IMPORTA

RMATION

OPERA1

Part Number 1:

OM-HH DOMESTIC

MODEL:

Self-Contain Natural Gas Floor mount Stationary





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.

POST IN A PROMINENT LOCATION

INSTRUCTIONS TO BE FOLLOWED IN THE EVEN USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER. AS A MINIMUM, TURN OFF THE GAS AND CALL YOUR GAS COMPANY AND YOUR AUTHORIZED SERVICE AGENT. EVACUATE ALL PERSONNEL FROM THE AREA.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.





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CAUTION		KETTLE,
WARNIN		N FIRE
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DANGER		то
CAUTION	GROUND THE UNIT COULD RESULT IN ELECTROCUTION AND DEATH. BE SURE ALL OPERATORS READ, UNDERSTAND AND FOLLOW THE OPERA INSTRUCTIONS, CAUTIONS AND SAFETY INSTRUCTIONS CONTAINED IN THI MANUAL.	
CAUTION	DO NOT OVERFILL THE KETTLE WHEN COOKING, HOLDING OR CLEANING. LIQUIDS A MINIMUM OF 2-3" (5-8 CM) BELOW THE KETTLE BODY RIM TO AL CLEARANCE FOR STIRRING, BOILING PRODUCT AND SAFE TRANSFER.	
CAUTION	KEEP FLOORS IN FRONT OF KETTLE WORK AREA CLEAN AND DRY. IF SPIL OCCUR, CLEAN IMMEDIATELY TO AVOID DANGER OF SLIPS OR FALLS.	LS
WARNING	KEEP WATER AND SOLUTIONS OUT OF CONTROLS AND BURNERS. NEVER OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.	SPRAY
CAUTION	MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANE CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY REAWARNINGS AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANE USED.	, AD THE
Important	Do not mix the parts of different tangent draw-off valve assemblies during was parts are not interchangeable.	shing. The
NOTICE	NEVER leave a sanitizer in contact with stainless steel surfaces LONGER THA minutes. Longer contact can cause corrosion.	N 10
WARNING	FAILURE TO PERIODICALLY CHECK SAFETY VALVE OPERATION COULD RE PERSONAL INJURY AND/OR DAMAGE TO EQUIPMENT.	SULT IN
WARNING	WHEN TESTING, AVOID ANY EXPOSURE TO THE STEAM BLOWING OUT OF SAFETY VALVE. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.	THE
WARNING	TO AVOID INJURY, READ AND FOLLOW ALL PRECAUTIONS STATED ON THE OF THE WATER TREATMENT COMPOUND.	LABEL
WARNING	BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTOWER SUPPLY AND CLOSE THE MAIN GAS COCK. ALLOW FIVE MINUTES FUNDURNED GAS TO VENT.	
CAUTION	USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GRETHEIR AUTHORIZED DISTRIBUTOR CAN CAUSE INJURY TO THE OPERATOR DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.	
_		

Important Service performed by other than factory authorized personnel will void all warranties.

WARNING KEEP AREA AROUND KETTLE FREE AND CLEAR OF COMBUSTIBLE MATERIALS.

FAILURE TO DO SO COULD RESULT IN FIRE AND PROPERTY DAMAGE.

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References

KLENZADE SALES CENTER ECOLAB. Inc. 370 Wabasha St. Paul, Minnesota 55102 800/352-5326 or 612/293-2233

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

NFPA/70 - The National Electrical Code

ECONOMICS LABORATORY, INC. St. Paul, Minnesota 55102

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

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

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

Groen Mc ain burner are stainle s its kettles wit heated by lower **b** c er if water water in tl эfе pressure. continuou standing I **cet** spark igni The kettle) one Liquids ca ed by a the tange the front c nal Board for working pressures up to 30 PSI.

All exposed surfaces are stainless steel. An insulated canopy protects the kettle body, and a housing encloses all the controls. A one piece dome cover is hinged to the kettle.

Three tubular legs support the unit. Bullet feet on the legs can be adjusted to level the kettle.

Controls used by the operator include the ON/OFF switch, which controls electric power for the unit, and the thermostat, which sets the cooking temperature.

Instruments are provided to show what is happening inside the unit:

- Water gauge glass: shows the level of water within the steam jacket
- Pressure/vacuum gauge: shows the steam pressure and if there is air in the jacket
- Indicator lamp: Lights when the kettle is being heated

Automatic controls within the unit:

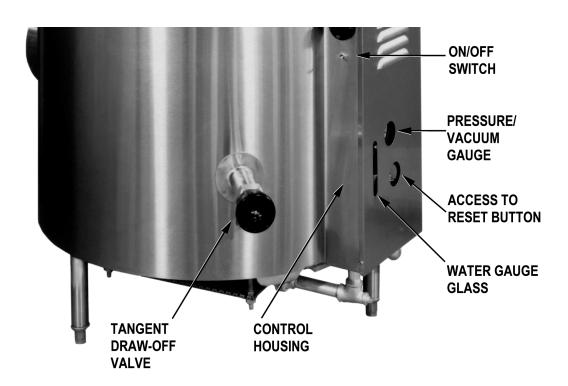
 Gas Pressure Regulator: Adjusts gas pressure up to 14" W.C. ior working procedures up to con on

The standard 2 inch tangent draw-off has a removable strainer with ¼ inch holes which keep pieces of product that are too large from going down into the draw-off.

