

• **IMPORTANT INFORMATION • KEEP FOR OPERATOR • IMPORTANT INFORMATION •**

OPERATOR AND SERVICE MANUAL SUPPLEMENT

Part Number 121016

OM-HY-3E(CE)

INTERNATIONAL

MODEL: HY-3E  
HyPerSteam™  
Atmospheric Convection  
Steamer - CE

Self-Contained  
Electric Heated  
Capacity: 3 Steamer Pans  
(12" x 20" x 2½")



KEEP THIS SUPPLEMENT WITH THE HY-3E OPERATOR AND SERVICE MANUALS. OPERATORS AND TECHNICIANS SHOULD READ, UNDERSTAND AND FOLLOW WARNINGS AND INSTRUCTIONS IN THIS SUPPLEMENT, THE SERVICE MANUAL AND THE OPERATOR MANUAL.



Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, [unifiedbrands.net](http://unifiedbrands.net), for the most updated product information and specifications.



**IMPORTANT — READ FIRST — IMPORTANT**

**THESE APPLIANCES MUST BE INSTALLED BY A COMPETENT PERSON IN CONFORMITY WITH THE INSTALLATION AND SERVICING INSTRUCTIONS AND NATIONAL REGULATIONS IN FORCE AT THE TIME. PARTICULAR ATTENTION MUST BE PAID TO THE FOLLOWING:**

**I. E. E. REGULATIONS FOR ELECTRICAL INSTALLATIONS  
ELECTRICITY AT WORK REGULATIONS  
HEALTH AND SAFETY AT WORK ACT  
FIRE PRECAUTIONS ACT  
LOCAL AND NATIONAL BUILDING REGULATIONS**

**USERS SHOULD BE CONVERSANT WITH THE APPROPRIATE PROVISIONS OF THE FIRE PRECAUTIONS ACT. IN PARTICULAR THEY SHOULD BE AWARE OF THE NEED FOR REGULAR SERVICING BY A COMPETENT PERSON TO ENSURE THE CONTINUED SAFE AND EFFICIENT PERFORMANCE OF THE APPLIANCE.**

**WARNING: TO PREVENT SHOCKS, ALL APPLIANCES WHETHER GAS OR ELECTRIC, MUST BE EARTHED.**

**UPON COMPLETION OF THE INSTALLATION, THE OWNERS MANUAL SHOULD BE HANDED TO THE USERS AND THE INSTALLER SHOULD INSTRUCT THE RESPONSIBLE PERSON(S) IN THE CORRECT OPERATION AND MAINTENANCE OF THE APPLIANCE.**

**THIS EQUIPMENT IS ONLY FOR PROFESSIONAL USE, AND SHALL BE OPERATED BY QUALIFIED PERSONS. IT IS THE RESPONSIBILITY OF THE SUPERVISOR OR EQUIVALENT TO ENSURE THAT USERS WEAR SUITABLE PROTECTIVE CLOTHING AND TO DRAW ATTENTION TO THE FACT THAT, SOME PARTS WILL, BY NECESSITY, BECOME VERY HOT AND WILL CAUSE BURNS IF TOUCHED ACCIDENTALLY.**

**UNLESS OTHERWISE STATED, PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER.**

**WARNING: AVOID ANY EXPOSURE TO THE STEAM COMING OUT WHEN OPENING THE DOOR.**

**BEFORE ATTEMPTING ANY SERVICING, ENSURE THAT THE ELECTRICAL SUPPLY IS DISCONNECTED.**

**WARNING: THE UNIT MUST BE INSTALLED BY PERSONNEL QUALIFIED TO WORK WITH 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.**

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

**CAUTION: DO NOT INSTALL THE UNIT IN ANY WAY WHICH WILL BLOCK THE RIGHT SIDE VENTS, OR WITHIN 12 INCHES OF A HEAT SOURCE SUCH AS A BRAISING PAN, DEEP FRYER, CHAR-BROILER OR KETTLE.**

