

OPERATOR MANUAL

Part Number 121001 Rev. C

OM-HY-6CAV

DOMESTIC

Applicable Model(s):

HY-6SM

HY-6SG

HY-6SE

HyPlus
Atmospheric
Steamer
CAVITIES

Capacity: 6 Steamer Pans
(12" x 20" x 2½")



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

**FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**



IMPORTANT — READ FIRST — IMPORTANT

- WARNING:** THE UNIT MUST BE INSTALLED BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. INSTALLATION MUST COMPLY WITH APPLICABLE CODES.
- NOTICE:** Do not install the unit in any way which will block the right side vents, or within 12 inches of a heat source such as a braising pan, deep fryer, char broiler or convection oven.
- NOTICE:** Level the unit front to back, or pitch it slightly to the rear, to avoid drainage problems.
- WARNING:** TO AVOID DAMAGE OR INJURY, FOLLOW THE WIRING DIAGRAM EXACTLY WHEN CONNECTING A UNIT.
- CAUTION:** DRAIN MUST BE RATED FOR BOILING WATER. DO NOT USE PLASTIC PIPE.
- WARNING:** DO NOT CONNECT THE DRAIN DIRECTLY TO A BUILDING DRAIN. DAMAGE TO THE EQUIPMENT MAY RESULT.
- WARNING:** BLOCKING THE DRAIN MAY BE HAZARDOUS.
- Important:** Improper drain connection will void warranty.
- WARNING:** WHEN YOU OPEN A COMPARTMENT DOOR, STAY AWAY FROM STEAM COMING OUT OF THE UNIT. CONTACT WITH STEAM CAN CAUSE BURNS.
- WARNING:** BEFORE CLEANING THE OUTSIDE OF THE STEAMER, DISCONNECT ELECTRIC POWER . KEEP WATER AND CLEANING SOLUTIONS OUT OF CONTROLS AND ELECTRICAL COMPONENTS. NEVER HOSE OR STEAM CLEAN ANY PART OF THE UNIT. SERIOUS INJURY COULD RESULT.
- WARNING:** LET COOKING CHAMBERS COOL BEFORE CLEANING. HOT SURFACES CAN CAUSE BURNS.
- WARNING:** CAREFULLY READ THE WARNINGS AND FOLLOW THE DIRECTIONS ON THE LABEL OF EACH CLEANING AGENT USED. DIRECT CONTACT WITH SOME AGENTS CAN CAUSE INJURY.
- WARNING:** DO NOT MIX DE-LIMING AGENTS (ACID) AND DE-GREASERS (ALKALI) IN THE STEAM GENERATOR OR ON THE COOKING CHAMBER WALLS. HARMFUL GASSES MAY RESULT.
- WARNING:** DO NOT PUT HANDS OR TOOLS INTO THE COOKING CHAMBER, UNTIL THE FAN HAS STOPPED TURNING. THE ROTATING FAN CAN CAUSE INJURIES.
- WARNING:** DO NOT OPERATE THE UNIT UNLESS THE REMOVABLE RIGHT SIDE PANELS HAVE BEEN RETURNED TO THEIR PROPER LOCATIONS. DAMAGE TO THE UNIT COULD OCCUR.
- CAUTION:** DO NOT LOCATE THE BOILER CABINET DIRECTLY OVER A FLOOR DRAIN OR FLOOR SINK. HUMIDITY OR WATER FROM A DRAIN WILL DAMAGE ELECTRICAL PARTS OF A UNIT.
- NOTICE:** Do not use cleaning or de-liming agents that contain sulfamic acid or any chloride, including hydrochloric acid. If the chloride content of any product is unclear, consult the manufacturer. Do not use cleaning or de-liming agents that contain more than 30% phosphoric acid.
- NOTICE:** Use no de-greaser that contains potassium hydroxide or sodium hydroxide or is alkaline.
- WARNING:** USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN OR THEIR AUTHORIZED SERVICE AGENTS VOIDS ALL WARRANTIES AND CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE THE EQUIPMENT. SERVICE PERFORMED BY OTHER THAN FACTORY-AUTHORIZED PERSONNEL WILL VOID ALL WARRANTIES.
- DANGER:** HIGH VOLTAGE EXISTS IN CONTROL COMPARTMENTS. DISCONNECT FROM BRANCH CIRCUIT BEFORE SERVICING. FAILURE TO DO SO CAN RESULT IN SERIOUS INJURY OR DEATH.

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Equipment Description

The Groen HY-6 HyPlus Steamer is designed to bring you years of service. It has two stainless steel cavities (cooking chambers) and a control compartment, which houses the electrical components and steam valves. In each cavity, a powerful blower circulates the steam for increased heating efficiency. Each cavity will hold up to three steam table pans (12" x 20" x 2-1/2").

A 16 gauge stainless steel case encloses the cavities and the control compartment that house electrical components. The door hinges are reversible (the doors may be hung to open from the left or right).

Operator Controls are located on the front panel.

Model HY-6 HyPlus steamer cavities are mounted on a cabinet base and require a low pressure (3-15 PSI) steam supply. Models **HY-6SG** and **HY-6SE** have steam boilers (gas-fired or electrically heated, respectively) built into their cabinet bases. Model HY-6SM has no steam generator and requires a "clean" steam supply suitable for food contact.

The drain system includes a spray condenser, which suppresses any steam escaping from the chamber and cools condensate water going into the drain.

This Operator Manual applies only to the cavities (cooking chambers) of your HY-6S Series HyPlus Convection Steamer. Refer to separate boiler unit manual provided where appropriate — OM-CNGB/3 for HY-6SG, and OM-CNEB/1 for HY-6SE. There is no separate manual for the HY-6SM direct steam model.

WARNING

THE UNIT MUST BE INSTALLED BY PERSONNEL WHO ARE QUALIFIED TO WORK WITH ELECTRICITY AND/OR GAS, AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. THE UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.



HyPlus S Series steamers have two steam compartments with individual controls.

Installation and Start-Up

WARNING

THE UNIT MUST BE INSTALLED BY PERSONNEL WHO ARE QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. THE UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.

Getting Started

CAUTION
SHIPPING STRAPS ARE UNDER TENSION. THEY CAN SNAP BACK VIOLENTLY AND CAUSE INJURY WHEN CUT.

CAUTION
MAKING ELECTRICAL OR MECHANICAL CHANGES TO THE UNIT WITHOUT APPROVAL FROM THE GROEN FOOD SERVICE ENGINEERING DEPARTMENT MAY VOID WARRANTIES.

Immediately inspect the unit for external and internal damage when it is delivered. Report any damage to the carrier. After inspection, keep the unit in its shipping container until it is ready to be installed.

The unit must be installed level. Level the unit front to rear and left to right, by adjusting its feet. Check for levelness by using a spirit level on top of the cabinet, and checking in both directions.

