



OPEI

MODE

*Stainless
Cabinet
Power
Electric*



FPC
DOMESTIC
ber 121028



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

WARNING
**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND
LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**



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CAUTION: STAND AWAY FROM THE HOT FOOD OR WATER WHILE TILTING THE PAN TO EMPTY IT.

WARNING: DO NOT HEAT AN EMPTY PAN FOR MORE THAN FIVE MINUTES AT A SETTING HIGHER THAN 300°F.

WARNING: AVOID ANY EXPOSURE TO THE STEAM ESCAPING FROM THE COVER VENT. DIRECT CONTACT COULD RESULT IN SEVERE BURNS

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 THE BRAISING PAN. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.

WARNING: IF THE PAN CONTAINS ITEMS IN SAUCE OR MELTED FAT, THEY COULD SLIDE FORWARD SUDDENLY DURING TILTING AND CAUSE THE HOT LIQUID TO SPLASH OUT.

WARNING: USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN OR ITS AUTHORIZED DISTRIBUTORS VOIDS ALL WARRANTIES AND MAY CAUSE BODILY INJURY AND/OR EQUIPMENT DAMAGE.

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

WARNING: ALWAYS TURN OFF ELECTRIC POWER BEFORE WORKING ON INTERNAL COMPONENTS.

WARNING: BEFORE ANY CLEANING OPERATION, TURN THE THERMOSTAT TO "OFF" TO CUT OFF POWER TO THE HEATING ELEMENTS. BEFORE CLEANING ANY PART OTHER THAN THE INSIDE OF THE PAN, DISCONNECT THE ELECTRICAL SUPPLY AT THE CIRCUIT BREAKER OR FUSE BOX.

WARNING: AVOID CONTACT WITH CLEANERS IN ACCORDANCE WITH SUPPLIER AND MANUFACTURER RECOMMENDATIONS. MANY CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. READ WARNINGS AND FOLLOW DIRECTIONS ON THE CLEANER LABEL.

CAUTION: NEVER LEAVE A CHLORINE SANITIZER IN CONTACT WITH STAINLESS STEEL FOR LONGER THAN 30 MINUTES. LONGER CONTACT CAN CAUSE CORROSION.

WARNING: DO NOT USE ANY FUSE WITH A HIGHER AMP RATING THAN THE RATING SPECIFIED FOR THAT CIRCUIT.

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Construct duty stain has a poli pouring lip The cooki plate fitter elements. The elements are positioned to ensure uniform heat transfer over the cooking surface.

The pan is mounted on a double-door cabinet with friction latches. The cabinet exterior is polished to a **m** Four finish, and accented on the front with a color strip. A removable pan support is provided as standard equipment.

An electrically powered mechanism tilts the pan forward. A three position switch on the front of the control console gives the operator positive, smooth-acting control of pan body tilt.

Heating elements and other electrical components are enclosed for safety. The

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to maintain either the opened or closed position. The cover opens to the back. It is hinged to the frame, moving independently of the pan body.

CFPC/2 models are distinguished from CFPC models by having the control console on the pan's right rather than left, a cabinet frame which is constructed entirely of stainless steel, by slightly different dimensions, and a hand crank override on the tilting mechanism.

The following models and options are available:

Optional Equipment (Either Model)

1. Fill faucet with swing spout
2. Model REJ Steamer Insert
3. Pouring Lip Strainer

PAN DIMENSIONS

Model	Left-to-Right		Front-to-Back		Depth	
CFPC-3	31 inches	787 mm	24 inches	610 mm	7 - 9 in.	178 - 229 mm
CFPC-4	41 inches	1041 mm	24 inches	610 mm	7 - 9 in.	178 - 229 mm
CFPC/2-3	30¾ inches	781 mm	25 inches	635 mm	7 - 9 in.	178 - 229 mm
CFPC/2-4	41 inches	1051 mm	25 inches	635 mm	7 - 9 in.	178 - 229 mm

ELECTRICAL SPECIFICATIONS - ALL FOR 60 Hz

Models	CFPC-3 or CFPC/2-3	CFPC-4 or CFPC/2-4
208 Volt One Phase Three Phase	11.5 KW 55 AMP 32AMP	14.5 KW 69 AMP 40 AMP
240 Volt One Phase Three Phase	12 KW 50 AMP 31AMP	15 KW 63 AMP 38 AMP
480 Volt Three Phase	12 KW 15 AMP	15 KW 18 AMP

Tilting Motor for all models is 120 Volts, one phase, 6 AMP

The unit is wrapped in a heavy cover, and a receipt, in any applicable shipment.

When installing, assist in removing and away from the skid, and push cover as follows: model number, date of year, future reference. Space for these entries is provided at the top of the Service Log in this manual.

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TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.



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1. Set the unit in place and level it by turning the adjustable feet. Make sure the pan body is at its lowest position and check levelness by placing a spirit level on the bottom of the pan. The unit must be level to avoid uneven cooking across the pan.
2. Bolt the rear legs to the floor.
3. At the electrical service entrance in the bottom of the control box, make a

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specified on the electrical plate attached to the equipment. Observe local codes and/or the National Electrical Code in accordance with ANSI/NFPA 70 — latest edition.

5. Any mechanical or electrical change must be approved by the Groen Food Service Engineering Department.

Initial Start-Up

Now that the Braising Pan has been installed, you should test it to ensure that it is operating correctly.

1. Remove all literature and packing materials from the interior and exterior of the unit.
2. Turn on the electrical power to the unit.
3. Put enough water into the pan to cover its bottom to a depth of $\frac{1}{4}$ " to $\frac{1}{2}$ ". With the tilt mechanism still lowered all the way back to the horizontal position, note how the water covers the pan bottom. This is a good method to confirm that the unit is properly leveled.
4. Set the thermostat to 235°F. The heating indicator light should come on to indicate that the pan is heating. Heating should continue until the water boils.

5. To shut the unit down, turn the thermostat dial to "OFF."

**CAUTION
STAND AWAY FROM THE HOT WATER
WHILE TILTING THE PAN TO EMPTY IT.**

6. Position a container for the pour-off and press down on the power tilt switch so that the water pours out. This will confirm that the pan body can be tilted from horizontal to vertical. Pull the switch up to lower the pan.

If the unit functions as described above, it is ready for use. If it does not, call your local Groen Authorized Service Agent.

Operator thermostat located on electric pan's open switch is Press the lower it.

A. Start

1. Set thermostat on and off, it indicates that the pan is being held at the set temperature. Once in each of these cycles you may hear the contactors in the control box make a clicking sound. This is normal.
2. For best results when braising or frying, preheat the pan before putting in any food. For an even temperature across the pan, preheat at a setting of **300°F or less** for 15 minutes, or through several on/off cycles of the thermostat.



WARNING
DO NOT HEAT AN EMPTY PAN FOR MORE THAN FIVE MINUTES AT SETTINGS ABOVE 300°F. DAMAGE TO THE PAN COULD RESULT.

AVOID CONTACT WITH PAN SURFACES. SEVERE BURNS CAN RESULT.

B. Cooking

1. To simmer or slowly heat an item, set the dial at about 210°F or lower. Put the cover down to keep moisture loss at a minimum, or leave it up to help dry the product. Set the thermostat higher to cook or drive moisture off faster. The thermostat may be adjusted to any setting in its range to cook exactly as you wish.
2. Leave the cover vent open to allow excess steam to escape. For longer simmering, you may wish to close the vent.

STEAM VENT. PULL IN

the plastic handle of vent cover and lift it slightly while moving it quickly to either side. Standing at one side of the pan to avoid the steam that will be released, grasp the nearest corner of the cover handle and raise the cover. The cover will stay in the open position until you put it down.



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

AVOID ALL DIRECT CONTACT WITH HOT FOOD OR WATER IN THE BRAISING PAN. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.

IF THE PAN CONTAINS ITEMS IN SAUCE OR MELTED FAT, THEY COULD SLIDE FORWARD SUDDENLY DURING TILTING AND CAUSE THE HOT LIQUID TO SPLASH OUT.

C. To Tilt Pan

1. First, **raise the cover.**
2. Push the power tilt switch down to raise the pan, or up to lower it. The spring-loaded switch will return to the OFF (middle) position when released.
3. Model CFPC/2 only:

If the power tilt mechanism stops working and the actions recommended in the

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INSTRUCTIONS.

Sequence of Operation

The following "action-reaction" outline is provided to help you understand how the braising pan actually functions.

When you start up the pan by turning the thermostat from "OFF" to a desired temperature, the thermostat switch closes. This causes the contactors to close, and allows power to flow to the heating elements and the indicator light.

When the pan temperature reaches the value set on the thermostat dial, the thermostat switch opens and causes the contactors to open. This stops the flow of power to the heating elements and the indicator light.

As soon as the thermostat senses that the pan is cooling below the set temperature, the thermostat closes, the contactors close, and the heaters and indicator light come on again.

This on and off cycle continues, maintaining the pan at the set temperature. This is why the indicator light on and off cycling is seen during normal operation.

If the pan temperature exceeds 425°F for any reason, a high-limit thermostat shuts off the power until the pan cools. At that point, the thermostat automatically resets to permit normal operation to start again.

Turning the thermostat to "OFF" shuts down all control and heating circuits.

The thermostat controls heating by alternating between feeding full power and completely cutting power off. The pan heats as fast as it

can until it reaches the set temperature, no matter what that temperature is. Turning the thermostat to a higher setting will cause heating to continue *longer*, until the pan reaches a higher temperature, but it cannot make the pan heat any *faster*.

The power tilt switch controls a reversible motor that drives a ball screw mechanism. When the switch is held in the lowered position, the mechanism raises the pan body. The body rests on a trunnion near the front corners, so it tilts forward until the switch is released or the body reaches its vertical limit.

If the tilting motor gets too hot during operation, an overheat protection switch will open and stop the motor. When the motor has cooled sufficiently, the switch will automatically reset and permit tilting to begin again.

