## IMPORTANT INFORMATION $\Rightarrow$ KEEP FOR OPERATOR $\Rightarrow$ IMPORTANT INFORMATION

## **OPERATOR MANUAL**

Part Number 137920 Rev. B

## OM-DHS DOMESTIC

## MODEL: DHS

Low Height Steam Jacketed Kettle [with Standard Electronic Ignition]

Self-Contained Stainless Steel Gas Heated Floor Mounted Tilting





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

#### FOR YOUR SAFETY

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 EVENT USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUP-PLIER. 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 MAIN-TENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.





WARNING:	FAILURE TO DISCONNECT POWER BEFORE SERVICING COULD RESULT IN ELECTROCUTION AND DEATH.
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.
WARNING:	THE UNIT MUST BE INSTALLED BY PERSONNEL QUALIFIED TO WORK WITH GAS, ELECTRICITY AND PLUMBING. UNIT MUST BE INSTALLED IN
WARNING:	ACCORDANCE WITH ALL APPLICABLE CODES. DO NOT ATTACH THE UNIT TO A TYPE "B" VENT. IT COULD CAUSE FIRE OR
WARNING:	PROPERTY DAMAGE.
WARNING:	DO NOT CONNECT ANY PIPING TO THE PRESSURE RELIEF VALVE. IT MUST BE
	FREE TO VENT STEAM AS NEEDED. TO AVOID BURNS FROM THE VENTED
	STEAM THE VALVE DISCHARGE SHOULD POINT DOWNWARD. IMPROPER
	INSTALLATION WILL VOID WARRANTY.
DANGER:	ELECTRICALLY GROUND THE UNIT AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE UNIT COULD RESULT IN ELECTROCUTION AND DEATH.
CAUTION:	BE SURE ALL OPERATORS READ, UNDERSTAND AND FOLLOW THE OPERATING
okonon.	INSTRUCTIONS, CAUTIONS AND SAFETY INSTRUCTIONS CONTAINED IN THIS MANUAL.
CAUTION:	DO NOT OVERFILL 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 TRANSFER OF
	PRODUCT.
CAUTION:	KEEP FLOORS IN FRONT OF KETTLE WORK AREA CLEAN AND DRY. IF SPILLS
WARNING:	OCCUR, CLEAN IMMEDIATELY TO AVOID SLIPS OR FALLS. KEEP WATER AND SOLUTIONS OUT OF CONTROLS AND BURNERS. NEVER USE
WARNING:	A HIGH PRESSURE HOSE TO CLEAN KETTLE SURFACES.
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. CAREFULLY READ WARNINGS
	AND FOLLOW DIRECTIONS ON CLEANER LABELS .
WARNING:	DO NOT STAND ON OR APPLY UNNECESSARY WEIGHT OR PRESSURE ON THE
	KETTLE FRONT OR POURING LIP. THIS COULD RESULT IN THE OVERLOAD AND
	FAILURE OF THE TILT MECHANISM, AND POSSIBLE SERIOUS INJURY AND BURNS TO THE OPERATOR AND OTHERS.
NOTICE:	NEVER LEAVE A SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES
NOTIOE.	LONGER THAN 10 MINUTES. LONGER CONTACT CAN CAUSE CORROSION.
WARNING:	FAILURE TO PERIODICALLY CHECK PRESSURE RELIEF VALVE OPERATION
	COULD RESULT IN PERSONAL INJURY AND/OR DAMAGE TO EQUIPMENT.
WARNING:	WHEN TESTING, AVOID EXPOSURE TO THE STEAM BLOWING OUT OF THE
	PRESSURE RELIEF VALVE. DIRECT CONTACT COULD RESULT IN SEVERE
	BURNS.
WARNING:	TO AVOID INJURY, READ AND FOLLOW ALL PRECAUTIONS STATED ON THE LABEL OF THE WATER TREATMENT COMPOUND.
WARNING:	BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC
WAINING.	POWER SUPPLY AND CLOSE THE MAIN GAS VALVE. ALLOW FIVE MINUTES FOR
	GAS TO VENT.
CAUTION:	USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN
	OR AUTHORIZED DISTRIBUTORS CAN CAUSE INJURY TO THE OPERATOR AND
	DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.
WARNING:	KEEP AREA AROUND KETTLE FREE AND CLEAR OF ALL COMBUSTIBLE
	MATERIALS. FAILURE TO DO SO COULD RESULT IN FIRE OR PROPERTY
CAUTION:	DAMAGE. HEATING AN EMPTY KETTLE MAY CAUSE THE RELEASE OF STEAM FROM THE
CAUTION.	PRESSURE RELIEF VALVE.
IMPORTANT:	SERVICE PERFORMED BY OTHER THAN FACTORY AUTHORIZED PERSONNEL
	WILL VOID ALL WARRANTIES.

- WARNING: THIS UNIT IS INTENDED FOR USE IN THE COMMERCIAL HEATING, COOKING AND HOLDING OF WATER AND FOOD PRODUCTS, PER THE INSTRUCTIONS CONTAINED IN THIS MANUAL. ANY OTHER USE COULD RESULT IN SERIOUS PERSONAL INJURY OR DAMAGE TO THE EQUIPMENT AND WILL VOID WARRANTY.
- WARNING: AVOID ALL DIRECT CONTACT WITH HOT EQUIPMENT SURFACES. DIRECT SKIN CONTACT COULD RESULT IN SEVERE BURNS.
- WARNING: AVOID ALL DIRECT CONTACT WITH HOT FOOD OR WATER IN THE KETTLE. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.
- WARNING: WHEN TILTING KETTLE FOR PRODUCT TRANSFER:
  - 1) USE CONTAINER DEEP ENOUGH TO CONTAIN AND MINIMIZE SPLASHING.
  - 2) PLACE CONTAINER ON STABLE, FLAT SURFACE, AS CLOSE TO KETTLE AS POSSIBLE.
  - 3) DO NOT OVER FILL CONTAINER. AVOID DIRECT SKIN CONTACT WITH HOT CONTAINER AND ITS CONTENTS.

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## REFERENCES

CSA INTERNATIONAL	AMERICAN NATIONAL STANDARDS INST.,INC
8501 East Pleasant Valley Road	1430 Broadway
Cleveland, Ohio 44131	New York, New York 10018
NSF INTERNATIONAL 789 N. Dixboro Rd. P.O. Box 130140 Ann Arbor, Michigan 48113-0140	Z223.1-1984-National Fuel Gas Code Z21.30 - Installation Gas Appliances & Piping
KLENZADE SALES CENTER ECOLAB, Inc.	NATIONAL FIRE PROTECTION ASSOCIATION
370 Wabasha	60 Battery March Park
St. Paul, Minnesota 55102	Quincy, Massachusetts 02269
ZEP MANUFACTURING COMPANY 1310-T Seaboard Industrial Boulevard Atlanta, Georgia 30318	NFPA/54-Installation Gas Appliances & Piping NFPA/70-The National Electric Code

## **Equipment Description**

The Groen DHS is a floor-mounted, tilting, steam jacketed kettle with a thermostatically controlled, self-contained, gas-heated steam source and appropriate controls, mounted on a sturdy base. The Model DHS is available in 40 gallon capacities.

