60	DEES-40
<b>OPTIONS</b>											
-	\$0	208 Volt, 3 Phase	.	.	.	.	.	.	.	.	.
-	\$0	240 Volt, 3 Phase	.	.	.	.	.	.	.	.	.
-	\$1,120	480 Volt, 3 Phase	.	.	.	.	.	.	.	.	.
-	\$650	Etch Marks, 5 Gallon Increments	.	.	.	.	.	.	.	.	.
-	\$650	Etch Marks, 20 Liter Increments	.	.	.	.	.	.	.	.	.
-	\$380	Flanged Feet	.	.	.	.	.	.	.	.	.
-	\$2,100	Tangent Draw Off (TDO) 2" (Standard On EE)	.	.	.	.	.	.	.	.	.
-	\$3,910	Tangent Draw Off (TDO) 3" (Quoted Lead Time)	.	.	.	.	.	.	.	.	.
-	\$1,600	Prison Package, Tilting Kettle (Quoted Lead Time)	.	.	.	.	.	.	.	.	.
-	\$2,760	Prison Package, Non-tilting Kettle (Quoted Lead Time)	.	.	.	.	.	.	.	.	.
154583	\$1,280	Floor Model Electric Kettle 1-Year Warranty Extension (US & Canada)	.	.	.	.	.	.	.	.	.
-	\$220	Export Pack	.	.	.	.	.	.	.	.	.
<b>BASKET INSERTS</b>											
001159	\$3,474	Tri-basket Insert For 20 Gallon Kettle	.	.	.	.	.	.	.	.	.
001161	\$3,740	Tri-basket Insert For 40 Gallon Kettle	.	.	.	.	.	.	.	.	.
001162	\$4,016	Tri-basket Insert For 60 Gallon Kettle	.	.	.	.	.	.	.	.	.
012300	\$137	Nylon Mesh Basket Liner (One Needed For Each Basket)	.	.	.	.	.	.	.	.	.
<b>BRUSH SETS</b>											
104278	\$307	2" Brush Set (Kettle Brush, Drain Valve Brush and Paddle) For 2" TDO	.	.	.	.	.	.	.	.	.
107123	\$307	2" Brush Set (Kettle Brush, Drain Valve Brush and Paddle) For 3" TDO	.	.	.	.	.	.	.	.	.
<b>COVERS</b>											
001134	\$1,194	Lift Off Cover For 20 Gallon Kettle	.	.	.	.	.	.	.	.	.
001136	\$1,194	Lift Off Cover For 40 Gallon Kettle	.	.	.	.	.	.	.	.	.
104282	\$1,331	Lift Off Cover For 40 Gallon Short Kettle	.	.	.	.	.	.	.	.	.
001116	\$1,401	Lift Off Cover For 60 Gallon Kettle	.	.	.	.	.	.	.	.	.
145364	\$2,628	Hinged Cover Kit (No. 51) For 40 Gallon Kettle	.	.	.	.	.	.	.	.	.
148287	\$2,579	Hinged Cover Kit (No. 51) For 40 Gallon Short Kettle	.	.	.	.	.	.	.	.	.
145365	\$2,806	Hinged Cover Kit (No. 51) For 60 Gallon Kettle	.	.	.	.	.	.	.	.	.

FLOOR KETTLES

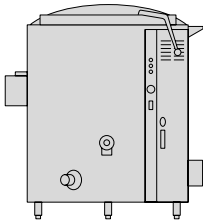
## ELECTRIC FLOOR KETTLES

Part Number	List Price	Description (ELECTRIC KETTLES ONLY)	EE-20	EE-40	EE-60	EE-80	EE=100	DEE/4-20	DEE/4-40	DEE/4-60	DEES-40
<b>FAUCETS</b>											
091876	\$445	Single Pantry Faucet with Swing Spout, 20 and 40 Gallon Tilting Kettle						•	•		•
091878	\$445	Single Pantry Faucet with Swing Spout, 60 Gallon Tilting Kettle								•	
019653	\$445	Single Pantry Faucet with Swing Spout, Non-tilting Kettle	•	•	•	•	•				
N25871	\$1,380	Single Pantry Faucet with 48" Spray Hose	•	•	•	•	•	•	•	•	•
128609	\$1,594	Single Pantry Faucet with 60" Spray Hose	•	•	•	•	•	•	•	•	•
091877	\$550	Double Pantry Faucet with Swing Spout, 20 and 40 Gallon Tilting Kettle						•	•		•
091879	\$550	Double Pantry Faucet with Swing Spout, 60 Gallon Tilting Kettle								•	
019652	\$550	Double Pantry Faucet with Swing Spout, Non-tilting Kettle	•	•	•	•	•				
040602	\$1,534	Double Pantry Faucet with 48" Spray Hose	•	•	•	•	•	•	•	•	•
N60346	\$1,748	Double Pantry Faucet with 60" Spray Hose	•	•	•	•	•	•	•	•	•
<b>MEASURING STRIPS</b>											
005741	\$384	Contour Measuring Strip, 20 Gallon Kettle	•					•			
005743	\$398	Contour Measuring Strip, 40 Gallon Kettle		•					•		
005747	\$413	Contour Measuring Strip, 40 Gallon Short Kettle									•
005744	\$413	Contour Measuring Strip, 60 Gallon Kettle			•					•	
005745	\$429	Contour Measuring Strip, 80 Gallon Kettle				•					
005746	\$445	Contour Measuring Strip, 100 Gallon Kettle					•				
<b>PAN CARRIER</b>											
122891	\$904	Pan Carrier, (40 Gallon and Larger)							•	•	•
<b>LIP STRAINERS</b>											
155286	\$1,721	Lip Strainer, 20 Gallon Tilting Kettle						•			
150536	\$1,951	Lip Strainer, 40 Gallon Kettle							•		
150273	\$2,295	Lip Strainer, 40 Gallon Short Kettle									•
150273	\$2,295	Lip Strainer, 60 Gallon Kettle								•	
<b>DISK STRAINERS</b>											
009044	\$384	1/4" Perforated Disk Strainer For 2" TDO	•	•	•	•	•	•	•	•	•
137431	\$384	1/4" Perforated Disk Strainer For 3" TDO	•	•	•	•	•				
013785	\$384	1/8" Perforated Disk Strainer For 2" TDO	•	•	•	•	•	•	•	•	•
016266	\$384	1/8" Perforated Disk Strainer For 3" TDO	•	•	•	•	•				
013783	\$403	Solid Disk Strainer For 2" TDO	•	•	•	•	•	•	•	•	•
016267	\$403	Solid Disk Strainer For 2" TDO	•	•	•	•	•				

## AH/1E

### Stationary W/2" Tangent Drawoff

### Gas



Standard: Self-Contained, 30 PSI, 1/4" Perforated Strainer, Bullet Feet, 316 Stainless Steel, 0-2000' Elevation, Hinged Cover, Faucet Bracket

Model No.	Part No.	Base List Price	Capacity GAL (L)	BTU/hr	Width IN (MM)	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
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**Configurable**

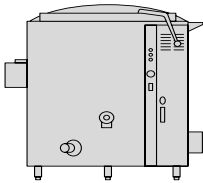
AH/1E-20	AH-20M-	\$20,310	20 (76)	85,000	39 1/2 (1003)	44 3/4 (1137)	40 (1016)	468 (213)
AH/1E-40	AH-40M-	\$22,540	40 (152)	100,000	43 1/4 (1099)	50 1/4 (1276)	41 (1041)	620 (282)
AH/1E-60	AH-60M-	\$28,260	60 (227)	145,000	46 1/4 (1175)	52 1/4 (1327)	48 7/8 (1241)	950 (432)
AH/1E-80	AH-80M-	\$32,900	80 (303)	145,000	48 (1219)	56 1/4 (1429)	56 1/2 (1435)	1070 (486)
AH/1E-100	AH-100M-	\$36,990	100 (379)	145,000	48 (1219)	56 1/4 (1429)	62 1/2 (1588)	1120 (509)

## AHS-40

### Low-Height Stationary W/2" Tangent Drawoff

### 40 Gal (152L)

### Gas



Standard: Self-Contained, 50 PSI, 1/4" Perforated Strainer, Bullet Feet, 316 Stainless Steel, 0-2000' Elevation, Hinged Cover, Faucet Bracket

Model No.	Part No.	Base List Price	BTU/hr	Width IN (MM)	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
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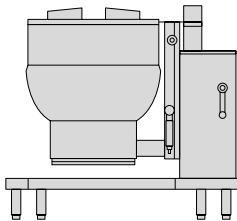
**Configurable**

AHS-40	AHS-40M-	\$21,760	115,000	43 1/4 (1099)	50 1/4 (1276)	38 (965)	620 (282)
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## DH

### Crank Tilt

### Gas



Standard: Self-Contained, 50 PSI, Bullet Feet (excluding DH-80 which has flanged feet), 316 Stainless Steel, 0-2000' Elevation, Faucet Bracket

Model No.	Part No.	Base List Price	Capacity GAL (L)	BTU/hr	Part No.	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
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**Configurable**

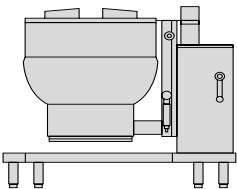
DH-20	DH-20M-	\$32,330	20 (76)	72,000	35 (889)	32 3/4 (832)	39 3/8 (1000)	530 (241)
DH-40	DH-40M-	\$34,440	40 (152)	100,000	47 (1194)	34 5/8 (880)	43 1/8 (1095)	640 (291)
DH-60	DH-60M-	\$41,010	60 (227)	150,000	47 (1194)	42 7/8 (1089)	46 1/4 (1175)	810 (368)
DH-80	DH-80M-	\$46,850	80 (303)	150,000	55 (1397)	47 (1194)	52 (1321)	972 (442)

## DHS-40

### Low-Height Crank Tilt

### 40 Gal (152L)

### Gas



Standard: Self-Contained, 50 PSI, Bullet Feet, 316 Stainless Steel, 0-2000' Elevation, Faucet Bracket

Model No.	Part No.	Base List Price	BTU/hr	Width IN (MM)	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
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**Configurable**

DHS-40	DHS-40M-	\$39,530	150,000	46 (1168)	43 7/8 (1114)	40 5/8 (1032)	645 (293)
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<sup>1</sup>Height dimension for all models is measured to rim height.

# GAS FLOOR KETTLES

Part Number	List Price	Description (GAS KETTLES ONLY)	AH-20	AH-40	AH-60	AH-80	AH-100	AHS-40	DH-20	DH-40	DH-60	DH-80	DHS-40
<b>OPTIONS</b>													
-	\$0	Natural Gas	•	•	•	•	•	•	•	•	•	•	•
-	\$0	Propane Gas	•	•	•	•	•	•	•	•	•	•	•
-	\$0	Elevation 0-2000'	•	•	•	•	•	•	•	•	•	•	•
-	\$0	Elevation 2001-4000'	•	•	•	•	•	•	•	•	•	•	•
-	\$0	Elevation 4001-6000'	•	•	•	•	•	•	•	•	•	•	•
-	\$0	Elevation 6001-8000'	•	•	•	•	•	•	•	•	•	•	•
-	\$650	Etch Marks, 5 Gallon Increments	•	•	•	•	•	•	•	•	•	•	•
-	\$650	Etch Marks, 20 Liter Increments	•	•	•	•	•	•	•	•	•	•	•
-	\$380	Flanged Feet (Standard on DH-80)	•	•	•	•	•	•	•	•	•	•	•
-	\$2,100	Tangent Draw Off (TDO) 2" (Standard on AH)	•	•	•	•	•	•	•	•	•	•	•
-	\$3,910	Tangent Draw Off (TDO) 3" (Quoted Lead Time)	•	•	•	•	•						
-	\$1,600	Prison Package, Tilting Kettle (Quoted Lead Time)							•	•	•	•	•
-	\$2,760	Prison Package, Non-tilting Kettle (Quoted Lead Time)	•	•	•	•	•	•					
154583	\$1,280	Floor Model Gas Non-tilting Kettle 1-Year Warranty Extension (US & Canada)	•	•	•	•	•	•					
155287	\$1,810	Floor Model Gas Tilting Kettle 1-Year Warranty Extension (US & Canada)							•	•	•	•	•
-	\$220	Export Pack	•	•	•	•	•	•	•	•	•	•	•
<b>BASKET INSERTS</b>													
001159	\$3,474	Tri-basket Insert For 20 Gallon Kettle	•						•				
001161	\$3,740	Tri-basket Insert For 40 Gallon Kettle		•						•			
001162	\$4,016	Tri-basket Insert For 60 Gallon Kettle			•						•		
012300	\$137	Nylon Mesh Basket Liner (one Needed For Each Basket)	•	•	•				•	•	•		
<b>BRUSH SETS</b>													
104278	\$307	2" Brush Set (Kettle Brush, Drain Valve Brush and Paddle) For 2" TDO	•	•	•	•	•	•	•	•	•	•	•
107123	\$307	2" Brush Set (Kettle Brush, Drain Valve Brush and Paddle) For 3" TDO	•	•	•	•	•						
<b>COVERS</b>													
001134	\$1,194	Lift off Cover For 20 Gallon Kettle							•				
001136	\$1,194	Lift off Cover For 40 Gallon Kettle								•			
104282	\$1,331	Lift off Cover For 40 Gallon Short Kettle											•
001116	\$1,401	Lift off Cover For 60 Gallon Kettle									•		
145364	\$2,628	Hinged Cover Kit (No. 51) For 40 Gallon Kettle								•			
148287	\$2,579	Hinged Cover Kit (No. 51) For 40 Gallon Short Kettle											•
145365	\$2,806	Hinged Cover Kit (No. 51) For 60 Gallon Kettle									•		
150601	\$3,159	Hinged Cover Kit (No. 51) For 80 Gallon Kettle										•	

Part Number	List Price	Description (GAS KETTLES ONLY)	AH-20	AH-40	AH-60	AH-80	AH-100	AHS-40	DH-20	DH-40	DH-60	DH-80	DHS-40
<b>FAUCETS</b>													
091876	\$445	Single Pantry Faucet with Swing Spout, 20 and 40 Gallon Tilting Kettle							•	•			
091878	\$445	Single Pantry Faucet with Swing Spout, 60 Gallon Tilting Kettle									•		
019653	\$445	Single Pantry Faucet with Swing Spout, Non-tilting Kettle	•	•	•	•	•	•				•	•
N25871	\$1,380	Single Pantry Faucet with 48" Spray Hose	•	•	•	•	•	•	•	•	•	•	•
128609	\$1,594	Single Pantry Faucet with 60" Spray Hose	•	•	•	•	•	•	•	•	•	•	•
091877	\$550	Double Pantry Faucet with Swing Spout, 20 and 40 Gallon Tilting Kettle							•	•			
091879	\$550	Double Pantry Faucet with Swing Spout, 60 Gallon Tilting Kettle									•		
019652	\$550	Double Pantry Faucet with Swing Spout, Non-tilting Kettle	•	•	•	•	•	•				•	•
040602	\$1,534	Double Pantry Faucet with 48" Spray Hose	•	•	•	•	•	•	•	•	•	•	•
N60346	\$1,748	Double Pantry Faucet with 60" Spray Hose	•	•	•	•	•	•	•	•	•	•	•
<b>GAS QUICK DISCONNECT</b>													
140144	\$1,151	1/2" Gas Quick Disconnect with ANSI-standard Restraint Chain	•	•	•	•	•	•	•	•	•	•	•
<b>MEASURING STRIPS</b>													
005741	\$384	Contour Measuring Strip, 20 Gallon Kettle	•						•				
005743	\$398	Contour Measuring Strip, 40 Gallon Kettle		•						•			
005747	\$413	Contour Measuring Strip, 40 Gallon Short Kettle						•					•
005744	\$413	Contour Measuring Strip, 60 Gallon Kettle			•						•		
005745	\$429	Contour Measuring Strip, 80 Gallon Kettle				•						•	
005746	\$445	Contour Measuring Strip, 100 Gallon Kettle					•						
<b>PAN CARRIER</b>													
122891	\$904	Pan Carrier, (40 Gallon and Larger)								•	•	•	•
<b>LIP STRAINERS</b>													
155286	\$1,721	Lip Strainer, 20 Gallon Kettle							•				
150536	\$1,951	Lip Strainer, 40 Gallon Kettle								•			
150273	\$2,295	Lip Strainer, 40 Gallon Short Kettle											•
150273	\$2,295	Lip Strainer, 60 Gallon Kettle									•		
150533	\$2,754	Lip Strainer, 80 Gallon Kettle										•	
<b>DISK STRAINERS</b>													
009044	\$384	1/4" Perforated Disk Strainer For 2" TDO	•	•	•	•	•	•	•	•	•	•	•
137431	\$384	1/4" Perforated Disk Strainer For 3" TDO	•	•	•	•	•						
013785	\$384	1/8" Perforated Disk Strainer For 2" TDO	•	•	•	•	•	•	•	•	•	•	•
016266	\$384	1/8" Perforated Disk Strainer For 3" TDO	•	•	•	•	•						
013783	\$403	Solid Disk Strainer For 2" TDO	•	•	•	•	•	•	•	•	•	•	•
016267	\$403	Solid Disk Strainer For 2" TDO	•	•	•	•	•						

# DIRECT STEAM FLOOR KETTLES

## DIRECT STEAM Features

- Proudly made in the U.S.A.
- 2/3 Jacketed Interior.
- 25-PSI maximum operating pressure rating.
- Choice of pedestal (PT/D) or tri-leg (FT/DL) mounting.
- High-polished stainless steel exterior for easy cleaning.
- Standard 316 Stainless Steel interior protects against high acid food products.
- Available in 20, 40, 60 and 80 gallons (100, 125 & 150 gallon available through Customer Support only).
- Models are NSF listed and ASME certified, as applicable.

