

☆ IMPO

TION ☆

**OPEF**

Part Number

**/FPC**

MESTIC

**MODE**

*Stainless Steel*  
*Table Top*  
*Manual*  
*Electric*  
*40 Quart*



**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.**

**G GROEN**®



**OM/SM-T**



**CAUTION**

**WARNING**

**WARNING**

**WARNING**

**CAUTION**

**WARNING**



**JG**

**L.**

**NG AND**

**OUS  
NTY.**

**ALIFIED  
T IN**

**HE PAN**

**ASHING.**

- 2) PLACE CONTAINER ON STABLE, LEVEL SURFACE, AS CLOSE TO PAN AS POSSIBLE.
- 3) STAND TO SIDE OF PAN WHILE POURING — NOT DIRECTLY IN POUR PATH OF HOT CONTENTS.
- 4) RETURN PAN BODY TO LEVEL POSITION AFTER CONTAINER IS FILLED OR TRANSFER IS COMPLETE.
- 5) DO NOT OVER FILL CONTAINER. AVOID DIRECT SKIN CONTACT WITH HOT CONTAINER AND ITS CONTENTS.

**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 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 OR EQUIPMENT DAMAGE. SERVICE PERFORMED BY OTHER THAN FACTORY AUTHORIZED PERSONNEL WILL VOID ALL WARRANTIES.**

**WARNING: 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: BE CAREFUL TO AVOID CONTACT WITH CLEANING PRODUCTS IN ACCORDANCE WITH SUPPLIER AND MANUFACTURER RECOMMENDATIONS. MANY CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. READ THE 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.**

IMPORT/	.....	2
REFEREI	.....	3
EQUIPME	.....	4
INSTALL	.....	4
INITIAL S	.....	5
OPERAT	.....	5
SEQUEN	.....	6
CLEANIN	.....	7
MAINTEN	.....	8
TROUBLESHOOTING .....		9
PARTS LISTS .....		10
ELECTRICAL PARTS CHART .....		11
ELECTRICAL SCHEMATICS .....		12
SERVICE LOG .....		14
WARRANTY .....		15

**References**

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

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

NSF INTERNATIONAL  
 789 N. Dixboro Rd.  
 P.O. Box 130140  
 Ann Arbor, Michigan 48113-0140

NFPA/70      The National Electrical Code

ZEP MANUFACTURING  
 1310-T Seaboard Industrial Blvd.  
 Atlanta, Georgia 30318

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

The Groe pan provi mounted heating el The brais griddle, fr optional e or food w:

The pan t steel welc interior ar pouring li pouring li cooking s with clam provide ei surface.

trical safety. ontained o the as only

nouted 1 the right

3. TS/8 support stand

BRAISING PAN CHARACTERISTICS		
Capacity	40 Quarts	37.85 liters
Pan Width	18 inches (inside)	457 mm (inside)
Pan Length (front to back)	27 inches (inside)	686 mm (inside)
Pan Depth	7 inches	178 mm
Base Width	28.5 inches	724 mm
Base (front to back)	18 inches	457 mm
Power at 208 Volts	5.7 KW	
Power at 240 Volts	6.0 KW	
Power at 380 Volts	6.0 KW	
Power at 480 Volts	6.0 KW	

### Installation

**WARNING**  
**THE BRAISING PAN MUST BE INSTALLED BY PERSONNEL WHO ARE QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION COULD RESULT IN PERSONAL INJURY OR EQUIPMENT DAMAGE.**

Internal wiring for the Braising Pan is supplied complete. When you receive the unit, it is ready for connection. A wiring diagram is located inside the console on the side of the pan, as well as in this manual (pp. 14-21).

Your pan was performance-tested at the factory to confirm that its controls and heating elements were functioning correctly.

