



# OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

888-994-7636, fax 888-864-7636  
unifiedbrands.net

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

**FOR YOUR SAFETY** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**WARNING** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

**NOTIFY CARRIER OF DAMAGE AT ONCE** It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Groen suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

**Manufacture Service/Questions 888-994-7636.**

This manual provides information for:

## SMARTTEAM® PRO BOILERLESS STEAMER, DOMESTIC GSSP-BL-3G/3GS/5G/5GS/10GS & (2)GSSP-BL-3GS/5GS/10GS

### REFERENCES

CSA INTERNATIONAL  
8501 East Pleasant Valley Road  
Cleveland, Ohio 44131

NATIONAL FIRE PROTECTION ASSOCIATION  
1 Batterymarch Park  
Quincy, Massachusetts 02169-7471

NFPA/54 National Fuel Gas Code

NFPA/70 National Electrical Code

NSF INTERNATIONAL  
789 N. Dixboro Rd., P.O. Box 130140  
Ann Arbor, Michigan 48105-9723

### EQUIPMENT DESCRIPTION

| STEAMER         | TYPE                    | PANS PER CAPACITY PER TYPE |             |         |         |
|-----------------|-------------------------|----------------------------|-------------|---------|---------|
|                 |                         | 12 x 20 x 2-1/2            | 12 x 20 x 4 | 13 x 18 | 18 x 26 |
| GSSP-BL-3G      | Counter Top             | 3                          | 2           | 0       | 0       |
| GSSP-BL-3GS     | Single With Stand       | 3                          | 2           | 0       | 0       |
| (2)GSSP-BL-3GS  | Double Stack With Stand | 6                          | 4           | 0       | 0       |
| GSSP-BL-5G      | Counter Top             | 5                          | 3           | 0       | 0       |
| GSSP-BL-5GS     | Single With Stand       | 5                          | 3           | 0       | 0       |
| (2)GSSP-BL-5GS  | Double Stack With Stand | 10                         | 6           | 0       | 0       |
| GSSP-BL-10GS    | Single With Stand       | 10                         | 6           | 20      | 10      |
| (2)GSSP-BL-10GS | Double Stack With Stand | 20                         | 12          | 40      | 20      |

Your Groen GSSP-BL Boilerless Steamer is designed to give years of service. It has a mirrored stainless steel cavity (steaming chamber) and an atmospheric steam generating reservoir. A powerful side-mounted convection fan circulates the steam in the cavity to increase heating efficiency, steaming speed, and uniformity.

Each cavity holds up to three, five or ten steam table pans (12 x 20 x 21/2 deep).

An 18-gauge stainless steel case encloses the cavity, the steam generating reservoir and the control compartment that houses electrical components. Door hinges are field-reversible (the door may be set to open from the left or right).

The GSSP-BL steamers are equipped with electronic controls. Steamer function is controlled by touch screen display and LED lighted on/off push button.

The drain system on all models includes condensate spray, which cools drain water.



Information contained in this document is known to be current and accurate at the time of printing/creation. Reference our product line website for the most updated product information and specifications. © 2023 Electrolux Professional, Inc. All Rights Reserved.

## IMPORTANT - READ FIRST - IMPORTANT

**WARNING:** THE UNIT MUST BE INSTALLED BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. THE UNIT MUST BE INSTALLED IN ACCORDANCE WITH APPLICABLE CODES.

**CAUTION:** SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

**CAUTION:** DO NOT INSTALL THE UNIT IN ANY WAY WHICH WILL BLOCK THE REAR VENTS, OR WITHIN 2 INCHES OF A HEAT SOURCE SUCH AS A BRAISING PAN, DEEP FRYER, CHAR BROILER OR KETTLE.

**CAUTION:** LEVEL THE UNIT FRONT TO BACK, AND PITCH IT SLIGHTLY TO THE FRONT, TO AVOID DRAINAGE PROBLEMS.

**WARNING:** FOLLOW THE WIRING DIAGRAM EXACTLY WHEN CONNECTING A UNIT TO AVOID DAMAGE OR INJURY. WIRING DIAGRAM IS LOCATED ON THE INSIDE OF THE RIGHT PANEL.

**CAUTION:** DO NOT USE PLASTIC PIPE. DRAIN MUST BE RATED FOR BOILING WATER.

**WARNING:** DO NOT CONNECT THE DRAIN DIRECTLY TO A BUILDING DRAIN.

**WARNING:** BLOCKING THE DRAIN IS HAZARDOUS.

**IMPORTANT:** IMPROPER DRAIN CONNECTION WILL VOID WARRANTY.

**IMPORTANT:** DO NOT ALLOW ANY WATER TRAPS IN THE DRAIN LINE. A TRAP CAN CAUSE PRESSURE TO BUILD UP INSIDE THE CAVITY DURING STEAMING, WHICH WILL MAKE THE DOOR GASKET LEAK.