## STATIONARY KETTLE PT (PEDESTAL) & FT (LEG):

- Large 2" product drawoff valve.
- Energy-saving hinged cover.

## TILTING FLOOR KETTLE D & DL:

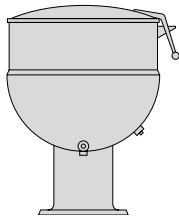
- Quick-action, manual hand crank tilt control.
- Reinforced bar rim with flow control pouring lip.

## PT/FT

## Stationary W/2" Tangent Drawoff

## Direct Steam

Standard: 25 PSI, 1/4" Perforated Strainer, 2/3 Jacket, 316 Stainless Steel, #41 Hinged Cover for 20 & 40 Gallon Models, #51 Hinged Cover for 60 Through 150 Gallon Models, Faucet Bracket



PT Unit Shown

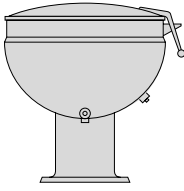
Model No.	Part No.	Base List Price	Capacity GAL (L)	Base <sup>1</sup>	Width IN (MM)	Depth IN (MM)	Height <sup>2</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
PT-20	PT-20M-	\$11,020	20 (76)	PB	22 (559)	26 1/4 (667)	36 (914)	170 (77)
PT-40	PT-40M-	\$12,060	40 (152)	PB	28 (711)	31 3/4 (807)	36 (914)	220 (100)
PT-60	PT-60M-	\$13,810	60 (227)	PB	32 (813)	36 (914)	39 (991)	235 (107)
PT-80	PT-80M-	\$16,680	80 (303)	PB	34 (864)	39 (991)	43 (1092)	252 (115)
PT-100	PT-100M-	POA	100 (379)	PB	38 (965)	40 (1016)	44 (1118)	300 (138)
PT-125	PT-125M-	POA	125 (475)	PB	40 (1016)	42 (1067)	48 (1219)	604 (275)
PT-150	PT-150M-	POA	150 (569)	PB	44 1/2 (1080)	46 (1168)	48 (1219)	650 (296)
FT-20	FT-20M-	\$11,070	20 (76)	TL	24 (610)	27 1/2 (699)	36 (914)	170 (77)
FT-40	FT-40M-	\$12,120	40 (152)	TL	30 (762)	33 (838)	36 (914)	220 (100)
FT-60	FT-60M-	\$13,870	60 (227)	TL	34 (864)	37 (940)	39 (991)	235 (107)
FT-80	FT-80M-	\$16,760	80 (303)	TL	36 (914)	38 (965)	43 (1092)	252 (115)
FT-100	FT-100M-	POA	100 (379)	TL	40 (1016)	40 (1016)	44 (1118)	300 (138)
FT-125	FT-125M-	POA	125 (475)	TL	42 (1067)	42 (1067)	48 (1219)	604 (275)
FT-150	FT-150M-	POA	150 (569)	TL	46 1/2 (1181)	46 (1168)	48 (1219)	650 (296)

<sup>1</sup>PB = Pedestal Base, TL = Tri-Leg With Flanged Feet

<sup>2</sup>Height dimension for all models is measured to rim height.

## GPT/GT

## Stationary Full Jacket W/2" Tangent Drawoff Direct Steam



GPT Unit Shown

Standard: 25 PSI, 1/4" Perforated Strainer, Full Jacket, 316 Stainless Steel, #41 Hinged Cover for 40 Gallon Models, #51 Hinged Cover for All Other Models, Faucet Bracket

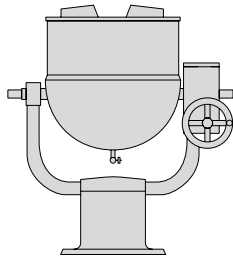
Model No.	Part No.	Base List Price	Capacity GAL (L)	Base <sup>1</sup>	Width IN (MM)	Depth IN (MM)	Height <sup>2</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
GPT-40	GPT-40M-	\$22,570	40 (152)	PB	39 (991)	38 1/4 (972)	36 (914)	255 (116)
GPT-60	GPT-60M-	\$34,040	60 (227)	PB	40 (1016)	42 1/4 (1073)	34 (864)	275 (125)
GPT-80	GPT-80M-	\$35,950	80 (303)	PB	44 (1118)	46 1/4 (1175)	36 (914)	355 (161)
GPT-100	GPT-100M-	POA	100 (379)	PB	48 (1219)	50 1/4 (1276)	39 (991)	455 (207)
GPT-125	GPT-125M-	POA	125 (475)	PB	52 (1321)	54 1/4 (1378)	41 (1041)	545 (248)
GPT-150	GPT-150M-	POA	150 (569)	PB	54 (1372)	56 1/4 (1429)	44 (1118)	640 (291)
GT-40	GT-40M-	\$22,570	40 (152)	TL	38 1/4 (972)	36 (914)	36 (914)	255 (116)
GT-60	GT-60M-	\$34,040	60 (227)	TL	42 1/4 (1073)	40 (1016)	34 (864)	275 (125)
GT-80	GT-80M-	\$35,950	80 (303)	TL	46 1/4 (1175)	44 (1118)	36 (914)	355 (161)
GT-100	GT-100M-	POA	100 (379)	TL	50 1/4 (1276)	48 (1219)	39 (991)	455 (207)
GT-125	GT-125M-	POA	125 (475)	TL	54 1/4 (1378)	52 (1321)	41 (1041)	545 (248)
GT-150	GT-150M-	POA	150 (569)	TL	56 1/4 (1429)	54 (1372)	44 (1118)	640 (291)

FLOOR KETTLES

## D/DL

## Crank Tilt

## Direct Steam



D Unit Shown

Standard: 25 PSI, 2/3 Jacket, 316 Stainless Steel, Faucet Bracket

Model No.	Part No.	Base List Price	Capacity GAL (L)	Base <sup>1</sup>	Width IN (MM)	Depth IN (MM)	Height <sup>2</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
D-20	D-20M-	\$12,080	20 (76)	PB	36 1/4 (921)	23 (584)	36 (914)	215 (98)
D-40	D-40M-	\$13,140	40 (152)	PB	43 (1092)	30 (762)	38 1/2 (978)	270 (123)
D-60	D-60M-	\$16,970	60 (227)	PB	47 (1194)	34 (864)	43 (1092)	280 (127)
DL-20	DL-20M-	\$13,230	20 (76)	TL	36 1/4 (921)	28 7/8 (733)	36 (914)	215 (98)
DL-40	DL-40M-	\$14,200	40 (152)	TL	43 (1092)	34 1/2 (876)	36 (914)	270 (123)
DL-60	DL-60M-	\$16,720	60 (227)	TL	47 (1194)	38 1/4 (972)	44 (1118)	280 (127)
DL-80	DL-80M-	\$19,480	80 (303)	TL	49 (1245)	39 1/4 (997)	48 (1219)	295 (134)

<sup>1</sup> PB = Pedestal Base, TL = Tri-Leg With Flanged Feet

<sup>2</sup>Height dimension for all models is measured to rim height.

# DIRECT STEAM FLOOR KETTLES

Part Number	List Price	Description (DIRECT STEAM KETTLES ONLY)
<b>OPTIONS</b>		
-	\$650	Etch Marks, 5 Gallon Increments
-	\$650	Etch Marks, 20 Liter Increments
-	\$2,100	Tangent Draw Off (TDO), 2" (Standard On EE, AH, PT, FT, GPT and GT)
-	\$3,910	Tangent Draw Off (TDO), 3"
-	\$1,600	Prison Package, Tilting Kettle (Quoted Lead Time)
-	\$2,760	Prison Package, Stationary Kettle (Quoted Lead Time)
155298	\$750	Direct Steam Floor Kettle 1-Year Warranty Extension (US & Canada)
-	\$220	Export Pack
<b>ACCESSORIES</b>		
001159	\$3,474	Tri-basket Insert - 20 Gallon
001161	\$3,740	Tri-basket Insert - 40 Gallon
001162	\$4,016	Tri-basket Insert - 60 Gallon
012300	\$137	Nylon Mesh Basket Liner (One Needed For Each Basket)
<b>BRUSH SETS</b>		
104278	\$307	2" Brush Set (Kettle Brush, Drain Valve Brush and Paddle For 2" TDO)
107123	\$307	3" Brush Set (Kettle Brush, Drain Valve Brush and Paddle For 3" TDO)
<b>COVERS</b>		
001134	\$1,194	Lift Off Cover (No. 31) For 20 Gallon Tilting Kettle
001136	\$1,194	Lift Off Cover (No. 31) For 40 Gallon Tilting Kettle
001116	\$1,401	Lift Off Cover (No. 31) For 60 Gallon Tilting Kettle
145366	\$2,628	Hinged Cover Kit (No. 51) For 40 Gallon Tilting Kettle
145367	\$2,806	Hinged Cover Kit (No. 51) For 60 Gallon Tilting Kettle
145368	\$3,178	Hinged Cover Kit (No. 51) For 80 Gallon Tilting Kettle
<b>FAUCETS</b>		
045701	\$445	Single Pantry Faucet with Swing Spout
135383	\$445	Single Pantry Faucet with Swing Spout
091653	\$445	Single Pantry Faucet with Swing Spout
N25871	\$1,380	Single Pantry Faucet with 48" Spray Hose
128609	\$1,594	Single Pantry Faucet with 60" Spray Hose
078701	\$550	Double Pantry Faucet with Swing Spout
135384	\$550	Double Pantry Faucet with Swing Spout
019652	\$550	Double Pantry Faucet with Swing Spout
040602	\$1,534	Double Pantry Faucet with 48" Spray Hose
N60346	\$1,748	Double Pantry Faucet with 60" Spray Hose



# DIRECT STEAM FLOOR KETTLES

Part Number	List Price	Description (DIRECT STEAM KETTLES ONLY)
<b>MEASURING STRIPS</b>		
005741	\$384	Contour Measuring Strip, 20-gallon Kettle [PT/FT/D/DL-20]
005743	\$398	Contour Measuring Strip, 40-gallon Kettle [PT/FT/D/DL-40]
005744	\$413	Contour Measuring Strip, 60-gallon Kettle [PT/FT/D/DL-60]
005745	\$429	Contour Measuring Strip, 80-gallon Kettle [PT/FT/DL-80]
005746	\$445	Contour Measuring Strip, 100-gallon Kettle [PT/FT-100]
005747	\$413	Contour Measuring Strip, 40-gallon Kettle [GT/GPT-40]
005748	\$413	Contour Measuring Strip, 60-gallon Kettle [GT/GPT-60]
005749	\$429	Contour Measuring Strip, 80-gallon Kettle [GT/GPT-80]
005750	\$445	Contour Measuring Strip, 100-gallon Kettle [GT/GPT-100]
155288	\$466	Contour Measuring Strip, 125-gallon Kettle [GT/GPT-125]
155289	\$493	Contour Measuring Strip, 150-gallon Kettle [GT/GPT-150]
<b>PAN CARRIER</b>		
122891	\$904	Pan Carrier (40 Gallon and Larger Tilting Kettles)
<b>LIP STRAINERS</b>		
155286	\$1,721	Lip Strainer, 20-gallon Kettle [D/DL-20]
150536	\$1,951	Lip Strainer, 40-gallon Kettle [D/DL-40]
150273	\$2,295	Lip Strainer, 60-gallon Kettle [D/DL-60]
150510	\$2,754	Lip Strainer, 80-gallon Kettle [DL-80]
<b>TDO STRAINERS</b>		
009044	\$384	1/4" Perforated Disk Strainer For 2" TDO
137431	\$384	1/4" Perforated Disk Strainer For 3" TDO
013785	\$384	1/8" Perforated Disk Strainer For 2" TDO
016266	\$384	1/8" Perforated Disk Strainer For 3" TDO
013783	\$403	Solid Disk Strainer For 2" TDO
016267	\$403	Solid Disk Strainer For 3" TDO
<b>STEAM PRESSURE REGULATING VALVES</b>		
010044	\$783	Steam Pressure Regulating Valve, 1/2"
010047	\$1,264	Steam Pressure Regulating Valve, 3/4"
010050	\$1,151	Steam Pressure Regulating Valve, 1"
<b>STEAM TRAP COMPONENT KITS (ASSEMBLY REQUIRED)</b>		
155290	\$1,151	Steam Trap Assembly, 1/2" Kettle Inlet, 1/2" Kettle Outlet; Stationary Kettle
016418	\$1,151	Steam Trap Assembly, 1/2" Kettle Inlet, 1/2" Kettle Outlet; Tilting Kettle
027431	\$1,221	Steam Trap Assembly, 3/4" Kettle Inlet, 1/2" Kettle Outlet; Stationary Kettle
025374	\$1,151	Steam Trap Assembly, 3/4" Kettle Inlet, 1/2" Kettle Outlet; Tilting Kettle
155291	\$85	3/4" To 1/2" Reducer
155292	\$85	1" To 3/4" Reducer

•• = Quantity of 2 required

# DIRECT STEAM FLOOR KETTLES

PT-20	PT-40	PT-60	PT-80	PT-100	PT-125	PT-150	FT-20	FT-40	FT-60	FT-80	FT-100	FT-125	FT-150	D-20	D-40	D-60	DL-20	DL-40	DL-60	DL-80	GPT-40	GPT-60	GPT-80	GPT-100	GPT-125	GPT-150	GT-40	GT-60	GT-80	GT-100	GT-125	GT-150																													
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## A Guide to Model Numbers

A, EE, PT, FT, GPT, GT	Stationary
L	Legs
F	Mounted on Legs
P	Mounted on Pedestal Base
D	Tilting Kettle
T	Tangent Draw-Off Valve on Floor Kettles (eg., FT-20)
H	Gas-Heated Self-Contained (eg., AH, TDH, DH)
E	Electric-Heated Self-Contained (eg., EE, DEE)
-20, 40, 60, etc.	Gallon Capacity–Floor Kettle

**Example:** DEE/4T-40 • Electric, 2" TDO, Tilting, 40-gallon Floor Kettle

## Calculating Steam Requirements

All Direct Steam Kettles require a steam trap and check valve to operate. A steam trap, pressure reducing valve, gate valve and other necessary plumbing fittings are not provided as standard with the kettle. A steam trap and/or pressure reducing valve can be ordered as an option, at extra cost. All other piping requirements must be supplied by the plumber/installer.

Consideration of boiler location, in relation to the kettle(s), plus the size of the piping used and the number of bends and size reductions, etc., encountered are critical to proper boiler sizing. The table below shows the theoretical heating times and necessary pounds of steam for various kettle sizes, operating with 12, 20, 30 and 45 PSI steam. Remote boiler sizing is a job for professional foodservice consultants or mechanical engineers.

## Heating Performance

The theoretical performance of 2/3 jacketed Direct Steam Floor Kettles heating a full kettle of water from 60°F to 212°F, at sea level, using saturated steam.

Direct Steam Kettle Size		Working Pressure 12 PSI		Working Pressure 20 PSI		Working Pressure 30 PSI		Working Pressure 45 PSI	
Gallons	Liters	Lbs. of Steam per hour <sup>1</sup>	Heating Time (minutes)	Lbs. of Steam per hour <sup>1</sup>	Heating Time (minutes)	Lbs. of Steam per hour <sup>1</sup>	Heating Time (minutes)	Lbs. of Steam per hour <sup>1</sup>	Heating Time (minutes)
5	19	32	12.1	39	10	45	8.6	53	7.4
10	38	57	13.7	69	11.3	81	9.7	94	8.3
20	76	89	17.5	108	14.4	127	12.4	147	10.6
40	152	151	20.7	183	17.1	214	14.7	249	12.6
60	227	202	23.3	245	19.2	285	16.5	332	14.2
80	303	228	27.5	277	22.6	322	19.5	376	16.7
100	379	292	26.8	354	22.2	413	19.0	480	16.3
125	474	323	30.4	392	25.1	456	21.5	531	18.5
150	569	395	29.8	479	24.6	558	21.1	649	15.1

<sup>1</sup> Average Rate of Steam Flow in Pounds of Steam per Hour

## Sizing by Portions

The following table provides a breakdown of the number of portions (of specified size) that can be prepared in various size kettles. Remember, you can typically turn or produce 4-8 batches of product in a typical 8-hour work shift.

