



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**

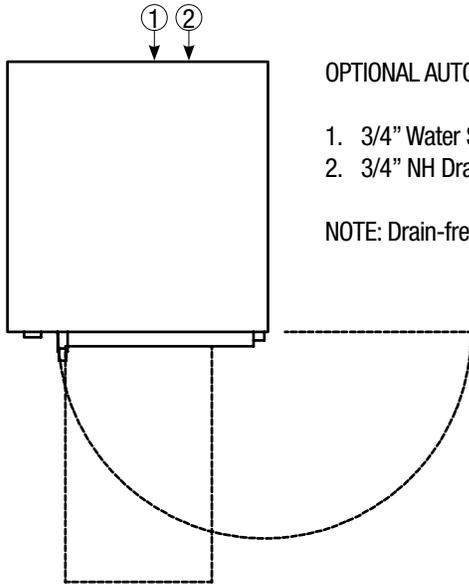
Short Form

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

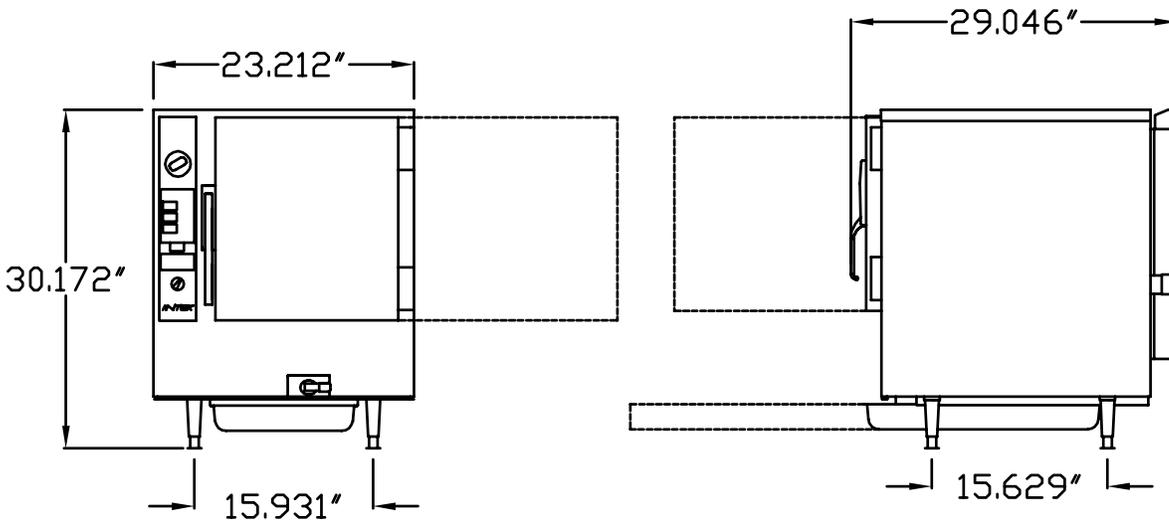
- Pasta
- Rice
- Vegetables (Fresh & Frozen)
- Seafood (Fresh & Frozen)
- Poultry
- Potatoes
- Eggs
- Meats
- Reheat Cook-Chill & Prepared Foods



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.

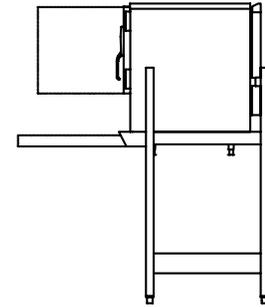
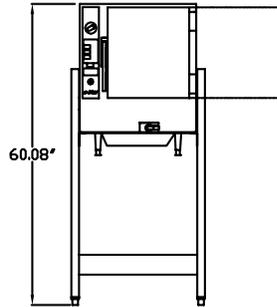
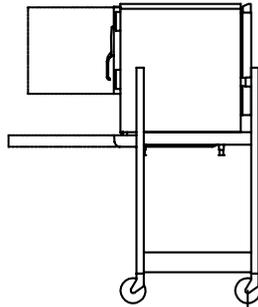
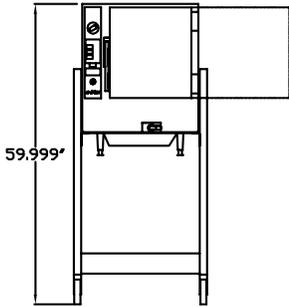
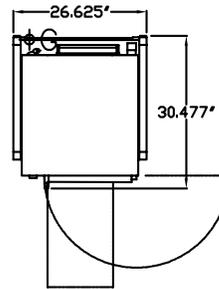
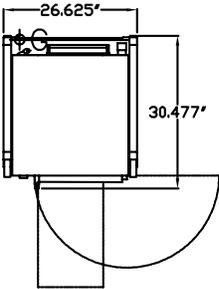


Model No.	No. of Pans	Voltage	KW/hr	NEMA	Width IN	Depth IN	Height* IN	Weight LBS
XSG-1	5	120/60/1	.6	5-15P	23-1/4"	29"	30-1/4"	270
170944	STAND W/BULLET FEET, FOR SINGLE OR DOUBLE				27"	32.5"	47"	62

*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".

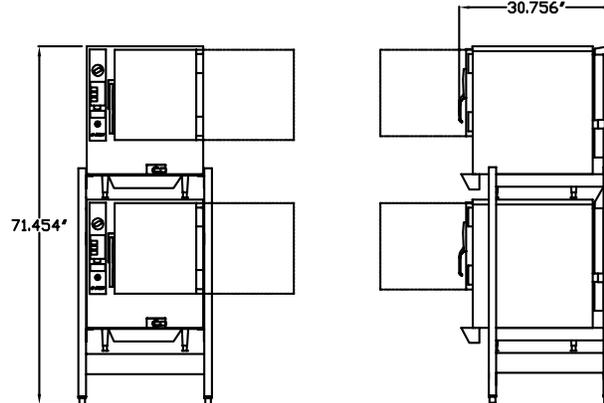
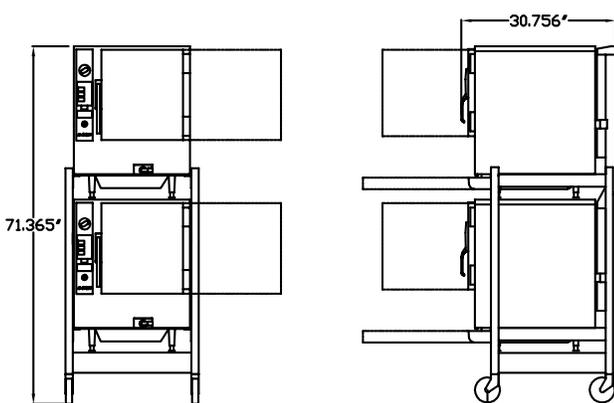
**XSG SINGLE AND
DOUBLE STACKED
UNITS**

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



XSG ON 10CA

XSG ON 10NC



XSG ON 20CA

XSG ON 20NC



INTEK®

User's Manual

XSG-5 Model Series

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable liquids and vapors in the vicinity of this appliance.

POST IN A PROMINENT LOCATION:

Instructions to be followed in the event user smells gas. This information shall be obtained by consulting your local gas supplier. Ensure all users of this equipment understand the instructions.

