

# INSTRUCTION SHEET

## Installation of Drain Cart and Trough Kit for Groen Braising Pans

### IMPORTANT - READ FIRST - IMPORTANT

- CAUTION:** BE SURE ALL OPERATORS READ, UNDERSTAND, AND FOLLOW THE OPERATING INSTRUCTIONS, CAUTIONS, AND SAFETY INSTRUCTIONS IN THIS MANUAL.
- WARNING:** THE EQUIPMENT AND SUPPORT STAND ARE INTENDED FOR USE IN COMMERCIAL HEATING, COOKING, AND HOLDING OF WATER AND FOOD PRODUCTS, PER THE INSTRUCTIONS CONTAINED IN THIS AND THE BRAISING PAN OPERATOR MANUAL. ANY OTHER USE COULD RESULT IN SERIOUS PERSONAL INJURY OR DAMAGE TO THE EQUIPMENT AND WILL VOID WARRANTY.
- WARNING:** DO NOT STAND OR CLIMB ON THE STAND AT ANY TIME. DO NOT USE IT FOR STORAGE OR ANY OTHER PURPOSE FOR WHICH IT WAS NOT DESIGNED.
- WARNING:** EQUIPMENT MUST BE INSTALLED BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND AS NECESSARY, WITH GAS, IMPROPER INSTALLATION CAN RESULT IN INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT.
- 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 AND BRAISING PANS. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.
- CAUTION:** DO NOT OVER FILL UNITS WHEN COOKING, HOLDING OR CLEANING. KEEP LIQUIDS A MINIMUM OF 2-3"(5-8CM) BELOW THE BODY RIM TO ALLOW CLEARANCE FOR STIRRING, BOILING, AND SAFE PRODUCT TRANSFER.
- WARNING:** TAKE SPECIAL CARE TO AVOID CONTACT WITH HOT UNIT BODY OR HOT PRODUCT WHEN ADDING INGREDIENTS, STIRRING OR TRANSFERRING PRODUCT TO ANOTHER CONTAINER.
- WARNING:** WHEN TILTING EQUIPMENT 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 FULLY IN DRAIN BASIN OR ON TOP OF COMPLETELY CLOSED SPALSH SHIELD COVER, AS CLOSE TO THE UNIT AS POSSIBLE.

4) POUR SLOWLY, MAINTAIN CONTROL OF UNIT BODY AT ALL TIMES, AND RETURN IT TO THE UPRIGHT POSITION AFTER CONTAINER IS FILLED OR TRANSFER IS COMPLETE.

5) DO NOT OVER-FILL CONTAINER(S). AVOID DIRECT SKIN CONTACT WITH HOT CONTAINER AND CONTENTS.

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

**WARNING:** BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.

**WARNING:** KEEP WATER AND SOLUTIONS OUT OF CONTROLS AND ELECTRICAL EQUIPMENT. NEVER SPRAY OR HOSE SUPPORT HOUSING OR ELECTRICAL CONNECTIONS.

**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. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.

**CAUTION:** USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY THE MANUFACTURER OR AN AUTHORIZED DISTRIBUTOR CAN CAUSE OPERATOR INJURY AND DAMAGE TO THE EQUIPMENT, AND WILL VOID ALL WARRANTIES.

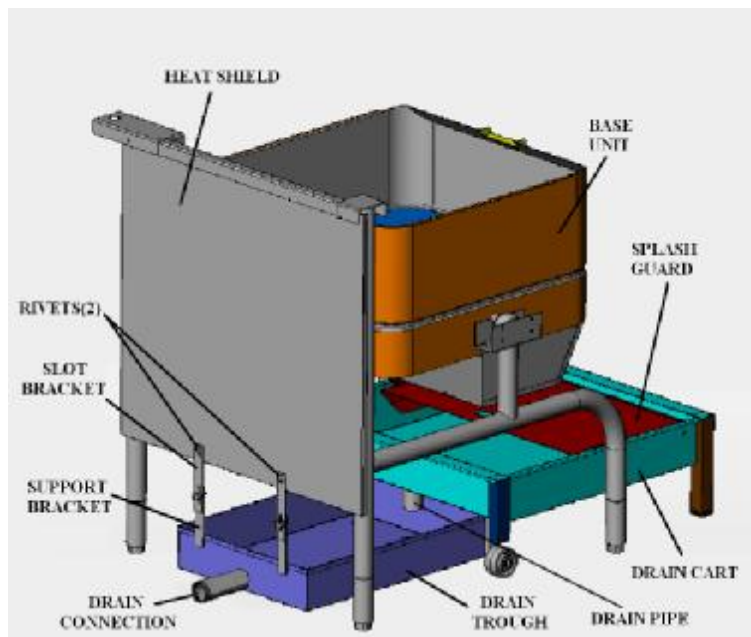
**IMPORTANT:** SERVICE PERFORMED BY OTHER THAN FACTORY AUTHORIZED PERSONNEL WILL VOID WARRANTIES.