**CAUTION: LEVEL THE UNIT FRONT TO BACK, OR PITCH IT SLIGHTLY TO THE REAR, TO AVOID DRAINAGE PROBLEMS.**

**WARNING: TO AVOID DAMAGE OR INJURY, FOLLOW THE WIRING DIAGRAM EXACTLY WHEN CONNECTING A UNIT.**

**CAUTION: DO NOT USE PLASTIC PIPE. DRAIN MUST BE RATED FOR BOILING WATER.**

**WARNING: DO NOT CONNECT THE DRAIN DIRECTLY TO A BUILDING DRAIN.**

**WARNING: BLOCKING THE DRAIN IS HAZARDOUS.**

**IMPORTANT: Improper drain connection will void warranty.**

**IMPORTANT: Do not allow any water traps in the line. A trap can cause pressure to build up inside the cavity during steaming, which will make the door gasket leak.**

**WARNING: WHEN YOU OPEN THE DOOR, STAY AWAY FROM STEAM COMING OUT OF THE UNIT. STEAM CAN CAUSE BURNS.**

**WARNING: BEFORE CLEANING THE OUTSIDE OF THE STEAMER, DISCONNECT THE ELECTRIC POWER SUPPLY. KEEP WATER AND CLEANING SOLUTIONS OUT OF CONTROLS AND ELECTRICAL COMPONENTS. NEVER HOSE OR STEAM CLEAN ANY PART OF THE UNIT.**

**WARNING: ALLOW COOKING CHAMBER TO COOL BEFORE CLEANING.**

**WARNING: CAREFULLY READ THE WARNINGS AND FOLLOW THE DIRECTIONS ON THE LABEL OF EACH CLEANING AGENT. USE SAFETY GLASSES AND RUBBER GLOVES AS RECOMMENDED BY DE-LIMING AGENT MANUFACTURER.**

**WARNING: DO NOT MIX DE-LIMING AGENTS (ACID) AND DE-GREASERS (ALKALI).**

**WARNING: DO NOT PUT HANDS OR TOOLS INTO THE COOKING CHAMBER UNTIL THE FAN HAS STOPPED TURNING.**

**WARNING: DO NOT OPERATE THE UNIT UNLESS THE REMOVABLE LEFT AND RIGHT SIDE PANELS HAVE BEEN RETURNED TO THEIR PROPER LOCATIONS.**

**NOTICE: DO NOT USE A CLEANING OR DE-LIMING AGENT THAT CONTAINS ANY SULFAMIC ACID OR ANY CHLORIDE, INCLUDING HYDROCHLORIC ACID. IF THE CHLORIDE CONTENT OF ANY PRODUCT IS UNCLEAR, CONSULT THE MANUFACTURER.**

**NOTICE: DO NOT USE ANY DE-GREASER THAT CONTAINS POTASSIUM HYDROXIDE OR SODIUM HYDROXIDE OR THAT IS ALKALINE.**

**WARNING: USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN OR THEIR AUTHORIZED DISTRIBUTOR VOIDS ALL WARRANTIES AND CAN RESULT IN BODILY INJURY TO THE OPERATOR AND DAMAGE THE EQUIPMENT. SERVICE BY OTHER THAN FACTORY-AUTHORIZED PERSONNEL WILL VOID ALL WARRANTIES.**

**WARNING: HIGH VOLTAGE EXISTS INSIDE CONTROL COMPARTMENTS. DISCONNECT FROM BRANCH BEFORE SERVICING. FAILURE TO DO SO CAN RESULT IN SERIOUS INJURY OR DEATH.**

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## Installation

### 1. Power Supply

The HY-3E HyPerSteam™ CE model convection steamer operates at 400 Volts (Three Phase) or 230 Volts (One Phase).

#### ELECTRICAL SUPPLY CONNECTION REQUIREMENTS

| Unit               | Maximum KW | Field Wiring | Current Demands |
|--------------------|------------|--------------|-----------------|
| 400 Volt - 3 Phase | 8          | 14 AWG       | 13 Amps         |
| 230 Volt - 1 Phase | 8          | 8 AWG        | 20 Amps         |

- a. Connect the appropriate wiring as described in wiring diagram located on inside of right side panel. HY-3E(CE) incoming power connections are shown below:



**Electrical connections.**

- b. Equipotential terminal - In accordance with national regulations the unit has been fitted with an equipotential terminal.

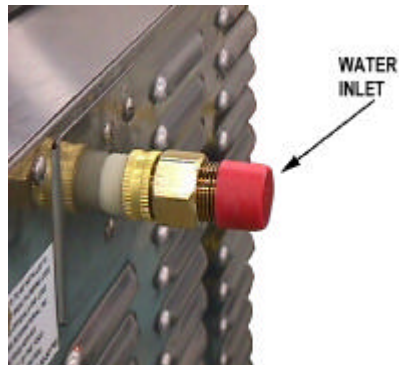


**The equipotential terminal is located on the left rear of the HY-3E**

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### 2. Water Supply

Water connection is accomplished as explained in OM-HY-3E. The CE model water input connection has an adapter to accept 3/4" British Standard Pipe Thread (BSPT).



