



Combo Steamer-Ovens model C/2-20E

Description

Combo Steamer-Oven shall be a Groen Model C/2-20E Convection Combo (Specify right or left door swing, control panel type, and door type) per Bulletin 144896 and as follows:

Construction

Combination Steamer-Oven shall be all 304 stainless steel construction. Heavy duty door (specify glass or solid) is field adjustable, reversible and closes with a gentle push or slam.

Stainless steel steam generator is adjacent to cooking compartment and readily accessible by removing right pan rack and condensate diverter.

All control panel components accessible through removable front panel and all heating elements accessible from front through cavity and control panel. Heavy duty all stainless steel support stand with optional pan racks.

Finish

Cabinet exterior and door shall be finished to a uniform No. 4 finish. Cavity, rack supports and pan racks shall be polished stainless steel. Control panel shall be smudge resistant matte finish film ensuring maximum ease in cleaning and maintaining an attractive appearance.

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 element surrounding special side mounted forced air blower activates; 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 elements provide controlled continuous superheated steam.

Model C/2-20E with optional pans



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 this 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	9
12 x 20 x 2 1/2" Steamer Pans	10

Installation

Specify 208, 240 or 480 Volt, 3 phase, 60 cycle electrical service. Unit requires dual cold water supply lines (3/4" D hose connection) and 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
- Single cold water connection adaptor
- Cook and Hold Package
- Heat shield kit
- Optional pans

Origin of Manufacture

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

**Combination
Convection Steamer
Convection Oven**

**Electric Heated
Full Size
Stand Mounted**

Short Form

Unit shall be a Groen Convection Combo Model C/2-20E (Specify right or left hand door swing, control panel type, and door type) per Bulletin 144896. Unit shall operate as convection oven, forced convection steamer and in a combination cooking mode. Unit shall have all solid state touch panel control with digital timer, temperature readout, a hidden door interlock switch and self-diagnostic trouble shooting program standard. Stainless steel construction with support stand and cavity accessible steam generator standard. 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 ten (2 1/2" deep) steamer pan capacity or nine full size bake pan capacity. UL, CSA 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: 1" [25 MM] CONDUIT FITTING.
- 2 COLD WATER SUPPLY AT 30-60 PSIG WITH A MINIMUM FLOW RATE OF 1.5 GPM AND 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.

