



# Combination Steamer-Ovens model C/2-20G

### Description

Combination Steamer-Oven shall be a Groen Model C/2-20G Convection Combo (Specify right or left door swing, control panel type, door type, and for natural or propane gas) per Bulletin 140821 as follows:

### Construction

Combination Steamer-Oven shall be all 304 stainless steel construction. Heavy duty door (glass or solid) is field adjustable, reversible and closes with gentle push or slam.

Patented tube fired heat exchanger surrounds the product cavity. Narrow vertical steam generator is located behind product cavity. All control panel components accessible through removable front panel. Heavy insulation surrounds cavity/combustion chamber on all sides.

Stainless steel support stand with front mounted steam generator delimiting port standard.

### Finish

Cabinet exterior and door shall be finished to a uniform #3 finish. Cavity, rack supports and pan racks shall be polished stainless steel. Control panel shall be smudge resistant matte finish film ensuring maximum ease in cleaning and maintaining an attractive appearance.

### CSA Design Certified

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

### Sanitation

Unit shall be designed and constructed to meet NSF requirements, and be NSF listed. Cooking chamber top, bottom and side panels with pan supports and chamber doors are removable for easy cleaning. Programmed cavity cleaning and steam generator delimiting cycle standard.

### Controls

Unit shall have all solid state controls to include digital timer with LED readout, power on/off and mode selection touch pad switches and knob set temperature control with continuous LED digital readout. Temperature can be displayed in either F or C. If the "Cook Probe Hold" option is ordered a low range solid state temperature control with continuous LED readout provided. If Programmable option is ordered up to 50 recipes can be entered and used for cooking. The "Cook Hold Probe" and Programmable options provide a temperature probe to allow cooking to a selected core temperature. Hidden door interlock switch cuts power to fan and oven/steamer elements when door is opened. Wait, Ready and Hot indicator lights provide status in each cooking mode. Clean and Service lights indicate when the unit needs attention. Solid state circuitry has self diagnostic program and pre-programmed clean cycle to assist in trouble shooting and daily cleaning.

### Performance Features

ON switch activates power to circuitry. When Oven Mode is selected, gas burners ignite and side mounted forced air blower activates, to provide oven temperatures up to 575°F. When Steam Mode is selected, steam generator fills with water and burner assembly ignites; to generate pressureless steam at 212°F. When Combo Mode is selected, oven and steam generator burner assemblies

Model C/2-20G with optional pans



provide a continuous superheated steam environment.

Special blower provides high speed forced convection within cooking chamber in all cooking modes. Cavity is designed for more even heat and steam distribution.

### Self Contained Steam Source

A high efficiency gas combustion chamber generates steam. All condensate exits through cavity drain. Safety or low water cutoff provided and generator automatically drains when unit is turned off. Standing pilot with electronic ignition is standard.

### Pan Capacity

Pan Size/Type	Number
18 x 26" Bake Pans	9
12 x 20 x 2 1/2" Steamer Pans	10

### Installation

Unit requires 3/4" NPT natural gas connections and 115 volt, 15 AMP electric service for controls and electronic ignition. Unit also requires dual cold water supply lines (3/4" NH hose connection) and free venting drain (2" hose connection).

### Water Quality

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.

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

### Options/Accessories

- Groen PureSteam Water Treatment System
- Single cold water connection adaptor
- Heat shield kit
- 48" spray hose
- Casters, quick gas disconnects and restraining cable

### Origin of Manufacture

Combination steamer-oven shall be designed and manufactured in the United States.

**Combination  
Convection Steamer  
Convection Oven**

**Gas Heated  
Full Size  
Stand Mounted**

### Short Form

Unit shall be a Groen Convection Combo Model C/2-20G (Specify right or left hand door swing, control panel type, door type, and natural gas or propane) per bulletin 140821. Unit shall operate as convection oven, fan forced convection steamer and in a combination super heated steam mode. Unit shall have all solid state touch panel controls with digital timer, temperature readout, a hidden door interlock switch and self diagnostic trouble shooting program standard. Programmed clean cycle and easy access steam generator delimiting port standard. Stainless steel construction with insulated, field reversible door. Unit shall have 575°F maximum operating temperature with accurate cavity temperature control at all operating temperatures. Electronic low water sensor and automatic blowdown standard. Unit shall have ten (2 1/2" deep) steamer pan capacity or nine full size bake pan capacity. CSA (formerly AGA) & CGA Design Certified and NSF listed. Cold water, drain, gas and electric connections required. Made in U.S.A.



### Applications

- Baking
- Roasting
- Oven Braising
- Steaming
- Poaching
- Reconstituting
- Wet Roasting
- Crusty Baking
- Baking Bagels

(Optional)  
Slow Cook & Hold Meats



COOK TO  
PROBE PANEL  
(OPTIONAL)



COOK ONLY  
(STANDARD PANEL)

NATURAL GAS	PROANE GAS
RECOMMENDED INCOMING GAS PRESSURE	5"WC [1.25KPa] MIN. 12"WC [2.99KPa] MIN. 14"WC [3.49KPa] MAX.
GAS MANIFOLD OPERATING PRESSURE	4.5"WC [1.12KPa] 10"WC [2.49KPa]
MAX INPUT BTU/HR	190,000 [56KW] 190,000 [56KW]

**NOTES:**

- ① ELECTRICAL CONNECTION: ONE 1/2" [13 MM] CONDUIT FITTING. POWER CONSUMPTION: 15 AMPS AT 120 VAC, 60 HZ NOMINAL.
- ② COLD WATER SUPPLY AT 30-60 PSIG WITH A MINIMUM FLOW RATE OF 1.5GPM AND A 3/4" [19 MM] N.H. HOSE CONNECTION
- ③ DRAIN CONNECTION: 2" [51 MM] TUBE (DRAIN FREE VENTING) DRAIN BOX MAY BE MOUNTED FOR RIGHT OR LEFT HAND DISCHARGE (LEFT HAND SHOWN)
- ④ GAS CONNECTION: 3/4" [19MM] NPT
- ⑤ STEAM GENERATOR CLEANING SOLUTION PORT
- ⑥ MINIMUM CLEARANCE REQUIRED
- ⑦ DIMENSIONS IN BRACKETS [ ] ARE MM

