

# HY-3E HY-3EF



Model HY-3E Shown

## Description

Steamer shall be a Groen Model HY-3E stainless steel pressureless steamer with a self-contained atmospheric 8KW electric steam generator, per Bulletin 140802, as follows:

## Construction

Steamer cavity and cabinet shall be all stainless steel construction, with removable right and left-side panels providing access to internal components.

Steamer door is all stainless steel with a strong continuous hinge and is field-reversible for left or right swing, door shall be air insulated and provided with a one-piece, replaceable seal. Easy-open handle and latch shall provide positive lock and seal when door is pushed or slammed shut.

Hidden magnetic door switch cuts power to blower and cuts power to generator when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. A stainless steel condensate collection tray is positioned under cavity door.

## Finish

Cabinet exterior, including door, shall be finished to a No. 4 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge-resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

## UL & C.U.L. Listing

Steamer shall be UL and Canadian UL-listed.

## Sanitation

Unit shall be designed and manufactured to meet NSF requirements and be NSF-listed. Unit shall allow operator to delime steam generator through access port on top, without tools or service call. Push button auto-DELIME feature is standard.

## Controls

Steamer controls shall include an ON-OFF power button; 60-minute electro-mechanical timer, with continuous steam setting; and READY light which indicates when cavity is ready for steaming. Auto-DELIME button initiates delimiting cycle.

## Performance Features

Steamer cavity shall have a powerful side-mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Steam generator delivers 2.6 KW power input per 2 1/2" deep steam pan.

Heat-up time to READY shall be 8-10 minutes or less under normal conditions. Cavity is kept warm and ready for instant steam between loads. No cavity warmup required, after READY light comes on.

DELIME indicator light warns operator of need to delime steam generator. Unit will shut off if water level is low. When power switch is turned OFF, unit automatically blows down the steam generator, to reduce sediment build-up.

## Atmospheric Steam Generator

Unit shall have an electric-heated, rear-mounted steam generator, to provide atmospheric steam to the chamber at a temperature of approximately 212°F. Steam generator has an electric water sensor. 8KW electric heating element is replaceable from the side.

## Pan Capacity

Pan Size / Type	Number
12 x 20 x 1"	6
12 x 20 x 2 1/2"	3
12 x 20 x 4"	2

## Installation

Unit requires 208, 240 or 480 Volt, single or three-phase electric service. Unit requires 2 3/4" NH cold water supply lines and 1 1/2" free venting drain.

## Water Supply Requirements

All steam systems are subject to contamination and failure due to mineral content found in all water supplies. To minimize service problems, a Groen PureSteam™ Water Treatment System is recommended.

## Options/Accessories

- Groen PureSteam™ Water Treatment System
- Stainless steel support stand - order HY-3EF
- Pan racks for support stand
- 4" adjustable legs - order HY-3EL
- Single Water Connection (cold water)

## Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

## 3-Pan Capacity Stainless Steel Pressureless Steamer

## Table Top Self-Contained Electric-Heated

## Short Form

Unit shall be a Groen HyPerSteam pressureless steamer Model HY-3E with self-contained, atmospheric electric-heated steam generator, per Bulletin 140802. All stainless steel construction, with powerful blower to circulate steam within cavity. Standard operating controls including: 60-minute electro-mechanical timer, constant steam setting, ready light and DELIME cycle button to initiate delimiting. Simple generator delimiting through port on top. Door is field-reversible, with easy-open latch and hidden magnetic door switch. The atmospheric steam generator requires no pressure gauge or switches, has automatic drain and 8KW power input. Unit shall come up to steam in 8-10 minutes from a cold start, and provide warm cavity-instant steam capability. See other side for required electric, water and drain connections. Made in the U.S.A.



