



# OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

888-994-7636, fax 888-864-7636  
unifiedbrands.net

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

**FOR YOUR SAFETY** Instructions to be followed in the event user smells gas. This information shall be obtained by consulting your local gas supplier. 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 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.**

This manual provides information for:

## STEAM JACKETED KETTLE MODELS EE DOMESTIC



### REFERENCES

KLENZADE SALES CENTER ECOLAB, Inc.  
370 Wabasha  
St. Paul, Minnesota 55102  
800/352-5326 or 612/293-2233

NFPA/70 The National Electrical Code

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

ECONOMICS LABORATORY, INC.  
St. Paul, Minnesota 55102

NSF INTERNATIONAL  
798 N. Dixboro Rd.  
P.O. Box 130140  
Ann Arbor, Michigan 48113-0140

UNDERWRITERS LABORATORIES, INC.  
333 Pflugsten Road  
Northbrook, Illinois 60062

ZEP MANUFACTURING CO.  
1310-T Seaboard Industrial Blvd.  
Atlanta, Georgia 30318

## EQUIPMENT DESCRIPTION

Groen Model EE are floor-mounted, tilting, steam-jacketed kettles which have thermostatically controlled, self-contained, electrically-heated steam supplies and appropriate controls, mounted on a sturdy base. Heat produced by electric heating elements boils water in a reservoir below the jacket to produce steam under pressure.

The kettle is surrounded by air-insulated stainless steel sheathing. Stainless steel panels enclose all of the controls. Three stainless steel, tubular legs support the unit.

EE kettles are available in 20, 40, 60, 80 and 100 gallon capacities. Kettle bodies are welded into one piece. Models are all equipped with a sanitary tangent draw-off (product faucet) valve and a stainless steel strainer. This standard draw-off is two inches in diameter, and uses a compression disc valve. The unit is controlled with a thermostat, which turns electric power on or off, and sets the cooking temperature.

Instruments are provided to show what is happening inside the unit:

- Water gauge glass: shows the level of water within the steam jacket
- Pressure/vacuum gauge: shows the steam pressure and if there is air in the jacket
- Indicator lamp: Lights when the kettle is being heated

Automatic controls within the unit:

- Contactor: Controlled by the thermostat, turns heating element power on or off
- Low-water cutoff: Turns off power to keep heating elements from overheating if water loss exposes them above the water level.
- Safety valve: Releases steam if jacket pressure gets too high

The jacket is filled at the factory with water that contains rust inhibitors. When air is removed from the jacket, the kettle efficiently provides a uniform heating temperature range of 150oF to approximately 270oF (65 to 132oC). This range allows the kettle to be used for warming, simmering, boiling or braising.

The interior of the kettle is polished to a 180 emery grit finish and the exterior is given a uniform Number 4 finish. The unit is ASME shop inspected and registered with the National Board for working pressures up to 30 PSI.

Optional equipment for the EE and AE kettles includes:

- Three inch draw-off valve
- Water fill faucets
- 1/4" perforated or solid disc strainer
- Automatic water filler
- Basket inserts (TRI-BC)
- Kettle brush kit



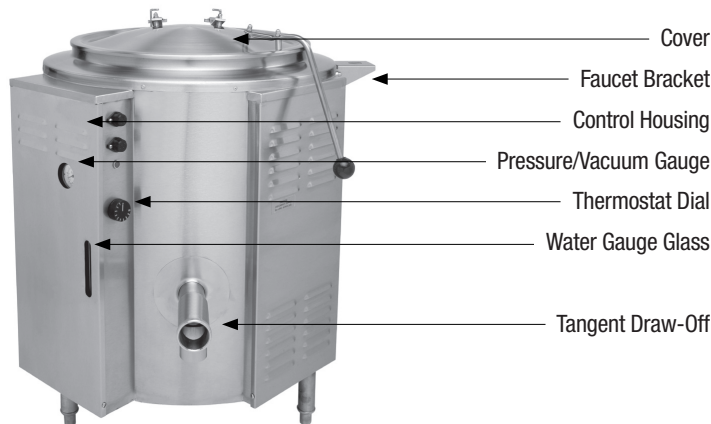
Information contained in this document is known to be current and accurate at the time of printing/creation. Reference our product line website for the most updated product information and specifications. © 2023 Electrolux Professional, Inc. All Rights Reserved.

## IMPORTANT - READ FIRST - IMPORTANT

- CAUTION:** BE SURE ALL OPERATORS READ, UNDERSTAND AND FOLLOW THE OPERATING INSTRUCTIONS, CAUTIONS, AND SAFETY INSTRUCTIONS CONTAINED IN THIS MANUAL.
- 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:** KETTLE MUST BE INSTALLED BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. 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 THE KETTLE. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.
- CAUTION:** DO NOT OVER FILL 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, AND BOILING.
- WARNING:** TAKE SPECIAL CARE TO AVOID CONTACT WITH HOT KETTLE BODY OR HOT PRODUCT WHEN ADDING INGREDIENTS, STIRRING OR TRANSFERRING PRODUCT TO ANOTHER CONTAINER.
- CAUTION:** KEEP FLOORS IN FRONT OF KETTLE WORK AREA CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID SLIPS OR FALLS.

