

OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

This manual provides information for:

CART & TROUGH ***ASSEMBLY for*** ***BRAISING PAN UNITS***

· Stainless Steel



**THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE.
READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND
WARNINGS CONTAINED IN THIS MANUAL.**

NOTIFY CARRIER OF DAMAGE AT ONCE

It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Unified Brands suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.

Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications.

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IMPORTANT - READ FIRST - IMPORTANT

CAUTION: BE SURE ALL OPERATORS READ, UNDERSTAND AND FOLLOW THE OPERATING INSTRUCTIONS, CAUTIONS, AND SAFETY INSTRUCTIONS CONTAINED IN THIS MANUAL.

WARNING: THE EQUIPMENT AND SUPPORT STAND ARE INTENDED FOR USE IN COMMERCIAL HEATING, COOKING AND HOLDING OF WATER AND FOOD PRODUCTS, PER THE INSTRUCTIONS CONTAINED IN THIS AND THE BRAISING PAN OPERATOR MANUAL. ANY OTHER USE COULD RESULT IN SERIOUS PERSONAL INJURY OR DAMAGE TO THE EQUIPMENT AND WILL VOID WARRANTY.

WARNING: DO NOT STAND OR CLIMB ON THE STAND AT ANY TIME. DO NOT USE IT FOR STORAGE OR ANY OTHER PURPOSE FOR WHICH IT WAS NOT DESIGNED.

WARNING: EQUIPMENT MUST BE INSTALLED BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND AS NECESSARY, WITH GAS. IMPROPER INSTALLATION CAN RESULT IN INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT.

WARNING: AVOID ALL DIRECT CONTACT WITH HOT EQUIPMENT SURFACES. DIRECT SKIN CONTACT COULD RESULT IN SEVERE BURNS.

WARNING: AVOID ALL DIRECT CONTACT WITH HOT FOOD OR WATER IN KETTLES AND BRAISING PANS. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.

CAUTION: DO NOT OVER FILL UNITS WHEN COOKING, HOLDING OR CLEANING. KEEP LIQUIDS A MINIMUM OF 2-3" (5-8 CM) BELOW THE BODY RIM TO ALLOW CLEARANCE FOR STIRRING, BOILING AND SAFE PRODUCT TRANSFER.

WARNING: TAKE SPECIAL CARE TO AVOID CONTACT WITH HOT UNIT BODY OR HOT PRODUCT WHEN ADDING INGREDIENTS, STIRRING OR TRANSFERRING PRODUCT TO ANOTHER CONTAINER.

WARNING: WHEN TILTING KETTLE FOR PRODUCT TRANSFER:

- 1) WEAR PROTECTIVE OVEN MITT AND PROTECTIVE APRON.
- 2) USE CONTAINER DEEP ENOUGH TO CONTAIN AND MINIMIZE PRODUCT SPLASHING.
- 3) PLACE CONTAINER ON STABLE, FLAT SURFACE, AS CLOSE TO KETTLE AS POSSIBLE.
- 4) POUR SLOWLY, MAINTAIN CONTROL OF UNIT BODY AT ALL TIMES, AND RETURN IT TO THE UPRIGHT POSITION AFTER CONTAINER IS FILLED OR TRANSFER IS COMPLETE.
- 5) DO NOT OVER FILL CONTAINER(S). AVOID DIRECT SKIN CONTACT WITH HOT CONTAINER AND ITS CONTENTS.

IMPORTANT - READ FIRST - IMPORTANT

CAUTION: KEEP FLOORS IN FRONT OF WORK AREA CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID SLIPS OR FALLS.

WARNING: BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.

WARNING: KEEP WATER AND SOLUTIONS OUT OF CONTROLS AND ELECTRICAL EQUIPMENT. NEVER SPRAY OR HOSE SUPPORT HOUSING OR ELECTRICAL CONNECTIONS.

CAUTION: MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN. WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNINGS AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.

CAUTION: USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN OR AUTHORIZED GROEN DISTRIBUTORS CAN CAUSE OPERATOR INJURY AND DAMAGE TO THE EQUIPMENT, AND WILL VOID ALL WARRANTIES.

IMPORTANT: SERVICE PERFORMED BY OTHER THAN FACTORY AUTHORIZED PERSONNEL WILL VOID WARRANTIES.