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- e. X
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WARNING
BEFORE ANY CLEANING OPERATION, TURN THERMOSTAT DIAL TO "OFF" TO CUT ANY POWER TO THE HEATING ELEMENTS. BEFORE CLEANING ANY PART OTHER THAN THE INSIDE OF THE PAN, DISCONNECT ELECTRICAL SUPPLY AT CIRCUIT BREAKER OR FUSE BOX.

- a. Clean all food-contact surfaces soon after use. It is best to clean the pan before it has completely cooled. If the unit is in continuous use, completely clean and sanitize both the inside and outside at least once every 12 hours.



Scrapers or steel wool can harm the pan surface.

CAUTION

KEEP WATER AND SOLUTIONS OUT OF CONTROLS AND ELECTRICAL EQUIPMENT. DO NOT SPRAY OR HOSE THE CONTROL BOX OR OTHER ELECTRICAL CONNECTIONS. THEY ARE NOT WATER-PROOF.

- b. To remove any large amount of food left in the pan, tilt the pan all the way up and flush it with lukewarm water. Do not damage the surface of the pan by scraping it with a metal tool.
- c. Following the supplier's directions, make up a warm solution of the cleaner. Carefully wash the inside and outside of the pan body with the cleaning solution.



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. READ THE WARNINGS AND CAREFULLY FOLLOW THE DIRECTIONS ON THE CLEANER LABEL.

- d. Use a cloth moistened with cleaning solution to clean controls, the control console, and electric conduit.
- e. Rinse the pan very well with lukewarm water, and drain it completely.

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- f. As cleaning may check coverage for moisture parts the
- g. To equipment placed with was in the heat gritty
- h. The outside of the unit may be polished with a recognized stainless steel cleaner such as Zepper from the Zep Manufacturing Company.
- i. When the equipment needs to be sanitized, use a sanitizing solution equivalent to one that supplies 100 parts per million available chlorine. Get advice about the best sanitizing agent from your supplier of sanitizing products.
- j. It is recommended that the unit be sanitized just before use. Follow the directions of the sanitizer supplier.
- k. About once a week (more often if the water is very hard), use a heavy duty cleaner to remove any mineral deposits or film left by hard water or foods. Follow the supplier's directions very carefully, and rinse the unit off thoroughly as soon as cleaning is finished.
- l. If especially difficult cleaning problems persist, contact your cleaning product supplier for help. The supplier has a trained technical staff with laboratory facilities to serve you.

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CORROSION**

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Maintenance

WARNING
USE OF REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES. SERVICE PERFORMED BY OTHER THAN FACTORY-AUTHORIZED PERSONNEL WILL VOID ALL WARRANTIES.

Your Braising Pan is designed to require minimum maintenance, but certain parts may require replacement after prolonged use. After installation, no user adjustment should be necessary. If a service need arises, only authorized personnel should perform the work.



WARNING
ELECTRICAL POWER MUST BE SHUT OFF BEFORE ANY WORK IS PERFORMED ON INTERNAL COMPONENTS.

Service personnel should check the unit at least once a year. This should include inspecting electrical wires and connections and cleaning inside of the control console. A Maintenance and Service Log is provided at the rear of this manual. Each time work is performed, enter the date on which it was done, what was done, and who did it.

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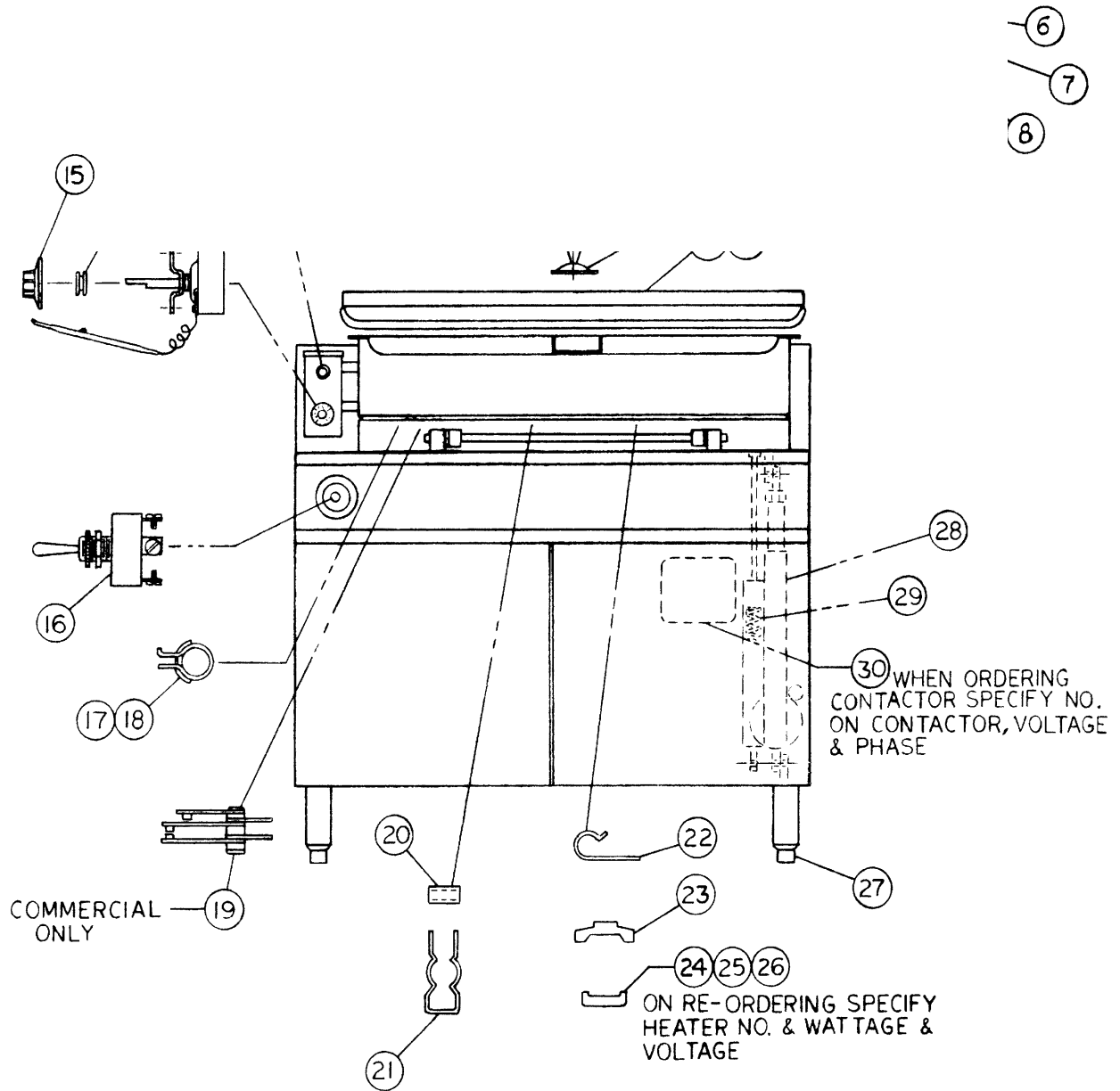
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		Y indicates items which must be performed by an authorized technician.
Pan will not heat, but indicator light comes on.	Auth Service Rep Only	a. Heating elements for short circuit.Y
Pan will not heat, and indicator light will not light	User	a. That power supply is on. b. Fuses, accessible by removing caps on the side of the control box. REPLACE A BLOWN FUSE ONLY WITH A FUSE OF THE SAME AMP RATING.
	Auth Service Rep Only	c. For loose or broken wire.Y d. Thermostat functioning, by listening for a click when the switch opens or closes.Y e. Contactor functioning.Y
Pan continues to heat after it reaches desired temperature	User	a. Thermostat dial setting.
	Auth Service Rep Only	b. Thermostat functioning, by listening for a click when the switch opens or closes.Y c. Thermostat calibration.Y d. Contactor, to determine if it is de-energized.Y
Pan does not reach desired temperature.	User	a. Thermostat dial setting.
	Auth Service Rep Only	b. Heating elements for ground short or open (burned out) element.Y c. Thermostat functioning, by listening for a click when the switch opens or closes.Y d. Thermostat calibration.Y e. Contactor functioning.Y
Rapid clicking noise (chattering)	Auth Service Rep Only	a. For low voltage.Y b. Contactor for dirt or corrosion on the contacts.Y
Uneven cooking due to "hot spots."	User	a. That the pan body is level
Uneven cooking due to "cold spots."	Auth Service Rep Only	a. For open (burned out) heating element.Y
Pan will not tilt	User	a. That electrical power supply is on. b. For overheated actuator motor. Wait 15 minutes or less for motor to cool, then operate the power tilt. (For instructions on manual operation see Page 7.
	Auth Service Rep Only	c. For burned out capacitor or motor.Y