KETTLE SIZE		PORTIONS: SERVINGS (calculated)					
Nominal Capacity		30 ml.	60 ml.	90 ml.	120 ml.	180 ml.	240 ml.
Gallons	Liters	1 oz.	2 oz.	3 oz.	4 oz.	6 oz.	8 oz.
5	19	640	320	213	160	106	80
10	37.9	1,280	640	426	320	213	160
20	76	2,304	1,152	768	576	384	288
40	152	4,480	2,240	1,493	1,120	746	560
60	227	6,656	3,328	2,218	1,664	1,109	832
80	303	8,960	4,480	2,986	2,240	1,493	1,120
100	379	10,880	5,440	3,626	2,720	1,813	1,360
125	474	13,440	6,720	4,480	3,360	2,240	1,680
150	569	16,000	8,000	5,333	4,000	2,666	2,000

## Jacket Pressure/Temperature Relationship

When steam enters a kettle steam jacket, it is under pressure, measured in pounds per square inch (PSI). At sea level and zero PSI, the boiling point of water and temperature of steam is 212°F. At higher pressure, the boiling point of water and steam temperature increases. See table below for this steam/temperature relationship. The result is that the higher the rated jacket pressure of a kettle, the higher the maximum potential surface temperature possible.

A GUIDE TO MAXIMUM OPERATING TEMPERATURES			
Operating Pressure (PSI)	Maximum Temperature (° F)	Operating Pressure (PSI)	Maximum Temperature (° F)
0 lbs	212° F	20 lbs	259° F
2 lbs	219° F	25 lbs	267° F
4 lbs	224° F	30 lbs	274° F
6 lbs	230° F	35 lbs	281° F
8 lbs	235° F	40 lbs	287° F
10 lbs	239° F	45 lbs	292° F
15 lbs	250° F	50 lbs	298° F

## Power Input Schedule

Model	Power	1-Phase AMP Load		3-Phase AMP Load		
		208V	240V	208V	240V	480V
EE-20	10.8 KW	52	—	30	—	—
EE-20	12 KW	—	52	—	30	15
EE-40	21.6 KW	103	—	60	—	—
EE-40	24 KW	—	104	—	60	29
EE-60	32.4 KW	—	—	90	—	—
EE-60	36 KW	—	—	—	90	45
DEE/4-20	10.8 KW	52	—	30	—	—
DEE/4-20	12 KW	—	53	—	30	15
DEE/4-40	21.6 KW	103	—	60	—	—
DEE/4-40	24 KW	—	104	—	60	29
DEE/4-60	21.6 KW	103	—	60	—	—
DEE/4-60	24 KW	—	104	—	60	29

# COOKER/MIXERS

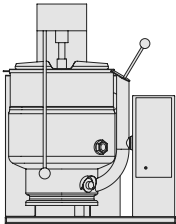
## ELECTRIC, GAS & DIRECT STEAM Features

- Proudly made in the U.S.A.
- The efficiency of Groen steam jacketed kettles with the convenience of a mixer.
- Superior design reduces waste—food product doesn't get stuck or burnt around the edges or at the pouring lip.
- Advanced inclined agitator design for mixing action that gently lifts and folds food product of various consistencies without damaging it during cooking.
- Advanced mixing action speeds up cooking, allowing food product to come into contact with the inner kettle wall, where steam heat is applied.
- Optional double-pantry hot and cold faucet easily allows addition of hot or cold water as needed while cooking or cleaning.
- 50 PSI gives a higher working pressure with quicker heat-up and recovery times.
- 2" tangent draw-off valve design for Electric Tilt and Gas Tilt models make for smoother flow, less trapping of food.
- 316 stainless steel interior protects entire food contact surface from high-acid food products.
- Infinite variable-speed agitator with electronic controls for easy use has controlled mixing action to ensure uniform food product consistency.
- Acid-etched fill gallon volume level markings make it easy to measure food product amounts.
- Models are UL listed, CSA design certified and NSF listed, as applicable.

## TDB, TA/2

## Table Top W/Twin Agitator 20 or 40 Qt (19 or 37.5L) Electric

Standard: Self-Contained, 50 PSI, 316 Stainless Steel, 208 Volt, 3 Phase, KW/hr is for Kettle Only

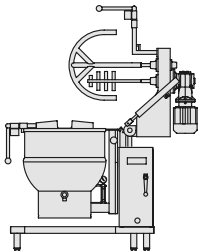


Model No.	Part No.	Base List Price	KW/hr	Width IN (MM)	Depth IN (MM)	Height' IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
TDB-20, TA/2	140086	\$29,480	6.3	27 1/2 (699)	30 1/2 (775)	23 1/8 (587)	291 (132)
TDB-40, TA/2	141146	\$30,780	10.8	27 1/2 (699)	30 1/2 (775)	24 7/8 (632)	340 (155)

## DEE/4T, TA/3

## Floor Model W/Twin Agitator 40 or 60 Gal (152 or 227L) Electric

Standard: Self-Contained, 50 PSI, 316 Stainless Steel, 2" Tangent Drawoff, 208 Volt, 3 Phase, KW/hr is for Kettle Only



Model No.	Part No.	Base List Price	KW/hr	Width IN (MM)	Depth IN (MM)	Height' IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
DEE/4T-40, TA/3	142492	\$89,400	21	47 (1194)	42 1/4 (1072)	40 3/8 (1026)	840 (382)
DEE/4T-60, TA/3	142493	\$96,260	21	47 (1194)	44 1/8 (1121)	44 1/8 (1121)	895 (407)

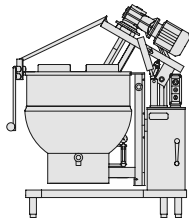
\*Height dimension for all models is measured to rim height.

## DEE/4T, INA/2

## Floor Model W/Inclined Agitator

40 or 60 Gal  
(152 or 227L)

Electric



Standard: Self-Contained, 50 PSI, 316 Stainless Steel, 2" Tangent Drawoff, 208 Volt, 3 Phase, KW/hr is for Kettle Only

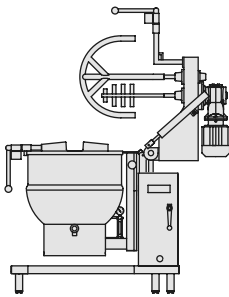
Model No.	Part No.	Base List Price	KW/hr	Width IN (MM)	Depth IN (MM)	Height' IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
DEE/4T-40, INA/2	142494	\$79,310	21	48 (1226)	31 (787)	39 1/2 (1003)	840 (382)
DEE/4T-60, INA/2	142495	\$96,260	21	54 (1371)	33 (838)	42 3/4 (1086)	895 (407)

## DHT, TA/3

## Floor Model W/Twin Agitator

40 or 60 Gal  
(152 or 227L)

Gas



Standard: Self-Contained, 50 PSI, 316 Stainless Steel, 2" Tangent Drawoff, 0-2000' Elevation, Natural Gas, BTU/hr is for Kettle Only

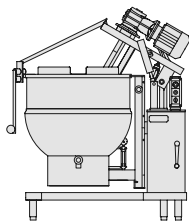
Model No.	Part No.	Base List Price	BTU/hr	Width IN (MM)	Depth IN (MM)	Height' IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
DHT-40, TA/3	142489	\$90,000	100,000	47 (1194)	34 (876)	43 1/8 (1095)	890 (405)
DHT-60, TA/3	142490	\$101,530	150,000	47 (1194)	43 7/8 (1092)	46 1/4 (1175)	1060 (482)

## DHT, INA/2

## Floor Model W/Inclined Agitator

40 or 60 Gal  
(152 or 227L)

Gas



Standard: Self-Contained, 50 PSI, 316 Stainless Steel, 2" Tangent Drawoff, 0-2000' Elevation, Natural Gas, BTU/hr is for Kettle Only

Model No.	Part No.	Base List Price	BTU/hr	Width IN (MM)	Depth IN (MM)	Height' IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
DHT-40, INA/2	149032	\$76,580	100,000	47 (1194)	34 (864)	43 1/8 (1095)	890 (405)
DHT-60, INA/2	142491	\$78,630	150,000	47 (1194)	43 7/8 (1092)	46 1/4 (1175)	1060 (482)

\*Height dimension for all models is measured to rim height.

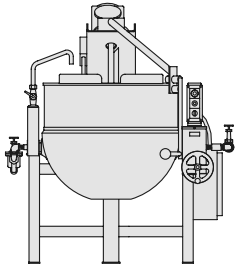
# COOKER/MIXERS

## DL, TA/3

### Floor Model W/Twin Agitator

40, 60 or 80 Gal  
(152, 227 or 303L)

Direct  
Steam



Standard: 50 PSI, 316 Stainless Steel, 2" Flush-Mounted Ball Valve (bottom outlet)

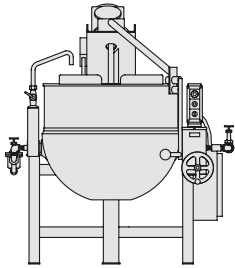
Model No.	Part No.	Base List Price	Width IN (MM)	Depth IN (MM)	Height' IN (MM)	Weight LBS (KG)
<b>Configurable</b>						
DL-40, TA/3	142481	\$73,560	40 (1041)	60 (1524)	32 1/2 (978)	520 (236)
DL-60, TA/3	142482	\$76,410	45 (1143)	62 (1575)	43 (1092)	570 (259)
DL-80, TA/3	142483	\$78,960	49 (1245)	64 (1626)	43 1/2 (1105)	620 (282)

## DL, INA/2

### Floor Model W/Inclined Agitator

40, 60 or 80 Gal  
(152, 227 or 303L)

Direct  
Steam



Standard: 50 PSI, 316 Stainless Steel, 2" Flush-Mounted Ball Valve (bottom outlet)

Model No.	Part No.	Base List Price	Width IN (MM)	Depth IN (MM)	Height' IN (MM)	Weight LBS (KG)
<b>Configurable</b>						
DL-40, INA/2	142484	\$73,710	41 (1041)	45 (1143)	38 1/2 (978)	520 (236)
DL-60, INA/2	142485	\$76,540	45 (1143)	49 (1245)	43 (1092)	570 (259)
DL-80, INA/2	142486	\$78,690	49 (1245)	53 7/8 (1346)	43 1/2 (1105)	620 (282)

\*Height dimension for all models is measured to rim height.

Part Number	List Price	Description	TDB-20/ TA/2	TDB-40, TA/2	DEE/4T-40, TA/3	DEE/4T-40, INA/2	DEE/4T-60, TA/3	DEE/4T-60, INA/2	DHT-40, TA/3	DHT-40, INA/2	DHT-60, TA/3	DHT-60, INA/2	DL-40, TA/3	DL-40, INA/2	DL-60, TA/3	DL-60, INA/2	DL-80, TA/3	DL-80, INA/2
<b>OPTIONS</b>																		
-	\$0	208 Volt, 3 Phase	•	•	•	•	•	•										
-	\$0	240 Volt, 3 Phase (Quoted Lead Time)	•	•	•	•	•	•										
-	\$1,300	480 Volt, 3 Phase (Quoted Lead Time)	•	•	•	•	•	•										
-	\$650	Etch Marks, 1 Gallon Increments	•	•														
-	\$650	Etch Marks, 4 Liter Increments	•	•														
-	\$650	Etch Marks, 5 Gallon Increments			•	•	•	•	•	•	•	•	•	•	•	•	•	•
-	\$650	Etch Marks, 20 Liter Increments			•	•	•	•	•	•	•	•	•	•	•	•	•	•
-	\$0	Natural Gas							•	•	•	•	•					
-	\$0	Propane Gas (Quoted Lead Time)							•	•	•	•	•					
-	\$0	Elevation 0-2000' (Quoted Lead Time)							•	•	•	•	•					
-	\$0	Elevation 2001-4000' (Quoted Lead Time)							•	•	•	•	•					
-	\$0	Elevation 4001-6000' (Quoted Lead Time)							•	•	•	•	•					
-	\$0	Elevation 6001-8000' (Quoted Lead Time)							•	•	•	•	•					
-	\$0	Tangent Draw Off (TDO) 2" (Standard on DEE and DH)			•	•	•	•	•	•	•	•	•					
-	\$0	Flush-mount Ball Valve 2" (Standard on DL)											•	•	•	•	•	•
-	\$1,600	Prison Package, Tilting Kettle (Quoted Lead Time)			•	•	•	•	•	•	•	•	•	•	•	•	•	•
155293	\$2,130	Table Top Cooker/mixer 1-Year Warranty Extension (US & Canada)	•	•														
155294	\$3,400	Floor Model Cooker/mixer 1-Year Warranty Extension (US & Canada)			•	•	•	•	•	•	•	•	•	•	•	•	•	•
-	\$220	Export Pack	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
<b>BRUSH SETS</b>																		
104278	\$307	2" Brush Set (Kettle Brush, Drain Valve Brush and Paddle) For 2" TDO			•	•	•	•	•	•	•	•	•	•	•	•	•	•
<b>FAUCETS</b>																		
019653	\$445	Single Pantry Faucet with Swing Spout	•	•														
091876	\$445	Single Pantry Faucet with Swing Spout			•	•			•	•								
091878	\$445	Single Pantry Faucet with Swing Spout					•	•			•	•						
045701	\$445	Single Pantry Faucet with Swing Spout											•	•				
135383	\$445	Single Pantry Faucet with Swing Spout													•	•	•	•
N25871	\$1,380	Single Pantry Faucet with 48" Spray Hose	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
128609	\$1,594	Single Pantry Faucet with 60" Spray Hose	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
019652	\$550	Double Pantry Faucet with Swing Spout	•	•							•	•	•	•	•	•	•	•
091877	\$550	Double Pantry Faucet with Swing Spout			•	•			•	•								
091879	\$550	Double Pantry Faucet with Swing Spout					•	•			•	•						
078701	\$550	Double Pantry Faucet with Swing Spout											•	•				
135384	\$550	Double Pantry Faucet with Swing Spout													•	•	•	•
040602	\$1,534	Double Pantry Faucet with 48" Spray Hose	•	•	•	•			•	•	•	•	•	•	•	•	•	•
N60346	\$1,748	Double Pantry Faucet with 60" Spray Hose	•	•	•	•			•	•	•	•	•	•	•	•	•	•
<b>GAS QUICK DISCONNECT</b>																		
140144	\$1,151	1/2" Gas Quick Disconnect with ANSI-standard Restraint Chain							•	•	•	•						

COOKER/MIXERS

## COOKER/MIXERS

Part Number	List Price	Description	TDB-20/ TA/2	TDB-40, TA/2	DEE/4T-40, TA/3	DEE/4T-40, INA/2	DEE/4T-60, TA/3	DEE/4T-60, INA/2	DHT-40, TA/3	DHT-40, INA/2	DHT-60, TA/3	DHT-60, INA/2	DL-40, TA/3	DL-40, INA/2	DL-60, TA/3	DL-60, INA/2	DL-80, TA/3	DL-80, INA/2
<b>MEASURING STRIPS</b>																		
005743	\$398	Contour Measuring Strip, 40 Gallon Kettle			•	•			•	•			•	•				
005744	\$413	Contour Measuring Strip, 60 Gallon Kettle					•	•			•	•			•	•		
005745	\$429	Contour Measuring Strip, 80 Gallon Kettle															•	•
<b>PAN CARRIER</b>																		
122891	\$904	Pan Carrier, (40 Gallon and Larger)			•	•	•	•	•	•	•	•	•	•	•	•	•	•
<b>LIP STRAINERS</b>																		
150536	\$1,951	Lip Strainer, 40 Gallon Kettle			•	•			•	•			•	•				
150273	\$2,295	Lip Strainer, 60 Gallon Kettle					•	•			•	•			•	•		
150510	\$2,754	Lip Strainer, 80 Gallon Kettle															•	•
<b>DISK STRAINERS</b>																		
009044	\$384	1/4" Perforated Disk Strainer For 2" TDO	•	•	•	•	•	•	•	•	•	•						
013785	\$384	1/8" Perforated Disk Strainer For 2" TDO	•	•	•	•	•	•	•	•	•	•						
013783	\$403	Solid Disk Strainer For 2" TDO	•	•	•	•	•	•	•	•	•	•						
<b>STEAM PRESSURE REGULATING VALVES</b>																		
010047	\$1,264	Steam Pressure Regulating Valve, 3/4"											•	•	•	•	•	•
<b>STEAM TRAP COMPONENT KITS (ASSEMBLY REQUIRED)</b>																		
027431	\$1,221	Steam Trap Assembly, 3/4" Kettle Inlet, 1/2" Kettle Outlet; Stationary Kettle											•	•	•	•	•	•
155291	\$85	3/4" To 1/2" Reducer											•	•	•	•	•	•
<b>STANDS AND COMPONENTS</b>																		
131943	\$2,345	Stand For TT Cooker/Mixer With Bullet Feet	•	•														
124704	\$1,241	Drain Cart, 2 Casters and 2 Slider Feet (For Stand with BF or FF Kit)	•	•														
155354	\$1,241	Drain Cart, 2 Casters and 2 Slider Feet (For Stand with Caster Kit)	•	•														
146301	\$500	Flanged Foot Kit (Set of 4) For Stand	•	•														
097615	\$288	Flanged Foot Kit (2) For Stand	•	•														
098611	\$497	Caster Kit (Set of 4), 2 Locking, 2 Non-Locking) For Stand	•	•														
127240	\$231	Stand Mating Bracket	•	•														
124781	\$185	Drain Cart Plumbing Installation Kit	•	•														

## A Guide to Model Numbers

<b>TD</b>	Table Top Tilting Cooker/Mixer Kettle (eg., TDB-20)
<b>H</b>	Gas-Heated Self-Contained Cooker/Mixer Kettle (eg., DH)
<b>E</b>	Electric-Heated Self-Contained Cooker/Mixer Kettle (eg., DEE)
<b>DH</b>	Tilting Gas Cooker/Mixer Kettle
<b>DEE</b>	Tilting Electric Cooker/Mixer Kettle
<b>DL</b>	Tilting Direct Steam Cooker/Mixer Kettle
<b>-TA/2</b>	Twin Agitator—Table Top Cooker/Mixer Kettle
<b>-TA/3</b>	Twin Agitator—Floor Cooker/Mixer Kettle
<b>-INA/2</b>	Inclined Agitator—Floor Cooker/Mixer Kettle Only
<b>-20, 40</b>	Quart Capacity—Table Top Cooker/Mixer Kettle
<b>-40, 60, etc.</b>	Gallon Capacity—Floor Cooker/Mixer Kettle

**Example:** TDB-20, TA/2 • Table Top, Tilting, Twin Agitator, 20-Quart Cooker/Mixer Kettle

## Calculating Steam Requirements

All Cooker/Mixers require a steam trap and check valve to operate. Steam trap, pressure reducing valve, gate valve and other necessary plumbing fittings are provided as standard with the Cooker/Mixer. Consideration of boiler location, in relation to the kettle(s), plus the size of the piping used and the number of bends and size reductions, etc., encountered are critical to proper boiler sizing. The table below shows the theoretical heating times and necessary pounds of steam for various Cooker/Mixer sizes, operating with 50 PSI steam. Remote boiler sizing is a job for professional food service consultants or mechanical engineers.

