



SMARTSTEAM100 BOILERLESS STEAMER

MODEL (2)SSB-5EF

Steamer shall be a Groen Model (2)SSB-5EF double-stacked SmartSteam100™ stainless steel, boilerless, convection steamer. Each steamer cavity shall have a self-contained atmospheric 12 KW electric steam generating reservoir.

CONSTRUCTION: Steamer cavity and cabinet shall be all stainless steel construction, with removable right and left-side panels, providing access to internal components. Steamer shall have no side vents for increased water/spray resistance. Steamer doors shall be all stainless steel with a strong continuous hinge and field-reversible for left or right swing. Doors shall be insulated and provided with a one-piece, replaceable seal. Hands free door latches shall provide positive lock and seal when doors are pushed or slammed shut. A hidden magnetic door switch shall cut power to blower fan and shut down power to the steam generating reservoir when the door is opened. Pan support racks shall be stainless steel and removable for easy cleaning. A stainless steel condensate collection tray shall be positioned under each cavity door.

FINISH: Cabinet exterior, including door, shall be a #3 uniform finish. Cavity interior shall be polished stainless steel. Control panel face plate shall be smudge-resistant polyester film, ensuring maximum ease in cleaning and maintenance of an attractive appearance.

UL LISTING: Steamer shall be UL and cUL listed.

SANITATION: Steamer shall be designed and manufactured to meet NSF requirements and all known health codes. Steamer shall be NSF listed.

CONTROLS: Steamer controls shall include an on-off rocker switch; electronic timer, with continuous steam, timed steam and stop buttons; READY light which indicates when cavity is warm and ready for steaming.

PERFORMANCE FEATURES: Each steamer cavity shall have a powerful, side-mounted blower to increase steam velocity and provide efficient steam distribution throughout the cavity and between loaded pans. Steam generators shall deliver 2.4 KW of electric power input per 2-1/2" deep steam pan. Steamer shall have a steam lid positioned over each steam generating

reservoir to ensure that adding/removing food does not lower the water temperature. Heat up time to READY shall typically be 15 minutes or less. Cavity is kept warm and ready for instant steam between loads. No cavity warm up required after READY light comes on.

ATMOSPHERIC STEAM GENERATING RESERVOIR: Each steamer shall have an electric-heated steam generating reservoir to provide atmospheric steam to the cavity at a temperature of approximately 212° F. The high-efficiency steam generating reservoirs shall have water level sensors. Electric heating elements are not immersed in water and replaceable from the rear. Acidic products and other commercial chemicals shall not be used to clean the steamer. A daily wipe down of the steamer cavity, steam lid and floats is sufficient to maintain optimal operation of the steamer. However, Groen Descaler or approved equal may be required.

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	8

INSTALLATION: Each cavity shall require 208, 240, or 480 Volt, 3-phase electrical service. All units ship three-phase, and are field convertible to single-phase operation. Each cavity shall have (2) 3/4" NH water supply lines and a single 2-1/2" free venting drain.

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, electric heated. (Model (2)SSB-5EF shown)



OPTIONS/ACCESSORIES:

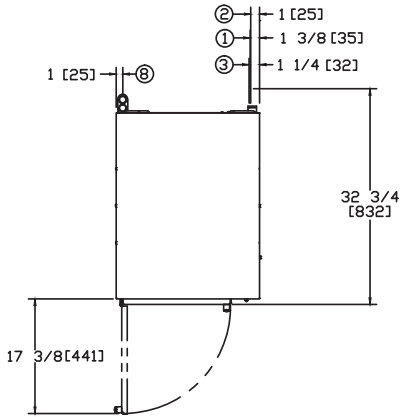
- Flanged Foot Kit (for support stand)
- Caster Kit (for support stand)
- Heat Shield Kits
- Single water connection