The body of the DHS Kettle is constructed of stainless steel, welded into one solid piece. The kettle is furnished with a reinforced rim and a butterfly shaped pouring lip. It has a steam jacket which is ASME shop inspected and registered with the national board for working pressures up to 50 PSI. Kettle finish is 180 emery grit on the inside and bright high buff polish on the outside.

The kettle is tilted with a hand crank to pour out its contents. Stainless steel panels enclose the controls and the base. Four stainless steel tubular legs support the unit. Bullet feet on

KETTLE CHARACTERISTICS						
DHS-40 DHS/T-40						
Kettle Capacity	40 gal. (150 ltr)	40 gal. (150 ltr)				
Tangent drawoff	No	Yes				
Jacket Capacity	14 gal. (53 ltr)	14 gal. (53 ltr)				
Kettle Body Diameter	30 in. (762 mcm)	30 in. (762 mm)				
Base Width	47 in. (1194 mm)	47 in. (1194 mm)				
Base Front to Back	29 (736 mm)	29 (736 mm)				
Firing Rate - per hour	150,000 BTU	150,000 BTU				
Energy into Product per hr.	82,000 BTU	82,000 BTU				

Options available with listed models are:

- 1. Two inch tangent drawoff\*
- 2. Strainers, solid disk (P/N 013783), ¼" (P/N 009944) or c" perforations (P/N 13785).
- 3. No. 31 lift-off cover(P/N 001116)
- 4. No. 51 counterbalanced cover w/actuator\*
- 5. Basket Inserts (Tri-BC)
- 6. Water fill faucets with swing spout (P/N 009054)
- 7. Kettle Brush Kit (P/N 104278)
- 8. 316 Stainless steel interior\* (Must be
- indicated on initial order)
- 9. Gallon etch marks\*
- 10. Automatic, metered water filler.
- 11. Powerd agitators (TA/3 or INA/2)\*

\* Factory-installed options

each of the legs can be adjusted to level the kettle. Standard DHT units include a two inch tangent draw-off valve.

The self-contained steam source is heated by propane or natural gas. Electronic spark to pilot ignition is standard for all units.

The kettle is filled at the factory with water which contains rust inhibitors. The steam source provides kettle temperatures of 150° to approximately 295°F (65 to 150°C). Unit controls include a thermostat, pressure gauge, safety valve, pressure limit control, low water cut-off, power switch and gas regulator valve. The gas supply shuts off automatically when the kettle is tilted.

The unit must be specified for use with natural or propane gas. Service connections for gas and electricity are required. Standard power supply is 115 Volt.

## **Inspection & Unpacking**

The unit will arrive in a heavy shipping carton and will be bolted or banded to a skid. Immediately upon receipt, inspect the carton carefully for exterior damage.

#### CAUTION

SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT. TAKE CARE TO AVOID PERSONAL INJURY OR DAMAGE TO THE UNIT BY STAPLES LEFT IN THE WALLS OF THE CARTON.

Carefully cut any polyester straps around the carton and detach the sides of the box from the skid. Pull the carton up off the unit.

Thoroughly inspect the unit for hidden 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. Space for these entries is provided at the top of the Service Log at the back of this manual. Keep this manual on file and available for operators to use.

#### CAUTION THIS UNIT WEIGHS BETWEEN 535 AND 880 POUNDS (245 TO 400 Kg) DEPENDING ON SIZE. INSTALLER SHOULD USE PROPER EQUIPMENT TO LIFT SAFELY.

When installation is to begin, carefully cut any straps which hold the unit on the skid. Lift the unit straight up off the skid. Examine packing materials to be sure loose parts are not discarded with the materials.



## **Installation & Initial Start-Up**

For efficient performance the DH kettle must be installed in a well-ventilated area. Items which might restrict or obstruct the flow of air for combustion and ventilation must be removed. The area directly around the appliance must be free of combustible materials.

WARNING THE KETTLE MUST BE INSTALLED BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN RESULT IN INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT.

- Installation on combustible floors is allowed. Rear clearance of 10 inches and two inches at both sides is required for both combustible and non-combustible construction. A 10" clearance or access on the right side is recommended for service.
- 2. The installation must conform with local codes or the American National Standards Z223.1-(current edition) National Fuel Gas Code. The kettle should be installed in an adequately ventilated room with provision for adequate air supply. The ventilation employ must employ a vent hood and exhaust fan with no direct connection between the vent duct and the kettle flue. Do not obstruct the flue or vent duct after installation.
- 3. Set the kettle in place and level it using a spirit level on the bar rim, by turning the bullet feet to adjust leg length. Allow clearance around the unit for cleaning, maintenance and service.

	Required	Recommended
Left Side 6"		6"
Right Side	6"	10" (for service)
Rear	10"	10" (for tilting)

**Clearances For DHS-40** 

- 4. Complete the piping to the gas service main with 1/2" line or approved equivalent.
- 5. For standard units, provide 115 vac, 60 Hz, single phase 5 AMP electrical service. Local codes and/or The National Electrical Code should be observed in accordance with ANSI/NFPA 70 - (current edition). Use the wiring diagram inside the service panel and in this manual.
- 6. Bring electrical service through the entrance at the rear of the support housing with a 1/2 inch

conduit connector. Make a watertight connection with the incoming lines, utilizing the water resistant conduit fitting provided on the unit.

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

Electrically ground the unit at the terminal provided.



The open end of the pop safety valve elbow must face downward.

- 8. After the kettle has been connected to the gas supply, check all gas joints for leaks. DO NOT USE FLAME TO CHECK FOR LEAKS. A thick soap solution or electronic gas leak detector should be employed.
- 9. PRESSURE TEST WARNING
  - a) Test pressure exceeding ½ PSIG (3.45kPa). During pressure testing of the gas supply piping system at pressures exceeding  $\frac{1}{2}$ . the appliance and its individual shutoff valve Must be disconnected from the gas supply
  - b)Test pressure equal to or less than 1/2 PSIG (3.45kPa.) During pressure testing of the gas supply piping system at pressures equal to or less than 1/2 PSIG, the kettle must be isolated from the gas supply piping system by closing Its individual manual shutoff valve.
- 10. Make sure the water level is correct in the jacket, by confirming that the level is near the middle of the sight glass. If the water level is low, follow the instructions in Jacket Filling and Water Treatment in the maintenance section of this manual.



11. The open end of the elbow on the outlet of the pressure relief valve must face downward. If it does not, turn it to the correct position.

