

Interactive Price Guide

Effective January 1, 2020



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Braising Pans



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

Control Features

Free Start-Up Form

Table Top Models

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Options & Accessories

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.

The advanced and Cook2Temp™ electronic controls deliver 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 Cook2Temp control also offers the ability to cook product consistently from cook-to-cook and shift-to-shift using a core probe with manual or auto features. The classic electronic control delivers the same unmatched temperature precision you expect from Groen. All controls are easy to operate, and are IPX6 water resistant for reliable operation in today's kitchens.

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
- Available in 15-, 30- and 40-gallon floor models and a 10-gallon countertop models
- 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
- Made in America



CLASSIC CONTROL



ADVANCED CONTROL



C2T CONTROL



BPM-30GC2T 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	\$18,630	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.

*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 →

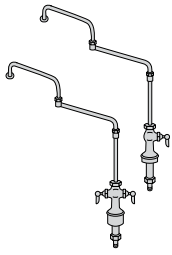


Model No.	List Price	Control Type	Capacity GAL	KW/hr	BTU/hr	Width IN	Depth IN	Height IN	Weight LBS
BPM, FLOOR, CRANK TILT, ELECTRIC									
BPM-15EC	\$22,040	Classic	15	7.6	-	30.5"	39.75"	41.5"	380
BPM-15EA	\$24,510	Advanced	15	7.6	-	30.5"	39.75"	41.5"	380
BPM-15EC2T	\$27,160	Cook2Temp™	15	7.6	-	30.5"	39.75"	41.5"	380
BPM-30EC	\$23,860	Classic	30	11.5	-	38.5"	39.75"	43.5"	425
BPM-30EA	\$26,340	Advanced	30	11.5	-	38.5"	39.75"	43.5"	425
BPM-30EC2T	\$28,990	Cook2Temp™	30	11.5	-	38.5"	39.75"	43.5"	425
BPM-40EC	\$27,140	Classic	40	15	-	48"	39.75"	43.5"	510
BPM-40EA	\$29,610	Advanced	40	15	-	48"	39.75"	43.5"	510
BPM-40EC2T	\$32,260	Cook2Temp™	40	15	-	48"	39.75"	43.5"	510
BPM, FLOOR, CRANK TILT, GAS									
BPM-15GC	\$27,560	Classic	15	.6*	65K	30.5"	39.75"	41.5"	395
BPM-15GA	\$30,030	Advanced	15	.6*	65K	30.5"	39.75"	41.5"	395
BPM-15GC2T	\$32,680	Cook2Temp™	15	.6*	65K	30.5"	39.75"	41.5"	395
BPM-15GSP	\$27,560	Standing Pilot	15	-	65K	30.5"	39.75"	41.5"	395
BPM-30GC	\$32,270	Classic	30	.6*	104K	38.5"	39.75"	43.5"	440
BPM-30GA	\$34,750	Advanced	30	.6*	104K	38.5"	39.75"	43.5"	440
BPM-30GC2T	\$37,400	Cook2Temp™	30	.6*	104K	38.5"	39.75"	43.5"	440
BPM-30GSP	\$32,270	Standing Pilot	30	-	104K	38.5"	39.75"	43.5"	440
BPM-40GC	\$34,580	Classic	40	.6*	144K	48"	39.75"	43.5"	540
BPM-40GA	\$37,050	Advanced	40	.6*	144K	48"	39.75"	43.5"	540
BPM-40GC2T	\$39,700	Cook2Temp™	40	.6*	144K	48"	39.75"	43.5"	540
BPM-40GSP	\$34,580	Standing Pilot	40	-	144K	48"	39.75"	43.5"	540
BPP, FLOOR, POWER TILT, ELECTRIC									
BPP-30EC	\$24,660	Classic	30	11.5	-	38.5"	39.75"	43.5"	425
BPP-30EA	\$27,130	Advanced	30	11.5	-	38.5"	39.75"	43.5"	425
BPP-30EC2T	\$29,780	Cook2Temp™	30	11.5	-	38.5"	39.75"	43.5"	425
BPP-40EC	\$26,090	Classic	40	15	-	48"	39.75"	43.5"	510
BPP-40EA	\$28,570	Advanced	40	15	-	48"	39.75"	43.5"	510
BPP-40EC2T	\$31,220	Cook2Temp™	40	15	-	48"	39.75"	43.5"	510
BPP, FLOOR, POWER TILT, GAS									
BPP-30GC	\$33,760	Classic	30	.6*	104K	38.5"	39.75"	43.5"	440
BPP-30GA	\$36,240	Advanced	30	.6*	104K	38.5"	39.75"	43.5"	440
BPP-30GC2T	\$38,890	Cook2Temp™	30	.6*	104K	38.5"	39.75"	43.5"	440
BPP-40GC	\$35,400	Classic	40	.6*	144K	48"	39.75"	43.5"	540
BPP-40GA	\$37,870	Advanced	40	.6*	144K	48"	39.75"	43.5"	540
BPP-40GC2T	\$40,520	Cook2Temp™	40	.6*	144K	48"	39.75"	43.5"	540

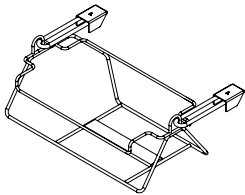
Standard: All electric models are available in 208, 240 or 480V 3-phase and 208, 240V single phase. Only floor models are field convertible. Voltage must be specified at time of order. Gas type and elevation must be specified at time of order. All braising pans are standard with gallon etch markings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

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

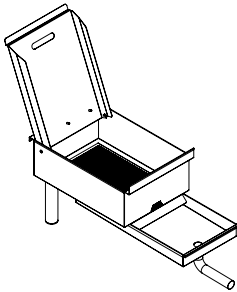
NOTE: Cord and plug not included.



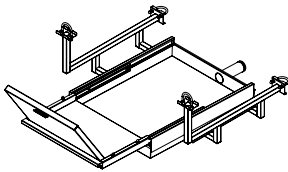
Faucets



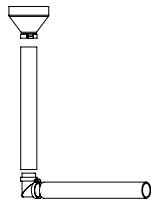
Pan Carrier



Drain Cart & Trough



Drain Drawer (30 Gallon)



Drain Cup & Hose Assembly



TDO Cleaning Brush

Model No.	List Price	Description
OPTIONS FOR ALL MODELS		
Z079995	\$520	LIP STRAINER
Z091869	\$680	SINGLE PANTRY FAUCET W/SWING SPOUT, REAR MOUNTED
N25871	\$1,950	SINGLE PANTRY FAUCET W/48" SPRAY HOSE
128609	\$1,990	SINGLE PANTRY FAUCET W/60" SPRAY HOSE
Z091870	\$860	DOUBLE PANTRY FAUCET W/SWING SPOUT (REAR MOUNTED)
Z040602	\$2,290	DOUBLE PANTRY FAUCET W/48" SPRAY HOSE
N60346	\$2,300	DOUBLE PANTRY FAUCET W/60" SPRAY HOSE
174311	\$2,060	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	\$270	DRAIN DRAWER/CART PLUMBING INSTALLATION KIT FOR ALL DRAIN CARTS, DRAIN DRAWERS & TS/10 STANDS W/DRAIN DRAWER (HOSE TO DRAIN IS 4")
175771	\$85	SPLASH DIFFUSER FOR ALL DRAIN CARTS & DRAIN DRAWERS
174057	\$6,210	DRAIN CART & TROUGH (15 GALLON), SPLASH DIFFUSER INCLUDED (NOT REQUIRED ON TS/10S)
150498	\$6,390	DRAIN CART & TROUGH (30 & 40 GALLON), SPLASH DIFFUSER INCLUDED
158476	\$3,460	DRAIN DRAWER FOR 40 GALLON, SPLASH DIFFUSER INCLUDED
158386	\$3,900	DRAIN DRAWER FOR 30 GALLON, SPLASH DIFFUSER INCLUDED
159102	\$990	DRAIN CUP & 8' HOSE ASSEMBLY FOR TDO
OPTIONS FOR TABLE TOP MODELS		
-	\$1,090	480V/60/3PHASE
-	\$1,090	PRISON PACKAGE (QUOTED LEAD TIME)**
155285	\$1,550 (NET)	1-YEAR LABOR WARRANTY EXTENSION (US & CANADA ONLY)
174977	\$3,100	TS/10-3 STAND, BF, FOR TDH & TDHC (20, 24, 40, 48) & TD/FPC
174981	\$3,750	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	\$94	MOUNTING BRACKET KIT TO CONNECT 2 TS STANDS TOGETHER (WORKS ON ALL TS/10 & TS/10S STANDS)
174974	\$500	DRAWER ASSEMBLY TS/10S-2/3/4 STANDS (DRAWER ONLY), SPLASH DIFFUSER INCLUDED
146354	\$700	CASTER KIT (2 LOCKING / 2 NON-LOCKING) WITH RESTRAINT
FL FOOT KIT	\$740	FLANGED FOOT KIT FOR TD/FPC STAND (4 COUNT)
Z013927	\$2,230	LIFT OFF COVER
OPTIONS FOR FLOOR MODELS		
-	\$1,090	480V/60/3PHASE (ELECTRIC UNITS ONLY)
-	\$1,840	PRISON PACKAGE NO TDO (QUOTED LEAD TIME)*
-	\$2,020	PRISON PACKAGE W/TDO (QUOTED LEAD TIME)*
-	\$1,090	2" TANGENT DRAW-OFF W/TDO, INCLUDES PERFORATED STRAINER
Z002736	\$2,130	6' CORD SET (208/240V, 35 AMP)
Z002739	\$3,920	6' CORD SET (480V, 45 AMP)
154581	\$1,550 (NET)	1-YEAR LABOR WARRANTY EXTENSION (US & CANADA ONLY)
140144	\$1,760	1/2" GAS QUICK DISCONNECT W/ANSI-STANDARD RESTRAINT CHAIN
146354	\$700	CASTER KIT (2) LOCKING, (2) NON-LOCKING WITH RESTRAINT, TS/10 & TS/10S STANDS ONLY
FL FOOT KIT	\$740	FLANGED FEET SET OF (4)
146221	\$380	FLANGED FEET SET OF (2)
176255	\$820	PAN CARRIER, 1/2 SIZE HOTEL PAN CAPACITY (FOR 15 (WITHOUT TDO), 30 & 40 GALLON MODELS)
150247	\$1,240	PAN CARRIER, FULL SIZE HOTEL PAN CAPACITY (FOR 30 & 40 GALLON MODELS ONLY)
147150	\$2,040	STEAMER KIT (2 PANS, COVERS & STANDS)
130834	\$310	TDO STRAINER (REPLACEMENT)
162732	\$40	2" TDO CLEANING BRUSH (REPLACEMENT)
176649	\$320	REPLACEMENT CORE PROBE (15 GALLON)
176650	\$320	REPLACEMENT CORE PROBE (30 & 40 GALLON)
176653	\$37	REPLACEMENT CORE PROBE COOKING BRACKET (ALL FLOOR MODEL BRAISING PANS)
177091	\$23	REPLACEMENT CORE PROBE STORAGE BRACKET (ALL FLOOR MODEL BRAISING PANS)
146220	\$600	SINGLE PANTRY FAUCET W/SWING SPOUT & RISER (SIDE MOUNTED)
146222	\$920	DOUBLE PANTRY FAUCET W/SWING SPOUT & RISER (SIDE MOUNTED)
174484	\$22,400	GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND
111739	\$10,450	GALLON MASTER 1-999 GALLON, WALL MOUNT
160926	\$510	MEASURING STRIP (30 GALLON)
160927	\$510	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. **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.

Kettles



Kettles expand a commercial kitchen's capabilities.

Control Features

Calculator

Free Start-Up Form

Table Top Models

Table Top Options
& Accessories

Table/Cabinet
Models

Table/Cabinet Options
& Accessories

Self-Contained
Floor Models

Self-Contained Floor
Options & Accessories

Direct Steam
Floor Models

Direct Steam Floor
Options & Accessories

Already the benchmark for professional cooking equipment, Groen steam jacketed kettles have raised the bar even higher for durability, efficiency and food quality. New electronic controls allow operators in commercial kitchens of all sizes to achieve more precise temperatures for maximum cooking consistency. 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.”

The advanced and Cook2Temp™ electronic controls deliver 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 Cook2Temp control also offers the ability to cook product consistently from cook-to-cook and shift-to-shift using a core probe with manual or auto features. The classic electronic control delivers the same unmatched temperature precision you expect from Groen. All controls are easy to operate, and 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 can also 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.

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
- 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
- Made in America



CLASSIC CONTROL



ADVANCED CONTROL



C2T CONTROL



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



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	\$10,000	-	2.5 (10 QT)	3.3	4	N/A	19"	17"	16-5/8"	100
TDB-20C	\$10,710	Classic	5 (20 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	23-1/8"	115
TDB-20A	\$13,180	Advanced	5 (20 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	23-1/8"	115
TDB-20C2T	\$15,830	Cook2Temp™	5 (20 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	23-1/8"	115
TDB-24C	\$11,270	Classic	6 (24 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	24-5/8"	120
TDB-24A	\$13,740	Advanced	6 (24 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	24-5/8"	120
TDB-24C2T	\$16,390	Cook2Temp™	6 (24 QT)	6.3	8.4	6.3	25-5/8"	20-3/4"	24-5/8"	120
TDB-40C	\$12,770	Classic	10 (40 QT)	10.8	14.4	12	28"	22-3/8"	25-1/8"	190
TDB-40A	\$15,240	Advanced	10 (40 QT)	10.8	14.4	12	28"	22-3/8"	25-1/8"	190
TDB-40C2T	\$17,890	Cook2Temp™	10 (40 QT)	10.8	14.4	12	28"	22-3/8"	25-1/8"	190
TDB-48C	\$13,110	Classic	12 (48 QT)	10.8	14.4	12	28"	22-3/8"	27-3/8"	195
TDB-48A	\$15,580	Advanced	12 (48 QT)	10.8	14.4	12	28"	22-3/8"	27-3/8"	195
TDB-48C2T	\$18,230	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	\$14,430	Classic	5 (20 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	23-1/8"	115
TDBC-20A	\$16,880	Advanced	5 (20 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	23-1/8"	115
TDBC-20C2T	\$19,530	Cook2Temp™	5 (20 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	23-1/8"	115
TDBC-24C	\$14,470	Classic	6 (24 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	24-5/8"	120
TDBC-24A	\$16,920	Advanced	6 (24 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	24-5/8"	120
TDBC-24C2T	\$19,570	Cook2Temp™	6 (24 QT)	6.3	8.4	6.3	25-5/8"	25-1/2"	24-5/8"	120
TDBC-40C	\$14,590	Classic	10 (40 QT)	10.8	14.4	12	28"	25-1/2"	25-1/8"	190
TDBC-40A	\$17,030	Advanced	10 (40 QT)	10.8	14.4	12	28"	25-1/2"	25-1/8"	190
TDBC-40C2T	\$19,680	Cook2Temp™	10 (40 QT)	10.8	14.4	12	28"	25-1/2"	25-1/8"	190
TDBC-48C	\$14,620	Classic	12 (48 QT)	10.8	14.4	12	28"	25-1/2"	27-3/8"	195
TDBC-48A	\$17,070	Advanced	12 (48 QT)	10.8	14.4	12	28"	25-1/2"	27-3/8"	195
TDBC-48C2T	\$19,720	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	\$6,880	.75 (3 QT)	55	12-7/8"	13-1/4"	12-1/8"	25
TDC/3-6	\$6,990	1.5 (6 QT)	55	14-7/8"	15-1/4"	13-1/8"	35
TDC/3-10	\$7,230	2.5 (10 QT)	55	12-7/8"	13-1/4"	16-1/8"	40
TDC/3-20	\$7,750	5 (20 QT)	55	14-7/8"	15-1/4"	17-1/8"	50
TDA/1-40	\$11,680	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.