WARNING:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing and servicing this equipment.



**For Service Call
888-994-7636**



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General Safety

Please make sure each operator reads and understands this manual completely before operating the steamer. The owner and operator(s) must keep these instructions in an easily accessible location for reference and training.

Steam can cause serious injuries and equipment damage. Pay attention to the Operational Safety section, the warnings in this manual, and on the equipment.

Gas Leak Instructions

DANGER

GAS LEAKS ARE FIRE AND EXPLOSION HAZARDS. INJURY, DEATH AND PROPERTY DAMAGE WILL RESULT.

If anyone smells gas, or suspects a gas leak, immediately refer to the posted gas leak instructions. The posted instructions are provided by the local gas supplier and supersede any other instructions.

Observe the following precautions in addition to the posted instructions:

- Do NOT light or start any appliance.
- Do NOT touch any electrical switch.
- Do NOT use any phone in the building.
- Immediately call the gas supplier from a phone away from the building.
- Follow the gas supplier's instructions.
- If the gas supplier cannot be reached, call the fire department.

Operational Safety

- Do not store anything on top of the steamer.
- Keep the area around and under the steamer free and clear of combustible material.
- Do NOT obstruct the flow of combustion and ventilation air.

Location and Placement

The Intek steamer is designed to be placed on a standard commercial kitchen countertop or on a stainless steel stand. For safe and efficient operation, observe the following criteria when selecting an operating location for this appliance.

- Installation must comply with all local fire and health codes.
- The location selected must be capable of supporting this appliance (the operating weight of a XSG-5 is 250lbs).
- Position this appliance so it will not tip or slide.
- The operating surface must be level enough to allow leveling of this appliance with its adjustable legs. This appliance **MUST** be level both front to back and side to side before operation.
- The location must include space for Operating and Service/Secondary Clearances and the

Exhaust Hood.

- KEEP THE AREA FREE AND CLEAR OF COMBUSTIBLES.
- Proper air supply for ventilation and combustion is REQUIRED for and CRITICAL to safe, efficient operation of an XSG-5. Do NOT obstruct the flow of combustion and ventilation air.
- Make sure the air vents of the steamer are not blocked with or by anything.
- Allow for sufficient clearance if a “high heat source”, (e.g. a fryer) is located next to the steamer. Please contact Unified Brands at 888-994-7636 for recommendations.

CLEARANCES

	Combustible Construction	Noncombustible Construction
Back	1”	-----
Right Side	1”	-----
Left Side	1”	-----

A. On a Stand

If installing the unit onto a stand, bolt the unit(s) in place at the four locations on the bottom of the cooker, using the hardware provided with the stand. Level the unit(s) by adjusting the four legs on the stand.

B. On a Stand With Casters

The installation shall be made with a connector that complies with the standard for connectors for moveable gas appliances; ANSI Z21.69 • CSA 6.16, and a quick-disconnect device that complies with the standard for quick-disconnect devices for use with gas fuel, ANSI Z21.41 • CSA 6.9.

Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

The location where the restraining device may be attached to the appliance shall be in accordance with Intek specifications for the device.

C. Double Stack Assembly

Refer to Figure 1 for the following instructions:

- 1) Remove exhaust deflectors (7) from both units.
- 2) Remove stainless steel shroud (1) from upper unit by removing (1) 10-24 x 3/4 screw and spacer.
- 3) Attach chimney brace (2) as shown, with tabs facing up, with existing (3) 10-24 x 1/2 screws.
- 4) Remove (2) remaining 10-24 x 1/2 screws at at bottom of outer chimney (3) of upper unit.
- 5) Attach inner chimney extension (4) as shown with (3) 10-24 x 1/2 screws.
- 6) Attach outer chimney extension (5) by aligning tabs to corresponding slots in

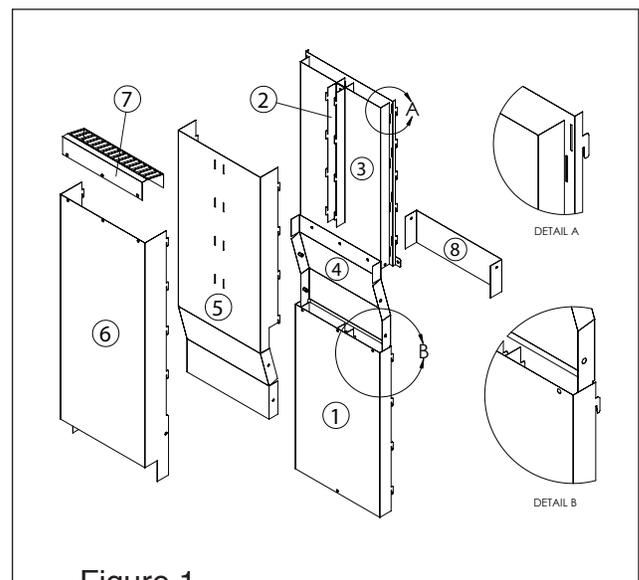


Figure 1

inner chimney, then slide over inner extension and down over tabs of chimney brace to lock in place. Use (4) 10-24 x \square screws to secure to inner extension.

7) Slide stainless steel outer shroud (6) tabs into exposed slots and down to lock in place.

8) Attach double-stack exhaust deflector (7) using (3) 10-24 x \square screws

9) Position stainless steel inner shroud (8) between steamers and attach to outer shroud with (2) 10-24 x \square screws.

Exhaust Hood Requirements

Install and operate this gas appliance in a well ventilated area. Adequate air must be supplied to replenish air used for combustion. Installation must conform to local codes and/or with the National Fuel Gas Code, ANSI Z223.1/NFPA-54 (latest edition) or the National Gas and Propane Code CSA B149.1 as applicable.

Do not restrict the flow of air for combustion and ventilation. Do not obstruct the flue cover or control side vents after installation.

Gas Supply

DANGER

GAS LEAKS ARE FIRE AND EXPLOSION HAZARDS. INJURY, DEATH AND PROPERTY DAMAGE WILL RESULT.

If anyone smells gas, or suspects a gas leak, immediately refer to the posted gas leak instructions. The posted instructions are provided by the local gas supplier and supersede any other instructions.

Observe the following precautions in addition to the posted instructions:

- Do NOT light or start any appliance.
- Do NOT touch any electrical switch.
- Do NOT use any phone in the building.
- Immediately call the gas supplier from a phone away from the building.
- Follow the gas supplier's instructions.
- If the gas supplier cannot be reached, call the fire department.

A. Gas Supply Requirements

- Gas supply type MUST match the type of gas shown on the rating plate.
- Gas supply pressure must NOT exceed 14" water column (\square PSI) and fall within the acceptable pressure range shown below when using \square " NPT line and a \square " NPT connection
- Gas supply pressure must be between 5" - 14" water column.
- If the gas supply pressure exceeds 14" water column, a pressure-regulating valve (pressure regulator) must be installed in the gas supply plumbing to reduce pressure to the steamer.

B. Installation of the Gas Supply Lines

The Installer/owner is responsible for furnishing and installing gas supply lines, valves, regulators, and accessories.