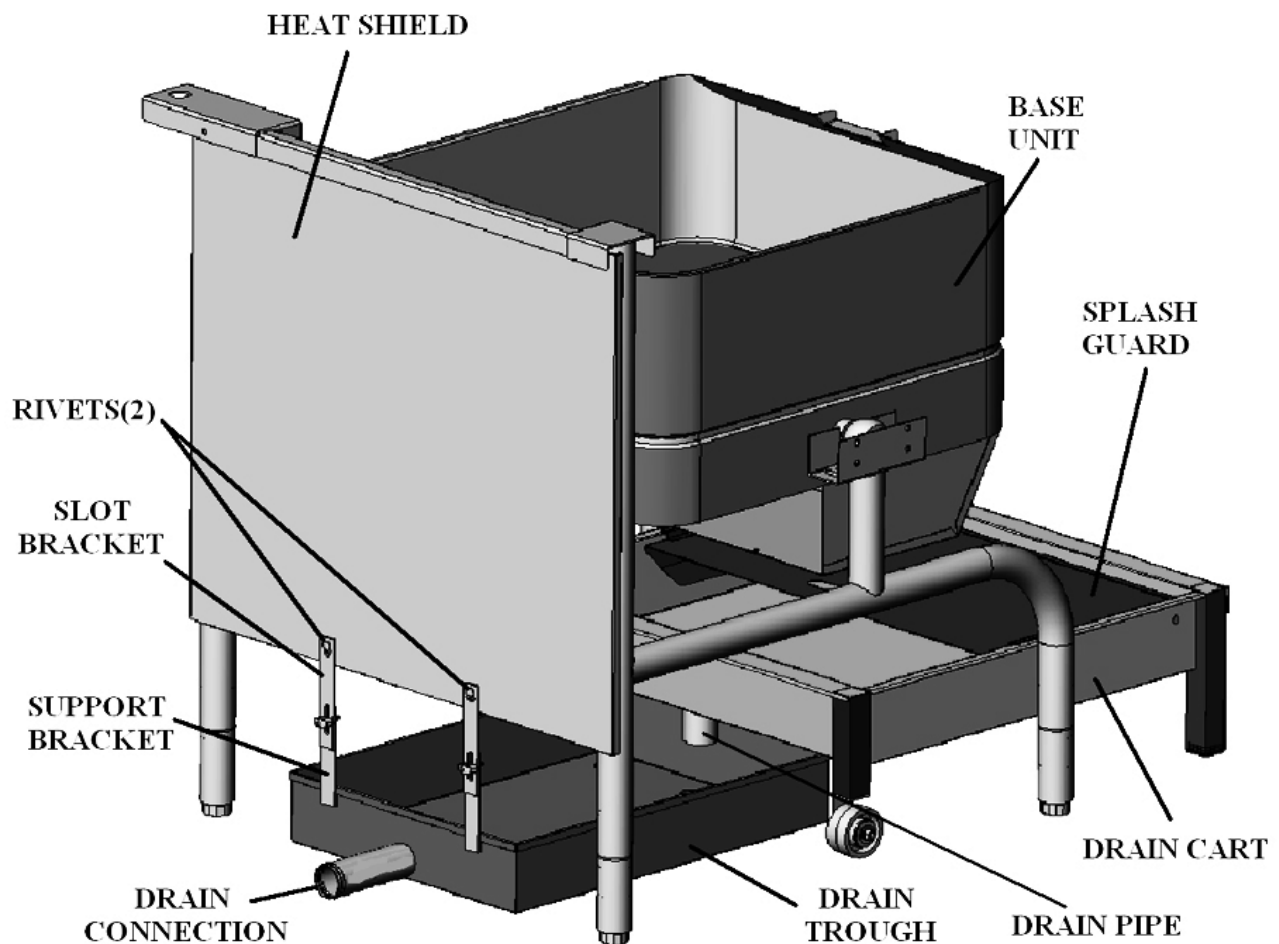
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Equipment Description

The drain cart is a versatile addition to any kitchen. When starting installation, lift the unit straight up. It simplifies transfer of contents to containers and makes cleaning faster and easier. The drain cart consists of 3 major elements:

1. A removable drain trough with a drain hose connection to make cleaning and water drainage easier.
2. A unique movable drain cart, which accepts drainage directly into the trough.
3. A removable splash guard which provides a flat surface when closed.



Inspection & Unpacking

CAUTION
SHIPPING STRAPS ARE UNDER TENSION
AND CAN SNAP BACK WHEN CUT.

