

# HyPerSteam Pressureless Steamer models HY-3E/EF

## Description

Steamer shall be a Groen Model HY-3E stainless steel pressureless steamer with a self-contained atmospheric 8KW electric steam generator, per Bulletin 140802, 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 a strong continuous hinge and is field-reversible for left or right swing, door shall be air 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 and cuts power to generator when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. A stainless steel condensate collection tray is positioned under cavity door.

## Finish

Cabinet exterior, including door, shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge-resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

## UL & C.U.L. Listing

Steamer shall be UL and Canadian UL-listed.

## Sanitation

Unit shall be designed and manufactured to meet NSF requirements and be NSF-listed. Unit shall allow operator to delime steam generator through access port on top, without tools or service call. Push button auto-delime feature is standard.

## Controls

Steamer controls shall include an ON-OFF power button; 60-minute electro-mechanical timer, with continuous steam setting; and READY light which indicates when cavity is ready for steaming. Auto-Delime button initiates deliming cycle.

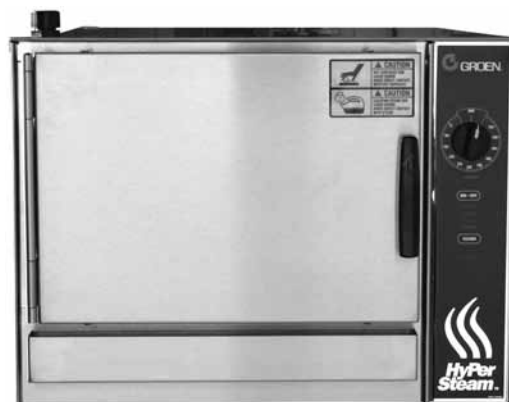
## Performance Features

Steamer cavity shall have a powerful side-mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Steam generator delivers 2.6 KW power input per 2 1/2" deep steam pan.

Heat-up time to READY shall be 8-10 minutes or less under normal conditions. Cavity is kept warm and ready for instant steam between loads. No cavity warm up required, after READY light comes on.

DELIME indicator light warns operator of need to delime steam generator. Unit will shut off if water level is low. When power switch is turned off, unit automatically blows down the steam generator, to reduce sediment build-up.

Model HY-3E Shown



## Atmospheric Steam Generator

Unit shall have an electric-heated, rear-mounted steam generator, to provide atmospheric steam to the chamber at a temperature of approximately 212°F. Steam generator has an electric water sensor. 8KW electric heating element is replaceable from the side.

## Pan Capacity

Pan Size / Type	Number
12 x 20 x 1"	6
12 x 20 x 2 1/2"	3
12 x 20 x 4"	2

## Installation

Unit requires 208, 240 or 480 Volt, single or three-phase electric service. Unit requires 2 3/4" NH cold water supply lines and 1 1/2" free venting drain.

## Water Supply Requirements

All steam systems are subject to contamination and failure due to mineral content found in all water supplies. To minimize service problems, a Groen PureSteam™ Water Treatment System is recommended.

## Options/Accessories

- ☐ Groen PureSteam™ Water Treatment System
- ☐ Stainless steel support stand
- ☐ Pan racks for support stand
- ☐ 4" adjustable legs
- ☐ Single Water Connection (cold water)

## Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

**3-Pan Capacity  
Stainless Steel  
Pressureless Steamer**

**Table Top  
Self-Contained  
Electric-Heated**

## Short Form

Unit shall be a Groen HyPerSteam pressureless steamer Model HY-3E with self-contained, atmospheric electric-heated steam generator, per Bulletin 140802. All stainless steel construction, with powerful blower to circulate steam within cavity. Standard operating controls including: 60-minute electro-mechanical timer, constant steam setting, ready light and delime cycle button to initiate deliming. Simple generator deliming through port on top. Door is field-reversible, with easy-open latch and hidden magnetic door switch. The atmospheric steam generator requires no pressure gauge or switches, has automatic drain and 8KW power input. Unit shall come up to steam in 8-10 minutes from a cold start, and provide warm cavity-instant steam capability. See other side for required electric, water and drain connections. Made in the U.S.A.



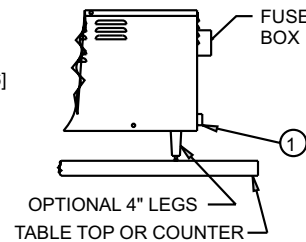
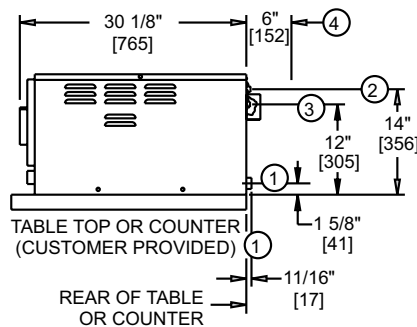
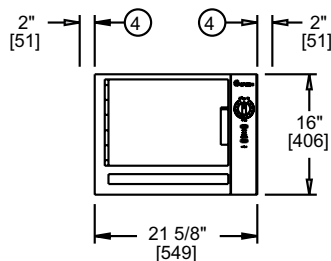
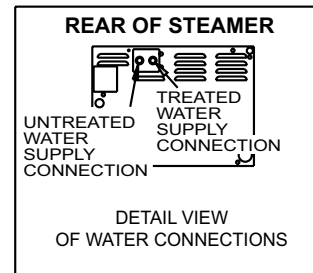
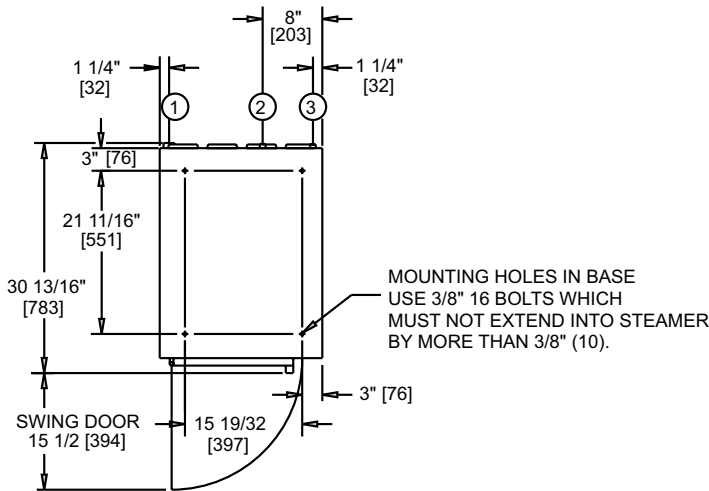
## Applications

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

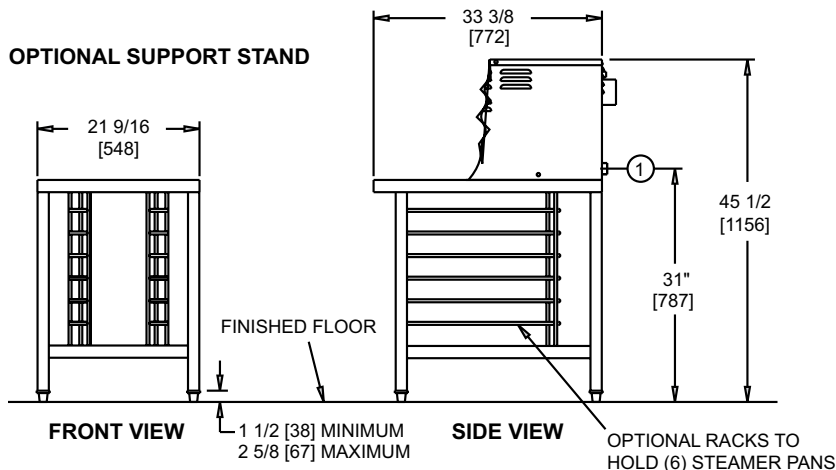
## SERVICE CONNECTIONS & NOTES:

- ① DRAIN CONNECTION: 1 1/2" TUBE (DRAIN FREE VENTING).
- ② COLD WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 1.5 - 3.0 GPM AND WITH A 3/4" NH CONNECTION.
- ③ ONE ELECTRICAL CONNECTION: 3/4" CONDUIT FITTING. [SEE ELECTRICAL REQUIREMENT TABLE]
- ④ MINIMUM SIDE AND REAR CLEARANCE.
- ⑤ DIMENSIONS IN BRACKETS [ ] ARE MM.

ELECTRICAL REQUIREMENTS			
VOLTAGE	PHASE	AMPS	MAX. KW
208	1	39	8
	3	23	8
240	1	33	8
	3	20	8
480	1	17	8
	3	10	8



## OPTIONAL SUPPORT STAND



# HyPerSteam Pressureless Steamer models (2)HY-3E/EF/EC

## Description

Steamer shall be Groen Model (2)HY-3E stainless steel stacked pressureless steamers, each with a self-contained atmospheric 8KW electric steam generator, per bulletin 140803 as follows:

## Construction

Each steamer cavity and cabinet shall have all stainless steel construction with removable right side and left side panels providing access to internal components. Inter-unit water catch pan with rear drain shall separate units.

Steamer doors are all stainless steel with strong continuous hinge and are field reversible for left or right swing, doors 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 and shuts down power to that generator when that door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. A stainless steel condensate collection tray is positioned under each cavity door.

## Finish

Cabinet exterior including doors shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

## UL & CUL Listing

Steamers shall be UL and Canadian UL listed.

## Sanitation

Unit shall be designed and manufactured to meet NSF codes and be NSF listed. Unit shall allow operator to delime each steam generator through deliming ports on top, without tools or service call. Push button auto-clean feature is standard.

## Controls

Steamer controls for each unit shall include an ON/OFF power button; 60 minute mechanical timer, with continuous steam setting; and READY light which indicates when cavity is ready for steaming. Auto-CLEAN button initiates deliming cycle.

## Performance Features

Each steamer shall have a powerful side-mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Steam generator delivers 2.6 KW power input per 2 1/2" deep steam pan.

Heat up time to READY shall be 10 minutes or less under normal conditions. Cavity is kept warm and ready for instant steam between loads. No cavity warm up required, after READY light comes on.

delime indicator light warns operator of need to delime steam generator. Unit will shut off if water level is low. When power is turned "off", unit automatically drains that steam generator, to reduce sediment build-up.

Model (2)HY-3E shown



## Atmospheric Steam Generators

Each unit shall have an electric heated rear mounted steam generator, to provide atmospheric steam to the chamber at a temperature of approximately 212°F. Each steam generator has an electric water sensor and 8KW electric heating element which is replaceable from the side.

## Pan Capacity

Pan Size	Per Cavity	Total
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

## Installation

Unit requires two 208, 240 or 480 volt, single or three phase electrical service connections. Unit requires two 3/4" NH cold water supply lines and 1-1/2" free venting drain.

## Water Supply Requirements

To minimize service problems, a PureSteam water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual.

Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should have a value of 30 to 40 parts per million; and the water pH should be 7.0 to 9.0

## Options/Accessories

- ☐ Stainless steel support stand
- ☐ Pan racks for support stand
- ☐ 4" adjustable legs
- ☐ Optional second water connection for spray condensers

## Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

**6 Pan Total Capacity  
Stainless Steel Stacked  
Pressureless Steamers**

**Table Top or Stand  
Mounted  
Self-Contained  
Electric Heated**

## Short Form

Unit shall be Groen double stacked HyPerSteam pressureless steamers Model (2)HY-3E, each with self-contained, atmospheric electric heated steam generator, per Bulletin 140803. All stainless steel construction with a powerful blower to circulate steam within each cavity. Standard operating controls including: 60 minute mechanical timer, constant steam setting, ready light and CLEAN cycle button to initiate deliming. Simple generator deliming through deliming ports on top. Doors are field reversible, with easy open latch and hidden magnetic door switch. Atmospheric steam generators require no pressure gauge or switches, have automatic water drain and 8KW power input. Units shall come up to steam in 10 minutes or less from a cold start, and provide warm cavity-instant steam capability. See other side for electric, water and drain connections required. Made in the U.S.A.



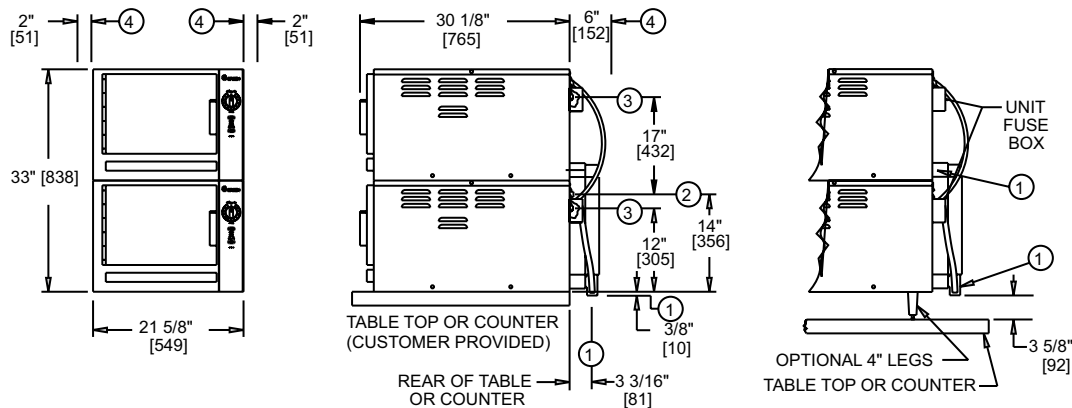
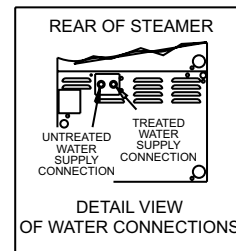
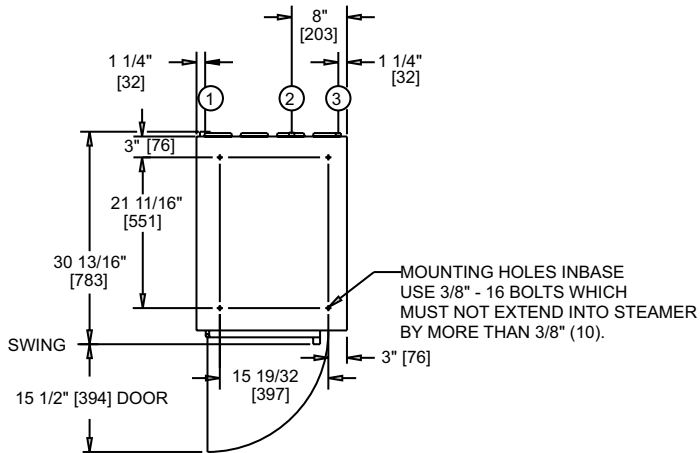
## Applications

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

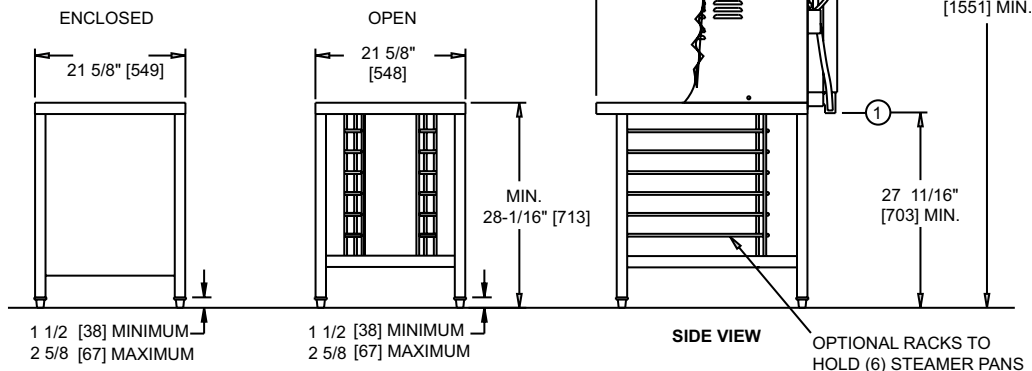
## SERVICE CONNECTIONS & NOTES:

- ① ONE DRAIN CONNECTION: 1-1/2" TUBE (DRAIN FREE VENTING).
- ② COLD WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 1.50 - 3.00 GPM PER CAVITY (3.00 - 6.00 GPM TOTAL) AND WITH A 3/4" NH CONNECTION.
- ③ TWO ELECTRICAL CONNECTIONS: 3/4" CONDUIT FITTING. [SEE ELECTRICAL REQUIREMENT TABLE]
- ④ MINIMUM SIDE AND REAR CLEARANCE.
- ⑤ DIMENSIONS IN BRACKETS [ ] ARE MM.

