

vortex100

connectionless steamers

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Vortex100 from Groen is the most energy efficient and economical solution for medium-duty steaming.

Whether using batch or cook and hold applications, Vortex100 is the simple answer.

Plug, pour and cook. It's that simple. No water lines, no drain lines, no boiler maintenance – just efficient, reliable steaming from the beginning.

The convection fan in a Vortex100 unit distributes steam evenly around the food. The result is more even heat, more consistent food and less energy consumption.

Vortex100 holds the temperature using a low power rate. No wasted steam means no wasted electricity and water. This energy efficiency has earned the ENERGY STAR® for the all Vortex100 units!

Competitive Advantages.

Tested results

In recognized ASTM tests at the Food Service Technology Center, the 6-pan Vortex100 steamer performed in the top of its class with a very low energy idle rate of only 200 watts and with heavy-load cooking efficiencies of 91.5% (frozen peas) and 71% (red potatoes). Minimum ENERGY STAR qualifications are exceeded by a substantial margin. Vortex100 qualifies for Food Service Equipment Rebates in major California utility markets; it greatly exceeds the minimum cooking efficiency of 50%.

Floats

Proven history – Vortex100 is the only connectionless steamer to use floats instead of probes to detect the water level. Floats have demonstrated reliability in Groen's heavy-duty steamers and are less susceptible to fouling from contaminants in the water.

Largest water reservoir of any connectionless steamer

Less Water Consumption and Increased Productivity – The 6-pan steamer consumes less than 2.5 gallons during a typical steaming session. This means the 4 gallon reservoir is replenished less frequently than steamers with small reservoirs. There's a 30% time savings between refilling a Vortex100 water reservoir during operation than the competition.

Convection fan cooking

Product Freshness & Quality – The convection fan maintains even cooking by circulating steam around the food during the cooking cycle and provides a constant temperature during the hold cycle.

Atmospheric steam operation

Product Integrity – Vortex100's steam and hold modes preserve the appearance, aroma, texture, taste and temperature of the product without the need for a vacuum pump.

Simple controls for three modes of operation

Simpler Operation and Less Training Required – A button selects continuous steaming, timed steaming or holding operations. A knob selects duration of timed mode.

Automatic diagnostics

Easy-to-use diagnostics that automatically indicate when the steamer is not operating at optimal performance.

Various volt offerings

Flexibility – Units are available with 208, 240 or 480 voltage. Single phase is available for 208 or 240, or the unit can be easily converted in the field.

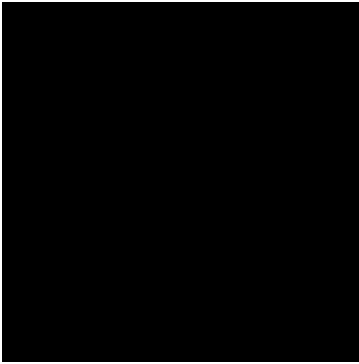
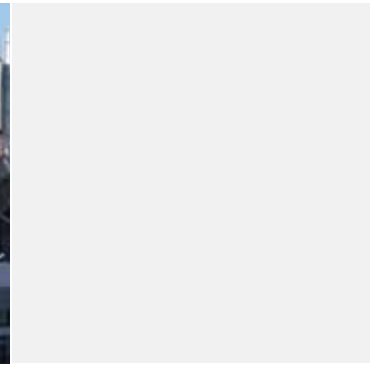
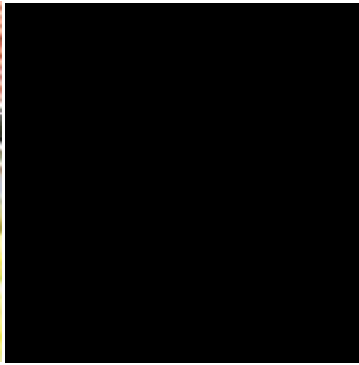
Bright interior finish

Ease of Cleaning and Long Lasting – Cooking residue is more easily removed from the steamer compartment making clean-up less time consuming for the Operator.

