



Floor Kettles model DHS

Description

Kettle shall be a Groen Model DHS (40 gallon) stainless steel steam jacketed unit, operating with a self-contained gas heated steam source contained within the unit, per Bulletin 141181 as follows:

Construction

Kettle interior shall be of 316 stainless steel with 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 to a heavy-duty stainless steel tilt trunnion. The trunnion assembly is supported by the stainless steel enclosed base. The base shall be provided with stainless steel tubular legs with adjustable bullet 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.

ASME Code, CSA (Formerly AGA) Design Certified, CRN Registered

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 the Canadian Standard Association. (Natural and Propane only.) Unit shall be registered in Canada with a CRN number.

Sanitation

Unit shall be designed and constructed to meet NSF requirements and be NSF listed.

Drawoff

A 2" sanitary tangent drawoff is optional. (Add "T" to model designation DHS/T). If 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 or propane) self-contained steam source to provide kettle temperatures of 150 to approximately 295°F. Unit shall be factory charged with water and rust inhibitor to ensure long life and minimum maintenance.

Controls

Controls shall include a regulating thermostat, pressure gauge, safety tilt cut-off, safety valve, pressure limit control, water sight glass, low water cut off, a gas regulator valve and electronic ignition module. Power ON switch,

Model DHS shown



Power ON indicator light, LOW WATER indicator light, and heat indicator 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 77-80% combustion efficiency; 40 Gallon Model has 150,000 BTU/HR firing rate with 115,500 BTU/HR into the product

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

Installation

Specify natural or propane. Unit requires 1/2" NPT gas line connection and 115 volt electrical connection. No remote steam source required.

Options/Accessories

- Water fill faucets
- No. 31 lift-off cover or No. 51 counter balanced hinged cover
- 2" tangent draw-off (TDO) valve with 1/4" perforated strainer
- Kettle brush kit
- 1/8" perforated or solid disk strainer
- Contour measuring strip
- Gallon etch marks
- Lip strainers
- Pan carrier (40 and 60-gallon)

Origin of Manufacture

Kettle shall be designed and manufactured in the United States.

**Stainless Steel
2/3 Steam Jacketed
Kettle**

**Low Height
Floor Mounted
Tilting
Self-Contained
Gas Heated
40-Gallon Capacity**

Short Form

Groen Model DHS (40 gallon), self-contained, gas heated (specify natural or propane) tilting, steam jacketed kettle per Bulletin 141181. All stainless steel construction with reinforced bar rim, butterfly shaped pouring lip and smooth action mechanical tilt. Patented fin tube burner assembly is 77-80% combustion efficiency, with electronic ignition standard. NSF listed, ASME code constructed for 50 PSI and CSA design certified (Natural & Propane gas only). Requires 1/2" NPT gas line and 115 volt electric service. Made in USA.