- WARNING:** FAILURE TO CHECK SAFETY VALVE OPERATION PERIODICALLY COULD RESULT IN PERSONAL INJURY AND/OR DAMAGE TO EQUIPMENT.
- WARNING:** WHEN TESTING, AVOID ANY EXPOSURE TO THE STEAM BLOWING OUT OF THE SAFETY 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 POWER SUPPLY.
- WARNING:** KEEP WATER AND SOLUTIONS OUT OF CONTROLS AND ELECTRICAL EQUIPMENT. NEVER USE A HIGH PRESSURE HOSE TO CLEAN KETTLE SURFACES.
- 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 THEIR AUTHORIZED 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.
- WARNING:** DO NOT HEAT AN EMPTY KETTLE. EXCESSIVE STEAM PRESSURE COULD DEVELOP.

KETTLE CHARACTERISTICS					
	EE-20	EE-40	EE-60	EE-80	EE-100
Capacity	20gal (75L)	40gal (150L)	60gal (226L)	80gal (300L)	100gal (378L)
Diameter	26in (660mm)	32in (813mm)	36in (914mm)	38in (965mm)	38in (965mm)
Rim Height	37in (940mm)	37in (940mm)	40in (1016mm)	44in (1118mm)	44in (1118mm)
Total Width	26in (660mm)	32 in (813mm)	36in (914mm)	38in (965mm)	38in (965mm)
Front to Back	39-3/4in (1010mm)	49-3/4in (1264mm)	48-3/4in (1238mm)	50-3/4in (1289mm)	50-3/4in (1289mm)



## INSPECTION & UNPACKING

- 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.
- CAUTION:** THIS UNIT IS VERY HEAVY. INSTALLER SHOULD OBTAIN HELP AS NEEDED TO LIFT THIS WEIGHT SAFELY

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

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.

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 concealed damage. Report any shipping damage or incorrect shipments to the delivery agent.

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 that loose parts are not discarded with the materials.

## INSTALLATION

- WARNING:** INSTALLATION OF THE KETTLE MUST BE DONE BY A CERTIFIED ELECTRICIAN OR AUTHORIZED REPRESENTATIVE QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN RESULT IN INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT.
- CAUTION:** ELECTRICALLY GROUND THE UNIT AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE UNIT COULD RESULT IN ELECTROCUTION AND DEATH. DO NOT FORCE THE PLUG OR ALTER IT TO OVERRIDE GROUNDING FEATURES.



The Groen cooker/mixer is provided with complete internal wiring. It is ready for immediate connection. The completed unit was operated at the factory to check the controls, mixer and jacket heater.

Any mechanical or electrical changes must be approved in by Groen's Food Service Engineering Department.

1. Set the kettle in place and level it by turning the bullet feet to adjust leg length. Allow clearance around the unit for cleaning, maintenance and service.
2. Confirm that the jacket water level is above the mid point of the gauge glass. If the level is low, follow the instructions under "Jacket Filling and Water Treatment".
3. The open end of the elbow on the outlet of the safety valve must face downward. If it does not, turn it to the correct position.
4. Provide electrical power specified on the equipment electrical information plate. Observe local codes and/or The National Electrical Code in accordance with ANSI/NFPA 70 - (current edition).
5. The equipment is shipped ready for three phase operation. Refer to the wiring diagram for single phase operation.
6. Bring in the electrical supply through opening on control housing that is located below the thermostat dial. An opening is provided for 1-1/4" (35 mm) conduit fitting.

Water tight, 90° elbow connection is recommended. Incoming power connections are made at the terminal block.

Observe local codes and/or the National Electrical Code in compliance with ANSI/NFPA 70 (latest edition). When there is a choice between applicable codes, Groen recommends following the more stringent code. (A BX connection is not recommended.)

7. Electrically ground the unit at the terminal provided.
8. Check the following to confirm that your kettle is properly installed:
  - Room for cleaning and servicing
  - The kettle is level
  - The correct amount of water is in the kettle jacket
  - Safety valve is pointed down
  - Unit is connected with a waterproof electric power supply of the proper voltage, phase and amperage rating

ELECTRICAL SPECIFICATIONS										
	EE-20		EE-40		EE-60		EE-80		EE-100	
	KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP
208 Volt Single-Phase	11	52	22	104*	-	-	-	-	-	-
208 Volt 3-Phase	11	30	22	60	32	90	32	90	32	90
240 Volt Single-Phase	12	50	24	101*	-	-	-	-	-	-
240 Volt 3-Phase	12	29	24	58	36	87	36	87	36	87
480 Volt Single-Phase	12	25	24	50	-	-	-	-	-	-
480 Volt 3-Phase	12	15	24	29	36	44	36	44	36	44

\* Use Kit P/N 170960 for larger terminal block, when operating EE-40 on 208 or 240V single phase.

