

Groen Kettle Stainless Steel- 30 Gallon

Mfg: Groen

Model: PT 30

Stock No. 20.151

Serial No. 1959GM 592

Groen Kettle Stainless Steel- 30 Gallon. Model PT 30, S/N 1959GM 592. National Board No. 11014. MAWP: 25 psi @ 300 °F. Outlet: 1.25 in. outlet. Flip top lid. Dimensions: 24 in. dia. x 20 in. H.



PT



Description

Kettle shall be Groen Model PT (specify 20, 40, 60, 80, 100, 125 or 150 gallon) stainless steel, 2/3 jacketed unit operating from direct steam per Bulletin 1A as follows:

Construction

Kettle shall be of Type 304 stainless steel, with 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 1/4" perforated stainless steel strainer.

Cover

Cover furnished on 40-gallon and smaller units shall be hinged dome one-piece cover. 60 to 150 gallon units shall be

furnished with No. 51 counterbalanced actuator, designed to maintain the cover in an open or closed position.

Steam Pressure

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

Mounting

Unit shall be mounted on an all stainless steel pedestal base, with the outer circumference of the pedestal flanged down vertically to insure proper sealing to the floor or deck.

Installation

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

Options/Accessories

- Basket inserts (TRI-BC)
- Single pantry water fill faucet
- Double pantry water fill faucet
- Higher working pressure
- 3" tangent drawoff
- 1/8" perforated disc strainer
- 1/8" solid disc strainer
- 316 stainless steel interior
- Cold water jacket cooling
- Steam trap assemblies
- Kettle brush kit

Origin of Manufacture

Kettle shall be designed and manufactured in the United States.

Stainless Steel 2/3 Steam Jacketed Kettle

Pedestal Mounted Stationary Direct Steam 20 to 150 Gallon Capacities

Short Form

Groen Model PT (Specify gallons) stainless steel, 2/3 jacketed, direct steam unit, per Bulletin 1A. Solid one-piece welded construction with heavy duty reinforced bar rim. 2" sanitary tangent drawoff standard. 20 and 40 gallon units fitted with one-piece hinged dome cover, 60 to 150 gallon units fitted with No. 51 spring assisted cover. NSF listed, A.S.M.E. code constructed for 25 PSI. Unit mounted on all stainless steel pedestal with outer circumference flanged vertically to insure sealing to floor or deck. Steam trap assembly and direct steam source required. Made in U.S.A.



Applications

Wet Roasting Meats
Soups
Stews
Stocks
Poultry
Sauces
Pie Fillings
Vegetables
Pasta
Rice

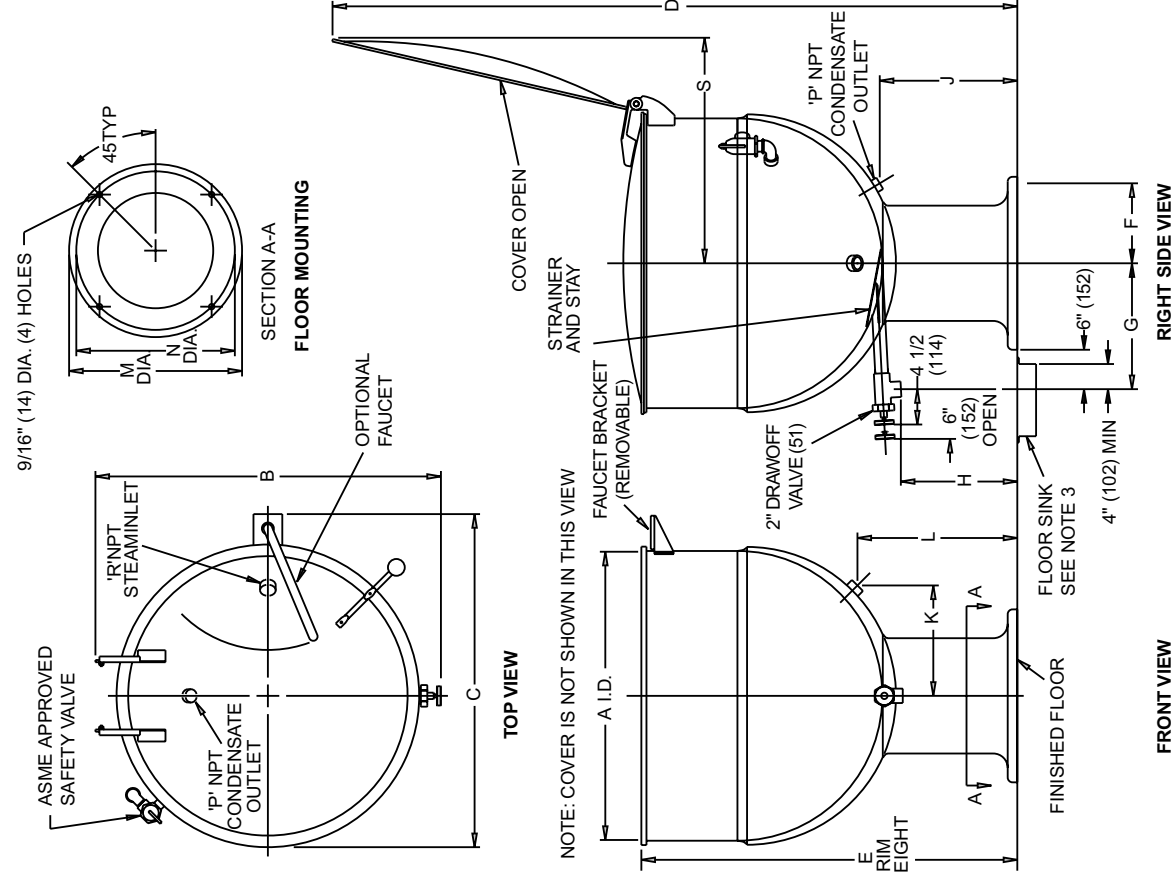
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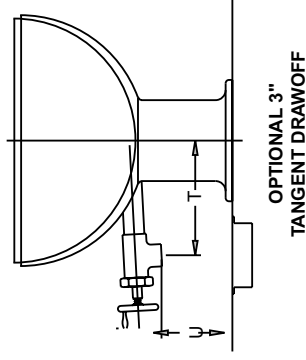


