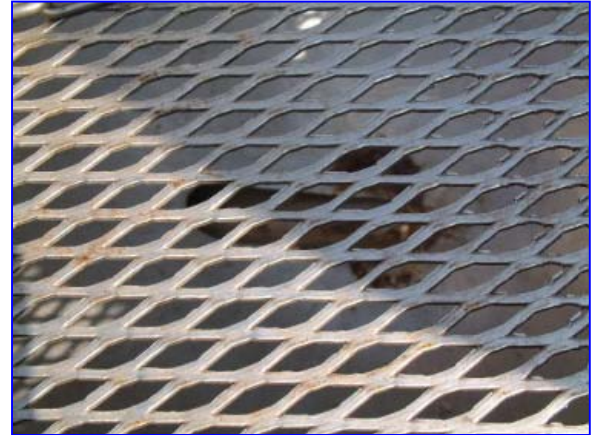


Groen Division Electric 60 gal. Kettle with removable basket, Model EE-60, National B.D. no. 81474.



# EE



### Description

Kettle shall be a Groen Model EE (Specify 20, 40, 60, 80 or 100 gallon) stainless steel, self-contained, steam jacketed unit operating from an electric heated steam source contained within unit.

### Construction

Kettle proper shall be of type 316 stainless steel, solid one-piece welded construction. All exposed surfaces shall be stainless steel. All controls shall be contained within the cabinet.

Kettle body is sheathed in stainless steel and air gap insulated. Faucet mounting bracket is standard.

### Finish

Interior of kettle shall be polished to a 18.0 emery grit finish. Exterior of kettle shall be finished to a bright No. 4 finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

### ASME Code and UL Listing

Unit shall be ASME shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 30 PSI. Unit shall be UL listed.

### Sanitation

Unit shall be designed and constructed to meet NSF and known health department and sanitation codes, and be NSF listed.

### Drawoff

Unit shall have a 2" sanitary tangent drawoff with a 316 stainless steel compression disc drain valve for easy disassembly without tools. Larger 3" drawoff available. The drain outlet shall be equipped with a removable 1/4" perforated stainless steel strainer.

### Cover

Cover shall be a one-piece, hinged design dome cover on units up to 40 gallons. 60 to 100-gallon units shall have a one-piece domed cover with No. 51 counter balanced spring-assisted actuator.

### Controls

All controls shall be contained in a stainless steel enclosure within easy reach of the operator. Controls include a thermostat, pilot light, pressure/vacuum gauge, contactor, water level sight glass, safety valve and low water cut-off.

### Self-Contained Steam Source

Kettle shall have an electric, self-contained steam source to provide kettle temperatures from 150° F to approximately 270° F. Unit shall be factory charged with chemically-pure water and rust inhibitors to ensure long life and minimum maintenance.

### Performance

Unit to be thermostatically controlled to shut off automatically when desired temperature is reached and turn on when product temperature falls below desired setting. Outer sheathing and air insulating gap retains heat and keeps kettle exterior cooler to the touch.

### Installation

Unit requires single electrical connection. Specify 208, 240, or 480 Volt, three phase, 50 or 60 HZ. 20 and 40 gallon models available in single phase.

### Options/Accessories

- 3" tangent drawoff valve
- 1/8" perforated or solid disc strainer
- Basket inserts (TRI-BC)
- Swing faucets
- Automatic water filler
- Kettle brush kit

### Origin of Manufacture

Kettle shall be designed and manufactured in the United States.

### Stainless Steel Steam Jacketed Kettle

Floor Mounted, Stationary, Self-Contained Electric Heated 20, 40, 60, 80 or 100 Gallon Capacity

### Short Form

Groen Model EE (Specify 20, 40, 60, 80, 100 gallons) self-contained, electric heated, stainless steel, steam jacketed kettle. UL and NSF listed, ASME code constructed and National Board registered for operation up to 30 PSI. Automatic thermostat control and pressure gauge mounted in convenient stainless steel control housing. Air-insulated outer sheathing, 2" tangent drawoff and hinged cover standard. Single electrical connection required: specify Voltage/Phase/Hz. Made in USA.



