

# Kettles



Kettles expand a commercial kitchen's capabilities.

Control Features

ROI Calculator

Free Start-Up Form

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Already the benchmark for professional cooking equipment, Groen steam jacketed kettles have raised the bar even higher for durability, efficiency and food quality. Offering faster, energy-saving cook times in electric and gas configurations, Groen steam jacketed kettles make it easy to improve quality, lower costs and reallocate labor due to a reduced need to "pot watch." But that's not all they can do. They provide significant cost savings by helping reduce operating expenses, service and repair costs, as well as food waste. Enter your operation's data in the online calculator above to find the Groen Kettle and controls that match your application and see just how much you can save.

## STEAM JACKETED KETTLE FEATURES & BENEFITS:

- Advanced & Cook2Temp – Preset low (120°F) and high (224°F) settings
- Advanced & Cook2Temp – Digital readout
- Advanced & Cook2Temp – 1-minute-to-10-hour digital timer
- Advanced & Cook2Temp – Kettle drops to (120°F) and holds at this setting when the timer expires
- Cook2Temp – Instant-read product temperature feature utilizing core probe
- Cook2Temp – Auto or manual option
- Cook2Temp – Programmable cooking steps for culinary staff to create and save up to 9 recipes — include up to 4 steps per recipe with audible and/or display alarms to prompt chef to add, flip or stir ingredients
- Features a standard heavy duty reinforced rim, for ease of cleaning and preventing dents/cracks from utensils
- Standard 316 stainless liner is more resistant to high-acid products, providing an additional margin of corrosion resistance compared to other 304-grade stainless steel kettles (optional on tabletop models)
- Mirror-like exterior finish (tilting models only) offers a more aesthetically pleasing appearance that's easier to clean than any other kettle on the market
- Standard 180-emery-grit sanded interior
- Narrowest pour path in the industry
- Faucet bracket standard
- DEE, DH, TDB (excluding the TDB/6-10), TDBC, TDH and TDHC models come with choice of Classic, Advanced, or C2T electronic IPX6 water resistant controls
- Industry-leading 23 cranks to full tilt — tilts within its own footprint
- Free start-up



CLASSIC CONTROL



ADVANCED CONTROL



C2T CONTROL



DEE/4-20C shown with  
optional tangent draw off



TDB-20C



TDBC-40A



TDBC-40C2T



TDC/3-20

Model No.	List Price	Control Type	Capacity GAL	208V KW/hr	240V KW/hr	480V KW/hr	Width IN	Depth IN	Height IN	Weight LBS
<b>TDB, HAND TILT, TABLE TOP, ELECTRIC</b>										
TDB/6-10	\$15,550	-	2.5 (10 QT)	3.3	4	N/A	19"	17"	16-5/8"	100
TDB-20C	\$16,640	Classic	5 (20 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	23-1/8"	115
TDB-20A	\$20,520	Advanced	5 (20 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	23-1/8"	115
TDB-20C2T	\$24,600	Cook2Temp™	5 (20 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	23-1/8"	115
TDB-24C	\$17,510	Classic	6 (24 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	24-5/8"	120
TDB-24A	\$21,340	Advanced	6 (24 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	24-5/8"	120
TDB-24C2T	\$25,450	Cook2Temp™	6 (24 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	24-5/8"	120
TDB-40C	\$19,870	Classic	10 (40 QT)	10.8	14.4	12	28"	22-3/8"	25-1/8"	190
TDB-40A	\$23,730	Advanced	10 (40 QT)	10.8	14.4	12	28"	22-3/8"	25-1/8"	190
TDB-40C2T	\$27,850	Cook2Temp™	10 (40 QT)	10.8	14.4	12	28"	22-3/8"	25-1/8"	190
TDB-48C	\$20,400	Classic	12 (48 QT)	10.8	14.4	12	28"	22-3/8"	27-3/8"	195
TDB-48A	\$24,260	Advanced	12 (48 QT)	10.8	14.4	12	28"	22-3/8"	27-3/8"	195
TDB-48C2T	\$28,360	Cook2Temp™	12 (48 QT)	10.8	14.4	12	28"	22-3/8"	27-3/8"	195

<b>TDBC, CRANK TILT, TABLE TOP, ELECTRIC</b>										
TDBC-20C	\$22,410	Classic	5 (20 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	23-1/8"	115
TDBC-20A	\$26,220	Advanced	5 (20 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	23-1/8"	115
TDBC-20C2T	\$30,330	Cook2Temp™	5 (20 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	23-1/8"	115
TDBC-24C	\$22,530	Classic	6 (24 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	24-5/8"	120
TDBC-24A	\$26,280	Advanced	6 (24 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	24-5/8"	120
TDBC-24C2T	\$30,390	Cook2Temp™	6 (24 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	24-5/8"	120
TDBC-40C	\$22,700	Classic	10 (40 QT)	10.8	14.4	12	28"	25-1/2"	25-1/8"	190
TDBC-40A	\$26,500	Advanced	10 (40 QT)	10.8	14.4	12	28"	25-1/2"	25-1/8"	190
TDBC-40C2T	\$30,640	Cook2Temp™	10 (40 QT)	10.8	14.4	12	28"	25-1/2"	25-1/8"	190
TDBC-48C	\$22,740	Classic	12 (48 QT)	10.8	14.4	12	28"	25-1/2"	27-3/8"	195
TDBC-48A	\$26,560	Advanced	12 (48 QT)	10.8	14.4	12	28"	25-1/2"	27-3/8"	195
TDBC-48C2T	\$30,690	Cook2Temp™	12 (48 QT)	10.8	14.4	12	28"	25-1/2"	27-3/8"	195

Model No.	List Price	Capacity GAL	PSI	Width IN	Depth IN	Height IN	Weight LBS
<b>TDC/TDA, HAND TILT, TABLE TOP, DIRECT STEAM</b>							
TDC/3-3	\$10,720	.75 (3 QT)	55	12-7/8"	13-1/4"	12-1/8"	25
TDC/3-6	\$10,890	1.5 (6 QT)	55	14-7/8"	15-1/4"	13-1/8"	35
TDC/3-10	\$11,260	2.5 (10 QT)	55	12-7/8"	13-1/4"	16-1/8"	40
TDC/3-20	\$12,060	5 (20 QT)	55	14-7/8"	15-1/4"	17-1/8"	50
TDA/1-40	\$18,190	10 (40 QT)	55	26-3/4"	19-3/4"	22-3/8"	110

Standard: All electric models available in 208, 240 or 480V, 3-phase excluding the 10 quart units or 208, 240V single phase. All electric models are field convertible to single phase (voltage must be specified at time of order). All gas units are standard with 120V connections (gas type and elevation must be specified at time of order). All self contained table top kettles are standard with mirrored exterior, reinforced rim, and faucet bracket. All direct steam table top kettles are standard with mirrored exterior and reinforced rim. NOTE: Cord and plug not included.

[OPTIONS & ACCESSORIES](#)