**WARNING:** WHEN YOU OPEN THE DOOR, STAY AWAY FROM STEAM COMING OUT OF THE UNIT. STEAM CAN CAUSE BURNS.

**WARNING:** BEFORE CLEANING THE OUTSIDE OF THE STEAMER, DISCONNECT THE ELECTRIC POWER SUPPLY. KEEP WATER AND CLEANING SOLUTIONS OUT OF CONTROLS AND ELECTRICAL COMPONENTS. NEVER HOSE OR STEAM CLEAN ANY PART OF THE UNIT.

**WARNING:** ALLOW STEAMING CHAMBER TO COOL COMPLETELY BEFORE CLEANING.

**WARNING:** USE MILD CLEANING AGENTS ONLY. CAREFULLY READ THE WARNINGS AND FOLLOW THE DIRECTIONS ON THE LABEL OF EACH CLEANING AGENT. USE SAFETY GLASSES AND RUBBER GLOVES AS RECOMMENDED BY CLEANING AGENT MANUFACTURER.

**WARNING:** DO NOT PUT HANDS OR TOOLS INTO THE STEAMING CHAMBER UNTIL THE FAN HAS STOPPED TURNING.

**WARNING:** DO NOT OPERATE THE UNIT UNLESS THE REMOVABLE RIGHT SIDE PANEL HAS BEEN RETURNED TO ITS PROPER LOCATION.

**NOTICE:** DO NOT USE A CLEANING AGENT THAT CONTAINS ANY SULFAMIC ACID, OR ANY CHLORIDE, INCLUDING HYDROCHLORIC ACID. IF THE CHLORIDE CONTENT OF ANY PRODUCT IS UNCLEAR, CONSULT THE MANUFACTURER. DO NOT USE A CLEANING OR DELIMING AGENT THAT CONTAINS MORE THAN 30% PHOSPHORIC ACID.

**NOTICE:** DO NOT USE ANY DEGREASER THAT CONTAINS POTASSIUM HYDROXIDE OR SODIUM HYDROXIDE OR THAT IS ALKALINE.

**WARNING:** USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN OR THEIR AUTHORIZED DISTRIBUTOR VOIDS ALL WARRANTIES AND CAN RESULT IN BODILY INJURY TO THE OPERATOR AND DAMAGE THE EQUIPMENT. SERVICE BY OTHER THAN FACTORY-AUTHORIZED PERSONNEL WILL VOID ALL WARRANTIES.

**WARNING:** HIGH VOLTAGE EXISTS INSIDE CONTROL COMPARTMENTS. DISCONNECT FROM BRANCH CIRCUIT BEFORE SERVICING. FAILURE TO DO SO CAN RESULT IN INJURY OR DEATH.

## INSPECTION & UNPACKING

**CAUTION:** SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

Your Groen Boilerless Steamer will be delivered completely assembled in a heavy shipping carton strapped to a skid. On receipt, inspect carton carefully for exterior damage.

Carefully cut the straps and detach the sides of the carton from the skid. Pull the carton up off the unit. Be careful to avoid personal injury or equipment damage from staples which might be left in the carton walls.

When starting installation, check packing materials to make sure loose parts such as the condensate drip tray are not discarded with this material.

Write down the model number, serial number and installation date. Keep this information for reference. Space for these entries is provided at the top of the Service Log in the back of this manual. This information will also be available under MENU→UNIT INFO.

## INSTALLATION & START-UP

**WARNING:** THE UNIT MUST BE INSTALLED BY PERSONNEL WHO ARE QUALIFIED TO WORK WITH GAS, ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. THE UNIT MUST BE INSTALLED IN ACCORDANCE WITH APPLICABLE CODES. THE UNIT MUST BE INSTALLED BY A LICENSED PLUMBER OR GAS FITTER WHEN INSTALLED WITHIN THE COMMONWEALTH OF MASSACHUSETTS.

**CAUTION:** DO NOT INSTALL THE UNIT WITH THE REAR VENTS BLOCKED OR WITHIN 2 INCHES OF A HEAT SOURCE SUCH AS A BRAISING PAN, DEEP FAT FRYER, CHARBROILER OR KETTLE. TO AVOID DRAINAGE PROBLEMS, LEVEL THE UNIT FRONT TO BACK, AND PITCH SLIGHTLY TO THE FRONT.

### INSTALLATION

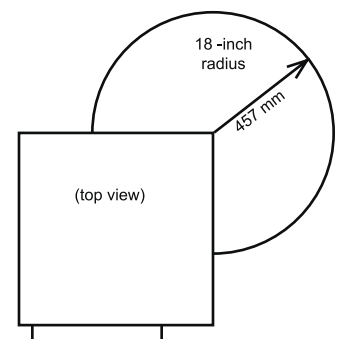
Minimum Clearances: Boilerless Steamer requires the following minimum clearances to any surface, combustible or noncombustible.

