

# Intek Steamer model XS

## Model Numbers

XS-208-6-1	(208V, 6kW, 1-Phase)
XS-208-8-1	(208V, 8kW, 1-Phase)
XS-208-8-3	(208V, 8kW, 3-Phase)
XS-208-12-3	(208V, 12kW, 3-Phase)
XS-208-14-3	(208V, 14kW, 3-Phase)
XS-240-6-1	(240V, 6kW, 1-Phase)
XS-240-8-1	(240V, 8kW, 1-Phase)
XS-240-8-3	(240V, 8kW, 3-Phase)
XS-240-12-3	(240V, 12kW, 3-Phase)
XS-240-14-3	(240V, 14kW, 3-Phase)
XS-480-12-3	(480V, 12kW, 3-Phase)

## Description

The Intek XS connectionless countertop steamer unit has a pan capacity of 6 pans (2.5" deep 12" x 20") or 4 pans (4" deep 12" x 20"). Unit must be capable of producing steam at 212°F with no water or drain connection required. Unit is to have inverted convection fan technology and includes a 2 year parts and labor warranty. NSF listed as both steamer and holding cabinet. UL listed.

## Construction

- 14 gauge reinforced stainless steel cavity
- Insulated cavity and double door panel
- Heavy refrigeration style door handle with magnetic latch
- Stainless steel wire racks positioned to support 2.5", 4", or 6" deep pans

## Operation

- Inverted flow convection fan in cooking chamber
- NSF approved holding cabinet
- Open door while cooking
- Heating element external to compartment and not exposed to water
- 3 gallon capacity water reservoir

## Options/Accessories

- Single Stand No Casters
- Single Stand w/Casters
- Double Stand No Casters
- Double Stand w/Casters
- Door Hinged Left
- Correction Package
- Auto Water Fill and Drain Line