## Applications

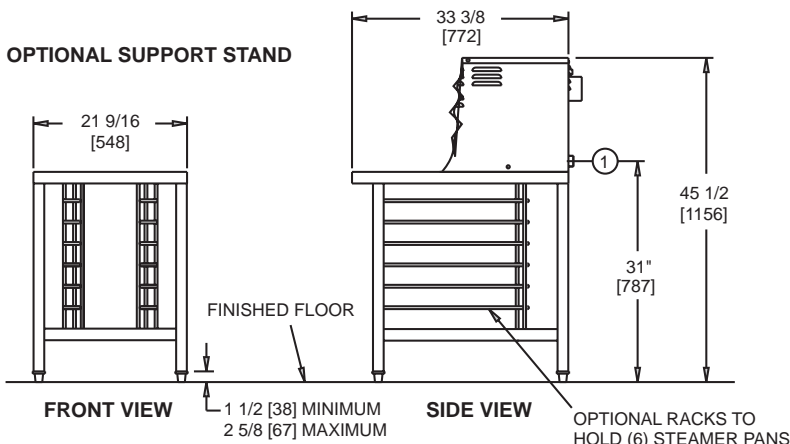
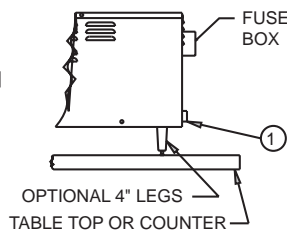
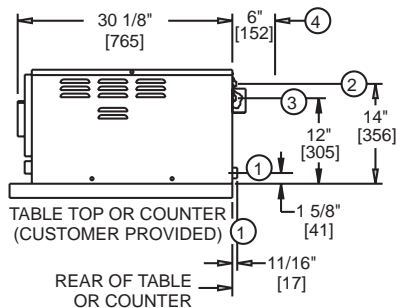
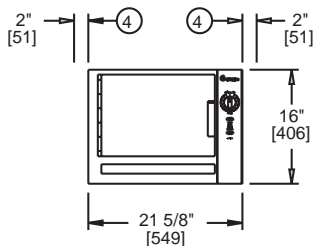
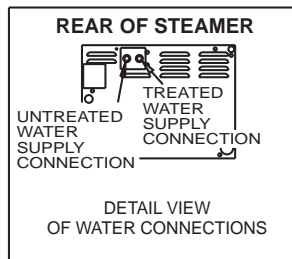
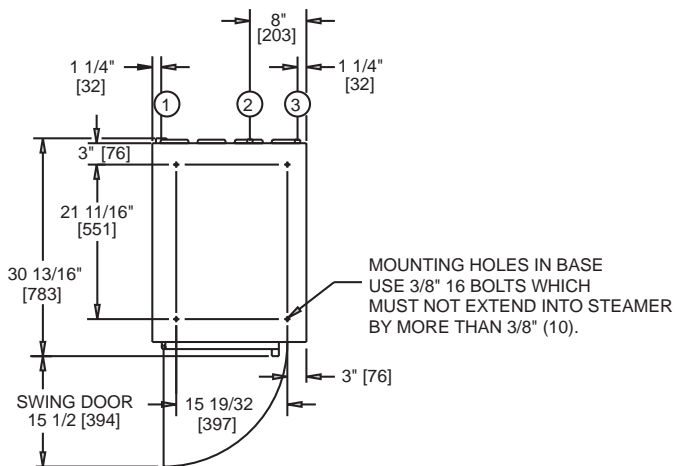
- Pasta**
- Rice**
- Vegetables (Fresh and Frozen)**
- Seafood (Fresh and Frozen)**
- Poultry**
- Potatoes**
- Eggs**
- Meats**
- Reheat Cook-Chill & Prepared Foods**



**SERVICE CONNECTIONS & NOTES:**

- ① DRAIN CONNECTION: 1 1/2" TUBE (DRAIN FREE VENTING).
- ② COLD WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 1.5 - 3.0 GPM AND WITH A 3/4" NH CONNECTION.
- ③ ONE ELECTRICAL CONNECTION: 3/4 "CONDUIT FITTING. [SEE ELECTRICAL REQUIREMENT TABLE]
- ④ MINIMUM SIDE AND REAR CLEARANCE.
- ⑤ DIMENSIONS IN BRACKETS [ ] ARE MM.

ELECTRICAL REQUIREMENTS			
VOLTAGE	PHASE	AMPS	MAX. KW
208	1	39	8
	3	23	8
240	1	33	8
	3	20	8
480	1	17	8
	3	10	8



Telephone (601) 372-3903  
 Toll Free (800) 676-9040  
 FAX (601) 373-9587  
 info@groen.com

Groen, A DI Food Service Company  
 1055 Mendell Davis Drive  
 Jackson, MS 39272  
 www.groen.com

125776 Rev. C



Due to continuous product improvement, designs are subject to change without notice.

