



TILTING FLOOR KETTLE

LOW HEIGHT GAS MODELS DHS-40C/A/C2T

Kettle shall be a Groen Model DHS-40 (specify Classic (C), Advanced (A) or Cook2Temp™ (C2T™) controls) stainless steel floor model, manual tilting full 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:

DHS-40C

ADVANCED CONTROLS:

DHS-40A

COOK2TEMP CONTROLS:

DHS-40C2T

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 in a water resistant IPX6-rated enclosure right of the kettle body. The kettle body shall be mounted to a heavy-duty stainless steel tilt trunnion with manual crank and worm-and-gear. The trunnion assembly is supported by the stainless steel enclosed base. The base shall have stainless steel tubular legs with adjustable bullet feet. The trunnion enclosure shall contain a smooth operating, self locking hand crank tilt mechanism, with interior readily 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, 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 CSA International and registered in Canada with a CRN number.

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

DRAWOFF VALVE: A 2" sanitary tangent drawoff is optional. 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 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 77-80% combustion efficiency; 40 Gallon Low Height Model has 150,000 BTU/HR firing rate with 115,500 BTU/HR into the product. Lower rim height makes inspection, ingredient [loading] and cleaning easier. Electronic ignition to standing pilot 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.

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

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



DHS-40A Model shown

OPTIONS/ACCESSORIES:

- Water fill faucets
- 2" tangent draw-off (TDO) valve with 1/4" perforated strainer
- 1/4" perforated strainer
- 1/8" perforated strainer
- Solid disk strainer
- Kettle brush kit
- Lift off cover (No. 31)
- Counterbalanced hinged cover (No. 51)
- Contour measuring strip
- Gallon etch marks
- Pouring lip strainer
- Pan carrier
- Replacement core probe (on C2T models only)



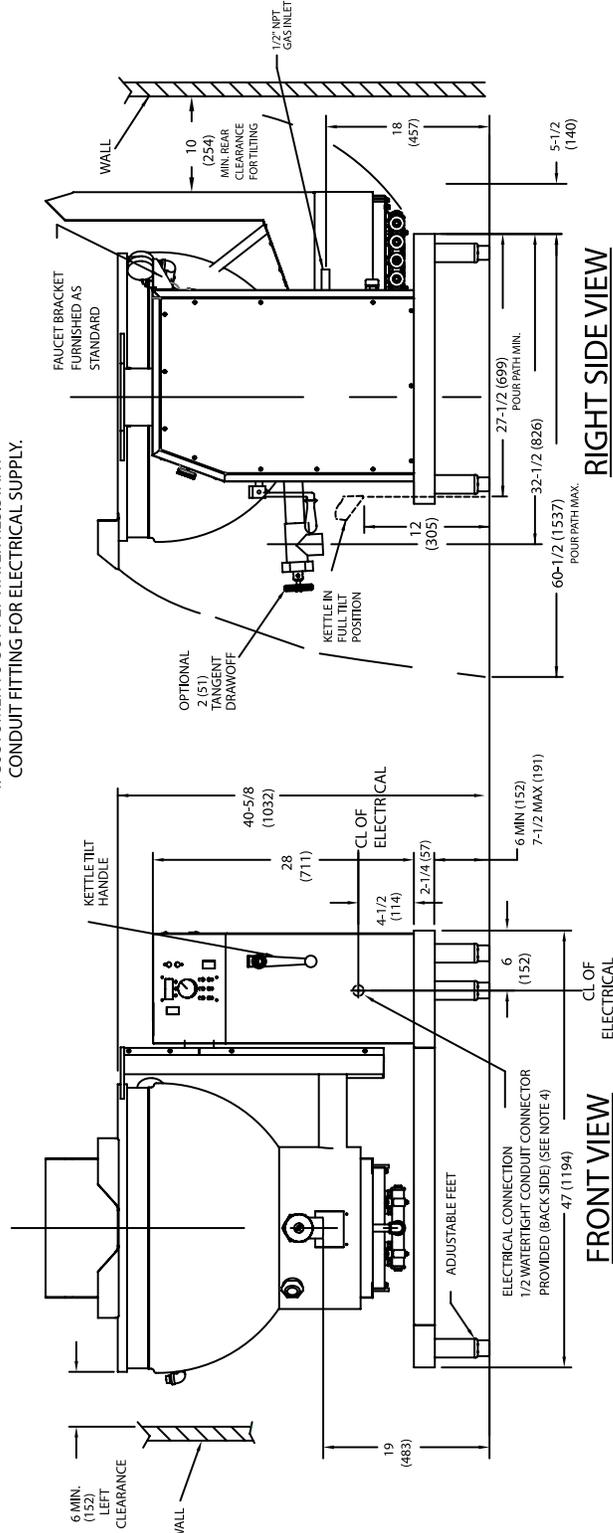
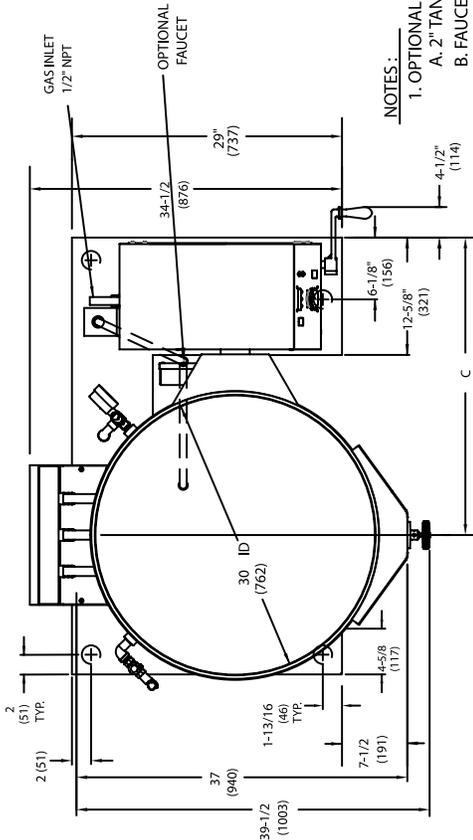
P/N 139159 REV C

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

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

KETTLE CAPACITY
40 - GALLONS
152 - LITERS

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



CLASSIC CONTROL



ADVANCED CONTROL



COOK2TEMP CONTROL