When installing gas supply lines and accessories, observe the following:

- Use a non-hardening pipe thread sealant resistant to LP gas.
- The 1/2" NPT gas inlet is on the back of the steamer.
- Install main manual shut-off valve between gas supply and the steamer. This main manual shut-off valve is called the "Main Manual Gas Valve".
- Install a sediment trap (drip leg) in gas supply line.

C. Testing Gas Supply Lines

- Test all pipe joints for leaks with soap and water solution.
- Check all connections for proper tightness.
- Remove the control side panel to inspect gas connections inside.
- Open the gas supply valves.
- Check all lines and connections for leaks, both inside and outside.
- All leaks must be corrected before operating the steamer.
- Replace the side panel and secure it before starting the steamer.

D. Pressure Testing Gas Supply Lines

If any pressure testing is required, the steamer must be disconnected or isolated from the gas supply piping system during any pressure testing as follows:

- The appliance and its main manual shut-off valve must be **disconnected** from the gas supply piping system during any pressure testing of the system at test pressures in excess of 14" water column (1 psi or 3.45 kPa).
- The appliance must be isolated from the gas supply piping system by closing its main manual shut-off valve during any pressure testing of the gas supply piping system at test pressures in equal to or less than 14" water column (1 psi or 3.45 kPa).

Electrical Connections

The Intek steam cooker has been designed, manufactured, and tested to meet or exceed the standards of safety set forth by Underwriter's Laboratories, Inc. If any of these instructions are not completely understood, or you have any doubt as to whether your supply receptacle is of the correct voltage, amperage, or is properly grounded, consult a qualified electrician or serviceman.

- A. Check the rating plate to make sure the steamer is compatible with the electric supply.
 - The rating plate is located on the control side panel.
 - The electrical diagram is located on the inside of the control side panel.
- B. The electrical supply must match all electrical and wiring requirements specified on the rating plate and the connection must be made in accordance with the following requirements:

The electrical power lines must be installed in accordance with:

- The National Electric Code, ANSI/NFPA No. 70 LATEST EDITION (USA).
 - Canadian Electric Code, CSA C22.2
 - Any other applicable national, state, or local laws, codes, and regulations.
- C. To reduce the risk of shock in the event of an electrical short circuit, this appliance must be grounded. The unit is equipped with a cord having a grounding wire and plug, which must be plugged into an outlet that is properly installed and grounded. Under no circumstances should the plug be cut or bent to fit a receptacle other than the one specified.

- D. Optionally, a permanent supply connection may be made using rigid or flexible conduit. Consult a qualified electrician or serviceman to ensure all wiring is performed to the electrical codes specified above.

Water Connection

(Auto-Fill Models Only)

The appliance must be connected to a water supply not exceeding 60PSI. Use an NSF approved appliance hose with a ¾" garden hose type connection to connect from a spigot /shut-off valve to the steamer. It must also be installed with adequate backflow protection to comply with applicable Federal, State, and Local codes.

To operate, simply turn water supply ON and press the ON Pushbutton. The reservoir will automatically fill to the maximum operating level while the unit preheats to the Hold, Standby, or Cook temperature, depending on Model and settings.

IMPORTANT

Always keep level sensing probes (located inside reservoir) clean. This will help insure proper working conditions.

In-Field Modifications

Any in-field modifications made without written authorization from the Engineering Department will void your warranty. Please call 888-994-7636 to reach the Engineering Department.

High Limit Lockout

The XSG-5 has a High Limit Lockout to protect the unit from overheating.

If the XSG-5 reaches the high limit temperature it will completely shut down and the steamer must be reset before cooking can continue.

- A. If the XSG-5 overheats and shuts completely down while cooking (no lights), open the door and verify that water is in the reservoir.

If there is no water in the reservoir:

- 1) Wait for the steamer to cool
- 2) Clean the water level probes
- 3) Reset the High Limit Lockout (See B.)
- 4) Restart the steamer

If there is water in the reservoir at the operating level:

- 1) Turn OFF the steamer and drain the water from reservoir
- 2) Wait for the steamer to cool
- 3) Clean the water level probes
- 4) Reset the High Limit Lockout (See B.)
- 5) Restart the steamer

If the problem repeats, call the Service Department at 888-994-7636

B. To Reset the High Limit Lockout:

- 1) Open the cooking compartment door and wait for the steamer to cool.
- 2) After the steamer is cool, check that the Water Level Sensor Probes are clean.
- 3) Fill cooking compartment with 3 gallons of water.
- 4) Turn the unit OFF and then ON again.
- 5) If the High Limit Lockout repeats, call the Service Department at 888-994-7636.

Burner Blower Information

The bearings in the burner blower are permanently lubricated and do not require any periodic maintenance.

Power Failure and Ignition Warnings

DANGER

Do NOT attempt to operate an Intek XSG-5 during a power failure. DEATH, INJURY and EQUIPMENT DAMAGE can result.

During a power failure, turn the steamer OFF and close the Main Gas Shut-Off Valve.

DANGER

DO NOT TRY TO LIGHT BURNER WITH A FLAME

The XSG-5 has an electronic ignition system, which automatically lights the burner, senses flame and controls gas flow. This provides precise burner control, safe ignition and safe shutdown.

DEATH, INJURY, and EQUIPMENT DAMAGE may result from trying to light burners with a flame or from an improperly adjusted gas control and ignition system. Do not try to light the burner with a flame and do not alter the gas control adjustments.

If adjustment is required, contact the Service Department at 888-994-7636.

Unified Brands is in no way responsible for the operation or safety of this equipment if the controller, valve, igniter probe or any other gas system component is adjusted by anyone other than a qualified Intek authorized service representative.

Daily Preparation

Preparing the XSG-5 for use each day requires very little time and effort. Simply fill the steamer with water and preheat.

A. Filling with Water

At the beginning of each day, pour three gallons of ordinary tap water into the bottom of the cooker. Water usage will depend on what products you are cooking and the length of time the door is open. In most cases three gallons of water will last several hours or more. When the ADD WATER indicating light and buzzer come on, simply refill the unit with water and continue. If a shutdown occurred during cooking, the cycle will resume at the point it stopped. However, a time adjustment may be necessary due to the temperature of the water the unit was filled with.

B. Initial Lighting and Preheating

For best results, the cooker should be preheated before starting the first cook cycle of the day. With the water reservoir full and the Main Gas Shut-Off Valve open, turn the OFF/ON switch to the ON position and set the timer to 15 minutes. When the cycle is complete, the unit will automatically switch to the STANDBY mode, at which time the cooker is ready for use.

IMPORTANT: IF GAS SUPPLY IS INTERRUPTED DURING OPERATION, A FIVE(5) MINUTE PERIOD OF COMPLETE SHUT-OFF OF GAS SUPPLY IS REQUIRED BEFORE RE-STARTING.

