Intek Steamer model XS

6 Pan Capacity
Stainless Steel
Pressureless,
Connectionless Steamer

Table Top
Self-Contained
Electric Heated

Model Numbers

XS-208-6-1	(208V, 6kW, 1-Phase)
XS-208-8-1	(208V, 8kW, 1-Phase)
XS-208-8-3	(208V, 8kW, 3-Phase)
XS-208-12-3	(208V, 12kW, 3-Phase)
XS-208-14-3	(208V, 14kW, 3-Phase)
XS-240-6-1	(240V, 6kW, 1-Phase)
XS-240-8-1	(240V, 8kW, 1-Phase)
XS-240-8-3	(240V, 8kW, 3-Phase)
XS-240-12-3	(240V, 12kW, 3-Phase)
XS-240-14-3	(240V, 14kW, 3-Phase)
XS-480-12-3	(480V, 12kW, 3-Phase)

Model XS

Short Form

Groen Intek XS 6-pan connectionless countertop steamer unit is available as 208, 240 or 480 volt, single or three phase, 6, 8, 12, or 14kW (12 and 14kW available in three phase only) steam cooker with a pan capacity of 6 pans (2.5" deep 12" x 20") or 4 pans (4" deep 12" x 20"). Unit must be capable of producing steam at 212°F with no water or drain connection required. Unit must be a NSF approved holding vessel. 4" stainless steel adjustable legs with flanged feet. Unit is to have inverted convection fan technology and includes a 1 year parts and labor warranty. Unit to be NSF and UL listed and manufactured in the U.S.A.

Description

The Intek XS connectionless countertop steamer unit has a pan capacity of 6 pans (2.5" deep 12" x 20") or 4 pans (4" 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.

Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

Construction

- 14 gauge reinforced stainless steel cavity
- Insulated cavity and double door panel
- Heavy refrigeration style door handle with magnetic latch
- Stainless steel wire racks positioned to support 2.5", 4", or 6" deep pans

Operation

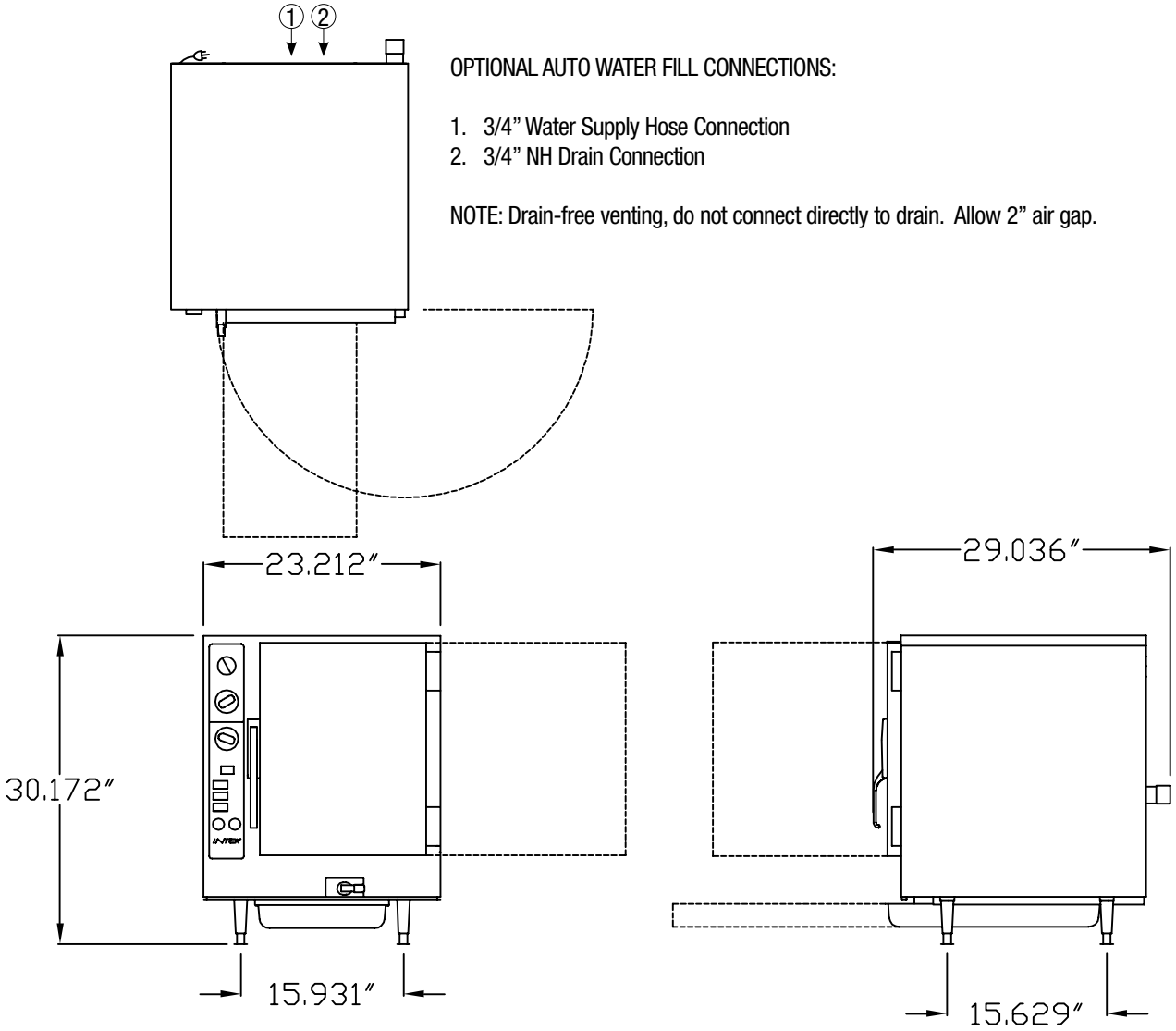
- Inverted flow convection fan in cooking chamber
- NSF approved holding cabinet
- Open door while cooking
- Heating element external to compartment and not exposed to water
- 3 gallon capacity water reservoir

