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Part Number

MODEL

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Stainless
Direct st
Table top
Tilting



Model TDC/3



Model TDO



Model TD/2

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.



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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SEVERE BURNS.

WARNING: TAKE EXTREME CARE TO KEEP HOT CONTENTS FROM SPILLING OR SPLASHING ON ANYONE. DO NOT STAND DIRECTLY IN FRONT OF KETTLE BODIES WHEN THEY ARE BEING TILTED.

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. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.

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

WARNING: TAKE SPECIAL CARE TO AVOID CONTACT WITH HOT KETTLE 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) STAND TO LEFT OR RIGHT SIDE OF KETTLE (DEPENDING ON TILTING HANDLE PLACEMENT) WHILE POURING . DO NOT STAND DIRECTLY IN POUR PATH OF HOT CONTENTS.
- 5) POUR SLOWLY, MAINTAIN CONTROL OF KETTLE BODY HANDLE AT ALL TIMES, AND RETURN KETTLE BODY TO UPRIGHT POSITION AFTER CONTAINER IS FILLED OR TRANSFER IS COMPLETE.
- 6) DO NOT OVER FILL CONTAINER. AVOID DIRECT SKIN CONTACT WITH HOT CONTAINER AND ITS CONTENTS.

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

WARNING: FAILURE TO CHECK SAFETY VALVE OPERATION PERIODICALLY COULD RESULT IN PERSONAL INJURY AND/OR DAMAGE TO EQUIPMENT.



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CAUTION: USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN OR THEIR AUTHORIZED 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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References

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

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

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

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other rotary joint and support. Standard units are
ASME shop inspected, stamped, and registered
with the National Board. These kettles operate
efficiently at pressures above five PSI. A safety
valve, strainer, steam trap, and check valve are all
required for installation, and may be ordered from
Groen as optional equipment.

B. Model TDC/3

The TDC/3 kettle has a 2/3 jacket rated for
working pressures up to 55 PSI. The kettle body
incorporates a triple reinforced rim. Two tubular
steel supports support the swivel on which the
kettle tilts. A leg projects from the bottom of the
kettle.

The design of the TDC/3 makes it easy for one
person to tilt the kettle with the tilting handle, even
when the kettle is full.

C. Model TDC/2

The TDC/2 resembles the TDC/3, except that the
kettle rests on a chrome plated base with arms,
and has a maximum operating pressure of 45
PSI.

D. Models TDO and TDO/1

The TDO and TDO/1 Oyster Cookers have a
special purpose kettle body and supports similar
to those of the TDC/2 and TDC/3, with a tilting
handle.

Model TDC/3



Model TDC/2



Model TDO



Model TDO/1

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TD/2

KETTLE CHARACTERISTICS

Model	Capacity	Dimensions, inches (mm)		
	Quarts (liters)	Front to back	Left to right	Rim height
TDC/3-10	10 (9.4)	13-1/4 (337)	12-7/8 (327)	16-1/8 (410)
TDC/3-20	20 (18.9)	15-1/4 (387)	14-7/8 (378)	17-1/8 (435)
TDC/2-10	10 (9.4)	12-3/8 (314)	12-7/8 (327)	16-1/8 (410)
TDC/2-20	20 (18.9)	14-3/8 (365)	14-7/8 (378)	17-1/8 (435)
TDO	1 (0.94)	9-1/4 (235)	9-1/2 (241)	11-5/8 (295)
TDO/1-32	1 (0.94)	10 (254)	13-1/2 (343)	11-5/8 (295)
TDO/1-64	2 (1.9)	10-11/16 (271)	13-1/2 (343)	12-3/8 (314)
TDO/1-72	2-1/4 (2.2)	10-13/16 (275)	13-1/2 (343)	12-7/8 (327)
TDA-10	10 (9.4)	12 (305)	19-7/8 (505)	19-1/4 (489)
TDA-20	20 (18.9)	14-1/2 (368)	21-7/8 (556)	20-3/8 (518)
TDA/1-40	40 (37.8)	19-3/4 (502)	26-3/4 (679)	22-3/8 (568)
TD/2-40	40 (37.8)	20-1/2 (521)	28-1/4 (717)	21-7/8 (556)