C. Cooking

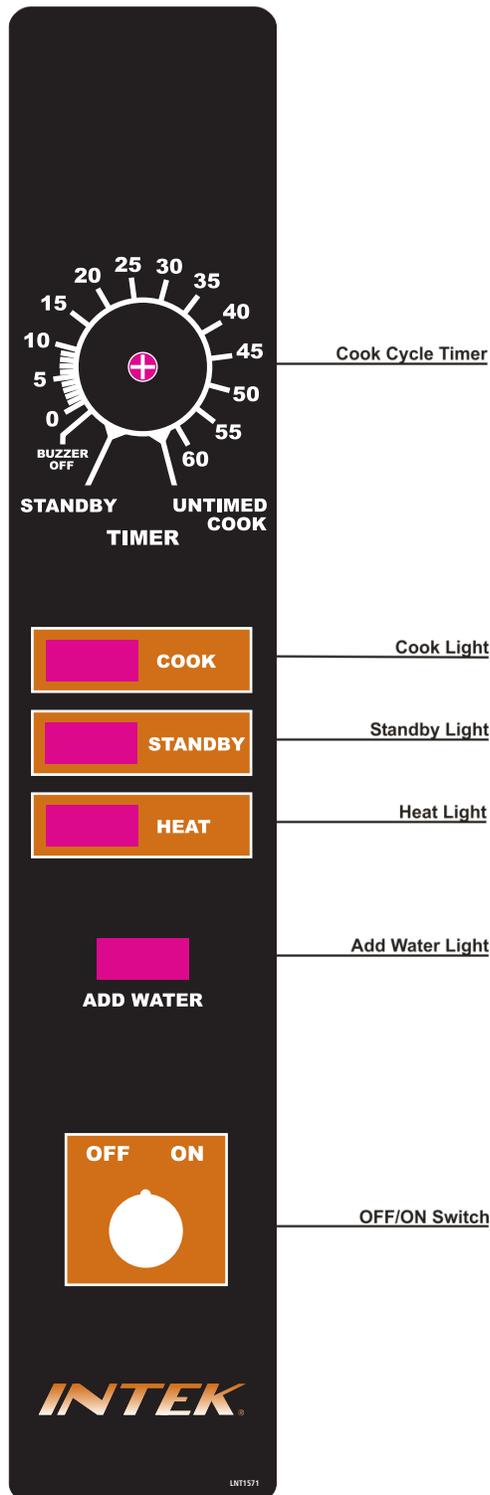
To begin cooking, place the food to be cooked into the steamer and set the timer to the desired cooking time. When the cycle is complete, the End of Cook Cycle Buzzer will sound and the cooker will automatically switch to STANDBY mode.

You can check the food at anytime during the cook cycle. Just open the door - check the food, and reclose the door. YOU DO NOT HAVE TO TURN THE UNIT OFF.

D. Shutdown and Cleaning

At the end of each day the steamer should be drained and cleaned. First, turn the cooker off and allow a few minutes for it to cool down. Use caution when draining a warm or hot cooker. Clean with mild detergent, rinse and leave the door ajar.

Control Panel



Tips & Tricks

For faster cook times in the Intek steamer, try one or more of the following methods.

DO NOT PUT LIDS OVER PRODUCTS. This will double or sometimes triple cook times. The only products you may want to put lids on are soups, sauces, and anything desired crunchy.

USE PERFORATED PANS WHENEVER POSSIBLE. You can put a solid pan on the rack beneath the product cooking to catch drips. If you must use a solid pan, pour one cup of water in the pan per pound of product being cooked. This shortens cook times and helps cook more evenly.

Use of deeper solid pans will increase your cook times by 10-40%. The shallower the solid pan, the better. For example: Ten pounds of frozen loose corn will take less time if cooked in two 2.5" pans rather than one 4" pan.

High Volume/A la Carte Cooking

Frozen Vegetables: In perforated pans, roughly a minute per pound and a minute per pan. For example: 15 lbs of corn in 3 perforated pans will take approximately 18 minutes.

Dry Pasta: Preheat water in 4" solid pan. Add pasta. Cook time is similar to stove top, but stirring is not necessary.

Rice: Do not cover. Institutional rice takes about 35 minutes and all others take about 25 minutes. Use 1.8 parts water to 1 part rice. For example: For 5 cups of rice you need 9 cups of water. The XSG-5 is a great rice cooker.

Pre-cooked Breakfast Meat: Pre-cooked sausages and bacon can be rethermalized by steaming the product until internal temperature reaches 165 °F (20-30 minutes).

Scrambled Eggs: Cover the bottom of a solid 4" pan with plastic wrap and fill with eggs. Cook until done, around 25 minutes. Do not stir. Invert the eggs into another solid 4" pan. Eggs will not stick because of the plastic lining, saving time with clean up.

Frozen Pancakes: Simply layer them in a perforated pan and steam for 6-10 minutes until their internal temperature reaches 150°F.

Cornbread: Use milk instead of water in your recipe and cook for 15 minutes or until a knife inserted comes out clean. Do not cover. It will be moist, but not soggy.

1 Year Parts & Labor Warranty

Unified Brands (UB) warrants that your steam cooker will be free of defects in material and workmanship under normal use for a period of one (1) year from the date of shipment from the factory.

During the warranty period, UB agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way, and has been properly installed, maintained, and operated in accordance with the instructions in the User's Manual.

During the warranty period, UB also agrees to pay any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace parts due to defects in material or workmanship, provided the service agency has received advance approval from UB factory service to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, maintenance or cleaning. UB will not reimburse the expense of labor required to repair or replace parts after the one year warranty period.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. While UB products are built to comply with applicable standards for manufacturers, including Underwriter's Laboratories (UL) and the National Sanitation Foundation (NSF), it is the responsibility of the owner and installer to comply with any applicable local codes that may exist.

UB makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. UB's liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which give rise to the claim. In no event shall UB be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral or implied.

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unifiedbrands.net



**No matter what you're cooking,
we've got a steamer for you.**



The purchase of a steamer is an important investment that needs to pay off. Whether it be a first time purchase to expand or improve a menu, or a piece to increase volume, we have the right steamer for your application. The below chart will assist in choosing the right Groen steamer for each application by pairing the product being steamed with the style of cooking.

Groen Steamer Application Product Selection		
Food Type	Cooking Style	Groen Steamer
Vegetables, Starches & Proteins	Batch	INTEK
Vegetables, Starches & Proteins	Versatile	SMARTSTEAM100
Vegetables, Starches & Proteins	A la Carte	SMARTSTEAM100
Re-Therm	Batch	INTEK
Re-Therm	Versatile	SMARTSTEAM100
Re-Therm	A la Carte	SMARTSTEAM100
Seafood	Batch	HYPERSTEAM
Seafood	Versatile	HYPERSTEAM
Seafood	A la Carte	HYPLUS

STEAMER DEFINITIONS

INTEK
 A connectionless, boilerless, high performance ENERGY STAR® rated batch steamer that is also LEED compliant for less than 1.5 gallons of water use per hour.

SMARTSTEAM100
 A boilerless steamer minimizing the water use and heavy maintenance required with a boiler or generator unit while still delivering flexible and a la carte style cooking.

HYPERSTEAM
 A generator steamer able to handle and dispose of the high fatty proteins of seafood when cooking at less the expense of a boiler unit.

HYPLUS
 A boiler steamer able to power additional direct steam kettles for a single source power supply.



INTEK: Batch



SMARTSTEAM: Versatile



HYPERSTEAM/HYPLUS: Flexible for All Seafood Applications



STYLE & TYPE DEFINITIONS

BATCH Batch or production cooking is filling the steam cavity with product and allowing the cooking cycle to run its course without the introduction of new product in the cavity. (example: schools particularly K-12 need to produce large volumes of re-thermed food in a fast time-line. as they are not cooking to order but serving in bulk a batch steamer is appropriate.)