## Heating Performance

The theoretical performance of Direct Steam Cooker/Mixers—heating a full cooker/mixer of water from 60°F to 212°F, at sea level, using saturated steam.

DIRECT STEAM COOKER/MIXER SIZE		WORKING PRESSURE 50 PSI	
Size	Liters	Pounds of Steam per hour <sup>1</sup>	Heating Time (minutes)
40 Gallon	152	249	12.6
60 Gallon	227	332	14.2
80 Gallon	303	376	16.7

<sup>1</sup> Average Rate of Steam Flow in Pounds of Steam per Hour

## Sizing by Portions

The following table provides a breakdown of the number of portions (of specified size) that can be prepared in various size kettles. Remember, you can typically produce 4-8 batches of product in a typical 8-hour work shift.

COOKER/MIXER SIZE		PORTIONS: SERVINGS (calculated)					
Quart/Gallon	Nominal Capacity Liters	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.	240 ml. 8 oz.
20 Quart	19	480	240	160	120	80	60
40 Quart	38	1120	560	373	280	186	140
40 Gallon	152	4,480	2,240	1,493	1,120	746	560
60 Gallon	227	6,656	3,328	2,218	1,664	1,109	832
80 Gallon	303	8,960	4,480	2,986	2,240	1,493	1,120

## Jacket Pressure/Temperature Relationship

When steam enters a kettle steam jacket, it is under pressure, measured in pounds per square inch (PSI). At sea level and zero PSI, the boiling point of water and temperature of steam is 212°F. At higher pressure, the boiling point of water and steam temperature increases. The result is that the higher the rated jacket pressure of a kettle, the faster the cooking time.

Groen Cooker/Mixers are ASME-rated for 50 PSI operation and have a maximum temperature of 298°F.

# VORTEX<sup>®</sup>

CONNECTIONLESS STEAMER 100

## ELECTRIC Features

- Medium-duty steamer applications for cook and hold batch steaming.
- Powers down to hold temperature when food is finished cooking.
- No wasted electricity.
- No wasted water.
- No hot or cold spots.
- Better cooking at lower utility costs.
- Convection fan to circulate steam throughout cooking cavity for fast, even cooking.
- Durable field reversible doors (right or left-hand swing) standard.
- Easy, push-up door latch.
- 4-gallon water reservoir is the largest available—less time filling tank.
- Easy install, with no drain or water hookups required—plugs in with standard 5-foot cord (6E/1 Phase excluded).
- No water treatment filters, daily blow downs, or deliming required.
- Mirror finish interior and removable pan racks for easy cleaning.
- 3 and 6-pan units can be stacked to create 6, 9 or 12-pan units.
- 3 and 6-pan units can mount on a stand or on a table, depending on kitchen setup.

- Heating element is not immersed in water.
- Extended hold feature holds food safely at 150°F to 200°F in high humidity heat.
- Switches into hold mode automatically.
- Electronic timer with buzzer alerts you when product has reached desired cook time.
- Uses ordinary tap water—resolves poor water quality or low water pressure issues.
- Low water indicator gives alert when the reservoir is low and shuts down for safety if no response—just refill to automatically restart.
- Quickly and easily reheats foods to serving temperature.
- Serves as cook and hold mobile catering unit.
- Models are UL listed and NSF listed, as applicable.
- Proudly made in the U.S.A.
- ENERGY STAR certified.

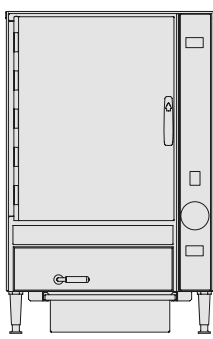


**ONE-YEAR OR 2000 OPERATING HOURS WARRANTY ON EVERY VORTEX100 MODEL**

## VRC-(\*)E

## Table Top

## Electric



6-Pan Unit Shown

Stock: 208V, 3 Phase, Left-Hinged Door, 4" legs standard

Model No.	Part No.	Base List Price	No. of Pans	KW/hr	Width IN (MM)	Depth IN (MM)	Height <sup>1</sup> IN (MM)	Weight LBS (KG)
<b>Stock Item</b>								
VRC-3E	VRC-3E	\$8,650	3	9	21 3/4 (553)	31 (787)	19 1/2 (495)	215 (98)
VRC-6E	VRC-6E	\$10,630	6	10	21 3/4 (553)	31 (787)	29 1/4 (743)	255 (116)
<b>Configurable</b>								
VRC-3E	VRC-3EM-	\$8,310	3	9	21 3/4 (553)	31 (787)	19 1/2 (495)	215 (98)
VRC-6E	VRC-6EM-	\$10,290	6	10	21 3/4 (553)	31 (787)	29 1/4 (743)	255 (116)

<sup>1</sup>Height dimension = add 4 1/2" (114) for legs.  
 \*Value in parentheses is determined by pan capacity (i.e. VRC-3E for 3-pan unit).

Nominal dimensions only—see spec sheets for exact dimensions. Only orders with part numbers will be accepted. See page 5 for factory turnaround time

**888-994-7636**  
**unifiedbrands.net**

# VORTEX100® CONNECTIONLESS STEAMERS

Part Number	List Price	Description	VRC-3E	VRC-6E
<b>OPTIONS</b>				
-	\$0	208 Volt, 1 Phase, Hardwire	•	•
-	\$0	240 Volt, 1 Phase, Hardwire	•	•
-	\$0	208 Volt, 3 Phase, Cord and Plug Provided	•	•
-	\$0	240 Volt, 3 Phase, Cord and Plug Provided	•	•
-	\$650	480 Volt, 3 Phase, Cord and Plug Provided	•	•
-	\$0	Left Hand Door Hinge	•	•
-	\$0	Right Hand Door Hinge	•	•
-	\$0	Manual Fill and Drain, Standard	•	•
-	\$2,070	Auto Fill and Drain, Factory Installed	•	•
-	\$340	Set of 4" Legs (4 Each)	•	•
155297	\$450	Connectionless Steamer 1-Year Warranty Extension (US & Canada)	•	•
-	\$220	Export Pack	•	•
<b>STANDS</b>				
142361	\$2,175	Stand, Single Unit, Bullet Feet	•	•
142363	\$2,539	Stand, Double Stack 3-pan Units, Bullet Feet	•	
142365	\$2,539	Stand, Double Stack 6-pan Units, Bullet Feet		•
<b>PAN RACKS</b>				
142373	\$844	Pan Rack Kit For Single Stand	•	•
<b>CASTERS AND FLANGED FEET</b>				
098611	\$497	Caster Kit For Single or Double Stand, 2 Locking and 2 Non-locking	•	•
146301	\$500	Flanged Foot Kit (4) For Single or Double Stand	•	•
097615	\$288	Flanged Foot Kit (2) For Single or Double Stand	•	•
<b>WATER GRATE</b>				
141752	\$361	Water Grate (For Container Heat Up In Steamer)	•	•
<b>DRAIN KIT</b>				
160136	\$170	Drain Kit (Replaces Drain Pan)	•	•

## Easy Order Process

- Table Top units include four legs
- For single-stacked stand-mounted units, order one unit and one stand
- For double-stacked stand-mounted units, order two units and one stand

## POWER INPUT SCHEDULE

Model	Power	1-Phase AMP Load		3-Phase Amp Load		
		208V	240V	208V	240V	480V
VRC-3E	9KW	43.3	38	25	22	11
VRC-6E	10KW	49	43	28	25	13

## A Guide to Model Numbers

**VRC** VORTEX100 Connectionless Steamer  
**-3E** 3-Pan Electric Model  
**-6E** 6-Pan Electric Model

**Example:** VRC-3E • VORTEX100 3-Pan Electric Connectionless Steamer

## A Guide to Pan Capacity

Model	12" x 20" x 2 1/2" Steamer Pans	12" x 20" x 4" Steamer Pans	Dimensions HxWxD** (mm)	Power Input
3-Pan Table Top	3	2	23 3/4" x 21 3/4" x 31" 600 x 552 x 787	9 KW
3-Pan on Stand	3	2	51" x 21 3/4" x 31" 1295 x 552 x 787	9 KW
3-Pan Double-Stacked* Unit on Stand	6	4	60 1/2" x 25 1/2" x 31 1/4" 1537 x 648 x 794	9 KW***
6-Pan Table Top	6	4	33 1/2" x 21 3/4" x 31" 850 x 552 x 787	10 KW
6-Pan on Stand	6	4	51" x 21 3/4" x 31" 1295 x 552 x 787	10 KW
6-Pan Double-Stacked* Unit on Stand	12	8	70 1/4" x 25 1/2" x 31 1/4" 1784 x 648 x 794	10 KW***

\*Double pan capacity with Double-Stacked stands

\*\*Add 3 1/2" height for stands with casters

\*\*\*Per cavity

## Pan Capacity Table Sizing by Portions

The following table provides a breakdown by portions (of specified size) that can be prepared in various size steamer pans. For production capacity, multiply the number of pans per steamer load by the number of batches per work period or work day. Data applies to full-size (12x20") steamer/hotel pans.

Pan Depth		Nominal Capacity		Portions: Servings (calculated)					
Inches	MM	Quarts	Liters	30 ml 1 oz	60 ml 2 oz	90 ml 3 oz	120 ml 4 oz	180 ml 6 oz	240 ml 8 oz
2 1/2	65	8.3	7.9	268	134	89	67	44	33
4	100	14.1	13.3	452	226	150	113	75	56
6	150	21.4	20.2	684	342	228	171	114	85

# smartsteam™

## BOILERLESS STEAMER 100



### ELECTRIC & GAS Features

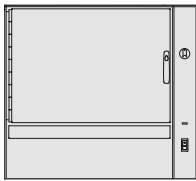
- Heavy-duty steamer applications for a la carte steaming.
- Energy/water optimized design saves on utility costs, compared to conventional steamers.
- Most powerful boilerless steamer on the market—in both gas and electric.
- Fast, high capacity steamer for large, high capacity operations that's easy to install, operate and maintain.
- Fastest preheat and cook times in the business, no recovery issues.
- Field-reversible doors (right or left-hand swing) standard.
- Bad-water proof—uses even poor quality tap water.
- Less maintenance—just wipe down the cavity/probes and you're done.
- Single-point water connection on all models, even if stacked.
- Single-point gas connection on all gas models, even if stacked.
- Standard automatic water fill and drain for easy, convenient operation.
- Cook multiple food types with multiple cook times.
- Convection fan circulates steam throughout the cooking cavity for fast, even cooking from pan to pan.
- Rock-solid doors with push-up door handles—no hands required.
- More flexibility:
  - Stacked 3-pan models to create 6-pan capacity
  - Stacked 5-pan models to create 10-pan capacity
  - Stacked 10-pan models to create 20-pan capacity
  - 3 and 5-pan models can be set on a table or stand-mounted, while 10-pan models are stand-mounted only
  - 3, 5 and 10-pan models can use standard 2.5" deep steamer pans (10-pan models can also use 18 x 26" bake pans)
- Adding cold pans of food doesn't lower cavity or water temperature, steam stays hot due to the steam lid.
- No side vents for increased water-resistance, saving kitchen and hood vent space.
- Easy-to-clean stainless steel interiors with mirror finishes.
- All stands are shipped with bullet feet, field-installable casters and flanged feet are available.
- Models are UL listed, CSA design certified and NSF listed, as applicable.
- Proudly made in the U.S.A.

### TWO-YEAR OR 4000 OPERATING HOURS WARRANTY ON EVERY SMARTSTEAM100 MODEL

### ELECTRIC Features

- Generates higher output: 3 pan-9 KW, 5 pan-12 KW, 10 pan-21 KW.
- Dry heating element is not immersed in water, providing longer element life, uniform heat distribution and less wasted energy.

### SSB-(\*)E



3-Pan Unit Shown

### Table Top/Stand Mounted

### Electric

Standard: Single Water Connection, 3 Phase, Field Convertible to Single Phase for 208/240 volt only, Left-Hinged Door

Model No.	Part No.	Base List Price	No. of Pans	KW/hr	Width IN (MM)	Depth <sup>1</sup> IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Stock Item - 208V, 3 Phase</b>								
SSB-3E	SSB-3E	\$9,570	3	9	21 3/4 (553)	29 7/8 (759)	21 1/8 (537)	220 (100)
SSB-5E	SSB-5E	\$12,610	5	12	21 3/4 (553)	29 7/8 (759)	27 5/8 (702)	275 (125)
<b>Configurable</b>								
SSB-3E	SSB-3EM-	\$9,570	3	9	21 3/4 (553)	29 7/8 (759)	21 1/8 (537)	220 (100)
SSB-5E	SSB-5EM-	\$12,610	5	12	21 3/4 (553)	29 7/8 (759)	27 5/8 (702)	275 (125)
SSB-10EF	SSB-10EFM-	\$25,690	10	21	30 5/8 (778)	34 1/4 (870)	58 5/8 (1489)	469 (213)

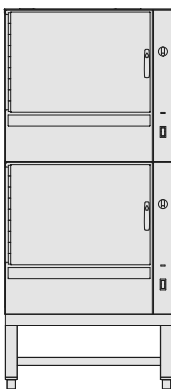
<sup>1</sup>Depth dimension for all models does not include installation clearance.

\*Value in parentheses is determined by pan capacity (i.e. SSB-3E for 3-pan electric unit).