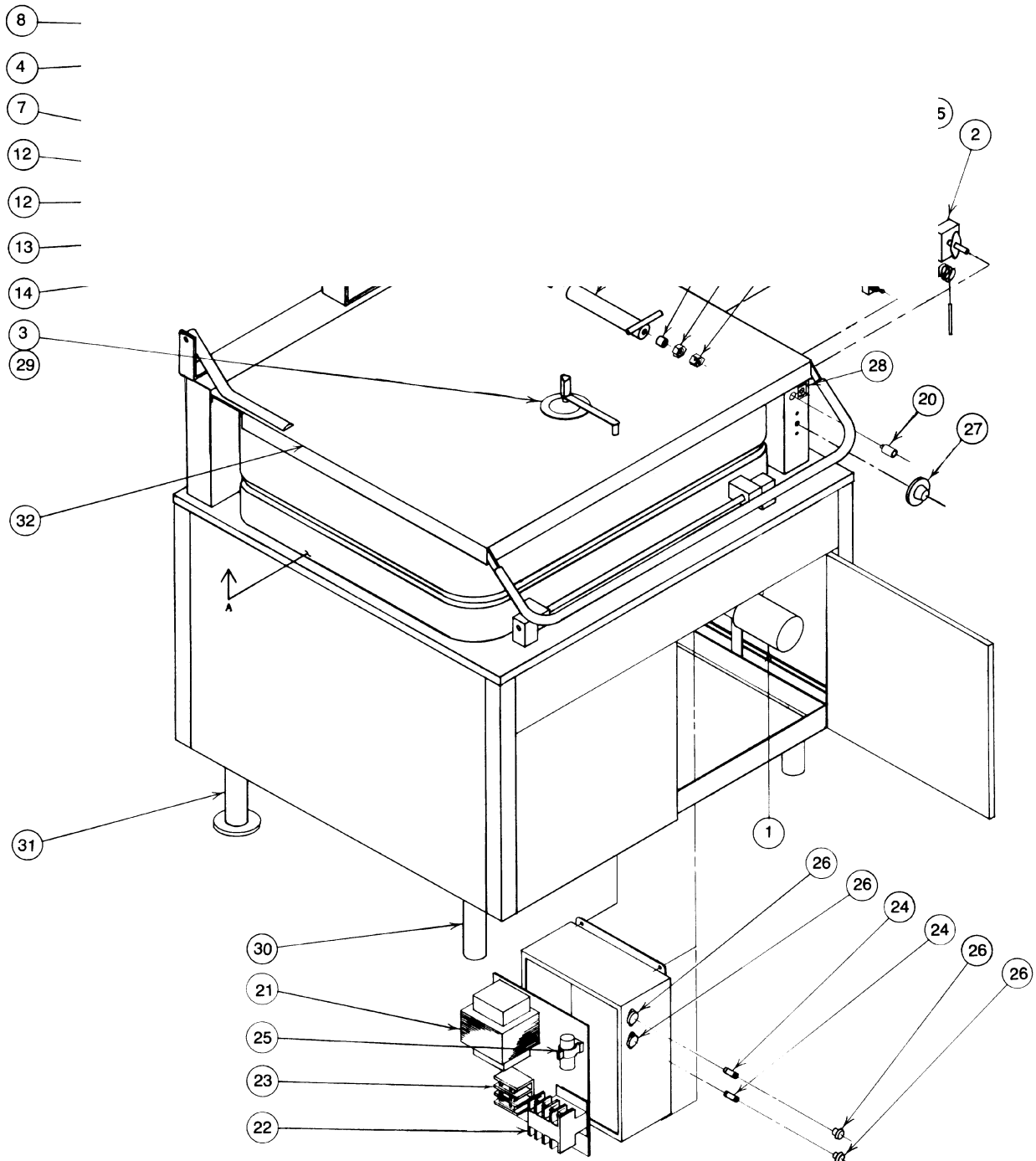
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CFPC

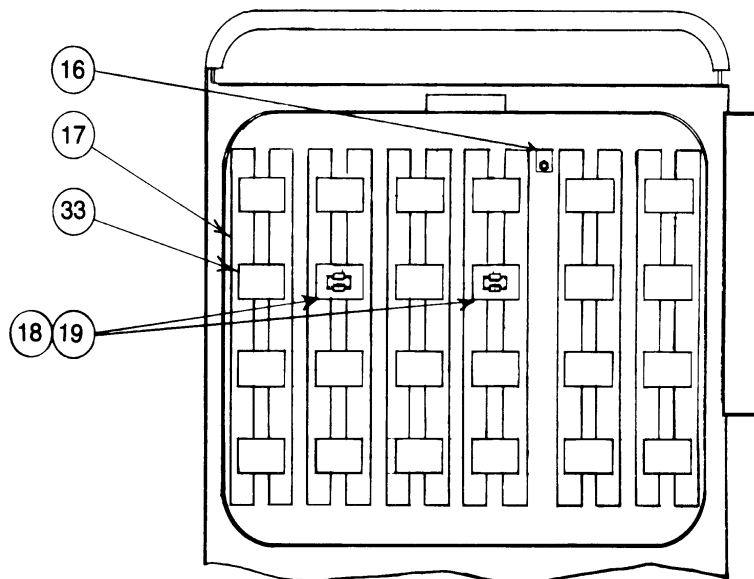
Key		Part No.	
1	Cover		009966
2	Cover		012840
3	Cover		012606
4	Space		012852
5	Knob,		009968
6	Nut, C		012844
7	Arm fc		012842
8	Space		012843
9	Actual		012908
10	Spring, High Pressure	012533	27 Foot, Bullet 013275
11	Rod Assembly, Spring	012524	28 Actuator, Tilting, for CFPC-3 002655
12	Indicator Light Assembly	016028	Actuator, Vertical Tilting, for CFPC-4 N/A
13	Thermostat, Adjustable	012838	Actuator Horizontal Tilt for CFPC-4 N/A
14	Grommet, Rubber	001518	29 Spring, booster for 9" deep CFPC-4 003267
15	Knob, Thermostat	003908	30 Contactor (See Note)
16	Switch, Momentary Toggle	002664	31 Transformer (Not Shown) 012827
17	Clamp, Hose, for Three Phase	009967	

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CONTROL BOX IS LOCATED ON RIGHT WALL INSIDE THE MAIN CABINET.

Key		Part No.		
1	Actual		012606	
2	Therm		012852	
3	Vent /		002986	
4	Body,	t	051469	
5	Brack		054762	
6	Housi		006950	
7	Pin As		054761	
8	Pin, A		002577	
9	Space		003982	
10	Ring, External Retaining (not shown)	012529	25 Capacitor 18 : F	050384
11	Spring, High Pressure	012533	26 Fuse holder	002944
12	Nut, Hex Jam ½ - 13	012538	27 Knob, Thermostat	003908
13	Spacer, Rear	012814	28 Label, Raise - Lower	051471
14	Washer, Plain	005598	29 Knob, Plastic	002408
15	Switch, Momentary Toggle	002664	30 Bullet Leg Assembly	003597
16	Thermostat, High Limit	012840	31 Flanged Base Leg Assembly	003598
17	Heater, Strip, 208 Volt	012842	32 Cover & Handle Assembly, 3-Pan	048789
	Heater, Strip, 240-380 Volt	012843	Cover & Handle Assembly, 4-an	046450
	Heater, Strip, 480 Volt	012908	33 Clamp, Heater Strip	012844



(Underside View of Pan Body)

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For certain models
power supply.

Size 3, 208 V

If one of these
Phase Conversion

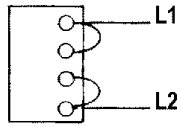
3 phase

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**FOR SINGLE PHASE USE
CHANGE WIRING WITH
JUMPERS AS SHOWN.**

READ INSTALLATION INSTRUCTIONS

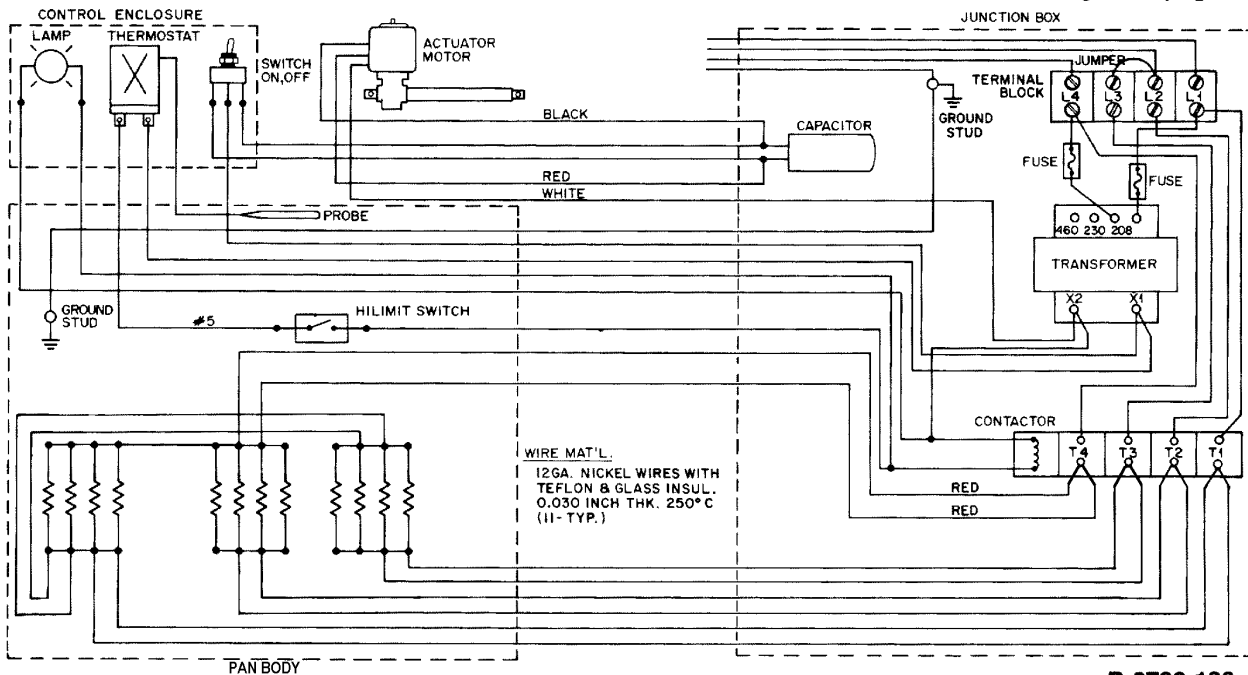
**FOR SUPPLY CONNECTION USE SEE TABLE GA.
COPPER WIRE ONLY - RATED AT LEAST 200°C**