Optional Features and Equipment

	TDC/3	TDC/2	TDO, TDO/1	TDA, TDA/1	TD/2
Higher Maximum Pressure	✓	✓		✓	✓
Lift-off cover	✓	✓		✓	✓
T5C table mounting	✓	✓	✓	✓	✓
Basket inserts	✓	✓		✓	✓
Kettle brush kit	✓	✓		✓	✓
Steam trap assembly	✓	✓	✓	✓	✓
Motor-driven agitator	✓	✓		✓	✓

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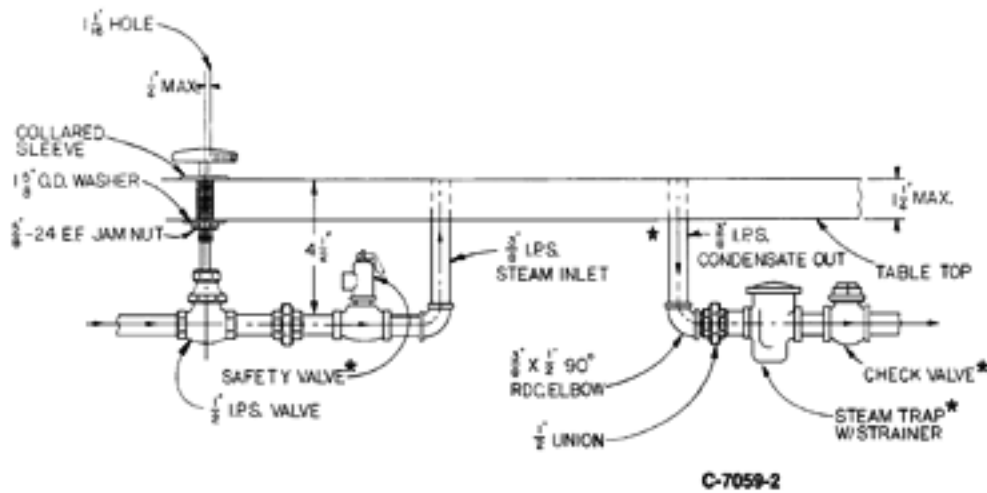
install a pressure reducing valve in the steam supply line near the kettle.

and check valve must be installed. (See piping diagram, below).

4. Connect the steam supply line to the steam inlet fitting. Include a steam control valve and an appropriate safety valve. To obtain the full heating capability of the kettle, the steam supply line must be as large as the steam inlet fitting.

7. Any mechanical change must be approved by the Groen Food Service Engineering Department.

STANDARD PIPING FOR TDC/3, TDC/2, TDO/1, TDO and TD/2



The inlet valve may be located anywhere on the cabinet top or face but not through the face casting. The illustrated sleeve is designed to simplify valve installation by allowing the valve to shift off center by 1/4", if necessary. This should be enough to allow for thread take-up and misalignment.

*Accessories available from Groen as options. Piping is to be supplied by the installer.

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4. When the water begins to boil, inspect all of the fittings to ensure that there are no leaks.
5. Check the safety valve by lifting its lever far enough to let steam escape. Then let it snap back into place to reseal the valve so that it will not leak.
6. Shut down the unit by closing the steam inlet valve.
7. Operate the tilting mechanism to confirm that this feature functions through the whole range of normal operation.

If the unit functions as described above, it is ready for use. If the unit does not function as intended, contact your local Groen Certified Service Agency.

Operation

To heat the kettle, open the steam inlet valve. Adjusting the valve allows you to control the heating rate. Opening the valve more allows steam to flow into the jacket faster, and heats the product faster.

The kettle operates efficiently at pressures from five PSI to the maximum working pressure for which the kettle was designed. The maximum pressure is stamped on the kettle nameplate.



**WARNING
AVOID EXPOSURE TO ESCAPING STEAM,
WHICH CAN CAUSE SEVERE BURNS.**

Tilting

To transfer product or empty the kettle: the kettle is designed and manufactured to be tilted in a controlled manner. Grasp the insulated plastic ball firmly. Maintain a firm grip on handle when tilting, while keeping the kettle body in a tilted position and then SLOWLY returning the kettle body to an upright position.

