



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. 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.

This manual provides information for:

ERGONOMIC TILTING BRAISING PAN MODELS BPM-15/30/40G(C,A,C2T™) & BPP-30/40G(C,A,C2T™) DOMESTIC



REFERENCES

CANADIAN STANDARDS ASSOCIATION
8501 East Pleasant Valley Road
Cleveland, Ohio 44131

AMERICAN NATIONAL STANDARDS INSTITUTE
1403 Broadway
New York, New York 10018

CANADIAN GAS ASSOCIATION
55 Scarsdale Road
Don Mills, Ontario M3B 2 R3

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

Z83-11 - Gas Foodservice Equipment
Z223.1 - National Fuel Gas Code
NFPA/54 - Installation of Gas Appliances
& Gas Piping
NFPA/70 - The National Electrical Code
NFPA/96 - Ventilating Hoods

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

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

EQUIPMENT DESCRIPTION

Groen gas-heated Tilting Braising Pans provide a stainless steel pan equipped with patented heat transfer fins, burner/combustion chamber, hand-operated or electric powered tilting mechanism, electronic ignition, electronic controls, and hinged cover. The appliance serves as braising pan, griddle, fry pan, oven, kettle, bainmarie and food warmer/server, can be adapted for use as a non-pressure steamer and can be used to stir-fry, reheat and saute foods.

The pan body is made from heavy-duty stainless steel welded into one solid piece, with a polished interior and exterior. A pouring lip is welded to the front wall. The cooking surface is a stainless steel clad plate fitted with welded heat transfer fins which assure uniform heat transfer over the entire surface. The gas burner/combustion chamber supplies the heat.

An easily operated worm and gear mechanism tilts the pan and provides precise control for pouring or dumping the contents of the pan. This hand-wheel controlled mechanism is located in a stainless steel console to the right of the pan body. For models with electric power tilt, a switch operates an electric motor that starts and stops the pan tilt smoothly. To assist cleaning, the pan body can be tilted past the vertical position. When the pan is tilted, the burners shut off automatically.

The electronic control provides automatic control of cooking temperature. Operating the temperature dial on the front of the control console sets the pan temperature.

A heavy gauge, one-piece, stainless steel cover with a condensate drip shield on the rear edge is standard on the Braising Pan. A fully enclosed, torsion bar type counterbalance provides easy operation to open the cover and to maintain it open at any position. The cover opens to the back and is hinged to the frame, so it moves independently of the pan body.

The braising pan is mounted on an open-leg frame fabricated from tubular stainless steel.

Model	PAN DIMENSIONS			Ignition	Tilt
	Left to Right	Front to Rear	Depth		
BPM-15GC/GA/GC2T	18-1/8" (460mm)	28-1/4" (718mm)	8" (203mm)	Elec. Spark	Manual
BPM-30GC/GA/GC2T	26-1/4" (667mm)	28-1/4" (718mm)	10" (254mm)	Elec. Spark	Manual
BPP-30GC/GA/GC2T	26-1/4" (667mm)	28-1/4" (718mm)	10" (254mm)	Elec. Spark	Power
BPM-40GC/GA/GC2T	35-3/4" (908mm)	28-1/4" (718mm)	10" (254mm)	Elec. Spark	Manual
BPP-40GC/GA/GC2T	35-3/4" (908mm)	28-1/4" (718mm)	10" (254mm)	Elec. Spark	Power



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

WARNING: DISCONNECT POWER BEFORE SERVICING. FAILURE TO DISCONNECT COULD RESULT IN ELECTROCUTION AND DEATH.

CAUTION: UNIT WEIGHS 470 TO 560 LB. (191 TO 255 KG). FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.

WARNING: INSTALLATION OF THE BRAISING PAN MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH GAS AND ELECTRICITY. IMPROPER INSTALLATION CAN RESULT IN INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT.

WARNING: THIS UNIT IS DESIGNED FOR COMMERCIAL USE. NEVER USE HOME OR RESIDENTIAL GRADE GAS CONNECTIONS. THEY DO NOT MEET COMMERCIAL GAS CODES AND COULD BE HAZARDOUS.

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

WARNING: KEEP THE APPLIANCE AREA FREE AND CLEAR OF COMBUSTIBLE MATERIALS. FAILURE TO DO SO COULD RESULT IN FIRE OR PROPERTY DAMAGE.

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

CAUTION: THE BRAISING PAN IS NOT INTENDED FOR USE AS A DEEP-FAT FRYER. SHALLOW-FRYING IS PERMISSIBLE AS LONG AS THE OIL LEVEL DOES NOT EXCEED THE HEIGHT MARK ON THE LOWER REAR WALL (2", 50MM MAXIMUM). SEE THE USER INSTRUCTIONS SECTION FOR SPECIFIC DETAILS.

CAUTION: KEEP FLOORS IN BRAISING PAN WORK AREA CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY TO AVOID THE DANGER OF SLIPS OR FALLS.

WARNING: WHEN TILTING BRAISING PAN FOR PRODUCT TRANSFER:

- 1) USE CONTAINER DEEP ENOUGH TO CONTAIN AND MINIMIZE PRODUCT SPLASHING.
- 2) PLACE CONTAINER ON STABLE, FLAT SURFACE, AS CLOSE TO PAN AS POSSIBLE.
- 3) STAND TO SIDE OF PAN WHILE POURING — NOT DIRECTLY IN POUR PATH OF HOT CONTENTS.
- 4) RETURN PAN BODY TO LEVEL POSITION AFTER CONTAINER IS FILLED OR TRANSFER IS COMPLETE.
- 5) DO NOT OVERFILL CONTAINER, AVOIDING DIRECT SKIN CONTACT WITH HOT CONTAINER AND ITS CONTENTS.

WARNING: DO NOT HEAT EMPTY PAN FOR MORE THAN 5 MINUTES AT A SETTING HIGHER THAN 300°F.

WARNING: IF THE PAN CONTAINS ITEMS IN HOT LIQUIDS SUCH AS SAUCE OR MELTED FAT, THEY CAN SLIDE FORWARD SUDDENLY DURING TILTING AND CAUSE THE HOT LIQUID TO SPLASH OUT.

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

WARNING: IT IS RECOMMENDED THAT WATER AND SOLUTIONS BE KEPT OUT OF CONTROLS AND BURNERS. DO NOT USE HIGH PRESSURE SPRAY DIRECTLY ON THE CONTROL CONSOLE, ELECTRICAL CONNECTIONS AND BURNERS. USE A GARDEN HOSE SPRAY CONNECTED TO CITY WATER SUPPLY.

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 THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED. FAILURE TO DISCONNECT COULD RESULT IN ELECTROCUTION AND DEATH.

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

CAUTION: USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY AUTHORIZED DISTRIBUTORS CAN CAUSE INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.

IMPORTANT: SERVICE PERFORMED BY OTHER THAN GROEN AUTHORIZED SERVICE AGENT WILL VOID ALL WARRANTIES.

NOTICE: IT IS RECOMMENDED THAT AN INSTANT-READ THERMOMETER BE USED TO CHECK THE INTERNAL TEMPERATURE THROUGHOUT THE COOKING PROCESS AND AFTER THE COOKING PROCESS HAS BEEN COMPLETED TO ENSURE THE FOOD HAS BEEN COOKED SUFFICIENTLY.

Options/accessories available with these models are:

1. Fill faucet with swing spout. (Left or right mounted) - specify single or double pantry
2. Fill faucet with 48" or 60" spray hose assembly (left or right mounted) - specify single or double pantry
3. Caster mounting kit
4. Flanged Feet
5. 2" Tangent draw-off (Factory-installed must be indicated on initial order)
6. Steamer Insert set
7. Steamer Pan Carrier
8. Quick gas disconnect with restraining cable
9. Pouring Lip Strainer
10. Strainer for 2" TDO valve



2" Tangent draw-off

PERFORMANCE DATA

Model	BTU/HR	KW
BPM-15GC/GA/GC2T	65,000	19.0
BPM-30GC/GA/GC2T BPP-30GC/GA/GC2T	104,000	30.5
BPM-40GC/GA/GC2T BPP-40GC/GA/GC2T	144,000	42.2

INSPECTION & UNPACKING

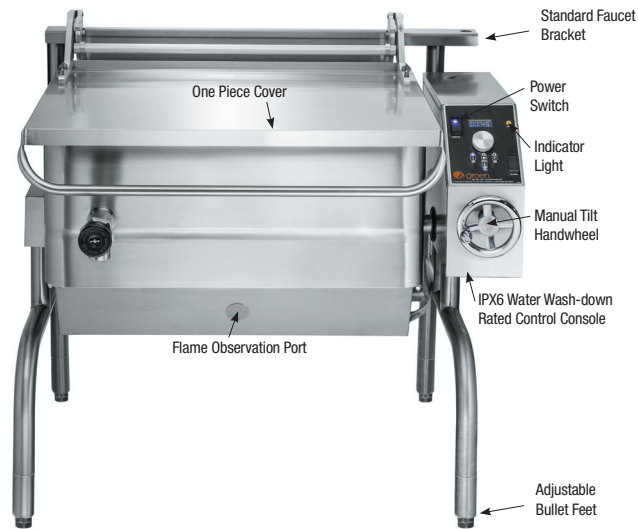
CAUTION: SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

CAUTION: UNIT WEIGHS 420 TO 560 LB (190 TO 255KG). FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.

The unit will arrive completely assembled, wrapped in protective plastic on a heavy skid, in a heavy wooden crate. Immediately upon receipt, inspect the crate for damage. Report any apparent shipping damage or an incorrect shipment to the delivery agent.

When installation is to begin, get someone to assist in removing the crate. Lift it straight up and away from the unit. Write down the model number, serial number, and installation date of your unit, and keep this information for future reference. Space for these entries is provided at the top of the Service Log in this manual.

(Shown is a 40-gallon model with optional 2" tangent draw-off)



INSTALLATION

WARNING: THE UNIT MUST BE INSTALLED BY PERSONNEL WHO ARE QUALIFIED TO WORK WITH GAS, ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. THE UNIT MUST BE INSTALLED IN ACCORDANCE WITH APPLICABLE CODES. THE UNIT MUST BE INSTALLED BY A LICENSED PLUMBER OR GAS FITTER WHEN INSTALLED WITHIN THE COMMONWEALTH OF MASSACHUSETTS.

WARNING: THIS UNIT IS FOR COMMERCIAL USE. NEVER USE HOME OR RESIDENTIAL GRADE GAS CONNECTIONS. THEY DO NOT MEET GAS CODES AND COULD BE HAZARDOUS.

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

Install the braising pan in a well ventilated room for efficient performance. Remove any items which might obstruct or restrict the flow of air for combustion and ventilation. Clear all combustible material from the area directly around the unit.

1. Installation on combustible floors is allowed. Ensure minimum clearance to combustible and noncombustible construction.
2. Install the unit under a vent hood.

Min. Clearance	Recommended Clearance	
Left Side	0"	2" for service, 6" when faucet is installed on left side
Right Side	0"	12-16" for service, 6" when faucet is installed on right side
Rear	3"	12" for service

3. Level the unit by adjusting the bullet feet or floor flanges on the legs. Be sure the tilting mechanism has been turned all the way to the horizontal position. Check levelness with a spirit level set on the bottom of the pan body. Anchor the rear legs securely to the floor if floor flanges are ordered or required.



