



DIRECT STEAM KETTLE

MODEL D

Kettle shall be a Groen Model D (Specify 20, 40 or 60-gallon) stainless steel, 2/3 steam jacketed unit operating from a direct steam.

CONSTRUCTION: Kettle interior shall be of type 316 stainless steel with, solid one-piece welded construction. Kettle jacket shall be 304 stainless steel, solid one piece construction. Unit shall be furnished with a heavy reinforced bar rim with a heavy-duty, butterfly-shaped pouring lip for maximum sanitation, pouring control, and durability. Kettle body shall be supported by a stainless steel yoke stand with pedestal base. Self-locking work gear tilt mechanism and rotary steam joint are completely enclosed in stainless steel housing, mounted on the right kettle support arm. Large hand crank provides easy operator tilting and precise pouring control. 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 semi-deluxe buff finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

ASME CODE: Unit shall be ASME shop-inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 25 PSI.

SANITATION: Unit shall be designed and constructed to be NSF-listed, meeting NSF and all known health department and sanitation codes.

STEAM PRESSURE: Kettle shall operate dependably at any steam pressure between 5 and 25 PSI. Higher working pressures available.

MOUNTING: Outer circumference of pedestal base is flanged down vertically to ensure proper sealing and easy mounting to floor or deck.

INSTALLATION: Remote steam source required. Steam trap assembly is required and not provided unless ordered as an option. (See below) See dimension T on other side for steam inlet size and number.

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

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

SHORT FORM: Stainless steel 2/3 Steam Jacketed Kettle, Pedestal Mounted, Tilting, Direct Steam. 40-60 gallon capacities. (model D shown)