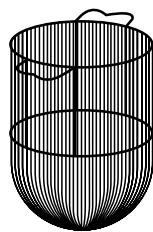


Model No.	List Price	Control Type	Capacity GAL	BTU/hr	Width IN	Depth IN	Height IN	Weight LBS
TDH, HAND TILT, TABLE TOP, GAS								
TDH-20C	\$19,220	Classic	5 (20 QT)	31K	25-5/8"	30-1/4"	25-1/4"	215
TDH-20A	\$21,690	Advanced	5 (20 QT)	31K	25-5/8" ^{9703 in}	30-1/4"	25-1/4"	215
TDH-20C2T	\$24,340	Cook2Temp™	5 (20 QT)	31K	25-5/8"	30-1/4"	25-1/4"	215
TDH-24C	\$19,610	Classic	6 (24 QT)	31K	25-5/8"	25-1/2"	26-5/8"	220
TDH-24A	\$22,060	Advanced	6 (24 QT)	31K	25-5/8"	25-1/2"	26-5/8"	220
TDH-24C2T	\$24,710	Cook2Temp™	6 (24 QT)	31K	25-5/8"	25-1/2"	26-5/8"	220
TDH-40C	\$22,240	Classic	10 (40 QT)	52K	28"	31-7/8"	29-1/2"	240
TDH-40A	\$24,690	Advanced	10 (40 QT)	52K	28"	31-7/8"	29-1/2"	240
TDH-40C2T	\$27,340	Cook2Temp™	10 (40 QT)	52K	28"	31-7/8"	29-1/2"	240
TDH-48C	\$22,910	Classic	12 (48 QT)	52K	28"	31-7/8"	31-3/4"	245
TDH-48A	\$25,360	Advanced	12 (48 QT)	52K	28"	31-7/8"	31-3/4"	245
TDH-48C2T	\$28,010	Cook2Temp™	12 (48 QT)	52K	28"	31-7/8"	31-3/4"	245

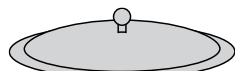
TDHC, CRANK TILT, TABLE TOP, GAS								
TDHC-20C	\$21,320	Classic	5 (20 QT)	31K	25-5/8"	30-1/4"	25-1/4"	215
TDHC-20A	\$23,790	Advanced	5 (20 QT)	31K	25-5/8"	30-1/4"	25-1/4"	215
TDHC-20C2T	\$26,440	Cook2Temp™	5 (20 QT)	31K	25-5/8"	30-1/4"	25-1/4"	215
TDHC-24C	\$24,260	Classic	6 (24 QT)	31K	25-5/8"	30-1/4"	26-5/8"	220
TDHC-24A	\$24,460	Advanced	6 (24 QT)	31K	25-5/8"	30-1/4"	26-5/8"	220
TDHC-24C2T	\$27,110	Cook2Temp™	6 (24 QT)	31K	25-5/8"	30-1/4"	26-5/8"	220
TDHC-40C	\$24,360	Classic	10 (40 QT)	52K	28"	31-7/8"	29-1/2"	240
TDHC-40A	\$26,810	Advanced	10 (40 QT)	52K	28"	31-7/8"	29-1/2"	240
TDHC-40C2T	\$29,460	Cook2Temp™	10 (40 QT)	52K	28"	31-7/8"	29-1/2"	240
TDHC-48C	\$24,690	Classic	12 (48 QT)	52K	28"	31-7/8"	31-3/4"	245
TDHC-48A	\$27,140	Advanced	12 (48 QT)	52K	28"	31-7/8"	31-3/4"	245
TDHC-48C2T	\$29,790	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.

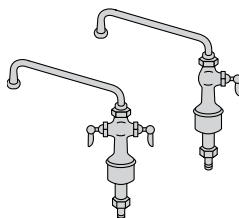
NOTE: Cord and plug not included.



Basket Inserts



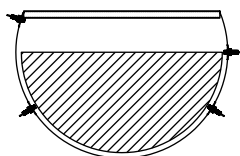
Covers



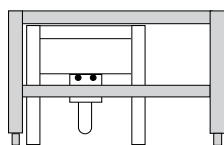
Faucets



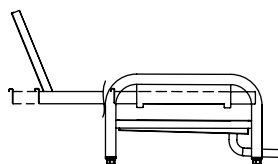
Gas Quick Disconnect



Cover Strainer



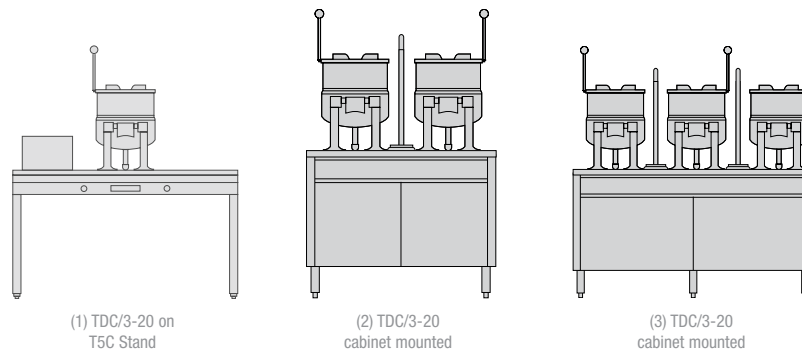
Stand & Drain Cart



TS/10S-2 Stand With Drain Drawer

Model No.	List Price	Description
-	\$1,650	480 VOLT, 3 PHASE
-	\$1,370	PRISON PACKAGE*
-	\$890	1 GALLON ETCH MARKS
-	\$890	1 LITER ETCH MARKS
-	\$1,300	316 STAINLESS STEEL INTERIOR IN LIEU OF 304
154582	\$655 (NET)	1-YEAR WARRANTY (US & CANADA)
174975	\$2,730	TS/10-1 STAND, BF, FOR TDB/6-10
174976	\$2,890	TS/10-2 STAND, BF, FOR TDB & TDBC (20, 24, 40, 48)
174977	\$3,100	TS/10-3 STAND, BF, FOR TDH & TDHC (20, 24, 40, 48) & TD/FPC
174980	\$3,420	TS/10S-2 STAND WITH DRAIN DRAWER, BF, FOR TDB & TDBC (20, 24, 40, 48), SPLASH DIFFUSER INCLUDED
174981	\$3,750	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	\$94	MOUNTING BRACKET KIT TO CONNECT 2 TS STANDS TOGETHER (WORKS ON ALL TS/10 & TS/10S STANDS)
174311	\$2,060	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	\$500	DRAWER ASSEMBLY TS/10S-2, TS/10S-3 & TS/10S-4 STANDS (DRAWER ONLY), SPLASH DIFFUSER INCLUDED
175771	\$85	SPLASH DIFFUSER FOR ALL DRAIN CARTS & DRAIN DRAWERS
124781	\$270	DRAIN DRAWER/CART PLUMBING INSTALLATION KIT FOR ALL DRAIN CARTS, DRAIN DRAWERS & TS/10 STANDS W/DRAIN DRAWER (HOSE TO DRAIN IS 4")
140144	\$1,760	1/2" GAS QUICK DISCONNECT W/ANSI-STANDARD RESTRAINT CHAIN
Z073385	\$1,390	STEAM TRAP ASSEMBLY KIT FOR DIRECT STEAM KETTLES
146354	\$700	CASTER KIT, (2) LOCKING, (2) NON-LOCKING WITH RESTRAINT FOR FLOOR BRAISING PANS, TS/10 AND TS/10S STANDS ONLY
FL FOOT KIT	\$740	FLANGED FOOT KIT (4) FOR STAND
Z001110	\$1,020	SINGLE BASKET INSERT FOR (10) QUART KETTLE
Z001607	\$930	SINGLE BASKET INSERT FOR (20 & 24) QUART KETTLE (ELECTRIC & GAS)
Z001120	\$900	SINGLE BASKET INSERT FOR (20) QUART KETTLE (DIRECT STEAM)
Z001121	\$1,260	SINGLE BASKET INSERT FOR (40 & 48) QUART KETTLE (ALL)
Z005942	\$240	NYLON MESH LINER FOR (20-48 QUART) BASKET
Z005093	\$240	RETAINING RING FOR (20) QUART BASKET LINER
Z005094	\$240	RETAINING RING FOR (40) QUART BASKET LINER
Z005187	\$1,000	COVER STRAINER FOR (5 & 6) GALLON KETTLE (ELECTRIC & GAS)
Z005186	\$950	COVER STRAINER FOR (10 & 12) GALLON KETTLE (ELECTRIC & GAS)
Z001107	\$710	LIFT OFF COVER FOR (10) QUART KETTLE (DIRECT STEAM)
Z001108	\$650	LIFT OFF COVER FOR (10) QUART (ELECTRIC) AND (20) QUART (DIRECT STEAM)
128003	\$700	LIFT OFF COVER FOR (20 & 24) QUART KETTLE (ELECTRIC & GAS)
128002	\$900	LIFT OFF COVER FOR (40 & 48) QUART KETTLES (ALL)
175793	\$350	LID HOLDER FOR ALL TABLE TOP KETTLES
176677	\$320	REPLACEMENT CORE PROBE (20 & 24 QUART)
176678	\$320	REPLACEMENT CORE PROBE (40 & 48 QUART)
176658	\$69	REPLACEMENT CORE PROBE COOKING BRACKET (20 & 24 QUART)
176659	\$75	REPLACEMENT CORE PROBE COOKING BRACKET (40 & 48 QUART)
177091	\$23	REPLACEMENT CORE PROBE STORAGE BRACKET (ALL TABLE TOP KETTLES)
Z091869	\$680	SINGLE PANTRY FAUCET WITH SWING SPOUT (GAS)
Z019653	\$660	SINGLE PANTRY FAUCET WITH SWING SPOUT (ELECTRIC)
N25871	\$1,950	SINGLE PANTRY FAUCET W/48" SPRAY HOSE (ALL)
128609	\$1,990	SINGLE PANTRY FAUCET W/60" SPRAY HOSE (ALL)
Z091870	\$860	DOUBLE PANTRY FAUCET WITH SWING SPOUT (GAS)
Z019652	\$1,010	DOUBLE PANTRY FAUCET WITH SWING SPOUT (ELECTRIC)
Z040602	\$2,290	DOUBLE PANTRY FAUCET W/48" SPRAY HOSE (ALL)
N60346	\$2,300	DOUBLE PANTRY FAUCET W/60" SPRAY HOSE (ALL)
174484	\$22,400	GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND
111739	\$10,450	GALLON MASTER 1-999 GALLON, WALL MOUNT
Z003339	\$430	CONTOUR MEASURING STRIP (40 QUART)
158365	\$380	CONTOUR MEASURING STRIP (44 LITER TDB-48)
Z003337	\$420	CONTOUR MEASURING STRIP (10 QUART)
158480	\$380	CONTOUR MEASURING STRIP (10 LITER TDB-6/10)
158364	\$380	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	\$17,270	-	1	-	-	-	55	304	20"	23"	46-1/8"	130
MS55780	\$20,810	-	-	-	1	-	55	304	30"	25"	45-3/8"	230
159278	\$21,430	-	-	-	-	1	55	316	30"	25"	47-7/8"	230
148410	\$31,020	-	2	-	-	-	55	304	36"	23"	46-1/8"	244
MS4371	\$30,660	-	2	-	-	-	55	304	40"	23"	46-1/8"	260
162096	\$37,020	2	-	-	-	-	55	316	40"	23"	46-1/8"	240
159450	\$32,330	2	-	-	-	-	55	304	40"	23"	46-1/8"	240
143766	\$36,050	-	2	-	-	-	55	316	40"	23"	46-1/8"	260
137450	\$35,550	-	1	-	1	-	55	304	48"	25"	45-3/8"	352
159426	\$35,340	-	-	1	1	-	55	304	48"	25"	45-3/8"	352
158670	\$40,020	2	1	-	-	-	55	304	60"	23"	46-1/8"	370
MS88327	\$40,240	-	3	-	-	-	55	304	63"	23"	46-1/8"	402
140312	\$41,730	-	-	-	2	-	55	304	63"	25"	45-3/8"	472
162391	\$41,140	1	2	-	-	-	55	304	63"	23"	46-1/8"	392
135459	\$39,490	3	-	-	-	-	55	304	63"	23"	46-1/8"	372
162870	\$48,540	-	2	-	1	-	55	304	66"	25"	45-3/8"	424
MS83998	\$52,010	-	1	-	2	-	55	304	80"	25"	45-3/8"	590

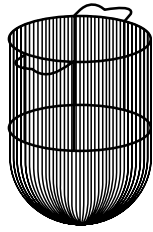
HAND TILT KETTLE, CABINET MOUNTED, DIRECT STEAM, NO BOILER												
142837	\$33,010	-	2	-	-	-	55	-	36"	34-1/4"	43-5/8"	235
142840	\$45,680	-	3	-	-	-	55	-	54"	34-1/4"	43-5/8"	460

NOTE: Cord and plug not included.