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
- ☐ Trivet

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
XS-208-6-1	6	208/60/1	6	6-50P	23-1/4"	29"	30-1/4"	270
XS-208-8-1	6	208/60/1	8	6-50P	23-1/4"	29"	30-1/4"	270
XS-208-8-3	6	208/60/3	8	L15-30P	23-1/4"	29"	30-1/4"	270
XS-208-12-3	6	208/60/3	12	15-50P	23-1/4"	29"	30-1/4"	270
XS-208-14-3	6	208/60/3	14	15-50P	23-1/4"	29"	30-1/4"	270
XS-240-6-1	6	240/60/1	6	6-50P	23-1/4"	29"	30-1/4"	270
XS-240-8-1	6	240/60/1	8	6-50P	23-1/4"	29"	30-1/4"	270
XS-240-8-3	6	240/60/3	8	L15-30P	23-1/4"	29"	30-1/4"	270
XS-240-12-3	6	240/60/3	12	15-50P	23-1/4"	29"	30-1/4"	270
XS-240-14-3	6	240/60/3	14	15-50P	23-1/4"	29"	30-1/4"	270
XS-480-12-3	6	480/60/3	12	L16-20	23-1/4"	29"	30-1/4"	270
170944	STAND W/BULLET FEET, FOR SINGLE OR DOUBLE STACKED				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".

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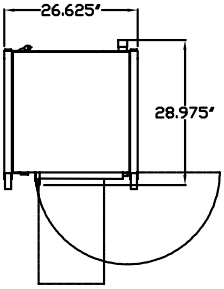
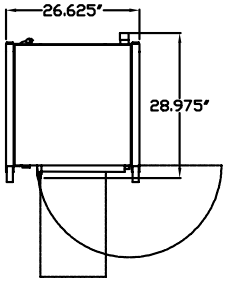
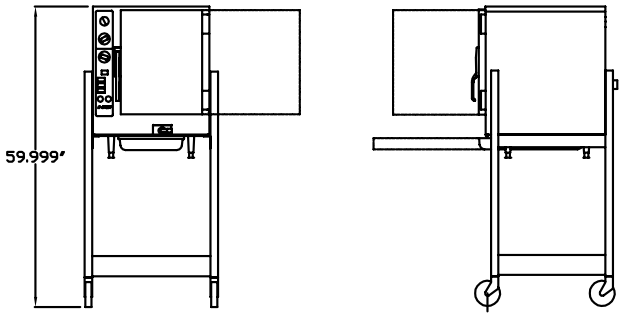
XS SINGLE AND DOUBLE STACKED UNITS

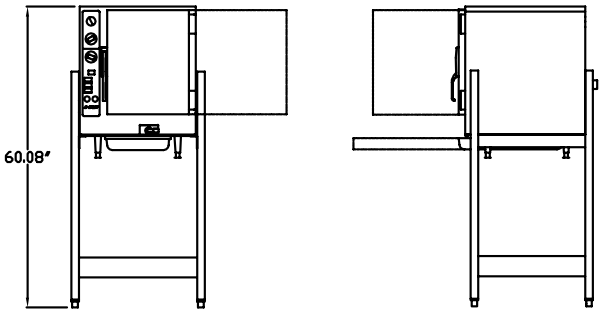
Stands shown with optional casters.
Stands standard with bullet feet.



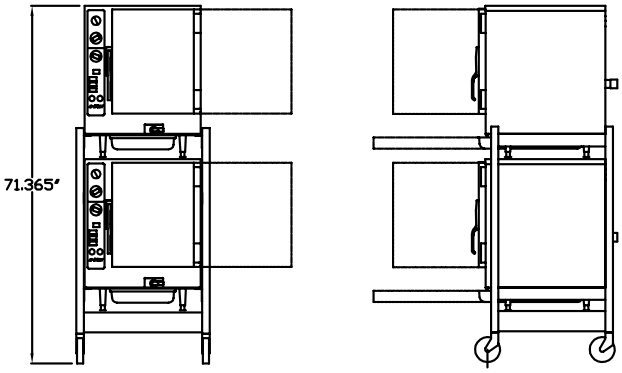




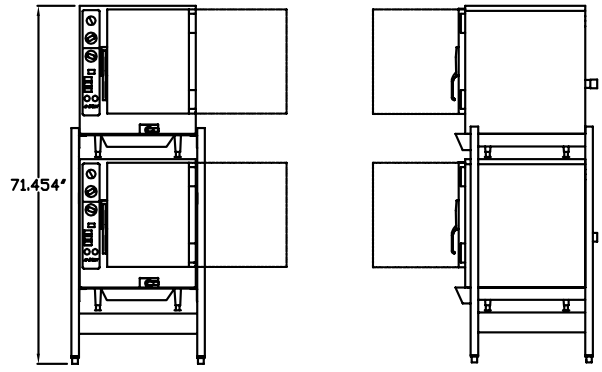
XS ON 10CA



XS ON 10NC



XS ON 20CA



XS ON 20NC

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