



TILTING FLOOR KETTLE

GAS MODELS DH-80C/A/C2T

Kettle shall be a Groen Model DH-80, 80-gallon (specify Classic (C), Advanced (A) or Cook2Temp™ (C2T™) controls) stainless steel floor model, manual tilting steam jacketed unit, operating with a self-contained gas heated steam source contained within the unit. CookTemp models also come with a probe.

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	

AVAILABLE MODELS:

CLASSIC CONTROLS:

DH-80C (80 GALLON)

ADVANCED CONTROLS:

DH-80A (80 GALLON)

COOK2TEMP CONTROLS:

DH-80C2T (80 GALLON)

CONSTRUCTION: Kettle shall have a type 316 stainless steel interior with solid one-piece welded construction. The console and all exposed surfaces shall be stainless steel. All controls shall be mounted in a water resistant IPX6-rated enclosure right of the kettle body. The kettle body shall be mounted in a heavy-duty stainless steel combination kettle support tilt trunnion, supported by a stainless steel open base. The base shall have stainless steel tubular legs with adjustable flanged feet. The trunnion and controls enclosure shall contain a smooth operating, self locking manual crank tilt mechanism, with interior accessible for installation or maintenance. The unit shall have 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 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 International. (Natural and Propane only.)

SANITATION: Unit shall be designed and built to meet NSF and known health department and sanitation codes and be NSF listed.

DRAWOFF: 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 to be located in right-side water resistant (IPX6-rated) trunnion enclosure: **Classic -C Models** include: Power ON-OFF switch with indicator light, temperature control knob with 1 to 10 increments, HEAT(ing) indicator light and LOW WATER warning light; **Advanced -A Models** include: Same control features as Classic models with the addition of temperature and time set knob, LED display of set heat level or cook time, buttons for reset of Low Temp and High Temp presets, MANUAL mode button for knob-setting of heat level, TIMER-set button with indicator light; **Cook2Temp -C2T Models** include: Same control features as Classic and Advanced models with the addition of Auto C2T and Manual C2T buttons with core probe connection port, MANUAL mode button for knob-setting of heat level for manual cooking and manual C2T cooking.

SAFETY SYSTEMS: Safety systems to include kettle-mounted: pressure-vacuum gauge, pressure relief valve, pressure limit control, water sight glass; plus low-water cutoff, gas regulator valve and kettle tilt automatic gas shutoff.

PERFORMANCE FEATURES: Patented fin tube burner assembly delivers 62-65% efficient combustion. DH-80 Models have 150,000 BTU/HR firing rate with 93,000 BTU/HR into the product. Electronic 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 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.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.



DH-20C Model shown with optional tangent drawoff

OPTIONS/ACCESSORIES:

- Basket insert set (TRI-BC)
- Lift-off cover (No. 31)
- Hinged cover kit (No. 51)
- Pan carrier
- Kettle brush kit
- Single or double pantry faucet
- Pouring 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
- Replacement core probe (on C2T models only)