208V 14.25 KW #6	230V 15 KW #6	240V 15 KW #6
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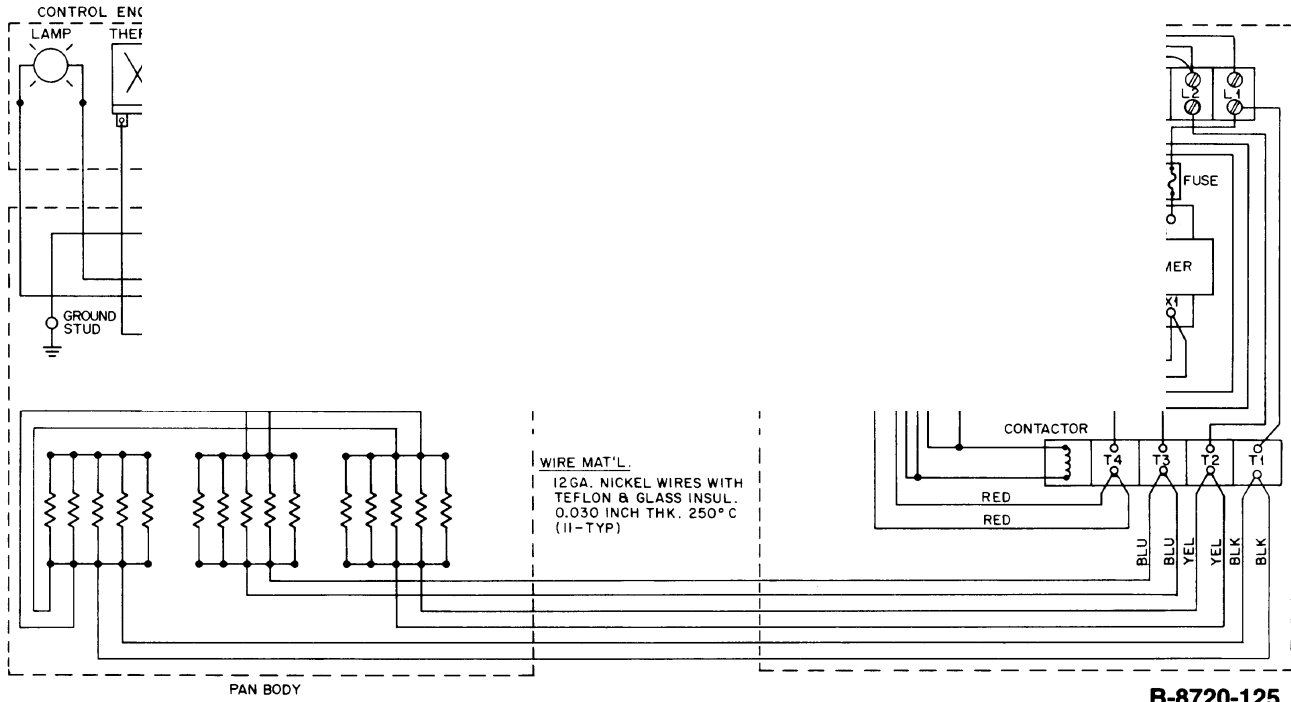
Note: See Figure 1, page 14



B-8720-126

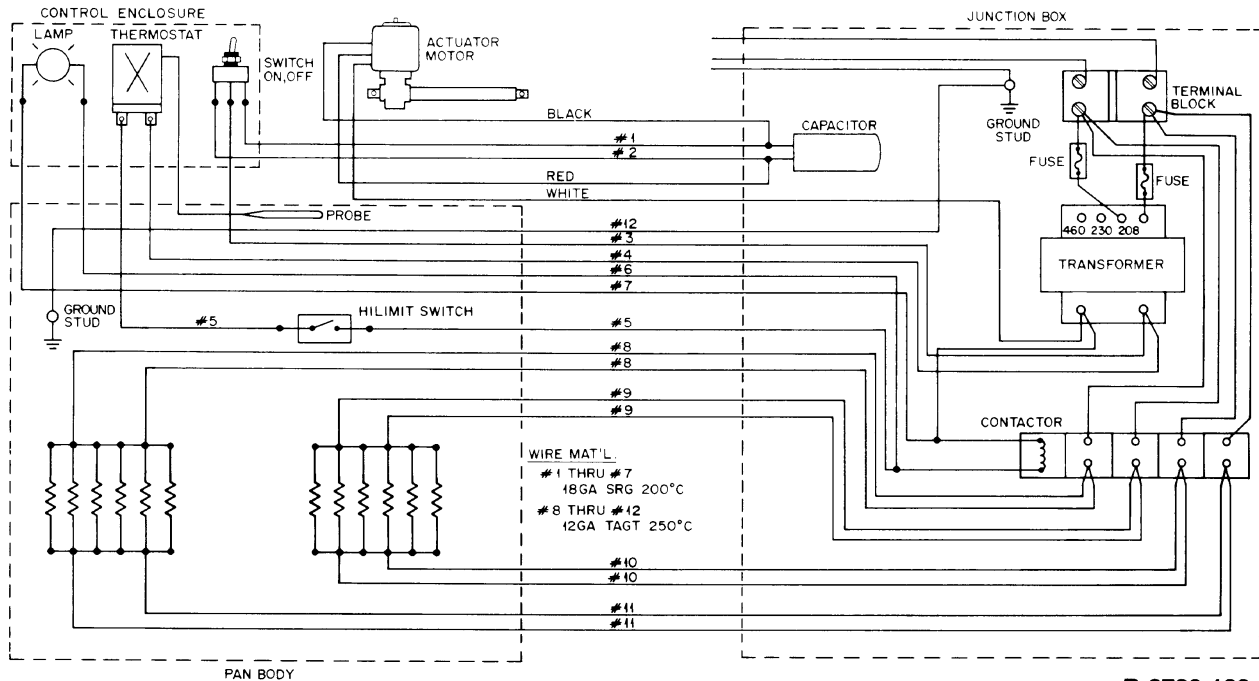
NOTES:
14.25 KW AT 208 V
15 KW AT 230 / 240V
FOR SINGLE PHASE CONNECTION
SEE LABEL OR DWG No. a-9010-7

**CFPC/2-3, 208 and 240V, 1 and 3 PH
manufactured after January 1, 1985**



NOTES:
14.25KW AT 208V
12 KW AT 230 / 240V
FOR SINGLE PHASE CONNECTION
SEE LABEL OR DWG NO. A-9010-7.

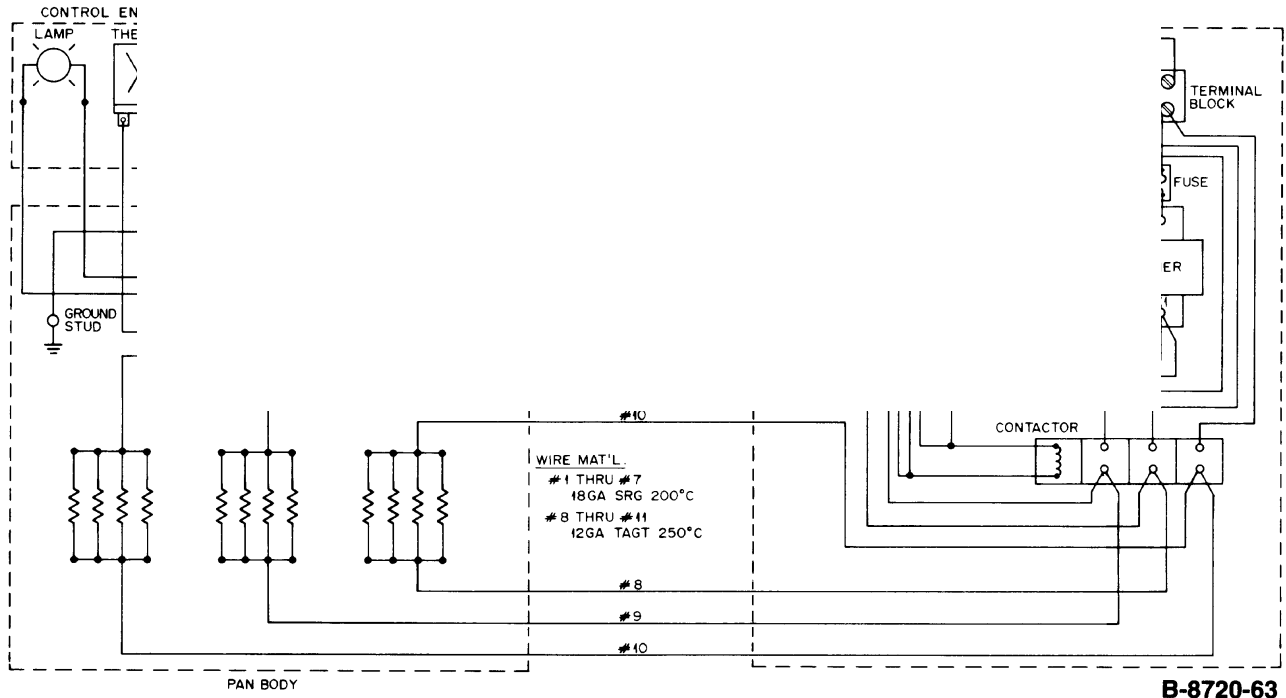
**CFPC/2-4, 208 and 240V, 1 and 3 PH
manufactured after January 1, 1985**



