

Floor Kettles model AHS

Description

Kettle shall be a Groen Model AHS (40 gallon) stainless steel, self-contained, steam jacketed kettle operating from gas heated steam source contained within the unit.

Construction

Kettle interior shall be of type 316 stainless steel, with solid one-piece construction. All exposed surfaces shall be stainless steel. All controls shall be contained within front control enclosure.

Kettle body is sheathed in stainless steel and insulated with fiber bat insulation. Unit provided with three adjustable legs for leveling. Faucet mounting bracket is standard.

Finish

Interior of kettle shall be polished to a 180 emery grit finish. Exterior shall be finished to a uniform #3 finish ensuring maximum ease in cleaning and maintaining 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 30 PSI. Unit shall be Design Certified by the Canadian Standard Association. Unit shall be registered in Canada with a CRN number.

Sanitation

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

Drawoff Valve

Unit shall have a 2" sanitary tangent drawoff which is made of 316 stainless steel. Valve has durable insulated handle, DuPont Viton™ compression sealing disk and is easy to disassemble without tools. The drain outlet shall be equipped with a removable 1/4" perforated stainless steel strainer.

Cover

Cover shall be furnished with No. 51 counterbalanced actuator designed to maintain the cover in an open or closed position.

Controls

All controls shall be contained in a stainless steel enclosure. Controls include a regulating thermostat, pressure gauge, power-ON switch, power-ON indicator light, heat indicator light, low water indicator light, water sight gauge, pressure safety valve, pressure limit control, low water cut off, a gas regulator valve and electronic ignition module; with all operating controls front mounted.

Model AHS shown



Performance/Features

Unit shall be thermostatically controlled to automatically shut off when desired temperature is reached and turn on when product temperature drops below desired setting. Electronic ignition to standing pilot is standard on all models. Outer sheathing and fiber insulation retain heat and keep kettle exterior cool to the touch.

Self-Contained Steam Source

Kettle shall have a gas-heated, self-contained steam source to provide kettle temperatures of 150 to approximately 250°F. Unit shall be factory charged with water and rust inhibitor to ensure long life and minimum maintenance.

Installation

Specify natural or propane. Unit requires 1/2" NPT gas line connection and 115 volt electric supply to operate controls. No remote steam source required.

Options/Accessories

- ☐ Basket inserts (TRI-BC)
- ☐ Water fill faucets
- ☐ 1/8" perforated strainer
- ☐ 1/4" perforated strainer
- ☐ Solid disk strainer
- ☐ Kettle brush kit
- ☐ Contour measuring strip
- ☐ Gallon etch marks

Origin of Manufacture

Kettle shall be designed and manufactured in the United States.

**Stainless Steel
Steam Jacketed
Kettle**

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

Short Form

Groen Model AHS (40 gallon), self contained Natural/Propane (specify) gas heated stainless steel steam jacketed kettle, complete with 2" sanitary tangent draw-off valve, and No. 51 spring assisted cover. Steam jacket is insulated and ASME code constructed for maximum working pressure of 30 PSI. Unit is thermostatically controlled, with electronic ignition as standard. CSA design certified and NSF listed. Requires 1/2" gas supply and 115 Volt electric service. Made in the USA.



Applications

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

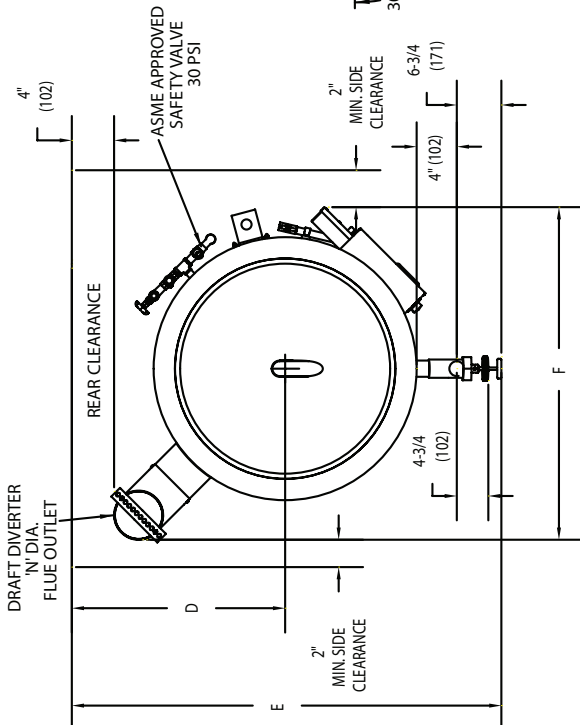
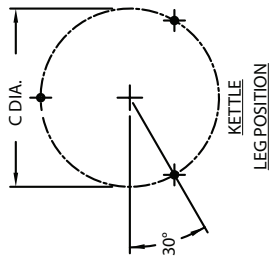
TABLE OF DIMENSIONS			
CAP.	40 GAL.	150 L.	
DIM.	INCH	MM	
A	26	660	
B	32 3/8	822	
C	30 3/8	772	
D	27 1/8	638	
E	54 1/4	1327	
F	43 1/4	1099	
G	25	635	
H	38	965	
J	7	178	
K	15	381	
L	6	152	
M	71 3/4	1822	
N	6	152	
P	21 3/8	543	
R	21	533	

INSTALLATION CLEARANCES		
	MINIMUM DISTANCE FROM COMBUSTIBLE WALLS	RECOMMENDED DISTANCE
LEFT SIDE	2"	2"
RIGHT SIDE	2"	8" FOR SERVICING
REAR	4"	4"

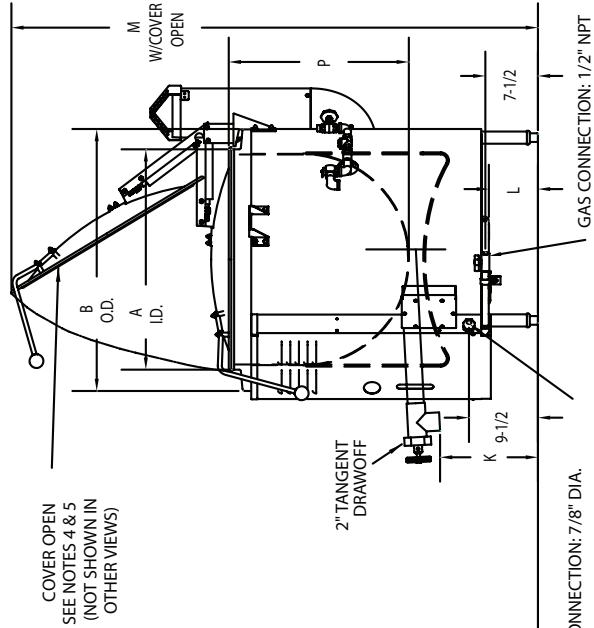
	NATURAL GAS	PROPANE GAS
GAS OPERATING PRESSURE	3.5" W.C.	10" W.C.
RECOMMENDED INCOMING PRESSURE	5" W.C. MIN.	12" W.C. MIN.
FIRING RATE	14" W.C. MAX.	14" W.C. MAX.
	115,000	115,000

SERVICE CONNECTIONS AND NOTES:

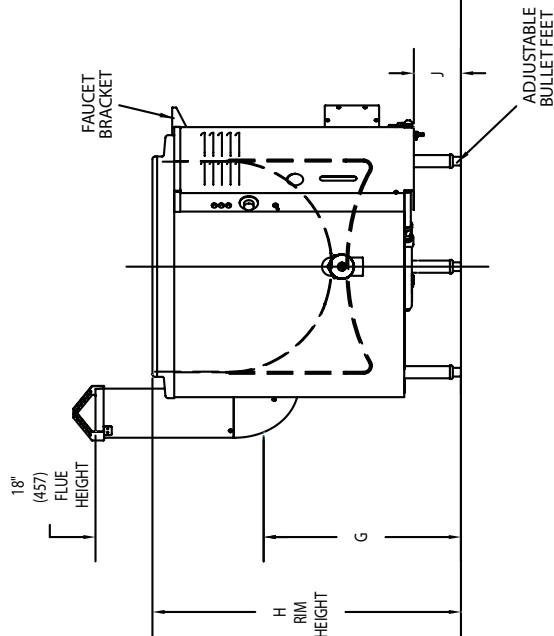
1. ELECTRICAL CONNECTION: 115V, 1 PH, 60 HZ, 2 AMPS
2. GAS CONNECTION: 1/2" NPT.
3. DIMENSIONS IN BRACKETS () ARE MM.