The HY-6SG Gas Model is suitable for installation on combustible and noncombustible floors. Minimum installation clearances for the HY-6SG are:

Right side — Two inches
 Left Side — Four inches
 Rear — Six inches

HY-6SE and HY-6SM models have no minimum clearance requirements, but room should be provided so that the units may be serviced. The use of approved flexible tubing and quick disconnect attachments will be helpful in allowing the unit to be moved. For example, 24 inches right side clearance is needed for proper servicing, unless the unit can be easily moved.

Please refer to the appropriate operator manual (OM-CNGB/3 or OM-CNEB/1) for models HY-6SG and HY-6SE steam boiler installation.

1. Electrical Supply Connection (See Page 8)

- A. On models HY-6SG and HY6-SE, power is supplied to cavity controls and blower from the boiler base, and no other electrical connections are required.
- B. On model HY-6SM, you must provide 115 Volt Alternating Current, 60 Hz, single phase, 15 AMP service. Local codes and/or the National Electrical Code should be observed in accordance with ANSI/NFPA-70-1987 (or latest edition). **AN ELECTRICAL GROUND IS REQUIRED.**
- C. The electrical schematic is located in the electrical enclosure and in this manual. In Canada provide electrical service in accordance with the Canadian Electrical Code, CSA C22.1, Part 1 and/or local codes.

2. Water Supply Connection (See Page 8)

- A. Models HY-6SG and HY-6SE feature two separate water inlets – one for the steam boiler (treated water), the other for the spray condenser (untreated water). The second intake will reduce treatment requirements resulting in significant savings.
- B. For the HY-6SM, provide a 3/8" NPT pipe connection for untreated water at the rear of the unit. A back siphonage device (check valve) must be installed, complying with local plumbing codes. The water pressure should be between 30 and 60 PSI (210 to 410 kPa). A pressure regulator is required above 60 PSI (410 kPa).
- C. The condenser spray uses 0.70 to 0.95 gallons of water per minute (2.6 to 3.6 liters per minute) at 30 to 60 PSI (210 and 410 kPa). The spray will only operate when a steamer cavity (cooking chamber) is in operation.

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- D. Water supply lines should be sized to provide for maximum water use (the total of the boiler and condenser spray) as shown in the following table:

Maximum Water Consumption-gal/hr (L/hr)

CNGB/3 boiler only	12.9 (48.8)
CNEB/1 (24KW) boiler only	8.2 (31.0)
CNEB/1 (36KW) boiler only	12.5 (47.3)
CNEB/1 (48KW) boiler only	16.9 (64.0)

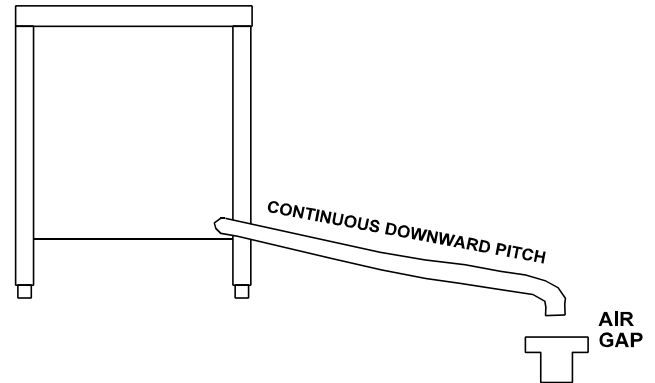
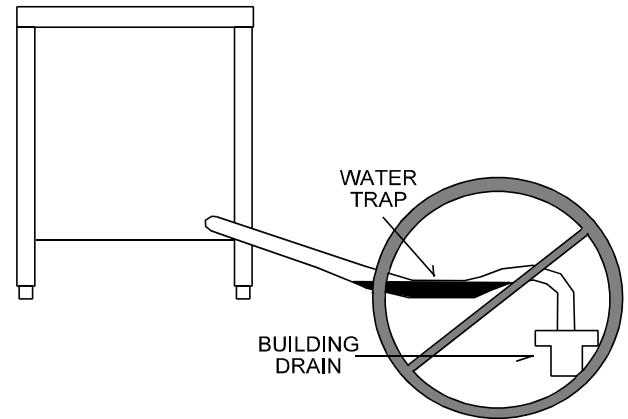
HY-6 HyPlus Steamer condenser spray only

AT 40 PSI (280 kPa)	47.4 (180)
AT 60 PSI (410 kPa)	57.0 (215)

3. Drain Connection (See Page 8)

- A. On all HyPlus models (HY-6SG, HY-6SE and HY-6SM), the drain connection is made at the rear of the unit, using a 1-1/4" NPT pipe. Do NOT use plastic pipe — the piping must be able to withstand steam and hot water. Extend the drain piping to a nearby floor drain. Piping of 1 - 1/4" NPT (or 1 - 1/2" NPT) is acceptable for distances of six feet or less. If the distance to the drain is further than six feet, use 2" NPT piping.
- B. Install the drain line with a constant downward pitch. Do not allow any water traps in the line. A trap can cause pressure to build up inside the cavity during steaming, which will make the door gasket leak. A vertical air gap must be maintained between the drain line and the building drain, unless otherwise specified by local plumbing codes.

IMPORTANT: Improper drain connection will void warranty.



Leave an air gap between the hose and the building drain, and don't allow water traps in the line.

Utility Connections *(keyed to illustration)*

IMPORTANT: Refer to the appropriate boiler manual for complete installation details (OM-CNGB/3 for HY-6SG, and OM-CNEB/1 for HY-6SE)

HY-6SG (GAS) MODEL



1. Hot water (for faucet on 36" and wider units with kettles).
2. Steam outlet (for power take-off).
3. Cold water (treated).
4. Cold water (untreated).
5. Gas, natural or propane.
6. Drain (for boiler, steamers and condenser spray). Also for kettle condensate and sink where used.
7. Electrical (conduit through underside, terminals at the right on the inside).