ELECTRICAL REQUIREMENTS - EACH UNIT			
VOLTAGE	PHASE	AMPS	MAX. KW
208	1	39	8
	3	23	8
240	1	33	8
	3	20	8
480	1	17	8
	3	10	8



## OPTIONAL SUPPORT STANDS (FRONT VIEWS)



# HyPerSteam Pressureless Steamer models HY-5E/EF

## Description

Steamer shall be a Groen Model HY-5E stainless steel pressureless steamer with a self-contained atmospheric 15.5 KW electric steam generator, per Bulletin 140807, 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 a strong continuous hinge and is field-reversible for left or right-swing, door shall be 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 and cuts power to generator when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. A stainless steel condensate collection tray is positioned under cavity door.

## Finish

Cabinet exterior, including door, shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge-resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

## UL Listing

Steamer shall be UL-listed and Canadian UL-listed.

## Sanitation

Unit shall be designed and manufactured to meet NSF requirements and be NSF-listed. Unit shall allow operator to delime steam generator through access port on top without tools or service call. Push button auto-delime feature is standard.

## Controls

Steamer controls shall include an ON-OFF power button; 60-minute electro-mechanical timer, with continuous steam setting; and READY light which indicates when cavity is ready for steaming. Auto-Delime button initiates deliming cycle.

## Performance Features

Steamer cavity shall have a powerful side-mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Steam generator delivers 3.1 KW power input per 2 1/2" deep steam pan.

Heat-up time to READY shall be 8-10 minutes or less, under normal conditions. Cavity is kept warm and ready for instant steam between loads. No cavity warm up required, after READY light comes on.

DELIME indicator light warns operator of need to delime steam generator. Unit will shut off if water level is low. When power is turned "off", unit automatically blows down the steam generator to reduce sediment build-up.

Model HY-5E Shown



## Atmospheric Steam Generator

Unit shall have an electric-heated, rear-mounted steam generator to provide atmospheric steam to the chamber at a temperature of approximately 212°F. Steam generator has an electric water sensor. Electric heating elements are replaceable from the side.

## Pan Capacity

Pan Size / Type	Number
12 x 20 x 1"	10
12 x 20 x 2 1/2"	5
12 x 20 x 4"	3

## Installation

Unit requires 208, 240 or 480 Volt, single or three-phase electric service. Unit requires dual 3/4" NH cold water supply lines and 2" free venting drain.

## Water Supply Requirements

All steam systems are subject to contamination and failure due to mineral content found in all water supplies. To minimize service problems, a Groen PureSteam™ Water Treatment System is recommended.

## Options/Accessories

- ☐ Groen PureSteam™ Water Treatment System
- ☐ Factory stacking kit
- ☐ Stainless steel support stand
- ☐ Pan racks for support stand
- ☐ Single water connection (cold water)
- ☐ 4" adjustable legs

## Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

**5-Pan Capacity  
Stainless Steel  
Pressureless Steamer**

**Table Top  
Self-Contained  
Electric-Heated**

## Short Form

Unit shall be a Groen HyPerSteam pressureless steamer Model HY-5E with self-contained, atmospheric electric-heated steam generator, per Bulletin 140807. All stainless steel construction, with powerful blower to circulate steam within cavity. Standard operating controls including: 60-minute electro-mechanical timer, constant steam setting, ready light and Delime cycle button to initiate deliming. Simple generator deliming through port on top. Door is field-reversible, with easy-open latch and hidden magnetic door switch. The atmospheric steam generator requires no pressure gauge or switches, has automatic drain and 15.5 KW power input. Unit shall come up to steam in 8-10 minutes from a cold start, and provide warm cavity-instant steam capability. See other side for required electric, water and drain connections. Made in the U.S.A.



## Applications

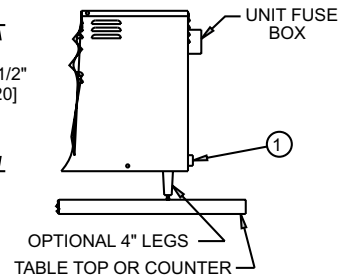
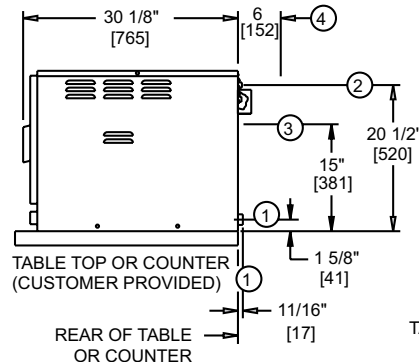
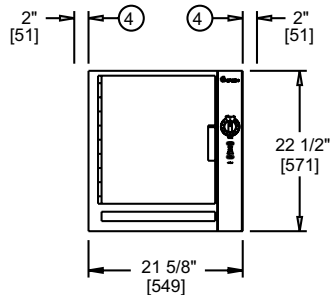
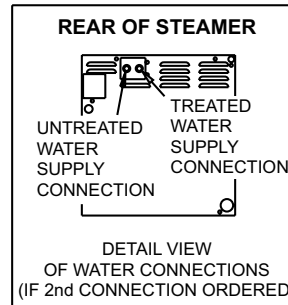
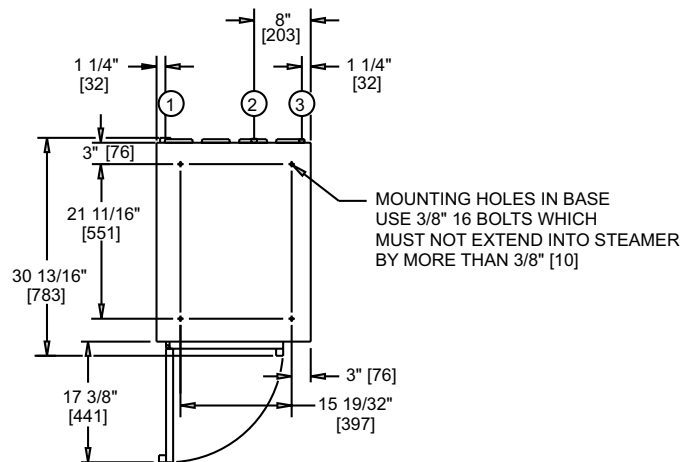
Pasta  
Rice  
Vegetables (Fresh & Frozen)  
Seafood (Fresh & Frozen)  
Poultry  
Potatoes  
Eggs  
Meats  
Reheat Cook-Chill &  
Prepared Foods



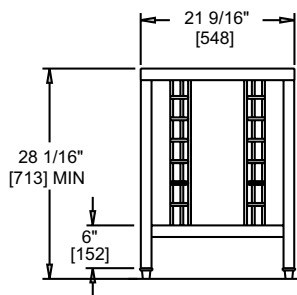
## SERVICE CONNECTIONS & NOTES:

- ① DRAIN CONNECTION: 2" [50.8] TUBE (DRAIN FREE VENTING).
- ② COLD WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 0.75 - 1.50 GPM AND WITH A 3/4" NH CONNECTION.
- ③ ONE ELECTRICAL CONNECTION: 1" [25.4] CONDUIT FITTING.
- ④ MINIMUM REAR AND SIDE CLEARANCE: REAR = 6" [152.4]  
LEFT SIDE = 2" [50.8] RIGHT SIDE = 2" [50.8]
- ⑤ DIMENSIONS IN BRACKETS [ ] ARE MM.

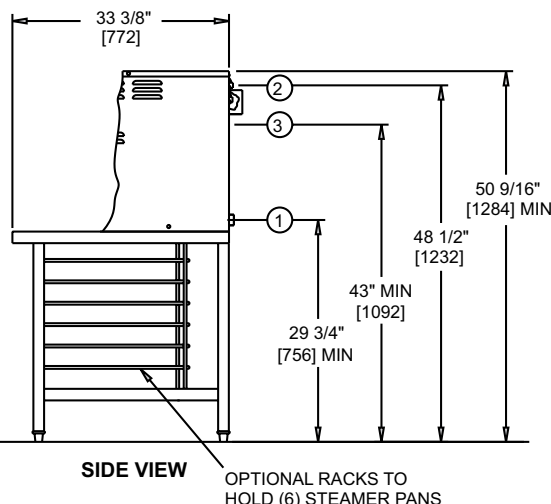
ELECTRICAL REQUIREMENTS			
VOLTAGE	PHASE	AMPS	MAX. KW
208	1	74.5	15.5
	3	44.0	15.5
240	1	64.6	15.5
	3	38.2	15.5
480	—	—	—
	3	19.1	15.5



## OPTIONAL SUPPORT STAND



FINISHED FLOOR



# HyPerSteam Pressureless Steamer models (2)HY-5E/EF

## Description

Steamer shall be a Groen Model (2)HY-5E stainless steel double stacked pressureless steamer, each with a self-contained atmospheric 15.5 KW electric steam generator, per bulletin 140808 as follows:

## Construction

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

Steamer doors are all stainless steel with strong continuous hinge and are field reversible for left or right swing, doors shall be 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 and shuts down power to generator when that door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. A stainless steel condensate collection tray is positioned under each cavity door.

## Finish

Cabinet exterior including doors shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

## UL Listing

Steamer shall be UL listed.

## Sanitation

Unit shall be designed and manufactured to meet NSF codes and be NSF listed. Unit shall allow operator to delime steam generator through deliming port on top, without tools or service call. Push button auto-clean feature is standard.

## Controls

Steamer controls shall include an ON-OFF power button; 60 minute mechanical timer, with continuous steam setting; and READY light which indicates when cavity is warm and ready for steaming. Auto-clean button initiates deliming cycle for each unit.

## Performance Features

Each steamer shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Steam generator delivers 3.1 KW power input per 2 1/2" deep steam pan.

Heat up time to READY shall be 10 minutes or less, under normal conditions. Cavity is kept warm and ready for instant steam between loads. No cavity warm up required, after READY light comes on.

delime indicator light warns operator of need to delime steam generator. Unit will shut off if water level is low. When power is turned "off", unit automatically blows down the steam generator to reduce sediment build-up.

Model (2)HY-5E Shown



## Atmospheric Steam Generator

Each unit shall have an electric heated rear mounted steam generator to provide atmospheric steam to the chamber at a temperature of approximately 212°F. Steam generator has an electric water sensor. Electric heating elements are replaceable from the side.

## Pan Capacity

Pan Size	Per Cavity	Total
12 x 20 x 1"	10	20
12 x 20 x 2 1/2"	5	10
12 x 20 x 4"	3	6

## Installation

Unit requires two 208, 240 or 480 volt, single or three phase electric service connections. Unit requires dual 3/4" NH cold water supply lines and 2" free venting drain.

## Water Supply Requirements

All steam systems are subject to contamination and failure due to mineral content found in all water supplies. To minimize service problems, a Groen PureSteam Water Treatment System is recommended.

## Options/Accessories

- ☐ Groen PureSteam Water Treatment System
- ☐ Single cold water connection adaptor

## Origin of Manufacture

Steamers shall be designed and manufactured in the United States.

**10 Pan Total Capacity  
Stainless Steel Stacked  
Pressureless Steamers**

**Table Top or  
Stand Mounted  
Self-Contained  
Electric Heated**

## Short Form

Unit shall be a Groen double stacked HyPerSteam pressureless steamer Model (2)HY-5E each with self-contained, atmospheric electric heated steam generator, per bulletin 140808. All stainless steel construction with powerful blower to circulate steam within each cavity. Standard operating controls including: 60 minute mechanical timer, constant steam setting, ready light and CLEAN cycle button to initiate deliming. Simple generator deliming through deliming port on top. Doors are field reversible, with easy open latch and hidden magnetic door switch. The atmospheric steam generators require no pressure gauge or switches, have automatic drain and 15.5 KW power input. Unit shall come up to steam in 7-10 minutes from a cold start, and provide warm cavity-instant steam capability. See other side for electric, water and drain connections required. Made in the U.S.A.

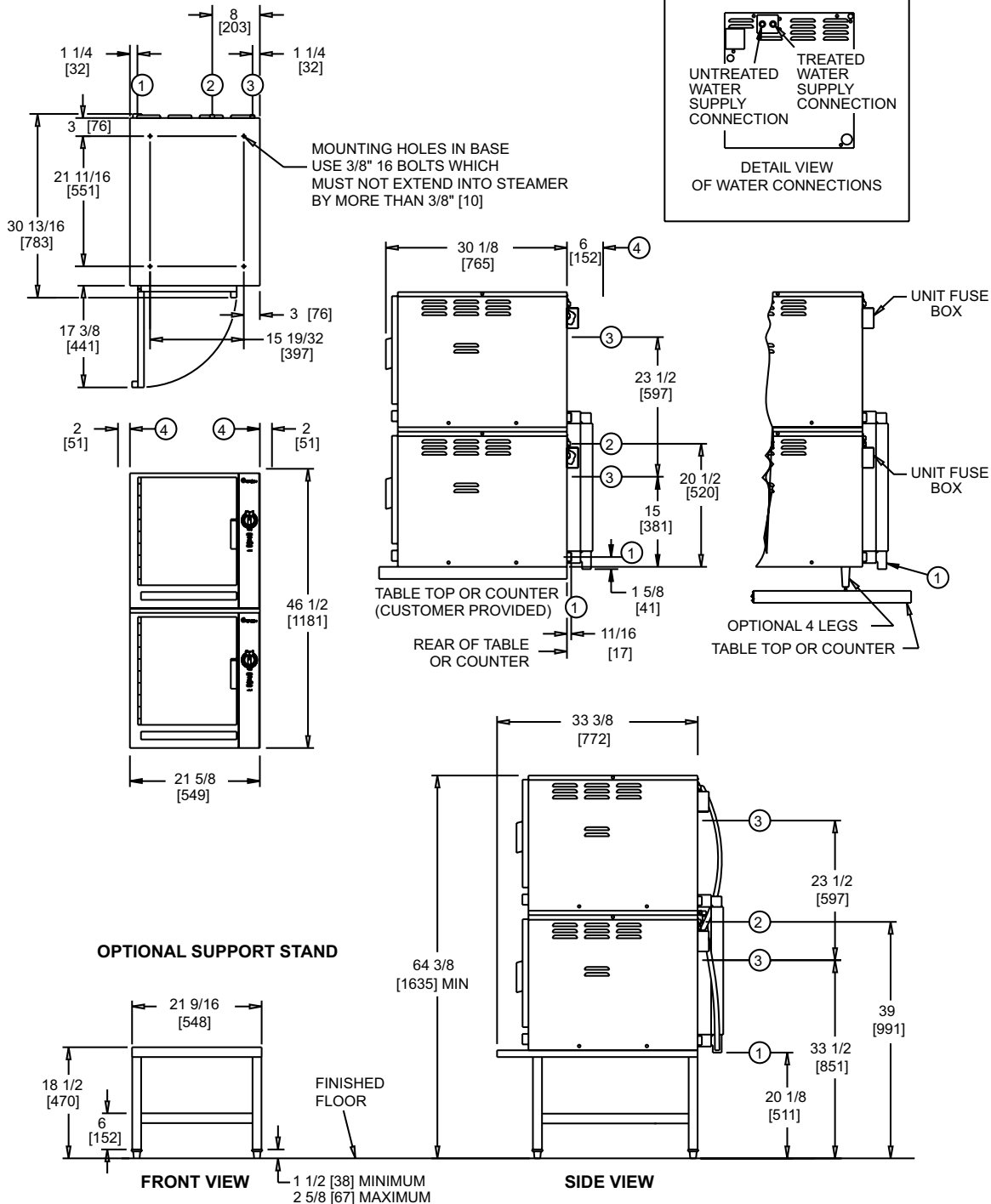
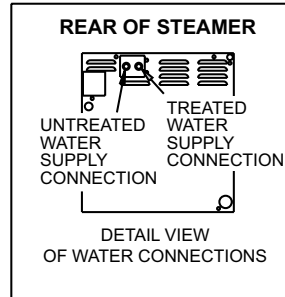


## Applications

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

- ① DRAIN CONNECTION: 2" [50.8] TUBE (DRAIN FREE VENTING).
- ② COLD WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 0.75 - 1.50 GPM PER CAVITY (1.50 - 3.00 GPM TOTAL) AND WITH A 3/4" NH CONNECTION.
- ③ TWO ELECTRICAL CONNECTIONS: 1" [25.4] CONDUIT FITTING
- ④ MINIMUM REAR AND SIDE CLEARANCE: REAR = 6" [152.4] LEFT SIDE = 2" [50.8] RIGHT SIDE = 2" [50.8]
- ⑤ DIMENSIONS IN BRACKETS [ ] ARE MM.