TOP VIEW



RIGHT SIDE VIEW



FRONT VIEW

SCALE: 04=1
DO NOT SCALE DRAWING



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.

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, Power ON indicator light, LOW WATER indicator light, and

Model DHS shown



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
- ☐ 2" tangent draw-off (TDO) valve with 1/4" perforated strainer
- ☐ Kettle brush kit
- ☐ Lift off cover
- ☐ Counterbalanced hinged cover
- ☐ 1/4" perforated strainer
- ☐ 1/8" perforated strainer
- ☐ 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. 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

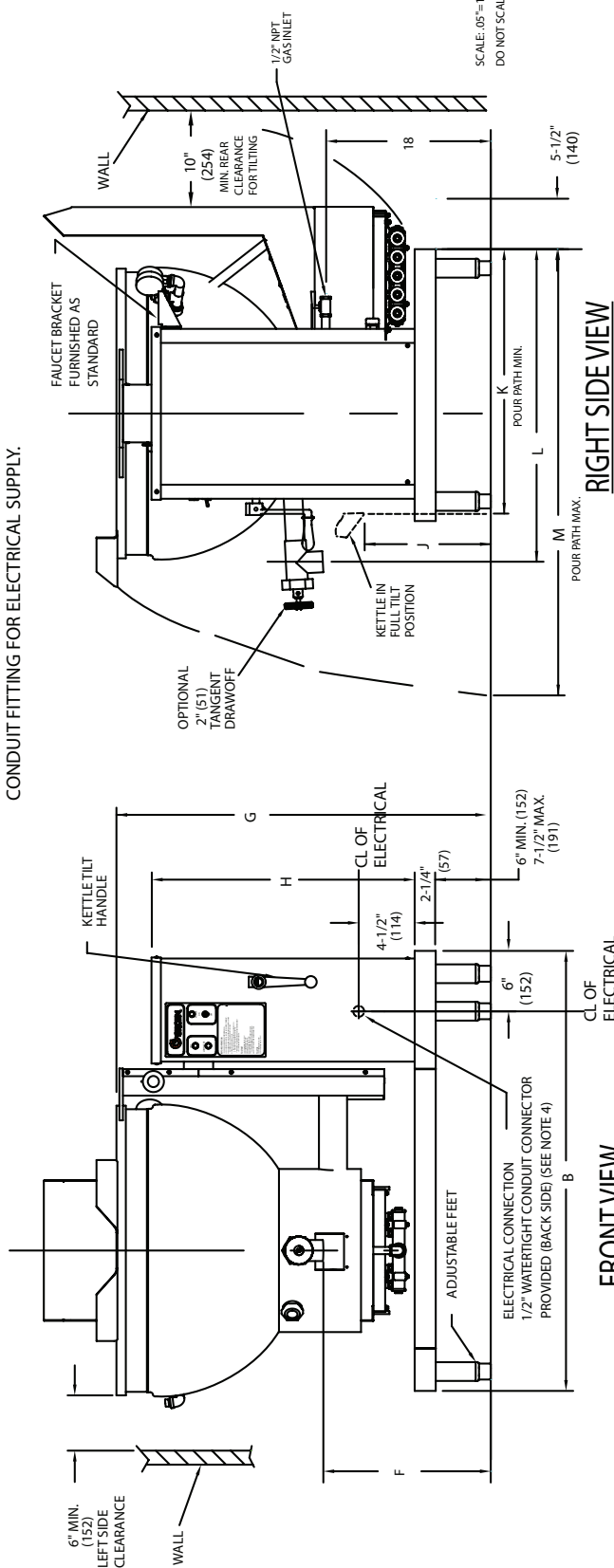
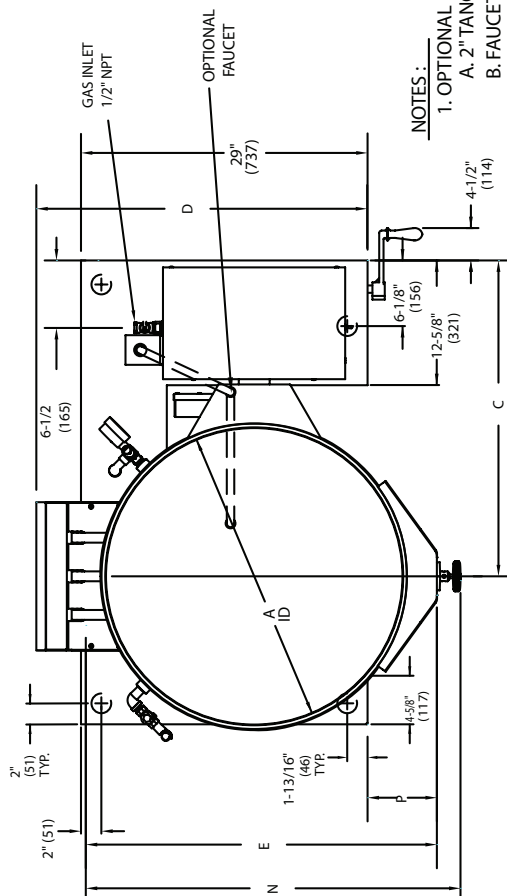
TABLE OF DIMENSIONS		
CAPACITY (GALLONS/LITRES)	40 GAL/152 LITRES	
	INCHES	MM
A	30	762
B	47	1194
C	30 7/8	784
D	34 1/2	876
E	37	940
F	19	483
G	40 5/8	1032
H	28	711
J	12	305
K	27 1/2	699
L	32 1/2	826
M	60 1/2	1537
N	39 1/2	1003
P	7 1/2	191

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

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

NOTES:

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



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

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Floor Kettles model DEES

Description

Kettle shall be a Groen Model DEES (40 gallon) stainless steel steam jacketed unit, operating with an electric heated steam source contained within unit.

Construction

Kettle interior shall be of type 316 stainless steel, with solid one-piece welded construction. The console and all exposed surfaces shall be stainless steel.

The kettle body shall be mounted in 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 pouring control and durability. Faucet mounting bracket is standard.

All electrical components to be contained within the kettle and console. Designed for single point electrical connection.

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, UL Listed, 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 UL listed for sale in USA and Canada. 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 - DEES/T). If drawoff is specified, outlet shall be equipped with removable 1/4" perforated stainless steel strainer.

Self-Contained Steam Source

Kettle shall have an electrically heated self-contained steam source to provide kettle temperatures of 150°F 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, built-in contactor, safety tilt cut-off, safety valve, pressure limit control, pressure gauge, water sight glass, heat indicator light and low water cutoff.

Performance Features

Model DEES shown



Unit shall be thermostatically controlled to automatically shut off when the desired temperature setting is reached and turn on when product temperature drops below desired setting. Smooth action manual tilt allows for easy pouring and transfer of kettle contents.

Installation

Specify 208, 240, or 480 Volt, single or three phase, for 60 cycle electric service.

Options/Accessories

- ☐ Water fill faucets
- ☐ Lift-off cover
- ☐ Counterbalanced, spring assist hinged cover kit
- ☐ Solid disk strainer
- ☐ 1/4" perforated strainer
- ☐ 2" tangent draw-off (TDO) valve with 1/4" perforated strainer
- ☐ Kettle brush kit
- ☐ 1/8" perforated strainer
- ☐ Contour measuring strip
- ☐ Gallon etch marks
- ☐ Lip strainer
- ☐ Pan carrier
- ☐ Single Phase Terminal Block Kit

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
Electric Heated
40-Gallon Capacity**

Short Form

Groen Model DEES (40 gallon), self-contained, tilting, electric heated, stainless steel steam jacketed kettle. All stainless steel construction with reinforced bar rim, butterfly shaped pouring lip and smooth action mechanical tilt. Kettle body shall be mounted in heavy duty stainless steel combination kettle support tilt trunnion, which is supported by stainless steel enclosed base. NSF listed, ASME code constructed for 50 PSI and UL listed. Specify 208, 240, or 480 Volt, single or three phase for 60 cycle. Made in USA.