- A. TDC/3, TDC/2, TDO. TDO/1 and TDA/1:
Pull the handle forward to tilt the kettle, backward to return the kettle to upright position.
- B. TDA
The tilting handle on this older model is spring-loaded to latch the kettle in position. To tilt the kettle, pull up on the tilting handle to release the latch,

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**KETTLE
SPILLS
) SLIPS**



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

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

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

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) STAND TO LEFT OR RIGHT SIDE OF KETTLE (DEPENDING ON TILTING HANDLE PLACEMENT) WHILE POURING — NOT DIRECTLY IN POUR PATH OF HOT CONTENTS.
- 5) POUR SLOWLY, MAINTAIN CONTROL OF KETTLE BODY HANDLE AT ALL TIMES, AND RETURN KETTLE BODY TO UPRIGHT POSITION AFTER CONTAINER IS FILLED OR TRANSFER IS COMPLETE.
- 6) DO NOT OVERFILL CONTAINER. AVOID DIRECT SKIN CONTACT WITH HOT CONTAINER AND ITS CONTENTS.

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product cook times and help maintain the temperature, color and texture of products being held or simmered for extended periods.

Make sure plastic ball handle is secure on the lift off cover before using. ALWAYS use the plastic handle to place or remove the cover from the kettle. Wear protective oven mitts and a protective apron.

When putting the cover on the kettle, position it on top of kettle rim, with its flat edge facing the pouring lip.

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When removing the cover:

- a) Firmly grasp the plastic handle
- b) Lift rear edge (farthest from operator) 1-2" (3-5 cm) to allow any steam and water vapor to escape the cooking vessel. Wait 2-3 seconds.
- c) Tilt cover to 45-60° angle and allow any hot condensate or product to roll off cover back into kettle.
- d) Remove the cover, ensuring that any remaining hot condensate or product does not drip on operator, floor or work surfaces.
- e) Place cover on safe, flat, sanitary, out-of-the-way surface, or return to kettle rim.

CAUTION
DO NOT TILT KETTLE BODY WITH COVER IN PLACE. COVER MAY SLIDE OFF, CAUSING INJURY TO OPERATOR.

2. Basket Insert

An optional kettle basket insert (10 Quart and larger) can assist in cooking water boiled products, including eggs, potatoes, vegetables, shell fish, pasta and rice. The nylon mesh liner must be used when cooking product smaller than the mesh size of the basket, which is approximately 1/4" (6 mm). This includes rice and small pasta shapes.

Allow for the water displacement of basket and product to be cooked. This may mean only filling the kettle half full of water. Test the basket and product displacement with the kettle OFF, and with cold water in the

kettle.

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

- c) Load basket on a level, stable work surface.
- c) Lift the loaded basket with both hands. Get help from another person if the basket is too heavy for safe handling.
- d) Slowly lower product into kettle.



WARNING
AVOID ALL DIRECT CONTACT WITH HOT SURFACES. DIRECT SKIN CONTACT COULD RESULT IN SEVERE BURNS.
AVOID ALL DIRECT CONTACT WITH HOT FOOD OR WATER IN THE KETTLE. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.

- d) When removing basket with cooked product, lift the basket straight up, ensuring that the bottom of the basket clears the rim and pouring lip of the kettle. Wear protective oven mitts and a protective apron.

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- b. Kettle brushes in good condition.
- c. Sanitizer such as Klenzade XY-12.
- d. Film remover such as Klenzade LC-30.

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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 FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER CAREFULLY.



Use brushes, sponges or cloth to clean your kettles

2. Procedure

- a. 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.



WARNING

AVOID ANY DIRECT CONTACT WITH HOT SURFACES. DIRECT SKIN CONTACT COULD RESULT IN SEVERE BURNS.



Don't scrape with tools, steel wool or other abrasives.

- b. Scrape and flush out food residues. Be careful not to scratch the kettle with metal implements.

- d. Clean the unit thoroughly, inside and outside.
- e. Rinse the kettle thoroughly with hot water, then drain completely.

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i. The outside of the unit may be polished with a stainless steel cleaner such as "Zepper" from Zep Manufacturing Co.

food residues, clean the kettle thoroughly and use a deliming agent, such as Groen Delimer/Descaler (Part Number 114800) or Lime-Away® from Ecolab, in accordance with the manufacturer's directions. Rinse and drain the unit thoroughly before further use.

