



**No matter what you're cooking,
we've got a steamer for you.**



The purchase of a steamer is an important investment that needs to pay off. Whether it be a first time purchase to expand or improve a menu, or a piece to increase volume, we have the right steamer for your application. The below chart will assist in choosing the right Groen steamer for each application by pairing the product being steamed with the style of cooking.

Groen Steamer Application Product Selection		
Food Type	Cooking Style	Groen Steamer
Vegetables, Starches & Proteins	Batch	INTEK
Vegetables, Starches & Proteins	Versatile	SMARTSTEAM100
Vegetables, Starches & Proteins	A la Carte	SMARTSTEAM100
Re-Therm	Batch	INTEK
Re-Therm	Versatile	SMARTSTEAM100
Re-Therm	A la Carte	SMARTSTEAM100
Seafood	Batch	HYPERSTEAM
Seafood	Versatile	HYPERSTEAM
Seafood	A la Carte	HYPERSTEAM

STEAMER DEFINITIONS

INTEK
A connectionless, boilerless, high performance ENERGY STAR® rated batch steamer that is also LEED compliant for less than 1.5 gallons of water use per hour.

SMARTSTEAM100
A boilerless steamer minimizing the water use and heavy maintenance required with a boiler or generator unit while still delivering flexible and a la carte style cooking.

HYPERSTEAM
A generator steamer able to handle and dispose of the high fatty proteins of seafood when cooking at less the expense of a boiler unit.

HYPLUS
A boiler steamer able to power additional direct steam kettles for a single source power supply.



INTEK: Batch



SMARTSTEAM: Versatile



HYPERSTEAM/HYPLUS: Flexible for All Seafood Applications



STYLE & TYPE DEFINITIONS

BATCH Batch or production cooking is filling the steam cavity with product and allowing the cooking cycle to run its course without the introduction of new product in the cavity. (example: schools particularly K-12 need to produce large volumes of re-thermed food in a fast time-line. as they are not cooking to order but serving in bulk a batch steamer is appropriate.)

VERSATILE Primarily batch cooking with the flexibility of a la carte cooking when required. (example: on occasion this full service restaurant receives orders for spaghetti, an item on their menu for which the noodles are cooked in the morning via batch style but are re-thermed per order a la carte style during the lunch and dinner times. Therefore, this restaurant requires a unit with the flexibility of operating efficiently in both batch and a la carte cooking.)

A LA CARTE A la carte or cook to order is the ability to introduce new product in the steam cavity as required by order. (example: high end restaurants often prepare each dish as it's ordered and require a steamer that can be interrupted in its cooking cycle by placing additional product within the steam cavity with little to no recovery time.)

RE-THERM Re-therm is the process of bringing refrigerated or frozen precooked product back to serving temperature. (example: an Italian restaurant prepares full pans of lasagna each night for service the next day. As orders come in, individual pieces are steamed to fill the order.)

BOILERLESS Boilerless is producing steam without the use of a boiler or a typical steam generator by use of a water reservoir, eliminating the maintenance required of those units as well as reducing water use.

STEAM GENERATOR A steam generator is typically a stainless steel box with independent heat source that produces steam under minimal pressure (.25lb or less) for a steam cavity, introduced as an alternate to the more expensive boiler units.

BOILER A mild steel pressure vessel typically rated for 12-15psi operated by gas or electric power and used to give steam on demand to a steam cavity.

CONNECTIONLESS Connectionless steamers are units that require manual water fill and drain and do not require a water or drain connection.

Intek. Compare for yourself. The Intek saves money in water, electricity and chemical cleaning costs. And that's just the beginning.

Any purchase for your kitchen should be looked at as an investment. You need the greatest return on your dollar. When you invest in a new steamer, there are three basic categories of steamer performance that should be taken into consideration: production capability, reliability, and efficiency.

First and foremost, the steamer needs to be productive. If it cooks or recovers too slow and cannot keep up - the reliability and efficiency capabilities are insignificant. Secondly, the steamer needs to be reliable. What good is an efficient and productive steamer if it is in constant need of repair? The last consideration is efficiency. How much are you paying for water and electricity to cook the food?