The jacket is filled at the factory with water containing rust inhibitors. The kettle can operate at steam pressures up to 30 PSI, which provide kettle temperatures of 150 to approximately 270°F (56 to 132°C). This temperature range allows the operator to use the kettle for warming, simmering, boiling, or braising.

Optional equipment for the HH/4 kettles includes:

- Three inch draw-off valve
- C" perforated or solid disc strainer
- Basket inserts (TRI-BC)
- Water fill faucets
- Automatic water filler
- Kettle brush kit
- 316 stainless steel liner



KETTLE CHARACTERISTICS

Model	HH/4	HH/4/E
Ignition	Pilot	Spark
Capacity, gallons (liters)	40 (150)	40 (150)
Rim Height, inches (mm)	38 (960)	38 (960)
Depth, inches (mm)	22 (560)	22 (560)
Diameter, inches (mm)	26 (660)	26 (660)
Overall front-to back, inches (mm)	40½ (1030)	40½ (1030)
Firing Rate, BTU/hour	129,000	129,000
Energy into product, BTU/hour	82,500	82,500

The unit v will be ba receipt, in damage.

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TALLER DED TO

Carefully carton an skid. Pull the carton up off the unit. cut any ift the unit ∍ not

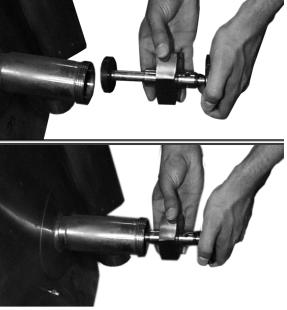
Thoroughly inspect for concealed damage. Report any shipping damage or incorrect shipments to the delivery agent. Write down the model number, serial number, and installation date, and retain this information for future reference.

The tangent draw-off valve is usually shipped unassembled. Once the kettle is unpacked, it is easily attached, as shown below. The large nut which attaches the valve to the kettle should only be hand tightened.





The kettle will be banded to a skid, inside a heavy carton.



Assemble and attach the tangent draw-off valve after the kettle is unpacked.

A. Install

The unit sh for efficient restrict the ventilation appliance

THE KE PERSON ELECTR CAN RES

- Installation requires connection with gas and electrical services. See items 8 to 14 for details.
- To protect the unit from damage, leave it on the shipping pallet until installation. When installation is to begin, cut the straps holding the kettle, and hoist it straight up off the skid.

NOTICE:To avoid damaging parts of the burner system underneath the kettle, LIFT THE UNIT ONLY BY THE RING beneath the outer edge of the body.

- Install the unit with a minimum clearance to combustible and non-combustible construction of six inches at the sides and six inches between the draft diverter and the wall. Also leave enough room for cleaning, maintenance, and service.
- 4. The draft diverter (flue) shipped with the kettle is the correct height and shape for maximum performance. Slide the diverter onto the flue collar at the back of the kettle and secure it with the two sheet metal screws provided.. Do **not** change the diverter in any way.

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

WARNING DO NOT ATTACH THE UNIT TO A TYPE "B" VENT. FAILURE COULD RESULT IN A FIRE AND/OR PROPERTY DAMAGE.

Install the unit under a ventilation hood, or vent the flue directly to a masonry chimney. Put a hood at least several inches above the upper end of the draft diverter (flue). Do **not**

The local : Edition. ne kettle f the gas exhaust pression

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s between water is t Filling" manual. supply.

CAUTION

DO NOT CONNECT ANY PIPING TO THE SAFETY VALVE. IT MUST BE FREE TO VENT STEAM AS NEEDED. ELBOW SHOULD POINT DOWN TOWARD FLOOR. IMPROPER INSTALLATION WILL VOID WARRANTY!

7. The open end of the elbow at the safety valve outlet must be directed down. If it is not, turn the elbow to the correct position.







WARNING
ELECTRICALLY GROUND THE UNIT AT
THE TERMINAL PROVIDED. FAILURE TO
GROUND UNIT COULD RESULT IN
ELECTROCUTION AND DEATH.