HY-6SE (ELECTRIC) MODEL

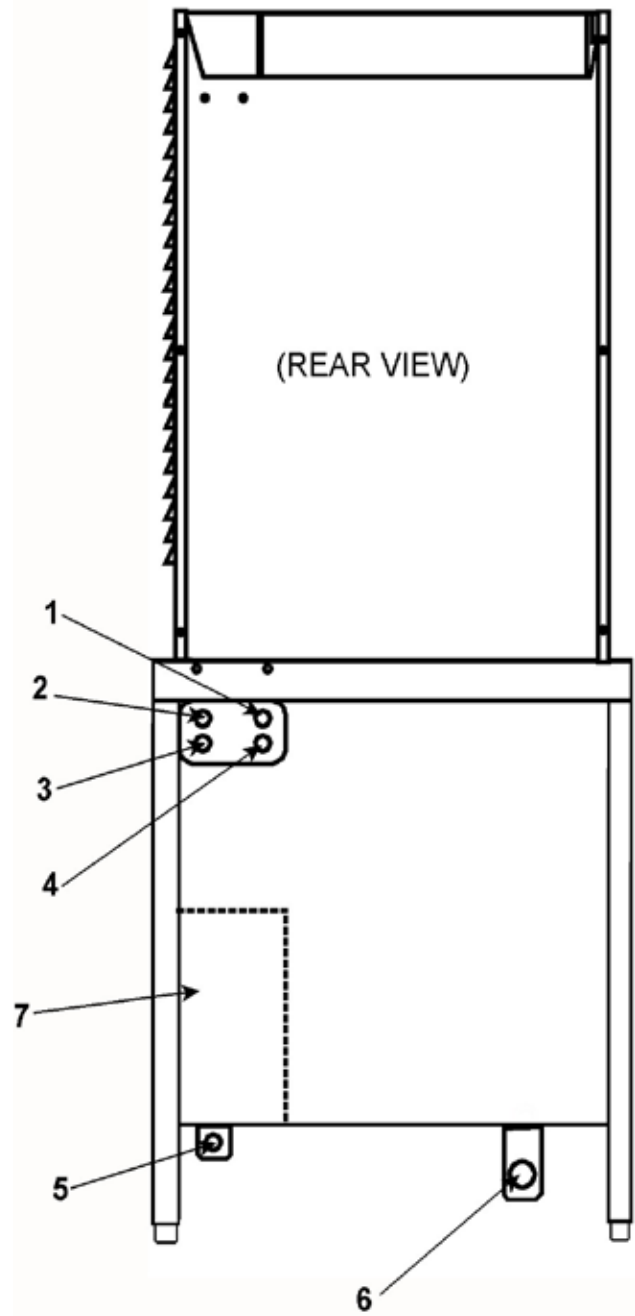


1. Hot water (for faucet on 36" and wider units with kettles).
2. Steam outlet (for power take-off).
3. Cold water (treated).
4. Cold water (untreated).
5. Not used.
6. Drain (for boiler, steamers and condenser spray). Also for kettle condensate and sink where used.
7. Electrical (conduit through underside, terminals at the right on the inside).

HY-6SM (DIRECT STEAM) MODEL



1. Hot water (for faucet on 36" and wider units with kettles).
2. Steam inlet.
3. Cold water (for faucet on 36" or wider units with kettles).
4. Cold water (for condenser spray).
5. Not used.
6. Drain (for steamers and condenser spray). Also for kettle condensate and sink where used.
7. Electrical (conduit through underside, terminals at the right on the inside).



Initial Start-Up

Once the unit has been installed, test it to be sure that it is working correctly.



WARNING
STAY AWAY FROM STEAM COMING OUT FROM THE UNIT. STEAM CAN CAUSE SEVERE BURNS.

1. Remove any literature and packing material from both the interior and the exterior of the unit.
2. Make certain that the water supply is open.
3. Turn on the electrical power to the unit.
4. On models HY-6SG and HY-6SE, start the boiler and allow steam pressure to develop. Refer to the Operator Manual OM-CNGB/3 or OM-CNEB/1, respectively) for instructions on operating steam boilers. On model HY-6SM, turn on the steam supply. **Do not allow pressure to exceed 15 PSI.**

5. When steam is available for the cavity, choose one of the following:
 - a. Set the timer to the desired time for timed steaming.
 - b. Turn the timer to the manual ON position for continuous steam.

NOTE: The door must be shut before steam will enter the cavity. If the door is opened when the timer is on, the flow of steam will stop.

- c. Let the steamer sit idle until needed.
6. If the unit will not be used for an extended period, turn off power to the individual steamer compartments. Turn off power to the gas or electric pressure boiler. Refer to the steam boiler operator manual, if necessary.

If the unit functions as described above, it is ready for use. If it does not, contact your Groen Authorized Service Agent.

Operation

WARNING
ANY POTENTIAL USER OF THE EQUIPMENT SHOULD BE TRAINED IN SAFE AND CORRECT OPERATING PROCEDURES.

Controls: Timers are located on the front right side of the unit. There are two timers — one each for the upper and lower cavities.

The timer is used in two ways:

- Turning the timer to any setting delivers steam to the cavity until the timer runs down to OFF. At that time a red LED switches on and a beeper sounds and the steam flow to the compartment stops.
- When turned all the way to the ON position, the timer allows continuous steaming. A green LED is turned on, and the timer does **not** time down. Steam continues until the timer knob is turned to the OFF position.

A. Operating Procedure

- Turn on the unit's water supply.
- Turn on electrical power to the unit.
- On models HY-6SG and HY-6SE, start boiler and allow steam pressure to develop. Refer to OM-CNGB/3 or OM-CNEB/1 operator manuals for assistance in operating steam boilers. On model HY-6SM, turn on the steam supply.

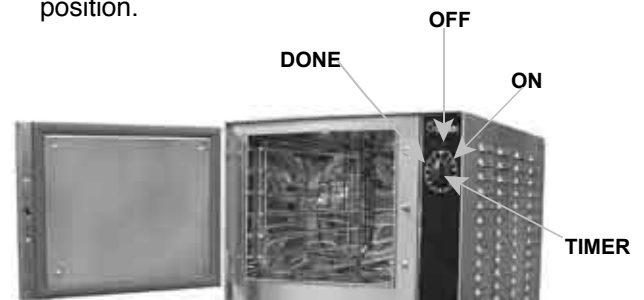


WARNING
WHEN YOU OPEN THE DOOR, STAY AWAY FROM THE STEAM COMING OUT OF THE UNIT. THE STEAM CAN CAUSE BURNS.

- Load food into pans so that it is in uniform layers. For best results, pans should be filled to about the same levels, and should be even on top.
- Open the door and slide the pans onto the supports. If you will only be steaming one pan, put it in the middle rack position.
- Close the door.

NOTE: The door must be closed before steam will enter the cavity. If the door is opened when the timer is on, the steam will stop.

- Turn the timer to one of the following settings:
 - If you want to steam for a definite period of time, set the timer to that time. Steam will be delivered to the cavity for that time, and then stop. A buzzer and red LED will indicate that the timed cycle is complete. Steam flow stops.
 - If you want to steam continuously, turn the timer to the ON position. A green light will come on. Steam will be delivered to the cavity until the timer is returned to OFF.
- Open the door.
- Using a pad or oven mitt to protect your hands**, remove the pans from the steamer.
- To shut down the unit, turn the Timer to the OFF position.



Timer Controls for each of the two cavities are identical.

Cleaning

To keep your HY-6 HyPlus Steamer in proper working condition, clean the unit each day. This regular cleaning will reduce the effort required to clean the cavities.