Electrical Connection

4. Complete piping to the gas service with 3/4" inch IPS pipe or approved equivalent.
5. For unit on casters, the installation shall be made with a connector that complies with the standard for Connectors for Movable Gas Appliances, ANSI Z21.69 - CSA 6.16. Restrain movement of the unit by attaching a cable or chain to the eyelet provided at the back of the frame and anchor the cable or chain to the wall or floor. Make the length and location of the cable such that the unit cannot pull on the gas connection while the cable is connected or quick-disconnect.
6. The gas connection for a unit on casters must be made with a quick-disconnect device that complies with ANSI Z21.41 - CSA 6.9.
7. Core probe storage bracket (C2T models only)
 - a. It is recommend that the core probe storage bracket be installed on the control console. It is not recommend that the core probe storage bracket be installed on the pan or cover.
 - b. To obtain proper adhesion, the bonding surface must be unified, clean and dry. Clean the bonding surface with rubbing alcohol and allow the surface to dry. Next firmly apply pressure to the storage bracket to help improve bond strength. After application, the bond strength will increase as the adhesive flows onto the surface. At room temperature, approximately 50% of the ultimate strength will be achieved after 20 minutes, 90% after 24 hours and 100% after 72 hours.
8. Provide 120VAC, 60 HZ, 1 phase, 5 AMP electrical service (or 230VAC, 50HZ, 1 phase, 2-1/2 AMP service) as appropriate to the field wiring control box at the rear of the electrical console. AN ELECTRICAL GROUND IS REQUIRED. The unit must be electrically ground in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, or specific country codes as applicable.
9. Installation must conform with local codes or with the American National Standard Z223, latest edition, National Fuel Gas Code. The pan should be installed in an adequately ventilated room with a provision for adequate air supply to the unit. The best ventilation will use a vent hood and exhaust fan. DO NOT obstruct the flue or vent duct after installation. In Canada, installation must conform to CAN/CGA B149 Installation Codes for Gas Appliances and Equipment and/or local codes.
10. Adequate space for proper service and operation is required. DO NOT block any air intake spacings to the combustion chamber or obstruct air flow.
11. After the pan has been connected to the gas supply, check all gas joints for leaks. A soap solution or other suitable leak detector should be used. Do not use flame to check for leaks.
12. Pressure Test Warning:
 - a. Test pressure exceeding 0.5 PSIG (3.45kPa). During pressure testing of the gas supply piping system at pressures exceeding 0.5 PSIG , the braising pan and its individual shutoff valve must be disconnected from the gas supply piping system.
 - b. Test pressure equal to or less than 0.5 PSIG (3.45kPa). During pressure testing of the gas supply piping system at pressures equal to or less than 0.5 PSIG , the braising pan must be isolated from the gas supply piping system by closing its individual manual shutoff valve.

INITIAL START-UP

WARNING: THIS APPLIANCE MUST BE EARTHED.

WARNING: WATER IS EXTREMELY HOT AND CAN CAUSE SEVERE BURNS. AVOID CONTACT WITH HOT WATER WHEN EMPTYING UNIT.

CAUTION: ALWAYS RAISE PAN COVER BEFORE TILTING TO AVOID DAMAGING THE HINGE AND COUNTERBALANCE.

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

1. Remove literature and packing materials from the interior and exterior of the unit.
2. Put enough water into the pan to cover the bottom to a depth of 1/4 to 1/2 inch (6 to 13 mm). With the pan body in the horizontal position, note how the water lies in the pan, to confirm that the pan was leveled properly during installation.
3. Following “To Start Pan” instructions for your pan model, begin heating the water at a temperature setting of 235°F (113°C). At this setting, heating should continue until the water boils.
4. To shut down the unit, switch the power switch to “OFF”.
5. Turn the tilting handwheel clockwise to pour out the water and to confirm that the pan body can be tilted smoothly from horizontal to vertical. For power tilt models, push the UP/DOWN switch to confirm operation of tilting system.

If the unit functions as described above, it is ready for use. If it does not, contact your local Authorized Service Agency (Domestic) or Engineer (CE).

OPERATION

CAUTION: DO NOT HEAT AN EMPTY PAN FOR MORE THAN FIVE MINUTES AT A SETTING HIGHER THAN 300°F. DAMAGE TO THE PAN COULD RESULT.

WARNING: KEEP THE AREA AROUND BRAISING PAN FREE AND CLEAR OF COMBUSTIBLE MATERIALS.

CAUTION: KEEP FLOORS IN BRAISING PAN WORK AREA CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY TO AVOID THE DANGER OF SLIPS OR FALLS.

CAUTION: REPLACE THE HOLE PLUG BEFORE CLEANING OTHERWISE WATER COULD ENTER THE ELECTRICAL CONTROL BOX AND DAMAGE THE PARTS.



OPERATOR CONTROLS

1. Classic Control (-GC) Models

- a. Lighted Power ON switch located on the control console. It controls main power to the unit.
- b. The temperature knob, located on the control console, is used to set the pan temperatures between 175° and 425°F
- c. Heating indicator light is located on the control console, it illuminates when the controller calls for the main gas valve to open. If the unit is tilted, the call for heat will be interrupted and the light will turn off until the unit is returned to the cooking position.
- d. The manual gas shut-off valve supplies inlet gas to the unit

- e. A handwheel controls the worm and gear mechanism that smoothly tilts the pan body and holds it in the desired position
- f. For power tilt units a switch is located on the control panel to raise and lower the pan body.

2. Advanced Control (-GA) Models

- a. Lighted Power ON switch located on the control console. It controls main power to the unit.
- b. Heating indicator light is located on the control console, it illuminates when the controller calls for the main gas valve to open. If the unit is tilted, the call for heat will be interrupted and the light will turn off until the unit is returned to the cooking position.
- c. SET TnnP Mode – Allows the pilot to light but the main burners remain off; unit will go into SET TnnP mode at start-up automatically and remain there until the user uses one of the LOW TEMP, MANUAL or HIGH TEMP buttons to specify the set temperature.
- d. LOW TEMP Button – Used to set operating temperature on of the pan at a preset low temperature (default = 175°F). Can be pressed at any point during operation of the unit to change the set temperature to the preset value except when there is an active TIMER enabled.
- e. MANUAL button – Enables the user modify the desired cooking temperature of the pan (between 175°F and 425°F) using the temperature knob and display (default = 212°F). The operator will press the MANUAL button and set the desired temperature using the temperature knob and display. Once the desired temperature is shown in the display, the user may either press the MANUAL button again or wait 5 seconds and the set temperature will be accepted by the control and locked in. After the set temperature is accepted, it may be changed at any time by pressing the MANUAL button and resetting the temperature using the same process above.
- f. HIGH TEMP button – Used to set operating temperature of the pan at a preset high temperature (default = 425°F). Can be pressed at any point during operation of the unit to change the set temperature to the preset value except when there is an active TIMER enabled.
- g. TIMER button - once the appropriate set temperature is selected using the HIGH TEMP, MANUAL or LOW TEMP buttons; a countdown timer can be set to remind the user when the cooking process is completed.
 1. Range – 1 minute to 10 hours
 2. When the timer expires:
 - A. The set temperature will automatically change to the LOW TEMP setting and will continue at this setting until the user changes the temperature via MANUAL or HIGH TEMP buttons.
 - B. An audible alarm will notify the user that attention is required, the alarm will continue to sound until the user presses the TIMER button.
 3. An active TIMER can be cancelled by pressing and holding the TIMER button for 5 secs
 4. Set temp can be changed during an active timer by pressing the MANUAL button and adjusting the set temp using the Temperature knob and display
 5. HIGH TEMP and LOW TEMP presets cannot be used to change the setpoint once a TIMER has started.
- h. READY alarm – The control will sound 3 beeps when the unit has reached within 20 degrees of set point during pre-heat or when a higher set temperature is selected.
- i. The manual gas shut-off valve supplies inlet gas to the unit
- j. A handwheel controls the worm and gear mechanism that smoothly tilts the pan body and holds it in the desired position
- k. For power tilt units a switch is located on the control panel to raise and lower the pan body.

3. Cook2Temp™ Control (-GC2T™) Models

- a. Lighted Power ON switch located on the control console. Controls main power to the unit.
- b. Heating indicator light located on the control console, lights when the controller calls for the main gas valve to open and will cycle on and off once the unit reaches set temperature. If the unit is tilted, the call for heat will be interrupted and the light will turn off until the unit is returned to the cooking position.
- c. Set Mode – Allows power to the controller and the pilot to light, but the main burners remain off. The pan will heat once the LOW TEMP, MANUAL or HIGH TEMP button is selected.
- d. LOW TEMP Button – Used to set a unit temperature of the pan at a preset low temperature (default = 175°F). Can be pressed at any time during operation of the unit to change the unit temperature to the preset value except when there is an active TIMER or an active Cook2Temp.
- e. MANUAL Button – Enables the user to modify the unit temperature of the pan (between 175°F and 425°F) using the temperature knob and display (default = 212°F). The operator will press the MANUAL button and then select the desired unit temperature using the temperature knob and display. Once the desired unit temperature is shown on the display, the user may either press the MANUAL button again or wait 5 seconds and the selected temperature will be accepted by the controller and locked in. After the selected temperature is accepted it may be changed at any time by pressing the MANUAL button and resetting the temperature using the same process as above except when there is an active AUTO Cook2Temp.
- f. HIGH TEMP Button – Used to set unit temperature of the pan at a preset high temperature (default = 425°F). Can be pressed at any time during operation of the unit to change the unit temperature to the preset value except when there is an active TIMER or an active Cook2Temp.
- g. TIMER Button – Once the appropriate unit temperature is selected using the LOW TEMP, MANUAL or HIGH TEMP buttons, a countdown timer can be set to remind the user when the cooking process is completed.
 1. Range – 1 minute to 10 hours.
 2. When the timer expires:
 - a. The unit temperature will automatically change to the LOW TEMP setting and will continue at this setting until the user changes the temperature via MANUAL or HIGH TEMP buttons.
 - b. An audible alarm will notify the user that attention is required, the alarm will continue to sound until the user presses the TIMER button.
 3. An active timer can be cancelled by pressing and holding the TIMER button for 5 seconds.
 4. Unit temperature can be changed during an active timer by pressing the MANUAL button and adjusting the unit temperature using the temperature knob and display.
 5. LOW TEMP and HIGH TEMP presets cannot be used to change the unit temperature once a TIMER has been enabled.
 6. AUTO C2T and MANUAL C2T cannot be used once a timer has been enabled. The timer must first be cancelled and then AUTO C2T or MANUAL C2T can be enabled.
- h. Ready alarm – The control will sound 3 beeps when the unit has reached within 20 degrees of set point during pre-heat and when a higher unit temperature is selected.
- i. AUTO C2T Button – Enables the user to select a set product temperature (between 100°F and 230°F) using the temperature knob and display. The operator will press the AUTO C2T button and then select the set product temperature using the temperature knob and display. Once the set product temperature is shown on the display, the user may either press the AUTO C2T button again or wait 5 seconds and the selected temperature will be accepted by the controller and locked in. The unit

temperature is automatically set 100°F above the set product temperature and cannot be changed at any time during an active AUTO C2T. After the set product temperature is accepted it may be changed at any time by first cancelling AUTO C2T and then using the same process as above to reset the temperature.

1. After the set product temperature is accepted by the controller and locked in. The unit will begin to heat and the display will scroll the actual product temperature followed by the set product temperature. This display will continue until the cook process has completed.
 2. An active AUTO C2T can be cancelled by pressing and holding the AUTO C2T button for 5 seconds and the unit will then return to Set Mode.
 3. LOW TEMP, MANUAL or HIGH TEMP presets cannot be used to change the unit temperature once there is an active AUTO C2T. The unit temperature is automatically set by the controller.
 4. Once the set product temperature has been reached and held for 20 seconds consecutively the unit will automatically enable Hold Mode.
- j. MANUAL C2T Button – Enables the user to select a set product temperature (between 100°F and 230°F) using the temperature knob and display. The operator will press the MANUAL C2T button and then select the set product temperature using the temperature knob and display. Once the set product temperature is shown on the display, the user may either press the MANUAL C2T button again or wait 5 seconds and the selected temperature will be accepted by the controller and locked in. Once the set product temperature has been accepted the user will be prompted to select a unit temperature via the MANUAL button. Once the set unit temperature is shown on the display, the user may either press the MANUAL C2T button again or wait 5 seconds and the selected temperature will be accepted by the controller and locked in. After the set product temperature and unit temperature are accepted the set product temperature may be changed at any time by first cancelling MANUAL C2T and then using the same process as above to reset the temperature.
 1. After the set product temperature and unit temperature are accepted by the controller and locked in. The unit will begin to heat and the display will scroll the actual product temperature followed by the set product temperature. This display will continue until the cook process has completed.
 2. An active MANUAL C2T can be cancelled by pressing and holding the MANUAL C2T button for 5 seconds and the unit will then return to Set Mode.
 3. Unit temperature can be changed during an active MANUAL C2T by pressing the MANUAL button and adjusting the unit temperature using the temperature knob and display.
 4. Once the set product temperature has been reached and held for 20 seconds consecutively the unit will automatically enable Hold Mode.
 - k. Hold Mode – Allows the unit to be controlled by the set product temperature and core probe.
 1. Hold Mode is automatically enabled once a set product temperature has been reached and held for 20 seconds consecutively.
 2. The display will scroll the actual product temperature followed by the hold timer.
 3. If the actual product temperature falls below 142°F.
 - a. An audible alarm along with the display flashing the actual product temperature will notify the user that attention is required.
 - b. The alarm can be silenced by pressing any button.
 - c. The Alarm will resound every 10 minutes until the product temperature returns above 142°F.
 4. If the actual product temperature rises 10°F above the set product temperature.
 - a. An audible alarm along with the display flashing the actual product temperature will notify the user that attention is required.
 - b. The alarm can be silenced pressing any button.