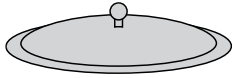
Model No.	List Price	# of TDC/3-20	KW/hr	BTU/hr	PSI	Width IN	Depth IN	Height IN	Weight LBS
HAND TILT KETTLE, CABINET MOUNTED, DIRECT STEAM, WITH BOILER									
137682	\$40,020	2	24	-	55	36"	34-1/4"	43-5/8"	655
142838	\$44,400	2	36	-	55	36"	34-1/4"	43-5/8"	540
142839	\$43,400	2	48	-	55	36"	34-1/4"	43-5/8"	540
142841	\$58,970	3	24	-	55	54"	34-1/4"	43-5/8"	735
142842	\$59,530	3	36	-	55	54"	34-1/4"	43-5/8"	735
142843	\$60,960	3	48	-	55	54"	34-1/4"	43-5/8"	735
144061	\$39,630	2	-	200K	55	36"	34-1/4"	43-5/8"	695
155742	\$53,200	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.

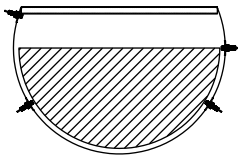
NOTE: Cord and plug not included.



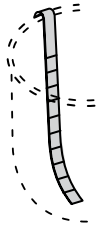
Basket Inserts



Covers



Cover Strainer



Contour Measuring Strip

Model No.	List Price	Description
-	\$1,370	PRISON PACKAGE*
-	\$890	1 GALLON ETCH MARKS
-	\$890	1 LITER ETCH MARKS
-	\$1,300	316 STAINLESS STEEL INTERIOR IN LIEU OF 304
154582	\$655 (NET)	1-YEAR WARRANTY (US & CANADA)
Z001110	\$1,020	SINGLE BASKET INSERT FOR 10 QUART KETTLE
Z001120	\$900	SINGLE BASKET INSERT FOR 20 & 24 QUART DIRECT STEAM KETTLE
Z001121	\$1,260	SINGLE BASKET INSERT FOR 40 & 48 QUART KETTLE
Z005942	\$240	NYLON MESH LINER FOR 20 - 48 QUART BASKET
Z005093	\$240	RETAINING RING FOR 20 & 24 QUART BASKET LINER
Z005094	\$240	RETAINING RING FOR 40 & 48 QUART BASKET LINER
Z005187	\$1,000	COVER STRAINER FOR 20 & 24 GALLON KETTLE
Z005186	\$950	COVER STRAINER FOR 40 & 48 GALLON KETTLE
Z001107	\$710	LIFT OFF COVER FOR 10 QUART KETTLE (DIRECT STEAM)
Z001108	\$650	LIFT OFF COVER FOR 10 QUART (ELECTRIC) & 20 QUART (DIRECT STEAM)
128003	\$700	LIFT OFF COVER FOR 20 & 24 QUART KETTLE
128002	\$900	LIFT OFF COVER FOR 40 & 48 QUART KETTLES
158364	\$380	CONTOUR MEASURING STRIP (48 QUART)
Z003339	\$430	CONTOUR MEASURING STRIP (40 QUART)
158365	\$380	CONTOUR MEASURING STRIP (44 LITER TDB-48)
Z003337	\$420	CONTOUR MEASURING STRIP (10 QUART)
158480	\$380	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	BTU/hr	KW/hr	PSI	Width IN	Depth IN	Height IN	Weight LBS
DEE, CRANK TILT, FLOOR, ELECTRIC										
DEE/4-20C	\$31,320	Classic	20	-	10.8	50	35"	30-3/4"	39-3/8"	490
DEE/4-20A	\$33,790	Advanced	20	-	10.8	50	35"	30-3/4"	39-3/8"	490
DEE/4-20C2T	\$36,440	Cook2Temp™	20	-	10.8	50	35"	30-3/4"	39-3/8"	490
DEE/4-40C	\$34,530	Classic	40	-	21	50	47"	34-1/2"	40-3/8"	590
DEE/4-40A	\$37,040	Advanced	40	-	21	50	47"	34-1/2"	40-3/8"	590
DEE/4-40C2T	\$39,690	Cook2Temp™	40	-	21	50	47"	34-1/2"	40-3/8"	590
DEE/4-60C	\$36,670	Classic	60	-	21	50	47"	36-3/8"	44-1/8"	645
DEE/4-60A	\$39,170	Advanced	60	-	21	50	47"	36-3/8"	44-1/8"	645
DEE/4-60C2T	\$41,820	Cook2Temp™	60	-	21	50	47"	36-3/8"	44-1/8"	645
DEES-40C	\$34,530	Classic	40	-	21	50	47"	36-3/8"	38-7/8"	590
DEES-40A	\$37,040	Advanced	40	-	21	50	47"	36-3/8"	38-7/8"	590
DEES-40C2T	\$39,690	Cook2Temp™	40	-	21	50	47"	36-3/8"	38-7/8"	590

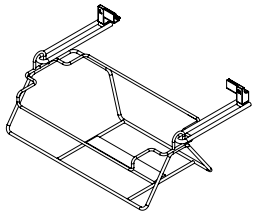
DH, CRANK TILT, FLOOR, GAS										
DH-20C	\$41,580	Classic	20	72K	.6	50	32-3/4"	32-3/4"	39-3/8"	530
DH-20A	\$44,070	Advanced	20	72K	.6	50	32-3/4"	32-3/4"	39-3/8"	530
DH-20C2T	\$46,720	Cook2Temp™	20	72K	.6	50	32-3/4"	32-3/4"	39-3/8"	530
DH-40C	\$43,540	Classic	40	100K	.6	50	47"	34-5/8"	43-1/8"	640
DH-40A	\$46,040	Advanced	40	100K	.6	50	47"	34-5/8"	43-1/8"	640
DH-40C2T	\$48,690	Cook2Temp™	40	100K	.6	50	47"	34-5/8"	43-1/8"	640
DH-60C	\$55,920	Classic	60	150K	.6	50	47"	42-7/8"	46-1/4"	810
DH-60A	\$58,420	Advanced	60	150K	.6	50	47"	42-7/8"	46-1/4"	810
DH-60C2T	\$61,070	Cook2Temp™	60	150K	.6	50	47"	42-7/8"	46-1/4"	810
DH-80C	\$62,810	Classic	80	150K	.6	50	55"	47"	52"	972
DH-80A	\$65,300	Advanced	80	150K	.6	50	55"	47"	52"	972
DH-80C2T	\$67,950	Cook2Temp™	80	150K	.6	50	55"	47"	52"	972
DHS-40C	\$47,180	Classic	40	150K	.6	50	46"	43-7/8"	40-5/8"	645
DHS-40A	\$49,680	Advanced	40	150K	.6	50	46"	43-7/8"	40-5/8"	645
DHS-40C2T	\$52,330	Cook2Temp™	40	150K	.6	50	46"	43-7/8"	40-5/8"	645

NOTE: Cord and plug not included.

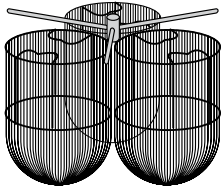


Model No.	List Price	Standard Cover	Capacity GAL	BTU/hr	KW/hr	PSI	Width IN	Depth IN	Height IN	Weight LBS
EE, STATIONARY/NO TILT, 2" TANGENT DRAWOFF, FLOOR, ELECTRIC										
EE-20	\$24,430	HINGED	20	-	10.8	30	32-1/8"	33-3/4"	37"	410
EE-40	\$26,250	HINGED	40	-	21.6	30	38-1/8"	43-3/4"	37"	510
EE-60	\$32,030	POWER AID	60	-	32.4	30	42-1/8"	42-3/4"	40"	640
EE-80	\$45,230	POWER AID	80	-	32.4	30	44-1/8"	44-3/4"	44"	860
EE-100	\$49,770	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	\$27,370	HINGED	20	85K	.6	30	39-1/2"	44-3/4"	40"	468
AH/1E-40	\$29,220	HINGED	40	100K	.6	30	43-1/4"	50-1/4"	41"	620
AH/1E-60	\$32,280	POWER AID	60	145K	.6	30	46-1/4"	52-1/4"	48-7/8"	950
AH/1E-80	\$38,840	POWER AID	80	145K	.6	30	48"	56-1/4"	56-1/2"	1070
AH/1E-100	\$41,980	POWER AID	100	145K	.6	30	48"	56-1/4"	62-1/2"	1120
AHS-40	\$29,220	HINGED	40	115K	.6	30	43-1/4"	50-1/4"	38"	620

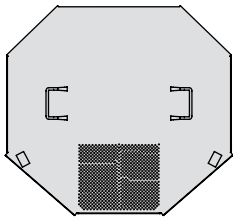
NOTE: Cord and plug not included.



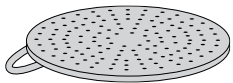
Pan Carrier



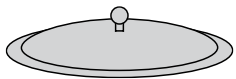
Basket Inserts



Cover Strainer



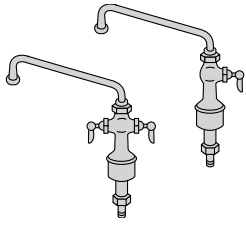
Perforated Strainer



Covers

Model No.	List Price	Description
-	\$1,560	480V KIT, SINGLE PHASE TERMINAL BLOCK, 480 VOLT, 3 PHASE
-	\$4,590	PRISON PKG S/C TILTING, 2INCH TDO*
-	\$2,340	PRISON PKG S/C STATIONARY, 2INCH TDO*
-	\$6,310	PRISON PKG S/C STATIONARY, 3INCH TDO*
-	\$4,210	PRISON PKG, NO TDO*, TILTING
-	\$990	ETCH MARK-GAL
-	\$990	ETCH MARK-LITER
-	\$3,120	TDO 2INCH TILTING
-	\$2,280	TDO 3INCH STATIONARY
-	\$830	FLANGE FEET
154583	\$1,812 (NET)	1-YEAR WARRANTY EXTENSION (ELECTRIC & GAS)
155287	\$2,579 (NET)	1-YEAR WARRANTY EXTENSION TILTING KETTLE (ELECTRIC & GAS)
140144	\$1,760	1/2" GAS QUICK DISCONNECT W/ANSI-STANDARD RESTRAINT CHAIN (ALL GAS)
122891	\$1,270	PAN CARRIER, 40 GALLON & LARGER
174478	\$5,940	TRI BASKET FOR 20 GALLON KETTLE (ALL)
174479	\$5,950	TRI BASKET FOR 40, 60, 80, 100 GALLON KETTLE (EXCLUDING TILTING SHORTY)
174480	\$5,950	TRI BASKET FOR 40 GALLON TILTING SHORTY KETTLE
Z012300	\$220	NYLON MESH BASKET LINER (1 EACH)
155286	\$2,750	COVER STRAINER FOR 20 GALLON TILTING KETTLE
150536	\$3,160	COVER STRAINER FOR 40 GALLON TILTING KETTLE
150273	\$3,160	COVER STRAINER FOR 40 SHORTY & 60 GALLON TILTING KETTLE
150533	\$4,600	COVER STRAINER FOR 80 GALLON TILTING KETTLE
Z009044	\$600	DISK STRAINER 1/4" PERF FOR 2" TDO
137431	\$570	DISK STRAINER 1/4" PERF FOR 3" TDO
Z013785	\$590	DISK STRAINER 1/8" PERF FOR 2" TDO
147992	\$770	DISK STRAINER 1/8" PERF FOR 3" TDO
Z013783	\$700	DISK STRAINER SOLID FOR 2" TDO
Z016267	\$1,000	DISK STRAINER SOLID FOR 3" TDO
Z001134	\$1,510	LIFT OFF COVER 20 GALLON TILTING KETTLE
Z001136	\$1,670	LIFT OFF COVER 40 GALLON TILTING KETTLE
104282	\$1,670	LIFT OFF COVER 40 SHORTY TILTING KETTLE
Z001116	\$2,310	LIFT OFF COVER 60 GALLON TILTING KETTLE
159142	\$3,190	HINGED COVER 20 GALLON TILTING KETTLE
159143	\$3,520	HINGED COVER 40 GALLON TILTING KETTLE (FACTORY INSTALLED)
155694	\$3,150	HINGED KIT, DH-DEE-40, 41 COVER (FIELD INSTALLED)
155695	\$3,700	HINGED COVER 40 GALLON SHORTY TILTING KETTLE
155696	\$3,660	HINGED COVER 60 GALLON TILTING KETTLE
155697	\$3,530	POWER AID HINGED COVER 20 GALLON TILTING KETTLE
145364	\$3,900	POWER AID HINGED COVER 40 GALLON TILTING KETTLE
148287	\$4,040	POWER AID HINGED COVER 40 GALLON SHORTY TILTING KETTLE
145365	\$4,260	POWER AID HINGED COVER 60 GALLON TILTING KETTLE
150601	\$5,180	POWER AID HINGED COVER 80 GALLON TILTING KETTLE

