



# Cooker/Mixer models TDB-20 TA/2 & TDB-40 TA/2

### Description

Cooker/Mixer shall be a Groen Model TDB-20 or 40/TA/2 quart (specify 20 or 40) stainless steel, self-contained, steam jacketed unit operating from an electric heated steam source contained within unit and complete with manual tilt out twin shaft agitator per Bulletin 140850 and as follows:

### Construction

Kettle interior shall be of 316 stainless steel, solid one-piece welded construction. Kettle jacket shall be of type 304 stainless steel, solid one piece construction. The console and all exposed surfaces shall be stainless steel. Unit shall be furnished with a heavy reinforced rim with a butterfly shaped pouring lip for maximum sanitation and durability. Right or left hand tilt handle, double party faucet is standard and mounted on rear of electrical control box. Etch markings for measuring quantity of fill shall be provided.

### 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 shall be twin shaft with variable speed drive and 1/2 horsepower motor. Motor drive, gears and electrical components shall be contained in a stainless steel housing. Twin agitator manually tilts out of kettle. Primary agitator continuously scrapes the kettle walls while the secondary mixer is a counter rotating high speed agitator.

### 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 298°F. 20 quart models will have 6 or 8 kw input and the 40 quart model 12 or 14 kw input, depending on supply voltage. Unit shall be factory charged with chemically pure water and rust inhibitors to ensure long life and minimum maintenance.

### Controls

Controls shall include a thermostat, built in contactor, pressure gauge, front mounted water sight glass, and heating indicator lamp, and agitator on-off and variable speed control switch.

Model TDB-20, TA/2 shown



### Safety Features

Kettle shall have safety tilt cut-off (cuts off heat when tilted to 12°F and above), pressure relief valve, high limit pressure switch and low water cut off, 24V control system, and agitator safety tilt cut off.

### Performance Features

Unit shall be thermostatically controlled to automatically shut off when desired temperature is reached and turn on when product temperature falls below desired setting. Design shall make it possible for one person to tilt kettle, even when kettle is filled to capacity. Agitator speed can be controlled to meet the mixing requirements of the product being blended. Double-pantry hot & cold faucet allows operator to add hot or cold water while cooking or cleaning. Acid-etched fill gallonage markings make it easy to measure food product amounts.

### Options/Accessories

- Basket inserts
- Lift off cover
- Holder for lift off cover
- 480V single or 3-phase supply for kettle only
- Stand mounting (Model TS/9 stainless steel stand available)
- Kettle brush kit
- 3/4 horsepower agitator motor

### Installation Requirements

Self-contained unit only requires two electrical connections: 115 Volt, single phase, 60 cycle connection for agitator and standard 208 Volt, three phase (field convertible to single phase). 50 or 60 cycles for kettle. (240 and 480 volts available through optional products.

### Origin of Manufacture

Kettle shall be made in the United States.

**Stainless Steel  
Steam Jacketed  
Cooker/Mixer**

**Table Top Mounted  
Tilting  
Self-Contained  
Electric Heated  
20 and 40-Quart  
Capacities With  
Twin Shaft Agitator**

### Short Form

Groen Model TDB/TA/2 (Specify 20 or 40 quart) Self-contained, electric heated stainless steel steam jacketed cooker/mixer with twin shaft manual tilt out agitator per Bulletin 140850. ASME code constructed and National Board registered for 50# PSI working pressure. NSF listed and UL approved. Unit standard with thermostat controls, and variable speed agitator control. Requires (208, volt, single or three phase) kettle connection and 115 Volt, single phase 60 cycle connection for agitator. Made in USA.



### Applications

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

KETTLE MODEL	TDB-20			TDB-40		
	VOLTS	PHASE	KW	AMPS	KW	AMPS
208	1	6.3	18	31	10.8	30
240	3	8.4	20	35	14.4	35
400	3	8.4	12	14.4	20	20
440	3	5.3	7	10.1	14	14
460	3	5.8	8	11.0	14	14
480	3	6.3	8	12.0	15	15

MODEL DIM	TDB-20 TA/2		TDB-40 TA/2	
	INCHES	MM	INCHES	MM
A	23.1	587	24.9	632
B	30.3	769	33	838
C	42.5	1080	51.4	1306
D	5.5	140	4.3	109
E	26.5	672	40.8	1035
F	3.5	89	7.5	191
G	15.5	394	18.5	470
H	22.3	567	25.1	638

SERVICE CONNECTIONS AND NOTES:

- ELECTRICAL SUPPLY: 3/4" WATER-RESISTANT CONDUIT FURNISHED (1" FOR 240V, 1 PHASE NOT FURNISHED)
- MAIN DIMENSIONS ARE IN INCHES. DIMENSIONS IN BRACKETS [ ] ARE MM.
- 72" CORD & PLUG FURNISHED FOR 115V AGITATOR CONNECTION
- 1/2 HP VARIABLE SPEED DRIVE: PRIMARY 0-79 RPM, SECONDARY 0-318 RPM
- ALL UNITS ARE SHIPPED 208/3/60 OR 480/3/60. UNIT CONVERTED TO SUPPLY VOLTAGE AT INSTALLATION.
- (2) 1/2" MALE NPT CONNECTIONS FOR HOT AND COLD WATER.