8. Provide 115 VAC, 60 HZ, 1 PH, 15 AMP electrical service. Use ½ inch waterproof conduit and waterproof connections. Observe local codes and/or The National Electrical Code in accordance with ANSI/NFPA 70 - latest edition. An electrical ground is

requir inside 9. Interna with a Free e chips, nants I 10. Conne service approv 11. Installa and wi 223.1in an a will use a vent hood and exhaust fan with no direct connection between the vent duct and the flue. Do NOT obstruct the flue or vent

12. Adequate space for proper service and operation is required. Do **NOT** block any air intake spacings to the combustion chamber or obstruct the air flow by piling or stacking anything near the kettle.

duct after installation.

- 13. After the kettle has been connected to the gas supply, check each gas line joint for leaks. DO NOT USE A FLAME TO CHECK FOR LEAKS. A thick soap solution or other leak detector should be employed.
- 14. The appliance and its individual shutoff valve must be **disconnected** from the gas supply piping system during any pressure testing at test pressures **in excess of** ½ PSI (3.48 kPa). The unit must be **isolated** from the gas supply piping system by closing its manual shutoff valve during any pressure testing of the gas piping system at pressures **equal to or less than** ½ PSI (3.48 kPa).
- Check the following points to confirm that your HH kettle has been installed properly.
 - Sufficient room between the kettle and nearby objects for cleaning and service.
 - Minimum clearance of six inches from the kettle's sides and draft diverter.
 - c. Unit vented to a hood or chimney.
 - d. Kettle is level.
 - e. Correct amount of water in the jacket.

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After installation, the installer should test the kettle to ensure that it is operating correctly.

- Remove all literature and packing materials from the inside and outside of the unit. Clean out any material that might clog or damage the tangent draw-off valve.
- Close the draw-off valve, and put water into the kettle to a depth of about six inches. Test draw-off operation by opening it all the way, then closing it before all the water runs out.
- 3. Make sure the supplies of gas and electric power are on.
- 4. Following "To Start Kettle" instructions on Page nine of this manual, begin heating the water at the highest thermostat setting. The heating indicator light should come on as soon as you turn up the thermostat dial, and heating should continue until the water boils.
- 5. To turn off the unit, follow "To Turn Off Kettle" instructions on page 10.

If the kettle functions as described, it is ready for use. If it does not, contact your area Groen Authorized Service Representative.

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RESULT

A. Contro

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- 1. Main gas valve, which controls the supply of gas from the main to the unit.
- 2. ON/OFF (toggle) switch. This switch controls electrical power to the control circuits.
- 3. Thermostat dial, which turns the thermostat on or off and sets the operating temperature of the kettle.
- Reset button, used in lighting the pilot burner (on standing pilot model only).

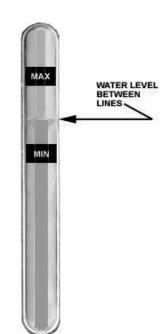
Refer to the photograph in the "Equipment Description" section of this manual for the location of controls and other features.

B. Operating Procedure

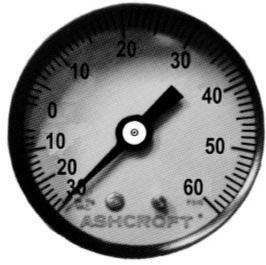
WARNING KEEP KETTLE AREA FREE AND CLEAR OF ALL COMBUSTIBLE MATERIALS.

1. To Start Kettle

- a. CHECK THE
 WATER LEVEL IN
 THE JACKET
 EVERY DAY. The
 level must be
 between the lines
 on the gauge glass.
 If the level is low,
 see "Jacket Filling"
 on Page 13.
- b. While the kettle is cold, check the pressure gauge. If the gauge does not



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Make sure the kettle shows at least 20 inches of vacuum when cold.

- c. Make sure the strainer is covering the draw-off outlet at the bottom of the kettle.
- d. Set both the toggle (ON/OFF) switch and the thermostat dial to "OFF".
- If the unit has just been turned off, allow 5 minutes for unburned gas to clear, before you turn the kettle on again.
- f. Turn the gas valve ON (handle lined up with gas pipe), if it is not already on.
- g. If you are using Model HH/4E with electronic spark ignition, or if you are using a Model HH/4 unit with the pilot burner already lit, all you have to do to start heating the kettle is:
 - (1) Press the ON/OFF switch to "ON."

- (2)
- h. If t
 - (1)
 - (2)
 - (3)
 - (4)
 - (5) Turn the thermostat to the desired setting.

2. To Turn Off the Kettle

- a. Turn the thermostat dial to "OFF."
- b. Press the ON/OFF switch "OFF."
- c. Before servicing the unit, or if it will not be used for a week or more, continue by:
 - (1) Turning the main gas valve OFF (at right angles to the gas pipe).
 - (2) Turning off the unit's electrical power at the circuit breaker or fuse box.