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.

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

NOTICE:

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1. Once
check the operation of the safety valve. Lift
the lever of the safety valve until steam is
released.



WARNING
WHEN TESTING, AVOID ANY EXPOSURE TO
THE STEAM BLOWING OUT OF THE
SAFETY VALVE. DIRECT CONTACT COULD
RESULT IN SEVERE BURNS.

Then release the lever and let the valve
snap shut. If the lever does not activate, or
there is no evidence of discharge, or

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ALL WARRANTIES AND COULD INJURE
THE OPERATOR OR DAMAGE THE
EQUIPMENT.

NOTE: Service performed by other than factory-
authorized personnel will void all warranties.

3. Lubricate trunnions and gears with a good
grade of high temperature grease. Grease
trunnions at least once every 60 days, and
grease gears when inspection shows that
they are dry.
4. For TD/2 kettles, grease the tilting actuator
every 90 days. While the kettle is fully tilted,
add Calcium Complex No. 2 Grease at the
grease fittings.

NOTE: Use only Calcium Complex Nr. 2
Grease, which is available from Groen
(Part No. 93703).

Sequence of Operation

The following “action-reaction” outline is provided to
help the user understand the function of the
equipment.

When the steam inlet valve is opened, steam flows
into the jacket at a pressure determined by the boiler
system or by the pressure reducing valve that serves
the kettle.

In the jacket, steam transfers heat to the kettle as
it condenses into water. The steam trap allows
condensate (water) to leave the jacket, while it
holds steam in. When the steam is shut off,
condensation produces a vacuum in the jacket, but
the check valve in the condensate return line
keeps water from flowing back into the jacket.

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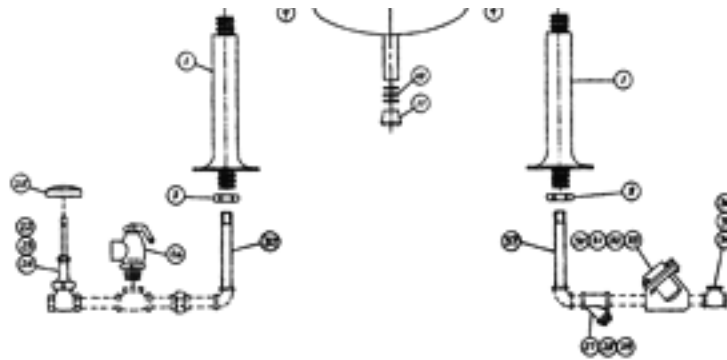
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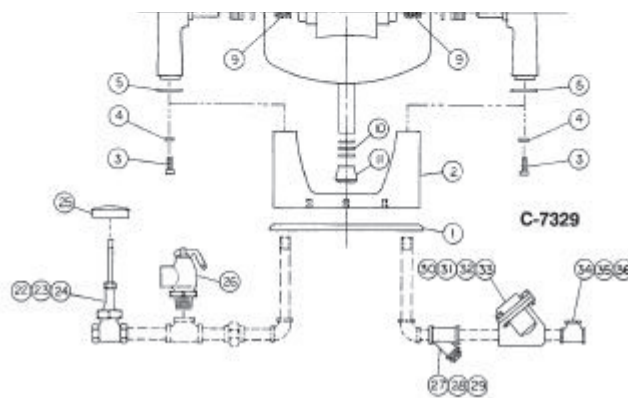
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SY		
Kettle will not heat		<ul style="list-style-type: none"> a. That the steam inlet valve is open. b. That the steam supply line is turned on. c. That the condensate return valve is open. d. That the boiler is operating properly. Steam should be supplied at a pressure greater than five PSI.
	Auth Service Rep Only	<ul style="list-style-type: none"> e. Steam supply line for blockage. X f. Condensate return line for blockage. X g. Steam trap operation. X
Safety valve leaks a small amount of steam.	User	a. For contamination that prevents seating the valve. With pressure in the jacket, lift the valve lever briefly all the way up, to blow the valve clean then let it snap back down to seat the valve.
	Auth Service Rep Only	b. Safety valve for defects. Defective valve MUST be replaced with an identical valve. X
Safety valve leaks a large amount of steam.	Auth Service Rep Only	<ul style="list-style-type: none"> a. Steam supply pressure. X b. Safety valve for defects. Defective valve MUST be replaced with an identical valve. X
Pipe fitting leaks	User	a. Is the fitting tight?
	Auth Service Rep Only	b. If the leak is at a trunnion, and tightening the packing gland does not stop the leak, replace the packing. X
Kettle is hard to tilt (TD/2 only)	Auth Service Rep Only	a. Tilting mechanism for the presence of any contamination and for proper alignment and lubrication. X