Right Side: 2 inches      Left Side: 2 inches      Rear: 6 inches

Steam Free Zone: The Boilerless Steamer can be damaged by steam from external sources. Do not install the steamer over a steam venting drain. Ensure that steam is not present in an area bounded by the footprint of the steamer and a circle 18 inches in radius about the right rear corner of the steamer (see figure below).

Install and operate the gas appliance in a well ventilated area. Adequate air must be supplied to replenish the air used for combustion. Installation must conform with local codes and/or with the National Fuel Gas Code, ANSI Z223.1/NFPA-54 (latest edition) or the National Gas and Propane Code CSA B149.1 as applicable.

Any item which might obstruct or restrict the flow of air for combustion and ventilation must be removed. Do not obstruct the flue cover or rear vents after installation.



THE AREA DIRECTLY AROUND THE APPLIANCE MUST BE CLEARED OF ALL COMBUSTIBLE MATERIAL. FAILURE TO FOLLOW THESE INSTRUCTIONS CAN CAUSE BODILY INJURY AND/OR PROPERTY DAMAGE.

### ELECTRICAL SUPPLY CONNECTION

**CAUTION:** EACH UNIT MUST HAVE A SEPARATE GROUND WIRE FOR SAFE OPERATION.

**WARNING:** TO AVOID DAMAGE OR PERSONAL INJURY, FOLLOW THE WIRING DIAGRAM EXACTLY



Provide 115 VAC, 60 HZ, 1 PH, 15 AMP service. Bring wire in through hole in the upper left back panel. Each cavity requires a separate cord for connections. Local codes and/or the National Electrical Code should be observed in accordance with ANSI/NFPA 70. AN ELECTRICAL GROUND IS REQUIRED. The wiring diagram is located in

the service compartment. Maximum load is 2-1/2 AMPs. In Canada, provide electrical service in accordance with the Canadian Electrical Code, CSA C22.2 Part 1 and/or local codes.

1. Panel Removal (Right Side): Open the wiring and control panel by removing screws from the right side panel. Lower panel below top cover panel. Pull away toward the front of the unit. Slide panel and set aside.
2. Control Panel Removal: While right side panel is removed, carefully disconnect harness from touchscreen display and on/off switch. Remove screws from behind front panel and pull control panel away.
3. Supply Voltage: The unit must be operated at the rated name plate voltage. The name plate can be found inside of the electrical compartment and outside of the right access panel.
4. Terminal Block: The terminal block for incoming power is located at the back of the control compartment. The ground terminal is located in the wiring compartment near the terminal block.
5. Supply Wire: The equipment grounding wire must comply with the National Electrical Code (NEC) requirements. The wiring diagram on the inside of the unit's right side cover gives directions for proper connection of the terminal block jumpers. The wire must be used or the unit will not meet Underwriters Laboratories and NEC requirements. The electric hole is sized for a 1/2 inch conduit fitting.
6. Branch Circuit Protection: Each Boilerless Steamer, including individual units of stacked models, should have its own branch circuit protection and ground wire.
7. On/Off Switch (in the rear): There is main power disconnect on the unit. It is located on rear back panel above the entry hole for incoming electrical supply wiring.

#### GAS SUPPLY CONNECTION

Connection to the gas supply shall be in accordance with the NPT and Ratings charts below.

| STEAMER         | NPT Pipe Size Required |
|-----------------|------------------------|
| GSSP-BL-3G/GS   | 1/2                    |
| (2)GSSP-BL-3GS  | 1/2 x 2                |
| GSSP-BL-5G/GS   | 1/2                    |
| (2)GSSP-BL-5G   | 1/2 x 2                |
| GSSP-BL-10GS    | 1/2                    |
| (2)GSSP-BL-10GS | 1/2 x 2                |

| STEAMER         | GAS TYPE | BTU     | Operating Pressure<br>(Measured on top of gas valve) | MIN Incoming Gas Feed Rate | MAX Incoming Gas Feed Rate |
|-----------------|----------|---------|------------------------------------------------------|----------------------------|----------------------------|
| GSSP-BL-3G/GS   | NG       | 54,000  | 4.3" WC                                              | 5" WC                      | 14" WC                     |
| (2)GSSP-BL-3GS  | LP       | 54,000  | 10.5" WC                                             | 12" WC                     | 14" WC                     |
| GSSP-BL-5G/GS   | NG       | 58,000  | 4.3" WC                                              | 5" WC                      | 14" WC                     |
| (2)GSSP-BL-5G   | LP       | 58,000  | 10.5" WC                                             | 12" WC                     | 14" WC                     |
| GSSP-BL-10GS    | NG       | 100,000 | 4.3" WC                                              | 5" WC                      | 14" WC                     |
| (2)GSSP-BL-10GS | LP       | 100,000 | 10.5" WC                                             | 12" WC                     | 14" WC                     |

After the unit has been connected to the gas supply, all gas joints must be checked for leaks. Do NOT use flame checking for leaks. A thick soap solution or other suitable leak detector should be used.