Advantages: Tests reveal that the Intek is the most productive and the most efficient connectionless steamer in the market today. It pays for itself in water and electricity savings when you replace a conventional pressureless steamer. For test results and a comparison of data, visit www.comparesteamers.com. See the specific ways that you can benefit:

- **Extremely reliable** No atmospheric generator, no pumps, no floats or probes that can fail or get damaged in cleaning. It's bad water proof. And with the solid state controls, there are no computer boards to go bad. Just reliable, powerful steam.
- **Easier to use** No water or drain connections required. A true plug and play unit. No periodic maintenance or deliming required either. Simply wipe out the chamber at the end of the day.
- **Extremely efficient** The powerful heater combined with the convection fan cooks 48lbs of frozen vegetables in only 17 minutes using 99% less water, and 67% less energy. This means less maintenance and lower water and sewer bills plus a saving of \$240 each month in energy compared to conventional steamers. The Intek is the most efficient countertop steamer ever tested.
- **Versatile** The unit can double as a NSF holding cavity.



Batch Cooking

Batch cooking is filling the steam cavity with product and allowing the cooking cycle to run its course without the introduction of new product in the cavity. *example: schools particularly K-12 need to produce large volumes of re-thermed food in a fast time-line. as they are not cooking to order but serving in bulk a batch steamer is appropriate.*

Re-therm

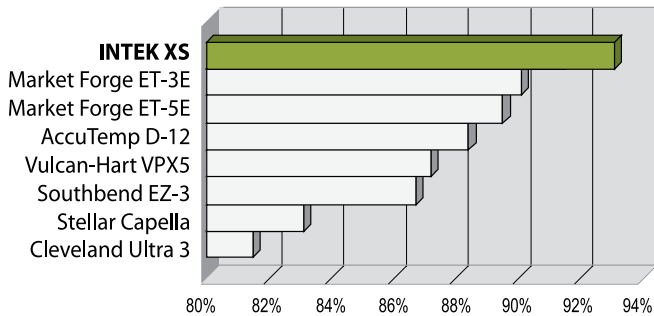
Re-therm is the process of bringing refrigerated or frozen precooked product back to serving temperature. *example: an Italian restaurant prepares full pans of lasagna each night for service the next day. As orders come in, individual pieces are steamed to fill the order.*

Connectionless

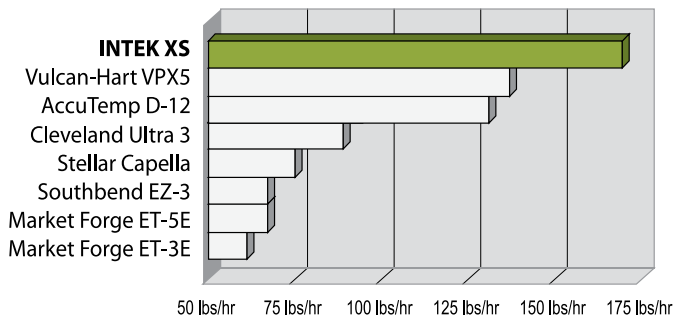
Connectionless steamers are units that require manual water fill and drain and do not require a water or drain connection.

Intek is a connectionless, boilerless, high performance, ENERGY STAR® rated batch and re-therm steamer that is also LEED compliant — under 1.5 gallons of water use per hour.

ENERGY EFFICIENCY



PRODUCTION RATE



Versatile Cooking

Primarily batch cooking with the flexibility of a la carte cooking when required. *example: on occasion this full service restaurant receives orders for spaghetti, an item on their menu for which the noodles are cooked in the morning via batch style but are re-thermed per order a la carte style during the lunch and dinner times. Therefore, this restaurant requires a unit with the flexibility of operating efficiently in both batch and a la carte cooking.*

A la Carte Cooking

A la carte or cook to order is the ability to introduce new product in the steam cavity as required by order. *example: high end restaurants often prepare each dish as it's ordered and require a steamer that can be interrupted in its cooking cycle by placing additional product within the steam cavity with little to no recovery time.*

Re-therm

Re-therm is the process of bringing refrigerated or frozen precooked product back to serving temperature. *example: an Italian restaurant prepares full pans of lasagna each night for service the next day. As orders come in, individual pieces are steamed to fill the order.*

Boilerless

Boilerless is producing steam without the use of a boiler or a typical steam generator by use of a water reservoir eliminating the maintenance required of those units as well as reducing water use.

