



ELECTRONIC CONTROLS

for Braising Pans & Steam Jacketed Kettles



Our Controls Just Got Better.

Durable, Consistent & Versatile Performance.

The **Classic, Advanced, and Cook2Temp™** electronic controls for Groen braising pans and kettles allow operators to achieve more precise temperatures for maximum cooking performance.

The **Classic** control delivers the same unmatched temperature precision you expect from Groen — with an improved control location, precise temperature control, and an IPX6-rated control panel which dramatically reduces the potential for water related service issues.

The **Advanced** control has all of the benefits of the classic control plus a digital display that offers better visibility, and low and high temperature pre-sets that allow less experienced operators to execute precisely what is expected by taking away the guess work. There is also a Manual button for setting a specific temperature. The programmable timer can be used from a range of 1 minute to 10 hours.

The **Cook2Temp (C2T)** control offers all of the features and benefits of the advanced control with the additional efficiency and consistency features of a core cooking probe and programmable step cooking. Cook product to a desired temperature using a core probe with manual or auto features. Pre-program key cooking steps for up to 9 recipes, 4 steps per recipe, with audible and/or display alarms.



Classic Control



Advanced Control



COOK2TEMP™ control

More Cooking Control

- Operators can deliver consistent, repeatable results from chef to chef and shift to shift
- Controls are located away from hazardous areas on the units for ease of access and visibility from across the kitchen
- Advanced & C2T controls offer pre-set cooking temperatures, a digital display, a timer and an audible alarm
- C2T controls allow for pre-programed cooking steps for culinary staff for up to 9 of your favorite recipes — include up to 4 steps per recipe with audible and/or display alarms to prompt chef to add, flip or stir ingredients

Precise Temperature Control

- Precise time and temperature control for greater cooking performance and uniformity
- Less potential for overcooking reduces the possibility that burned food will damage expensive equipment
- Advanced & C2T controls offer exact cook times from 1 minute to 10 hours and have pre-sets for precise cooking temperatures
- C2T controls offer a core cooking probe for hitting a desired temperature

IPX6 Water-Resistant Control

- Sealed control panel provides greater reliability to minimize repair bills and reduce costly downtime
- Designed to resist splash back and spray downs during cleaning (use of power washers are not recommended)

The Features That Matter.

BRAISING PANS

- 3" radius corners for the best product access and cleanability in the industry
- Torsion spring assisted hinges on lid for easy opening and venting the lid at any position
- Standard etch marks for measurements of gallons and liters on all models
- Control is visible from across the kitchen
- Seamless condensate lip across the back of the lid to keep condensation in the pan and not on the floor
- 5/8" clad cooking surface for even heating and uniform cooking at higher temperatures
- Control panel is IPX6 water-resistant to reduce water related service issues
- Open-leg design to eliminate pinch points for safety and allows for easier and faster cleaning
- 10-, 15-, 30-, and 40-gallon, gas and electric, models available

STEAM JACKETED KETTLES

- Durable, reinforced rim
- Wide-pouring butterfly lip for the widest pour path in the industry
- Rear-mounted faucet bracket comes standard
- Groen's signature, high-polished, mirror-like exterior finish for easy cleaning
- Perfect control location is visible from across the kitchen
- Control panel is IPX6 water-resistant to reduce water related service issues
- Sight glass for checking water level at a glance
- Industry-leading, smooth-action tilt handle needs only 23 turns to reach full tilt
- Optional tangent draw-off valve for transferring products, straining broth and easier cleaning
- 2-, 5-, 6-, 10- and 12-gallon table top models available
- 20-, 40-, 60- and 80-gallon floor models available



Model BPM-30EC2T
with Cook2Temp Control



Model TDBC-20A
with Classic Control



Model DEE/4-40A
with Advanced Control

The Benefits You Rely On.

BRAISING PANS

Redefining Versatility

Extreme Efficiency

Energy & Labor Savings

Easy to Clean

- Specially designed stainless steel pan distributes heat uniformly across the entire flat surface to eliminate hot/cold spots found in competitive units
- Manual tilt with a smooth-action, self-locking hand crank that reaches full tilt with only 23 turns for the narrowest pour path in the industry (electric tilt with easy-to-access manual override also available)
- Tightly toleranced tilting mechanism prevents jerking or halting for gentle, steady transfer of large-capacity batches
- Center-tilt design has a shorter pour, occupies less aisle space and is designed to flow the contents of the unit with minimal drip and surge
- Narrow-width footprint saves on expensive hood space (the 15-gallon version is only 2½-feet wide)
- Each braising pan has a full one-year warranty and is covered by an industry leading 10-year construction warranty on the cooking surface and pan construction

STEAM JACKETED KETTLES

High Flexibility

Labor Savings

High Performance

Ergonomic Space Savings

- Transfers heat through the entire jacketed bottom and sides for faster heat-up and cook times, which mean less energy used and lower utility bills
- Larger single batch capabilities reduce repetitive work by eliminating multiple stock pots
- Floor-mounted tilting models feature a standard single trunnion for a more narrow footprint and less cleaning required due to the single contact point
- Combines the power for rapid boiling, browning of ingredients and reduction of bases with precise temperature control and even heating for slow simmering of soups, stews, sauces, cereals and ground meat dishes with less “pot watching” and stirring for labor savings
- Provides gentle, uniform heating for heat-sensitive products such as cream sauces, glazes, dessert icings, filling and roux
- Each steam jacketed kettle has a full one-year warranty and is covered by an industry leading 10-year construction warranty on the kettle body

For configurations, sizing information, and menu applications, please refer to our Groen price book.



888.994.7636
unifiedbrands.net

Unified Brands and its Groen, Randell, Avtec, A la Cart, Power Soak, and CapKold product lines have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation, conveyor systems, and continuous motion ware washing systems. As an operating company within the Refrigerated and Food Equipment Segment of Dover Corporation, Unified Brands is headquartered in Conyers, GA, and has operations in Michigan and Mississippi. © 2021 Unified Brands. All Rights Reserved. Unified Brands is a wholly-owned subsidiary of Dover Corporation. Printed in the USA.

06/21/2021