

OPERATOR MANUAL

OM-GG3-E

Model: GG3-E
Pressureless Steamer



*Table top
Self-contained
Electric Three (2 1/2 in. deep)
pan capacity*



THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE

FOR YOUR SAFETY

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



IMPORTANT — READ FIRST — IMPORTANT

The Groen Generation 3 pressureless steamer you have purchased has been handcrafted from the finest materials, meticulously inspected, and pretested at our factory to ensure that you receive the best possible product. With reasonable care and periodic maintenance, it will provide years of faithful service.

PLEASE READ THIS MANUAL CAREFULLY BEFORE INSTALLING OR OPERATING THE GENERATION 3 STEAMER! It contains all the information you will need to properly install, operate, and maintain your steamer.

It is recommended that you establish a timetable for periodic maintenance as outlined in this manual. Space has been provided in the Maintenance & Service Log. Keep it up-to-date and on file with the warranty information.

Please pay special attention to the section on WATER CONDITIONING. Water quality problems are the most common cause of steamer failure and are not covered by provisions of the product warranty.

CONDITIONS AND TERMS OF LIMITED WARRANTY

The warranty on this unit does **not** extend to:

1. Installation and start-up.
2. Simple adjustments, such as tightening fittings and electrical connections.
3. Malfunction as a result of improper maintenance.
4. Repairs made by anyone other than qualified service personnel as recommended by Groen.
5. Damage caused in shipment or damage as a result of improper use.
6. Normal maintenance as outlined in the operator manual.
7. Damage as a result of excessive moisture in components. **DO NOT SPRAY THIS EQUIPMENT WITH WATER OR STEAM.**
8. Damage caused by tampering with, removal of, or change of any pre-set control or safety device.
9. Malfunction as a result of sediment and/or lime in the valves or scale build-up in the steam generator.

NOTE: MINIMUM water quality STANDARDS MUST BE MET to insure proper operation. WATER SOFTENING IS RECOMMENDED if the quality of your water does not meet the following standards.

Total dissolved solids (TDS) content should not exceed 30 parts per million, and water pH should be 7.0 or higher.

10. Labor involved in moving other equipment to gain access to the unit. The user must maintain the accessibility of the steamer for service under the warranty.

CAUTION: Use of any replacement parts other than those supplied by Groen or their authorized distributor VOIDS ALL WARRANTIES. Service performed by other than factory authorized personnel WILL VOID ALL WARRANTIES.

If you have any questions about warranty coverage, operating procedure, or maintenance, contact your area Groen representative or an authorized Groen service agency.

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Equipment Description

The Groen GG3-E Self-Contained Atmospheric Steamer consists of a cooking chamber, a steam generator with heating element, and a control compartment housing the electrical components and plumbing, all encased in a stainless steel cabinet.

Two outstanding features on the GG3 are the automatic drain and stand-by power. As long as the main power switch is on and the boiler is warmed up, stand-by power (about 2% of full power) is fed to the heating element to keep the boiler water at incipient boil and ready for immediate full-steam generation. The automatic drain feature operates after the main power switch has been turned off. The unit will drain completely to flush sediment out of the steam generator.

The drain is located in the lower rear center of the chamber and is connected to the drain pipe. The pipe includes a spray condenser, which suppresses any steam escaping the chamber. A small tray below the door is provided to catch any condensate drip.

Model GG3-E will accept the following combinations of full-size perforated or solid cafeteria pans:

Two pans, 4" deep
Three pans, 2 1/2" deep
Six pans, 1" deep

The steam generator compartment is located behind the cooking chamber and is accessible through the right side panel. The control assembly can be accessed from the front panel and can be lifted out. Power should **always** be turned off before removing any panel.

The steam generator functions in a simple manner. A normally-closed solenoid valve opens and allows water to enter until the proper level is sensed. The solenoid valve then closes, and the water is quickly converted to steam by the heating element. This function is repeated when necessary, as long as the timer is in the timing position.

The GG3-E Steamer is designed to be virtually maintenance-free; however, normal wear of certain parts may require that they be replaced after prolonged use. This steamer has been adjusted at the factory, so no field adjustment should be necessary. If need for adjustment does arise, **only** Groen personnel or Groen's authorized representatives should handle the work.

Water Conditioning

It is absolutely essential to supply the Groen steamer with water that will not form scale at an unacceptable rate. The steam generator was engineered to minimize scale formation, but scale formation depends on the hardness of the water and the hours of operation. In a few areas of the United States, the water supply is sufficiently free of minerals to avoid scale formation. However, most water supplies carry heavy loads of minerals, which will form scale on the generator, reduce its steam output, and possibly cause premature failure of components.

Your local water utility can provide a statement on the scale forming qualities of the water supply. Water supplied to the generator should contain not more than **30 parts per million** total dissolved solids (TDS) and should have a **ph of 7.0** or higher. Please follow these simple precautions:

1. Do not rely on "water treaters" commonly sold as scale preventers and scale removers. **They do not work.** The only proven way to prevent scale build-up is to feed in water practically free of scale-forming minerals.
2. If your water supply carries scale forming minerals, as most water supplies do, run the water through a properly maintained softener. Exchangeable softener cartridges or a regeneratable softener can be used.

In either case, establish a regular program of exchanging the cartridges or regenerating the softener. Installing a water meter on the inlet line between the softener and the generator will give an accurate check of water consumption and a way of determining when to change the cartridge or regenerate the softener.

By using a softener and operating within the softener's capacity to exchange minerals, the user will obtain a longer generator life, high steam capacity, and minimum maintenance requirements.

3. If you notice a slowing of steam production, pull the heating element out of the steam generator and check it for scale.

WARNING: DISCONNECT ELECTRIC POWER BEFORE YOU REMOVE THE CASING FROM THE STEAMER.

Heavy scale will reduce the element's ability to boil water and can elevate element temperature to the point where the element will fail prematurely.

Some scale is soft enough to be scraped off, but scraping must be done carefully to avoid damaging the element bars or safety thermostat. Cleaning with sulfamic acid, inhibited muriatic acid, or another commercially available deliming agent can be dangerous and **should be done only by an expert familiar with the hazards.** Vinegar will dissolve most scales, but the treatment requires a long time and frequent changes of the vinegar solution.

TO AVOID ALL SCALE PROBLEMS, USE AND PROPERLY MAINTAIN A SOFTENER.

Installation

Mounting

After the inspection, keep the unit crated until it is installed.

When installation is to begin, remove the crate or box from the skid. Remove the four mounting bolts that fasten the skid to weld nuts in the base of the steamer. **Keep the bolts**, as they are required for installation. Hoist the unit to its mounting location with a cloth-wrapped sling (to protect the polished surfaces).