SmartSteam100. The boilerless steamer delivering fast recovery while eliminating the typical maintenance, deliming and harsh chemicals associated with generator/boiler bases.





SmartSteam100 from Groen is the “smart” solution for versatile and a la carte style cooking. Featuring a boilerless steam generator inside the steamer compartment, it has the power to cook fast and to recover quickly every time the door is opened. The Rapid food production retains the flavor, freshness, nutrients and texture that makes food appealing.

Advantages: Featuring automatic fill and drain, so no lugging water, all operations are controlled through a microprocessor and a simple touch-button control. SmartSteam100 generates only the amount of steam necessary for efficient cooking. Spent steam is directed upward into the kitchen hood system for fast removal and increased comfort of your workers. Less water is required for the entire process. No boiler maintenance and easy access to all areas of the steamer elevate SmartSteam100 to the top of its class.

- **Fast recovery, better performance** With the help of the steam lid, the steam reservoir maintains a boil for fast recovery when the door is opened. A powerful side mounted convection fan ensures fast, even distribution of steam throughout the entire cooking cavity, ensuring even cooking side-to-side, top-to-bottom and front-to-back.
- **Easy operation** SmartSteam100’s unique, slide-out steam lid separates food pans from the steam reservoir and allows easy access to the steam reservoir for cleaning. Easy-to-use diagnostics automatically indicate when the steamer is not operating at optimal performance. Units have single connections for gas, water and drain (lower installation costs). And no hands are required to open or close the door with the easy-open door latch.
- **Low water consumption, high efficiency** Steam venting eliminates the need for high volume condensate spray (water savings up to 70% compared to a conventional steamer). And it’s up to 80% efficient with the optimized high-efficiency infrared gas burners* and electric elements. Electric elements are individually attached to the underside of the cavity and sized for optimum heat transfer into the steam reservoir without immersion in water. The result is energy savings.
- **Easy maintenance** Cooking residue is more easily removed from a SmartSteam100 steamer compartment given the mirror finish interior. Clean-up is less time consuming for the operator. There is no boiler or generator to be blocked with mineral deposits.

*SmartSteam100 gas units have at least 22% more BTUs per pan than comparably-sized boilerless competitors (but lets not forget that electric units are in the top of their class for KW per pan as well). See a boilerless steamer gas unit comparison below:

<i>Brand</i>	<i>Pans</i>	<i>BTUs/pan</i>
Groen	3	18,000
Brand A	3	10,667
Brand B	3	No offering!
Brand C	4	6,500

<i>Brand</i>	<i>Pans</i>	<i>BTUs/pan</i>
Groen	5	12,400
Brand A	6	5,333
Brand B	5	No offering!
Brand C	6	4,333
Groen	10	10,000

Steam Generator

A steam generator is typically a stainless steel box with independent heat source that produces steam under minimal pressure (.25lb or less) for a steam cavity, introduced as an alternate to the more expensive boiler units.

HyPerSteam. With twin, independent steam generators on most double-stacked and dual-cavity models, the HyPerSteam from Groen is dependable and reliable.

HyPerSteam is a generator steamer able to handle and dispose of the high fatty proteins of seafood when cooking at less the expense of a boiler unit.

Advantages: A free venting drain eliminates flavor transfer. Featuring a two-probe warning system for deliming, auto-clean deliming from a touch pad, a large drain port to better resist lime and scale build-up, and instant steam from the “ready” mode.

