



WITH THE SMARTSTEAM® & Pro-









Intuitive User Experience

With a simple interface, the durable 4.3 inch touchscreen withstands the demands of everyday use, and provides better, faster communication to the user.

Unparalleled Consistency

Features like our side-mounted convection fan, holding options, and pan timers help create unparalleled consistency.

Input custom pan settings for repeatable results from chef-to-chef and shift-to-shift.

Advanced Data Reporting

Enhanced intelligence and 5 days worth of clear, easy-to-understand diagnostics keep your kitchen running smoothly. To reduce downtime, critical backups keep you operational.

FEATURE COMPARISON	GROEN	ACCUTEMP	CLEVELAND	MARKET FORGE	VULCAN
Available Models	BOILERLESS ELECTRIC & GAS CONNECTIONLESS ELECTRIC	ELECTRIC & GAS	ELECTRIC & GAS	ELECTRIC & GAS	ELECTRIC
Capacity	BOILERLESS 3, 5 & 10 PAN CONNECTIONLESS 3 & 5 PAN	3 & 6 PAN	3 & 6 PAN	4 & 6 PAN	3 & 5 PAN
Energy	9 & 12 KW 54,000 & 58,000 BTU	6, 8, 10, 11, 12, 13, 14, 15 KW 60,000 BTU	12 KW 32,000 BTU	8 & 9.8 KW 27,000 BTU	8 & 12 KW
Field Reversible Door	Ø	Ø	×	8	×
Drain Type	AUTO	AUTO	AUTO	MANUAL	AUTO
Legs Standard	CONNECTIONLESS	×	O	O	×
Available Prison Package	Ø	Ø	×	•	•
Type of Convection	SIDE MOUNTED	STEAM VECTOR	REAR MOUNTED	REAR MOUNTED	NATURAL
Steam Lid (Reservoir Cover)	Ø	8	SEMI	SEMI	×
Water Reservoir Capacity (Gallons)	↑ 3	2.5	1	8	8
Preheated Incoming Water	×	×	×	•	×
Condensate Hood	×	×	×	OPTIONAL	OPTIONAL
Mirrored Cavity	Ø	×	×	×	×
Hands Free Door Latch	Ø	×	×	8	×
Dual Water Connection	BOILERLESS	×	Ø	×	×
ENERGY STAR® Rated Models Available	Ø	©	Ø	•	•
Free Start-Up	Ø	×	Ø	×	×
Additional 1-Year Parts & Labor with Free Start-Up	Ø	8	×	×	×
Parts & Labor Warranty (1-Year) Standard	Ø	Ø	Ø	Ø	Ø
K-12 2-Year Parts & Labor Warranty Standard	Ø	Ø	⊘ 3-YEAR	Ø	Ø
K-12 2nd Year Performance Check	Ø		×	×	×
Universities Standard 2-Year Warranty	×	×	×	•	8
Construction Warranty	5-YEAR CAVITY	8	3-YEAR DOOR	×	×
Optional Additional 1-Year Parts & Labor	Ø	×	⊘	Ø	②

↑50% SAVINGS

Water Savings vs. **Conventional Steamers**

10 **TIMERS**

Preset Up to 10 Pan Timers For Consistent Results

+1 **MINUTE**

Convenient "+1 Minute" Cooking Feature

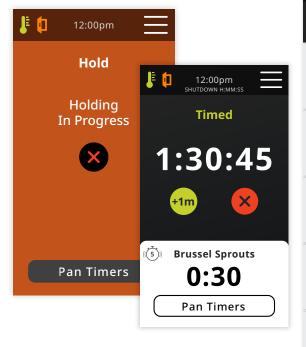
"The touchscreen is great. It tells you what you need to do, and it provides a lot of valuable information. It's very easy to use."

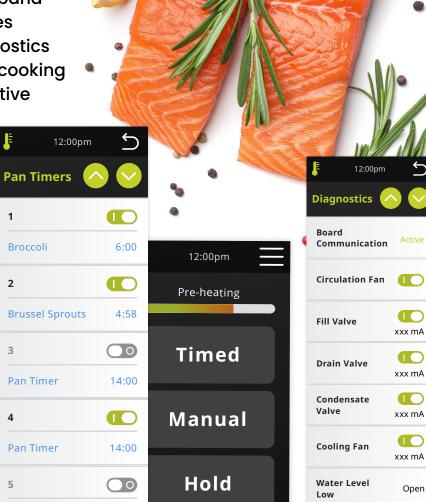
Anna Gordon, Dietary Director, Vibra Hospital of Desoto

INTUITIVE USER EXPERIENCE

The SmartSteam® Pro steamers expand menus, saves energy and simplifies maintenance. Track system diagnostics in real time, precisely monitor the cooking progress, and customize preventative

maintenance reminders.