3. If Electric Power Fails:

- Do not try to operate the kettle. The main burner can not be lit until the power is restored.
- b. When the power returns, follow the procedure in "To Start Kettle," above.

4. To Relight Kettle

Follow the steps described in "To Start Kettle" above.

5. To Transfer Product or Empty Kettle:

 The kettle is emptied by means of its draw-off valve, by ladling product out, or using the optional TRI-BC Cooking Basket Set.



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TRANSFER.

CAUTION

KEEP FLOORS IN FRONT OF THE KETTLE WORK AREA CLEAN AND DRY. IF SPILLS OCCUR, CLEAN AT ONCE TO AVOID SLIPS OR FALLS.

b. Use of Optional Basket Insert

The optional kettle basket insert set helps cook water-boiled products such as eggs, potatoes, vegetables, shell fish, pasta or rice. The nylon mesh liner must be used for products smaller than the basket mesh, (¼" (6 mm). This includes rice and small pasta shapes.

- c. Tips For Optional Basket Use.
- (1) Allow for displacement of the three baskets and product. This may mean only filling the kettle half way. Test baskets and product displacement with cold water and the kettle OFF.

CAUTION

DO NOT OVERFILL THE KETTLE WHEN COOKING, HOLDING OR CLEANING. KEEP LIQUIDS AT LEAST 2-3" (5-8 cm) BELOW THE KETTLE RIM TO ALLOW CLEARANCE FOR STIRRING, BOILING AND SAFE PRODUCT TRANSFER.

- (2) Load baskets on level, stable work surface.
- (3) Lift loaded baskets with both hands. Get help if the basket is too heavy.

ve oven

product, the kettle. . Remove into ivoid pasket.

le, flat or bake rater



- (4) Sk
- (5) WI

Sequence of Operation

The following "action-reaction" outline will help the user understand how the equipment works.

A. Model HH/4 with Standing Pilot Ignition

Pressing the reset button overrides the automatic control and opens the pilot burner valve, allowing gas from the supply line into the pilot. Lighting and sustaining the pilot flame for 60 seconds heats the thermocouple to operating temperature, so that it can supply electric current at 20 to 25 millivolts. Current from the thermocouple powers a coil that holds the pilot burner valve open. If the pilot flame goes out and the thermocouple cools, the valve closes and prevents gas flow into the unit.

Once the pilot burner valve opens, gas is available at the main burner valve, which is normally closed. Pushing the toggle switch to "ON" provides 120 Volt electric power to the thermostat. When the operator turns the thermostat dial to a setting, the switch closes and allows power to the heating indicator light and a coil at the main burner valve. The coil opens the main burner valve. Gas then flows to the main burner where it is ignited by the pilot flame.

B. Model HH/4/E with Electronic Spark Ignition

Pressing the toggle switch "ON", supplies electric power to the thermostat. Turning the dial to an operating setting closes the thermostat switch and energizes the gas control. Simultaneously, an arc is established at the spark gap, and the pilot burner automatic valve is opened. When the spark ignites gas flowing from the pilot burner, a pilot flame probe detects the flame. The probe sends a signal to shut the spark off and close the circuit. This provides power for the indicator light and the main automatic valve. Gas from the main burner is ignited by the pilot flame. If a pilot flame is not sensed within 30 seconds, a timer shuts down the whole operation.

C. All Units

As main burner heat raises steam temperature to the set temperature, the thermostat switch opens. This cuts power to the main burner valve, which closes and turns off the burner. When jacket steam cools below the set point, the thermostat switch closes and begins another cycle. This repeats to maintain the kettle at the desired temperature.

The thermostat controls heating by alternately calling for flames at main burner full capacity or signaling the control to shut the burner off.

Because the control works in this "all or nothing" way, the kettle heats as fast as it can until it reaches a set temperature. Turning the thermostat higher only makes heating continue longer. It will not make the unit heat any faster.

Safety features operate as follows:

- Pressure limit switch: If pressure in the jacket exceeds 27 PSI, the switch opens and breaks the circuit at the main gas valve. The valve closes and remains closed until pressure drops to 22 PSI. The switch then closes, energizes the gas valve coil, and permits operation to resume.
- Low-water cutoff: As long as water touches the cutoff electrode in the jacket, operation of the kettle can continue. If the water level falls below the end of the electrode, a control circuit breaks, and the main gas valve closes. Jacket water must be restored to a safe operating level, before the kettle can be heated again.
- Safety valve: If steam pressure in the jacket reaches 30 PSI, the valve will open and relieve the excess pressure.

