

# HyPerSteam Generator Steamer



Equipment that sets a new standard for efficiency and innovation in steam cooking.

Free Start-Up Form

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With atmospheric steam generators and powerful internal convection fans that increase steam velocity for faster cook times and improved uniformity, the Groen HyPerSteam convection steamer is the capable, reliable commercial foodservice equipment solution.

Groen's innovative design allows operators to reduce energy costs by utilizing individual generators when needed during slower periods. This increased efficiency combined with near-instant steam recovery, a free-venting drain and easy cleaning access makes the HyPerSteam convection steamer a truly indispensable part of any kitchen.

## FEATURES & BENEFITS:

- Individual atmospheric steam generators for each cavity reduce energy costs when only one cavity is needed during slow periods
- Waste rinses cleanly down the drain, eliminating shellfish foam-up from high-fat proteins
- Variable capacities of three (3), five (5) and six (6) pan stackable cavities are capable of accommodating a variety of production needs
- Near-instant steam recovery from "ready" mode
- Easy-to-use 60-minute timer with continuous steam setting for a true "a la carte" venue
- Exterior de-liming port improves access for cleaning
- Two-probe warning system with indicator light offers visual reminder when maintenance is needed
- Auto-clean de-liming via control panel
- Dual water connection reduces waste of filtered water down the drain
- Automatic fill-and-drain feature eliminates the need to manually transfer water
- Hands-free, a la carte-style door handle allows for easy and efficient operation
- Field-reversible door adaptable to any kitchen flow pattern
- Internal condensate tempering meets federal code
- Mirror-finished interior makes cleaning easier while maintaining a more polished appearance day after day
- Free start-up adds additional 1-year warranty





HY-5E

HY-5E on Optional Stand

(2)HY-5GF

Model No.	List Price	No. of Pans	KW/hr	BTU/hr	Width IN	Depth IN	Height IN	Weight LBS
<b>HY-E, COUNTER TOP, 208V/3 OR 240V/3, ELECTRIC*</b>								
HY-3E	\$17,990	3	8	-	21-5/8"	30-1/8"	16"	170
HY-5E	\$24,310	5	15.5	-	21-5/8"	30-1/8"	22-1/2"	210
(2)HY-3E	\$37,200	6	(2) @ 8	-	21-5/8"	30-1/8"	33"	320
<b>HY-E, CABINET MOUNTED, 208V/3 OR 240V/3, ELECTRIC*</b>								
HY-6E	\$47,880	6	(2) @ 9	-	21-5/8"	35-1/4"	59-1/8"	465
<b>HY-EF, STAND MOUNTED, 208V/3 OR 240V/3, ELECTRIC*</b>								
(2)HY-3EF	\$41,620	6	(2) @ 8	-	21-5/8"	33-3/8"	61-1/8"	390
(2)HY-5EF	\$50,760	10	(2) @ 15.5	-	21-5/8"	33-3/8"	64-3/8"	540
<b>HY-G, COUNTER TOP, GAS*</b>								
HY-5G	\$28,360	5	.6*	62K	21-5/8"	33-3/8"	25"	288
<b>HY-G, CABINET MOUNTED, GAS*</b>								
HY-6G	\$49,470	6	(2) @ .6*	(2) @ 45K	21-5/8"	35-1/4"	59-1/8"	530
<b>HY-GF, STAND MOUNTED, GAS*</b>								
(2)HY-5GF	\$52,620	10	(2) @ .6*	(2) @ 62K	21-5/8"	37"	71-3/8"	600

Standard: Electric units 208V/3 or 240V/3, must specify at time of order. 480V units available at an up-charge. Units can be converted to single phase in field. 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 deliming port, deliming indicator light. All units are UL and NSF listed, and CSA certified as applicable.

[OPTIONS & ACCESSORIES](#)

\*120V 5AMP hard wire connection required on all gas units per cavity. NOTE: Cord and plug not included. NOTE: Consult factory for Canadian approved provinces and territories.

\*Welded construction with Tamper resistant screws used where applicable. Hinged control cover with hasp style lock assembly (lock provided by facility). Internal lanyard provided to secure inside removable panel to steamer to inhibit misuse and allow for cleaning. Flanged feet option must be picked when steamer is provided with a stand.



PureSteam System

Model No.	List Price	Description
-	\$1,550	480/60/3
-	\$6,840	PRISON PACKAGE**
-	\$2,270	HEAT SHIELD, SINGLE
-	\$4,530	HEAT SHIELD, DOUBLE & 6 PAN
154585	\$1,442 (NET)	1-YEAR WARRANTY EXTENSION
143670	\$4,090	STAND FOR SINGLE (3&5) PAN UNITS
Z098611	\$930	CASTER KIT FOR STAND (2) LOCKING, (2) NON-LOCKING W/RESTRAINT FOR ALL STEAMER STANDS ONLY
146301	\$1,120	FLANGED FOOT KIT (4)
153371	\$770	4" LEG SET FOR COUNTER TOP MODELS
125977	\$6,460	FIELD STACKING KIT, FIELD RETROFIT (HY-5E)
142411	\$5,880	FIELD STACKING KIT (HY-3E)
139125	\$6,050	FIELD STACKING KIT (HY-5G)
125747	\$5,410	FIELD STACKING KIT, FIELD RETROFIT (HY-3E)
145117	\$2,200	PAN RACK KIT FOR SINGLE STANDS
159453	\$430	STEAMER SHELF
140144	\$2,740	1/2" GAS QUICK DISCONNECT W/RESTRAINT
114800	\$370	DELIMER/DESCALER (4) PACK
144475	\$340	SINGLE WATER CONNECTION (NOT TO BE USED IF A WATER TREATMENT SYSTEM IS IN USE)
162408	\$2,790	FIELD DRAIN TEMPERING KIT, REQUIRES INSTALLATION & 1/2" WATER LINE
153119	\$2,450	PURESTEEM WATER TREATMENT SYSTEM (REMOVES SCALE, CHLORINE & SEDIMENT) ONE SYSTEM PER CAVITY REQUIRED
153120	\$1,010	PURESTEEM WATER TREATMENT REPLACEMENT CARTRIDGE (1) CTOS-Q 300-05835
139393	\$330	PREFILTER SYSTEM (PURESTEEM) (REDUCES HEAVY SEDIMENT)
140105	\$200	PREFILTER FILTERS (2) (PURESTEEM)
140106	\$410	PREFILTER FILTERS (6) (OP SERIES)
175995	\$1,170	QT1+CR WATER TREATMENT SYSTEM (REDUCES CHLORAMINES, SCALE, CHLORINE & SEDIMENT), ONE SYSTEM REQUIRED PER CAVITY
175996	\$340	CTOS-QCR REPLACEMENT CARTRIDGE (1)
171909	\$680	FXPT-11CR CHLORAMINE REDUCTION (ONLY) POST TREATMENT ASSEMBLY
176096	\$135	PTS-10 DROP-IN STYLE CARTRIDGE USED IN OPTIPURE FXTS SYSTEMS & SECONDARY TREATMENT IN COMBINATION SYSTEMS
179464	\$3,620	WATER TREATMENT, DOUBLE STACK STEAMER (9797-22)
179465	\$420	WATER TREATMENT REPLACEMENT CARTRIDGE, DOUBLE STACK STEAMER (7CB5) (2 REQUIRED)
179466	\$330	WATER TREATMENT REPLACEMENT CARTRIDGE, DOUBLE STACK STEAMER, SS-10 (1 REQUIRED)