## Introduction

The drain cart and trough kit is a versatile addition to any kitchen. It simplifies transfer of braising pan contents to containers and makes cleaning faster and easier. The kit consists of 3 major elements:

- a. A removable drain trough with a drain hose connection to make disposal of cleaning and rinse water easier.
- b. A unique movable drain cart, which permits drainage directly into the trough (when the splash guard is raised).
- c. A removable splash guard which provides a flat landing surface when closed, that can be used to support hotel pans and containers.



## Installation and Assembly

### Inspection and Unpacking

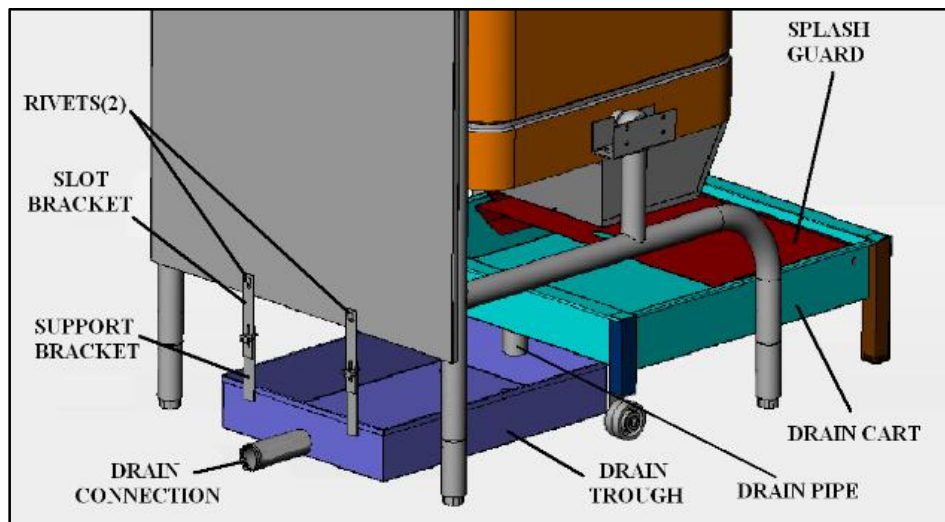
The drain cart will be delivered in a heavy shipping carton attached to a skid. On receipt, inspect the carton carefully for exterior damage. Report any damage or incorrect shipment to the carrier.

**CAUTION**  
**SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.**

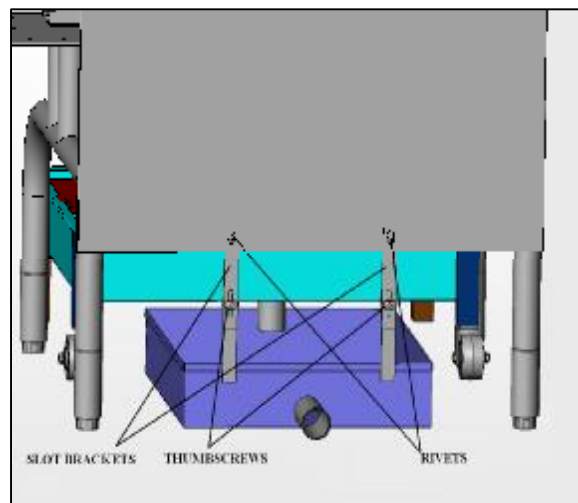
Carefully cut the straps around the carton and detach the sides of the carton from the skid. Pull the carton up off the unit. Be careful to avoid personal injury or equipment damage from staples which might be left in the carton walls.