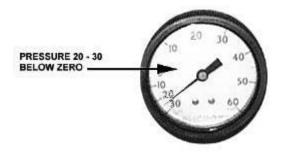
NOTICE:

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Period down t operat checke

a. Check the pressure/vacuum gauge



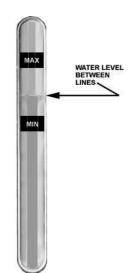
The pressure gauge should show a vacuum of 20 to 30 inches when the kettle is cold.

every day. The gauge should show a vacuum of 20 to 30 inches, when the kettle is cold. If it does not, see "Jacket Vacuum" below.

b. Also check the jacket water level every

day. It should be between the marks on the gauge glass. If the level is low, see "Jacket Filling and Water Treatment" on page 13.

c. Test the safety valve at least twice each month. Test the valve with the kettle operating at five psi, by pulling up the test valve chain for at least 5 seconds. Then release the lever and let the valve snap shut. If the valve does not activate, or there is no evidence of discharge,



COULD RESULT IN SEVERE BURNS.

d. Keep the primary air shutter of the burner gas jets free of dust and lint.



Test the safety valve at least twice monthly.

- e. The pilot flame should be blue, and should envelop about ½ inch of the flame sensor tip.
- f. Maintain electrical wire and connections in good condition.
- g. Keep the inside of the control console clean and dry.
- h. Keep the burner ports clean.
- i. Keep the burner shield and adjacent parts clean.

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2. Jacket

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4. Water Treatment Procedure

lever or ring for about 1 second. Repeat this step, then let the pull ring or valve lever snap back into the closed position.

 a. Obtain water treatment compound and a pH test kit from your Groen Authotized Service Parts Distributor.



WARNING
TO AVOID INJURY, READ AND FOLLOW
ALL PRECAUTIONS STATED ON THE
LABEL OF THE WATER TREATMENT
COMPOUND.

WARNING STAY AWAY FROM THE STEAM THAT IS BLOWING OUT OF THE SAFETY VALVE. THE STEAM CAN CAUSE A SEVERE BURN.

 Fill a mixing container with the measured amount of water required.
 (5¼ Gallons [20 liters]). Distilled water is preferred.

3. Jacket Filling and Water Treatment

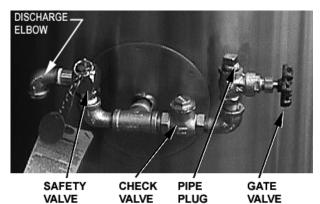
c. Hang a strip of pH test paper on the rim of the container, with about 1 inch of the strip below the surface of the water.

The jacket was charged at the factory with the proper amount of treated water. You may need to restore this water because it was lost as steam during venting or by draining.

d. Measure the water treatment compound (One way to do this is to add the compound from a measuring cup.)

a. If you are replacing water lost as steam, use distilled water. If you are replacing treated water that ran out of the jacket, prepare more treated water as directed in step 4, "Water Treatment Procedure." **Do not use tap water.**

 e. Stir the water continuously, while you slowly add water treatment compound, until the water reaches a pH between 10.5 and 11.5. Judge the pH by frequently comparing the test strip color with the color chart provided in the pH test kit.



(6) Record the exact amounts of water and treatment compound used. These amounts may be used again, if the same water sources and compound are used in the future. However, it is best to check the pH each time treated water is prepared.

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- c. Sa
- d. Fil

2. Preca

Before

the thermostat dial to "OFF," and shut off all electric power to the unit at a remote switch, such as the circuit breaker.

WARNING

KEEP WATER AND CLEANING SOLUTIONS AWAY FROM CONTROLS AND ELECTRICAL EQUIPMENT. NEVER SPRAY THE SUPPORT HOUSING OR ELECTRICAL CONNECTIONS.



CAUTION

MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES, AND CLOTHING. TAKE PRECAUTIONS. WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD, AND PROTECTIVE CLOTHING. READ THE WARNINGS AND FOLLOW THE CLEANER LABEL DIRECTIONS CAREFULLY

3. Procedure

- Clean food-contact surfaces as soon as possible after use. If the unit is in continuous use, thoroughly clean and sanitize the interior and exterior at least once every 12 hours.
- b. Scrape and flush out food residues. Be careful not to scratch the kettle with metal implements. Close the draw-off valve.
- c. Prepare a hot solution of the detergent/ cleaning compound as instructed by the supplier. Clean the unit thoroughly. A cloth moistened with cleaning solution can be used to clean controls, housings, and electrical conduits.



Use only a sponge, cloth or plastic brush to clean the kettle.



Scrapers or steel wool can harm the kettle surface.

- d. Rinse the kettle thoroughly with hot water, then drain completely.
- Disassemble the tangent draw-off valve.
 Clean the draw-off port and each valve part with a brush.

CAUTION

DO NOT MIX PARTS OF DIFFERENT DRAW-OFF VALVES DURING WASHING. THEY ARE NOT ALWAYS INTERCHANGEABLE.

