

Interactive Price Guide



Effective April 1, 2026



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Equilivant Model Search Tool

Braising Pans



Combining a skillet and a kettle into one versatile commercial cooking solution.

Control Features

Free Start-Up Form

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Equipped with new electronic controls that allow operators to achieve more precise temperatures for maximum cooking consistency, Groen braising pans combine the functions of a skillet and a kettle into a single high-performance, commercial cooking solution — one that braises, roasts, boils, simmers, poaches, bain maries, pan-fries, grills, sautés and steams with ease. In fact, our braising pans are the perfect back-up for nearly any piece of commercial cooking equipment in the kitchen.

Groen Controls make it easier than ever before to achieve precise, consistent cooking. But, that isn't all they offer. They can also provide significant cost savings by helping reduce operating expenses, service and repair costs, as well as food waste.

FEATURES & BENEFITS:

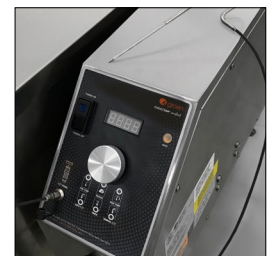
- Electronic controls
- IPX6 water resistant controls
- Advanced & Cook2Temp – Preset low (175°F) and high (400°F electric/425°F gas)
- Advanced & Cook2Temp – Digital readout
- Advanced & Cook2Temp – 1-minute-to-10-hour digital timer
- Advanced & Cook2Temp – Braising pan drops to low (175°F) when timer expires
- Cook2Temp – Instant-read temperature features with 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
- Available in 15-, 30- and 40-gallon floor models and a 10-gallon countertop model
- Electric, gas and standing pilot options available (10-gallon is electric only)
- Ideal kitchen equipment for restaurants, supermarkets, schools, healthcare facilities, hotels and resorts, as well as any venue where batch-style cooking takes place
- 3" radius interior corners for ease of product movement and cleaning
- Faucet bracket standard
- One piece cover – no welds or tacks to break
- Industry-leading 23 cranks to full tilt
- Standard 180-emery-grit sanded interior
- Narrowest pour path in the industry
- Tilts within its own footprint
- Free start-up



CLASSIC CONTROL



ADVANCED CONTROL



C2T CONTROL



BPM-30EA shown



TD/FPC

| Model No. | List Price | Capacity GAL | KW/hr | Width IN | Depth IN | Height IN | Weight LBS |
|---|------------|--------------|-------|----------|----------|-----------|------------|
| TD/FPC, TABLE TOP, HAND TILT, ELECTRIC | | | | | | | |
| TD/FPC | \$28,440 | 10 | 6* | 28.5" | 27" | 20" | 260 |

Standard: All electric models are available in 208, 240 or 480V 3-phase and 208, 240V single phase. Voltage must be specified at time of order. All braising pans are standard with gallon etch markings and a faucet bracket.

[OPTIONS & ACCESSORIES](#)

*6KW for all voltages excluding 208/60/1 and 208/60/3 in which case use 5.7KW.

NOTE: Cord and plug not included.

Set yourself up for *success*

Equip your kitchen →

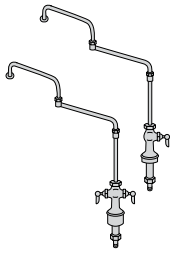
groen
Comparing Different Brands?

Find A Groen Model Equivalent →

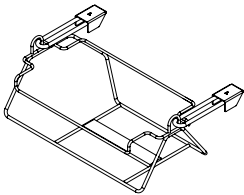
groen

FREE
start-up

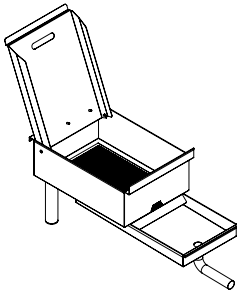
Schedule Equipment Inspection →



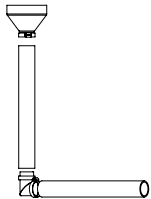
Faucets



Pan Carrier



Drain Cart & Trough



Drain Cup & Hose Assembly



TD0 Cleaning Brush

| Model No. | List Price | Description |
|-------------|---------------|--|
| Z079995 | \$850 | LIP STRAINER |
| Z091869 | \$1,080 | SINGLE PANTRY FAUCET W/SWING SPOUT, REAR MOUNTED |
| N25871 | \$3,130 | SINGLE PANTRY FAUCET W/48" SPRAY HOSE |
| 128609 | \$3,290 | SINGLE PANTRY FAUCET W/60" SPRAY HOSE |
| Z091870 | \$1,380 | DOUBLE PANTRY FAUCET W/SWING SPOUT (REAR MOUNTED) |
| Z040602 | \$3,770 | DOUBLE PANTRY FAUCET W/48" SPRAY HOSE |
| N60346 | \$3,780 | DOUBLE PANTRY FAUCET W/60" SPRAY HOSE |
| 174311 | \$3,310 | DRAIN CART W/(2) SLIDER FEET IN THE FRONT & RESTS ON THE STAND IN THE REAR, FOR USE WITH ALL TS/9 & TS/10 STANDS (NOT NEEDED ON TS/10S STANDS WITH DRAIN DRAWER) |
| 124781 | \$435 | DRAIN DRAWER/CART PLUMBING INSTALLATION KIT FOR ALL DRAIN CARTS, DRAIN DRAWERS & TS/10 STANDS W/DRAIN DRAWER (HOSE TO DRAIN IS 4") |
| 159102 | \$3,690 | DRAIN CUP & 8' HOSE ASSEMBLY FOR TD0 |
| FL FOOT KIT | \$1,180 | FLANGED FOOT KIT FOR TD/FPC STAND AND BRAISING PANS (4 COUNT) |
| 153300 | \$1,640 | 480V/60/3PHASE |
| - | \$2,820 | PRISON PACKAGE (QUOTED LEAD TIME)* |
| 155285 | \$1,870 (NET) | 1-YEAR LABOR WARRANTY EXTENSION (US & CANADA ONLY) |
| 174977 | \$5,100 | TS/10-3 STAND, BULLET FEET |
| 174981 | \$6,180 | TS/10S-3, STAND WITH DRAIN DRAWER, BULLET FEET, SPLASH DIFFUSER INCLUDED (DRAIN CART NOT REQUIRED) |
| 175771 | \$140 | SPLASH DIFFUSER FOR ALL DRAIN CARTS & DRAIN DRAWERS |
| 176295 | \$141 | MOUNTING BRACKET KIT TO CONNECT 2 TS STANDS TOGETHER (WORKS ON ALL TS/10 & TS/10S STANDS) |
| 174974 | \$790 | DRAWER ASSEMBLY TS/10S-2/3/4 STANDS (DRAWER ONLY), SPLASH DIFFUSER INCLUDED |
| Z013927 | \$3,680 | LIFT OFF COVER |

* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Flanged feet option must be picked on all floor model appliances.



BPM-15EA



BPM-30GA
with Optional TDO



BPM-30EA



BPM-40GC
with Optional TDO



BPP-40GA
with Optional TDO

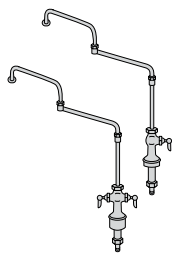
| Model No. | List Price | Control Type | Capacity GAL | KW/hr | BTU/hr | Width IN | Depth IN | Height IN | Weight LBS |
|---|------------|----------------|--------------|-------|--------|----------|----------|-----------|------------|
| BPM, FLOOR, CRANK TILT, ELECTRIC | | | | | | | | | |
| BPM-15EC | \$30,435 | Classic | 15 | 7.6 | - | 30.5" | 39.75" | 41.5" | 380 |
| BPM-15EA | \$34,365 | Advanced | 15 | 7.6 | - | 30.5" | 39.75" | 41.5" | 380 |
| BPM-15EC2T | \$38,595 | Cook2Temp™ | 15 | 7.6 | - | 30.5" | 39.75" | 41.5" | 380 |
| BPM-30EC | \$39,200 | Classic | 30 | 11.5 | - | 38.5" | 39.75" | 43.5" | 425 |
| BPM-30EA | \$43,270 | Advanced | 30 | 11.5 | - | 38.5" | 39.75" | 43.5" | 425 |
| BPM-30EC2T | \$47,620 | Cook2Temp™ | 30 | 11.5 | - | 38.5" | 39.75" | 43.5" | 425 |
| BPM-40EC | \$42,830 | Classic | 40 | 15.3 | - | 48" | 39.75" | 43.5" | 510 |
| BPM-40EA | \$47,040 | Advanced | 40 | 15.3 | - | 48" | 39.75" | 43.5" | 510 |
| BPM-40EC2T | \$51,240 | Cook2Temp™ | 40 | 15.3 | - | 48" | 39.75" | 43.5" | 510 |
| BPM, FLOOR, CRANK TILT, GAS | | | | | | | | | |
| BPM-15GC | \$45,060 | Classic | 15 | .6* | 65K | 30.5" | 39.75" | 41.5" | 395 |
| BPM-15GA | \$49,100 | Advanced | 15 | .6* | 65K | 30.5" | 39.75" | 41.5" | 395 |
| BPM-15GC2T | \$53,420 | Cook2Temp™ | 15 | .6* | 65K | 30.5" | 39.75" | 41.5" | 395 |
| BPM-15GSP | \$45,060 | Standing Pilot | 15 | - | 65K | 30.5" | 39.75" | 41.5" | 395 |
| BPM-30GC | \$52,760 | Classic | 30 | .6* | 104K | 38.5" | 39.75" | 43.5" | 440 |
| BPM-30GA | \$56,790 | Advanced | 30 | .6* | 104K | 38.5" | 39.75" | 43.5" | 440 |
| BPM-30GC2T | \$61,140 | Cook2Temp™ | 30 | .6* | 104K | 38.5" | 39.75" | 43.5" | 440 |
| BPM-30GSP | \$52,760 | Standing Pilot | 30 | - | 104K | 38.5" | 39.75" | 43.5" | 440 |
| BPM-40GC | \$56,530 | Classic | 40 | .6* | 144K | 48" | 39.75" | 43.5" | 540 |
| BPM-40GA | \$60,570 | Advanced | 40 | .6* | 144K | 48" | 39.75" | 43.5" | 540 |
| BPM-40GC2T | \$64,910 | Cook2Temp™ | 40 | .6* | 144K | 48" | 39.75" | 43.5" | 540 |
| BPM-40GSP | \$56,530 | Standing Pilot | 40 | - | 144K | 48" | 39.75" | 43.5" | 540 |
| BPP, FLOOR, POWER TILT, ELECTRIC | | | | | | | | | |
| BPP-30EC | \$40,900 | Classic | 30 | 11.5 | - | 38.5" | 39.75" | 43.5" | 425 |
| BPP-30EA | \$44,970 | Advanced | 30 | 11.5 | - | 38.5" | 39.75" | 43.5" | 425 |
| BPP-30EC2T | \$49,350 | Cook2Temp™ | 30 | 11.5 | - | 38.5" | 39.75" | 43.5" | 425 |
| BPP-40EC | \$44,010 | Classic | 40 | 15.3 | - | 48" | 39.75" | 43.5" | 510 |
| BPP-40EA | \$48,260 | Advanced | 40 | 15.3 | - | 48" | 39.75" | 43.5" | 510 |
| BPP-40EC2T | \$52,500 | Cook2Temp™ | 40 | 15.3 | - | 48" | 39.75" | 43.5" | 510 |
| BPP, FLOOR, POWER TILT, GAS | | | | | | | | | |
| BPP-30GC | \$55,690 | Classic | 30 | .6* | 104K | 38.5" | 39.75" | 43.5" | 440 |
| BPP-30GA | \$59,780 | Advanced | 30 | .6* | 104K | 38.5" | 39.75" | 43.5" | 440 |
| BPP-30GC2T | \$64,150 | Cook2Temp™ | 30 | .6* | 104K | 38.5" | 39.75" | 43.5" | 440 |
| BPP-40GC | \$58,400 | Classic | 40 | .6* | 144K | 48" | 39.75" | 43.5" | 540 |
| BPP-40GA | \$62,460 | Advanced | 40 | .6* | 144K | 48" | 39.75" | 43.5" | 540 |
| BPP-40GC2T | \$66,830 | Cook2Temp™ | 40 | .6* | 144K | 48" | 39.75" | 43.5" | 540 |

Standard: All electric models are available in 208, 240 or 480V 3-phase and 208, 240V single phase. Only floor models are field convertible. Voltage must be specified at time of order. Gas type and elevation must be specified at time of order. All braising pans are standard with gallon etch markings and a faucet bracket.

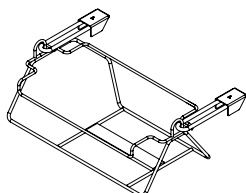
*All gas units are standard with 120V connections (except standing pilot units).

NOTE: Cord and plug not included.

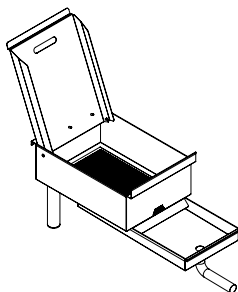
OPTIONS & ACCESSORIES



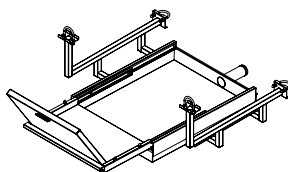
Faucets



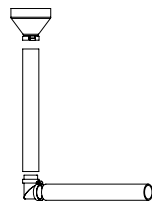
Pan Carrier



Drain Cart & Trough



Drain Drawer (30 Gallon)



Drain Cup & Hose Assembly



TDO Cleaning Brush

| Model No. | List Price | Description |
|-------------|---------------|--|
| Z079995 | \$850 | LIP STRAINER |
| Z091869 | \$1,080 | SINGLE PANTRY FAUCET W/SWING SPOUT, REAR MOUNTED |
| N25871 | \$3,130 | SINGLE PANTRY FAUCET W/48" SPRAY HOSE |
| 128609 | \$3,290 | SINGLE PANTRY FAUCET W/60" SPRAY HOSE |
| Z091870 | \$1,380 | DOUBLE PANTRY FAUCET W/SWING SPOUT, REAR MOUNTED |
| Z040602 | \$3,770 | DOUBLE PANTRY FAUCET W/48" SPRAY HOSE |
| N60346 | \$3,780 | DOUBLE PANTRY FAUCET W/60" SPRAY HOSE |
| 174311 | \$3,310 | DRAIN CART W/(2) SLIDER FEET IN THE FRONT & RESTS ON THE STAND IN THE REAR, FOR USE WITH ALL TS/9 & TS/10 STANDS (NOT NEEDED ON TS/10S STANDS WITH DRAIN DRAWER) |
| 124781 | \$435 | DRAIN DRAWER/CART PLUMBING INSTALLATION KIT FOR ALL DRAIN CARTS, DRAIN DRAWERS & TS/10 STANDS W/DRAIN DRAWER (HOSE TO DRAIN IS 4") |
| 174057 | \$10,240 | DRAIN CART & TROUGH (15 GALLON), SPLASH DIFFUSER INCLUDED (NOT REQUIRED ON TS/10S) |
| 150498 | \$10,520 | DRAIN CART & TROUGH (30 & 40 GALLON), SPLASH DIFFUSER INCLUDED |
| 158476 | \$6,460 | DRAIN DRAWER FOR 40 GALLON, SPLASH DIFFUSER INCLUDED |
| 158386 | \$6,420 | DRAIN DRAWER FOR 30 GALLON, SPLASH DIFFUSER INCLUDED |
| 159102 | \$3,690 | DRAIN CUP & 8' HOSE ASSEMBLY FOR TDO |
| 174932 | \$1,640 | 480V/60/3PH (BPM-15E) |
| 174924 | \$1,640 | 480V/60/3PH (BPM-30E) |
| 174926 | \$1,640 | 480V/60/3PH (BPM-40E) |
| 174928 | \$1,640 | 480V/60/3PH (BPP-30E) |
| 174930 | \$1,640 | 480V/60/3PH (BPP-40E) |
| - | \$4,320 | PRISON PACKAGE NO TDO (QUOTED LEAD TIME)* |
| - | \$5,200 | PRISON PACKAGE W/TDO (QUOTED LEAD TIME)* |
| - | \$1,790 | 2" TANGENT DRAW-OFF W/TDO, INCLUDES PERFORATED STRAINER |
| Z002736 | \$3,520 | 6' CORD SET (480V, 45 AMP) |
| Z002739 | \$6,460 | 6' CORD SET (208/240V, 35 AMP) |
| 154581 | \$1,990 (NET) | 1-YEAR LABOR WARRANTY EXTENSION (US & CANADA ONLY) |
| 140144 | \$2,900 | 1/2" GAS QUICK DISCONNECT W/ANSI-STANDARD RESTRAINT CHAIN |
| FL FOOT KIT | \$1,180 | FLANGED FEET SET OF (4) |
| 146221 | \$630 | FLANGED FEET SET OF (2) |
| 176255 | \$1,360 | PAN CARRIER, 1/2 SIZE HOTEL PAN CAPACITY (15 GALLON W/OUT TDO, 30 & 40 GALLON MODELS) |
| 150247 | \$1,980 | PAN CARRIER, FULL SIZE HOTEL PAN CAPACITY (30 & 40 GALLON MODELS) |
| 147150 | \$3,360 | STEAMER KIT (2 PANS, COVERS & STANDS) |
| 130834 | \$500 | REPLACEMENT TDO STRAINER |
| 162732 | \$77 | REPLACEMENT 2" TDO CLEANING BRUSH |
| 176649 | \$520 | REPLACEMENT CORE PROBE (15 GALLON) |
| 176650 | \$520 | REPLACEMENT CORE PROBE (30 & 40 GALLON) |
| 177091 | \$84 | REPLACEMENT CORE PROBE STORAGE BRACKET |
| 146220 | \$980 | SINGLE PANTRY FAUCET W/SWING SPOUT & RISER, SIDE MOUNTED |
| 146222 | \$1,500 | DOUBLE PANTRY FAUCET W/SWING SPOUT & RISER, SIDE MOUNTED |
| 174484 | \$36,820 | GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND |
| 111739 | \$17,180 | GALLON MASTER 1-999 GALLON, WALL MOUNT |
| 146354 | \$1,120 | CASTER KIT (2 LOCKING / 2 NON-LOCKING) WITH RESTRAINT |
| 160926 | \$730 | MEASURING STRIP (30 GALLON) |
| 160927 | \$990 | MEASURING STRIP (40 GALLON) |

* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). If TDO is present it will be fully welded in place to prevent breakage due to misuse with valve stem and plunger tethered in place to prevent removal and enable cleaning. Flanged feet option must be picked on all floor model appliances.

Kettles



Kettles expand a commercial kitchen's capabilities.