- **Powerful performance** The steam generator delivers 3.1 KW (electric) or 12,400 BTU/hr (gas) of power input per 2-1/2” deep steam pan. The powerful side mounted blower increases steam velocity for faster cook times and efficient steam distribution.
- **Efficient operation** Save filtered water for the product in lieu of the drain with the dual water connection. And since it’s automatic fill and drain, there is no lugging water.
- **Less hassle** No element deliming because the electric heater is not immersed in water. Hands-free operation with easy open door latches. Flexible for kitchen layouts with a field-reversible door.

Batch Cooking

Batch cooking is filling the steam cavity with product and allowing the cooking cycle to run its course without the introduction of new product in the cavity. *example: schools particularly K-12 need to produce large volumes of re-thermed food in a fast time-line. as they are not cooking to order but serving in bulk a batch steamer is appropriate.*

Versatile Cooking

Primarily batch cooking with the flexibility of a la carte cooking when required. *example: on occasion this full service restaurant receives orders for spaghetti, an item on their menu for which the noodles are cooked in the morning via batch style but are re-thermed per order a la carte style during the lunch and dinner times. Therefore, this restaurant requires a unit with the flexibility of operating efficiently in both batch and a la carte cooking.*





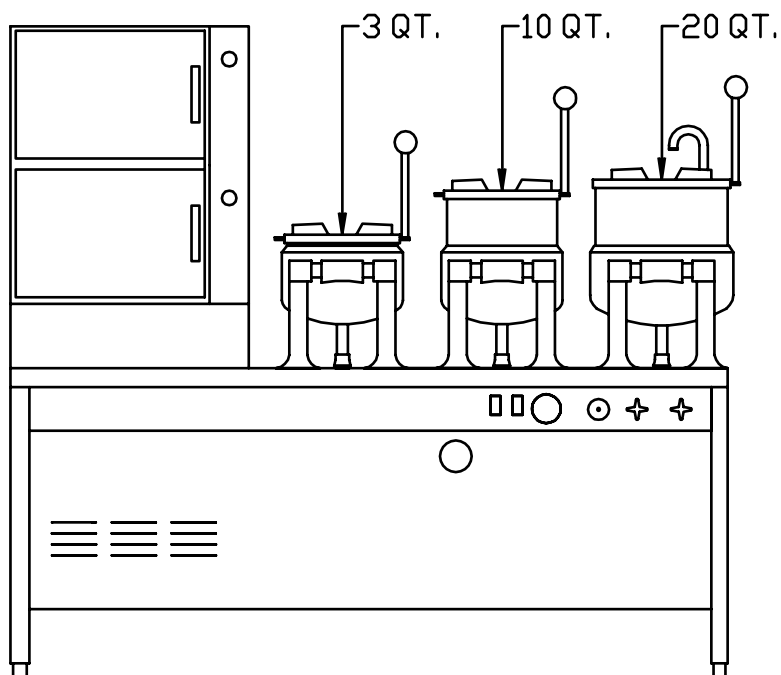
HyPlus. Boiler-based steamers generate low pressure steam for use with cabinet mounted steamers and steam jacketed kettles. Everything you need, all in one.

- **Efficient operation** A boiler steamer is able to power additional direct steam kettles for a single source power supply. Save filtered water for the product in lieu of the drain with the dual water connection. Easy to use mechanical timer with 60 minutes per compartment. Steam on demand with a push of a button.
- **Less hassle** Hands-free operation with easy open door latches. Flexible for kitchen layouts with a field-reversible door.
- **Build to spec** Customize the unit to better fit the application.

1. Pick table or cabinet mounted
2. Pick an energy source: gas and type, electric w/voltage, or remote¹
3. Pick the number of kettles and their capacities² as seen from left to right
4. Will the boiler also power an additional floor kettle: yes (provide capacity), or no

example: 1. table mounted, 2. remote, 3. 3 kettles (3-quart, 10- quart, 20-quart), 4. no

¹Boiler is being supplied by others or exists in building.



Boiler

A mild steel pressure vessel typically rated for 12-15psi operated by gas or electric power and used to give steam on demand to a steam cavity.