## INITIAL START-UP

**IMPORTANT: BE SURE ALL OPERATORS READ, UNDERSTAND AND FOLLOW THE OPERATING INSTRUCTIONS, CAUTIONS AND SAFETY INSTRUCTIONS CONTAINED IN THIS MANUAL.**

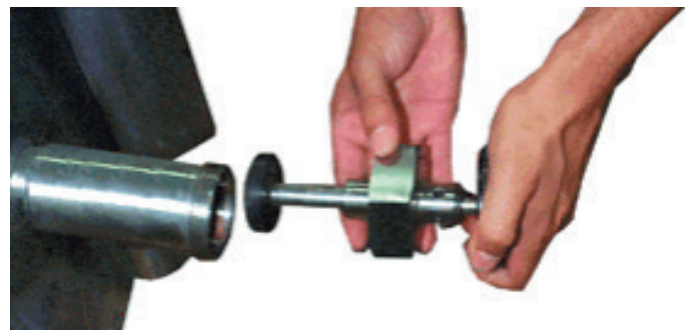
**WARNING: AVOID ALL DIRECT CONTACT WITH HOT SURFACES. DIRECT SKIN CONTACT COULD RESULT IN SEVERE BURNS.**

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



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

1. Remove all literature and packing materials from inside and outside of the unit.
2. Clean out any material which might clog or damage the draw-off (product outlet).
3. Install the draw-off valve (packed separately) by sliding the assembly into the tangent and hand-tightening the large stainless steel nut.



3. Turn on the electrical service to the unit.
4. Pour water into the kettle until it is about six inches deep (150 mm).
5. Test draw-off valve operation by opening it all the way, then closing it before all the water runs out.
6. Following "To Start Kettle" instructions in the "Operation" section of this manual, begin heating the water at the highest thermostat setting. The heating indicator light should come on immediately, and heating should continue until the water boils. Each day, confirm the jacket water level by checking the water gauge.
7. To shut down the unit, turn the thermostat dial to "OFF".

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

## OPERATION

**WARNING: OPEN THE KETTLE LID CAREFULLY TO AVOID STEAM WHICH MAY ESCAPE. DIRECT CONTACT COULD RESULT IN SEVERE BURNS.**

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

**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.**



The operator controls kettle heating with the thermostat dial. The dial turns heating element power on or off and sets the kettle operating temperature.

## TO START KETTLE

1. EVERY DAY make sure the jacket water level is between the marks on the gauge glass. If the level is too low, see “Jacket Filling and Water Treatment”.
2. While the kettle is cold, check the pressure gauge. If the gauge does not show 20 to 30 inches of vacuum (that is, a reading of 20 to 30 below 0), see “Jacket Vacuum”. Be sure that the pressure/vacuum gauge shows at least 20 inches of vacuum.
3. Make sure that the strainer covers the draw-off valve outlet at the bottom of the kettle. This keeps food solids from collecting in the draw-off area.
4. Turn the thermostat dial to the desired setting. The indicator light will confirm that the kettle is heating. Cycling of the light on and off shows that the kettle is being held at the set temperature. Once in each cycle contactors in the support housing will make a clicking sound. This is normal.

## TO TRANSFER PRODUCT OR EMPTY KETTLE

1. The kettle is emptied by means of its draw-off valve, by ladling product out, or with the optional tri-basket insert.
2. Use of Optional Basket Insert: The optional kettle basket insert set will assist in cooking water-boiled products such as eggs, potatoes, vegetables, shell fish, pasta and rice. The nylon mesh liner must be used for products smaller than the basket mesh size, (approximately 1/4” (6 mm). This includes rice and small pasta shapes.

### Tips For Use:

- a) Allow for displacement of the three baskets and product. This may mean only filling the kettle half way. Test baskets and product displacement with the kettle OFF, and with cold water in the kettle.
- 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 the basket to the “Y” frame.
- e) When removing baskets with cooked product, lift straight up, ensuring basket bottoms clear the kettle rim. 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 one 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.

## TO TURN OFF THE KETTLE

1. Turn the thermostat dial to “OFF.”
2. Before the unit is serviced, or if it will be off for a week or more:
  - a. Set the thermostat to “OFF.”
  - b. Turn off electric power to the unit at the circuit breaker or fuse.

## CLEANING

**WARNING:** KEEP WATER AND SOLUTIONS OUT OF CONTROLS AND ELECTRICAL EQUIPMENT. DO NOT USE A HIGH PRESSURE HOSE TO CLEAN THE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.

**WARNING:** AVOID ANY DIRECT CONTACT WITH HOT SURFACES. DIRECT SKIN CONTACT COULD RESULT IN BURNS.

**CAUTION:** MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNINGS AND FOLLOW LABEL DIRECTIONS.

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

**CAUTION:** DO NOT MIX THE PARTS OF DIFFERENT DRAW-OFF ASSEMBLIES DURING WASHING. THE PARTS ARE NOT ALWAYS INTERCHANGEABLE.



Use a brush, sponge, cloth, plastic or rubber scraper, or plastic wool to clean. Don't use metal implements or steel wool when cleaning.

### SUGGESTED CLEANING SUPPLIES

1. Cleaner, such as Klenzade HC-10 or HC-32 from ECOLAB, Inc.
2. Kettle brushes in good condition (and a bottle brush, for the draw-off).
3. Sanitizer such as Klenzade XY-12.
4. Film remover such as Klenzade LC-30.

### PRECAUTIONS

Before cleaning, shut off the kettle by turning the thermostat dial to “OFF” and unplug the unit or shut off its electric power at a remote switch, such as the circuit breaker.