#### WARNING

DO NOT CONNECT ANY PIPING TO THE PRESSURE RELIEF VALVE. THE VALVE MUST BE FREE TO VENT STEAM AS NEEDED. IMPROPER INSTALLATION WILL VOID THE WARRANTY! THE ELBOW ATTACHED TO THE SAFETY VALVE MUST POINT TO THE FLOOR.

12. (For units with optional tangent drawoff).Assemble the tangent draw-off by placing the large nut over the draw-off valve and inserting it into the draw-off tube. ONLY HAND-TIGHTEN THE NUT to complete installation.

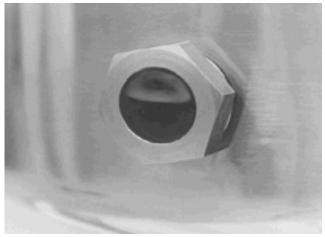


When attaching the draw-off valve hand-tighten the nut.

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

- 1. Remove literature and packing materials from inside and outside of the unit.
- If the unit is equipped with a draw-off valve (product outlet), clean out any material which might clog or damage the draw-off.
- 3. Confirm that the tilting mechanism is operating properly by tilting the kettle through its full range. Then return the kettle to the upright position.
- 4. Turn on the electrical service to the unit.
- 5. Pour 1-2 quarts of water into the kettle.
- 6. Following "To Start Kettle" instructions in the "Operation" section (Page 9), begin heating the water at the highest thermostat setting. The heat indicator light should come on, and heating should continue until the water boils.

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



Correct Water Level

WARNING DO NOT STAND ON OR APPLY UNNECESSARY WEIGHT OR PRESSURE ON THE KETTLE FRONT OR POURING LIP. THIS COULD RESULT IN THE OVERLOAD AND FAILURE OF THE TILT MECHANISM, AND POSSIBLE SERIOUS INJURY AND BURNS TO THE OPERATOR AND OTHERS.

## Operation

## A. Controls

Operator controls for the DHS kettle are:

- 1. Manual gas valve (on gas line behind the unit), which controls the supply of gas from the main to the unit.
- 2. On-Off (Toggle) Switch. This controls the supply of electric power to the control circuits.
- 3. Thermostat dial, which turns the thermostat on or off, and sets the kettle temperature.
- 4. Tilting crank, used to tilt the kettle body.
- 5. Indicator Lights to alert operator of unit conditions:
  - a. Power On Indicator shows that the unit is turned on
  - b. Heat Indicator indicates that main gas is on to produce steam in the kettle jacket.
  - c. Low Water indicator shows that jacket water is low
- 6. Unit gas pressure regulator adjustment located behind the access door in the kettle skirt.

## **B.** Operating Instructions

- 1. To Start Kettle Heating:
  - a. EVERY DAY make sure that the jacket water level in the middle of the sight glass. If the level is too low, see "Jacket Filling and Water Treatment" on page 13.
  - b. Check the pressure/vacuum gauge. If the gauge does not show 20 to 30 inches of mercury (Hg) vacuum (that is a reading of 20 to 30 below 0 atmospheric pressure), see "Jacket Vacuum" on page 13.
  - c. Do not attempt to light any burner with a flame.
  - d. Turn the manual gas valve ON (align handle with gas line).
  - e. Turn toggle (on-off) switch ON. The electronic ignition will attempt to light the pilot for 90 seconds, or until it is lit. Once lit proceed to step two.



- f. Turn thermostat to desired setting. The main gas burner will ignite, and will cycle to maintain the set temperature. The heat indicator light will come on.
- g. If the unit does not light, turn it off and wait five minutes. Then follow the instructions again.

#### 2. To Empty Kettle Or To Transfer Product:

- a. To tilt the body of the kettle forward, turn the hand crank on the front of the cabinet counter-clockwise. The body will stay in the position it holds when you stop cranking. To return the kettle body to its upright position, turn the crank clockwise.
- b. Product may also be transferred by means of the optional draw-off valve, if the kettle is so equipped.

#### 3. To Stop Kettle Heating:

- a. Turn thermostat dial to OFF.
- b. Turn toggle switch to OFF.
- c. For a prolonged shut-down:
  - 1. Follow the procedure above.
  - 2. Turn the manual gas valve off (handle at right angles to gas line).

3. Disconnect electric power from the unit.



#### WARNING

WHEN TILTING KETTLE:

- 1) WEAR PROTECTIVE OVEN MITT AND PROTECTIVE APRON.
- 2) USE DEEP CONTAINER TO CONTAIN AND MINIMIZE PRODUCT SPLASHING.
- 3) PLACE CONTAINER ON STABLE, FLAT SURFACE, AS CLOSE TO KETTLE AS POSSIBLE.
- STAND TO RIGHT OF KETTLE WHILE POURING — NOT DIRECTLY IN POUR PATH OF HOT CONTENTS.
- 5) POUR SLOWLY, MAINTAINING CONTROL OF KETTLE, AND RETURN KETTLE BODY TO UPRIGHT POSITION AFTER CONTAINER IS FILLED OR TRANSFER IS COMPLETE.
- 6) DO NOT OVERFILL CONTAINER. AVOID SKIN CONTACT WITH HOT CONTAINER AND ITS CONTENTS.

#### 4. To Relight Kettle

- a. Close main gas supply valve.
- b. Set on-off switch to OFF.
- c. Set thermostat to OFF.
- d. Wait five minutes, then proceed as directed under To Start Kettle Heating.

#### 5. If Power Fails:

- a. Do not attempt to operate the unit until electric power is restored.
- b. When power comes back on, follow directions "To Start Kettle," above.

#### C. Use of Common Accessories

1. Lift-Off or Counterbalanced Cover

As with stock pot cooking, an optional cover can speed up the heating of water and food products. It helps retain heat and reduces the heat and humidity in the kitchen. A cover can reduce some product cook times and help maintain the temperature, color and texture of products held or simmered for longer periods.

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

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

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

When removing a lift-off cover:

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

#### CAUTION

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

2. Basket Insert

An optional kettle basket insert set (Tri-BC) will assist in cooking water-boiled products including eggs, potatoes, vegetables, shell fish, pasta and rice. The nylon mesh liner must be used for products smaller than the basket mesh size, (approx. ¼" (6 mm). This includes rice and small pasta shapes. a. Allow for displacement of the three baskets and product. This may mean only half filling the kettle. Test baskets 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 AT LEAST 2-3" (5-8 cm) BELOW THE KETTLE RIM TO ALLOW CLEARANCE FOR STIRRING, BOILING AND SAFE PRODUCT TRANSFER.

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

- b. Load baskets on a level, stable work surface.
- c. Lift loaded baskets with both hands. Get help from another person if the basket is too heavy for safe handling.
- d. Slowly lower product into kettle and securely hook basket to the "Y" frame.
- e. When removing baskets with cooked product, lift straight up, ensuring basket bottoms clear the kettle rim and pouring lip. Wear protective oven mitts and protective apron.
- f. Allow hot water to fully drain from product, before moving basket away from the kettle. Do not rest baskets on kettle rim or pouring lip. If baskets are too heavy for individual to lift and safely move, get help. Remove product immediately from basket into another container, being sure to avoid contact with hot product and hot basket or...
- g. Place baskets with food on a stable, flat surface, inside a solid steamer or bake pan, to catch any remaining hot water draining from product.