For a Unit on casters:

1. The installation shall be made with a connector that complies with the standard for connectors for movable gas appliances; ANSI Z21.69.CSA 6.16, and a quick disconnect device that complies with the standard for quick-disconnect devices for use with gas fuel, ANSI Z21.41.CSA 6.9.
2. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement.

3. The location where the restraining device may be attached to the appliance shall be in accordance with Groen specifications for the device.

#### WATER CONNECTION(S)

Install a check valve to prevent back flow in the incoming cold water line, as required by local plumbing codes. Water pressure in the line should be between 30 and 60 PSI. If pressure is above 60 PSI, a pressure regulator will be needed. These pressures must provide the 1.5 gallons per minute required for proper steamer function.

Dual water connection: A 3/4 inch female NH connector (garden hose type) is used to attach the water supply to the inlet valve. Minimum inside diameter of the water feed line is 1/2 inch. Use a washer in the hose connection. Do not allow the connection to leak, no matter how slowly. Do not over-tighten hose connections.

This equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).

NOTE: Local code may also require check valves in the water supply line.

#### DRAIN CONNECTION

**WARNING: DO NOT CONNECT THE DRAIN DIRECTLY TO A BUILDING DRAIN. BLOCKING THE DRAIN IS HAZARDOUS.**

**CAUTION: DO NOT USE PLASTIC PIPE. DRAIN MUST BE RATED FOR BOILING WATER.**

Level the steamer front to back, and pitch it slightly to the front (maximum 1/4 inch) by adjusting the optional legs or the bullet feet on the optional stand.

| STEAMER         | Drain ID Hose Size Required (IN) |
|-----------------|----------------------------------|
| GSSP-BL-3G/GS   | 1.5                              |
| (2)GSSP-BL-3GS  | 2.5                              |
| GSSP-BL-5G/GS   | 1.5                              |
| (2)GSSP-BL-5G   | 2.5                              |
| GSSP-BL-10GS    | 2                                |
| (2)GSSP-BL-10GS | 2.5                              |

There must be a free air gap between the end of the hose and the building drain. The free air gap should be as close as possible to the unit drain. There must also be no other elbows or restrictions between the unit drain and the free air gap.

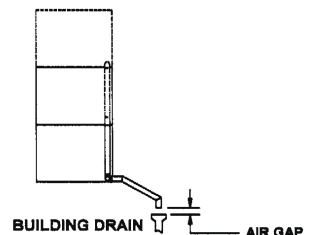
Install the drain line with a constant downward pitch.

**IMPORTANT: DO NOT ALLOW WATER TRAPS IN THE LINE. A TRAP CAN CAUSE PRESSURE IN THE CAVITY, WHICH MAY CAUSE THE DOOR GASKET TO LEAK.**

Proper Drain Line Connection — Drain Line must have a constant downward pitch of at least 1/4 per foot. Observe local code regarding air gap spacing and drain connections.



IMPROPER DRAIN LINE CONNECTION



#### FACTORY-STACKED UNITS

This section is applicable only if you are installing factory-stacked units. Installing stacked steamers is similar to installing a single unit. The steamers are stacked and assembled at the factory and delivered with the water connections and drain hoses required for a single point connection.

## 1. Dual Water Connections

The same water supply connection is used for both units. At the water inlet valve a 3/4 inch female NH connector (garden hose type) is used for the water supply.

## 2. Electrical Supply Connection

Separate electrical connections will be required for each steamer to be stacked. Each steamer unit must have its own branch circuit protection.

## 3. Gas Connection

A single gas connection is required for both steamers. Gas supply must be adequate under all conditions as listed on page 2.

## 4. Drain Connection

Steamers must be leveled front to back, and pitched to the front (maximum 1/4 inch) by adjusting the bullet feet on the cabinet or stand base.

For all factory-stacked GSSP-BL steamers, a 2-1/2 inch ID hose is attached to the unit drain. It must be rated for boiling water.

## COUNTER-MOUNTED UNITS

**WARNING: DO NOT STACK GSSP-BL STEAMERS WHEN LEGS ARE USED.**

This section is applicable if the steamer will be mounted to a counter. All four edges of the bottom of the steamer must be sealed with RTV to the counter if the 4 inch legs are not used. Counter must be made of a noncombustible material such as metal or tile.

## INITIAL START-UP

**WARNING: WHEN YOU OPEN THE DOOR, STAY AWAY FROM STEAM COMING OUT OF THE UNIT. STEAM CAN CAUSE BURNS.**

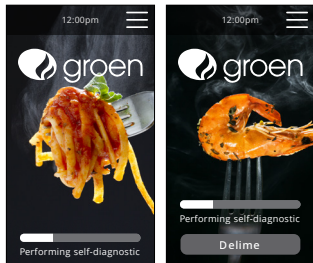
## START-UP

After the Boilerless Steamer has been installed, test it to ensure that the unit is operating correctly.

