

STEAMERS

HYPLUS PRESSURELESS WITH DIRECT STEAM BOILER MODEL HY-10SM

Pressureless steamer with direct steam heated pressure boiler mounted in a cabinet base.

CONSTRUCTION: Steamer cavities and cabinet base are all stainless steel construction. Steamer has a unitized body with removable right side panel providing access to internal components. Steamer doors are all stainless steel with strong continuous hinge and are field reversible for left or right swing. Doors are insulated and provided with a one piece, replaceable seal. Easy open handle and latch provides positive lock and seal when door is pushed or slammed shut. Hidden magnetic door switch cuts power to blower and steam flow to that cavity, when the door is opened. Pan support racks are polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors. Cabinet base has a stainless steel frame with all stainless steel top deck, removable access panel, with side and rear panels standard. Front and rear legs have adjustable bullet feet.

FINISH: Cabinet exterior including doors are finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates are smudge resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

CONTROLS: Steamer cavity controls are mounted on the front panel for easy replacement or repair and includes a separate ON-OFF/60 minute timer control with constant steam setting, for each cavity. Cabinet mounted power-ON switch activates steamer electronics.

PERFORMANCE FEATURES: Each steamer cavity has a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans.

REMOTE STEAM SOURCE: HY-10SM requires food safe steam delivered at a minimum of 87 lbs. per hr., at a maximum working pressure of 15 PSI. Operator must verify steam doesn't contain caustic boiler cleaning compounds or contaminants unsuitable for direct contact with food.

PAN CAPACITY:

Pan Size/Type	Per cavity	Total
12 x 20 x 1"	10	20
12 x 20 x 2-1/2"	5	10
12 x 20 x 4"	3	6

INSTALLATION: Unit requires steam connection via 1/2" NPT pipe. Unit requires 3/8" NPT cold water supply line, 1 1/4" NPT free venting drain; and 115 volt, single phase, 60 cycle 15 AMP electric service, 4 AMP maximum load.

WATER QUALITY REQUIREMENTS:

Water Supply	
7 to 9	
30 to 60 ppm	
less than 60 ppm	
less than .1 ppm	
less than 30 ppm	
less than 12 ppm	
less than 5 microns	

In order to accurately choose the correct water treatment solution, a water quality test has to be performed. If a "Free Start-up" is requested, the ASA will perform a water quality test and Unified Brands (UB) will be able to suggest the best solution for your water quality. If it isn't, your local manufacturing representative can coordinate this for you.

After the "Free Start-up" is performed, UB will add an additional 1-year parts and labor warranty. If UB suggests a water treatment system, the system is purchased from UB, installed and maintained, water related service issues will be covered for the duration of the warranty period.



CSI SECTION:





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

11400



OPTIONS/ACCESSORIES:

Flanged Feet Single Water Connection

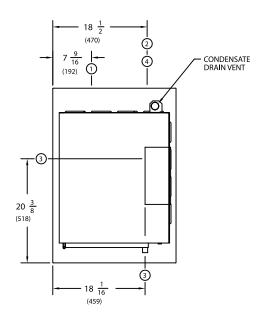
ADDITIONAL RESOURCES:

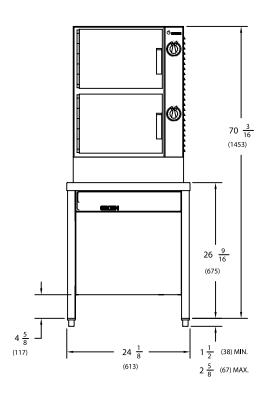
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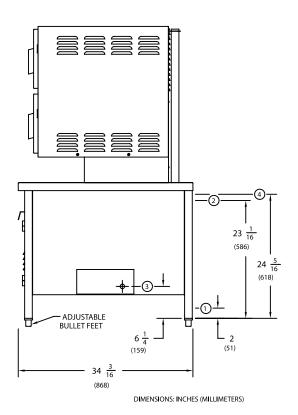
Sales Tools

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SERVICE CONNECTIONS:

- ① DRAIN CONNECTION: 1 1/4"(42) NPT (INCLUDES STEAMERS, & CONDENSATE SPRAY)
- ② UNTREATED WATER SUPPLY: 3/8"(17) NPT (FOR CONDENSATE SPRAY)
- 3 ELECTRICAL CONNECTION: 7/8"(22) DIA. HOLE (REF. 1/2" CONDUIT KNOCK-OUT)
- 4 STEAM CONNECTION: 1/2"(21) NPT 52 LBS/HR (MIN.) @ 15 PSI (MAX.) NOTE: STEAM MUST BE "CLEAN" AND SUITABLE FOR FOOD CONTACT.