

Vortex 100 Connectionless Steamer model VRC-6E

Description

Steamer shall be a Groen model VRC-6E stainless steel pressureless connectionless steamer with a 9KW atmospheric electric steam reservoir, per Bulletin 142590 as follows:

Construction

Steamer cavity and cabinet shall be all stainless steel construction with removable right and left side panels providing access to internal components.

Steamer door is all stainless steel with strong continuous hinge and is field reversible for left or right swing. Door shall be insulated and provided with a one piece, replaceable seal. Easy open handle and latch shall provide positive lock and seal when door is pushed or slammed shut.

Hidden magnetic door switch cuts power to blower when door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. A removable stainless steel condensate collection tray is positioned under cavity door.

Finish

Cabinet exterior including door shall be finished to a No. 3 uniform finish. Cavity interiors are polished stainless steel.

UL Listing

Steamer shall be UL and cUL listed.

Sanitation

Unit shall be NSF listed. Unit to allow operator easy cleaning of water reservoir through cavity door.

Controls

Steamer controls shall include an ON-OFF rocker switch; electronic timer, with continuous steam setting; a HOLD light which indicates when cavity is at holding temperature and an ADD-WATER light to indicate when water is needed in the reservoir to generate steam.

Performance Features

Steamer cavity shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout the cavity and between loaded pans.

Unit shall come ready to steam in 15 - 20 minutes from a cold start, and provide warm cavity-instant steam capacity. Cavity is kept warm and ready for instant steam between loads.

Water indicator light warns operator of need to add water to the cavity reservoir. Unit will shut off if no water is added. Water reservoir can be drained by turning the drain handle to the open position.

Unit will be a NSF listed holding cabinet capable of holding food above safe temperatures (145°F). Unit will be Energy Star qualified.

Atmospheric Steam Generation

Model VRC-6E shown



Unit shall have an electric heated water reservoir to provide atmospheric steam at the temperature of approximately 212° F. Water reservoir has electric water level sensors. When filled to the high level sensor, it has a capacity of 4 gallons.

Pan Capacity

| Pan Size / Type | Number |
|------------------|--------|
| 12 x 20 x 1" | 12 |
| 12 x 20 x 2 1/2" | 6 |
| 12 x 20 x 4" | 4 |

Installation

Unit requires 208, 240 or 480 volt, three phase electric service. Unit is shipped with a cord set ready to plug in. Single phase 208 or 240 volt models are available.

Water Supply Requirements

No water hook up is needed.

Options/Accessories

- Stainless steel support stand
 Pan racks for support stand
- ☐ Water fill/drain kit☐ Single phase models
- ☐ Water grate

Origin of Manufacture

Steamer shall be designed and manufactured in the United States.



Table Top Self-Contained Electric Heated

Short Form

Unit shall be a Groen Vortex® 100 pressureless connectionless steamer Model VRC-6E with a cavity water reservoir electric heated for steam generation per Bulletin 142590. Stainless steel construction with a powerful blower to circulate steam within the cavity. Standard operating controls includes: electronic timer, constant steam setting, HOLD mode and add water light (to know when to add water into the reservoir to continue operation.) Door is field reversible, with easy open latch and hidden magnetic door switch. The inside cavity water reservoir for steam generation requires no pressure gauge or switches. Unit has 9KW power input. Unit shall come ready to steam in 15-20 minutes from a cold start, and provide warm cavity-instant steam capability. See other side for electric connections required. Made in the U.S.A.



Applications

Paptications
Pasta
Rice
Vegetables (Fresh & Frozen)
Seafood (Fresh & Frozen)
Poultry
Potatoes
Eggs
Meats
Reheat Cook-Chill &
Prepared Foods





