

Combination Steamer-Ovens ComboEase™ model CBE-10G

Description

Combination Steamer-Oven shall be a Groen® Model ComboEase CBE-10G with three boilerless water reservoirs (specify for natural or propane gas) per Bulletin 155485 as follows:

Construction

Combination steamer-oven shall be all stainless steel construction. Heavy duty glass door should be field adjustable and close with gentle push or slam. Patent Pending boilerless triple water reservoir system shall be part of the oven cavity. Each boilerless reservoir should generate steam and the oven cavity should be heated top, bottom and both sides. All control panel components should be accessible through removable front panel. Heavy insulation should surround cavity/combustion chamber on all sides. Installation shall be on a stand with casters.

Finish

Cabinet exterior and door shall be finished to a uniform No. 3 finish. Interior sides, top, rear, baffles, rack support and pan racks shall be polished stainless steel. Control panel shall be smudge resistant matte finish film ensuring maximum ease in cleaning and maintenance of an attractive appearance.

CSA Design Certification

Unit shall be design certified by CSA International (formerly AGA) for use with Natural gas or LP gas.

Sanitation

Unit shall be designed and constructed to meet NSF requirements, and be NSF listed. Cooking chamber bottom steam baffle, side racks and rear fan baffle shall be removable for easy cleaning. Programmed cavity and reservoir cleaning cycle should be standard.

Controls

Unit shall have all solid state controls to include a user interaction LCD display, digital timer with LED readout, power on/off switch, mode selection touch pad, knob set temperature control with LED digital readout and hour meter. Temperature is displayed in °F (with °C optional). Easy to control steam, oven, hi humidity combo and low humidity combo modes. Fan can be operated in hi or low speed. Hidden door interlock switch cuts power to fan when door is opened. Pre-heat and ready indication provided on display for each cooking mode. Solid state oven light with auto off feature located in the door between two glass panes.

Performance Features

ON switch to activate power to circuitry. When oven mode is selected, gas burners ignite and rear mounted forced air blower activates, to provide oven temperatures up to 450°F. A crisping feature can be operator selected during oven mode to ensure a crisp texture on especially "moist" products. When steam mode is selected, boilerless reservoirs fill with water and gas burners ignite to generate pressureless steam at 212°F. When combo mode is selected, gas burners provide a continuous steam environment. Combo mode shall have hi and low humidity settings. Special blower provides high or low speed forced convection within cooking chamber in all cooking modes. Cavity to be designed for uniform heat and steam distribution. Special wash nozzles on rear wall sprays water on oven interior during the clean mode.

ComboEase Model CBE-10G shown on standard stand with casters



A high efficiency gas combustion chamber heats the cooking cavity in steam, combo and oven modes. All condensate exits through cavity drain. Oven/steam vent is provided. Safety or low water cutoff provided and reservoirs automatically drain when unit is turned off. Standing pilot with electronic ignition is standard.

Pan Capacity

Pan Size/Type	Number
18 x 26" Bake Sheet	10
12 x 20" Steamer Pan	10

Installation

Unit requires 1/2" NPT natural gas connections and 115 volt, 15 AMP electric service for controls and electronic ignition. Unit also requires dual cold water supply lines (3/4" NH hose connection) and free venting drain (1 1/2" hose connection).

Water Quality

All steam systems are subject to contamination and failure due to mineral content found in all water supplies. To minimize service problems, a Groen PureSteam Water Treatment System is recommended. Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should have a value of 30-40 parts per million, and the water pH should be 7.0-9.0.

Options/Accessories

- Equipment stand with casters - 32.75" standard or 26" short stand
- Groen PureSteam Water Treatment System
- Single cold water connection adaptor
- Heat shield kit
- Flue diverter
- Wire french fry baskets - full size and half size
- Chicken racks and catch pan
- Additional wire shelves
- Pan racks for stand (bake sheet and steamer pans)
- Quick disconnect gas service hose
- Faucet (single or double pantry) with flexible spray hose (48" or 60")

Origin of Manufacture

Combination steamer-oven shall be designed and manufactured in the United States.

Combination Steamer-Oven

Gas Heated
Full Size
Optional Stand With Casters

Short Form

Unit shall be a Groen ComboEase CBE-10G with three water reservoirs (specify natural gas or propane) per bulletin 155485. Unit shall operate as convection oven, convection oven with crisping, convection steamer and in a high or low combination super heated steam mode. Unit shall have a two-speed fan motor. Unit shall have all solid state touch panel controls with LCD display, digital timer and temperature readout, a hidden door interlock switch and self diagnostic trouble shooting program standard. Pre-programmed clean cycle and three boilerless water reservoirs standard. Stainless steel construction with two-pane glass door. Unit shall have 450°F maximum operating temperature with solid state cavity temperature control. Side racks, five oven pan racks, oven light and interior wash nozzle system standard. Unit shall have ten (2 1/2" deep) steamer pan capacity or ten full size bake pan capacity. NSF listed. Cold water, drain, gas and electric connections required. Made in U.S.A.



Applications

Baking
Roasting
Oven Braising
Steaming
Poaching
Reconstituting
Wet Roasting
Crusty Baking