Level the table top or counter on which the GG3 Steamer will be mounted. Unless the optional legs will be used, drill four holes (of 1/2 inch diameter) that will align with the anchor nuts welded into the steamer base. If service connections will be made through the mounting surface, also drill holes for those supplies at this time. Once the steamer has been removed from its shipping container and placed on the leveled mounting surface, secure the unit with the skid mounting bolts saved during unpacking. After the steamer has been bolted in place, seal the joint between steamer base and mounting surface with a suitable caulking compound like RTV sealant.

If the steamer was purchased with optional legs, screw the legs into the anchor nuts on the base.

WARNING: THE STEAMER MUST BE INSTALLED BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. INSTALL THE UNIT IN ACCORDANCE WITH ALL APPLICABLE CODES.

CAUTION: To avoid **damage** to the steamer and possible **voiding of warranties**, follow the directions in the "Water Conditioning" section before you connect the water supply.

Water Connections

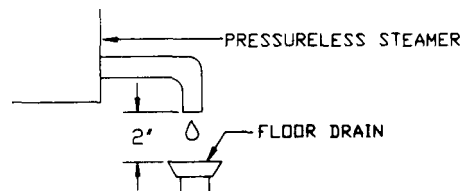
Connect the cold water line (1/4 inch NPT) to the factory-supplied flexible hose, then connect the hose to the steamer. A check valve must be installed, and some codes require a second check valve. (See the piping diagrams.) To maintain the required pressure and flow rate accurately, install a strainer and a pressure reducing valve. The required flow rate at 30 PSIG is 0.28 to 0.33 GPM for the 5 KW steamer or 0.31 to 0.36 GPM for the 7.5 KW steamer.

Drain Connections

The steamer is equipped with a 1 1/4" ID x 48" long drain hose. Direct this hose over an open floor drain, or connect it to a 1" (or larger) IPS pipe header and extend the header to a nearby floor drain. GROEN recommends that the header have no more than 2 elbows and be no longer than 6 ft. If the header will have more than 2 elbows or be longer than 6 ft, use 1 1/2" IPS pipe.

Remember: This is a gravity drain that must be able to vent freely to the atmosphere.

At the floor drain there must be an "air gap" of at least 2", unless local codes specify a different gap. The drain must be set lower than the steamer base.



CAUTION: The steamer drain discharges steam and hot condensate. To direct the flow of the condensate to the floor drain, comply with these instructions and recommendations.

Electrical Connections

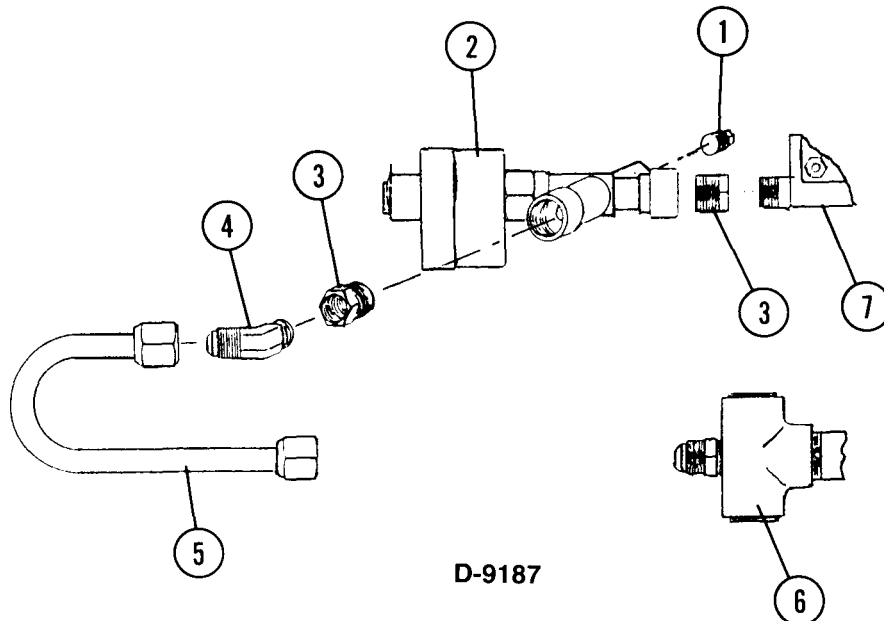
Any mechanical or electrical change must be approved by the Groen Division Food Service Engineering Department. The required electrical supply is protected by fuses in the steamer and is specified on an information plate at the rear of the unit. Power must be connected to a terminal block inside the junction box in the rear of the steamer. Stacked units require separate electrical connections for each unit. Local codes and/or The National Electrical Code should be observed in accordance with ANSI/NFPA-70 latest edition.

GG3-E Steamers are shipped with 3 phase wiring. For field conversion to single phase operation, consult the label on the rear of the unit or the diagram included in this manual.

ELECTRICAL REQUIREMENTS

	5KW		7.5 KW	
	AMP	WIRE SIZE	AMP	WIRE SIZE
208V, 1PH	24	#8AWG (3.5mm)	36	#6AWG (4.5mm)
208V, 3 PH	14	#8AWG (3.5mm)	21	#6AWG (4.5mm)
240V, 1PH	21	#10AWG (3.0mm)	31	#6AWG (4.5mm)
240V, 3 PH	12	#10AWG (3.0mm)	18	#6AWG (4.5mm)
480V, 1PH	10.4	#12AWG (2.5mm)	16	#12AWG (2.5mm)
480V, 3 PH	6	#12AWG (2.5mm)	9	#12AWG (2.5mm)