- f. Rinse the kettle and draw-off valve parts thoroughly with clean hot water, then drain completely.
- g. As part of the daily cleaning program, clean soiled external and internal surfaces. Remember to check the sides of the unit and control housing.

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j. When equipment needs to be sanitized, use a solution equivalent to one that supplies 200 parts per million available chlorine. Obtain advice on sanitizing agents from your supplier of sanitizing products. Following the supplier's instructions, apply the agent after the unit has been cleaned and drained. Rinse off the sanitizer thoroughly.

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directions. Rinse and drain the unit before further use.

m. If cleaning problems persist, contact your cleaning product representative for assistance. The supplier has a trained technical staff with laboratory facilities to serve you.

Troubleshooting

Your Groen kettle is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem. Wiring diagrams are furnished inside the service panel and in this manual. If an item on the list is followed by Y, the work should be done by a qualified service representative.

USE OF ANY 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.

A. All Models

SYMPTOM	WHO	WHAT TO CHECK Yindicates items which must be performed by an authorized technician.
Pilot burner and/or burner will not light or goes out after working for a while.	User	 a. Is main gas valve open (handle in line with gas pipe)? b. Is the toggle switch ON. c. Is the thermostat dial is at the correct setting. d. Lighting procedure. See "Operation" Section of this manual. e. Jacket water level. If low, see "Jacket Filling" in the "Preventive Maintenance" section of this manual. f. Is electric power turned on at the circuit breaker or fuse box, and is power being supplied to your building. g. Gas supply to your building.
Pilot burner and/or burner will not light or goes out after working for a while.	Auth Service Rep Only	h. Thermostat operation.Y i. Gas pressure at the automatic valve.Y
Kettle continues heating after it	User	a. That the thermostat dial is at the correct setting.

reaches the desired temperature.

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the desire		o 30 below
		he dial is:
Kettle hea		30 below
Trettie fied		zero when the kettle is cold?)
	Auth	b. Gas pressure at the automatic gas valve. Y
	Service	
Safaty valvo papa	Rep Only User	a. Air in jacket - pressure/vacuum gauge (20 to 30 below
Safety valve pops.	Usei	zero when the kettle is cold?)
		b. Whether kettle was being heated while empty.
	Auth	c. Pressure limit switch. Y
	Service Rep Only	d. Thermostat. Thermostat should click when the dial is rotated above and below a setting. Y
	-1 - 7	e. Safety valve. If valve pops below 29 PSI, replace.Y
B. Model HH/4 with Standing Pilot	Ignition	(Refer to the electrical schematic)
Pilot burner will not light	User	a. Procedure. (See "Operation" section of this manual).
	Auth	b. Pilot tubing and orifice for clogging.Y
	Service	c. That pilot gas supply line is purged of air.Y
Pilot flame goes out when reset		c. That pilot gas supply line is purged of air.Y d. Gas pressure at the automatic valve.Y
Pilot flame goes out when reset button is released.	Service Rep Only	c. That pilot gas supply line is purged of air.Y
Main burner will not light, and previously lit pilot burner is out.	Service Rep Only User Auth Service	 c. That pilot gas supply line is purged of air. Y d. Gas pressure at the automatic valve. Y a. Procedure. (See "Operation" section of this manual). b. That electrical connections in the controls, including
button is released. Main burner will not light, and	Service Rep Only User Auth Service Rep Only Auth Service Rep Only Auth Service Rep Only	 c. That pilot gas supply line is purged of air.Y d. Gas pressure at the automatic valve.Y a. Procedure. (See "Operation" section of this manual). b. That electrical connections in the controls, including ground connections are clean and secure.Y a. Pilot tubing and orifice for clogging.Y b. That electrical connections in the controls, including ground connections are clean and secure.Y