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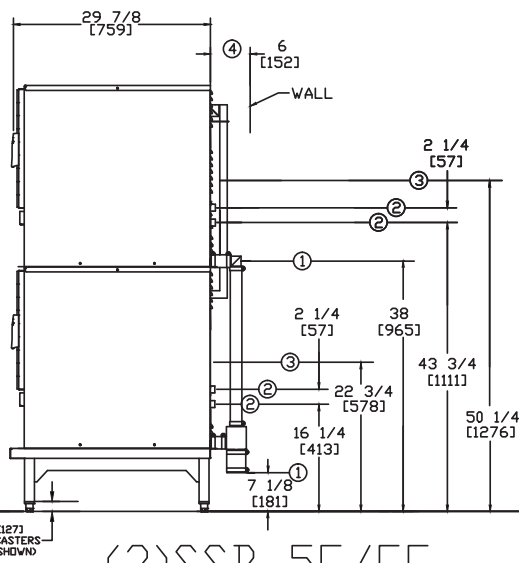
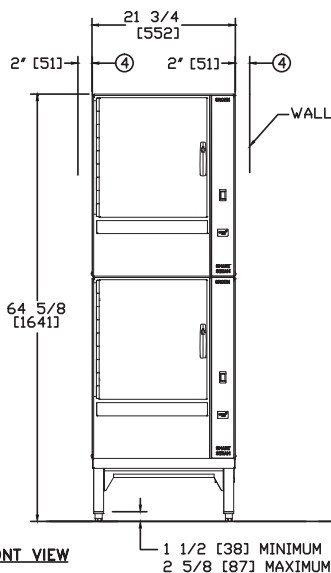
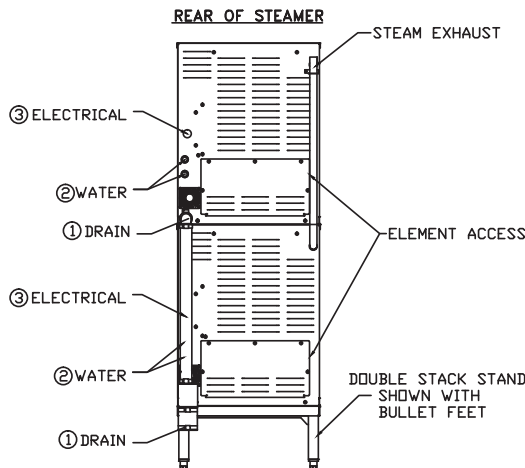
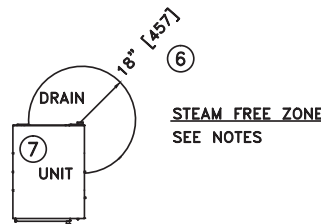
SERVICE CONNECTIONS & NOTES:

- ① DRAIN CONNECTIONS: 2 1/2" [64] TUBE FREE VENTING DO NOT CONNECT DIRECTLY TO DRAIN. ALLOW 2" AIR GAP
- ② EACH CAVITY TO HAVE:
WATER SUPPLY: (2) 3/4" MALE HOSE CONNECTION. 30-60 PSIG WITH A FLOW RATE OF 1.50 GPM. ONE EACH MAIN & CONDENSATE, PRESSURE REGULATOR REQUIRED FOR WATER PRESSURE OVER 60 PSI
- ③ ELECTRICAL CONNECTION: SEE CHART
CONDUIT HOLE SIZE: 1-1/4" HOLE
- ④ CLEARANCES:
EACH SIDE = 2" [51]
REAR = 6" [152]
- ⑤ DIMENSIONS IN BRACKETS [] ARE MM.
- 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 DIRECTLY ABOVE STEAM VENTING FLOOR DRAINS
- ⑧ STEAM EXHAUST



ELECTRICAL REQUIREMENTS PER COMPARTMENT			
VOLTAGE	PHASE	AMPS	MAX. KW
208	1	58	12
	3	34	12
240	1	50	12
	3	29	12
480	3	15	12

ALL UNITS 60Hz



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