## **Sequence of Operation**

The following "action-reaction" outline is provided to help understand how the DHS kettle works.

 When the power switch is turned on, it starts the spark igniter and opens the automatic valve for the pilot burner. The spark ignites a pilot flame, which heats the sensor. The sensor then sends a signal to turn off the spark. The flame thereafter acts as a standing pilot until the power is turned off.

- 2. If the pilot flame is not sensed within 90 seconds after spark begins, a timer shuts down the entire operation. To attempt a second trial for ignition, turn off the power switch. Check the gas supply valves and wait five minutes before trying again by switching power on. If you cannot establish a pilot flame in four tries, close all valves, turn off the power, and contact an authorized Groen Service Agency.
- 3. When the operator sets a temperature on the thermostat, it causes the automatic valve to admit gas to the main burner, where it is ignited by the pilot flame. When the kettle reaches the set temperature, the thermostat switch opens. This stops the signal to the gas control valve and shuts off gas to the main burner. The pilot flame remains lit. When the kettle cools below the set temperature, the thermostat switch closes and starts another cycle. On and off cycling continues and maintains the kettle at the desired temperature. This action is indicated by the Heat indicator light.

The kettle has the following safety features in addition to the 90-second ignition timer:

- 1. Low water cutoff relay that will shut off gas supplies to all burners until the jacket water level is corrected.
- 2. High limit pressure switch, set to open at about 46 PSI and to shut down the burners until jacket pressure is decreased.
- 3. Pressure relief valve, which will release steam if jacket pressure exceeds 50 PSI.
- 4. Tilt switch, which shuts off all burners when the kettle is tilted.
- 5. Gas pressure regulator built into the gas control valve.

## Maintenance

#### NOTICE: Contact Groen or an authorized Groen Service Agent when repairs are required.

#### 1. Periodic Maintenance

A service Log is provided at the back of this manual with the warranty information. Each time maintenance is performed on your Groen kettle, enter the date on which the work was done, what was done, and who did it. Keep this manual on file and available for operators to use.

Periodic inspection will minimize equipment down time and increase the efficiency of operation. The following points should be checked:



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

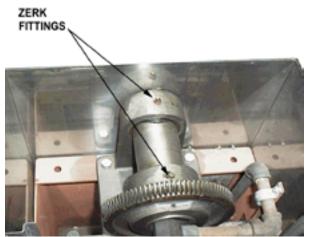
- a. Check the pressure/vacuum gauge every day. The gauge should show a vacuum of 20 to 30 inches mercury (Hg), when the kettle is cold. If it does not, see "Jacket Vacuum" on page 13.
- Also check the jacket water level every day. It should be in the middle of the sight glass. If the level is low, see "Jacket Filling and Water Treatment" on page 13.
- c. Carefully test the pressure relief valve at least twice each month. With the kettle operating at five psi (105 kPa), pull the test lever and let it snap back to its closed position. If there is little discharge (mostly air), and the pressure gauge drops back to zero PSI, allow the pressure to build back to five PSI and repeat the procedure. (**Tip:** Using a screwdriver or other implement to pull the ring will help you avoid contact with the steam.)
- d. If the valve does not activate, or there is no evidence of discharge, or the valve leaks, stop

using the kettle and contact a qualified Groen service representative.



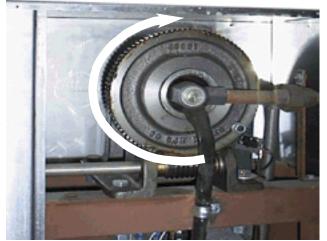
WARNING WHEN TESTING, AVOID ANY EXPOSURE TO THE STEAM BLOWING OUT OF THE SAFETY VALVE. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.

- e. Keep the primary burner gas jet air inlets free of dust and lint.
- f. The pilot flame should be blue. It should envelop about ½ inch (12 mm) of the flame sensor tip.
- g. The gear housing has fittings for lubrication of moving parts. The gears do not run in oil, so periodic lubrication with grease is necessary.
- h. Frequency of lubrication depends on operating conditions, but it should be done at least once every six months.
- i. Use a #2 grade LGI lithium grease to add grease through Zerk fittings on gear housing until it flows out of the bearings around the trunnion shaft.



Add grease through Zerk Fittings.

j. Place liberal amounts of grease on the gear to cover the arc that is in contact with the worm gear.



Liberally grease the wheel where it contacts the worm gear.

- k. Keep electrical wiring and connections in good condition.
- I. Keep the inside of the control console clean and dry.
- m. Keep burner slots clean.

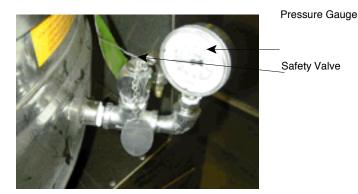
#### 2. Jacket Vacuum/Removing Air from Jacket

When the kettle is cold, a positive pressure reading on the pressure/vacuum gauge or a reading near zero indicates that there is air in the jacket. Air in the jacket acts as an insulator, and slows kettle heating.

To remove air:

- a. Start the unit. (Be sure there is water or product in the kettle when heating).
- b. When the pressure/vacuum gauge reaches a positive pressure reading of five PSI, release the trapped air and steam by pulling up the safety valve ring for about five seconds. Repeat this step three or four times. Then let the pull ring snap back into the closed position.
- c. If there is little discharge (mostly air), and the pressure gauge drops back to zero PSI, allow the pressure to build back to five PSI and repeat the procedure.
- d. Once steam has been vented from the jacket as described in b, above, remove the hot water from the kettle and replace it with cold. This will condense steam in the kettle jacket,

and the pressure gauge should show a reading of 20 to 30 inches mercury (Hg) below zero. If it does not, or if the vacuum is leaking down, contact a Groen authorized service agency to correct the problem.



3. Jacket Filling and Water Treatment

The jacket was charged at the factory with the proper amount of treated water. You may need to restore this water, either because it was lost as venting steam or by draining. 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 "Water Treatment Procedure," below.



Pipe Plug

> Check Valve

#### Test the safety valve at least twice monthly.

- **a.** Allow the kettle to cool completely. The procedure will be easier with the kettle under vacuum ( pressure gauge reading below zero).
- b. Remove the pipe plug from the jacket fill assembly. Pour in the distilled or treated water. Using a funnel will help you in this process. Hold the pressure relief valve open while you pour, to let air escape from the jacket. Continue adding water until the water level rises to the center of the round sight glass.