Control Features

ROI Calculator

Free Start-Up Form

Table Top Models,
page 8-9

Table Top Options
& Accessories, page 10

Table/Cabinet
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Table/Cabinet Options &
Accessories, page 12

Self-Contained Floor
Models, page 13-15

Self-Contained Floor Options
& Accessories, page 16-17

Direct Steam
Floor Models, page 18

Direct Steam Floor Options
& Accessories, page 19

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

- Product Info
- Features & Benefits
- Videos
- Downloads
- Free Start-Up Form



| 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 |
|--|------------|--------------|--------------|------------|------------|------------|----------|----------|-----------|------------|
| TDB, HAND TILT, TABLE TOP, ELECTRIC | | | | | | | | | | |
| TDB/6-10 | \$16,420 | - | 2.5 (10 QT) | 3.3 | 4 | N/A | 19" | 17" | 16-5/8" | 100 |
| TDB-20C | \$17,570 | Classic | 5 (20 QT) | 6.3 | 8.4 | 6.3 | 25-5/8" | 20-3/4" | 23-1/8" | 115 |
| TDB-20A | \$21,660 | Advanced | 5 (20 QT) | 6.3 | 8.4 | 6.3 | 25-5/8" | 20-3/4" | 23-1/8" | 115 |
| TDB-20C2T | \$25,970 | Cook2Temp™ | 5 (20 QT) | 6.3 | 8.4 | 6.3 | 25-5/8" | 20-3/4" | 23-1/8" | 115 |
| TDB-24C | \$18,490 | Classic | 6 (24 QT) | 6.3 | 8.4 | 6.3 | 25-5/8" | 20-3/4" | 24-5/8" | 120 |
| TDB-24A | \$22,530 | Advanced | 6 (24 QT) | 6.3 | 8.4 | 6.3 | 25-5/8" | 20-3/4" | 24-5/8" | 120 |
| TDB-24C2T | \$26,870 | Cook2Temp™ | 6 (24 QT) | 6.3 | 8.4 | 6.3 | 25-5/8" | 20-3/4" | 24-5/8" | 120 |
| TDB-40C | \$20,980 | Classic | 10 (40 QT) | 10.8 | 14.4 | 12 | 28" | 22-3/8" | 25-1/8" | 190 |
| TDB-40A | \$25,050 | Advanced | 10 (40 QT) | 10.8 | 14.4 | 12 | 28" | 22-3/8" | 25-1/8" | 190 |
| TDB-40C2T | \$29,410 | Cook2Temp™ | 10 (40 QT) | 10.8 | 14.4 | 12 | 28" | 22-3/8" | 25-1/8" | 190 |
| TDB-48C | \$21,540 | Classic | 12 (48 QT) | 10.8 | 14.4 | 12 | 28" | 22-3/8" | 27-3/8" | 195 |
| TDB-48A | \$25,620 | Advanced | 12 (48 QT) | 10.8 | 14.4 | 12 | 28" | 22-3/8" | 27-3/8" | 195 |
| TDB-48C2T | \$29,940 | Cook2Temp™ | 12 (48 QT) | 10.8 | 14.4 | 12 | 28" | 22-3/8" | 27-3/8" | 195 |

| | | | | | | | | | | |
|--|----------|------------|------------|------|------|-----|---------|---------|---------|-----|
| TDBC, CRANK TILT, TABLE TOP, ELECTRIC | | | | | | | | | | |
| TDBC-20C | \$23,660 | Classic | 5 (20 QT) | 6.3 | 8.4 | 6.3 | 25-5/8" | 25-1/2" | 23-1/8" | 115 |
| TDBC-20A | \$27,690 | Advanced | 5 (20 QT) | 6.3 | 8.4 | 6.3 | 25-5/8" | 25-1/2" | 23-1/8" | 115 |
| TDBC-20C2T | \$32,020 | Cook2Temp™ | 5 (20 QT) | 6.3 | 8.4 | 6.3 | 25-5/8" | 25-1/2" | 23-1/8" | 115 |
| TDBC-24C | \$23,780 | Classic | 6 (24 QT) | 6.3 | 8.4 | 6.3 | 25-5/8" | 25-1/2" | 24-5/8" | 120 |
| TDBC-24A | \$27,750 | Advanced | 6 (24 QT) | 6.3 | 8.4 | 6.3 | 25-5/8" | 25-1/2" | 24-5/8" | 120 |
| TDBC-24C2T | \$32,080 | Cook2Temp™ | 6 (24 QT) | 6.3 | 8.4 | 6.3 | 25-5/8" | 25-1/2" | 24-5/8" | 120 |
| TDBC-40C | \$23,970 | Classic | 10 (40 QT) | 10.8 | 14.4 | 12 | 28" | 25-1/2" | 25-1/8" | 190 |
| TDBC-40A | \$27,970 | Advanced | 10 (40 QT) | 10.8 | 14.4 | 12 | 28" | 25-1/2" | 25-1/8" | 190 |
| TDBC-40C2T | \$32,350 | Cook2Temp™ | 10 (40 QT) | 10.8 | 14.4 | 12 | 28" | 25-1/2" | 25-1/8" | 190 |
| TDBC-48C | \$24,010 | Classic | 12 (48 QT) | 10.8 | 14.4 | 12 | 28" | 25-1/2" | 27-3/8" | 195 |
| TDBC-48A | \$28,040 | Advanced | 12 (48 QT) | 10.8 | 14.4 | 12 | 28" | 25-1/2" | 27-3/8" | 195 |
| TDBC-48C2T | \$32,400 | 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 |
|--|------------|--------------|-----|----------|----------|-----------|------------|
| TDC/TDA, HAND TILT, TABLE TOP, DIRECT STEAM | | | | | | | |
| TDC/3-3 | \$11,320 | .75 (3 QT) | 55 | 12-7/8" | 13-1/4" | 12-1/8" | 25 |
| TDC/3-6 | \$11,490 | 1.5 (6 QT) | 55 | 14-7/8" | 15-1/4" | 13-1/8" | 35 |
| TDC/3-10 | \$11,890 | 2.5 (10 QT) | 55 | 12-7/8" | 13-1/4" | 16-1/8" | 40 |
| TDC/3-20 | \$12,730 | 5 (20 QT) | 55 | 14-7/8" | 15-1/4" | 17-1/8" | 50 |
| TDA/1-40 | \$19,200 | 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

- Product Info
- Features & Benefits
- Videos
- Downloads
- Free Start-Up Form



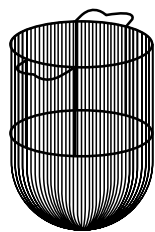
| Model No. | List Price | Control Type | Capacity GAL | BTU/hr | Width IN | Depth IN | Height IN | Weight LBS |
|---------------------------------------|------------|--------------|--------------|--------|----------|----------|-----------|------------|
| TDH, HAND TILT, TABLE TOP, GAS | | | | | | | | |
| TDH-20C | \$31,580 | Classic | 5 (20 QT) | 31K | 25-5/8" | 30-1/4" | 25-1/4" | 215 |
| TDH-20A | \$35,640 | Advanced | 5 (20 QT) | 31K | 25-5/8" | 30-1/4" | 25-1/4" | 215 |
| TDH-20C2T | \$39,980 | Cook2Temp™ | 5 (20 QT) | 31K | 25-5/8" | 30-1/4" | 25-1/4" | 215 |
| TDH-24C | \$32,210 | Classic | 6 (24 QT) | 31K | 25-5/8" | 25-1/2" | 26-5/8" | 220 |
| TDH-24A | \$36,250 | Advanced | 6 (24 QT) | 31K | 25-5/8" | 25-1/2" | 26-5/8" | 220 |
| TDH-24C2T | \$40,610 | Cook2Temp™ | 6 (24 QT) | 31K | 25-5/8" | 25-1/2" | 26-5/8" | 220 |
| TDH-40C | \$36,550 | Classic | 10 (40 QT) | 52K | 28" | 31-7/8" | 29-1/2" | 240 |
| TDH-40A | \$40,550 | Advanced | 10 (40 QT) | 52K | 28" | 31-7/8" | 29-1/2" | 240 |
| TDH-40C2T | \$44,900 | Cook2Temp™ | 10 (40 QT) | 52K | 28" | 31-7/8" | 29-1/2" | 240 |
| TDH-48C | \$37,650 | Classic | 12 (48 QT) | 52K | 28" | 31-7/8" | 31-3/4" | 245 |
| TDH-48A | \$41,650 | Advanced | 12 (48 QT) | 52K | 28" | 31-7/8" | 31-3/4" | 245 |
| TDH-48C2T | \$46,010 | Cook2Temp™ | 12 (48 QT) | 52K | 28" | 31-7/8" | 31-3/4" | 245 |

| | | | | | | | | |
|---|----------|------------|------------|-----|---------|---------|---------|-----|
| TDHC, CRANK TILT, TABLE TOP, GAS | | | | | | | | |
| TDHC-20C | \$35,030 | Classic | 5 (20 QT) | 31K | 25-5/8" | 30-1/4" | 25-1/4" | 215 |
| TDHC-20A | \$39,090 | Advanced | 5 (20 QT) | 31K | 25-5/8" | 30-1/4" | 25-1/4" | 215 |
| TDHC-20C2T | \$43,440 | Cook2Temp™ | 5 (20 QT) | 31K | 25-5/8" | 30-1/4" | 25-1/4" | 215 |
| TDHC-24C | \$38,800 | Classic | 6 (24 QT) | 31K | 25-5/8" | 30-1/4" | 26-5/8" | 220 |
| TDHC-24A | \$41,210 | Advanced | 6 (24 QT) | 31K | 25-5/8" | 30-1/4" | 26-5/8" | 220 |
| TDHC-24C2T | \$44,530 | Cook2Temp™ | 6 (24 QT) | 31K | 25-5/8" | 30-1/4" | 26-5/8" | 220 |
| TDHC-40C | \$40,020 | Classic | 10 (40 QT) | 52K | 28" | 31-7/8" | 29-1/2" | 240 |
| TDHC-40A | \$44,040 | Advanced | 10 (40 QT) | 52K | 28" | 31-7/8" | 29-1/2" | 240 |
| TDHC-40C2T | \$48,420 | Cook2Temp™ | 10 (40 QT) | 52K | 28" | 31-7/8" | 29-1/2" | 240 |
| TDHC-48C | \$40,550 | Classic | 12 (48 QT) | 52K | 28" | 31-7/8" | 31-3/4" | 245 |
| TDHC-48A | \$44,590 | Advanced | 12 (48 QT) | 52K | 28" | 31-7/8" | 31-3/4" | 245 |
| TDHC-48C2T | \$48,930 | Cook2Temp™ | 12 (48 QT) | 52K | 28" | 31-7/8" | 31-3/4" | 245 |

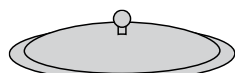
Standard: All electric models available in 208, 240 or 480V, 3-phase. All electric models are field convertible to single phase (voltage must be specified at time of order). All gas units are standard with 120V connections (gas type and elevation must be specified at time of order). All self contained table top kettles are standard with mirrored exterior, reinforced rim, and faucet bracket.

OPTIONS & ACCESSORIES

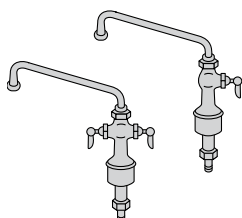
NOTE: Cord and plug not included.



Basket Inserts



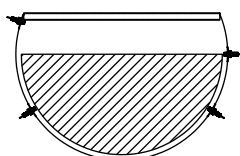
Covers



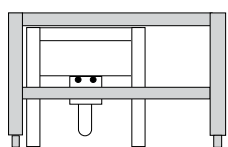
Faucets



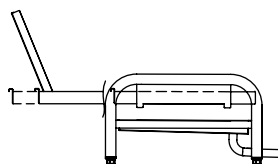
Gas Quick Disconnect



Cover Strainer



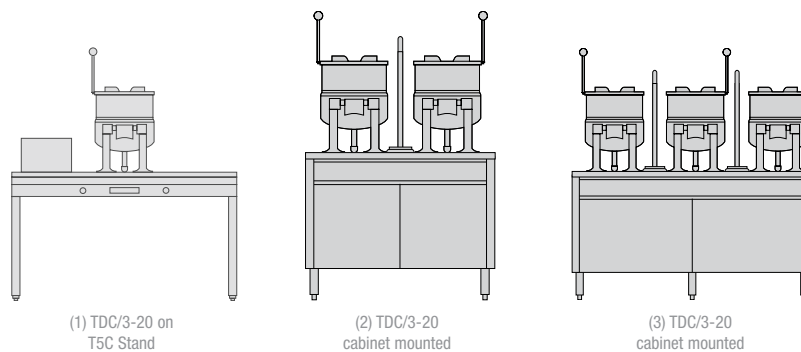
Stand & Drain Cart



TS/10S-2 Stand With Drain Drawer

| Model No. | List Price | Description |
|-------------|-------------|--|
| - | \$2,580 | 480 VOLT, 3 PHASE |
| - | \$2,820 | PRISON PACKAGE* |
| - | \$1,640 | 1 GALLON ETCH MARKS |
| - | \$1,640 | 1 LITER ETCH MARKS |
| - | \$2,140 | 316 STAINLESS STEEL INTERIOR IN LIEU OF 304 |
| 154582 | \$975 (NET) | 1-YEAR WARRANTY (US & CANADA) |
| 174975 | \$4,490 | TS/10-1 STAND, BF, FOR TDB/6-10 |
| 174976 | \$4,750 | TS/10-2 STAND, BF, FOR TDB & TDBC (20, 24, 40, 48) |
| 174977 | \$5,100 | TS/10-3 STAND, BF, FOR TDH & TDHC (20, 24, 40, 48) & TD/FPC |
| 174980 | \$5,600 | TS/10S-2 STAND WITH DRAIN DRAWER & SPLASH DIFFUSER, BF, FOR TDB & TDBC (20, 24, 40, 48) |
| 174981 | \$6,180 | TS/10S-3 STAND WITH DRAIN DRAWER, BF, FOR TDH & TDHC (20, 24, 40, 48) & TD/FPC, SPLASH DIFFUSER INCLUDED (DRAIN CART NOT REQUIRED) |
| 176295 | \$141 | MOUNTING BRACKET KIT TO CONNECT 2 TS STANDS TOGETHER (WORKS ON ALL TS/10 & TS/10S STANDS) |
| 174311 | \$3,310 | DRAIN CART W/(2) SLIDER FEET IN THE FRONT & RESTS ON THE STAND IN THE REAR, FOR USE WITH ALL TS/9 & TS/10 STANDS (NOT NEEDED ON TS/10S STANDS WITH DRAIN DRAWER) |
| 174974 | \$790 | DRAWER ASSEMBLY REPLACEMENT TS/10S-2, TS/10S-3 & TS/10S-4 STANDS (DRAWER ONLY), SPLASH DIFFUSER INCLUDED |
| 175771 | \$140 | SPLASH DIFFUSER FOR ALL DRAIN CARTS & DRAIN DRAWERS |
| 124781 | \$435 | DRAIN DRAWER/CART PLUMBING INSTALLATION KIT FOR ALL DRAIN CARTS, DRAIN DRAWERS & TS/10 STANDS W/DRAIN DRAWER (HOSE TO DRAIN IS 4") |
| 140144 | \$2,900 | 1/2" GAS QUICK DISCONNECT W/ANSI-STANDARD RESTRAINT CHAIN |
| Z073385 | \$2,300 | STEAM TRAP ASSEMBLY KIT FOR DIRECT STEAM KETTLES |
| 146354 | \$1,120 | CASTER KIT, (2) LOCKING, (2) NON-LOCKING WITH RESTRAINT FOR FLOOR BRAISING PANS, TS/10 AND TS/10S STANDS ONLY |
| FL FOOT KIT | \$1,180 | FLANGED FOOT KIT (4) FOR STAND |
| Z001110 | \$1,690 | SINGLE BASKET INSERT FOR (10) QUART KETTLE |
| Z001607 | \$1,530 | SINGLE BASKET INSERT FOR (20 & 24) QUART KETTLE (ELECTRIC & GAS) |
| Z001120 | \$1,480 | SINGLE BASKET INSERT FOR (20) QUART KETTLE (DIRECT STEAM) |
| Z001121 | \$2,070 | SINGLE BASKET INSERT FOR (40 & 48) QUART KETTLE (ALL) |
| Z005942 | \$390 | NYLON MESH LINER FOR (20-48) QUART BASKET |
| Z005093 | \$390 | RETAINING RING FOR (20) QUART BASKET LINER |
| Z005094 | \$390 | RETAINING RING FOR (40) QUART BASKET LINER |
| Z005187 | \$1,650 | COVER STRAINER FOR (5 & 6) GALLON KETTLE (ELECTRIC & GAS) |
| Z005186 | \$1,580 | COVER STRAINER FOR (10 & 12) GALLON KETTLE (ELECTRIC & GAS) |
| Z001107 | \$1,170 | LIFT OFF COVER FOR (10) QUART KETTLE (DIRECT STEAM) |
| Z001108 | \$1,070 | LIFT OFF COVER FOR (10) QUART (ELECTRIC) AND (20) QUART (DIRECT STEAM) |
| 128003 | \$1,960 | LIFT OFF COVER FOR (20 & 24) QUART KETTLE (ELECTRIC & GAS) |
| 128002 | \$3,440 | LIFT OFF COVER FOR (40 & 48) QUART KETTLES (ALL) |
| 175793 | \$600 | LID HOLDER FOR ALL TABLE TOP KETTLES |
| 176677 | \$520 | REPLACEMENT CORE PROBE (20 & 24 QUART) |
| 176678 | \$520 | REPLACEMENT CORE PROBE (40 & 48 QUART) |
| 176658 | \$240 | REPLACEMENT CORE PROBE COOKING BRACKET (20 & 24 QUART) |
| 176659 | \$265 | REPLACEMENT CORE PROBE COOKING BRACKET (40 & 48 QUART) |
| 177091 | \$84 | REPLACEMENT CORE PROBE STORAGE BRACKET (ALL TABLE TOP KETTLES) |
| Z091869 | \$1,080 | SINGLE PANTRY FAUCET WITH SWING SPOUT (GAS) |
| Z019653 | \$1,090 | SINGLE PANTRY FAUCET WITH SWING SPOUT (ELECTRIC) |
| N25871 | \$3,130 | SINGLE PANTRY FAUCET W/48" SPRAY HOSE (ALL) |
| 128609 | \$3,290 | SINGLE PANTRY FAUCET W/60" SPRAY HOSE (ALL) |
| Z091870 | \$1,380 | DOUBLE PANTRY FAUCET WITH SWING SPOUT (GAS) |
| Z019652 | \$1,620 | DOUBLE PANTRY FAUCET WITH SWING SPOUT (ELECTRIC) |
| Z040602 | \$3,770 | DOUBLE PANTRY FAUCET W/48" SPRAY HOSE (ALL) |
| N60346 | \$3,780 | DOUBLE PANTRY FAUCET W/60" SPRAY HOSE (ALL) |
| 174484 | \$36,820 | GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND |
| 111739 | \$17,180 | GALLON MASTER 1-999 GALLON, WALL MOUNT |
| Z003339 | \$690 | CONTOUR MEASURING STRIP (40 QUART) |
| 158365 | \$690 | CONTOUR MEASURING STRIP (44 LITER TDB-48) |
| Z003337 | \$690 | CONTOUR MEASURING STRIP (10 QUART) |
| 158480 | \$640 | CONTOUR MEASURING STRIP (10 LITER TDB-6/10) |
| 158364 | \$690 | CONTOUR MEASURING STRIP (48 QUART) |

* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. Flanged feet option must be picked on all floor model appliances.



| Model No. | List Price | # of TDC/3-10 | # of TDC/3-20 | # of TDC/3-24 | # of TDA/1-40 | # of TDA/1-48 | PSI | S/S Liner | Width IN | Depth IN | Height IN | Weight LBS |
|--|------------|---------------|---------------|---------------|---------------|---------------|-----|-----------|----------|----------|-----------|------------|
| HAND TILT KETTLE, TABLE MOUNTED, DIRECT STEAM | | | | | | | | | | | | |
| MS4369 | \$28,370 | - | 1 | - | - | - | 55 | 304 | 20" | 23" | 46-1/8" | 130 |
| MS55780 | \$34,110 | - | - | - | 1 | - | 55 | 304 | 30" | 25" | 45-3/8" | 230 |
| 159278 | \$35,210 | - | - | - | - | 1 | 55 | 316 | 30" | 25" | 47-7/8" | 230 |
| 148410 | \$50,970 | - | 2 | - | - | - | 55 | 304 | 36" | 23" | 46-1/8" | 244 |
| MS4371 | \$50,370 | - | 2 | - | - | - | 55 | 304 | 40" | 23" | 46-1/8" | 260 |
| 162096 | \$60,790 | 2 | - | - | - | - | 55 | 316 | 40" | 23" | 46-1/8" | 240 |
| 159450 | \$53,120 | 2 | - | - | - | - | 55 | 304 | 40" | 23" | 46-1/8" | 240 |
| 143766 | \$59,210 | - | 2 | - | - | - | 55 | 316 | 40" | 23" | 46-1/8" | 260 |
| 137450 | \$58,380 | - | 1 | - | 1 | - | 55 | 304 | 48" | 25" | 45-3/8" | 352 |
| 159426 | \$58,380 | - | - | 1 | 1 | - | 55 | 304 | 48" | 25" | 45-3/8" | 352 |
| 158670 | \$65,740 | 2 | 1 | - | - | - | 55 | 304 | 60" | 23" | 46-1/8" | 370 |
| MS88327 | \$66,110 | - | 3 | - | - | - | 55 | 304 | 63" | 23" | 46-1/8" | 402 |
| 140312 | \$68,550 | - | - | - | 2 | - | 55 | 304 | 63" | 25" | 45-3/8" | 472 |
| 162391 | \$67,580 | 1 | 2 | - | - | - | 55 | 304 | 63" | 23" | 46-1/8" | 392 |
| 135459 | \$64,880 | 3 | - | - | - | - | 55 | 304 | 63" | 23" | 46-1/8" | 372 |
| 162870 | \$79,740 | - | 2 | - | 1 | - | 55 | 304 | 66" | 25" | 45-3/8" | 424 |
| MS83998 | \$85,260 | - | 1 | - | 2 | - | 55 | 304 | 80" | 25" | 45-3/8" | 590 |

| HAND TILT KETTLE, CABINET MOUNTED, DIRECT STEAM, NO BOILER | | | | | | | | | | | | |
|---|----------|---|---|---|---|---|----|---|-----|---------|---------|-----|
| 142837 | \$54,230 | - | 2 | - | - | - | 55 | - | 36" | 34-1/4" | 43-5/8" | 235 |
| 142840 | \$75,050 | - | 3 | - | - | - | 55 | - | 54" | 34-1/4" | 43-5/8" | 460 |

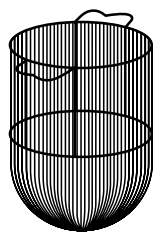
NOTE: Cord and plug not included.

| Model No. | List Price | # of TDC/3-20 | KW/hr | BTU/hr | PSI | Width IN | Depth IN | Height IN | Weight LBS |
|---|------------|---------------|-------|--------|-----|----------|----------|-----------|------------|
| HAND TILT KETTLE, CABINET MOUNTED, DIRECT STEAM, WITH BOILER | | | | | | | | | |
| 137682 | \$65,740 | 2 | 24 | - | 55 | 36" | 34-1/4" | 43-5/8" | 655 |
| 142838 | \$70,630 | 2 | 36 | - | 55 | 36" | 34-1/4" | 43-5/8" | 540 |
| 142839 | \$71,300 | 2 | 48 | - | 55 | 36" | 34-1/4" | 43-5/8" | 540 |
| 142841 | \$96,860 | 3 | 24 | - | 55 | 54" | 34-1/4" | 43-5/8" | 735 |
| 142842 | \$97,790 | 3 | 36 | - | 55 | 54" | 34-1/4" | 43-5/8" | 735 |
| 142843 | \$100,140 | 3 | 48 | - | 55 | 54" | 34-1/4" | 43-5/8" | 735 |
| 144061 | \$63,040 | 2 | - | 200K | 55 | 36" | 34-1/4" | 43-5/8" | 695 |
| 155742 | \$87,400 | 3 | - | 200K | 55 | 54" | 34-1/4" | 43-5/8" | 890 |

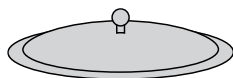
Standard: All table mounted units are standard with a steam trap, mixing faucet and slide out dump tray. All electric units are figured at 208/60/3 connection, contact factory for alternate voltage.