### PROCEDURE

1. Clean food contact surfaces as soon as possible after use, preferably while the kettle is still warm. If the unit is in continuous use, clean and sanitize inside and outside at least once every 12 hours.
2. Scrape and flush out food residues. Be careful not to scratch the kettle with metal implements. Close the draw-off.
3. Prepare a 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 and electrical conduits.
4. Disassemble the tangent draw-off valve. Clean the draw-off port and each valve part with a brush.
5. Rinse the kettle and draw-off valve parts thoroughly with hot water to remove every trace of detergent. Drain completely and allow them to AIR dry or wipe them dry. (The agitator may be cleaned in a dishwasher).
6. As part of the daily cleaning program, clean soiled external and internal surfaces. Remember to check the sides and back of the unit.
7. To remove stuck materials, 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.

8. The outside of the unit may be polished with a stainless steel cleaner such as “Zepper” from Zep Manufacturing Co.
9. 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. Following the supplier’s instructions, apply the agent after the unit has been cleaned and drained. Rinse off the sanitizer thoroughly.
10. It is recommended that the equipment be sanitized just before use.
11. If there is difficulty removing mineral deposits or a film left by hard water or food residues, clean the kettle thoroughly and 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.
12. If cleaning problems persist, contact your cleaning product representative for assistance. The supplier has a trained technical staff with laboratory facilities to serve you.



3. When the pressure/vacuum gauge reaches a positive pressure reading of 5 PSI, release the trapped air and steam by pulling up or out on the safety valve lever or ring for about 1 second. Repeat this step, then let the pull ring or valve lever snap back into the closed position.

## MAINTENANCE

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

**WARNING: STAY AWAY FROM THE STEAM THAT IS BLOWING OUT OF THE SAFETY VALVE. THE STEAM CAN CAUSE A SEVERE BURN.**

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



NOTICE: Contact an authorized representative when repairs are required.

### PERIODIC MAINTENANCE

A Maintenance & Service Log is provided at the back of this manual. Each time there is maintenance performed on your Groen kettle, enter the date 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 often:

1. Check the pressure/vacuum gauge every day. The gauge should show a vacuum of 20 to 30 inches, when the kettle is cold. If it does not, see “Jacket Vacuum”. The pressure gauge should show a vacuum of 20 to 30 inches when the kettle is cold.
2. Also check the jacket water level every day. It should be between the marks on the gauge glass. If the level is low, see “Jacket Filling and Water Treatment”.
3. Test the safety valve at least twice each month. Test the valve with the kettle operating at 15 psi (105 kPa), by pulling up the test valve chain for at least 5 seconds. Then release the lever and let the valve snap shut. 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.

### JACKET VACUUM

When the kettle is cold, a positive pressure/vacuum gauge reading or a reading near zero indicates that there is air in the jacket. Air in the jacket slows kettle heating. Test the safety valve at least twice monthly.

To remove air:

1. Start the unit. (Be sure there is water or product in the kettle when heating).
2. Make sure that the safety valve outlet is turned so that escaping steam is directed toward the floor.

### 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 because it was lost as steam during venting or by draining.

1. 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.” Do not use tap water.
2. Allow the kettle to cool. Remove pressure gauge with open-ended wrench or crescent wrench.
3. Position a funnel in the opening and fill it with properly treated water.
4. Hold the safety valve open to allow air to escape from the jacket while you pour in the water. Continue to pour until the water level rises to a point between the marks on the gauge glass.
5. Close the gate valve and replace the pipe plug.
6. Any air introduced into the jacket during filling must be removed to obtain efficient heating. See “Jacket Vacuum”.

### WATER TREATMENT PROCEDURE

1. Obtain water treatment compound and a pH test kit from your Groen distributor.
2. Fill a mixing container with the measured amount of water required. (See table). Distilled water is recommended.

KETTLE MODEL:	JACKET CAPACITY:
EE-20	3-1/4 Gallons
EE-40	6-1/2 Gallons
EE-60	7-3/4 Gallons
EE-80	10 Gallons
EE-100	10 Gallons

3. 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.
4. Measure the water treatment compound (One way to do this is to add the compound from a measuring cup.)
5. Stir the water continuously, while you slowly add water treatment compound, until the water reaches 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 pH test kit. If you are color blind have a person who is not color blind read the test strip color level.
6. Record the exact amounts of water and treatment compound used. These amounts may be used again, if the same water sources and compound are used in the future. However, it is best to check the pH each time treated water is prepared.

## SEQUENCE OF OPERATION

The following “action-reaction” outline is provided to help the user understand how the equipment works.

When the operator starts up the kettle by turning the operating thermostat dial from “OFF” to a desired setting, the thermostat switch closes.

This lights up the heating indicator light and causes the contactors to close, allowing power to flow to heating elements.

When the temperature of the steam jacket reaches the value corresponding to the dial setting, the thermostat switch opens. This turns off the heating indicator light and causes the contactors to open, cutting the power to the heaters.

As soon as the thermostat senses that the kettle is cooling below the set point, the thermostat switch closes, the heating indicator light comes on, the contactors close, and the heaters come on again. On-off cycling continues, keeping the kettle at the set temperature. This is why the heating indicator light cycles on and off during normal operation.

If steam pressure greater than 30 PSI is generated in the jacket, the safety valve will open and relieve the excess pressure.

