

smartsteam100
boilerless steamers

GROEN SmartSteam100 Boilerless Steamers

SmartSteam100 Boilerless Steamers are high-powered, fast recovery units for heavy-duty or a la carte applications. With **more power** than any competitive boilerless steamer and **less water usage**, SmartSteam100 is the best choice for demanding operations.

SmartSteam100 Competitive Features and Benefits:
More Power Per Pan

SmartSteam100 gas units, with efficient infrared burners, have at least 22% more BTUs per pan than comparably-sized boilerless competitors.

Boilerless Steamer Gas Unit Comparison

| Company/Brand | Pans | BTUs | BTUs/pan |
|---------------|-------------------------|---------|----------|
| Groen | 3 | 54,000 | 18,000 |
| Brand B | 3 | 45,000 | 15,000 |
| Groen | 5 | 62,000 | 12,400 |
| Groen | 10 | 100,000 | 10,000 |
| Brand B | 6 | 62,000 | 10,333 |
| Brand A | 4 | 26,000 | 6,500 |
| Brand A | 6 | 26,000 | 4,333 |
| Brand C | No gas boilerless unit! | | |

Also, electric SmartSteam100 units are in the top of their class for KW per pan.

Low Water Consumption

SmartSteam100 vents steam to the hood instead of the drain which is how other boilerless steamers vent. This eliminates the high volume usage of water for steam condensate cooling.

Wide Selection of Models

3, 5 and 10-pan high capacity units or double-stack for a 6, 10 or 20-pan capacity, all available in gas or electric.

No Deliming

Easy to clean interior just wipes clean. SmartSteam100 tolerates "bad" water since there is no boiler or generator to be blocked with mineral deposits.

Bright Interior is Easy to Clean

Cooking residue is more easily removed from a SmartSteam100 steamer compartment making clean-up less time consuming for the Operator. One competitor uses cast aluminum with a coating that is prone to scratching.

Automatic Diagnostics

Easy-to-use diagnostics that automatically indicate when the steamer is not operating at optimal performance.

Removable Condensate Drain Pan

Groen's removable pan prevents condensate from dripping on the floor when the door is opened. Only one other competitor has a removable drain pan; one has a fixed drain pan susceptible to clogging and one has no drain pan at all.



Side-mounted steam circulating convection fan for fast, even distribution of steam



Removable condensate drain pan for easy cleaning



(2)SSB-5EF, 5-pan, electric, double-stacked, stand-mounted model shown with optional casters

Connection

SmartSteam100 units have single connections for gas, water and drain on stacked units.

Automatic Fill and Drain

When a SmartSteam100 unit is in the off position, it automatically drains. Other boilerless steamers require manual operation of a valve or removal of the steam lid.

Controls

Groen's steamer controls include an ON/OFF rocker switch, electronic timer with rotary dial for setting timed steam, continuous steam and stop buttons, and ready light to indicate when cavity is warm and ready for steaming. All other competitors have a spring-driven timer that is less accurate, as well as other switches or controls on the panel.

Hands-Free Push-Up Door Operation

An Operator of a SmartSteam100 unit doesn't need a free hand to open the door. An elbow works just fine when holding a heavy pan with both hands! No other manufacturer has this ease of operation.

Easy Access for Cleaning

All competitive units can be wiped out *once the steam lid is removed*. Groen's steam lid is easily removable without the removal of pan guides. One competitor requires the removal of pan racks and the fan guard. If the Operator forgets to replace the fan guard, pans will hit and damage the fan. Another competitor's steam lid has an integral standpipe so draining requires removal of the lid. Also, if the gasket for the standpipe connection is damaged, the unit leaks water into the drain — or does not fill at all. Only the competitor without a fan has an easily removed steam lid.

No Water Ingress

Water can't splash into a SmartSteam100 unit during typical kitchen wash down by an Operator. Most competitive units have side louvers that allow water to enter the unit causing failure.



Hands-free, push-up door handle design for ease of use



Slide-out steam lid (shown being removed from the steamer) separates food pans from the steam reservoir