**Installation is as follows:**

1. Set the unit in place on a level surface. The unit must be level to avoid uneven cooking across the pan.
2. Provide the proper electric power supply as specified on the electrical information plate. Observe local codes and/or The National Electrical Code in accordance with ANSI/NFPA 70 - latest edition.
3. Bringing the electrical service through the entrance in the control box, make a waterproof connection with the incoming lines. A BX connection is not recommended. **GROUND THE UNIT ELECTRICALLY AT THE TERMINAL PROVIDED.**

Now that you should correctly.

1. Remove from the
2. Turn the
3. Put electric power to the bottom. With the thermostat dial, note that this is the temperature that the

heating element. Now that you should correctly.

thermostat

**WATER  
DRAIN IT.**

1. Turn the thermostat dial to the desired setting. The red indicator light will glow, showing that the pan is heating. The light will cycle on and off, which indicates that the pan is being held at the set temperature. Once in each cycle the contactors in the control box will make a clicking sound. This is normal.

from horizontal to vertical.

## Operation

The operator controls braising pan operation with the thermostat dial, which is located on the right front of the unit. Setting the dial sends electric power to turn the heaters on or off and sets the operating temperature of the pan.

### A. To Start Pan

1. Turn on the electric power supply to the unit.
2. Turn the thermostat dial to a desired setting between 100 and 400°F (38 and 204°C). The red indicator light will glow, showing that the pan is heating. The light will cycle on and off, which indicates that the pan is being held at the set temperature. Once in each cycle the contactors in the control box will make a clicking sound. This is normal.
3. For best braising or frying results, preheat the pan before you put in any food. To get an even temperature across the pan, preheat at a setting of 300° F (149° C) or less for 15 minutes (several thermostat on/off cycles).

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

### B. Cooking

1. To simmer or slowly heat an item, set the dial at about 210° F (99° C) or lower. Put the optional cover on the pan to keep moisture loss at a minimum, or leave it off to help dry or reduce 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. When using the optional cover, leave the cover vent open to allow excess steam to escape. For longer simmering, you may wish to close the vent to retain moisture.
3. Be careful when lifting the optional cover. Lift its rear edge a few inches to allow any steam or and hot vapor to escape the pan. Then tilt it further to allow any hot condensate to roll off the cover and back into the pan.



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

## OM/SM-T

4. To prevent assistance, tilt the

cleaning  
unit off

**AVOID  
EQUIPMENT  
CONTACT  
BURNS  
AVOID  
FOOD CONTACT  
DIRECT  
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.**

to "OFF"  
At the  
every 12  
unit, and  
indicator. See

## Sequence of Operation

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

When you start the pan by turning the thermostat dial from "OFF" to a desired temperature, the thermostat switch closes. This action causes the contactors to close, allowing power to flow to the heating elements and the indicator light. When the temperature of the pan rises to 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 heaters and indicator light.

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

This on-off cycling continues, holding the pan at the set temperature. These cycles cause the indicator light to go on and off during normal operation.

If the pan temperature rises above 425°F (218°C) for any reason, a high-limit thermostat shuts off power until the pan cools. At that point the thermostat automatically resets and allows normal operation to begin again.

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

The thermostat controls heating by alternately feeding full power and completely cutting off power. The pan will heat as fast as it can until it reaches the set temperature, no matter what that temperature is. Turning the thermostat dial to a higher setting will only cause heating to continue longer, until the pan reaches the higher temperature. It will not make the pan heat any faster.

**A. Sugg**

1. Clear
2. Brush
3. Cloth
4. Chlor
5. Heavy  
LC-30

**B. Proce**

TO THE  
S, AND  
JLD BE  
LOVES,  
) AND  
D THE  
OWTHE  
BEL.



**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.

1. 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.

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

2. 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. Scratches make the surface more difficult to clean, and provide ideal breeding places for bacteria.

3. 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.
4. Use a cloth moistened with cleaning solution to clean controls, the control console, and electric conduit.



Don't use metal implements or steel wool when cleaning.



Use a brush, sponge, cloth, plastic or rubber scraper, or plastic wool to clean.

