



SMARTSTEAM100 BOILERLESS STEAMER

STACKED STAND MOUNTED ELECTRIC MODEL (2)SSB-10EF

Steamer shall be a Groen Model (2)SSB-10EF double-stacked SmartSteam100™ stainless steel, boilerless, convection steamer. Each steamer cavity shall have a self-contained atmospheric 21 KW electric steam generating reservoir.

CONSTRUCTION: Steamer cavity, cabinet and stand shall be stainless steel construction, with removable side panels. Steamer shall have no side vents for increased water/spray resistance. Steamer cavity shall accommodate 18 x 26 sheet trays and 12 x 20 hotel pans. Steamer door shall be stainless steel with continuous hinge and field-reversible, with one-piece replaceable seal. Hands free door latch shall provide positive closure when pushed or slammed shut. A hidden door switch shall cut power to blower fan and steam generating reservoir when door is opened. Pan support racks are stainless steel and easily removed for cleaning. Stainless steel condensate tray is located under 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 2.1KW 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 sensors. Electric heating elements are not immersed in water and shall be 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 water probes is sufficient to maintain optimal operation of the steamer. However, Groen Descaler or approved equal may be required.

PAN CAPACITY:

Pan Size/ Type	Total	Total
12 x 20 x 1"	20	40
12 x 20 x2 1/2"	10	20
12 x 20 x 4"	6	12
13 x 18 bake pan	20	40
18 x 26 bake pan	10	20

INSTALLATION: Each cavity shall require 208, 240, or 480 Volt, 3-phase electrical service. Each cavity shall have (2) 3/4" NH cold 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:

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



OPTIONS/ACCESSORIES:

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

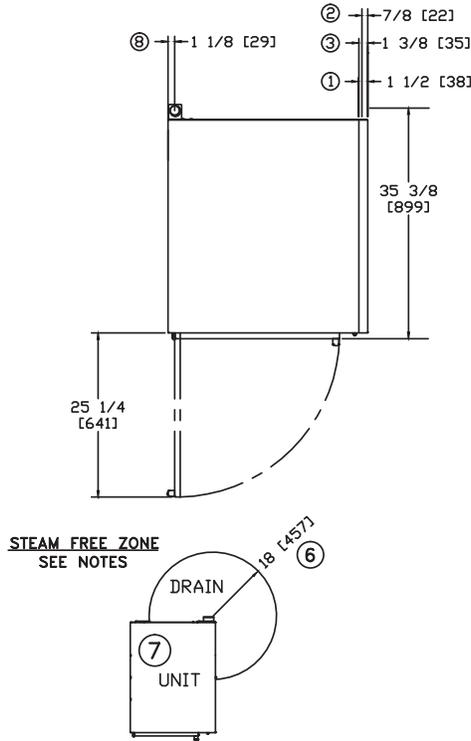


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SERVICE CONNECTIONS & NOTES:

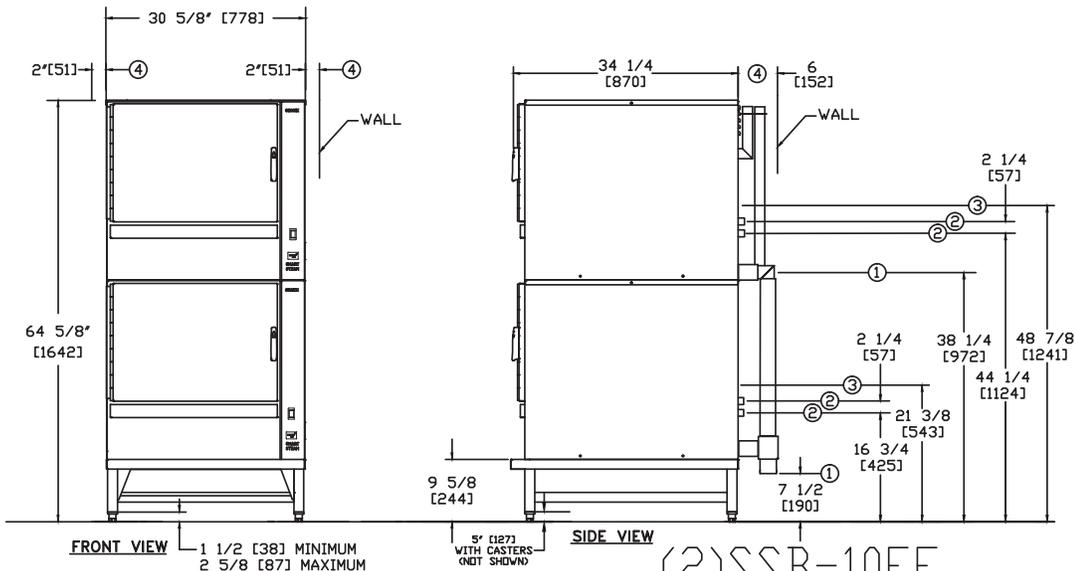
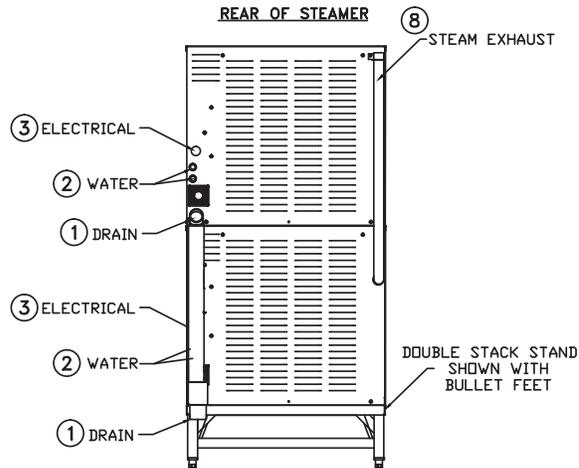
- ① DRAIN CONNECTIONS: 2 1/2" [64] TUBE FREE VENTING DO NOT CONNECT DIRECTLY TO DRAIN. ALLOW 2" AIR GAP
- ② EACH CAVITY TO HAVE:
WATER SUPPLY: (2) 3/4" MALE HOSE CONNECTION.
30-60 PSIG WITH A FLOW RATE OF 1.50 GPM.
ONE EACH MAIN & CONDESATE, PRESSURE REGULATOR REQUIRED FOR WATER PRESSURE OVER 60 PSI
- ③ ELECTRICAL CONNECTION: SEE CHART
CONDUIT HOLE SIZE: 1-3/8" 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



EACH UNIT

ELECTRICAL REQUIREMENTS			
VOLTAGE	PHASE	AMPS	MAX. KW
208	3	59	21
240	3	51	21
480	3	26	21
ALL UNITS 60Hz			



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