Applications

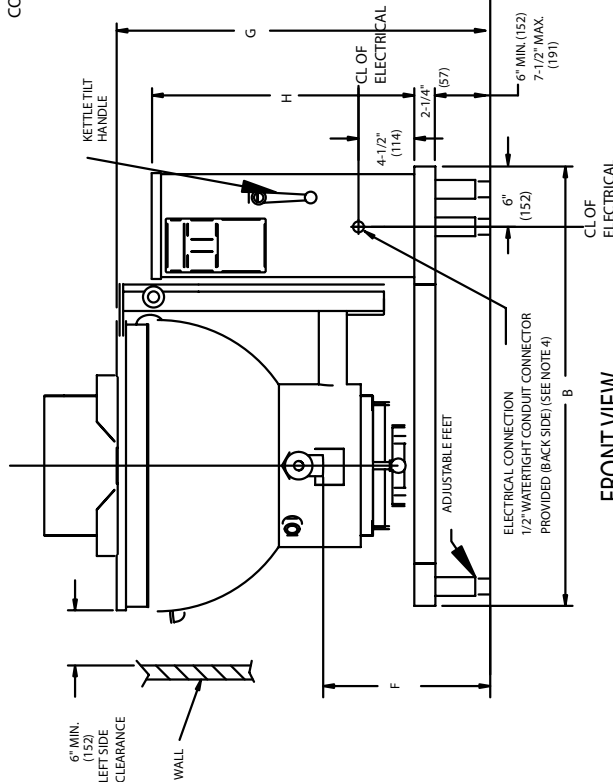
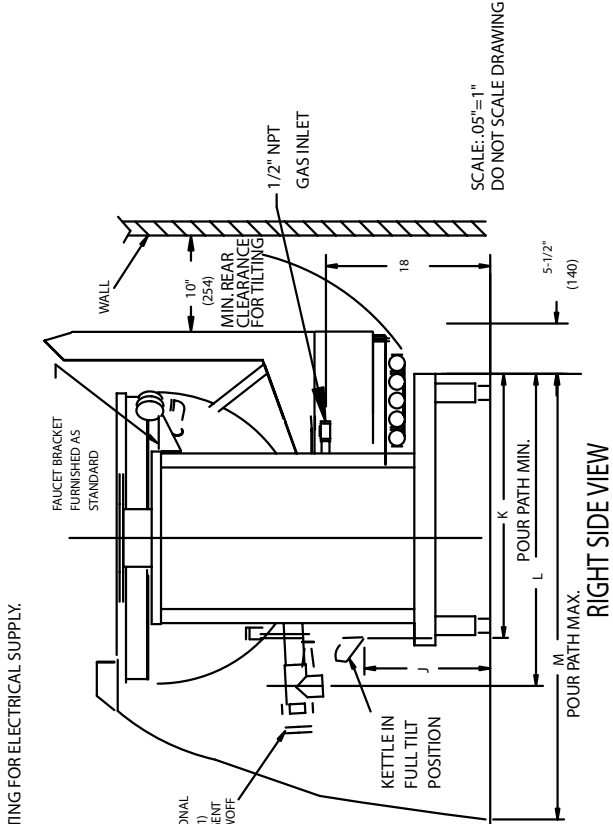
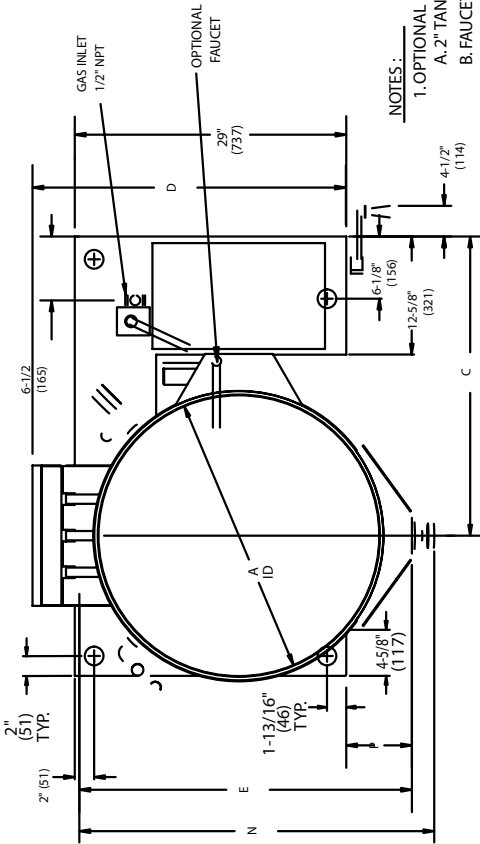
- Meat Dishes
- Vegetables
- Soups
- Sauces
- Pasta
- Rice
- Pie Fillings
- Gravies
- Poultry
- Seafood

TABLE OF DIMENSIONS		
CAPACITY (GALLONS/LITRES)		
	40 GALLONS/LITRES	
	INCHES	
	MM	
A	30	762
B	47	1194
C	30 7/8	784
D	34 1/2	876
E	37	940
F	19	483
G	40 5/8	1032
H	28	711
J	12	305
K	27 1/2	699
L	32 1/2	826
M	60 1/2	1537
N	39 1/2	1003
P	7 1/2	191

INSTALLATION CLEARANCES	
MINIMUM DISTANCE FROM COMBUSTIBLE WALLS	RECOMMENDED DISTANCE
LEFT SIDE	6"
RIGHT SIDE	6"
REAR	10"

	NATURAL GAS	PROPANE GAS
GAS OPERATING PRESSURE	3.5" W.C.	11" W.C.
RECOMMENDED INCOMING PRESSURE	4.5" W.C. MIN.	12" W.C. MIN.
FIRING RATE	14" W.C. MAX.	14" W.C. MAX.
	150,000	150,000

- NOTES:
- OPTIONAL EXTRA COST FEATURES:
A. 2" TANGENT SANITARY DRAW-OFF
B. FAUCET WITH SWING SPOUT
C. MODEL #31 LIFT OFF COVER.
 - DIMENSIONS IN BRACKETS () ARE MM.
 - ELECTRICAL SUPPLY: 115/1/60 @ 5 AMPIS.
 - CUSTOMER TO SUPPLY WATER RESISTANT CONDUIT FITTING FOR ELECTRICAL SUPPLY.



SCALE: .05"=1"
DO NOT SCALE DRAWING