ELECTRICAL REQUIREMENTS (EACH UNIT)			
VOLTAGE	PHASE	AMPS	MAX. KW
208	1	74.5	15.5
	3	44.0	15.5
240	1	64.6	15.5
	3	38.2	15.5
480	1	32.3	15.5
	3	19.1	15.5







# HyPerSteam Pressureless Steamer model HY-5G

## Description

Steamer shall be a Groen Model HY-5G stainless steel pressureless steamer with a self-contained atmospheric 62,000 BTU/hr gas steam generator, per Bulletin 140805, 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 and cuts power to generator when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. A stainless steel condensate collection tray is positioned under cavity door.

## Finish

Cabinet exterior, including door, shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge-resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

## CSA Design Certification

Steamer shall be CSA (formerly AGA) design-certified to ANSI Z83.11.

## Sanitation

Unit shall be designed and manufactured to meet NSF codes and be NSF-listed. Unit shall allow operator to delime steam generator through control panel mounted deliming port, without tools or service call. Push-button auto-clean feature is standard.

## Controls

Steamer controls shall include an ON-OFF power button; 60 minute electro-mechanical timer, with continuous steam setting; and READY light which indicates when cavity is warm and ready for steaming. Auto-clean button initiates deliming cycle.

## Performance Features

Steamer cavity shall have a powerful side-mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Steam generator delivers 12,400 BTU/hr power input per 2 1/2" deep steam pan.

Heat-up time to READY shall be 8-10 minutes or less, under normal conditions. Cavity is kept warm and ready for instant steam between loads. No cavity warm up required, after READY light comes on.

DELIME indicator light warns operator of need to delime steam generator. Unit will shut off if water level is low. When power is turned "off," unit automatically blows down the steam generator, to reduce sediment build-up.

Model HY-5G Shown



## Atmospheric Steam Generator

Unit shall have a gas-heated, rear-mounted steam generator to provide atmospheric steam to the chamber at a temperature of approximately 212° F. The high-efficiency steam generator has an electric water sensor and a 62,000 BTU/hr firing rate. Standing pilot with easy light electronic ignition standard.

## Pan Capacity

Pan Size / Type	Number
12 x 20 x 1"	10
12 x 20 x 2 1/2"	5
12 x 20 x 4"	3

## Installation

Unit requires gas service (specify natural or propane) via 1/2" NPT gas supply line or approved equivalent. Unit requires two 3/4" NH cold water supply lines: one for treated water and one for untreated water. A single 3/4" NH cold water supply line may be used, but requires the optional adapter listed below. Unit requires a 1 1/2" O.D. free venting drain and 115 Volt single-phase electric service.

## Water Supply Requirements

All steam systems are subject to contamination and failure due to mineral content found in all water supplies. To minimize service problems, a Groen PureSteam™ Water Treatment System is recommended.

## Options/Accessories

- ☐ Groen PureSteam™ Water Treatment System
- ☐ Factory stacking & stacking kit
- ☐ Stainless steel support stand
- ☐ Pan racks for support stand
- ☐ Single Water Connection (cold water)
- ☐ 4" legs

## Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

**5-Pan Capacity**  
**Stainless Steel**  
**Pressureless Steamer**

**Table Top**  
**Self-Contained**  
**Gas-Heated**

## Short Form

Unit shall be a Groen HyPerSteam pressureless steamer Model HY-5G with self-contained, atmospheric gas-heated steam generator, per Bulletin 140805. All stainless steel construction with powerful blower to circulate steam within cavity. Standard operating controls including: 60-minute electro-mechanical timer, constant steam setting, ready light and Delime cycle button to initiate deliming. Simple generator deliming through control panel. Door is field-reversible, with easy-open latch and hidden magnetic door switch. The atmospheric steam generator requires no pressure gauge or switches, has automatic drain and 62,000 BTU/hr power input. Unit shall come up to steam in 8-10 minutes from a cold start, and provide warm cavity-instant steam capability. See other side for required gas, water and drain connections required. C.S.A. and N.S.F.-listed. Made in the U.S.A.

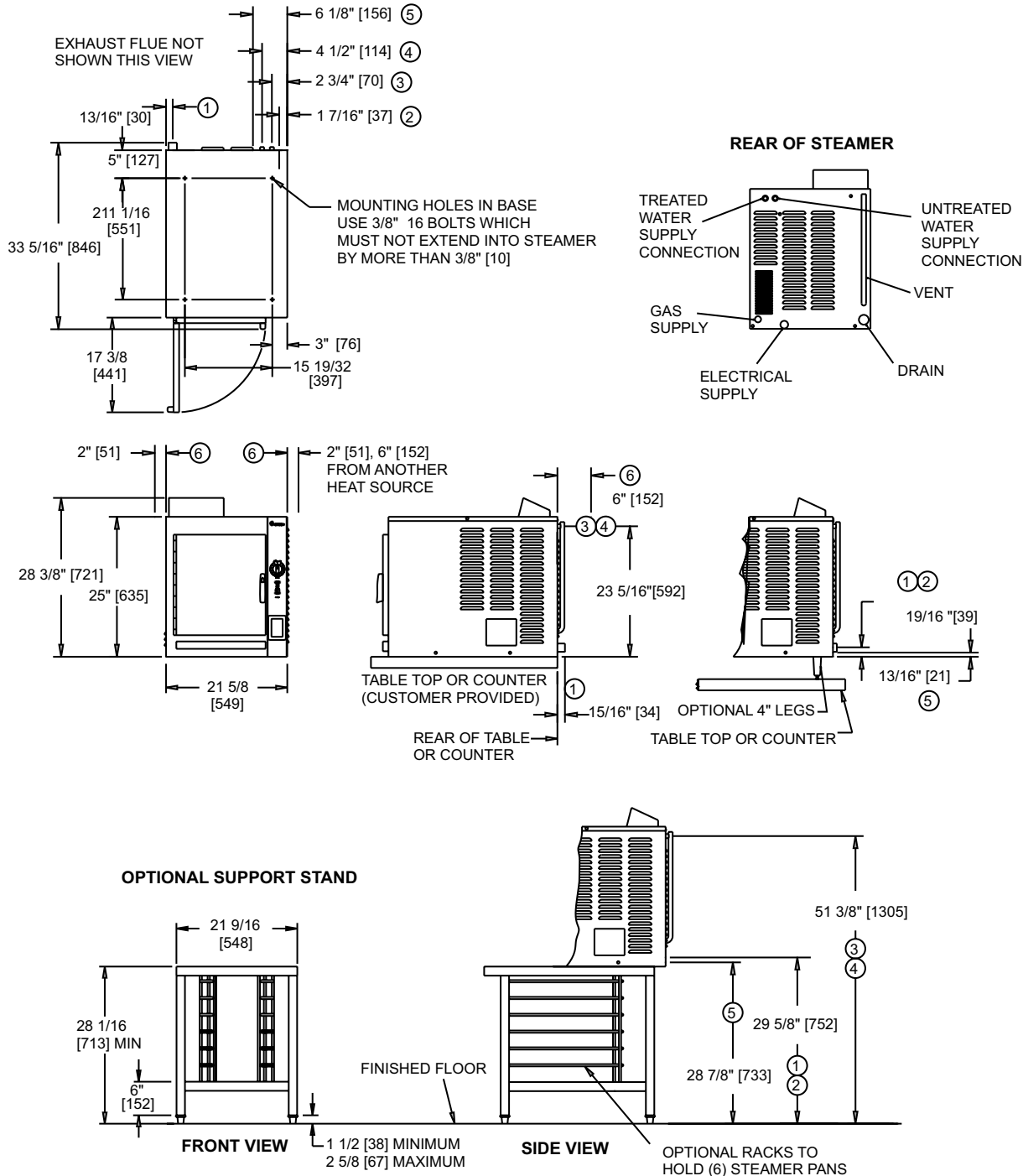


## Applications

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

**SERVICE CONNECTIONS & NOTES:**

- ① DRAIN CONNECTION: 2" [50.8] TUBE (DRAIN FREE VENTING).
- ② GAS CONNECTION: 1/2" NPT MINIMUM
- ③ TREATED WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 0.75 - 1.50 GPM AND WITH A 3/4" NH CONNECTION.
- ④ UNTREATED WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 0.75 - 1.50 GPM AND WITH A 3/4" NH CONNECTION.
- ⑤ ONE ELECTRICAL CONNECTION: 7/8" HOLE
- ⑥ MINIMUM REAR AND SIDE CLEARANCES:  
RIGHT SIDE = 2" [50.8] / 6" [152]  
LEFT SIDE = 2" [50.8]  
REAR = 6" [152.4]
- ⑦ DIMENSIONS IN BRACKETS [ ] ARE MM.



# HyPerSteam Pressureless Steamer model (2)HY-5GF

## Description

Steamer shall be a Groen Model (2)HY-5GF stainless steel double stacked pressureless steamer, each with a self-contained atmospheric 62,000 BTU/hr gas steam generator, per bulletin 140806 as follows:

## Construction

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

Steamer doors are all stainless steel with strong continuous hinge and are field reversible for left or right swing. Doors 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 and shuts down power to generator when that door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. A stainless steel condensate collection tray is positioned under each cavity door.

## Finish

Cabinet exterior including doors shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

## CSA Design Certification

Steamer unit shall be CSA (formerly AGA) design certified to ANSI Z83.11.

## Sanitation

Unit shall be designed and manufactured to meet NSF codes and be NSF listed. Unit shall allow operator to delime steam generator through deliming port on front, without tools or service call. Push button auto-clean feature is standard.

## Controls

Steamer controls shall include an ON-OFF power button; 60 minute mechanical timer, with continuous steam setting; and READY light which indicates when cavity is warm and ready for steaming. Auto-clean button initiates deliming cycle for each unit.

## Performance Features

Each steamer shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Each steam generator delivers 12,400 BTU/hr power input per 2 1/2" deep steam pan.

Heat up time to READY shall be 10 minutes or less, under normal conditions. Cavity is kept warm and ready for instant steam between loads. No cavity warm up required, after READY light comes on.

DELIME indicator light warns operator of need to delime steam generator. Unit will shut off if water level is low. When power is turned "off", unit automatically blows down the steam generator, to reduce sediment build-up.

Model (2)HY-5GF Shown with optional pans



## Atmospheric Steam Generator

Each chamber shall have a gas heated rear mounted steam generator to provide atmospheric steam at a temperature of approximately 212° (F). The high efficiency steam generators have an electric water sensor and a 62,000 BTU/hr firing rate per chamber. Standing pilot with easy light electronic ignition standard.

## Pan Capacity

Pan Size	Per Cavity	Total
12 x 20 x 1"	10	20
12 x 20 x 2 1/2"	5	10
12 x 20 x 4"	3	6

## Installation

Unit requires gas service (specify natural or propane) via two 1/2" NPT gas supply lines or approved equivalent. Unit requires two 3/4" NH cold water supply lines: one for treated water and one for untreated water. A single 3/4" NH cold water supply line may be used, but requires the optional adapter listed below. Unit requires a 1 1/2" O.D. free venting drain and two 115 volt single phase electric service connections.

## Water Supply Requirements

All steam systems are subject to contamination and failure due to mineral content found in all water supplies. To minimize service problems, a Groen PureSteam Water Treatment System is recommended.

## Options/Accessories

- ☐ Groen PureSteam Water Treatment System
- ☐ Single cold water connection adaptor

## Origin of Manufacture

Steamers shall be designed and manufactured in the United States.

**10 Pan Total Capacity  
Stainless Steel Stacked  
Pressureless Steamers**

**Stand Mounted  
Self-Contained  
Gas Heated**

## Short Form

Unit shall be a Groen double stacked HyPerSteam pressureless steamer Model (2)HY-5GF each with self-contained, atmospheric gas heated steam generator, per bulletin 140806. All stainless steel construction with powerful blower to circulate steam within each cavity. Standard operating controls including: 60 minute mechanical timer, constant steam setting, ready light and CLEAN cycle button to initiate deliming. Simple generator deliming through deliming port on front. Doors are field reversible, with easy open latch and hidden magnetic door switch. The atmospheric steam generators require no pressure gauge or switches, have automatic blow down and 62,000 BTU/hr power input. Unit shall come up to steam in 8-10 minutes from a cold start, and provide warm cavity-instant steam capability. See other side for gas, electric, water and drain connections required. C.S.A. and N.S.F. listed. Made in the U.S.A.

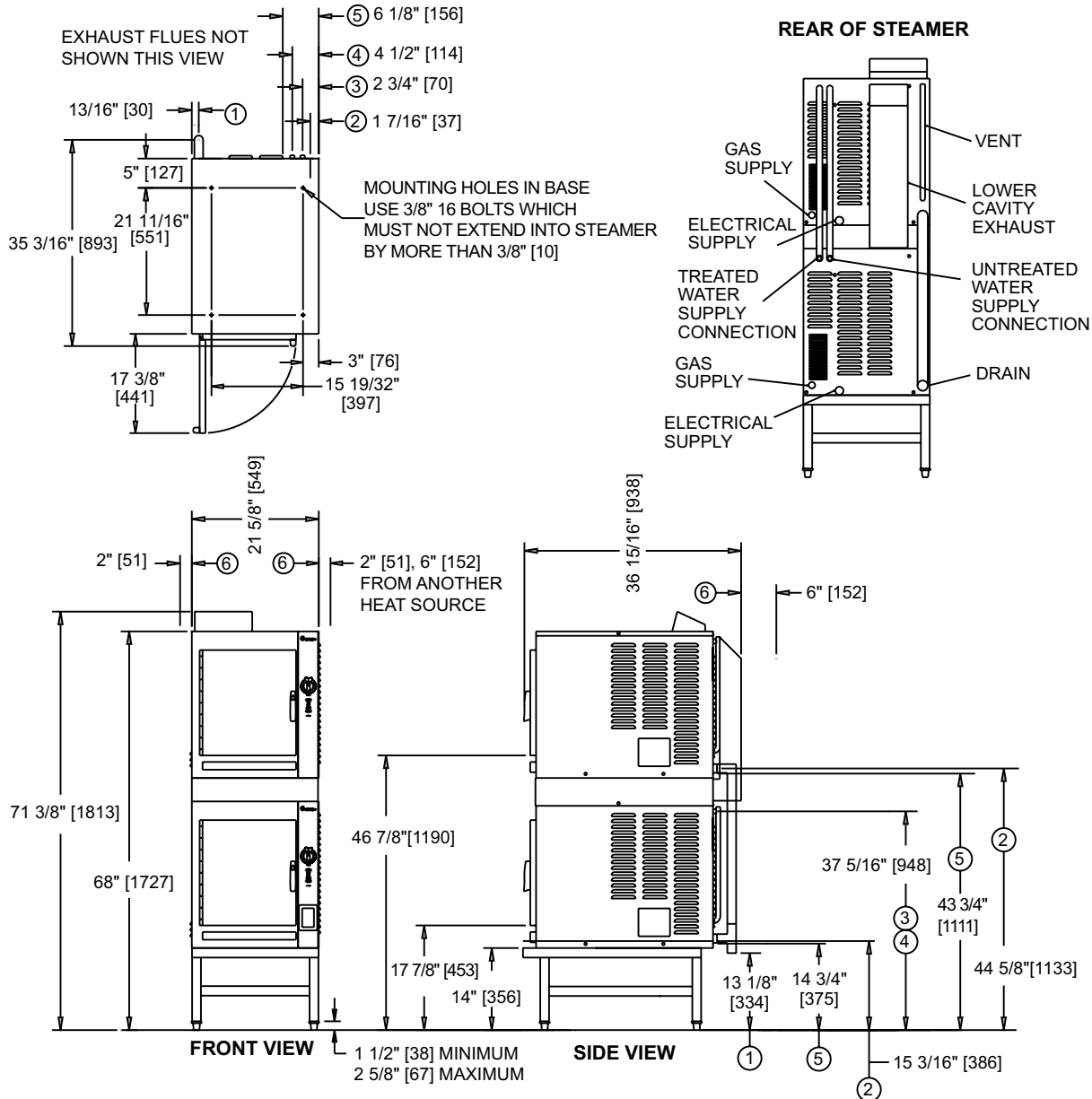


## Applications

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

**SERVICE CONNECTIONS & NOTES:**

- ① DRAIN CONNECTION: 2" [50.8] TUBE (DRAIN FREE VENTING).
- ② GAS CONNECTION: 1/2" NPT MINIMUM
- ③ TREATED WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 1.5 - 3.0 GPM AND WITH A 3/4" NH CONNECTION.
- ④ UNTREATED WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 0.75 - 1.50 GPM AND WITH A 3/4" NH CONNECTION.
- ⑤ ONE ELECTRICAL CONNECTION: 7/8" HOLE
- ⑥ MINIMUM REAR AND SIDE CLEARANCES:  
RIGHTSIDE = 2" [50.8] / 6" [152]  
LEFT SIDE = 2" [50.8]  
REAR = 6" [152.4]
- ⑦ DIMENSIONS IN BRACKETS [ ] ARE MM.