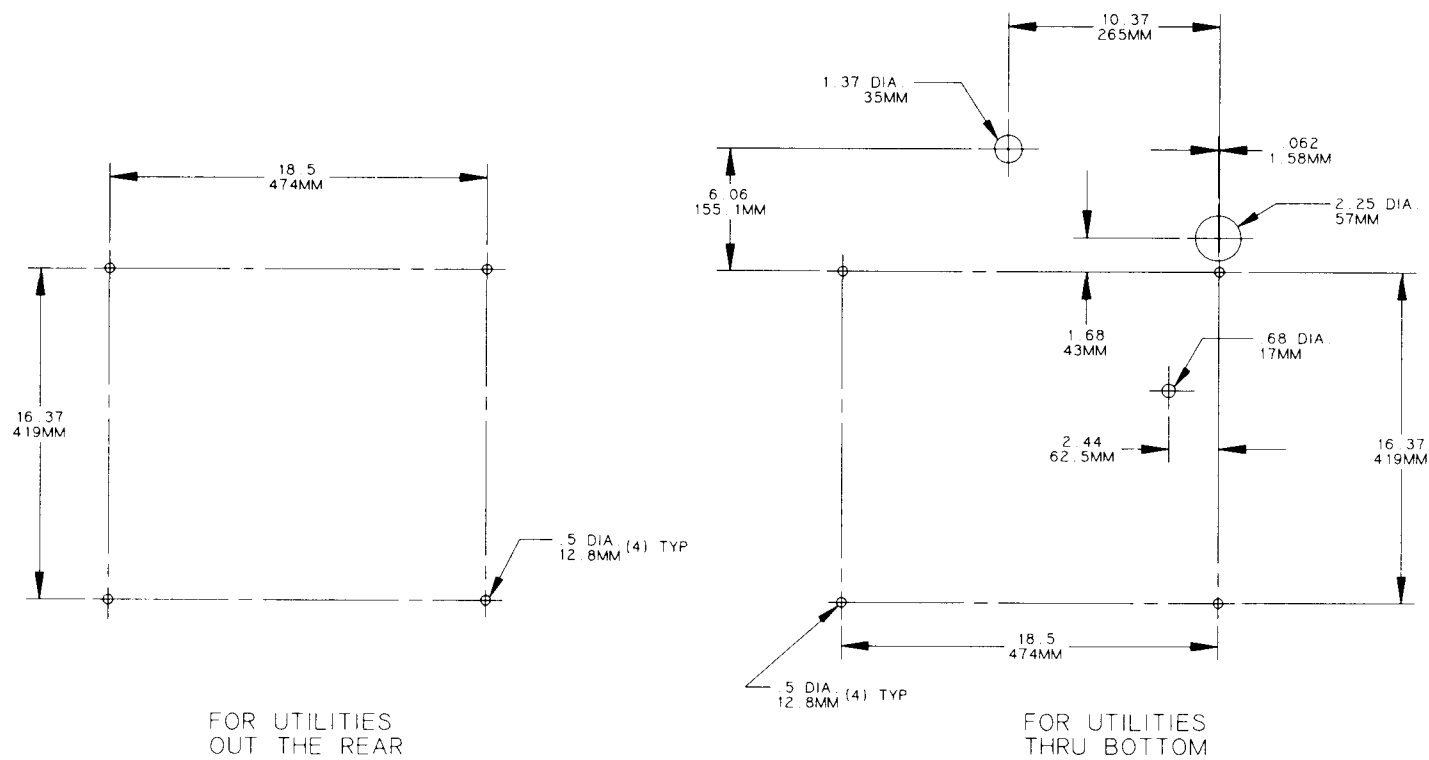
NOTE: Use copper wire rated at least 75°C.



New Dump Solenoid Valve

- 1) Starting with solenoid valve (2) screw 1/4 NPT pipe plug (1) into solenoid valve 1/4 FPT inlet.
- 2) Screw 1/2 x 3/8 reducing bushing (3) into 1/2 FPT inlet of solenoid valve (2).
- 3) Screw solenoid valve with reducing bushing into boiler outlet % NPT (7).
- 4) Screw 1/2 x 3/8 reducing bushing (3) and 45° elbow (4) respectively into solenoid valve (2) 1/2 NPT outlet.
- 5) Attach 1/2 O.D. copper tubing (5) short run to elbow (4) and long run to drain (6).
- 6) Rotate solenoid valve (2) on horizontal axis to assemble 1/2 O.D. copper tubing.