WARNING
TO AVOID INJURY FROM SPLASHING OR SPILLING HOT CONTENTS, EMPTY THE KETTLE THROUGH THE DRAW-OFF OR BY BAILING BEFORE ANY WORK IS DONE ON THE TILTING MECHANISM.

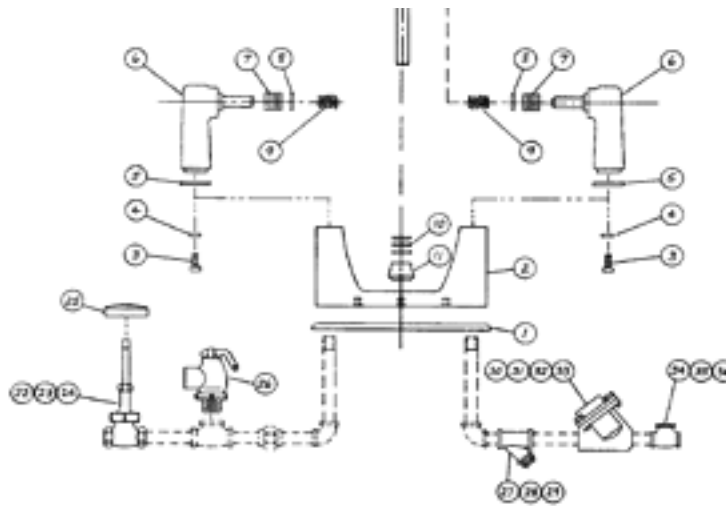


Key	Description	Part No.	Key	Description	Part No.
1	Pedestal Assembly	081572	24	Valve, Globe 3/8" PCP*	010146
2	Pedestal Cap	081574	25	Handwheel, Valve	01148
3	Nut, Hex Jam 1-3/4" OD	081707	26	Valve, Safety (not incl.)	011001
7	Packing Ring Set	002033	27	Strainer, 1/2" Y, Blk.	004181
8	Washer Packing	002019	28	Strainer, 1/2" Y, RCP	010165
9	Spring	002025	29	Strainer, 1/2" Y, PCP	010166
10	Washer 5/8" Neoprene	003242	30	Steam Trap Repair Kit	002886
11	Tip, Crutch 1" ID	002032	31	Steam Trap, 1/2" Blk	010250
12	Handle Assembly	012694	32	Steam Trap, 1/2" RCP	010251
13	Knob, Maroon Ball	012691	33	Steam Trap, 1/2" PCP	010252
14	Ring, Tolerance	012692	34	Valve, Check 1/2" Brass	004187
15	Handle Shaft	018963	35	Valve, Check 1/2" RCP	010124
16	Lockwasher 3/8"	005618	36	Valve, Check 1/2" PCP	010140
17	Nut Cap 3/8-24	003188	37	Nipple, 3/8" x 12-1/2" Lg	005485
18	Basket TDC/3-10	001110	—	Pedestal Gasket (old style)	001968
19	Basket TDC/3-20	001120	—	Bullet Foot	042505
20	Cover Assembly TDC/3-10	001107	—	Stem Extension PCP	012722
21	Cover Assembly TDC/3-20	001108	—	Kettle Body	MS2043
22	Valve, Globe 3/8" Brass*	002051	—	Control, DC Adjustable	013972
23	Valve, Globe 3/8" RCP*	010145	—	Control, DC Adjustable	005125