VERSATILE Primarily batch cooking with the flexibility of a la carte cooking when required. (example: on occasion this full service restaurant receives orders for spaghetti, an item on their menu for which the noodles are cooked in the morning via batch style but are re-thermed per order a la carte style during the lunch and dinner times. Therefore, this restaurant requires a unit with the flexibility of operating efficiently in both batch and a la carte cooking.)

A LA CARTE A la carte or cook to order is the ability to introduce new product in the steam cavity as required by order. (example: high end restaurants often prepare each dish as it's ordered and require a steamer that can be interrupted in its cooking cycle by placing additional product within the steam cavity with little to no recovery time.)

RE-THERM Re-therm is the process of bringing refrigerated or frozen precooked product back to serving temperature. (example: an Italian restaurant prepares full pans of lasagna each night for service the next day. As orders come in, individual pieces are steamed to fill the order.)

BOILERLESS Boilerless is producing steam without the use of a boiler or a typical steam generator by use of a water reservoir, eliminating the maintenance required of those units as well as reducing water use.

STEAM GENERATOR A steam generator is typically a stainless steel box with independent heat source that produces steam under minimal pressure (.25lb or less) for a steam cavity, introduced as an alternate to the more expensive boiler units.

BOILER A mild steel pressure vessel typically rated for 12-15psi operated by gas or electric power and used to give steam on demand to a steam cavity.

CONNECTIONLESS Connectionless steamers are units that require manual water fill and drain and do not require a water or drain connection.

Intek. Compare for yourself. The Intek saves money in water, electricity and chemical cleaning costs. And that's just the beginning.

Any purchase for your kitchen should be looked at as an investment. You need the greatest return on your dollar. When you invest in a new steamer, there are three basic categories of steamer performance that should be taken into consideration: production capability, reliability, and efficiency.

First and foremost, the steamer needs to be productive. If it cooks or recovers too slow and cannot keep up - the reliability and efficiency capabilities are insignificant. Secondly, the steamer needs to be reliable. What good is an efficient and productive steamer if it is in constant need of repair? The last consideration is efficiency. How much are you paying for water and electricity to cook the food?

Advantages: Tests reveal that the Intek is the most productive and the most efficient connectionless steamer in the market today. It pays for itself in water and electricity savings when you replace a conventional pressureless steamer. For test results and a comparison of data, visit www.comparesteamers.com. See the specific ways that you can benefit:

- **Extremely reliable** No atmospheric generator, no pumps, no floats or probes that can fail or get damaged in cleaning. It's bad water proof. And with the solid state controls, there are no computer boards to go bad. Just reliable, powerful steam.
- **Easier to use** No water or drain connections required. A true plug and play unit. No periodic maintenance or deliming required either. Simply wipe out the chamber at the end of the day.
- **Extremely efficient** The powerful heater combined with the convection fan cooks 48lbs of frozen vegetables in only 17 minutes using 99% less water, and 67% less energy. This means less maintenance and lower water and sewer bills plus a saving of \$240 each month in energy compared to conventional steamers. The Intek is the most efficient countertop steamer ever tested.
- **Versatile** The unit can double as a NSF holding cavity.



Batch Cooking

Batch cooking is filling the steam cavity with product and allowing the cooking cycle to run its course without the introduction of new product in the cavity. *example: schools particularly K-12 need to produce large volumes of re-thermed food in a fast time-line. as they are not cooking to order but serving in bulk a batch steamer is appropriate.*

Re-therm

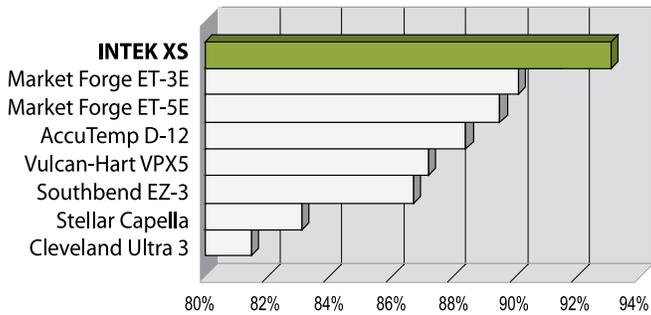
Re-therm is the process of bringing refrigerated or frozen precooked product back to serving temperature. *example: an Italian restaurant prepares full pans of lasagna each night for service the next day. As orders come in, individual pieces are steamed to fill the order.*

Connectionless

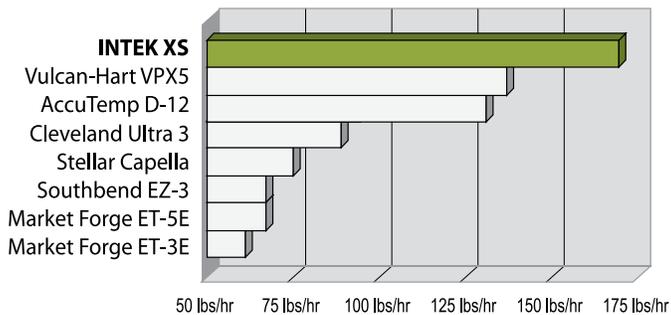
Connectionless steamers are units that require manual water fill and drain and do not require a water or drain connection.

Intek is a connectionless, boilerless, high performance, ENERGY STAR® rated batch and re-therm steamer that is also LEED compliant — under 1.5 gallons of water use per hour.

ENERGY EFFICIENCY



PRODUCTION RATE



Versatile Cooking

Primarily batch cooking with the flexibility of a la carte cooking when required. *example: on occasion this full service restaurant receives orders for spaghetti, an item on their menu for which the noodles are cooked in the morning via batch style but are re-thermed per order a la carte style during the lunch and dinner times. Therefore, this restaurant requires a unit with the flexibility of operating efficiently in both batch and a la carte cooking.*

A la Carte Cooking

A la carte or cook to order is the ability to introduce new product in the steam cavity as required by order. *example: high end restaurants often prepare each dish as it's ordered and require a steamer that can be interrupted in its cooking cycle by placing additional product within the steam cavity with little to no recovery time.*

Re-therm

Re-therm is the process of bringing refrigerated or frozen precooked product back to serving temperature. *example: an Italian restaurant prepares full pans of lasagna each night for service the next day. As orders come in, individual pieces are steamed to fill the order.*

Boilerless

Boilerless is producing steam without the use of a boiler or a typical steam generator by use of a water reservoir eliminating the maintenance required of those units as well as reducing water use.

SmartSteam100. The boilerless steamer delivering fast recovery while eliminating the typical maintenance, deliming and harsh chemicals associated with generator/boiler bases.





SmartSteam100 from Groen is the “smart” solution for versatile and a la carte style cooking. Featuring a boilerless steam generator inside the steamer compartment, it has the power to cook fast and to recover quickly every time the door is opened. The Rapid food production retains the flavor, freshness, nutrients and texture that makes food appealing.

Advantages: Featuring automatic fill and drain, so no lugging water, all operations are controlled through a microprocessor and a simple touch-button control. SmartSteam100 generates only the amount of steam necessary for efficient cooking. Spent steam is directed upward into the kitchen hood system for fast removal and increased comfort of your workers. Less water is required for the entire process. No boiler maintenance and easy access to all areas of the steamer elevate SmartSteam100 to the top of its class.