# HyPerSteam Pressureless Steamer model HY-6E

## Description

Steamer shall be a Groen Model HY-6E stainless steel pressureless steamer with twin atmospheric 9KW electric steam generators, for total power input of 18KW, per bulletin 140796, as follows:

## Construction

Steamer cavities and cabinet base shall be all stainless steel construction. Steamer unit back, left side, top and front panels shall be a unitized body, with removable right side panel providing access to internal components.

Steamer doors are all stainless steel, with strong continuous hinges and are field-reversible for left or right-swing. Doors 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 and cuts power to generator when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

21 5/8" wide cabinet base shall have stainless steel frame with removable front, side and back panels standard. Cabinet base shall be provided with 6" legs with adjustable bullet feet.

## Finish

Cabinet exterior, including door, shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge-resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

## UL & CUL Listing

Steamer shall be UL and CUL listed.

## Sanitation

Unit shall be designed and manufactured to meet NSF codes and be NSF-listed. Unit shall allow operator to delime each steam generator through access ports on top without tools or service call. Push button auto-delime is standard.

## Controls

Steamer cavity controls shall include an ON-OFF power touch pad; 60-minute electro-mechanical timer, with continuous steam setting; and READY light which indicates when cavity is ready for steaming. Auto-Delime button initiates deliming cycle.

## Performance Features

Each steamer cavity shall have a powerful side-mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Steam generators deliver 3KW input per 2 1/2" steam pan.

Heat-up time to READY shall be 8-10 minutes, under normal conditions. Cavities are kept warm and ready for instant steam between loads. No cavity warm up required, after READY light comes on.

Model HY-6E Shown



DELIME indicator light warns operator of need to delime generator. Unit will shut off if water level is low. When power switch is turned off, unit automatically blows down the steam generator, to reduce sediment build-up.

## Cabinet Base Steam Source

Unit shall have twin electric-heated, cabinet-mounted steam generators to provide atmospheric steam to the chambers at a temperature of approximately 212° F. Each steam generator has an electric water sensor. Each 9KW electric heating element is replaceable from the front.

## Pan Capacity

Pan Size	Per Cavity	Total
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

## Installation

Unit requires 208, 240 or 480 Volt, single or three-phase electric service. Unit requires two 3/4" NH cold water supply line and 1 1/2" O.D. free venting drain. A second cold water connection is also provided for the spray condenser.

## Water Supply Requirements

To minimize service problems a PureSteam water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual.

Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should have a value of 30 to 40 parts per million, and the water pH should be 7.0 to 9.0

## Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

**6-Pan Capacity  
Stainless Steel  
Pressureless Steamer**

**With Twin Electric  
Atmospheric  
Steam Generators In  
Cabinet Base**

## Short Form

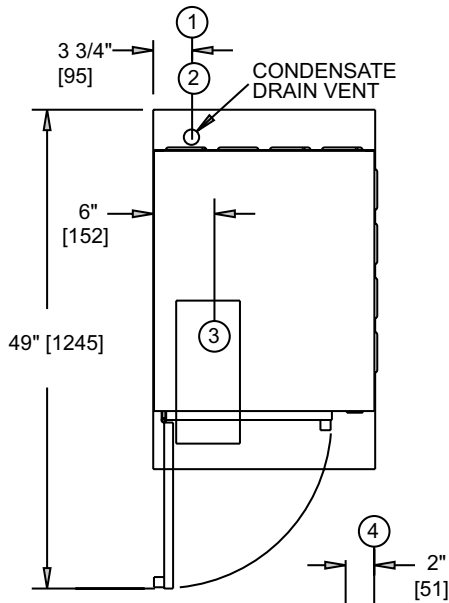
Unit shall be a Groen HyPerSteam pressureless steamer Model HY-6E with twin, independent electric-heated steam generators mounted in 21 5/8" wide cabinet base, per Bulletin 140796. All stainless steel construction with two steam cavities, each powered by its own independent atmospheric steam generator with powerful blower to circulate steam within cavity and separate operating controls, including: 60-minute electro-mechanical timer with constant steam setting, ready light and Delime cycle button to initiate deliming. Simple deliming through ports on top. Doors are field-reversible, with easy-open latch and hidden magnetic door switch, and wide condensate sink with drain is provided under cavity doors. Twin atmospheric steam generators require no pressure gauges or switches, and have 9KW input each. Unit shall come up to steam in 8-10 minutes or less from a cold start, and provide warm cavity instant steam capability. U.L., C.U.L. and N.S.F. listed. See other side for required electric, water and drain connections. Made in USA.



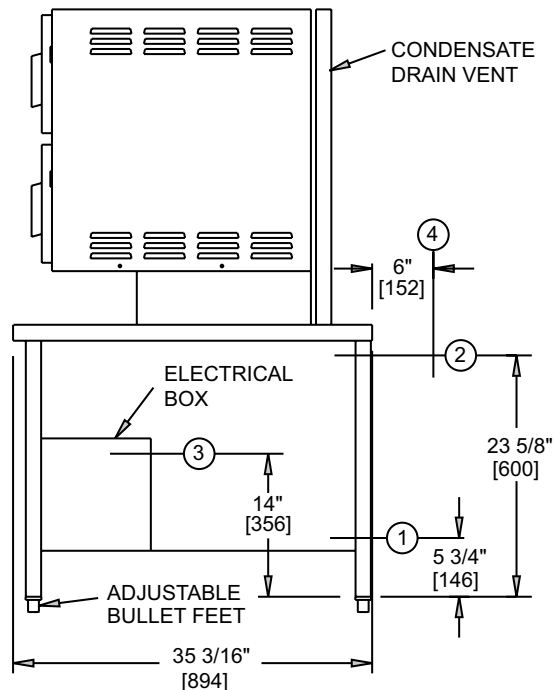
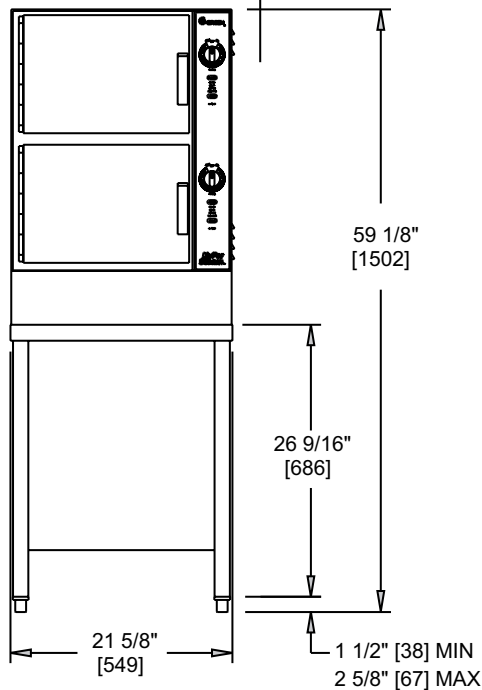
## Applications

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

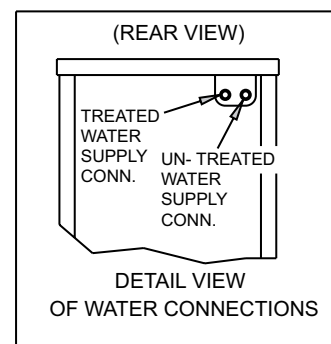




VOLTAGE	PHASE	AMPS	MAX. KW
208	1	87	18
	3	50	18
240	1	75	18
	3	43	18
480	—	—	—
	3	22	18


**SERVICE CONNECTIONS AND NOTES:**

- ① DRAIN CONNECTION 1 1/2" TUBE (DRAIN FREE VENTING)
- ② COLD WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 1.50 - 3.00 GPM AND WITH A 3/4" NH CONNECTION.
- ③ ELECTRICAL CONNECTION 1" CONDUIT. SEE TABLE FOR REQUIREMENTS.
- ④ MINIMUM CLEARANCE REQUIRED: REAR = 6" [152], LEFT SIDE = 0" [0], RIGHT SIDE 2" [51]
- ⑤ DIMENSIONS IN BRACKETS [ ] ARE MM





# HyPerSteam Pressureless Steamer model HY-6G

## Description

Steamer shall be a Groen Model HY-6G stainless steel pressureless steamer with twin atmospheric 45,000 BTU/hr gas steam generators, for total of 90,000 BTU maximum, per Bulletin 140797 as follows:

## Construction

Steamer cavities and cabinet base shall be all stainless steel construction with removable right side panel providing access to internal components. Steamer doors are all stainless steel, with strong continuous hinge and is field-reversible for left or right-swing. Doors 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 and cuts power to generator when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

21 5/8" wide cabinet base shall have stainless steel frame with removable front, side and back panels standard. Cabinet base shall be provided with 6" legs with adjustable bullet feet.

## Finish

Cabinet exterior including door shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

## C.S.A. Design Certification

Steamer shall be C.S.A. (formerly A.G.A.) design-certified to ANSI Z83.11.

## Sanitation

Unit shall be designed and manufactured to meet NSF codes and be NSF-listed. Unit shall allow operator to delime both steam generators through access ports on top of unit without tools or service call. Push button auto-DELIME is standard.

## Controls

Steamer cavity controls shall include an ON-OFF power touch pad; 60 minute mechanical timer, with continuous steam setting; and READY light which indicates when cavity is ready for steaming. Auto-DELIME button initiates deliming cycle.

## Performance Features

Each steamer cavity shall have a powerful side-mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Steam generators deliver approximately 15,000 BTUs/hour input per 2 1/2" deep steam pan.

Heat up time to READY shall be 8-10 minutes, under normal conditions. Cavities are kept warm and ready for instant steam between loads. No cavity warm up required, after READY light comes on.

Model HY-6G Shown



DELIME indicator light warns operator of need to delime generator. Unit will shut off if water level is low. When power is turned off, unit automatically blows down the steam generator, to reduce sediment build-up.

## Cabinet Base Steam Source

Unit shall have twin gas heated cabinet mounted steam generators to provide atmospheric steam to the chambers at a temperature of approximately 212° F. Each steam generator has an electric water sensor, a 45,000 BTU/hr firing rate. Unit comes standard with standing pilot with electronic ignition system.

## Pan Capacity

Pan Size	Per Cavity	Total
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

## Installation

Unit requires gas service (specify natural or propane) via 1/2" NPT pipe or approved equivalent. Unit requires 2 3/4" NH cold water supply lines; and 1 1/2" free venting drain; and 115 volt single phase, 4 AMP electric service. A second cold water connection is provided for the spray condenser.

## Water Supply Requirements

To minimize service problems a PureSteam water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual.

Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should have a value of 30 to 40 parts per million, and the water pH should be 7.0 to 9.0

## Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

**6-Pan Capacity  
Stainless Steel  
Pressureless  
Steamer**

**With Twin Gas  
Atmospheric  
Steam Generators In  
Cabinet Base**

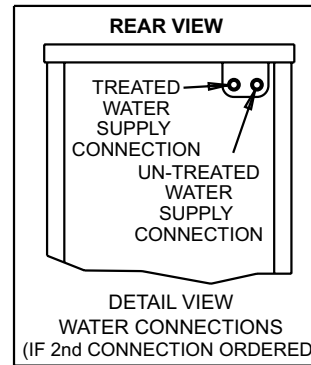
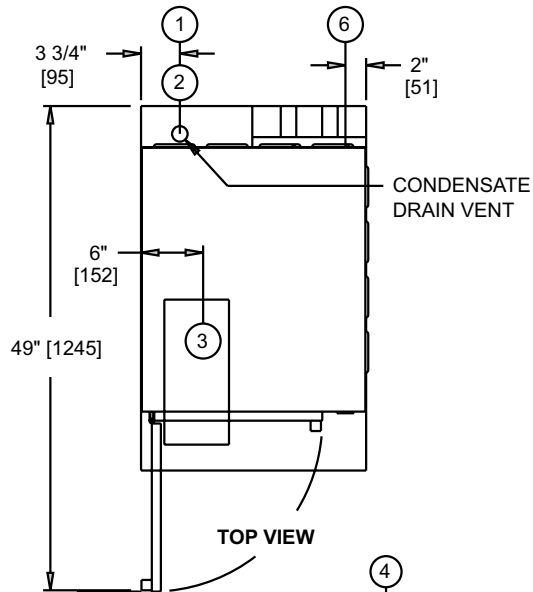
## Short Form

Unit shall be a Groen HyPerSteam pressureless steamer Model HY-6G with twin, independent electric heated steam generators mounted in 21 5/8" wide cabinet base, per Bulletin 140797. All stainless steel construction with two steam cavities, each powered by its own independent atmospheric steam generator with powerful blower to circulate steam within cavity and separate operating controls, including: 60 minute electromechanical timer with constant steam setting, ready light and DELIME cycle button to initiate deliming. Doors are field reversible, with easy open latch and hidden magnetic door switch, and wide condensate sink with drain is provided under cavity doors. The unit shall have twin atmospheric 45,000 BTU/hr gas steam generators. Unit shall come up to steam in 8-10 minutes or less from a cold start, and provide warm cavity instant steam capability. C.S.A. and N.S.F. listed. See other side for required gas, water and drain connections. Made in USA.