NOTES:
11.4 KW AT 208V

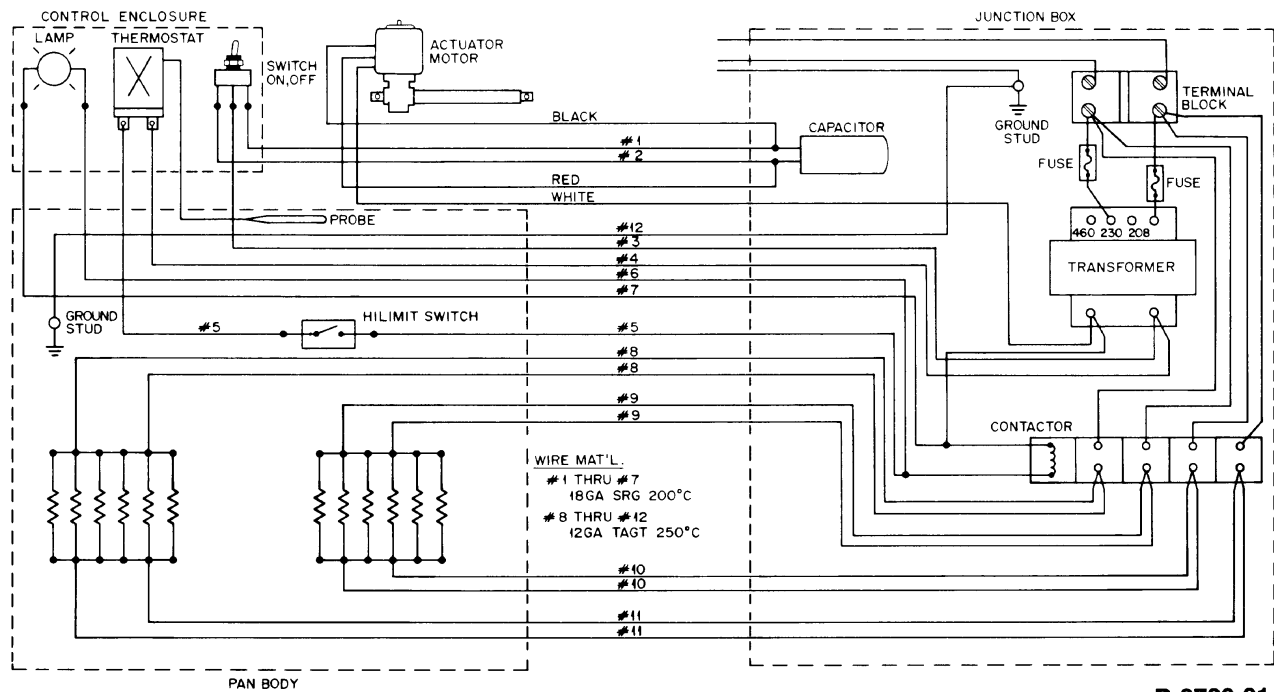
**CFPC-3 and CFPC/2-3, 208 V, 1 PH
manufactured before January 1, 1985**

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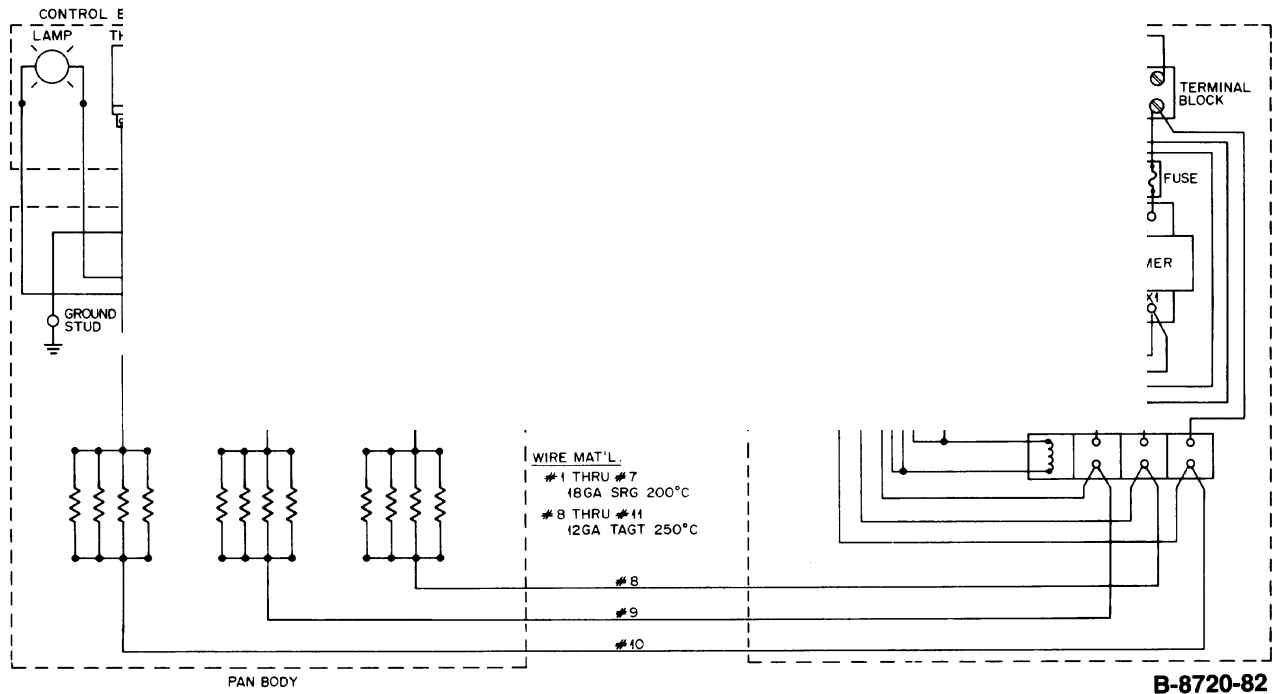
NOTES:
11.4 KW AT 208V

CFPC-3 and CFPC/2-3, 208 V, 3 PH manufactured before January 1, 1985



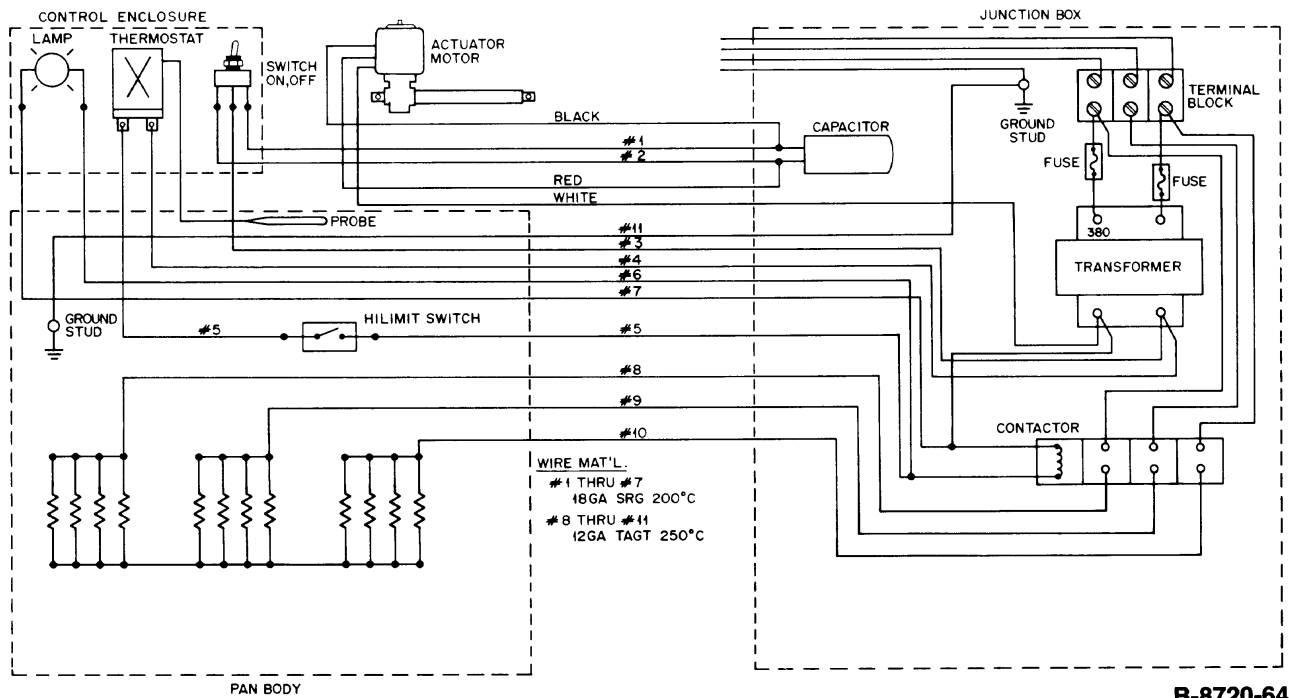
NOTES:
12 KW AT 240V

CFPC-3 and CFPC/2-3, 240 V, 1 PH manufactured before January 1, 1987



NOTES:
 1. 12KW AT 240 V
 2. FOR BRAISING PANS BUILT AFTER
 JANUARY 1, 1985 USE DWG 3-8720-125

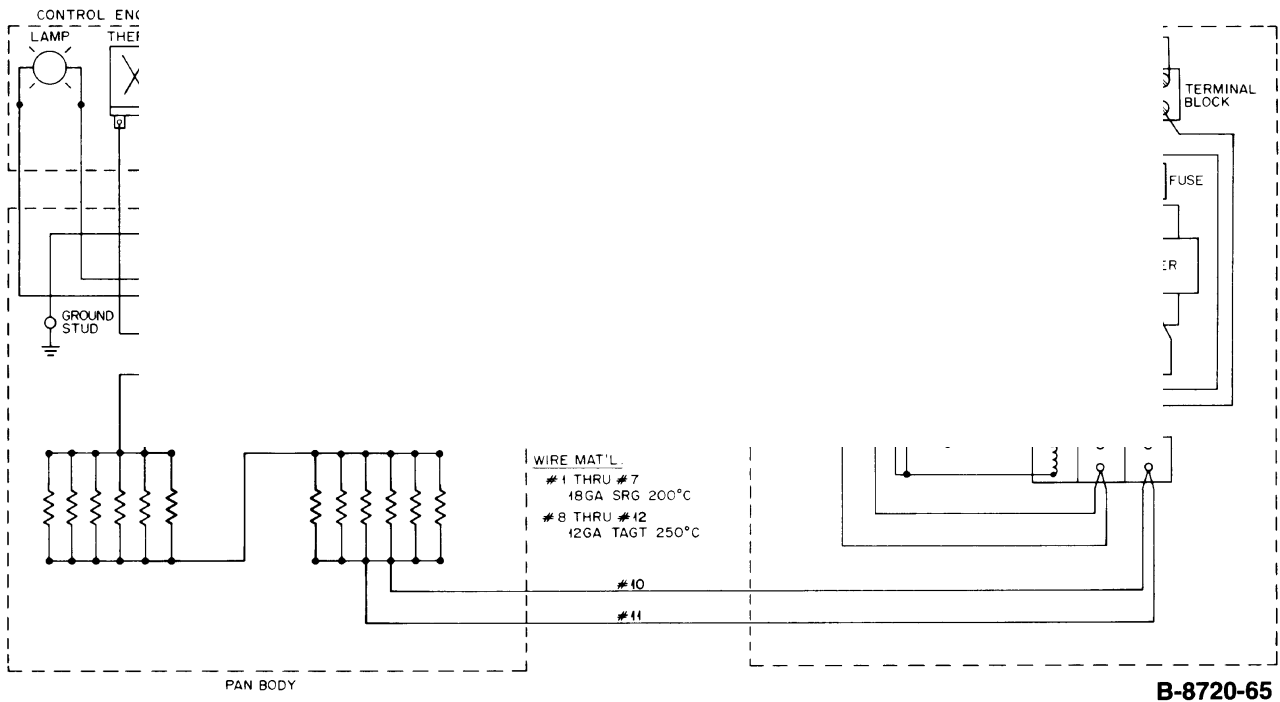
**CFPC-3 and CFPC/2-3, 240 V, 3 PH
 manufactured before January 1, 1985**