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7	CONTROL COMPARISON	GROEN	ACCUTEMP	CLEVELAND	MARKET FORGE	VULCAN
	Control Type	TOUCH SCREEN	DIGITAL TOUCH PAD	MECHANICAL	MECHANICAL	MECHANICAL
Mary Mary	On-Demand Hold Feature	Ø	Ø	×	8	×
	Auto Hold Feature After Timed Cook	Ø	Ø	×	×	×
	Variable Hold Temperature	×	•	×	8	×
	Self-Diagnostics	STARTUP & SHUT-DOWN	*	×	8	×
	User Selectable "Door Open" Alert	Ø	8	8	8	8
-	Programmable Pan Timers	UP TO 10	×	*	×	×
	Cook Timer Maximum Setting	12 HOURS	×	1 HOUR	O HOUR	1 HOUR
1	Real Time Clock	Ø	×	8	8	×
	Clean Probe Indicator	•	×	8	•	8
1	Customizable Delime Reminder	BOILERLESS	8	8	8	×
1	Step-By-Step Delime Instructions	BOILERLESS	×	×	8	×
	Add "+1 Minute" Button		×	×	8	×
*	Load Compensating Timer	USER SELECTABLE	×	×	8	FIXED
	USB for Technicians & Future Upgrades	•	×	×	×	×
	Downloadable Data for Technicians	•	8	8	8	×
	Stores Error Code (On-Hours)	120 HOURS	×	×	8	×
	ASA Real Time Component Monitoring & Control	•	x	×	8	×
	Full Parts List	•	×	8	8	×
	Custom Heat Settings	8	×	8	⊘ UP TO 230°F	⊗
	Displays Cavity Temperature	8	PRESS BUTTON	×	×	×
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When I use it, it feels like really fresh steam, and it cooks so consistently and efficiently. My team and I absolutely love it!

There's no comparison for other steamers I've ever used. Hands-down, Groen is the best.

Billy Barrett, Executive Chef, Piney Branch Golf Club

BOILERLESS

The SmartSteam Pro Boilerless is the "smart" solution. Featuring a boilerless steam generator inside the steamer, it has the power to cook fast and recover quickly every time the door is opened and closed. The rapid food production retains the flavor, freshness, nutrients and texture that makes food appealing.



ADVANTAGES

Featuring automatic fill and drain, so no lugging water. It generates only the amount of steam necessary for efficient cooking. Spent steam is directed upward into the kitchen hood system for fast removal. Less water is required for the entire process. No boiler maintenance and more control with touchscreen features elevate SmartSteam Pro Boilerless to the top of its class.

- Fast recovery, better performance. The steam
 reservoir retains the energy for fast recovery when the
 door is opened. A powerful side mounted convection fan
 ensures fast, even distribution of steam throughout the
 entire cooking cavity, ensuring even cooking.
- Easy operation. A unique, slide-out steam lid separates pans from the steam reservoir and allows easy access to the reservoir for cleaning. Units have single connections for gas, dual water connections and drain (lower installation costs). And no hands required to open or close the door with the easyopen door latch.
- venting eliminates the need for high volume condensate spray (water savings up to 50% compared to a conventional steamer). And it's up to 80% efficient with the optimized high-efficiency infrared gas burners and electric elements. Electric elements are individually attached to the underside of the cavity and sized for optimum heat transfer without immersion in water. The result is energy savings. Select electric models ENERGY STAR® rated.
- Easy maintenance. Cooking residue is easily removed from the steamer compartment given the mirror finish interior. Clean-up is less time consuming for the operator. There is no boiler or generator to be blocked with mineral deposits.

CONNECTIONLESS

The SmartSteam Pro Connectionless is a connectionless, boilerless, high performance, ENERGY STAR® rated batch and re-therm steamer that is also LEED compliant using less than I gallons of water per hour. The connectionless pays for itself in water and electricity savings when you replace a conventional pressureless steamer.

ADVANTAGES

- Extremely reliable. No atmospheric generator, pumps, or floats that can fail or get damaged when cleaning. The durable touchscreen controls can withstand the demands of everyday use.
- Easier to use. No water or drain connections required. A true plug and play unit. No periodic maintenance or deliming required either. Simply wipe out the chamber at the end of the day.
- Extremely efficient. The powerful heater combined with the convection fan cooks quickly using less energy. Less maintenance and lower water and sewer bills saves money each month in energy compared to conventional steamers.
- Versatile. The ENERGY STAR® rated unit can double as a NSF holding cavity.







Discover More ABOUT THE SMARTSTEAM PRO

CLICK OR SCAN THE QR CODES

The Groen SmartSteam Pro Is Revolutionizing Commercial Steamers







Finally, a Commercial Steamer Your Kitchen Can Rely On



What Are the Pros and Cons of Cooking with a Commercial Steamer?









