

Intek Steamer model XSG-5

Model Numbers

XSG-5

Description

The Intek XSG connectionless countertop steamer unit has a pan capacity of 5 pans (2.5" 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 1 year parts and labor warranty. NSF listed as both steamer and holding cabinet. UL listed.

Standard Features

- 14 gauge reinforced stainless steel cavity - fully insulated
- Two panel door with rugged 14 gauge stainless steel outer door
- Heavy refrigeration style door handle with magnetic latch
- Removable stainless steel wire racks positioned to support 1", 2.5", 4", or 6" deep pans
- Inverted flow forced convection technology
- Magnetic door switch turns off convection fan when door is open
- Front mounted water reservoir drain valve
- 60,000 BTU/hr high-efficiency powered infrared gas burner with boilerless heating system
- 60-minute electro-mechanical timer, 2-position ON/OFF selector switch, indicator lights for COOK, STANDBY, HEAT and LOW WATER
- Low water warning system with automatic shut-down control
- 4" adjustable stainless steel legs with flanged feet
- UL-Gas, NSF Listed

Gas

- 1/2" NPT
- 60,000 BTU/hr
- Supply Pressure:
Natural- 5.00" WC minimum, 14.00" WC maximum
Propane- 10.00" WC minimum, 14.00" WC maximum
- Manufacturer must be notified if installed above 2,000 ft. altitude

Electrical

- 115 VAC, 1 Phase, 5 amp

Model XSG-5



Options/Accessories

- ☐ Stand w/Bullet Feet for Single or Double Stack
- ☐ Casters for Stand
- ☐ Flanged Feet for Stand
- ☐ Door Hinged Left
- ☐ Correction Package
- ☐ Auto Water Fill
- ☐ Drain Line
- ☐ Double-Stacked Chimney Kit
- ☐ Gas Quick-Disconnect Kit for Stand with Casters

Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

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

**Table Top
Self-Contained
Gas Heated**

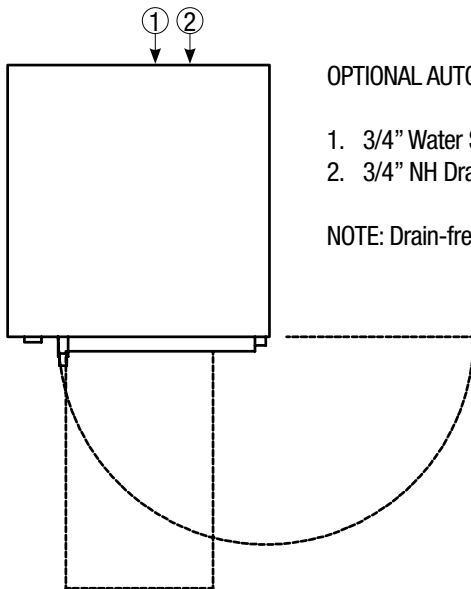
Short Form

Groen Intek XSG 5-pan connectionless countertop steamer unit has 60,000 BTU/hr high-efficiency powered infrared gas boilerless heating system. Heavy-duty 14 gauge stainless steel cooking compartment and door. Easy-open heavy duty magnetic door latch. Convection fan with inverted flow technology. Standard control features include: 60-minute electro-mechanical Timer, ON/OFF selector switch and indicating lights. 4" stainless steel adjustable legs with flanged feet. Unit includes a 1 year parts and labor warranty. Unit to be NSF and UL listed and manufactured in the U.S.A.



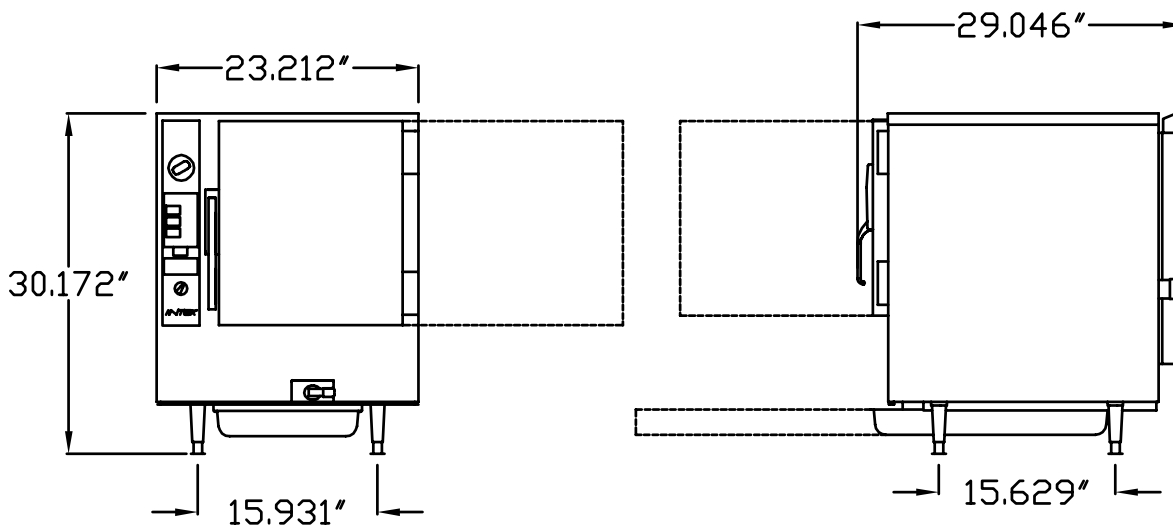
Applications

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


OPTIONAL AUTO WATER FILL CONNECTIONS:

1. 3/4" Water Supply Hose Connection
2. 3/4" NH Drain Connection

NOTE: Drain-free venting, do not connect directly to drain. Allow 2" air gap.