If the jacket water level gets too low, the high- limit control will open and shut off power to the elements until the kettle cools. This will prevent the heating elements from overheating.

Setting the operating thermostat dial to “OFF” shuts down all control and heating circuits.

## REPLACEMENT PARTS

To order parts, contact your Authorized Service Agent. Supply the model designation, serial number, part description, part number, quantity, and when applicable, voltage and phase.

## CONTACT US

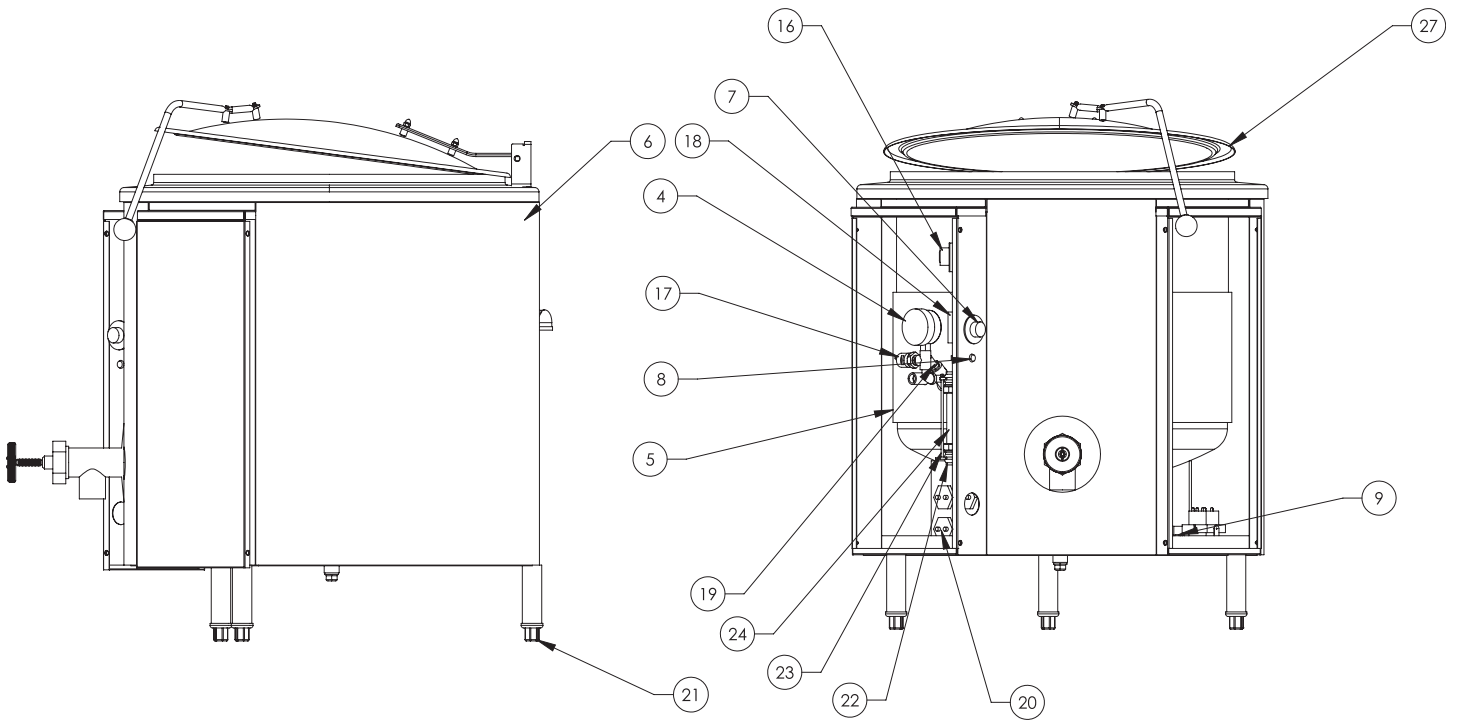
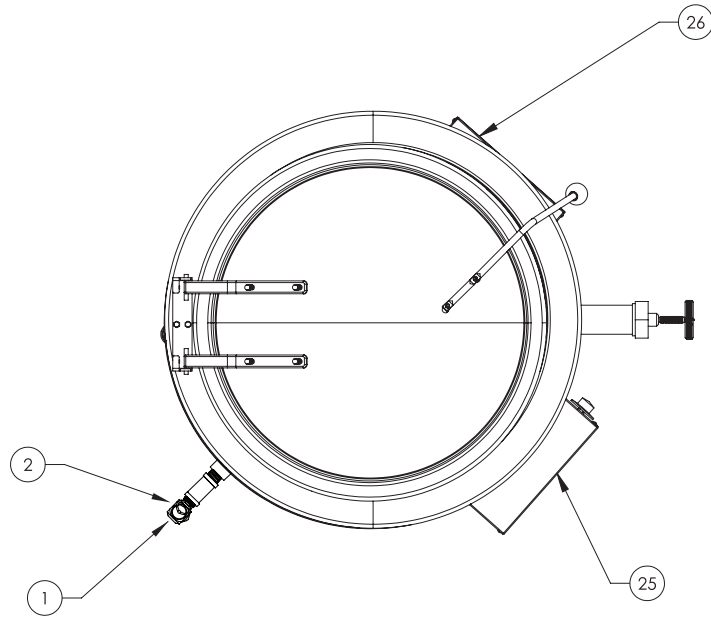
If you have questions pertaining to the content in this manual, contact Groen at 888-994-7636.

