Table Top Kettles model TDH

Stainless Steel
2/3 Steam Jacketed
Kettle

Table Top
Tilting
Self-Contained
Gas Heated
20 and 40-Quart Capacity

Short Form
Unit shall be a Groen Model TDH (Specify 20 or 40 quart) self-contained (Specify natural, propane butane or mixture) tilting, gas heated stainless steel steam jacketed kettle per Bulletin 143944, controls in gasketed compartment, with heavy reinforced rim with welded butterfly shaped pouring lip. Field reversible left or right hand tilt handle. NSF listed, ASME code constructed for 50 PSI maximum. Electronic spark ignition standard. 20 and 40 quart models to have 31,000 BTU/hr and 52,000 BTU/hr firing rate respectively. Requires 1/2" NPT gas line and 115 volt electric service. CSA (formerly AGA) and CGA Design Certified. Made In U.S.A.

Description
Kettle shall be a Groen Model TDH (specify 20 or 40 quart) stainless steel, self-contained, steam jacketed unit operating from a gas heated steam source contained within unit, per Bulletin 143944 as follows:

Construction
Kettle shall be of Type 304 stainless steel, one-piece welded construction. All exposed surfaces shall be stainless steel. All controls shall be contained in a gasketed enclosure. Unit shall be furnished with a heavy reinforced rim with a welded in butterfly shaped pouring lip for durability and pouring control. Right or left hand tilt handle. Faucet bracket is standard and mounted on rear of electrical control box.

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 (formerly AGA) & CGA 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 the CSA (formerly AGA).

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

Self-Contained Steam Source
Kettle shall have a gas-heated (natural and propane gases CSA certified; consult factory for butane or butane/propane mixture), self-contained steam source to provide kettle temperatures of 150° to approximately 295°. Unit shall be factory charged with water and rust inhibitors to ensure long life and minimum maintenance.

Controls
Controls shall include a thermostat, pressure gauge, gas regulator valve, heating indicator lamp, on/off switch, front mounted water sight glass and electronic spark ignition.

Safety Features
Kettle shall have safety tilt cut-off (cuts off heat when tilted to 12° and above), pressure relief valve, high limit pressure switch, and low water cut-off. Gas supply shuts off automatically when unit is tilted. 24V control system.

Performance/Features
Patented fin tube burner assembly delivers efficient combustion. The 20 quart unit shall have 31,000 BTU/hr firing rate and the 40 quart unit 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. Design shall make it possible for one person to easily tilt kettle, even when kettle is filled to capacity. Pouring height allows filling of 4" high pans on the table top. Tilt handle is field reversible for right or left hand tilt.

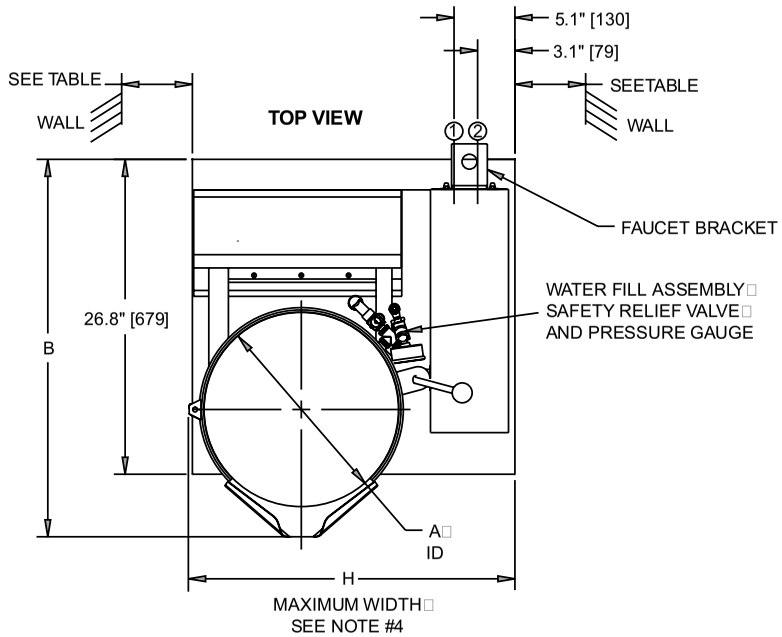
Installation
Specify natural, propane, butane or specific propane/butane mixture. Unit requires 1/2" NPT gas line connection and 115 volt electric supply for spark ignition. Remote steam source is not required.