NOTE: Cord and plug not included.

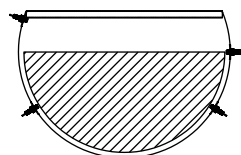
OPTIONS & ACCESSORIES



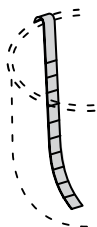
Basket Inserts



Covers



Cover Strainer



Contour Measuring Strip

| Model No. | List Price | Description |
|-----------|-------------|--|
| - | \$2,820 | PRISON PACKAGE* |
| - | \$1,640 | 1 GALLON ETCH MARKS |
| - | \$1,640 | 1 LITER ETCH MARKS |
| - | \$2,140 | 316 STAINLESS STEEL INTERIOR IN LIEU OF 304 |
| 154582 | \$975 (NET) | 1-YEAR WARRANTY (US & CANADA) |
| Z001110 | \$1,690 | SINGLE BASKET INSERT FOR 10 QUART KETTLE |
| Z001120 | \$1,480 | SINGLE BASKET INSERT FOR 20 & 24 QUART DIRECT STEAM KETTLE |
| Z001121 | \$2,070 | SINGLE BASKET INSERT FOR 40 & 48 QUART KETTLE |
| Z005942 | \$390 | NYLON MESH LINER FOR 20 - 48 QUART BASKET |
| Z005093 | \$390 | RETAINING RING FOR 20 & 24 QUART BASKET LINER |
| Z005094 | \$390 | RETAINING RING FOR 40 & 48 QUART BASKET LINER |
| Z005187 | \$1,650 | COVER STRAINER FOR 20 & 24 GALLON KETTLE |
| Z005186 | \$1,580 | COVER STRAINER FOR 40 & 48 GALLON KETTLE |
| Z001107 | \$1,170 | LIFT OFF COVER FOR 10 QUART KETTLE (DIRECT STEAM) |
| Z001108 | \$1,070 | LIFT OFF COVER FOR 10 QUART (ELECTRIC) & 20 QUART (DIRECT STEAM) |
| 128003 | \$1,960 | LIFT OFF COVER FOR 20 & 24 QUART KETTLE |
| 128002 | \$3,440 | LIFT OFF COVER FOR 40 & 48 QUART KETTLES |
| 158364 | \$690 | CONTOUR MEASURING STRIP (48 QUART) |
| Z003339 | \$690 | CONTOUR MEASURING STRIP (40 QUART) |
| 158365 | \$690 | CONTOUR MEASURING STRIP (44 LITER TDB-48) |
| Z003337 | \$690 | CONTOUR MEASURING STRIP (10 QUART) |
| 158480 | \$640 | CONTOUR MEASURING STRIP (10 LITER TDB-6/10) |

* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. Flanged feet option must be picked on all floor appliances.



DEE/4-20C with Optional Tangent Draw-Off



DEE/4-40A



DEES-40C2T with Optional Tangent Draw-Off

| Model No. | List Price | Control Type | Capacity GAL | KW/hr | PSI | Width IN | Depth IN | Height IN | Weight LBS |
|---|------------|--------------|--------------|-------|-----|----------|----------|-----------|------------|
| DEE, CRANK TILT, FLOOR, ELECTRIC | | | | | | | | | |
| DEE/4-20C | \$50,740 | Classic | 20 | 11 | 50 | 38" | 30-3/4" | 39" | 490 |
| DEE/4-20A | \$54,740 | Advanced | 20 | 11 | 50 | 38" | 30-3/4" | 39" | 490 |
| DEE/4-20C2T | \$59,020 | Cook2Temp™ | 20 | 11 | 50 | 38" | 30-3/4" | 39" | 490 |
| DEE/4-40C | \$55,930 | Classic | 40 | 21 | 50 | 42" | 34-1/2" | 40" | 590 |
| DEE/4-40A | \$60,000 | Advanced | 40 | 21 | 50 | 42" | 34-1/2" | 40" | 590 |
| DEE/4-40C2T | \$64,280 | Cook2Temp™ | 40 | 21 | 50 | 42" | 34-1/2" | 40" | 590 |
| DEE/4-60C | \$59,400 | Classic | 60 | 21 | 50 | 47" | 36-3/8" | 44" | 645 |
| DEE/4-60A | \$63,450 | Advanced | 60 | 21 | 50 | 47" | 36-3/8" | 44" | 645 |
| DEE/4-60C2T | \$67,720 | Cook2Temp™ | 60 | 21 | 50 | 47" | 36-3/8" | 44" | 645 |
| DEES-40C | \$55,930 | Classic | 40 | 21 | 50 | 47" | 36-3/8" | 38-7/8" | 590 |
| DEES-40A | \$60,000 | Advanced | 40 | 21 | 50 | 47" | 36-3/8" | 38-7/8" | 590 |
| DEES-40C2T | \$64,280 | Cook2Temp™ | 40 | 21 | 50 | 47" | 36-3/8" | 38-7/8" | 590 |

NOTE: Cord and plug not included. KW ratings based on 208V/single phase.

OPTIONS & ACCESSORIES

| Model No. | List Price | Control Type | Capacity GAL | BTU/hr | KW/hr | PSI | Width IN | Depth IN | Height IN | Weight LBS |
|-----------------------------------|------------|--------------|--------------|--------|-------|-----|----------|----------|-----------|------------|
| DH, CRANK TILT, FLOOR, GAS | | | | | | | | | | |
| DH-20C | \$64,310 | Classic | 20 | 72K | .6 | 50 | 35" | 32-3/4" | 39-3/8" | 530 |
| DH-20A | \$68,240 | Advanced | 20 | 72K | .6 | 50 | 35" | 32-3/4" | 39-3/8" | 530 |
| DH-20C2T | \$72,280 | Cook2Temp™ | 20 | 72K | .6 | 50 | 35" | 32-3/4" | 39-3/8" | 530 |
| DH-40C | \$67,360 | Classic | 40 | 100K | .6 | 50 | 47" | 34-5/8" | 43-1/8" | 640 |
| DH-40A | \$71,370 | Advanced | 40 | 100K | .6 | 50 | 47" | 34-5/8" | 43-1/8" | 640 |
| DH-40C2T | \$75,540 | Cook2Temp™ | 40 | 100K | .6 | 50 | 47" | 34-5/8" | 43-1/8" | 640 |
| DH-60C | \$80,230 | Classic | 60 | 150K | .6 | 50 | 47" | 42-7/8" | 46-1/4" | 810 |
| DH-60A | \$84,220 | Advanced | 60 | 150K | .6 | 50 | 47" | 42-7/8" | 46-1/4" | 810 |
| DH-60C2T | \$88,430 | Cook2Temp™ | 60 | 150K | .6 | 50 | 47" | 42-7/8" | 46-1/4" | 810 |
| DH-80C | \$93,150 | Classic | 80 | 150K | .6 | 50 | 55" | 47" | 52" | 972 |
| DH-80A | \$97,140 | Advanced | 80 | 150K | .6 | 50 | 55" | 47" | 52" | 972 |
| DH-80C2T | \$101,300 | Cook2Temp™ | 80 | 150K | .6 | 50 | 55" | 47" | 52" | 972 |
| DHS-40C | \$72,980 | Classic | 40 | 150K | .6 | 50 | 46" | 43-7/8" | 40-5/8" | 645 |
| DHS-40A | \$76,850 | Advanced | 40 | 150K | .6 | 50 | 46" | 43-7/8" | 40-5/8" | 645 |
| DHS-40C2T | \$80,950 | Cook2Temp™ | 40 | 150K | .6 | 50 | 46" | 43-7/8" | 40-5/8" | 645 |

NOTE: Cord and plug not included.

OPTIONS & ACCESSORIES



EE-20



AH/1E-40

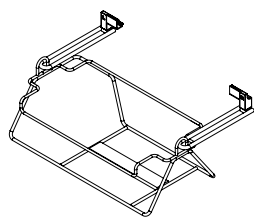


AHS-40

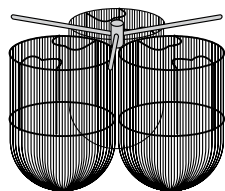
| Model No. | List Price | Standard Cover | Capacity GAL | BTU/hr | KW/hr | PSI | Width IN | Depth IN | Height IN | Weight LBS |
|--|------------|----------------|--------------|--------|-------|-----|----------|----------|-----------|------------|
| EE, STATIONARY/NO TILT, 2" TANGENT DRAWOFF, FLOOR, ELECTRIC | | | | | | | | | | |
| EE-20 | \$36,580 | HINGED | 20 | - | 10.8 | 30 | 32-1/8" | 33-3/4" | 37" | 410 |
| EE-40 | \$39,300 | HINGED | 40 | - | 21.6 | 30 | 38-1/8" | 43-3/4" | 37" | 510 |
| EE-60 | \$47,980 | POWER AID | 60 | - | 32.4 | 30 | 42-1/8" | 42-3/4" | 40" | 640 |
| EE-80 | \$60,750 | POWER AID | 80 | - | 32.4 | 30 | 44-1/8" | 44-3/4" | 44" | 860 |
| EE-100 | \$70,690 | POWER AID | 100 | - | 32.4 | 30 | 44-1/8" | 44-3/4" | 50" | 905 |
| AH, STATIONARY/NO TILT, 2" TANGENT DRAWOFF, FLOOR, GAS | | | | | | | | | | |
| AH/1E-20 | \$43,740 | HINGED | 20 | 85K | .6 | 30 | 39-1/2" | 44-3/4" | 40" | 468 |
| AH/1E-40 | \$46,680 | HINGED | 40 | 100K | .6 | 30 | 43-1/4" | 50-1/4" | 41" | 620 |
| AH/1E-60 | \$51,580 | POWER AID | 60 | 145K | .6 | 30 | 46-1/4" | 52-1/4" | 48-7/8" | 950 |
| AH/1E-80 | \$62,070 | POWER AID | 80 | 145K | .6 | 30 | 48" | 56-1/4" | 56-1/2" | 1070 |
| AH/1E-100 | \$67,090 | POWER AID | 100 | 145K | .6 | 30 | 48" | 56-1/4" | 62-1/2" | 1120 |
| AHS-40 | \$46,680 | HINGED | 40 | 115K | .6 | 30 | 43-1/4" | 50-1/4" | 38" | 620 |

NOTE: Cord and plug not included.

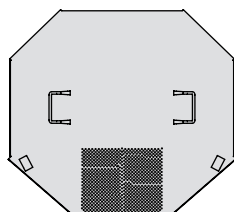
OPTIONS & ACCESSORIES



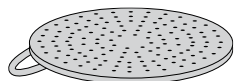
Pan Carrier



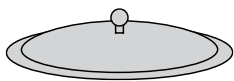
Basket Inserts



Cover Strainer



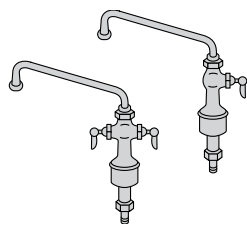
Perforated Strainer



Covers

| Model No. | List Price | Description |
|-----------|-----------------|--|
| - | \$2,580 | 480V KIT, SINGLE PHASE TERMINAL BLOCK, 480 VOLT, 3 PHASE |
| - | \$5,200 | PRISON PKG S/C TILTING, 2INCH TDO* |
| - | \$5,200 | PRISON PKG S/C STATIONARY, 2INCH TDO* |
| - | \$7,450 | PRISON PKG S/C STATIONARY, 3INCH TDO* |
| - | \$4,320 | PRISON PKG, NO TDO*, TILTING |
| 178919 | Contact Factory | PRISON PKG, DH/DEE-80, NO TDO, CLASSIC CONTROL |
| 178921 | Contact Factory | PRISON PKG, DH/DEE-80, NO TDO, ADVANCED CONTROL |
| - | \$1,640 | ETCH MARK-GAL |
| - | \$1,640 | ETCH MARK-LITER |
| - | \$5,120 | TDO 2INCH TILTING |
| - | \$5,200 | TDO 3INCH STATIONARY |
| - | \$1,350 | FLANGE FEET |
| 154583 | \$2,190 (NET) | 1-YEAR WARRANTY EXTENSION STATIONARY (ELECTRIC & GAS) |
| 155287 | \$3,305 (NET) | 1-YEAR WARRANTY EXTENSION TILTING KETTLE (ELECTRIC & GAS) |
| 140144 | \$2,900 | 1/2" GAS QUICK DISCONNECT W/ANSI-STANDARD RESTRAINT CHAIN (ALL GAS) |
| 122891 | \$2,090 | PAN CARRIER, 40 GALLON & LARGER |
| 174478 | \$9,510 | TRI BASKET FOR 20 GALLON KETTLE (ALL) |
| 174479 | \$9,520 | TRI BASKET FOR 40, 60, 80, 100 GALLON KETTLE (EXCLUDING TILTING SHORTY) |
| 174480 | \$9,520 | TRI BASKET FOR 40 GALLON TILTING SHORTY KETTLE |
| Z012300 | \$360 | NYLON MESH BASKET LINER (1 EACH) |
| 155286 | \$4,510 | COVER STRAINER FOR 20 GALLON TILTING KETTLE |
| 150536 | \$5,130 | COVER STRAINER FOR 40 GALLON TILTING KETTLE |
| 150273 | \$5,200 | COVER STRAINER FOR 40 SHORTY & 60 GALLON TILTING KETTLE |
| 150533 | \$7,570 | COVER STRAINER FOR 80 GALLON TILTING KETTLE |
| 137431 | \$957 | DISK STRAINER 1/4" PERF FOR 3" TDO |
| Z001134 | \$2,500 | LIFT OFF COVER 20 GALLON TILTING KETTLE |
| Z001136 | \$2,750 | LIFT OFF COVER 40 GALLON TILTING KETTLE |
| 104282 | \$2,750 | LIFT OFF COVER 40 SHORTY TILTING KETTLE |
| Z001116 | \$3,790 | LIFT OFF COVER 60 GALLON TILTING KETTLE |
| 176798 | \$6,040 | HINGED KIT, DH-DEE-40, 41 COVER (FIELD INSTALLED) |
| 176799 | \$6,040 | HINGED COVER 40 GALLON SHORTY TILTING KETTLE (FIELD INSTALLED) |
| 176800 | \$6,040 | HINGED COVER 60 GALLON TILTING KETTLE (FIELD INSTALLED) |
| 176793 | \$5,820 | POWER AID HINGED COVER 20 GALLON TILTING KETTLE (FIELD INSTALLED) |
| 176794 | \$6,420 | POWER AID HINGED COVER 40 GALLON TILTING KETTLE (FIELD INSTALLED) |
| 176795 | \$6,600 | POWER AID HINGED COVER 40 GALLON SHORTY TILTING KETTLE (FIELD INSTALLED) |
| 176796 | \$6,910 | POWER AID HINGED COVER 60 GALLON TILTING KETTLE (FIELD INSTALLED) |
| 177944 | \$7,190 | POWER AID HINGED COVER 80 GALLON TILTING KETTLE (FIELD INSTALLED) |

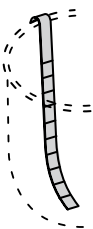
* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. TDO fully welded in place to prevent breakage due to misuse with valve stem and plunger tethered in place to prevent removal and enable cleaning. Flanged feet option must be picked on all floor model appliances. Gas type and elevation must be specified at time of order.



Faucets



Gas Quick Disconnect



Contour Measuring Strip

| Model No. | List Price | Description |
|-----------|------------|--|
| 176651 | \$520 | REPLACEMENT CORE PROBE (20 & 40 GALLON DEE/DEES/DH/DHS) |
| 176652 | \$520 | REPLACEMENT CORE PROBE (60 & 80 GALLON DEE/DH) |
| 176654 | \$272 | REPLACEMENT CORE PROBE COOKING BRACKET (20 & 40 GALLON DEE/DH) |
| 176656 | \$309 | REPLACEMENT CORE PROBE COOKING BRACKET (60 GALLON DEE/DH & 40 GALLON DEES/DHS) |
| 177091 | \$84 | REPLACEMENT CORE PROBE STORAGE BRACKET (ALL TILTING FLOOR KETTLES) |
| Z091876 | \$1,140 | SINGLE PANTRY FAUCET W/SWING SPOUT FOR 20 & 40 GALLON TILTING KETTLES |
| Z091878 | \$1,100 | SINGLE PANTRY FAUCET W/SWING SPOUT FOR 60 & 80 GALLON TILTING KETTLES |
| Z019653 | \$1,090 | SINGLE PANTRY FAUCET W/SWING SPOUT FOR NON-TILTING |
| N25871 | \$3,130 | SINGLE PANTRY FAUCET W/48" SPRAY HOSE FOR (ALL) KETTLES |
| 128609 | \$3,290 | SINGLE PANTRY FAUCET W/60" SPRAY HOSE FOR (ALL) KETTLES |
| Z091877 | \$1,650 | DOUBLE PANTRY FAUCET W/11" REAR SWING SPOUT & 5 INCH RISER (DEE/4-20/40, DH-20/40) |
| Z091879 | \$1,690 | DOUBLE PANTRY FAUCET W/SWING SPOUT FOR 60 GALLON TILTING KETTLES |
| Z078701 | \$1,800 | DOUBLE PANTRY FAUCET W/SWING SPOUT FOR 80 GALLON TILTING KETTLES |
| Z019652 | \$1,620 | DOUBLE PANTRY FAUCET W/SWING SPOUT FOR (NON-TILTING) KETTLES |
| Z040602 | \$3,770 | DOUBLE PANTRY FAUCET W/48" SPRAY HOSE FOR (ALL) KETTLES |
| N60346 | \$3,780 | DOUBLE PANTRY FAUCET W/60" SPRAY HOSE FOR (ALL) KETTLES |
| 174484 | \$36,820 | GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND |
| 111739 | \$17,180 | GALLON MASTER 1-999 GALLON, WALL MOUNT |
| 159102 | \$3,690 | DRAIN CUP & 8' HOSE ASSEMBLY FOR TDO |
| 104278 | \$770 | 2" BRUSH KIT (KETTLE & TDO BRUSH W/PADDLE) FOR 2" TDO |
| 107123 | \$830 | 3" BRUSH KIT (KETTLE & TDO BRUSH W/PADDLE) FOR 3" TDO |
| Z005743 | \$990 | CONTOUR MEASURING STRIP (40 GALLON) |
| Z005744 | \$990 | CONTOUR MEASURING STRIP (60 GALLON) |
| 162199 | \$980 | CONTOUR MEASURING STRIP (40 GALLON SHORTY) |
| Z005747 | \$990 | CONTOUR MEASURING STRIP (40 GALLON FULL JACKET) |
| Z005748 | \$990 | CONTOUR MEASURING STRIP (60 GALLON FULL JACKET) |
| Z005749 | \$1,030 | CONTOUR MEASURING STRIP (80 GALLON FULL JACKET) |
| Z005750 | \$1,030 | CONTOUR MEASURING STRIP (100 GALLON FULL JACKET) |