## TROUBLESHOOTING

This unit 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 found at the end of this manual. When in doubt, turn unit off and call for service at 888-994-7636. USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY THE MANUFACTURER OR AN AUTHORIZED DISTRIBUTOR CAN CAUSE INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.

SYMPTOM	WHO	PROCEDURE
Kettle will not heat, and heating indicator will not come on.	User	<ul style="list-style-type: none"> <li>a. Electric power supply to the unit.</li> <li>b. Water level in jacket.</li> <li>c. Control circuit fuses in the control console. REPLACE BLOWN FUSES ONLY WITH A FUSE OF THE SAME AMP RATING. a HIGHER RATED FUSE WILL NOT PROTECT THE UNIT OR THE BUILDING.</li> </ul>
	Authorized Service Rep Only	<ul style="list-style-type: none"> <li>d. For loose or broken wires.</li> <li>f. Operation of variable thermostat.</li> <li>g. Low water cutout switch.</li> <li>h. Water probe.</li> <li>i. That high limit pressure switch is closed.</li> </ul>
Kettle will not heat, but heating indicator comes on.	User	<ul style="list-style-type: none"> <li>a. For air in the jacket. See “Jacket Vacuum” in the Maintenance section of this manual.</li> </ul>
	Authorized Service Rep Only	<ul style="list-style-type: none"> <li>b. Contactor.</li> <li>c. Heater elements with ohmmeter for ground short or open element. If element is defective, call Groen.</li> </ul>
Kettle continues heating after it reaches the desired temperature.	User	<ul style="list-style-type: none"> <li>a. Thermostat dial setting.</li> </ul>
	Authorized Service Rep Only	<ul style="list-style-type: none"> <li>b. Thermostat circuit for short.</li> <li>c. Thermostat calibration.</li> <li>d. Thermostat operation. The thermostat should click when the dial is rotated above and below the setting for the temperature of the kettle.</li> <li>e. Contactor, to determine whether it is energized or stuck.</li> </ul>
Kettle stops heating before it reaches the desired temperature.	User	<ul style="list-style-type: none"> <li>a. Thermostat dial setting.</li> <li>b. Jacket water level.</li> </ul>
	Authorized Service Rep Only	<ul style="list-style-type: none"> <li>c. Thermostat calibration.</li> <li>d. Thermostat operation. The thermostat should click when the dial is rotated above and below the setting for the temperature of the kettle.</li> <li>e. Pressure limit switch.</li> </ul>
Kettle heats slowly.	User	<ul style="list-style-type: none"> <li>a. For air in the jacket. See “Jacket Vacuum” in the “Maintenance” section of this manual.</li> </ul>
	Authorized Service Rep Only	<ul style="list-style-type: none"> <li>b. Heater elements with ohmmeter for ground short or open element. If an element is defective, call Groen.</li> <li>c. Voltage of main power source.</li> </ul>
Safety valve pops.	User	<ul style="list-style-type: none"> <li>a. For air in the jacket. See “Jacket Vacuum” in the “Maintenance” section of this manual.</li> <li>b. Whether kettle was being heated empty when valve popped.</li> </ul>
	Authorized Service Rep Only	<ul style="list-style-type: none"> <li>c. Pressure limit switch.</li> <li>d. Thermostat operation. Thermostat should click when the dial is rotated above and below the setting for the temperature of the kettle.</li> <li>e. Safety valve. If the valve pops at pressures below 48 PSI, replace it.</li> <li>f. Contactor, to determine whether it is de-energized.</li> </ul>
Safety valve leaks a small amount of steam when the kettle is operating.	User	<ul style="list-style-type: none"> <li>a. For contamination that prevents seating of valve. With full pressure in the jacket, pull the chain all the way briefly to blow the valve clean, then let it snap back to seat the valve.</li> </ul>
	Authorized Service Rep Only	<ul style="list-style-type: none"> <li>b. Safety valve for defects. Replace any defective valve with an identical valve.</li> </ul>

