

STEAMERS

HYPLUS PRESSURELESS WITH DIRECT STEAM BOILER MODEL HY-6SM

Direct steam powered steamer, stainless steel twin cavity, 6-pan cabinet mounted pressureless steamer.

CONSTRUCTION: Steamer cavities and cabinet base are all stainless steel construction. Steamer unit has a unitized body with removable right side panel providing access to internal components. Steamer doors are all stainless steel with strong continuous hinge and are field reversible for left or right swing. Doors shall be insulated and provided with a one piece, replaceable seal. Easy open handle and latch shall provide positive lock and seal when door is pushed or slammed shut. Hidden magnetic door switch cuts power to blower and steam flow to that cavity, when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors. Cabinet base shall have stainless steel frame and top deck, removable access door, with side and rear panels standard. Front and rear legs shall have adjustable bullet feet.

FINISH: Cabinet exterior, including doors, shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

UL LISTED: Steamer units shall be UL listed.

SANITATION: Unit shall be designed and constructed to meet NSF and known health department and sanitation codes, and be NSF listed.

CONTROLS: Steamer cavity controls shall be mounted on the front panel for easy replacement or repair and will include a separate ON-OFF 60-minute timer control with a constant steam setting, for each cavity. Cabinet mounted power-ON switch shall activate steamer electronics.

PERFORMANCE FEATURES: Each steamer cavity shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans.

REMOTE STEAM SOURCE: HY-6SM requires food safe steam delivered at a minimum of 52 lbs. per hr., at a maximum working pressure of 15 PSI. Operator must verify steam doesn't contain caustic boiler cleaning compounds or contaminants unsuitable for direct contact with food.

PAN CAPACITY:

Pan Size/Type	Per cavity	Total
12 x 20 x 1"	6	12
12 x 20 x 2-1/2"	3	6
12 x 20 x 4"	2	4

INSTALLATION: Unit requires steam connection via 1/2" NPT pipe. Unit requires two 3/8" NPT cold water supply lines, 1-1/4" NPT free venting drain; and 115 volt, single phase, 60 cycle 15 AMP electric service, 4 AMP maximum load.

WATER QUALITY REQUIREMENTS:

WATER QUALITY REQUIREMENTO.		
Containment	Water Supply	
рН	7 to 9	
Total Dissolved Solids (TDS)	30 to 60 ppm	
Hardness	less than 60 ppm	
Chlorine and Chloramine	less than .1 ppm	
Chlorides	less than 30 ppm	
Silica	less than 12 ppm	
Undissolved Solids	less than 5 microns	

In order to accurately choose the correct water treatment solution, a water quality test must be performed. If a "Free Start-up" is requested, the ASA will perform a water quality test and Groen will be able to suggest the best solution for your water quality. If it isn't, your local manufacturing representative can coordinate this for you.

After the "Free Start-up" is performed, Groen will add an additional 1-year parts and labor warranty. If Groen suggests a water treatment system, the system is purchased from Groen, installed, and maintained. Water related service issues will be covered for the duration of the warranty period.







PROJECT NAME:
LOCATION:
ITEM NO:
QTY:
MODEL NO:
AIA NO:
SIS NO:

11400

CSI SECTION:



OPTIONS/ACCESSORIES:

Flanged Feet Single Water Connection

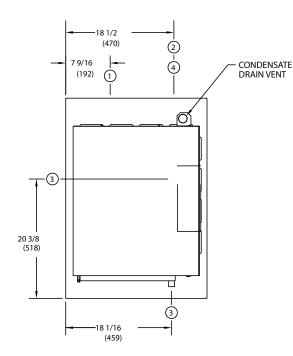
ADDITIONAL RESOURCES:

Request A Quote

Sales Tools

HyPlus 160176 RevE





SERVICE CONNECTIONS:

- 1 DRAIN CONNECTION: 1-1/4" NPT (INCLUDES STEAMERS, & CONDENSATE SPRAY)
- (2) COLD WATER SUPPLY: 3/8" NPT (FOR CONDENSATE SPRAY)
- (3) ELECTRICAL CONNECTION: 7/8" DIA. HOLE (REF. 1/2" CONDUIT KNOCK-OUT)
- (4) STEAM CONNECTION: 1/2" NPT 52 LBS/HR (MIN.) @ 15 PSI (MAX.)
 NOTE: STEAM MUST BE "CLEAN" AND SUITABLE FOR FOOD CONTACT.

