



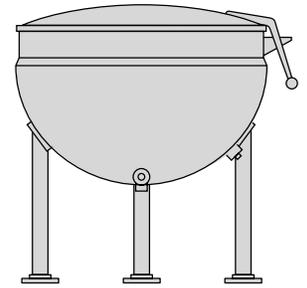
STEAM JACKETED KETTLES

DIRECT STEAM STATIONARY FLOOR KETTLE MODELS GT

Kettle shall be a Groen Model GT (Specify 40, 60, 80, 100, 125 or 150-gallon) stainless steel, full steam jacketed unit operating from direct steam.

Certifications:

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



AVAILABLE MODELS:

- GT-40 (40 GALLON)
- GT-60 (60 GALLON)
- GT-80 (80 GALLON)
- GT-100 (100 GALLON)
- GT-125 (125 GALLON)
- GT-150 (150 GALLON)

CONSTRUCTION: Kettle shall be of 18.8 type 304 stainless steel exterior with solid one-piece welded construction and 316 stainless steel interior. Unit shall be furnished with a heavy reinforced bar rim with a continuous seal weld on the underside to ensure maximum durability and sanitation. Unit provided with faucet bracket as 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: 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.

DRAWOFF: Kettle 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 shall be one piece stainless steel dome shaped cover, hinged and counterbalanced, with No. 51 spring assisted cover actuator.

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

MOUNTING: Kettle shall be mounted on 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 on other side for steam inlet size and number.

OPTIONS/ACCESSORIES:

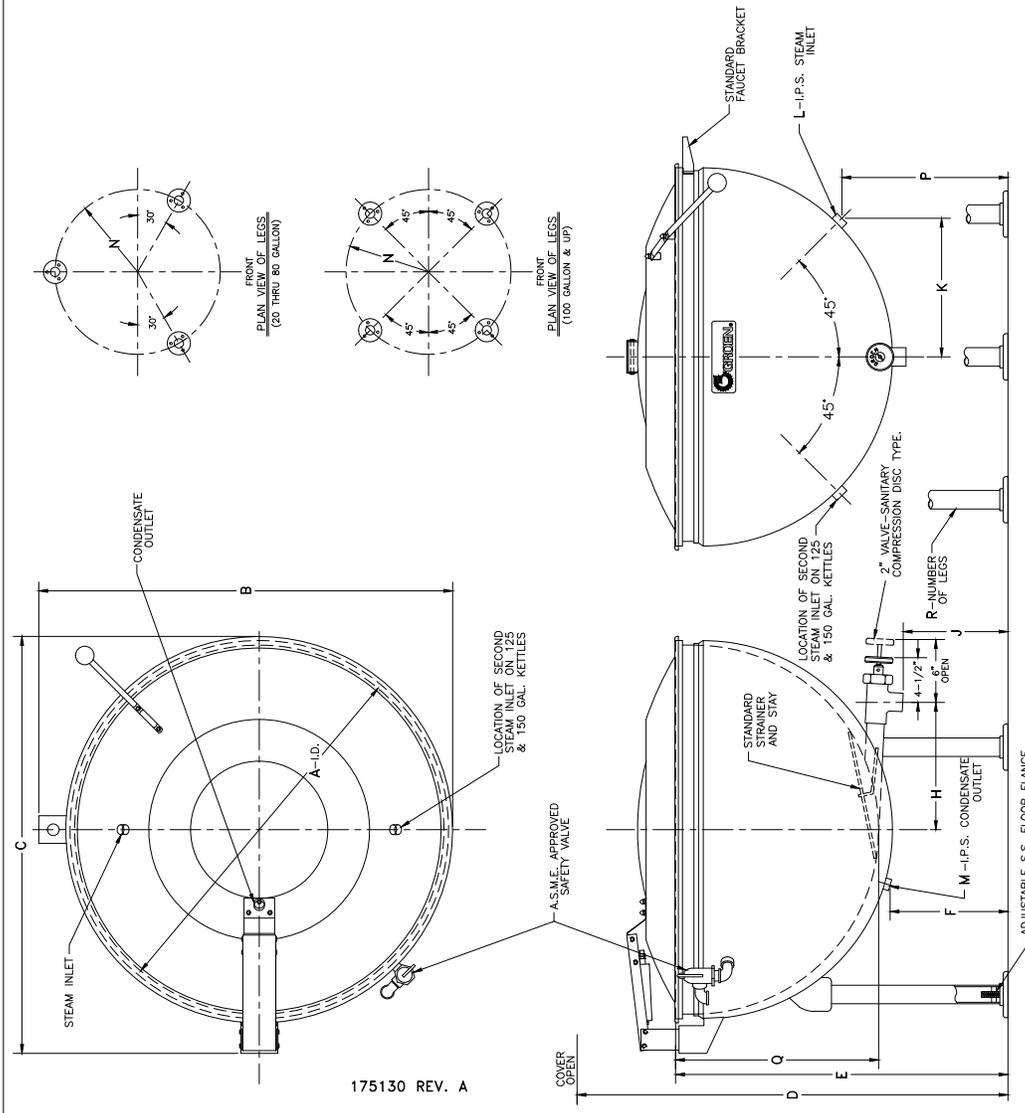
- Basket inserts
- Water fill faucets (single or double pantry)
- Higher working pressure
- 3" tangent drawoff valve
- 3" plug type drawoff valve
- Cold water cooling
- Steam trap assemblies
- Kettle brush kit

ADDITIONAL RESOURCES:

- [Request A Quote](#)
- [Sales Tools](#)
- [Find A Rep](#)

TABLE OF DIMENSIONS

CAP SIZES	40		60		80		100		125		150	
	IN	MM	IN	MM	IN	MM	IN	MM	IN	MM	IN	MM
A	32	813	36	915	40	1016	44	1118	48	1219	50	1270
B	36	915	40	1016	44	1118	48	1219	52	1321	54	1372
C	36	915	42	1067	46	1168	50	1270	54	1372	58	1462
D	65	1651	69	1753	73	1855	79	2007	84	2134	89	2261
E	36	915	36	915	36	915	39	991	41	1042	44	1118
F	17	430	17	430	17	430	17	430	17	430	16	406
G	8	203	8	203	8	203	8	203	8	203	8	203
H	14	356	15	381	16	406	17	430	18	455	19	481
J	15	381	16	406	17	430	18	455	19	481	20	508
K	12	305	13	330	14	355	15	381	16	406	17	430
L	1	25	1	25	1	25	1	25	1	25	1	25
M	3	76	3	76	3	76	3	76	3	76	3	76
N	14	356	15	381	16	406	17	430	18	455	19	481
P	20	508	21	533	22	559	23	584	24	609	25	635
Q	18	457	20	508	22	559	24	609	26	660	28	711
R	3	76	3	76	3	76	3	76	3	76	3	76



NOTES:

1. LEGS MUST BE SECURELY ANCHORED TO FLOOR.
2. MODEL 51 COUNTERBALANCED COVER (ILLUSTRATED) IS STANDARD ON 40 TO 150 GALLON SIZES.