1. Remove all literature and packing materials from the interior and exterior of the unit.
2. Make sure the water supply line is open.
3. Turn on electrical service to the unit. The steamer will not operate without electrical power. Do not attempt to operate the unit during a power failure.

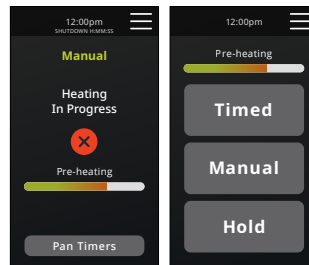
NOTE: The door **MUST** be closed for the burner to work.

4. There is an on/off switch in the rear of the unit. Confirm that it is in the ON position.
5. To turn the unit on, press the power button on the front control panel. The power button will light up and the touch screen will display that the unit is going through self diagnostics.



NOTE: DELIME button is only displayed during startup if the DELIME button is turned to ON in settings menu. The default setting for DELIME button is OFF.

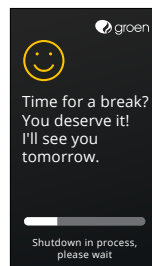
6. Upon completion of self diagnostics, the screen will transition to the manual cook screen and the unit will begin pre-heating. If exited, the screen will transition to the home screen where it will continue to pre-heat.



7. On initial start up, the installer needs to record the startup date in the controls. Go into the MENU→SERVICE→STARTUP DATE, and enter the date. After this date is set, it cannot be changed. To exit this menu, hit the back arrow until you return to the home screen.

## SHUT-DOWN

1. To shut down the unit, press the power button on the front control panel. The steam generating reservoir will then fill with cold water and drain. You will see a shutdown progress bar on the display.



NOTE: For operation at high altitudes (2000 feet and above), please consult the Groen Foodservice Engineering Department. This must be specified at time of order.

## USER SETTINGS

### SYMBOL GUIDE



**Temperature Ready** This symbol is green and is found in the upper left corner of your screen. It is visible when the unit has reached temperature.



**Door Open** This symbol is orange and is found in the upper left corner of your screen. It is displayed when the door is open.



**Menu** This menu option is found in the upper right corner of your display and is accessible from most screens. This is how you access all settings and user information.



**Back Button** This button is displayed in the upper right corner of your screen and is used to return to a previous screen or menu.



**Scroll Button** These buttons are displayed when options can not fit on your screen. Press appropriate button to scroll up or scroll down to access further options.



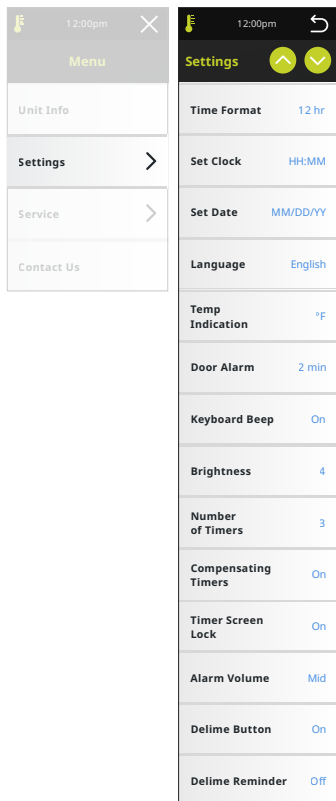
**Exit Button** Any image with an X communicates an exit option.



**+1m Button** This button is found on steamer timer pages and allows you to quickly add 1 minutes to the steam time.

## MENU OPTIONS

The items shown on the right of all the menu screens (shown with blue text) can be changed by tapping the blue text. It will cycle through the options. Only items with blue text or a slider button can be changed.



## OPERATION

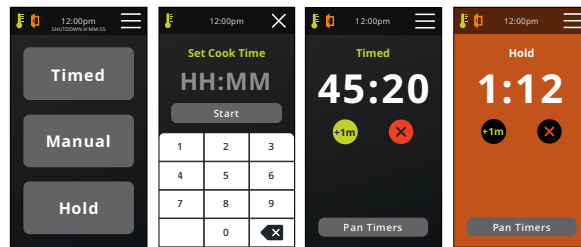
**WARNING: WHEN YOU OPEN THE DOOR, STAY AWAY FROM STEAM COMING OUT OF THE UNIT. STEAM CAN CAUSE BURNS.**

1. Press the power button. When on, the button will light up. The steam generating reservoir will begin filling. After initial fill the unit will begin heating in the manual cook mode until the temperature ready icon appears and the message on the screen changes to “Steaming In Process”.
2. Load food into pans in uniform layers. Pans should be filled to about the same levels, and should not be mounded.
3. Open the door and slide the pans into the supports. If you will only be steaming one pan, put it in the middle position. Some foods will cause foam. When steaming foods that foam, such as shellfish, put an empty solid 2½ deep pan in the bottom slot of the pan racks.
4. The Boilerless Steamer has three modes: TIMED, MANUAL and HOLD. Choose one of these options to begin steaming. See MODE sections below.
5. To remove pans from cavity, open the door and wait for the steam to escape prior to accessing the product. Remove the pans from the steamer using hot pads or oven mitts to protect your hands from the hot pans.
6. To shut off the unit press the power button on the front of the unit. A shutdown screen will display. During the shutdown process a progress bar is shown. Menu is not available during shutdown.