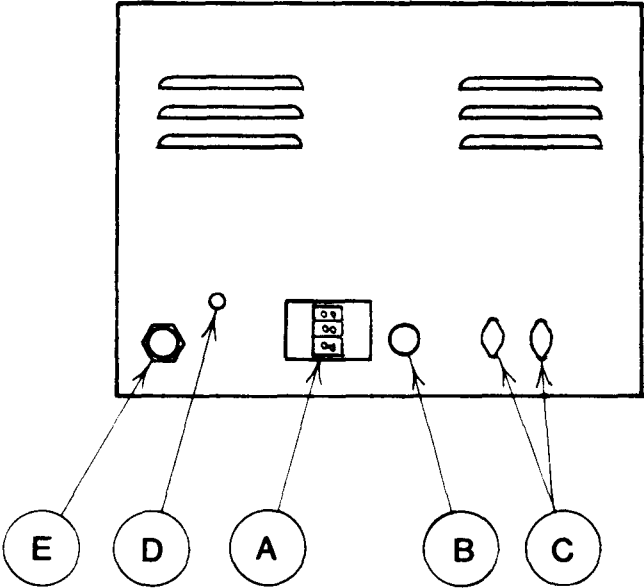
Mounting Hole Dimensions



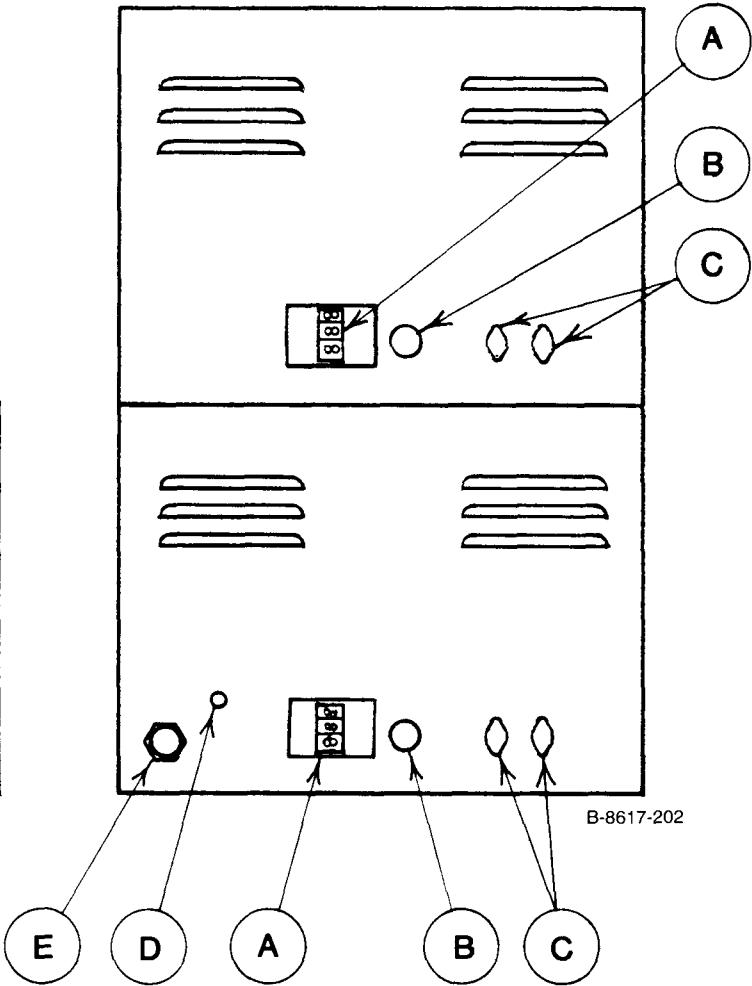
Connection Locations / Piping

- A - TERMINAL BLOCK
- B - CONDUIT CONNECTION
- C - FUSES
- D - WATER FEED HOSE
- E - DRAIN HOSE

SINGLE UNIT

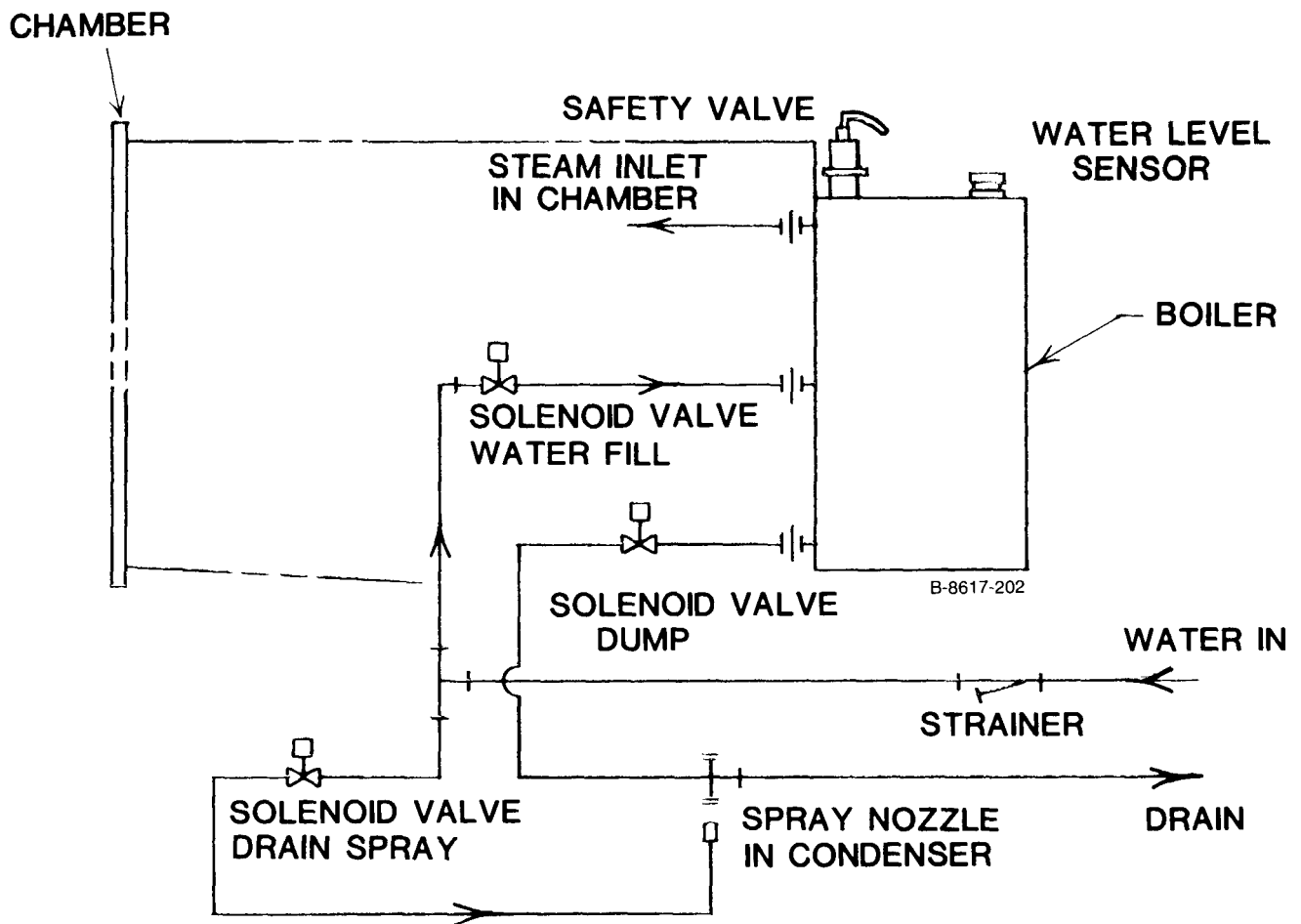


DOUBLE STACKED UNIT

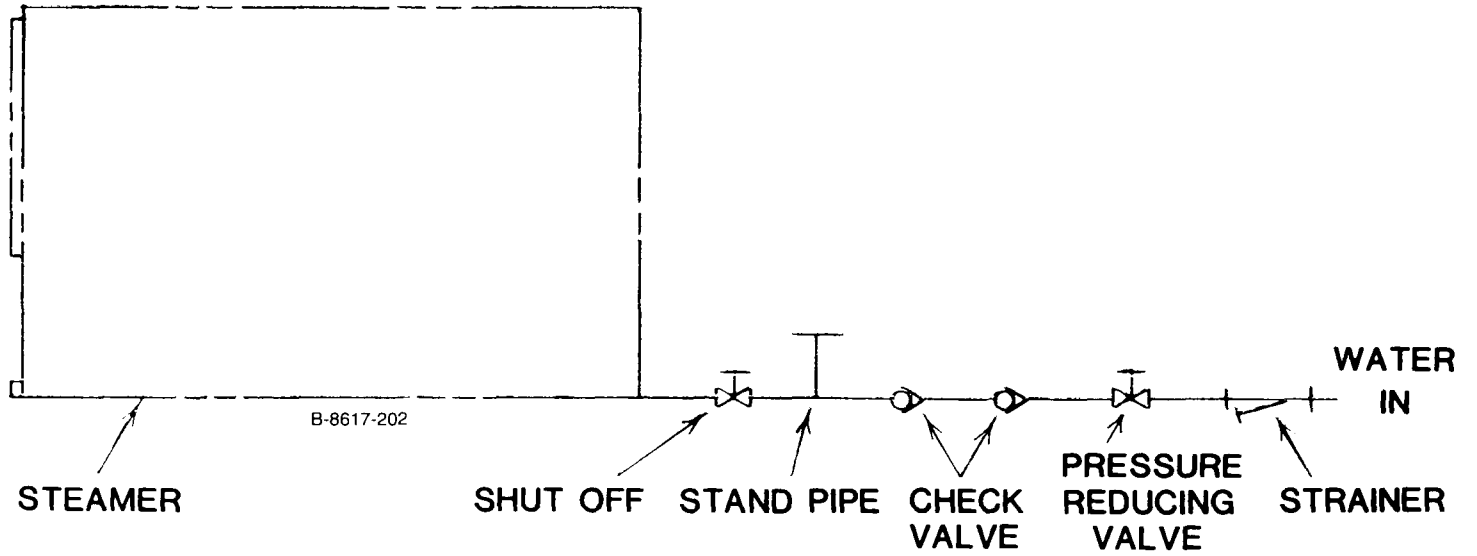


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Piping Schematic



Piping Furnished By User



NOTE : CONSULT LOCAL CODES

Wiring Diagrams

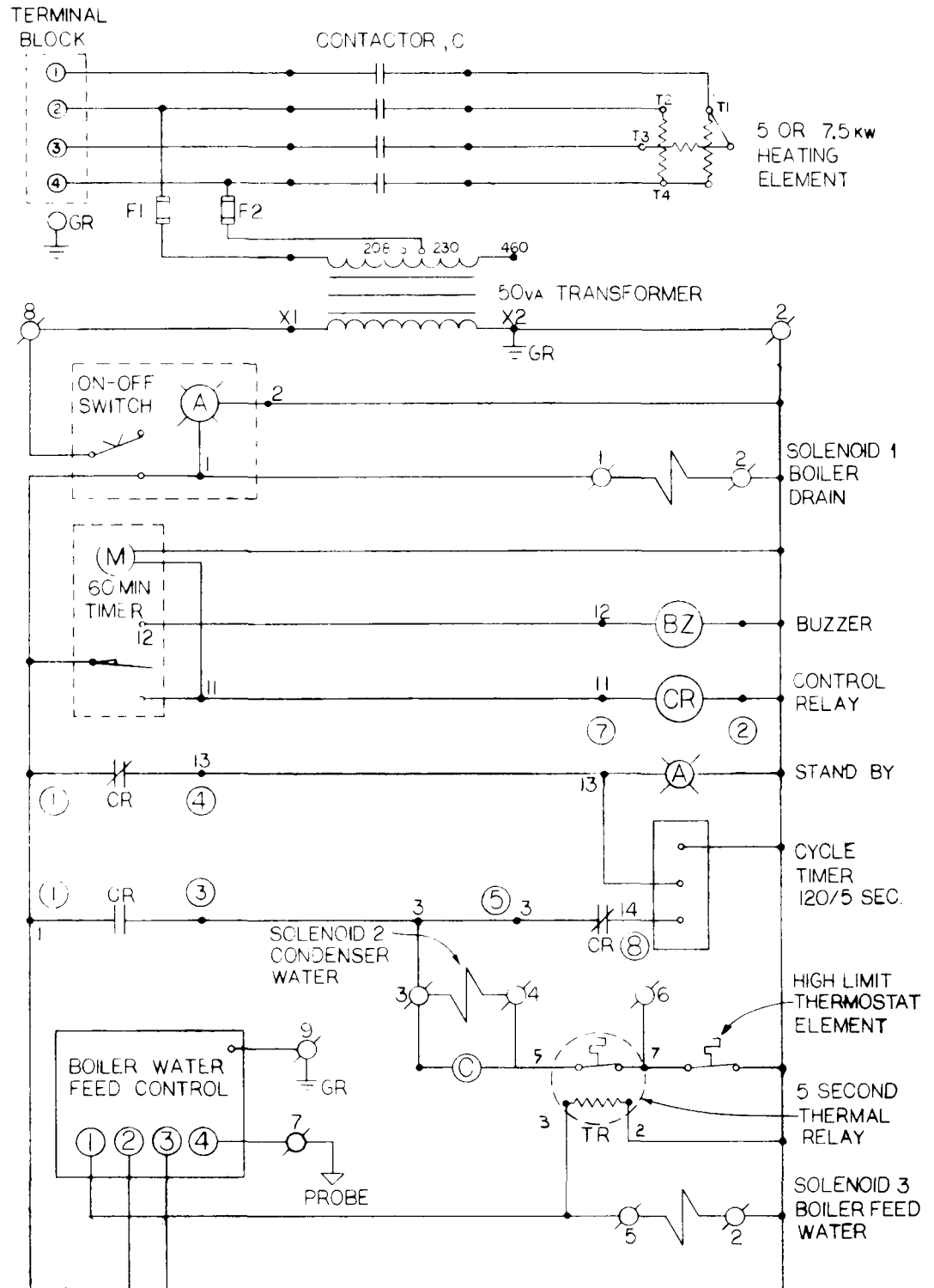
LINE IN

3 PHASE CONNECTIONS

1 TO L1
2 & 3 TO L2
4 TO L3

1 PHASE CONNECTIONS

1&2 TO L1
3&4 TO L2



C-8617-44

Initial Start-Up Of The GG3

Now that the steamer has been installed, the initial testing to ensure that the unit is operating correctly should be performed.

1. Remove all literature and packing from the interior and the exterior of the unit.
2. Be sure water line to the steamer is open.
3. Turn on electrical service to the unit.
4. Verify that the strainer for the chamber drain and all of the pan supports are in place.
5. Push the ON/OFF power switch to the ON position. Switch will illuminate, indicating that power is on.
6. Set the timer for approximately 5 minutes. Steam should be visible after about 3 minutes of operation. Check condensate drain to ensure proper drainage.
7. To turn off the alarm at the end of the timing cycle, set the timer to zero.

To completely shut down the unit push the ON/OFF power switch to the OFF position. (The light will go out and the steamer will automatically start to drain.)

If the steamer has functioned as described above the unit is ready for use. If the steamer does not function as intended, call your Groen Authorized Agent.

Operation

The operator controls are located on the front right side of the unit. The power switch is used to ready the steamer for use, and to shut the unit off. For frequent use, the unit may be left on. The 60-minute timer is the only control which has to be operated. Turn the knob to the desired time. When this time has elapsed, an alarm will sound continuously until the knob is turned from the alarm mode to the OFF position. If further steaming is required, turn the timer knob to the additional time required. The ready lamp will light at finish of elapsed time.

A. Start-up Procedure

Push power switch to the ON position. Set timer to 5 minutes to fill steam generator and warm up the unit.

B. Cooking

1. Load food into pan so that there is a uniform layer. Slide pan onto supports. Use middle pan position when only using one pan.
2. Close door.
3. Set timer at the desired cooking time. The optimum time can only be determined by test due to influence of initial product temperature, amount of product, water or ice present, thickness of layer, etc. (See recommended Cook Time Chart provided for approximate settings.)
4. Alarm will sound, ready lamp will light, and steam will cut off when set time has elapsed.
5. To stop alarm, turn timer knob from alarm mode to OFF position.