When starting installation, lift the unit straight up off the carton. Check packing materials to make sure loose parts are not discarded.

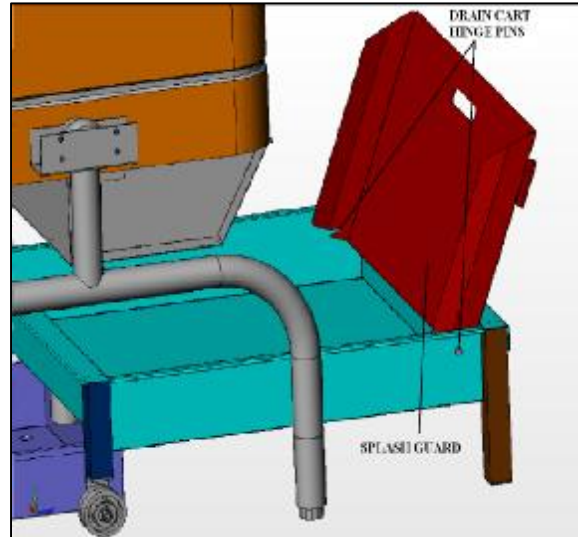
- a. Remove the stand and drain cart (if any) components from packaging.
- b. Align the drain trough with the rivets positioned on the back of the stand. Center the drain cart between the legs of the stand and slide it accordingly as to capture the contents poured during tilting. Make sure the drain pipe is positioned over the drain trough.



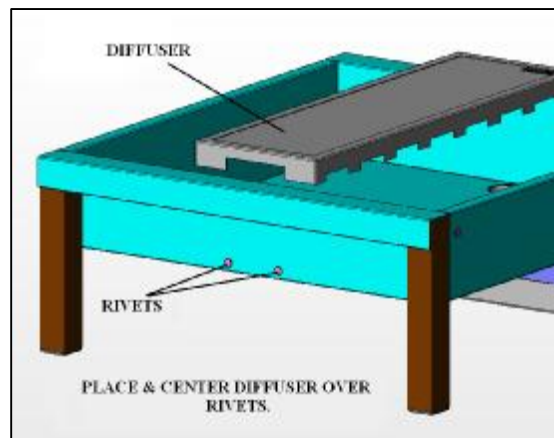
- c. Slide the slot brackets over the rivets and adjust the height using the thumbscrews. Make sure to tighten thumbscrews down once the height has been set.



- d. Fit the splash guard onto the drain cart hinge pins.



- e. Position diffuser in the drain cart making sure it clears the drain. Using the rivets as a guide, center diffuser over the rivets as shown below.

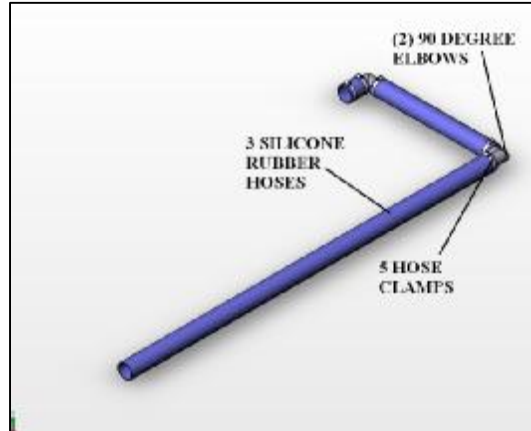


(Splash Guard not shown.)

- f. Extend the drain line to the nearest floor sink or drain. Refer to local plumbing codes for drain line connections. A 90 degree elbow is recommended. Proceed with installation of the kettle or braising pan described in its Operator Manual.

## Installation and Assembly of the Rear Hose Drain Kit

In order to supply drainage to the front of the base unit, a rear hose drain kit has been provided. The rear hose drain kit components are shown below.



Once assembled as shown above, tighten the hose clamps around the edges of the 90 degree elbows. Position the opening of the 3-1/2" hose over the drain connection on the drain trough. Tighten and secure clamp around the hose and the drain connection as shown below.

