

HyPerSteam Pressureless Steamer model HY-6SG-36

Description

Steamer shall be a Groen HyPLUS™ Model HY-6SG-36 stainless steel twin cavity 6 pan pressureless steamer, with cabinet mounted 200,000 BTU gas steam boiler, per Bulletin 77Bb and as follows:

Construction

Steamer cavities and cabinet base shall be all stainless steel construction. Steamer unit shall have a unitized body, with removable right side panel providing access to internal components. Steamer doors are all stainless steel with strong continuous hinge and are field reversible for left or right swing. Doors shall be insulated and provided with a one-piece, replaceable seal. Easy open handle and latch shall provide 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 shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

36" wide cabinet base shall have stainless steel frame with all stainless steel top deck, with hinged front access panel and removable side and rear panels standard. Front and rear legs shall have adjustable bullet feet. Flanged feet are an available option.

Finish

Cabinet exterior including doors shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge resistant polyester film, ensuring maximum ease in cleaning and maintaining a brilliant finish.

ASME Code & UL Listing

Cabinet mounted boiler shall be ASME Code constructed and National Board registered for operation up to 15 PSI. Gas pressure boiler to be AGA Design Certified. Steamer shall be UL listed.

Unit shall be designed and constructed to meet NSF and known health department and sanitation codes and be NSF listed.

Controls

Steamer cavity controls shall be mounted on the front panel for easy replacement or repair and will include separate ON-OFF/60 minute timer control with constant steam setting, for each cavity. Electric boiler shall be provided with a power-ON switch, RESET light, start switch, low water sensor, pop safety valve, water level sight glass 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 170°F. Each steamer cavity shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans.



Cabinet Base Steam Source

Unit shall have 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	Number
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

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; 11/4" 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 shall be standard. 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 water pH should be 7.0 to higher.

Options/Accessories

Flanged mounting feet Independent water supply to condensate spray

Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

6 Pan Capacity Stainless Steel **Pressureless Steamer**

With Gas **Pressure Boiler In Cabinet Base**

Short Form

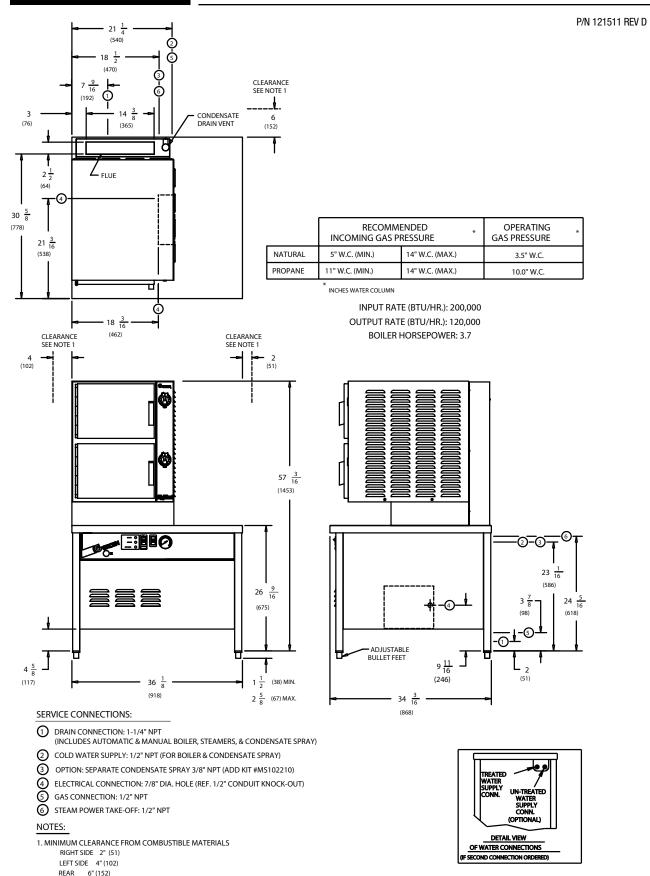
Unit shall be a Groen HyPLUS pressureless steamer Model HY-6SG-36, with gas heated pressure boiler mounted in 36" wide cabinet base, per Bulletin 77Bb. All stainless steel construction, with two independent steamer chambers each with powerful blower to circulate steam within cavity and individual 60 minute timer with constant steam setting. Doors are insulated, field reversible with easy open latch and hidden magnetic door outlets. magnetic door switch. Drip sink with condensate drain is provided under cavity doors.
Three (2 1/2" deep) pan
capacity per chamber. Cabinet
base has stainless steel frame, all stainless steel exterior with hinged front access panel and adjustable bullet feet. Boiler is ASME code 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. AGA design certified and standard with automatic boiler drain and electronic ignition. other side for water, drain and electronic connections required. Made in USA.



Applications

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













2. DIMENSIONS IN BRACKETS () ARE MILLIMETERS.