## OM/SM-T

5. Rinse and dry the unit.
6. As parts are replaced, make sure all insulators are properly installed and tight (P/N 1000000000).
7. To remove rust, use a stainless steel scrap solution to clean the surface. **Do not use steel wool.** Scratches might scratch the surface. Scratches make the surface harder to clean and provide places for bacteria to grow. **Do not use steel wool.** Small bits of steel wool left in the surface of the unit can cause rusting and pitting.
8. The outside of the unit may be polished with a recognized stainless steel cleaner such as Zepper from the Zep Manufacturing Company.
9. 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.
10. Sanitize the unit just before use. Follow the directions of the sanitizer supplier.
11. About once a week (more often if the water is very hard), use a heavy duty cleaner to remove mineral deposits or film left by hard water or foods. Follow the supplier's directions very carefully, and thoroughly rinse the unit off as soon as cleaning is finished.
12. 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.

## 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 some 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.

Service personnel should check the unit at least once a year. This should include inspecting wires and connections and cleaning inside 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.

**WARNING**  
**ELECTRICAL POWER MUST BE SHUT OFF BEFORE WORK IS DONE ON INTERNAL COMPONENTS.**



Your Gross  
following  
problem, if  
agency, call  
list is follow

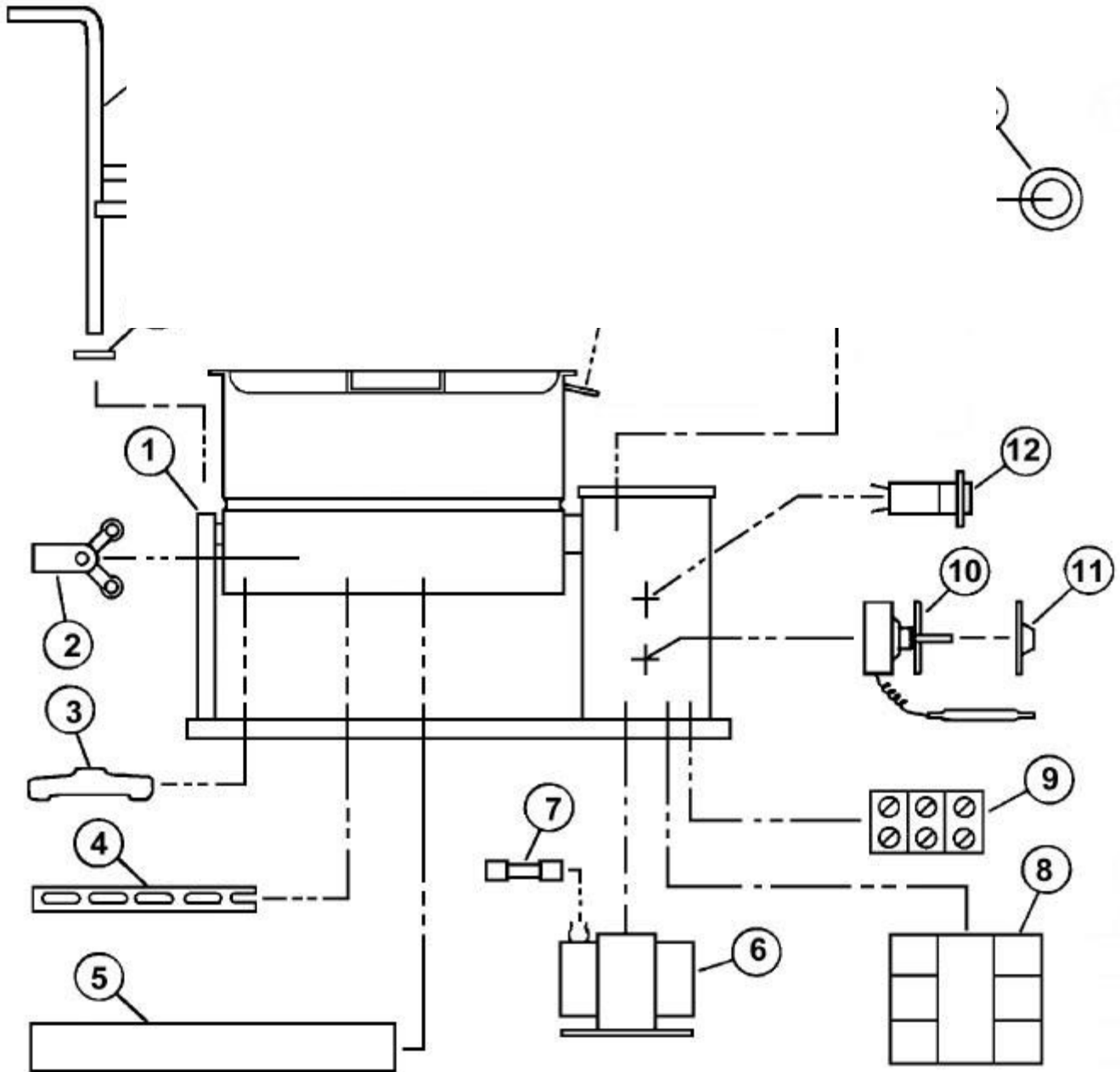
e  
ve the  
st  
am on the

USE OF AUTHORITY EQUIPMENT SERVICE WARRANTY		THEIR TO THE DID ALL
SY		normalized
Pan will not heat, but indicator light comes on.	Auth Service Rep Only	a. Heating elements for short circuit. X