Model XS



## Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

**6 Pan Capacity  
Stainless Steel  
Pressureless,  
Connectionless Steamer**

**Table Top  
Self-Contained  
Electric Heated**

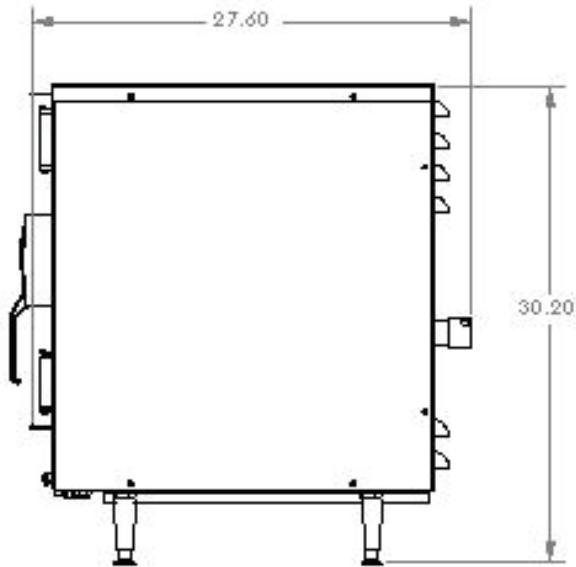
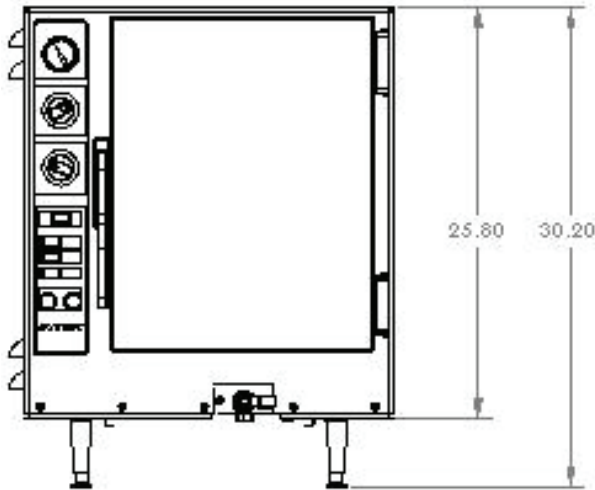
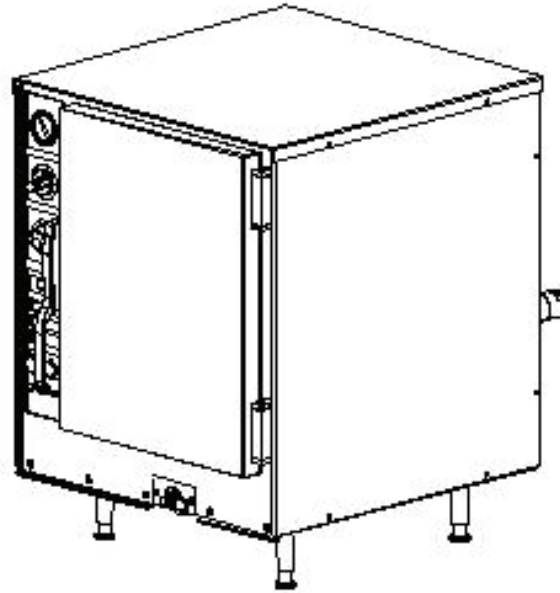
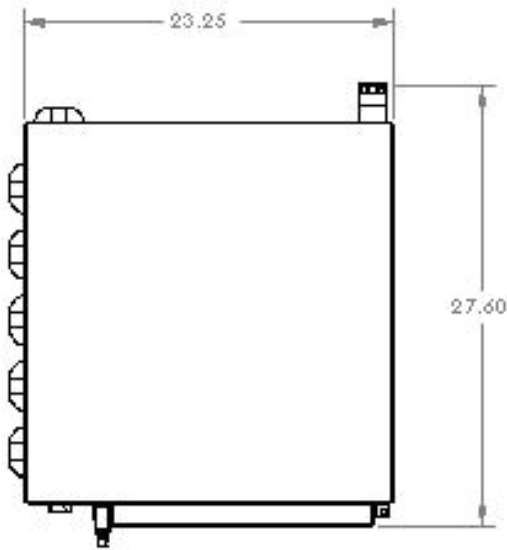
## Short Form

Groen Intek XS 6-pan connectionless countertop steamer unit is available as 208, 240 or 480 volt, single or three phase, 6, 8, 12, or 14kW (12 and 14kW available in three phase only) steam cooker with a pan capacity of 6 pans (2.5" deep 12" x 20") or 4 pans (4" deep 12" x 20"). Unit must be capable of producing steam at 212°F with no water or drain connection required. Unit must be a NSF approved holding vessel. Unit is to have inverted convection fan technology and includes a 2 year parts and labor warranty. Unit to be NSF and UL listed and manufactured in the U.S.A.



## Applications

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



Model No.	No. of Pans	Voltage	KW/hr	NEMA	Width IN	Depth IN	Height IN	Weight LBS
XS-208-6-1	6	208/60/1	6	L6-30P	24"	23-2/5"	28-1/2"	170
XS-208-8-1	6	208/60/1	8	6-50P	24"	23-2/5"	28-1/2"	170
XS-208-8-3	6	208/60/3	8	L15-30P	24"	23-2/5"	28-1/2"	170
XS-208-12-3	6	208/60/3	12	15-50P	24"	23-2/5"	28-1/2"	170
XS-208-14-3	6	208/60/3	14	15-50P	24"	23-2/5"	28-1/2"	170
XS-240-6-1	6	240/60/1	6	L6-30P	24"	23-2/5"	28-1/2"	170
XS-240-8-1	6	240/60/1	8	6-50P	24"	23-2/5"	28-1/2"	170
XS-240-8-3	6	240/60/3	8	L15-30P	24"	23-2/5"	28-1/2"	170
XS-240-12-3	6	240/60/3	12	15-50P	24"	23-2/5"	28-1/2"	170
XS-240-14-3	6	240/60/3	14	15-50P	24"	23-2/5"	28-1/2"	170
XS-480-12-3	6	480/60/3	12	L16-20	24"	23-2/5"	28-1/2"	170