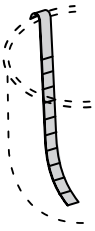
* Welded construction with tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Units cover to be secured to kettle with handle welded in lieu of standard. TDO fully welded in place to prevent breakage due to misuse with valve 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	\$320	REPLACEMENT CORE PROBE (20 & 40 GALLON DEE/DEES/DH/DHS)
176652	\$320	REPLACEMENT CORE PROBE (60 & 80 GALLON DEE/DH)
176654	\$77	REPLACEMENT CORE PROBE COOKING BRACKET (20 & 40 GALLON DEE/DH)
176656	\$90	REPLACEMENT CORE PROBE COOKING BRACKET (60 GALLON DEE/DH & 40 GALLON DEES/DHS)
177091	\$23	REPLACEMENT CORE PROBE STORAGE BRACKET (ALL TILTING FLOOR KETTLES)
Z091876	\$690	SINGLE PANTRY FAUCET W/SWING SPOUT FOR 20 & 40 GALLON TILTING KETTLES
Z091878	\$670	SINGLE PANTRY FAUCET W/SWING SPOUT FOR 60 & 80 GALLON TILTING KETTLES
Z019653	\$660	SINGLE PANTRY FAUCET W/SWING SPOUT FOR NON-TILTING
N25871	\$1,950	SINGLE PANTRY FAUCET W/48" SPRAY HOSE FOR (ALL) KETTLES
128609	\$1,990	SINGLE PANTRY FAUCET W/60" SPRAY HOSE FOR (ALL) KETTLES
Z091877	\$1,000	DOUBLE PANTRY FAUCET W/11" REAR SWING SPOUT & 5 INCH RISER (DEE/4-20/40, DH-20/40)
Z091879	\$1,020	DOUBLE PANTRY FAUCET W/SWING SPOUT FOR 60 GALLON TILTING KETTLES
Z078701	\$1,090	DOUBLE PANTRY FAUCET W/SWING SPOUT FOR 80 GALLON TILTING KETTLES
Z019652	\$1,010	DOUBLE PANTRY FAUCET W/SWING SPOUT FOR (NON-TILTING) KETTLES
Z040602	\$2,290	DOUBLE PANTRY FAUCET W/48" SPRAY HOSE FOR (ALL) KETTLES
N60346	\$2,300	DOUBLE PANTRY FAUCET W/60" SPRAY HOSE FOR (ALL) KETTLES
174484	\$22,400	GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND
111739	\$10,450	GALLON MASTER 1-999 GALLON, WALL MOUNT
159102	\$990	DRAIN CUP & 8' HOSE ASSEMBLY FOR TDO
104278	\$480	2" BRUSH KIT (KETTLE & TDO BRUSH W/PADDLE) FOR 2" TDO
107123	\$510	3" BRUSH KIT (KETTLE & TDO BRUSH W/PADDLE) FOR 3" TDO
Z005743	\$480	CONTOUR MEASURING STRIP (40 GALLON)
Z005744	\$590	CONTOUR MEASURING STRIP (60 GALLON)
162199	\$470	CONTOUR MEASURING STRIP (40 GALLON SHORTY)
Z005747	\$630	CONTOUR MEASURING STRIP (40 GALLON FULL JACKET)
Z005748	\$630	CONTOUR MEASURING STRIP (60 GALLON FULL JACKET)
Z005749	\$630	CONTOUR MEASURING STRIP (80 GALLON FULL JACKET)
Z005750	\$630	CONTOUR MEASURING STRIP (100 GALLON FULL JACKET)



PT-40



FT-60



D-20

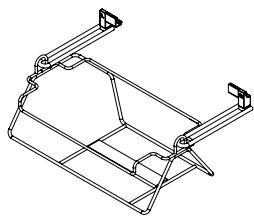


DL-20

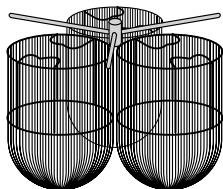
Model No.	List Price	Standard Cover	Capacity GAL	Base Style	Jacket	Width IN	Depth IN	Height IN	Weight LBS
PT/FT/GPT/GT, STATIONARY/NO TILT, 2" TANGENT DRAWOFF, FLOOR, DIRECT STEAM									
PT-20	\$18,200	HINGED	20	PEDESTAL	2/3RD	22"	26-1/4"	36"	170
PT-40	\$20,650	HINGED	40	PEDESTAL	2/3RD	28"	31-3/4"	36"	220
PT-60	\$25,050	POWER AID	60	PEDESTAL	2/3RD	32"	36"	39"	235
FT-20	\$16,600	HINGED	20	TRI-LEG	2/3RD	24"	27-1/2"	36"	170
FT-40	\$19,510	HINGED	40	TRI-LEG	2/3RD	30"	33"	36"	220
FT-60	\$22,450	POWER AID	60	TRI-LEG	2/3RD	34"	37"	39"	235
FT-80	\$22,610	POWER AID	80	TRI-LEG	2/3RD	36"	38"	43"	252
GT-40	\$27,130	HINGED	40	TRI-LEG	FULL	38-1/4"	36"	36"	255
GPT-40	\$35,870	HINGED	40	PEDESTAL	FULL	48"	50-1/4"	39"	255
D/DL, CRANK TILT, FLOOR, DIRECT STEAM									
D-20	\$20,160	-	20	PEDESTAL	2/3RD	36-1/4"	23"	36"	215
D-40	\$21,280	-	40	PEDESTAL	2/3RD	43"	30"	38-1/2"	270
D-60	\$25,780	-	60	PEDESTAL	2/3RD	47"	34"	43"	280
DL-20	\$18,400	-	20	TRI-LEG	2/3RD	36-1/4"	28-7/8"	36"	215
DL-40	\$19,080	-	40	TRI-LEG	2/3RD	43"	34-1/2"	36"	270
DL-60	\$20,770	-	60	TRI-LEG	2/3RD	47"	38-1/4"	44"	280
DL-80	\$23,030	-	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.

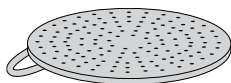
NOTE: Cord and plug not included.



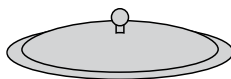
Pan Carrier



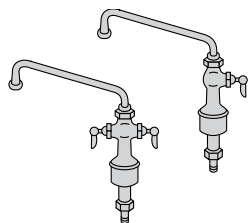
Basket Inserts



Perforated Strainer



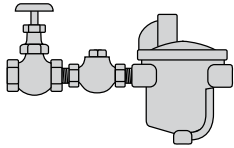
Covers



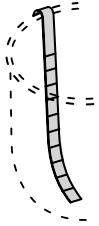
Faucets

Model No.	List Price	Description
-	\$3,340	PRISON PKG TILTING, 2" TDO
-	\$1,990	PRISON PKG STATIONARY, 2" TDO
-	\$1,990	PRISON PKG STATIONARY, 3" TDO
-	\$3,060	PRISON PKG TILTING, NO TDO*
-	\$990	ETCH MARK-5 GAL
-	\$990	ETCH MARK-LITER
-	\$3,150	TDO 2" TILTING
-	\$2,370	TDO 3" STATIONARY (UPGRADE)
155298	\$1,077 (NET)	1-YEAR WARRANTY EXTENSION DIRECT STEAM FLOOR KETTLE, 2" TDO
122891	\$1,270	PAN CARRIER FOR 40 GALLON & LARGER
174478	\$5,940	TRI BASKET FOR 20 GALLON KETTLE (ALL)
174479	\$5,950	TRI BASKET FOR 40, 60, 80, 100 GALLON KETTLE (EXCLUDING TILTING SHORTY)
Z012300	\$220	NYLON MESH BASKET LINER (1 EACH)
155286	\$2,750	COVER STRAINER FOR 20 GALLON TILTING KETTLE
150536	\$3,160	COVER STRAINER FOR 40 GALLON TILTING KETTLE
150273	\$3,160	COVER STRAINER FOR 60 GALLON TILTING KETTLE
150510	\$3,560	COVER STRAINER FOR 80 GALLON TILTING KETTLE
Z009044	\$600	DISK STRAINER 1/4" PERF FOR 2" TDO
137431	\$570	DISK STRAINER 1/4" PERF FOR 3" TDO
Z013785	\$590	DISK STRAINER 1/8" PERF FOR 2" TDO
147992	\$770	DISK STRAINER 1/8" PERF FOR 3" TDO
Z013783	\$700	DISK STRAINER SOLID FOR 2" TDO
Z016267	\$1,000	DISK STRAINER SOLID FOR 3" TDO
Z001134	\$1,510	LIFT OFF COVER 20 GALLON TILTING KETTLE
Z001136	\$1,670	LIFT OFF COVER 40 GALLON TILTING KETTLE
Z001116	\$2,310	LIFT OFF COVER 60 GALLON TILTING KETTLE
155743	\$3,190	HINGED COVER 20 GALLON TILTING KETTLE
155744	\$3,400	HINGED COVER 40 GALLON TILTING KETTLE
155745	\$3,660	HINGED COVER 60 GALLON TILTING KETTLE
155553	\$3,650	POWER AID HINGED COVER 20 GALLON TILTING KETTLE
145366	\$3,900	POWER AID HINGED COVER 40 GALLON TILTING KETTLE
145367	\$4,000	POWER AID HINGED COVER 60 GALLON TILTING KETTLE
145368	\$5,180	POWER AID HINGED COVER 80 GALLON TILTING KETTLE
Z045701	\$680	SINGLE PANTRY FAUCET W/SWING SPOUT FOR 20 & 40 GALLON D & DL
135383	\$700	SINGLE PANTRY FAUCET W/SWING SPOUT FOR 60 & 80 GALLON D & DL
Z019653	\$660	SINGLE PANTRY FAUCET W/SWING SPOUT FOR ALL STATIONARY KETTLES
N25871	\$1,950	SINGLE PANTRY FAUCET W/48" SPRAY HOSE FOR ALL KETTLES
128609	\$1,990	SINGLE PANTRY FAUCET W/60" SPRAY HOSE FOR ALL KETTLES
Z078701	\$1,090	DOUBLE PANTRY FAUCET W/SWING SPOUT FOR 20 & 40 GALLON D AND DL
135384	\$930	DOUBLE PANTRY FAUCET W/SWING SPOUT FOR 60 & 80 GALLON D AND DL
Z019652	\$1,010	DOUBLE PANTRY FAUCET W/SWING SPOUT FOR NON-TILTING KETTLES
Z040602	\$2,290	DOUBLE PANTRY FAUCET W/48" SPRAY HOSE FOR ALL KETTLES
N60346	\$2,300	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	\$22,400	GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND
111739	\$10,450	GALLON MASTER 1-999 GALLON, WALL MOUNT
155290	\$1,560	STEAM TRAP ASSEMBLY, 1/2" INLET, 1/2" OUTLET, FOR NON-TILT KETTLES*
Z016418	\$1,600	STEAM TRAP ASSEMBLY, 1/2" INLET, 1/2" OUTLET, FOR TILTING KETTLES*
Z027431	\$1,630	STEAM TRAP ASSEMBLY, 3/4" INLET, 1/2" OUTLET, FOR NON-TILT KETTLES*
Z025374	\$2,020	STEAM TRAP ASSEMBLY, 3/4" INLET, 1/2" OUTLET, FOR TILTING KETTLES*
Z010044	\$1,510	STEAM PRESSURE REGULATOR 1/2" FOR 20 GALLON KETTLES
Z010047	\$2,140	STEAM PRESSURE REGULATOR 3/4" FOR 40 & 60 GALLON KETTLES
Z010050	\$2,040	STEAM PRESSURE REGULATOR 1" FOR 2/3RD JACKETED 80-125 GALLON KETTLES
155291	\$160	3/4" TO 1/2" REDUCER
155292	\$160	1" TO 3/4" REDUCER
159102	\$990	DRAIN CUP & 8' HOSE ASSEMBLY FOR TDO
104278	\$480	2" BRUSH KIT (KETTLE & TDO BRUSH W/PADDLE) FOR 2" TDO
107123	\$510	3" BRUSH KIT (KETTLE & TDO BRUSH W/PADDLE) FOR 3" TDO
Z005743	\$480	CONTOUR MEASURING STRIP (40 GALLON)
Z005744	\$590	CONTOUR MEASURING STRIP (60 GALLON)
162199	\$470	CONTOUR MEASURING STRIP (40 GALLON SHORTY)
Z005747	\$630	CONTOUR MEASURING STRIP (40 GALLON FULL JACKET)
Z005748	\$630	CONTOUR MEASURING STRIP (60 GALLON FULL JACKET)
Z005749	\$630	CONTOUR MEASURING STRIP (80 GALLON FULL JACKET)
Z005750	\$630	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

Floor Models

Options & Accessories

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
- Made in America



CLASSIC CONTROL



ADVANCED CONTROL



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	BTU/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	\$38,760	Classic	5	6.3*	-	50	27-1/2"	30-1/2"	23-1/8"	291
TDB-20A,TA/2	\$41,270	Advanced	5	6.3*	-	50	27-1/2"	30-1/2"	23-1/8"	291
TDB-40C,TA/2	\$39,740	Classic	10	10.8*	-	50	27-1/2"	30-1/2"	24-7/8"	340
TDB-40A,TA/2	\$42,240	Advanced	10	10.8*	-	50	27-1/2"	30-1/2"	24-7/8"	340

Standard: Gallon etch marks standard. KW information based on 208/60/3 operation.

*Requires 120V 15AMP service for mixer.

NOTE: Cord and plug not included.



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

DEE/4T-40C,TA/3	\$102,290	Classic	40	21	-	50	47"	42-1/4"	40-3/8"	840
DEE/4T-40A,TA/3	\$104,790	Advanced	40	21	-	50	47"	42-1/4"	40-3/8"	840
DEE/4T-60C,TA/3	\$104,010	Classic	60	21	-	50	47"	44-1/8"	44-1/8"	895
DEE/4T-60A,TA/3	\$106,510	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	\$105,050	Classic	40	21	-	50	48"	31"	39-1/2"	840
DEE/4T-40A,INA/2	\$107,550	Advanced	40	21	-	50	48"	31"	39-1/2"	840
DEE/4T-60C,INA/2	\$106,970	Classic	60	21	-	50	54"	33"	42-3/4"	895
DEE/4T-60A,INA/2	\$109,470	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	\$128,300	Classic	40	1.7**	100K	50	47"	34"	43-1/8"	890
DHT-40A,TA/3	\$130,090	Advanced	40	1.7**	100K	50	47"	34"	43-1/8"	890
DHT-60C,TA/3	\$129,690	Classic	60	1.7**	150K	50	47"	43-7/8"	46-1/4"	1060
DHT-60A,TA/3	\$131,480	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	\$114,920	Classic	40	1.7**	100K	50	47"	34"	43-1/8"	890
DHT-40A,INA/2	\$116,710	Advanced	40	1.7**	100K	50	47"	34"	43-1/8"	890
DHT-60C,INA/2	\$117,800	Classic	60	1.7**	150K	50	47"	43-7/8"	46-1/4"	1060
DHT-60A,INA/2	\$119,590	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	\$102,840	-	40	1.7	-	50	40"	60"	32-1/2"	520
DL-60,TA/3	\$106,400	-	60	1.7	-	50	45"	62"	43"	570
DL-80,TA/3	\$108,420	-	80	1.7	-	50	49"	64"	43-1/2"	620

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

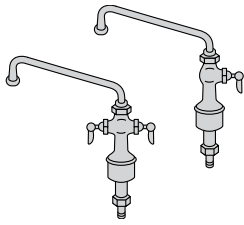
DL-40,INA/2	\$104,500	-	40	1.7	-	50	41"	45"	38-1/2"	520
DL-60,INA/2	\$107,240	-	60	1.7	-	50	45"	49"	43"	570

Standard: Gallon etch marks standard. KW information based on 208/60/3 operation.

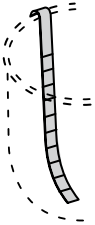
*DL Cooker/Mixers modified TDO's come equipped with flush mounted ball valves in lieu of TDO valves.