### Applications

- Meat Dishes
- Vegetables
- Soups
- Sauces
- Pasta
- Rice
- Pie Fillings
- Gravies
- Poultry
- Seafood
- Boiling Bagels

KETTLE MODEL	208V/3PH		240V/3PH		480V/3PH	
	KW	AMP	KW	AMP	KW	AMP
EE-20	10.8	30	12	29	12	14
EE-40	21.6	60	24	58	24	28
EE-60	32.4	90	36	87	36	44
EE-80	32.4	90	36	87	36	44
EE-100	32.4	90	36	87	36	44

ELECTRICAL TABLE

ELECTRICAL NOTES:

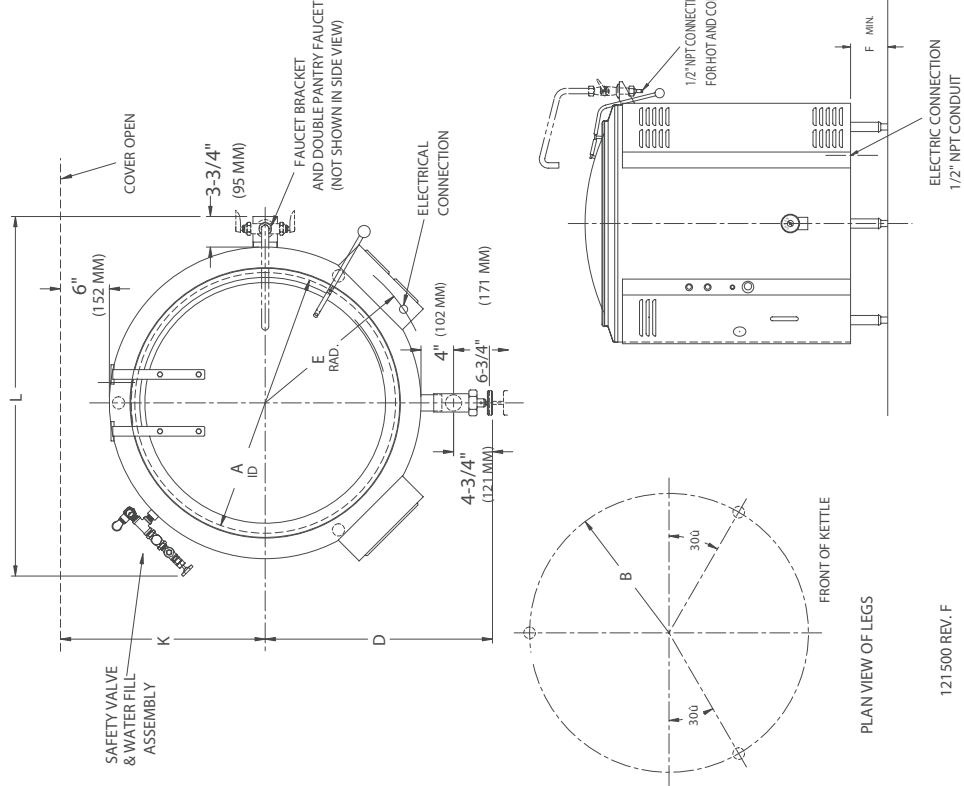
- OTHER VOLTAGES ARE AVAILABLE ON MOST MODELS.
- SINGLE PHASE OPERATION AVAILABLE ON 20 & 40 GAL. KETTLES ONLY.

TABLE OF DIMENSIONS  
CAPACITY (GALLONS/LITRES)

DIMS.	20/76		40/152		60/228		0/304		100/380	
	IN.	MM	IN.	MM	IN.	MM	IN.	MM	IN.	MM
A	20	508	26	660	30	762	32	813	32	813
B	24	610	30	762	34	864	36	914	36	914
C	26	660	32	813	36	914	38	965	38	965
D	21-3/4	552	24-3/4	629	26-3/4	679	27-3/4	705	27-3/4	705
E	9-1/4	235	12-1/4	311	14-1/4	362	15-1/4	387	15-1/4	387
F	9	229	6	152	6	152	6	152	6	152
G	37	940	37	940	40	1016	44	1118	50	1270
H	60	1524	66	1676	68	1727	74	1879	80	2032
J	16	406	12	305	12	305	12	305	12	305
K	18	432	25	508	22	559	23	584	23	584
L	32-1/8	816	38-1/8	968	42-1/8	1070	44-1/8	1121	44-1/8	1121
M	15	381	11	279	11	279	11	279	11	279
N	17-3/4	451	20-3/4	527	22-3/4	578	23-3/4	603	23-3/4	603

NOTES:

- MODEL #51 COUNTERBALANCED COVER FURNISHED ON 60, 80 & 100 GAL. SIZES ONLY.
- MODEL #41 COVER (SHOWN) IS STANDARD ON 20 & 40 GAL. SIZE.
- SINGLE/DOUBLE PANTRY FAUCETS - OPTIONAL.
- 3" TANGENT DRAW-OFF VALVE - OPTIONAL.



PLAN VIEW OF LEGS

121.500 REV. F