OPERATING PROCEDURE

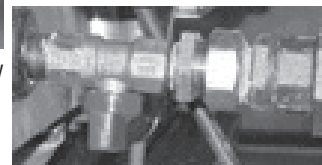
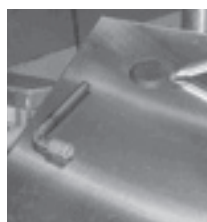
WARNING: WHEN TILTING BRAISING PAN FOR PRODUCT TRANSFER:

- 1) USE CONTAINERS DEEP ENOUGH TO CONTAIN AND MINIMIZE PRODUCT SPLASHING.
- 2) PLACE CONTAINER ON A STABLE, FLAT SURFACE, AS CLOSE TO THE BRAISING PAN AS POSSIBLE.
- 3) STAND TO THE SIDE OF THE PAN WHILE POURING — NOT DIRECTLY IN THE POUR PATH OF HOT CONTENTS.
- 4) RETURN PAN BODY TO UPRIGHT POSITION AFTER CONTAINER IS FILLED OR TRANSFER IS COMPLETE.
- 5) DO NOT OVERFILL CONTAINER. AVOID DIRECT SKIN CONTACT WITH HOT CONTAINER AND CONTENTS.

CAUTION: DO NOT HEAT AN EMPTY PAN FOR MORE THAN FIVE MINUTES AT A SETTING HIGHER THAN 300°F. DAMAGE TO THE PAN COULD RESULT.

WARNING: STEAM CAN CAUSE BURNS. AVOID ESCAPING STEAM WHEN RAISING COVER.

WARNING: ITEMS IN SAUCE OR MELTED FAT CAN SLIDE FORWARD SUDDENLY DURING TILTING AND SPLASH THE HOT LIQUID.



Tilting pan body

Top: Gas valve "On" Bottom: Gas valve "Off"



1. To Tilt Pan Body

a. Manual Tilt Model -

Turn the tilting handwheel clockwise to tilt the pan body, or counterclockwise to return the pan body to horizontal. 23 complete turns of the handwheel will tilt the body 90 degrees to vertical.

b. Power Tilt Model -

1. Press the power tilt switch marked "up" to raise the pan or "down" to lower the pan.
2. The spring loaded switch will return to the OFF (middle) position when you release it.
3. If the power tilt mechanism stops working (see the Troubleshooting section) and you must raise or lower the pan body without delay, you can tilt the body by hand. Remove the small plug on top of the control box and fit the provided tool into the hole. Turn the tool clockwise to lower it. It may take several minutes to move the pan to the desired position, but the operation can be speeded up by substituting a reversible drill with a 1/4" hexagonal driver bit in place of the tool.

2. For Classic Control (-GC) Models with Electronic Ignition

a. To Start Pan (See Panel Overlay) -

1. Set the Power Switch to "OFF."
2. Set the temperature dial to "OFF."
3. Open the main supply gas valve (handle parallel to the gas pipe).
4. Set Power Switch to "ON," unit will begin to spark.
5. Rotate the temperature dial until the Heat Light comes on. (It lights when the main burner is on).

c. The alarm will resound every 10 minutes until the actual product temperature returns to within 10°F of the set product temperature.

5. At initial hold timer completion (default = 4 hours).

a. An audible alarm will be given for 5 seconds.

b. The alarm can be silenced by pressing any button.

c. The alarm will continue to resound every 15 minutes until Hold Mode is exited.

I. Display Descriptions

1. SEt nndE – Allows power to the controller without the pan heating, the pan will heat once the LOW TEMP, MANUAL or HIGH TEMP button is selected.

2. SEt PrOd tEnP – Indicates the desired finished product temperature.

3. SEt UnIt tEnP – Indicates the desired unit temperature.

4. SEt POInt – Indicates the set point for the desired finished product temperature.

5. ACT – Indicates the actual product temperature.

6. CPEr – Indicates a core probe error and will continue to display until the error has been resolved.

7. Prob – Indicates a unit probe error and will continue to display until the error has been resolved.

8. End – Indicates the cooking process has completed.

9. End HOld – Indicates the initial hold timer has completed.

4. Cook2Temp™ Control (-GC2T™) Core Probe

a. Ensure the core probe has been properly cleaned and sanitized before each use.

b. It is important that the tip of the core probe be placed correctly into the product since only the tip of the core probe senses the product temperature. Do this by inserting the core probe halfway into the product, positioning the tip at the center of the food mass, avoiding any bones. If placing into a semi-liquid or liquid product, occasionally stirring the product will ensure an accurate core probe reading. Do not let the core probe tip touch the edges, bottom or side of the unit.

c. If the core probe is not plugged into the receptacle when either the AUTO C2T or MANUAL C2T button is pressed then an audible alarm along with a core probe error message will notify the user that attention is required. Simply plug the core probe into the receptacle and continue with the input process.

d. If the core probe is unplugged from the receptacle during the cooking process or while in Hold Mode an audible alarm along with a core probe error message will notify the user that attention is required. Simply plug the core probe back into the receptacle and the cook process or Hold Mode will continue.

e. While the core probe is not in use ensure the sealing cap is properly protecting the panel mount connector. Failure to properly use the sealing cap could result in damage to the unit.

- b. To Turn Off Pan -
 1. Set the temperature dial to "OFF".
 2. Set Power Switch to "OFF."
 3. For a prolonged shut-off period:
 - A. Turn the main gas valve OFF (handle at right angles to the gas pipe).
 - B. Disconnect the electrical power from the unit.
- c. If Power Fails -
 1. Do not try to operate the unit until power is restored.
 2. When power is restored, follow directions under "To Start Pan."

3. For Advanced Control (-GA) Models with Electronic Ignition

- a. To Start Pan (See Panel Overlay) -
 1. Set the Power switch to "OFF"
 2. Open the main supply gas valve (handle parallel to the gas pipe).
 3. Set Power switch to "ON"; Unit will begin to spark and show SET TnnP in display
 4. Press either LOW TEMP, MANUAL or HIGH TEMP buttons to select a temp setting. The heat light will come on to indicate that the main burner is lit.
- b. To Turn Off Pan –
 1. Set Power Switch to "OFF".
 2. For a prolonged shut-off period:
 - A. Turn the main gas valve OFF (handle at right angle to the gas pipe).
 - B. Disconnect the electrical power from the unit
- c. If Power Fails –
 1. Do not try to operate the unit until power is restored.
 2. When power is restored, follow directions under "To Start Pan".

4. To Move a Unit on Casters

The unit must be anchored with a cable or chain to avoid accidentally breaking or pulling loose the gas connection. When the unit is to be moved, first turn off and disconnect the gas connection.

Disconnect the cable from its anchor point on the floor or wall. Anchor the unit again as soon as it is in its new operating location or returned to the previous location. Turn on the gas supply and check for leaks with a soap solution. If leaks are found, do not operate the equipment. Call for service.

5. To Preheat the Pan

The unit must be anchored with a cable or chain to avoid accidentally breaking or pulling loose the gas connection. When the unit is to be moved, first turn off and disconnect the gas connection.

- a. For best braising pan or frying results, preheat pan before you put in any food.
- b. To get an even temperature across the pan, preheat at a setting of 300°F (149°C) or less for 15 minutes or through several on-off cycles of the burner.

COOKING

1. To simmer or slowly heat an item, set the dial at 210°F (99°C) or lower. Put the cover down to minimize moisture loss, or leave it up to help dry or reduce the product. Set the thermostat higher to cook or drive off moisture faster. You may adjust the thermostat to any setting to cook the item exactly as required.
2. Standing to one side of the pan (to avoid the steam that will be released) grasp the nearer corner of the cover handle and raise the cover. The cover will stay in the open position until you push it down.
3. To pour product, remove grease, or assist in cleaning, first raise the cover, then tilt the pan forward by turning the tilting handwheel. When you stop turning the wheel, the pan body will hold its position.

NOTICE: It is recommended that an instant-read thermometer be used to check the internal temperature throughout the cooking process and after the cooking process has been completed to ensure the food has been cooked sufficiently.

SEQUENCE OF OPERATION

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

1. 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 70 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 there is still no pilot flame in four tries, close all valves, turn off the power, and contact an authorized Service Agency.
3. When the operator sets a temperature on the controller, it allows the automatic gas valve to admit gas to the main burners, where it is ignited by the pilot flame. When the braising pan reaches the set temperature, the relay 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 pan cools below the set temperature, the relay switch closes and starts another cycle. On and off cycling continues and maintains the pan at the desired temperature. This action is indicated by the Heat indicator light.
4. The controller controls heating by alternately calling for flames at the full capacity of the main burners and then signaling the control to shut the burner off completely. Because the control works in this "all or nothing" way, the pan heats as fast as it can until it reaches the set temperature. Turning the temperature dial to a higher temperature will cause heating to continue longer, until the pan reaches the higher temperature, but it cannot make the pan heat any faster.
5. The pans are protected from overheating by a secondary thermostat. If the pan temperature rises above 425° F (218°C), the thermostat causes the automatic gas control valve to close. When the pan cools, the thermostat automatically resets and permits normal operation to continue.
6. The tilt switch will shut off all burners whenever the braising pan is tilted 10 degrees or more from the horizontal.
7. A gas pressure regulator, which controls gas pressure at the burner manifold is built into the gas control valve.
8. On manual tilt models, turning the tilting handwheel turns a worm gear, which turns a gear wheel on one of the trunnions which support the pan body. Turning the gear wheel produces the tilting action.
9. On power tilt models, pressing the up/down switch operates a gear motor which turns worm and gear wheel as described in item 8 above.

NOTE: Neither model will heat (operate) when the braising pan has been tilted 10 degrees or more from the horizontal.

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.

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 THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.

WARNING: DO NOT SPRAY WATER DIRECTLY ON BURNERS AND GAS COMBUSTION CHAMBERS.

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



Use a brush, sponge, cloth, plastic or rubber scraper, or plastic wool to clean.

Don't use metal implements or steel wool.

1. Before any cleaning operation, shut off the burner by turning the main power switch to "OFF". If water or cleaning solution will be sprayed, unplug the unit from the electric power source, or shut off the power at the circuit breaker or fuse panel.
2. Clean all food-contact surfaces soon after use, before the pan has cooled completely. If the unit is in continuous use, thoroughly clean and sanitize both interior and exterior at least once every 12 hours.
3. Scrape or rinse out large amounts of food residues, then wash the inside of the pan body with a mixture of hot water and soap or an appropriate detergent, such as Mikro-Quat from ECOLAB. Follow the detergent supplier's recommendations on strength of the solution to use. Rinse the pan thoroughly with hot water and drain completely.
4. To remove materials stuck to the equipment, use a brush, sponge, cloth, plastic or rubber scraper, or plastic wool along with the detergent or soap solution. To minimize the effort required in washing, let the detergent solution sit in the pan and soak into the residue, or heat the detergent solution briefly in the pan. Do NOT use any abrasive materials or metal implement that might scratch the surface, because scratches make the pan hard to clean and provide places for bacteria to grow. Do NOT use steel wool, which may leave particles imbedded in the pan surface and cause eventual corrosion and pitting.
5. As part of the daily cleaning program, clean all external and internal surfaces that may have been soiled. Remember to check such parts as the underside of the cover, control console, etc.
6. Controls and the control console may be cleaned with a damp cloth or sprayed with a garden hose spray connected to city water supply. Do not use a pressure sprayer directly on the unit or electrical parts.
7. The exterior surface of the unit may be polished with a recognized stainless steel cleaner.
8. If the equipment needs to be sanitized, use a sanitizing solution equivalent to one that supplies 100 parts per million available chlorine. Obtain advice on the best sanitizing agent from your supplier of sanitizing products. Following the supplier's instructions, apply the sanitizing agent after the unit has been cleaned and drained. Rinse off the sanitizer thoroughly.
9. If there is difficulty removing mineral deposits or a film left by hard water or food residues, clean the pan thoroughly and then use a deliming agent, such as Groen De-limer/De-scaler (PN 140513), in accordance with the manufacturer's directions. Rinse and drain the unit before further use.