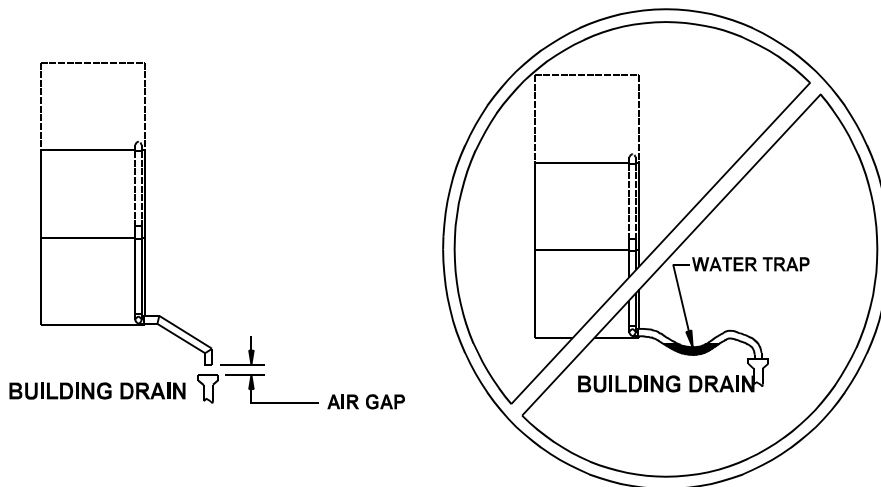
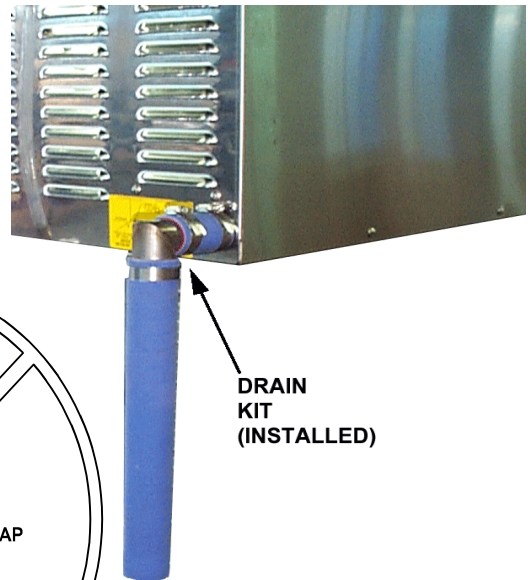
### 3. Drain Kit

The CE Drain Kit includes a 21½" hose, but is otherwise identical to the standard HY-3E drain kit. It is recommended that there be at least a one inch free air gap between the end of the unit drain and the building drain. The free air gap should be as close as possible to the unit drain. There should be no elbows or restrictions between the unit drain and the one inch free air gap. Consult local plumbing codes for proper installation. Install the drain line with a constant downward pitch.

**CAUTION**  
DO NOT USE PLASTIC PIPE. DRAIN MUST BE  
RATED FOR BOILING WATER.

**WARNING!**  
DO NOT BLOCK THE DRAIN.

**IMPORTANT:** Do not allow any water traps in the line.  
A trap can cause pressure to build up inside the cavity  
during steaming, which will make the door gasket leak.



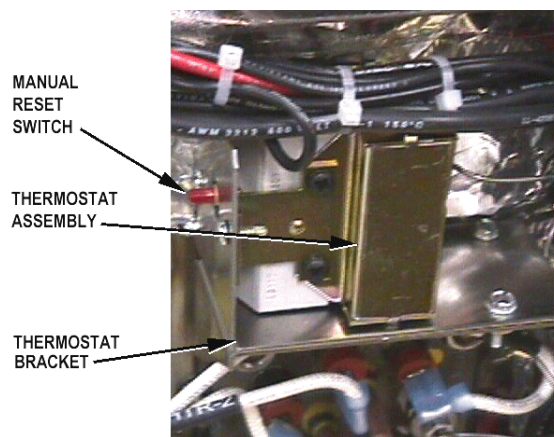
## Operation

**NOTE:** All procedures are identical to those described the standard OM-HY-3E manual except as described herein.

### 1. Operation

The CE units contain a “Reset” Indicator Light on the Control Panel. This light comes on when the thermostat exceeds normal operating temperatures. The unit can not be operated until the “Reset” Switch is pressed.