- **Fast recovery, better performance** With the help of the steam lid, the steam reservoir maintains a boil for fast recovery when the door is opened. A powerful side mounted convection fan ensures fast, even distribution of steam throughout the entire cooking cavity, ensuring even cooking side-to-side, top-to-bottom and front-to-back.
- **Easy operation** SmartSteam100’s unique, slide-out steam lid separates food pans from the steam reservoir and allows easy access to the steam reservoir for cleaning. Easy-to-use diagnostics automatically indicate when the steamer is not operating at optimal performance. Units have single connections for gas, water and drain (lower installation costs). And no hands are required to open or close the door with the easy-open door latch.
- **Low water consumption, high efficiency** Steam venting eliminates the need for high volume condensate spray (water savings up to 70% compared to a conventional steamer). And it’s up to 80% efficient with the optimized high-efficiency infrared gas burners* and electric elements. Electric elements are individually attached to the underside of the cavity and sized for optimum heat transfer into the steam reservoir without immersion in water. The result is energy savings.
- **Easy maintenance** Cooking residue is more easily removed from a SmartSteam100 steamer compartment given the mirror finish interior. Clean-up is less time consuming for the operator. There is no boiler or generator to be blocked with mineral deposits.

*SmartSteam100 gas units have at least 22% more BTUs per pan than comparably-sized boilerless competitors (but lets not forget that electric units are in the top of their class for KW per pan as well). See a ~~boilerless steamer gas unit comparison below:~~

Brand	Pans	BTUs/pan	Brand	Pans	BTUs/pan
Groen	3	18,000	Groen	5	12,400
Brand A	3	10,667	Brand A	6	5,333
Brand B	3	No offering!	Brand B	5	No offering!
Brand C	4	6,500	Brand C	6	4,333
			Groen	10	10,000

Steam Generator

A steam generator is typically a stainless steel box with independent heat source that produces steam under minimal pressure (.25lb or less) for a steam cavity, introduced as an alternate to the more expensive boiler units.

HyPerSteam. With twin, independent steam generators on most double-stacked and dual-cavity models, the HyPerSteam from Groen is dependable and reliable.

HyPerSteam is a generator steamer able to handle and dispose of the high fatty proteins of seafood when cooking at less the expense of a boiler unit.

Advantages: A free venting drain eliminates flavor transfer. Featuring a two-probe warning system for delimiting, auto-clean delimiting from a touch pad, a large drain port to better resist lime and scale build-up, and instant steam from the “ready” mode.

- **Powerful performance** The steam generator delivers 3.1 KW (electric) or 12,400 BTU/hr (gas) of power input per 2-1/2” deep steam pan. The powerful side mounted blower increases steam velocity for faster cook times and efficient steam distribution.
- **Efficient operation** Save filtered water for the product in lieu of the drain with the dual water connection. And since it’s automatic fill and drain, there is no lugging water.
- **Less hassle** No element delimiting because the electric heater is not immersed in water. Hands-free operation with easy open door latches. Flexible for kitchen layouts with a field-reversible door.

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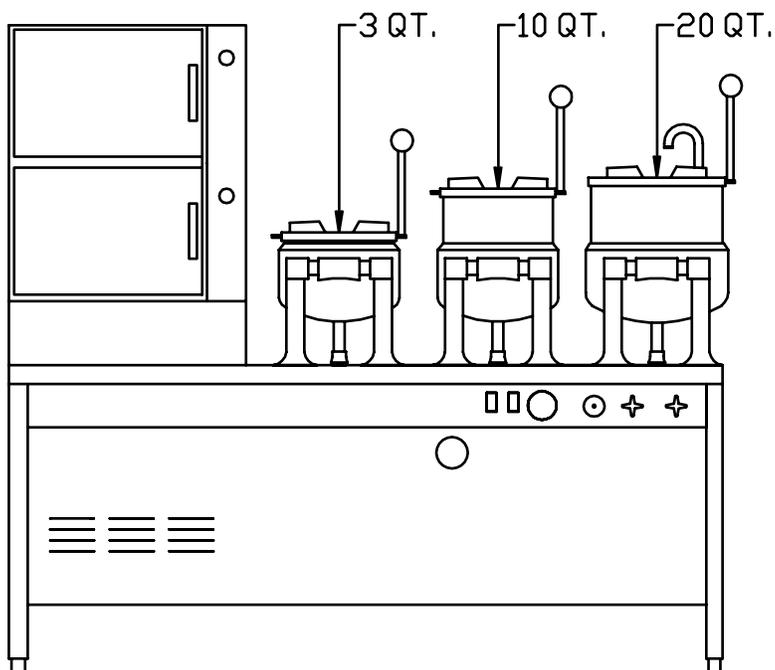
HyPlus. Boiler-based steamers generate low pressure steam for use with cabinet mounted steamers and steam jacketed kettles. Everything you need, all in one.

- **Efficient operation** A boiler steamer is able to power additional direct steam kettles for a single source power supply. Save filtered water for the product in lieu of the drain with the dual water connection. Easy to use mechanical timer with 60 minutes per compartment. Steam on demand with a push of a button.
- **Less hassle** Hands-free operation with easy open door latches. Flexible for kitchen layouts with a field-reversible door.
- **Build to spec** Customize the unit to better fit the application.

1. Pick table or cabinet mounted
2. Pick an energy source: gas and type, electric w/voltage, or remote¹
3. Pick the number of kettles and their capacities² as seen from left to right
4. Will the boiler also power an additional floor kettle: yes (provide capacity), or no

example: 1. table mounted, 2. remote, 3. 3 kettles (3-quart, 10- quart, 20-quart), 4. no

¹Boiler is being supplied by others or exists in building.



Boiler

A mild steel pressure vessel typically rated for 12-15psi operated by gas or electric power and used to give steam on demand to a steam cavity.

A la Carte Cooking

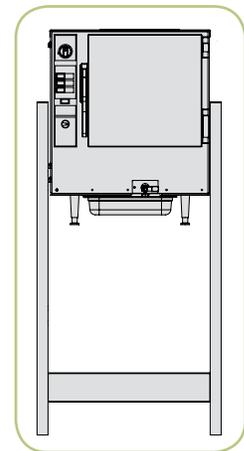
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Steamer Models & Specifications