10. If especially difficult cleaning problems persist, contact your cleaning product representative for assistance.

CLEANING CORE PROBE

Remove all food soil from core probe by wiping entire core probe and cable assembly with warm detergent solution and a clean cloth. Remove detergent solution by wiping core probe and cable assembly with clean rinse water and a cloth. Allow core probe and cable assembly to air dry. Do not immerse core probe. Hand wash only and immediately let air dry.

MAINTENANCE

WARNING: ELECTRIC POWER ALWAYS SHOULD BE SHUT OFF BEFORE WORK IS DONE ON INTERNAL COMPONENTS.

WARNING: DISCONNECT ELECTRICAL POWER FROM THE UNIT BEFORE ATTEMPTING TO GREASE THE TRUNNION BEARINGS.



Your braising pan is designed to require minimum maintenance, but certain parts may need replacement after prolonged use. After installation, no user adjustment should be necessary. If a service need arises, only authorized personnel should perform the work.

Service personnel should check the unit at least once a year. This periodic maintenance should include inspecting electrical wires and connections, cleaning the inside of the control console, and possible adjustment of the pilot light. (Units with standing pilot ignition only) At least twice a year, grease the two trunnion bearings and worm gear.

We recommend the use of number two grade LGI lithium grease. Add grease through the zerk fittings on the gear housing until grease flows out of the bearings around trunnion shaft. Also, add grease in the gear to cover arc that is in contact with the worm gear. Clean up excess grease.

A Service Log is provided with the warranty information at the back of this manual. Each time service is performed on your equipment, enter the date on which the work was done, what was done, and who did it. Keep the manual with the equipment for quick and easy reference.

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. If an item on the check list is marked with (*), it means that the work should be done by a Authorized Service Agent.

WARNING: ELECTRICAL POWER MUST BE SHUT OFF BEFORE WORK IS DONE ON INTERNAL COMPONENTS. USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY THE MANUFACTURER OR THEIR AUTHORIZED DISTRIBUTOR CAN CAUSE INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES. SERVICE PERFORMED BY OTHER THAN FACTORY-AUTHORIZED PERSONNEL WILL VOID ALL WARRANTIES.

SYMPTOM	WHO	WHAT TO CHECK (X indicates work that should only be performed by a qualified service representative)
Display not lit (Advanced and C2T only)	User	a. That power supply is on.
	Authorized Service Rep Only	b. Fuses, accessible by removing caps on the side of the control box. c. For loose or broken wires or damaged RTD probe. X d. Temperature controller functioning, by listening for a click when the switch opens or closes and verifying LEDs on back of board. X
PROB in display (Advanced and C2T only)	Authorized Service Rep Only	a. For loose or broken wires or damaged/failed RTD probe. X b. PCB board malfunction/failure
HI in display (Advanced and C2T only)	Authorized Service Rep Only	a. For loose or broken wires or damaged/failed RTD probe. X b. PCB board malfunction/failure
Pan is hard to tilt (Manual Tilt Models)	Authorized Service Rep Only	a. Gears or foreign materials, lubrication, and alignment. X b. Broken tilt or worm gears. X
Burners will not light	User	a. That the main gas supply valve is open (handle is in line with the gas pipe) b. Gas supply to the braising pan is at specified pressure. c. That the pan body is horizontal.
	Authorized Service Rep Only	d. Temperature controller operation. The contacts should click when the dial is rotated to settings above and below the temperature of the pan. X
Pan continues to heat after it reaches desired temperature	User	a. Temperature controller dial setting and display.
	Authorized Service Rep Only	b. Temperature controller calibration and offsets. X c. Temperature controller operation. The thermostat should click when the dial is rotated to settings above and below the temperature of the pan. X
Pan stops heating before reaching desired temperature	User	a. Temperature controller dial setting and display.
	Authorized Service Rep Only	b. Temperature controller calibration and offsets. X c. Temperature controller operation. The contacts should click when the dial is rotated to settings above and below the temperature of the pan. X
Pan heats unevenly	User	a. That the pan body is horizontal. b. That the pan is preheated properly in accordance with the instructions in the Operation section of this manual.
	Authorized Service Rep Only	a. Controller and ensure that it is energized X b. AC voltage between terminals on secondary side of transformer. If it is not 24 Volt, replace the transformer X c. That the high tension cable is in good condition. If cracked or brittle, replace. X d. Pilot electric ceramic for crack or break. X e. Pilot spark gap. Regap. X
Spark is present but the pilot will not light	Authorized Service Rep Only	a. That the pilot valve is securely connected to terminals. X b. For 24 VAC at terminals PV and to ground. If 24V is not present, replace the ignition control module. X c. That gas pressure is at least 3.5" W.C.(8.7millibars). X d. For gas at the pilot. If it is not flowing: (1) Check the pilot gas line for kinks and obstructions. X (2) Clean orifice, if necessary. X (3) Check solenoid operation pilot valve on gas valve. Repair or replace as necessary. X e. That the pilot spark gap is located in the pilot gas stream. If not, adjust or replace the pilot burner. X f. For drafts. Shield the pilot burner, if necessary. X

Pilot lights, but main burner will not come on and spark does not stay on	Authorized Service Rep Only	a. Check controller to see that it is closed at temperature setting higher than that of the current pan temperature. X b. For 24 V between terminals MV and to ground. If 24V is not present, replace the ignition control module. X c. That gas pressure is at least 3.5" W.C.(8.7millibars). X d. Electrical connections of the main valve to terminals, to assure that they are securely attached. Check solenoid operation for main valve on gas valve. Repair or replace as necessary. X e. That secondary thermostat switch is closed.X
Pilot lights, but main burner will not come on, the spark stays on	Authorized Service Rep Only	a. Check for improper grounding. If necessary, repair with high temperature wire. X b. Pilot burner ceramic insulator for cracks. X c. That high tension cable is not grounded out. If it is, correct the ground-out condition or the pilot burner. X d. For proper gas pressure. X e. Clean pilot assembly, or replace if necessary. X f. Tighten all mechanical and electrical connections. X g. Replace ignition control module. X
Main burner comes on but will not stay on.	Authorized Service Rep Only	a. Check burner ground for bad wire or connection. Replace if necessary with high temperature wire. X b. Check for low gas supply pressure. If necessary, replace ignition control module. X
	User	a. Lighting procedure, to ensure that the instructions in the Operation section of this manual are followed.
Pilot will not light.	Authorized Service Rep Only	b. That the pilot gas supply line is purged of air. X c. Pilot gas adjustment screw, to ensure that it is open. X d. Pilot tubing and orifice for clogging. X
	Authorized Service Rep Only	a. Pilot gas adjustment. X b. Are connections from Powerpile generator to Pilotstat power unit and Powerpile operator clean and secure? X c. Are open and closed circuit output voltages of the generator in the acceptable range shown by the charts in the manual for the W720 Systems Tester? X d. Resistance of the Pilotstat power unit. X e. If an appropriate meter is not available, replace the generator first, then the power unit. X
Pan will not heat, and pilot light is out.	User	a. Is the Combination Gas Control Valve knob turned ON? b. Check the pilot tubing and orifice for clogging.
	Authorized Service Rep Only	c. Are connections from Powerpile generator to Pilotstat power unit and Powerpile operator clean and secure?X d. Are Open and closed circuit output voltages of the generator in the acceptable range shown by the charts in the manual for the W720 Systems Tester?X e. If an appropriate meter is not available, replace the generator. X
Pan will not heat, but pilot light is burning.	Authorized Service Rep Only	a. That secondary thermostat switch is closed.
Pan will not tilt (Power Tilt Models)	User	a. That electrical power supply is on. b. For overheated actuator motor. Wait 15 minutes for motor to cool, then operate the power tilt.
	Authorized Service Rep Only	c. For blown fuse on motor control circuit - Replace fuse with approved equal. d. For damaged DC rectifier and operating relays. e. Correct setting of upper and lower limit switches.
CPER in display (C2T only)	User	a. That core probe is plugged into the receptacle.
	Authorized Service Rep Only	b. For loose or broken wires or damaged/failed RTD probe. X c. PCB board malfunction/failure. X

FUEL GAS CONVERSION

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List

(For 0-2000 foot conversion of a natural gas unit to propane or a propane model to natural gas; for other elevations above 2000 feet, contact the factory.)

BPM, BPP WITH ELECTRONIC IGNITION

Qty	Description	Natural Gas Part #	LP Gas Part #
1	PILOT ORIFICE	119449	098647
%	BURNER ORIFICE	128158	146148
1	IGNITION TUBE ORIFICE - 15 GAL	101665	101625
1	IGNITION TUBE ORIFICE - 30 GAL	101623	101625
1	IGNITION TUBE ORIFICE - 40 GAL	101625	101623
1	GAS VALVE	098443	098444

BURNER ORIFICE "QUANTITY" CHART

Model	15 Gallon	30 Gallon	40 Gallon
BPM or BPP	7	11	15

STAND & FOOT ASSEMBLY

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List

Key	Description	Part #
1	CASTER KIT (SET OF 2 WITH BRAKE AND 2 W/O BRAKE)	146354
1	CASTER WITH BRAKE (W/O FOOT ADAPTER)	146513
1	CASTER WITHOUT BRAKE (W/O FOOT ADAPTER) NOT SHOWN	146515
2	FOOT ADAPTER	146516
3	FLANGED FOOT (W/O FOOT ADAPTER)	146521
4	BULLET FOOT (W/O FOOT ADAPTER)	146628
5	FRICTION RING	146520

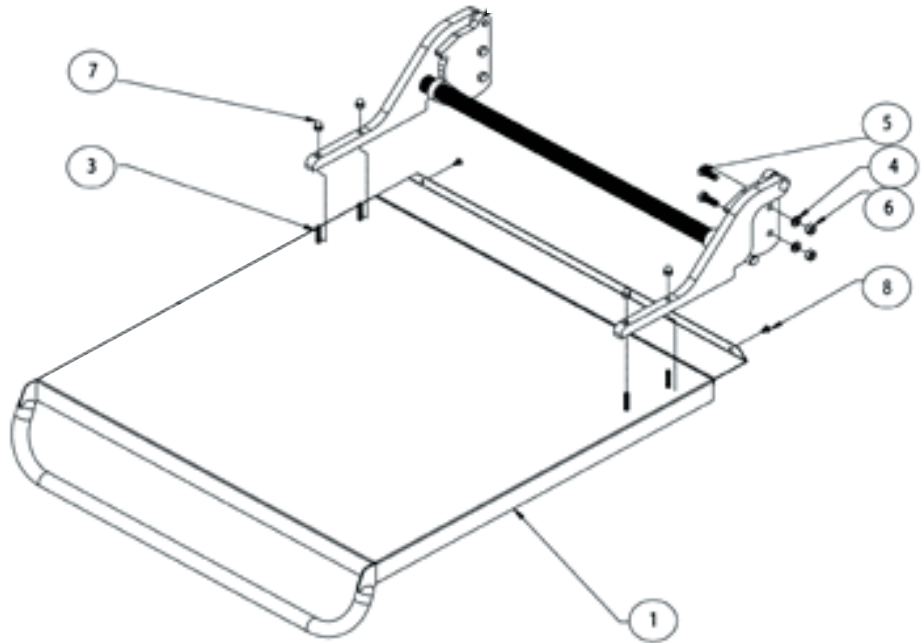


COVER & COUNTERBALANCE ASSEMBLIES

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List

Key	Qty	Description	Part #
1	1	COVER ASSEMBLY, 15 GALLON	162232
1	1	COVER ASSEMBLY, 30 GALLON	144812
1	1	COVER ASSEMBLY, 40 GALLON	144453
2	1	COUNTERBALANCE ASSEMBLY, 15 GALLON	162235
2	1	COUNTERBALANCE ASSEMBLY, 30 GALLON	145480
2	1	COUNTERBALANCE ASSEMBLY, 40 GALLON	144790
3	4	STUD WELD, 1/4"-20 X 1-1/4"	012589
4	4	WASHER, LOCK 3/8"	005618
5	4	SCREW, HEX HEAD CAP 3/8"-16 X 1"	005612
6	4	NUT, HEX 3/8"-16	005619
7	4	DOME NUTS, 1/4-20	090567
8	2	SCREW, TRUSS HEAD, #10-32 X 3/8"	004173

