



HYPLUS PRESSURELESS STEAMER

MODEL HY-10SM

Groen HyPlus™ pressureless steamer, designed for operation with remote source food safe direct steam and mounted on 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. Doors are insulated, field reversible, with 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 access panel and adjustable bullet feet.

CONSTRUCTION: Steamer cavities and cabinet base are all stainless steel construction. Steamer has 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 are insulated and provided with a one piece, replaceable seal. Easy open handle and latch provides 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 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 access panel, with side and rear panels standard. Front and rear legs have adjustable bullet feet.

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

CONTROLS: Steamer cavity controls are mounted on the front panel for easy replacement or repair and includes a separate ON-OFF/60 minute timer control with constant steam setting, for each cavity. Cabinet mounted power-ON switch activates steamer electronics.

PERFORMANCE FEATURES: Each steamer cavity has a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans.

REMOTE STEAM SOURCE: HY-10SM requires food safe steam delivered at a minimum of 87 lbs. per hr., at a maximum working pressure of 15 PSI. Operator must verify steam doesn't contain caustic boiler cleaning compounds or contaminants unsuitable for direct contact with food.

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 |

INSTALLATION: Unit requires steam connection via 1/2" NPT pipe. Unit requires 3/8" 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.

WATER SUPPLY REQUIREMENTS:

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 or higher.

ORIGIN OF MANUFACTURE:

Designed and manufactured in the United States.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

10 Pan Capacity Stainless Steel Pressureless Steamer Direct Steam Powered (Remote Source) On Cabinet Base.

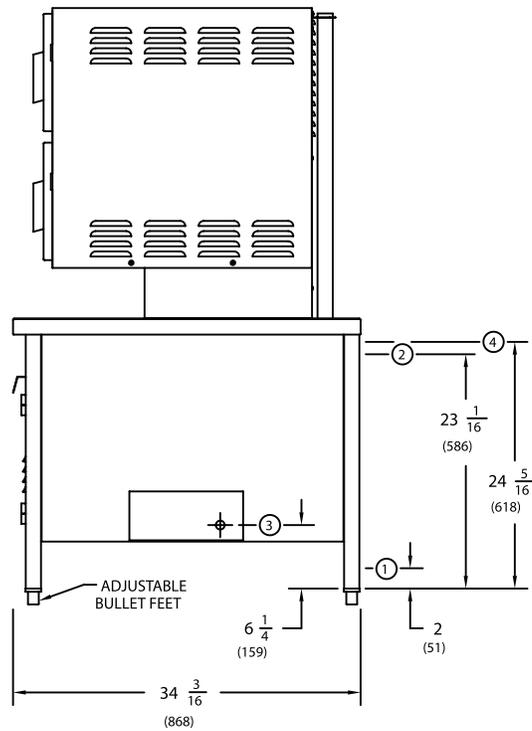
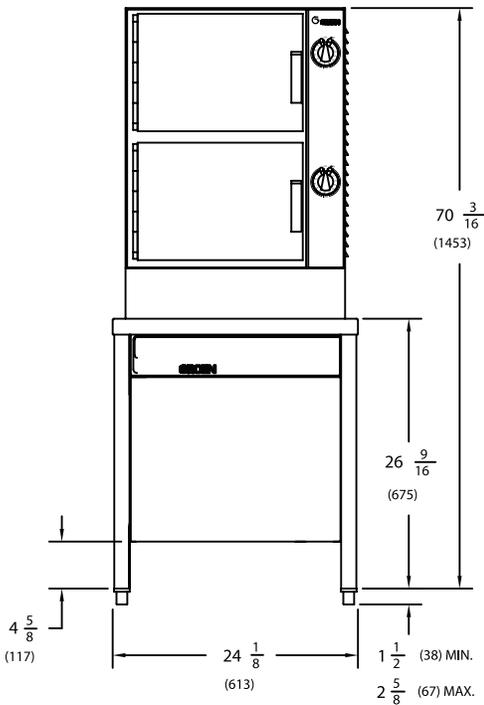
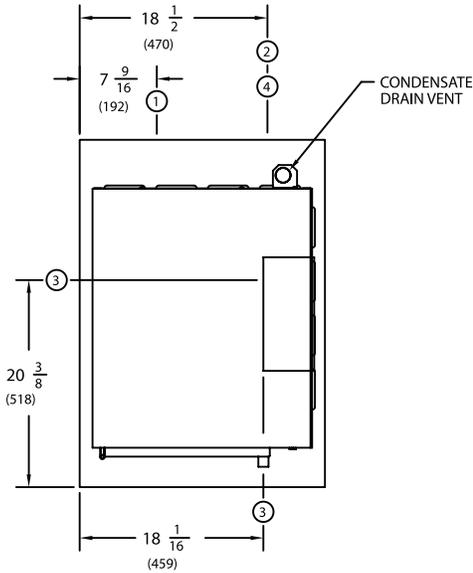


OPTIONS/ACCESSORIES:

- Flanged mounting feet
- Single water connection



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DIMENSIONS: INCHES (MILLIMETERS)

SERVICE CONNECTIONS:

- ① DRAIN CONNECTION: 1 1/4"(42) NPT (INCLUDES STEAMERS, & CONDENSATE SPRAY)
- ② UNTREATED WATER SUPPLY: 3/8"(17) NPT (FOR CONDENSATE SPRAY)
- ③ ELECTRICAL CONNECTION: 7/8"(22) DIA. HOLE (REF. 1/2" CONDUIT KNOCK-OUT)
- ④ STEAM CONNECTION: 1/2"(21) NPT - 52 LBS/HR (MIN.) @ 15 PSI (MAX.)

NOTE: STEAM MUST BE "CLEAN" AND SUITABLE FOR FOOD CONTACT.