## (2)SSB-(\*)EF

## Stand Mounted, Double-Stacked

## Electric



10-Pan Unit Shown

Standard: Single Water Connection, 3 Phase, Field Convertible to Single Phase for the 208/240 volt only

Model No.	Part No.	Base List Price	No. of Pans	KW/hr Per Cavity	Width IN (MM)	Depth <sup>1</sup> IN (MM)	Height <sup>2</sup> IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
(2)SSB-3EF	(2)SSB-3EFM-	\$21,080	6	9	21 3/4 (553)	29 7/8 (758)	61 1/8 (1553)	500 (227)
(2)SSB-5EF	(2)SSB-5EFM-	\$26,750	10	12	21 3/4 (553)	29 7/8 (758)	64 3/4 (1645)	545 (248)
(2)SSB-10EF	(2)SSB-10EFM-	\$51,040	20	21	30 5/8 (778)	34 1/4 (870)	64 5/8 (1642)	627 (285)

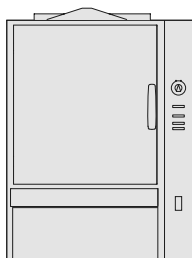
## GAS Features

- Produces more power: 3 pan-54,000 BTUs, 5 pan-62,000 BTUs, 10 pan-100,000 BTUs
- State-of-the-art infrared burners use gas more efficiently, providing uniform heat distribution and less wasted energy

## SSB-(\*)G

## Table Top/Stand Mounted

## Gas



5-Pan Unit Shown

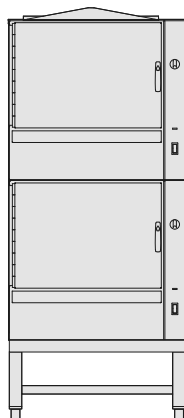
Standard: Single Water Connection, Natural Gas, 0-2000' Elevation, Left-Hinged Door

Model No.	Part No.	Base List Price	No. of Pans	BTU/hr	Width IN (MM)	Depth <sup>1</sup> IN (MM)	Height <sup>2</sup> IN (MM)	Weight LBS (KG)
<b>Stock Item</b>								
SSB-5G	SSB-5G	\$15,400	5	62,000	21 5/8 (549)	32 (813)	27 5/8 (702)	272 (124)
<b>Configurable</b>								
SSB-3G	SSB-3GM-	\$11,640	3	54,000	21 5/8 (549)	32 (813)	21 (534)	240 (109)
SSB-5G	SSB-5GM-	\$15,400	5	62,000	21 5/8 (549)	32 (813)	27 5/8 (702)	272 (124)
SSB-10GF	SSB-10GFM-	\$25,470	10	100,000	30 5/8 (778)	45 1/4 (1149)	58 5/8 (1489)	452 (206)

## (2)SSB-(\*)GF

## Stand Mounted, Double-Stacked

## Gas



10-Pan Unit Shown

Standard: Single Water Connection, Natural Gas, 0-2000' Elevation, Left-Hinged Door

Model No.	Part No.	Base List Price	No. of Pans	BTU/hr Per Cavity	Width IN (MM)	Depth <sup>1</sup> IN (MM)	Height <sup>2</sup> IN (MM)	Weight LBS (KG)
<b>Stock Item</b>								
(2)SSB-5GF	(2)SSB-5GF	\$29,870	10	62,000	21 3/4 (553)	36 1/8 (918)	64 3/4 (1645)	556 (253)
<b>Configurable</b>								
(2)SSB-3GF	(2)SSB-3GFM-	\$26,170	6	54,000	21 3/4 (553)	36 1/8 (918)	61 1/8 (1553)	475 (216)
(2)SSB-5GF	(2)SSB-5GFM-	\$29,870	10	62,000	21 3/4 (553)	36 1/8 (918)	64 3/4 (1645)	556 (253)
(2)SSB-10GF	(2)SSB-10GFM-	\$51,100	20	100,000	30 5/8 (778)	44 1/2 (1130)	64 5/8 (1642)	764 (347)

<sup>1</sup>Depth dimension for all models does not include installation clearance.  
<sup>2</sup>Height dimensions for all gas models do not include flue/flue protector height.  
<sup>\*</sup>Value in parentheses is determined by pan capacity (i.e. SSB-3E for 3-pan electric unit).

# SMARTSTEAM100™ BOILERLESS STEAMERS

Part Number	List Price	Description	SSB-3E	SSB-5E	SSB-10EF	(2)SSB-3EF	(2)SSB-5EF	(2)SSB-10EF	SSB-3G	SSB-5G	SSB-10GF	(2)SSB-3GF	(2)SSB-5GF	(2)SSB-10GF
<b>OPTIONS</b>														
-	\$0	208 Volt, 1 Phase	•	•		•	•							
-	\$0	240 Volt, 1 Phase	•	•		•	•							
-	\$0	208 Volt, 3 Phase	•	•	•	•	•	•						
-	\$0	240 Volt, 3 Phase	•	•	•	•	•	•						
-	\$640	480 Volt, 3 Phase (Per Cavity)	•	•	•	••	••	••						
-	\$0	Left Hand Door Hinge	•	•	•	•	•	•	•	•	•	•	•	•
-	\$0	Right Hand Door Hinge	•	•	•	•	•	•	•	•	•	•	•	•
-	\$0	Natural Gas							•	•	•	•	•	•
-	\$0	Propane Gas							•	•	•	•	•	•
-	\$0	Elevation, 0-2000'							•	•	•	•	•	•
-	\$0	Elevation, 2001-4000'							•	•	•	•	•	•
-	\$0	Elevation, 4001-6000'							•	•	•	•	•	•
-	\$0	Elevation, 6001-8000'							•	•	•	•	•	•
-	\$2,600	Prison Package	•	•	•	•	•	•	•	•	•	•	•	•
-	\$220	Export Pack	•	•	•	•	•	•	•	•	•	•	•	•
<b>LEG SET</b>														
153371	\$328	4" Leg Set (4)	•	•					•	•				
<b>FIELD STACKING KITS (includes stand)</b>														
146297	\$2,586	Field Stacking Kit, SSB-3E	•											
145118	\$2,628	Field Stacking Kit, SSB-5E		•										
146402	\$3,618	Field Stacking Kit, SSB-10E			•									
146298	\$3,230	Field Stacking Kit, SSB-3G							•					
145119	\$3,828	Field Stacking Kit, SSB-5G								•				
146403	\$3,618	Field Stacking Kit, SSB-10G									•			
<b>GAS QUICK DISCONNECT</b>														
140144	\$1,151	1/2" Gas Quick Disconnect with ANSI-standard Restraint Chain							•	•		•	•	
150529	\$1,239	1/2" Gas Quick Disconnect with ANSI-standard Restraint Chain									•			•
<b>HEAT SHIELD KIT</b>														
148131	\$866	Heat Shield Kit, 3-pan Unit	•						•					
147542	\$866	Heat Shield Kit, 5 Or 10-pan Unit		•	•					•	•			
147583	\$1,168	Heat Shield Kit, Double 3-pan Unit				•						•		
147445	\$1,168	Heat Shield Kit, Double 5 Or 10-pan Unit					•	•					•	•
<b>STANDS</b>														
143670	\$1,983	Stand, Single 3 or 5-pan Unit, Bullet Feet	•	•					•	•				
145571	\$2,189	Stand, Single 10-pan Unit, Bullet Feet			•						•			
146003	\$2,036	Stand, Double Stack 3-pan Units, Bullet Feet				•						•		
140187	\$2,189	Stand, Double Stack 5-pan Units, Bullet Feet					•						•	
145545	\$2,189	Stand, Double Stack 10-pan Units, Bullet Feet						•						•

•• Quantity of 2 required

Part Number	List Price	Description	SSB-3E	SSB-5E	SSB-10EF	(2)SSB-3EF	(2)SSB-5EF	(2)SSB-10EF	SSB-3G	SSB-5G	SSB-10GF	(2)SSB-3GF	(2)SSB-5GF	(2)SSB-10GF
<b>CASTERS AND FLANGED FEET</b>														
098611	\$497	Caster Kit For Single or Double Stand, 2 Locking and 2 Non-locking			•	•	•	•			•	•	•	•
146301	\$500	Flanged Foot Kit (4) For Single or Double Stand			•	•	•	•			•	•	•	•
097615	\$288	Flanged Foot Kit (2) For Single or Double Stand				•	•					•	•	
<b>PAN RACK KIT</b>														
145117	\$938	Pan Rack Kit For Single Stands	•	•	•				•	•	•			
<b>WATER TREATMENT</b>														
149100	\$557	SmartSteam Water Treatment Kit	•	•	•	•	•	•	•	•	•	•	•	•
149101	\$362	SmartSteam Water Treatment Replacement Filter Cartridge	•	•	•	•	•	•	•	•	•	•	•	•

SMARTSTEAM

## Guide to Model Numbers

SSB	SmartSteam100 Boilerless Steamer
-3, 5, 10	Pan Capacity (12" x 20" x 2 1/2")
(2)	Double-Stacked (2 cavities) Model
-G	Gas Model
-E	Electric Model
-EF/-GF	Stand-Mounted Model

**Example:** SSB-10GF • Stand-Mounted, Gas, 10-Pan SmartSteam100 Boilerless Steamer

## Guide to Pan Capacity

MODELS	12" x 20" x 1" Steamer Pans	12" x 20" x 2 1/2" Steamer Pans	12" x 20" x 4" Steamer Pans	18" x 26" U.S. Bake Pans
SSB-3E/G	6	3	2	—
SSB-5E/G	10	5	3	—
(2) SSB-3E/G	12	6	4	—
(2) SSB-5EF/GF	20	10	6	—
SSB-10EF/GF	20	10	6	10
(2)SSB-10EF/GF	40	20	12	20

## Pan Capacity Table Sizing by Portions

The following table provides a breakdown by portions (of specified size) that can be prepared in various size steamer pans. For production capacity, multiply the number of pans per steamer load by the number of batches per work period or work day. Data applies to full-size (12x20") steamer/hotel pans.

Pan Depth		Nominal Capacity		Portions: Servings (calculated)					
Inches	MM	Quarts	Liters	30 ml 1 oz	60 ml 2 oz	90 ml 3 oz	120 ml 4 oz	180 ml 6 oz	240 ml 8 oz
2 1/2	65	8.3	7.9	268	134	89	67	44	33
4	100	14.1	13.3	452	226	150	113	75	56
6	150	21.4	20.2	684	342	228	171	114	85

## Power Input Schedule

Model	Power	1-Phase AMP Load		3-Phase AMP Load		
		208V	240V	208V	240V	480V
SSB-3E/EF	9 KW	44	38	25	22	11
(2) SSB-3EF*	9 KW	44	38	25	22	11
SSB-5E/EF	12 KW	58	50	34	29	15
(2) SSB-5EF*	12 KW	58	50	34	29	15
SSB-10EF	21 KW	—	—	59	51	26
(2) SSB-10EF	21 KW	—	—	59	51	26

\* per cavity



**GAS & ELECTRIC Features**

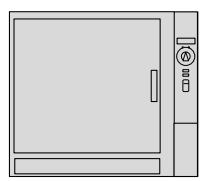
- Heavy-duty steamer applications for a la carte steaming.
- Dual water connection.
- Twin, independent steam generators on most double-stacked and dual-cavity models for more dependable, reliable service.
- Powerful internal blower increases steam velocity for faster cook times.
- Free venting drain eliminates flavor transfer between foods.
- Two-probe warning system for deliming.
- Auto-clean delimiting from touch pad.
- Field-reversible doors (right or left-hand swing) standard.
- Dependable electronic ignition.
- Large drain port better resists lime and scale build-up.
- Easy-to-open, hands-free door latch.
- Ample space between pans for better air circulation and even cooking.
- Polished stainless steel interior for easier cleaning.
- Instant steam from the Ready mode.
- 60-minute timer with constant steam setting.
- Increased unit fill times to enhance performance in low water flow areas.
- Delimiting port located outside of unit for convenience.
- Delimiting indicator light.
- Stands come standard with bullet feet.
- Models are UL listed, CSA design certified and NSF listed, as applicable.
- Proudly made in the U.S.A.

**TWO-YEAR BOILER OR STEAM GENERATOR WARRANTY WITH OUR PURESTEEM WATER FILTRATION SYSTEM**

**HY-(\*)E**

**Table Top**

**Electric**



5-Pan Unit Shown

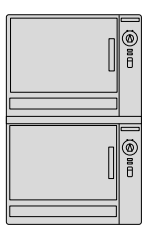
Standard: Dual Water Connection, 3 Phase, Field Convertible to Single Phase, Left-Hinged Door

Model No.	Part No.	Base List Price	No. of Pans	KW/hr	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Stock Item - 208V, 3 Phase</b>								
HY-3E	HY-3E	\$8,660	3	8	21 5/8 (549)	30 1/8 (765)	16 (406)	170 (77)
<b>Configurable</b>								
HY-3E	HY-3EM-	\$8,660	3	8	21 5/8 (549)	30 1/8 (765)	16 (406)	170 (77)
HY-5E	HY-5EM-	\$12,160	5	15.5	21 5/8 (549)	30 1/8 (765)	22 1/2 (572)	210 (96)

**(2)HY-3E**

**Table Top, Double-Stacked**

**Electric**



Standard: Dual Water Connection, 3 Phase, Field Convertible to Single Phase, Left-Hinged Door

Part No.	Part No.	Base List Price	No. of Pans	KW/hr Per Cavity	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
(2)HY-3E	(2)HY-3EM-	\$17,280	6	8	21 5/8 (549)	30 (762)	33 (838)	320 (146)

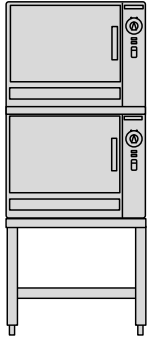
\*Value in parentheses is determined by pan capacity (i.e. HY-3E for 3-pan electric unit).

# HYPERSTEAM™ CONVECTION STEAMERS

## (2)HY-(\*)EF

### Stand Mounted, Double-Stacked

### Electric



(2) 3-Pan Units Shown

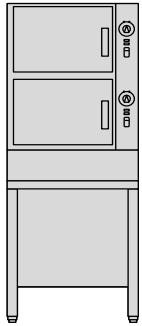
Standard: Dual Water Connection, 3 Phase, Field Convertible to Single Phase, Left-Hinged Door

Model No.	Part No.	Base List Price	No. of Pans	KW/hr Per Cavity	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
(2)HY-3EF	(2)HY-3EFM-	\$17,810	6	8	21 5/8 (549)	33 3/8 (848)	61 1/8 (1553)	390 (177)
(2)HY-5EF	(2)HY-5EFM-	\$26,430	10	15.5	21 5/8 (549)	33 3/8 (848)	64 3/8 (1635)	540 (246)

## HY-6E

### Cabinet Mounted, Double-Stacked

### Electric



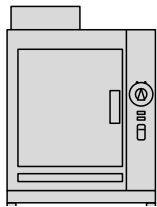
Standard: Dual Water Connection, 3 Phase, Field Convertible to Single Phase, Twin Electric Steam Generators, Left-Hinged Door

Model No.	Part No.	Base List Price	No. of Pans	KW/hr	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
HY-6E	HY-6EM-	\$24,550	6	18	21 5/8 (549)	35 1/4 (895)	59 1/8 (1502)	465 (211)

## HY-5G

### Table Top

### Gas



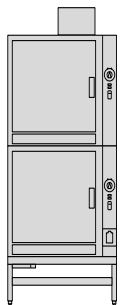
Standard: Dual Water Connection, 0-2000' Elevation, Left-Hinged Door

Model No.	Part No.	Base List Price	No. of Pans	BTU/hr	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
HY-5G	HY-5GM-	\$14,360	5	62,000	21 5/8 (549)	33 3/8 (848)	25 (635)	288 (131)

## (2)HY-5GF

### Stand Mounted, Double-Stacked

### Gas



Standard: Dual Water Connection, 0-2000' Elevation, Left-Hinged Door

Model No.	Part No.	Base List Price	No. of Pans	BTU/hr Per Cavity	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
(2)HY-5GF	(2)HY-5GFM-	\$29,140	10	62,000	21 5/8 (549)	37 (940)	71 3/8 (1813)	600 (272)

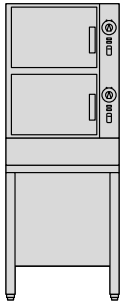
\*Value in parentheses is determined by pan capacity (i.e. HY-3E for 3-pan electric unit).

## HY-6G

## Cabinet Mounted, Double-Stacked

## Gas

Standard: Dual Water Connection, 0-2000' Elevation, Twin Gas Steam Generators, Left-Hinged Door



Model No.	Part No.	Base List Price	No. of Pans	BTU/hr	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Stock Item</b>								
HY-6G	HY-6G	\$23,860	6	90,000	21 5/8 (549)	35 1/4 (895)	59 1/8 (1502)	530 (240)
<b>Configurable</b>								
HY-6G	HY-6GM-	\$23,860	6	90,000	21 5/8 (549)	35 1/4 (895)	59 1/8 (1502)	530 (240)

Part Number	List Price	Description	HY-3E	HY-5E	(2)HY-3E	(2)HY-3EF	(2)HY-5EF	HY-6E	HY-5G	(2)HY-5GF	HY-6G
<b>OPTIONS</b>											
-	\$0	208 Volt, 1 Phase	•	•							
-	\$0	240 Volt, 1 Phase	•	•							
-	\$0	208 Volt, 3 Phase	•	•	•	•	•	•			
-	\$0	240 Volt, 3 Phase	•	•	•	•	•	•			
-	\$690	480 Volt, 3 Phase (Per Cavity)	•	•	••	••	••	••			
-	\$0	Left Hand Door Hinge	•	•	•	•	•	•	•	•	•
-	\$0	Right Hand Door Hinge	•	•	•	•	•	•	•	•	•
-	\$0	Natural Gas							•	•	•
-	\$0	Propane Gas							•	•	•
-	\$0	Elevation, 0-2000'							•	•	•
-	\$0	Elevation, 2001-4000'							•	•	•
-	\$0	Elevation, 4001-6000'							•	•	•
-	\$0	Elevation, 6001-8000'							•	•	•
-	\$1,030	Heat Shield (Single Compartment)	•	•					•		
-	\$1,220	Heat Shield (Two Compartments)			•	•	•	•		•	•
-	\$1,490	Prison Package	•	•	•	•	•	•	•	•	•
154585	\$850	Atmospheric Steamer 1-Year Warranty Extension (US & Canada)	•	•	•	•	•	•	•	•	•
-	\$220	Export Pack	•	•	•	•	•	•	•	•	•
<b>LEG SET</b>											
153371	\$328	4" Leg Set (4)	•	•	•				•		
<b>DELIMER/DESCALER/DEGREASER</b>											
140513	\$142	Delimer/descaler (8-pack)	•	•	•	•	•	•	•	•	•
140830	\$109	Degreaser (4-pack)	•	•	•	•	•	•	•	•	•
<b>FIELD STACKING KITS (includes stand)</b>											
125747	\$2,189	Field Stacking Kit	•								
125977	\$2,258	Field Stacking Kit		•							
<b>GAS QUICK DISCONNECT</b>											
140144	\$1,151	1/2" Gas Quick Disconnect with ANSI-standard Restraint Chain							•	•	•