Applications

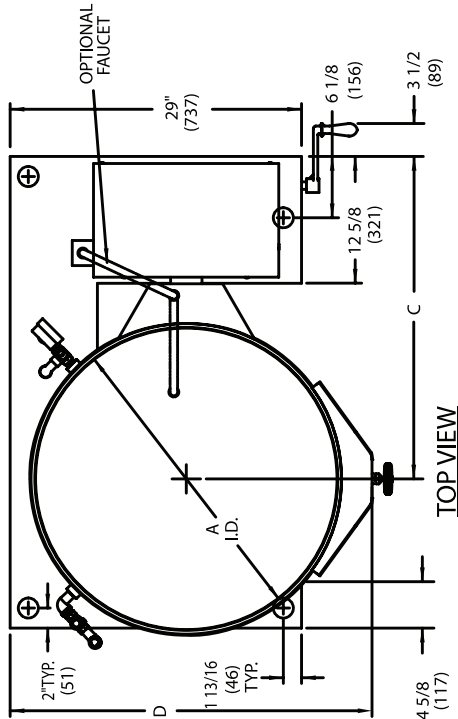
Meat Dishes
Vegetables
Soups
Sauces
Pasta
Rice
Pie Fillings
Gravies
Poultry
Seafood

TABLE OF DIMENSIONS			CAP.	40 GALLONS
DIMS.	INCH	MM		
A	30	762		
B	47	1194		
C	31	787		
D	36 3/8	924		
E	13 1/4	337		
F	38 7/8	987		
G	103/8	264		
H	29 1/2	749		
J	29 1/2	749		
K	57 1/2	1460		
L	163/4	425		

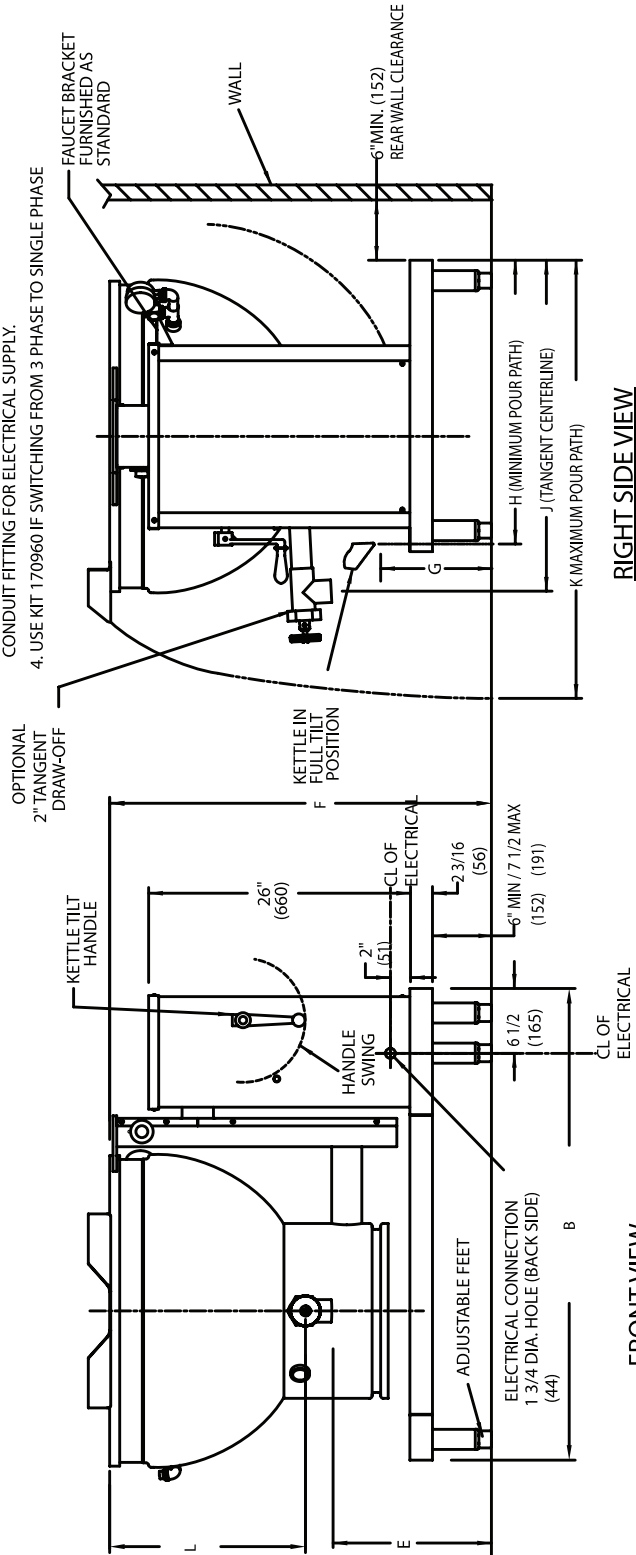
ELECTRICAL REQUIREMENTS TABLE				DEES-40
KETTLE MODEL	PHASE	KW	AMPS	
208	1 PH	21	101	
	3 PH			
240	1 PH	24	105	
	3 PH			
480	1 PH	24	50	
	3 PH			

NOTES:

1. OPTIONAL EXTRA COST FEATURES:
A. 2" TANGENT SANITARY DRAW-OFF
B. FAUCET WITH SWING SPOUT
C. MODEL #31 LIFT OFF COVER.
2. DIMENSIONS IN BRACKETS () ARE MM.
3. CUSTOMER TO SUPPLY WATER RESISTANT CONDUIT FITTING FOR ELECTRICAL SUPPLY.
4. USE KIT 170960 IF SWITCHING FROM 3 PHASE TO SINGLE PHASE



TOP VIEW



RIGHT SIDE VIEW

FRONT VIEW



Floor Kettles model AH/1

Description

Kettle shall be a Groen Model AH/1 (specify 20, 40, 60, 80 or 100 gallons) stainless steel, self-contained, steam jacketed kettle operating from gas heated steam source contained within unit.

Construction

Kettle interior shall be of type 316 stainless steel, with solid one-piece construction. All exposed surfaces shall be stainless steel. All controls shall be contained within front control enclosure.

Kettle body is sheathed in stainless steel and insulated with fiber bat insulation. Unit provided with three adjustable legs for leveling. Faucet mounting bracket is standard.

Finish

Interior of kettle shall be polished to a 180 emery grit finish. Exterior shall be finished to a uniform #3 satin finish ensuring maximum ease in cleaning and maintaining 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 30 PSI. Unit shall be Design Certified by the Canadian Standard Association. Unit shall be registered in Canada with a CRN number.

Sanitation

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

Drawoff Valve

Unit shall have a 2" sanitary tangent drawoff which is made of 316 stainless steel. Valve has durable insulated handle, rubber compression sealing disk and is easy to disassemble without tools. The drain outlet shall be equipped with a removable 1/4" perforated stainless steel strainer.

Cover

Cover furnished on 20 gallon units shall be hinged, dome one-piece unit. Units of 40 to 100 gallon capacity shall be furnished with No. 51 counterbalanced actuator designed to maintain the cover in an open or closed position.

Controls

All controls shall be contained in a stainless steel enclosure. Controls include a regulating thermostat, pressure gauge, power-ON switch, power-ON indicator light, heat indicator light, low water indicator light, water sight gauge, pressure safety valve, pressure limit control, low water cut off, a gas regulator valve and electronic ignition module; with all operating controls front mounted.