A la Carte Cooking

A la carte or cook to order is the ability to introduce new product in the steam cavity as required by order. *example: high end restaurants often prepare each dish as it's ordered and require a steamer that can be interrupted in its cooking cycle by placing additional product within the steam cavity with little to no recovery time.*

Steamer Models & Specifications

Model No.	No. of Pans	Voltage	KW/hr	NEMA	Width	Depth	Height*
XS4, COUNTER TOP, (4) PAN STEAMER, 208V, ELECTRIC							
XS4-208-6-1	4	208/60/1	6	6-50P	23-1/4"	29"	24-1/2"
XS4-208-8-1	4	208/60/1	8	6-50P	23-1/4"	29"	24-1/2"
XS4-208-8-3	4	208/60/3	8	L15-30P	23-1/4"	29"	24-1/2"
XS4-208-12-3	4	208/60/3	12	15-50P	23-1/4"	29"	24-1/2"
XS4-208-14-3	4	208/60/3	14	15-50P	23-1/4"	29"	24-1/2"
XS4, COUNTER TOP, (4) PAN STEAMER, 240V, ELECTRIC							
XS4-240-6-1	4	240/60/1	6	6-50P	23-1/4"	29"	24-1/2"
XS4-240-8-1	4	240/60/1	8	6-50P	23-1/4"	29"	24-1/2"
XS4-240-8-3	4	240/60/3	8	L15-30P	23-1/4"	29"	24-1/2"
XS4-240-12-3	4	240/60/3	12	15-50P	23-1/4"	29"	24-1/2"
XS4-240-14-3	4	240/60/3	14	15-50P	23-1/4"	29"	24-1/2"
XS4, COUNTER TOP, (4) PAN STEAMER, 480V, ELECTRIC							
XS4-480-12-3	4	480/60/3	12	L16-20	23-1/4"	29"	24-1/2"
XS, COUNTER TOP, (6) PAN STEAMER, 208V, ELECTRIC							
XS-208-6-1	6	208/60/1	6	6-50P	23-1/4"	29"	30-1/4"
XS-208-8-1	6	208/60/1	8	6-50P	23-1/4"	29"	30-1/4"
XS-208-8-3	6	208/60/3	8	L15-30P	23-1/4"	29"	30-1/4"
XS-208-12-3	6	208/60/3	12	15-50P	23-1/4"	29"	30-1/4"
XS-208-14-3	6	208/60/3	14	15-50P	23-1/4"	29"	30-1/4"
XS, COUNTER TOP, (6) PAN STEAMER, 240V, ELECTRIC							
XS-240-6-1	6	240/60/1	6	6-50P	23-1/4"	29"	30-1/4"
XS-240-8-1	6	240/60/1	8	6-50P	23-1/4"	29"	30-1/4"
XS-240-8-3	6	240/60/3	8	L15-30P	23-1/4"	29"	30-1/4"
XS-240-12-3	6	240/60/3	12	15-50P	23-1/4"	29"	30-1/4"
XS-240-14-3	6	240/60/3	14	15-50P	23-1/4"	29"	30-1/4"
XS, COUNTER TOP, (6) PAN STEAMER, 480V, ELECTRIC							
XS-480-12-3	6	480/60/3	12	L16-20	23-1/4"	29"	30-1/4"
XSG, COUNTER TOP, GAS							
XSG-5	5	120/60/1	0.6	5-15P	23-1/4"	29"	30-1/4"

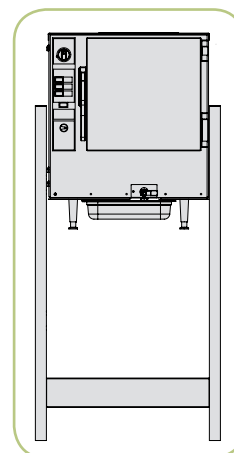
Standard: Electric units 208/240V, 3-phase, must specify at time of order. Gas units of elevation above 2000', and natural or propane gas, must be specified at time of order. All units are UL and NSF listed.