•• Quantity of 2 required

Nominal dimensions only—see spec sheets for exact dimensions. Only orders with part numbers will be accepted. See page 5 for factory turnaround time

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# HYPERSTEAM™ CONVECTION STEAMERS

Part Number	List Price	Description	HY-3E	HY-5E	(2)HY-3E	(2)HY-3EF	(2)HY-5EF	HY-6E	HY-5G	(2)HY5GF	HY-6G
<b>STANDS</b>											
143670	\$1,983	Stand, Single 3 or 5-pan Unit And Double 3-pan Units, Bullet Feet	•	•	•				•		
146003	\$2,036	Stand, Double Stack 5E-pan Units, Bullet Feet					•				
138579	\$2,268	Stand, Double Stack 5G-pan Units, Bullet Feet								•	
<b>CASTERS AND FLANGED FEET</b>											
098611	\$497	Caster Kit For Single or Double Stand, 2 Locking and 2 Non-locking			•	•	•	•		•	•
146301	\$500	Flanged Foot Kit (4) For Single or Double Stand			•	•	•	•		•	•
097615	\$288	Flanged Foot Kit (2) For Single or Double Stand			•	•	•	•		•	•
<b>PAN RACK KIT</b>											
145117	\$938	Pan Rack Kit For Single Stands	•	•					•		
<b>SINGLE WATER CONNECTION</b>											
138743	\$142	Single Water Connection	•	•	•	•	•	•	•	•	•
<b>WATER TREATMENT SYSTEM</b>											
153119	\$1,022	PureSteam Water Treatment System	•	•	•	•	•	•	•	•	•
153120	\$392	PureSteam Water Treatment Replacement Cartridge	•	•	•	•	•	•	•	•	•
139393	\$133	Prefilter System	•	•	•	•	•	•	•	•	•
140105	\$74	Prefilter Kit (2 Filters)	•	•	•	•	•	•	•	•	•
140106	\$205	Prefilter Kit (6 Filters)	•	•	•	•	•	•	•	•	•

## Guide to Model Numbers

HY	HyPerSteam Steamer
-3, 5, 6	Pan Capacity (12" x 20" x 2 1/2")
(2)	Double-Stacked (2 cavities) Model
-G	Gas Model
-E	Electric Model
-EF/-GF	Stand-Mounted Model

## Guide to Pan Capacity

MODELS	12" x 20" x 1" Steamer Pans	12" x 20" x 2 1/2" Steamer Pans	12" x 20" x 4" Steamer Pans	18" x 26" U.S. Bake Pans
HY-3E	6	3	2	—
HY-5E	10	5	3	—
HY-5G	10	5	3	—
HY-6EF, HY-6GF	12	6	4	—
(2) HY-3E/EF	12	6	4	—
(2) HY-5EF	20	10	6	—
(2) HY-5GF	20	10	6	—

## Pan Capacity Table Sizing by Portions

The following table provides a breakdown by portions (of specified size) that can be prepared in various size steamer pans. For production capacity, multiply the number of pans per steamer load by the number of batches per work period or work day. Data applies to full-size (12x20") steamer/hotel pans.

Pan Depth		Nominal Capacity		Portions: Servings (calculated)					
Inches	MM	Quarts	Liters	30 ml 1 oz	60 ml 2 oz	90 ml 3 oz	120 ml 4 oz	180 ml 6 oz	240 ml 8 oz
2 1/2	65	8.3	7.9	268	134	89	67	44	33
4	100	14.1	13.3	452	226	150	113	75	56
6	150	21.4	20.2	684	342	228	171	114	85

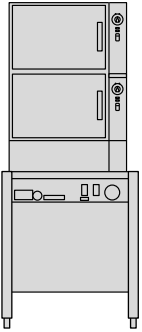
## Power Input Schedule

Model	Power	1-Phase AMP Load		3-Phase AMP Load		
		208V	240V	208V	240V	480V
HY-3E/EF	8 KW	39	33	23	20	10
(2) HY-3E/EF*	8 KW	39	33	23	20	10
HY-5E/EF	15.5 KW	74.5	64.6	44	38.2	19.1
(2) HY-5E/EF*	15.5 KW	74.5	64.6	44	38.2	19.1
HY-6EF	18 KW	87	75	50	43	22

\* per cavity

**HY-6SE-(\*)****2 Steamer Cavities, Cabinet-Mounted****Electric**

Standard: Dual Water Connection, CSD-1 Compliant, Bullet Feet, Left-Hinged Door, 208 Volt, 3 Phase

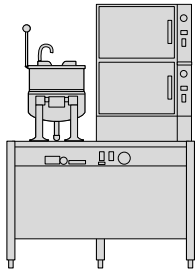


HY-6SE-24 Unit Shown

Model No.	Part No.	Base List Price	Cabinet Base IN	KW/hr	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
HY-6SE-24	130992	\$29,750	24	24	24 1/8 (613)	34 1/4 (870)	58 3/4 (1492)	550 (250)
HY-6SE-36	142848	\$32,390	36	24	36 1/8 (918)	34 3/16 (868)	58 3/4 (1492)	805 (366)

**HY-6SE-(\*),  
TDC/3-20****2 Steamer Cavities,  
Cabinet-Mounted (no cover)****20 Qt (19L) Electric**

Standard: Dual Water Connection, CSD-1 Compliant, Bullet Feet, Left-Hinged Door, Double-Pantry Faucet, 208 Volt, 3 Phase

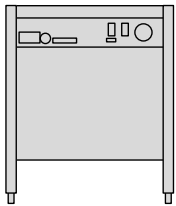


HY-6SE-42 Unit Shown

Model No.	Part No.	Base List Price	Cabinet Base IN	KW/hr	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
HY-6SE-36, TDC/3-20	131028	\$41,520	36	24	36 1/8 (918)	34 1/4 (870)	58 3/4 (1492)	675 (307)
HY-6SE-42, TDC/3-20	142833	\$49,160	42	24	42 (1067)	34 1/4 (870)	58 3/4 (1492)	850 (386)

**CNEB/24****Pressure Boiler, 24" Cabinet Base****Electric**

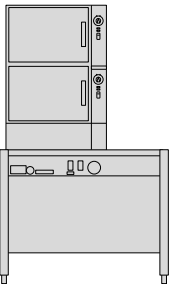
Standard: CSD-1 Compliant, Bullet Feet, 208 Volt, 3 Phase



Model No.	Part No.	Base List Price	KW/hr	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
CNEB/24	137681	\$15,190	24	24 1/8 (613)	34 1/4 (870)	28 1/8 (714)	425 (193)

**HY-6SG-(\*)****2 Steamer Cavities, Cabinet-Mounted****Gas**

Standard: Dual Water Connection, CSD-1 Compliant, Bullet Feet, Left-Hinged Door, Natural Gas, 0-2000' Elevation



HY-6SG-36 Unit Shown

Model No.	Part No.	Base List Price	Cabinet Base IN	BTU/hr	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
HY-6SG-24	130902	\$31,310	24	200,000	24 1/8 (613)	34 1/4 (870)	58 3/4 (1492)	710 (322)
HY-6SG-36	130910	\$33,170	36	200,000	36 1/8 (918)	34 1/4 (870)	58 3/4 (1492)	805 (365)

\*Value in parentheses is determined by cabinet size (i.e. HY-6SE-24 for 24" cabinet base unit).

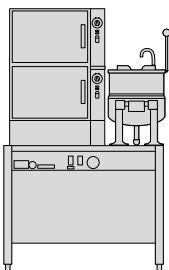
## HY-6SG-(\*), TDC/3-20

## 2 Steamer Cavities, Cabinet-Mounted (no cover)

20 Qt (19L)

Gas

Standard: Dual Water Connection, CSD-1 Compliant, Bullet Feet, Left-Hinged Door, Double-Pantry Faucet, Natural Gas, 0-2000' Elevation, 200,000 BTU/hr, 20 quart kettle



HY-6SG-36 Unit Shown

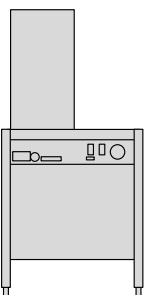
Model No.	Part No.	Base List Price	Cabinet Base IN	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
HY-6SG-36, TDC/3-20	130918	\$38,210	36	36 1/8 (918)	34 1/4 (870)	58 3/4 (1492)	805 (366)
HY-6SG-42, TDC/3-20	142836	\$44,120	42	42 (1067)	34 1/4 (870)	58 3/4 (1492)	875 (398)

## CNGB/24

## Pressure Boiler, 24" Cabinet Base

Gas

Standard: CSD-1 Compliant, Bullet Feet, Natural Gas, 0-2000' Elevation



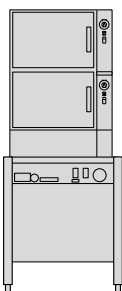
Model No.	Part No.	Base List Price	BTU/hr	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
CNGB/24	137160	\$16,070	200,000	24 1/8 (613)	34 1/4 (870)	28 1/8 (714)	540 (246)

## HY-6SM

## 2 Steamer Cavities, 24" Cabinet-Mounted

Direct Steam

Standard: Bullet Feet, Left-Hinged Door, Food Safe Steam Required



Model No.	Part No.	Base List Price	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
HY-6SM	130985	\$22,910	24 1/8 (613)	34 1/4 (870)	58 3/4 (1492)	410 (186)

\*Value in parentheses is determined by cabinet size (i.e. HY-6SE-24 for 24" cabinet base unit).

# HYPLUS™ PRESSURELESS STEAMERS WITH BOILERS

Part Number	List Price	Description	HY-6SE	HY-6SE-36	HY-6SE-36 W/TDC/3-20	HY-6SE-42 W/TDC/3-20	CNEB/-24	HY-6SG	HY-6SG-36	HY-6SG-36 W/TDC/3-20	HY-6SG-42 W/TDC/3-20	CNGB/-24	HY-6SM
<b>OPTIONS</b>													
-	\$0	208 Volt, 3 Phase, 24 KW	•	•	•	•	•						
-	\$2,980	208 Volt, 3 Phase, 36 KW	•	•	•	•	•						
-	\$3,950	208 Volt, 3 Phase, 48 KW	•	•	•	•	•						
-	\$0	240 Volt, 3 Phase, 24 KW	•	•	•	•	•						
-	\$2,980	240 Volt, 3 Phase, 36 KW	•	•	•	•	•						
-	\$3,950	240 Volt, 3 Phase, 48 KW	•	•	•	•	•						
-	\$690	480 Volt, 3 Phase, 24 KW	•	•	•	•	•						
-	\$3,580	480 Volt, 3 Phase, 36 KW	•	•	•	•	•						
-	\$4,640	480 Volt, 3 Phase, 48 KW	•	•	•	•	•						
-	\$0	Left Hand Door Hinge	•	•	•	•	•	•	•	•	•	•	•
-	\$0	Right Hand Door Hinge	•	•	•	•	•	•	•	•	•	•	•
-	\$0	Natural Gas						•	•	•	•	•	•
-	\$0	Propane Gas						•	•	•	•	•	•
-	\$0	Elevation, 0-2000'						•	•	•	•	•	•
-	\$0	Elevation, 2001-4000'						•	•	•	•	•	•
-	\$0	Elevation, 4001-6000'						•	•	•	•	•	•
-	\$0	Elevation, 6001-8000'						•	•	•	•	•	•
-	\$1,030	Heat Shield (Two Compartments)	•	•	•	•	•	•	•	•	•	•	•
-	\$1,810	Prison Package	•	•	•	•	•	•	•	•	•	•	•
155296	\$1,600	Boiler-base Steamer 1-Year Warranty Extension (US & Canada)	•	•	•	•	•	•	•	•	•	•	•
-	\$220	Export Pack	•	•	•	•	•	•	•	•	•	•	•
<b>DELIMER/DESCALER/DEGREASER</b>													
140513	\$142	Delimer/descaler (8-pack)	•	•	•	•	•	•	•	•	•	•	•
140830	\$109	Degreaser (4-pack)	•	•	•	•	•	•	•	•	•	•	•
<b>GAS QUICK DISCONNECT</b>													
140144	\$1,151	1/2" Gas Quick Disconnect with ANSI-standard Restraint Chain						•	•	•	•	•	•
<b>PIPING</b>													
098588	\$299	Interconnect Piping, 12'	•	•	•	•	•	•	•	•	•	•	•
098587	\$267	Interconnect Piping, 6"	•	•	•	•	•	•	•	•	•	•	•
<b>CASTERS AND FLANGED FEET</b>													
098611	\$497	Caster Kit For Single or Double Stand, 2 Locking and 2 Non-locking			•	•	•	•		•	•	•	•
146301	\$500	Flanged Foot Kit (4) For Single or Double Stand			•	•	•	•		•	•	•	•
097615	\$288	Flanged Foot Kit (2) For Single or Double Stand			•	•	•	•		•	•	•	•
<b>SINGLE WATER CONNECTION</b>													
138743	\$142	Single Water Connection	•	•	•	•	•	•	•	•	•	•	•
<b>WATER TREATMENT SYSTEM</b>													
153119	\$1,022	PureSteam Water Treatment System	•	•	•	•	•	•	•	•	•	•	•
153120	\$392	PureSteam Water Treatment Replacement Cartridge	•	•	•	•	•	•	•	•	•	•	•
139393	\$133	Prefilter System	•	•	•	•	•	•	•	•	•	•	•
140105	\$74	Prefilter Kit (2 Filters)	•	•	•	•	•	•	•	•	•	•	•
140106	\$205	Prefilter Kit (6 Filters)	•	•	•	•	•	•	•	•	•	•	•
<b>COVER</b>													
001108	\$474	Cover For TDC/3-20			•	•				•	•		

HYPLUS



## Guide to Model Numbers

<b>HY</b>	HyPlus Pressure Boiler or Direct Steam Convection Steamers with HyPerSteam Cavity
<b>-6</b>	Pan Capacity (12" x 20" x 2 1/2")
<b>SG</b>	Gas Pressure Boiler
<b>SE</b>	Electric Pressure Boiler
<b>SM</b>	No Boiler (Direct Steam)
<b>-24, -36, -42</b>	Width of cabinet in inches
<b>w/TDC/3-20, etc.</b>	With kettle mounted on cabinet

**Example:** HY-6SG-36-w/TDC/3-20 • Two steam cavities plus 20-quart kettle mounted on 36" cabinet with gas boiler in base

## Guide to Pan Capacity

MODELS	12" x 20" x 1" Steamer Pans	12" x 20" x 2 1/2" Steamer Pans	12" x 20" x 4" Steamer Pans
All HyPlus 6-Pan Models	12	6	4

## Steam Flow Rating of Steam Boilers

Gas Input BTU per hour	*Steam Output Lbs. per hour	Boiler Horsepower (BHP)
200,000	111	3.7
Electric KW Input		
24KW	68	2.2
36KW	104	3.5
48KW	141	4.7

When a boiler will be used to power an adjacent steam kettle, the boiler output in boiler horsepower (BHP) and/or pounds of steam per hour generated, must be sufficient for that kettle capacity, plus the steamer cavities on that unit. See Kettle Steam Flow Rate Requirements or Steam Boiler Sizing Guide for a rule-of-thumb Boiler Sizing Guide. \*Our steam output data is based on cold (52°F) incoming tap water. When comparing steam boiler output, note that some data provided by others is based on VERY HOT incoming water and a THEORETICAL maximum output.

## Steam Boiler Sizing Guide

The following guide is designed to provide guidelines for CABINET-MOUNTED steam boiler sizing when it will be powering equipment in the same battery. Steam power is also a function of the distance steam must travel, as well as pipe sizes and fittings used.

Boiler Horsepower	Number of Steam Chambers	Number & Size of Steam Jacketed Kettles	Steamer/Kettle Combinations
1	1	(1) 20 Gallon	None
		(2) 10 Gallon	
		(4) 5 Gallon	
2	2	(1) 40 Gallon	(1) Steamer • (1) 20 Gallon Kettle
		(2) 20 Gallon	(1) Steamer • (2) 10 Gallon Kettles
		(4) 10 Gallon	(2) Steamers • (1) 10 Gallon Kettle
3	4	(1) 60 Gallon	(2) Steamers • (1) 40 Gallon Kettle
		(2) 30 Gallon	(2) Steamers • (2) 10 Gallon Kettles
		(1) 40 Gallon • (1) 20 Gallon	(2) Steamers • (4) 5 Gallon Kettles
4	5	(1) 80 Gallon	(2) Steamers • (1) 40 Gallon Kettle
		(2) 40 Gallon	(2) Steamers • (2) 20 Gallon Kettles
		(4) 20 Gallon	(2) Steamers • (4) 10 Gallon Kettles
5	6	(1) 100 Gallon	(2) Steamers • (1) 60 Gallon Kettle
		(2) 50 Gallon	(2) Steamers • (1) 40 Gallon • (2) 10 Gallon Kettles
		(1) 60 Gallon • (1) 40 Gallon	(2) Steamers • (1) 40 Gallon • (4) 5 Gallon Kettles

This table is based on a 1 hour heat-up to boiling rule of thumb (with all equipment operating) and 1 BHP = 20 Gallons of kettle capacity, or 3/4 BHP = 1 steamer compartment.