Performance/Features

Unit shall be thermostatically controlled to automatically shut off when desired temperature is reached and turn on when product temperature drops below desired setting. Electronic ignition to standing pilot is standard on all models. Outer sheathing and fiber insulation retain heat and keep kettle exterior cool to the touch.

Model AH/1 shown



Self-Contained Steam Source

Kettle shall have a gas-heated, self-contained steam source to provide kettle temperatures of 150 to 270°F. Unit shall be factory charged with water and rust inhibitor to ensure long life and minimum maintenance.

Installation

Unit requires 1/2" NPT gas line connection and 115 volt electric supply to operate controls. No remote steam source required.

Options/Accessories

- ☐ Basket inserts (TRI-BC)
- ☐ Water fill faucets
- ☐ 3" tangent draw-off valve with
- ☐ 1/4" perforated disk strainer
- ☐ 1/8" perforated disk strainer
- ☐ 1/4" perforated disk strainer
- ☐ Solid disk strainer
- ☐ Other supply voltages
- ☐ Kettle brush kit
- ☐ 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
Stationary
Self-Contained
Gas Heated
20, 40, 60, 80 or 100-
Gallon Capacity**

Short Form

Groen Model AH/1 (Specify gallons), self contained Natural/Propane (specify) gas heated stainless steel steam jacketed kettle, complete with 2" tangent draw-off valve, (3" optional) and No. 41 cover. 40 to 100 gallon units furnished with No. 51 spring assisted cover. Steam jacket is insulated and ASME code constructed for maximum working pressure of 30 PSI. Unit is thermostatically controlled, with electronic ignition standard. CAS design certified and NSF listed. Requires 1/2" gas supply and 115 Volt electric service. Made in the USA.



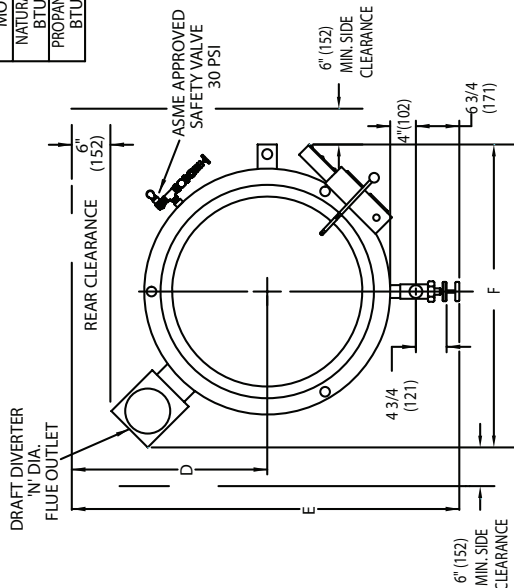
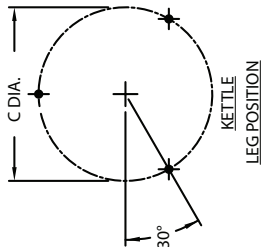
Applications

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

TABLE OF DIMENSIONS										
CAP.	20 GAL. 75 L		40 GAL. 150 L		60 GAL. 225 L		80 GAL. 300 L		100 GAL. 378 L	
DIM.	INCH	MM	INCH	MM	INCH	MM	INCH	MM	INCH	MM
A	20	508	26	660	30	762	31 3/4	806	31 3/4	806
B	26 1/8	664	32 3/8	822	36	914	37 3/4	959	37 3/4	959
C	24	610	30 3/8	772	33 1/2	851	35 3/4	908	35 3/4	908
D	26 1/2	673	29 1/8	740	29 1/2	749	30 1/2	775	30 1/2	775
E	50 3/4	1289	56 1/4	1429	58 1/4	1480	61 1/4	1556	61 1/4	1556
F	39 1/2	1003	43 1/4	1099	46 1/4	1175	48	1219	48	1219
G	33 1/2	851	33	838	38 1/8	968	43 1/4	1099	43 1/4	1099
H	40	1016	41	1041	48 7/8	1241	56 1/2	1435	62 1/2	1588
J	9	229	9	229	11	279	11 1/2	292	11 1/2	292
K	18 1/2	470	16 3/4	425	21 3/8	543	24 1/4	616	24 1/4	616
L	6 3/4	171	6	152	6 1/8	156	8 1/2	216	8 1/2	216
M	73	1854	74 3/4	1899	76 5/8	1946	91 1/2	2324	97 1/2	2477
N	6	152	6	152	7	178	7	178	7	178
P	17 1/2	445	21 3/8	543	24 5/8	625	29 1/2	749	35 1/4	895
R	17 1/2	445	21	533	16 5/8	422	24 1/2	622	24 1/2	622
S	12	305	12	305	12	305	12	305	12	305

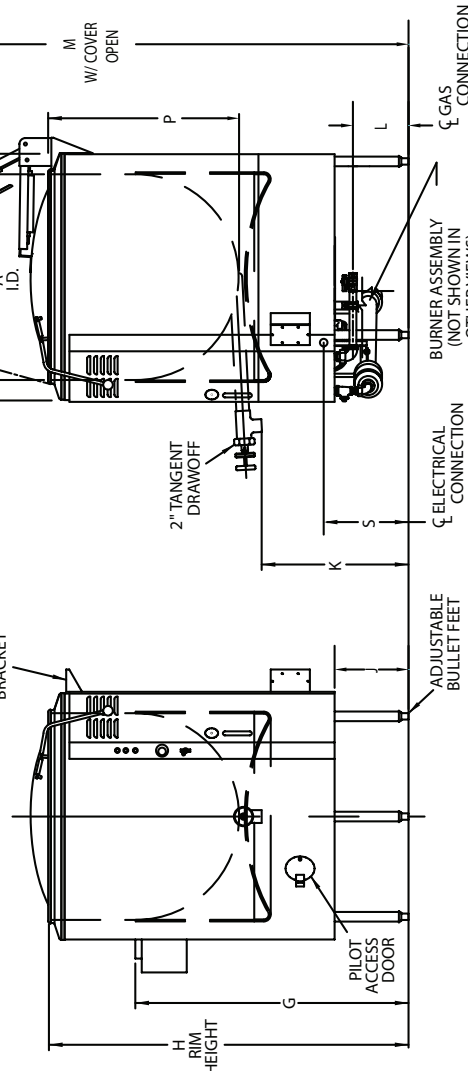
MODEL	AH/1-20	AH/1-40	AH/1-60	AH/1-80	AH/1-100
NATURAL GAS BTU/HR	85,000	100,000	145,000	145,000	145,000
PROPANE GAS BTU/HR	85,000	85,000	145,000	145,000	145,000

NATURAL GAS 4.5" W.C. MIN. 14" W.C. MAX.	
PROPANE GAS 11" W.C. MIN. 14" W.C. MAX.	



TOP VIEW

COVER OPEN
SEE NOTES 4 & 5
(NOT SHOWN IN
OTHER VIEWS)

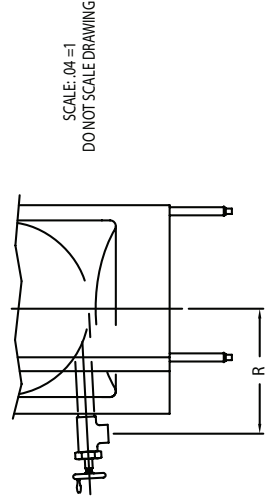


FRONT VIEW

RIGHT SIDE VIEW

SERVICE CONNECTIONS AND NOTES:

1. ELECTRICAL CONNECTION: 115V, 1 PH, 60 HZ, 2 AMPS
2. GAS CONNECTION: 1/2 NPT
3. MINIMUM CLEARANCE REQUIRED.
4. MODEL #41 HINGED COVER IS STD. ON 20 GAL. SIZE.
5. MODEL #51 POWER AID COVER (SHOWN) STD. ON 40, 60, 80 & 100 GAL. SIZES.
6. SINGLE OR DOUBLE PANTRY FAUCETS ARE OPTIONAL.
7. 3" TANGENT DRAFFOFF IS OPTIONAL.
8. DIMENSIONS IN BRACKETS () ARE MM.



