

Cooker/Mixer models DHT-40 TA/3 & DHT-60 TA/3

Description

Cooker/Mixer Kettle shall be a Groen Model DHT-40 or 60, TA/3 (specify 40- or 60-gallon) stainless steel, self contained 2/3 steam jacketed unit operating from a gas-heated steam source contained within unit, complete with console-mounted tilt-out twin shaft scraper mixer.

Construction

Kettle interior shall be of type 316 stainless steel, solid one-piece welded construction. The control console and kettle exterior shall be 304 stainless steel. The kettle body shall be mounted on a heavy-duty stainless steel, combination kettle support tilt trunnion, which, is supported by the polished stainless steel enclosed base. The kettle shall be furnished with heavy-duty reinforced rim with a butterfly-shaped pouring lip for maximum sanitation and ease of pouring. The base shall be provided with stainless steel tubular legs with adjustable bullet feet. The enclosed support base shall contain a self-locking worm and gear tilt mechanism, controls, etc., and shall be of sanitary, drip-proof construction with interior readily accessible for installation or maintenance. Unit includes 2" TDO, 10-Gallon etch markings and double pantry faucet.

Agitator Assembly

Enclosed transfer case to be cast aluminum with a 3- to-1 gear ratio. Gear motor to be completely enclosed-type, cast iron housing, right angle shaft down, helical bevel gearing, variable-speed motor driven through an electronic speed control. See table on back for minimum and maximum agitator speeds.

Main agitator to be anchor type, shaped to the contour of the kettle and provided with removable nylon finger scrapers. The secondary counter-rotating bar type agitator shall be centrally-located between the center shaft and the outside arms of the main agitator. Both agitators are attached with bayonet connections for easy, quick removal for cleaning or when kettle is to be used without the mixing mechanism. Both agitators are 304 stainless steel and either can be used alone.

Agitator and motor drive assembly can be manually tilted to the right side of the kettle.

Finish

Kettle interior shall be polished to a 180 emery grit finish. Kettle exterior shall be finished to a bright semi-delux finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

ASME Code, and CSA Certification

Unit shall be ASME shop-inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 50 PSIG. Kettle shall be design certified by CSA America for use with natural gas or LP gas.

Sanitation

Unit shall be designed and constructed to be NSF listed, meeting NSF requirements.

Self-Contained Steam Source

Kettle shall have an gas-heated (natural or propane), self-contained steam source to provide kettle temperatures

Model DHT-60, TA/3 shown



of 150°F 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, water sight glass, a gas regulator valve and electronic ignition. Power ON switch, power ON indicator light, low water indicator light, agitator ON-OFF switch, motor speed control and double-pantry faucet with bracket. Electronic ignition to standing pilot is standard on all models.

Agitator to be of electronic, variable speed control-type capable of operating at any RPM between minimum and maximum settings.

Safety Features

Kettle shall have safety cut-off (turns off heat when tilted to 10° and above), pressure relief valve, high limit pressure switch and low water cut-off, 24Volt control system and agitator safety tilt cut-off.

Options/Accessories

- Disk Strainers (Not to be used with agitator)
- 240, 480 Volt Power Supply
- Kettle Brush Kit
- Pan Carrier
- Gallon Master
- Basket Insert
- Lip strainers
- Contour measuring strips

Installation Requirements

Specify natural or propane gas. Unit requires 1/2 " NPT gas line connection, 115Volt, 60Hz power for kettle and 208 Volt (3-phase only) power for agitator motor. No remote steam source required.

Origin of Manufacture

Cooker/Mixer shall be designed and manufactured in the United States.

**Stainless Steel
2/3 Steam Jacketed
Cooker/Mixer**

**Floor-Mounted
Tilting,
Self-Contained,
Gas-Heated
40 or 60-Gallon
Capacity with Tilt-Out
Twin Shaft Agitator**

Short Form

Groen Model DHT-40 or 60, TA/3, (specify gallons) self-contained, gas-heated, (specify natural or propane) tilting, stainless steel, steam jacketed cooker mixer, with twin shaft tilt-out agitator scraper mixer. Twin shaft agitator assembly standard, with multiple scraping fingers and the second agitator is counter rotating mixer. Base shall house smooth-action positive lock, manual-tilt assembly. 316 stainless steel kettle interior has solid, one-piece, welded construction with heavy-duty reinforced rim and butterfly-shaped pouring lip. Twin shaft agitator mounted on console with mechanically assisted manual tilt-out and positive quick-action rim lock and latch. Unit is standard with 2" TDO valve and etch marks. Kettle NSF-listed, ASME code constructed for 50 PSI, Kettle shall be CSA design certified (natural and propane gas only). 1/2" NPT gas line, 115 Volt electric service for kettle, 208 Volt, 1 or 3-phase for agitator motor. Made in USA.

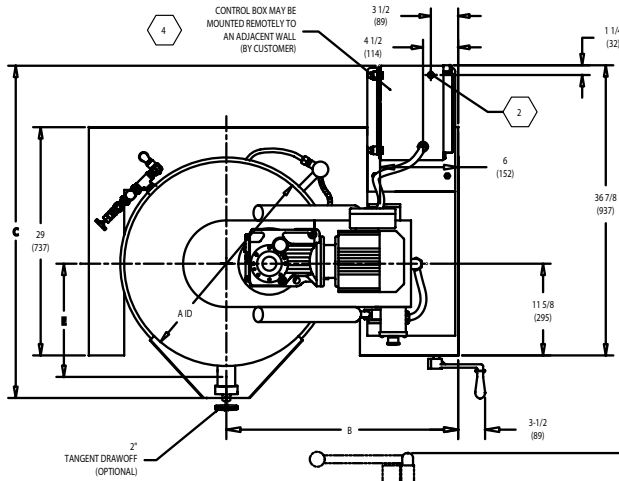


Applications

Meats
Soups
Stews
Sauces
Pie fillings
Pudding
Beans
Powdered mixes
Icings
Custards

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.

MODEL	FIRING RATE (BTU/HR) FOR BOTH NATURAL AND LP	NATURAL	PROPANE
		DHT-40	150,000
DHT-60			



VOLTAGE	PHASE	LOAD	POWER
208 V	1 PH	101 A	21 KW
	3 PH	59 A	
240 V	1 PH	105 A	24 KW
	3 PH	61 A	
480 V	3 PH	29 A	

MODEL	40 GAL.		60 GAL.	
	DIM.	INCH	MM	INCH
A	26	660	30	762
B	25-1/2	749	31	787
C	42-1/4	879	44-1/8	927
D	40-3/8	1025	44-1/8	1121
E	15-1/4	387	13-1/4	337
F	21-1/2	546	23-1/2	597
G	73	1854	81-1/2	2070
H	63-1/2	1613	68-3/4	1746
J	57-1/2	1460	61-1/2	1562
K	25-1/2	749	31-1/2	800
L	14-1/4	362	12-3/8	314
M	12-1/2	318	16-1/2	419

GAL.		ELEC. LOAD RATING		
		H.P.	RPM MAIN	RPM SECONDARY
40	MAXIMUM	1-1/2	54	150
	MINIMUM		27	75
60	MAXIMUM	2	46	120
	MINIMUM		23	60