NOTE: Once shutdown process has initiated, front on/off button is disabled and will not allow unit to restart until shutdown process is complete.

NOTE: When steaming large amounts of shellfish, foaming can occur due to the temperature of the steam lid, causing the protein drippings from the shellfish to foam. To avoid this, place a catch pan on the lowest level to prevent the drippings from coming into contact with the steam lid.

## TIMED MODE



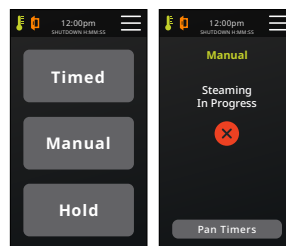
The TIMED mode allows you to set the steam times. User must set the time for steaming using the keypad. Maximum time that can be entered is 12 hours. Once the timer has counted down enough, additional time can be added by pushing **+1m**. Steaming can be canceled by pressing **X**. User must confirm that they want to stop steaming, then the unit will return to the home screen.

When the TIMED count down reaches zero, screen background changes to orange, 3 beeps will sound, and the unit will enter HOLD mode and the time will begin to count up. The **+1m** will remain active in HOLD mode for 10 minutes in case additional steaming is required. After 10 minutes, **+1m** will no longer be available.

NOTE: TIMED mode can be entered before pre-heating has been completed, but a warning screen will appear for confirmation that the user wants to proceed to the TIMED mode before the unit is to temperature or not.

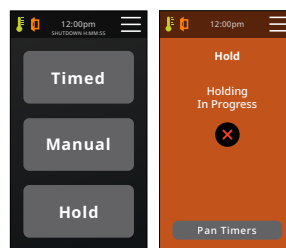
NOTE: Time is paused when the door is open only if COMPENSATING TIMER is turned ON. Go to MENU→SETTINGS.

## MANUAL MODE



In MANUAL mode, the steamer is in an infinite steam mode with no timer. Steaming can be canceled by pressing **X**. User must confirm that they want to stop steaming, then the unit will return to the home screen and drop to the ready temperature.

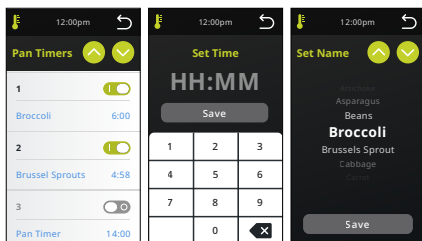
## HOLD MODE



HOLD mode maintains a cavity temperature between 145°F and 165°F. This mode can be accessed from the home screen or automatically occurs after a TIMED mode has expired. Holding can be canceled by pressing **X**. User must confirm that they want to stop holding, then the unit will return to the home screen and drop to the ready temperature.

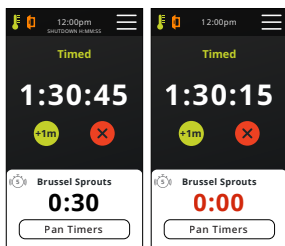
## PAN TIMERS

PAN TIMERS are available in all modes to set individual timers for pans. These timers are not tied to a steaming mode but can be used to help manage the amount of time pans, or food, is being steamed.



On the PAN TIMERS screen, press the blue timer of the appropriate pan timer, enter desired time on the SET TIME screen, and press SAVE. Screen will go back to the PAN TIMER display. Slide the toggle to the right to start desired pan timer. It will turn green and start counting down.

Pan timer names automatically default to “Pan Timer”. This can be changed by pressing on the blue name. A list of predetermined names will appear. Use the scroll arrows to scroll through the list. Choose a name and press SAVE.



During a steaming mode, a pan timer will display on the screen when 30 second remain. Once displayed, timer can be cleared by pressing the countdown time prior to expiration. This will stop the timer and no alarm or further notification will be given. Upon expiration, the time will change from black to red, begin blinking, and an alarm will sound. Alarm will continue until silenced by pressing on the flashing 0:00.

If a timer goes off while on the home screen or a non-steam screen, a popup will appear so acknowledgment can be confirmed.