TABLE OF DIMENSIONS

GAL. CAP.	20		40		60		80		100		125		150	
	INCH	MM	INCH	MM	INCH	MM	INCH	MM	INCH	MM	INCH	MM	INCH	MM
A	20	504	26	660	30	762	32	813	36	914	38	965	42	1067
B	26 1/4	667	31 3/4	806	36	914	39	991	40	1016	42	1067	46	1168
C	22	559	28	711	32	813	34	864	38	965	40	1016	44 1/2	1130
D	59	1499	65	1651	67	1702	73	1854	77	1956	83	2108	86	2184
E	36	914	36	914	39	991	43	1092	44	1118	48	1219	48	1219
F	5 1/2	140	7	178	8	203	8	203	8	203	12	305	12	305
G	12	305	13 1/4	343	14 1/2	368	14 1/2	368	14 1/2	368	17 1/2	445	17 1/2	445
H	15 1/2	400	11 3/4	298	11 3/4	298	11 3/4	298	11 3/4	298	11 3/4	298	11 3/4	298
J	17	432	14	356	13 1/2	343	14	356	14	356	16	406	16 1/2	419
K	8	203	10 1/4	260	11 1/2	292	12 1/4	311	13 1/2	343	14 1/4	362	15 3/4	362
L	18 3/4	476	15 3/4	400	16 1/4	413	16 1/2	419	17 1/2	445	17 1/2	445	18	457
M	12	305	16	406	18	457	18	457	18	457	24	610	24	610
N	10 1/4	260	14 1/2	368	16 1/2	419	16 1/2	419	16 1/2	419	22 1/2	572	22 1/2	572
P	1/2	13	1/2	13	1/2	13	3/4	19	3/4	19	3/4	19	3/4	19
R	1/2	13	3/4	19	3/4	19	1	25	1	25	1	25	1	25
S	18	457	25	635	-	-	-	-	-	-	-	-	-	-
T	14	356	16	406	17	432	17	432	17	432	20	508	20	508
U	14 3/4	375	10 3/4	273	10 3/4	273	10 3/4	273	10 3/4	273	10 3/4	273	10 3/4	273



- NOTES:**
- MODEL #51 COUNTER BALANCED COVER FURNISHED ON KETTLES MEASURING 60 GALS. AND LARGER.
 - KETTLE MUST BE SECURELY ANCHORED TO THE FLOOR.
 - POSITION CENTER OF TANGENT DRAWWOFF SPOUT 4-5" OVER FLOOR SINK FOR PROPER OPERATION.
 - DIMENSIONS IN BRACKETS () ARE MM.



123000 Rev. A

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

PT

**Stainless Steel
 2/3 Steam Jacketed
 Kettle**



IAi

Revised 6/01