A. Suggested Tools

1. Mild detergent
2. Stainless steel exterior cleaner such as **Groen Spray Degreaser** (Part No. 114801), Zepper®
3. De-greaser, such as EncompasS®, Malone 34®, Puritan Puribrute®, or Con-Lie®
4. Cloth or sponge
5. Plastic wool or a brush with soft bristles
6. Spray bottle
7. Measuring cup
8. Nylon pad
9. Towels
10. Plastic disposable gloves

B. Procedure

1. Outside

- a. Prepare a warm solution of mild detergent as instructed by the supplier. Wet a cloth with this solution and wring it out. Use the moist cloth to clean the outside of the unit. Do not allow freely running liquid to touch the controls, the control panel, any electrical part, or any panel louver.
- b. To remove material which may be stuck to the unit, use plastic wool, a fiber brush, or a plastic or rubber scraper with a detergent solution.
- c. Stainless steel surfaces may be polished with a recognized stainless steel cleaner such as Zepper®.

2. Inside

Remove the fan baffle/partition from inside the unit and place it in a utility sink. Wash the cooking chamber(s) and fan baffle/partition with a warm solution of mild detergent and water. If needed, use a de-greaser with a **plastic** scouring pad. Rinse parts thoroughly with clean water and replace the fan baffle/partition. Make sure the drain holes at the back of each cavity are free of food particles or other debris.



WARNING
DISCONNECT THE POWER SUPPLY BEFORE CLEANING THE OUTSIDE OF THE STEAMER.

KEEP WATER AND CLEANING SOLUTIONS OUT OF CONTROLS AND ELECTRICAL COMPONENTS. NEVER HOSE OR STEAM CLEAN ANY PART OF THE UNIT.

DON'T MIX DE-LIMING AGENTS (ACID) WITH DE-GREASERS (ALKALI) ANYWHERE IN THE UNIT

AVOID CONTACT WITH ANY CLEANERS, DE-LIMING AGENT OR DE-GREASER AS RECOMMENDED BY THE SUPPLIER. MANY ARE HARMFUL. READ THE WARNINGS AND FOLLOW THE DIRECTIONS!

EVEN WHEN THE UNIT HAS BEEN SHUT OFF, DON'T PUT HANDS OR TOOLS INTO THE COOKING CHAMBER UNTIL THE FAN HAS STOPPED TURNING.

DON'T OPERATE THE UNIT UNLESS REMOVABLE INTERIOR PARTITIONS HAVE BEEN PUT BACK IN THEIR PROPER LOCATIONS.

DON'T USE ANY CLEANING OR DE-LIMING AGENT THAT CONTAINS ANY SULFAMIC AGENT OR ANY CHLORIDE, INCLUDING HYDROCHLORIC ACID (HCl). TO CHECK FOR CHLORIDE CONTENT SEE ANY MATERIAL SAFETY DATA SHEETS PROVIDED BY THE CLEANING AGENT MANUFACTURER. DON'T USE ANY CLEANING OR DE-LIMING AGENT THAT CONTAINS MORE THAN 30% PHOSPHORIC ACID.

IMPORTANT
DO NOT USE ANY METAL MATERIAL (SUCH AS METAL SPONGES) OR METAL IMPLEMENT (SUCH AS A SPOON, SCRAPER OR WIRE BRUSH) THAT MIGHT SCRATCH STAINLESS STEEL SURFACES. SCRATCHES MAKE THE SURFACE HARD TO CLEAN AND PROVIDE PLACES FOR BACTERIA TO GROW. DO NOT USE STEEL WOOL, WHICH MAY LEAVE PARTICLES IMBEDDED IN THE SURFACE, WHICH COULD EVENTUALLY CAUSE CORROSION AND PITTING.

Maintenance

The HY-6 HyPlus Steamer is designed for minimum maintenance, and no user adjustments should be necessary. Certain parts may need replacement after prolonged use. If there is a need for service, only Groen personnel or Authorized Groen Service Representatives should do the work.



WARNING
BEFORE REPLACING ANY PART TURN OFF
THE ELECTRICAL POWER TO THE UNIT.
DEATH OR INJURY COULD RESULT FROM
CONTACT WITH HIGH VOLTAGE.

Periodic Inspection: Groen recommends that service personnel check the unit thoroughly at least once a year. The inspection should include electrical wires and connections. The inside of the control compartment should also be thoroughly cleaned.

Door Latch Adjustment: If steam or condensate is observed leaking from around the door, take the following steps:

1. Check the condition of the door gasket. Replace it if it is cracked or split.
2. Inspect the cooking chamber drain for blockage.
3. Adjust the latch pin to allow for changes that might occur as the gasket ages.
 - a. Loosen the lock nut at the base of the latch pin, then turn the latch pin $\frac{1}{4}$ turn clockwise, and tighten the lock nut.
 - b. After adjustment, run the unit to test for further steam leakage.
 - c. If there is still leakage, repeat.
 - d. Continue adjusting the pin clockwise until the door fits tightly enough to prevent leakage.
 - e. If leakage is still present, repeat steps a. through c. until leakage stops.

A Maintenance and Service Log is provided at the back of this manual. Each time maintenance is performed on the unit, enter the date the work was done, what was done, and who did it.

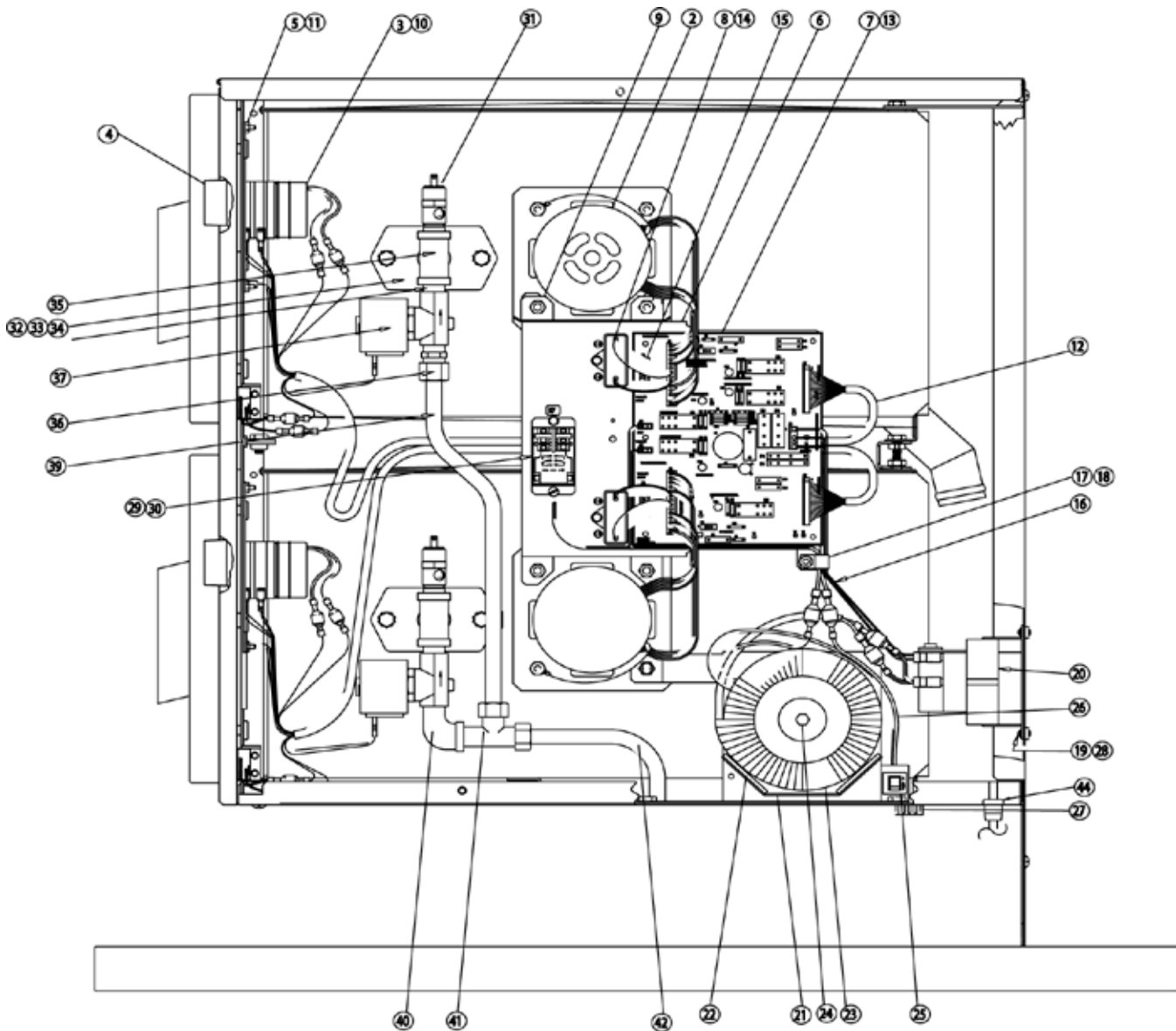
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Troubleshooting