Hands-free, push-up door handle design

Ease of Use – Operators of a Vortex100 unit do not need a free hand to open the door. An elbow works just fine when holding a heavy pan with both hands! No other manufacturer has this ease of operation.



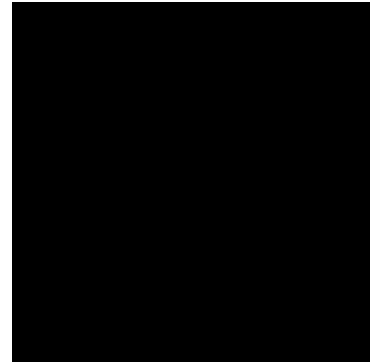


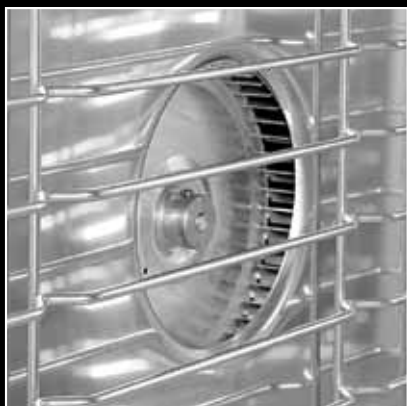
Versatile Applications.

Whether it's lasagna at the elementary school, vegetables at the hospital, seafood at the pub, rice for Asian food or hot dogs at the ball park, Groen Vortex100 connectionless steamers are used by small and medium-sized operations that often lack water lines or drains. Vortex100 connectionless 3- and 6-pan electric steamers are versatile enough to satisfy changing menu demands for batch steaming applications.



- *K-12 Schools*
- *Colleges & Universities*
- *Health Care*
- *Casual Dining*
- *Catering*
- *Stadiums*





Steam circulating internal convection fan for fast, even cooking every time



Front-mounted handle operates manual drain with removable containment pan for water reservoir drainage



New control panel for ease of use and temperature control

Connectionless Advantages.

ENERGY STAR qualified

All Vortex100 units have earned the ENERGY STAR and are eligible for energy company rebates offered in the U.S.

Low maintenance, lower costs

No boilers, water treatment filters, daily blow downs, or deliming required. Immediate savings on labor and supplies. Mirror finish interior and removable pan racks for easy cleaning.

Easy no cost installation

No drain or water hookups required. Just plug in the unit using the standard five-foot cord.

High flexibility

3- and 6-pan models can be stacked to create 6- or 12-pan units. All 3- and 6- pan models can mount on a stand or on a table. Whatever works best in your kitchen.

Large pan capacity

6-pan model holds:

- Six full-size 2.5" deep pans or
- Four full-size 4" deep pans

3-pan model holds:

- Three full-size 2.5" deep pans or
- Two full-size 4" deep pans

Use ordinary tap water

Perfect for locations with poor water quality or low water pressure.

Ideal for re-thermalization

Food can be easily and quickly reheated to serving temperature.

Low water indicator

An indicator light will alert an Operator when the reservoir is low and needs to be refilled. If not attended, the steamer shuts down as a safety precaution. Refilling automatically restarts the steamer.

Extended 90 minute hold feature

Food is held safely at 150° to 200° in high humidity heat while preserving the appearance, aroma, texture, taste and temperature of the product.

Cook and hold anywhere

Since there is no drain or permanent hook-up required, Vortex100 units are mobile for on-site cook and hold applications. Vortex100 units can also serve as NSF approved/certified holding cabinets to keep food hot, moist and ready at point-of-use.

Electronic timer with buzzer

Vortex100 has a continuous audible signal buzzer that goes off until tended by the operator. If you're tied up when the timer goes off, no problem. Vortex100 automatically goes into hold mode.

Various voltage offerings

Units are available with 208, 240 or 480 volt, three phase electric operation. Single phase units are also available in 208 and 240 volt models.

