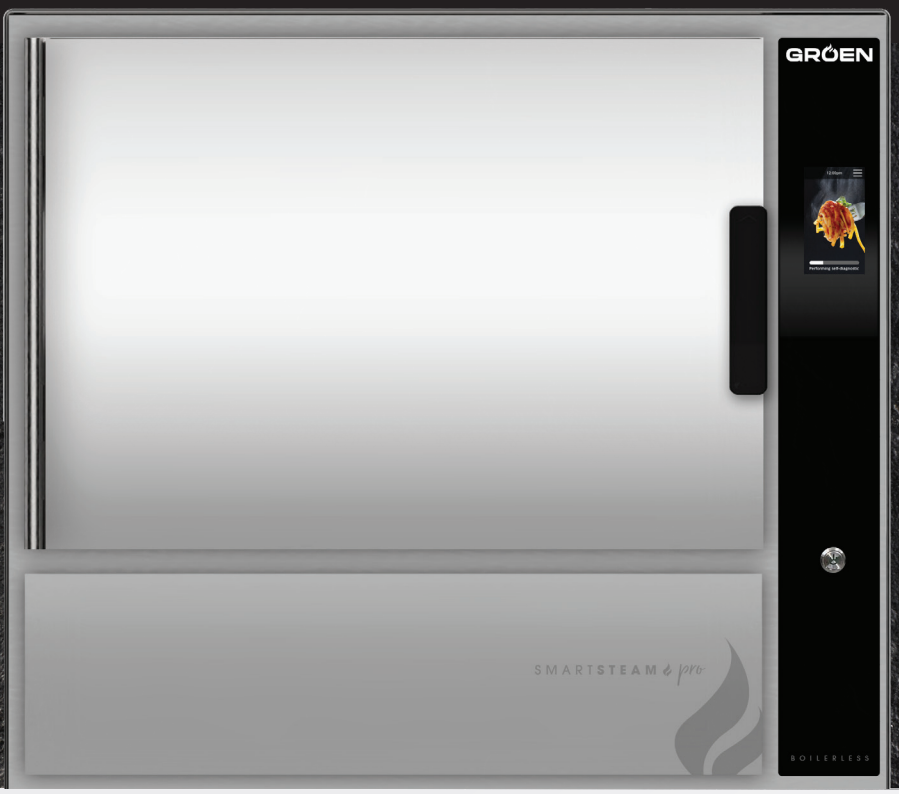

GRÖEN STEAMERS
HyPer Steam
OFF
ON - OFF
CLEAN
GRÖEN
12:00pm
Performing self-diagnostic
SMARTSTEAM pro
GRÖEN
12:00pm
Pre-heating
Timed
Manual
Hold
SMARTSTEAM pro
OPEN

SMARTSTEAM® pro

BOILERLESS DEFINED

Boilerless units produce steam without the use of a boiler or typical steam generator. A water reservoir eliminates the maintenance required of those units and reduces water usage. BEST FOR BATCH COOKING WITH THE FLEXIBILITY OF À LA CARTE COOKING FOR RE-THERM.





BOILERLESS BENEFITS

Intuitive User Experience

With a simple interface, the durable 4.3 inch touchscreen withstands the demands of everyday use, and provides better, faster communication to the user.

Unparalleled Consistency

Features like our side-mounted convection fan, holding options, and pan timers help create unparalleled consistency. Input custom pan settings for repeatable results from chef-to-chef and shift-to-shift.

Advanced Data Reporting

Enhanced intelligence and 5 days worth of clear, easy-to-understand diagnostics keep your kitchen running smoothly. To reduce downtime, critical backups keep you operational.

BOILERLESS

The SmartSteam Pro Boilerless from Groen is the "smart" solution. Featuring a boilerless steam generator inside the steamer, it has the power to cook fast and recover quickly every time the door is opened and closed. The rapid food production retains the flavor, freshness, nutrients and texture that makes food appealing.

ADVANTAGES

Featuring automatic fill and drain, so no lugging water. It generates only the amount of steam necessary for efficient cooking. Spent steam is directed upward into the kitchen hood system for fast removal. Less water is required for the entire process. No boiler maintenance and more control with touchscreen features elevate SmartSteam Pro Boilerless to the top of its class.

