



Floor Kettles model DH/DHT-80

Description

Kettle shall be a Groen Model DH-80 or DHT-80, 80-gallon stainless steel steam jacketed unit, operating with a self-contained gas heated steam source contained within the unit.

Construction

Kettle shall have a type 316 stainless steel interior and be a solid one-piece welded construction. The console and all exposed surfaces shall be stainless steel. All controls shall be mounted on the front panel except the thermostat, which is mounted on the trunnion support arm.

The kettle body shall be mounted in a heavy-duty stainless steel combination kettle support tilt trunnion, which in turn, is supported by a stainless steel enclosed base. The base shall be provided with stainless steel tubular legs with adjustable flanged feet. The enclosed support base shall contain a smooth operating, self locking tilt mechanism, and shall be of sanitary, drip-proof construction, with interior readily accessible for installation or maintenance.

The unit shall be furnished with a heavy reinforced bar rim with a welded in butterfly shaped pouring lip for maximum sanitation and durability. Faucet mounting bracket is standard.

Finish

Kettle interior shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a bright high buff finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

A.S.M.E. Code, C.S.A (A.G.A.) Design Certified

Unit shall be ASME shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 50 PSI. Unit shall be design certified by CSA(AGA). (Natural and Propane only.)

Sanitation

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

Drawoff

A 2" tangent drawoff shall be supplied on the DHT-80. When drawoff is specified, outlet shall be equipped with removable 1/4" perforated stainless steel strainer.

Self-Contained Steam Source

Kettle shall have a gas-heated (natural, butane, propane) self-contained steam source to provide kettle temperatures of 150 to approximately 295F. Unit shall be factory charged with chemically-pure water and rust inhibitors to ensure long life and minimum maintenance.

Controls

Controls shall include a thermostat, pressure gauge, safety valve, pressure limit control, water inspection window, low water cut off, a gas regulator valve and electronic ignition module. Power ON switch, Power ON indicator light, LOW WATER indicator light, and HEATING

Model DHT-80 shown



light are mounted on the kettle support side console. Gas supply shall shut off automatically when unit is tilted.

Performance Features

Patented fin tube burner assembly delivers 62-65% efficient combustion. 80 Gallon Model has 150,000 BTU/HR firing rate with 93,000 BTU/HR into the product.

Electronic ignition is standard on all the kettle. Unit shall be thermostatically controlled to automatically shut off when desired temperature is reached and turn on when product temperature drops below setting.

Installation

Specify natural, propane, butane, or specific propane/butane mixture. Unit requires 1/2" IPS gas line connection and 115 volt electrical connection. No remote steam source required.

Options/Accessories

- Basket inserts (TRI-BC)
- Lift-off cover (#31)
- Hinged cover kit (#51)
- Pan carrier
- Kettle brush kit
- Double and single pantry faucets
- Lip strainer
- 2" tangent draw-off valve with 1/4" perforated disk strainer
- 1/8" perforated disk strainer
- 1/4" perforated disk strainer
- Solid disk strainer
- Contour measuring strip
- Gallon etch marks

Origin of Manufacture

Kettle shall be designed and manufactured in the United States.

**Stainless Steel
Steam Jacketed
Kettle**

**Floor Mounted
Tilting
Self-Contained
Gas Heated
80-Gallon Capacity**

Short Form
Groen Model DH/DHT-80 80-gallon, self-contained, gas heated (specify natural, propane, butane, or mixture) tilting, steam jacketed kettle. All stainless steel construction with type 316 stainless steel interior and reinforced bar rim, butterfly shaped pouring lip and smooth action mechanical tilt. Patented fin tube burner assembly is 62-65% efficient, with electronic ignition standard. NSF listed, ASME code constructed for 50 PSI and CSA(AGA) design certified (Natural & Propane gas only). Requires 1/2" IPS gas line and 115 volt electric service. Made in USA.



Applications

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

INCOMING GAS PRESSURE TABLE			
TYPE OF GAS	MIN. SUPPLY GAS PRESSURE	MAX. SUPPLY GAS PRESSURE	
NATURAL	4.5 W.C.	14.0 W.C.	
PROPANE	11.0 W.C.	14 W.C.	

FIRING RATE (BTU/HR) FOR BOTH NATURAL AND LP	
DH/80	150,000

OPERATING GAS PRESSURE	
NATURAL	3.5 in W.C.
PROPANE	10.0 in W.C.

- OPTIONAL EXTRA COST FEATURES:
1. 2" TANGENT SANITARY DRAW-OFF
 2. COUNTERBALANCED COVER MODEL # 51
 3. OPTIONAL FAUCET WITH SWING SPOUT.
 4. DIMENSIONS IN BRACKETS () ARE MIN.