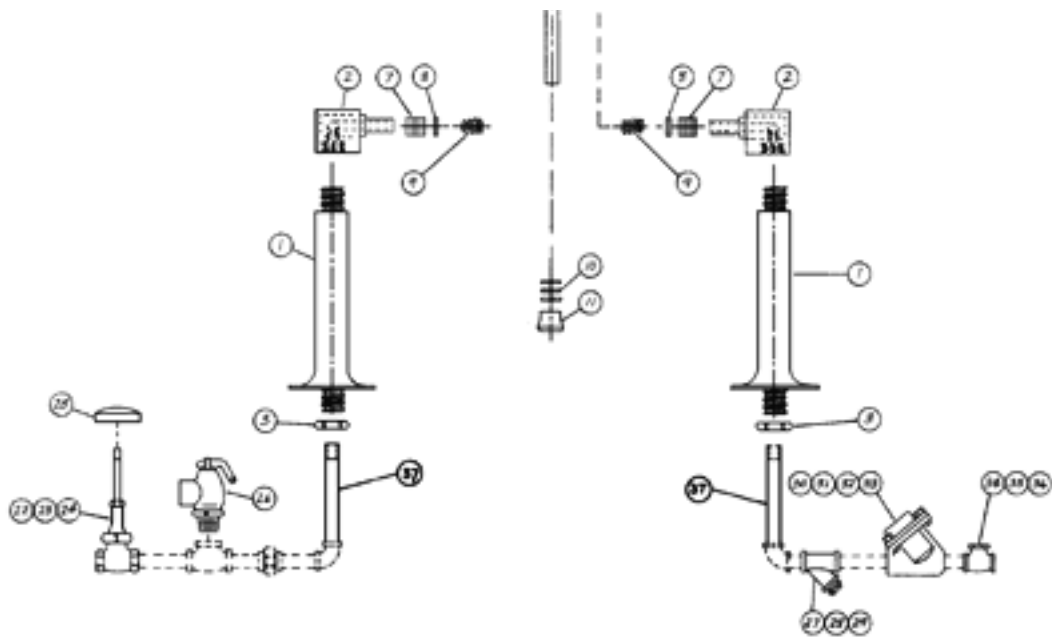


Key	Description	Part No.	Key	Description	Part No.
1	Base Gasket	001710	19	Basket TDC/2-20	001120
2	Base Pedestal	005901	20	Cover Assembly TDC/2-10	001107
3	Screw Socket HD 1/4-20 x 3/4"	009969	21	Cover Assembly TDC/3-20	001108
4	Lockwasher 1/4"	005692	22	Valve, Globe 3/8" Brass*	002051
5	Gasket Pedestal Cap 1/4"	001968	23	Valve, Globe 3/8" RCP*	010145
6	Cap Pedestal	005902	24	Valve, Globe 3/8" PCP*	010146
7	Packing Ring Set	002033	25	Handwheel, Valve	001148
8	Washer Packing	002019	26	Valve, Safety (not incl.)	011001
9	Spring	002025	27	Strainer, 1/2" Y, Blk.	004181
10	Washer 3/8" Levelling	003242	28	Strainer, 1/2" Y, RCP	010165
11	Tip, Crutch 1" ID	002032	29	Strainer, 1/2" Y, PCP	010166
12	Handle Assembly (pre 1/76) Handle Assembly (post 1/76)	012695 012694	30	Steam Trap Repair Kit	002886
13	Knob, Maroon Ball	012691	31	Steam Trap, 1/2" Blk	010250
14	Ring, Tolerance	012692	32	Steam Trap, 1/2" RCP	010251
15	Handle Shaft	018963	33	Steam Trap, 1/2" PCP	010252
16	Lockwasher 3/8"	005618	34	Valve, Check 1/2" Brass	004187
17	Nut Cap 3/8-24	003188	35	Valve, Check 1/2" RCP	010124
18	Basket TDC/3-10	001110	36	Valve, Check 1/2" PCP	010140