The right side panel must be removed to gain access to this “Reset” switch. Remove the two screws at the base of the right side, lift and slide the panel forward and away from the unit. The “Reset” Switch is mounted on the front side of the high limit thermostat switch bracket (ref. Page 7-24 of Service Manual).

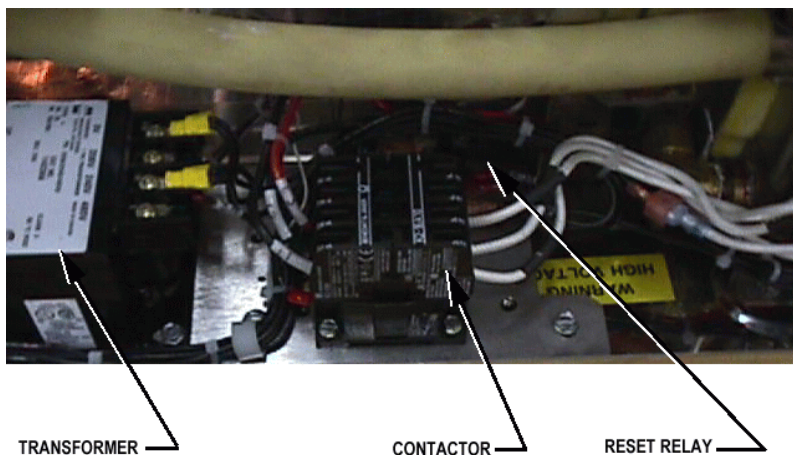


### 2. Component Changes

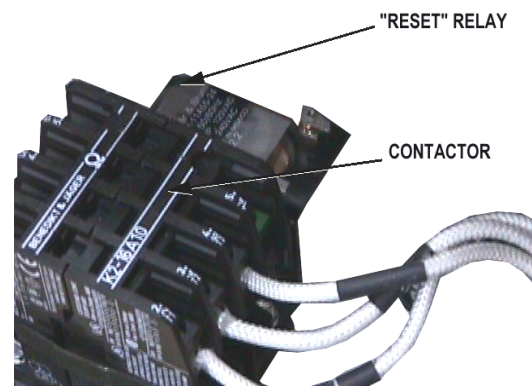
**The Reset Switch is located on the front of the thermostat bracket.**

#### a. Reset Relay.

For servicing, the “Reset” relay is located on the electrical component mounting panel (ref. Page 7-19 of Service Manual) immediately behind the contactor (ref Page 7-23 of Service Manual).



