STEAM JACKETED KETTLES

GAS TABLE TOP TILTING KETTLE MODELS TDHC

Kettle shall be a Groen Model TDHC (specify gallon capacity and Classic (C), Advanced (A) or Cook2Temp™ (C2T) controls) stainless steel crank tilt, self-contained, steam jacketed unit with a gas heated steam source contained within unit. CookTemp models also come with a probe.

Certifications:

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

TDHC-20C Model shown

AVAILABLE MODELS:

CLASSIC CONTROLS:
- ☐ TDHC-20C (20 QUART)
- ☐ TDHC-24C (24 QUART)
- ☐ TDHC-40C (40 QUART)
- ☐ TDHC-48C (48 QUART)

ADVANCED CONTROLS:
- ☐ TDHC-20A (20 QUART)
- ☐ TDHC-24A (24 QUART)
- ☐ TDHC-40A (40 QUART)
- ☐ TDHC-48A (48 QUART)

COOK2TEMP CONTROLS:
- ☐ TDHC-20C2T (20 QUART)
- ☐ TDHC-24C2T (24 QUART)
- ☐ TDHC-40C2T (40 QUART)
- ☐ TDHC-48C2T (48 QUART)

CONSTRUCTION: Kettle shall be of 304 stainless steel, one-piece welded construction. All exposed surfaces shall be stainless steel. All controls shall be contained in a water resistant IPX6-rated enclosure. Unit shall have a heavy reinforced rim with a welded in butterfly shaped pouring lip for durability and pouring control. The crank tilt handle shall be on the right side controls enclosure and provide easy and precise one hand tilting of kettle body. Faucet bracket is standard and mounted on rear of controls/trunnion enclosure.

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.

ASME CODE, CSA 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.

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

SELF-CONTAINED STEAM SOURCE: Kettle shall have a gas-heated (natural and propane gas CSA certified; consult factory for butane or butane/propane mixture), self-contained steam source to provide kettle temperatures of 150° to approximately 295°F. Unit shall be factory charged with 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: Kettle shall have safety tilt cut-off (cuts off heat when tilted more than 12º), pressure relief valve, high limit pressure switch, low water cut-off and 24 volt control system. Gas supply shuts off automatically when unit is tilted.

PERFORMANCE/FEATURES: Patented fin tube burner assembly delivers efficient combustion. The 20/24 quart units shall have 31,000 BTU/hr firing rate and the 40/48 quart units shall have a 52,000 BTU/hr firing rate. Electronic spark 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 desired setting. Crank tilt design allows one person to precisely tilt kettle, when filled to capacity. Pouring height allows filling of 4" deep pans on the table top.

INSTALLATION: Specify natural, propane, butane or specific propane/butane mixture. Unit requires 1/2" NPT gas line connection and 115 volt electric supply. Remote steam source is not required.

OPTIONS/ACCESSORIES:
- ☐ Etch marks, gallons
- ☐ Etch marks, liters
- ☐ Correctional package
- ☐ 316 stainless steel liner
- ☐ Single pantry faucet
- ☐ Double pantry faucet
- ☐ Single pantry pre-rinse
- ☐ Double pantry pre-rinse
- ☐ Wire basket insert
- ☐ Nylon basket liner
- ☐ Liner retaining ring
- ☐ Lift off cover
- ☐ Cover holder
- ☐ Cover strainer
- ☐ Kettle support stand
- ☐ Drain cart
- ☐ Drain cart plumbing kit
- ☐ Replacement core probe (on C2T models only)

ADDITIONAL RESOURCES:

Request A Quote

Sales Tools

Find A Rep

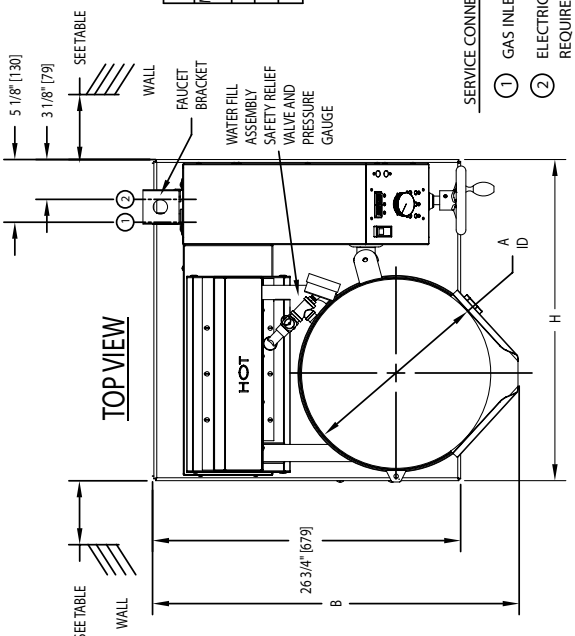
TABLE OF DIMENSIONS												
MODEL	TDHC-20		TDHC-24		TDHC-40		TDHC-48					
DIM	INCHES	MM	INCHES	MM	INCHES	MM	INCHES	MM				
A	14	356	14	356	16 1/2	419	16 1/2	419				
B	30 3/8	772	30 3/8	772	32	813	32	813				
C	5 1/2	140	5 1/2	140	1 5/8	41	1 5/8	41				
D	25 3/8	645	25 3/8	645	29 1/2	749	29 1/2	749				
E	24	610	24	610	28	711	28	711				
F	23 1/4	591	24 3/4	629	27 5/8	702	30 1/8	765				
H	25 3/4	654	25 3/4	654	28	711	28	711				
J	18	457	18	457	20 1/8	511	20 1/8	511				
K	4 1/2	114	6	152	3 1/2	89	6	152				
L	21	533	21	533	24	610	24	610				
M	1 1/2	38	1 1/2	38	2	51	2	51				
FIRING RATE												
	TDHC-20		TDHC-24		TDHC-40		TDHC-48					
	31,000 BTU/HR		31,000 BTU/HR		52,000 BTU/HR		52,000 BTU/HR					