**HY-3E**  
**HY-3EF**

**3-Pan Capacity**  
**Stainless Steel**  
**Pressureless Steamer**

**140802**

Revised 12/02

# PS-S PureSteem™ Water Treatment System



**Multi-Stage,  
Replaceable  
Cartridge, In-Line  
Water Treatment  
System**

**For Use With:  
Convection  
Combo™  
HyPerSteam™  
HyPlus™**

### Short Form

Water Treatment System shall be a Groen Model PS-S PureSteem™, designed for use with the Groen Model: \_\_\_\_\_ [Insert Combo or steamer model number], per Bulletin 143382 as follows. PS-S Treatment System to be a two stage wall mounted treatment system, with replaceable carbon block filter to remove sediment and chlorine and a special treatment blend cartridge for treatment of the hard water deposits found in most water supplies. Cartridges to install without tools and provide up to 20,000 gallons of treated water. System requires wall mounting and simple plumbing. Water Treatment System and cartridges to be made in U.S.A.

### Description

Water Treatment System shall be a Groen Model PS-S PureSteem™, designed specifically for use with the Groen Model: \_\_\_\_\_ [Insert Combo or steamer model number], per Bulletin 143382 as follows:

### Treatment System Construction

System shall consist of a stainless steel mounting bracket with dual cartridge heads and integrated manifold and water shutoff valve. Heads shall be designed for quick and easy cartridge replacement.

### Replaceable Treatment Cartridges

System shall employ two replaceable cartridges that lock into the matching manifold heads. The A Cartridge is a block carbon type filter designed to remove silt, sediment and chlorine from incoming water. The B Cartridge is designed to dispense a special treatment blend at a constant rate. Both cartridges can be easily changed without tools. Both cartridges are designed and sized to treat up to 20,000 gallons of incoming water, prior to needing replacement.

### Cartridge Replacement Interval

Both A & B Cartridges should be replaced

Models	Replacement Interval*
All Combo Models	Every 3 Months
All 3-10 Pan HyPerSteam	Every 3 Months
HY-12/24EF or GF Models	Every 2 Months
NGB or NEB Pressure Boilers	Every 2 Months

\* Under normal use and typical hard water conditions.

### Installation

Install using 3/4" NH [Garden Hose Type] connections in unit incoming [treated] water line. No special tools required. [Note: All current production Combo, HyPerSteam and HyPlus models are shipped with dual incoming water connection fittings. One connection is for incoming treated steam generator/boiler makeup water. The other for untreated condensate cooling water.

Mounting bracket to be secured to wall, post or bracket with two sheet metal screws and wall anchors as needed to support 20 pounds. See other side for mounting hole position and overall unit dimensions.

### Installation Location Recommendation

PureSteem Water Filtration System can be installed anywhere in the incoming [treated] water line, prior to the unit [Combo/steamer etc.] using the treated water. However, we recommend it be mounted near the cooking or steam producing unit to allow easy and frequent operator inspection of cartridges. [Note: Cartridges MUST be replaced as needed, on a periodic or regular schedule, to ensure effective treatment of incoming water and long term trouble free operation of steam cooking equipment.]

### Options/Accessories

- Replacement Cartridge Kit [Part No. 139026]
- Replacement A Cartridge [Part No. 139027]
- Replacement B Cartridge [Part No. 139028]

### Origin of Manufacture

Treatment system and replaceable cartridges shall be made in the United States.

### Applications

Treatment of Water  
Containing:  
Silt/sediment  
Chlorine  
Calcium  
Iron  
Magnesium