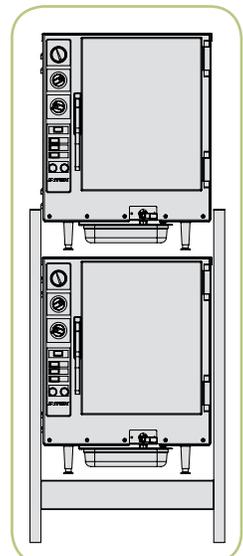
Model No.	No. of Pans	Voltage	KW/hr	NEMA	Width	Depth	Height*
XS4, COUNTER TOP, (4) PAN STEAMER, 208V, ELECTRIC							
XS4-208-6-1	4	208/60/1	6	6-50P	23-1/4"	29"	24-1/2"
XS4-208-8-1	4	208/60/1	8	6-50P	23-1/4"	29"	24-1/2"
XS4-208-8-3	4	208/60/3	8	L15-30P	23-1/4"	29"	24-1/2"
XS4-208-12-3	4	208/60/3	12	15-50P	23-1/4"	29"	24-1/2"
XS4-208-14-3	4	208/60/3	14	15-50P	23-1/4"	29"	24-1/2"
XS4, COUNTER TOP, (4) PAN STEAMER, 240V, ELECTRIC							
XS4-240-6-1	4	240/60/1	6	6-50P	23-1/4"	29"	24-1/2"
XS4-240-8-1	4	240/60/1	8	6-50P	23-1/4"	29"	24-1/2"
XS4-240-8-3	4	240/60/3	8	L15-30P	23-1/4"	29"	24-1/2"
XS4-240-12-3	4	240/60/3	12	15-50P	23-1/4"	29"	24-1/2"
XS4-240-14-3	4	240/60/3	14	15-50P	23-1/4"	29"	24-1/2"
XS4, COUNTER TOP, (4) PAN STEAMER, 480V, ELECTRIC							
XS4-480-12-3	4	480/60/3	12	L16-20	23-1/4"	29"	24-1/2"
XS, COUNTER TOP, (6) PAN STEAMER, 208V, ELECTRIC							
XS-208-6-1	6	208/60/1	6	6-50P	23-1/4"	29"	30-1/4"
XS-208-8-1	6	208/60/1	8	6-50P	23-1/4"	29"	30-1/4"
XS-208-8-3	6	208/60/3	8	L15-30P	23-1/4"	29"	30-1/4"
XS-208-12-3	6	208/60/3	12	15-50P	23-1/4"	29"	30-1/4"
XS-208-14-3	6	208/60/3	14	15-50P	23-1/4"	29"	30-1/4"
XS, COUNTER TOP, (6) PAN STEAMER, 240V, ELECTRIC							
XS-240-6-1	6	240/60/1	6	6-50P	23-1/4"	29"	30-1/4"
XS-240-8-1	6	240/60/1	8	6-50P	23-1/4"	29"	30-1/4"
XS-240-8-3	6	240/60/3	8	L15-30P	23-1/4"	29"	30-1/4"
XS-240-12-3	6	240/60/3	12	15-50P	23-1/4"	29"	30-1/4"
XS-240-14-3	6	240/60/3	14	15-50P	23-1/4"	29"	30-1/4"
XS, COUNTER TOP, (6) PAN STEAMER, 480V, ELECTRIC							
XS-480-12-3	6	480/60/3	12	L16-20	23-1/4"	29"	30-1/4"
XSG, COUNTER TOP, GAS							
XSG-5	5	120/60/1	0.6	5-15P	23-1/4"	29"	30-1/4"

Standard: Electric units 208/240V, 3-phase, must specify at time of order. Gas units of elevation above 2000', and natural or propane gas, must be specified at time of order. All units are UL and NSF listed.

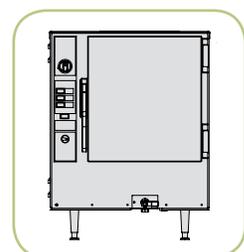
INTEK CONNECTIONLESS STEAMER



XS4
With Optional
Single Stand



(2) XS
With Optional
Double Stand



XSG-5

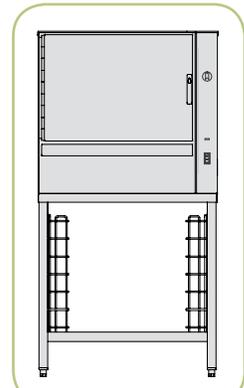
*Overall height of unit installed on a single stand: XS4 = 54.5", XS=60.25", XSG=60.25". Overall height of units installed on a double stand: XS4=67", XS=71.5", XSG=71.5".

Model No.	No. of Pans	KW/hr	BTU/hr	Width	Depth	Height
SSB-E, COUNTER TOP, 208V/3 OR 240V/3, ELECTRIC						
SSB-3E	3	9	-	21-3/4"	29-7/8"	21-1/8"
SSB-5E	5	12	-	21-3/4"	29-7/8"	27-1/8"
SSB-EF, STAND MOUNTED, 208V/3 OR 240V/3, ELECTRIC						
SSB-10EF	10	21	-	30-5/8"	34-1/4"	58-5/8"
(2)SSB-3EF	6	9	-	21-3/4"	29-7/8"	61-1/8"
(2)SSB-5EF	10	12	-	21-3/4"	29-7/8"	64-3/4"
(2)SSB-10EF	20	21	-	30-5/8"	34-1/4"	64-5/8"
SSB-G, COUNTER TOP, GAS						
SSB-3G	3	1.8*	54K	21-3/4"	32"	21"
SSB-5G	5	1.8*	62K	21-3/4"	32"	27-5/8"
SSB-GF, STAND MOUNTED, GAS						
SSB-10GF	10	1.8*	100K	30-5/8"	42-1/4"	58-5/8"
(2)SSB-3GF	6	(2) @ 1.8*	(2) @ 54K	21-3/4"	36-1/8"	61-1/8"
(2)SSB-5GF	10	(2) @ 1.8*	(2) @ 62K	21-3/4"	36-1/8"	64-3/4"
(2)SSB-10GF	20	(2) @ 1.8*	(2) @ 100K	30-5/8"	44-1/2"	64-5/8"

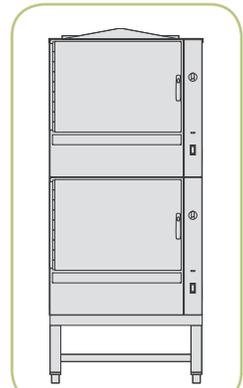
Standard: Electric units 208V/3 or /240V/3, must specify at time of order. Gas units of elevation above 2000', and natural or propane gas, must be specified at time of order. Field reversible door, single point water connection, single point gas connection, auto water fill and drain, hands free door handle, no side vents, mirrored stainless steel interior. All units are UL and NSF listed, and CSA certified as applicable. Depth dimensions for all units do not include installation clearance. Height dimensions for all gas units do not include flue or flue protector height.

*120V 15AMP hard wire connection required on all gas units.