## Power Input Schedule

Model	Power	3-Phase AMP Load		
		208V	240V	480V
HY-6SE	24 KW	67	58	29
HY-6SE	36 KW	100	87	44
HY-6SE	48 KW	134	116	58
HY-6SE-36	24 KW	67	58	29
HY-6SE-36	36 KW	100	87	44
HY-6SE-36	48 KW	134	116	58
HY-6SE w/TDC/3-20	24 KW	67	58	29
HY-6SE w/TDC/3-20	36 KW	100	87	44
HY-6SE w/TDC/3-20	48 KW	134	116	58
CNEB/1-24	24 KW	134	116	58

# Tri-Res20™

Triple Mode Cooking System



## Features

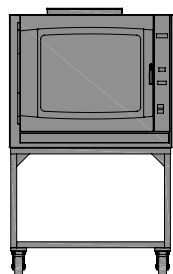
- Patent pending Tri-Res boilerless reservoir.
- Tri-Res boilerless steaming technology controls the amount of steam generated in the Steam, Combo Hi and Combo Lo cooking modes.
- Tri-Res boilerless steaming technology offers fast, easy convenience of changing between different cook modes.
- Superheated steam for fast steaming and combination cooking.
- Intuitive Tri-Res Control System is easy and simple to use with operational images of the different cooking and steam modes on the front of the panel.
- Exclusive thermogenic design offers a very low environmentally friendly BTU rating of 60,000 BTU's.
- Side by side pan configuration.
- Pan rack system features a unique handle design which makes pulling out the rack system safe and easy.
- Hands free door latch.
- Large front window offers greater visibility of product cooking in the oven. The light on the inside of the door panel illuminates the entire oven cavity.
- Semi-automatic pre-programmed cleansing system
- Easy to use digital control panel with LED readout and touch pad switches.
- Electronic timer.
- Stainless Steel construction.
- Polished Stainless Steel interior.
- Powerful convection fan for even cooking.
- Self diagnostic trouble shooting program.
- Electronic low water sensor.
- Solid Stainless Steel equipment stand optional.
- Proudly made in the U.S.A.

## GAS Features

- Boilerless Tri-Res reservoir design.
- Side-by-side pan configuration for safe operation.
- Low 60,000 BTU/Hr rating.

## TRI-RES20G

## GAS



Tri-Res20G  
(shown with stand)

Standard: Boilerless reservoir, dual water connection, 0-2000' elevation, 5 racks provided per cavity (10 rack positions per cavity), left hinged glass door, 60,000 BTU/Hr, natural gas

Model No.	Part No.	Base List Price	No. of Pans	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Stock Item - Natural Gas, 10-Pan, Stand w/Casters</b>							
TRI-RES20G	TRI-RES20G-STD	\$34,040	10	41 1/2 (1054)	42 5/8 (1082)	68 1/4 (1734)	1300 (591)
TRI-RES20G	TRI-RES20G-LOW	\$33,830	10	41 1/2 (1054)	42 5/8 (1082)	61 1/2 (1562)	1300 (591)
<b>Configurable</b>							
TRI-RES20G	TRI-RES20GM-	\$31,810	10	41 1/2 (1054)	42 5/8 (1082)	35 1/2 (901)	1300 (591)
(2)TRI-RES20GF	(2)TRI-RES20GFM-	\$65,700	20	41 1/2 (1054)	42 5/8 (1082)	76 1/2 (1943)	1810 (823)

TRI-RES20

# CONVECTION COMBO™ STEAMER-OVENS

## ELECTRIC & GAS Features

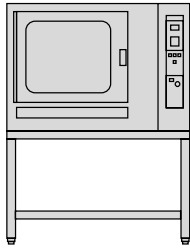
- Proudly made in the U.S.A.
- Oven, steamer and combination cooking modes.
- Solid-state operating controls with digital time and temperature readout.
- Faster heat-up, faster cook times.
- Temperature control accurate to  $\pm 2^\circ\text{F}$ .
- Glass door on full-size lets you see what you're cooking.
- Easy service access through front and side.
- Easy repeat (previous cook setting) feature.
- Easy-open doors are air-insulated to retain heat—more even cooking.
- Field-reversible doors (right or left-hand swing) standard.
- Automatic cleaning from touch pad.
- Self-diagnostic service trouble-shooting standard.
- 200°F - 575°F operating temperature range standard (120°F - 500°F with Cook to Probe & Hold option).
- Automatic steam generator drain standard.
- Free venting drain eliminates flavor transfer.
- Two optional control settings: Cook Only and Programmable.
- Easy to use, easy to clean, easy to service.
- Models are UL listed, CSA design certified and NSF listed, as applicable.

## TWO-YEAR BOILER OR STEAM GENERATOR WARRANTY WITH OUR PURESTEEM WATER FILTRATION SYSTEM

## ELECTRIC Features

- Unique cavity accessible steam generator makes cleaning simple.
- Over 2KW per 12 x 20 x 2 1/2" pan power input.

## C/2-20 EFA



C/2-20 EFA Unit Shown

## Stand Mounted, Programmable

## Electric

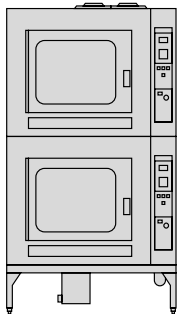
Standard: Dual Water Connection, 208 Volt, 3 Phase, 5 Racks Provided Per Cavity (9 rack positions per cavity), Left-Hinged Glass Door, Bullet Feet

Model No.	Part No.	Base List Price	No. of Pans	KW/hr Per Cavity	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>								
C/2-20 EFA	138832	\$34,960	10	21	42 7/8 (1114)	33 3/4 (857)	62 (1575)	640 (291)
(2)C/2-20 EFA	138835	\$70,570	20	21	42 7/8 (1114)	33 3/4 (857)	74 (1880)	1135 (516)

## GAS Features

- Space-saving narrow designs. Over 10,000 BTUs/HR per 12 x 20 x 2 1/2" pan power input.
- Easy access steam generator delimiting port standard.
- Patented tube-fired heat exchanger provides unidirectional air flow for faster cook times and more even browning.

## C/2-20 GFA



(2)C/2-20 GFA Unit Shown

## Stand Mounted, Programmable

## Gas

Standard: Dual Water Connection, 0-2000' Elevation, 5 Racks Provided Per Cavity (9 rack positions per cavity), Left-Hinged Glass Door, Bullet Feet, 190,000 BTU/HR, Natural Gas

Model No.	Part No.	Base List Price	No. of Pans	Width IN (MM)	Depth IN (MM)	Height IN (MM)	Weight LBS (KG)
<b>Configurable</b>							
C/2-20 GFA	138844	\$48,260	10	43 7/8 (1114)	40 3/8 (1026)	64 1/8 (1629)	860 (391)
(2)C/2-20 GFA	138845	\$95,560	20	43 7/8 (1114)	40 3/8 (1026)	76 1/2 (1943)	1620 (736)

# COMBINATION OVENS

Part Number	List Price	Description	TRI-RES20G	(2)TRI-RES20GF	C/2-20 EFA	(2)C/2-20 EFA	C/2-20EFC	(2)C/2-20 EFC	C/2-20 GFA	(2)C/2-20 GFA	C/2-20 GFC	(2)C/2-20 GFC
<b>OPTIONS</b>												
-	\$0	208 Volt, 3 Phase			•	•	•	•				
-	\$0	240 Volt, 3 Phase			•	•	•	•				
-	\$650	480 Volt, 3 Phase, Per Cavity			•	••	•	••				
-	\$0	Left Hand Door Hinge	•	•	•	•	•	•	•	•	•	•
-	\$0	Right Hand Door Hinge			•	•	•	•	•	•	•	•
-	\$0	Natural Gas							•	•	•	•
-	\$0	Propane Gas							•	•	•	•
-	\$0	Elevation, 0-2000'							•	•	•	•
-	\$0	Elevation, 2001-4000'							•	•	•	•
-	\$0	Elevation, 4001-6000'							•	•	•	•
-	\$0	Elevation, 6001-8000'							•	•	•	•
151182	\$2,230	Stand, Single, Standard Height 32.75", Casters	•									
152711	\$2,020	Stand, Single, Low Height 26", Casters	•									
-	\$710	Heat Shield (Per Cavity)	•	••	•	••	•	••	•	••	•	••
-	\$1,350	Single Pantry Faucet with 48" Spray Hose	•	•	•	•	•	•	•	•	•	•
-	\$1,570	Single Pantry Faucet with 60" Spray Hose	•	•	•	•	•	•	•	•	•	•
-	\$1,502	Double Pantry Faucet with 48" Spray Hose	•	•	•	•	•	•	•	•	•	•
-	\$1,710	Double Pantry Faucet with 60" Spray Hose	•	•	•	•	•	•	•	•	•	•
-	\$1,600	Prison Package, Per Cavity (Quoted Lead Time)	•	••	•	••	•	••	•	••	•	••
155295	\$2,020	Tri-Res20 (Per Cavity) 1-Year Warranty Extension (US & Canada)	•	••								
-	\$430	Export Pack	•	•	•	•	•	•	•	•	•	•
<b>DELIMER/DESCALER/DEGREASER</b>												
140513	\$142	Delimer/descaler (8-pack)	•	•	•	•	•	•	•	•	•	•
140830	\$109	Degreaser (4-pack)	•	•	•	•	•	•	•	•	•	•
<b>FLANGED FEET</b>												
146301	\$500	Flanged Foot Kit (4) For Single or Double Stand			•	•	•	•	•	•	•	•
097615	\$288	Flanged Foot Kit (2) For Single or Double Stand			•	•	•	•	•	•	•	•
<b>FRENCH FRY BASKETS</b>												
152990	\$266	Full Size - 18 x 26 x 1"	•	•	•	•	•	•	•	•	•	•
152980	\$191	Half Size - 12 x 20 x 1"	•	•	•	•	•	•	•	•	•	•
<b>GAS QUICK DISCONNECT</b>												
150529	\$1,239	3/4" Gas Quick Disconnect with ANSI-standard Restraint Chain	•	•					•	•	•	•
<b>PAN RACK KIT</b>												
129787	\$1,380	Pan Rack Kit For Single C/2-20			•		•		•		•	
152751	\$1,222	Pan Rack Kit For Standard Height Single Tri-Res20	•									
152745	\$1,116	Pan Rack Kit For Low Height Single Tri-Res20	•									
<b>SINGLE WATER CONNECTION</b>												
138743	\$142	Single Water Connection	•	•	•	•	•	•	•	•	•	•

COMBO OVENS

•• Quantity of 2 required

Part Number	List Price	Description	TRI-RES20G	(2)TRI-RES20GF	C/2-20 EFA	(2)C/2-20 EFA	C/2-20EFC	(2)C/2-20 EFC	C/2-20 GFA	(2)C/2-20 GFA	C/2-20 GFC	(2)C/2-20 GFC
<b>WATER TREATMENT SYSTEM</b>												
153119	\$1,022	PureSteam Water Treatment System	•	•	•	•	•	•	•	•	•	•
153120	\$392	PureSteam Water Treatment Replacement Cartridge	•	•	•	•	•	•	•	•	•	•
139393	\$133	Prefilter System	•	•	•	•	•	•	•	•	•	•
140105	\$74	Prefilter Kit (2 Filters)	•	•	•	•	•	•	•	•	•	•
140106	\$205	Prefilter Kit (6 Filters)	•	•	•	•	•	•	•	•	•	•
<b>OVEN SHELVES</b>												
151058	\$234	Tri-Res20 Oven Shelf	•	•								
080644	\$217	C/2-20 Oven Shelf			•	•	•	•	•	•	•	•

## Guide to Model Numbers

(2)	Double-Stacked (2 cavities) Model
20	Full-Size Models
-G	Gas Model
-E	Electric Model
-EF/-GF	Stand-Mounted Model
C	Casters

**Example:** C/2-20-EF • Single-Stacked Full-Size, Electric Convection Combo Steamer-Oven on Stand

## Guide to Pan Capacity

MODELS	12" x 20" x 2 1/2" Steamer Pans	13" x 18" U.S. Bake Pans	18" x 26" U.S. Bake Pans
Tri-Res20	10	18	9
(2) Tri-Res20	20	36	18
C/2-20-EFA/EFC, C/2-20-GFA/GFC	10	18	9
(2) C/2-20-EFA/EFC, (2) C/2-20-GFA/GFC	20	36	18

## Steam Flow Rating of Steam Boilers

Model	Power	3-Phase AMP Load		
		208V	240V	480V
C/2-20-EFA/EFC	21 KW	66	57	28
(2)C/2-20-EFA/EFC*	21 KW*	66	57	28

\* Per Cavity

## FREIGHT CLAIM POLICY AND PROCESS

**Unified Brands ships products F.O.B (Free On Board) Origin.** - F.O.B is a legal term used to govern passage of Title when goods are shipped. Regardless of freight terms, or which party is responsible for the freight charges, FOB Origin means that Title passes to the buyer when the freight is loaded onto the carrier.

When the carrier signs for the shipment, they are acknowledging that the product is properly packaged and free from damage at the time the product is loaded on to their truck. The carrier assumes responsibility to deliver the shipment to the specified destination in the same condition it was picked up from the factory.

When the carrier makes delivery it is very important that the receiver INSPECT THE SHIPMENT IMMEDIATELY BEFORE SIGNING THE DELIVERY RECEIPT. In the event the shipment is being drop shipped to a third party, you will need to advise them of this responsibility. Acceptance of the shipment without any notations on the delivery receipt acknowledges that the product has been delivered complete and in undamaged condition.

### Process to follow when receiving shipment:

- Inspect the entire shipment for visible damage and correct number of pieces. If you receive a shipment with obvious freight damage, you have the right to refuse the entire shipment, or any part of the shipment that has been damaged, and contact Unified Brands immediately for a replacement. Unified Brands will repair, re-ship or supply a replacement at the original price, and provide a credit for the refused item upon receipt from the carrier.
- Unpack cartons immediately to check their contents for possible damage in the presence of the delivery driver. If damage appears minor and can be corrected via field repair, you may elect to sign for the shipment as damaged, contact a Unified Brands Authorized Service Agent to order and install replacement parts and to file a claim with the carrier for the cost of parts and repairs. Make notation of shortage or

damage on all copies of the freight bill - be as specific as possible when making your damage or shortage notation on the delivery receipt. (If you wish Unified Brands to assist you with filing freight claim make sure you have available all documentation as mentioned above and contact your Customer Service Representative for assistance.)

- If you have any concerns regarding the integrity of the packaging or its contents, mark the delivery receipt as such. Example: "Carton torn open or creased – possible damage to contents, subject to further inspection." or, "boards on crate broke off, possible internal damage, subject to further inspection." If the equipment is later found to be damaged, contact the carrier immediately and request that a formal inspection be performed.
- If hidden or concealed damage is discovered after the carrier has left the receiver's facility, the receiver should save the original packing material, and contact the carrier immediately to report the concealed damage, and request an inspection be performed. Concealed damage must be reported within 5 days of the original delivery, and the equipment should remain at the original delivery location. Moving the damaged unit to a new location will greatly reduce your chances of being reimbursed by the carrier on your freight claim.

### Unified Brands Assistance

Your Customer Service Representative can be contacted at any time for additional assistance or information. Though Unified Brands is not liable for damages caused by freight, we can assist with claims processing as needed.

Freight damage is not covered under Unified Brands product warranty.

Do not return any product back to the factory without a valid return material authorization number (RMA). Without a valid return authorization number returned shipments will be refused.

## ORDER PLACEMENT TERMS AND CONDITIONS

- 1) This Price List does not include any federal, state, city or local taxes which may apply and all are subject thereto.
- 2) Prices and specifications are subject to change without notice.
- 3) All prices are F.O.B. plant Weidman, Michigan (48893) or Jackson, Mississippi (39272) and include crating for domestic shipping. Extra charges will be made for special or export crating.
- 4) Shipping weights are approximate.
- 5) Standard payment terms are net 30 days. All orders are subject to credit approval. A finance charge of 1.5% per month will be charged on any past due balance.
- 6) Written authorization is required for return of any standard equipment. Returns must be labeled with Return Material Authorization Number (RMA), include RMA forms and be shipped to Groen pre-paid, within 30 days from date of RMA issuance. Returns without prior authorization will be refused.
- 7) **A restocking charge will be collected on all returned products.** No RMA's will be issued after 90 days from date of invoice. Consult Customer Service for RMA terms, approvals and charges.