Green Steamers are designed to operate smoothly and efficiently when properly maintained. However, the following is a list of things to check if there is a problem. Wiring diagrams are furnished inside the service panel.

SYMPTOM	WHAT TO CHECK
Timer control will not operate	a. Is the electrical supply turned on? b. Is the ON/OFF switch in the base cabinet turned on? c. On HY-6SG and HY-6SE: Is boiler started? Is the green light in the ON/OFF switch lit? d. Are any fuses blown?
No steam to cavities	a. On HY-6SG and HY-6SE: Has steam pressure developed? b. On HY-6SM: Is steam supply turned on? c. Is the door closed? (Doors must be closed before steam will enter the cavity).
Door leaking steam or water	a. Are the drain holes at the rear of the cavity blocked? b. Does the door gasket need replacement? c. Is the door latch in need of adjustment? (See the Maintenance section). d. Is the unit level?
Excessive steam coming from the vent pipe	a. Is the water supply turned on? b. Is the condenser hose kinked or obstructed? c. Is the condenser spray solenoid working?

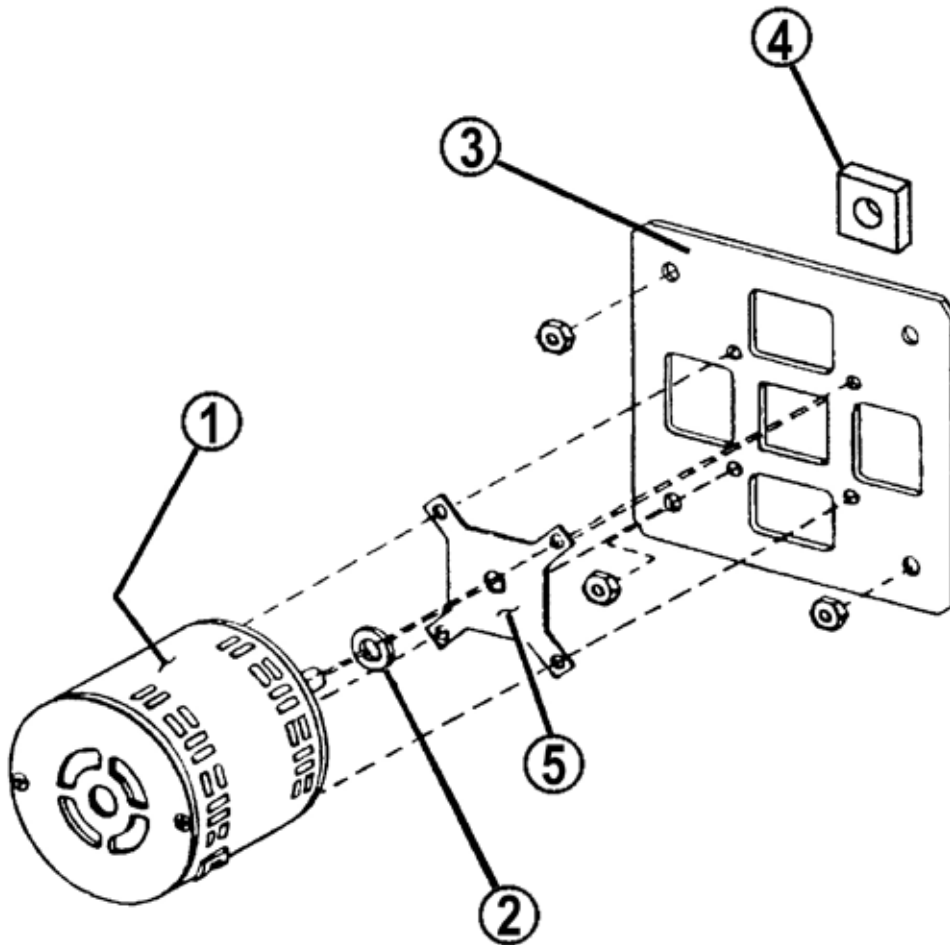
Parts List
HY-6SG, HY-6SE, and HY-6SM Steamer Cavity Only