NOTES:
 12 KW AT 380V

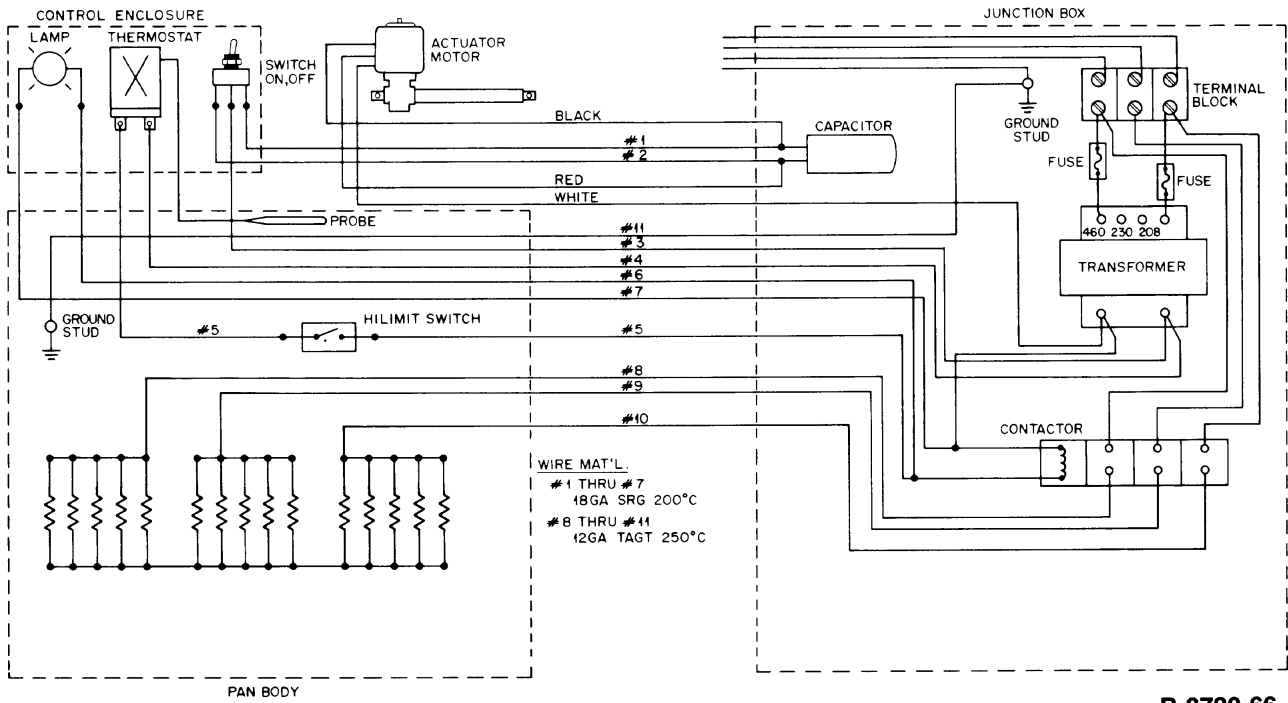
CFPC-3 and CFPC/2-3, 380 V, 3 PH

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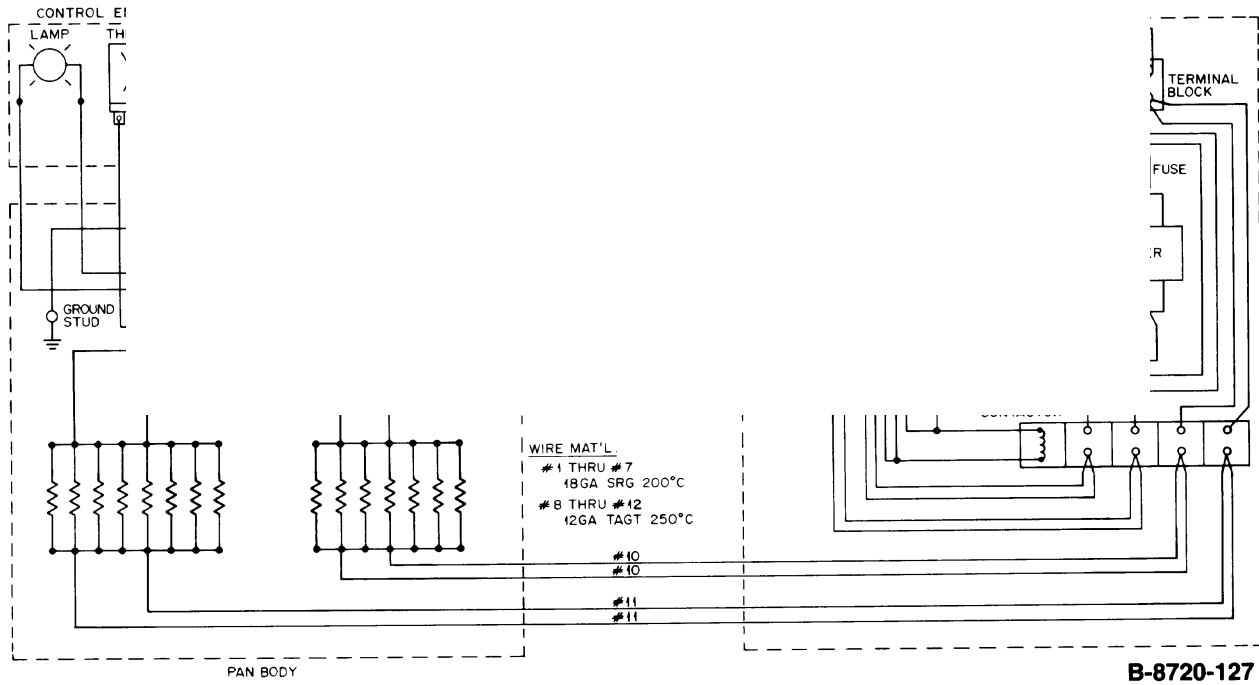
NOTES:
12KW AT 480V