## SALES ORDER (SO) CONFIRMATION TERMS AND CONDITIONS

If SO confirmations are not received within 24 hours of order submission, please contact Customer Service. Your order, an exact copy of which Groen has entered for shipment, is confirmed. The SO confirmation establishes that Groen has your purchase order and it has been entered. If there are discrepancies please advise us promptly. The confirmation constitutes acceptance of your order subject to the terms and conditions stated herein. We do not recognize terms and conditions printed on the purchase order that enlarge the liability or responsibility of the Seller in any way. Prices confirmed herein are current at the time of the confirmation and supersede any prices contained in the Buyer's purchase order. Confirmed prices are not binding on the Seller and are subject to review and revision at the time of delivery if deemed necessary by the Seller. Seller should under no circumstances be responsible for failure to fill any order or orders **when due to strikes or other labor difficulties, labor shortages, fire, flood, or other Acts of**

**God, war, breakdowns, failure of plant machinery or equipment, governmental priorities or allocations, delays of suppliers or any other cause beyond our control.**

- All cancellation requests must be submitted in writing prior to the scheduled ship date and require approval of the Regional Sales Manager.
- Cancellations may be subject to charges ranging from 20% to 80% of the order value dependent on the type of equipment and the progression of the order through the Manufacturing process.
- Contact Customer Support for details.

## CREDIT TERMS AND CONDITIONS, UNIFIED BRANDS, INC. - A DOVER COMPANY

### Applicable To All Unified Brands, Inc. Customers

**Following are the terms and conditions which apply to all your purchases from UNIFIED BRANDS, INC. ('UNIFIED BRANDS') Placement of any purchase order constitutes your acceptance of these Terms and Conditions (as in effect now and as they may be changed by us from time to time in the future).**

#### 1. Purchase Price and Payment Obligations

**(a) Purchase Price** The purchase price for and specifications relating to all orders are subject to change without notice to conform to the prices and specifications in effect on the date of shipment of your order. All prices are F.O.B. the manufacturing plant (currently Tucson, Arizona, Weidman, Michigan or Jackson, Mississippi, U.S.A.), unless otherwise approved in writing by UNIFIED BRANDS, and include only crating for domestic shipping. Extra charges will be added for special or export crating. All shipping weights described in our catalogs and elsewhere are approximate and shipping charges may vary. Our base prices do not include any sales, excise, use or other taxes applicable to your purchases, whether now or hereafter in effect - and you are responsible for paying all such taxes. All shipments will be made at your expense on a collect basis unless we otherwise agree in our written acceptance of your order.

**(b) Invoices and Payment Obligations** You will be sent an invoice for the full cost (purchase price and all applicable charges) of each order of equipment and/or parts at the time it is shipped to you, and you must pay the full amount of that invoice no later than 30 days after the date of the invoice, unless otherwise approved by UNIFIED BRANDS (Please note that long lead items and items built to the customer's specifications may have different payment requirements and may be invoiced in a different manner, but payment is still required within 30 days of each invoice date unless otherwise approved by UNIFIED BRANDS). If you fail to pay any invoice by its due date, we reserve the right to charge you late charges on the amount unpaid from the issuance date of the invoice at a rate equal to 1.5% per month.

We also reserve the right to stop, limit or discontinue filling any or all of your orders or making any or all shipments of equipment and/or parts to you (whether or not orders with respect thereto have been accepted by us) if any of the following occur:

- (i) you fail to pay any invoice when due; or
- (ii) you become or are insolvent, admit your inability to pay your bills when due, begin any bankruptcy proceedings or any bankruptcy proceeding is begun against you; or
- (iii) any proceeding or action which could materially affect your business is begun against you; or
- (iv) UNIFIED BRANDS for any reason, in its sole judgment, decides that it is unwilling or uncomfortable about extending you credit, and you are unable to pay for your orders in advance or provide sufficient security for such orders.

**(c) Collection, Repossession and Costs of Collection** If any of the events listed in Paragraph 1(b) above occur, UNIFIED BRANDS may, at its option, take any legal action against you it deems necessary or appropriate to collect the amounts of any invoices then outstanding and unpaid and the amounts you owe for which invoices have not yet been sent. In addition, by virtue of placing a purchase order with UNIFIED BRANDS, you also thereby grant to UNIFIED BRANDS, a purchase money security interest in and to the equipment and/or parts covered by such purchase order, and UNIFIED BRANDS may foreclose such security interest and may also take any steps necessary or appropriate to repossess any merchandise which has been shipped to you by UNIFIED BRANDS. You are responsible for the full costs of any such collection or repossession efforts, including legal fees, third party collection fees and other expenses in connection therewith. You agree that you must pay UNIFIED BRANDS all such fees and expenses immediately upon UNIFIED BRANDS'S demand therefore. In the event that legal action is taken for collection of any debt owed by you to UNIFIED BRANDS, place of venue shall be HINDS COUNTY, MISSISSIPPI, and all orders and purchases from UNIFIED BRANDS shall be governed by MISSISSIPPI law, and such venue and governing law are agreed to as part of UNIFIED BRANDS'S extension of credit to you or your placement of an order with UNIFIED BRANDS, unless otherwise approved in writing by UNIFIED BRANDS.

#### 2. Placement, Acceptance and Cancellation of Orders

**(a) Placing an Order** All equipment orders must contain all information necessary for our processing. Full details about equipment orders and other information about ordering can be obtained from our factory. Please pay careful attention to these requirements when ordering as you are responsible for any omissions or errors. All orders are subject to written acceptance and credit approval by us at UNIFIED BRANDS headquarters, and when so accepted shall result in a binding contract between us on the terms set forth in our acceptance and subject to these Terms and Conditions. Once an order has been accepted, neither you nor we may cancel that order except as specifically provided for in our acceptance or in these Terms and Conditions.

**(b) Optional Devices; Customer's Design or Specifications** The customer is responsible for purchasing and/or installing all optional or other safety devices appropriate to any item you purchase. Where a unit is manufactured to the customer's design or specifications, our sole responsibility is limited to the manufacture and delivery of such unit in accordance with the customer's approved drawings and specifications. Any recommendations we may make for use of equipment processes or materials are based on tests and evaluations believed reliable, but we are not responsible in any way for the correctness or reasonableness of such recommendations. Should any claim be brought by anyone against UNIFIED BRANDS arising out of a customer's design and specifications or a customer's failure to order and/or install optional or other safety devices, you agree to defend and indemnify UNIFIED BRANDS to the fullest extent legally possible, including for damages, expenses, and costs of counsel.

## CREDIT TERMS AND CONDITIONS

### Applicable To All Unified Brands, Inc. Customers

**(c) Return Items or Cancellation of Orders** Written authorization is required for the return of any part or all of any order of standard equipment already shipped. Returns must be labeled with the applicable Return Material Authorization Number, you must include all RMA forms and the equipment must be shipped to UNIFIED BRANDS pre-paid within 30 days of authorization. Returns without prior written authorization will be refused, and you will remain liable for the full amount of the purchase price (and other charges applicable thereto). There will be a restocking charge applied to all returned items, as determined appropriate by UNIFIED BRANDS. No items may be returned more than 90 days after the date of the applicable invoice. Long lead items or special order equipment built to your specifications may NOT be returned. All orders for standard items may be cancelled with the written consent of UNIFIED BRANDS at any time up to seven (7) days prior to shipment; but you are responsible for the appropriate cancellation charges, and our agreement to cancellation is subject to your paying those cancellation charges. Long-lead and custom orders which have been accepted may be cancelled with our written consent, but you are still responsible for the full amount of the applicable purchase price reduced by the appropriate cancellation adjustment.

### 3. Delivery and Delays in Delivery

All requests for specific time of shipment must be accepted by us in writing. In the event of any conflict between the shipment time requested in an order and the shipment time specified in the acceptance we sent to you, the time specified in our acceptance will govern. You may change a shipment date only if we receive notice of such change at least seven days before the shipment date to be changed. All agreements as to time and method of shipment are subject to strikes or other labor difficulties, labor shortages, fire, flood, or other Acts of God, war, breakdowns, failure of plant machinery or equipment, governmental priorities or allocations, delays of suppliers or any other cause beyond our control. In no event will UNIFIED BRANDS be liable for any consequential, special or contingent damages on account of delay in shipment, whether or not we have actual or implied knowledge of the importance or significance of the timing of such shipment and whether or not any employee or agent of UNIFIED BRANDS has given any assurances with respect to such shipment. If you request a shipment method other than our normal shipment for that equipment, we are in no way responsible for the condition of the equipment so shipped or the timeliness of its delivery.

### 4. Warranties and Limitations on Warranties

To find the nearest Authorized Service Agency for service, please visit [http://www.unifiedbrands.net/groen\\_serviceagents.html](http://www.unifiedbrands.net/groen_serviceagents.html)

UNIFIED BRANDS warrants its products against defects in materials and workmanship under normal use and services for which such products were designed. This warranty runs only to the original end user and is in lieu of any other liability for defects. THE WARRANTIES EXPRESSED IN THESE TERMS AND CONDITIONS ARE IN PLACE OF ANY AND ALL OTHER EXPRESS WARRANTIES (UNLESS SEPARATELY STATED IN PRINTED MATERIAL PREPARED BY US DESCRIBING OUR EQUIPMENT) AND EXCLUDE ALL IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OR MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE; NOR ARE THERE ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, BY OPERATION OF LAW OR OTHERWISE. In no event shall UNIFIED BRANDS be liable for damages or delay or for any consequential, special or contingent damages arising out of any breach of our warranty, whether or not we have knowledge of specific needs or our employees or agents have given any specific assurances. Anyone claiming that there has been a breach of any warranty by UNIFIED BRANDS must give us written notice within THIRTY (30) days after discovery of the relevant defect or the right to assert such claim will have been waived conclusively, and provided further that any such claim must also be asserted within the general warranty period for such equipment and/or parts. UNIFIED BRANDS will not be liable for any expense incurred without our prior written authorization for alterations made outside of our factory or for repairs which are not performed by UNIFIED BRANDS authorized service departments using UNIFIED BRANDS factory parts. Nor shall we be responsible for the performance of equipment as to which any repairs, revisions or alterations have been made by others.

### 5. Repairs. Claims and Limitations on Claims

To find the nearest Authorized Service Agency for service, please visit [http://www.unifiedbrands.net/groen\\_serviceagents.html](http://www.unifiedbrands.net/groen_serviceagents.html)

All repairs are to be made by factory authorized services using UNIFIED BRANDS factory parts only. A list of UNIFIED BRANDS authorized servicing centers is available from the factory.

All claims relating to the quality, quantity or condition of merchandise you have received (such as shortages, equipment damaged in shipment, incorrect items, etc.) must be made within fourteen days after receipt of the relevant shipment either to us or the shipper, as appropriate.

## LIMITED WARRANTY TO COMMERCIAL PURCHASE\* (U.S. & Canadian Sales Only)

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Groen warrants to original commercial purchaser/users that foodservice equipment manufactured by Groen ("Groen Equipment") other than CapKold foodservice equipment, shall be free from defects in material and workmanship for (i) 2000 actual operating hours (provided that such equipment has a device that has recorded actual operating hours since the installation of such equipment), (ii) twelve (12) months from the date of installation or (iii) fifteen (15) months from date of shipment from Groen, whichever first occurs (the "Warranty Period"), in accordance with the following terms and conditions:

- I. This warranty is limited to replacement parts and related labor for Groen Equipment located at its original place of installation in the United States and Canada.
- II. Damage to Groen Equipment that occurs during shipment must be reported to the carrier and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such Groen Equipment.
- III. For Groen Convection Combo™ Steamer-Ovens, HyPerSteam™ Convection Steamers and HyPlus™ Pressureless Steamers, Groen further warrants to the original commercial purchaser/users of such Groen Equipment that the atmospheric steam generators or boilers contained in such Groen Equipment shall be free from defects in material and workmanship for (i) 4000 actual operating hours (provided that such equipment has a device that has recorded actual operating hours since the installation of such equipment), (ii) twenty-four (24) months from the date of installation or (iii) twenty-seven (27) months from date of shipment from Groen, whichever first occurs, provided that: (a) the original purchaser/user shall have also purchased and installed a Groen PureSteam™ Water Treatment System for use in connection with such Groen Convection Combo Steamer-Oven, HyPerSteam Convection Steamer or HyPlus Pressureless Steamer on or before the date such Groen Equipment was installed, (b) the original purchaser/user has continuously used such Water Treatment System in connection with such Groen Equipment from the date of installation, and (c) the commercial purchaser/user shall have maintained such Water Treatment System in accordance with the maintenance and filter cartridge replacement recommendations of Groen, and otherwise maintained such Oven or Steamer in accordance with all other operational and maintenance recommendations of Groen.
- IV. For Groen SmartSteam100™ Boilerless Steamers, Groen further warrants to the original commercial purchaser/users of SmartSteam100 Boilerless Steamers shall be free from defects in material and workmanship for (i) 4000 actual operating hours (provided that such equipment has a device that has recorded actual operating hours since the installation of such equipment), (ii) twenty-four (24) months from the date of installation or (iii) twenty-seven (27) months from the date of shipment from Groen, whichever first occurs. This warrants Groen SmartSteam100 Boilerless Steamers that were shipped after May 1, 2003.
- V. Groen further warrants to the original commercial purchaser/users of Groen Convection Combo Steamer-Ovens that the electronic relay and control board contained in such Groen Convection Combo Steamer-Oven shall be free from defects in material and workmanship for (i) 4000 actual operating hours (provided that such equipment has a device that has recorded actual operating hours since the installation of such equipment), (ii) twenty-four (24) months from the date of installation or (iii) twenty-seven (27) months from date of shipment from Groen, whichever first occurs.
- VI. During the Warranty Period, Groen, directly or through its authorized service representative, will either repair or replace, at Groen's sole election, any Groen Equipment determined by Groen to have a defect in material or workmanship. As to any such warranty service during the Warranty Period, Groen will be responsible for related reasonable labor and portal to portal transportation expenses (time & mileage) incurred within the United States and Canada.
- VII. This warranty does not cover boiler maintenance, calibration, periodic adjustments as specified in operating instructions or manuals, consumable parts (such as scraper blades, gaskets, packing, etc.), and labor costs incurred for removal of adjacent equipment or objects to gain access to Groen Equipment. This warranty does not cover defects caused by improper installation, abuse, careless operation, or improper maintenance of Groen Equipment. This warranty does not cover damage to Groen Equipment caused by poor water quality or improper boiler maintenance. This warranty shall be deemed void if the equipment is worked on other than an Authorized Service Agent. Groen is not responsible for warranty claims from non-authorized service companies.

## LIMITED WARRANTY TO COMMERCIAL PURCHASE\* (U.S. & Canadian Sales Only)

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VIII. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL GROEN BE LIABLE FOR SPECIAL, CONSEQUENTIAL, OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.

IX. Groen Equipment is for commercial use only. If sold as a component of another (O.E.M.) manufacturer's equipment, or if used as a consumer product, such Equipment is sold AS IS and without any warranty.

**\*Covers Groen Equipment (other than CapKold foodservice equipment and SmartSteam100 Boilerless Steamers) ordered after September, 2001.**

## LIMITED EXTENDED WARRANTY COVERAGE\* (U.S. & Canadian Sales Only)

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Limited Extended Warranty Coverage is available on all standard Groen Equipment (other than CapKold foodservice equipment) covered by the above Groen Limited Warranty. Commercial purchasers/users of Groen Equipment may elect to extend the standard limited warranty to cover parts, labor and portal to portal transportation costs (time and mileage) for an additional (i) 2000 actual operating hours, or (ii) twelve (12) month period, or for an additional (i) 4000 actual operating hours, or (ii) twenty four (24) month period, whichever first occurs, in addition to the time period of the standard limited warranty described above. Limited Extended Warranty Coverage is not available to extend the supplemental limited warranty for: (a) atmospheric steam generators or boilers contained in Groen Convection Combo Steamer-Ovens, HyPerSteam Convection Steamers and HyPlus Pressureless Steamers, or (b) electronic relay and control boards contained in Groen Convection Combo Steamer-Ovens, or (c) Groen SmartSteam100 Boilerless Steamers.

### Cost of Extended Coverage

A fixed-charge per Equipment Family covers an additional (i) 2000 actual operating hours or (ii) twelve months extension to the standard Limited Warranty on all eligible products.

### Conditions of Coverage

(1) Limited Extended Warranty Coverage must be purchased at the time the Groen Equipment to be covered is purchased.

(2) All conditions and limitations on the Standard Limited Warranty Coverage apply to the Limited Extended Warranty Coverage. See above for details of conditions and limitations on the Standard Warranty Coverage.

**\*Covers Groen Equipment (other than CapKold foodservice equipment and SmartSteam100 Boilerless Steamers) ordered after September, 2001.**

### Items Not Covered Under Warranty

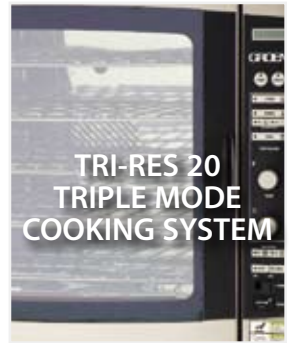
- Maintenance type of repairs such as cleaning, clogged drains, gasket replacement, Filter Replacements, re-establish vacuum in jacket, adding water to jacket.
- Repairs caused by abuse such as freight damage, scratches and dents or assembly damage.
- Electrical component failure due to water damage from cleaning procedures.
- Equipment failure due to incorrect water/gas pressure.
- Incorrect Installation
- Work performed by a Non-Authorized Service Company.
- Freight damage.
- Food/Product Loss.

## NOTES

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# NOTES

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