



Cooker/Mixer models DEE/4T-40 INA/2 & DEE/4T-60 INA/2

Description

Cooker/Mixer shall be a Groen Model DEE/4T-40 or 60, INA/2 gallon (specify 40 or 60) stainless steel, self-contained, 2/3 steam jacketed unit operating from an electric heated steam source contained within unit and complete with console mounted tilt out inclined agitator mixer.

Construction

Kettle interior shall be of 316 stainless steel, solid one-piece welded construction. The control console and kettle exterior shall be 304 stainless steel. The kettle body shall be mounted on a heavy duty stainless steel, combination kettle support tilt trunnion which is supported by the polished stainless steel enclosed base. The kettle shall be furnished with heavy duty reinforced rim with a butterfly shaped pouring lip for maximum sanitation and ease of pouring. The base shall be provided with stainless steel tubular legs with adjustable flanged feet. The enclosed support base shall contain a self-locking worm and gear tilt mechanism, contactor, etc., and shall be of sanitary drip-proof construction with interior readily accessible for installation or maintenance. Unit includes 2" TDO and 10-gallon etch markings and double pantry faucet.

Finish

Interior of kettle shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a bright semi-deluxe finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

Agitator Assembly

Agitator assembly to be designed to thoroughly fold and blend product with gentle lifting action provided by agitator entering kettle body at an angle. Inclined agitator to be stainless steel tubular frame, complete with shovel-type scrapers. Agitator to be readily removable for ease of cleaning and maximum sanitation.

Unit driven by a gear motor through an electronic variable speed control. Motor is completely enclosed with a cast iron housing, helical bevel gearing and right angle shaft down. Motor drive is mounted on a stainless steel channel that manually hinges out to the right side of kettle. Unit to be equipped with a spring assist for agitator tilt out. A positive quick-action lock and latch mechanism to be provided to secure the agitator when it is in the kettle.

ASME Code & UL Listing

Unit shall be ASME shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 50 PSI. Kettle is UL listed.

Sanitation

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

Self Contained Steam Source

Kettle shall have an electrically heated self-contained steam source to provide kettle temperatures of 150°F to

Model DEE/4T-40, INA/2 shown



approximately 295°F. Unit shall be factory charged with water and rust inhibitors to ensure long life and minimum maintenance.

Controls

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

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

Safety Features

Kettle shall have safety cut-off (cuts off heat when tilted to 10°F and above), pressure relief valve, high limit pressure switch and low water cut off, 24V control system, and agitator safety tilt cut off.

Options/Accessories

- Disk strainers (not to be used with agitator)
- 240, 480 Volt power supply (specify for kettle or motor)
- Kettle brush kit
- Pan carrier
- Gallon master
- Basket insert

Installation Requirements

Unit requires two electrical connections, standard 208 volt, 3-phase for kettle; Standard 208 volt, 3-phase for agitator motor.

Origin of Manufacture

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

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

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

Short Form

Groen Model DEE/4T-40 or 60, INA/2 (specify gallons) self-contained, tilting, electric heated, stainless steel 2/3 steam jacketed cooker/mixer with inclined agitator scraper mixer. Patented agitator shaft assembly enters kettle area angle which causes scraper blades to lift product and uniformly blend and fold. Base shall house, positive lock, smooth-action, manual-tilt assembly. 316 stainless steel kettle interior has solid, one-piece, welded construction with heavy-duty reinforced rim and butterfly-shaped pouring lip. Inclined agitator drive mounted on console with mechanically assisted tilt-out and positive quick action rim and latch. Unit is standard with 2" TDO valve and etch marks. Kettle is NSF and UL Listed, ASME code constructed for 50 PSI. Standard 208 volt, 3 or 1-phase for kettle, 208 volt, 3-phase for agitator motor. Made in USA.



Applications

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

AGITATOR MOTOR DATA SPECIFICATIONS			ELEC. LOAD RATING		
HP	RPM MAIN	RPM SECONDARY	208V 3PH	240V 3PH	480V 3PH
40 GAL	1-1/2	54	5 A	4.55 A	2.88 A
MINIMUM	3/4	27	6.3 A	5.7 A	2.88 A
60 GAL	2	46	6.8 A	6 A	3 A
MINIMUM	1	23	4.7 A	4 A	2 A

TABLE OF DIMENSIONS					
MODEL	40 GAL	60 GAL	90 GAL	150 L	230 L
DIM.	INCH	MM	INCH	MM	MM
A	26	660	30	762	
B	28-1/2	724	32-1/2	833	
C	31	787	33	838	
D	48	1219	54	1372	
E	38-7/8	986	42-3/4	1088	
F	39-1/2	1003	43-3/4	1108	
G	11-1/4	286	14-1/2	368	
H	20	508	20	508	
J	30-1/2	775	35-1/2	897	
K	78-1/8	1984	81-3/8	2067	
L	67-8	1731	68-3/8	1738	
M	44-1/4	1126	45-3/8	1158	

KETTLE/POWER/ELECTRICAL TABLE			
VOLTAGE	PHASE	LOAD	POWER
208V	1PH	101A	21KW
240V	3PH	59A	
480V	3PH	29A	24KW

- NOTES:
1. ELECTRICAL POWER CONNECTIONS, KETTLE 1-3/4" DIAMETER-HOLE.
 2. ELECTRICAL POWER CONNECTION, AGITATOR 1-3/4" DIAMETER-HOLE.
 3. AGITATOR MOTOR SPEED SELECTOR SWITCH.
 4. CONTROL BOX MAY BE REMOTELY MOUNTED (BY CUSTOMER IF DESIRED).