NOTE: Cord and plug not included.

NOTE: For larger cooker/mixers and specialized equipment, refer to the CapKold price book.



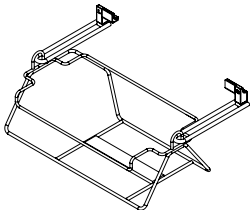
Faucets



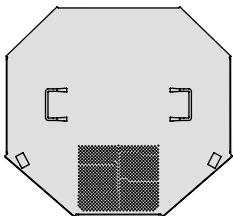
Contour Measuring Strip



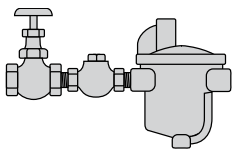
Gas Quick Disconnect



Pan Carrier



Cover Strainer



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

Model No.	List Price	Description
-	\$1,640	480 VOLT, 3 PHASE
-	\$6,000	480 VOLT, 3 PHASE KETTLE & MOTOR
-	\$4,590	PRISON PACKAGE, TILTING KETTLE*
155293	\$3,163 (NET)	WARRANTY 1-YEAR EXTENSION TABLE TOP COOKER MIXER
155294	\$5,044 (NET)	WARRANTY 1-YEAR EXTENSION FLOOR MODEL
174982	\$2,670	TS/10S-4, STAND WITH DRAIN DRAWER, BF, FOR ALL TABLE TOP COOKER MIXERS, SPLASH DIFFUSER INCLUDED (DRAIN CART NOT REQUIRED)
176295	\$94	MOUNTING BRACKET KIT TO CONNECT 2 TS STANDS TOGETHER (WORKS ON ALL TS/10 & TS/10S STANDS)
174974	\$500	DRAWER ASSEMBLY FOR ALL TS/10 STANDS (DRAWER ONLY), SPLASH DIFFUSER INCLUDED
175771	\$85	SPLASH DIFFUSER FOR ALL DRAIN CARTS & DRAIN DRAWERS
124781	\$270	DRAIN DRAWER/CART PLUMBING INSTALLATION KIT FOR ALL DRAIN CARTS, DRAIN DRAWERS & TS/10 STANDS W/DRAIN DRAWER (HOSE TO DRAIN IS 4")
122891	\$1,270	PAN CARRIER 40 GALLON OR LARGER KETTLE
150536	\$3,160	COVER STRAINER (DEE, DHT, DL 40 GALLON KETTLE)
150273	\$3,160	COVER STRAINER (DEE, DHT, DL 60 GALLON KETTLE)
150510	\$3,560	COVER STRAINER DL 80 GALLON KETTLE)
Z009044	\$600	DISK STRAINER 1/4" PERF FOR 2" TDO
Z013785	\$590	DISK STRAINER 1/8" PERF FOR 2" TDO
Z013783	\$700	DISK STRAINER SOLID FOR 2" TDO
Z019653	\$660	SINGLE PANTRY FAUCET W/SWING SPOUT (TDB 20 & 40)
Z091876	\$690	SINGLE PANTRY FAUCET W/SWING SPOUT (TILTING ELECTRIC & GAS 40 GALLON)
Z091878	\$670	SINGLE PANTRY FAUCET W/SWING SPOUT (TILTING ELECTRIC & GAS 60 GALLON)
Z045701	\$680	SINGLE PANTRY FAUCET W/SWING SPOUT (TILTING DIRECT STEAM 40 GALLON)
135383	\$700	SINGLE PANTRY FAUCET W/SWING SPOUT (TILTING DIRECT STEAM 60 & 80 GAL)
N25871	\$1,950	SINGLE PANTRY FAUCET W/48" SPRAY HOSE (ALL)
128609	\$1,990	SINGLE PANTRY FAUCET W/60" SPRAY HOSE (ALL)
Z019652	\$1,010	DOUBLE PANTRY FAUCET W/SWING SPOUT (ALL EXCLUDING DEE 40 & 60, DHT 40 GAL.)
Z091877	\$1,000	DOUBLE PANTRY FAUCET W/SWING SPOUT (DEE & DHT 40 GALLON)
Z091879	\$1,020	DOUBLE PANTRY FAUCET W/SWING SPOUT (DEE & DHT 60 GALLON)
Z078701	\$1,090	DOUBLE PANTRY FAUCET W/SWING SPOUT (DL 40 GALLON)
135384	\$930	DOUBLE PANTRY FAUCET W/SWING SPOUT (DL 60 & 80 GALLON)
Z040602	\$2,290	DOUBLE PANTRY FAUCET W/48" SPRAY HOSE (ALL EXCLUDING DEE 60 GALLON)
N60346	\$2,300	DOUBLE PANTRY FAUCET W/60" SPRAY HOSE (ALL EXCLUDING DEE 60 GALLON)
174484	\$22,400	GALLON MASTER 1-999 GALLON, END MOUNT WITH STAND
111739	\$10,450	GALLON MASTER 1-999 GALLON, WALL MOUNT
Z027431	\$1,630	STEAM TRAP ASSEMBLY 3/4" KETTLE INLET 1/2" KETTLE OUTLET FOR DL KETTLES
140144	\$1,760	1/2" GAS QUICK DISCONNECT W/RESTRAINT FOR (DHT 40 & 60 GALLON)
Z010047	\$2,140	STEAM PRESSURE REGULATOR 3/4"
155291	\$160	3/4" TO 1/2" REDUCER (WHEN REGULATOR SIZES DON'T MATCH)
104278	\$480	2" BRUSH SET (KETTLE & TDO BRUSH WITH PADDLE)
Z005743	\$480	MEASURING STRIPS (DEE, DHT, DL 40 GALLON KETTLES)
Z005744	\$590	MEASURING STRIPS (DEE, DHT, DL 60 GALLON KETTLES)
Z005745	\$630	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

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 100 Water Treatment System

- Designed for use with Groen SmartSteam 100 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-retrofittable
- System and cartridges made in America

PureSteam Water Treatment System

- Designed for use with Groen ComboEase, 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
- System and cartridges made in America

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

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



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	\$5,170	175 GPD RO/Mineral Addition with 16 gal tank & RP
OP175/16 SYSTEM REPLACEMENT FILTERS & MEMBRANE	Booster Pump	164-85015	171839	\$1,340	When feed water pressure is below 40 PSI
	CTO-Q10	300-05828	171841	\$120	Qty 2, Pre-Filter, change every 3 to 6 months based on pressure
	MA-Q10	300-05850	171842	\$130	Qty 1, Post-Filter, change every 6 months
	AMS-QT15	204-52820	171843	\$610	Qty 1, RO Membrane, change every 18 to 36 months based on rejection %
COMPLETE OP350/16 SYSTEM	OP350/16	164-14416	171903	\$5,900	350 GPD RO/mineral addition with 16 gal tank & RP
OP350/16 SYSTEM REPLACEMENT FILTERS & MEMBRANE	Booster Pump	164-85020	171908	\$1,340	When feed water pressure is below 40 PSI
	CTO-Q	300-05830	171906	\$150	Qty 2, Pre-filter, change every 3 to 6 months based on pressure
	MA-Q15	300-05855	171907	\$180	Qty 1, Post-filter, change every 6 months
	AMS-QT	204-53040	171905	\$950	Qty 1, RO membrane, change every 18 to 36 months based on rejection %
COMPLETE OP175/50 SYSTEM	OP175/50	164-00225	171837	\$6,230	175 GPD RO/mineral addition with 50 gal tank & RP
OP175/50 SYSTEM REPLACEMENT FILTERS & MEMBRANE	Booster Pump	164-85015	171839	\$1,340	When feed water pressure is below 40 PSI
	CTO-Q10	300-05828	171841	\$120	Qty 2, Pre-Filter, change every 3 to 6 months based on pressure
	MA-Q10	300-05850	171842	\$130	Qty 1, Post-Filter, change every 6 months
	AMS-QT15	204-52820	171843	\$610	Qty 1, RO Membrane, change every 18 to 36 months based on rejection %
COMPLETE OP350/50 SYSTEM	OP350/50	164-14450	171904	\$6,210	350 GPD RO/mineral addition with 50 gal tank & RP
OP350/50 SYSTEM REPLACEMENT FILTERS & MEMBRANE	Booster Pump	164-85020	171908	\$1,340	When feed water pressure is below 40 PSI
	CTO-Q	300-05830	171906	\$150	Qty 2, Pre-filter, change every 3 to 6 months based on pressure
	MA-Q15	300-05855	171907	\$180	Qty 1, Post-filter, change every 6 months
	AMS-QT	204-53040	171905	\$950	Qty 1, RO membrane, change every 18 to 36 months based on rejection %
OPTIONAL EQUIPMENT FOR ALL OP SYSTEMS	OS.48	165-03048	176006	\$3,170	Water Softener
	QTPT	160-52120	176009	\$460	Mineral Addition Post-Treatment Assembly
	Air-Gap Kit	164-89905	171838	\$160	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	\$290	When feed water pressure is above 100 PSI
OPTIONAL EQUIPMENT FOR ALL OP SYSTEMS	QTMA15-1	160-52115	171844	\$460	Mineral Addition Post-Treatment Assembly
	QTMA15-1	160-52115	171844	\$460	Mineral Addition Post-Treatment Assembly
COMPLETE BWS1500/50 SYSTEM	BWS1500/50	164-15545	176007	\$16,210	1500 GPD RO/Mineral Addition with 50 gal tank & RP
BWS1500/50 SYSTEM REPLACEMENT FILTERS & MEMBRANE	AMS-QT	204-44021	176008	\$1,250	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 Boilerless Steamer



Delivers consistent quality and performance.

Free Start-Up Form

Models

Options & Accessories

A truly high-performance commercial foodservice equipment unit, the Groen SmartSteam 100 boilerless steamer is designed for heavy-duty, high-production batch cooking and some a la carte applications. Other standout features include a connected boilerless design for full water reservoir access, a removable steam lid generating fast steam recovery, a hassle-free auto fill-and-drain function and the ability to steam low- to mid-volume shellfish.

FEATURES & BENEFITS:

- No traditional de-liming (saves time, reduces cost and helps the environment)
- By utilizing the steam lid, waste rinses cleanly down the drain, eliminating shellfish foam-up from high-fat proteins for low- to mid-volume applications
- Variable capacities of three (3), five (5) and ten (10) pan stackable cavities are capable of accommodating a variety of production needs
- Available in gas and electric models
- 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
- LEED compliant
- Mirror-finished interior makes cleaning easier while maintaining a more polished appearance day after day
- Free start-up adds additional 1-year warranty
- Made in America



(2)SSB-5EF shown
with optional casters



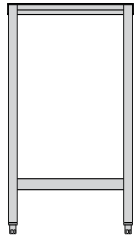
Model No.	List Price	No. of Pans	KW/hr	BTU/hr	Width IN	Depth IN	Height IN	Weight LBS
SSB-E, COUNTER TOP, 208V/3 OR 240V/3, ELECTRIC*								
SSB-3E	\$13,370	3	9	-	21-3/4"	29-7/8"	21-1/8"	220
SSB-5E	\$15,850	5	12	-	21-3/4"	29-7/8"	27-1/8"	275
SSB-EF, STAND MOUNTED, 208V/3 OR 240V/3, ELECTRIC*								
SSB-10EF	\$25,760	10	21	-	30-5/8"	34-1/4"	58-5/8"	469
(2)SSB-3EF	\$26,730	6	(2) @ 9	-	21-3/4"	29-7/8"	61-1/8"	500
(2)SSB-5EF	\$30,060	10	(2) @ 12	-	21-3/4"	29-7/8"	64-3/4"	545
(2)SSB-10EF	\$44,700	20	(2) @ 21	-	30-5/8"	34-1/4"	64-5/8"	627
SSB-G, COUNTER TOP, GAS*								
SSB-3G	\$17,430	3	1.8*	54K	21-3/4"	32"	21"	240
SSB-5G	\$18,540	5	1.8*	58K	21-3/4"	32"	27-5/8"	272
SSB-GF, STAND MOUNTED, GAS*								
SSB-10GF	\$27,690	10	1.8*	100K	30-5/8"	42-1/4"	58-5/8"	452
(2)SSB-3GF	\$33,350	6	(2) @ 1.8*	(2) @ 54K	21-3/4"	36-1/8"	61-1/8"	475
(2)SSB-5GF	\$35,390	10	(2) @ 1.8*	(2) @ 58K	21-3/4"	36-1/8"	64-3/4"	556
(2)SSB-10GF	\$53,780	20	(2) @ 1.8*	(2) @ 100K	30-5/8"	44-1/2"	64-5/8"	764

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. Field reversible door, single point water connection, single point gas connection, auto water fill and drain, hands free door handle, no side vents, mirrored stainless steel interior. All units are UL and NSF listed, and CSA certified as applicable. Depth dimensions for all units do not include installation clearance. Height dimensions for all gas units do not include flue or flue protector height.

*120V 15AMP hard wire connection required on all gas units.

**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.

NOTE: Cord and plug not included.



