



Table Top Kettles model TDH

Description

Kettle shall be a Groen Model TDH (specify 20, 24, 40 or 48 quart) stainless steel, self-contained, steam jacketed unit operating from a gas heated steam source contained within unit.

Construction

Kettle shall be of Type 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. Right or left hand tilt handle. 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) & CGA 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 CSA certified; consult factory for butane or butane/propane mixture), self-contained steam source to provide kettle temperatures of 150° to approximately 295°. 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 20/24 quart unit shall have 31,000 BTU/hr firing rate and the 40/48 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. 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. Tilt handle is field reversible for right or left hand tilt.

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
Tilting
Self-Contained
Gas Heated
20, 24, 40 and 48-Quart
Capacity**

Short Form

Unit shall be a Groen Model TDH (Specify 20, 24, 40 or 48 quart) self-contained (Specify natural, propane butane or mixture) tilting, gas heated stainless steel steam jacketed kettle. Controls in gasketed compartment, with heavy reinforced rim with welded butterfly shaped pouring lip. Field reversible left or right hand tilt handle. NSF listed, ASME code constructed for 50 PSI maximum. Electronic spark ignition standard. 20/24 and 40/48 quart models to have 31,000 BTU/hr and 52,000 BTU/hr firing rate respectively. Requires 1/2" NPT gas line and 115 volt electric service. CSA (formerly AGA) and CGA Design Certified. Made In U.S.A.



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

TABLE OF DIMENSIONS

MODEL	TDH-20		TDH-24		TDH-40		TDH-48	
	INCHES	MM	INCHES	MM	INCHES	MM	INCHES	MM
A	14	356	14	356	16 1/2	419	16 1/2	419
B	30 3/8	772	30 3/8	772	32	813	32	813
C	5 1/2	140	5 1/2	140	1 5/8	41	1 5/8	41
D	25 3/8	645	25 3/8	645	29 1/2	749	29 1/2	749
E	24	610	24	610	28	711	28	711
F	23 1/4	591	24 3/4	629	27 5/8	702	30 1/8	765
H	25 3/4	654	25 3/4	654	28	711	28	711
J	18	457	18	457	20 1/8	511	20 1/8	511
K	4 1/2	114	6	152	3 1/2	89	6	152
L	21	533	21	533	24	610	24	610
M	1 1/2	38	1 1/2	38	2	51	2	51
FIRING RATE								
	TDH-20		TDH-24		TDH-40		TDH-48	
	31,000 BTU/HR		31,000 BTU/HR		52,000 BTU/HR		52,000 BTU/HR	

NATURAL		PROPANE	
GAS OPERATING PRESSURE RECOMMENDED	3.5" W.C.	10" W.C.	
INCOMING GAS PRESSURE	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"	1"
RIGHT SIDE - 0"	12" FOR SERVICING
REAR - 1"	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 - TDH-20 IS 25 3/4" AND TDH-40 IS 28"