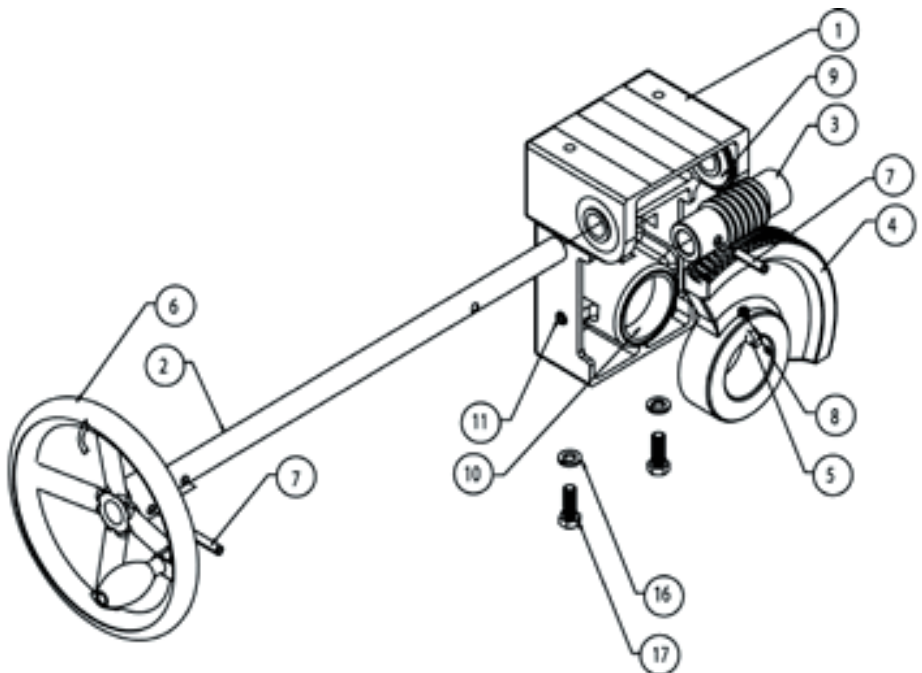


MANUAL TILT ASSEMBLY

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List

Key	Qty	Description	Part #
1	1	GEAR CARRIER	002624
2	1	SHAFT, HANDWHEEL	144834
3	1	GEAR, WORM	128001
4	1	GEAR SECTOR	009829
5	1	KEY GIB	012031
6	1	HANDWHEEL	012061
7	2	PIN ROLL	012614
8	2	SCREW SET SOCKET	012060
9	2	BEARING ROLLER	002790
10	2	BEARING SLEEVE	137239
11	1	PLUG PIPE	010286
14	1	FITTING GREASE 90 (NOT SHOWN)	012195
15	1	BUSHING SNAP (NOT SHOWN)	000453
16	2	WASHER LOCK	005618
17	2	SCREW HEX HEAD CAP	005612

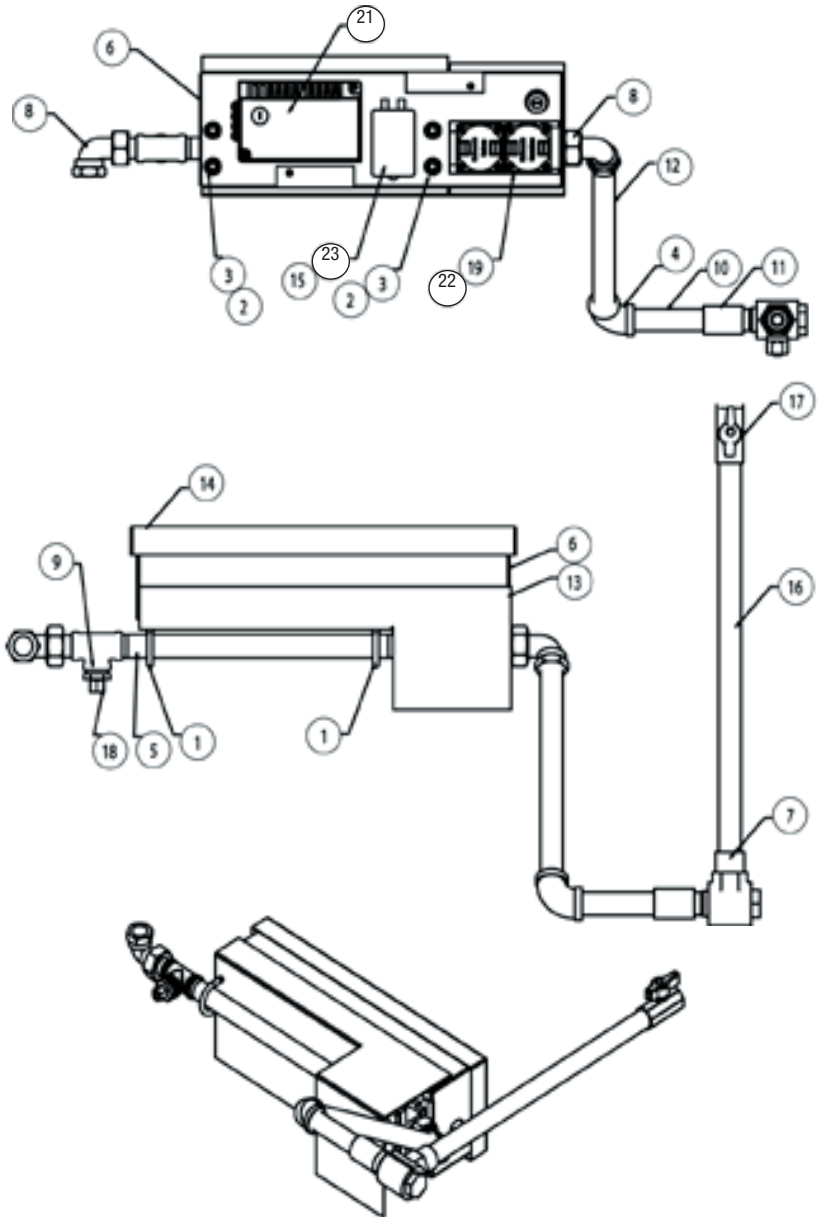


GAS PIPING ASSEMBLIES

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List

Key	Qty	Description	Part #
1	2	U BOLT 1/2" PIPE	N70636
2	12	WASHER PLAIN 1/4	005472
3	12	NUT HEXAGON KEPS 1/4-20 WITH	NT1101
4	1	ELBOW 90 DEG 1/2 NPT	008747
5	1	NIPPLE 1/2 NPT X 10-1/2" (15 GAL)	003229
5	1	NIPPLE 1/2 NPT X 11" (30/40 GAL)	005673
6	1	IGNITION MODULE PLATE ASSY ELECTRONIC IGNITION	144777
6	1	IGNITION MODULE PLATE ASSY STANDING PILOT	146510
7	1	SWIVEL JOINT 1/2 NPT (GAS)	076680
8	2	UNION ELBOW	141354
9	1	TEE 1/2 NPT	008772
10	1	NIPPLE 1/2 NPT X 4	005554
11	1	COUPLING FULL 1/2 NPT	005722
12	1	NIPPLE 1/2 NPT X 10	005558
13	1	REAR RADIATION HEAT SHIELD	146145
14	1	IGNITION MODULE COVER	146146
15	2	SCREW ROUND HEAD MACHINE	018384
16	1	NIPPLE 1/2 NPT X 15"	048570
17	1	VALVE GAS MANUAL SHUT-OFF 1/2	098458
18	1	CONNECTOR MALE 1/2	049429
19	1	FITTING COMPRESSION 90	004584
20	1	GROMMET 7/8" (NOT SHOWN)	007400
21	1	SPARK IGNITION MODULE-ELECTRONIC IGNITION ONLY	085153
22	1	GAS CONTROL VALVE-ELECTRONIC IGNITION-NATURAL GAS	098443
22	1	GAS CONTROL VALVE-ELECTRONIC IGNITION-PROPANE	098444
22	1	GAS CONTROL VALVE-STANDING PILOT-NATURAL GAS	002648
22	1	GAS CONTROL VALVE-STANDING PILOT-PROPANE	002649
23	1	HIGH LIMIT THERMOSTAT (GAS)	013481
x	1	ELBOW FEMALE 90 DEG , 1/8 NPT TO 1/4 TUBE (NOT SHOWN)	050500
x	1	TUBE, IGNITION SUPPLY TUBE, 1/4 (NOT SHOWN)	146119
x	1	1 PILOT SUPPLY TUBE, 1/4" (STANDING PILOT) (NOT SHOWN)	149054
x	1	PILOT SUPPLY TUBE, 1/4 (NOT SHOWN)	146118

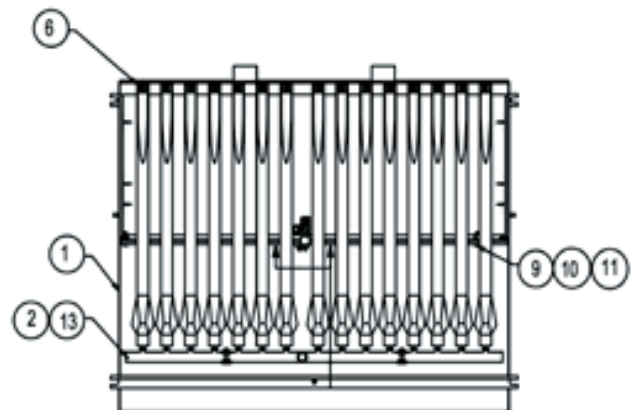
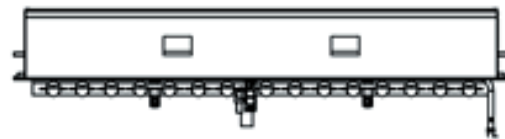
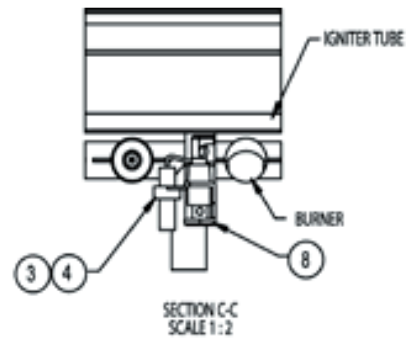
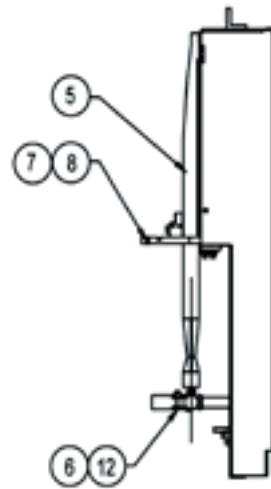


COMBUSTION CHAMBER & GAS MANIFOLD ASSEMBLIES

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List

Key	Qty	Description	Part #
1	1	COMBUSTION CHAMBER ASSY, 15 GAL.	155707
1	1	COMBUSTION CHAMBER ASSY, 30 GAL.	145941
1	1	COMBUSTION CHAMBER ASSY, 40 GAL.	144843
2	1	MANIFOLD, 15 GAL.	153705
2	1	MANIFOLD, 30 GAL.	145944
2	1	MANIFOLD, 40 GAL.	144845
3	1	PILOT BURNER W/O PILOT ORIFICE, ELECTRONIC IGNITION ONLY	097024
3	1	PILOT BURNER, STANDING PILOT, NATURAL GAS	137511
3	1	PILOT BURNER, STANDING PILOT-PROPANE	123684
3	1	PILOT ORIFICE, ELECTRONIC IGNITION-NATURAL GAS	119449
3	1	PILOT ORIFICE, ELECTRONIC IGNITION-PROPANE	098647
4	1	MOUNTING BRACKET FOR PILOT	119418
5	7	BURNER TUBE, 15 GAL.	144847
5	11	BURNER TUBE, 30 GAL.	144847
5	15	BURNER TUBE, 40 GAL.	144847
6	21	NUT, KEPS 1/4-20	012940
7	1	IGNITION TUBE, 15 GAL.	155722
7	1	IGNITION TUBE, 30 GAL.	145957
7	1	IGNITION TUBE, 40 GAL.	145912
8	1	IGNITION TUBE ORIFICE, 15 GAL, PROPANE	101625
8	1	IGNITION TUBE ORIFICE, 30 GAL, NATURAL GAS	101623
8	1	IGNITION TUBE ORIFICE, 30 GAL, PROPANE	101625
8	1	IGNITION TUBE ORIFICE, 40 GAL, NATURAL GAS	101665
8	1	IGNITION TUBE ORIFICE, 40 GAL, PROPANE	101623
9	2	SCREW, #10-32 X 1"	093478
10	2	IGNITION TUBE CLAMP	085107
11	2	NUT, KEPS 10-32	071256
12	3	SCREW, ROUND HEAD 1/4"-20 X 1"	012847
13	7	BURNER ORIFICE, 15 GAL.-PROPANE	146148
13	11	BURNER ORIFICE, 30 GAL.-NATURAL GAS	128158
13	11	BURNER ORIFICE, 30 GAL.-PROPANE	146148
13	15	BURNER ORIFICE, 40 GAL.-NATURAL GAS	128158
13	15	BURNER ORIFICE, 40 GAL.-PROPANE	146148
x	1	RADIATION SHIELD WELDMENT, 15 GALLON (NOT SHOWN)	155723
x	1	RADIATION SHIELD WELDMENT, 30 GALLON (NOT SHOWN)	146116
x	1	RADIATION SHIELD WELDMENT, 40 GALLON (NOT SHOWN)	144833