- **Fast recovery, better performance.** The steam reservoir retains the energy for fast recovery when the door is opened. A powerful side mounted convection fan ensures fast, even distribution of steam throughout the entire cooking cavity, ensuring even cooking.

- **Easy operation.** A unique, slide-out steam lid separates pans from the steam reservoir and allows easy access to the reservoir for cleaning. Units have single connections for gas, dual water connections and drain (lower installation costs). And no hands required to open or close the door with the easy-open door latch.

- **Low water consumption, high efficiency.** Steam venting eliminates the need for high volume condensate spray (water savings up to 50% compared to a conventional steamer). And it's up to 80% efficient with the optimized high-efficiency infrared gas burners and electric elements. Electric elements are individually attached to the underside of the cavity and sized for optimum heat transfer without immersion in water. The result is energy savings.

- **Easy maintenance.** Cooking residue is easily removed from the steamer compartment given the mirror finish interior. Clean-up is less time consuming for the operator. There is no boiler or generator to be blocked with mineral deposits.

SMARTER FEATURES SIMPLE TOUCHSCREEN

Available Models	3, 5 & 10-Pan, Gas & Electric
Auto Water Fill & Drain	✓
Hold Feature, On Demand or Post Timed Cook	✓
Mirrored Interior	✓
Hands-Free Door Latch	✓
Field Reversible Door	✓
Touch Screen Control	✓
Self Diagnostics	✓
User Selectable "Door Open" Alert	✓
Programmable Pan Timers	✓
Real Time Clock	✓
Programmable Delime Reminder & Step-By-Step Delime Instructions	✓
Add "+1 Minute" Button	✓
Load Compensating Timer	✓
USB For Technicians & Future Upgrades	✓
Stores 5 Days Worth of System Diagnostics	✓
ASA Real Time Component Status Monitoring & Control	✓
On-Screen Full Parts List	✓
ENERGY STAR® Certified (3 & 5-Pan Electric only)	✓

ALL SMARTSTEAM PRO PHOTOS ARE FOR ILLUSTRATION PURPOSE ONLY. ACTUAL UNIT MAY VARY DUE TO PRODUCT ENHANCEMENTS.

ENERGY STAR



SMARTSTEAM® pro

CONNECTIONLESS DEFINED

Connectionless steamers are units that require manual water fill and drain and do not require a water or drain connection. BEST FOR BATCH COOKING OF RE-THERM AND VEGETABLES, STARCHES AND PROTEINS.



CONNECTIONLESS BENEFITS

Compare for yourself. The Connectionless saves money in water, electricity and chemical cleaning costs. And that's just the beginning.

Any purchase for your kitchen should be looked at as an investment. You need the greatest return on your dollar. When you invest in a new steamer, there are three basic categories of steamer performance that should be taken into consideration: production capability, reliability, and efficiency.

First and foremost, the steamer needs to be productive. If it cooks or recovers too slow and cannot keep up, the reliability and efficiency capabilities are insignificant. Secondly, the steamer needs to be reliable. What good is an efficient and productive steamer if it is in constant need of repair? The last consideration is efficiency. How much water and electricity does it use?



CONNECTIONLESS

The SmartSteam Pro Connectionless is a connectionless, boilerless, high performance, ENERGY STAR® rated batch and re-therm steamer that is also LEED compliant using less than 1 gallons of water per hour. The connectionless pays for itself in water and electricity savings when you replace a conventional pressureless steamer.

ADVANTAGES

- **Extremely reliable.** No atmospheric generator, pumps, or floats that can fail or get damaged when cleaning. The steamer has the same durable touchscreen controls as the Boilerless steamers that can withstand the demands of everyday use.
- **Easier to use.** No water or drain connections required. A true plug and play unit. No periodic maintenance or deliming required either. Simply wipe out the chamber at the end of the day.
- **Extremely efficient.** The powerful heater combined with the convection fan cooks quickly using less energy. Less maintenance and lower water and sewer bills saves money each month in energy compared to conventional steamers.
- **Versatile.** The ENERGY STAR® rated unit can double as a NSF holding cavity.