- c. Position a funnel in the opening and fill it with properly treated water.
- d. Air that gets into the jacket during the filling operation must be removed, because it will make heating less efficient. Follow the procedure in Jacket Vacuum/Removing Air From Jacket above, to restore a negative pressure reading.

#### 4. Water Treatment Procedure

a. Obtain water treatment compound and a pH test kit from your Groen Service Agent.

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

b. Fill a mixing container with the measured amount of water required. (See table). Distilled water is recommended.

Kettle Model	Approximate Jacket Capacity	
DHS-40, DHS/T-40	4 Gallons	

- 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.
- d. Measure the water treatment compound. One way to do this is to add the compound from a measuring cup.
- e. Stir the water continuously, while you slowly add treatment compound, until the water has 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 test kit.
   Caution: Do not add excess amount of treatment compound. Excess amount could cause extensive corrosion.
- f. As you add water to the jacket, check water level to ensure that it is in the middle of the sight glass
- g. Record the exact amounts of water and treatment compound needed. These amounts may be used again, if the same water sources and compound are used. However, it is best to check the pH each time treated water is prepared.

#### 5. Component Replacement

WARNING BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY AND CLOSE THE MAIN GAS VALVE. ALLOW FIVE MINUTES FOR UNBURNED GAS TO VENT.

When component replacement involves breaking a gas pipe connection, check the new connection with soap solution or an appropriate leak detector. **DO NOT USE A FLAME TO TEST FOR LEAKS.** 

Internal wiring is marked as shown on the circuit schematic drawings (inside control housing and in this manual). Be sure that new components are wired in the same manner as old components. An examination of the circuit schematic shows that the safety components are wired in series. In most cases, a faulty component may be isolated with a jumper wire to verify that the component is faulty. If this determination is made, contact a certified Groen Service Agency for assistance.

## 1. Suggested Cleaning Supplies:

- a. Cleaner, such as Klenzade HC-10 orHC-32 from ECOLAB, Inc.
- b. Kettle brushes in good condition
- c. Sanitizer such as Klenzade XY-12.
- d. Film remover such as Klenzade LC-30.
- e. Groen Sray Degreaser (P/N 114801)
- f. Groen Delimer/Descaler (P/N 114800)

## 2. Precautions

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





#### 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

#### 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.
- Scrape and flush out food residues. Be careful not to scratch the kettle with metal implements. (For DHS/T models only: After flushing the kettle, close the draw-off valve.)

#### CAUTION

NEVER LEAVE A SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES LONGER THAN 30 MINUTES. LONGER CONTACT CAN CAUSE CORROSION.

- 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.
- d. Model DHT only: 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 VALVE ASSEMBLIES. THE PARTS ARE NOT INTERCHANGEABLE.



When attaching the draw-off valve, just hand-tighten the nut.

- e. Rinse the kettle and draw-off valve parts thoroughly with hot water, then drain completely.
- f. When you reassemble the draw-off valve, hand-tighten the nut which holds it in place.
- 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, underside of cover, etc.
- h. To remove burnt on foods, use a brush, sponge, cloth, plastic or rubber scraper, or plastic wool with the cleaning solution. To reduce effort required in washing, let the detergent solution sit in the kettle and soak into the residue. Do NOT use abrasive materials or metal tools that might scratch the surface. Scratches make the surface harder to clean and provide places for bacteria to grow.

Do NOT use steel wool, which may leave particles in the surface and cause eventual corrosion and pitting.

- i. The outside of the unit may be polished with a stainless steel cleaner such as "Zepper" from Zep Manufacturing Co.
- 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.
- k. Following the supplier's instructions, apply the agent after the unit has been cleaned and drained. Rinse off the sanitizer thoroughly.

#### NOTICE

NEVER LEAVE A CHLORINE SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES LONGER THAN 30 MINUTES. LONGER CONTACT CAN CAUSE STAINING AND CORROSION.

- k. It is recommended that each piece of equipment be sanitized just before use.
- I. If there is difficulty removing mineral deposits or a film left by hard water or food residues, clean the kettle thoroughly and then use a deliming agent, like Groen Delimer/Descaler (Part Number 114800) or Lime-Away from Ecolab, in accordance with the manufacturer's 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 **X**, the work should be done by a qualified service representative.

#### WARNING BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY AND CLOSE THE MAIN GAS VALVE. ALLOW FIVE MINUTES FOR UNBURNED GAS TO VENT.

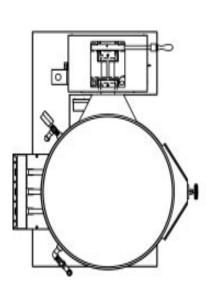
CAUTION

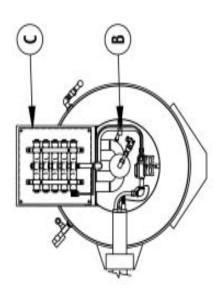
USEING REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN OR THEIR AUTHORIZED DISTRIBUTOR CAN CAUSE OPERATOR INJURY AND EQUIPMENT DAMAGE AND WILL VOID ALL WARRANTIES.

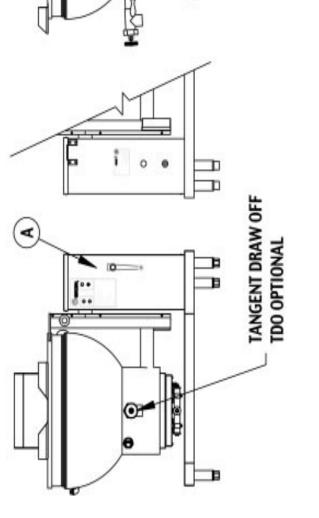
SYMPTOM	WHO	WHAT TO CHECK
Kattla is have to tilt	Llaar	<b>X</b> indicates items which must be performed by an authorized technician.
Kettle is hard to tilt.	User Auth Service Rep Only	<ul> <li>a. Gears for foreign materials, and lubrication.</li> <li>b. Gears for alignment. X</li> <li>c. Worm gears or broken gears. X</li> </ul>
Kettle continues heating after it reaches desired temperature.	User	a. Thermostat dial setting.
reaches desired temperature.	Auth Service Rep Only	<ul> <li>b. Thermostat calibration.X</li> <li>c. Thermostat operation. The thermostat should click when the dial is rotated to settings above and below the temperature of the kettle.X</li> </ul>
Kettle stops heating before it	User	a. Thermostat dial setting.
reaches the desired temperature.	Auth Service Rep Only	<ul> <li>b. Thermostat calibration. X</li> <li>c. Thermostat operation. The thermostat should click when the dial is rotated to settings above and below the temperature of the kettle. X</li> </ul>
Pressure relief valve pops open	User	<ul><li>a. For air in the jacket. See "Jacket Vacuum" in the Maintenance section.</li><li>b. Thermostat dial setting.</li></ul>
	Auth Service Rep Only	<ul> <li>c. For defective thermostat. The thermostat should click when the dial is rotated to settings above and below the temperature of the kettle. If defective, replace.X</li> <li>d. For defective pressure relief valve. If the valve pops at pressures below 49 PSI, replace.X</li> </ul>
Burners will not light.	User	<ul><li>a. That the main gas supply valve is open. (handle is in line with gas pipe).</li><li>b. Gas supply to the building.</li><li>c. That the kettle body is not tilted.</li></ul>
	Auth Service Rep Only	<ul> <li>d. Thermostat operation. The thermostat should click when the dial is rotated to settings above and below the temperature of the kettle.X</li> <li>f. That tilt limit switch is closed when body is not tilted.X</li> </ul>
System does not produce a spark	Auth Service Rep Only	<ul> <li>a. Thermostat, and close the contacts if they are open X</li> <li>b. AC voltage between terminals on secondary side of transformer. If it is not 24 Volt, replace the transformer X</li> <li>c. That the high tension cable is firmly attached and in good condition. If cracked or brittle, replace.X</li> <li>d. Pilot electric ceramic for crack or break.X</li> <li>e. Pilot spark gap. Regap.X</li> </ul>
Pressure relief valve leaks a small amount of steam when the kettle is operating.	User	a. For contamination that prevents seating of valve. With full pressure in the jacket, pull the lever all the way briefly to blow the valve clean, then let the leaver snap back to seat the valve.
	Auth Service Rep Only	b. Pressure relief valve for defects. Replace any defective valve with an identical valve.✗
Kettle is hard to tilt.	Auth Service Rep Only	<ul> <li>a. Tilting gear and worm for contamination and for proper alignment and lubrication.*</li> </ul>