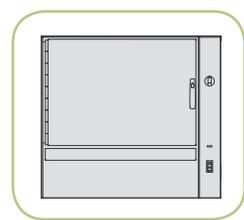
SMARTSTEAM100 BOILERLESS STEAMER



SSB-10GF



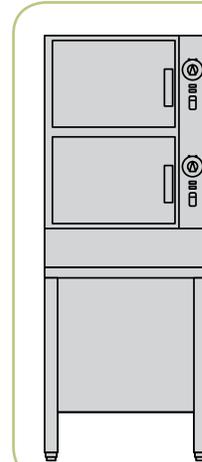
(2)SSB-3GF



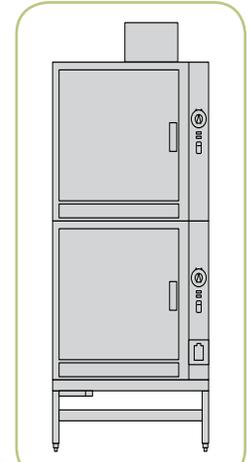
SSB-3E

Model No.	No. of Pans	KW/hr	BTU/hr	Width	Depth	Height
HY-E, COUNTER TOP, 208V/3 OR 240V/3, ELECTRIC						
HY-3E	3	8	-	21-5/8"	30-1/8"	16"
HY-5E	5	15.5	-	21-5/8"	30-1/8"	22-1/2"
(2)HY-3E	6	(2) @ 8	-	21-5/8"	30-1/8"	33"
HY-E, CABINET MOUNTED, 208V/3 OR 240V/3, ELECTRIC						
HY-6E	6	(2) @ 9	-	21-5/8"	35-1/4"	59-1/8"
HY-EF, STAND MOUNTED, 208V/3 OR 240V/3, ELECTRIC						
(2)HY-3EF	6	(2) @ 8	-	21-5/8"	33-3/8"	61-1/8"
(2)HY-5EF	10	(2) @ 15.5	-	21-5/8"	33-3/8"	64-3/8"
HY-G, COUNTER TOP, GAS						
HY-5G	5	.6*	62K	21-5/8"	33-3/8"	25"
HY-G, CABINET MOUNTED, GAS						
HY-6G	6	(2) @ .6*	(2) @ 45K	21-5/8"	35-1/4"	59-1/8"
HY-GF, STAND MOUNTED, GAS						
(2)HY-5GF	10	(2) @ .6*	(2) @ 62K	21-5/8"	37"	71-3/8"

HYPERSTEAM CONVECTION STEAMER



HY-6E

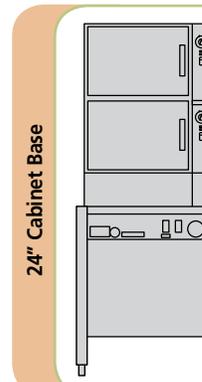


(2)HY-5GF

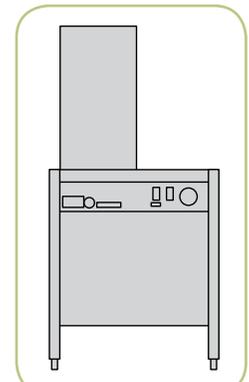
Standard: Electric units 208V/3 or 240V/3, must specify at time of order. Gas units of elevation above 2000', and natural or propane gas, must be specified at time of order. Dual water connection, independent steam generators, powerful internal blower, field reversible doors, hands free handle, mirrored interior, 60 minute timer, exterior delimiting port, delimiting indicator light. All units are UL and NSF listed, and CSA certified as applicable.
*120V 5AMP hard wire connection required on all gas units per cavity.

Model No.	Part No.	KW/hr	BTU/hr	Width	Depth	Height
HY-6SE, 2 STEAMER CAVITIES, CABINET MOUNTED, 208V/3 OR 240V/3, ELECTRIC						
HY-6SE-24	130992	24	-	24-1/8"	34-1/4"	58-3/4"
HY-6SE-36	142848	24	-	36-1/8"	34-3/16"	58-3/4"
HY-6SE, 2 STEAMER CAVITIES, CABINET MOUNTED, WITH TDC/3-20, 208V/3 OR 240V/3, ELECTRIC						
HY-6SE-36, TDC/3-20	131028	24	-	36-1/8"	34-1/4"	58-3/4"
HY-6SE-42, TDC/3-20	142833	24	-	42"	34-1/4"	58-3/4"
CNEB/24, PRESSURE BOILER, 24" CABINET BASE, ELECTRIC, 208V/3 OR 240V/3, ELECTRIC						
CNEB/24	137681	24	N/A	24-1/8"	34-1/4"	34-1/4"
HY-6SG, 2 STEAMER CAVITIES, CABINET MOUNTED, GAS						
HY-6SG-24	130902	.6*	200K	24-1/8"	34-1/4"	58-3/4"
HY-6SG-36	130910	.6*	200K	36-1/8"	34-1/4"	58-3/4"
HY-6SG, 2 STEAMER CAVITIES, CABINET MOUNTED, WITH TDC/3-20, GAS						
HY-6SG-36, TDC/3-20	130918	.6*	200K	36-1/8"	34-1/4"	58-3/4"
HY-6SG-42, TDC/3-20	142836	.6*	200K	42"	34-1/4"	58-3/4"
CNGB/24, PRESSURE BOILER, 24" CABINET BASE, GAS						
CNGB/24	137160	.6*	200K	24-1/8"	34-1/4"	34-1/4"
HY-6SM, 2 STEAMER CAVITIES, 24" CABINET MOUNTED, DIRECT STEAM						
HY-6SM**	130985	.6*	N/A	24-1/8"	34-1/4"	58-3/4"

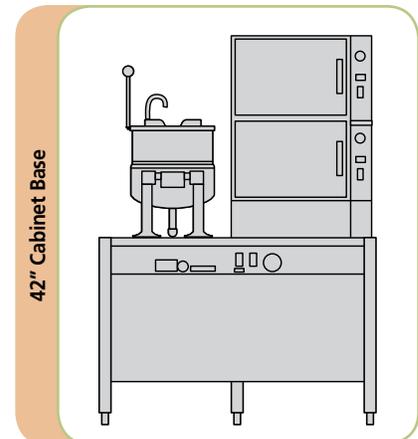
HYPLUS PRESSURELESS STEAMERS



HY-6SE-24



CNGB/24

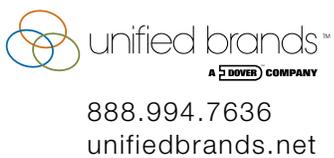


HY-6SE-42, TDC/3-20

Standard: Electric units 208V/3 or 240V/3, must specify at time of order. Gas units of elevation above 2000', and natural or propane gas, must be specified at time of order. Dual water connections, left door hinge.
*120V 5AMP connection required. **Boilerless unit requires remote clean steam source.

Kettle Portion Sizing Guide

KETTLE SIZE	1-OZ	2-OZ	3-OZ	4-OZ	5-OZ	6-OZ	7-OZ	8-OZ
3-QUART	96	48	32	24	19	16	13	12
6-QUART	192	96	64	48	38	32	27	24
10-QUART	320	160	106	80	64	53	45	40
5-GALLON	640	320	213	160	128	106	91	80
10-GALLON	1280	640	426	320	256	213	182	160
20-GALLON	2560	1280	853	640	512	426	365	320
40-GALLON	5120	2560	1706	1280	1024	853	731	640
60-GALLON	7680	3840	2560	1920	1536	1280	1097	960
80-GALLON	10240	5120	3413	2560	2048	1706	1462	1280
100-GALLON	12800	6400	4266	3200	2560	2133	1828	1600
125-GALLON	16000	8000	5333	4000	3200	2666	2285	2000
150-GALLON	19200	9600	6400	4800	3840	3200	2742	2400



Unified Brands is one of many individual operating companies of Dover Corporation, a multi-billion dollar, global manufacturer of industrial products. The product lines of Unified Brands—Groen, Randell, Avtec, CapKold and A la Cart—have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, food-service refrigeration, ventilation and conveyor systems. Headquartered in Jackson, MS, Unified Brands operates manufacturing facilities in Weidman, MI and Jackson, MS.

Information contained in this brochure is known to be current and accurate at the time of printing. Unified Brands recommends referencing our website for updated and additional information.