PT-40 with Optional TDO



FT-60 with Optional TDO



D-20



DL-20

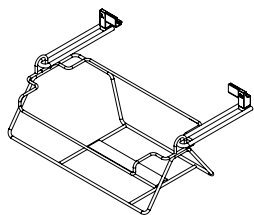
| Model No. | List Price | Standard Cover | Capacity GAL | Base Style | Jacket | Width IN | Depth IN | Height IN | Weight LBS |
|--|--------------------|----------------|--------------|------------|--------|----------|----------|-----------|------------|
| PT/FT/GPT/GT, STATIONARY/NO TILT, 2" TANGENT DRAWOFF, FLOOR, DIRECT STEAM | | | | | | | | | |
| PT-20 | \$29,710 | HINGED | 20 | PEDESTAL | 2/3RD | 22" | 26-1/4" | 36" | 170 |
| PT-40 | \$33,710 | HINGED | 40 | PEDESTAL | 2/3RD | 28" | 31-3/4" | 36" | 220 |
| PT-60 | \$40,890 | POWER AID | 60 | PEDESTAL | 2/3RD | 32" | 36" | 39" | 235 |
| PT-80 | \$49,590 | POWER AID | 80 | PEDESTAL | 2/3RD | 34" | 39" | 43" | NA |
| PT-100 | \$66,810 | POWER AID | 100 | PEDESTAL | 2/3RD | 38" | 40" | 44" | NA |
| PT-125 | \$78,560 | POWER AID | 125 | PEDESTAL | 2/3RD | 40" | 42" | 48" | NA |
| PT-150 | \$96,930 | POWER AID | 150 | PEDESTAL | 2/3RD | 44.5" | 46" | 48" | NA |
| FT-20 | \$27,100 | HINGED | 20 | TRI-LEG | 2/3RD | 24" | 27-1/2" | 36" | 170 |
| FT-40 | \$31,840 | HINGED | 40 | TRI-LEG | 2/3RD | 30" | 33" | 36" | 220 |
| FT-60 | \$36,650 | POWER AID | 60 | TRI-LEG | 2/3RD | 34" | 37" | 39" | 235 |
| FT-80 | \$41,780 | POWER AID | 80 | TRI-LEG | 2/3RD | 36" | 38" | 43" | 252 |
| FT-100 | \$59,460 | POWER AID | 100 | TRI-LEG | 2/3RD | 40" | 40" | 44" | NA |
| FT-125 | \$70,410 | POWER AID | 125 | TRI-LEG | 2/3RD | 42" | 42" | 48" | NA |
| FT-150 | \$82,440 | POWER AID | 150 | TRI-LEG | 2/3RD | 46.5" | 46" | 48" | NA |
| GT-40 | \$44,270 | HINGED | 40 | TRI-LEG | FULL | 38-1/4" | 36" | 36" | 255 |
| GT-60 | Contact Factory | POWER AID | 60 | TRI-LEG | FULL | 42-1/4" | 40" | 36" | NA |
| GT-80 | | POWER AID | 80 | TRI-LEG | FULL | 46-1/4" | 44" | 26" | NA |
| GT-100 | | POWER AID | 100 | TRI-LEG | FULL | 50-1/4" | 48" | 39" | NA |
| GT-125 | | POWER AID | 125 | TRI-LEG | FULL | 54-1/4" | 52" | 41" | NA |
| GT-150 | | POWER AID | 150 | TRI-LEG | FULL | 56-1/4" | 54" | 44" | NA |
| GPT-40 | \$58,530 | HINGED | 40 | PEDESTAL | FULL | 48" | 50-1/4" | 39" | 255 |
| GPT-60 | \$65,830 | POWER AID | 60 | POWER AID | FULL | 40" | 42-1/4" | 34" | NA |
| GPT-80 | \$81,460 | POWER AID | 80 | POWER AID | FULL | 44" | 46-1/4" | 36" | NA |
| GPT-100 | \$118,810 | POWER AID | 100 | POWER AID | FULL | 48" | 50-1/4" | 39" | NA |
| GPT-125 | \$126,660 | POWER AID | 125 | POWER AID | FULL | 52" | 54-1/4" | 41" | NA |
| GPT-150 | \$139,180 | POWER AID | 150 | POWER AID | FULL | 54" | 56-1/4" | 44" | NA |

| D/DL, CRANK TILT, FLOOR, DIRECT STEAM | | | | | | | | | |
|--|----------|---|----|----------|-------|---------|---------|---------|-----|
| D-20 | \$32,960 | - | 20 | PEDESTAL | 2/3RD | 36-1/4" | 23" | 36" | 215 |
| D-40 | \$34,780 | - | 40 | PEDESTAL | 2/3RD | 43" | 30" | 38-1/2" | 270 |
| D-60 | \$42,150 | - | 60 | PEDESTAL | 2/3RD | 47" | 34" | 43" | 280 |
| DL-20 | \$30,090 | - | 20 | TRI-LEG | 2/3RD | 36-1/4" | 28-7/8" | 36" | 215 |
| DL-40 | \$31,190 | - | 40 | TRI-LEG | 2/3RD | 43" | 34-1/2" | 36" | 270 |
| DL-60 | \$33,970 | - | 60 | TRI-LEG | 2/3RD | 47" | 38-1/4" | 44" | 280 |
| DL-80 | \$37,660 | - | 80 | TRI-LEG | 2/3RD | 49" | 39-1/4" | 48" | 295 |

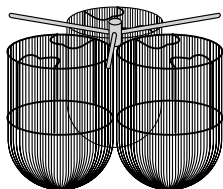
Standard: For PT/FT/GPT/GT: 1/4" perforated strainer, 316 stainless steel interior liner, faucet bracket. For D/DL: 316 stainless steel interior liner, faucet bracket. All direct steam floor kettles standard 25 PSI jacket reading. Higher pressures available, contact factory for pricing.

[OPTIONS & ACCESSORIES](#)

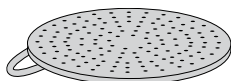
NOTE: Cord and plug not included.



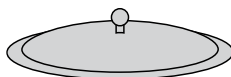
Pan Carrier



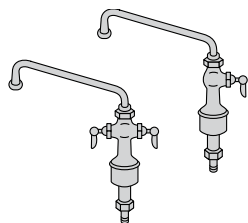
Basket Inserts



Perforated Strainer



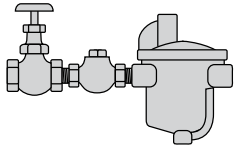
Covers



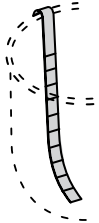
Faucets

| Model No. | List Price | Description |
|-----------|---------------|---|
| - | \$5,200 | PRISON PKG TILTING, 2" TDO |
| - | \$5,200 | PRISON PKG STATIONARY, 2" TDO |
| - | \$7,450 | PRISON PKG STATIONARY, 3" TDO |
| - | \$4,320 | PRISON PKG TILTING, NO TDO* |
| - | \$1,640 | ETCH MARK-5 GAL |
| - | \$1,640 | ETCH MARK-LITER |
| - | \$5,120 | TDO 2" TILTING |
| - | \$3,620 | TDO 3" STATIONARY (UPGRADE) |
| 155298 | \$1,300 (NET) | 1-YEAR WARRANTY EXTENSION DIRECT STEAM FLOOR KETTLE, 2" TDO |
| 122891 | \$2,090 | PAN CARRIER FOR 40 GALLON & LARGER |
| 174478 | \$9,510 | TRI BASKET FOR 20 GALLON KETTLE (ALL) |
| 174479 | \$9,520 | TRI BASKET FOR 40, 60, 80, 100 GALLON KETTLE (EXCLUDING TILTING SHORTY) |
| Z012300 | \$360 | NYLON MESH BASKET LINER (1 EACH) |
| 155286 | \$4,510 | COVER STRAINER FOR 20 GALLON TILTING KETTLE |
| 150536 | \$5,130 | COVER STRAINER FOR 40 GALLON TILTING KETTLE |
| 150273 | \$5,200 | COVER STRAINER FOR 60 GALLON TILTING KETTLE |
| 150510 | \$5,880 | COVER STRAINER FOR 80 GALLON TILTING KETTLE |
| 137431 | \$957 | DISK STRAINER 1/4" PERF FOR 3" TDO |
| Z001134 | \$2,500 | LIFT OFF COVER 20 GALLON TILTING KETTLE |
| Z001136 | \$2,750 | LIFT OFF COVER 40 GALLON TILTING KETTLE |
| Z001116 | \$3,790 | LIFT OFF COVER 60 GALLON TILTING KETTLE |
| 155743 | \$5,230 | HINGED COVER 20 GALLON TILTING KETTLE (FACTORY INSTALLED) |
| 155744 | \$6,040 | HINGED COVER 40 GALLON TILTING KETTLE (FACTORY INSTALLED) |
| 155745 | \$6,040 | HINGED COVER 60 GALLON TILTING KETTLE (FACTORY INSTALLED) |
| 155553 | \$6,030 | POWER AID HINGED COVER 20 GALLON TILTING KETTLE (FACTORY INSTALLED) |
| 145366 | \$6,390 | POWER AID HINGED COVER 40 GALLON TILTING KETTLE (FACTORY INSTALLED) |
| 145367 | \$6,650 | POWER AID HINGED COVER 60 GALLON TILTING KETTLE (FACTORY INSTALLED) |
| 145368 | \$8,530 | POWER AID HINGED COVER 80 GALLON TILTING KETTLE (FACTORY INSTALLED) |
| Z045701 | \$1,110 | SINGLE PANTRY FAUCET W/SWING SPOUT FOR 20 & 40 GALLON D & DL |
| 135383 | \$1,150 | SINGLE PANTRY FAUCET W/SWING SPOUT FOR 60 & 80 GALLON D & DL |
| Z019653 | \$1,090 | SINGLE PANTRY FAUCET W/SWING SPOUT FOR ALL STATIONARY KETTLES |
| N25871 | \$3,130 | SINGLE PANTRY FAUCET W/48" SPRAY HOSE FOR ALL KETTLES |
| 128609 | \$3,290 | SINGLE PANTRY FAUCET W/60" SPRAY HOSE FOR ALL KETTLES |
| Z078701 | \$1,800 | DOUBLE PANTRY FAUCET W/SWING SPOUT FOR 20 & 40 GALLON D AND DL |
| 135384 | \$1,530 | DOUBLE PANTRY FAUCET W/SWING SPOUT FOR 60 & 80 GALLON D AND DL |
| Z019652 | \$1,620 | DOUBLE PANTRY FAUCET W/SWING SPOUT FOR NON-TILTING KETTLES |
| Z040602 | \$3,770 | DOUBLE PANTRY FAUCET W/48" SPRAY HOSE FOR ALL KETTLES |
| N60346 | \$3,780 | DOUBLE PANTRY FAUCET W/60" SPRAY HOSE FOR ALL KETTLES |

* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. TDO fully welded in place to prevent breakage due to misuse with valve stem and plunger tethered in place to prevent removal and enable cleaning.



Steam Trap Assembly & Globe Valve (a required option)*



Contour Measuring Strip

| Model No. | List Price | Description |
|-----------|------------|--|
| 174484 | \$36,820 | GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND |
| 111739 | \$17,180 | GALLON MASTER 1-999 GALLON, WALL MOUNT |
| 155290 | \$2,590 | STEAM TRAP ASSEMBLY, 1/2" INLET, 1/2" OUTLET, FOR NON-TILT KETTLES* |
| Z016418 | \$2,630 | STEAM TRAP ASSEMBLY, 1/2" INLET, 1/2" OUTLET, FOR TILTING KETTLES* |
| Z027431 | \$2,680 | STEAM TRAP ASSEMBLY, 3/4" INLET, 1/2" OUTLET, FOR NON-TILT KETTLES* |
| Z025374 | \$3,320 | STEAM TRAP ASSEMBLY, 3/4" INLET, 1/2" OUTLET, FOR TILTING KETTLES* |
| Z010044 | \$2,500 | STEAM PRESSURE REGULATOR 1/2" FOR 20 GALLON KETTLES |
| Z010047 | \$3,520 | STEAM PRESSURE REGULATOR 3/4" FOR 40 & 60 GALLON KETTLES |
| Z010050 | \$3,360 | STEAM PRESSURE REGULATOR 1" FOR 2/3RD JACKETED 80-125 GALLON KETTLES |
| 155291 | \$270 | 3/4" TO 1/2" REDUCER |
| 155292 | \$270 | 1" TO 3/4" REDUCER |
| 159102 | \$3,690 | DRAIN CUP & 8' HOSE ASSEMBLY FOR TDO |
| 104278 | \$770 | 2" BRUSH KIT (KETTLE & TDO BRUSH W/PADDLE) FOR 2" TDO |
| 107123 | \$830 | 3" BRUSH KIT (KETTLE & TDO BRUSH W/PADDLE) FOR 3" TDO |
| Z005743 | \$990 | CONTOUR MEASURING STRIP (40 GALLON) |
| Z005744 | \$990 | CONTOUR MEASURING STRIP (60 GALLON) |
| 162199 | \$980 | CONTOUR MEASURING STRIP (40 GALLON SHORTY) |
| Z005747 | \$990 | CONTOUR MEASURING STRIP (40 GALLON FULL JACKET) |
| Z005748 | \$990 | CONTOUR MEASURING STRIP (60 GALLON FULL JACKET) |
| Z005749 | \$1,030 | CONTOUR MEASURING STRIP (80 GALLON FULL JACKET) |
| Z005750 | \$1,030 | CONTOUR MEASURING STRIP (100 GALLON FULL JACKET) |

* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. TDO fully welded in place to prevent breakage due to misuse with valve stem and plunger tethered in place to prevent removal and enable cleaning.

Cooker/Mixers



Harnessing the power of a steam for a higher degree of cooking performance.

Control Features

Calculator

Free Start-Up Form

Table Top Models, page 22

Floor Models, page 23

Options & Accessories, page 24

With Groen cooker/mixers, you get the speed, versatility, benefits and efficiency of a steam jacketed kettle combined with the power of a high-performance agitator — and the result is a truly versatile commercial foodservice equipment tool that can be used for a variety of applications. From soups, stews and sauces to pudding, pie fillings, oil extractions, mashed potatoes and more, Groen cooker/mixers help streamline workflow and save valuable time. Twin agitator models (TA/2) for high-performance mixing and single agitator models (INA/2) for lifting and folding applications are available for all customer needs.

The advanced electronic control delivers unmatched temperature precision with low and high preset temperature functions as well as a digital timer — offering operators additional cooking options when they need them. The classic electronic control delivers the same unmatched temperature precision you expect from Groen. Both controls are easy to operate, and both the classic and advanced design are IPX6 water resistant for reliable operation in today's kitchens.

Groen Controls make it easier than ever before to achieve precise, consistent cooking. But, that isn't all they offer. They also provide significant cost savings by reducing operating expenses, service and repair costs, as well as food waste. Enter your kitchen'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.

FEATURES & BENEFITS:

- Advanced – Preset low (2) and high (7) settings
- Advanced – Digital readout
- Advanced – 1-minute-to-10-hour digital timer
- Advanced – Kettle drops to (2) and holds at this setting when the timer expires
- Available in gas, electric or direct steam models (depending on the model)
- Choice of twin agitator (TA/2) or single inclined agitator (INA/2)
- Choice of mounting options (table or floor)
- All floor and tabletop cooker mixers feature a 316 stainless steel interior for added durability for preparing high acidic products (optional for table-top models)
- Tilting models feature a single trunnion giving the narrowest pour path in the industry while tilting within its own footprint
- Features a standard reinforced rim for ease of cleaning and preventing dents/cracks from utensils
- High-polished exterior ensures a clean, sanitary look
- Faucet bracket comes standard
- 180-emery-grit sanded interior standard
- Free start-up



CLASSIC CONTROL

ADVANCED CONTROL



TA twin agitator cooker/mixer digital representation, control box may look different, shown with optional tangent draw-off



TDB, TA (shown with old style controls)

| Model No. | List Price | Control Type | Capacity GAL | KW/hr | PSI | Width IN | Depth IN | Height IN | Weight LBS |
|---|------------|--------------|--------------|-------|-----|----------|----------|-----------|------------|
| TDB, TA/2, TABLE TOP WITH TWIN AGITATOR, COOKER/MIXER, ELECTRIC* | | | | | | | | | |
| TDB-20C,TA/2 | \$63,700 | Classic | 5 | 6.3* | 50 | 27-1/2" | 30-1/2" | 23-1/8" | 291 |
| TDB-20A,TA/2 | \$63,700 | Advanced | 5 | 6.3* | 50 | 27-1/2" | 30-1/2" | 23-1/8" | 291 |
| TDB-40C,TA/2 | \$65,290 | Classic | 10 | 10.8* | 50 | 27-1/2" | 30-1/2" | 24-7/8" | 340 |
| TDB-40A,TA/2 | \$65,290 | Advanced | 10 | 10.8* | 50 | 27-1/2" | 30-1/2" | 24-7/8" | 340 |

*Requires 120V 15AMP service for mixer. Gallon etch marks standard. KW information based on 208/60/3 operation. Cord and plug not included.

OPTIONS & ACCESSORIES

- Product Info
- Features & Benefits
- Downloads
- Free Start-Up Form



DEE/4T-40, INA/2 (shown with old style controls)



DHT-60A, TA/3



DL-60, TA/3

| Model No. | List Price | Control Type | Capacity GAL | KW/hr | BTU/hr | PSI | Width IN | Depth IN | Height IN | Weight LBS |
|-----------|------------|--------------|--------------|-------|--------|-----|----------|----------|-----------|------------|
|-----------|------------|--------------|--------------|-------|--------|-----|----------|----------|-----------|------------|

DEE/4T, TA/3, FLOOR MODEL WITH TWIN AGITATOR, COOKER/MIXER, ELECTRIC

| | | | | | | | | | | |
|-----------------|-----------|----------|----|----|---|----|-----|---------|---------|-----|
| DEE/4T-40C,TA/3 | \$167,990 | Classic | 40 | 21 | - | 50 | 47" | 42-1/4" | 40-3/8" | 840 |
| DEE/4T-40A,TA/3 | \$167,990 | Advanced | 40 | 21 | - | 50 | 47" | 42-1/4" | 40-3/8" | 840 |
| DEE/4T-60C,TA/3 | \$170,830 | Classic | 60 | 21 | - | 50 | 47" | 44-1/8" | 44-1/8" | 895 |
| DEE/4T-60A,TA/3 | \$170,830 | Advanced | 60 | 21 | - | 50 | 47" | 44-1/8" | 44-1/8" | 895 |

DEE/4T, INA/2, FLOOR MODEL WITH INCLINED AGITATOR, COOKER/MIXER, ELECTRIC

| | | | | | | | | | | |
|------------------|-----------|----------|----|----|---|----|-----|-----|---------|-----|
| DEE/4T-40C,INA/2 | \$172,550 | Classic | 40 | 21 | - | 50 | 48" | 31" | 39-1/2" | 840 |
| DEE/4T-40A,INA/2 | \$172,550 | Advanced | 40 | 21 | - | 50 | 48" | 31" | 39-1/2" | 840 |
| DEE/4T-60C,INA/2 | \$175,680 | Classic | 60 | 21 | - | 50 | 54" | 33" | 42-3/4" | 895 |
| DEE/4T-60A,INA/2 | \$175,680 | Advanced | 60 | 21 | - | 50 | 54" | 33" | 42-3/4" | 895 |

DHT, TA/3, FLOOR MODEL WITH TWIN AGITATOR, COOKER/MIXER, GAS

| | | | | | | | | | | |
|--------------|-----------|----------|----|-------|------|----|-----|---------|---------|------|
| DHT-40C,TA/3 | \$210,710 | Classic | 40 | 1.7** | 100K | 50 | 47" | 34" | 43-1/8" | 890 |
| DHT-40A,TA/3 | \$213,640 | Advanced | 40 | 1.7** | 100K | 50 | 47" | 34" | 43-1/8" | 890 |
| DHT-60C,TA/3 | \$213,010 | Classic | 60 | 1.7** | 150K | 50 | 47" | 43-7/8" | 46-1/4" | 1060 |
| DHT-60A,TA/3 | \$215,930 | Advanced | 60 | 1.7** | 150K | 50 | 47" | 43-7/8" | 46-1/4" | 1060 |

DHT, INA/2, FLOOR MODEL WITH INCLINED AGITATOR, COOKER/MIXER, GAS

| | | | | | | | | | | |
|---------------|-----------|----------|----|-------|------|----|-----|---------|---------|------|
| DHT-40C,INA/2 | \$188,720 | Classic | 40 | 1.7** | 100K | 50 | 47" | 34" | 43-1/8" | 890 |
| DHT-40A,INA/2 | \$191,680 | Advanced | 40 | 1.7** | 100K | 50 | 47" | 34" | 43-1/8" | 890 |
| DHT-60C,INA/2 | \$193,490 | Classic | 60 | 1.7** | 150K | 50 | 47" | 43-7/8" | 46-1/4" | 1060 |
| DHT-60A,INA/2 | \$196,420 | Advanced | 60 | 1.7** | 150K | 50 | 47" | 43-7/8" | 46-1/4" | 1060 |

DL, TA/3, FLOOR MODEL WITH TWIN AGITATOR, COOKER/MIXER, DIRECT STEAM*

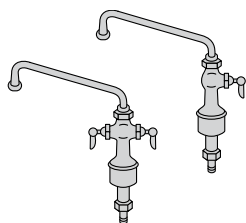
| | | | | | | | | | | |
|------------|-----------|---|----|-----|---|----|-----|-----|---------|-----|
| DL-40,TA/3 | \$168,900 | - | 40 | 1.7 | - | 50 | 40" | 60" | 32-1/2" | 520 |
| DL-60,TA/3 | \$174,760 | - | 60 | 1.7 | - | 50 | 45" | 62" | 43" | 570 |
| DL-80,TA/3 | \$178,080 | - | 80 | 1.7 | - | 50 | 49" | 64" | 43-1/2" | 620 |

DL, INA/2, FLOOR MODEL WITH INCLINED AGITATOR, COOKER/MIXER, DIRECT STEAM*

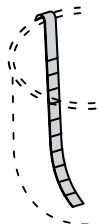
| | | | | | | | | | | |
|-------------|-----------|---|----|-----|---|----|-----|-----|---------|-----|
| DL-40,INA/2 | \$171,620 | - | 40 | 1.7 | - | 50 | 41" | 45" | 38-1/2" | 520 |
| DL-60,INA/2 | \$176,130 | - | 60 | 1.7 | - | 50 | 45" | 49" | 43" | 570 |

Standard: Gallon etch marks standard. KW information based on 208/60/3 operation. *DL Cooker/Mixers modified TDO's come equipped with flush mounted ball valves in lieu of TDO valves. NOTE: Cord and plug not included. NOTE: For larger cooker/mixers and specialized equipment, refer to the CapKold guide. Dual kettle cooker/mixers available. Contact factory with required capacity, PSI, and TDO/valve options for quotation.

