



HyPlus Pressureless Steamer Model HY-10SG

Description

Steamer is a Groen HyPlus™ stainless steel twin cavity, 10 pan pressureless steamer, with cabinet-mounted 200,000 BTU gas steam boiler.

Construction

Steamer cavities and cabinet base are all stainless steel construction. Steamer unit has a unitized body, with removable lift-off panels providing access to internal components. Steamer doors are all stainless steel with a strong continuous hinge and are field-reversible for left or right swing. Doors are insulated and provided with a one-piece, replaceable seal. Easy-open handle and latch provides a positive lock and seal when door is pushed or slammed shut.

Hidden magnetic door switch cuts power to blower and steam flow to that cavity, when the door is opened. Pan support racks are electro-polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

Cabinet base has a stainless steel frame with all stainless steel top deck, removable lift-off panels standard. Front and rear legs have adjustable bullet feet. Flanged feet are an available option.

Finish

Cabinet exterior, including doors, are finished to a #3 uniform finish. Cavity interiors are electro-polished stainless steel. Control panel face plates are smudge-resistant polyester film.

Controls

Steamer cavity controls are mounted on the front panel for easy replacement or repair and include a separate ON-OFF 60-minute timer control with a constant steam setting, for each cavity. Gas boiler is provided with a gas control valve, power-ON switch, RESET light, start switch, low water sensor, pop safety valve, water level sight glass on front panel and outside cabinet-mounted pressure gauge.

Performance Features

Unit will shut off if water level is low or unit builds too much pressure. When power switch is turned "OFF," the boiler automatically drains to reduce sediment build-up, after water has cooled to 130°F.

Each steamer cavity has a powerful side-mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Boiler is constructed for 15 PSI maximum, 200,000 BTU/hr input per 2 1/2" deep steam pan capacity. Unit comes standard with electronic ignition.

Cabinet Base Steam Source

Unit has a gas-heated, cabinet-mounted pressure boiler to provide atmospheric steam to each chamber at a temperature of approximately 212°F. The 200,000 BTU generator delivers 3.7 boiler horsepower. Unit comes standard with electronic ignition.



Pan Capacity

Pan Size	Per Cavity	Total
12 x 20 x 1"	10	20
12 x 20 x 2 1/2"	5	10
12 x 20 x 4"	3	6

Options/Accessories

- Flanged Feet
- Independent water supply for condensate spray

Installation

Unit requires gas service via 1/2" NPT pipe or approved equivalent. Specify type of gas. Unit requires 1/2" NPT cold water supply line, 1 1/4" NPT free venting drain; and 115 volt, single phase, 60 cycle 15 AMP electric service, 4 AMP maximum load.

Steam Source for Adjacent Equipment

A 1/2" NPT power take-off valve is standard on all gas units. To ensure proper performance boiler must be properly sized to meet boiler horsepower requirements of steamer cavities and additional equipment. Appropriate steam traps and piping must be professionally installed.

Water Supply Requirements

All water boiler systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual. Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should not exceed 30 parts per million; and the pH should be 7.0 or higher.

Origin of Manufacture

Steamer is designed and manufactured in the United States.

**10 Pan Capacity
Stainless Steel
Pressureless
Steamer**

**With Gas
Pressure Boiler
In Cabinet Base**

Short Form

Unit is a Groen HyPlus™ pressureless steamer with gas-heated pressure boiler mounted in a cabinet base. All stainless steel construction with two independent steamer chambers, each with powerful blower to circulate steam within cavity and individual 60 minute timer, with constant steam setting. Insulated, field-reversible doors have easy open latch and hidden magnetic door switch. Drip sink with condensate drain is provided under cavity doors. Five 2 1/2" deep pan capacity per chamber. Cabinet base has stainless steel frame, all stainless steel exterior with removable lift-off panels and adjustable bullet feet. Generator constructed for 15 PSI maximum, with 200,000 BTU firing rate, 120,000 BTU output and 3.7 boiler horsepower. Power takeoff to divert steam to adjacent equipment is standard on all gas units. Standard with automatic boiler drain and electronic ignition. See back for water, drain, electric and gas connections. Made in USA.



Applications

- Pasta
- Rice
- Vegetables (Fresh & Frozen)
- Seafood (Fresh & Frozen)
- Poultry
- Potatoes
- Eggs
- Meats
- Reheat Cook-Chill & Prepared Foods

SERVICE CONNECTIONS:

1. DRAIN CONNECTION: 1-1/4 NPT (INCLUDING AUTOMATIC & MANUAL STEAM GENERATORS, STEAMERS, & CONDENSATE SPRAY)
2. COLD WATER SUPPLY: 1/2 NPT (FOR BOILER & CONDENSATE SPRAY)
3. OPTION: SEPARATE CONDENSATE SPRAY 3/8 NPT (ADD KIT #MS102210)
4. ELECTRICAL CONNECTION: 7/8" DIA. HOLE (REF. 1/2" CONDUIT KNOCK-OUT)
5. GAS CONNECTION: 1/2 NPT
6. STEAM POWER TAKE-OFF: 1/2 NPT
7. MINIMUM CLEARANCE REQUIRED.
8. DIMENSIONS IN BRACKETS () ARE MM.

	NATURAL GAS	PROPANE GAS
GAS OPERATING PRESSURE	3.5" W.C.	10.0" W.C.
RECOMMENDED INCOMING GAS FEED RATE	5"W.C. MIN	11"W.C. MIN
MAX. INPUT-BTU/HR	14"W.C. MAX	14"W.C. MAX
MAX. OUTPUT-BTU/HR	200,000	
STEAM GENERATOR HORSEPOWER: 3.7		
*W.C.=WATER COLUMN		