NOTE: Items 1,5,7,8 and 9 are needed to change packing

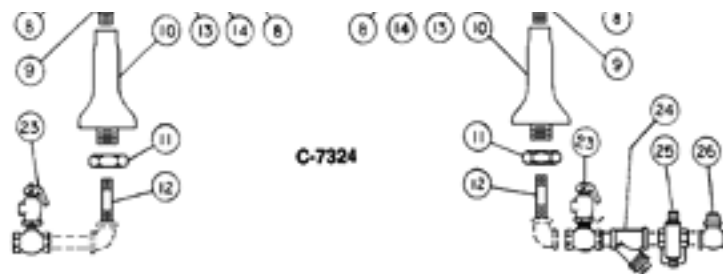


Key	Description	Part No.	Key	Description	Part No.
1	Base Gasket	001710	23	Valve, Globe 3/8" RCP*	010145
2	Base Pedestal	005901	24	Valve, Globe 3/8" PCP*	010146
3	Screw Socket HD Cap 1/4-20x3/4"	009969	25	Handwheel, Valve	001148
4	Lockwasher 1/4"	005692	26	Valve, Safety (not incl.)	011001
5	Gasket Pedestal Cap	001968	27	Strainer, 1/2" Y, Blk.	004181
6	Cap Pedestal	005902	28	Strainer, 1/2" Y, RCP	010165
7	Packing Ring Set	002033	29	Strainer, 1/2" Y, PCP	010166
8	Washer Packing	002019	30	Steam Trap Repair Kit	002886
9	Spring	002025	31	Steam Trap, 1/2" Blk	010250
10	Washer 5/8" Plain	007273	32	Steam Trap, 1/2" RCP	010251
11	Bumper, TDO	010888	33	Steam Trap, 1/2" PCP	010252
13	Knob, Maroon Ball	012691	34	Valve, Check 1/2" Brass	004187
14	Ring, Tolerance	012692	35	Valve, Check 1/2" RCP	010124
22	Valve, Globe 3/8" Brass*	002051	36	Valve, Check 1/2" PCP	010140



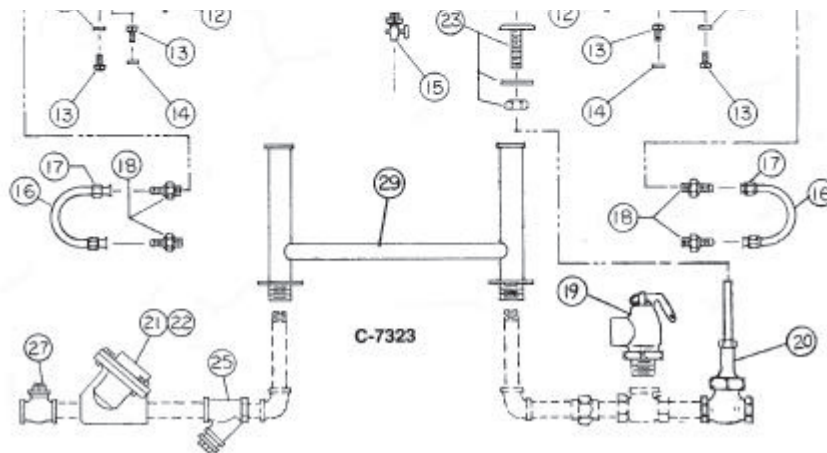
Key	Description	Part No.
1	Pedestal Assembly	081572
2	Pedestal Cap	081574
3	Nut, Hex Jam 1-3/4" OD	081707
7	Packing Ring Set	002033
8	Washer Packing	002019
9	Spring	002025
10	Washer 5/8" Plain	003242
11	Bumper, TDO	010888
13	Knob, Maroon Ball	012691
14	Ring, Tolerance	012692
22	Valve, Globe 3/8" Brass*	002051
23	Valve, Globe 3/8" RCP	010145
24	Valve, Globe 3/8" PCP	010146

Key	Description	Part No.
25	Handwheel, Valve	001148
26	Valve, Safety (not incl.)	011001
27	Strainer, 1/2" Y, Blk.	004181
28	Strainer, 1/2" Y, RCP	010165
29	Strainer, 1/2" Y, PCP	010166
30	Steam Trap Repair Kit	002886
31	Steam Trap, 1/2" Blk	010250
32	Steam Trap, 1/2" RCP	010251
33	Steam Trap, 1/2" PCP	010252
34	Valve, Check 1/2" Brass	004187
35	Valve, Check 1/2" RCP	010124
36	Valve, Check 1/2" PCP	010140
37	Nipple 3/8" x 12-1/2" Lg.	005485