SYMPTOM	WHO	WHAT TO CHECK
		<b>X</b> indicates items which must be performed by an authorized technician.
Spark is present but the pilot will not light.	Service Rep Only	<ul> <li>a. That the pilot valve is securely connected to terminals. X</li> <li>b. For 24 VAC at terminals PV and PV/MV. If 24V is not present, replace the ignition control module. X</li> <li>b. That gas pressure is at least 3.5" W.C.(8.7818 μb). X</li> <li>c. For gas at the pilot. If it is not flowing: <ul> <li>(1) Check the pilot gas line for kinks and obstructions. X</li> <li>(2) Clean orifice, if necessary. X</li> <li>(3) Check magnetic operator for pilot valve on gas valve. Repair or replace as necessary. X</li> </ul> </li> <li>d. That the pilot spark gap is located in the pilot gas stream. If not, adjust or replace the pilot burner. X</li> <li>e. For drafts. Shield the pilot burner, if necessary. X</li> </ul>
Pilot lights, but main burner will not come on and spark does not stay on.	Service Rep Only	<ul> <li>a. For 24 V between terminals PV and PV/MV. If 24V is not present, replace the ignition control module.<i>X</i></li> <li>b. That gas pressure is at least 3.5" W.C.(8.7818 μb).<i>X</i></li> <li>c. Electrical connections of the main valve to terminals, to assure that they are securely attached. Check magnetic operator for pilot valve on gas valve. Repair or replace as necessary.<i>X</i></li> </ul>
	Service Rep Only	<ul> <li>a. Check for bad burner ground. If necessary, repair with high temperature wire.X</li> <li>b. Pilot burner ceramic insulator for cracks.X</li> <li>c. That cable is not grounded out. If it is, correct the ground-out condition or replace cable.X</li> <li>d. For proper gas pressure.X</li> <li>e. Clean pilot assembly, or replace if necessary.X</li> <li>f. Tighten all mechanical and electrical connections.X</li> <li>g. If the pilot flame is weak, increase pilot orifice size.X</li> <li>h. Replace ignition control module.X</li> </ul>
Main burner comes on but will not stay on.	Service	<ul> <li>a. Check burner ground for bad wire or connection. Replace if necessary with high temperature wire. X</li> <li>b. Check for low gas supply pressure. If necessary, replace ignition control module. X</li> </ul>

To order parts, contact your Groen Certified Service Agency. Supply the model designation, part description, part number, quantity, and, where applicable, voltage and phase.