OPTIONS & ACCESSORIES



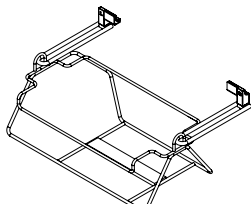
Faucets



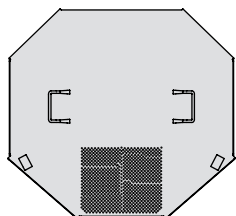
Contour Measuring Strip



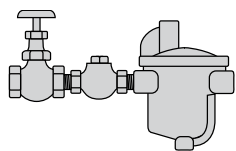
Gas Quick Disconnect



Pan Carrier



Cover Strainer



Steam Trap Assembly & Globe Valve (a required option)*

| Model No. | List Price | Description |
|-----------|---------------|--|
| - | \$2,580 | 480 VOLT, 3 PHASE |
| - | \$9,340 | 480 VOLT, 3 PHASE KETTLE & MOTOR |
| - | \$5,200 | PRISON PACKAGE, TILTING KETTLE* |
| 155293 | \$4,055 (NET) | WARRANTY 1-YEAR EXTENSION TABLE TOP COOKER MIXER |
| 155294 | \$6,095 (NET) | WARRANTY 1-YEAR EXTENSION FLOOR MODEL |
| 174982 | \$4,380 | TS/10S-4, STAND WITH DRAIN DRAWER & SPLASH DIFFUSER, BF, FOR ALL TABLE TOP COOKER MIXERS (DRAIN CART NOT REQUIRED) |
| 176295 | \$141 | MOUNTING BRACKET KIT TO CONNECT 2 TS STANDS TOGETHER (WORKS ON ALL TS/10 & TS/10S STANDS) |
| 174974 | \$790 | DRAWER ASSEMBLY REPLACEMENT FOR ALL TS/10 STANDS (DRAWER ONLY), SPLASH DIFFUSER INCLUDED |
| 175771 | \$140 | SPLASH DIFFUSER FOR ALL DRAIN CARTS & DRAIN DRAWERS |
| 124781 | \$435 | DRAIN DRAWER/CART PLUMBING INSTALLATION KIT FOR ALL DRAIN CARTS, DRAIN DRAWERS & TS/10 STANDS W/DRAIN DRAWER (HOSE TO DRAIN IS 4") |
| 122891 | \$2,090 | PAN CARRIER 40 GALLON OR LARGER KETTLE |
| 150536 | \$5,130 | COVER STRAINER (DEE, DHT, DL 40 GALLON KETTLE) |
| 150273 | \$5,200 | COVER STRAINER (DEE, DHT, DL 60 GALLON KETTLE) |
| 150510 | \$5,880 | COVER STRAINER DL 80 GALLON KETTLE) |
| Z009044 | \$845 | DISK STRAINER 1/4" PERF FOR 2" TDO |
| Z013785 | \$1,113 | DISK STRAINER 1/8" PERF FOR 2" TDO |
| Z013783 | \$1,005 | DISK STRAINER SOLID FOR 2" TDO |
| Z019653 | \$1,090 | SINGLE PANTRY FAUCET W/SWING SPOUT (TDB 20 & 40) |
| Z091876 | \$1,140 | SINGLE PANTRY FAUCET W/SWING SPOUT (TILTING ELECTRIC & GAS 40 GALLON) |
| Z091878 | \$1,100 | SINGLE PANTRY FAUCET W/SWING SPOUT (TILTING ELECTRIC & GAS 60 GALLON) |
| Z045701 | \$1,110 | SINGLE PANTRY FAUCET W/SWING SPOUT (TILTING DIRECT STEAM 40 GALLON) |
| 135383 | \$1,150 | SINGLE PANTRY FAUCET W/SWING SPOUT (TILTING DIRECT STEAM 60 & 80 GAL) |
| N25871 | \$3,130 | SINGLE PANTRY FAUCET W/48" SPRAY HOSE (ALL) |
| 128609 | \$3,290 | SINGLE PANTRY FAUCET W/60" SPRAY HOSE (ALL) |
| Z019652 | \$1,620 | DOUBLE PANTRY FAUCET W/SWING SPOUT (ALL EXCLUDING DEE 40 & 60, DHT 40 GAL.) |
| Z091877 | \$1,650 | DOUBLE PANTRY FAUCET W/SWING SPOUT (DEE & DHT 40 GALLON) |
| Z091879 | \$1,690 | DOUBLE PANTRY FAUCET W/SWING SPOUT (DEE & DHT 60 GALLON) |
| Z078701 | \$1,800 | DOUBLE PANTRY FAUCET W/SWING SPOUT (DL 40 GALLON) |
| 135384 | \$1,530 | DOUBLE PANTRY FAUCET W/SWING SPOUT (DL 60 & 80 GALLON) |
| Z040602 | \$3,770 | DOUBLE PANTRY FAUCET W/48" SPRAY HOSE (ALL EXCLUDING DEE 60 GALLON) |
| N60346 | \$3,780 | DOUBLE PANTRY FAUCET W/60" SPRAY HOSE (ALL EXCLUDING DEE 60 GALLON) |
| 174484 | \$36,820 | GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND |
| 111739 | \$17,180 | GALLON MASTER 1-999 GALLON, WALL MOUNT |
| Z027431 | \$2,680 | STEAM TRAP ASSEMBLY 3/4" KETTLE INLET 1/2" KETTLE OUTLET FOR DL KETTLES |
| 140144 | \$2,900 | 1/2" GAS QUICK DISCONNECT W/RESTRAINT FOR (DHT 40 & 60 GALLON) |
| Z010047 | \$3,520 | STEAM PRESSURE REGULATOR 3/4" |
| 155291 | \$270 | 3/4" TO 1/2" REDUCER (WHEN REGULATOR SIZES DON'T MATCH) |
| 104278 | \$770 | 2" BRUSH SET (KETTLE & TDO BRUSH WITH PADDLE) |
| Z005743 | \$990 | MEASURING STRIPS (DEE, DHT, DL 40 GALLON KETTLES) |
| Z005744 | \$990 | MEASURING STRIPS (DEE, DHT, DL 60 GALLON KETTLES) |
| Z005745 | \$990 | MEASURING STRIPS (DL 80 GALLON KETTLES) |

* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. TDO fully welded in place to prevent breakage due to misuse with valve stem and plunger tethered in place to prevent removal and enable cleaning. Flanged feet option must be picked on all floor model appliances.

Water Treatment Systems



Magnify the durability, longevity and performance of convection steamers, boilers and combi ovens.

Water Treatment Models, page 26

We offer a selection of innovative treatment systems designed exclusively for Groen steamers, boilers and combi ovens. By reducing scale buildup, chlorine and chloramine, these in-line systems prevent costly repairs and time-consuming major commercial foodservice equipment cleanings in the future — and with easy-to-install cartridges with no tools required, it's never been easier to maintain optimal water quality in your Groen steamers.

Understand The Basic Characteristics Of Your Water

Water chemistry has a significant impact on the operating efficiency, service requirements and life of your steamer. Select the right water treatment for your Groen convection steamer according to the following Water Quality Guidelines. For greater accuracy in selecting the correct water treatment solution, we now have water quality test kits available. Reach out to your manufacturing representative for test kits and any questions regarding this process. Visit optipurewater.com for more information about your water.

Select The Right System For Your Equipment

SmartSteam Water Treatment System

- Designed for use with Groen SmartSteam boilerless steamers
- Single-stage inline system with replaceable cartridge
- Cartridges provide up to six months of treated water based on 12-16 hours/day steaming
- Treats water containing calcium, iron and magnesium
- Prevents hard-scale formation
- NSF certified and drinking water-safe
- Field-retrofitable
- One system per steamer cavity

PureSteam Water Treatment System

- Designed for use with Groen HyPlus, HyPerSteam, CNGB and CNEB
- Cartridges contain modified molded-block carbon-type filter designed to remove silt, sediment and other suspended particles down to 0.5 microns — and to reduce corrosive chlorine from inlet water for a capacity of 22,000 gallons
- Includes IsoNet® technology which minimizes the precipitation and accumulation of scale, and provides a protective barrier to help guard against corrosion
- Cartridges provide up to six months of treated water (depending on usage)
- Treats water containing silt, sediment, chlorine, calcium, iron and magnesium
- One system per steamer cavity

QTI1+CR Water Treatment System

- Reduces chloramines, scale, chlorine and sediment
- Reduces chlorine up to 15,000 gallons and reduces chloramine up to 6,000 gallons when operated at a flow rate of 0.5 gpm
- Includes IsoNet® technology which minimizes the precipitation and accumulation of scale, and provides a protective barrier to help guard against corrosion
- Built-in pressure gauge allows visual monitoring to interpret when filters need to be changed
- Utilizes “Qwik-Twist” cartridges that make changing filters quick, easy and sanitary
- One system per steamer cavity

Reverse Osmosis “Permeate Concentrate Temperature Compensation” Calculator

Incoming water temperature plays a major role in the amount of water an RO system will produce. The colder the water, reduces production and the warmer the water, increases production. It is very important to take this into consideration when sizing an RO system for your customer. Following is a link that will take you to our “temperature compensation calculator” so you can calculate RO production based on incoming water temperature. A visual example is shown below. If you have any questions, please contact the factory. Go online to unifidbrands.net, and click on **Groen, Water Treatment Systems, Analysis Calculator**.

Groen Water Quality Requirements

| Contaminant | Water Supply |
|-------------------------------|---------------------|
| pH: | 7 to 9 |
| Total Dissolved Solids (TDS): | 30 to 60 ppm |
| Hardness: | less than 60 ppm |
| Chlorine and Chloramine: | less than .1 ppm |
| Chlorides: | less than 30 ppm |
| Silica: | less than 12 ppm |
| Undissolved Solids: | less than 5 microns |

A water tempering/mixing valve is recommended to be installed and set to 77°F for all installation sites above the 37th parallel.

Damage to equipment associated with water quality that does not meet the manufacturers' specifications will not be covered under warranty





OP175 & 16 Gallon Storage & RP



OP350 & 16 Gallon Storage & RP



50 Gallon Storage & RP
In high volume continuous use or multi-oven applications, a 50 gallon storage tank may be recommended



BWS1500/50



OS.48 Softener

| System | Model No. | Item No. | Part No. | List Price | Description |
|--|--------------------|-----------|----------|------------|---|
| COMPLETE OP175/16 SYSTEM | OP175/16 | 164-00216 | 171836 | \$8,520 | 175 GPD RO/Mineral Addition with 16 gal tank & RP |
| OP175/16 SYSTEM REPLACEMENT FILTERS & MEMBRANE | Booster Pump | 164-85015 | 171839 | \$2,200 | When feed water pressure is below 40 PSI |
| | CTO-Q10 | 300-05828 | 171841 | \$210 | Qty 2, Pre-Filter, change every 3 to 6 months based on pressure |
| | MA-Q10 | 300-05850 | 171842 | \$220 | Qty 1, Post-Filter, change every 6 months |
| COMPLETE OP350/16 SYSTEM | AMS-QT15 | 204-52820 | 171843 | \$1,020 | Qty 1, RO Membrane, change every 18 to 36 months based on rejection % |
| | OP350/16 | 164-14416 | 171903 | \$9,700 | 350 GPD RO/mineral addition with 16 gal tank & RP |
| | Booster Pump | 164-85020 | 171908 | \$2,200 | When feed water pressure is below 40 PSI |
| OP350/16 SYSTEM REPLACEMENT FILTERS & MEMBRANE | CTO-Q | 300-05830 | 171906 | \$260 | Qty 2, Pre-filter, change every 3 to 6 months based on pressure |
| | MA-Q15 | 300-05855 | 171907 | \$300 | Qty 1, Post-filter, change every 6 months |
| | AMS-QT | 204-53040 | 171905 | \$1,580 | Qty 1, RO membrane, change every 18 to 36 months based on rejection % |
| COMPLETE OP175/50 SYSTEM | OP175/50 | 164-00225 | 171837 | \$10,240 | 175 GPD RO/mineral addition with 50 gal tank & RP |
| OP175/50 SYSTEM REPLACEMENT FILTERS & MEMBRANE | Booster Pump | 164-85015 | 171839 | \$2,200 | When feed water pressure is below 40 PSI |
| | CTO-Q10 | 300-05828 | 171841 | \$210 | Qty 2, Pre-Filter, change every 3 to 6 months based on pressure |
| | MA-Q10 | 300-05850 | 171842 | \$220 | Qty 1, Post-Filter, change every 6 months |
| COMPLETE OP350/50 SYSTEM | AMS-QT15 | 204-52820 | 171843 | \$1,020 | Qty 1, RO Membrane, change every 18 to 36 months based on rejection % |
| | OP350/50 | 164-14450 | 171904 | \$10,220 | 350 GPD RO/mineral addition with 50 gal tank & RP |
| | Booster Pump | 164-85020 | 171908 | \$2,200 | When feed water pressure is below 40 PSI |
| OP350/50 SYSTEM REPLACEMENT FILTERS & MEMBRANE | CTO-Q | 300-05830 | 171906 | \$260 | Qty 2, Pre-filter, change every 3 to 6 months based on pressure |
| | MA-Q15 | 300-05855 | 171907 | \$300 | Qty 1, Post-filter, change every 6 months |
| | AMS-QT | 204-53040 | 171905 | \$1,580 | Qty 1, RO membrane, change every 18 to 36 months based on rejection % |
| OPTIONAL EQUIPMENT FOR ALL OP SYSTEMS | OS.48 | 165-03048 | 176006 | \$5,220 | Water Softener |
| | QTPT | 160-52120 | 176009 | \$750 | Mineral Addition Post-Treatment Assembly |
| | Air-Gap Kit | 164-89905 | 171838 | \$270 | Approved Drain Air-Gap installed on a 1.5" sanitary waste line if needed (it is normal to direct to a floor drain). |
| | Pressure Regulator | 164-89938 | 171840 | \$470 | When feed water pressure is above 100 PSI |
| COMPLETE BWS1500/50 SYSTEM | BWS1500/50 | 164-15545 | 176007 | \$26,710 | 1500 GPD RO/Mineral Addition with 50 gal tank & RP |
| BWS1500/50 SYSTEM REPLACEMENT FILTERS & MEMBRANE | AMS-QT | 204-44021 | 176008 | \$2,070 | Qty 1, RO Membrane, change every 18 to 36 months based on rejection % |

A water quality test should be performed to accurately choose the correct water treatment system for your Groen convection steamer.

SmartSteam® Pro Steamers



Delivers consistent quality and performance.

Free Start-Up Form

Boilerless Models, page 28

Boilerless Options & Accessories, page 29

Connectionless Models, page 30

Connectionless Options & Accessories, page 31

Intuitive User Experience. With a simple interface, the durable 4.3 inch touchscreen withstands the demands of everyday use, and provides better, faster communication to the user.

Unparalleled Consistency. Features like our side-mounted convection fan, holding options, and pan timers help create unparalleled consistency. Input custom controls and pan settings for repeatable results from chef-to-chef and shift-to-shift.

Advanced Data Reporting. Enhanced intelligence and 5 days worth of clear, easy-to-understand diagnostics keep your kitchen running smoothly. To reduce downtime, critical backups keep you operational.

FEATURES:

- Auto Water Fill & Drain
- Field Reversible Door
- Steam Lid (Reservoir Cover)
- 2.5–3 Gallon Water Reservoir
- Mirrored Cavity
- Hands-Free Door Latch
- LEED compliant - Uses less than 5 gph per pan
- Dual Water Connection
- Touch Screen Control
- On-Demand Hold Feature
- Auto Hold Feature After Timed Cook
- Self-Diagnostics at Startup and Shutdown
- User Selectable "Door Open" Alert
- Up to 10 Programmable Pan Timers
- Real Time Clock
- Clean Probe Indicator
- Programmable Delime Schedule (Boilerless)
- On-Screen Step-By-Step Delime Instructions (Boilerless)
- Add "+1 Minute" Button
- Load Compensating Timer
- USB for Technicians & Future Upgrades
- Downloadable Data for Technicians
- Stores 5 Days of System Diagnostics
- ASA Real Time Component Status
- Monitoring & Control
- On-Screen Full Parts List
- Select Models ENERGY STAR® rated



GSSP-BLE-5E model shown with optional legs

ALL SMARTSTEAM PRO PHOTOS ARE FOR ILLUSTRATION PURPOSE ONLY. ACTUAL UNIT MAY VARY DUE TO PRODUCT ENHANCEMENTS.



GSSP-BLE-3E with Optional Legs



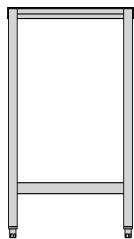
GSSP-BLE-5E with Optional Legs



GSSP-BL-10ES

| Model No. | List Price | No. of Pans | KW/hr | BTU/hr | Voltage | Width IN | Depth IN | Height IN | Weight LBS |
|---|------------|-------------|----------|------------|--------------|----------|----------|-----------|------------|
| GSSP-BLE-E, COUNTER TOP, ELECTRIC | | | | | | | | | |
| GSSP-BLE-3E | \$19,970 | 3 | 9 | - | 208V or 240V | 21-3/4" | 30-5/8" | 21-1/8" | 220 |
| GSSP-BLE-5E | \$23,660 | 5 | 12 | - | 208V or 240V | 21-3/4" | 30-5/8" | 27-5/8" | 275 |
| GSSP-BLE/BL-ES, STAND MOUNTED, BULLET FEET, ELECTRIC | | | | | | | | | |
| GSSP-BLE-3ES | \$23,650 | 3 | 9 | - | 208V or 240V | 21-3/4" | 30-5/8" | 52-1/8" | 300 |
| GSSP-BLE-5ES | \$26,820 | 5 | 12 | - | 208V or 240V | 21-3/4" | 30-5/8" | 58-5/8" | 465 |
| GSSP-BL-10ES | \$37,650 | 10 | 21 | - | 208V or 240V | 30-5/8" | 35" | 58-5/8" | 469 |
| (2)GSSP-BLE-3ES | \$39,920 | 6 | 2 @ 9 | - | 208V or 240V | 21-3/4" | 30-5/8" | 61-1/8" | 500 |
| (2)GSSP-BLE-5ES | \$44,870 | 10 | 2 @ 12 | - | 208V or 240V | 21-3/4" | 30-5/8" | 64-3/4" | 545 |
| (2)GSSP-BL-10ES | \$65,290 | 10 | (2) @ 21 | - | 208V or 240V | 30-5/8" | 35" | 64-3/4" | 627 |
| GSSP-BL-G, COUNTER TOP, GAS, 0-2000' | | | | | | | | | |
| GSSP-BL-3G | \$25,470 | 3 | - | 54K | 120V | 21-3/4" | 34-5/8" | 21-1/8" | 240 |
| GSSP-BL-5G | \$25,810 | 5 | - | 58K | 120V | 21-3/4" | 34-5/8" | 27-5/8" | 272 |
| GSSP-BL-GS, STAND MOUNTED, GAS, 0-2000' | | | | | | | | | |
| GSSP-BL-3GS | \$29,130 | 3 | - | 54K | 120V | 21-3/4" | 34-5/8" | 52-1/8" | 315 |
| GSSP-BL-5GS | \$29,480 | 5 | - | 58K | 120V | 21-3/4" | 34-5/8" | 58-5/8" | 480 |
| GSSP-BL-10GS | \$40,450 | 10 | - | 100K | 120V | 30-5/8" | 40-5/8" | 61-1/8" | 452 |
| (2)GSSP-BL-3GS | \$48,740 | 6 | - | 2 @ 54K | 120V | 21-3/4" | 36-1/2" | 61-1/8" | 475 |
| (2)GSSP-BL-5GS | \$49,240 | 10 | - | 2 @ 58K | 120V | 21-3/4" | 36-7/8" | 64-3/4" | 556 |
| (2)GSSP-BL-10GS | \$78,540 | 10 | - | (2) @ 100K | 120V | 30-5/8" | 45-3/4" | 67-1/4" | 764 |