SCALE: 04 = 1
DONOT SCALE DRAWING

OPTIONAL 3"
TANGENT DRAFFOFF

Floor Kettles model DEE/4

Description

Kettle shall be a Groen Model DEE/4 (Specify 20, 40, or 60 gallon) stainless steel steam jacketed unit, operating with an electric heated steam source contained within unit.

Construction

Kettle interior shall be of type 316 stainless steel with solid one-piece welded construction. The console and all exposed surfaces shall be stainless steel.

The kettle body shall be mounted in a heavy-duty stainless steel combination kettle support tilt trunnion, which in turn is supported by the polished 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 pouring control and durability.

All electrical components to be contained within the kettle and console. Designed for single point electrical connection.

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, UL Listed

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 UL listed for sale in USA and Canada. Unit shall be registered in Canada with a CRN number.

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 is optional. (Add "T" to model designation - DEE/4T). If drawoff is specified, outlet shall be equipped with removable 1/4" perforated stainless steel strainer.

Self-Contained Steam Source

Kettle shall have an electrically heated self-contained steam source to provide kettle temperatures of 150°F to approximately 295°F. 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, built-in contactor, safety tilt cut-off, safety valve, pressure gauge, water sight glass, heat indicator light and low water cutoff.

Model DEE/4T shown with optional 2" tangent draw-off



Performance Features

Unit shall be thermostatically controlled to automatically shut off when the desired temperature setting is reached and turn on when product temperature drops below setting. Smooth action manual tilt allows for easy pouring and transfer of kettle contents.

Installation

Specify 208, 240, or 480 Volt, single or three phase, 50 or 60 cycle electric service.

Options/Accessories

- ☐ 2" tangent draw-off valve with
- ☐ 1/4" perforated disk strainer
- ☐ Basket inserts (TRI-BC)
- ☐ Lift-off cover
- ☐ Hinged cover kit
- ☐ Pan carrier (40 and 60-gallon)
- ☐ Kettle brush kit
- ☐ Double and single pantry faucets
- ☐ Lip strainers
- ☐ 1/8" perforated disk strainer
- ☐ 1/4" perforated disk strainer
- ☐ Solid disk strainer
- ☐ Contour measuring strips
- ☐ Gallon etch marks
- ☐ Single Phase Terminal Block Kit

Origin of Manufacture

Kettle shall be designed and manufactured in the United States.

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

**Floor Mounted
Tilting
Self-Contained
Electric Heated
20, 40, or 60-
Gallon Capacity**

Short Form

Groen Model DEE/4 (Specify gallons), self-contained, tilting, electric heated, stainless steel steam jacketed kettle. All stainless steel construction with reinforced bar rim, butterfly shaped pouring lip and smooth action mechanical tilt. Kettle body shall be mounted in heavy duty stainless steel combination kettle support tilt trunnion, which is supported by stainless steel enclosed base. NSF listed, ASME code constructed for 50 PSI and UL listed. Specify 208, 240, or 480 Volt, single or three phase 50 or 60 cycle. Made in U.S.A.



Applications

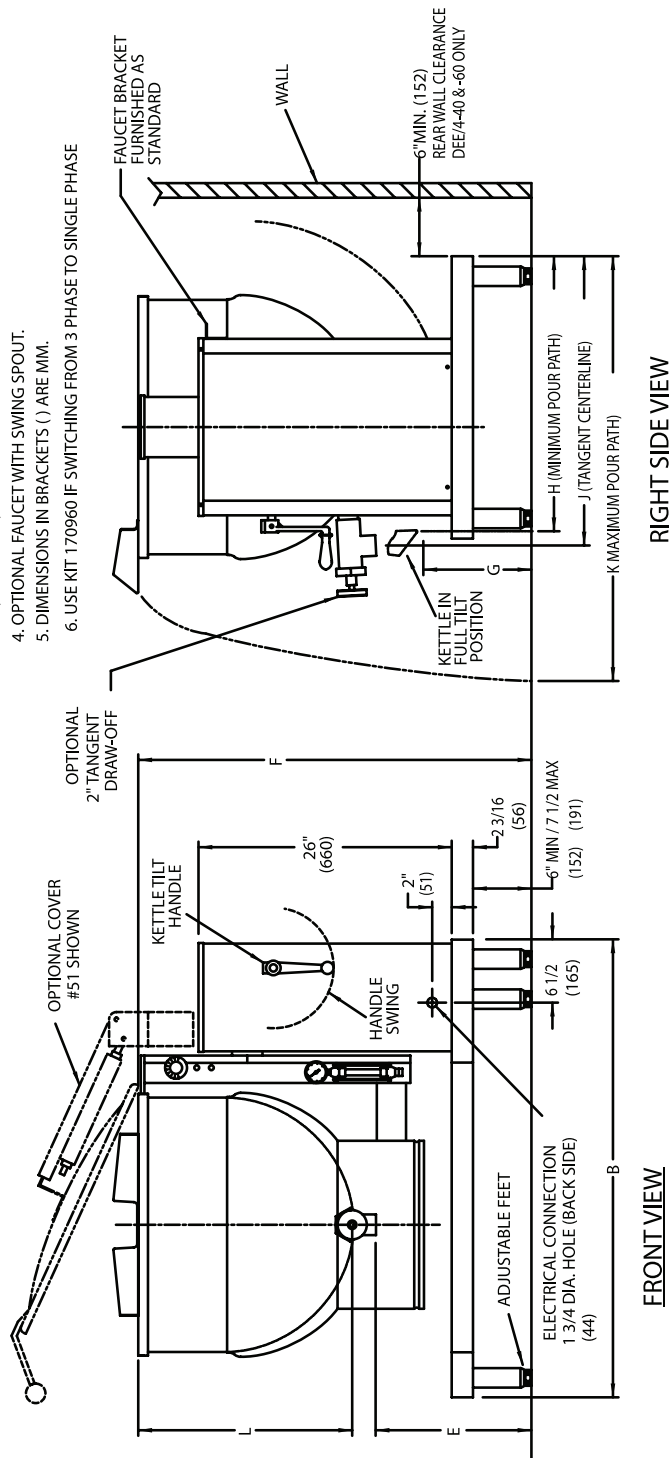
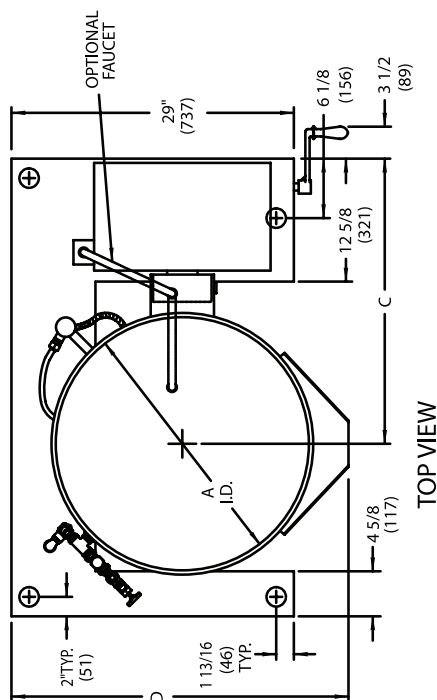
Meat Dishes
Vegetables
Soups
Sauces
Pasta
Rice
Pie Fillings
Gravies
Poultry
Seafood