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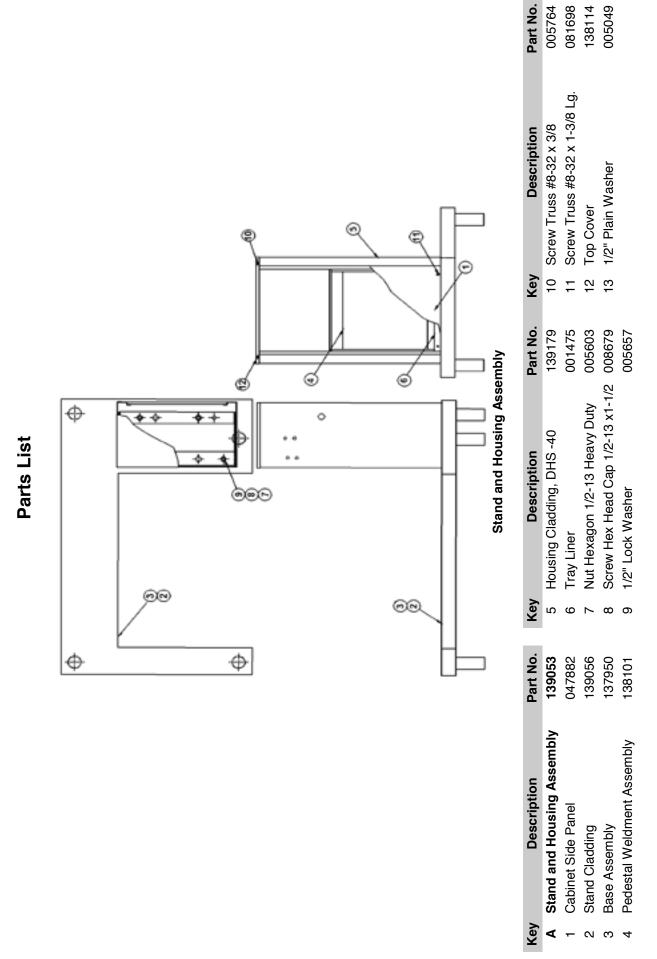
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#### Tilt Mechanism Assembly **Relief Valve Wire Gauge Assembly Piping Water Fill Assembly** Hardware, Final Assembly Key Key 3/8" Square X Bushing, Snap 3/4" x 1" Nylon Bushing Reducing 1/2" Nipple ½ NPT x Close Gauge Compound Pressure W/Dual Elbow 90 Deg Street ½ NPT Nut Hexagon Keps 1/4"-20 Bracket Faucet Glass Site Round 1-1/4 Washer Lock 3/8 ' Screw Socket Head Cap Elbow 90 Degree Street ½ NPT Elbow 90 Deg Street 1/2" NPT Plate/Chain Assy Caution Valve Safety 50 PS Nipple 1/2" NPT x Close Valve Swing Check 1/2" NPT Plug Pipe 1/2 NPT Knob Thermostat Dial Manual, Operation DH w/std electric Valve Gas Manual Shutoff 1/2 Swivel Joint 1/2" NPT Foot Adjustable Bullet Strap Cable Ty-Rap Tee 1/2" NPT Description Part No 000453 137920 139395 139396 045752 011146 139068 84208 97005 108554 96905 98458 11093 4185 4187 4185 76680 12940 9054 5702 5097 1474 8739 8877 8772 8332 8877 12314 13275 **Tilt Switch & Bracket Assy** Bracket, Support Assy Gas Line Key See Following Pages for Assembly Parts Screw Round Head Barrier Insulation Micro Switch Bracket Mounting Pipe Strap, 3/4" EMT Conduit Screw, Hex Hd Cap, 1/4-20 x 3/4" Nut, Hex Heps, 1/4-20 W/Shakeproof Bearing Ball DEE/4-40 Nut Hexagon #4-40 Washer #6 Internal Tooth Support Bracket Weldment, Gas Line Washer Screw Hex Hd Cap 1/2"-13 x 3-1/2' Shim Trunnion For DH Spacer 3" Sch 40 x 3/4 Shaft Handwheel 3/4 Gear 3" Bore (92) Teeth DEE/4 **Ring Basic Internal Retaining** Pin Roll 1/4" Dia x 1-1/4" Lg Screw Set Socket Washer Shim 1-3/8" ID Gear Worm 3/4" Bore Housing Bearing Assy Screw Hexagon Head Cap Nut Hexagon 3/8"-16 Washer Lock 1/2" Nut Hexagon 1/2"-13 13617 Handle Crank 3/4" Bore Description Part No 68133 135252 139870 135331 3122 3490 14129 12940 88248 13624 13617 13609 13483 9765 5705 3121 13418 2982 5609 13625 12614 12060 12039 12026 9762 8679 8214 5735 3285 Assembly, Front Panel Module Box Asm., Electronic Ignition Key ш C ω ⊳ Flue Stack Assembly Burner and Flame Sensor Assembly Stand and Housing Assembly Gasket Lamp Screw #10-32 x 3/8" Hex MS **Combustion Chamber Assembly** Gas Valve Piping & Bottom Comps. Overlay, Front Panel Switch, SPST On/Off Light, Indicator, Red, 24 VAC Light, Indicator, Amber, 24 VAC Gasket Switch Cable High Volt Nut Hexagon Keps 8-32 Cable Tie 5.6 Lg Nut Hexagon Keps 6-32 Screw Truss Head #8-32 x3/8 Nut Lock 1/2" NPT Conduit, Plastic Male Adapter Honeywell Ignition Gasket - Spark Ignition Box Cover-Enclosure Enclosure, Spark Ignition Tie Anchor - Screw Mounted Description 139863 Part No 123814 006904 116383 139069 139053 137434 123802 69784 86426 85153 123734 137871 116384 69728 10223-69773 123733 104941 122093 137435 71289 5764 5487 104948 123775

and phase.

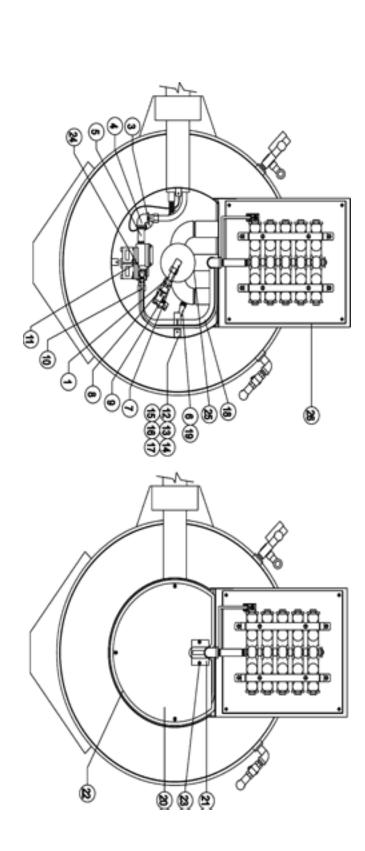
To order parts, contact your Groen Certified Service Agency. Supply the model designation, part description, part number, quantity, and, where applicable, voltage

Parts List



# **Parts List**

To order parts, contact your Groen Certified Service Agency. Supply the model designation, part description, part number, quantity, and, where applicable, voltage and phase.

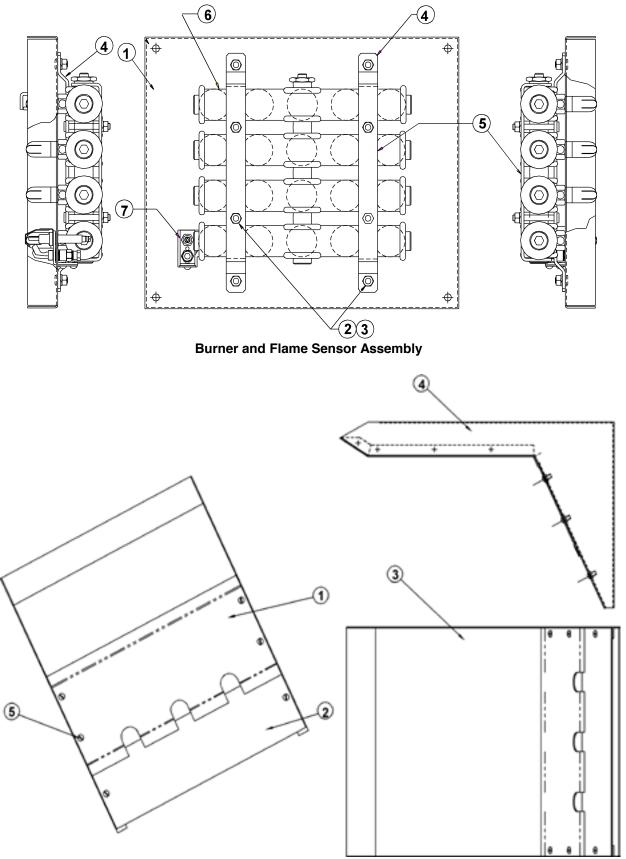


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	Connector 1/4" NPT Female	Elbow, 1/2" Tube x 3/8 " NPT	Electrode, Water Level	Nipple, 1/2 NPT x 2-1/2" Long	Elbow, 90 Deg 1/2 NPT	Thermostat, electric	Tube, Copper, 1/2"	Gas Valve Piping&Bottom Comps.	Description
	097074	90737	002170	005552	008747	009730	007334	139863	Part No.
17	16	15	14	13	12	±	10	9	Key
Clamp, Rigid Conduit, 1/2: NFPC	Bar, DHS-40 & 60	Weld Stud	Nut, Hexagon Kep 1/4	13 Screw, Pan Head #8-32 x 3/8"	Bracket Support	Gas Valve	Connector 1/2 NPT Male	9 Pressure Switch 1/4"	Description
068687	005440	011028	012940	005764	065382	123815	049093	096963	Part No.
26	25	24	23	22	21	20	19	18	Key
26 Burner and Flame Sensor Assy.	25 Tube, Aluminum 1/4" OD x 32"	Elbow, 1/8" NPT Male x 1/4" Tube	Screw, 10-32x3/8, Hex	22 Gasket, Bottom Plate	21 Cap Bottom Cover Plate	20 Cover, Bottom	Boot Probe	18 Tube, Aluminum 5/8" OD	Description
123737	006796	004584	069773	007937	049803	090630	101143	063015	Part No.