OPTIONS & ACCESSORIES



Single Stand

| Model No. | List Price | Description |
|-----------|-------------|--|
| - | \$1,400 | 480/60/3 PER CAVITY |
| 175428 | \$680 (NET) | 1-YEAR WARRANTY EXTENSION |
| 143670 | \$4,330 | SINGLE STAND FOR (3 OR 5) PAN UNIT |
| 145571 | \$5,180 | SINGLE STAND FOR (10) PAN UNIT |
| 146003 | \$4,320 | DOUBLE STAND FOR (3) PAN UNIT |
| 140187 | \$4,540 | DOUBLE STAND FOR (5) PAN UNIT |
| 145545 | \$5,250 | DOUBLE STAND FOR (10) PAN UNIT |
| Z098611 | \$990 | CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY |
| 146301 | \$1,180 | FLANGED FOOT KIT (4) FOR STAND |
| 153371 | \$810 | 4" LEG SET FOR COUNTER TOP UNITS (3 & 5 PAN ONLY) |
| 179266 | \$2,420 | FIELD STACKING KIT (GSSP-BL-5E) |
| 145117 | \$2,270 | PAN RACK KIT FOR SINGLE STAND |
| 159453 | \$450 | STEAMER SHELF |
| 148131 | \$1,770 | HEAT SHIELD, (3) PAN UNIT (FIELD INSTALLED) |
| 147542 | \$1,990 | HEAT SHIELD, (5) PAN UNIT (FIELD INSTALLED) |
| 147583 | \$2,650 | HEAT SHIELD, DOUBLE (3) PAN UNIT (FIELD INSTALLED) |
| 147445 | \$3,010 | HEAT SHIELD, DOUBLE (5) PAN UNIT (FIELD INSTALLED) |
| 140144 | \$2,900 | 1/2" GAS QUICK DISCONNECT AND RESTRAINT |
| 144475 | \$360 | SINGLE WATER CONNECTION (NOT TO BE USED IF A WATER TREATMENT SYSTEM IS IN USE) |
| 175977 | \$42 | OVERFLOW DRAIN CLEANING BRUSH |
| 149100 | \$1,310 | SMARTSTEAM WATER TREATMENT KIT (FOR SCALE CONTROL ONLY) |
| 149101 | \$830 | SMARTSTEAM WATER TREATMENT REPLACEMENT FILTER (1) |
| 176096 | \$145 | PTS-10 REPLACEMENT CARTRIDGE FOR SMARTSTEAM SYSTEM |
| 139393 | \$350 | PREFILTER SYSTEM (PURESTEEM) (REDUCES HEAVY SEDIMENT) |
| 140105 | \$210 | PREFILTER FILTERS (2) (PURESTEEM) |
| 140106 | \$475 | PREFILTER FILTERS (6) (OP SERIES) |
| 175995 | \$1,240 | QT11+CR WATER TREATMENT SYSTEM (REDUCES CHLORAMINES, SCALE, CHLORINE & SEDIMENT), ONE SYSTEM REQUIRED PER CAVITY |
| 175996 | \$360 | CTOS-QCR REPLACEMENT CARTRIDGE (1) |
| 171909 | \$720 | FXPT-11CR CHLORAMINE REDUCTION (ONLY OP) POST TREATMENT ASSEMBLY |
| 176096 | \$145 | PTS-10 DROP-IN STYLE CARTRIDGE USED IN OPTIPURE FXTS SYSTEMS & SECONDARY TREATMENT IN COMBINATION SYSTEMS |
| 176097 | \$350 | CTO-EK10 REPLACEMENT CARTRIDGE FOR EVERPURE (MC, XC, 4FC, 4FC-5, 4CB5, 7FC, 7FC5, 7CB5 CARTRIDGES) |
| 179464 | \$3,830 | WATER TREATMENT, DOUBLE STACK STEAMER (9797-22) |
| 179465 | \$440 | WATER TREATMENT REPLACEMENT CARTRIDGE, DOUBLE STACK STEAMER (7CB5) (2 REQUIRED) |
| 179466 | \$350 | WATER TREATMENT REPLACEMENT CARTRIDGE, DOUBLE STACK STEAMER, SS-10 (1 REQUIRED) |



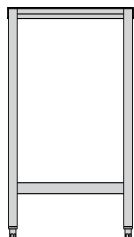
GSSP-CL-3E

GSSP-CL-5E

| Model No. | List Price | No. of Pans | KW/hr | BTU/hr | Voltage | Width IN | Depth IN | Height IN | Weight LBS |
|--|------------|-------------|-------|--------|--------------|----------|----------|-----------|------------|
| GSSP-CL-E, COUNTER TOP, ELECTRIC | | | | | | | | | |
| GSSP-CL-3E | \$18,370 | 3 | 9 | - | 208V or 240V | 21-3/4" | 30-1/2" | 25-1/4" | 250 |
| GSSP-CL-5E | \$21,770 | 5 | 12 | - | 208V or 240V | 21-3/4" | 30-1/2" | 31-3/4" | 297 |
| GSSP-CL-ES, STAND MOUNTED, ELECTRIC | | | | | | | | | |
| GSSP-CL-3ES | \$22,050 | 3 | 9 | - | 208V or 240V | 21-3/4" | 30-1/2" | 52" | 270 |
| GSSP-CL-5ES | \$25,450 | 5 | 12 | - | 208V or 240V | 21-3/4" | 30-1/2" | 58-1/2" | 320 |



OPTIONS & ACCESSORIES



Single Stand

| Model No. | List Price | Description |
|-------------------------|------------|---------------------------------------|
| 179564 | \$910 | KIT, DRAIN HOSE |
| 480/3/60-5E-GSSP-CL | \$1,400 | 480 VAC 3 PHASE |
| LEFT HAND DOOR-GSSP-CL | \$0 | LEFT HAND DOOR HINGE |
| RIGHT HAND DOOR-GSSP-CL | \$0 | RIGHT HAND DOOR HINGE |
| 179446 | \$4,520 | SINGLE STAND, BULLET FEET |
| 182766 | \$4,950 | DOUBLE STACK STAND, GSSP-CL-3 PAN |
| 182312 | \$4,950 | DOUBLE STACK STAND, GSSP-CL-5 PAN |
| 145117 | \$2,270 | KIT, PAN RACK |
| 146301 | \$1,180 | FLANGED FOOT KIT (4 EA) |
| Z098611 | \$990 | CASTER KIT (2 LOCKING, 2 NON-LOCKING) |

Intek Connectionless Steamer



Score more culinary wins with our best-in-class connectionless steamers.

Free Start-Up Form

Models, page 33

Options & Accessories, page 34

With the commercial foodservice equipment industry's highest steam production rating in its class — 169 pounds per hour — and high-performance heating technology, the Intek Connectionless Steamer from Groen combines speed and power in one reliable steam cooking equipment solution. But even with all that speed and power, there's no lack of efficiency.

FEATURES & BENEFITS:

- Internal side-mounted convection fan provides even energy distribution throughout cooking cavity, ensuring all product cooks consistently with no hot or cold spots
- No traditional de-liming, saving time, cost and the environment
- Electric units offered in various KW models, and the electric models may double as NSF holding cabinets with adjustable hold temps from 100°F to 212°F to store pre-cooked product
- Available in six (6) pan electric units with double-stack capability, for 6-, and 12-pan capacities to meet user-demand in a single footprint
- Solid-state controls minimize warranty costs, with no computer boards in close proximity to water
- No pumps, no floats and no probes that could fail or be damaged
- No water line or drain connections required, and no solenoid valves that could become plugged
- Features heavy-duty construction built for institutional and high-volume batch cooking
- LEED compliant — uses less than 1.5 gallons of water per hour
- Free start-up adds additional 1-year warranty
- True plug and play — cord and plug included



XS-208-12-3 shown



Product Info

Features & Benefits

Videos

Downloads

Free Start-Up Form

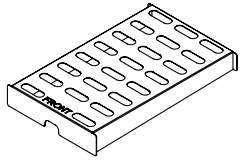


XS

| Model No. | List Price | No. of Pans | Voltage | KW/hr | AMP | NEMA | Width IN | Depth IN | Height IN | Weight LBS |
|---|------------|-------------|----------|-------|------|---------|----------|----------|-----------|------------|
| XS, COUNTER TOP, (6) PAN STEAMER, 208V, ELECTRIC | | | | | | | | | | |
| XS-208-8-1 | \$19,220 | 6 | 208/60/1 | 8 | 38.5 | 6-50P | 23-1/4" | 29" | 30-1/4" | 262 |
| XS-208-8-3 | \$19,220 | 6 | 208/60/3 | 8 | 22 | L15-30P | 23-1/4" | 29" | 30-1/4" | 262 |
| XS-208-10-3 | \$19,220 | 6 | 208/60/3 | 10 | 28 | L15-30P | 23-1/4" | 29" | 30-1/4" | 262 |
| XS-208-12-3 | \$19,220 | 6 | 208/60/3 | 12 | 33.6 | 15-50P | 23-1/4" | 29" | 30-1/4" | 262 |
| XS, COUNTER TOP, (6) PAN STEAMER, 240V, ELECTRIC | | | | | | | | | | |
| XS-240-8-1 | \$19,220 | 6 | 240/60/1 | 8 | 33.4 | 6-50P | 23-1/4" | 29" | 30-1/4" | 262 |
| XS-240-8-3 | \$19,220 | 6 | 240/60/3 | 8 | 19.4 | L15-30P | 23-1/4" | 29" | 30-1/4" | 262 |
| XS-240-12-3 | \$19,220 | 6 | 240/60/3 | 12 | 29.1 | 15-50P | 23-1/4" | 29" | 30-1/4" | 262 |
| XS, COUNTER TOP, (6) PAN STEAMER, 480V, ELECTRIC | | | | | | | | | | |
| XS-480-12-3 | \$20,160 | 6 | 480/60/3 | 12 | 14.6 | L16-20 | 23-1/4" | 29" | 30-1/4" | 262 |

Standard: Electric units 208/240V, 3-phase, must specify at time of order. All units are UL and NSF listed.

OPTIONS & ACCESSORIES



Trivet

| Model No. | List Price | Description |
|-----------|-----------------|--|
| - | Contact Factory | PRISON PACKAGE |
| - | \$0 | DOOR HINGED LEFT |
| 159815 | \$970 (NET) | 1-YEAR WARRANTY EXTENSION |
| 170944 | \$2,380 | STAND W/BULLET FEET, FOR SINGLE OR DOUBLE STACKED* |
| 162670 | \$3,850 | WELDED SINGLE STACK STAND |
| Z098611 | \$990 | CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY |
| 146301 | \$1,180 | FLANGED FOOT KIT (4) FOR STAND |
| 174232 | \$3,440 | PAN RACK ASSEMBLY KIT |
| 159453 | \$450 | STEAMER SHELF |
| NT1154 | \$260 | TRIVET |
| 161053 | \$910 | DRAIN KIT |
| 170680 | \$1,780 | T-STYLE DRAIN PAN W/CONDENSATE TRAY & 6" DRAIN HOSE |

*Assembly required. Consult factory for spec sheet if required.

For the shortest recovery times, maximize your KW to your incoming power supply when ordering your Intek steamer.

HyPerSteam Generator Steamer



Equipment that sets a new standard for efficiency and innovation in steam cooking.

Free Start-Up Form

Models, page 36

Options & Accessories, page 37

With atmospheric steam generators and powerful internal convection fans that increase steam velocity for faster cook times and improved uniformity, the Groen HyPerSteam convection steamer is the capable, reliable commercial foodservice equipment solution.

Groen's innovative design allows operators to reduce energy costs by utilizing individual generators when needed during slower periods. This increased efficiency combined with near-instant steam recovery, a free-venting drain and easy cleaning access makes the HyPerSteam convection steamer a truly indispensable part of any kitchen.

FEATURES & BENEFITS:

- Individual atmospheric steam generators for each cavity reduce energy costs when only one cavity is needed during slow periods
- Waste rinses cleanly down the drain, eliminating shellfish foam-up from high-fat proteins
- Variable capacities of three (3), five (5) and six (6) pan stackable cavities are capable of accommodating a variety of production needs
- Near-instant steam recovery from "ready" mode
- Easy-to-use 60-minute timer with continuous steam setting for a true "a la carte" venue
- Exterior de-liming port improves access for cleaning
- Two-probe warning system with indicator light offers visual reminder when maintenance is needed
- Auto-clean de-liming via control panel
- Dual water connection reduces waste of filtered water down the drain
- Automatic fill-and-drain feature eliminates the need to manually transfer water
- Hands-free, a la carte-style door handle allows for easy and efficient operation
- Field-reversible door adaptable to any kitchen flow pattern
- Internal condensate tempering meets federal code
- Mirror-finished interior makes cleaning easier while maintaining a more polished appearance day after day
- Free start-up adds additional 1-year warranty





HY-5E



HY-5E with Optional Stand



(2)HY-5GF

| Model No. | List Price | No. of Pans | KW/hr | BTU/hr | Width IN | Depth IN | Height IN | Weight LBS |
|---|------------|-------------|------------|-----------|----------|----------|-----------|------------|
| HY-E, COUNTER TOP, 208V/3 OR 240V/3, ELECTRIC* | | | | | | | | |
| HY-3E | \$16,710 | 3 | 8 | - | 21-5/8" | 30-1/8" | 16" | 170 |
| HY-5E | \$22,580 | 5 | 15.5 | - | 21-5/8" | 30-1/8" | 22-1/2" | 210 |
| (2)HY-3E | \$34,550 | 6 | (2) @ 8 | - | 21-5/8" | 30-1/8" | 33" | 320 |
| HY-E, CABINET MOUNTED, 208V/3 OR 240V/3, ELECTRIC* | | | | | | | | |
| HY-6E | \$44,470 | 6 | (2) @ 9 | - | 21-5/8" | 35-1/4" | 59-1/8" | 465 |
| HY-EF, STAND MOUNTED, 208V/3 OR 240V/3, ELECTRIC* | | | | | | | | |
| (2)HY-3EF | \$38,660 | 6 | (2) @ 8 | - | 21-5/8" | 33-3/8" | 61-1/8" | 390 |
| (2)HY-5EF | \$47,140 | 10 | (2) @ 15.5 | - | 21-5/8" | 33-3/8" | 64-3/8" | 540 |
| HY-G, COUNTER TOP, GAS* | | | | | | | | |
| HY-5G | \$26,340 | 5 | .6* | 62K | 21-5/8" | 33-3/8" | 25" | 288 |
| HY-G, CABINET MOUNTED, GAS* | | | | | | | | |
| HY-6G | \$45,950 | 6 | (2) @ .6* | (2) @ 45K | 21-5/8" | 35-1/4" | 59-1/8" | 530 |
| HY-GF, STAND MOUNTED, GAS* | | | | | | | | |
| (2)HY-5GF | \$48,870 | 10 | (2) @ .6* | (2) @ 62K | 21-5/8" | 37" | 71-3/8" | 600 |

Standard: Electric units 208V/3 or 240V/3, must specify at time of order. 480V units available at an up-charge. Units can be converted to single phase in field. Gas units of elevation above 2000', and natural or propane gas, must be specified at time of order. Dual water connection, independent steam generators, powerful internal blower, field reversible doors, hands free handle, mirrored interior, 60 minute timer, exterior delimiting port, delimiting indicator light. All units are UL and NSF listed, and CSA certified as applicable.

OPTIONS & ACCESSORIES

*120V 5AMP hard wire connection required on all gas units per cavity. NOTE: Cord and plug not included. NOTE: Consult factory for Canadian approved provinces and territories.

*Welded construction with Tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Internal lanyard provided to secure inside removable panel to steamer to inhibit misuse and allow for cleaning. Flanged feet option must be picked when steamer is provided with a stand.



PureSteam System

| Model No. | List Price | Description |
|-----------|---------------|---|
| - | \$1,520 | 480/60/3 |
| - | \$7,220 | PRISON PACKAGE** |
| - | \$2,340 | HEAT SHIELD, SINGLE |
| - | \$4,670 | HEAT SHIELD, DOUBLE & 6 PAN |
| 154585 | \$1,570 (NET) | 1-YEAR WARRANTY EXTENSION |
| 143670 | \$4,330 | STAND FOR SINGLE (3&5) PAN UNITS |
| Z098611 | \$990 | CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY |
| 146301 | \$1,180 | FLANGED FOOT KIT (4) |
| 153371 | \$810 | 4" LEG SET FOR COUNTER TOP MODELS |
| 125977 | \$6,840 | FIELD STACKING KIT, FIELD RETROFIT (HY-5E) |
| 142411 | \$6,220 | FIELD STACKING KIT (HY-3E) |
| 139125 | \$6,240 | FIELD STACKING KIT (HY-5G) |
| 125747 | \$5,730 | FIELD STACKING KIT, FIELD RETROFIT (HY-3E) |
| 145117 | \$2,270 | PAN RACK KIT FOR SINGLE STANDS |
| 159453 | \$450 | STEAMER SHELF |
| 140144 | \$2,900 | 1/2" GAS QUICK DISCONNECT W/RESTRAINT |
| 114800 | \$390 | DELIMER/DESCALER (4) PACK |
| 144475 | \$360 | SINGLE WATER CONNECTION (NOT TO BE USED IF A WATER TREATMENT SYSTEM IS IN USE) |
| 162408 | \$2,960 | FIELD DRAIN TEMPERING KIT, REQUIRES INSTALLATION & 1/2" WATER LINE |
| 153119 | \$2,600 | PURESTEEM WATER TREATMENT SYSTEM (REMOVES SCALE, CHLORINE & SEDIMENT) ONE SYSTEM PER CAVITY REQUIRED |
| 153120 | \$1,070 | PURESTEEM WATER TREATMENT REPLACEMENT CARTRIDGE (1) CTOS-Q 300-05835 |
| 139393 | \$350 | PREFILTER SYSTEM (PURESTEEM) (REDUCES HEAVY SEDIMENT) |
| 140105 | \$210 | PREFILTER FILTERS (2) (PURESTEEM) |
| 140106 | \$475 | PREFILTER FILTERS (6) (OP SERIES) |
| 175995 | \$1,240 | QT11+CR WATER TREATMENT SYSTEM (REDUCES CHLORAMINES, SCALE, CHLORINE & SEDIMENT), ONE SYSTEM REQUIRED PER CAVITY |
| 175996 | \$360 | CTOS-QCR REPLACEMENT CARTRIDGE (1) |
| 171909 | \$720 | FXPT-11CR CHLORAMINE REDUCTION (ONLY) POST TREATMENT ASSEMBLY |
| 176096 | \$145 | PTS-10 DROP-IN STYLE CARTRIDGE USED IN OPTIPURE FXTS SYSTEMS & SECONDARY TREATMENT IN COMBINATION SYSTEMS |
| 179464 | \$3,830 | WATER TREATMENT, DOUBLE STACK STEAMER (9797-22) |
| 179465 | \$440 | WATER TREATMENT REPLACEMENT CARTRIDGE, DOUBLE STACK STEAMER (7CB5) (2 REQUIRED) |
| 179466 | \$350 | WATER TREATMENT REPLACEMENT CARTRIDGE, DOUBLE STACK STEAMER, SS-10 (1 REQUIRED) |

HyPlus Boiler-Based Steamer



Reliable cooking power and valuable versatility with our pressureless convection steamer.

Free Start-Up Form

Models, page 39

Options & Accessories, page 40

With a 15-psi boiler and a powerful internal convection fan that combine to increase steam velocity for faster cook times, the Groen convection steamer is the capable, reliable commercial foodservice equipment solution. The Groen HyPlus has the power for instant steam recovery and the ability to power adjacent steam jacketed kettles, making this convection steamer a truly versatile kitchen equipment solution that can steam anything.

FEATURES & BENEFITS:

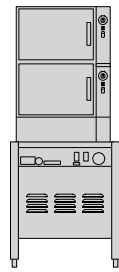
- 15-psi boiler for instant steam recovery and the ability to power adjacent kettles
- Waste rinses cleanly down the drain, eliminating seafood foam-up from high-fat proteins
- Variable capacities of six (6) and ten (10) pan cavities are capable of accommodating a variety of production needs
- Available in gas, electric and direct steam
- Easy-to-use 60-minute timer with continuous steam setting for a true “a la carte” venue
- Dual water connection reduces waste of filtered water down the drain
- Automatic fill-and-drain feature eliminates the need to manually transfer water
- Hands-free, a la carte-style door handle allows for easy and efficient operation
- Field-reversible door adaptable to any kitchen flow pattern
- Internal condensate tempering meets federal code
- Mirror-finished interior makes cleaning easier while maintaining a more polished appearance day after day
- Free start-up adds additional 1-year warranty



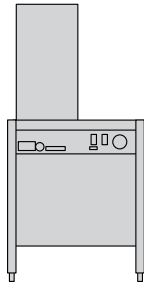
Steam Flow Rating of Steam Boilers

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 Operating Temps or Steam Boiler Sizing Guide above for a rule-of-thumb Boiler Sizing Guide. Remote boiler sizing must be determined by professional food service consultants or mechanical engineers.

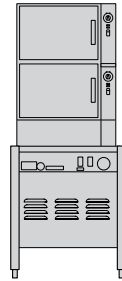
*Our steam output data is based on cold (52°F) incoming tap water. When comparing steam boiler output, note that some data provided by others is based on VERY HOT incoming water and a THEORETICAL maximum output.



