



# SMARTSTEAM100 BOILERLESS STEAMER

## STACKED STAND MOUNTED GAS MODEL (2)SSB-3GF

Steamer shall be a Groen Model (2)SSB-3GF double-stacked SmartSteam100™ stainless steel, boilerless, convection steamer. Each steamer shall have a self-contained atmospheric 54,000 BTU/hr gas steam generating reservoir.

**CONSTRUCTION:** Steamer cavity and cabinet shall be all s/s construction with removable side panels and field reversible door. Door shall be equipped with a hands free handle, one piece molded seal, full length door hinge and be fully insulated. Magnetic door switch shall cut power to fan and steam reservoir when door is opened. Cabinet interior shall be equipped with s/s removable racks, steam lid and water level control sensors. A removable s/s condensation collection tray is standard located under the door threshold.

**FINISH:** Cabinet exterior, including door, shall be a #3 uniform finish. Cavity interior shall be polished stainless steel.

**CSA LISTING:** Steamer shall be CSA (formerly CGA) design certified.

**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:** Steam cavity shall be equipped with a side mounted convection fan and 18,000 BTU gas burner per 2-1/2 pan capacity steam reservoir generator. Stainless steel steam lid to implement waste removal of processed food waste. Cavity to reset to ready mode at conclusion of timed cook setting

**ATMOSPHERIC STEAM GENERATING RESERVOIR:** Each steamer shall have a gas-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. Gas heaters shall have infrared burners with a firing rate of 54,000 BTU/hr.

### PAN CAPACITY:

Pan Size	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:** 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:

6-Pan Boilerless Convection Steamer (3 pans per cavity), double-stacked, stand-mounted, stainless steel, self-contained, gas heated. (Model (2)SSB-3EF shown)



### OPTIONS/ACCESSORIES:

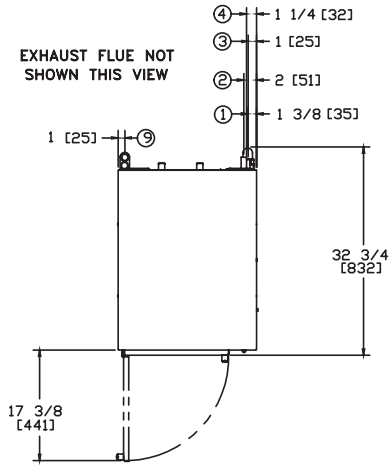
- Prison package
- Field drain tempering kit
- Heat shield
- Caster kit for stand
- Flanged foot kit for stand
- Water treatment kit
- Water treatment replacement filter
- Gas quick disconnect
- Single water connection



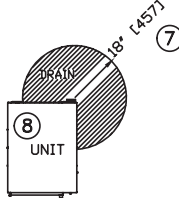
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**SERVICE CONNECTIONS & NOTES:**

- ① DRAIN CONNECTIONS: 2 1/2" [64] TUBE FREE VENTING DO NOT CONNECT DIRECTLY TO DRAIN. ALLOW 2" AIR GAP
- ② GAS CONNECTION: 1/2" NPT ONE EACH UNIT MUST DELIVER 54,000 BTU'S MINIMUM EACH UNIT
- ③ 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
- ④ ELECTRICAL CONNECTION: 120VAC, 60Hz, 15AMP CONDUIT SIZE: 13/16" HOLE
- ⑤ CLEARANCES:  
EACH SIDE = 2" [51]  
REAR = 6" [152]
- ⑥ DIMENSIONS IN BRACKETS [ ] ARE MM.
- ⑦ 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
- ⑧ DO NOT INSTALL STEAMER DIRECTLY ABOVE STEAM VENTING FLOOR DRAINS
- ⑨ STEAM EXHAUST



STEAM FREE ZONE  
SEE NOTES



EACH COMPARTMENT	NATURAL GAS	PROPANE GAS
RECOMMENDED INCOMING GAS FEED RATE	5" WC (1.2 KPa) MIN. 14" WC (3.5 KPa) MAX.	12" WC (3 KPa) MIN. 14" WC (3.5 KPa) MAX.
GAS OPERATING PRESSURE	4.25" W.C.	10.5" W.C.
MAX. INPUT BTU/HR	54,000	54,000

**REAR OF STEAMER**