P/N 150925 REV A

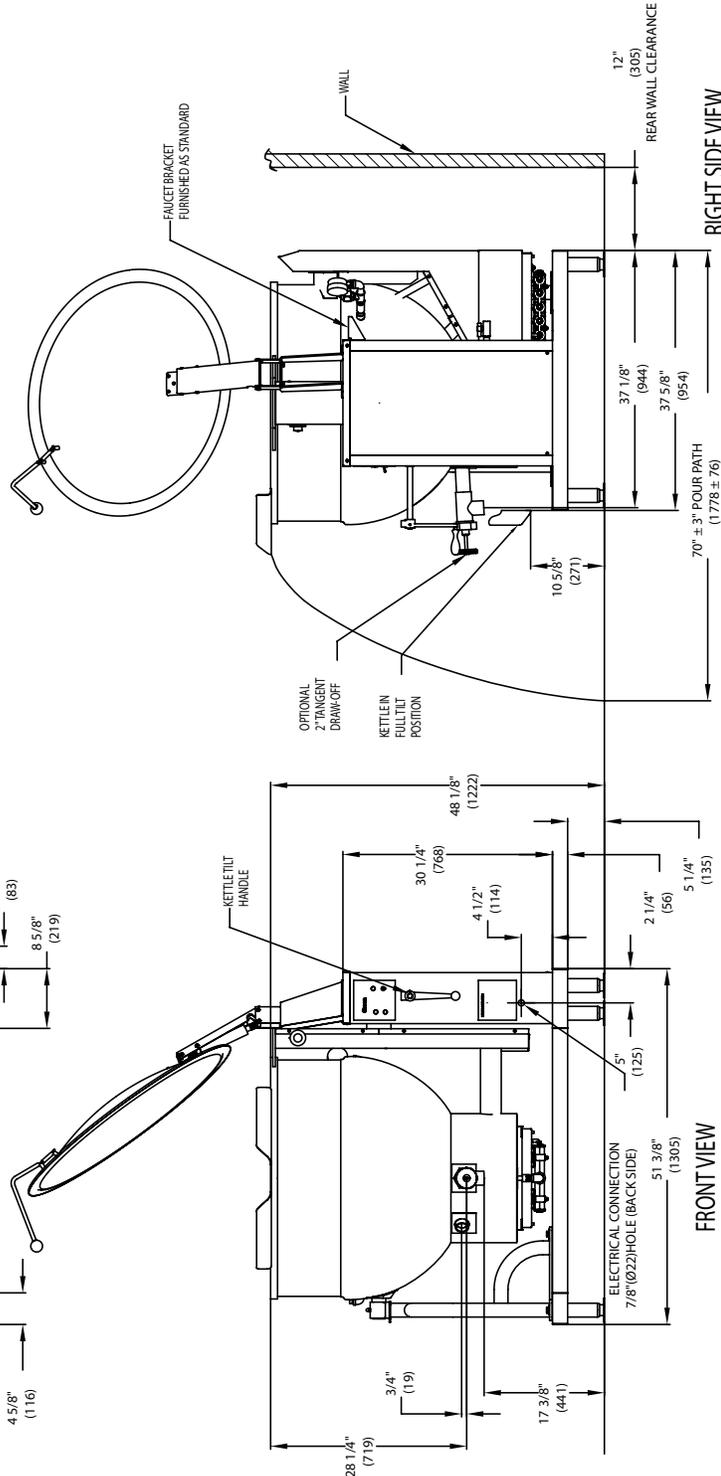
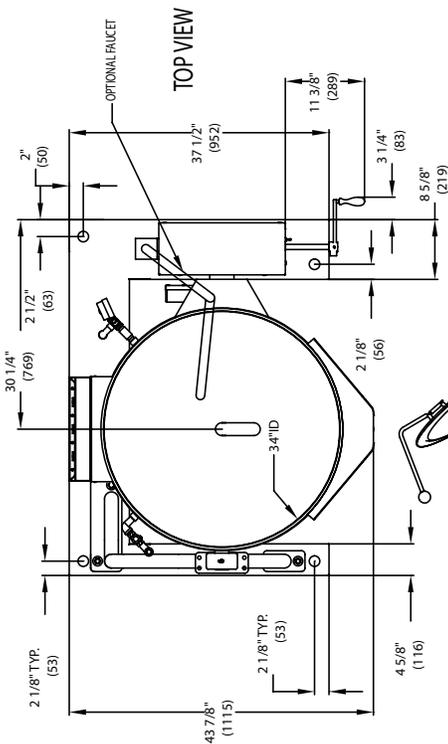
INCOMING GAS PRESSURE TABLE		
TYPE OF GAS	MIN. SUPPLY GAS PRESSURE	MAX. SUPPLY GAS PRESSURE
NATURAL	4.5 W.C.	14.0 W.C.
PROPANE	11.0 W.C.	14 W.C.

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

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

OPTIONAL EXTRA COST FEATURES:

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



CLASSIC CONTROL



ADVANCED CONTROL



COOK2TEMP CONTROL