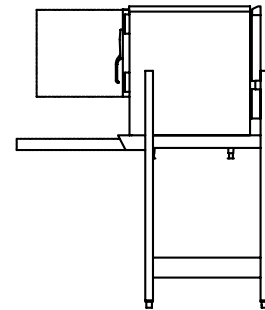
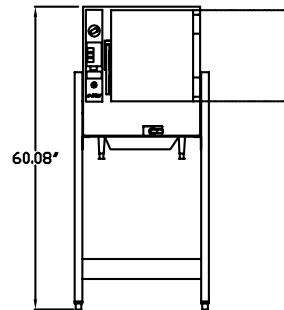
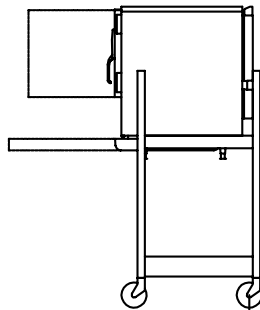
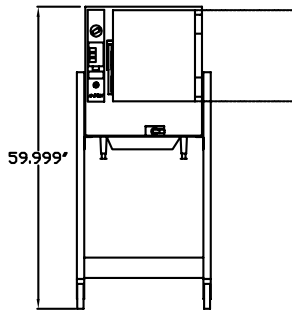
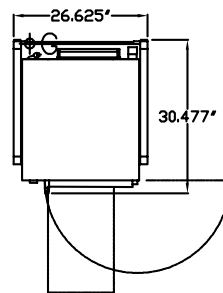
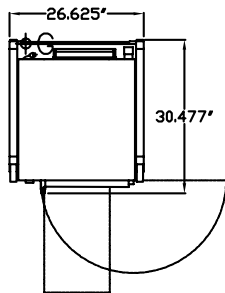


Model No.	No. of Pans	Voltage	KW/hr	NEMA	Width IN	Depth IN	Height* IN	Weight LBS
XSG-1	5	120/60/1	.6	5-15P	23-1/4"	29"	30-1/4"	270
170944	STAND W/BULLET FEET, FOR SINGLE OR DOUBLE				27"	32.5"	47"	62

*Optional stands are 27" w x 32.5" d x 47" h, 62 lbs. Overall height of unit installed on a single stand is 60.25". Overall height of units installed on a double stand is 71.5".

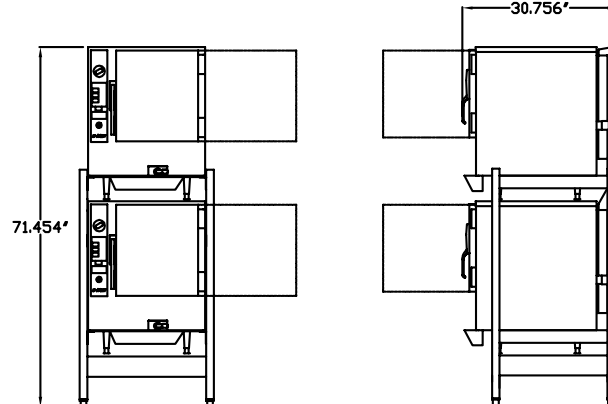
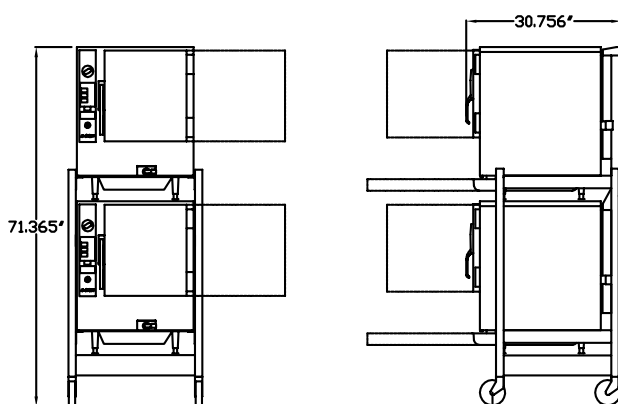
XSG SINGLE AND DOUBLE STACKED UNITS

Stands shown with optional casters.
Stands standard with bullet feet.



XSG ON 10CA

XSG ON 10NC



XSG ON 20CA

XSG ON 20NC