# Parts List

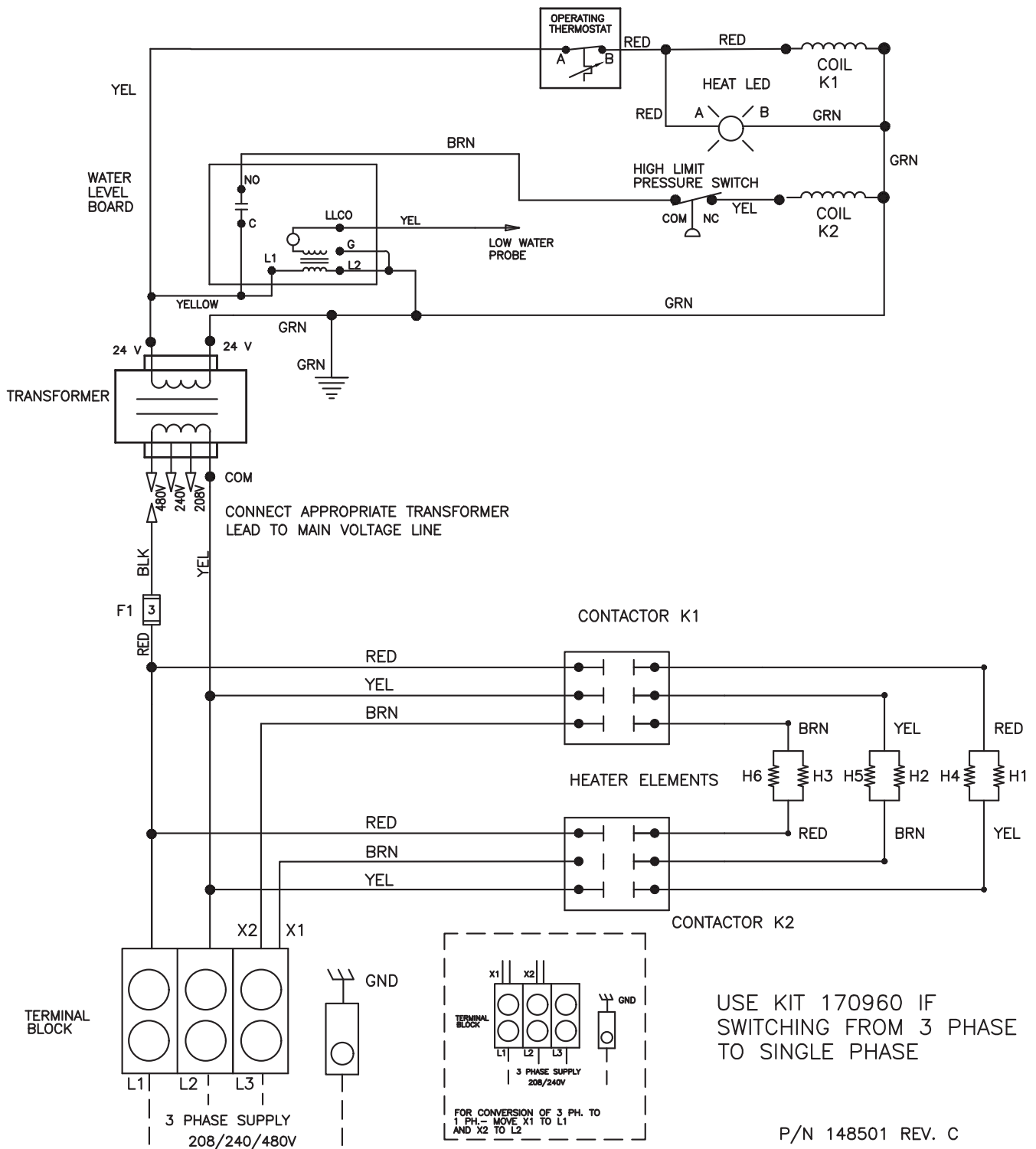


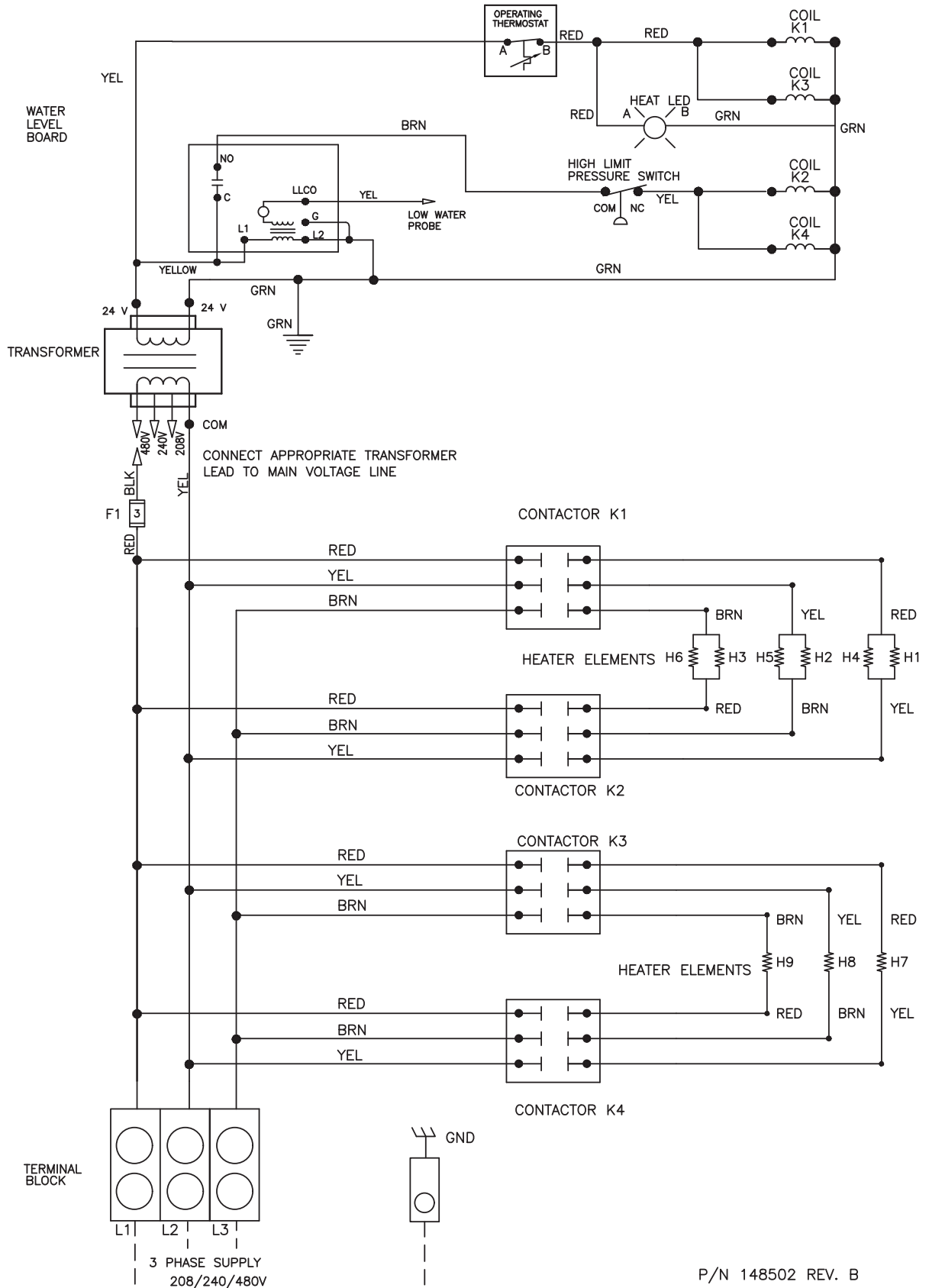
# Parts List

Key	Description	Part #
1	COUPLING FULL 1/2" NPT	012741
2	SAFETY VALVE	097009
4	PRESSURE GAUGE	084208
5	KBA 2" TDO 20	153211
5	KBA 3" TDO 20	154937
5	KBA 2" TDO 40	153218
5	KBA 3" TDO 40	153219
5	KBA 2" TDO 60	153226
5	KBA 3" TDO 60	153227
5	KBA 2" TDO 80	153231
5	KBA 3" TDO 80	153232
5	KBA 2" TDO 100	153233
5	KBA 3" TDO 100	153234
6	OUTER SHELL ASSEMBLY 20	147871
6	OUTER SHELL ASSEMBLY 40	153212
6	OUTER SHELL ASSEMBLY 60	153220
6	OUTER SHELL ASSEMBLY 80	153228
6	OUTER SHELL ASSEMBLY 100	153235
7	KNOB THERMOSTAT	012314
8	LIGHT	<a href="#">116384</a>
9	ELECTRICAL MOUNT ASSEMBLY	<a href="#">147881</a>
10	CONTACTOR	<a href="#">148102</a>
11	TRANSFORMER, 208/240V/24V 40VA	<a href="#">137441</a>
11	TRANSFORMER, 480V/24V 40VA	<a href="#">137694</a>
12	GROUND TERMINAL	<a href="#">119829</a>
13	TERMINAL BLOCK	003888
14	FUSE HOLDER	077854
15	FUSE, 3 AMP	077853
16	WATER LEVEL BOARD	<a href="#">122192</a>
17	PRESSURE SWITCH	<a href="#">108559</a>
18	THERMOSTAT	012313
19	WATER LEVEL PROBE 20, 40, 60	074665
19	WATER LEVEL PROBE 80, 100	150104

Key	Description	Part #