Parts List HY-6SSG, HY-6SE, and HY-6SM Steamer Cavity Only

Key	Description	Part No.	Key	Description	Part No.	Key	Description	Part No.
1	Upper Cavity Drain Hose	088847	15	Jumper, Voltage Select - SE	100960	28	Lock Washer #8 - SG & SE	12971
2	Motor Assembly	096740	16	Harness, Spray Valve - SM	137834	29	Relay, DPDT 24VAC - SG & SE	121733
3	Timer,	096826	16	Harness, Spray Valve - SE & SG	130449	30	Screw, 8-32 X 3/8 -SG & SE	069789
4	Knob, Timer	123100	17	Cable Clamp	087958	31	Valve, Safety	143470
5	PC Board, HY-Plus Light and Timer	130457	18	Nut, 10-32	071256	32	Manifold Fitting	099249
6	Bracket, Board Mtg	096888	19	Nut, 8-32	002632	33	Gasket	099250
7	Steamer Control Board	102222	20	Transformer, 75VA 480V - SE-480V	121717	34	Nut, 1/4-20	012940
8	Capacitor, 6 mfd - SM & SG	096812	20	Transformer, 75VA 208/240V - SE	121716	35	Tee	013201
8	Capacitor, 3 mfd - SE	096813	20	Transformer, 75VA 110V - SG	121715	36	Solenoid Valve	113014
9	Shield, Motor Drip	119844	21	Bracket, Transformer Mtg -SE-480V	102287	37	Nipple, 3/8	013202
10	Nut, Rotary Shaft Seal	101145	22	Rubber Pad - SE-480V	102292	38	Connector	054493
11	Nut, Keps 6-32	071289	23	Transformer, 230V - SE-480V	101111	39	Tube, Upper	100551
12	Harness, Upper Control	130450	24	Screw, 1/4-20 X 2-1/4 -SE-480V	049743	40	Elbow	042364
13	Post, PC Board Mtg	099901	25	Circuit Breaker, 2 AMP - SE-480V	119836	41	Tee	100553
14	Screw, 6-32	069777	26	Wire, 4" - SE-480V	130467	42	Tube, Supply	100552
15	Jumper, Voltage Select - SM & SG	100959	27	Bushing - SG & SE	012864	43	Lower Cavity Drain Hose	088848

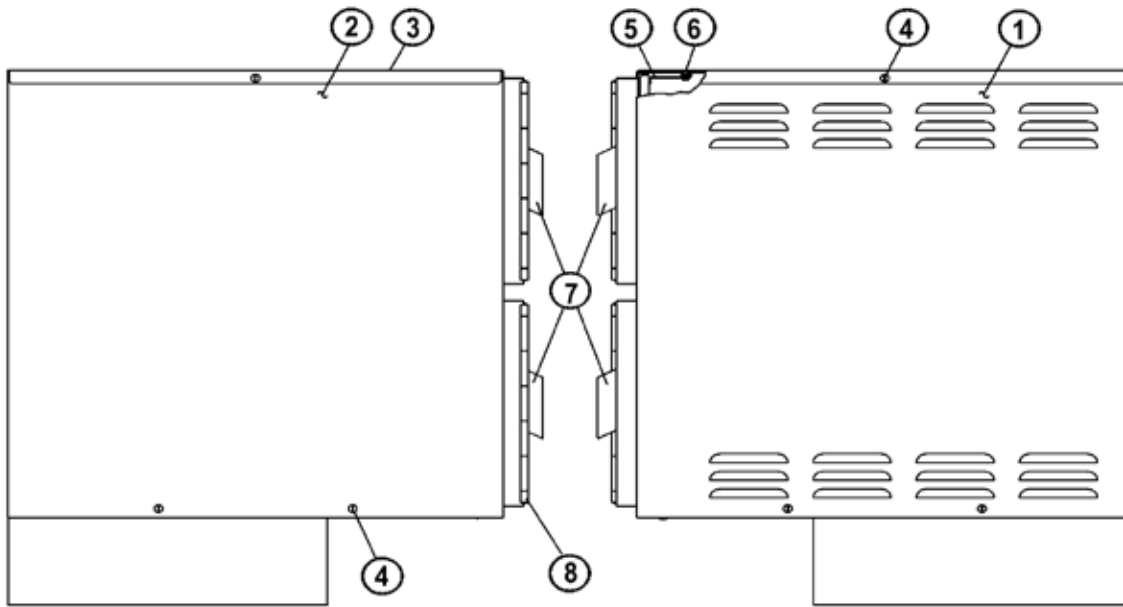
Parts List
Motor/Fan Assembly



Key	Description	Part No.
1	Motor	096739
2	Slinger Washer	096831
3	Motor Mounting Plate	094134
4	Shaft Seal	096868
5	Plate Seal Holder	096752

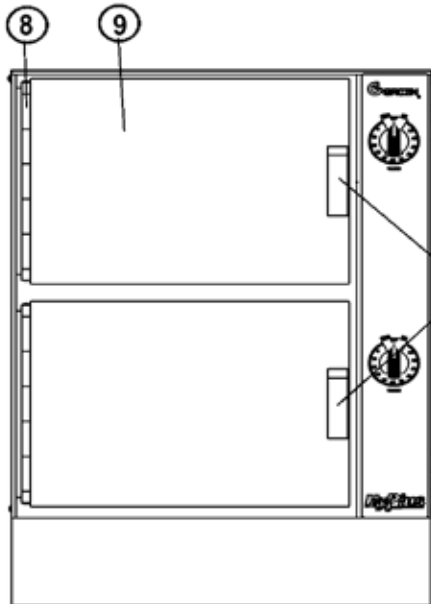
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Parts List Sheet Metal and Doors

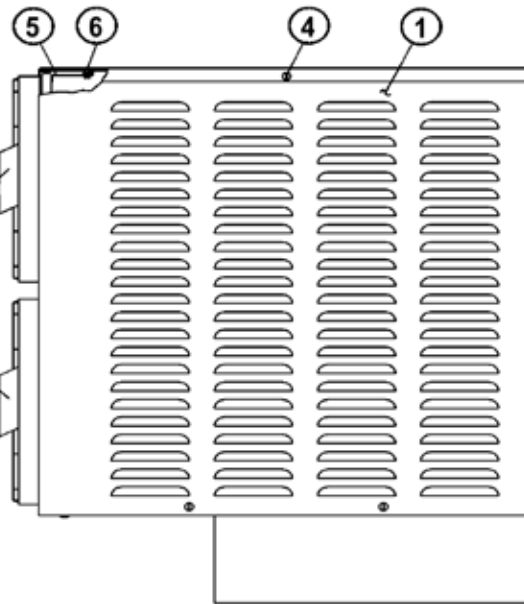


LEFT SIDE (TOP) HY-6 SM, HY-6SE AND HY-6SG

RIGHT SIDE (TOP) HY-6SM AND HY-6SE



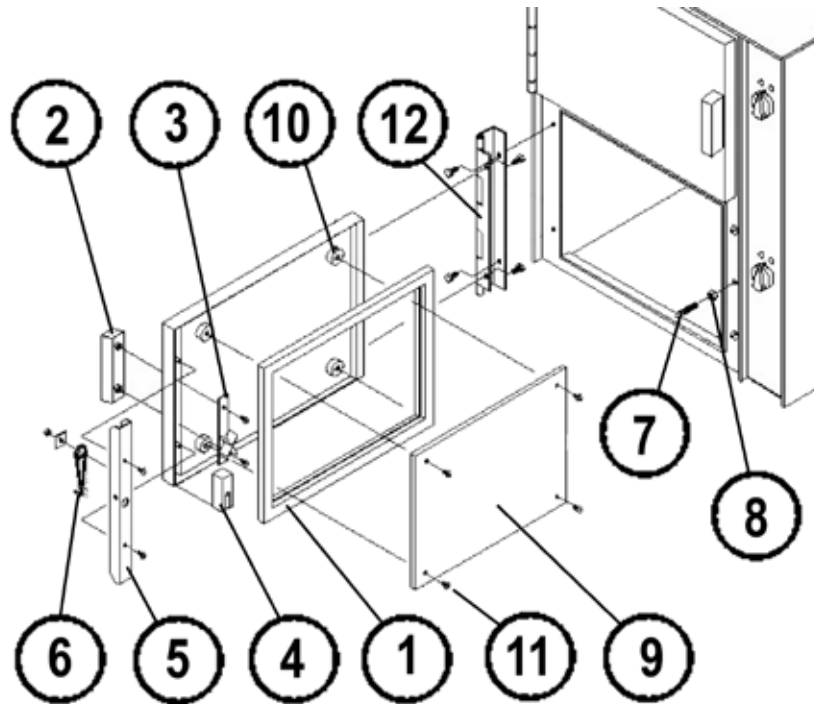
FRONT VIEW (TOP) HY-6 SM, HY-6SE AND HY-6SG



