



COMBINATION STEAMER-OVENS

DOUBLE STACKED GAS MODEL (2)CBE-10GC

Combination Steamer-Oven shall be a Groen® Model ComboEase (2)CBE-10GC double-stacked assembly with three boilerless water reservoirs per oven cavity (specify for natural or propane gas) per Bulletin 155486 as follows.

CONSTRUCTION: Combination steamer-oven shall be all stainless steel construction. Heavy duty glass door should be field adjustable and close with gentle push or slam. Patent Pending boilerless triple water reservoir system shall be part of the oven cavity. Each boilerless reservoir should generate steam and the oven cavity should be heated top, bottom and both sides. All control panel components should be accessible through removable front panel. Heavy insulation should surround cavity/combustion chamber on all sides. Installation shall be on casters.

FINISH: Cabinet exterior and door shall be finished to a uniform No. 3 finish. Interior sides, top, rear, baffles, rack support and pan racks shall be polished stainless steel. Control panel shall be smudge resistant matte finish film ensuring maximum ease in cleaning and maintenance of an attractive appearance.

CSA DESIGN CERTIFICATION: Unit shall be design certified by CSA International (formerly AGA) for use with Natural gas or LP gas. Sanitation Unit shall be designed and constructed to meet NSF requirements, and be NSF listed. Cooking chamber bottom steam baffle, side racks and rear fan baffle shall be removable for easy cleaning. Programmed cavity and reservoir cleaning cycle should be standard.

CONTROLS: Unit shall have all solid state controls to include a user interaction LCD display, digital timer with LED readout, power on/off switch, mode selection touch pad, knob set temperature control with LED digital readout and hour meter. Temperature is displayed in °F (with °C optional). Easy to control steam, oven, hi humidity combo and low humidity combo modes. Fan can be operated in hi or low speed. Hidden door interlock switch cuts power to fan when door is opened. Pre-heat and ready indication provided on display for each cooking mode. Solid state oven light with auto off feature located in the door between two glass panes. Performance Features ON switch to activate power to circuitry. When oven mode is selected, gas burners ignite and rear mounted forced air blower activates, to provide oven temperatures up to 450°F. A crisping feature can be operator selected during oven mode to ensure a crisp

texture on especially “moist” products. When steam mode is selected, boilerless reservoirs fill with water and gas burners ignite to generate pressureless steam at 212°F. When combo mode is selected, gas burners provide a continuous steam environment. Combo mode shall have hi and low humidity settings. Special blower provides high or low speed forced convection within cooking chamber in all cooking modes. Cavity to be designed for uniform heat and steam distribution. Special wash nozzles on rear wall sprays water on oven interior during the clean mode. A high efficiency gas combustion chamber heats the cooking cavity in steam, combo and oven modes. All condensate exits through cavity drain. Oven/steam vent is provided. Safety or low water cutoff provided and reservoirs automatically drain when unit is turned off. Standing pilot with electronic ignition is standard.

PAN CAPACITY - 2 OVEN CAVITIES:

Pan size/Type	Number
18 x 26" Bake Sheet	20
12 x 20" Steamer Pan	20

INSTALLATION: Unit requires two(2) each of gas, water and drain connections as noted below - 1/2" NPT natural gas connections; 115 volt, 15 AMP electric service for controls and electronic ignition; dual cold water supply lines (3/4" NH hose connection) and free venting drains (1 1/2" 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.

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

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

Combination Steamer-Oven, double stacked, gas heated, full size, standard with casters. (ComboEase Model (2)CBE-10GC shown on standard casters)



OPTIONS/ACCESSORIES:

- Groen PureSteam Water Treatment System
- Single cold water connection adaptor
- Heat shield kit
- Flue diverter
- Wire french fry baskets - full size and half size
- Chicken racks and catch pan
- Additional wire shelves
- Quick disconnect gas service hose
- Faucet (single or double pantry) with flexible spray hose (48" or 60")
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Combination Steamer-Ovens
155486 RevD
Revised 04/12



P/N 155484 Rev. D

NOTES:

1. ELECTRICAL CONNECTION: 1/2" (12.7mm) CONDUIT FITTING. POWER CONSUMPTION 12 AMPS AT 115VAC. 60HZ. NOMINAL.
2. TREATED COLD WATER SUPPLY AT 30-60 PSIG EACH WITH A MINIMUM FLOW RATE OF 1.5 GPM EACH WITH A 3/4" (19.0mm) HOSE CONNECTION.
3. UNTREATED COLD WATER SUPPLY AT 30-60 PSIG EACH WITH A MINIMUM FLOW RATE OF 1.5 GPM EACH WITH A 3/4" (19.0mm) HOSE CONNECTION.
4. DRAIN CONNECTION 1/2" (12.7 mm) TUBE (DRAIN FREE VENTING) FROM HEAT EXCHANGER.
5. GAS CONNECTION 1/2" (12.7 mm) NPT.
6. DIMENSIONS IN BRACKETS () ARE IN MM.

	NATURAL GAS	PROPANE GAS
RECOMMENDED INCOMING GAS PRESSURE	5" VC (125KPa) MIN 14" VC (3,49KPa) MAX	12" VC (2,9KPa) MIN 14" VC (3,49KPa) MAX
GAS MANIFOLD OPERATING PRESSURE	NATURAL GAS 3.5" VC (112KPa)	PROPANE GAS 10" VC (2,49KPa)
MAX. INPUT, BTU/HR	75,000	75,000
CLEARANCES	OVEN TO WALL (RECOMMENDED) FOR SERVICE	
RIGHT SIDE	6"	14"
LEFT SIDE	6"	6"
REAR	0"	24"
FRONT	0"	36" FOR DOOR OPENING