WARNING: STEAM CAN CAUSE BURNS. USE CARE WHEN OPENING DOOR TO CHECK OR REMOVE FOOD.

For best results in steam cooking, be sure that operator understands how to use GG3 Steamer, and that proper maintenance and daily cleaning are performed by a qualified person.

C. Cleaning

At the end of the day, both the interior and exterior of the steamer should be cleaned. See the Maintenance & Cleaning section of this manual for instructions.

Sequence Of Operation

The following outline is provided as a means for better understanding the actual functioning of the steamer. This "action-reaction" type of outline should guide the user through operational steps.

When the power switch is turned on and the timer is set to "O", the ready lamp will light, the dump valve will close, and the water fill valve will open, filling the steam generator until the probe senses the proper water level. When the timer is set at a cooking time, full power will flow to the heating element and the condenser water will start to flow. If the water level does not reach the level-sensor probe within about 5 seconds, the power to the heating element and the condenser water will automatically be turned off until water reaches the probe.

During the cooking time, the probe will sense when water is needed and will open and close accordingly. When the cooking time has elapsed, the alarm will sound and can be silenced by turning the timer back to "OFF". Also, at the end of the cooking period, the current to the element is turned off, the ready lamp will come on, and the condenser water will shut off. If the timer is not reset for a cooking cycle, after approximately 4 minutes, the stand-by power (2% of full power) will be applied to the heating element so that the water in the boiler will remain at incipient boil and the unit will be ready for immediate cooking.

If the water feed fails, check for blockage (see Page 13) When the water level has fallen below the probe for more than about 5 seconds, all power will be removed from the heating element and will remain off until the water level is restored. At restoration, if the timer is set at zero, stand-by power will come on in about 4 minutes and, because of its low input (2%), it will slowly warm up the new water in the boiler. To offset this delay, after the water supply has been restored, set the timer for a 5-minute warm-up.

If the heating element overheats due to control failure, or low water, a safety thermostat in the element will cut off all power and automatically reset only after the element has cooled to a safe temperature. At that time, power to the element will resume. If the water has not been restored, the element will quickly overheat again, and the thermostat will again cut off the power.

When the main power switch is turned off, all power is removed from the heating element and the control circuit downstream from the switch. Also, the dump valve will open and allow the steam generator to drain. If condenser water is flowing at this time, it will be turned off.

Maintenance & Cleaning

The GG3 Steamer is designed for minimum maintenance, but certain parts may need replacement after prolonged use. **Always supply low-mineral water.** No user adjustment should be necessary. If a service need arises, only Groen personnel or authorized Groen representatives should perform the work.

CAUTION: Use of any replacement parts other than those supplied by Groen or their authorized distributor **VOIDS ALL WARRANTIES** and can cause bodily injury to the operator and damage to the equipment. Service performed by other than factory authorized personnel **WILL VOID ALL WARRANTIES.**

WARNING: **ALWAYS SHUT OFF THE ELECTRIC POWER BEFORE WORK IS DONE ON INTERNAL COMPONENTS .**

If the steamer is cooking slowly, check the heating element for scale build-up and clean or replace it as necessary. Also, check the water supply. If the heating element is in good condition, check the strainer in the water inlet. The strainer is found in the right lower corner of the control compartment. Remove the nut on the strainer, pull out the screen, and clean it out.

If the electrical components need to be checked, they can be reached through the removable panel on the front of the unit.

Fuses for the steamer are located on the rear panel. Should they ever need to be replaced, the fuse knob can be unscrewed to expose the fuse. The user can then pull out the fuse and replace it.

Door Latch Adjustment

If steam or condensation is noticed leaking from around the door seal, and inspection of the cooking chamber drain shows no blockage, the door requires adjustment. All gaskets will creep at temperatures like those found in a steamer. Groen has designed an adjustable latch on the door to compensate for gasket compression and aging.

To make an adjustment, loosen the two latch nuts and move the latch catch plate toward the handle, decreasing the space between the chamber and the door gasket on the right side of the steamer. Tighten the nuts securely.

Daily Cleaning Program

WARNING: TAKE PRECAUTIONS TO AVOID CONTACT WITH THE CLEANER, AS RECOMMENDED BY THE SUPPLIER. MANY CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES, AND CLOTHING. CAREFULLY READ THE WARNINGS AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER.

WARNING: BEFORE YOU BEGIN TO CLEAN THE UNIT, UNPLUG THE POWER SUPPLY CORD, OR DISCONNECT THE ELECTRIC POWER SUPPLY AT THE CIRCUIT BREAKER OR FUSE BOX.

To keep the GG3 in proper working condition, clean the unit daily by the following procedure.

1. Shut off the power.
2. Allow the steamer to cool.
3. Wash the racks and then the entire cooking chamber interior with a mixture of warm water and a mild detergent.

WARNING: DO NOT HOSE OR STEAM CLEAN THE UNIT. THE CONTROL PANEL IS NOT WATERPROOF.

4. Rinse the cooking chamber thoroughly with warm water. Make sure that the drain screen is clean and free of food particles.
5. Wipe the exterior surfaces clean with a damp rag. Be careful to keep all the moisture out of the control panel.
6. Leave the chamber door open long enough to allow the chamber to dry completely.