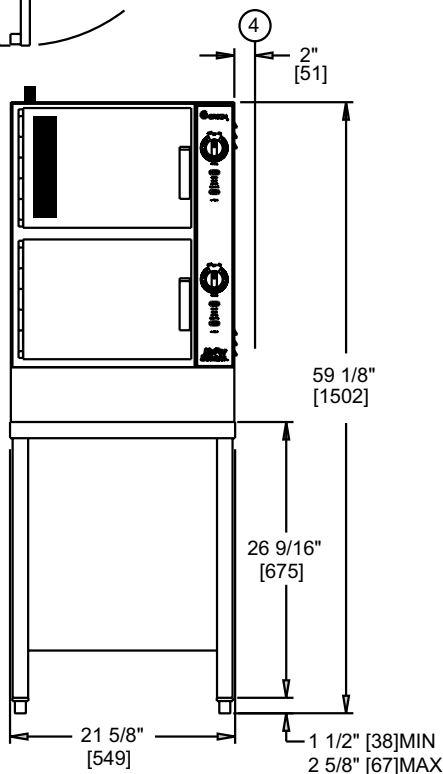
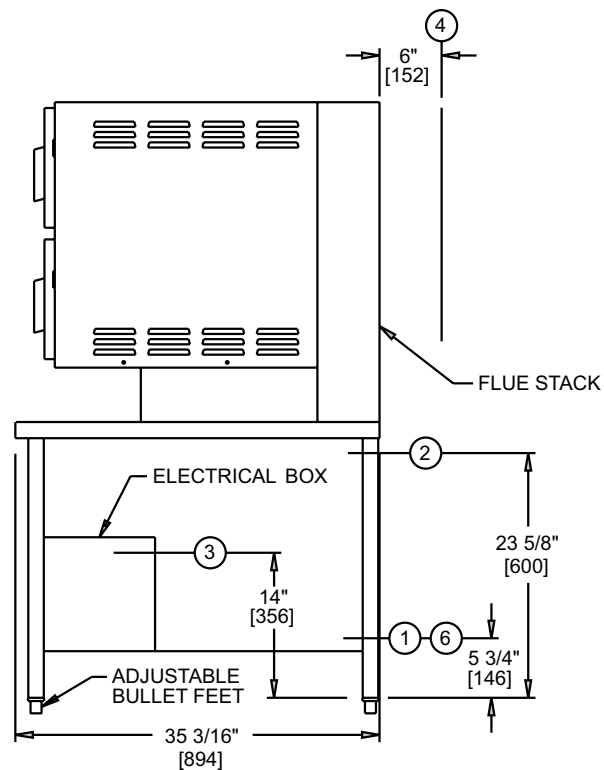


## Applications

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



	NATURAL GAS	PROPANE GAS
GAS OPERATING PRESSURE	3.7\" W.C.	10.5\" W.C.
MAX.INPUT BTU/HR	90,000	90,000
RECOMMENDED INCOMING GAS FEED RATE	5\" W.C.MIN 14\" W.C.MAX	12\" W.C.MIN 14\" W.C.MAX


**FRONT VIEW**

**RIGHT SIDE VIEW**
**SERVICE CONNECTIONS AND NOTES:**

1. DRAIN CONNECTION 1 1/2\" TUBE (DRAIN FREE VENTING)
2. COLD WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 1.50 - 3.00 GPM AND WITH A 3/4\" NH CONNECTION.
3. ELECTRICAL CONNECTION 1\" CONDUIT.  
REQUIREMENTS: 108-126 V @ 2.5 AMPS, 60Hz OR 230 V @ 2 AMPS, 50/60 HZ
4. MINIMUM CLEARANCE REQUIRED: REAR = 6\" [152], LEFT SIDE = 0\" [0], RIGHT SIDE = 2\" [51]
5. DIMENSIONS IN BRACKETS [ ] ARE MM
6. GAS CONNECTION: 1/2\" NPT



# HyPerSteam Pressureless Steamer model HY-6SE

## Description

Steamer shall be a Groen HyPLUS Model HY-6SE stainless steel twin cavity 6 pan pressureless steamer, with cabinet mounted (specify 24, 36, or 48 KW) electric steam boiler, per Bulletin 76Aa and as follows:

## Construction

Steamer cavities and cabinet base shall be all stainless steel construction. Steamer unit shall have a unitized body, with removable right side panel providing access to internal components. Steamer doors are all stainless steel with strong continuous hinge and are field reversible for left or right swing. Doors 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 and steam flow to that cavity, when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

24" wide cabinet base shall have stainless steel frame with all stainless steel top deck, with hinged front access panel and removable side and rear panels standard. Front and rear legs shall have adjustable bullet feet.

## Finish

Cabinet exterior including doors shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge resistant polyester film, ensuring maximum ease in cleaning and maintaining a brilliant finish.

## ASME Code & UL Listing

Cabinet mounted boiler shall be A.S.M.E. Code constructed and National Board registered for operation up to 15 PSI. Steamer unit and cabinet mounted boiler shall be U.L. listed.

## Sanitation

Unit shall be designed and constructed to meet NSF and known health department and sanitation codes and be NSF listed.

## Controls

Steamer cavity controls shall be mounted on the front panel for easy replacement or repair and will include separate ON-OFF/60 minute timer control with constant steam setting, for each cavity. Electric boiler shall be provided with a power-ON switch, RESET light, start switch, low water sensor, pop safety valve, water level sight glass and outside cabinet mounted pressure gauge.

## Performance Features

Unit will shut off if water level is low or unit builds too much pressure. When power switch is turned "off" the boiler automatically drains to reduce sediment build-up, after water has cooled to 170°F. Each steamer cavity shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans.

## Cabinet Base Steam Source

Unit shall have an electric heated cabinet mounted pres-



sure boiler to provide atmospheric steam to each chamber at a temperature of approximately 212°F. The 24KW model delivers 2.2 boiler horsepower, the 36KW model delivers 3.5 boiler horsepower and the 48 KW model delivers 4.7 boiler horsepower.

## Pan Capacity

Pan Size	Per Cavity	Total
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

## Installation

Specify 208, 240 or 480 Volt, 3 phase, 60 cycle electrical service. Unit requires 1/2" NPT cold water supply line and 1 1/4" NPT free venting drain.

## Steam Source For Adjacent Equipment

A 1/2" NPT power take-off valve shall be standard. To ensure proper performance, boiler must be properly sized to meet boiler horsepower requirements of steamer cavities AND additional equipment. Appropriate steam traps and piping must be professionally installed.

## Water Supply Requirements

All water boiler systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual.

Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should not exceed 30 parts per million; and the water pH should be 7.0 to 9.0.

## Options/Accessories

- ☐ Flanged mounting feet
- ☐ Second water connection for condensate spray

## Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

**6 Pan Capacity  
Stainless Steel  
Pressureless Steamer**

**With Electric  
Pressure Boiler  
In Cabinet Base**

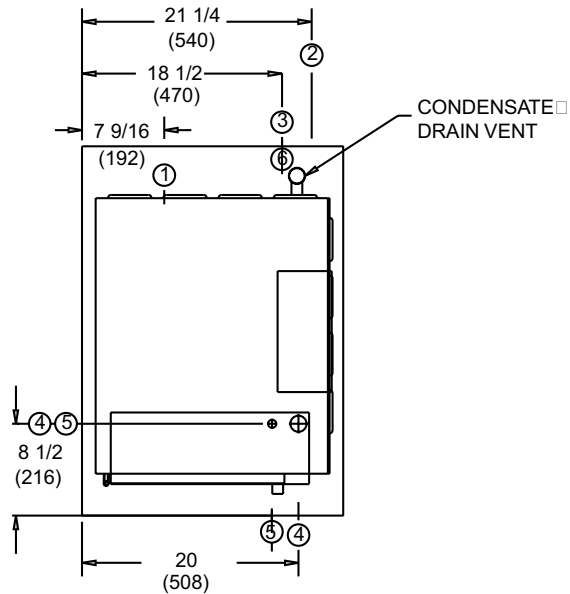
## Short Form

Unit shall be a Groen HyPLUS pressureless steamer Model HY-6SE, with electric heated pressure boiler mounted in 24" wide cabinet base, per Bulletin 76Aa. All stainless steel construction, with two independent steamer chambers each with powerful blower to circulate steam within cavity and individual 60 minute timer with constant steam setting. Doors are insulated, field reversible with easy open latch and hidden magnetic door switch. Drip sink with condensate drain is provided under cavity doors. Three (2 1/2" deep) pan capacity per chamber. Cabinet base has stainless steel frame, all stainless steel exterior with hinged front access panel and adjustable bullet feet. Boiler is ASME code constructed for 15 PSI maximum, with choice of 24, 36 or 48KW power input. Power takeoff to divert steam to adjacent equipment is standard. UL listed, unit comes standard with automatic boiler drain. See other side for water, drain and electric connections required. Made in USA.



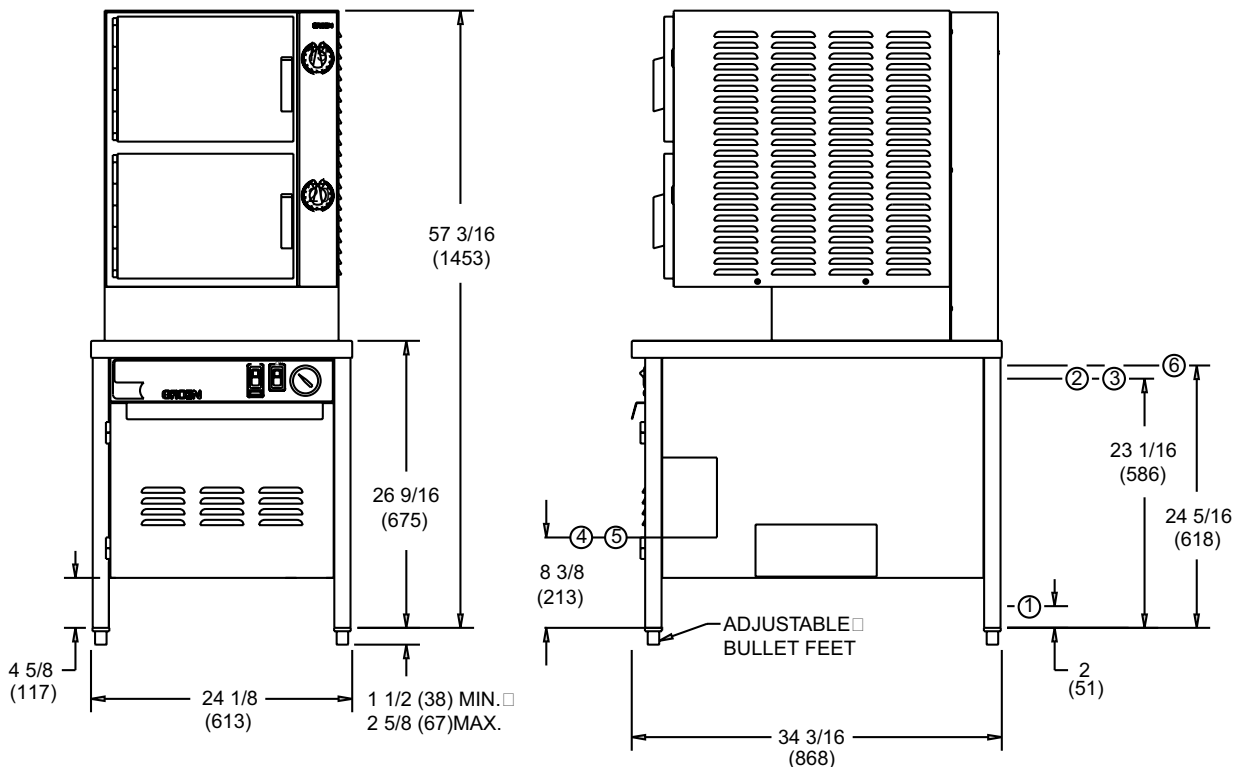
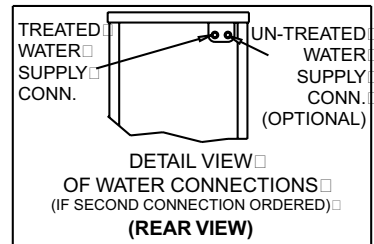
## Applications

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



	MAXIMUM HEATER ELEMENT CURRENT*		
	208V	240V	480V
24KW	67A	58A	29A
36KW	100A	87A	44A
48KW	134A	116A	58A

\* AMPS (EACH LINE), 3 PHASE



DIMENSIONS: INCHES (MILLIMETERS)

#### SERVICE CONNECTIONS:

- ① DRAIN CONNECTION: 1 1/4" NPT (INCLUDES AUTOMATIC & MANUAL BOILER, STEAMERS, & CONDENSATE SPRAY)
- ② COLD WATER SUPPLY: 1/2" NPT (FOR BOILER & CONDENSATE SPRAY)
- ③ OPTION: SEPARATE CONDENSATE SPRAY 3/8" NPT (ADD KIT #MS102210)
- ④ MAIN ELECTRICAL CONNECTION (ALL UNITS): 1 31/32" DIA. HOLE (REF. 1 1/2" CONDUIT KNOCK-OUT)
- ⑤ AUX. ELECTRICAL CONNECTION (208V / 240V 48KW ONLY): 1 3/32" DIA. HOLE (REF. 3/4" CONDUIT KNOCK-OUT)
- ⑥ STEAM POWER TAKE-OFF: 1/2" NPT





# HyPerSteam Pressureless Steamer model HY-6SG

## Description

Steamer shall be a Groen HyPLUS™ Model HY-6SG stainless steel twin cavity, 6-pan pressureless steamer, with cabinet-mounted 200,000 BTU gas steam boiler, per Bulletin 76Ba as follows:

## Construction

Steamer cavities and cabinet base shall be all stainless steel construction. Steamer unit shall have a unitized body, with removable lift-off panels providing access to internal components. Steamer doors are all stainless steel with strong continuous hinge and are field-reversible for left or right swing. Doors 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 and steam flow to that cavity, when the door is opened. Pan support racks shall be electro-polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

24" wide cabinet base shall have stainless steel frame with all stainless steel top deck, removable lift-off panels standard. Front and rear legs shall have adjustable bullet feet. Flanged feet are an available option.

## Finish

Cabinet exterior, including doors, shall be finished to a #3 uniform finish. Cavity interiors are electro-polished stainless steel. Control panel face plates shall be smudge-resistant polyester film.

## ASME Code, AGA & UL Listings

Cabinet-mounted boiler shall be ASME Code-constructed and National Board registered for operation up to 15 PSI. Gas boiler shall be design-certified by the American Gas Association and steamer unit is UL-listed.

## Sanitation

Unit shall be designed and manufactured to be NSF-listed, meeting regulatory known health department and sanitation codes.

## Controls

Steamer Cavity controls shall be mounted on the front panel for easy replacement or repair and include a separate ON-OFF 60-minute timer control with a constant steam setting, for each cavity. Gas boiler shall be provided with a gas control valve, power-ON switch, RESET light, start switch, low water sensor, pop safety valve, water level sight glass on front panel and outside cabinet-mounted pressure gauge.

## Performance Features

Unit will shut off if water level is low or unit builds too much pressure. When power switch is turned "OFF," the boiler automatically drains to reduce sediment build-up, after water has cooled to 170°F.

Each steamer cavity shall have a powerful side-mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Boiler delivers approximately 20,000 BTU/hr input per 2 1/2" deep steam pan capacity. Unit comes

standard with electronic ignition.

## Cabinet Base Steam Source

Unit shall have twin gas-heated, cabinet-mounted pressure boiler to provide atmospheric steam to each chamber at a temperature of approximately 212° (F). The 200,000 BTU generator delivers 3.7 boiler horsepower. Unit comes standard with electronic ignition.

## Pan Capacity

Pan Size	Per Cavity	Total
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

## Options/Accessories

- ☐ Flanged Feet
- ☐ Independent water supply for condensate spray

## Installation

Unit requires gas service via 1/2" NPT pipe or approved equivalent. Specify type of gas. Unit requires 1/2" NPT cold water supply line, 1 1/4" NPT free venting drain; and 115 volt, single phase, 60 cycle 15 AMP electric service, 4 AMP maximum load.

## Steam Source for Adjacent Equipment

A 1/2" NPT power take-off valve shall be standard. To ensure proper performance boiler must be properly sized to meet boiler horsepower requirements of steamer cavities and additional equipment. Appropriate steam traps and piping must be professionally installed.

## Water Supply Requirements

All water boiler systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual. Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should not exceed 30 parts per million; and the pH should be 7.0 or higher.

## Origin of Manufacture

Steamer shall be designed and manufactured in the United States.



**6-Pan Capacity  
Stainless Steel  
Pressureless  
Steamer**

**With Gas  
Pressure Boiler  
In Cabinet Base**

## Short Form

Unit shall be a Groen HyperPLUS™ pressureless steamer Model HY-6SG with gas-heated pressure boiler mounted in 24" wide cabinet base. All stainless steel construction with two independent steamer chambers, each with powerful blower to circulate steam within cavity and individual 60 minute timer, with constant steam setting. Insulated, field-reversible doors have easy open latch and hidden magnetic door switch. Drip sink with condensate drain is provided under cavity doors. Three 2 1/2" deep pan capacity per chamber. Cabinet base has stainless steel frame, all stainless steel exterior with removable lift-off panels and adjustable bullet feet. Generator ASME code-constructed for 15 PSI maximum, with 200,000 BTU firing rate, 120,000 BTU output and 3.7 boiler horsepower. Power takeoff to divert steam to adjacent equipment is standard. AGA design-certified and standard with automatic boiler drain and electronic ignition. See back for water, drain, electric and gas connections. Made in USA.



