



SMARTSTEAM PRO

BOILERLESS STEAMER GAS MODEL GSSP-BL-5G/GS

Stainless steel, boilerless convection steamer with a self-contained atmospheric 58,000 BTU/hr gas steam generating 2.5-gallon reservoir.

SHORT FORM SPEC: Shall be a Groen SmartSteam Pro model GSSP-BL-5G/GS boilerless gas convection steamer, 58,000 BTU's. Rear-panel vents. The GSSP-BL-5G is a counter top steamer and the GSSP-BL-5GS comes fully assembled from the factory on a stainless steel stand. Water-resistant touchscreen control with self-diagnostics and programmable features. Capacity to be (5) 12"x20"x2-1/2" hotel pans. Dual water connection per cavity, auto fill and drain, mirrored interior, side-mounted convection fan. 2.5-gallon water reservoir protected by removable steam lid for easy cleaning and increased steam recovery. Slammable, field-reversible, hands-free stainless steel door latch. Standard 1-year parts and labor warranty with additional 1-year warranty upon completion of scheduled free Groen startup. 5-year cavity warranty.

AVAILABLE MODELS:

- GSSP-BL-5G (table top)
- GSSP-BL-5GS (stand-mounted)

CONSTRUCTION:

- Stainless steel construction with removable non-louvered side panels
- Rear-panel vents for decreased water/spray ingress
- Stainless steel field-reversible door with continuous hinge and single-piece replaceable seal
- Hands-free door latch provides positive closure when pushed or slammed shut
- Hidden door switch cuts power to blower fan and steam generating reservoir when door is opened
- Pan support racks are stainless steel and easily removed for cleaning
- Removable stainless steel condensate tray located under cavity door
- 5-year cavity warranty
- ASA component control (fan, valve, etc.) allows visibility of component operation on screen
- USB port for service use and firmware updates
- 5-day storage of error code history

FINISH: Cabinet exterior and door feature a #3 uniform finish. Cavity interior is polished stainless steel with mirrored finish.

CSA LISTING: Steamer is CSA (formerly CGA) design certified.

SANITATION: NSF Listed. Designed and manufactured to meet all known health codes.

CONTROLS:

- Water resistant, user-friendly touch screen
- Self diagnostics
- User selected or automatic holding feature after timed cook completes
- 10 nameable pan timers
- Door open alert

- Clock
- Programmable delime schedule with simple on-screen walk-through and notifications
- "+1 minute" button quickly adds to cook time
- User optional load compensating timer

PERFORMANCE FEATURES:

- Powerful, side-mounted blower increases steam velocity for efficient distribution throughout cavity and between loaded pans
- 11,600 BTU gas burner per 2-1/2" deep steam pan
- Removable steam lid increases recovery times and aids in ease of cleaning
- Typical heat up is zero to ready in 15 minutes or less
- Cavity maintains warmth and ready status for instant steam between loads

ATMOSPHERIC STEAM RESERVOIR:

- High-efficiency gas-heated steam generating reservoir provides atmospheric steam to the cavity at a temperature of approximately 212°F
- Built-in water sensing system
- Specify elevation during ordering process

PAN CAPACITY:

Pan Size/Type	Total
12 x 20 x 1"	10
12 x 20 x 2-1/2"	5
12 x 20 x 4"	3

INSTALLATION: Each steamer requires natural or propane (specify) gas service via a 1/2 NPT gas supply line or approved equivalent. Each cavity has (2) 3/4" NH cold water supply line connections and a single 1-1/2" free venting drain connection. Each steamer has 115 Volt, single-phase electrical service.

CONTINUED ON BACK...

Certifications:



PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	

OPTIONS/ACCESSORIES:

- Prison Package
- Field Drain Tempering Kit
- Stainless Steel Stand
- Pan Rack Kit for Stand
- Flanged Foot Kit for Stand
- Caster Kit for Stand
- 4" Adjustable Legs (GSSP-BL-5G only)
- Heat Shield Kit (field installed)
- Gas Quick Disconnect
- Water Treatment Systems
- Water Treatment Replacement Cartridges
- 1-Year Warranty Extension

ADDITIONAL RESOURCES:

[Request A Quote](#)

[Sales Tools](#)

[Find A Rep](#)

**BOILERLESS
179224 RevC**

08/23

WATER QUALITY REQUIREMENTS:

Containment
Water Supply
pH
7 to 9
Total Dissolved Solids (TDS)
30 to 60 ppm
Hardness
less than 60 ppm
Chlorine and Chloramine
less than .1 ppm
Chlorides
less than 30 ppm
Silica
less than 12 ppm
Undissolved Solids
less than 5 microns

In order to accurately choose the correct water treatment solution, a water quality test has to be performed. If a "Free Start-up" is requested, the ASA will perform a water quality test and Unified Brands will be able to suggest the best solution for your water quality. If a "Free Start-Up" was not requested prior to installation, then your local manufacturing representative can coordinate this for you.

After the "Free Start-up" is performed, Unified Brands will add an additional 1-year parts and labor warranty. If Unified Brands suggests a water treatment system, the system is purchased from Unified Brands, installed and maintained, water related service issues will be covered for the duration of the warranty period.

SERVICE CONNECTIONS & NOTES:

- ① DRAIN CONNECTIONS: 1 1/2" [38] TUBE FREE VENTING
DO NOT CONNECT DIRECTLY TO DRAIN. ALLOW 2" AIR GAP
- ② GAS CONNECTION: 1/2" [13] NPT
GAS LINE MUST DELIVER 58,000 BTU'S MINIMUM
- ③ WATER SUPPLY: (2) 3/4" [19] MALE HOSE CONNECTION.
30-60 PSIG WITH A FLOW RATE OF 1.50 GPM.
ONE EACH MAIN & CONDENSATE, PRESSURE REGULATOR
REQUIRED FOR WATER PRESSURE OVER 60 PSI
- ④ ELECTRICAL CONNECTION: 120VAC, 60Hz,
1 AMP DRAW (STANDARD 15 AMP SERVICE SOURCE),
CONDUIT SIZE: 13/16" [21] HOLE
CLEARANCES:
EACH SIDE = 2" [51]
REAR = 6" [152]
- ⑤ DIMENSIONS IN BRACKETS [] ARE MM.
- ⑥ STEAM FREE ZONE: STEAMERS FLOOR DRAIN
NOT TO BE LOCATED WITHIN ZONE. ALTERNATE
EQUIPMENT THAT DRAIN CAUSING STEAM
NOT TO BE DRAINED IN STEAM FREE ZONE
- ⑦ DO NOT INSTALL STEAMER DIRECTLY
ABOVE STEAM VENTING FLOOR DRAINS
- ⑧ STEAM EXHAUST

EACH COMPARTMENT	NATURAL GAS	PROPANE GAS
GAS OPERATING PRESSURE	4.3" W.C.	10.5" W.C.
MAX. INPUT-BTU/HR	58,000	58,000
RECOMMENDED INCOMING GAS FEED RATE	5"W.C. MIN	12"W.C. MIN
	14"W.C. MAX	14"W.C. MAX