RIGHT SIDE (TOP) HY-6SG

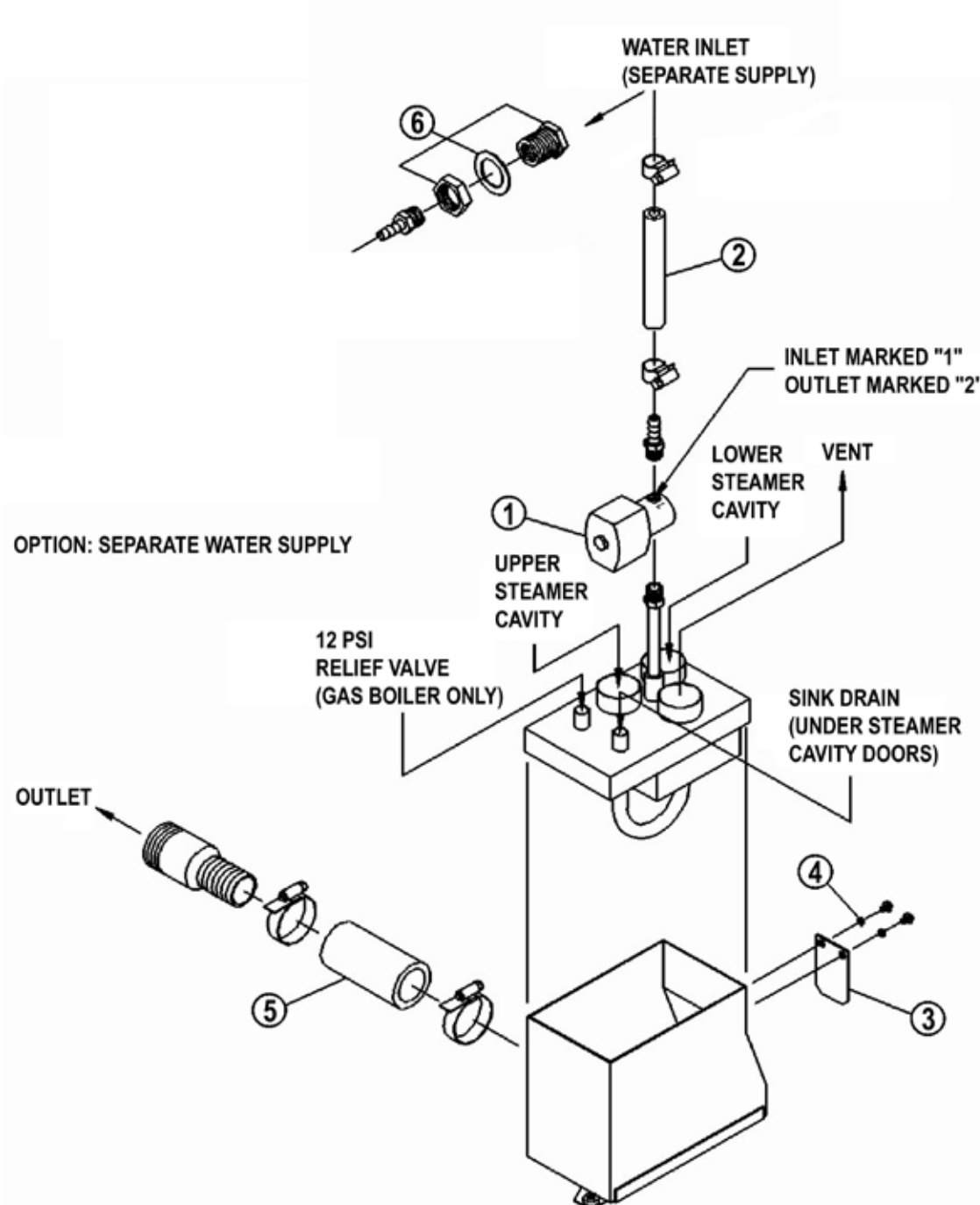
Key	Description	Part No.	Key	Description	Part No.
1	Cover, Right Side HY-6SM & HY-6SE	139941	5	Retainer, Top	123156
1	Cover, Right Side, HY-6SG	143778	6	Screw, 8-32 x 3/8 slotted hex head	004173
2	Cover, Left Side	123184	7	Door Handle	129723
3	Cover Assembly, Top	123182	8	Door Hinge	094143
4	Screw, 10-32 x 3/8 Truss head	004173	9	Outer Door	094140