CFPC-3 and CFPC/2-3, 480 V, 1 PH



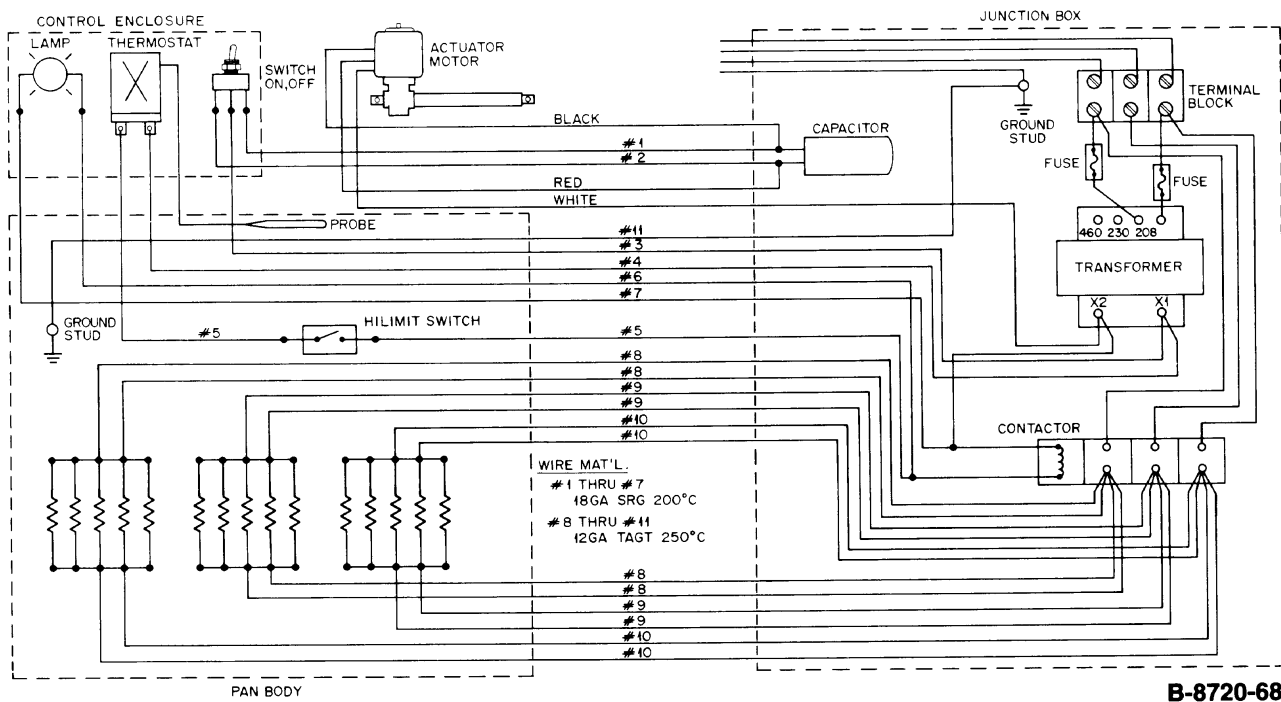
NOTES:
12 KW AT 480V

CFPC-3 and CFPC/2-3, 480 V, 3 PH



NOTES:
14.25KW AT 208V

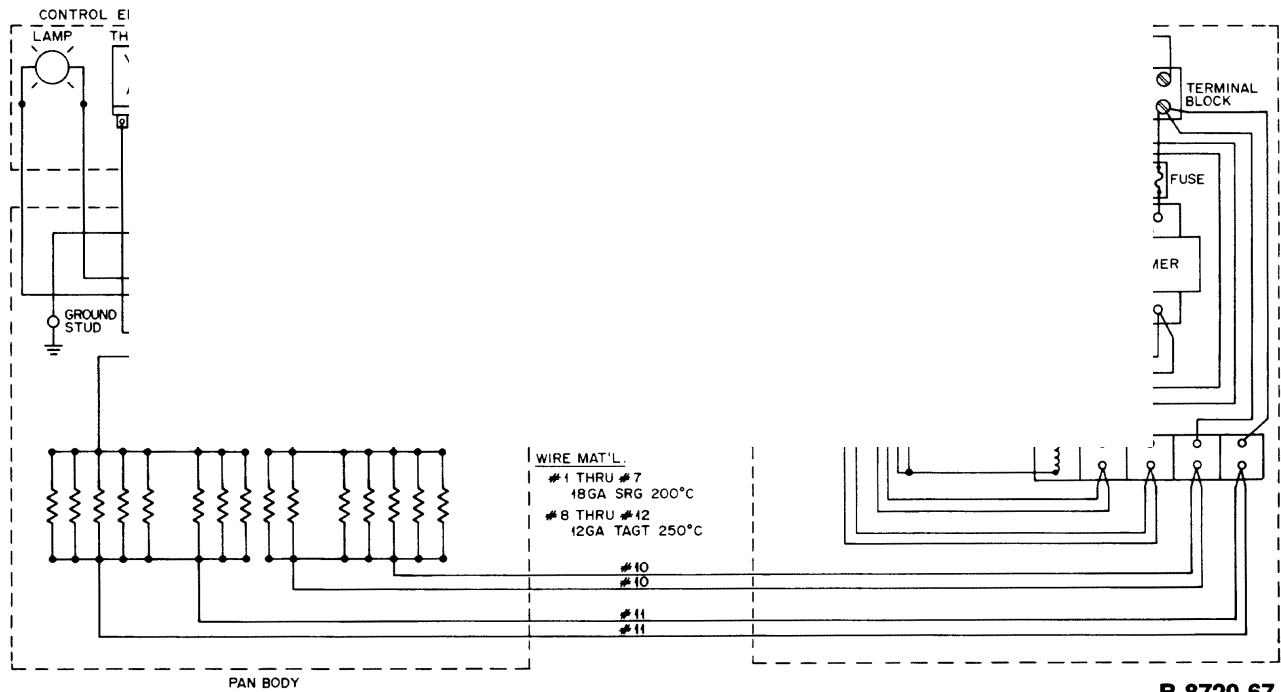
**CFPC-4 and CFPC/2-4, 208 V, 1 PH
manufactured before January 1, 1985**



NOTES:
14.25KW AT 208V

**CFPC-4 and CFPC/2-4, 208 V, 3 PH
manufactured before January 1, 1985**

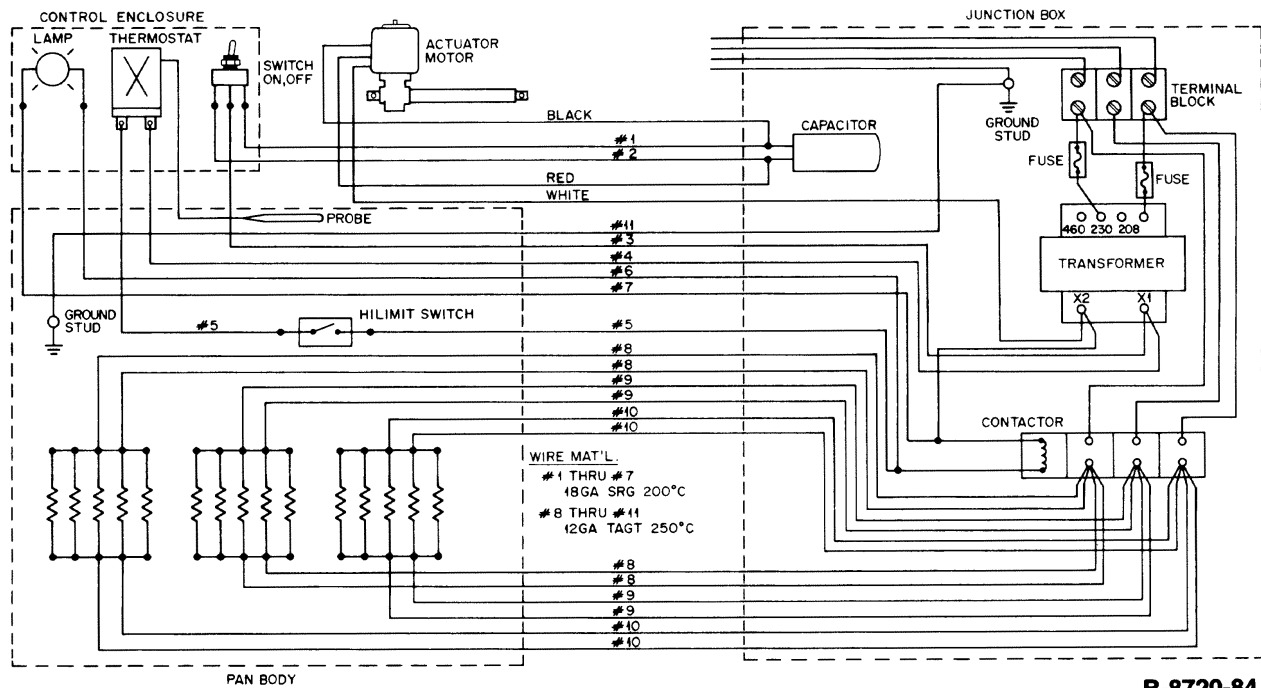
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NOTES:
15.0KW AT 240V

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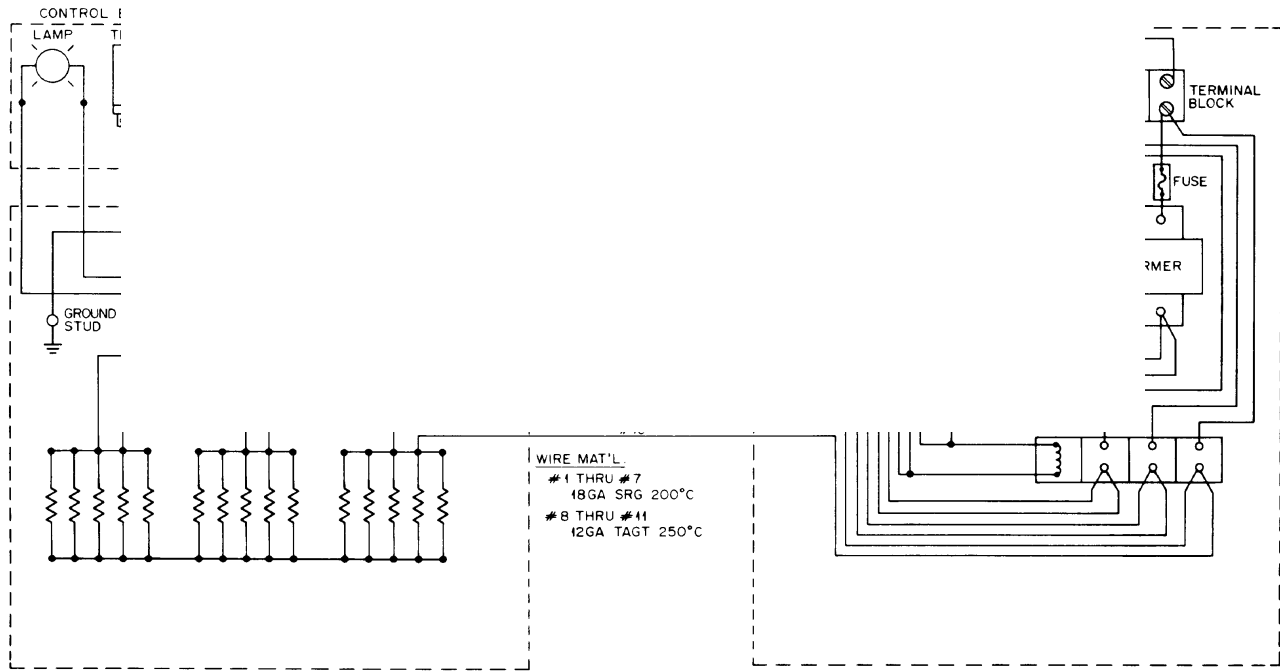
CFPC-4 and CFPC/2-4, 240 V, 1 PH manufactured before January 1, 1985



