

OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

This manual provides information for:

MODELS TS/10 STAND & TS/10S STAND (WITH DRAIN DRAWER)

- Stainless Steel
- Self-Draining
- For Use with Table-Top Equipment
- Splash diffuser included with TS/10S

STAND MODELS:

- 174975 - TS/10-1 STAND, BF, FOR TDB/6-10
- 175976 - TS/10-2 STAND, BF, FOR TDB & TDBC (20, 24, 40, 48)
- 174977 - TS/10-3 STAND, BF, FOR TDH & TDHC (20, 24, 40, 48) & TD/FPC
- 174978 - TS/10-4 STAND, BF, FOR TABLE TOP COOKER MIXERS
- 174980 - TS/10S-2 STAND WITH DRAIN DRAWER, BF, FOR TDB & TDBC (20, 24, 40, 48), SPLASH DIFFUSER INCLUDED
- 174981 - TS/10S-3 STAND WITH DRAIN DRAWER, BF, FOR TDH & TDHC (20, 24, 40, 48) & TD/FPC, SPLASH DIFFUSER INCLUDED (DRAIN CART NOT REQUIRED)
- 174982 - TS/10S-4, STAND WITH DRAIN DRAWER, BF, FOR ALL TABLE TOP COOKER MIXERS, SPLASH DIFFUSER INCLUDED (DRAIN CART NOT REQUIRED)

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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. Groen 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. Reference our product line website 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 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 easier and safer.
3. A unique removable drain drawer, which accepts steamer pans and drains directly into the trough.
4. A removable splash diffuser which provides a flat work surface when closed.

Inspection & Unpacking

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

CAUTION
THIS EQUIPMENT IS HEAVY.
YOU SHOULD GET HELP AS NEEDED
TO LIFT THIS WEIGHT SAFELY.



Figure 1

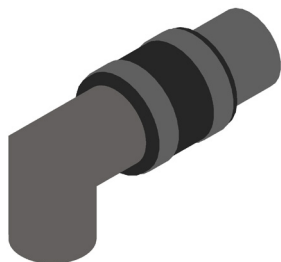


Figure 2

The TS/10 and TS/10S 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. On the top front of the stand, it will be labeled "FRONT" and when the kettle has been installed, the label will not be visible.
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 but not supplied (Figure 2).