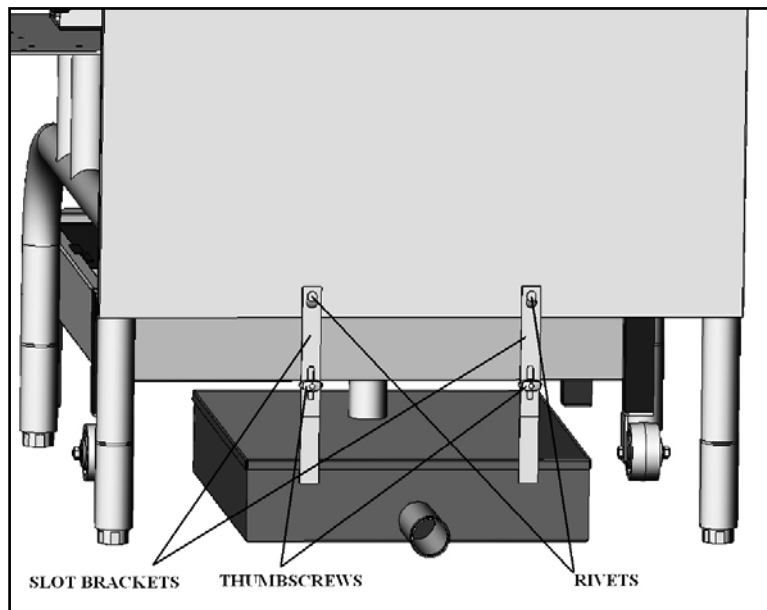
The drain cart will be delivered in a heavy shipping carton attached to a skid. On receipt, inspect the carton carefully for exterior damage. Report any damage or incorrect shipment to the carrier.

Carefully cut the straps around the carton and detach the sides of the carton from the skid. Pull the carton up off the unit. Be careful to avoid personal injury or equipment damage from staples which might be left in the carton walls.

When starting installation, lift the unit straight up off the carton. **Check packing materials to make sure loose parts are not discarded.**

- a) Remove the stand and drain cart (if any) components from packaging.
- b) Align the drain trough with the rivets positioned on the back of the stand. Center the drain cart between the legs of the stand and slide it accordingly as to capture the contents poured during tilting. Make sure the drain pipe is positioned over the drain trough.
- c) Slide the slot brackets over the rivets and adjust the height using the thumbscrews. Make sure to tighten thumbscrews down once the height has been set. See Fig. 1.

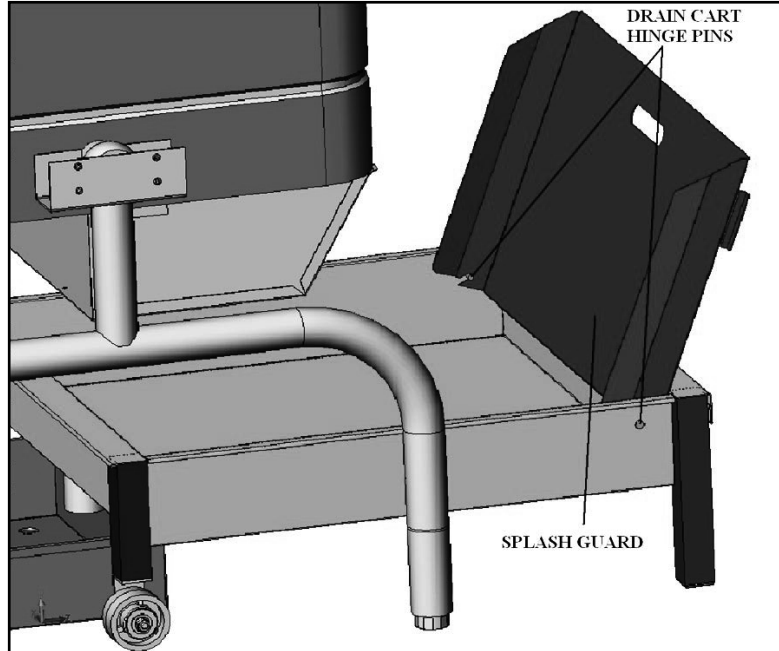
FIG. 1



Inspection & Unpacking

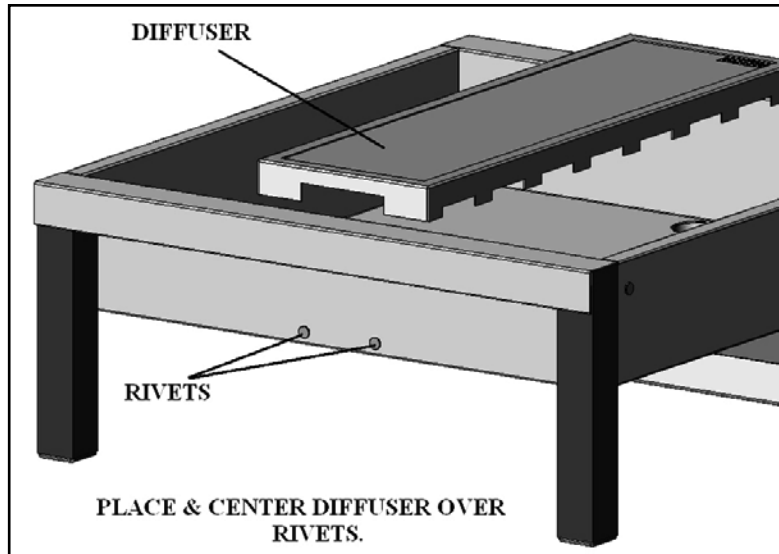
- d) Fit the splash guard onto the drain cart hinge pins. See Fig. 2.