**The Reset Relay (Part No. 074842) is located on the electrical component mounting panel.**

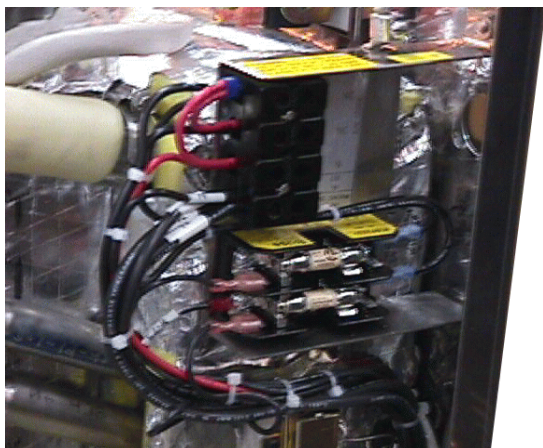


**The Reset Relay (Part No. 074842) is behind the contactor.**

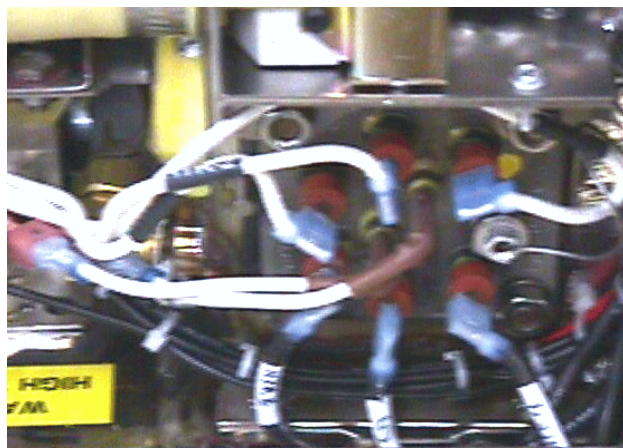


## OM-HY-3E(CE)

### b. Wiring Harnesses

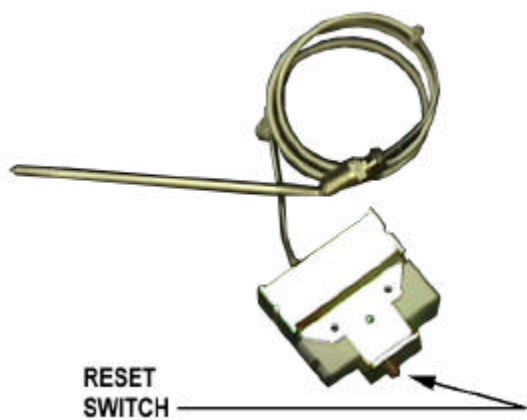


Control Harness (Part No. 122096)



Power Harness (Part No. 122095)

### c. Other



Thermostat and Reset Switch (Part No. 122009)



Contactor (Part No. 122008)