NOTES:
15.0 KW AT 240V

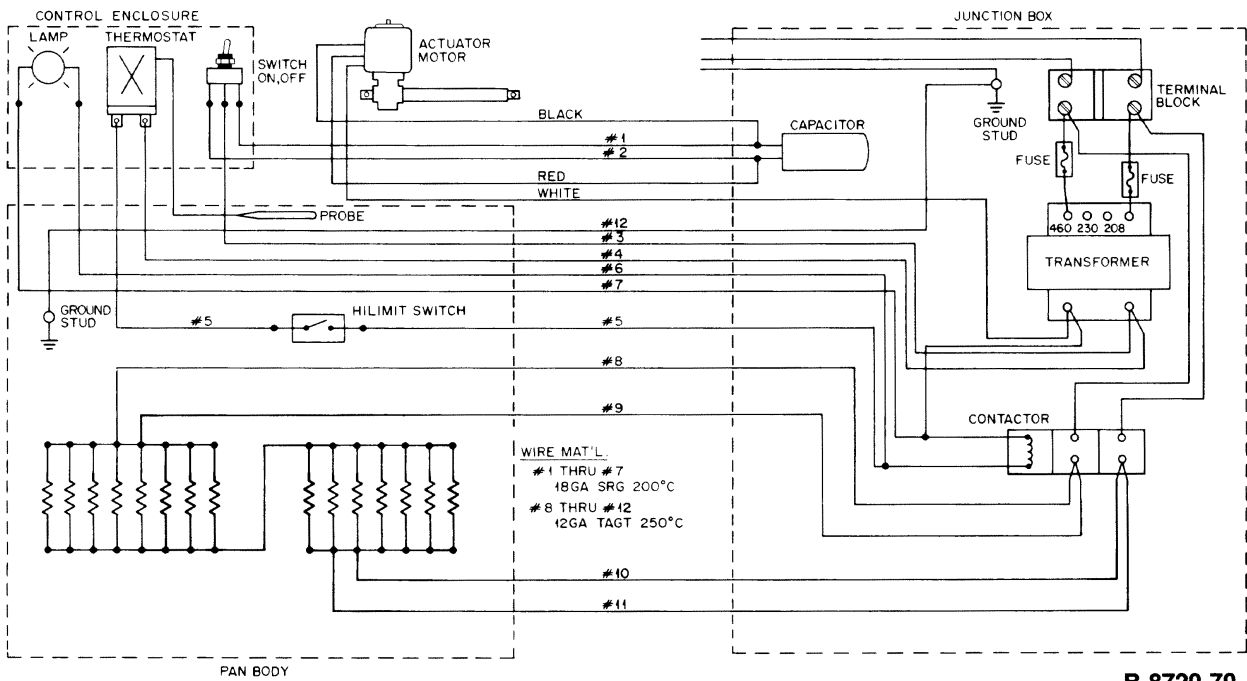
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CFPC-4 and CFPC/2-4, 240 V, 3 PH manufactured before January 1, 1985



NOTES:
15 KW AT 380V

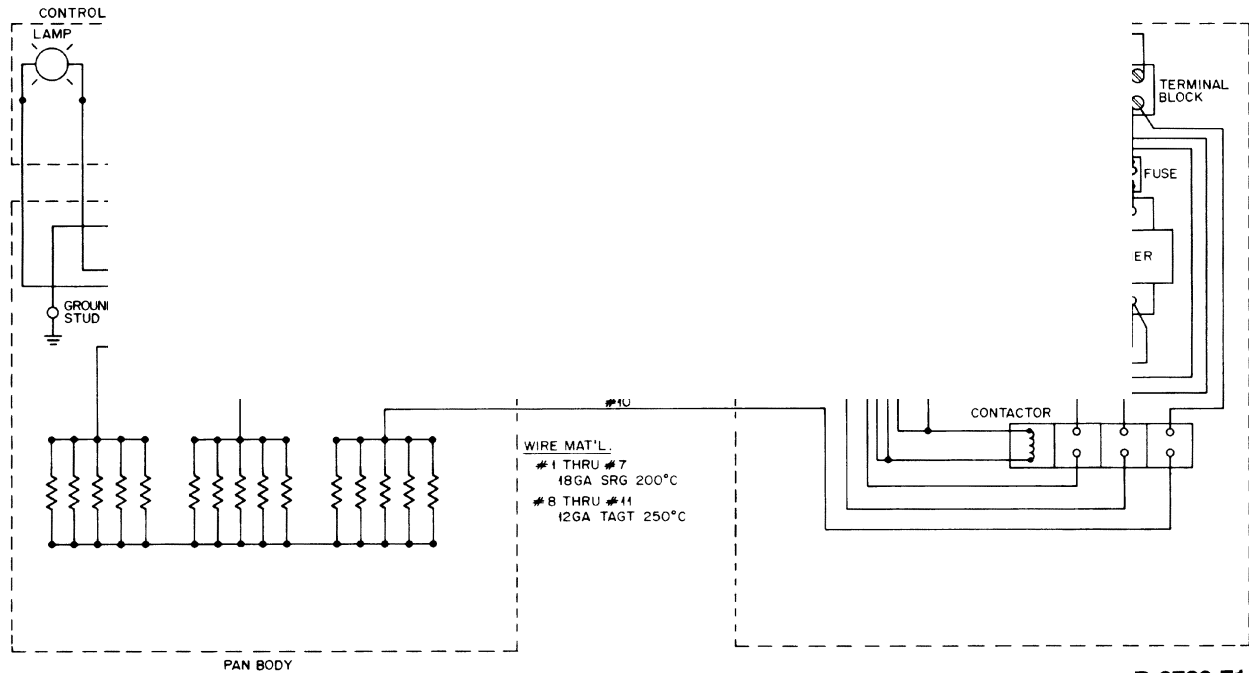
CFPC-4 and CFPC/2-4, 380 V, 3 PH



NOTES:
15 KW AT 480V

CFPC-4 and CFPC/2-4, 480 V, 1 PH

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NOTES:
15 KW AT 480V

B-8720-71

CFPC-4 and CFPC/2-4, 480 V, 3 PH

References

KLENZADE SALES CENTER
ECOLAB, Inc.
370 Wabasha
St. Paul, Minnesota 55102
800 328-3663 or 612 293-2233

NATIONAL FIRE PROTECTION ASSOCIATION
60 Battery March Park
Quincy, Massachusetts 02269

NFPA The National Electrical Code

NATIONAL SANITATION FOUNDATION
3475 Plymouth Rd.
Ann Arbor, Michigan 48106

UNDERWRITERS LABORATORIES, INC.
333 Pfingsten Rd.
Northbrook, Illinois 60062

ZEP MANUFACTURING
1390 Lunt Avenue
Elk Grove Village, Illinois 60007

OM-C

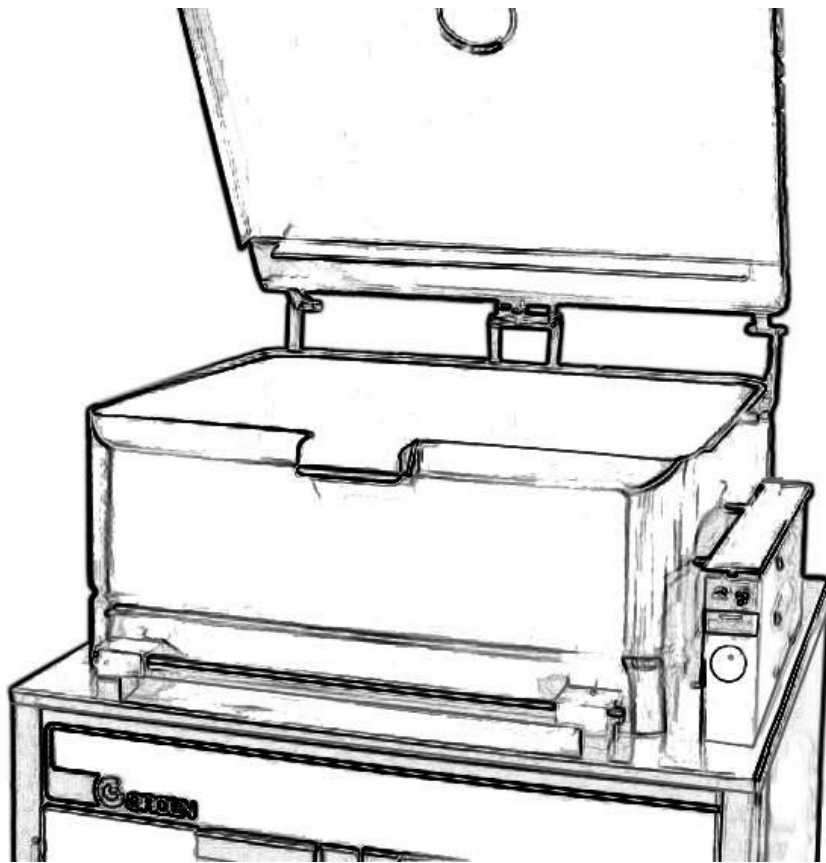
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Canadian Sal

Groen Foodservice Equipment ("Groen Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. Groen warrants its Equipment to be free from defects in material and workmanship for (12) twelve months with the following conditions and subject to the following limitations.

- I. This parts and labor warranty is limited to Groen Equipment sold to the original commercial purchaser/users (but not original equipment manufacturers), at its original place of installation in the continental United States, Hawaii and Canada.
- II. Damage during shipment is to be reported to the carrier, is not covered under this warranty, and is the sole responsibility of purchaser/user.
- III. Groen, or an authorized service representative, will repair or replace, at Groen's sole election, any Groen Equipment, including but not limited to, draw-off valves, safety valves, gas and electric components, found to be defective during the warranty period. As to warranty service in the territory described above, Groen will absorb labor and portal to portal transportation costs (time & mileage) for the first twelve (12) months from date of installation or fifteen (15) months from date of shipment from Groen.
- IV. This warranty does not cover boiler maintenance, calibration, periodic adjustments as specified in operating instructions or manuals, and consumable parts such as scraper blades, gaskets, packing, etc., or labor costs incurred for removal of adjacent equipment or objects to gain access to Groen Equipment. This warranty does not cover defects caused by improper installation, abuse, careless operation, or improper maintenance of equipment. This warranty does not cover damage caused by poor water quality or improper boiler maintenance.
- V. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL GROEN BE LIABLE FOR SPECIAL, CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.
- VI. Groen Equipment is for commercial use only. If sold as a component of another (O.E.M.) manufacturer's equipment, or if used as a consumer product, such Equipment is sold AS IS and without any warranty.

* (Covers All Foodservice Equipment Ordered After October 1, 1995)



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Jackson, MS 39212
Telephone 601 372-3903
FAX 601 373-9587

OM-CFPC (Revised 10/98)
Part Number 121028