

HY-6SG w/TDC/3-20



Description

Steamer shall be a Groen HyPLUS™ Model HY-6SGw/TDC/3-20, stainless steel twin cavity, 6 pan pressureless steamer, with 20 quart tilting steam jacketed kettle, and cabinet mounted 200,000 BTU gas steam boiler, per Bulletin 78Bb and as follows:

Construction

Steamer cavities and cabinet base shall be all stainless steel construction. Steamer unit shall have a unitized body with removable right side panel providing access to internal component. Steamer doors are all stainless steel with strong continuous hinge, are field reversible and provided with a one piece, replaceable seal. Hidden magnetic door switch cuts power to blower and steam flow to that cavity, when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

Kettle shall have one piece welded construction of Type 304 stainless steel, with reinforced rim and butterfly shaped pouring lip. Kettle support legs shall be heavy tubular stainless steel. Flush mounted pouring sink with splash shield standard.

36" wide cabinet base shall have stainless steel frame with all stainless steel top deck, removable front access doors, with side and rear panels standard. Front and rear legs shall have adjustable bullet feet. Flanged feet are an available option.

Finish

Cabinet exterior, including door, shall be finished to a No. 4 uniform finish. Cavity interiors are electro polished stainless steel. Kettle exterior shall be polished to a bright high buff finish.

ASME Code & UL Approval

Cabinet mounted boiler shall be ASME Code constructed and National Board Registered for operation up to 15 PSI. Kettle shall be coded and registered for operation up to 55 PSI. Kettle shall be coded and registered for operation up to 55 PSI. Gas boiler shall be designed certified by the American Gas Association and Steamer unit shall be U.L. listed.

Sanitation

Unit shall be designed and manufactured to meet NSF known health department and sanitation codes and be NSF listed.

Controls

Steamer cavity controls shall be mounted on the front panel for easy replacement or repair and will include a separate ON-OFF/60 minute timer control with constant steam setting, for each cavity.

Kettle steam control valve and HOT/COLD water faucet handles will be front mounted with boiler controls.

Gas boiler shall be provided with a gas control valve, power-ON switch, RESET light, start switch, low water sensor, pop safety valve, water level sight glass and outside cabinet mounted pressure gauge.

Performance Features

Unit will shut off if water level is low or unit builds too much pressure. When power switch is turned "off," the boiler automatically drains to reduce sediment build-up, after water has cooled to 170°F.

Each steamer cavity shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans.

Cabinet Base Steam Source

Unit shall have twin electric-heated, cabinet-mounted pressure boiler to provide atmospheric steam to each chamber at a temperature of approximately 212°F and steam to kettle at approximately 10 PSI. The 200,000 BTU generator delivers 3.7 boiler horsepower. Unit come standard with electronic ignition.

Hot & Cold Water Faucet

Unit shall be provided with hot and cold water faucet with swing spout standard.

Pan Capacity

Pan Size	Per Cavity	Total
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

Options/Accessories

- Flanged mounting feet
- Independent cold water to condensate spray
- Cover and-or basket insert for kettle

Installation

Unit requires gas service via 1/2" NPT pipe. Unit requires 1/2" NPT cold water supply line and 3/8" NPT hot water supply line for faucet; 1 1/4" NPT free venting drain; and 115 volt, single phase, 60 cycle 15 AMP electric service, 4 AMP maximum load. Steam source for adjacent equipment: see SE model.

Water Supply Requirements

All water boiler systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated on other side and operator manual.

Origin of Manufacture

Steamer/Kettle Combination shall be designed and manufactured in the United States.

**6-Pan Capacity
Stainless Steel
Pressureless Steamer/
Kettle Combination**

**With Gas
Pressure Boiler in
Cabinet Base**

Short Form

Unit shall be a Groen HyPLUS™ pressureless steamer Model HY-6SG w/TDC/3-20, with 20 quart tilting kettle powered by electric pressure boiler mounted in 36" wide cabinet base, per bulletin 78Bb. 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. Steamer doors are insulated, field reversible, with easy open latch and hidden magnetic door switch. Drip sink with condensate drain is provided under cavity doors. Three (2 1/2" deep) pan capacity per chamber. Cabinet base has stainless steel frame, all stainless steel exterior, with removable front access doors and adjustable bullet feet. Pouring sink and HOT/COLD water faucet provided for kettle. Boiler ASME code constructed for 15 PSI maximum with 200,000 BTU firing rate, 120,000 BTU output and 3.7 boiler horsepower. Power take-off to divert steam to adjacent equipment is standard. AGA Design certified and standard with automatic boiler drain and electronic ignition. See other side for water, drain, and electric connections required. Made in USA.



Applications

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



6-Pan Capacity
Stainless Steel
Pressureless Steamer/Kettle Combination

HY-6SG
W/TDC/B-20

