



SMARTSTEAM100 BOILERLESS STEAMER

MODEL (2)SSB-5GF

Steamer shall be a Groen Model (2)SSB-5GF double-stacked SmartSteam100™ stainless steel, boilerless, convection steamer. Each steamer shall have a self-contained atmospheric 58,000 BTU/hr gas steam generating reservoir.

CONSTRUCTION: Steamer shall be constructed of s/s with non-vented removable side panels for access to the mechanical housing while impeding water migration due to cleaning. Door shall be field reversible and equipped with hands free door latch and a one piece easily removable gasket. Interior shall be equipped with two s/s pan slide racks and a steam reservoir cover all of which are easily removable for cleaning. Each steamer door is accompanied with a condensate tray positioned below each cavity opening.

FINISH: Cabinet exterior shall be a uniform #3 finish with the interior being of high polished finish to aid in cleanability.

CERTIFICATIONS / LISTINGS: Steamer shall be CSA certified and NSF listed.

CONTROLS: Steamer shall have electronic controls provided with continuous and timed steaming modes. The steamer will have an audible alarm when completion of timed steaming is met and will automatically switch to its standby mode for energy savings. Controls are provided with a self-diagnostic feature and visual code display for ease of trouble shooting.

PERFORMANCE FEATURES: The steamer cavities interior shall have a powerful convection fan to insure even energy transfer throughout the entire cavity eliminating temperature variations and ensuring uniform cooking. A steam lid over the water reservoir will minimize energy loss and provide fast recovery when adding and removing food product. A hidden magnetic door switch will turn off convection fan and reservoir generator when the door is opened. Each steam generating reservoir is to be powered by a 58,000 BTU infrared burner assembly providing an approximant 212°F cavity temperature atmospherically. Initial start up to ready is typically 15 minutes or less with operational recovery from ready to steam at typically (1) minute. The water reservoir will auto fill and auto drain when required with the water level maintained by a float system.

PAN CAPACITY:

Pan Size	Per Cavity	Total
12 x 20 x 2 1/2"	5	10
12 x 20 x 4"	3	6
12 x 20 x 6"	2	4

INSTALLATION: Each steamer shall require natural or propane (specify) gas service via a 1/2 NPT gas supply line or approved equivalent. Each cavity shall have (2) 3/4" NH cold water supply line connections and a single 2-1/2" free venting drain connection. Each steamer shall require 115 Volt, single-phase electrical service.

WATER SUPPLY REQUIREMENTS:

Steamer must be connected to an on-site water supply. Water supply at 30 - 60 PSIG with flow at .75 - 1.5 GPM per cavity.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

10-Pan Boilerless Convection Steamer (5 pans per cavity), double-stacked, stand-mounted, stainless steel, self-contained, gas heated. (Model (2)SSB-5GF shown)



OPTIONS/ACCESSORIES:

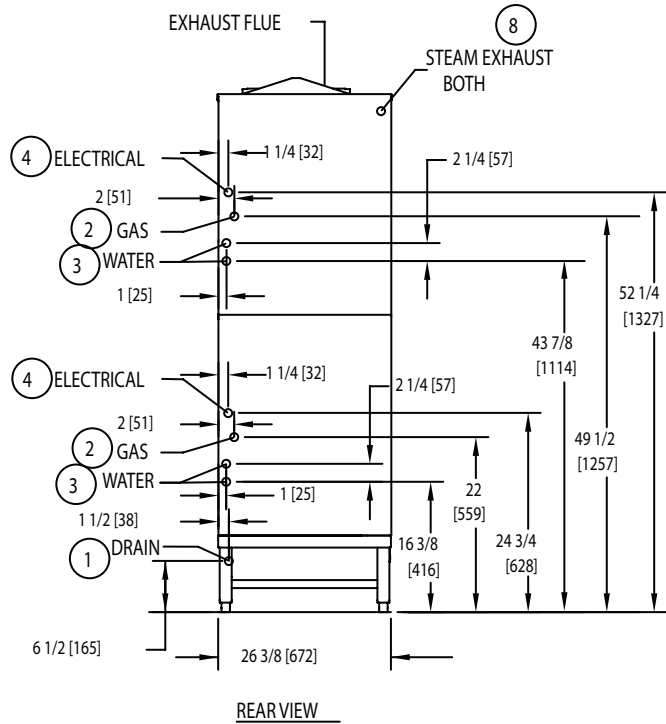
- Correctional Package
- Field Drain Tempering Kit
- 1/2" Gas Quick Disconnect
- Heat Shield
- Caster Kit
- SmartSteam Water Treatment Kit
- SmartSteam Water Treatment Replacement Cartridge
- High Altitude Kit (above 2000', specify)
- Single water connection



SERVICE CONNECTIONS AND NOTES:

P/N 145244 REV K

- ① DRAIN CONNECTIONS: 2" [51] TUBE FREE VENTING
DO NOT CONNECT DIRECTLY TO DRAIN. ALLOW 2" AIR GAP
- ② GAS CONNECTION: 1/2" NPT ONE EACH
GAS LINE MUST DELIVER 62,000 BTU'S MINIMUM.
- ③ WATER SUPPLY: (2) EACH 3/4" MALE HOSE CONNECTION
30-60 PSIG WITH FLOW RATE OF 1.5 GPM.
ONE EACH MAIN & CONDESATE, PRESSURE REGULATOR
REQUIRED FOR WATER PRESSURE OVER 60 PSI.
- ④ ELECTRICAL CONNECTION: 120VAC, 60Hz, 15AMP
CONDUIT SIZE: (2)-13/16" HOLES (HARDWIRE CONNECTION)
- ⑤ CLEARANCES:
SIDE = 2" [51]
REAR = 6" [152]
- ⑥ STEAM FREE ZONE: STEAMERS FLOOR DRAIN NOT TO BE
LOCATED WITHIN ZONE. ALTERNATE EQUIPMENT THAT DRAIN
CAUSING STEAM NOT TO BE DRAINED IN STEAM FREE ZONE.
- ⑦ DO NOT INSTALL STEAMER OVER STEAM VENTING DRAINS.
- ⑧ STEAM EXHAUST BOTH



<u>EACH COMPARTMENT</u>	NATURAL GAS	PROPANE GAS
RECOMMENDED INCOMING GAS FEED RATE	5" WC (1.2 KPa) MIN.	12" WC (3 KPa) MIN.
	14" WC (3.5 KPa) MIN.	14" WC (3.5 KPa) MIN.
GAS OPERATING PRESSURE	4.3" WC	10.5" WC
MAX. INPUT BTU/HR	58,000	58,000

