



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 delimiting 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 delimiting 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 delimiting. Simple generator delimiting through delimiting 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.