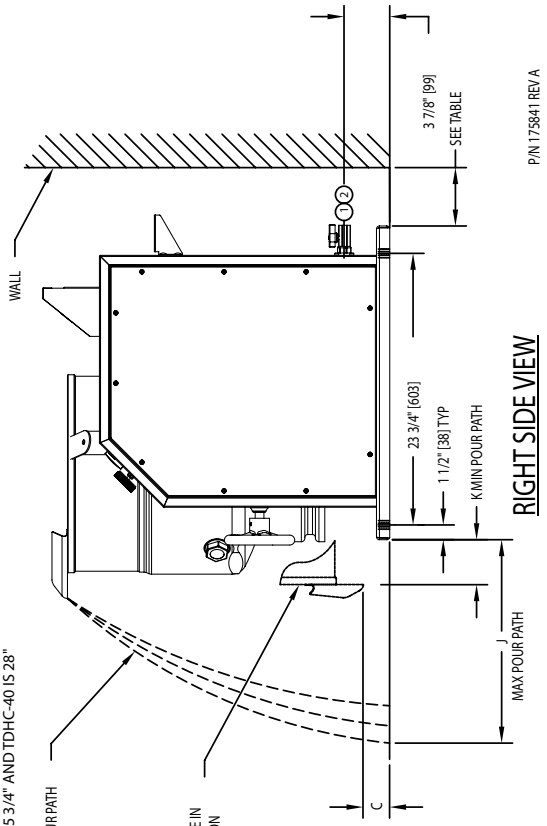
GAS OPERATING PRESSURE	NATURAL	PROPANE
	3.5" W.C.	10" W.C.
RECOMMENDED INCOMING GAS PRESSURE	5" W.C. MIN 14" W.C. MAX	12" W.C. MIN 14" W.C. MAX

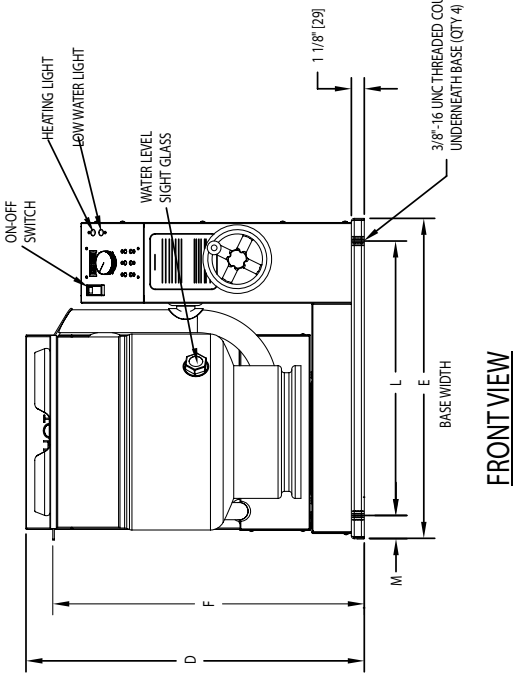
INSTALLATION CLEARANCES	
MINIMUM DISTANCE FROM COMBUSTIBLE WALLS	RECOMMENDED DISTANCE
LEFT SIDE - 1"	1"
RIGHT SIDE - 0"	12" FOR SERVICING
REAR - 1"	3" FOR FAUCET BRACKET

SERVICE CONNECTIONS AND NOTES:

1. GAS INLET: 1/2 NPT
2. ELECTRICAL SUPPLY: 1/2" WATER RESISTANT CONDUIT. REQUIRED: 120 VAC @ 1 AMP, 60 HZ
3. DIMENSIONS IN BRACKETS [ ] ARE MM.
4. MAXIMUM WIDTH - TDHC-20 IS 25 3/4" AND TDHC-40 IS 28"







P/N 175841 REV A

CLASSIC CONTROL

ADVANCED CONTROL

COOK2TEMP CONTROL

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Information known to be correct at time of creation. Please reference our website for the most updated product information and specifications.