Options/Accessories
- ☐ Basket insert
- ☐ Single water pantry faucet with swing spout
- ☐ Double water pantry faucet with swing spout
- ☐ Pre-rinse spray faucet with bracket
- ☐ Lift off cover
- ☐ Holder for lift-off cover
- ☐ Stand mounting (Model TS/9 stand available)
- ☐ 316 stainless steel interior
- ☐ Kettle brush kit
- ☐ Lip strainers
- ☐ Gallon etch marks

Origin Of Manufacture
Kettle shall be designed and manufactured in the United States.

Applications
Browning Meats
Vegetables
Soups
Sauces
Pasta
Rice
Pie Fillings
Gravies
Chili
Stews

1055 Mendell Davis Drive, Jackson, MS 39272
888-994-7636, unifiedbrands.net
Please reference our website for the most updated product information and specifications.



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

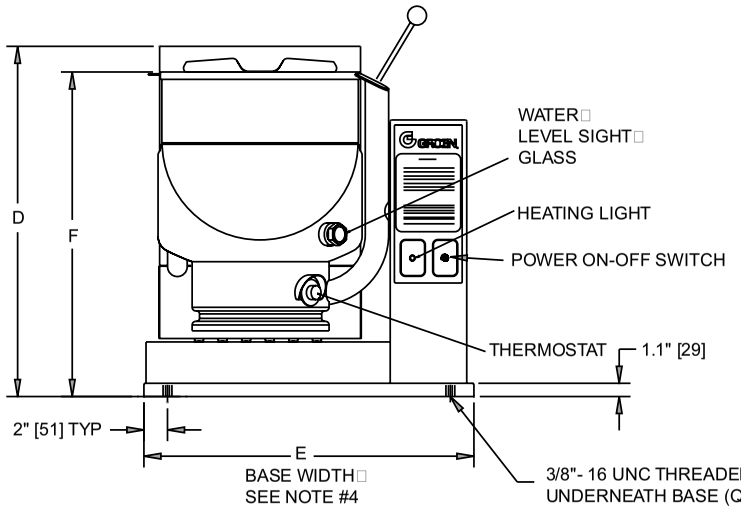
INSTALLATION CLEARANCES		
	MINIMUM DISTANCE FROM COMBUSTIBLE WALLS	RECOMMENDED DISTANCE
LEFT SIDE	1"	1"
RIGHT SIDE	0"	12" FOR SERVICING
REAR	1"	3" FOR FAUCET BRACKET

TABLE OF DIMENSIONS				
MODEL / DIM	TDH-20		TDH-40	
	INCHES	MM	INCHES	MM
A	14	356	16.5	419
B	30.3	768	31.9	810
C	5.5	140	1.6	54
D	25.3	641	29.5	749
E	24	610	28	711
F	23.1	605	27.6	701
H	25.6	650	28	711
J	18	406	20.1	514
K	4.3	109	3.5	95

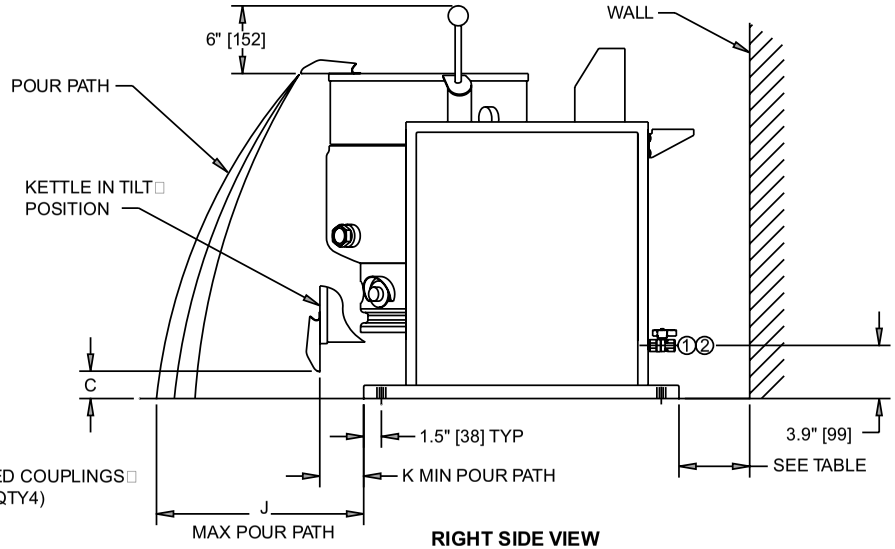
FIRING RATE	
TDH-20	TDH-40
31,000 BTU/HR	52,000 BTU/HR

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 - TDH-20 IS 25.75" AND TDH-40 IS 28"



FRONT VIEW



RIGHT SIDE VIEW

P/N 137835 REV A

Model TDH

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