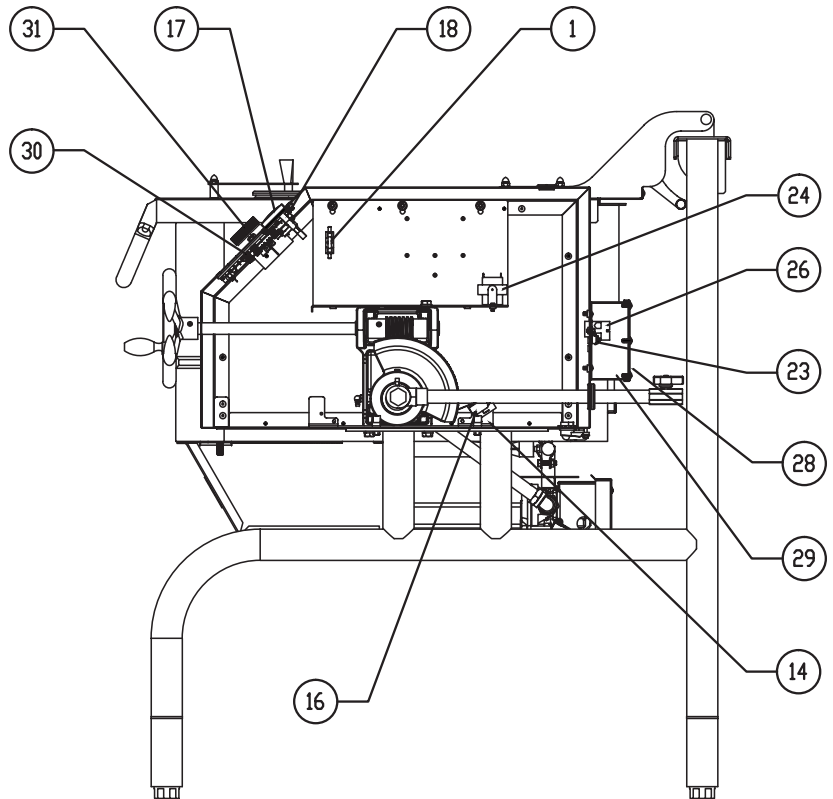
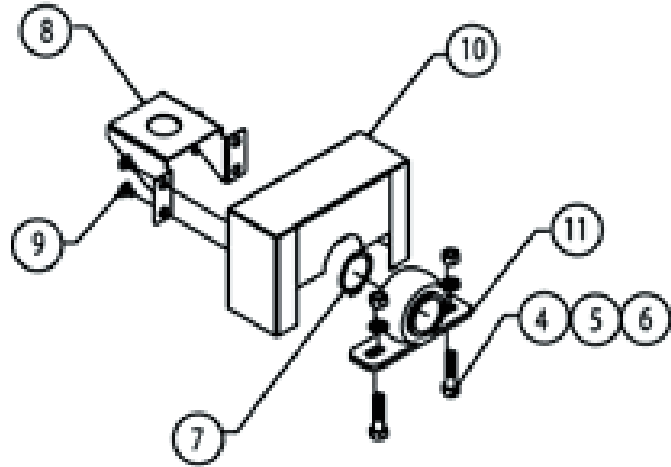


ELECTRICAL COMPONENTS TRUNNION COVER

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List

Key	Qty	Description	Part #
1	1	FUSE HOLDER TYPE 3 AG	077854
2	1	FUSE -24VAC CONTROL, 3A, TYPE AG	077853
3	1	SCREW ROUND HEAD #8-32 X 1-1/4"	005056
4	2	NUT HEX	005619
5	2	WASHER LOCK	005618
6	2	SCREW HEX HEAD CAP	005615
7	1	RETAINING RING	124764
8	1	FAUCET BRACKET	137738
9	4	SCREW, 1/4-20 X 3/8" TRUSS	125609
10	1	PILLOW BLOCK BOX	144314
11	1	PILLOW BLOCK	002989
12	3	SCREW ROUND HEAD #6-32 X 3/8"	009697
13	4	SCREW HEX SLOTTED HD 8-32X.375	069789
14	1	TILT SWITCH BRACKET WELD ASSY.	182088
15	1	BARRIER INSULATION	003490
16	1	TILT LIMIT SWITCH	182176
17	1	POWER SWITCH, RECESSED ROCKER, BLUE	176921
18	1	LIGHT, INDICATOR AMBER 24VAC	116384
19	1	GASKET, LAMP	137434
20	2	SCREW, ROUND HEAD, 34-40 X 3/4	003122
21	2	NUT, HEXAGON #4-40	003121
22	2	WASHER, #6 INTERNAL TOOTH	013418
23	1	GROUND LUG	119829
23	6	SCREW HEX SLOTTED	069773
24A	1	TRANSFORMER, 20VA, 120 PRIMARY	137487
24B	1	TRANSFORMER, 40VA 208/240V - 24	137441
24C	1	TRANSFORMER, CE, 50VA 208/230/460V	148899
26	1	TERMINAL BLOCK	003887
27	1	SWITCH SEAL	144963
28	1	COVER, TERMINAL BLOCK BOX	175043
29	1	TERMINAL BLOCK BOX	175042
30A	1	CONTROL, CLASSIC (NOT SHOWN)	174841
30B	1	CONTROL, ADVANCED	174835
30C	1	Temp Control -C2T	176896
31a	1	2" ALUMINUM KNOB -GC	175095
31b	1	KNOB ALUMINUM -GA, -GC2T	174829
x	1	OVERLAY, MANUAL TILT, COOK2TEMP	176894
x	1	OVERLAY, POWER TILT, COOK2TEMP	176893
x	1	PROBE, BPM-15, C2T	176649
x	1	PROBE, BPM/BPP-30 & 40, C2T	176650
x	1	BRACKET, PROBE, BRAISING PAN, C2T	176653
x	1	BRACKET ASSEMBLY, PROBE STORAGE	177091
x	1	SOCKET, PANEL MOUNT ASSY, CORE PROBE, C2T	176925
x	1	CAP, SOCKET, PANEL MOUNT, CORE PROBE, C2T	176927
x	1	WIRE HARNESS, CONTROL, CORE PROBE, C2T	176920
x	3'	SLEEVING SIZE 7/16 (NOT SHOWN)	003874
x	2	ELBOW 90 DEG 3/8" (NOT SHOWN)	004098
x	6"	CONDUIT FLEXIBLE (NOT SHOWN)	006940
x	3	CLAMP CONDUIT 3/8" OD (NOT SHOWN)	008224
x	1	WIRE HARNESS, CONTROL LOW VOLTAGE, GAS (NOT SHOWN)	175288
x	1	WIRING HARNESS POWER HIGH VOLTAGE (NOT SHOWN)	175838
x	2	NUT LOCK 1/2" NPT (NOT SHOWN)	005487
x	2	ELBOW 90 DEG 3/8" (NOT SHOWN)	004098
x	6	INSULATOR CONDUIT NHFP (NOT SHOWN)	071934
x	1	NUT ACORN (DOME) #10-32 (NOT SHOWN)	128756
x	1	SCREW HEX HD CAP #10-32, 1/2" LG (NOT SHOWN)	128757
x	1	HIGH LIMIT THERMOSTAT (GAS) (NOT SHOWN)	013481
x	1	SPARK IGNITION MODULE (NOT SHOWN)	085153

