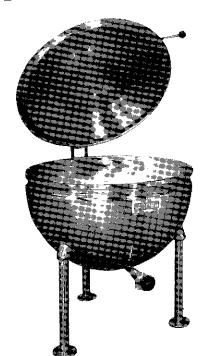


GT





Short Form

Stainless steel Full Steam Jacketed

Floor Mounted Stationary Direct Steam 40 to I50 Gallon Capacities

Kettle

Groen Model GT (Specify gallons) stainless steel, full jacketed, direct steam stationary kettle, per Bulletin 2B. Solid one piece welded construction, with heavy duty reinforced bar rim. 2" sanitary tangent drawoff standard. Standard units fitted with faucet bracket and one piece dome cover with spring assisted cover actuator. NSF listed, A.S.M.E. code constructed for 25 PSI. Unit to be mounted on stainless steel tubular legs, continuously welded to kettle. with stainless steel adjustable floor flanges. Made in U.S.A.

Description

Kettle shall be Groen Model GT (specify 40, 60, 80, 100, 125 or 150) gallon stainless steel, full jacketed unit operating from direct steam per Bulletin 2B and as follows:

Construction

Kettle shall be of 18.8 Type 304 stainless steel, solid one-piece welded construction. Unit shall be provided with a heavy, durable bar rim with a continuous seal weld on the underside to ensure maximum durability and sanitation. Unit provided with faucet bracket as standard.

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.

A.S.M.E. Code

Unit shall be A.S.M.E. 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 meet NSF and known health department and sanitation codes, and be NSF listed.

Drawoff

Unit shall have a 2" sanitary tangent drawoff which is a 316 stainless steel compression disc drain valve, for easy disassembly without tools. Larger 3" drawoffs available. The drain outlet shall be equipped with a removable V_4 " perforated stainless steel strainer.

Cover

Cover shall be one piece stainless steel dome shaped cover, hinged and counterbalanced, with Model 51 spring assisted cover actuator.

Steam Pressure

Kettle shall operate dependably at any steam pressure between 5 and 25 PSI. Higher working pressure avail-

Mounting

Unit shall be mounted on an all stainless steel, tubular legs, continuously welded to kettle, with stainless steel adjustable floor flanges.

Installation

Remote steam source required. Steam trap assembly is required and not provided unless ordered as an option. See dimension L on other side for steam inlet size and number.

Options/Accessories

- ☐ Basket inserts (TRI-BC)
- Water fill faucets
- ☐ Higher working pressure
- 3" tangent drawoff
- ☐ 3" plug type draw-off valve
- □ 316 stainless steel interior
- ☐ Cold water cooling
- Steam trap assemblies
- ☐ Kettle brush kit

Origin of Manufacture

Kettle shall be designed and manufactured in the United States.



Applications

"Wet Roasting" meats Soups Stews Poultry Sauces Pie Fillings Vegetables Pasta Rice Gravies

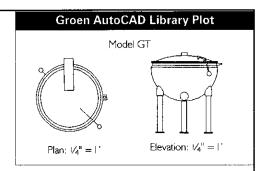
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A 5 DOVER) INDUSTRIES COMPANY

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1. LEG FLANGES MUST BE SECURELY ANCHORED TO FLOOR. NOTES

FRONT
PLAN VIEW OF LEGS
(100 GALLON & UP) ADJUSTABLE S.S. FLOOR FLANGE M-I.P.S. CONDENSATE-OUTLET Ø -1 8 Y STANDARD STRAINER AND STAY (g) STEAM INLET FAUCET MOUNTING BRACKET L-I.P.S. STEAM Q LOCATION OF SECOND STEAM INLET ON 125 -& 150 GAL KETTLES A.S.M.E. APPROVED SAFETY VALVE R-NUMBER -



D-6034-1 REV. G

Due to continual product improvement, designs are subject to change without notice.



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