

STEAM JACKETED KETTLES

DIRECT STEAM TILTING FLOOR KETTLE MODELS DL

Kettle shall be a Groen Model DL (Specify 20, 40, 60 or 80-gallon) stainless steel, 2/3 steam jacketed unit operating from direct steam.



PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



AVAILABLE MODELS:

DL-20 (20 GALLON) DL-40 (40 GALLON) DL-60 (60 GALLON) DL-80 (80 GALLON)

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 welded to the top rim of kettle to ensure proper pouring control at all times and to allow the kettle to be used to its full working capacity and for maximum sanitation and durability.

Kettle body shall be supported by a stainless steel yoke stand with tubular leg supports. Self-locking worm 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.

COVER: A cover is optional. No. 31 lift-off cover available for 20 to 80-gallon models. No. 51 counter-balanced cover available on 40 to 80-gallon models.

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

MOUNTING: Kettle shall be trunnion-mounted to a sturdy stainless steel tubular leg stand with adjustable floor flanges.

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

OPTIONS/ACCESSORIES:

Basket Inserts (TRI-BC)

Water fill faucets (single or double pantry)

Lift off cover

Counterbalanced hinged cover kit

2" or 3" tangent draw-off valve

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)

Contour measuring strip

Gallon etch marks

Contour measuring strip

Gallon etch marks

ADDITIONAL RESOURCES:

Request A Quot

Sales Tools

Find A Rep



