



SMARTSTEAM PRO

BOILERLESS STEAMER ELECTRIC MODEL GSSP-BL-10ES

Stand mounted, stainless steel, boilerless convection steamer with a self-contained atmospheric 21 KW electric steam generating 3.5-gallon reservoir.



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

SHORT FORM SPEC: Shall be a Groen SmartSteam Pro model GSSP-BL-10ES boilerless electric convection steamer (____voltage, ____phase). Rear-panel vents. Fully assembled from factory on stainless steel stand. Water-resistant touchscreen control with self-diagnostics and programmable features. Capacity to be (10) 12"x20"x2-1/2" hotel pans or (10) 18"x26" full sheet pans. Dual water connection per cavity, auto fill and drain, mirrored interior, side-mounted convection fan. 3.5-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.

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.

UL & CUL LISTING: Steamer is UL and cUL listed.

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
- 2.1 KW of electric power input 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 electric-heated steam generating reservoir provides atmospheric steam to the cavity at a temperature of approximately 212°F
- Built-in water sensing system
- Electric heating elements are not immersed in water and are replaceable from the rear

PAN CAPACITY:

Pan Size/Type	Total
12 x 20 x 1"	20
12 x 20 x 2-1/2"	10
12 x 20 x 4"	6
13 x 18" Bake Pan	20
18 x 26" Bake Pan	10

INSTALLATION: Steamer requires 208, 240, or 480 Volt, 3-phase electrical service. Each cavity has (2) 3/4" NH cold water supply line connections and a single 1-1/2" free venting drain connection.

CONTINUED ON BACK...

OPTIONS/ACCESSORIES:

- Prison Package
- Field Drain Tempering Kit
- Field Stacking Kit
- Flanged Foot Kit for Stand
- Caster Kit for Stand
- Heat Shield Kit (field installed)
- Water Treatment Systems
- Water Treatment Replacement Cartridges
- 1-Year Warranty Extension

ADDITIONAL RESOURCES:

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