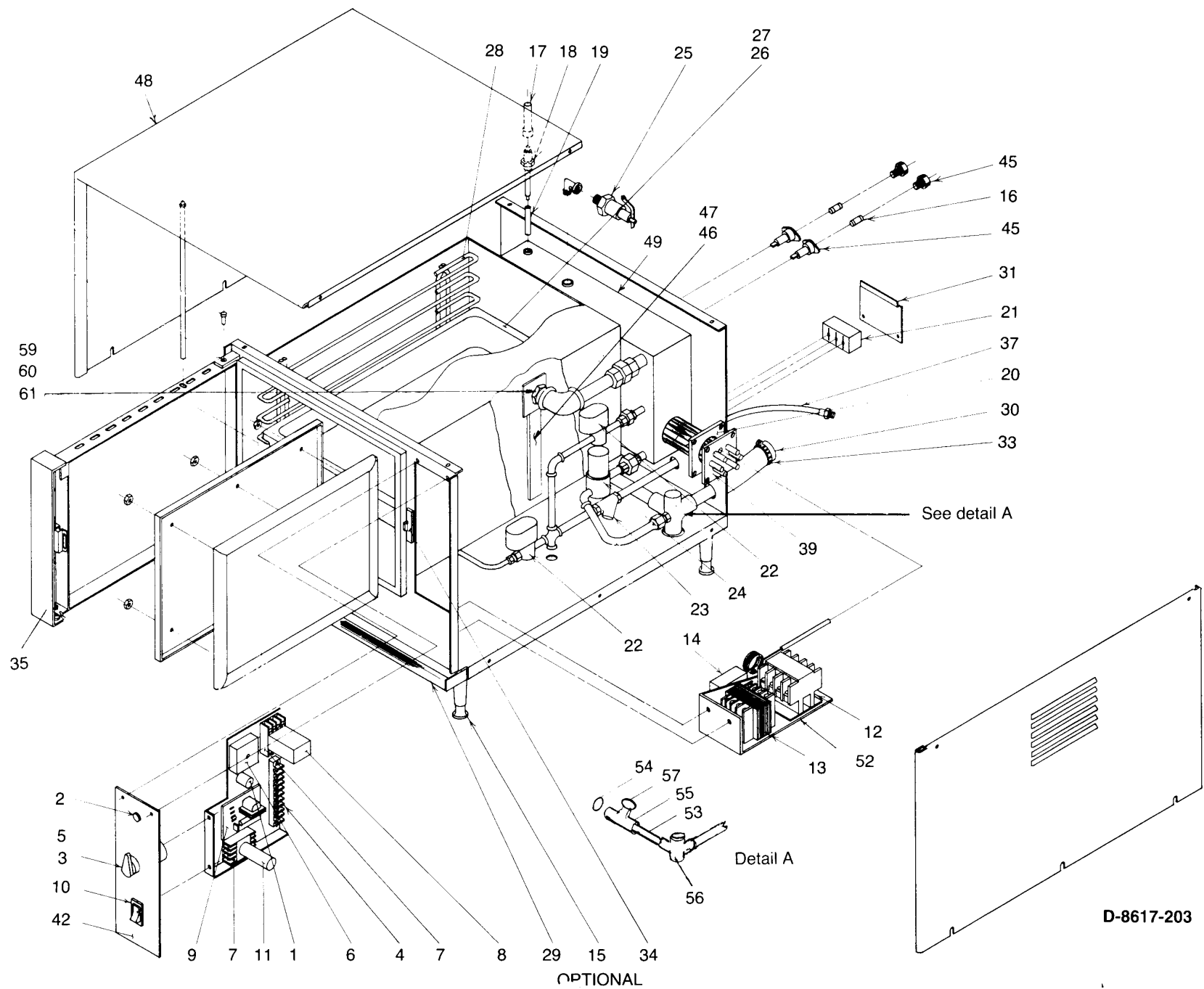
CAUTION: Do **not** use abrasive cleaning materials like steel wool or scouring powder on the unit. To preserve the stainless steel surfaces, wash them with cleaning aids such as cloth, plastic wool, or a soft-bristle brush.

Troubleshooting

The GG3 Steamer is designed to operate smoothly and efficiently if properly maintained. However, in the event of a problem, the following list of checks may be employed. If an item on the list is followed by an asterisk (*), the work should be done only by a factory authorized service representative.

WARNING: USE ONLY GROEN SUPPLIED PARTS. SUBSTITUTION OF UNAUTHORIZED PARTS OR GENERIC PARTS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT.

SYMPTOM	WHAT TO CHECK
Power switch light does not go on.	<ul style="list-style-type: none">a. Fuses on the back panel of the cabinet.b. Electric power supply.
No steam.	<ul style="list-style-type: none">a. Water supply to the steamer.b. Strainer for plugged screen (Ref. 23).*c. Fill valve operation (Ref. 22).*d. Contactor operation (Ref. 12).*e. Thermostat operation (Ref. 14).*f. Water level sensor rod for build-up of scale (Ref. 18, 19).*g. Heating element for ground short or open element (Ref. 39).*h. For power through the timer (Ref. 5).*
Excess steam in the drain.	<ul style="list-style-type: none">a. For a clogged spray nozzle in the drain piping .*b. Drain solenoid operation (Ref. 24).*
Excess water or steam coming out the front of the chamber.	<ul style="list-style-type: none">a. For a clogged drain.b. Pitch of the steamer. Check by placing a spirit level on the floor of the chamber.c. Door adjustment.*