Model No.	No. of Pans	KW/hr	BTU/hr	Width	Depth	Height
SSB-E, COUNTER TOP, 208V/3 OR 240V/3, ELECTRIC						
SSB-3E	3	9	-	21-3/4"	29-7/8"	21-1/8"
SSB-5E	5	12	-	21-3/4"	29-7/8"	27-1/8"
SSB-EF, STAND MOUNTED, 208V/3 OR 240V/3, ELECTRIC						
SSB-10EF	10	21	-	30-5/8"	34-1/4"	58-5/8"
(2)SSB-3EF	6	9	-	21-3/4"	29-7/8"	61-1/8"
(2)SSB-5EF	10	12	-	21-3/4"	29-7/8"	64-3/4"
(2)SSB-10EF	20	21	-	30-5/8"	34-1/4"	64-5/8"
SSB-G, COUNTER TOP, GAS						
SSB-3G	3	1.8*	54K	21-3/4"	32"	21"
SSB-5G	5	1.8*	62K	21-3/4"	32"	27-5/8"
SSB-GF, STAND MOUNTED, GAS						
SSB-10GF	10	1.8*	100K	30-5/8"	42-1/4"	58-5/8"
(2)SSB-3GF	6	(2) @ 1.8*	(2) @ 54K	21-3/4"	36-1/8"	61-1/8"
(2)SSB-5GF	10	(2) @ 1.8*	(2) @ 62K	21-3/4"	36-1/8"	64-3/4"
(2)SSB-10GF	20	(2) @ 1.8*	(2) @ 100K	30-5/8"	44-1/2"	64-5/8"

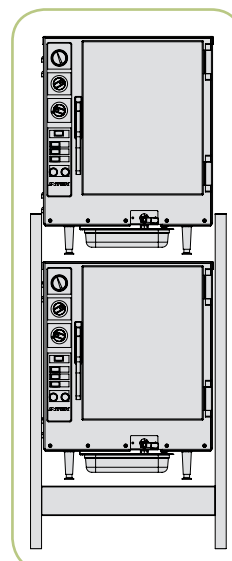
Standard: Electric units 208V/3 or /240V/3, must specify at time of order. Gas units of elevation above 2000', and natural or propane gas, must be specified at time of order. Field reversible door, single point water connection, single point gas connection, auto water fill and drain, hands free door handle, no side vents, mirrored stainless steel interior. All units are UL and NSF listed, and CSA certified as applicable. Depth dimensions for all units do not include installation clearance. Height dimensions for all gas units do not include flue or flue protector height.

*120V 15AMP hard wire connection required on all gas units.

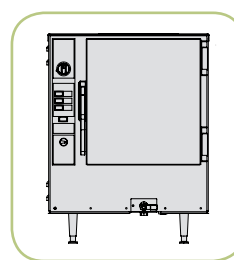
INTEK CONNECTIONLESS STEAMER



XS4
With Optional
Single Stand



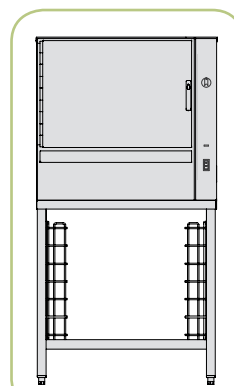
(2) XS
With Optional
Double Stand



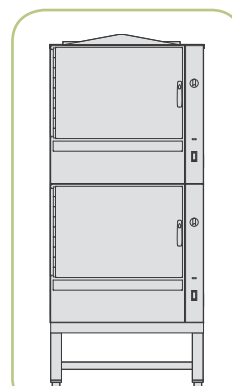
XSG-5

*Overall height of unit installed on a single stand: XS4 = 54.5", XS=60.25", XSG=60.25". Overall height of units installed on a double stand: XS4=67", XS=71.5", XSG=71.5".