## CLEANING

**WARNING: DISCONNECT THE POWER SUPPLY BEFORE CLEANING THE OUTSIDE OF THE STEAMER.**

**KEEP WATER AND CLEANING SOLUTIONS OUT OF CONTROLS AND ELECTRICAL COMPONENTS. NEVER HOSE OR STEAM CLEAN ANY PART OF THE UNIT.**

**AVOID CONTACT WITH ANY CLEANERS, DELIMING AGENT OR DEGREASER AS RECOMMENDED BY THE SUPPLIER. MANY ARE HARMFUL. READ THE WARNINGS AND FOLLOW THE DIRECTIONS!**

**EVEN WHEN THE UNIT HAS BEEN SHUT OFF, DON'T PUT HANDS OR TOOLS INTO THE STEAMING CHAMBER UNTIL THE FAN HAS STOPPED TURNING.**

**DON'T OPERATE THE UNIT UNLESS THE REMOVABLE STEAM LID HAS BEEN PUT BACK IN ITS PROPER LOCATION.**

**DON'T USE ANY CLEANING AGENT THAT CONTAINS ANY SULFAMIC AGENT OR ANY CHLORIDE, INCLUDING HYDROCHLORIC ACID (HCL). TO CHECK FOR CHLORIDE CONTENT SEE ANY MATERIAL SAFETY DATA SHEETS PROVIDED BY THE CLEANING AGENT MANUFACTURER.**

**IMPORTANT: DO NOT USE ANY METAL MATERIAL (SUCH AS METAL SPONGES) OR METAL IMPLEMENTS (SUCH AS A SPOON, SCRAPER OR WIRE BRUSH) THAT MIGHT SCRATCH ANY STAINLESS STEEL SURFACE. SCRATCHES MAKE THE SURFACE HARD TO CLEAN AND PROVIDE PLACES FOR BACTERIA TO GROW. DO NOT USE STEEL WOOL, WHICH MAY LEAVE PARTICLES EMBEDDED IN THE SURFACE, WHICH COULD EVENTUALLY CAUSE CORROSION AND PITTING.**

**WARNING: ALLOW THE STEAMER TO COOL COMPLETELY BEFORE CLEANING. HOT SURFACES CAN CAUSE SEVERE BURNS.**

**WARNING: FAILURE TO CLEAN THE STEAMER AS SPECIFIED COULD NEGATIVELY IMPACT THE PERFORMANCE OF THE STEAMER OR WILL NOT ALLOW UNIT TO HEAT.**



To keep your Boilerless Steamer in proper working condition, use the following daily procedure to clean the unit. This regular manual cleaning will reduce the time and effort required to clean the water reservoir and cavity.

### SUGGESTED SUPPLIES

1. Mild detergent
2. Stainless steel exterior cleaner
3. Cloth or sponge
4. Brush with soft bristles
5. Spray bottle
6. Measuring cup
7. Nylon pad
8. Towels
9. Plastic disposable gloves
10. Funnel

### EXTERIOR CLEANING

1. Prepare a warm solution of the mild detergent as instructed by the supplier. Wet a cloth with this solution and wring it out. Use the moist cloth to clean the outside of the unit. Do not allow freely running liquid to touch the controls, the control panel, any electrical part, or any louver on the rear panels.
2. To remove material which may be stuck to the unit, use a fiber brush or a plastic or rubber scraper with a mild detergent solution.
3. Stainless steel surfaces may be polished with a recognized stainless steel cleaner. Do not scrub across the grain of any stainless steel.

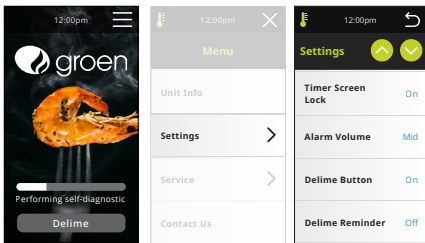
### INTERIOR CLEANING

Daily cleaning must be done in order to enhance the performance and prolong the life of your Boilerless Steamer.

1. Press the power button to off and open steamer door. Allow the steamer to cool completely before cleaning.
2. Remove steam lid by grasping the two tabs located on the lid front and sliding pan forward. Wear heat resistant hand coverings if the steam lid is hot.
3. Remove left pan rack by lifting rack up and pulling away from cavity wall.
4. Remove right fan shroud and rack assembly by lifting rack up and pulling away from cavity wall.
5. Clean steam lid, left pan rack and right pan rack/shroud assembly to remove food soils. These three parts may be cleaned in a dishwasher.
6. Use a mild detergent to wipe down the entire steamer cavity to remove food and scale particles. Carefully clean probes if food residue or loose scale is present. A thin layer of tightly bound scale is normal and will not affect steamer performance. If scale is excessive, then refer to deliming instructions below.
7. Clean cup and overflow drains per instructions in “Cup & Overflow Drains” section.
8. Remove drain strainer and clean thoroughly to remove any build-up of debris.
9. Replace pan racks and steam lid. Steamer is now cleaned and ready to use.

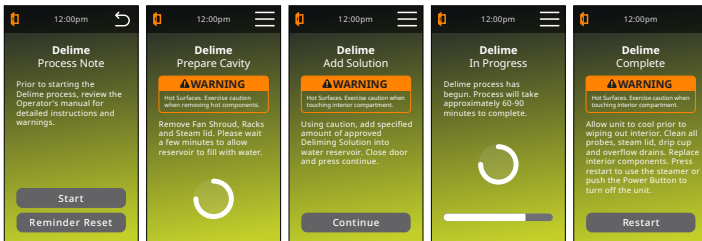
### DELIMING

The steamer control monitors the water level probes for cleanliness and to ensure continuous steamer operation and reduce the need for service repair due to probe cleaning issues. The control will display an advanced cleaning warning in the event probe cleaning is required. Despite the warning, the steamer operation will continue for a limited period of time of 8 hours and countdown clock will be displayed. The countdown clock indicates how much time is available to the operator to complete cooking process or regiment before the clock expires and unit shutdowns automatically.



