

# OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

This manual provides information for:

## **MODELS TS/10 STAND & TS/10S STAND (WITH DRAIN DRAWER)** *(shown at right)*

- Stainless Steel
- Self-Draining
- For Use with Table-Top Equipment



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.

### **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.

### **NOTIFY CARRIER OF DAMAGE AT ONCE**

It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Unified Brands suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.


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](http://unifiedbrands.net), for the most updated product information and specifications.

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# 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 APPROPRIATE EQUIPMENT 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.
- DANGER:** ELECTRICALLY GROUND THE UNIT AT THE TERMINAL PROVIDED. FAILURE TO GROUND UNIT COULD RESULT IN ELECTROCUTION AND DEATH.
- 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" (5-8 CM) 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 SPLASH 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 WARNINGS AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.
- CAUTION:** USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN OR AUTHORIZED GROEN 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.

## Equipment Description



The TS/10 Stand is a versatile addition to any kitchen in which table-top kettles or braising pans are used. It simplifies transfer of contents to containers and makes cleaning faster and easier.

The TS/10S package consists of four major elements, all made of stainless steel:

1. The TS/10 stand, a sturdy frame designed to support kettles or braising pans and contents up to 48 quarts.
2. A removable drain trough with fixed drain connection to make cleaning and product removal easier.
3. A unique movable drain drawer, which accepts steamer pans and drains directly into the trough.
4. A removable splash guard which provides a flat work surface when closed.

## Inspection & Unpacking

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

**CAUTION**  
KETTLES, BRAISING PANS AND  
ASSOCIATED EQUIPMENT ARE VERY HEAVY.  
YOU SHOULD GET HELP AS NEEDED TO  
LIFT THIS WEIGHT SAFELY.



Figure 1

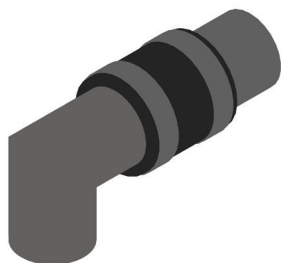


Figure 2

The TS/10 will be delivered in a heavy shipping carton attached to a skid. The drain drawer, if ordered, will ship in a second, separate shipping carton. On receipt, inspect the carton carefully for exterior damage. Report any damage or incorrect shipment to the carrier.

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 skid. Check packing materials to make sure loose parts are not discarded.

1. Remove the stand and drain drawer (if any) components from packaging.
2. Place the table top unit on top of the stand. Align the front of the unit's base with the front of the stand.
3. Apply a small bead of silicone caulk around the perimeter of the unit base to the stand joint.
4. For TS/10S models with drain drawer, position the drain trough over the lower cross members (Figure 1), centered on the kettle or braising pan body.
5. Extend the drain line to the nearest floor sink or drain. Refer to local plumbing codes for drain line connections. A 90 degree elbow installation is recommended (Figure 2).

# LIMITED WARRANTY TO COMMERCIAL PURCHASE

## Applicable to All Groen Customers, U.S., Canadian and Puerto Rico Sales Only\*

Unified Brands warrants to original commercial purchaser/users that foodservice equipment manufactured by Unified Brands ("Unified Brands Equipment") shall be free from defects in material and workmanship for (i) 2000 actual operating hours (provided that such equipment has a device that has recorded actual operating hours since the installation of such equipment), (ii) twelve (12) months from the date of installation or (iii) fifteen (15) months from date of shipment from Unified Brands, whichever first occurs (the "Warranty Period"), in accordance with the following terms and conditions:

- I. This warranty is limited to replacement parts and related labor for Unified Brands Equipment located at its original place of installation in the United States, Puerto Rico and Canada.
- II. Damage to Unified Brands Equipment that occurs during shipment must be reported to the carrier and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such Unified Brands Equipment.
- III. For Unified Brands HyPerSteam™ Steamers, Unified Brands further warrants to the original commercial purchaser/users of such Unified Brands Equipment that the atmospheric steam generators contained in such Unified Brands Equipment shall be free from defects in material and workmanship for (i) twenty-four (24) months from the date of installation or (ii) twenty-seven (27) months from date of shipment from Unified Brands, whichever first occurs, provided that: (a) the original purchaser/user shall have also purchased and installed a Unified Brands PureSteam™ Water Treatment System or a Unified Brands OptiPure System for use in connection with such Unified Brands HyPerSteam Pressureless Steamer on or before the date such Unified Brands Equipment was installed, (b) the original purchaser/user has continuously used such Water Treatment System in connection with such Unified Brands Equipment from the date of installation, and (c) the commercial purchaser/user shall have maintained such Water Treatment System in accordance with the maintenance and filter cartridge replacement recommendations of Unified Brands, and otherwise maintained such Oven or Steamer in accordance with all other operational and maintenance recommendations of Unified Brands.
- IV. Unified Brands further warrants to the original commercial purchaser / users categorized as K-12 School Segment shall be free from defects in material and workmanship for (i) 4000 actual operating hours (provided that such equipment has a device that has recorded actual operating hours since the installation of such equipment), (ii) twenty-four (24) months from the date of

installation or (iii) twenty-seven (27) months from the date of shipment from Unified Brands, whichever first occurs.

- V. During the Warranty Period, Unified Brands, directly or through its authorized service representative, will either repair or replace, at Unified Brands sole election, any Unified Brands Equipment determined by Unified Brands to have a defect in material or workmanship. As to any such warranty service during the Warranty Period, Unified Brands will be responsible for related reasonable labor and portal to portal transportation expenses (time & mileage) incurred within the United States and Canada.
- VI. This warranty does not cover boiler maintenance, calibration, periodic adjustments as specified in operating instructions or manuals, consumable parts (such as scraper blades, gaskets, packing, etc.), and labor costs incurred for removal of adjacent equipment or objects to gain access to Unified Brands Equipment. This warranty does not cover defects caused by improper installation, abuse, careless operation, or improper maintenance of Unified Brands Equipment. This warranty does not cover damage to Unified Brands Equipment caused by poor water quality or improper boiler maintenance.
- VIII. 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 UNIFIED BRANDS BE LIABLE FOR SPECIAL, CONSEQUENTIAL, OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.
- VII. Unified Brands 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.

**\*When Export Warranty Applies (outside the U.S, Puerto Rico and Canada)** Unified Brands will cover the cost of labor and parts under the same guidelines of the 1-year domestic standard warranty. There are no available extended international warranties that will be offered or applied including the optional 2-year Atmospheric steam generator or boiler warranty. Labor and Travel restrictions to 100 miles radius, ground transport only.



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