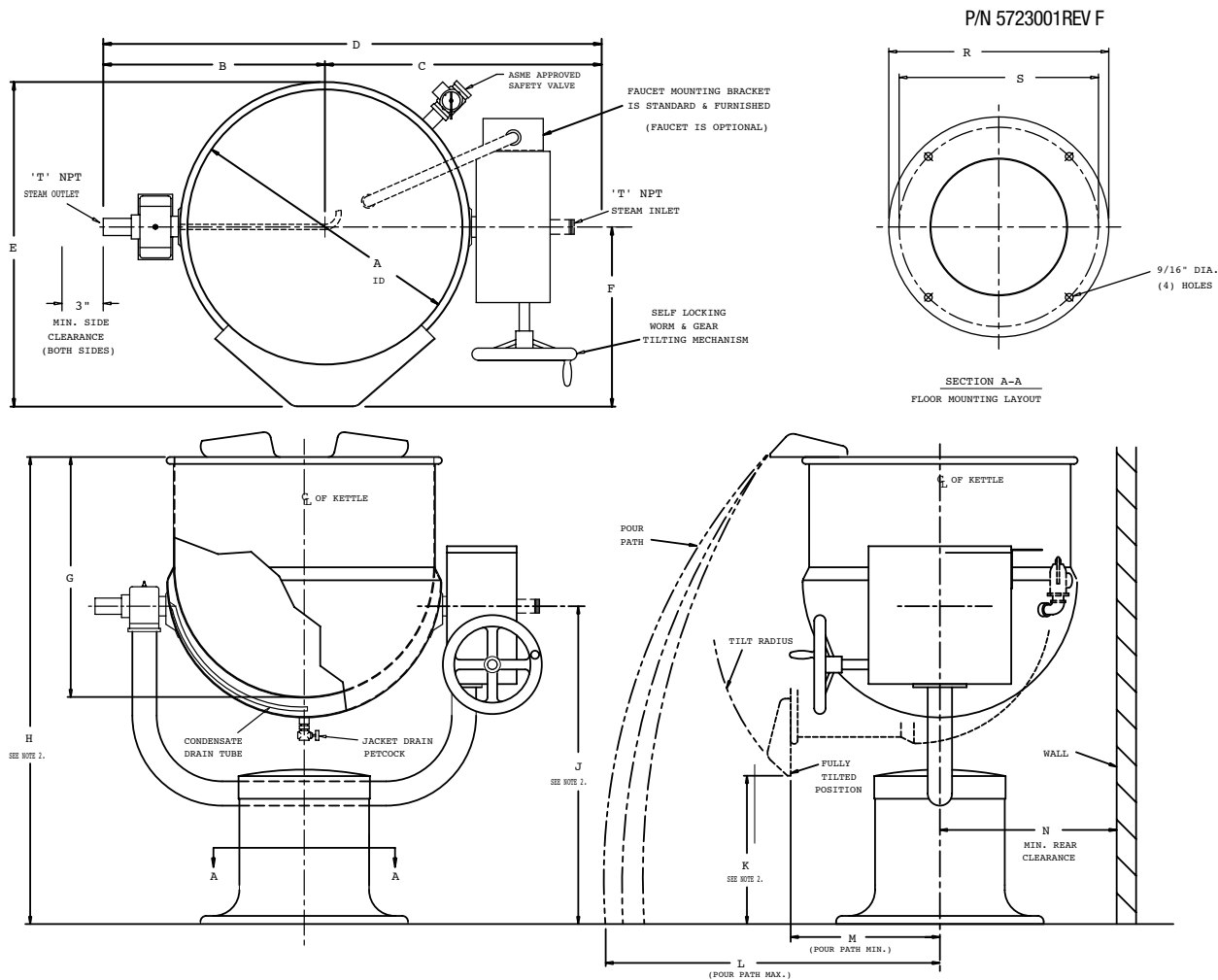


OPTIONS/ACCESSORIES:

- ☐ Basket Inserts
- ☐ Water fill faucets (single or double pantry)
- ☐ Lift off cover
- ☐ Counterbalanced hinged cover kit
- ☐ 2" or 3" tangent draw-off valve (20 & 40-gal. only)
- ☐ Cold water cooling
- ☐ Steam trap assemblies
- ☐ Kettle brush kit
- ☐ 1/8" perforated disc strainer
- ☐ 1/4" perforated disk strainer
- ☐ Solid disc strainer
- ☐ Lip strainers
- ☐ Pan carrier (40 and 60-gallon)
- ☐ Steam regulators
- ☐ Contour measuring strip
- ☐ Gallon etch marks

Braising Pans

160170D Revised 04/12



NOTES:

1. 2" TANGENT DRAWOFF AND VALVE FURNISHED WHEN SPECIFIED AT EXTRA CO
2. FOR KETTLES WITH 2" TANGENT DRAWOFF, ADD 5" (20 GAL.) & (40 GAL.) TO DIMENSIONS H, J AND K.
3. APPROX. 5 PSI REQ'D TO PUSH CONDENSATE UP DRAIN
4. PEDESTAL MUST BE SECURELY ANCHORED AND SEALED TO THE FLOOR
5. IF TANGENT DRAWOFF IS REQD. ON 60 GAL. KETTLE, ORDER MODEL TILTING (TRI-LEG KET

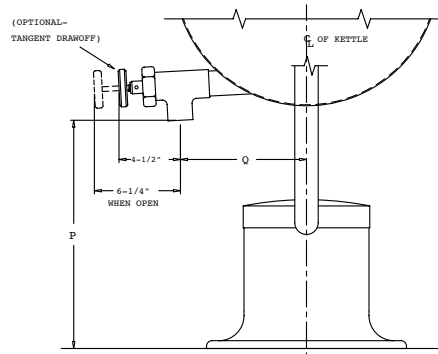


TABLE OF DIMENSIONS						
	CAPACITY (GALLONS/LITRES)					
	20 GAL./76 LTRS.		40 GAL./152 LTRS.		60 GAL./228 LTRS.	
	INCHES	MM	INCHES	MM	INCHES	MM
A	20	508	26	660	30	762
B	16-1/8	410	19-1/4	489	21-1/4	540
C	20-1/8	511	23-3/4	603	25-3/4	654
D	36-1/4	921	43	1092	47	1194
E	23	584	30	762	34	864
F	13	330	17	432	19	483
G	18-1/2	470	22	559	25	635
H	36	914	38-1/2	978	43	1054
J	24-1/2	622	26	660	28-1/2	679
K	10-5/8	270	9	229	7-3/4	197
L	36	914	38	965	42	1067
M	11-1/2	292	12-1/2	318	14-1/2	368
N	12	305	15	381	16	406
P	14-3/4	375	13-3/4	349	N/A	N/A
Q	11-1/2	292	12-1/2	318	N/A	N/A
R	16	406	16	406	18	457
S	14-1/2	368	14-1/2	368	16-1/2	419
T	3/4	13	3/4	19	3/4	19