

groen. COOK2TEMP™ control



Adds the ability to cook product to a specific temperature utilizing a core probe —

Product consistency, Labor saving, Waste reduction

The control is *IPX6* water wash-down rated

Temperature settings replace all numerical settings (100°F rather than “2” on kettles)

C2T modes: *Auto C2T & Manual C2T*

C2T is an independent new model and will not be an option for the standard Advanced Control

(Part Number Example: BPM-15GC2T/DH-40C2T)

Not available on stationary floor kettles, direct steam kettles, TDB/6-10 small kettles, TD/FPC table top braising pans, and standing pilot units

C2T Control Face

C2T Control Face with Probe Connected

C2T Control Face with Probe