## Applications

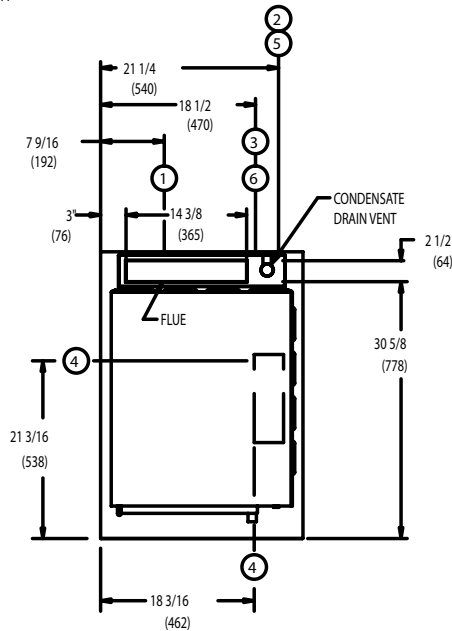
Pasta  
Rice  
Vegetables (Fresh & Frozen)  
Seafood (Fresh & Frozen)  
Poultry  
Potatoes  
Eggs  
Meats  
Reheat Cook-Chill &  
Prepared Foods

## SERVICE CONNECTIONS:

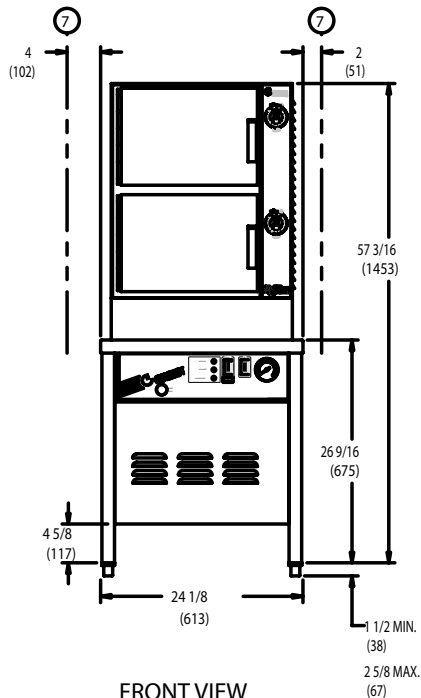
1. DRAIN CONNECTION: 1-1/4 NPT (INCLUDING AUTOMATIC & MANUAL STEAM GENERATORS, STEAMERS, & CONDENSATE SPRAY)
2. COLD WATER SUPPLY: 1/2 NPT (FOR BOILER & CONDENSATE SPRAY)
3. OPTION: SEPARATE CONDENSATE SPRAY 3/8 NPT (ADD KIT #MS102210)
4. ELECTRICAL CONNECTION: 7/8" DIA. HOLE (REF. 1/2" CONDUIT KNOCK-OUT)
5. GAS CONNECTION: 1/2 NPT
6. STEAM POWER TAKE-OFF: 1/2 NPT
7. MINIMUM CLEARANCE REQUIRED.
8. DIMENSIONS IN BRACKETS ( ) ARE MM.

	NATURAL GAS	PROPANE GAS
GAS OPERATING PRESSURE	3.5" W.C.	10.0" W.C.
RECOMMENDED INCOMING GAS FEED RATE	5"W.C. MIN	11"W.C. MIN
	14"W.C. MAX	14"W.C. MAX
MAX. INPUT-BTU/HR	200,000	
MAX. OUTPUT-BTU/HR	120,000	
STEAM GENERATOR HORSEPOWER: 3.7		

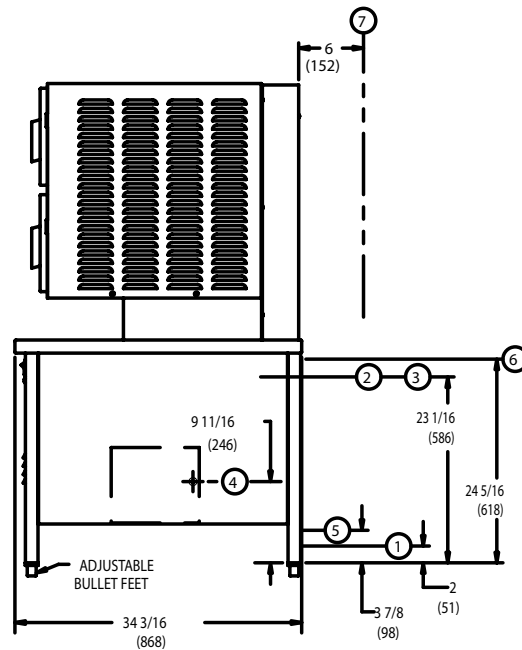
\*W.C.=WATER COLUMN



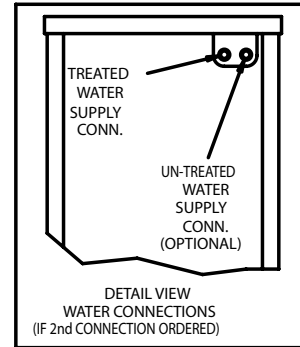
TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW



DETAIL VIEW  
WATER CONNECTIONS  
(IF 2nd CONNECTION ORDERED)





## HyPerSteam Pressureless Steamer model HY-6SM

### Description

Steamer shall be a direct steam powered Groen HyPLUS Model HY-6SM, stainless steel twin cavity, 6 pan cabinet mounted pressureless steamer, per Bulletin 76Ca and as follows:

### Construction

Steamer cavities and cabinet base shall be all stainless steel construction. Steamer unit shall have a unitized body with removable right side panel providing access to internal components. Steamer doors are all stainless steel with strong continuous hinge and are field reversible for left or right swing. Doors 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 and steam flow to that cavity, when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

24" wide cabinet base shall have stainless steel frame with all stainless steel top deck, removable access door, with side and rear panels standard. Front and rear legs shall have adjustable bullet feet.

### Finish

Cabinet exterior including doors shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

### UL Listed

Steamer units shall be UL listed.

### Sanitation

Unit shall be designed and constructed to meet NSF and known health department and sanitation codes, and be NSF listed.

### Controls

Steamer cavity controls shall be mounted on the front panel for easy replacement or repair and will include a separate ON-OFF/60 minute timer control with constant steam setting, for each cavity. Cabinet mounted power-ON switch shall activate steamer electronics.

### Performance Features

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

### Remote Steam Source

HY-6SM requires food safe steam delivered at a minimum of 52 lbs. per hr., at a maximum working pressure of 15 PSI. Operator must verify steam doesn't contain caustic boiler cleaning compounds or contaminants unsuitable for direct contact with food.



### Pan Capacity

Pan Size	Per Cavity	Number
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

### Installation

Unit requires steam connection via 1/2" NPT pipe. Unit requires 3/8" NPT cold water supply line, 1 1/4" NPT free venting drain; and 115 volt, single phase, 60 cycle 15 AMP electric service, 4 AMP maximum load.

### Water Supply Requirements

To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual. Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should not exceed 30 parts per million, and the water pH should be 7.0 or higher.

### Options/Accessories

☐ Flanged mounting feet

### Origin of Manufacture

Kettle shall be designed and manufactured in the United States.

**6 Pan Capacity  
Stainless Steel  
Pressureless Steamer**

**Direct Steam  
Powered  
(Remote Source)  
On Cabinet Base**

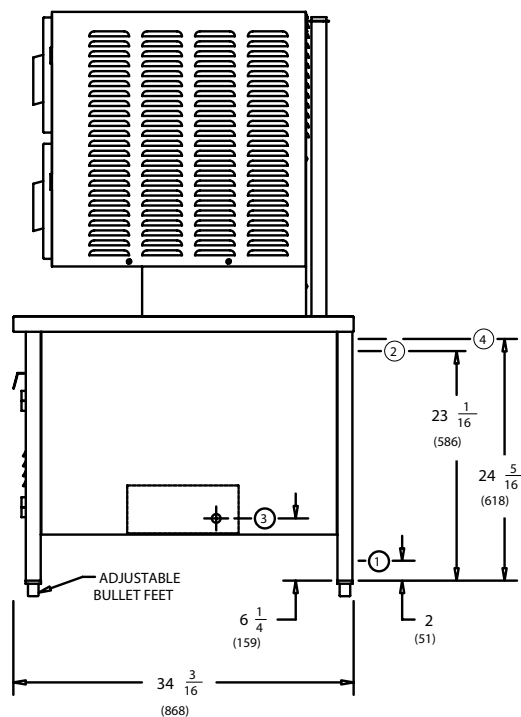
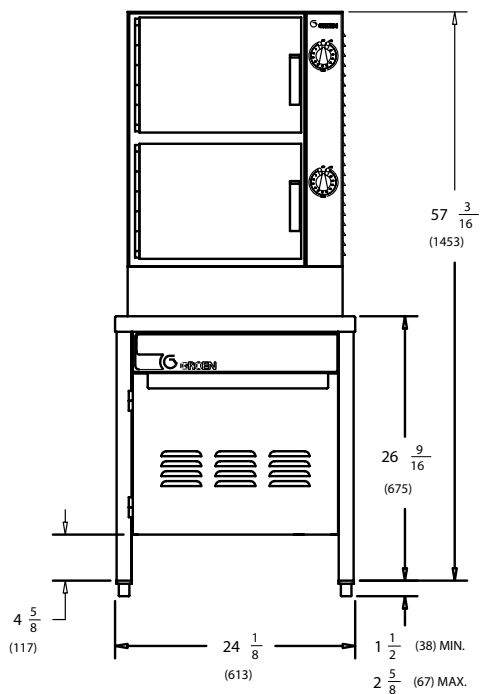
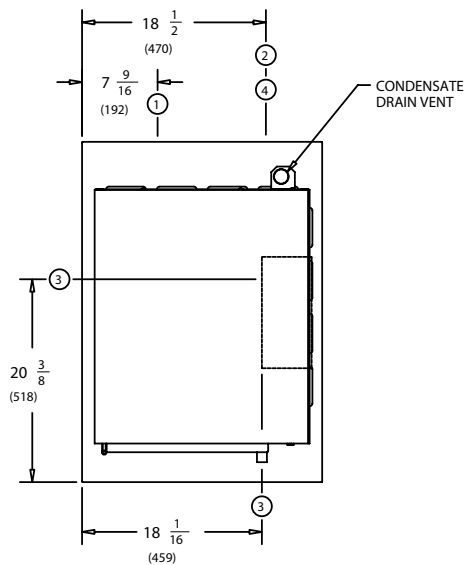
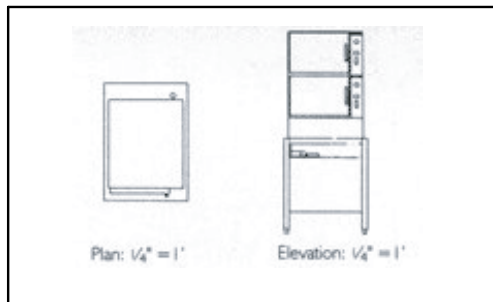
### Short Form

Unit shall be a Groen HyPLUS pressureless steamer Model HY-6SM, designed for operation with remote source food safe direct steam and mounted on 24" wide cabinet base, per Bulletin 76Ca. All stainless steel construction with two independent steamer chambers, each with powerful blower to circulate steam within cavity and individual 60 minute timer with constant steam setting. Doors are insulated, field reversible, with easy open latch and hidden magnetic door switch. Drip sink with condensate drain is provided under cavity doors. Three (21 1/2" deep) pan capacity per chamber. Cabinet base has stainless steel frame, all stainless steel exterior with removable access door and adjustable bullet feet. See other side for water, drain, electric and steam connections required. Made in U.S.A.



### Applications

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



DIMENSIONS: INCHES (MILLIMETERS)

## SERVICE CONNECTIONS:

- ① DRAIN CONNECTION: 1-1/4" NPT (INCLUDES STEAMERS, & CONDENSATE SPRAY)
- ② COLD WATER SUPPLY: 3/8" NPT (FOR CONDENSATE SPRAY)
- ③ ELECTRICAL CONNECTION: 7/8" DIA. HOLE (REF. 1/2" CONDUIT KNOCK-OUT)
- ④ STEAM CONNECTION: 1/2" NPT - 52 LBS/HR (MIN.) @ 15 PSI (MAX.)

NOTE: STEAM MUST BE "CLEAN" AND SUITABLE FOR FOOD CONTACT.



# HyPerSteam Pressureless Steamer model HY-6SE-36

## Description

Steamer shall be a Groen HyPLUS™ Model HY-6SE-36 stainless steel twin cavity 6 pan pressureless steamer, with cabinet mounted \_\_\_\_\_ KW (specify 24, 36, or 48 KW) electric steam boiler, per Bulletin 77Aa and as follows:

## Construction

Steamer cavities and cabinet base shall be all stainless steel construction. Steamer unit shall have a unitized body, with removable right side panel providing access to internal components. Steamer doors are all stainless steel with strong continuous hinge and are field reversible for left or right swing. Doors 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 and steam flow to that cavity, when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

36" wide cabinet base shall have stainless steel frame with all stainless steel top deck, with hinged front access panel and removable side and rear panels standard. Front and rear legs shall have adjustable bullet feet. Flanged feet are an available option.

## Finish

Cabinet exterior including doors shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge resistant polyester film, ensuring maximum ease in cleaning and maintaining a brilliant finish.

## ASME Code & UL Listing

Cabinet mounted boiler shall be ASME Code constructed and National Board registered for operation up to 15 PSI. Steamer unit and cabinet mounted boiler shall be UL listed.

## Sanitation

Unit shall be designed and constructed to meet NSF and known health department and sanitation codes and be NSF listed.

## Controls

Steamer cavity controls shall be mounted on the front panel for easy replacement or repair and will include separate ON-OFF/60 minute timer control with constant steam setting, for each cavity. Electric boiler shall be provided with a power-ON switch, RESET light, start switch, low water sensor, pop safety valve, water level sight glass and outside cabinet mounted pressure gauge.

## Performance Features

Unit will shut off if water level is low or unit builds too much pressure. When power switch is turned "off," the boiler automatically drains to reduce sediment build-up, after water has cooled to 170°F. Each steamer cavity shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans.

## Cabinet Base Steam Source

Unit shall have an electric heated cabinet mounted pres-



sure boiler to provide atmospheric steam to each chamber at a temperature of approximately 212°F. The 24KW model delivers 2.2 boiler horsepower, the 36KW model delivers 3.5 boiler horsepower and the 48 KW model delivers 4.7 boiler horsepower.

## Pan Capacity

Pan Size	Per Cavity	Number
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

## Installation

Specify 208, 240 or 480 Volt, 3 phase, 60 cycle electrical service. Unit requires 1/2" NPT cold water supply line and 1 1/4" NPT free venting drain.

## Steam Source For Adjacent Equipment

A 1/2" NPT power take-off valve shall be standard. To ensure proper performance, boiler must be properly sized to meet boiler horsepower requirements of steamer cavities AND additional equipment. Appropriate steam traps and piping must be professionally installed.

## Water Supply Requirements

All water boiler systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual. Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should not exceed 30 parts per million; and the water pH should be 7.0 to higher.

## Options/Accessories

- ☐ Flanged mounting feet
- ☐ Independent water supply to condensate spray

## Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

**6 Pan Capacity  
Stainless Steel  
Pressureless Steamer**

**With Electric  
Pressure Boiler  
In Cabinet Base**

## Short Form

Unit shall be a Groen HyPLUS pressureless steamer Model HY-6SE-36, with electric heated pressure boiler mounted in 36" wide cabinet base, per Bulletin 77Aa. All stainless steel construction, with two independent steamer chambers each with powerful blower to circulate steam within cavity and individual 60 minute timer with constant steam setting. Doors are insulated, field reversible with easy open latch and hidden magnetic door switch. Drip sink with condensate drain is provided under cavity doors. Three (2 1/2" deep) pan capacity per chamber. Cabinet base has stainless steel frame, all stainless steel exterior with hinged front access panel and adjustable bullet feet. Boiler is ASME code constructed for 15 PSI maximum, with choice of 24, 36 or 48KW power input. Power takeoff to divert steam to adjacent equipment is standard. UL listed, unit comes standard with automatic boiler drain. See other side for water, drain and electric connections required. Made in USA.