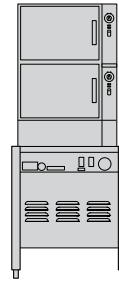
24" Cabinet Base Electric HY-6SE-24



Cabinet with Boiler CNEB/24



Direct Steam HY-6SM



Gas HY-6SG

| Model No. | Part No. | List Price | KW/hr | BTU/hr | Width IN | Depth IN | Height IN | Weight LBS |
|--|----------|------------|-------|--------|----------|----------|-----------|------------|
| HY-SE, 2 STEAMER CAVITIES, CABINET MOUNTED, 208V/3 OR 240V/3 ELECTRIC | | | | | | | | |
| HY-6SE-24 | 130992 | \$52,720 | 24 | - | 24-1/8" | 34-1/4" | 58-3/4" | 595 |
| HY-6SE-36 | 142848 | \$55,110 | 24 | - | 36-1/8" | 34-3/16" | 58-3/4" | 690 |
| HY-10SE-24 | - | \$61,090 | 24 | - | 24-1/8" | 34-1/4" | 70-3/16" | 655 |
| HY-10SE-36 | - | \$63,480 | 24 | - | 36-1/8" | 34-1/4" | 70-3/16" | 750 |
| PRESSURE BOILER, 24" CABINET BASE, 208V/3 OR 240V/3 ELECTRIC, OR GAS | | | | | | | | |
| CNEB/24 | - | \$29,570 | 24 | - | 24-1/8" | 34-1/4" | 34-1/4" | 425 |
| CNGB/24 | - | \$32,240 | .6* | 200K | 24-1/8" | 34-1/4" | 34-1/4" | 540 |
| HY-SG, 2 STEAMER CAVITIES, CABINET MOUNTED, GAS | | | | | | | | |
| HY-6SG-24 | 130902 | \$56,420 | .6* | 200K | 24-1/8" | 34-1/4" | 58-3/4" | 710 |
| HY-6SG-36 | 130910 | \$58,440 | .6* | 200K | 36-1/8" | 34-1/4" | 58-3/4" | 805 |
| HY-10SG-24 | - | \$71,690 | .6* | 200K | 24-1/8" | 34-1/4" | 70-3/16" | 770 |
| HY-10SG-36 | - | \$73,740 | .6* | 200K | 36-1/8" | 34-1/4" | 70-3/16" | 865 |
| HY-SM, 2 STEAMER CAVITIES, 24" CABINET MOUNTED, DIRECT STEAM | | | | | | | | |
| HY-6SM** | 130985 | \$56,420 | .6* | - | 24-1/8" | 34-1/4" | 58-3/4" | 410 |
| HY-10SM** | - | \$62,450 | .6* | - | 24-1/8" | 34-1/4" | 70-3/16" | 470 |

Standard: Electric units 208V/3 or 240V/3, must specify at time of order. 480V and 36/48KW units available at an up-charge, see chart below. Gas units of elevation above 2000', and natural or propane gas, must be specified at time of order. Dual water connections, left door hinge.

OPTIONS & ACCESSORIES

*120V 5AMP connection required.

**Boilerless unit requires remote clean steam source. NOTE: Cord and plug not included.

NOTE: Consult factory for Canadian approved provinces and territories. *Welded construction with Tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Internal lanyard provided to secure inside removable panel to steamer to inhibit misuse and allow for cleaning. Flanged feet option must be picked when steamer is provided with a stand.



PureSteam System

| Model No. | List Price | Description |
|-----------|---------------|---|
| - | \$7,220 | 208 VOLT, 3 PHASE, 36KW |
| - | \$9,150 | 208 VOLT, 3 PHASE, 48KW |
| - | \$7,220 | 240 VOLT, 3 PHASE, 36KW |
| - | \$9,150 | 240 VOLT, 3 PHASE, 48KW |
| - | \$6,470 | 480 VOLT, 3 PHASE, 24KW |
| - | \$7,850 | 480 VOLT, 3 PHASE, 36KW |
| - | \$8,990 | 480 VOLT, 3 PHASE, 48KW |
| - | \$5,440 | PRISON PACKAGE**, CNEB WITH OUT KETTLE |
| 155296 | \$2,705 (NET) | 1-YEAR WARRANTY EXTENSION |
| Z098611 | \$990 | CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY |
| 146301 | \$1,180 | FLANGED FOOT KIT (4) |
| 159453 | \$450 | STEAMER SHELF |
| 118128 | \$1,980 | HEAT SHIELD, DOUBLE, 6 PAN |
| 159994 | \$2,340 | HEAT SHIELD, DOUBLE, 10 PAN |
| 140144 | \$2,900 | 1/2" GAS QUICK DISCONNECT W/RESTRAINT |
| 114800 | \$390 | DELIMER/DESCALER (4) PACK |
| Z098588 | \$800 | INTERCONNECTING PIPE 12' (FLEXIBLE) |
| Z098587 | \$680 | INTERCONNECTING PIPE 6' (FLEXIBLE) |
| 144475 | \$360 | SINGLE WATER CONNECTION (NOT TO BE USED IF A WATER TREATMENT SYSTEM IS IN USE) |
| 162408 | \$2,960 | FIELD DRAIN TEMPERING KIT, REQUIRES INSTALLATION & 1/2" WATER LINE |
| 153119 | \$2,600 | PURESTEEM WATER TREATMENT SYSTEM (REMOVES SCALE, CHLORINE & SEDIMENT) ONE SYSTEM PER CAVITY REQUIRED |
| 153120 | \$1,070 | PURESTEEM WATER TREATMENT REPLACEMENT CARTRIDGE CTOS-Q 300-05835 |
| 139393 | \$350 | PREFILTER SYSTEM (PURESTEEM) (REDUCES HEAVY SEDIMENT) |
| 140105 | \$210 | PREFILTER REPLACEMENT FILTER (2) (PURESTEEM) |
| 140106 | \$475 | PREFILTER REPLACEMENT FILTER (6) (OP SERIES) |
| 175995 | \$1,240 | QT1+CR WATER TREATMENT SYSTEM (REDUCES CHLORAMINES, SCALE, CHLORINE & SEDIMENT), ONE SYSTEM REQUIRED PER CAVITY |
| 175996 | \$360 | CTOS-QCR REPLACEMENT CARTRIDGE (1) |
| 176097 | \$350 | CTO-EK10 REPLACEMENT CARTRIDGE FOR EVERPURE (MC, XC, 4FC, 4FC-5, 4CB5, 7FC, 7FC5, 7CB5 CARTRIDGES) |
| 171909 | \$720 | FXPT-11CR CHLORAMINE REDUCTION (ONLY) POST TREATMENT ASSEMBLY |
| 176096 | \$145 | PTS-10 DROP-IN STYLE CARTRIDGE USED IN OPTIPURE FXTS SYSTEMS & SECONDARY TREATMENT IN COMBINATION SYSTEMS |

VOLUME CONVERSION CHART

| | | |
|------------------|---|----------------------------|
| 1 US tablespoon | = | 3 US teaspoons |
| 1 US fluid ounce | ≈ | 29.57353 milliliters (ml) |
| 1 US cup | = | 16 US tablespoons |
| 1 US cup | = | 8 US fluid ounces |
| 1 US pint | = | 2 US cups |
| 1 US pint | = | 16 US fluid ounces |
| 1 liter (l) | ≈ | 33.8140227 US fluid ounces |
| 1 liter (l) | = | 1000 milliliters (ml) |
| 1 US quart | = | 2 US pints |
| 1 US gallon | = | 4 US quarts |
| 1 US gallon | = | 3.78541178 liters |

WEIGHT CONVERSION CHART

| | | |
|------------------|---|---------------------------|
| 1 milligram (mg) | = | 0.001 grams (g) |
| 1 gram (g) | = | 0.001 kilograms (kg) |
| 1 gram (g) | ≈ | 0.035273962 ounces |
| 1 ounce | = | 28.34952312 grams (g) |
| 1 ounce | = | 0.0625 pounds |
| 1 pound (lb) | = | 16 ounces |
| 1 pound (lb) | = | 0.45359237 kilograms (kg) |
| 1 kilogram (kg) | = | 1000 grams |
| 1 kilogram (kg) | ≈ | 35.273962 ounces |
| 1 kilogram (kg) | ≈ | 2.20462262 pounds (lb) |
| 1 stone | = | 14 pounds |
| 1 short ton | = | 2000 pounds |
| 1 metric ton | = | 1000 kilograms (kg) |

YIELD PLANNING GUIDE CONVERSION CHART

| Food Item | 1 Serving | 12 Servings | 24 Servings | 48 Servings |
|--|---------------|-----------------------|------------------------|-------------------------|
| Bacon or Sausage (strips/links/patties) | 2 | 24 | 48 | 96 |
| Cheese Slices | 1 ounce | 1 pound | 2 pounds | 4 pounds |
| Meat Cold Cuts | 2 1/2 ounces | 2 pounds | 4 pounds | 8 pounds |
| Meat, Poultry and Fish (boneless) | 1/4 pound | 3 pounds | 6 pounds | 14 pounds |
| Meat, Poultry and Shellfish (bone-in, unshelled) | 3/4 pound | 9 pounds | 18 pounds | 36 pounds |
| Potato Salad, Baked Beans or Coleslaw | 1/2 cup | 1 1/2 quarts | 3 quarts | 1 1/2 gallons |
| Chicken Salad (Main Dish) | 1 cup | 3 quarts | 1 1/2 gallons | 3 gallons |
| Chicken Salad (Side Dish) | 1/2 cup | 1 1/2 quarts | 3 quarts | 1 1/2 gallons |
| Tossed Salad | 1 1/2 cups | 4 1/2 quarts | 9 quarts | 4 1/2 gallons |
| Salad Dressing | 2 tablespoons | 1 1/2 cups | 3 cups | 1 1/2 quarts |
| Dip | 2 tablespoons | 1 1/2 cups | 3 cups | 6 cups |
| Fruit or Vegetable Dippers | 4 pieces | 4 dozen | 8 dozen | 16 dozen |
| Chips | 1 ounce | 14 ounces | 1 1/2 pounds | 3 pounds |
| Crackers | 4 crackers | 8 ounces | 1 pound | 2 pounds |
| Rolls | 1 1/2 rolls | 2 dozen | 3 dozen | 6 dozen |
| Muffins | 1 muffin | 1 dozen | 2 dozen | 4 dozen |
| Toast | 2 slices | One 1 1/2- pound loaf | Two 1 1/2-pound loaves | Four 1 1/2 pound loaves |
| Cakes, 14 x 9", 14-cup Ring or 9" Layer | 1/16 cake | 1 cake | 2 cakes | 3 cakes |
| Cookies | 2 | 2 dozen | 4 dozen | 8 dozen |
| Ice Cream | 1/2 cup | 2 quarts | 1 gallon | 2 gallons |
| Coffee, Brewed | 3/4 cup | 9 cups water | 18 cups water | 36 cups water |
| Ground Coffee | | (1 1/2 cups) | (3 cups) | (5 cups) |
| Tea, Brewed | 3/4 cup | 9 cups water | 18 cups water | 36 cups water |
| Loose Tea | | (1/4 cup) | (1/2 cup) | (1 cup) |
| Tea Bags | | (14 bags) | (24 bags) | (48 bags) |
| Fruit Juice or Punch | 1/2 cup | 1 1/2 quarts | 3 quarts | 1 1/2 gallons |
| Iced Tea or Milk | 1 cup | 3 quarts | 1 1/2 gallons | 3 gallons |
| Mineral Water | 8 ounces | 3 quarts | 6 quarts | 14 quarts |
| Ice | 4 ounces | 3 pounds | 6 pounds | 14 pounds |

TEMPERATURE CONVERSION CHART

| °C | °F | °C | °F | °C | °F | °C | °F | °C | °F | °C | °F | °C | °F |
|-----|-------|-----|------|----|-------|----|-------|-----|-------|-----|-------|-----|-------|
| -40 | -40 | -10 | 14 | 20 | 68 | 50 | 122 | 80 | 176 | 110 | 230 | 140 | 284 |
| -39 | -38.2 | -9 | 15.8 | 21 | 69.8 | 51 | 123.8 | 81 | 177.8 | 111 | 231.8 | 141 | 285.8 |
| -38 | -36.4 | -8 | 17.6 | 22 | 71.6 | 52 | 125.6 | 82 | 179.6 | 112 | 233.6 | 142 | 287.6 |
| -37 | -34.6 | -7 | 19.4 | 23 | 73.4 | 53 | 127.4 | 83 | 181.4 | 113 | 235.4 | 143 | 289.4 |
| -36 | -32.8 | -6 | 21.2 | 24 | 75.2 | 54 | 129.2 | 84 | 183.2 | 114 | 237.2 | 144 | 291.2 |
| -35 | -31 | -5 | 23 | 25 | 77 | 55 | 131 | 85 | 185 | 115 | 239 | 145 | 293 |
| -34 | -29.2 | -4 | 24.8 | 26 | 78.8 | 56 | 132.8 | 86 | 186.8 | 116 | 240.8 | 146 | 294.8 |
| -33 | -27.4 | -3 | 26.6 | 27 | 80.6 | 57 | 134.6 | 87 | 188.6 | 117 | 242.6 | 147 | 296.6 |
| -32 | -25.6 | -2 | 28.4 | 28 | 82.4 | 58 | 136.4 | 88 | 190.4 | 118 | 244.4 | 148 | 298.4 |
| -31 | -23.8 | -1 | 30.2 | 29 | 84.2 | 59 | 138.2 | 89 | 192.2 | 119 | 246.2 | 149 | 300.2 |
| -30 | -22 | 0 | 32 | 30 | 86 | 60 | 140 | 90 | 194 | 120 | 248 | 150 | 302 |
| -29 | -20.2 | 1 | 33.8 | 31 | 87.8 | 61 | 141.8 | 91 | 195.8 | 121 | 249.8 | 151 | 303.8 |
| -28 | -18.4 | 2 | 35.6 | 32 | 89.6 | 62 | 143.6 | 92 | 197.6 | 122 | 251.6 | 152 | 305.6 |
| -27 | -16.6 | 3 | 37.4 | 33 | 91.4 | 63 | 145.4 | 93 | 199.4 | 123 | 253.4 | 153 | 307.4 |
| -26 | -14.8 | 4 | 39.2 | 34 | 93.2 | 64 | 147.2 | 94 | 201.2 | 124 | 255.2 | 154 | 309.2 |
| -25 | -13 | 5 | 41 | 35 | 95 | 65 | 149 | 95 | 203 | 125 | 257 | 155 | 311 |
| -24 | -11.2 | 6 | 42.8 | 36 | 96.8 | 66 | 150.8 | 96 | 204.8 | 126 | 258.8 | 156 | 312.8 |
| -23 | -9.4 | 7 | 44.6 | 37 | 98.6 | 67 | 152.6 | 97 | 206.6 | 127 | 260.6 | 157 | 314.6 |
| -22 | -7.6 | 8 | 46.4 | 38 | 100.4 | 68 | 154.4 | 98 | 208.4 | 128 | 262.4 | 158 | 316.4 |
| -21 | -5.8 | 9 | 48.2 | 39 | 102.2 | 69 | 156.2 | 99 | 210.2 | 129 | 264.2 | 159 | 318.2 |
| -20 | -4 | 10 | 50 | 40 | 104 | 70 | 158 | 100 | 212 | 130 | 266 | 160 | 320 |
| -19 | -2.2 | 11 | 51.8 | 41 | 105.8 | 71 | 159.8 | 101 | 213.8 | 131 | 267.8 | 161 | 321.8 |
| -18 | -0.4 | 12 | 53.6 | 42 | 107.6 | 72 | 161.6 | 102 | 215.6 | 132 | 269.6 | 162 | 323.6 |
| -17 | 1.4 | 13 | 55.4 | 43 | 109.4 | 73 | 163.4 | 103 | 217.4 | 133 | 271.4 | 163 | 325.4 |
| -16 | 3.2 | 14 | 57.2 | 44 | 111.2 | 74 | 165.2 | 104 | 219.2 | 134 | 273.2 | 164 | 327.2 |
| -15 | 5 | 15 | 59 | 45 | 113 | 75 | 167 | 105 | 221 | 135 | 275 | 165 | 329 |
| -14 | 6.8 | 16 | 60.8 | 46 | 114.8 | 76 | 168.8 | 106 | 222.8 | 136 | 276.8 | 166 | 330.8 |
| -13 | 8.6 | 17 | 62.6 | 47 | 116.6 | 77 | 170.6 | 107 | 224.6 | 137 | 278.6 | 167 | 332.6 |
| -12 | 10.4 | 18 | 64.4 | 48 | 118.4 | 78 | 172.4 | 108 | 226.4 | 138 | 280.4 | 168 | 334.4 |
| -11 | 12.2 | 19 | 66.2 | 49 | 120.2 | 79 | 174.2 | 109 | 228.2 | 139 | 282.2 | 169 | 336.2 |

$$C = \frac{5}{9}(F - 32) \quad F = \frac{9}{5}C + 32$$

Example: 80 degrees C = 176 degrees F & 14 degrees F = -10 degrees C

GROEN FREE-OF-CHARGE MANAGED EQUIPMENT 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.

If a start-up is requested on your new Groen unit within 30 days of installation, you can be eligible to receive an addition one-year warranty beyond the standard factory warranty.

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 Groen and coordinated by Groen. To request free start-up, go to www.groen.com and fill out the request form.
- 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.

What's New in Warranty for Groen Equipment

- 2-year standard warranty on all equipment for K-12 schools. Groen realizes that school systems K-12 only operate their cooking equipment a fraction of the time that a restaurant, hotel, casino or many other installations use theirs. Therefore, we're providing a 2-year warranty on all equipment purchased for K-12 schools. and a 2nd year performance check that is automatically scheduled upon scheduling the free start-up.
- **If requested within 30 days of installation, receive an additional ONE YEAR WARRANTY beyond the standard factory warranty on all Groen equipment, making it a 3-year warranty. On any Groen steamer, during the installation, an ASA will also gather water samples and submit for testing. Upon test results, if the recommended Groen water treatment system is purchased, installed and maintained, water-related issues will also be covered under the extended warranty.**

HOW TO PLACE AN ORDER

Information required for an order to be finalized:

- An authorized Purchase Order matching the quote or fixed pricing program must be received by the Groen 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.

Canadian Orders – Consult factory.

ORDER PLACEMENT TERMS & 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 Vicksburg, Mississippi (39183) and include crating for domestic shipping. Extra charges will be made for special or export crating. Any delivery special requirements will be the customer's responsibility.
- 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, prior to RMA expiration date. 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.

QUOTE & PURCHASE ORDER (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 Groen Regional Sales Manager or your Customer Service Associate.

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)

FULLFILLMENT 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 products are structured into a “product architecture” which allows us to commit and deliver on lead times based on the complexity of the product.

The lead times are based on actual cycle time for a given product to get through the entire order management, engineering, and production process. Our fulfillment commitment defines products in levels with corresponding lead-time dates that reflect the number of business days required to process, manufacture, and ship an order. 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. We also stock popular items for shipment from stock.

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.

We encourage you to contact your Customer Service Associate or Groen Regional Sales Manager for assistance with lead time and stock availability.

FREIGHT CLAIM POLICY & PROCESS

Groen ships products F.O.B (Free On Board) Origin. - FOB 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 Groen immediately for a replacement. Groen 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 Groen 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 Groen 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.

Groen Assistance

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

Freight damage is not covered under Groen 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.

SALES ORDER (SO) CONFIRMATION TERMS & 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 with thanks. 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.

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. Specification sheets for most part numbers are available on the Groen website at **groen.com**.