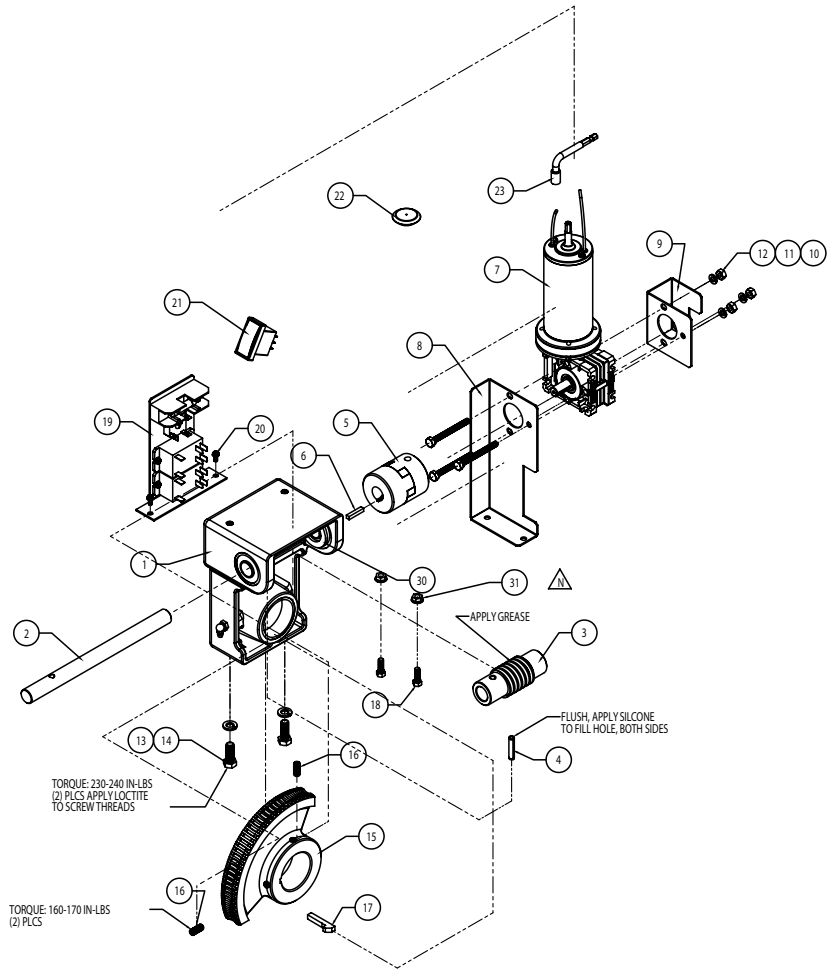


POWER TILT COMPONENTS, GAS-ELECTRONIC IGNITION

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List

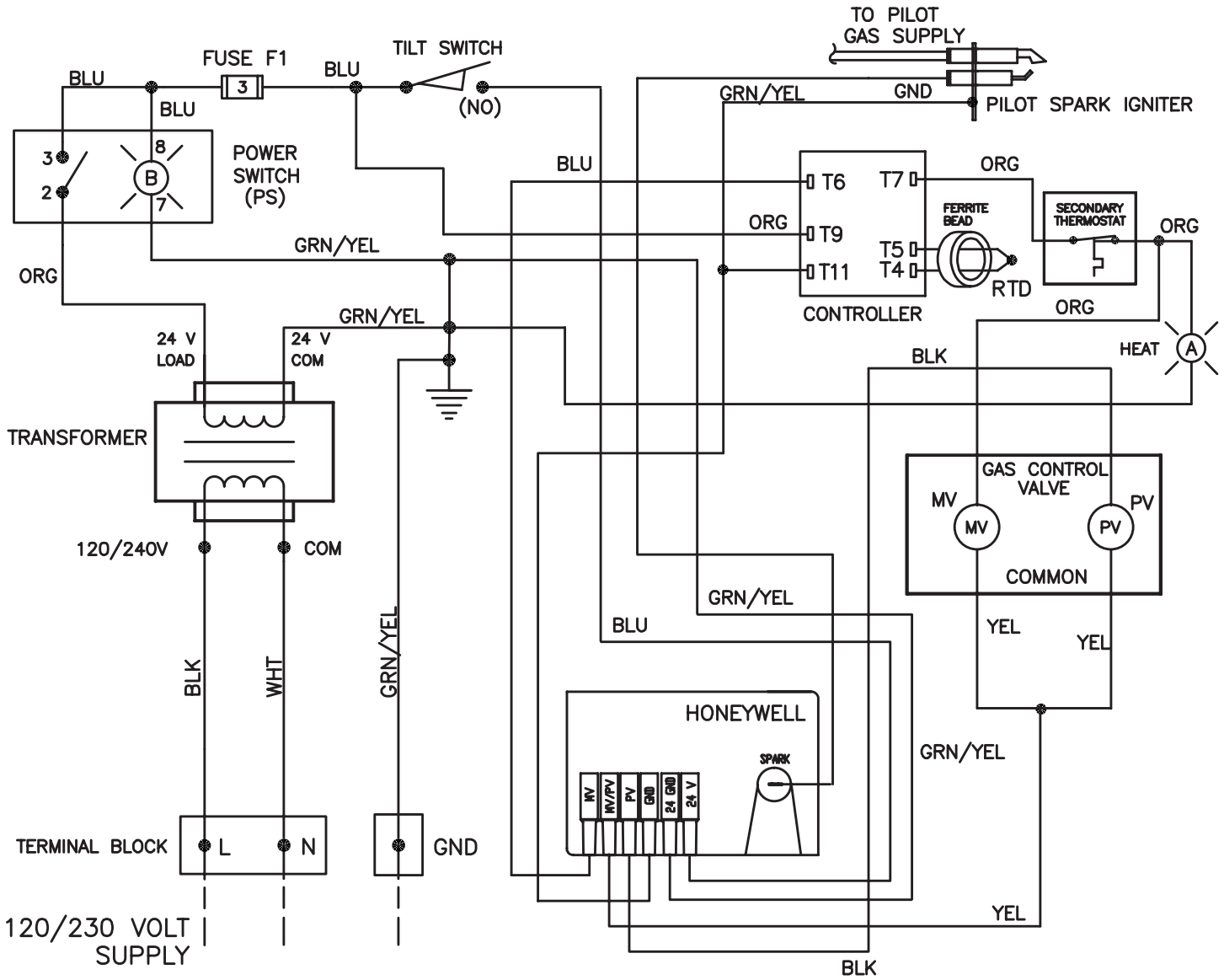
Key	Qty	Description	Part #
1	1	GEAR CARRIER ASSEMBLY, 2" BORE	137880
2	1	SHAFT, ELECTRIC TILT BPP-40G	144791
3	1	GEAR, WORM 12DP	128001
4	1	PIN ROLL 1/4" DIA X 1-1/4" LONG	012614
5	1	SHAFT COUPLING	144615
6	1	KEY 3/16" SQUARE X 1"	013386
7	1	ELECTRIC TILT MOTOR-115V DC	144792
8	1	BRACKET, MOTOR	146114
9	1	BRACKET, REAR MOTOR	146117
10	3	SCREW HEX HEAD 1/4"-20 NC X 2-1/2" LG	052584
11	3	WASHER, 1/4" LOCK	NT1216
12	3	NUT, HEX HEAD 1/4"-20	005601
13	2	WASHER, LOCK 3/8	005618
14	2	SCREW HEX HEAD CAP 3/8"-16 X 1" LG	005612
15	1	GEAR SECTOR ASSEMBLY	MS49861
16	2	SCREW, SET SOCKET W/NYLON INSERT 5/16	012060
17	1	KEY GIB HEAD 1/4" X 1-1/4"	012031
18	2	SCREW HEX HEAD CAP 1/4"-20 X 3/4" L.	005609
19	1	ELECTRICAL COMPONENT MOTOR ASSY-115V	144774
20	2	SCREW HEX SLOTTED HD W/WASHER #8-32 X 3/8"	069789
21	1	POWER SWITCH, WITH RED INDICATOR LIGHT	155547
22	1	HOLE PLUG-1"	146369
23	1	MANUAL OVERRIDE CRANK	145659
24	1	WIRE HARNESS-ELECTRIC TILT, HIGH VOLTAGE BPP-40G	144973
25	1	WIRE HARNESS-ELECTRIC TILT, LOW VOLTAGE BPP-40G	146197
26	0.02	GREASE	074210
27	0.02	LOCTITE #242 ANTI-VIBRATION	073282
28	2	TERMINAL, SLIP-ON, FEMALE, 16-14 AWG, 0.25x0.032 TAB, INSUL.	EL CNT425
29	1	RING TERMINAL, 22-16 AWG, #8 STUD, VINYL INSULATED	175228
30	1	WORM GEAR SHIM	176840
31	2	NUT- HEXSERRATEDZINC 1/4-20	NT1101



**CLASSIC CONTROL
MANUAL TILT (FOR GC MODELS)**

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Wiring Diagram

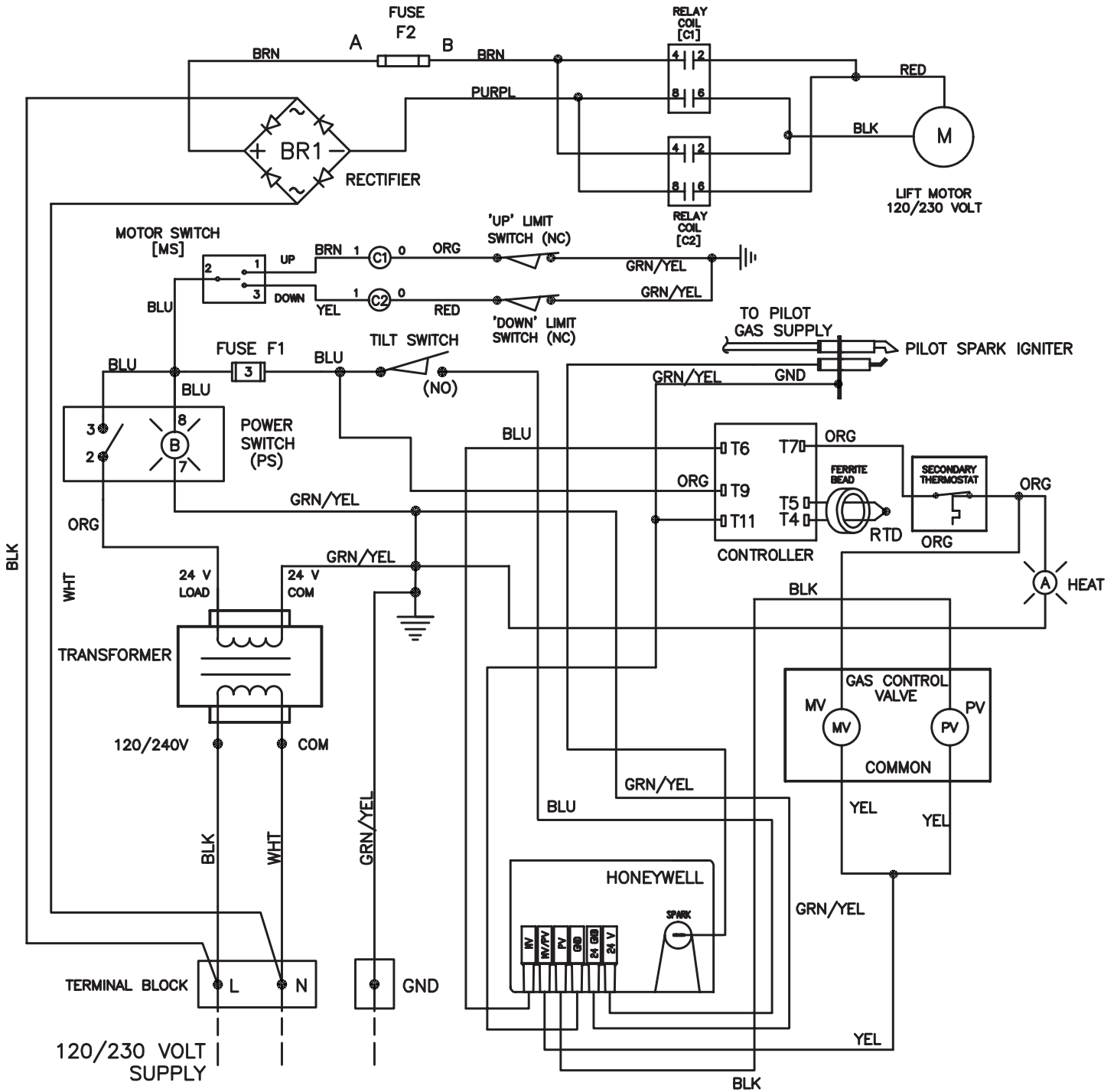


P/N 175430 REV. C

**CLASSIC CONTROL
POWER TILT (FOR GC MODELS)**

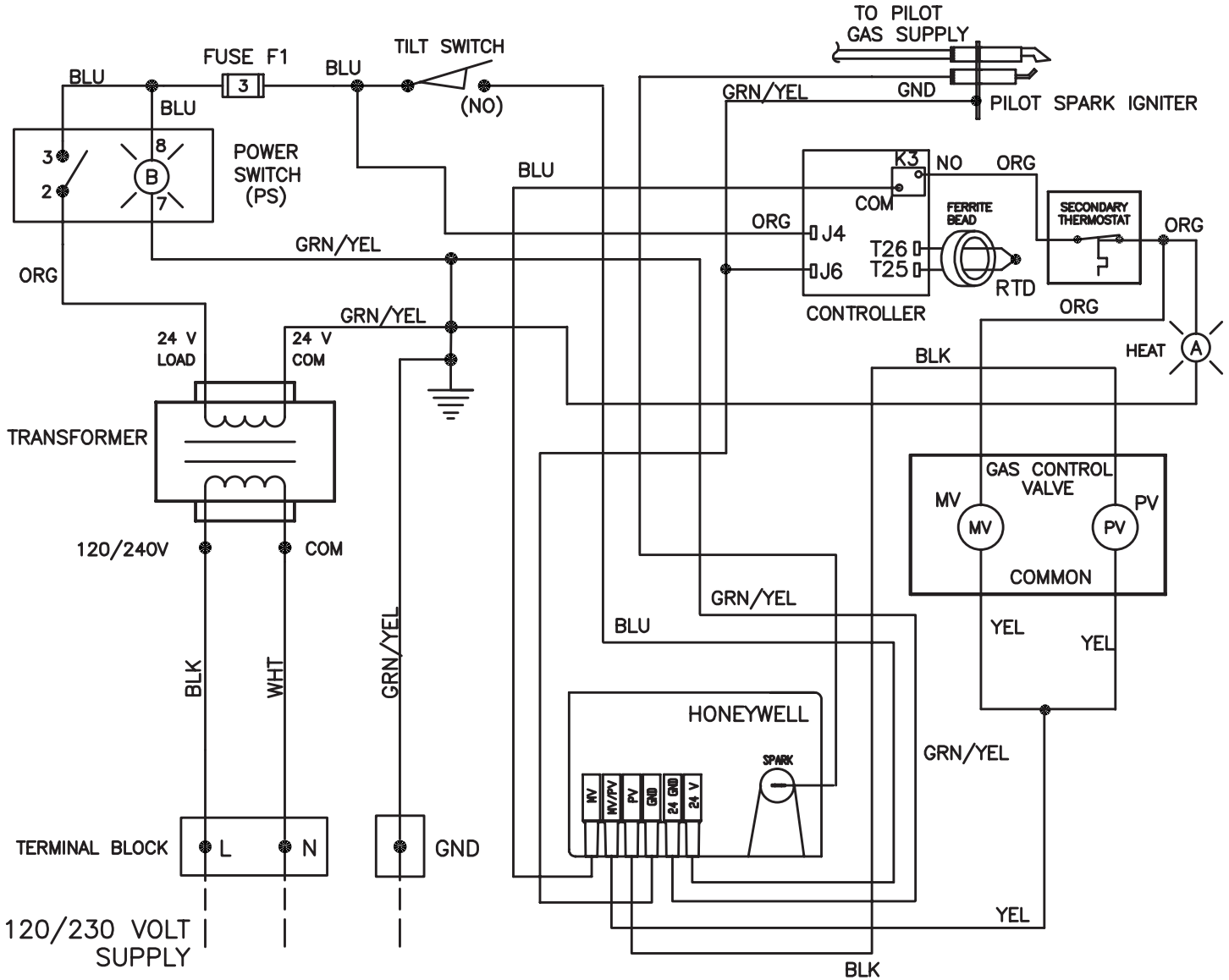
CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Wiring Diagram