Groen reliability

Each Vortex100 model has a limited one-year warranty.





- 1 Hands-free push-up handle
- 2 Mirror finish interior for ease of cleaning
- 3 Removable condensate drip tray
- 4 Removable containment pan for water reservoir drainage
- 5 Removable interior pan racks
- 6 Electronic timer with buzzer and hold mode
- 7 4 gallon water reservoir — uses ordinary tap water!



VRC-3E: 3-pan, electric, stand-mounted model, casters are an accessory, standard with bullet feet

Menu Applications, Cook Times & Specifications.

MENU ITEMS	TOTAL QUANTITY (TOTAL PRODUCT COOK WEIGHT)	PANS	COOK TIME* (MINUTES)
BROCCOLI: Fresh	3 Pounds	3 Perforated	4-5
CARROTS: Sliced	9 Pounds	3 Perforated	7
CORN: Frozen	9 Pounds	3 Perforated	7
POTATOES: New Red	30 Pounds	6 Perforated	20
HOT DOGS: Frozen	(48) 2 oz.	1 Perforated	7
LOBSTER: Fresh	1.2 - 1.5 Pounds Each	6 Perforated	15
LASAGNA: Frozen Entrée	(6) 96 oz.	6 Perforated	60
MAC & CHEESE: Frozen Entrée	(6) 76 oz.	6 Perforated	55
RICE**: Converted	18 Cups	3 Solid	29
RICE**: Wild Blend	27 Cups	3 Solid	30

**Cook times are approximate. Actual cook times may vary due to normal differences in raw ingredient quality, portion size, production quantity, room temperature, and the condition of product and steamer at time of preparation. Personal taste and desired degree of food completeness will also affect cook times and will require some operator judgment and recipe testing.*

***This recipe calls for a 1:1 ratio in volume of rice and water.*

Visit groen.com to download or request a CD of the Unified Brands Culinary Collection for Groen. The collection includes:

- Operation and performance
- Recipes and cook times
- Food safety information
- Volume sizing



MODEL	DIMENSIONS: H* x W x D	PAN CAPACITY
VRC-3E 3-Pan Table Top	23-3/4" x 21-3/4" x 31" 600mm x 552mm x 787mm	3 pans 12" x 20" x 2-1/2" or 2 pans 12" x 20" x 4"
VRC-3E 3-Pan on Stand	51" x 21-3/4" x 31" 1295mm x 552mm x 787mm	3 pans 12" x 20" x 2-1/2" or 2 pans 12" x 20" x 4"
(2) VRC-3E (2) 3-Pan on Stand	60-1/2" x 25-1/2" x 31-1/4" 1537mm x 648mm x 794mm	6 pans 12" x 20" x 2-1/2" or 4 pans 12" x 20" x 4"
VRC-6E 6-Pan Table Top	33-1/2" x 21-3/4" x 31" 850mm x 552mm x 787mm	6 pans 12" x 20" x 2-1/2" or 4 pans 12" x 20" x 4"
VRC-6E 6-Pan on Stand	51" x 21-3/4" x 31" 1295mm x 552mm x 787mm	6 pans 12" x 20" x 2-1/2" or 4 pans 12" x 20" x 4"
(2) VRC-6E (2) 6-Pan on Stand	70-1/4" x 25-1/2" x 31-1/4" 1784mm x 648mm x 794mm	12 pans 12" x 20" x 2-1/2" or 8 pans 12" x 20" x 4"

*Add 3-1/2" to height for stands with casters

MORE FLEXIBILITY FROM GROEN

- 3- and 6-pan electric models
- Table top, stand-mounted and stacked
- Simple to install, simple to operate
- A full one-year warranty
- Outstanding marks awarded by Fisher-Nickel, Inc. on the Vortex100 model VRC-6E Electric Steamer Performance Test. View the report in the literature section of groen.com.



VRC-6E: 6-pan, electric, table top model