Single Stand

Model No.	List Price	Description
-	\$960	480/60/3 PER CAVITY
-	\$4,270	PRISON PACKAGE PER CAVITY**
175428	\$530 (NET)	1-YEAR WARRANTY EXTENSION
143670	\$2,620	SINGLE STAND FOR (3 OR 5) PAN UNIT
145571	\$3,150	SINGLE STAND FOR (10) PAN UNIT
146003	\$2,610	DOUBLE STAND FOR (3) PAN UNIT
140187	\$2,850	DOUBLE STAND FOR (5) PAN UNIT
145545	\$3,180	DOUBLE STAND FOR (10) PAN UNIT
Z098611	\$590	CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY
146301	\$720	FLANGED FOOT KIT (4) FOR STAND
153371	\$500	4" LEG SET FOR COUNTER TOP UNITS
145118	\$5,810	FIELD STACKING KIT (SSB-5E)
145117	\$1,420	PAN RACK KIT FOR SINGLE STAND
159453	\$280	STEAMER SHELF
148131	\$1,080	HEAT SHIELD, (3) PAN UNIT
147542	\$1,210	HEAT SHIELD, (5 OR 10) PAN UNIT
147583	\$1,620	HEAT SHIELD, DOUBLE (3) PAN UNIT
147445	\$1,640	HEAT SHIELD, DOUBLE (5 OR 10) PAN UNIT
140144	\$1,760	1/2" GAS QUICK DISCONNECT AND RESTRAINT
150529	\$1,700	3/4" GAS QUICK DISCONNECT AND RESTRAINT (SSB-10G)
144475	\$220	SINGLE WATER CONNECTION
162408	\$1,790	FIELD DRAIN TEMPERING KIT, REQUIRES INSTALLATION & 1/2" WATER LINE
175977	\$21	OVERFLOW DRAIN CLEANING BRUSH
149100	\$780	SMARTSTEAM WATER TREATMENT KIT (FOR SCALE CONTROL ONLY)
149101	\$510	SMARTSTEAM WATER TREATMENT REPLACEMENT FILTER (1)
176096	\$85	PTS-10 REPLACEMENT CARTRIDGE FOR SMARTSTEAM SYSTEM
139393	\$210	PREFILTER SYSTEM (PURESTEEM) (REDUCES HEAVY SEDIMENT)
140105	\$130	PREFILTER FILTERS (2) (PURESTEEM)
140106	\$270	PREFILTER FILTERS (6) (OP SERIES)
175995	\$750	QT11+CR WATER TREATMENT SYSTEM (REDUCES CHLORAMINES, SCALE, CHLORINE & SEDIMENT), ONE SYSTEM REQUIRED PER CAVITY
175996	\$220	CTOS-QCR REPLACEMENT CARTRIDGE (1)
171909	\$230	FXPT-11CR CHLORAMINE REDUCTION (ONLY OP) POST TREATMENT ASSEMBLY
176096	\$85	PTS-10 DROP-IN STYLE CARTRIDGE USED IN OPTIPURE FXTS SYSTEMS & SECONDARY TREATMENT IN COMBINATION SYSTEMS
176097	\$210	CTO-EK10 REPLACEMENT CARTRIDGE FOR EVERPURE (MC, XC, 4FC, 4FC-5, 4CB5, 7FC, 7FC5, 7CB5 CARTRIDGES)

Intek Connectionless Steamer



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

Free Start-Up Form

Models

Options & Accessories

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. Saves time, costs and helps the environment
- Available in electric and gas units
- 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 and five (5) pan gas units with double-stack capability, for 5- and 10-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
- Both gas and electric units have 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
- Made in America



XS-208-12-3 shown





XS



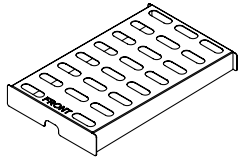
XSG-5



(2) XSG-5 With Optional Double Stand

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	\$13,310	6	208/60/1	8	38.5	6-50P	23-1/4"	29"	30-1/4"	262
XS-208-8-3	\$13,310	6	208/60/3	8	22	L15-30P	23-1/4"	29"	30-1/4"	262
XS-208-12-3	\$13,310	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	\$13,310	6	240/60/1	8	33.4	6-50P	23-1/4"	29"	30-1/4"	262
XS-240-8-3	\$13,310	6	240/60/3	8	19.4	L15-30P	23-1/4"	29"	30-1/4"	262
XS-240-12-3	\$13,310	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	\$13,950	6	480/60/3	12	14.6	L16-20	23-1/4"	29"	30-1/4"	262
XSG, COUNTER TOP, GAS, 60,000 BTU										
XSG-5	\$17,630	5	120/60/1	0.6	5	5-15P	23-1/4"	29"	30-1/4"	269

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



Trivet

Model No.	List Price	Description
-	\$360	PRISON PACKAGE
-	\$0	DOOR HINGED LEFT
159815	\$799 (NET)	1-YEAR WARRANTY EXTENSION
170944	\$1,480	STAND W/BULLET FEET, FOR SINGLE OR DOUBLE STACKED*
162670	\$2,400	WELDED SINGLE STACK STAND
Z098611	\$590	CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY
146301	\$720	FLANGED FOOT KIT (4) FOR STAND
NT1242	\$230	FLANGED FOOT (1)
NT1611	\$650	FLUE STACKING KIT FOR DOUBLE STACKED GAS UNITS (REQUIRED)
174232	\$2,140	KIT, PAN RACK ASSEMBLY
159453	\$280	STEAMER SHELF
NT1154	\$150	TRIVET
NT1647	\$590	GAS QUICK DISCONNECT W/RESTRAINT (REQUIRED W/STAND ON CASTERS)
161053	\$560	DRAIN KIT, INTEK STEAMER
170680	\$1,100	T STYLE DRAIN PAN W/CONDENSATE TRAY AND 6" DRAIN HOSE

*Assembly required. Picture does not depict actual stand. 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.

Vortex Connectionless Steamer



Versatile, high-performance equipment that amplifies the culinary experience.

Free Start-Up Form

Models

Options & Accessories

The Groen Vortex100 connectionless steamer is an economical and efficient commercial foodservice equipment solution for bulk cook-and-hold applications for varying menu demands. The Vortex100 fits perfectly in small- and medium-duty operations that often lack water or drain line connections. This equipment is versatile enough for bulk steaming applications in K-12 schools, colleges and universities, healthcare facilities, casual dining, stadiums and catering.

FEATURES & BENEFITS:

- Available in three (3) and six (6) pan models and can be double stacked for increased capacity needs
- Offered in table-top mounted or stand-mounted models from the factory
- Cleanup is easy with its fully-accessible water reservoir and mirrored interior
- Powerful side-mounted convection fan provides even steaming of food and faster cooking
- Vortex100 automatically goes to “hold” mode when the cook cycle is complete
- Optional condensate cap eliminates the need for a hood system (only for non grease-laden products, confirm with local agencies for approval prior to ordering)
- Requires no water or drain line connections
- Auto-fill option available
- Hands-free, push-up door handle design saves time
- Units are available in 208v, 240v and 480v operation
- LEED compliant
- Uses less than 1.5 gallons of water per hour
- Industry leading 4 gallon reservoir
- Groen offers a free start-up by an authorized service agent to ensure optimal performance
- All Vortex100 units are ENERGY STAR® rated and are eligible for energy company rebates
- Free start-up adds additional 1-year warranty
- True plug and play — cord and plug included
- Made in America



VR-3E shown with optional
condensate cap and casters



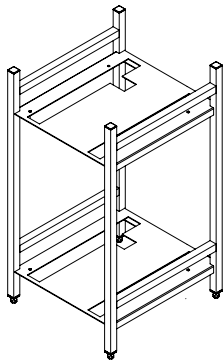
VRC-3E with optional stand



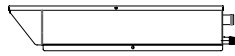
VRC-6E

Model No.	List Price	No. of Pans	KW/hr	Width IN	Depth IN	Height IN	Weight LBS
VRC, 208V OR 240V, SINGLE OR 3 PHASE, LEFT-HINGED DOOR, 4" LEGS							
VRC-3E	\$11,710	3	6.8	21-3/4"	31"	19-1/2"	215
VRC-6E	\$13,310	6	9	21-3/4"	31"	29-1/4"	255

*Height dimension = add 4 1/2" for legs.



Double Stand



Condensate Cap

Model No.	List Price	Description
-	\$1,010	480 VOLT, 3 PHASE, CORD AND PLUG PROVIDED
-	\$0	RIGHT HAND DOOR HINGE
-	\$3,040	AUTO FILL AND MANUAL DRAIN, FACTORY INSTALLED
-	\$640	EXPORT PACK
158953	\$4,180	CONDENSATE CAP, 120 VOLT, NEMA 5-15P, SINGLE PHASE (VRC-3E & 6E ONLY) CAN'T BE USED ON DOUBLE STACKED UNITS. FOR USE WITH NON GREASE-LADEN PRODUCTS ONLY. CONTACT LOCAL AGENCY FOR OUTSIDE OF HOOD APPROVAL PRIOR TO ORDERING.
155297	\$623 (NET)	CONNECTIONLESS STEAMER 1-YEAR WARRANTY EXTENSION (US & CANADA)
142361	\$2,820	SINGLE STAND WITH BULLET FEET
142363	\$2,700	VRC-3 DOUBLE STAND WITH BULLET FEET
142365	\$2,700	VRC-6 DOUBLE STAND WITH BULLET FEET
Z098611	\$590	CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY
146301	\$720	KIT, FLANGED FEET, (4)
Z097615	\$64	(1) FLANGED FOOT
159930	\$720	FLANGED FOOT/SEISMIC MOUNTING KIT
144200	\$490	(4) 4" ADJUSTABLE LEGS
142373	\$1,930	KIT, PAN RACK ASSY, VRC SINGLE STAND
159453	\$280	STEAMER SHELF
155623	\$400	MANUAL WATER DRAIN KIT
141752	\$560	WATER GRATE FOR CONTAINER
153119	\$1,570	PURESTEEM WATER TREATMENT SYSTEM (FOR AUTO FILL UNITS ONLY) (REMOVES SCALE, CHLORINE & SEDIMENT) ONE SYSTEM PER CAVITY REQUIRED
153120	\$650	PURESTEEM WATER TREATMENT REPLACEMENT CARTRIDGE (1) CTOS-Q 300-05835
139393	\$210	PREFILTER SYSTEM (PURESTEEM) FOR AUTO FILL UNITS ONLY (REDUCES HEAVY SEDIMENT)
140105	\$130	PREFILTER FILTERS (2) (PURESTEEM)
140106	\$270	PREFILTER FILTERS (6) (PURESTEEM)
175995	\$750	QT11+CR WATER TREATMENT SYSTEM (FOR AUTO FILL UNITS ONLY) (REDUCES CHLORAMINES, SCALE, CHLORINE & SEDIMENT)
175996	\$220	CTOS-QCR REPLACEMENT CARTRIDGE (1)
171909	\$230	CHLORAMINE REDUCTION (ONLY) POST TREATMENT ASSEMBLY

HyPerSteam Generator Steamer



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

Free Start-Up Form

Models

Options & Accessories

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
- Made in America





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	\$11,670	3	8	-	21-5/8"	30-1/8"	16"	170
HY-5E	\$15,760	5	15.5	-	21-5/8"	30-1/8"	22-1/2"	210
(2)HY-3E	\$24,130	6	(2) @ 8	-	21-5/8"	30-1/8"	33"	320
HY-E, CABINET MOUNTED, 208V/3 OR 240V/3, ELECTRIC*								
HY-6E	\$31,060	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	\$27,000	6	(2) @ 8	-	21-5/8"	33-3/8"	61-1/8"	390
(2)HY-5EF	\$32,930	10	(2) @ 15.5	-	21-5/8"	33-3/8"	64-3/8"	540
HY-G, COUNTER TOP, GAS*								
HY-5G	\$18,390	5	.6*	62K	21-5/8"	33-3/8"	25"	288
HY-G, CABINET MOUNTED, GAS*								
HY-6G	\$32,090	6	(2) @ .6*	(2) @ 45K	21-5/8"	35-1/4"	59-1/8"	530
HY-GF, STAND MOUNTED, GAS*								
(2)HY-5GF	\$34,130	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.

*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
-	\$1,060	480/60/3
-	\$4,430	PRISON PACKAGE**
-	\$1,470	HEAT SHIELD, SINGLE
-	\$2,950	HEAT SHIELD, DOUBLE & 6 PAN
154585	\$1,297 (NET)	1-YEAR WARRANTY EXTENSION
143670	\$2,620	STAND FOR SINGLE (3&5) PAN UNITS
Z098611	\$590	CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY
146301	\$720	FLANGED FOOT KIT (4)
153371	\$500	4" LEG SET FOR COUNTER TOP MODELS
125977	\$4,160	FIELD STACKING KIT, FIELD RETROFIT (HY-5E)
142411	\$3,900	FIELD STACKING KIT (HY-3E)
139125	\$3,930	FIELD STACKING KIT (HY-5G)
125747	\$3,480	FIELD STACKING KIT, FIELD RETROFIT (HY-3E)
145117	\$1,420	PAN RACK KIT FOR SINGLE STANDS
159453	\$280	STEAMER SHELF
140144	\$1,760	1/2" GAS QUICK DISCONNECT W/RESTRAINT
114800	\$240	DELIMER/DESCALER (4) PACK
140513	\$180	DELIMER/DESCALER (8) PACK
144475	\$220	SINGLE WATER CONNECTION
162408	\$1,790	FIELD DRAIN TEMPERING KIT, REQUIRES INSTALLATION & 1/2" WATER LINE
153119	\$1,570	PURESTEEM WATER TREATMENT SYSTEM (REMOVES SCALE, CHLORINE & SEDIMENT) ONE SYSTEM PER CAVITY REQUIRED
153120	\$650	PURESTEEM WATER TREATMENT REPLACEMENT CARTRIDGE (1) CTOS-Q 300-05835
139393	\$210	PREFILTER SYSTEM (PURESTEEM) (REDUCES HEAVY SEDIMENT)
140105	\$130	PREFILTER FILTERS (2) (PURESTEEM)
140106	\$270	PREFILTER FILTERS (6) (OP SERIES)
175995	\$750	QT11+CR WATER TREATMENT SYSTEM (REDUCES CHLORAMINES, SCALE, CHLORINE & SEDIMENT), ONE SYSTEM REQUIRED PER CAVITY
175996	\$220	CTOS-QCR REPLACEMENT CARTRIDGE (1)
176097	\$210	CTO-EK10 REPLACEMENT CARTRIDGE FOR EVERPURE (MC, XC, 4FC, 4FC-5, 4CB5, 7FC, 7FC5, 7CB5 CARTRIDGES)
171909	\$230	FXPT-11CR CHLORAMINE REDUCTION (ONLY) POST TREATMENT ASSEMBLY
176096	\$85	PTS-10 DROP-IN STYLE CARTRIDGE USED IN OPTIPURE FXTS SYSTEMS & SECONDARY TREATMENT IN COMBINATION SYSTEMS

HyPlus Boiler-Based Steamer



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

Free Start-Up Form

Models

Options & Accessories

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:

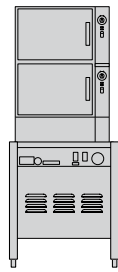
- 15-psi boiler for instant steam recovery and the ability to power adjacent kettles
- Waste rinses cleanly down the drain, eliminating seafood foam-up from high-fat proteins
- Variable capacities of six (6) and ten (10) pan cavities are capable of accommodating a variety of production needs
- Available 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
- Made in America



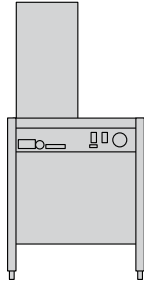
Steam Flow Rating of Steam Boilers

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.