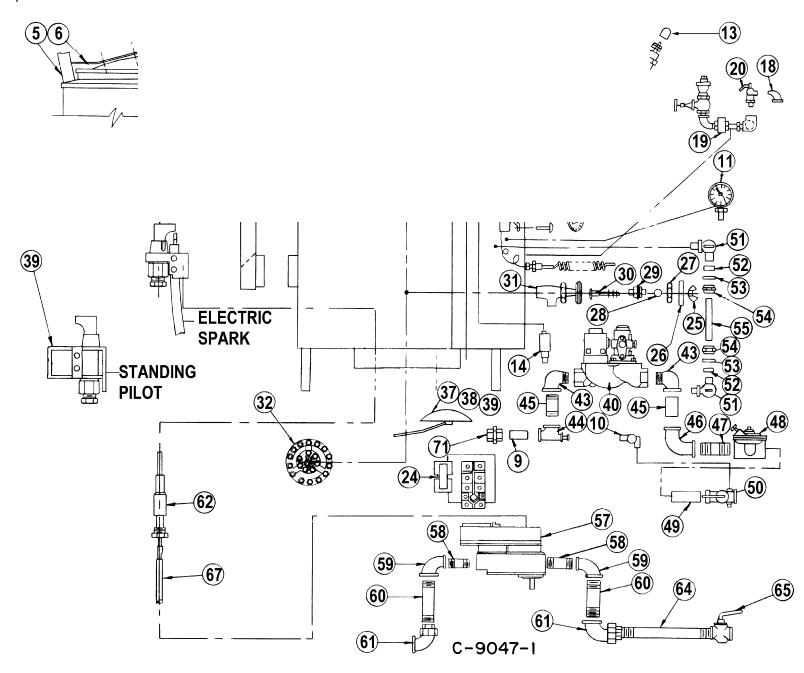
M-HH

System do			pen Y
			' If it is not
			een
			d and in ∉the
			.Y system.Y
Spark is p light.			s "1" and ly). Y V is not
			ations.Y
		4	 (1) Check pilot gas line for kinks of obstructions.Y (2) Clean orifice, if necessary.Y (3) Replace the pilot valve.Y That the pilot spark gap is 7/64 inch and located in the
			pilot gas stream. If not, adjust or replace the pilot.Y For drafts. Shield the pilot burner, if necessary.Y
Pilot lights, but main burner will not	Auth Service	a.	For 24 V between terminals "3" and "GR". If voltage is
come on and spark does not stay on.	Rep Only	b.	not correct, replace the ignition control.Y That the gas pressure meets the control
		c.	manufacturer's specifications. Y Electrical connections of the main valve to terminals
			"3" and "GR", to assure that they are securely attached. If they are, replace the main valve."Y
Pilot lights, but main burner will not	Auth	a.	That sensor cable and high voltage cable are
come on, the spark stays on.	Service Rep Only		separated from one another and not wrapped around a pipe or accessory. Y
		b.	Sensor cable, to make certain that there are secure attachments to terminal "4" and the sensor.Y
			Sensor ceramic for cracks. Y That cable is not grounded out. If it is, correct the
			ground. Y
			That the sensor or its connector is not grounded out.Y Sensor cable for continuity and condition of insulation.Y
		g.	Disconnect main valve lead from terminal "3," and
			sensor cable from terminal "4." Observing correct polarity, connect a DC micro ammeter between the sensor cable terminal and terminal "4." Check that the
			current is 0.15 microamp or greater with only the pilot operating. If it is, replace the ignition control.
			For proper gas pressure.Y Clean pilot assembly, if necessary.Y
1			
		j. k.	Tighten all mechanical and electrical connections.Y Pilot application, and correct to increase sensor probe
			Pilot application, and correct to increase sensor probe current, by:
			Pilot application, and correct to increase sensor probe

OM-HH/4

To order parts, contact your Groevoltage and phase.

er, quantity, and, where applicable,



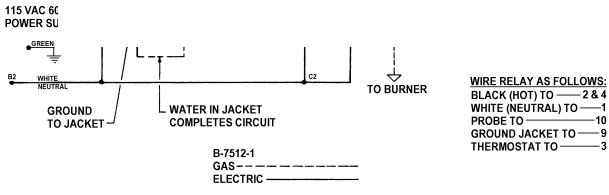
M-HH

Key					Part No.
1	1/4".				009040
2	Ha				000010
3	Kn				013785
4	Sp				010100
5	Hir)ff	009057
6	Co				013783
7	Tol				002457
8	Ind				097001
9	3/4"				002487
10	1/4"				002293
11	Pre				012878
12	Warrick Electrode	074665	43	¾" IPS St. EI	009347
13	Rubber Boot	010390	44	3/4" x 1/4" x 3/4" Reducing Tee	008716
14	Pressure Limit Control	096963	45	¾" IPS x 3½" Long Nipple	008716
15	Thermostat	012313	46	¾" 90 Degree El	008124
16	Thermostat Knob	012314	47	¾" x 3" Long IPS Nipple	008239
17	Flue Assy Box, HH Kettles	004951	48	Gas Pressure Regulator	101570a
18	3/4" IPS 90° EI (Built before 8/1/92)	010668	49	¾" x 2½" Long Nipple	005559
	3/4" IPS 90° EI (Built after 8/1/92)	096905	50	¾" Gas Valve	002484
19	Water Fill Assy (Built before 8/1/92)	013541	51	½" Gauge Glass Connector	004071
	Water Fill Assy (Built after 8/1/92)	097010	52	Rubber Gauge Glass Gasket	008917
20	Safety Valve (Built before 8/1/92)	004010	53	Washer w/Assy #4071	N/A
	Safety Valve (Built after 8/1/92)	097009	54	Hex Nut w/Assy #4071	N/A
21	Not Used	N/A	55	Water Gauge Glass	008742
22	Not Used	N/A	56	Not Used	N/A
23	Toggle Switch	006904	57	Gas Valve (Prior to 6/89)	N/A
24	Warrick Relay (115 Volt)	010412		Gas Valve (Built after 5/89)	079803
25	Wing Nut #10-24	009028	58	Close Nipple 1/2" IPS	008877
26	Valve Handle	009029	59	Reducing El ¾" x ½" x 90 Degrees	008751
27	Sanitary Hex Nut #1314	008911	60	Nipple ¾" IPS x 4" Long	005523
28	Rubber "O" Ring	009034	61	Union Elbow ¾" IPS x 4" Long	005493
29	Valve Bonnet	009024	62	Sensing Probe w/Kanthol	003328
30	Valve Stem	009027	63	Not Used	N/A
31	Optional 1½" Draw-Off Valve	009000	64	Nipple ¾" IPS x 4" Long	005523
32	Burner with Jets	004825	65	3/4" IPS Gas Valve	008172
33	Slotted Cap for Item 32 (not shown)	004826	66	Pilot Burner and Electrode	003750
34	Not Used	N/A	67	Sensing Probe Lead	003329
35	Not Used	N/A	68	Half Hinge RH (prior to 5/10/84)	012877
36	Removable Strainer ¼" holes	009007	69	Hinge Cover RH (prior to 5/10/84)	002292
	for optional 1½" Draw-Off	000044	70	Not Used	N/A
	Removable Strainer ¼" holes	009044	71	Union ¾" IPS	005516
	for standard 2" Draw-Off				

