



## Combo Steamer-Ovens model (2)C/2-20E

### Description

Double Stacked Combination steamer-oven shall be a Groen Model (2)C/2-20E Convection Combo (Specify right or left door swings, control panel type, and door type) per Bulletin 144897 as follows:

### Construction

Combination Steamer-Oven shall be all 304 stainless steel with a unitized single shell construction and mounted on an all stainless steel support stand. Heavy duty doors (specify glass or solid) are field adjustable, reversible and close with a gentle push or slam.

Stainless steel steam generator cavities are adjacent to cooking compartments and readily accessible by removing right pan rack and condensate diverter.

All control panel components accessible through removable front panels and all heating elements accessible from front through cavity and control panel.

### Finish

Cabinet exterior and door shall be finished to a uniform No. 4 finish. Cavity interior, rack supports and pan racks shall be polished stainless steel. Control panel shall be smudge resistant matte finish film.

### UL & CSA Listing

Unit shall be UL and CSA listed.

### Sanitation

Unit shall be designed and constructed to meet NSF and known health department and sanitation codes and be NSF listed.

### Controls

Unit shall have all solid state controls to include digital timer with LED readout, power on/off and mode selection touch pad switches and knob set temperature control with continuous LED digital readout. Temperature can be displayed in either F or C. If the "Cook Probe Hold" option is ordered a low range solid state temperature control with continuous LED readout provided. If Programmable option is ordered up to 50 recipes can be entered and used for cooking. The "Cook Hold Probe" and Programmable options provide a temperature probe to allow cooking to a selected core temperature. Hidden door interlock switch cuts power to fan and oven/steamer elements when door is opened. Wait, Ready and Hot indicator lights provide status in each cooking mode. Clean and Service lights indicate when the unit needs attention. Solid state circuit has self diagnostic program and pre-programmed clean cycle to assist in trouble shooting and daily cleaning.

### Performance Features

On switch activates power to circuitry. When Oven Mode is selected, electric elements surrounding special side mounted forced air blower activate; to provide oven temperatures up to 575°F rated maximum. When Steam Mode is selected, cavity accessible steam generator fills with water and elements are activated; to generate pressureless steam at 212°F. When Combo Mode is selected, oven elements and steam generator provides controlled continuous super heated steam.

Special blower provides high speed forced convection within cooking chamber in all cooking modes. Cavity is



designed for more even heat and steam distribution.

### Self Contained Steam Source

Two replaceable heating elements generate steam in each easy access steam generator. All condensate exits through cavity drain. Safety or low water cutoff provided and generator automatically drains when unit is turned off.

### Pan Capacity

Pan Size/Type	Number
18 x 26" Bake Pans	18
12 x 20 x 2 1/2" Steamer Pans	20

### Installation

Specify 208, 240 or 480 Volt, 3 phase, 60 cycle electrical service for each cavity. Each cavity requires dual cold water supply lines (3/4" D hose connection). Single free venting drain (2" hose connection) required.

### Water Quality

All steam systems are subject to contamination and failure due to mineral content found in all water supplies. To minimize service problems, a Groen PureSteam Water Treatment System is recommended.

Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should have a value of 30-40 parts per million, and the water pH should be 7.0-9.0. Note: Because of the Combo's cavity accessible generator, frequent visual inspection of elements is simplified and recommended.

### Options/Accessories

- Groen PureSteam Water Treatment System
- Cook & Hold Package (for each oven)
- Heat shield kits (two required)
- Additional pan racks

### Origin of Manufacture

Combination steamer-oven shall be designed and manufactured in the United States.

Combination  
Convection Steamer  
Convection Oven

Electric Heated  
Double Stacked  
Full Size  
Stand Mounted

### Short Form

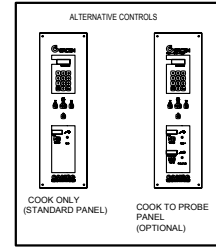
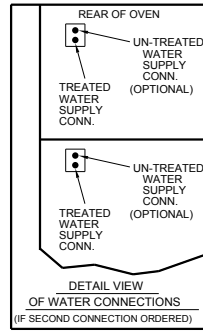
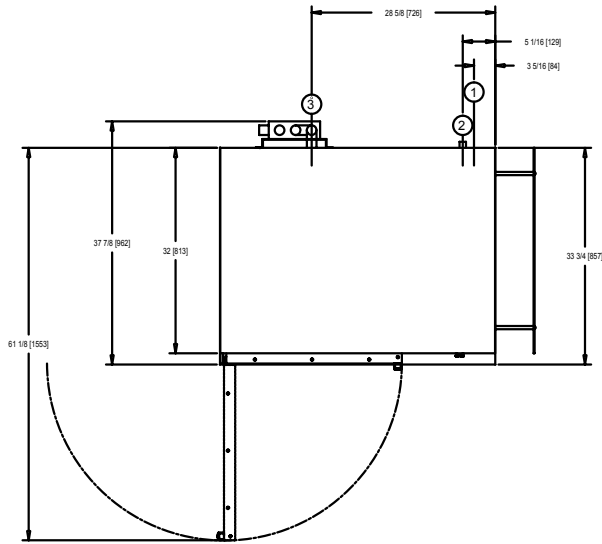
Unit shall be a Groen Convection Combo Model (2)C/2-20E (Specify right or left hand door swing, control panel type, and door type) per bulletin 144897. Unit shall operate as convection oven, forced convection steamer and in a combination superheated steam mode. Unit shall have all solid state touch panel controls with digital timer and temperature readout and hidden door interlock switch. Stainless steel construction with unitized single shell design and cavity accessible steam generator mounted on all stainless steel support stand. Unit shall have 575°F maximum operating temperature with accurate cavity temperature control at all operating temperatures. Low water sensor and automatic blowdown standard. Unit shall have twenty (2 1/2" deep) steamer pan capacity or eighteen full size bake pan capacity. UL, CS. and NSF listed. Cold water, drain and electric connections required (Specify voltage). Made in USA.



### Applications

- Baking
- Roasting
- Oven Braising
- Steaming
- Poaching
- Reconstituting
- Wet Roasting
- Crusty Baking
- Baking Bagels

(Optional)  
Slow Cook & Hold Meats



VOLTAGE	PHASE	KW MAX	AMP MAX
208	3	21	66
240	3	21	57
480	3	21	28

NOTES:

- ① ELECTRICAL CONNECTION: (2) TWO 1" [25 MM] CONDUIT FITTING.
- ② (2) TWO COLD WATER SUPPLIES AT 30-60 PSIG EACH WITH A MINIMUM FLOW RATE OF 1.5 GPM EACH WITH A 3/4" [19 MM] N.H. HOSE CONNECTION
- ③ DRAIN CONNECTION: 2" [51 MM] TUBE (DRAIN FREE VENTING) DRAIN BOX MAY BE MOUNTED FOR RIGHT OR LEFT HAND DISCHARGE (LEFT HAND SHOWN)
- ④ MINIMUM CLEARANCE REQUIRED.
- ⑤ DIMENSIONS IN BRACKETS [ ] ARE MM.