FIG. 2



- e) Position diffuser in the drain cart making sure it clears the drain. Using the rivets as a guide, center diffuser over the rivets as shown below. See Fig. 3. (splash guard not shown)

FIG. 3

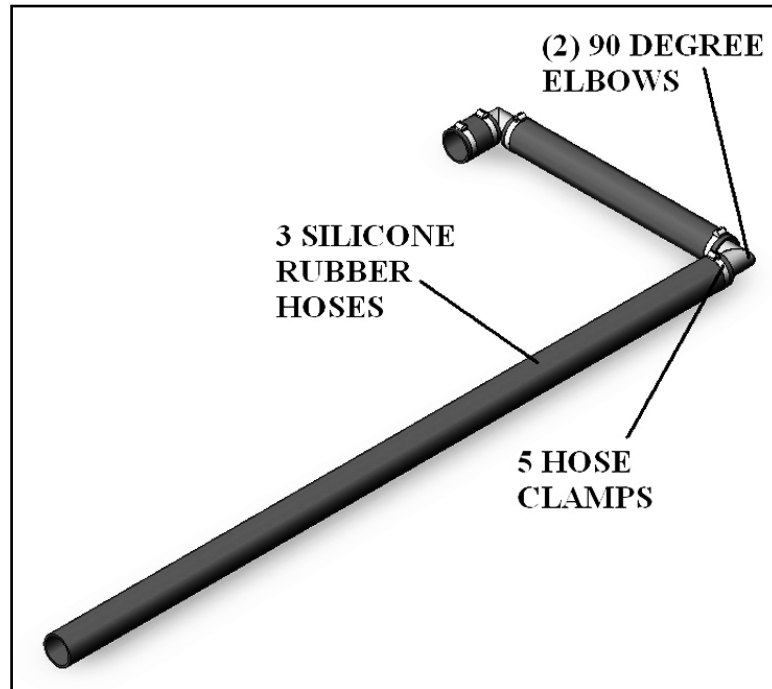


- f) Extend the drain line to the nearest floor sink or drain. Refer to local plumbing codes for drain line connections. A 90 degree elbow is recommended. Proceed with installation of the kettle or braising pan as described in its Operator Manual.

Installation & Assembly of Rear Hose Drain Kit

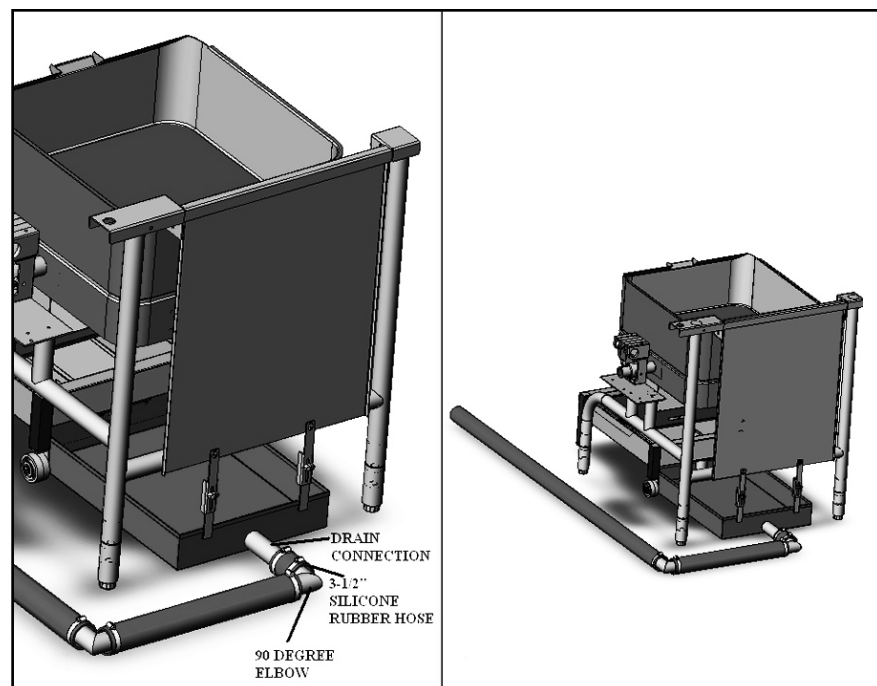
In order to supply drainage to the front of the base unit, a rear hose drain kit has been provided. The rear hose drain kit components are shown in Fig 4 & 5.

FIG. 4



Once assembled as shown above, tighten the hose clamps around the edges of the 90 degree elbows. Position the opening of the 3-1/2" hose over the drain connection on the drain trough. Tighten and secure clamp around the hose and the drain connection as shown below.

FIG. 5



NOTES AND WORKSHEET

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