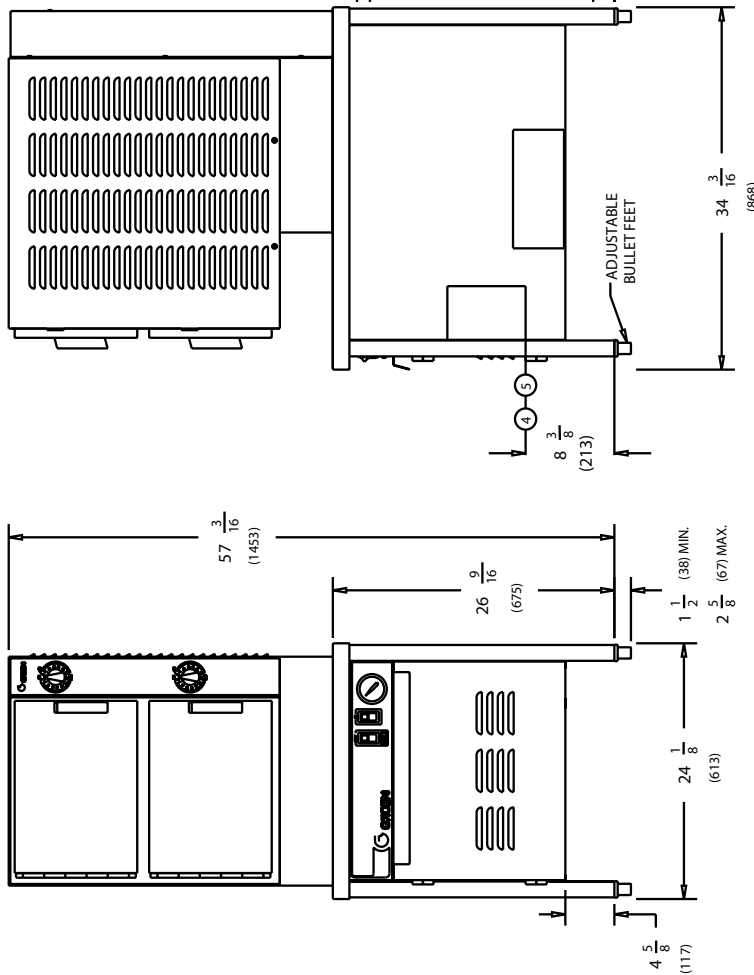
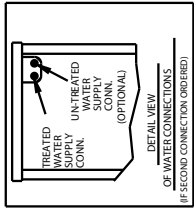
## Applications

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



MAXIMUM HEATER ELEMENT CURRENT *	
208V	240V
24KW	67A
36KW	100A
48KW	134A
480V	58A
29A	44A
58A	87A
116A	161A

\* AMPS (EACH LINE), 3 PHASE



## SERVICE CONNECTIONS:

DIMENSIONS: INCHES (MILLIMETERS)

- 1 DRAIN CONNECTION: 1 1/4" NPT (INCLUDES AUTOMATIC & MANUAL BOILER, STEAMERS, & CONDENSATE SPRAY)
- 2 COLD WATER SUPPLY: 1/2" NPT (FOR BOILER & CONDENSATE SPRAY)
- 3 OPTION: SEPARATE CONDENSATE SPRAY 3/8" NPT (ADD KIT #MS102210)
- 4 MAIN ELECTRICAL CONNECTION (ALL UNITS): 1 31/32" DIA. HOLE (REF. 1 1/2" CONDUIT KNOCK-OUT)
- 5 AUX. ELECTRICAL CONNECTION (208V/240V 48KW ONLY): 1 3/32" DIA. HOLE (REF. 3/4" CONDUIT KNOCK-OUT)
- 6 STEAM POWER TAKE-OFF: 1/2" NPT

# HyPerSteam Pressureless Steamer model HY-6SG-36

## Description

Steamer shall be a Groen HyPLUS™ Model HY-6SG-36 stainless steel twin cavity 6 pan pressureless steamer, with cabinet mounted 200,000 BTU gas steam boiler, per Bulletin 77Bb and as follows:

## Construction

Steamer cavities and cabinet base shall be all stainless steel construction. Steamer unit shall have a unitized body, with removable right side panel providing access to internal components. Steamer doors are all stainless steel with strong continuous hinge and are field reversible for left or right swing. Doors 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 and steam flow to that cavity, when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

36" wide cabinet base shall have stainless steel frame with all stainless steel top deck, with hinged front access panel and removable side and rear panels standard. Front and rear legs shall have adjustable bullet feet. Flanged feet are an available option.

## Finish

Cabinet exterior including doors shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge resistant polyester film, ensuring maximum ease in cleaning and maintaining a brilliant finish.

## ASME Code & UL Listing

Cabinet mounted boiler shall be ASME Code constructed and National Board registered for operation up to 15 PSI. Gas pressure boiler to be AGA Design Certified. Steamer shall be UL listed.

## Sanitation

Unit shall be designed and constructed to meet NSF and known health department and sanitation codes and be NSF listed.

## Controls

Steamer cavity controls shall be mounted on the front panel for easy replacement or repair and will include separate ON-OFF/60 minute timer control with constant steam setting, for each cavity. Electric boiler shall be provided with a power-ON switch, RESET light, start switch, low water sensor, pop safety valve, water level sight glass and outside cabinet mounted pressure gauge.

## Performance Features

Unit will shut off if water level is low or unit builds too much pressure. When power switch is turned "off," the boiler automatically drains to reduce sediment build-up, after water has cooled to 170°F. Each steamer cavity shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans.



## Cabinet Base Steam Source

Unit shall have a gas heated cabinet mounted pressure boiler to provide atmospheric steam to each chamber at a temperature of approximately 212°F. The 200,000 BTU generator delivers 3.7 boiler horsepower. Unit comes standard with electronic ignition.

## Pan Capacity

Pan Size	Per Cavity	Number
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

## Installation

Unit requires gas service via 1/2" NPT pipe or approved equivalent. Specify type of gas. Unit requires 1/2" NPT cold water supply line; 1 1/4" NPT free venting drain; and 115 volt, single phase, 60 cycle 15 AMP electric service, 4 AMP maximum load.

## Steam Source For Adjacent Equipment

A 1/2" NPT power take-off valve shall be standard. To ensure proper performance, boiler must be properly sized to meet boiler horsepower requirements of steamer cavities AND additional equipment. Appropriate steam traps and piping must be professionally installed.

## Water Supply Requirements

All water boiler systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual. Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should not exceed 30 parts per million; and the water pH should be 7.0 to higher.

## Options/Accessories

- ☐ Flanged mounting feet
- ☐ Independent water supply to condensate spray

## Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

**6 Pan Capacity  
Stainless Steel  
Pressureless Steamer**

**With Gas  
Pressure Boiler  
In Cabinet Base**

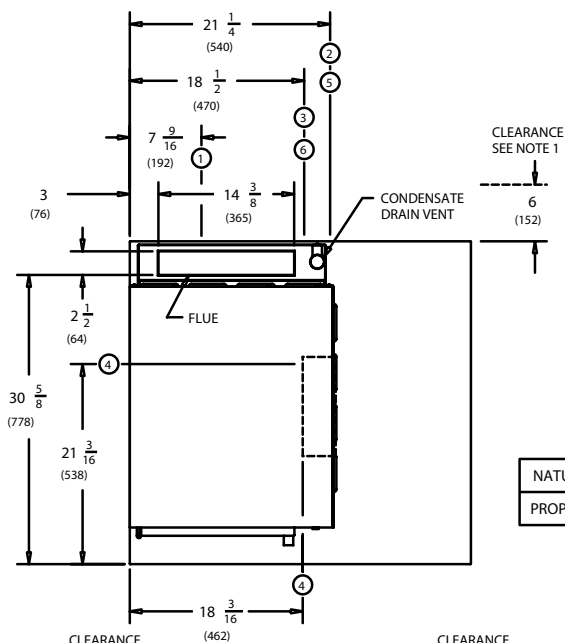
## Short Form

Unit shall be a Groen HyPLUS pressureless steamer Model HY-6SG-36, with gas heated pressure boiler mounted in 36" wide cabinet base, per Bulletin 77Bb. All stainless steel construction, with two independent steamer chambers each with powerful blower to circulate steam within cavity and individual 60 minute timer with constant steam setting. Doors are insulated, field reversible with easy open latch and hidden magnetic door switch. Drip sink with condensate drain is provided under cavity doors. Three (2 1/2" deep) pan capacity per chamber. Cabinet base has stainless steel frame, all stainless steel exterior with hinged front access panel and adjustable bullet feet. Boiler is ASME code constructed for 15 PSI maximum, with 200,000 BTU firing rate, 120,000 BTU output and 3.7 boiler horsepower. Power takeoff to divert steam to adjacent equipment is standard. AGA design certified and standard with automatic boiler drain and electronic ignition. See other side for water, drain and electronic connections required. Made in USA.



## Applications

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



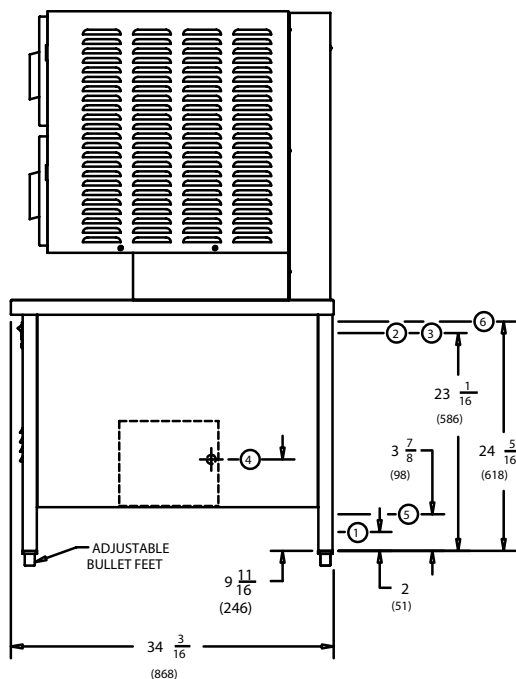
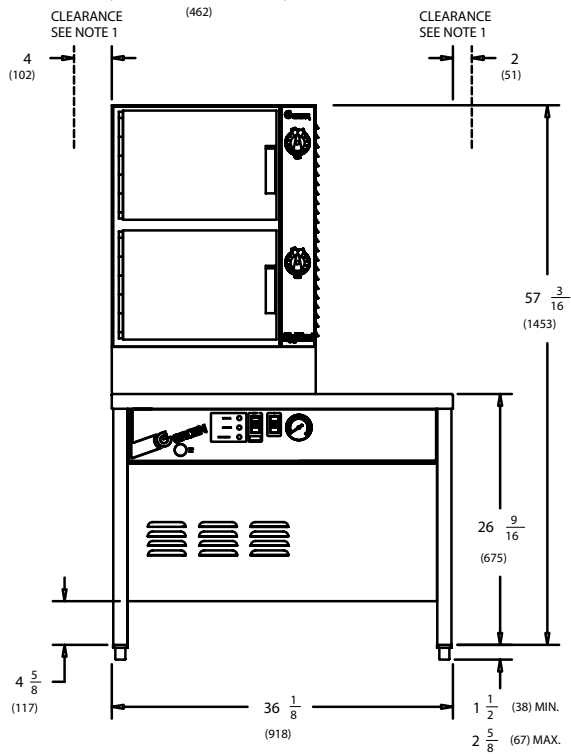
	RECOMMENDED INCOMING GAS PRESSURE *		OPERATING GAS PRESSURE *
NATURAL	5" W.C. (MIN.)	14" W.C. (MAX.)	3.5" W.C.
PROPANE	11" W.C. (MIN.)	14" W.C. (MAX.)	10.0" W.C.

\* INCHES WATER COLUMN

INPUT RATE (BTU/HR.): 200,000

OUTPUT RATE (BTU/HR.): 120,000

BOILER HORSEPOWER: 3.7

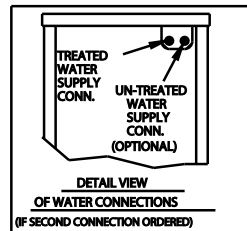


## SERVICE CONNECTIONS:

- ① DRAIN CONNECTION: 1-1/4" NPT  
(INCLUDES AUTOMATIC & MANUAL BOILER, STEAMERS, & CONDENSATE SPRAY)
- ② COLD WATER SUPPLY: 1/2" NPT (FOR BOILER & CONDENSATE SPRAY)
- ③ OPTION: SEPARATE CONDENSATE SPRAY 3/8" NPT (ADD KIT #MS102210)
- ④ ELECTRICAL CONNECTION: 7/8" DIA. HOLE (REF. 1/2" CONDUIT KNOCK-OUT)
- ⑤ GAS CONNECTION: 1/2" NPT
- ⑥ STEAM POWER TAKE-OFF: 1/2" NPT

## NOTES:

1. MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIALS  
RIGHT SIDE 2" (51)  
LEFT SIDE 4" (102)  
REAR 6" (152)
2. DIMENSIONS IN BRACKETS ( ) ARE MILLIMETERS.



# HyPerSteam Pressureless Steamer model HY-6SE w/TDC/3-20

## Description

Steamer shall be a Groen HyPLUS™ Model HY-6SEw/TDC/3-20, stainless steel twin cavity, 6 pan pressureless steamer, with 20 quart tilting steam jacketed kettle, and cabinet mounted (specify 24, 36 or 48) electric steam boiler, per Bulletin 78Aa and as follows:

## Construction

Steamer cavities and cabinet base shall be all stainless steel construction. Steamer unit shall have a unitized body with removable right side panel providing access to internal component. Steamer doors are all stainless steel with strong continuous hinge, are field reversible and provided with a one piece, replaceable seal. Hidden magnetic door switch cuts power to blower and steam flow to that cavity, when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

Kettle shall have one piece welded construction of Type 304 stainless steel, with reinforced rim and butterfly shaped pouring lip. Kettle support legs shall be heavy tubular stainless steel. Flush mounted pouring sink with splash shield standard.

36" wide cabinet base shall have stainless steel frame with all stainless steel top deck, removable front access doors, with side and rear panels standard. Front and rear legs shall have adjustable bullet feet. Flanged feet are an available option.

## Finish

Cabinet exterior, including door, shall be finished to a #3 uniform finish. Cavity interiors are electro polished stainless steel. Kettle exterior shall be polished to a bright high buff finish.

## ASME Code & UL Approval

Cabinet mounted boiler shall be ASME Code constructed and National Board Registered for operation up to 15 PSI. Steamer unit and cabinet mounted boiler shall be UL listed.

## Sanitation

Unit shall be designed and manufactured to meet NSF known health department and sanitation codes and be NSF listed.

## Controls

Steamer cavity controls shall be mounted on the front panel for easy replacement or repair and will include a separate ON-OFF/60 minute timer control with constant steam setting, for each cavity. Kettle steam control valve and HOT/COLD water faucet handles will be front mounted with boiler controls. Electric boiler shall be provided with a gas control valve, power-ON switch, RESET light, start switch, low water sensor, pop safety valve, water level sight glass and outside cabinet mounted pressure gauge.

## Performance Features

Unit will shut off if water level is low or unit builds too much pressure. When power switch is turned "off," the boiler automatically drains to reduce sediment build-up, after water has cooled to 70°F.

Each steamer cavity shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between

loaded pans.

## Cabinet Base Steam Source

Unit shall have twin electric-heated, cabinet-mounted pressure boiler to provide atmospheric steam to each chamber at a temperature of approximately 212°F and steam to kettle at approximately 12 PSI. The 24KW model delivers 2.2 boiler horsepower, the 36 KW model delivers 3.5 boiler horsepower and the 48 KW model delivers 4.7 boiler horsepower.

## Hot & Cold Water Faucet

Unit shall be provided with hot and cold water faucet with swing spout standard.

## Pan Capacity

Pan Size	Per Cavity	Total
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

## Options/Accessories

- ☐ Independent cold water to condensate spray
- ☐ Cover and-or basket insert for kettle

## Installation

Specify 208, 240 or 480 Volt, 3 phase, 60 cycle electrical service. Unit requires 1/2" NPT cold water supply line, 3/8" NPT hot water supply line for faucet and 1 1/4" NPT free venting drain.

## Steam Source for Adjacent Equipment

A 1/2" NPT power take-off valve shall be standard. To ensure proper performance, boiler must be sized to meet boiler horsepower requirements of steamer cavities, 20 quart kettle AND additional equipment. Appropriate steam traps and piping must be installed for that additional equipment.

## Water Supply Requirements

All water boiler systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated on other side and in operator manual.

## Origin of Manufacture

Steamer/Kettle Combination shall be designed and manufactured in the United States.