20	ELEMENT, 208V 3KW	008852
20	ELEMENT, 240V 4KW	008851
20	ELEMENT, 480V 4KW	003891
21	FOOT, ADJUSTABLE BULLET	002479
21	FOOT, FLANGED	<a href="#">119372</a>
22	FITTINGS, SIGHT GLASS ASSEMBLY	002845
23	GUARD, GLASS ROD GAUGE	002981
24	TUBE, WATER LEVEL	008742
25	INSTRUMENT BOX COVER 20	<a href="#">147869</a>
25	INSTRUMENT BOX COVER 40	146665
25	INSTRUMENT BOX COVER 60	147870
25	INSTRUMENT BOX COVER 80	<a href="#">147931</a>
25	INSTRUMENT BOX COVER 100	147932
26	CONTROL BOX COVER 20	147867
26	CONTROL BOX COVER 40	146666
26	CONTROL BOX COVER 60	147868
26	CONTROL BOX COVER 80	<a href="#">147927</a>
26	CONTROL BOX COVER 100	147928
27	COVER ASSEMBLY 20	047695
27	COVER ASSEMBLY 40	067417
27	COVER ASSEMBLY 60	049884
27	COVER ASSEMBLY 80, 100	047694
x	HARNESS, CONTROL 20, 40	<a href="#">148503</a>
x	HARNESS, CONTROL 60, 80, 100	<a href="#">148507</a>
x	HARNESS, HIGH VOLTAGE 20, 40	<a href="#">148504</a>
x	HARNESS, HIGH VOLTAGE 60, 80, 100	<a href="#">148508</a>
x	HARNESS, HEATER 20	148505
x	HARNESS, HEATER 40	<a href="#">148506</a>
x	HARNESS, HEATER 60, 80, 100	<a href="#">148509</a>

x = item not depicted/called out in drawing





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