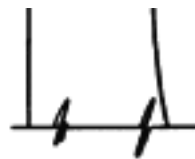


Key	Description	Part No.	Key	Description	Part No.
1	Knob	001385	15a	Valve Assy -1, 4, & 6 Qt pre 1957*	001042
2	Handle & Bushing Assy.	001022	16	Stem Assembly*	001098
3	Spring	001067	16a	Stem Assy -1, 4, & 6 Qt pre-1957*	002076
4	Handle Guide Nut	001025	17	Bonnet, see 17a	001142
5	Plunger Guide	001046	17a	Bonnet -1, 4, & 6 Qt Pre-1957*	001075
6	Elbow Assembly (Incl item 5) see 6a	001083	18	Packing Ring	001152
6a	Elbow Assembly -1, 4, & 6 Qt pre 1957	001043	19	Packing Nut	001144
7	O-Ring	007360	20	Handle (Small 2" dia)	001148
8	Hex Nut (See 8a)	001032	21	Basket TDA 10	001110
8a	Hex Nut 1, 4, & 6 Qt pre 1957	001034	21a	Basket TDA 20	001120
9	Ferrule	001023	22	Cover TDA 10	001107
10	Pedestal (to 20 Qts incl)	001087	22a	Cover TDA 20	001108
10a	Pedestal (40 Qt size only)	001088	23	Safety Valve (state pressure)	—
11	Hex. Mounting Nut	001031	24	1/2" Strainer	004181
12	Pipe (for 1087 Pedestal)	001056	25	1/2" Steam Trap	004182
12a	Pipe (for 1088 Pedestal)	001057	26	1/2" Swing Check Valve	004187
13	Packing	001065	27	Handle Screw	002613
14	Packing Gland (see 14a)	001036	28	Valve Stem Assembly (includes	002615
14a	Packing Gland -1,4,6 sizes pre-1957	001045		16, 17, 18, 19, 20 & 27)	
15	Valve Assembly (Incl 16, 17, 18, 19 and 20 see 15a)	001037			

*Obsolete - see item 28



Key	Description	Part No.	Key	Description	Part No.
1	Mechanical Acuator Assy	013943	16	5/8" OD Tube Assembly	010358
2	Pivot	001275	17	5/8" Flare Nut (part of item 16)	010359
3	Not Used	—	18	Half Union Coupling 3/4" MPT x 5/8"	010073
4	Not Used	—	19	3/4" Safety Valve (45 PSI)	011001
5	Not Used	—	20	1/2" Globe Valve w/Handle	010034
6	Alemite Grease Fitting (st.)	012100	21	1/2" Thermo Steam Trap (black)	010250
7	Packing (4 rings)	001276	22	Steam Trap Repair Kit	002886
8	Packing Washer	001273	23	Valve Stem Sleeve Assembly	010721
9	Trunnion Spring	012403	24	Handle (Part of item 20)	—
10	LH Trunnion Casting	001265	25	1/2" Strainer (black)	004181
11	RH Trunnion Casting	001266	26	Not Used	—
12	1/8" R. x 2-3/4" Lg. Brass Pin	001907	27	1/2" Swing Check Valve (Std.)	004187
13	5/16"-18 x 3/4" Hex Cap Screw	006014	28	Calcium Complex No. 2 Grease	093703
14	5/16" Lockwasher	005656	29	Stand Assembly	009913
15	1/2" Jacket Drain Petcock	012070			



* INTERMEDIATE PACKING RING, 3 FURNISHED

A-5756

PEDESTAL — (REMOVE 4
BOLTS IN BASE & BACK OUT
IN DIRECTION SHOWN)

*** NOTE!**
THESE 5 RINGS COMPRISE ONE SET OF PACKING & MUST BE
ASSEMBLED IN THE MANNER SHOWN. PART NO. 2033

OM-TD

Model N _____

Serial N _____

Date Pu _____

Purchas _____

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Limited
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Canadian

Groen Fo
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limitations

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- I. T
p
continental United States, Hawaii and Canada. commercial
lation in the
- 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)



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OM-TD
Part Number 121006 Rev. B