**6-Pan Capacity  
Stainless Steel  
Pressureless Steamer/  
Kettle Combination**

**With Electric  
Pressure Boiler in  
Cabinet Base**

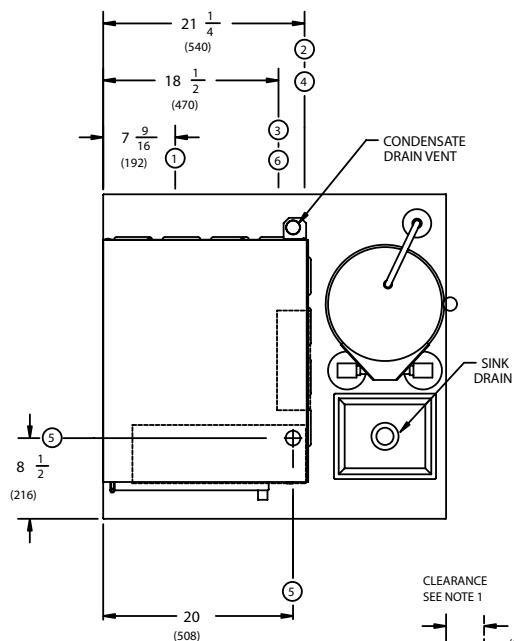
## Short Form

Unit shall be a Groen HyPLUS™ pressureless steamer Model HY-6SE w/TDC/3-20, with 20 quart tilting kettle powered by electric pressure boiler mounted in 36" wide cabinet base, per Bulletin 78Aa. All stainless steel construction with two independent steamer chambers, each with powerful blower to circulate steam within cavity and individual 60 minute timer with constant steam setting. Steamer doors are insulated, field reversible, with easy open latch and hidden magnetic door switch. Drip sink with condensate drain is provided under cavity doors. Three (2 1/2" deep) pan capacity per chamber. Cabinet base has stainless steel frame, all stainless steel exterior, with removable front access doors and adjustable bullet feet. Pouring sink and HOT/COLD water faucet provided for kettle. Boiler ASME code constructed for 15 PSI maximum, with choice of 24, 36, or 48KW power input. Power take-off to divert steam to adjacent equipment is standard. UL listed, unit comes standard with automatic boiler drain. See other side for water, drain and electric connections required. Made in USA.



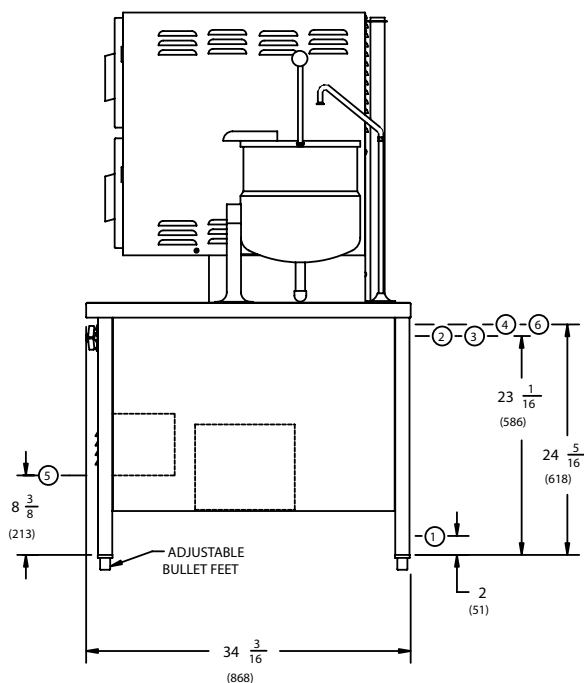
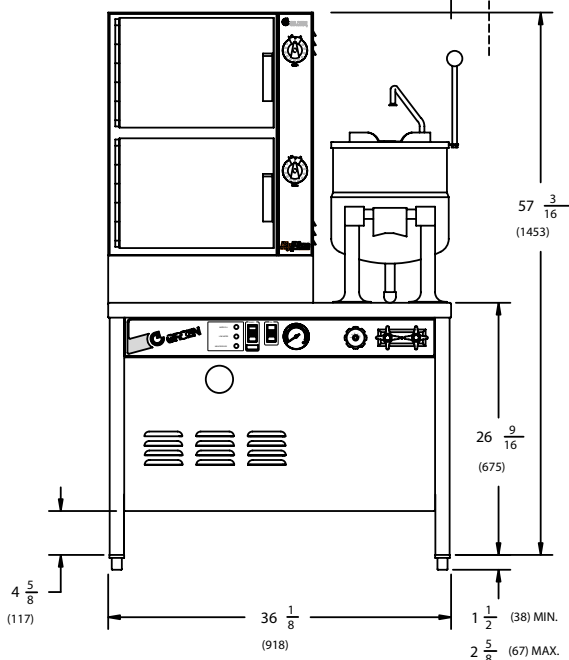
## Applications

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



	MAXIMUM HEATER ELEMENT CURRENT*		
	208V	240V	480V
24KW	67A	58A	29A
36KW	100A	87A	44A
48KW	134A	116A	58A

\* AMPS (EACH LINE), 3 PHASE

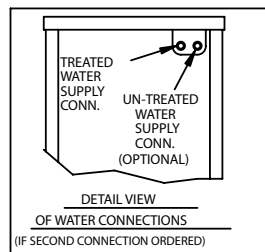


## SERVICE CONNECTIONS:

- ① DRAIN CONNECTION: 1-1/4" NPT  
(INCLUDES AUTOMATIC & MANUAL BOILER, STEAMERS, CONDENSATE SPRAY, KETTLE & SINK)
- ② COLD WATER SUPPLY: 1/2" NPT (FOR BOILER, CONDENSATE SPRAY & FAUCET)
- ③ OPTION: SEPARATE CONDENSATE SPRAY 3/8" NPT (ADD KIT #MS102210)
- ④ HOT WATER SUPPLY: 3/8" NPT (FOR FAUCET)
- ⑤ MAIN ELECTRICAL CONNECTION (ALL UNITS): 1-31/32" DIA. HOLE  
(REF. 1-1/2" CONDUIT KNOCK-OUT)
- ⑥ STEAM POWER TAKE-OFF: 1/2" NPT

## NOTES:

1. DIMENSIONS IN BRACKETS ( ) ARE MILLIMETERS.





# HyPerSteam Pressureless Steamer model HY-6SG w/TDC/3-20

## Description

Steamer shall be a Groen HyPLUS™ Model HY-6SGw/TDC/3-20, stainless steel twin cavity, 6 pan pressureless steamer, with 20 quart tilting steam jacketed kettle, and cabinet mounted 200,000 BTU gas steam boiler, per Bulletin 78Bb and as follows:

## Construction

Steamer cavities and cabinet base shall be all stainless steel construction. Steamer unit shall have a unitized body with removable right side panel providing access to internal component. Steamer doors are all stainless steel with strong continuous hinge, are field reversible and provided with a one piece, replaceable seal. Hidden magnetic door switch cuts power to blower and steam flow to that cavity, when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

Kettle shall have one piece welded construction of Type 304 stainless steel, with reinforced rim and butterfly shaped pouring lip. Kettle support legs shall be heavy tubular stainless steel. Flush mounted pouring sink with splash shield standard.

36" wide cabinet base shall have stainless steel frame with all stainless steel top deck, removable front access doors, with side and rear panels standard. Front and rear legs shall have adjustable bullet feet. Flanged feet are an available option.

## Finish

Cabinet exterior, including door, shall be finished to a #3 uniform finish. Cavity interiors are electro polished stainless steel. Kettle exterior shall be polished to a bright high buff finish.

## ASME Code & UL Approval

Cabinet mounted boiler shall be ASME Code constructed and National Board Registered for operation up to 15 PSI. Kettle shall be coded and registered for operation up to 55 PSI. Kettle shall be coded and registered for operation up to 55 PSI. Gas boiler shall be designed certified by the American Gas Association and Steamer unit shall be U.L. listed.

## Sanitation

Unit shall be designed and manufactured to meet NSF known health department and sanitation codes and be NSF listed.

## Controls

Steamer cavity controls shall be mounted on the front panel for easy replacement or repair and will include a separate ON-OFF/60 minute timer control with constant steam setting, for each cavity. Kettle steam control valve and HOT/COLD water faucet handles will be front mounted with boiler controls. Gas boiler shall be provided with a gas control valve, power-ON switch, RESET light, start switch, low water sensor, pop safety valve, water level sight glass and outside cabinet mounted pressure gauge.

## Performance Features

Unit will shut off if water level is low or unit builds too much pressure. When power switch is turned "off," the boiler automatically drains to reduce sediment build-up, after water has cooled to 170°F.



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

## Cabinet Base Steam Source

Unit shall have twin electric-heated, cabinet-mounted pressure boiler to provide atmospheric steam to each chamber at a temperature of approximately 212°F and steam to kettle at approximately 10 PSI. The 200,000 BTU generator delivers 3.7 boiler horsepower. Unit come standard with electronic ignition.

## Hot & Cold Water Faucet

Unit shall be provided with hot and cold water faucet with swing spout standard.

## Pan Capacity

Pan Size	Per Cavity	Total
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

## Options/Accessories

- ☐ Flanged mounting feet
- ☐ Independent cold water to condensate spray
- ☐ Cover and-or basket insert for kettle

## Installation

Unit requires gas service via 1/2" NPT pipe. Unit requires 1/2" NPT cold water supply line and 3/8" NPT hot water supply line for faucet; 1 1/4" NPT free venting drain; and 115 volt, single phase, 60 cycle 15 AMP electric service, 4 AMP maximum load. Steam source for adjacent equipment: see SE model.

## Water Supply Requirements

All water boiler systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated on other side and operator manual.

## Origin of Manufacture

Steamer/Kettle Combination shall be designed and manufactured in the United States.

**6-Pan Capacity  
Stainless Steel  
Pressureless Steamer/  
Kettle Combination**

**With Gas  
Pressure Boiler in  
Cabinet Base**

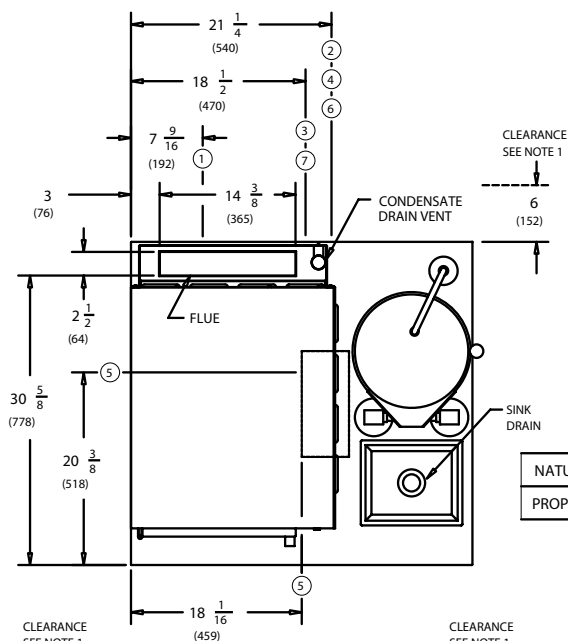
## Short Form

Unit shall be a Groen HyPLUS™ pressureless steamer Model HY-6SG w/TDC/3-20, with 20 quart tilting kettle powered by electric pressure boiler mounted in 36" wide cabinet base, per bulletin 78Bb. All stainless steel construction with two independent steamer chambers, each with powerful blower to circulate steam within cavity and individual 60 minute timer with constant steam setting. Steamer doors are insulated, field reversible, with easy open latch and hidden magnetic door switch. Drip sink with condensate drain is provided under cavity doors. Three (2 1/2" deep) pan capacity per chamber. Cabinet base has stainless steel frame, all stainless steel exterior, with removable front access doors and adjustable bullet feet. Pouring sink and HOT/COLD water faucet provided for kettle. Boiler ASME code constructed for 15 PSI maximum with 200,000 BTU firing rate, 120,000 BTU output and 3.7 boiler horsepower. Power take-off to divert steam to adjacent equipment is standard. AGA Design certified and standard with automatic boiler drain and electronic ignition. See other side for water, drain, and electric connections required. Made in USA.



## Applications

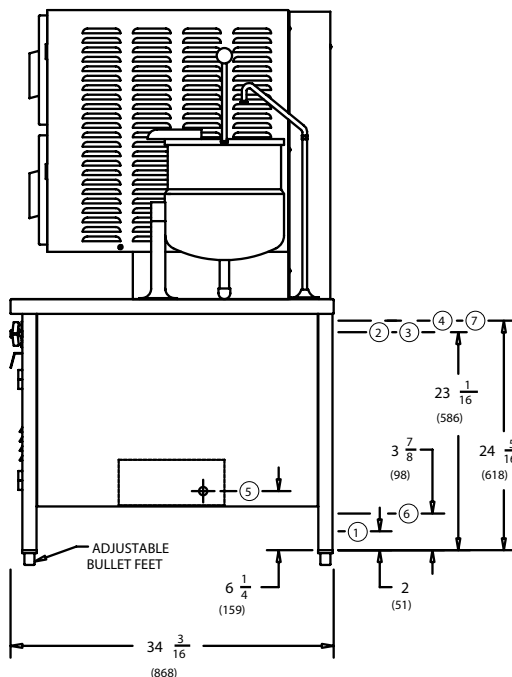
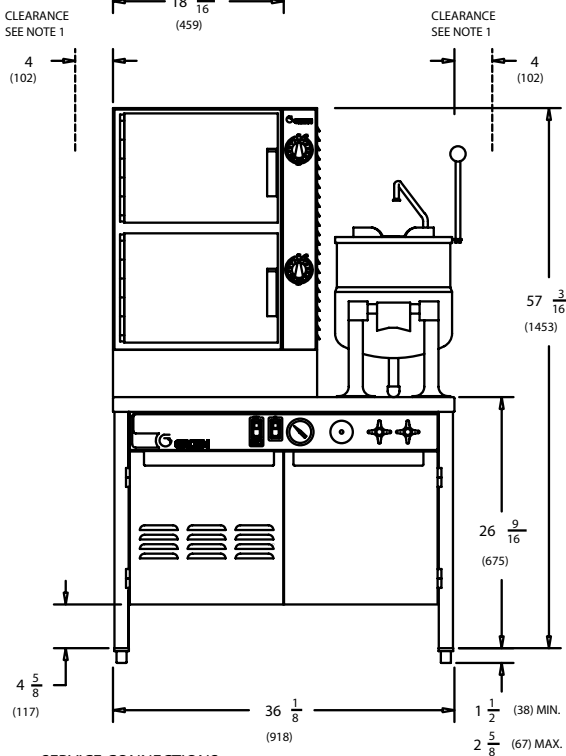
Pasta  
Rice  
Vegetables (Fresh & Frozen)  
Seafood (Fresh & Frozen)  
Poultry  
Potatoes  
Eggs  
Meats  
Reheat Cook-Chill &  
Prepared Foods



	RECOMMENDED INCOMING GAS PRESSURE *		OPERATING GAS PRESSURE *
NATURAL	5" W.C. (MIN.)	14" W.C. (MAX.)	3.5" W.C.
PROPANE	11" W.C. (MIN.)	14" W.C. (MAX.)	10.0" W.C.

\* INCHES WATER COLUMN

INPUT RATE (BTU/HR.): 200,000  
OUTPUT RATE (BTU/HR.): 120,000  
BOILER HORSEPOWER: 3.7



## SERVICE CONNECTIONS:

- ① DRAIN CONNECTION: 1-1/4"(31) NPT (INCLUDES AUTOMATIC & MANUAL BOILER, STEAMERS, CONDENSATE SPRAY, KETTLE & SINK)
- ② COLD WATER SUPPLY: 1/2"(31) NPT (FOR BOILER, CONDENSATE SPRAY & FAUCET)
- ③ OPTION: SEPARATE CONDENSATE SPRAY 3/8"(9) NPT (ADD KIT #MS102210)
- ④ HOT WATER SUPPLY: 3/8"(9) NPT (FOR FAUCET)
- ⑤ ELECTRICAL CONNECTION: 7/8"(22) DIA. HOLE (REF. 1/2"(13) CONDUIT KNOCK-OUT)
- ⑥ GAS CONNECTION: 1/2"(13) NPT
- ⑦ STEAM POWER TAKE-OFF: 1/2"(13) NPT

## NOTES:

1. MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIALS  
RIGHT SIDE 2" (51)  
LEFT SIDE 4" (102)  
REAR 6" (152)
2. DIMENSIONS IN BRACKETS ( ) ARE MILLIMETERS.