DELIME button is only displayed during startup if the DELIME button is turned to ON in settings menu. The default setting for DELIME button is OFF. The DELIME REMINDER will provide you status visuals of where you are in the deliming schedule. When the reminder is ON, the DELIME button will do the following:

- When 75% of the delime schedule has been reached, the DELIME button will turn yellow
- When 90% of the delime schedule has been reached, the DELIME button will turn yellow
- Upon expiration of the DELIME schedule, the DELIME button will turn red
- the DELIME button will return to normal after deliming has been completed or the reminder is reset



Press DELIME and follow instruction displayed on the unit (shown above) for the delime procedure. Delime process takes approximately 60-90 minutes. Once complete the unit will restart and go through the start up diagnostic sequence.

### CUP & OVERFLOW DRAINS

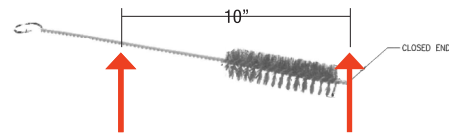
1. Turn your unit off and allow it to completely drain. Units will drain automatically when the units are powered off. This is a 5 minute process.
2. Once the reservoir has completely drained (approximately 5 minutes), stand to the hinged side of the door and slowly open the door, allowing all of the steam to escape from the cavity. Allow the cavity to completely cool down and confirm that the reservoir has completely emptied before cleaning the overflow drain.
3. Remove the steam lid (image below left) and fan cover assembly (image below right), prior to cleaning the overflow drain.



4. Insert the cleaning brush into the cup and overflow drains located at the lower, middle, and back right side of your steamer's cavity (image below). As the brush is pushed through the cup and overflow drain, it will bend to follow the shape of the drain as it travels the length of the cup and overflow drain. Once you use the cleaning brush for the first time, the wire between the handle and the bristles will retain a curved shape after the brush is removed from the cup and overflow drains. The brush is designed to bend/curve in this fashion. There is no need to straighten the wire between cleaning/usage.

5. With the cleaning brush, push and pull through the entire length of the overflow drain several times. The brush should be inserted at least ten inches (10) into the overflow drain to pass through the entire length of the drain piping. Repeat as necessary until the overflow drain is clean. Ensure that the overflow drain works properly by pouring or squirting water into the cup and overflow drains and confirming that the water is flowing freely into the drain receptacle and not being blocked and backing up into the steamer cavity.

If the cup and overflow drains is clogged such that the cleaning brush will not clear the blockage or if water cannot move through the cup and overflow drains into the drain receptacle without backing up into the steamer cavity, then a service call needs to be made and all use of the steamer must be discontinued until the service agent evaluates the issue and confirms that the unit is ready for further operation.



6. Clean the steaming cavity per the cleaning instructions in your operators' manual.
7. Re-install the steam lid and fan cover assembly.
8. Leave the door open to prolong the life of the door gasket and to allow the cavity to air out.
9. Clean, dry and store the overflow cleaning brush after each use.
10. If a replacement brush is needed, the part number is 175977.

## MAINTENANCE

The Boilerless Steamer is designed for minimum maintenance and no user adjustments should be necessary. Certain parts may need replacement after prolonged use. If there is a need for service, only Groen Authorized Service Agents should perform the work.

If steam or condensate is seen leaking from around the door, take the following steps:

1. Check the door gasket. Replace it if it is cracked or split.
2. Inspect the steaming chamber drain to be sure it is not blocked.
3. Adjust the door latch pin to allow for changes that might occur as the gasket ages.
  - a. Loosen the lock nut at the base of the latch pin, then turn the latch pin 1/4 turn clockwise, and tighten the lock nut.
  - b. After adjustment, run the unit to test for further steam leakage.
  - c. If there is still leakage, repeat the adjustment
  - d. Continue adjusting the pin clockwise until the door fits tightly enough to prevent leakage. The hinge may also be adjusted.

## REPLACEMENT PARTS

To order parts, contact your Authorized Service Agent. Supply the model designation, serial number, part description, part number, quantity, and when applicable, voltage and phase.

## CONTACT US

If you have questions pertaining to the content in this manual, contact Groen at 888-994-7636 or ub-ts-groen-dl@electroluxprofessional.com.

## Service Log

|                    |                   |
|--------------------|-------------------|
| Model No:          | Purchased From:   |
| Serial No:         | Location:         |
| Date Purchased:    | Date Installed:   |
| Purchase Order No: | For Service Call: |

[illegible]