Parts List
Door & Cavity Hardware



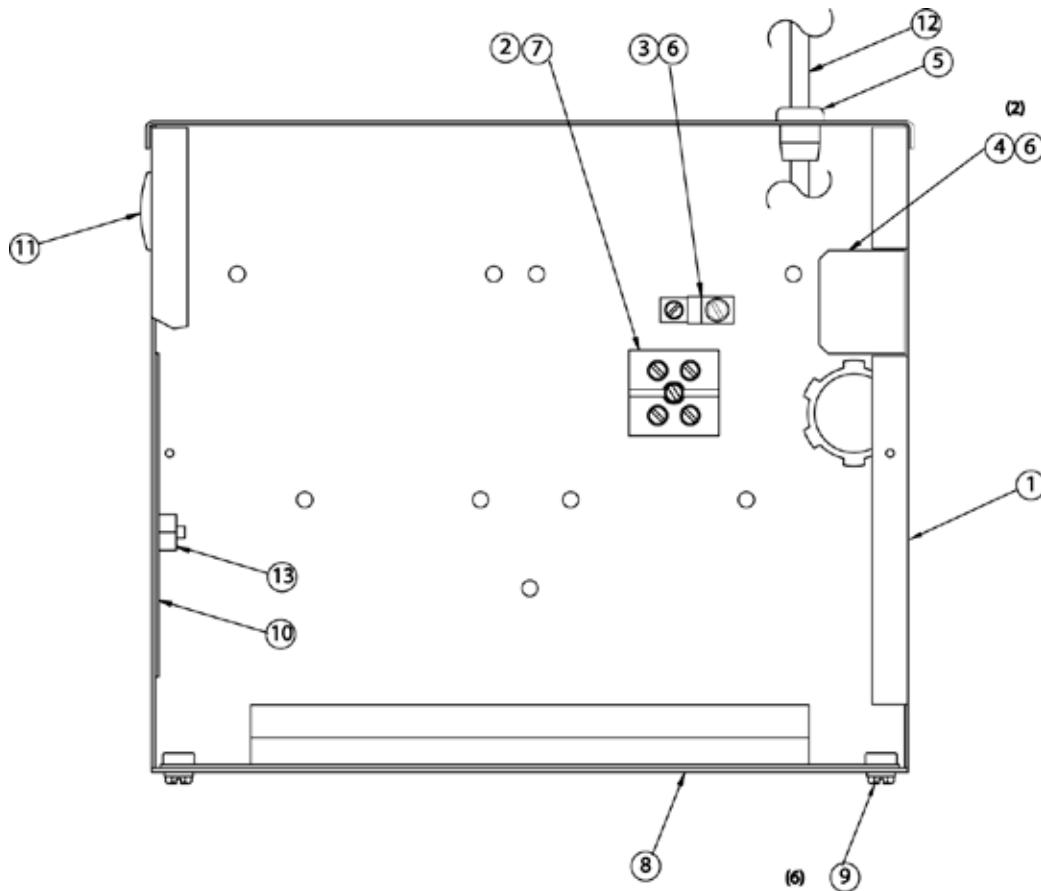
Key	Description	Part No.	Key	Description	Part No.
1	Door Gasket	094147	8	Lock Nut	003823
2	Door Handle	070123	9	Inner Panel	094141
3	Door Cam	074252	10	Door Spacer	071206
4	Magnet Assembly	069762	11	Door Screws	05764
5	U-Channel Assy (Incl. Door Spring P/N 078911)	094144	12	Door Hinge	094143
6	Latch Spring	078911	13	Outer Door	094140
7	Latch Pin	078914	x	Insulate Board (<i>not shown</i>)	094142
x	Left Pan Rack	094148	x	Blower Cover/Right Pan Rack	096788
		x - Not Shown			

Parts List
Drain Box with Spray Condenser



Key	Description	Part No.	Key	Description	Part No.
1	Solenoid Valve (Spray Condenser)	099221	4	Spacer	099212
2	Hose d" ID x 8" Long	099282b	5	Hose, outlet 1¼" ID x 3½" Long	099280b
3	Rubber Flap	099213	6	Anchor Coupling, d" NPT	N89267

Parts List
HY-6SM Electrical Controls



Key	Description	Part No.	Key	Description	Part No.
1	Weld Assembly, Electronic Cabinet	137257	8	Weld Assy, Electronic Cabinet Bottom	137256
2	Terminal Block, 2-Pole	003887	9	Screw, Hex HD, 10-32 x 3/8" Long	069773
3	Lug, Ground	119829	10	Plate, Hole Cover	137749
4	Bracket , Electronic Cabinet Breaker	137254	11	Hole Plug, 7/8" Dia.	137553
5	Bushing, Strain Relief	121742	12	Harness, Power Cord, HY-6SM	137842
6	Screw, Hex Slot Washer HD Cap, 8-32 x 1/4 Long	074242	13	Nut, Hex Keps, #8-32	069784
7	Screw Round HD, 8-32 x 1-1/4" Long	005056			

References

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

KLENZADE SALES CENTER
ECOLAB, Inc.
370 Wabasha
St. Paul, Minnesota 55102
800 328-3663 or 612 293-2233

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

NFPA/70 The National Electrical Code

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

NOTES:

LIMITED WARRANTY TO
COMMERCIAL PURCHASERS*
(U.S. & Canadian Sales Only.)

Groen warrants to original commercial purchaser/users that foodservice equipment manufactured by Groen ("Groen Equipment") (other than CapKold foodservice equipment) shall be free from defects in material and workmanship for (12) twelve months from the date of installation or fifteen (15) months from date of shipment from Groen, whichever date first occurs (the "Warranty Period"), in accordance with the following terms and conditions:

- I. This warranty is limited to replacement parts and related labor for Groen Equipment located at its original place of installation in the United States and Canada.
- II. Damage to Groen Equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such Groen Equipment.
- III. For Groen Convection Combo™ Steamer-Ovens, HyPerSteam™ Convection Steamers and HyPlus™ Pressureless Steamers, Groen further warrants to the original commercial purchaser/users of such Groen Equipment that the atmospheric steam generators or boilers contained in such Groen Equipment shall be free from defects in material and workmanship for twenty-four (24) months from the date of installation or twenty-seven (27) months from date of shipment from Groen, whichever date first occurs, provided that: (a) the original purchaser/user shall have also purchased and installed a Groen PureSteam Water Treatment System™ for use in connection with such Groen Convection Combo™ Steamer-Oven, HyPerSteam™ Convection Steamer or HyPlus™ Pressureless Steamer on or before the date such Groen Equipment was installed, (b) the original purchaser/user has continuously used such Water Treatment System in connection with such Groen Equipment from the date of installation, and (c) the commercial purchaser/user shall have maintained such Water Treatment System in accordance with the maintenance and filter cartridge replacement recommendations of Groen, and otherwise maintained such Oven or Steamer in accordance with all other operational and maintenance recommendations of Groen.
- IV. Groen further warrants to the original commercial purchaser/users of Groen Convection Combo™ Steamer-Ovens that the electronic relay and control board contained in such Groen Convection Combo™ Steamer-Oven shall be free from defects in material and workmanship for twenty-four (24) months from the date of installation or twenty-seven (27) months from date of shipment from Groen, whichever date first occurs.
- V. During the Warranty Period, Groen, directly or through its authorized service representative, will either repair or replace, at Groen's sole election, any Groen Equipment determined by Groen to have a defect in material or workmanship. As to any such warranty service during the Warranty Period, Groen will be responsible for related reasonable labor and portal to portal transportation expenses (time & mileage) incurred within the United States and Canada.
- VI. This warranty does not cover boiler maintenance, calibration, periodic adjustments as specified in operating instructions or manuals, consumable parts (such as scraper blades, gaskets, packing, etc.), and labor costs incurred for removal of adjacent equipment or objects to gain access to Groen Equipment. This warranty does not cover defects caused by improper installation, abuse, careless operation, or improper maintenance of Groen Equipment. This warranty does not cover damage to Groen Equipment caused by poor water quality or improper boiler maintenance.

- VII. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL GROEN BE LIABLE FOR SPECIAL, CONSEQUENTIAL, OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.**
- VIII. Groen Equipment is for commercial use only. If sold as a component of another (O.E.M.) manufacturer's equipment, or if used as a consumer product, such Equipment is sold AS IS and without any warranty.**

*** (Covers all Groen Equipment (other than CapKold foodservice equipment) ordered after September 11, 2001).**



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