P/N 175433 REV. D

Wiring Diagram

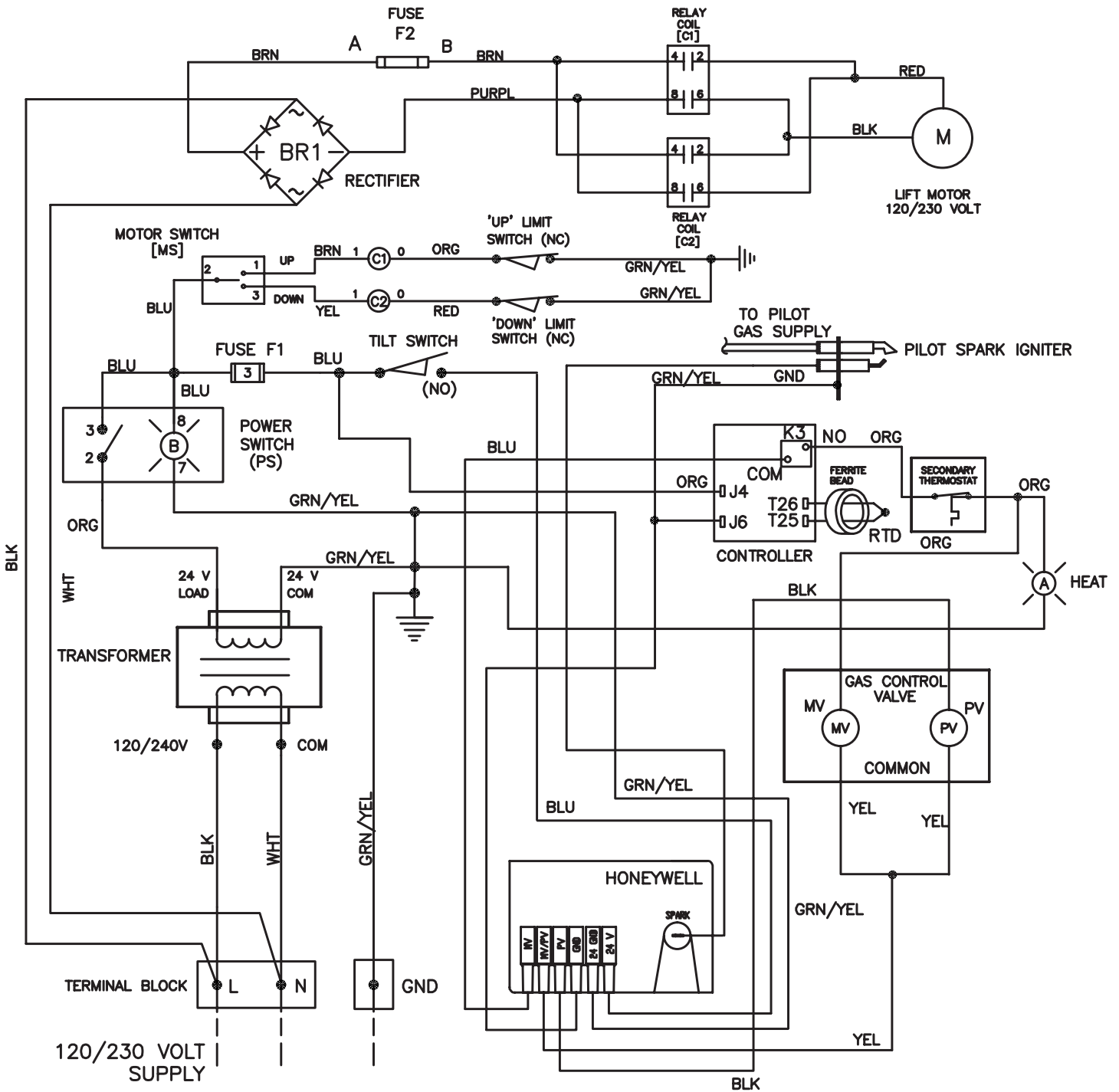


P/N 175431 REV. C

**ADVANCED CONTROL
POWER TILT (FOR GA MODELS)**

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Wiring Diagram

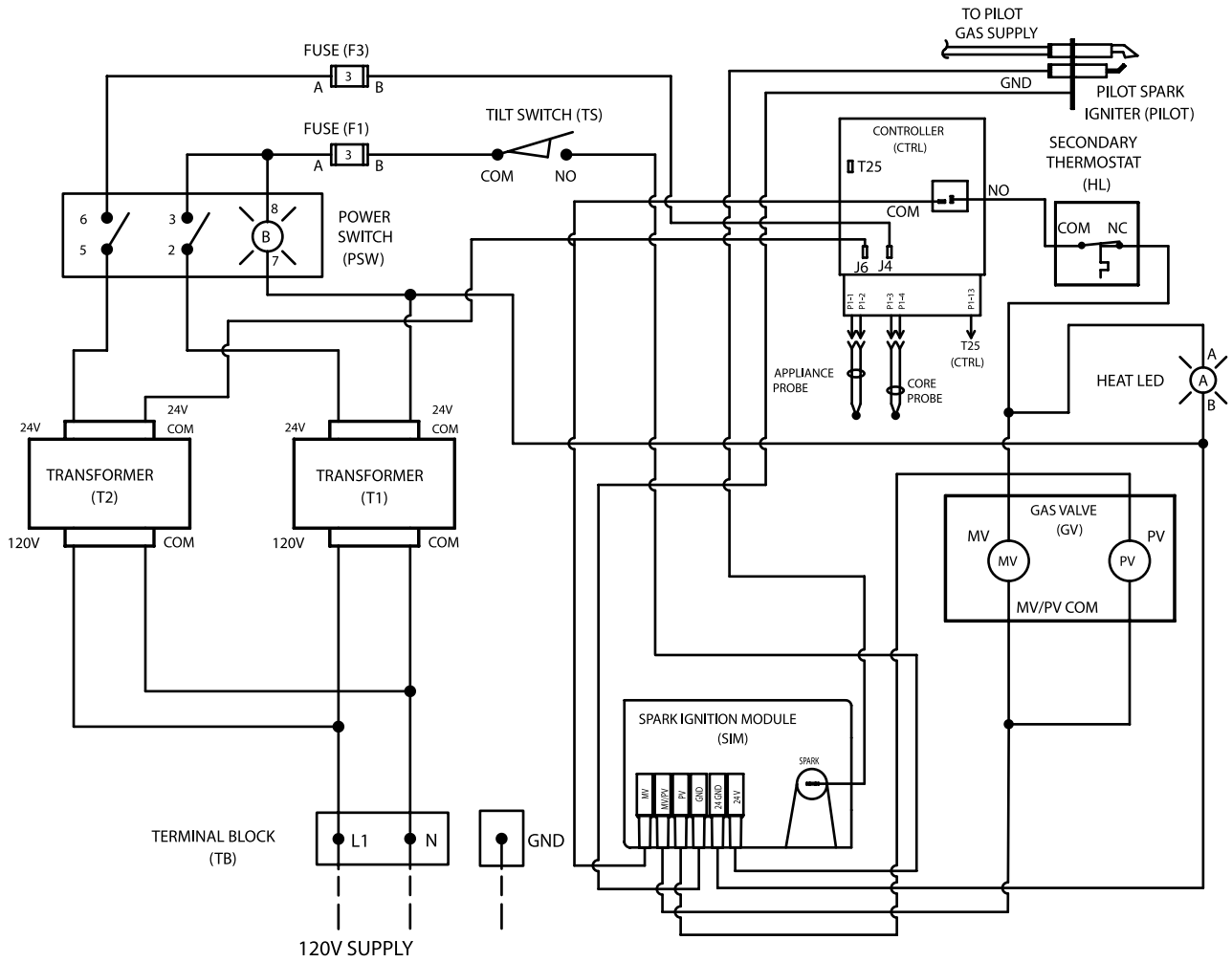


P/N 175432 REV. D

**COOK2TEMP CONTROL
MANUAL TILT (FOR GC2T™ MODELS)**

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Wiring Diagram

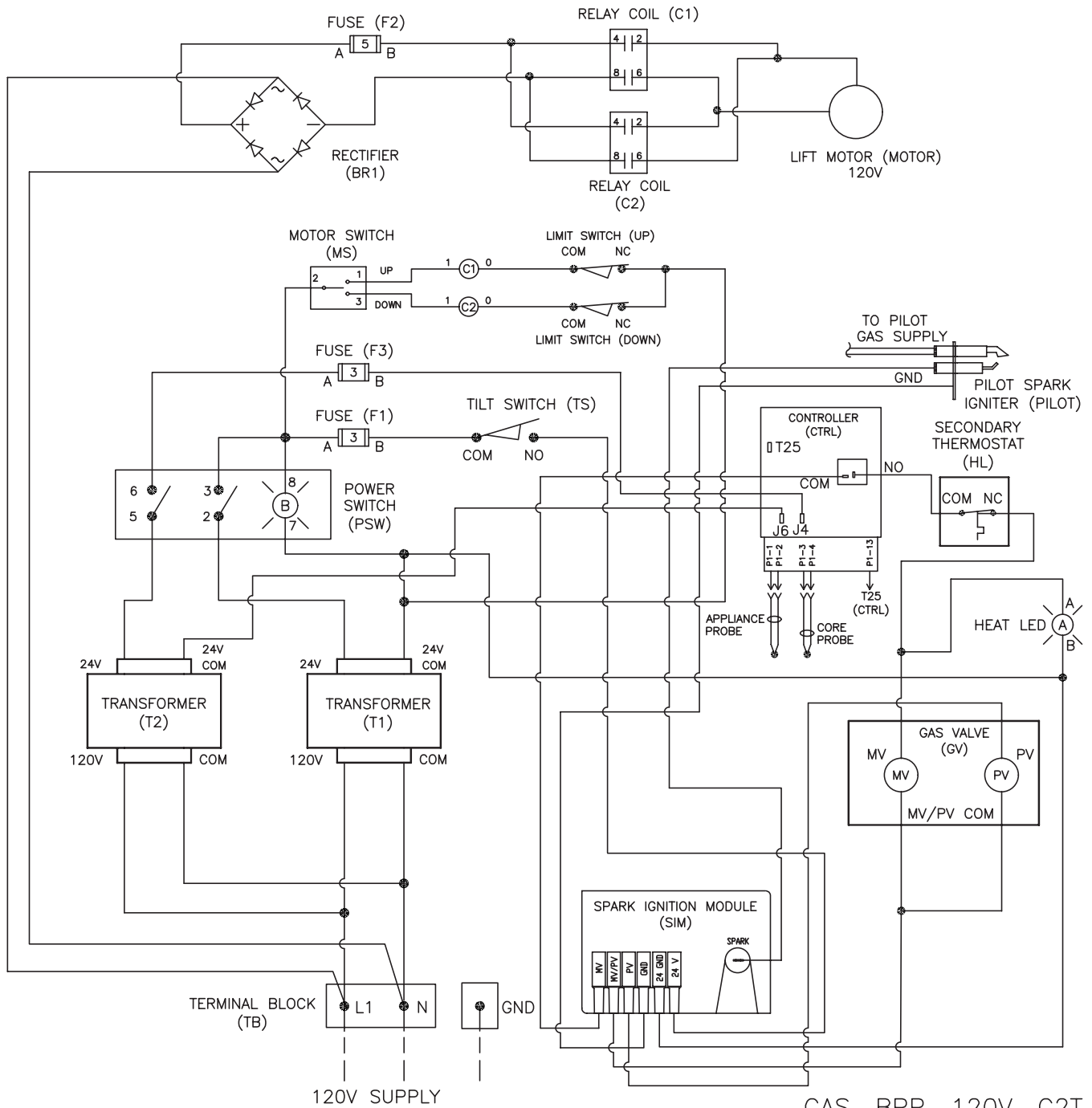


GAS, BPM, 120V, C2T
P/N 176923 REV. A

**COOK2TEMP CONTROL
POWER TILT (FOR GC2T™ MODELS)**

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Wiring Diagram



GAS, BPP, 120V, C2T
P/N 176922 REV. B