TABLE OF DIMENSIONS									
CAP. GAL.	20	40	60	CAP. GAL.	20	40	60	CAP. GAL.	20
DIMS. INCH	MM	INCH	MM	DIMS. INCH	MM	INCH	MM	DIMS. INCH	MM
A	20	508	26	660	30	762	30	762	30
B	35	889	47	1194	47	1194	47	1194	47
C	26	660	29	737	31	787	31	787	31
D	30 3/4	781	34 1/2	876	36 3/8	924	36 3/8	924	36 3/8
E	18 1/2	470	15 1/4	387	13 1/4	337	13 1/4	337	13 1/4
F	39 3/8	1000	40 3/8	1026	44 1/8	1121	44 1/8	1121	44 1/8
G	16	406	12 1/4	311	10 3/8	264	10 3/8	264	10 3/8
H	28	711	29 1/2	749	31 1/2	800	31 1/2	800	31 1/2
J	28 1/4	718	29 1/2	749	29 1/2	749	29 1/2	749	29 1/2
K	55	1397	57 1/2	1460	61 1/2	1562	61 1/2	1562	61 1/2
L	18 1/2	470	22	559	25	635	25	635	25

KETTLE POWER ELECTRICAL TABLE									
MODEL	DEE/4-20	DEE/4-40	DEE/4-60	MODEL	DEE/4-20	DEE/4-40	DEE/4-60	MODEL	DEE/4-20
208 V	10.8 KW	21 KW	21 KW	208 V	10.8 KW	21 KW	21 KW	208 V	10.8 KW
1 PH	52 AMP	101 AMP	101 AMP	1 PH	52 AMP	101 AMP	101 AMP	1 PH	52 AMP
3 PH	30 AMP	59 AMP	59 AMP	3 PH	30 AMP	59 AMP	59 AMP	3 PH	30 AMP
240 V	14.4 KW	24 KW	24 KW	240 V	14.4 KW	24 KW	24 KW	240 V	14.4 KW
1 PH	60 AMP	105 AMP	105 AMP	1 PH	60 AMP	105 AMP	105 AMP	1 PH	60 AMP
3 PH	35 AMP	61 AMP	61 AMP	3 PH	35 AMP	61 AMP	61 AMP	3 PH	35 AMP
480 V	12 KW	24 KW	24 KW	480 V	12 KW	24 KW	24 KW	480 V	12 KW
1 PH	25 AMP	50 AMP	50 AMP	1 PH	25 AMP	50 AMP	50 AMP	1 PH	25 AMP
3 PH	15 AMP	29 AMP	29 AMP	3 PH	15 AMP	29 AMP	29 AMP	3 PH	15 AMP

OPTIONAL EXTRA COST FEATURES:

1. 2" TANGENT SANITARY DRAW-OFF.
2. LIFT OFF COVER MODEL # 31 FOR DEE/4-20 & DEE/4-40 KETTLES.
3. HINGED COVER MODEL # 51 FOR DEE/4-40 & DEE/4-60 KETTLES.
4. OPTIONAL FAUCET WITH SWING SPOUT.
5. DIMENSIONS IN BRACKETS () ARE MM.
6. USE KIT 170960 IF SWITCHING FROM 3 PHASE TO SINGLE PHASE



Floor Kettles model DH

Description

Kettle shall be a Groen Model DH (specify 20, 40, or 60) gallon stainless steel steam jacketed unit, operating with a self-contained gas heated steam source contained within the unit.

Construction

Kettle interior shall be of type 316 stainless steel, 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 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.

A.S.M.E. Code, A.G.A. Design Certified

Unit shall be A.S.M.E. 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 American Gas Association. (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 is optional. (Add "T" to model designation DHT). 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, butane, propane) self-contained steam source to provide kettle temperatures of 150 to approximately 295°F. 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 sight glass, 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 light are mounted on

Model DH-40 shown with optional No. 51 cover



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, depending on size, 20 Gallon Model has 72,000 BTU/HR firing rate with 44,140 BTU/HR into the product; 40 Gallon Model has 100,000 BTU/HR firing rate with 65,000 BTU/HR into the product, and 60 Gallon Model has 150,000 BTU/HR firing rate with 93,000 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 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

- ☐ 2" tangent draw-off valve with
- ☐ 1/4" perforated disk strainer
- ☐ Basket inserts (TRI-BC)
- ☐ Lift-off cover
- ☐ Hinged cover kit
- ☐ Pan carrier (40 and 60-gallon)
- ☐ Kettle brush kit
- ☐ Double and single pantry faucets
- ☐ Lip strainers
- ☐ 1/8" perforated disk strainer
- ☐ 1/4" perforated disk strainer
- ☐ Solid disk strainer
- ☐ Contour measuring strips
- ☐ Gallon etch marks

Origin of Manufacture

Kettle shall be designed and manufactured in the United States.

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

**Floor Mounted
Tilting
Self-Contained
Gas Heated
20, 40 or 60-
Gallon Capacity**

Short Form

Groen Model DH (specify gallons), self-contained, gas heated (specify natural, propane, butane, or mixture) tilting, steam jacketed kettle. All stainless steel construction with 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, A.S.M.E. code constructed for 50 PSI and A.G.A. 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

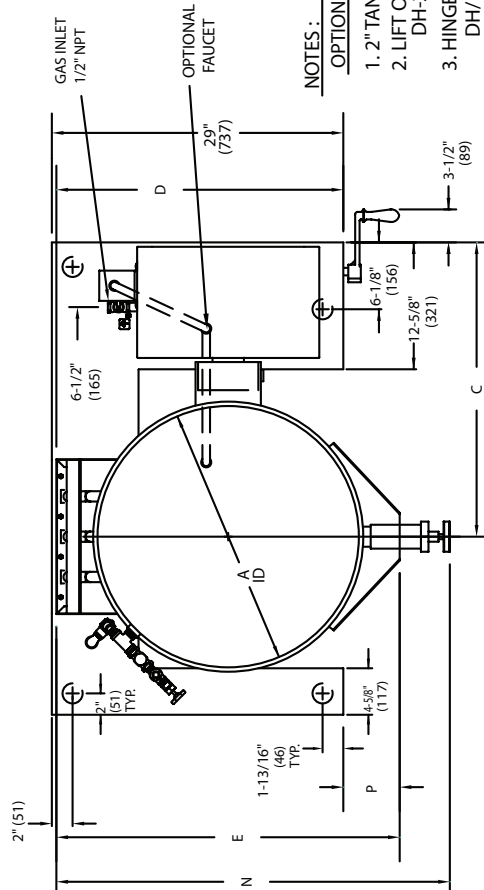
TABLE OF DIMENSIONS									
CAPACITY (GALLONS/LITRES)									
20 GAL/76 LITRES			40 GAL/152 LITRES			60 GAL/228 LITRES			
INCHES	MM		INCHES	MM		INCHES	MM		
A	19 7/8	505	25 3/4	654		30	762		
B	35	889	47	1194		47	1194		
C	25 3/4	654	29 1/2	749		30 7/8	784		
D	31	787	26 1/2	673		35 1/2	902		
E	32 3/4	832	34 5/8	879		42 7/8	1089		
F	18	457	18 1/4	463		19	483		
G	39 3/8	1000	43 1/8	1095		46 1/4	1175		
H	26	660	28	711		28	711		
J	15 5/8	397	13 3/4	349		12 3/8	314		
K	27	686	29 1/4	743		35	889		
L	30 1/4	768	31	787		31 3/4	806		
M	51	1295	60 1/2	1537		61 1/2	1562		
N	37 1/4	946	36 1/8	918		43 1/8	1095		
P	2	51	5 7/16	138		7 1/2	191		

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.	