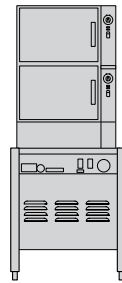
**Our steam output data is based on cold (52°F) incoming tap water. When comparing steam boiler output, note that some data provided by others is based on VERY HOT incoming water and a THEORETICAL maximum output.*



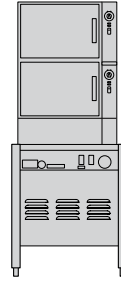
24" Cabinet Base Electric HY-6SE-24



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	\$36,820	24	-	24-1/8"	34-1/4"	58-3/4"	595
HY-6SE-36	142848	\$38,490	24	-	36-1/8"	34-3/16"	58-3/4"	690
HY-10SE-24	-	\$42,670	24	-	24-1/8"	34-1/4"	70-3/16"	655
HY-10SE-36	-	\$44,330	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	137681	\$20,640	24	-	24-1/8"	34-1/4"	34-1/4"	425
CNGB/24	137160	\$22,510	.6*	200K	24-1/8"	34-1/4"	34-1/4"	540
HY-SG, 2 STEAMER CAVITIES, CABINET MOUNTED, GAS								
HY-6SG-24	130902	\$40,320	.6*	200K	24-1/8"	34-1/4"	58-3/4"	710
HY-6SG-36	130910	\$40,820	.6*	200K	36-1/8"	34-1/4"	58-3/4"	805
HY-10SG-24	-	\$50,070	.6*	200K	24-1/8"	34-1/4"	70-3/16"	770
HY-10SG-36	-	\$51,490	.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	\$39,400	.6*	-	24-1/8"	34-1/4"	58-3/4"	410
HY-10SM**	-	\$43,610	.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.

*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
-	\$4,550	208 VOLT, 3 PHASE, 36KW
-	\$5,750	208 VOLT, 3 PHASE, 48KW
-	\$4,510	240 VOLT, 3 PHASE, 36KW
-	\$5,750	240 VOLT, 3 PHASE, 48KW
-	\$4,750	480 VOLT, 3 PHASE, 24KW
-	\$5,710	480 VOLT, 3 PHASE, 36KW
-	\$6,610	480 VOLT, 3 PHASE, 48KW
-	\$3,420	PRISON PACKAGE**, CNEB WITH OUT KETTLE
155296	\$2,238 (NET)	1-YEAR WARRANTY EXTENSION
Z098611	\$590	CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY
146301	\$720	FLANGED FOOT KIT (4)
159453	\$280	STEAMER SHELF
118128	\$1,240	HEAT SHIELD, DOUBLE, 6 PAN
159994	\$1,430	HEAT SHIELD, DOUBLE, 10 PAN
140144	\$1,760	1/2" GAS QUICK DISCONNECT W/RESTRAINT
114800	\$240	DELIMER/DESCALER (4) PACK
140513	\$180	DELIMER/DESCALER (8) PACK
Z098588	\$490	INTERCONNECTING PIPE 12' (FLEXIBLE)
Z098587	\$410	INTERCONNECTING PIPE 6' (FLEXIBLE)
144475	\$220	SINGLE WATER CONNECTION
162408	\$1,790	FIELD DRAIN TEMPERING KIT, REQUIRES INSTALLATION & 1/2" WATER LINE
153119	\$1,570	PURESTEEM WATER TREATMENT SYSTEM (REMOVES SCALE, CHLORINE & SEDIMENT) ONE SYSTEM PER CAVITY REQUIRED
153120	\$650	PURESTEEM WATER TREATMENT REPLACEMENT CARTRIDGE CTOS-Q 300-05835
139393	\$210	PREFILTER SYSTEM (PURESTEEM) (REDUCES HEAVY SEDIMENT)
140105	\$130	PREFILTER REPLACEMENT FILTER (2) (PURESTEEM)
140106	\$270	PREFILTER REPLACEMENT FILTER (6) (OP SERIES)
175995	\$750	QTI1+CR WATER TREATMENT SYSTEM (REDUCES CHLORAMINES, SCALE, CHLORINE & SEDIMENT), ONE SYSTEM REQUIRED PER CAVITY
175996	\$220	CTOS-QCR REPLACEMENT CARTRIDGE (1)
176097	\$210	CTO-EK10 REPLACEMENT CARTRIDGE FOR EVERPURE (MC, XC, 4FC, 4FC-5, 4CB5, 7FC, 7FC5, 7CB5 CARTRIDGES)
171909	\$230	FXPT-11CR CHLORAMINE REDUCTION (ONLY) POST TREATMENT ASSEMBLY
176096	\$85	PTS-10 DROP-IN STYLE CARTRIDGE USED IN OPTIPURE FXTS SYSTEMS & SECONDARY TREATMENT IN COMBINATION SYSTEMS

ComboEase Steamer-Oven



Set new benchmarks for versatility and performance in your kitchen with our acclaimed combi oven.

Free Start-Up Form

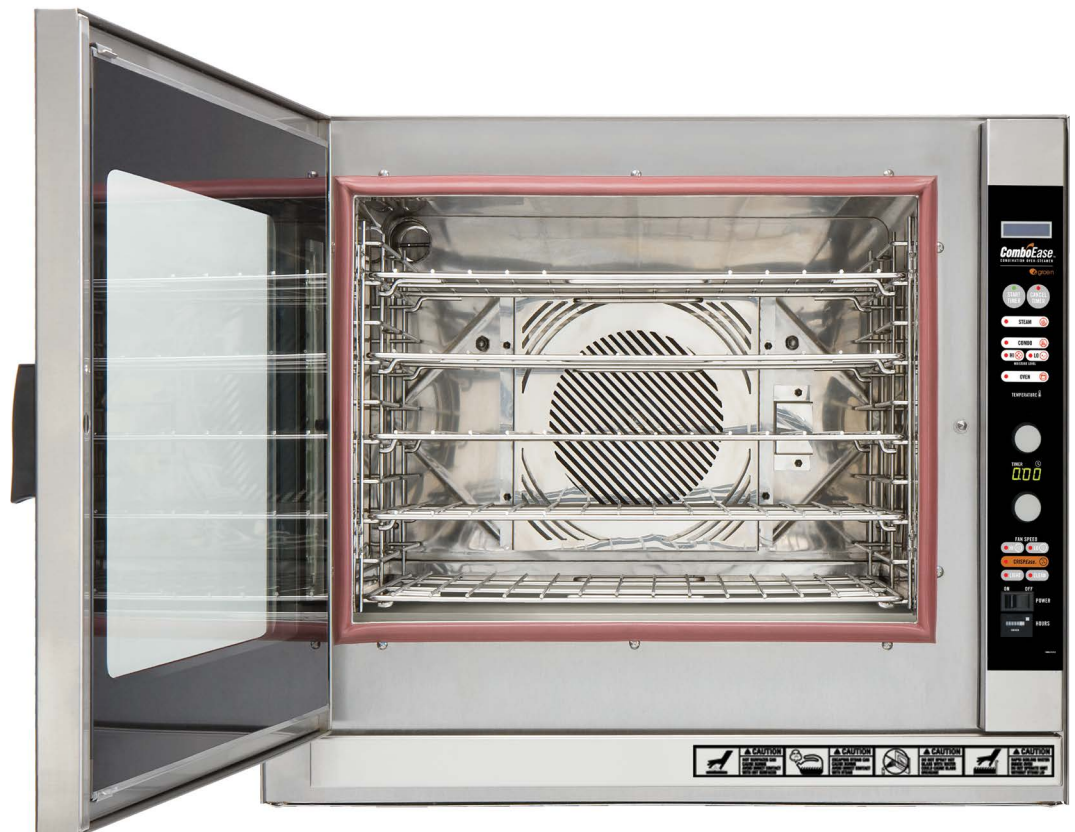
Models

Options & Accessories

With all the benefits of a commercial convection oven and steamer in one advanced design, the Groen ComboEase Combi Oven delivers faster cooking times, enhanced control over high-volume kitchen production and — most importantly — food that's more flavorful and nutritious. In addition, the ComboEase offers a simplified cooking process that rivals other full-size commercial combination ovens on the market today.

FEATURES & BENEFITS:

- CrispEase™ function is ideal for browning and crisping foods such as French fries, poultry and potatoes au gratin — all without the added use of unhealthy oils
- Side-by-side pan configuration provides easy front access to all pans, improving safety and efficiency
- Lower power usage and reduced emissions compared with most competitors; also requires less water
- Achieves cooking performance comparable to ovens requiring 40-75% more input energy
- Easy-handle pan shelves feature safety catch
- Condensation captured to prevent slippery wet floors
- Self-diagnostic control panel troubleshoots and sends alert message if necessary
- Hands-free door latch and door-mounted oven lights for easy operation
- Heavy-duty casters help stand glide effortlessly
- Quick access to steam reservoirs for simple cleaning and maintenance
- No traditional delimiting required
- Available in standard and low height stand models
- Backed by nationwide, factory-trained Authorized Service Agency (ASA) network
- Free start-up
- Made in America with standard components





Model No.	List Price	No. of Pans	BTU/hr	Width IN	Depth IN	Height IN	Weight LBS
CBE-10G, 120V, GAS (COMBOEASE)							
CBE-10G STD	\$45,230	10	75K	41-5/8"	44-7/8"	68-1/4"	1300
CBE-10G LOW	\$45,230	10	75K	41-5/8"	44-7/8"	61-1/5"	1300
(2)CBE-10GC	\$83,680	20	(2) @ 75K	41-5/8"	44-7/8"	76-1/2"	1810

Standard: Gas units of elevation above 2000' must be specified at time of order. Dual water connection, (2) speed convection fan, field reversible doors, hands free door handle, mirrored interior, electronic timer, on stand with caster. All units are UL and NSF listed, and CSA certified as applicable. *120V 12AMP hard wire connection required per cavity.

NOTE: Cord and plug not included. NOTE: Consult factory for Canadian approved provinces and territories.

Set yourself up for *Success*

Equip your kitchen →

groen
Comparing Different Brands?

Find A Groen Model Equivalent →

Culinary inspiration *on the go*

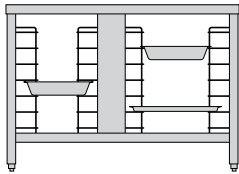
Get the Unified Brands app →



Gas Quick Disconnect



PureSteem System



Pan Rack Kit

Model No.	List Price	Description
-	\$1,210	HEAT SHIELD PER CAVITY
155295	\$3,002 (NET)	1-YEAR WARRANTY EXTENSION PER CAVITY
152055	\$3,420	STAND SINGLE STANDARD HEIGHT 32.75" CASTERS
152751	\$1,880	PAN RACK KIT STANDARD HEIGHT STAND
152745	\$1,560	PAN RACK KIT LOW HEIGHT STAND
152911	\$390	FLUE DIVERTER
152875	\$340	OVEN SHELF
152990	\$370	FRENCH FRY BASKET 18x26x1"
152980	\$350	FRENCH FRY BASKET 12x20x1"
152836	\$610	CHICKEN RACK
152843	\$540	CHICKEN DRAIN PAN
128609	\$1,990	SINGLE PANTRY FAUCET W/60" SPRAY HOSE
152742	\$3,110	DOUBLE PANTRY FAUCET W/60" SPRAY HOSE
114800	\$240	DELIMMER/DESCALER (4) PACK
140513	\$180	DELIMMER/DESCALER (8) PACK
140830	\$180	DEGREASER (4) PACK
150529	\$1,700	3/4" GAS QUICK DISCONNECT W/RESTRAINT
144475	\$220	SINGLE WATER CONNECTION
162408	\$1,790	FIELD DRAIN TEMPERING KIT, REQUIRES INSTALLATION & 1/2" WATER LINE
153119	\$1,570	PURESTEEM WATER TREATMENT SYSTEM (REMOVES SCALE, CHLORINE & SEDIMENT) ONE SYSTEM PER CAVITY REQUIRED
153120	\$650	PURESTEEM WATER TREATMENT REPLACEMENT CARTRIDGE (1)
139393	\$210	PREFILTER SYSTEM (PURESTEEM) (REDUCES HEAVY SEDIMENT)
140105	\$130	PREFILTER REPLACEMENT FILTER (2) (PURESTEEM)
140106	\$270	PREFILTER REPLACEMENT FILTER (6) (PURESTEEM)
175995	\$750	QTI1+CR WATER TREATMENT SYSTEM (REDUCES CHLORAMINES, SCALE, CHLORINE & SEDIMENT)
175996	\$220	CTOS-QCR REPLACEMENT CARTRIDGE (1)
176097	\$210	CTO-EK10 REPLACEMENT CARTRIDGE FOR EVERPURE (MC, XC, 4FC, 4FC-5, 4CB5, 7FC, 7FC5, 7CB5 CARTRIDGES)
171909	\$230	FXPT-11CR CHLORAMINE REDUCTION (ONLY) POST TREATMENT ASSEMBLY
176096	\$85	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

$C=5/9 (F-32)$ $F=(9/5C) +32$

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.

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 Unified Brands and coordinated by Unified Brands. To request free start-up, go to www.unifiedbrands.net 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. Unified Brands 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.
- Groen believes strongly in the products it builds and backs them with the best warranty in the industry. By using Groen's free start-up program you're ensuring your unit will be professionally inspected by an Authorized Service Agent (ASA) — for free. **And now, if requested within 30 days of shipment, receive an additional ONE YEAR WARRANTY beyond the standard factory warranty on all Groen steamers, making it a 3-year warranty.**

HOW TO PLACE AN ORDER WITH GROEN

Information required for an order to be finalized:

- An authorized Purchase Order matching the quote or fixed pricing program must be received by the Unified Brands 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 Jackson, Mississippi (39272) 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 Unified Brands 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 Unified Brands 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)

FULFILLMENT 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 Unified Brands Regional Sales Manager for assistance with lead time and stock availability.

FREIGHT CLAIM POLICY & PROCESS

Unified Brands 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 Unified Brands immediately for a replacement. Unified Brands 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 Unified Brands 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 Unified Brands 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.