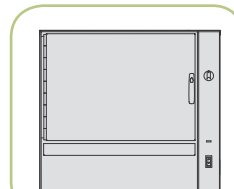
SMARTSTEAM100 BOILERLESS STEAMER



SSB-10GF



(2)SSB-3GF

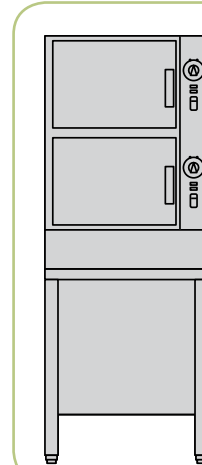


SSB-3E

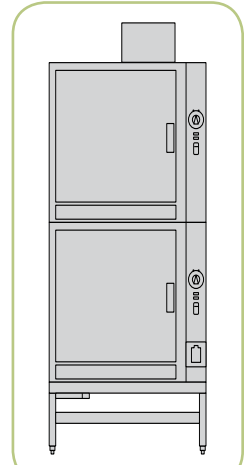
Model No.	No. of Pans	KW/hr	BTU/hr	Width	Depth	Height
HY-E, COUNTER TOP, 208V/3 OR 240V/3, ELECTRIC						
HY-3E	3	8	-	21-5/8"	30-1/8"	16"
HY-5E	5	15.5	-	21-5/8"	30-1/8"	22-1/2"
(2)HY-3E	6	(2) @ 8	-	21-5/8"	30-1/8"	33"
HY-E, CABINET MOUNTED, 208V/3 OR 240V/3, ELECTRIC						
HY-6E	6	(2) @ 9	-	21-5/8"	35-1/4"	59-1/8"
HY-EF, STAND MOUNTED, 208V/3 OR 240V/3, ELECTRIC						
(2)HY-3EF	6	(2) @ 8	-	21-5/8"	33-3/8"	61-1/8"
(2)HY-5EF	10	(2) @ 15.5	-	21-5/8"	33-3/8"	64-3/8"
HY-G, COUNTER TOP, GAS						
HY-5G	5	.6*	62K	21-5/8"	33-3/8"	25"
HY-G, CABINET MOUNTED, GAS						
HY-6G	6	(2) @ .6*	(2) @ 45K	21-5/8"	35-1/4"	59-1/8"
HY-GF, STAND MOUNTED, GAS						
(2)HY-5GF	10	(2) @ .6*	(2) @ 62K	21-5/8"	37"	71-3/8"

Standard: Electric units 208V/3 or 240V/3, must specify at time of order. Gas units of elevation above 2000', and natural or propane gas, must be specified at time of order. Dual water connection, independent steam generators, powerful internal blower, field reversible doors, hands free handle, mirrored interior, 60 minute timer, exterior deliming port, deliming indicator light. All units are UL and NSF listed, and CSA certified as applicable.
 *120V 5AMP hard wire connection required on all gas units per cavity.

HYPERSTEAM CONVECTION STEAMER



HY-6E



(2)HY-5GF

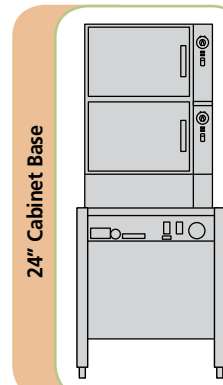
Model No.	Part No.	KW/hr	BTU/hr	Width	Depth	Height
HY-6SE, 2 STEAMER CAVITIES, CABINET MOUNTED, 208V/3 OR 240V/3, ELECTRIC						
HY-6SE-24	130992	24	-	24-1/8"	34-1/4"	58-3/4"
HY-6SE-36	142848	24	-	36-1/8"	34-3/16"	58-3/4"
HY-6SE, 2 STEAMER CAVITIES, CABINET MOUNTED, WITH TDC/3-20, 208V/3 OR 240V/3, ELECTRIC						
HY-6SE-36, TDC/3-20	131028	24	-	36-1/8"	34-1/4"	58-3/4"
HY-6SE-42, TDC/3-20	142833	24	-	42"	34-1/4"	58-3/4"
CNEB/24, PRESSURE BOILER, 24" CABINET BASE, ELECTRIC, 208V/3 OR 240V/3, ELECTRIC						
CNEB/24	137681	24	N/A	24-1/8"	34-1/4"	34-1/4"
HY-6SG, 2 STEAMER CAVITIES, CABINET MOUNTED, GAS						
HY-6SG-24	130902	.6*	200K	24-1/8"	34-1/4"	58-3/4"
HY-6SG-36	130910	.6*	200K	36-1/8"	34-1/4"	58-3/4"
HY-6SG, 2 STEAMER CAVITIES, CABINET MOUNTED, WITH TDC/3-20, GAS						
HY-6SG-36, TDC/3-20	130918	.6*	200K	36-1/8"	34-1/4"	58-3/4"
HY-6SG-42, TDC/3-20	142836	.6*	200K	42"	34-1/4"	58-3/4"
CNGB/24, PRESSURE BOILER, 24" CABINET BASE, GAS						
CNGB/24	137160	.6*	200K	24-1/8"	34-1/4"	34-1/4"
HY-6SM, 2 STEAMER CAVITIES, 24" CABINET MOUNTED, DIRECT STEAM						
HY-6SM**	130985	.6*	N/A	24-1/8"	34-1/4"	58-3/4"