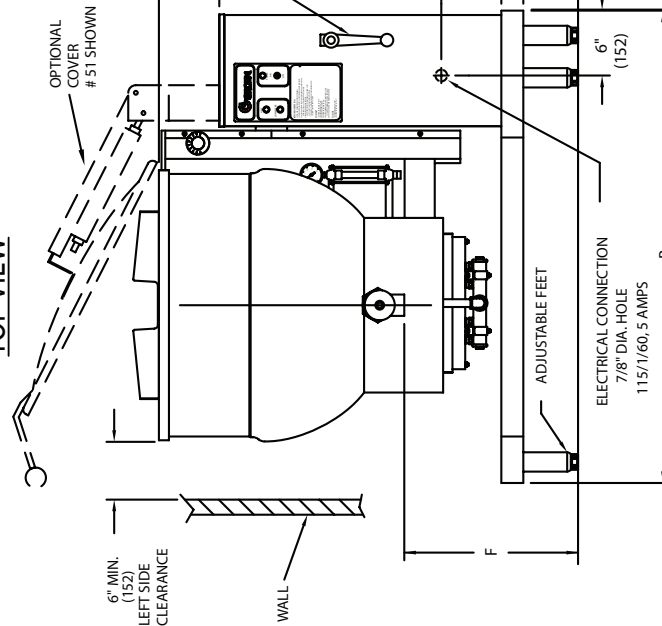
FIRING RATE (BTU/HR) FOR BOTH NATURAL AND LP	
DH/20	72,000
DH/1-40	100,000
DH/60	150,000

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

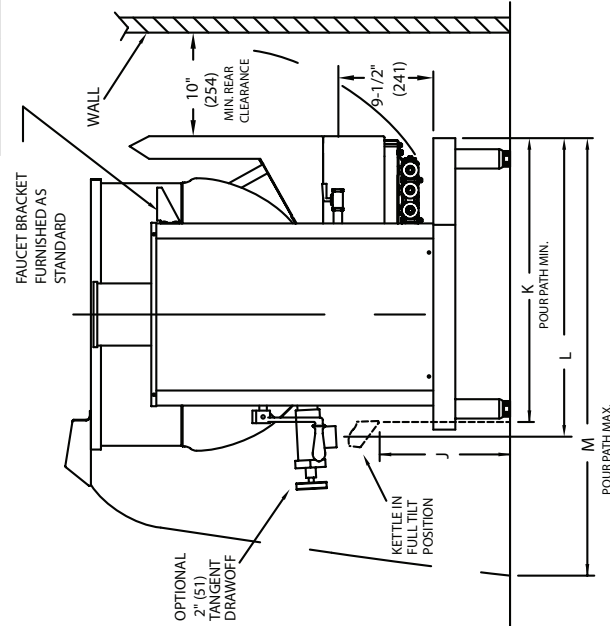
- NOTES :**
1. 2" TANGENT SANITARY DRAW-OFF
 2. LIFT OFF COVER MODEL # 51 FOR DH-20 & DH/1-40 KETTLES.
 3. HINGED COVER MODEL # 51 FOR DH/1-40 & DH-60 KETTLES.
 4. FAUCET WITH SWING SPOUT
 5. DIMENSIONS IN BRACKETS () ARE MM



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

SCALE: 1/8"=1"
DO NOT SCALE DRAWING

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 295°F. 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
- ☐ Hinged cover kit
- ☐ 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

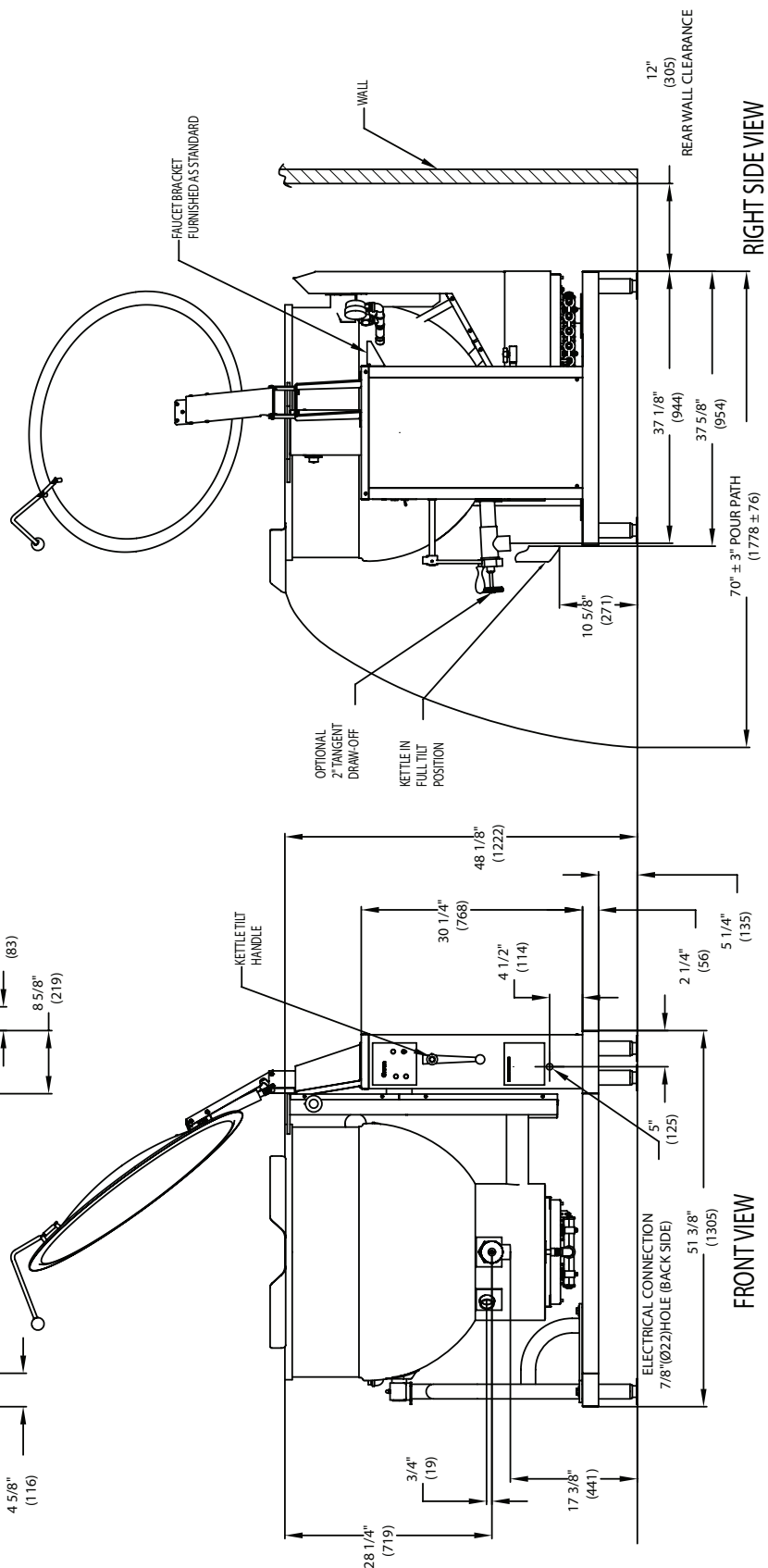
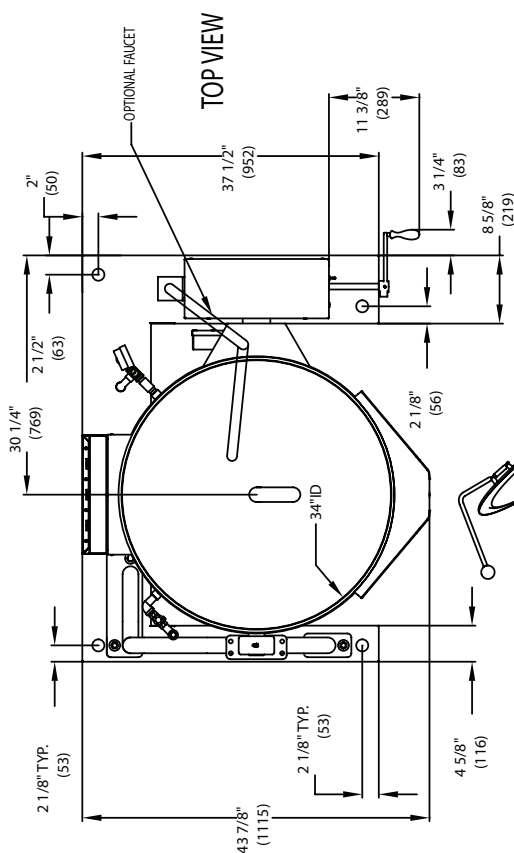
INCOMING GAS PRESSURE TABLE		
TYPE OF GAS	MIN. SUPPLY GAS PRESSURE	MAX. SUPPLY GAS PRESSURE
NATURAL	4.5 W.C.	14.0 W.C.
PROPANE	11.0 W.C.	14 W.C.