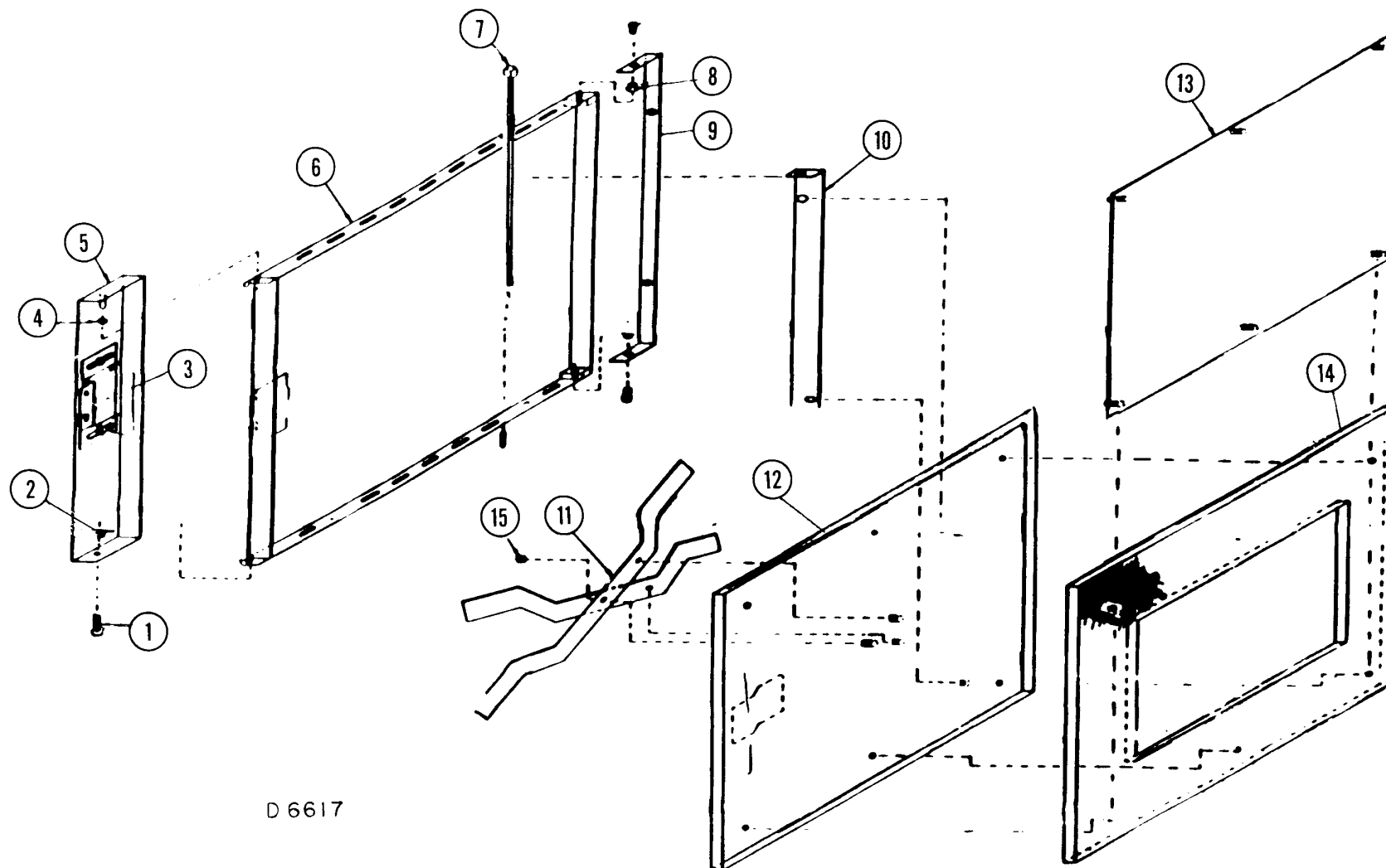


Parts Lists

ITEM NO.	PART NO.	DESCRIPTION	ITEM NO.	PART NO.	DESCRIPTION
1	3360	BUZZER	28	25964	SUPPORT, TRAY
2	26588	LAMP. PILOT	29	25983	TRAY, PLASTIC DRIP
3	40225	KNOB, BLACK	30	27599	HOSE, DRAIN, 1 1/4 ID x 4 LONG
4	41125	BLOCK, TERMINAL, 10 POSITION	31	40229	COVER, MAIN POWER INLET
5	78619	TIMER, 60 MIN	32	41123	SCREEN, DRAIN (NOT SHOWN)
6	5961	RELAY, TIME DELAY	33	10873	CLAMP, HOSE
7	3361	SOCKET, RELAY. OCTAL	34	50790	CATCH ASSEMBLY
8	3651	RELAY, DPDT, OCTAL	35	50804	DOOR ASSEMBLY (see separate parts list)
9	5958	CONTROL. LOW WATER LEVEL			
10	16166	SWITCH	37	4511	HOSE, WATER FEED
11	14353	RELAY, THERMOSTAT DELAY	39	—	ELEMENT, HEATER (see heating elements table)
12	6950	CONTACTOR. 4 POLE			
13	16296	TRANSFORMER	42	27167	DECAL, PANEL, FOR TIMER
14	49543	THERMOSTAT	45	2944	HOLDER, FUSE, 208 & 240 V ONLY
15	41121	LEGS, 4 INCH (OPTIONAL)		4326	HOLDER, FUSE, 480 V ONLY
16	41889	FUSE.1 AMP, 208 240V	46	70220	STEAM BAFFLE 5 KW
	55572	FUSE.1AMP.480V	47	70062	STEAM BAFFLE 7.5 KW
17	10390	BOOT, PROBE	48	25977	PANEL, L
18	14356	ELECTRODE, WATER LEVEL	49	25965	BOILER
19	41885	EXTENSION, PROBE, 21/8 1/88 LONG	52	26502	PANEL, MOUNTING
20	42366	GASKET, ELEMENT	53	91715	NIPPLE 3/4" NPTX 9"
21	88214	BLOCK. TERMINAL	54	9875	BUSHING REDUCING 3/4"
22	3460	VALVE. FILL & SPRAY SOLENOID	55	9801	TEE 3/4"NPT
23	3993	STRAINER	56	51937	TEE 3/4" NPT SIDE
24	76637	VALVE. DUMP SOLENOID	57	25963	NIPPLE 3/4" NPTX1 "
25	14355	SAFETY VALVE	58	MS68845	HEAD ASSY SPRAY GG3-E (not shown)
26	3485	PAN PERFORATED. 2 1/2 DEEP (OPTIONAL)			NOTE: 58 connects into 54 and 55
27	44580	PAN, SOLID, 21/2 DEEP (OPTIONAL)	59	70221	NIPPLE ASSEMBLY
			60	70227	O-RING, RUBBER
			61	10863	NUT.TRU-SEAL

HEATING ELEMENTS

PART NO.	ELECTRICAL SPECIFICATIONS
42356	208 V, 3 PH, 60 HZ, 5 KW
42357	208 V, 3 PH, 60 HZ, 7.5 KW
25410	240 V, 3 PH, 60 HZ, 5 KW
25606	240 V, 3 PH, 60 HZ, 7.5 KW
42043	480 V, 3 PH, 60 HZ, 5 KW
42044	480 V, 3 PH, 60 HZ, 7.5 KW



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Door Assembly

ITEM NO.	PART NO.	DESCRIPTION
1	13466	SCREW ROUND HEAD ¼ -20 x 3/4"
2	54599	SPRING DOOR AT BOTTOM OF HANDLE
3	50795	LATCH ASSY GG3 DOOR
4	55248	WASHER FIBER 1/4" ID
5	50797	HANDLE ASSY GG3 DOOR
6	51246	PANEL ASSY OUTER DOOR
7	50789	BAR ROUND FOR DOOR
8	40220	BEARING FLANGED .376"
9	50796	HINGE DOOR GG3/GG4
10	50787	BAR RETAINING DOOR FOR INNER DOOR
11	50806	SPRING ASSEMBLY INNER
12	50802	PANEL INNER DOOR 16GA
13	50856	PANEL ASSY GASKET FOR 25987 GASKET
	62876	PLATE GASKET RETAINING FOR 62874 GASKET
14	25987	DOOR GASKET, OLD STYLE - EXTRUDED AND ROUNDED
	62874	GASKET, DOOR, NEW STYLE - FLAT AND SPONGEY
15	12940	NUT HEXAGON KEPS

Reference

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

NFPA/70

The National Electrical Code

Maintenance & Service Log

Model No. _____

Serial No. _____

Date Purchased _____

Purchase Order No. _____

Purchased From _____

Location _____

Date Installed _____

For Service Call _____

Date	Maintenance Performed	Performed by

**LIMITED WARRANTY TO
COMMERCIAL PURCHASERS
(Continental U.S., Hawaii & Canadian Sales Only)**

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
- 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)**