



Table Top Kettles model TDHC

Description

Kettle shall be a Groen Model TDHC (specify 20 or 40) quart stainless steel, self-contained crank tilt, steam jacketed unit operating from a gas heated steam source contained within unit, per Bulletin 143945 as follows:

Construction

Kettle shall be of 304 stainless steel, one-piece welded construction. All exposed surfaces shall be stainless steel. All controls shall be contained in a gasketed enclosure. Unit shall be furnished with a heavy reinforced rim with a welded in butterfly shaped pouring lip for durability and pouring control.

The crank tilt handle shall be on the right side support and provide easy and precise one hand tilting of kettle body. Faucet bracket is standard and mounted on rear of electrical control box.

Finish

Interior of kettle 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

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 CSA. (formerly AGA).

Sanitation

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

Self-Contained Steam Source

Kettle shall have a gas-heated (natural and propane gases C.S.A. certified; consult factory for butane or butane/propane mixture), self-contained steam source to provide kettle temperatures of 150° to approximately 295°F. Unit shall be factory charged with water and rust inhibitors to ensure long life and minimum maintenance.

Controls

Controls shall include a thermostat, pressure gauge, gas regulator valve, heating indicator lamp, on/off switch, front mounted water sight glass and electronic spark ignition.

Safety Features

Kettle shall have safety tilt cut-off (cuts off heat when tilted to 12° and above), pressure relief valve, high limit pressure switch, and low water cut-off. Gas supply shuts off automatically when unit is tilted. 24V control system.

Performance/Features

Patented fin tube burner assembly delivers efficient combustion. The 20 quart unit shall have 31,000 BTU/hr firing rate and the 40 quart unit shall have a 52,000 BTU/hr firing rate. Electronic spark ignition is standard.



Unit shall be thermostatically controlled to automatically shut off when desired temperature is reached and turn on when product temperature drops below desired setting. Crank tilt design shall make it possible for one person to easily tilt kettle, even when kettle is filled to capacity. Pouring height allows filling of 4" high pans on the table top.

Installation

Specify natural, propane, butane or specific propane/butane mixture. Unit requires 1/2" NPT gas line connection and 115 volt electric supply for spark ignition. Remote steam source is not required.

Options/Accessories

- Basket insert
- Single water pantry faucet with swing spout
- Double water pantry faucet with swing spout
- Pre-rinse spray faucet with bracket
- Lift off cover
- Holder for lift-off cover
- Stand mounting (Model TS/9 stand available)
- 316 stainless steel interior
- Kettle brush kit
- Lip strainers
- Gallon etch marks

Origin Of Manufacture

Kettle shall be designed and manufactured in the United States.

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

**Table Top
Crank Tilt
Self-Contained
Gas Heated
20 and 40-Quart Capacity**

Short Form

Unit shall be a Groen Model TDHC (Specify 20 or 40 quart) self-contained (Specify natural, propane butane or mixture) crank tilting, gas heated stainless steel steam jacketed kettle per Bulletin 143945. Controls in gasketed compartment, with heavy reinforced rim with welded butterfly shaped pouring lip and smooth action manual crank tilt standard. NSF listed, ASME code constructed for 50 PSI maximum, and design certified by CSA (formerly AGA) and CGA Electronic spark ignition standard. 20 and 40 quart models to have 31,000 and 52,000 BTU/hr firing rate respectively. Requires 1/2" NPT gas line and 115 volt electric service. Made in U.S.A.



Applications

- Browning Meats
- Vegetables
- Soups
- Sauces
- Pasta
- Rice
- Pie Fillings
- Gravies
- Chili
- Stews

TABLE OF DIMENSIONS			
MODEL	TDHC-20	TDHC-40	TDHC-40
DIM	INCHES	MM	MM
A	14	356	16.5
B	30.3	768	31.9
C	5.5	140	1.6
D	25.3	641	29.5
E	24	610	28
F	23.1	605	27.6
H	25.6	650	28
J	18	457	20.1
K	4.3	109	3.5
			95
FIRING RATE			
	TDHC-20	TDHC-40	TDHC-40
	31,000 BTU/HR		52,000 BTU/HR

NATURAL GAS		PROPANE GAS	
GAS OPERATING PRESSURE	3.5" W.C.	10" W.C.	
RECOMMENDED INCOMING GAS FEED RATE	5" W.C. MIN 14" W.C. MAX	12" W.C. MIN 14" W.C. MAX	

INSTALLATION CLEARANCES	
MINIMUM DISTANCE FROM COMBUSTIBLE WALLS	RECOMMENDED DISTANCE
LEFT SIDE	1"
RIGHT SIDE	0"
REAR	1"
	12" FOR SERVICING
	3" FOR FAUCET BRACKET

SERVICE CONNECTIONS AND NOTES:

- ① GAS INLET: 1/2 NPT
- ② ELECTRICAL SUPPLY: 1/2" WATER RESISTANT CONDUIT. REQUIRED: 120 VAC @ 1 AMP, 60 HZ
- ③ DIMENSIONS IN BRACKETS [] ARE MM.
- ④ MAXIMUM WIDTH- TDHC-20 IS 25.75" AND TDHC-40 IS 28"