OPTIONAL EXTRA COST FEATURES:

1. 2" TANGENT SANITARY DRAW-OFF.
2. 1/2" TANGENT SANITARY DRAW-OFF.
3. COUNTERBALANCED COVER MODEL # 51
4. OPTIONAL FAUCET WITH SWING SPOUT.
5. DIMENSIONS IN BRACKETS () ARE MM.

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

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



Floor Kettles model EE

Description

Kettle shall be a Groen Model EE (Specify 20, 40, 60, 80 or 100 gallon) stainless steel, self-contained, steam jacketed unit operating from an electric heated steam source contained within unit.

Construction

Kettle proper shall be of type 316 stainless steel, solid one-piece welded construction. All exposed surfaces shall be stainless steel. All controls shall be contained within the cabinet.

Kettle body is sheathed in stainless steel and air gap insulated. Faucet mounting bracket is standard.

Finish

Interior of kettle shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a #3 finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

ASME Code and UL Listing

Unit shall be ASME shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 30 PSI. Unit shall be UL listed for sale in USA and Canada. Unit shall be registered in Canada with a CRN number.

Sanitation

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

Drawoff

Unit shall have a 2" sanitary tangent drawoff with a 316 stainless steel compression disk drain valve for easy disassembly without tools. Larger 3" drawoff available. The drain outlet shall be equipped with a removable 1/4" perforated stainless steel strainer.

Cover

Cover shall be a one-piece, hinged design dome cover on units up to 40 gallons. 60-100-gallon units shall have a one-piece domed cover with No. 51 counter balanced spring-assisted actuator.

Controls

All controls shall be contained in a stainless steel enclosure within easy reach of the operator. Controls include a thermostat, pilot light, pressure/vacuum gauge, contactor, water level sight glass, safety valve and low water cut-off.

Self-Contained Steam Source

Kettle shall have an electric, self-contained steam source to provide kettle temperatures from 150 to approximately 270°F. Unit shall be factory charged with chemically-pure water and rust inhibitors to ensure long life and minimum maintenance.

Model EE-40 shown



Performance

Unit to be thermostatically controlled to shut off automatically when desired temperature is reached and turn on when product temperature falls below desired setting. Outer sheathing and air insulating gap retains heat and keeps kettle exterior cooler to the touch.

Installation

Unit requires single electrical connection. Specify 208, 240, or 480 Volt, three phase, 50 or 60 HZ. 20 and 40 gallon models available in single phase.

Options/Accessories

- ☐ 3" tangent drawoff valve with
- ☐ 1/4" perforated disk strainer
- ☐ 1/8" perforated disk strainer
- ☐ 1/4" perforated disk strainer
- ☐ Solid disk strainer
- ☐ Basket inserts (TRI-BC)
- ☐ Swing faucets
- ☐ Automatic water filler
- ☐ Kettle brush kit
- ☐ Contour measuring strip
- ☐ Gallon etch marks
- ☐ Single Phase Terminal Block Kit

Origin of Manufacture

Kettle shall be designed and manufactured in the United States.

**Stainless Steel
Steam Jacketed
Kettle**

**Floor Mounted,
Stationary,
Self-Contained
Electric Heated
20, 40, 60, 80 or 100-
Gallon Capacity**

Short Form

Groen Model EE (Specify 20, 40, 60, 80, 100 gallons) self-contained, electric heated, stainless steel, steam jacketed kettle. UL and NSF listed, ASME code constructed and National Board registered for operation up to 30 PSI. Automatic thermostat control and pressure gauge mounted in convenient stainless steel control housing. Insulation outer sheathing, 2" tangent drawoff and hinged cover standard. Single electrical connection required: specify Voltage Phase/Hz. Made in USA.



Applications

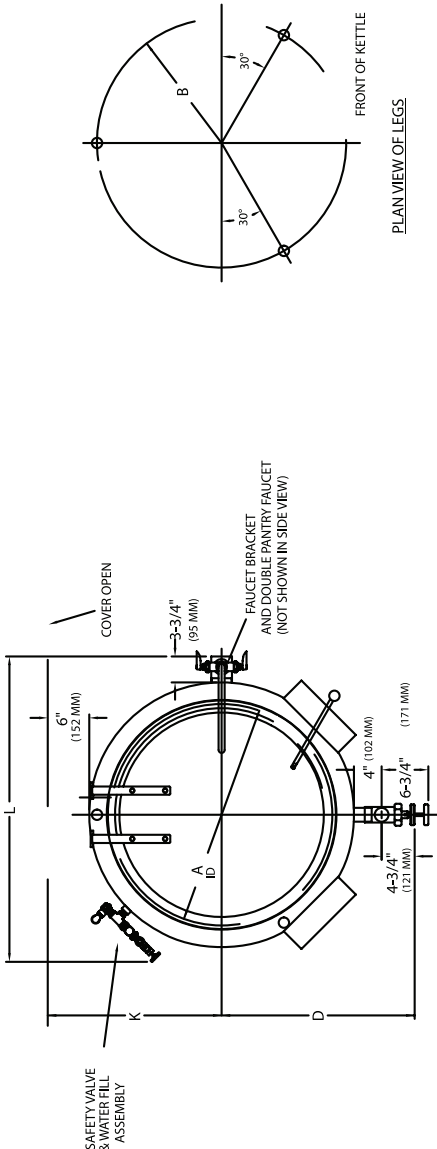
Meat Dishes
Vegetables
Soups
Sauces
Pasta
Rice
Pie Fillings
Gravies
Poultry
Seafood

TABLE OF DIMENSIONS												
CAPACITY (GALLONS/LITRES)												
DIMS.	20/76		40/152		60/228		80/304		100/380			
	IN.	MM	IN.	MM	IN.	MM	IN.	MM	IN.	MM		
A	20	508	26	660	30	762	32	813	32	813		
B	24	610	30	762	34	864	36	914	36	914		
C	26	660	32	813	36	914	38	965	38	965		
D	21-3/4	552	24-3/4	629	26-3/4	679	27-3/4	705	27-3/4	705		
E	13	330	10	254	10	254	10	254	10	254		
F	9	229	6	152	6	152	6	152	6	152		
G	37	940	37	940	40	1016	44	1118	50	1270		
H	60	1524	66	1676	68	1727	74	1879	80	2032		
J	16	406	12	305	12	305	12	305	12	305		
K	18	432	25	508	22	559	23	584	23	584		
L	32-1/8	816	38-1/8	968	42-1/8	1070	44-1/8	1121	44-1/8	1121		
M	15	381	11	279	11	279	11	279	11	279		
N	17-3/4	451	20-3/4	527	22-3/4	578	23-3/4	603	23-3/4	603		

KETTLE MODEL	208V/3PH			240V/3PH			480V/3PH		
	KW	AMP	KW	KW	AMP	KW	KW	AMP	KW
EE-20	10.8	30	12	29	29	12	12	14	14
EE-40	21.6	60	24	58	24	28	28	36	36
EE-60	32.4	90	36	87	36	44	44	56	56
EE-80	32.4	90	36	87	36	44	44	56	56
EE-100	32.4	90	36	87	36	44	44	56	56

ELECTRICAL NOTES:

- OTHER VOLTAGES ARE AVAILABLE ON MOST MODELS.
- SINGLE PHASE OPERATION AVAILABLE ON 20 & 40 GAL. KETTLES ONLY.
- USE KIT 170960 IF SWITCHING 3 PHASE TO 1 PHASE



- NOTES:
- MODEL #51 COUNTERBALANCED COVER FURNISHED ON 60, 80 & 100 GAL. SIZES ONLY.
 - MODEL #41 COVER (SHOWN) IS STANDARD ON 20 & 40 GAL. SIZE.
 - SINGLE/DOUBLE PANTRY FAUCETS - OPTIONAL.
 - 3" TANGENT DRAW-OFF VALVE - OPTIONAL.