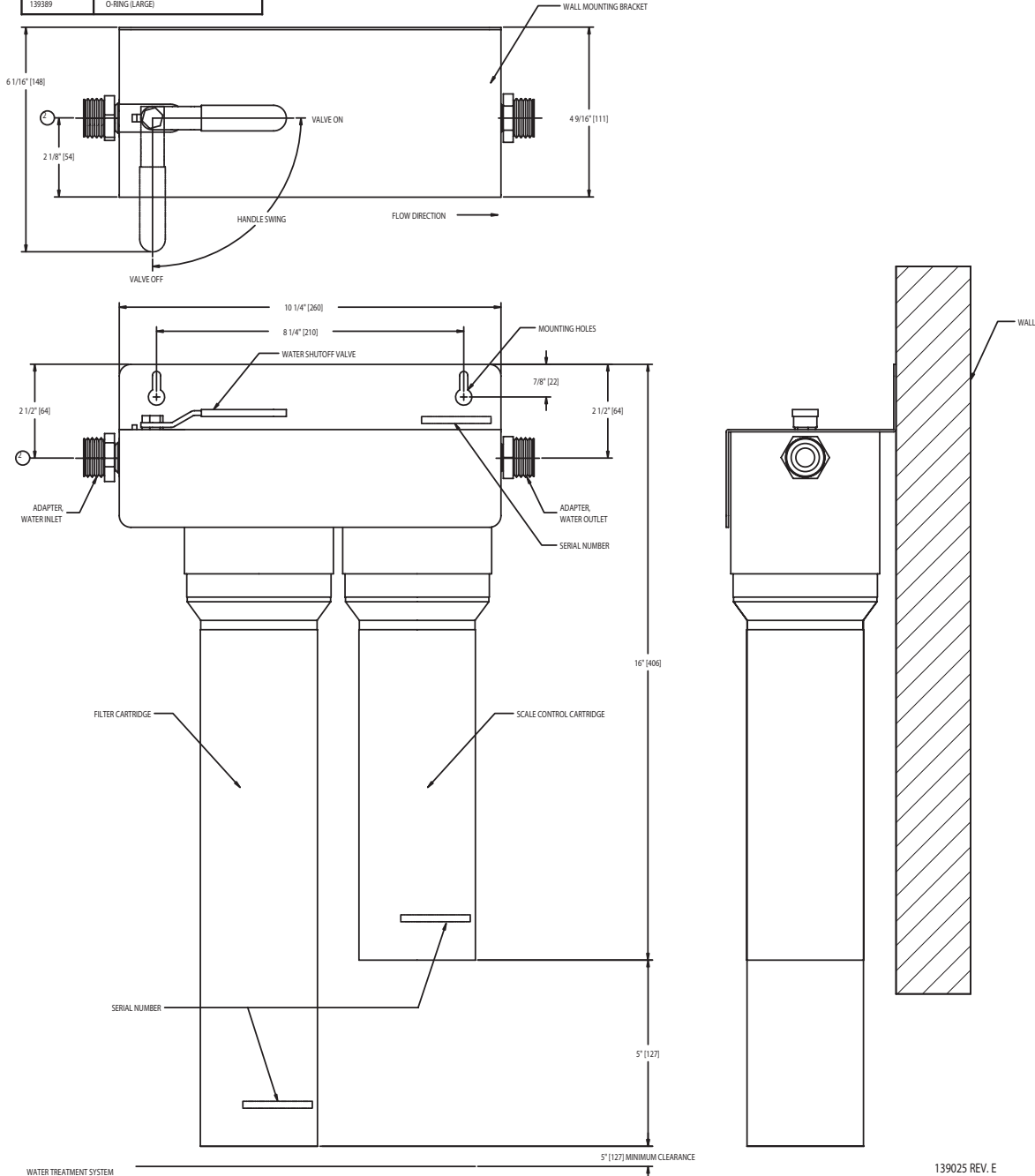
For use with Groen Model:  
Convection Combo™  
HyPerSteam™  
HyCapacity HyPerSteam  
HyPlus™ [NGB & NEB]  
Generation 3™ Steamers



WATER TREATMENT SYSTEM PARTS LIST P/N 139025	
PART NUMBER	SERVICE PARTS
139029	WATER SHUTOFF VALVE, 1/2" FPT
139030	ADAPTER, WATER INLET 3/4" MIGHT X 1/2" MPT
139033	ADAPTER, WATER OUTLET 3/4" MIGHT X 3/8" MPT
139388	O-RING (SMALL)
139389	O-RING (LARGE)

REPLACEMENT CARTRIDGE SET PARTS LIST P/N 139026	
PART NUMBER	REPLACEMENT PARTS
139027	FILTER CARTRIDGE
139028	SCALE CONTROL CARTRIDGE

- NOTES:
- SERIAL NUMBERS SHOULD APPEAR ON EACH CARTRIDGE & ON WALL MOUNTING BRACKET AS SHOWN
  - COLD WATER SUPPLY CONNECTION: 3/4" NH
  - DIMENSIONS IN BRACKETS [ ] ARE MM.



WATER TREATMENT SYSTEM

139025 REV. E

Telephone (601) 372-3903  
Toll Free (800) 676-9040  
FAX (601) 373-9587  
info@groen.com

DI Foodservice Company  
1055 Mendell Davis Drive  
Jackson, MS 39272  
dfoodservice.com

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