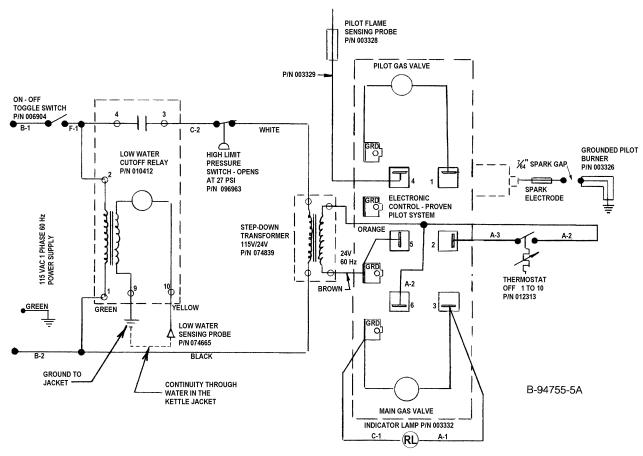
NOTE: HH/4 and HH/4/E use natural gas only.



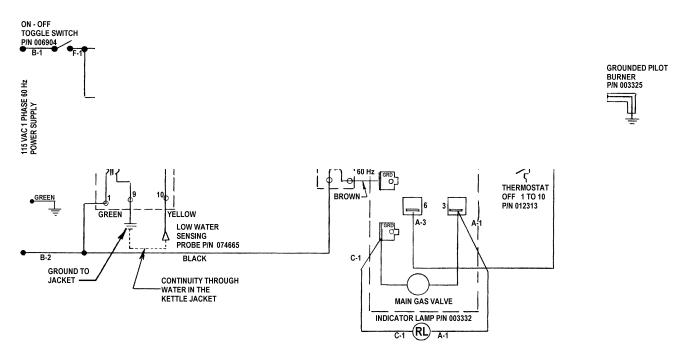
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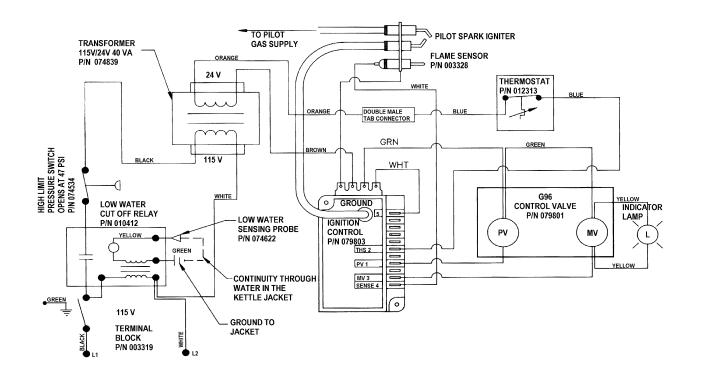
HH/4 Standing Pilot Ignition



HH/4E Spark Ignition, Type QHL-1



HH/4E Spark Ignition, Type CCG



HH/4E Spark Ignition, Type G96

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Model Nc		
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Groen Foo packaged material ar limitations.

spected and n defects in ne following

- 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, drawoff 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, Mississippi 39212 Telephone 601 373-3903 FAX 601 373-9587 OM-HH (Revised 10/98)
Part Number 121034