## **Electrical Schematic**

Parts List



Flue Stack Assembly

#### Parts List

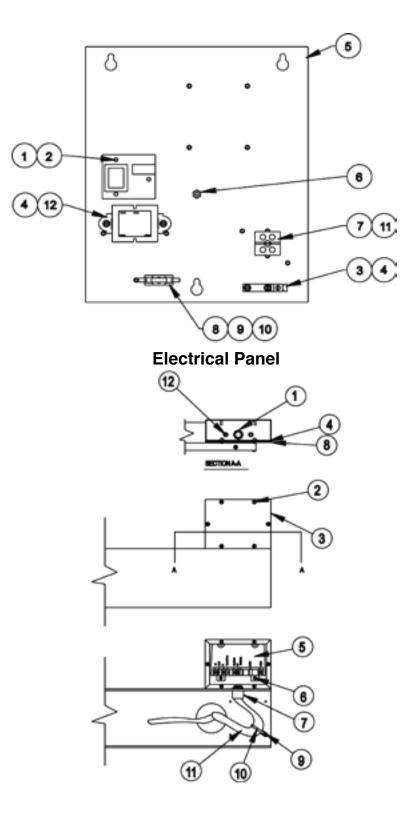
To order parts, contact your Groen Certified Service Agency. Supply the model designation, part description, part number, quantity, and, where applicable, voltage and phase.

Key	Description	Part No.	K
С	Burner and Flame Sensor Assy		
	(Natural Gas)	123814	
	(Propane)	139871	
1	Baffle Plate	123498	
2	Washer Lock	005655	
3	Nut Hex	005601	
4	Burner Bracket Support	1017010	
5	Burner Bracket	117013	
6	Burner Assembly (Natural Gas)	090644	
	Burner Assembly (Propane)	139866	
7	Pilot Burner Assembly (Natural Gas)	123580	
	Pilot Burner Assembly (Propane)	128351	

Key	Description	Part No.
Е	Flue Stack Assembly	137871
1	Flue, Top Section of Top Plate	
2	Flue, Bottom Section of Top Plate	
3	Flue, Front Section	
4	Flue, Main Body	
5	Screw, Truss Head	

## **Electrical Schematic**

Parts List



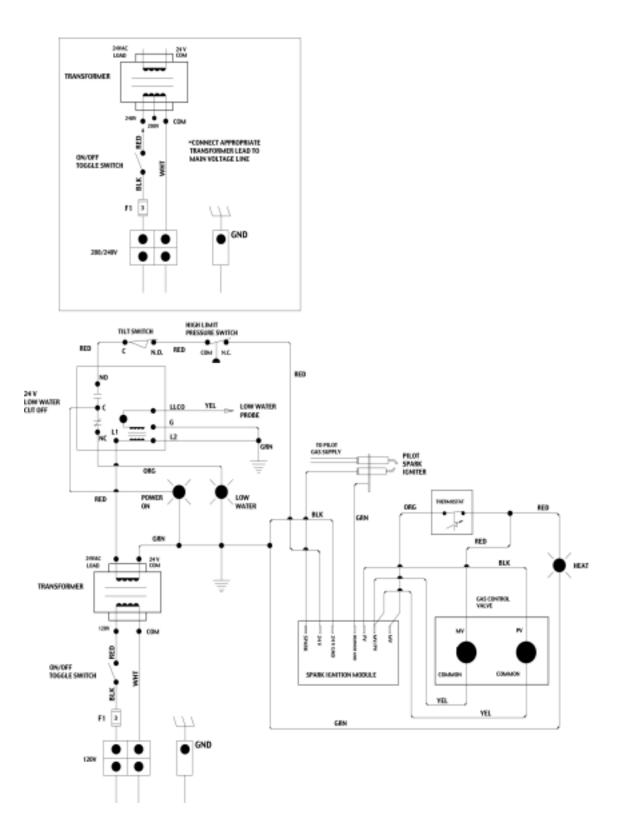
Arm and Module Box Assembly

Parts List

To order parts, contact your Groen Certified Service Agency. Supply the model designation, part description, part number, quantity, and, where applicable, voltage and phase.

Key	Description	Part No.	Key
Elect	rical Mounting Assembly	139175	Arm a
1	Water Level Control Board	122192	1 (
2	PC Board Mounting Post	099901	2
3	Lug Ground #14 -#6 AWG	129714	3
4	Screw #8-32 x 3/8" Hex Hd Cap	069789	4 (
5	Electrical Panel Weldment	138123	5
6	Nut #10-32 Hex Head w/shakeproof washer	071256	6
7	Terminal Block	003887	7
8	Fuse Holder Type 3AG	077854	8
9	Fuse 3.0 Amp Type 3Ag	077853	9
10	Screw #6-32 x 3/8" Rd Hd Machine	009697	10
11	Screw #8-32 x 11/4" Rd Hd Machine	005056	11 (
12	Transformer, 20 VA, 120V PRI, 24V Sec	137487	12
	Transformer 208/240 PRI, 24V sec	137441	
13	Wiring Harness ASM.,	123582	
14	Wiring Harness ASM.,	123779	
15	Strap Cable Ty-Rap	011093	

Key	Description	Part No.
Arm	and Module Box Assembly	123734
1	Conduit Nut, 1/2"	005487
2	Screw #8-32 x 3/8"	005764
3	Box, Spark Ignition Module	123775
4	Gasket, Ignition Module Box	104941
5	Spark Ignition Module	085153
6	Hex Nut w/shakeproof washer	071289
7	Conduit, Plastic, male adapter 1/2"	123733
8	Cover, Ignition Module Box	104948
9	Hex Nut w/shakeproof washer	069784
10	Tie Anchor - Screw Mounted	102231
11	Cable Tie, 0.140 Wide Locking	086426
12	Screw #10=32 x 0.375 long	069773



#### Service Log

Model No	Purchased From
Serial No	Location
Date Purchased	Date Installed
Purchase Order No	For Service Call

Date	Service Performed	Performed By

## (Domestic 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 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)

## NOTES





1055 Mendell Davis Drive Jackson, MS 39272 Telephone 601 372-3903 Fax 601 373-9587 www.groen.com

OM-DHS Part Number 137920 Rev. B