

SMARTSTEAM PRO BOILERLESS STEAMER ELECTRIC MODEL (2)GSSP-BL-10ES

Double-stacked, stand mounted, stainless steel, boilerless convection steamer. Each steamer cavity with a self-contained atmospheric 21 KW electric steam generating 3.5-gallon reservoir.

SHORT FORM SPEC: Shall be a Groen SmartSteam Pro model (2)GSSP-BL-10ES, two stacked single compartment boilerless electric convection steamer (______volt, _____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 per cavity. 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 nonlouvered 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	Per Cavity	Total
12 x 20 x 1"	20	40
12 x 20 x 2-1/2"	10	20
12 x 20 x 4"	6	12
13 x 18" Bake Pan	20	40
18 x 26" Bake Pan	10	20

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

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

Certifications: c

OPTIONS/ACCESSORIES:

CSI SECTION:

- Prison Package (per cavity)
- Field Drain Tempering 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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Silica

maintained, water related service

issues will be covered for the duration of the warranty period.

Part of

WATER QUALITY SERVICE CONNECTIONS & NOTES: **REQUIREMENTS:** 1) DRAIN CONNECTIONS: 2 1/2" [64] TUBE FREE VENTING (4) CLEARANCES: EACH SIDE = $2^{"}$ [51] REAR = $6^{"}$ [152] Containment DO NOT CONNECT DIRECTLY TO DRAIN. ALLOW 2" [51] AIR GAP Water Supply WATER SUPPLY: (2) 3/4" [19] MALE HOSE CONNECTION. 30-60 PSIG WITH A FLOW RATE OF 1.50 GPM. ONE EACH MAIN & CONDESATE, PRESSURE REGULATOR REQUIRED FOR WATER PRESSURE OVER 60 PSI (2) (5) DIMENSIONS IN BRACKETS [] ARE MM. 6 STEAM FREE ZONE: STEAMERS FLOOR DRAIN 7 to 9 NOT TO BE LOCATED WITHIN ZONE. ALTERNATE EQUIPMENT THAT DRAIN CAUSING STEAM NOT TO BE DRAINED IN STEAM FREE ZONE Total Dissolved Solids (TDS) ELECTRICAL CONNECTION: SEE CHART CONDUIT HOLE SIZE: 1-1/4" [32] HOLE (3) 30 to 60 ppm FLECTRICAL REQUIREMENTS $(\overline{7})$ do not install steamer directly Hardness VOLTAGE PHASE AMPS MAX KW ABOVE STEAM VENTING FLOOR DRAINS less than 60 ppm (8) STEAM EXHAUST Chlorine and Chloramine 208 3 59 21 less than .1 ppm 240 3 51 21 Chlorides 31 7/8" [47] 480 3 26 21 less than 30 ppm STEAM EXHAUST $\overline{2}$ 1" [25] ALL UNITS 60Hz 1/8" [28] -(8) In less than 12 ppm R Undissolved Solids (3)ELECTRICAL less than 5 microns 2)WATER In order to accurately choose the 41 1/2 correct water treatment solution, • STEAM FREE ZONE a water quality test has to be 1457) SEE NOTES (DRAIN performed. If a "Free Start-up" is requested, the ASA will perform \$ 6 (3)ELECTRICAL a water quality test and Unified Brands will be able to suggest (2)WATER the best solution for your water quality. If a "Free Start-Up" was Ø 27" TOP VIEW not requested prior to installation, UNIT then your local manufacturing DRAIN representative can coordinate this REAR VIEW for you. 35" [890] 4 30 5/8" - **6"** [152] -(4) After the "Free Start-up" is 2" [51] **(4)**-2" (51) performed, Unified Brands will add an additional 1-year parts and labor warranty. If Unified Brands suggests a water treatment system, the system is purchased (2) $\overline{\mathbb{Z}}$ from Unified Brands, installed and

-SUPPORT STAND SHOWN WITH BULLET FEET

5" [127] WITH CASTERS

1 1/2" [38] MIN [2 5/8" [87] MAX



55 1/8" [1401]

9 5/8' [244]

FRONT VIEW

64 3/4" [1645]

888-994-7636, unifiedbrands.net

3

53 1/2" [1359]

1

/8 41 44 3/8" [1127] 3

(2)GSSP-BL-10ES 179256 REV.

2)

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5 7/8" [151]

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SIDE VIEW