COST-SAVING FEATURES

Available Models	3 & 5-Pan, Electric
Convection Fan	✓
Durable Touchscreen Controls	✓
Timed & Constant Steam Modes	✓
NSF Hold	✓
Drain Pan Included	✓
Bullet Feet Included	✓
Front-Mounted Drain Valve	✓
No Loose Mechanical Parts	✓
Power Cord & Plug Provided	✓
ENERGY STAR® Certified	✓



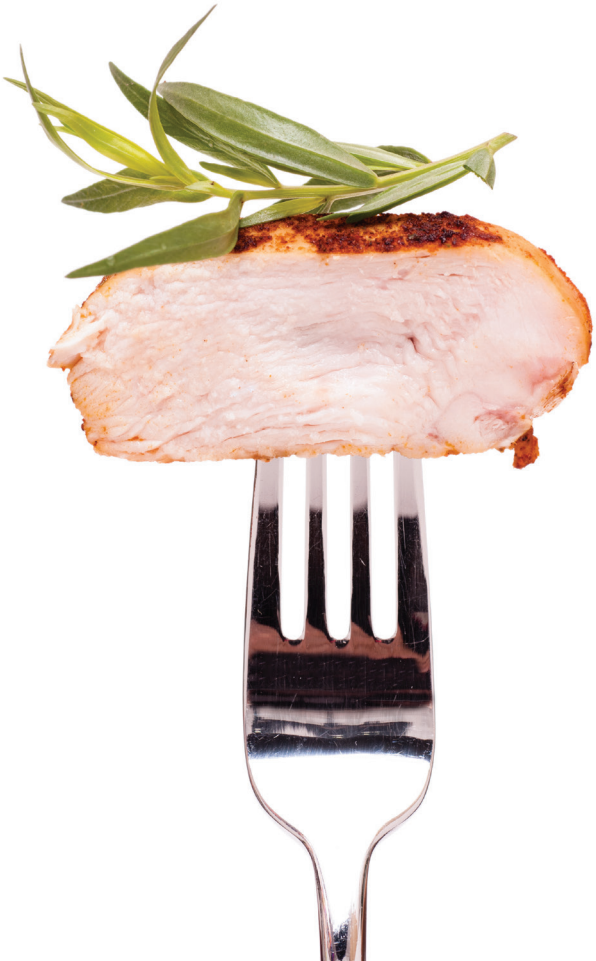
HyPerSteam

STEAM GENERATOR



GENERATOR DEFINED

A steam generator is typically a stainless steel box with independent heat source that produces steam under minimal pressure (.25lb or less) for a steam cavity, introduced as an alternate to the more expensive boiler units. BEST AT BATCH, À LA CARTE, RETHERM AND SHELLFISH — THE "DO IT ALL" STEAMER.



With an independent steam generator for each cavity, the HyPerSteam from Groen is dependable and reliable. It is able to handle and dispose of the high fatty proteins of shellfish at a reduced cost when compared to a boiler-based unit.

ADVANTAGES

A free venting drain eliminates flavor transfer. Featuring a two-probe warning system for deliming, auto-clean deliming from a touch pad, a large drain port to better resist lime and scale build-up, and instant steam from the "ready" mode.

- **Powerful performance.** The powerful side mounted blower increases steam velocity for faster cook times and instant steam recovery.
- **Efficient operation.** Save filtered water for the product in lieu of the drain with the dual water connection. And since it's automatic fill and drain, there is no lugging water.
- **Less hassle.** Hands-free operation with hands-free door latches. Flexible for kitchen layouts with a field-reversible door.

HyPlus

BOILER-BASED

Boiler-based steamers generate low pressure steam for use with cabinet mounted steamers and steam jacketed kettles. Everything you need, all in one.