Unified Brands Assistance

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

Freight damage is not covered under Unified Brands 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 Unified Brands has entered for shipment, is confirmed with thanks. The SO confirmation establishes that Unified Brands 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. Complete specification catalogs or individual specification sheets are available through the UB Literature Department. Specification sheets for most models are available on the Groen website at unifiedbrands.net.
- 2 The **Groen AutoCAD Library** is available, including all standard Groen equipment in plan, elevation and side views, layered to FEDA/FCSI recommended guidelines. Fourteen-day FREE trial CD libraries available through Groen Marketing Services and are also included with the **Kochman Consultants Ltd. (KCL) CADalog**, which is issued on CD three times a year.
- 3 Groen products are included in **AutoQuotes**, a Windows®-based quotation program. This is a professional quotation system for dealers, distributors and manufacturer's reps. Contact AutoQuotes at 904-384-2279 for more information.
- 4 All Groen units covered by this price list are certified and listed to NSF International Standards for hygienic design and material safety. Electrically operated units are UL/ULC certified and listed for safety. Gas powered units are CSA certified and listed for gas safety operation. All pressure vessels are inspected, stamped and National Board Registered. Products intend for European operations carry applicable EU safety declarations (CE).
- 5 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	175
BPM-15GA/C	55	49	53	526	crate	6.4	125
BPM/BPP-30EA/C	56	50	56	567	crate	6.3	125
BPM/BPP-40EA/C	56	50	56	673	crate	7.4	125
BPM/BPP-30GA/C	56	50	56	586	crate	6.5	125
BPM/BPP-40GA/C	56	50	56	693	crate	7.6	125
TABLE TOP KETTLES							
TDB/6-10	34	30	29	138	crate	8.1	100
TDB/TDBC-20/48A/C	30	34	34	225	crate	11.2	92.5
TDH/TDHC-20/48A/C	30	34	34	313	crate	15.6	70
TDC/3-3	19	19	20	26	box	6.2	125
TDC/3-6	19	19	20	32	box	7.7	125
TDC/3-10	19	19	20	38	box	9.1	100
TDC/3-20	19	19	20	45	box	10.8	92.5
TDA/1-40	33	38	36	149	crate	5.7	175
T5C/w(1)TDC/3-20	20	25	25	205	crate	28.3	65
T5C/w(2)TDC/3-20	45	45	56	380	crate	5.8	175
T5C/w(3)TDC/3-20	63	30	50	445	crate	8.1	100
T5C/w(1)TDA/1-40	30	25	30	240	crate	18.4	70
T5C/w(2)TDA/1-40	63	25	30	498	crate	18.2	70
T5C/w(1)TDC/3-20 & (1)TDA/1-40	48	25	30	346	crate	16.6	70
(2)CTDC/3-20 (SM)	43	43	76	335	crate	4.1	175
(2)CTDC/3-20 (E)	43	43	76	540	crate	6.6	125
(2)CTDC/3-20 (G)	43	43	76	695	crate	8.6	100
(2)CTDC/3-20	53	47	53	385	crate	5	175
(3)CTDC/3-20	53	47	53	590	crate	7.7	125
FLOOR KETTLES							
EE-20	44	44	52	432	crate	7.4	125
EE-40	48	54	54	626	crate	7.7	125
EE-60	48	54	54	740	crate	9.1	100
EE-80	48	54	57	960	crate	11.2	92.5
EE-100	58	58	58	1005	crate	8.9	100
DEE/4-20A/C	45	45	52	606	crate	9.9	100
DEE/4-40A/C	54	48	53	726	crate	9.1	100
DEE/4-60A/C	49	55	62	815	crate	8.4	100
AH/1E-20	45	45	51	568	crate	9.5	100

PRODUCT PACKAGING SHIPPING DIMENSIONS	WIDTH (IN)	DEPTH (IN)	HEIGHT (IN)	*SHIP WT (LBS)	PACKAGING	CUBE	FREIGHT CODE
FLOOR KETTLES CONTINUED							
AH/1E-40	54	48	53	720	crate	9.1	100
AH/1E-60	59	59	64	934	crate	7.2	125
AH/1E-80	58	58	57	1088	crate	9.8	100
AH/1E-100	58	58	57	1135	crate	10.2	92.5
DH-20A/C	44	44	50	626	crate	11.1	92.5
DH/1-40A/C	50	52	55	759	crate	9.1	100
DH-60A/C	50	55	60	835	crate	8.7	100
DH-80A/C	60	60	58	1030	crate	8.5	100
PT/FT-20	44	44	51	279	crate	4.9	175
PT-40	44	44	51	320	crate	5.6	175
FT-40	54	48	51	370	crate	4.8	175
PT/FT-60	54	48	53	335	crate	4.2	175
FT-80	54	48	54	950	crate	4.9	175
GT-40	54	48	53	355	crate	4.4	175
D/DL-20	44	44	51	335	crate	5.8	175
D/DL-40	54	48	53	375	crate	4.7	175
D/DL-60	54	48	53	409	crate	5.1	175
DL-80	54	48	57	540	crate	6.3	125
AHS-40	54	48	53	720	crate	9.1	100
DHS-40A/C	54	48	53	740	crate	9.3	100
DEES-40A/C	54	48	53	749	crate	9.4	100
COOKERS/MIXERS							
TDB-20,TA-2	32	38	42	362	crate	12.2	85
TDB-40,TA-2	43	43	51	440	crate	8.1	100
DEE/4T-40,TA/3	54	48	76	1040	crate	9.1	100
DEE/4T-60,TA/3	54	48	76	1095	crate	9.6	100
DEE/4T-40,INA/2	54	48	76	1040	crate	9.1	100
DEE/4T-60,INA/2	54	48	76	1095	crate	9.6	100

PRODUCT PACKAGING SHIPPING DIMENSIONS	WIDTH (IN)	DEPTH (IN)	HEIGHT (IN)	*SHIP WT (LBS)	PACKAGING	CUBE	FREIGHT CODE
COOKER/MIXER CONTINUED							
DHT-40, TA/3	59	59	80	1090	crate	6.7	125
DHT-60, TA/3	59	59	80	1260	crate	7.8	125
DHT-40, INA/2	59	59	80	1090	crate	6.7	125
DHT-60, INA/2	59	59	80	1260	crate	7.8	125
DL-40, TA/3	54	48	76	720	crate	6.3	125
DL-60, TA/3	59	59	80	735	crate	4.6	175
DL-80, TA/3	59	59	80	890	crate	5.5	175
DL-40, INA/2	59	59	80	720	crate	4.5	175
DL-60, INA/2	59	59	80	735	crate	4.6	175
INTEK CONNECTIONLESS STEAMER							
XS	33	34	36	259	pallet	11.1	92.5
XSG-5	33	34	36	270	pallet	11.6	92.5
STAND	25	41	8	71	box	15	85
VORTEX100 CONNECTIONLESS BOILERLESS							
VRC-3E	30	34	34	245	crate	12.2	85
VRC-6E	30	34	39	289	crate	12.6	85
SMARTSTEAM100 BOILERLESS STEAMERS							
SSB-3E	34	30	34	250	crate	12.5	85
SSB-5E	34	30	37	277	crate	12.7	85
SSB-10EF	50	50	75	669	crate	6.2	125
(2)SSB-3EF	44	44	70	570	crate	7.3	125
(2)SSB-5EF	44	44	75	626	crate	7.5	125
(2)SSB-10EF	45	45	76	920	crate	10.3	92.5
SSB-3G	34	30	31	262	crate	14.3	85
SSB-5G	38	32	39	288	crate	10.5	92.5
SSB-10GF	50	50	75	693	crate	6.4	125
(2)SSB-3GF	44	44	70	598	crate	7.6	125
(2)SSB-5GF	45	45	76	648	crate	7.3	125
(2)SSB-10GF	51	51	80	905	crate	7.5	125

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	92.5
HY-5E	34	30	34	243	crate	12.1	85
HY-6E	45	44	68	530	crate	6.8	125
(2)HY-3E	34	30	42	405	crate	16.3	70
(2)HY-3EF	44	44	76	523	crate	6.1	125
(2)HY-5EF	44	44	76	589	crate	6.9	125
HY-5G	34	30	42	388	crate	15.7	70
HY-6G	45	45	70	626	crate	7.6	125
(2)HY-5GF	44	44	76	720	crate	8.5	100
HYPLUS STEAMERS							
HY-6SE-24	44	44	76	785	crate	9.2	100
HY-6SE-36	44	44	76	880	crate	10.3	92.5
HY-10SE-24	44	44	80	845	crate	9.4	100
HY-10SE-36	44	44	80	940	crate	10.5	92.5
HY-6SG-24	44	44	76	810	crate	9.5	100
HY-6SG-36	44	44	80	905	crate	10.1	125
HY-10SG-24	44	44	80	870	crate	9.7	100
HY-10SG-36	44	44	80	965	crate	10.8	92.5
HY-6SM-	44	44	76	575	crate	6.8	125
HY-10SM-	44	44	80	690	crate	7.7	125
CNEB/24	44	44	51	600	crate	10.5	92.5
CNGB/24	44	44	69	649	crate	8.4	100
COMBOEASE STEAMER-OVENS							
CBE-10G STD	51	54	76	1195	crate	9.9	100
CBE-10G LOW	51	51	76	1195	crate	10.5	92.5
(2)CBE-10GC	52	51	91	1878	crate	13.5	85
DRAIN CARTS							
150498 Drain Cart	26	50	75	142	box	2.5	250
174311 Drain Cart	26	18	21	46	box	8	100
*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
	VORTEX	VRC-3	X	10	15
		VRC-6	X	10	15
	SMARTTEAM	SSB-3E, SSB-5E	X (208)	5	10
		SSB-5G - NG	X (NG)	5	10
		SSB-10	-	15	20
	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
	COMBO	CBE's	-	20	25
PRISON PACKAGES		-	-	28	

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

TERMS & CONDITIONS, UNIFIED BRANDS, INC. - A DOVER COMPANY

Applicable To All Unified Brands, Inc. Customers

Following are the terms and conditions which apply to all your purchases from UNIFIED BRANDS, INC (UNIFIED BRANDS). 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 Jackson, Mississippi, U.S.A.) unless otherwise approved in writing by Unified Brands 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 Unified Brands. (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 Unified Brands). 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) UNIFIED BRANDS 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, UNIFIED BRANDS 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 UNIFIED BRANDS you also thereby grant to UNIFIED BRANDS, a purchase money security interest in and to the equipment, parts and/or other goods covered by such purchase order, and UNIFIED BRANDS 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 UNIFIED BRANDS, and UNIFIED BRANDS 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 UNIFIED BRANDS all such fees and expenses immediately upon UNIFIED BRANDS' demand therefore. In the event that legal action is taken for collection of any debt owed by you to UNIFIED BRANDS, place of venue shall be HINDS COUNTY, MISSISSIPPI, and all orders and purchases from UNIFIED BRANDS shall be governed by MISSISSIPPI law and such venue and governing law are agreed to as part of UNIFIED BRANDS' extension of credit to you or your placement of an order with UNIFIED BRANDS (unless otherwise approved in writing by UNIFIED BRANDS).

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 UNIFIED BRANDS 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 UNIFIED BRANDS 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 UNIFIED BRANDS 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 UNIFIED BRANDS 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 UNIFIED BRANDS. 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 UNIFIED BRANDS 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 UNIFIED BRANDS 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 UNIFIED BRANDS 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

UNIFIED BRANDS warrants its products against defects in materials and workmanship under normal use and services for which such products were 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 OR 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 UNIFIED BRANDS be liable for damages or delay or for any consequential, special or contingent

TERMS & CONDITIONS, UNIFIED BRANDS, INC. - A DOVER COMPANY (Continued)

Applicable To All Unified Brands, Inc. Customers

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 any warranty by UNIFIED BRANDS 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. UNIFIED BRANDS 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 UNIFIED BRANDS authorized service departments using UNIFIED BRANDS 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 UNIFIED BRANDS OR ANY SELLER OF UNIFIED BRANDS' 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 OR HANDLING OF THIS PRODUCT, SHALL BE THE RETURN OF THE PURCHASE PRICE OF THE PRODUCT OR, AT THE ELECTION OF UNIFIED BRANDS 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 UNIFIED BRANDS factory parts only. A list of UNIFIED BRANDS 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*

LIMITED WARRANTY TO COMMERCIAL PURCHASE

Unified Brands warrants to original commercial purchaser/users that foodservice equipment manufactured by Unified Brands ("Unified Brands 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 Unified Brands, 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 Unified Brands Equipment located at its original place of installation in the United States, Puerto Rico and Canada.
- II. Damage to Unified Brands 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 Unified Brands Equipment.
- III. For Unified Brands steamers, Unified Brands further warrants to the original commercial purchaser/users of such Unified Brands Equipment that such equipment shall be free from defects in material and workmanship for (i) twenty-four (24) months from the date of installation or (ii) twenty-seven (27) months from date of shipment from Unified Brands, whichever first occurs (the "Warranty Period"), provided that the original purchaser/user had a Groen Free Start-up completed by a Unified Brands Authorized Service Agent. 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 Unified Brands steamers, Unified Brands further warrants to the original commercial purchaser / users categorized as K-12 School Segment 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 Unified Brands, whichever first occurs (the "Warranty Period"). Unified Brands further warrants to the original commercial purchaser / users categorized as K-12 School Segment 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 Unified Brands, 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 Unified Brands 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, Unified Brands, directly or through its authorized service representative, will either repair or replace, at Unified Brands sole election, any Unified Brands Equipment determined by Unified Brands to have a defect in material or workmanship. As to any such warranty service during the Warranty Period, Unified Brands 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 Unified Brands Equipment. This warranty does not cover defects caused by improper installation, abuse, careless operation, or improper maintenance of Unified Brands Equipment. This warranty does not cover damage to Unified Brands 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 UNIFIED BRANDS BE LIABLE FOR SPECIAL, CONSEQUENTIAL, OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.

VII. Unified Brands 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)** Unified Brands 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 of Domestic Purchase/Use only

Limited Extended Warranty Coverage is available on all standard Unified Brands Equipment covered by the above Unified Brands Limited Warranty. Commercial purchasers/users of Unified Brands 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 Unified Brands HyPerSteam Convection Steamers and HyPlus Pressureless Steamers, or (b) electronic relay and control boards contained in Unified Brands Convection Combo Steamer-Ovens, or (c) Unified Brands SmartSteam Boilerless Steamers.

Conditions of Coverage

- Limited Extended Warranty Coverage must be purchased at the time the unified brands 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 of repairs such as cleaning, clogged drains, gasket replacement, filter replacement re-establish vacuum in jacket, adding water to jacket
- Repairs caused by abuse such as freight damage such as scratches and dents or assembly damage
- Repairs caused by improper installation
- Electrical component failure due to water damage from cleaning procedures
- Equipment failure due to incorrect water/gas pressure
- Work performed by a Non-Authorized Service Company
- Food/Product Loss