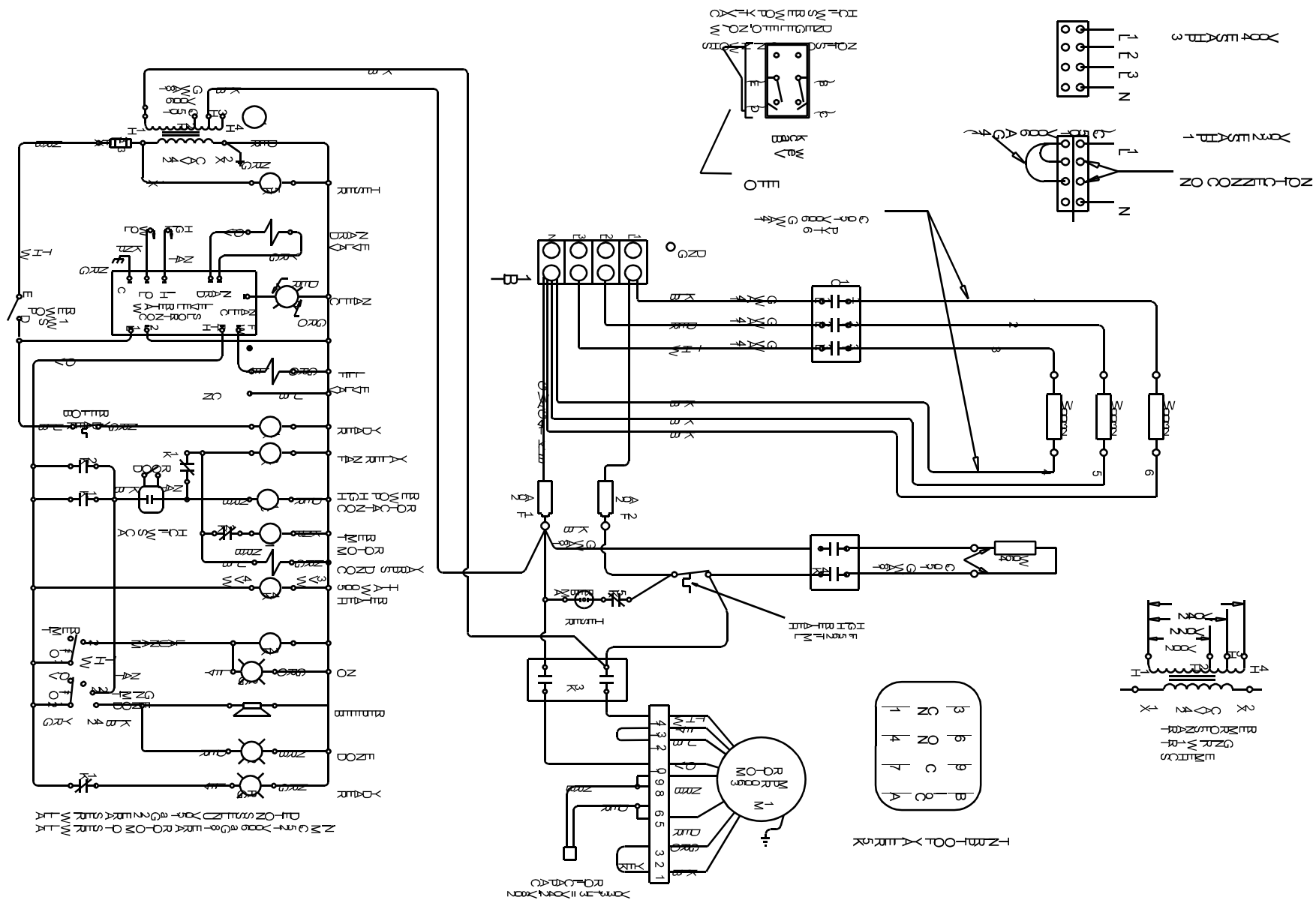


## Parts List

The following parts are unique to the CE Model HY-3E steamer.

| Part No. | Description                               | Qty. | Part No. | Description                           | Qty. |
|----------|---|------|----------|---------------------------------------|------|
| 121016   | OM-HY-3E(CE) Supplement CE                | 1    | 116382   | Reset Light                           | 1    |
| 122001   | Installation Label                        |      | 122047   | Back Panel                            | 1    |
| 122005   | Nameplate                                 | 1    | 122032   | Overlay incorporating reset indicator | 1    |
| 122006   | Label, Incoming Power - terminal block    | 1    | 074842   | Reset Relay                           | 1    |
| 122007   | Label, Wiring Diagram                     | 1    | 122010   | Thermostat bracket                    | 1    |
| 113078   | Label, Equipotential Terminal             | 1    | 122173   | Electrical components bracket         |      |
| 122008   | Contactor                                 | 1    |          | <b>Drain Kit</b>                      |      |
| 122009   | Thermostat Assembly w/manual reset switch | 1    | 122953   | Hose - 1¾" Rubber Tube                | 1    |
| 122095   | Wiring Harness - Power                    | 1    | 072159   | Metal Elbow                           | 1    |
| 122096   | Wiring Harness - Control                  | 1    | 073259   | Clamps                                | 3    |
| 122097   | Jumper - Phase Control                    | 1    | 090743   | Hose - 21½" Rubber Tube               | 1    |
| 122021   | Equipotential Terminal Assembly           | 1    | 122144   | Water inlet adapter assembly          | 1    |

## Electrical Schematic



***Limited Warranty To Commercial Purchasers\****  
**(for Areas Outside of the U.S. and Canada)**

Groen Foodservice Equipment ("Groen Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. Groen warrant their Equipment to be free from defects in material and workmanship for (12) twelve months, with the following conditions and subject to the following limitations.

- I. This parts and labor warranty is limited to Groen Equipment sold to the original commercial purchaser/users (but not original equipment manufacturers), at its original place of installation, in areas outside the U.S. and Canada.
- II. Damage during shipment is to be reported to the carrier, and is not covered under this warranty, and is the sole responsibility of the purchaser/user.
- III. Groen, or an authorized service representative, will repair or replace, at Groen's sole election, any Groen Equipment, including but not limited to, draw off valves, safety valves, gas and electric components, found to be defective during the warranty period. As to warranty service in the territory described above, Groen will absorb labor and portal to portal transportation costs (time & mileage) for the first twelve (12) months from date of installation or fifteen (15) months from date of shipment from Groen.
- IV. This warranty does not cover boiler maintenance, calibration, or periodic adjustments as specified in operating instructions or manuals, and consumable parts such as scraper blades, gaskets, packing, etc., or labor costs incurred for removal of adjacent equipment or objects to gain access to Groen Equipment. This warranty does not cover defects caused by improper installation, abuse, careless operation, or improper maintenance of equipment. This warranty does not cover damage caused by poor water quality or improper boiler maintenance.
- V. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL GROEN BE LIABLE FOR SPECIAL, CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.
- VI. Groen Equipment is for commercial use only. If sold as a component of another (O.E.M.) manufacturer's equipment or if used as a consumer product, such Equipment is sold AS IS and without any warranty.

**\* (Covers All Food Service Equipment Ordered After October 1, 1995)**



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OM-HY-3E(CE)

Part Number 121016  
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