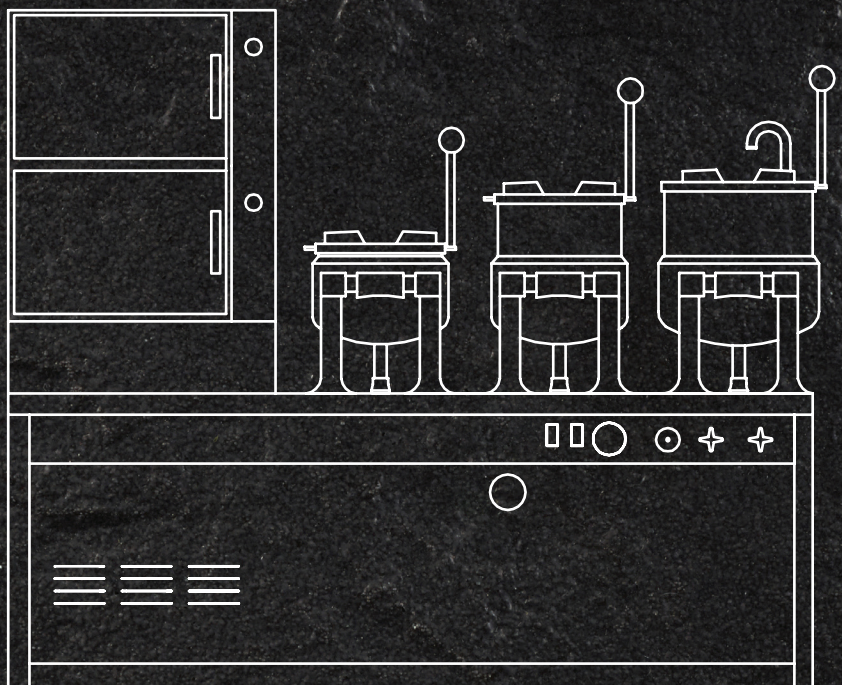
ADVANTAGES

- **Efficient operation.** A boiler steamer is able to power additional direct steam kettles for a single source power supply. Save filtered water for the product in lieu of the drain and the dual water connection. Easy to use mechanical timer with 60 minutes per compartment. Instant steam recovery.

- **Less hassle.** Hands-free operation with hands-free door latches. Flexible for kitchen layouts with a field-reversible door.

- **Build to spec.** Customize the unit to better fit the application.
  1. choose table or cabinet mounted
  2. choose gas and type, electric with voltage, remote or direct steam[1]
  3. choose number of kettles and their capacities as seen from left to right
  4. decide if the boiler will power an additional floor kettle — if yes, provide capacity

[1]Boiler is being supplied by others or exists in building.



BOILER-BASED DEFINED

A mild steel pressure vessel typically rated for 12-15psi operated by gas, electric, OR DIRECT STEAM power and used to give steam on demand to a steam cavity. BEST For a la cart or cook-to-order.

Parts stocked locally at ASA
Greatly reduce down time related to waiting on parts to ship from the factory.

Maintenance staff training
We offer a formal maintenance department training program. Additionally, we coordinate regional and factory-based training for maintenance staffs on the latest troubleshooting techniques, service documentation, etc.

Customized service programs
We offer customized and “central service solutions” programs that can assist you with equipment start-ups, preventative maintenance care,central dispatching, central service invoicing and central reporting.

Demonstrations are available through our knowledgeable Manufacturer Reps

GROEN WARRANTIES

- **Warranties beyond the two-year** Five-year cavity on steamers, 10-year pan on braising pan, 10-year kettle body on kettles**.**
- **Free start-up** Start-up is performed on your schedule by a Authorized Service Agency (ASA) to ensure proper equipment installation and operation, for a smooth start-up. Your Rep will be happy to assist you.
- **Free start-up additional 1 year warranty** When requested within 30 days of installation, receive an ADDITIONAL ONE YEAR WARRANTY beyond the standard factory warranty on any Groen steamer. During the installation, an ASA will also gather water samples and submit for testing. Upon test results, if the recommended Groen water treatment system is purchased, installed and maintained, water-related issues will also be covered under the extended warranty.
- **2nd year performance check** Groen provides a 2nd year performance check for all Groen equipment to ensure a smooth start-up.
- **Two-year parts & labor warranty for schools** We recognize that schools have different operating schedules than restaurants and require a warranty that addresses their unique needs.

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