Standard: Electric units 208V/3 or 240V/3, must specify at time of order. Gas units of elevation above 2000', and natural or propane gas, must be specified at time of order. Dual water connections, left door hinge.
 *120V 5AMP connection required. **Boilerless unit requires remote clean steam source.

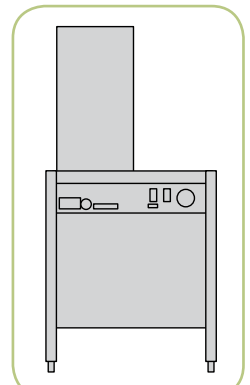
Kettle Portion Sizing Guide

KETTLE SIZE	1-OZ	2-OZ	3-OZ	4-OZ	5-OZ	6-OZ	7-OZ	8-OZ
3-QUART	96	48	32	24	19	16	13	12
6-QUART	192	96	64	48	38	32	27	24
10-QUART	320	160	106	80	64	53	45	40
5-GALLON	640	320	213	160	128	106	91	80
10-GALLON	1280	640	426	320	256	213	182	160
20-GALLON	2560	1280	853	640	512	426	365	320
40-GALLON	5120	2560	1706	1280	1024	853	731	640
60-GALLON	7680	3840	2560	1920	1536	1280	1097	960
80-GALLON	10240	5120	3413	2560	2048	1706	1462	1280
100-GALLON	12800	6400	4266	3200	2560	2133	1828	1600
125-GALLON	16000	8000	5333	4000	3200	2666	2285	2000
150-GALLON	19200	9600	6400	4800	3840	3200	2742	2400

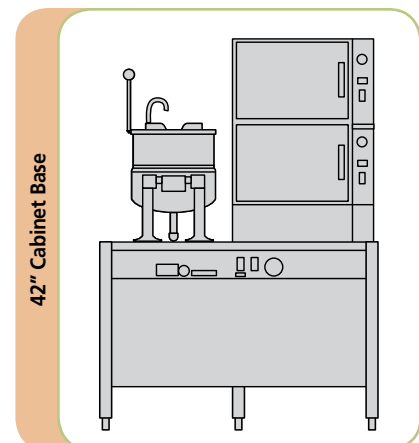
HYPLUS PRESSURELESS STEAMERS



HY-6SE-24



CNGB/24



HY-6SE-42, TDC/3-20



888.994.7636
unifiedbrands.net

Unified Brands and its Groen, Randell, Avtec, A la Cart, and Power Soak product lines have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation, conveyor systems, and continuous motion ware washing systems. As an operating company within the Refrigerated and Food Equipment Segment of Dover Corporation, Unified Brands is headquartered in Conyers, GA, and has operations in Michigan, Mississippi and Oklahoma.

© 2015 Unified Brands. All Rights Reserved. Unified Brands is a wholly-owned subsidiary of Dover Corporation
Printed in the USA.

10/2015