2 The Groen AutoCAD Library is available in **KCL**.

3 Groen products are included in **AutoQuotes**.

4 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.

| PRODUCT PACKAGING SHIPPING DIMENSIONS | WIDTH (IN) | DEPTH (IN) | HEIGHT (IN) | *SHIP WT (LBS) | PACKAGING | CUBE | FREIGHT CODE |
|---------------------------------------|------------|------------|-------------|----------------|-----------|------|--------------|
| BRAISING PANS | | | | | | | |
| TD/FPC | 38 | 32 | 29 | 293 | crate | 14.4 | 85 |
| BPM-15EA/C | 55 | 49 | 53 | 493 | crate | 6 | 85 |
| BPM-15GA/C | 55 | 49 | 53 | 526 | crate | 6.4 | 85 |
| BPM/BPP-30EA/C | 56 | 50 | 56 | 567 | crate | 6.3 | 85 |
| BPM/BPP-40EA/C | 56 | 50 | 56 | 673 | crate | 7.4 | 85 |
| BPM/BPP-30GA/C | 56 | 50 | 56 | 586 | crate | 6.5 | 85 |
| BPM/BPP-40GA/C | 56 | 50 | 56 | 693 | crate | 7.6 | 85 |
| TABLE TOP KETTLES | | | | | | | |
| TDB/6-10 | 34 | 30 | 29 | 138 | crate | 8.1 | 150 |
| TDB/TDBC-20/48A/C | 30 | 34 | 34 | 225 | crate | 11.2 | 150 |
| TDH/TDHC-20/48A/C | 30 | 34 | 34 | 313 | crate | 15.6 | 150 |
| TDC/3-3 | 19 | 19 | 20 | 26 | box | 6.2 | 150 |
| TDC/3-6 | 19 | 19 | 20 | 32 | box | 7.7 | 150 |
| TDC/3-10 | 19 | 19 | 20 | 38 | box | 9.1 | 150 |
| TDC/3-20 | 19 | 19 | 20 | 45 | box | 10.8 | 150 |
| TDA/1-40 | 33 | 38 | 36 | 149 | crate | 5.7 | 150 |
| T5C/w(1)TDC/3-20 | 20 | 25 | 25 | 205 | crate | 28.3 | 150 |
| T5C/w(2)TDC/3-20 | 45 | 45 | 56 | 380 | crate | 5.8 | 150 |
| T5C/w(3)TDC/3-20 | 63 | 30 | 50 | 445 | crate | 8.1 | 150 |
| T5C/w(1)TDA/1-40 | 30 | 25 | 30 | 240 | crate | 18.4 | 150 |
| T5C/w(2)TDA/1-40 | 63 | 25 | 30 | 498 | crate | 18.2 | 150 |
| T5C/w(1)TDC/3-20 & (1)TDA/1-40 | 48 | 25 | 30 | 346 | crate | 16.6 | 150 |
| (2)CTDC/3-20 (SM) | 43 | 43 | 76 | 335 | crate | 4.1 | 150 |
| (2)CTDC/3-20 (E) | 43 | 43 | 76 | 540 | crate | 6.6 | 150 |
| (2)CTDC/3-20 (G) | 43 | 43 | 76 | 695 | crate | 8.6 | 150 |
| (2)CTDC/3-20 | 53 | 47 | 53 | 385 | crate | 5 | 150 |
| (3)CTDC/3-20 | 53 | 47 | 53 | 590 | crate | 7.7 | 150 |

| PRODUCT PACKAGING SHIPPING DIMENSIONS | WIDTH (IN) | DEPTH (IN) | HEIGHT (IN) | *SHIP WT (LBS) | PACKAGING | CUBE | FREIGHT CODE |
|---------------------------------------|------------|------------|-------------|----------------|-----------|------|--------------|
| FLOOR KETTLES | | | | | | | |
| EE-20 | 44 | 44 | 52 | 432 | crate | 7.4 | 150 |
| EE-40 | 48 | 54 | 54 | 626 | crate | 7.7 | 150 |
| EE-60 | 48 | 54 | 54 | 740 | crate | 9.1 | 150 |
| EE-80 | 48 | 54 | 57 | 960 | crate | 11.2 | 150 |
| EE-100 | 58 | 58 | 58 | 1005 | crate | 8.9 | 150 |
| DEE/4-20A/C | 45 | 45 | 52 | 606 | crate | 9.9 | 150 |
| DEE/4-40A/C | 54 | 48 | 53 | 726 | crate | 9.1 | 150 |
| DEE/4-60A/C | 49 | 55 | 62 | 815 | crate | 8.4 | 150 |
| AH/1E-20 | 45 | 45 | 51 | 568 | crate | 9.5 | 150 |
| AH/1E-40 | 54 | 48 | 53 | 720 | crate | 9.1 | 150 |
| AH/1E-60 | 59 | 59 | 64 | 934 | crate | 7.2 | 150 |
| AH/1E-80 | 58 | 58 | 57 | 1088 | crate | 9.8 | 150 |
| AH/1E-100 | 58 | 58 | 57 | 1135 | crate | 10.2 | 150 |
| DH-20A/C | 44 | 44 | 50 | 626 | crate | 11.1 | 150 |
| DH/1-40A/C | 50 | 52 | 55 | 759 | crate | 9.1 | 150 |
| DH-60A/C | 50 | 55 | 60 | 835 | crate | 8.7 | 150 |
| DH-80A/C | 60 | 60 | 58 | 1030 | crate | 8.5 | 150 |
| PT/FT-20 | 44 | 44 | 51 | 279 | crate | 4.9 | 150 |
| PT-40 | 44 | 44 | 51 | 320 | crate | 5.6 | 150 |
| FT-40 | 54 | 48 | 51 | 370 | crate | 4.8 | 150 |
| PT/FT-60 | 54 | 48 | 53 | 335 | crate | 4.2 | 150 |
| FT-80 | 54 | 48 | 54 | 950 | crate | 4.9 | 150 |
| GT-40 | 54 | 48 | 53 | 355 | crate | 4.4 | 150 |
| D/DL-20 | 44 | 44 | 51 | 335 | crate | 5.8 | 150 |
| D/DL-40 | 54 | 48 | 53 | 375 | crate | 4.7 | 150 |
| D/DL-60 | 54 | 48 | 53 | 409 | crate | 5.1 | 150 |
| DL-80 | 54 | 48 | 57 | 540 | crate | 6.3 | 150 |
| AHS-40 | 54 | 48 | 53 | 720 | crate | 9.1 | 150 |
| DHS-40A/C | 54 | 48 | 53 | 740 | crate | 9.3 | 150 |
| DEES-40A/C | 54 | 48 | 53 | 749 | crate | 9.4 | 150 |

| PRODUCT PACKAGING SHIPPING DIMENSIONS | WIDTH (IN) | DEPTH (IN) | HEIGHT (IN) | *SHIP WT (LBS) | PACKAGING | CUBE | FREIGHT CODE |
|---------------------------------------|------------|------------|-------------|----------------|-----------|------|--------------|
| COOKERS/MIXERS | | | | | | | |
| TDB-20,TA-2 | 32 | 38 | 42 | 362 | crate | 12.2 | 150 |
| TDB-40,TA-2 | 43 | 43 | 51 | 440 | crate | 8.1 | 150 |
| DEE/4T-40,TA/3 | 54 | 48 | 76 | 1040 | crate | 9.1 | 150 |
| DEE/4T-60,TA/3 | 54 | 48 | 76 | 1095 | crate | 9.6 | 150 |
| DEE/4T-40,INA/2 | 54 | 48 | 76 | 1040 | crate | 9.1 | 150 |
| DEE/4T-60,INA/2 | 54 | 48 | 76 | 1095 | crate | 9.6 | 150 |
| DHT-40, TA/3 | 59 | 59 | 80 | 1090 | crate | 6.7 | 150 |
| DHT-60, TA/3 | 59 | 59 | 80 | 1260 | crate | 7.8 | 150 |
| DHT-40, INA/2 | 59 | 59 | 80 | 1090 | crate | 6.7 | 150 |
| DHT-60, INA/2 | 59 | 59 | 80 | 1260 | crate | 7.8 | 150 |
| DL-40, TA/3 | 54 | 48 | 76 | 720 | crate | 6.3 | 150 |
| DL-60, TA/3 | 59 | 59 | 80 | 735 | crate | 4.6 | 150 |
| DL-80, TA/3 | 59 | 59 | 80 | 890 | crate | 5.5 | 150 |
| DL-40, INA/2 | 59 | 59 | 80 | 720 | crate | 4.5 | 150 |
| DL-60, INA/2 | 59 | 59 | 80 | 735 | crate | 4.6 | 150 |
| INTEK CONNECTIONLESS STEAMER | | | | | | | |
| XS | 33 | 34 | 36 | 259 | pallet | 11.1 | 85 |
| STAND | 25 | 41 | 8 | 71 | box | 15 | 85 |
| SMARTSTEAM PRO STEAMERS | | | | | | | |
| GSSP-BLE-3E | 34 | 30 | 34 | 250 | crate | 12.5 | 85 |
| GSSP-BLE-5E | 34 | 30 | 37 | 277 | crate | 12.7 | 85 |
| GSSP-BLE-3ES | 34 | 30 | 43 | 270 | crate | 9.9 | 85 |
| GSSP-BLE-5ES | 34 | 30 | 46 | 297 | crate | 10.9 | 85 |
| (2)GSSP-BLE-3ES | 44 | 44 | 70 | 570 | crate | 7.3 | 85 |
| (2)GSSP-BLE-5ES | 44 | 44 | 75 | 626 | crate | 7.5 | 85 |
| GSSP-BL-3G | 34 | 30 | 31 | 262 | crate | 14.3 | 85 |
| GSSP-BL-5G | 38 | 32 | 39 | 288 | crate | 10.5 | 85 |
| GSSP-BL-3GS | 34 | 30 | 40 | 282 | crate | 12.6 | 85 |
| GSSP-BL-5GS | 38 | 32 | 48 | 308 | crate | 9.1 | 85 |
| (2)GSSP-BL-3GS | 44 | 44 | 70 | 598 | crate | 7.6 | 85 |
| (2)GSSP-BL-5GS | 45 | 45 | 76 | 648 | crate | 7.3 | 85 |

| PRODUCT PACKAGING SHIPPING DIMENSIONS | WIDTH (IN) | DEPTH (IN) | HEIGHT (IN) | *SHIP WT (LBS) | PACKAGING | CUBE | FREIGHT CODE |
|---|------------|------------|-------------|----------------|-----------|------|--------------|
| HYPERSTEAM ATMOSPHERIC STEAMERS | | | | | | | |
| HY-3E | 34 | 30 | 30 | 200 | crate | 11.3 | 85 |
| HY-5E | 34 | 30 | 34 | 243 | crate | 12.1 | 85 |
| HY-6E | 45 | 44 | 68 | 530 | crate | 6.8 | 85 |
| (2)HY-3E | 34 | 30 | 42 | 405 | crate | 16.3 | 85 |
| (2)HY-3EF | 44 | 44 | 76 | 523 | crate | 6.1 | 85 |
| (2)HY-5EF | 44 | 44 | 76 | 589 | crate | 6.9 | 85 |
| HY-5G | 34 | 30 | 42 | 388 | crate | 15.7 | 85 |
| HY-6G | 45 | 45 | 70 | 626 | crate | 7.6 | 85 |
| (2)HY-5GF | 44 | 44 | 76 | 720 | crate | 8.5 | 85 |
| HYPLUS STEAMERS | | | | | | | |
| HY-6SE-24 | 44 | 44 | 76 | 785 | crate | 9.2 | 85 |
| HY-6SE-36 | 44 | 44 | 76 | 880 | crate | 10.3 | 85 |
| HY-10SE-24 | 44 | 44 | 80 | 845 | crate | 9.4 | 85 |
| HY-10SE-36 | 44 | 44 | 80 | 940 | crate | 10.5 | 85 |
| HY-6SG-24 | 44 | 44 | 76 | 810 | crate | 9.5 | 85 |
| HY-6SG-36 | 44 | 44 | 80 | 905 | crate | 10.1 | 85 |
| HY-10SG-24 | 44 | 44 | 80 | 870 | crate | 9.7 | 85 |
| HY-10SG-36 | 44 | 44 | 80 | 965 | crate | 10.8 | 85 |
| HY-6SM- | 44 | 44 | 76 | 575 | crate | 6.8 | 85 |
| HY-10SM- | 44 | 44 | 80 | 690 | crate | 7.7 | 85 |
| CNEB/24 | 44 | 44 | 51 | 600 | crate | 10.5 | 85 |
| CNGB/24 | 44 | 44 | 69 | 649 | crate | 8.4 | 85 |
| DRAIN CARTS | | | | | | | |
| 150498 Drain Cart | 26 | 50 | 75 | 142 | box | 2.5 | 125 |
| 174311 Drain Cart | 26 | 18 | 21 | 46 | box | 8 | 125 |
| *Average weight, see individual product listing for exact weight. | | | | | | | |

LEAD TIMES

| Categories | Families | Safety Stock (Next Day Shipment When Needed) | Level 1 | Level 2 | Level 3 |
|---|--|---|---|--|--|
| | | | Built-to-order "M-" in 208V, natural gas at 0-2000'; standard unit with accessories. | Built-to-order "M-" units built through product configurator. | Modified base model, including prison package units or custom products that may require custom parts and/ or agency testing.* |
| Number of Business Days (*from drawing approval date) | | | | | |
| BRAISING PANS | Braising Pans with manual or crank tilt | - | 10 | 15 | Quoted |
| | Braising Pans with power tilt | - | - | 15 | |
| TABLE TOP KETTLES | T5C,(2)/(3)CTDC/3-20 | - | 30 | - | |
| | All Other table top kettles: TDA, TDC,TDH, TDB | - | 10 | 15 | |
| FLOOR KETTLES | D/DL-20/40/60, PT/FT-20/40/60/80, AH-20/40/60, AHS-40, EE-20,40,60 | - | 10 | 15 | |
| | DL-80, DH-20. 40 & 60, DHS-40, DEE/4-20/40/60, DEES-40 | - | 15 | 20 | |
| | DH-80, AH-80/100, EE-80/100 | - | 20 | 25 | |
| | GPT/GT PT/FT-100/125/150 | - | Quoted | | |
| COOKER MIXERS | All Cooker Mixers | - | Quoted | | |
| STEAMERS | INTEK | XS-208-12-3, XS-208-14-3 & XS-208-8- 3, XSG-5 & XSG-5-1-0-0 | X | 5 | |
| | | All Other Intek | - | 5 | 10 |
| | SMARTSTEAM | GSSP-BLE-E, GSSP-CL-E | X (208) | 5 | 10 |
| | | GSSP-BL-G | X (NG) | 5 | 10 |
| | HYPERSTEAM / HYPLUS | HY-3E/5E | X (208) | 10 | 20 |
| | | HY-6G | X (NG) | 15 | 20 |
| | | HY-6, HY-6SE/SG/SM (24" & 36"), HY-10SE/SG/SM (24" & 36"), HY-5G | - | 15 | 20 |
| | | CNEB/24, CNGB/24 | - | 20 | - |
| | | HY-PLUS CUSTOM | - | 33 | 33 |
| | PRISON PACKAGES | | - | - | 28 |

NOTE: QUANTITIES OF 5 OR GREATER FOR SAME ITEM REQUIRE QUOTED LEAD TIME

TERMS & CONDITIONS, ELECTROLUX PROFESSIONAL, INC.

Applicable To All Groen Customers

Following are the terms and conditions which apply to all your purchases from ELECTROLUX PROFESSIONAL, INC. 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 Weidman, Michigan or Vicksburg, Mississippi, U.S.A.) unless otherwise approved in writing by ELECTROLUX PROFESSIONAL, INC. 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 shipment 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 standard 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 ELECTROLUX PROFESSIONAL, INC. (Please note that long lead items and items built to the customer's specifications 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 ELECTROLUX PROFESSIONAL, INC.). 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) ELECTROLUX PROFESSIONAL, INC. 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, ELECTROLUX PROFESSIONAL, INC. 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 ELECTROLUX PROFESSIONAL, INC. you also thereby grant to ELECTROLUX PROFESSIONAL, INC., a purchase money security interest in and to the equipment, parts and/or other goods covered by such purchase order, and ELECTROLUX PROFESSIONAL, INC. may foreclose such security interest and may also take any steps necessary or appropriate to repossess any equipment, parts and/or other goods which have been shipped to you by ELECTROLUX PROFESSIONAL, INC., and ELECTROLUX PROFESSIONAL, INC. may exercise all other available rights and remedies under the Mississippi Uniform Commercial Code and other applicable law. 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 ELECTROLUX PROFESSIONAL, INC. all such fees and expenses immediately upon ELECTROLUX PROFESSIONAL, INC.'s demand therefore. In the event that legal action is taken for collection of any debt owed by you to ELECTROLUX PROFESSIONAL, INC., place of venue shall be HINDS COUNTY, MISSISSIPPI, and all orders and purchases from ELECTROLUX PROFESSIONAL, INC. shall be governed by MISSISSIPPI law and such venue and governing law are agreed to as part of ELECTROLUX PROFESSIONAL, INC.'s extension of credit to you or your placement of an order with ELECTROLUX PROFESSIONAL, INC. (unless otherwise approved in writing by ELECTROLUX PROFESSIONAL, INC.).

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 ELECTROLUX PROFESSIONAL, INC. 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 ELECTROLUX PROFESSIONAL, INC. 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 ELECTROLUX PROFESSIONAL, INC. to the fullest extent legally possible, including for damages, expenses, and costs of counsel

(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 ELECTROLUX PROFESSIONAL, INC. 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 ELECTROLUX PROFESSIONAL, INC. 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 ELECTROLUX PROFESSIONAL, INC. 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 ELECTROLUX PROFESSIONAL, INC. 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 ELECTROLUX PROFESSIONAL, INC. 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, Limitations on Warranties, and Limitation of Remedies

The following Warranties, Limitation on Warranties, and Limitation of Remedies are included in the terms of sale for this product. Please read this entire warranty and all warranty modifications, disclaimers, and limitations of remedies set forth herein before accepting or using this equipment or product. Customer acknowledges and accepts the provisions of this notice by Customer's acceptance and use of the product. If these provisions are not acceptable and agreed to by Customer, then please return this product in its unused condition to ELECTROLUX

TERMS & CONDITIONS, ELECTROLUX PROFESSIONAL, INC. (Continued)

Applicable To All Groen Customers

PROFESSIONAL, INC. or a ELECTROLUX PROFESSIONAL, INC. authorized dealer.

ELECTROLUX PROFESSIONAL, INC. warrants this product against defects in material and workmanship under normal use and services for which this product was 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 OF 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 ELECTROLUX PROFESSIONAL, INC. 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 warranty by ELECTROLUX PROFESSIONAL, INC. 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.

ELECTROLUX PROFESSIONAL, INC. 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 ELECTROLUX PROFESSIONAL, INC. authorized service departments using ELECTROLUX PROFESSIONAL, INC. 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.

THE EXCLUSIVE REMEDY OF THE USER OR BUYER AND THE EXCLUSIVE LIABILITY OF ELECTROLUX PROFESSIONAL, INC. OR ANY SELLER OF ELECTROLUX PROFESSIONAL, INC. PRODUCTS, FOR ANY AND ALL CLAIMS, LOSSES, INJURIES, OR DAMAGES (INCLUDING CLAIMS BASED ON BREACH OF WARRANTY, CONTRACT, NEGLIGENCE, TORT, STRICT LIABILITY, OR OTHERWISE) RESULTING FROM OR ARISING OUT OF THE USE OF HANDLING OF THIS PRODUCT, SHALL BE THE RETURN OF THE PURCHASE PRICE OR AN AMOUNT NOT TO EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT OR, AT THE ELECTION OF ELECTROLUX PROFESSIONAL, INC. OR THE SELLER, THE REPLACEMENT OF THE PRODUCT.

5. Repairs, Claims and Limitations on Claims

All repairs are to be made by factory authorized services using ELECTROLUX PROFESSIONAL, INC. factory parts only. A list of ELECTROLUX PROFESSIONAL, INC. authorized servicing centers is available from the factory. All claims relating to the quality, quantity or condition or 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.

WARRANTY INFORMATION

Applicable to U.S., Canadian and Puerto Rico Sales Only*

Congratulations on your purchase of a Groen manufactured piece of equipment. Groen believes strongly in the products it builds. Standard with every unit comes the peace of mind that this unit has been thoroughly engineered, properly tested, and manufactured to excruciating tolerances by a manufacturer with over 40 years of industry presence. On top of that front end commitment, Groen has a dedicated staff of certified technicians that monitor our own technical service hotline at 1-888-994-7636 to assist you with any questions or concerns that may arise after delivery of your new Groen equipment.

Limited Warranty To Commercial Purchase

Groen warrants to original commercial purchaser/users that foodservice equipment manufactured by Groen ("Groen 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, Puerto Rico 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 steamers, Groen further warrants to the original commercial purchaser/users of such Groen Equipment that such equipment shall be free from defects in material and workmanship for (i) twenty-four (24) months or 4000 actual operating hours (provided that such equipment has a device that has recorded actual operating hours since the installation of such equipment) from the date of installation or (ii) twenty-seven (27) months from date of shipment from Groen, whichever first occurs (the "Warranty Period"), provided that the original purchaser/user had a Groen Free Start-Up completed by a Groen Authorized Service Agent. Free start-up must be scheduled within 30 days of shipping. Part of the Groen Free Start-Up is a water quality test. Upon receiving the results, if they are out of the Groen water specification, Groen will recommend a water treatment system. If the recommended treatment system is purchased, installed, and maintained, all water related service issues will be covered for such equipment for the duration of the warranty period.
- IV. For Groen steamers, Groen further warrants to the original commercial purchaser / users of such Groen Equipment categorized as K-12 School Segment that such 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 the date of shipment from Groen, whichever first occurs (the "Warranty Period"). Groen further warrants to the original commercial purchaser / users categorized as K-12 School Segment that such equipment shall be free from defects in material and workmanship for (i) 6000 actual operating hours (provided that such equipment has a device that has recorded actual operating hours since the installation of such equipment), (ii) thirty-six (36) months from the date of installation or (iii) thirty-nine (39) months from the date of shipment from Groen, whichever first occurs (the "Warranty Period") provided that the original purchaser/user categorized as K-12 School Segment had a Groen Free Start-up completed by a Groen Authorized Service Agent. Part of the Groen Free Start-up is a water quality test. Upon receiving the results, if their water quality is out of the Groen water quality standards, Groen will recommend a water treatment system. If the recommended treatment system is purchased, installed and maintained, all water related service issues will be covered for such equipment for the duration of the warranty period.
- V. During the Warranty Period, Groen, directly or through its authorized service representative, will either repair or replace, at Groen 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.

- VI. 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.
- 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.
- VII. 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.

*When Export Warranty Applies (outside the U.S, Puerto Rico and Canada) Groen will cover the cost of labor and parts under the same guidelines of the 1-year domestic standard warranty. There are no available extended international warranties that will be offered or applied. Labor and Travel restrictions to 100 miles radius, ground transport only.

Limited Extended Warranty Coverage

*Available for Domestic Purchase/Use only

Limited Extended Warranty Coverage is available on all standard Groen 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 HyPerSteam Convection Steamers and HyPlus Pressureless Steamers, or (b) electronic relay and control boards contained in Groen Convection Combo Steamer-Ovens, or (c) Groen SmartSteam Boilerless Steamers.

Conditions of Coverage

- Limited Extended Warranty Coverage must be purchased at the time the Groen equipment is purchase to be covered.
- 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.

Items Not Covered Under Warranty

- Maintenance and repairs such as cleaning, clogged drains, gasket replacement, filter replacement re-establish vacuum in jacket, adding water to jacket, 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
- Repairs caused by abuse such as freight damage such as scratches and dents or assembly damage,
- Repairs caused by improper installation, abuse, careless operation, or improper maintenance of Groen Equipment
- Electrical component failure due to water damage from cleaning procedures
- Equipment failure due to incorrect water/gas pressure or poor water quality
- Work performed by a Non-Authorized Service Company
- Food/Product Loss