Pan will not heat, and indicator light will not light	User	a. That power supply is on. b. Fuse(s).
	Auth Service Rep Only	c. For loose or broken wires. X d. Thermostat functioning, by listening for a click when the switch opens or closes. X e. Contactor functioning. X
Pan continues to heat after it reaches desired temperature	User	a. Thermostat dial setting. Turn down if too high.
	Auth Service Rep Only	b. Thermostat functioning. X c. Thermostat calibration. X d. Contactor, to determine if it is de-energized. X
Pan does not reach desired temperature.	User	a. Thermostat dial setting. Turn up if too low.
	Auth Service Rep Only	b. Heating elements for ground short or open (burned out) element. X c. Thermostat functioning, by listening for a click when the switch opens or closes. X d. Thermostat calibration. X e. Contactor functioning. X
Rapid clicking noise (chattering)	User	a. For low voltage.
	Auth Service Rep Only	b. Contactor for dirt or corrosion on the contacts. X
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. X b. That elements are fastened tightly to pan body. X c. That the pan body is level. X

# OM/SM-T

To order parts  
description, pa

C), part  
vell.

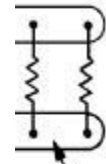


Key		Part No.	
1	Outbr		003119
2	Therr		012838
3	Clam		003908
4	Bar, I		016028
5	Heate		002986
	Heate		002989
	Heate		003118
6	Trans		002213
	Trans		002970
7	Fuse		003188
8	Contactor, 208 & 240 Volt, 1 Phase	009178	18 Washer, Lock, 3/8
	Contactor, 208 & 240 Volt, 3 Phase	009210	19 Handle
	Contactor, 480 Volt, 3 Phase	009574	

### Electrical Parts

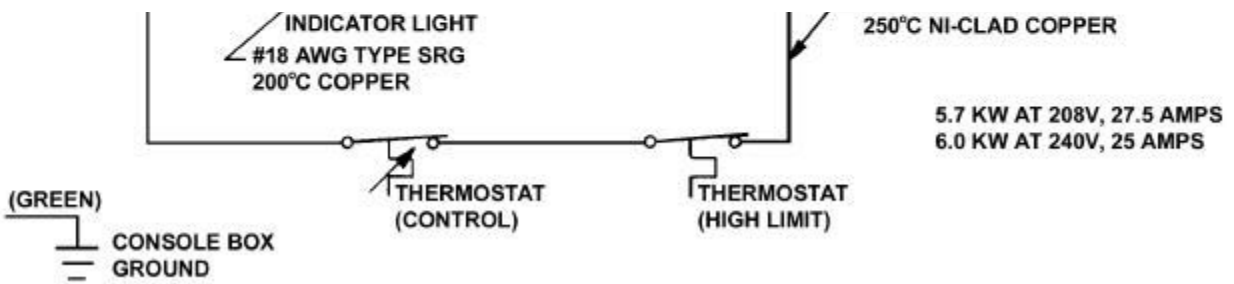
Model	Contactor		Heater		Indicator Light	Transformer
	Qty.	Part No.	Qty.	Part No.		
208 V/1 Ph	1	9178	6	12842	16028	None
208 V/3 Ph	1	9210	6	12842	16028	None
240 V/1 Ph	1	9178	6	12843	16028	None
240 V/3 Ph	1	9210	6	12843	16028	None
380 V/3 Ph	1	9574	6	12843	2986	1860
480 V/3 Ph	1	9574	6	12908	2986	12827

FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY

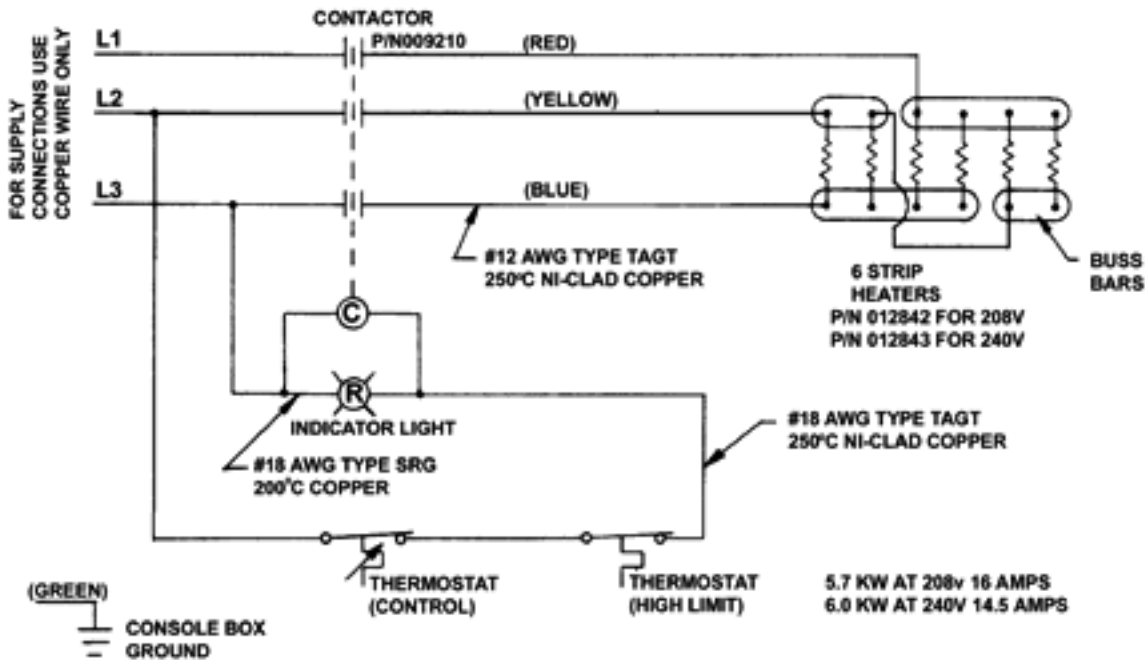


BUSS BARS

3V  
3V



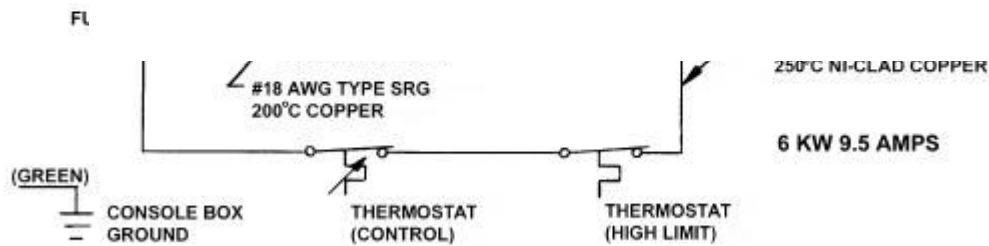
208/240 V, 1 PH



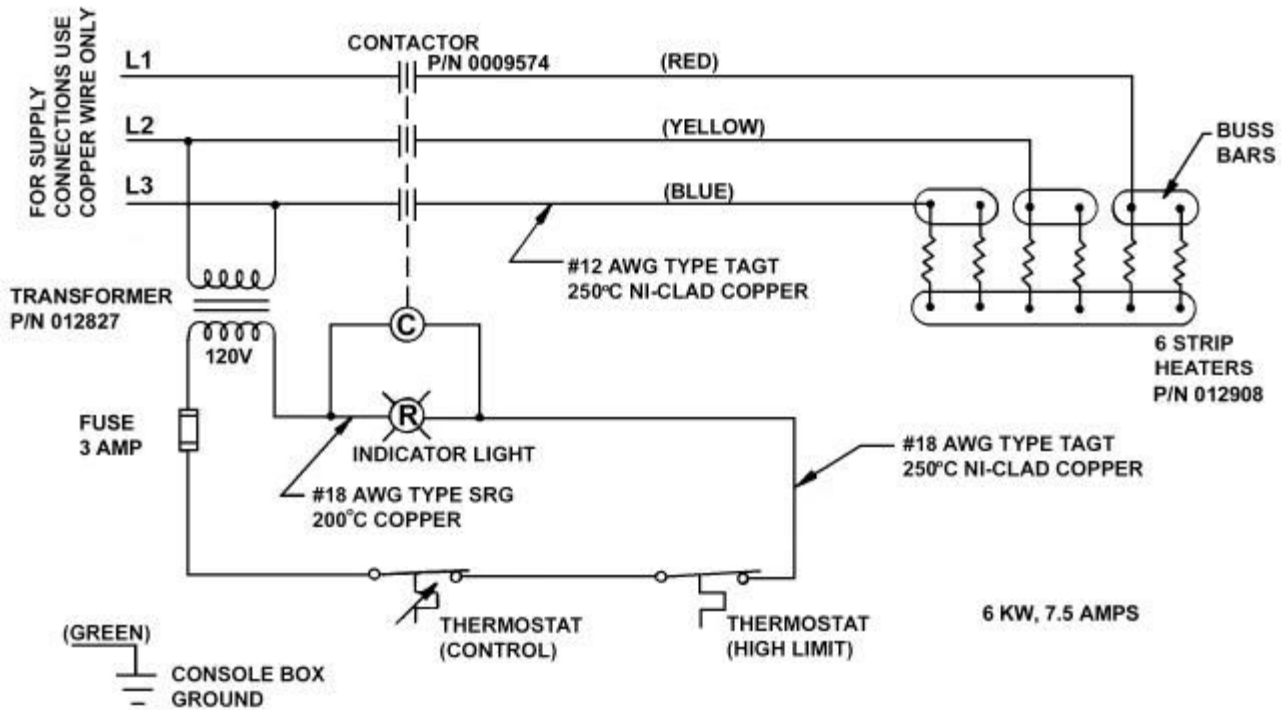
208/240 V, 3 PH

FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY

TRANSFORMER P/N 0001860



380 V, 3 PH



480 V, 3 PH

**OM/SM-T**

Model N

\_\_\_\_\_

Serial N

\_\_\_\_\_

Date Pu

\_\_\_\_\_

Purchas

\_\_\_\_\_

		<b>1 by</b>

**Limite  
To Coi**

*(Domestic  
Canadian*

Groen For  
packaged  
material &  
limitations

ected and  
defects in  
following

- I. T  
p  
ci
- 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)



1055 Mendell Davis Drive  
Jackson, MS 39272  
Telephone 601 372-3903  
Fax 601 373-9587  
[www.groen.com](http://www.groen.com)

**OM-TD/FPC**  
Part Number 121066 Rev. C