CC10-E

GROEN

Combination Convection Steamer Convection Oven

Electric Heated Half Size

Description

Combination Steamer--Oven shall be a Groen Model CC10--E Convection Combo (Specify right or left door swing and if Cook & Hold/Proofing Option desired) Per bulletin 40 and as follows:

Construction

Combination Steamer--Oven shall be all 18.8 type 304 stainless steel construction. Heavy duty insulated door field adjustable, reversible and closes with gentle push or slam.

Stainless steel steam generator cavity 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.

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.

U.L. & C.S.A. Listing

Unit shall be U.L. and Canadian Standards Association listed.

Sanitation

Unit shall be designed and constructed to meet NSF and known health department and sanitation codes, and be NSF listed. Cooking chamber top, bottom and side panels with pan supports are removable for easy cleaning. Programmed cavity cleaning and steam generator deliming cycle standard.

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 degrees C or F. If Cook & Hold option ordered, second low range solid state temperature control with continuous LED digital readout provided. Hidden door interlock switch cuts power to fan and oven/steamer elements when door is opened. Wait, ready and hot indicator lights provide unit status in each cooking mode.

Solid state circuitry has self--diagnostic program to assist in trouble shooting and pre--programmed clean cycle to assist in 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 elements provide a continuous superheated steam environment.

Special blower provides high speed forced convection within cooking chamber and cavity is designed for more even heat and steam distribution.

Self Contained Steam Source

Three 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*
13 x 18" Bake Pans	7
12 x 20 x 2 1/2" Steamer Pans	4

Installation

Specify 208 or 240 Volt, 3 phase (field convertible to single phase), 60 cycle electrical service. Unit requires cold water supply line (3/4" NH hose connection) and free venting drain (11/2" OD hose connection).

Water Quallty

All steam systems are subject to contamination and failure, due to mineral content found in most water supplies. To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual.

Note: Because of the Combo's cavity accessible generator, frequent visual inspection of elements is simplified and recommended.

Options/Accessories

- ❑ Cook & Hold Package
- ❑ Heat shield kit
- ❑ All stainless steel support stand, (Order Model CC10--EF)
- ❑ Pan rack holders for CC10-EF model
- ❑ 4" adjustable legs, (Order Model CC10--EL)
- ❑ Additional pan racks. Unit provided with 4 pan racks .

Origin of Manufacture

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

Short Form

Unit shall be a Groen Convection Combo Model CC10-E (Specify right or left hand door swing and whether Cook & Hold Proffing option is desired) per bulletin 40. 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 removable pan racks and cavity accessible steam generator. Unit shall have 575° F maximum operating temperature with accurate cavity temerature control at all operating temperatures. Low water sensor and automatic blowdown standard. Unit shall have four (2 1/2" deep) steamer pan capacity or seven (half size) bake pan capacity. U.L., C.S.A. and NSF listed. Cold water, drain and electric connections required (Specify voltage and phase). Made in U.S.A.

Applications

Baking
Roasting
Oven Braising
Steaming
Poaching
Reconstituting
Wet Roasting
Crusty Baking

(Optional)
Slow Cook & Hold Meats

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Due to continual product improvement, designs are subject to change without notice.

Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should not exceed 30 parts per million; and the water PH should be 7.0 or higher.

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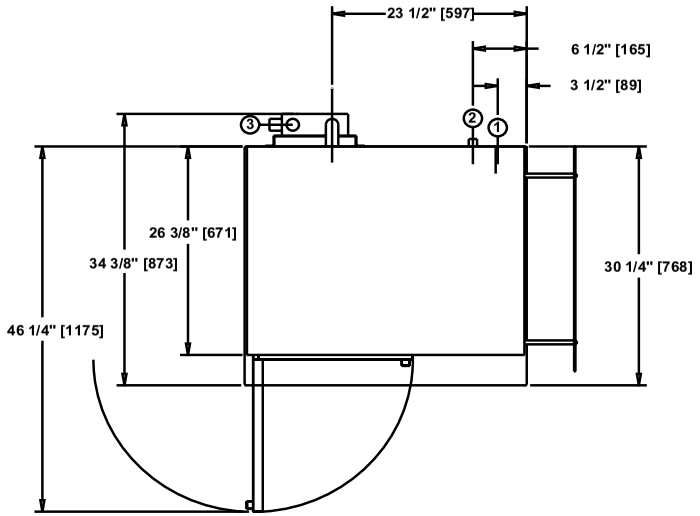
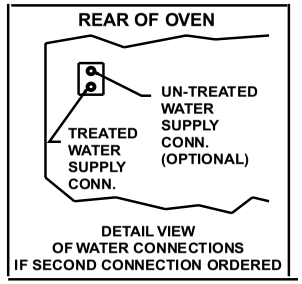
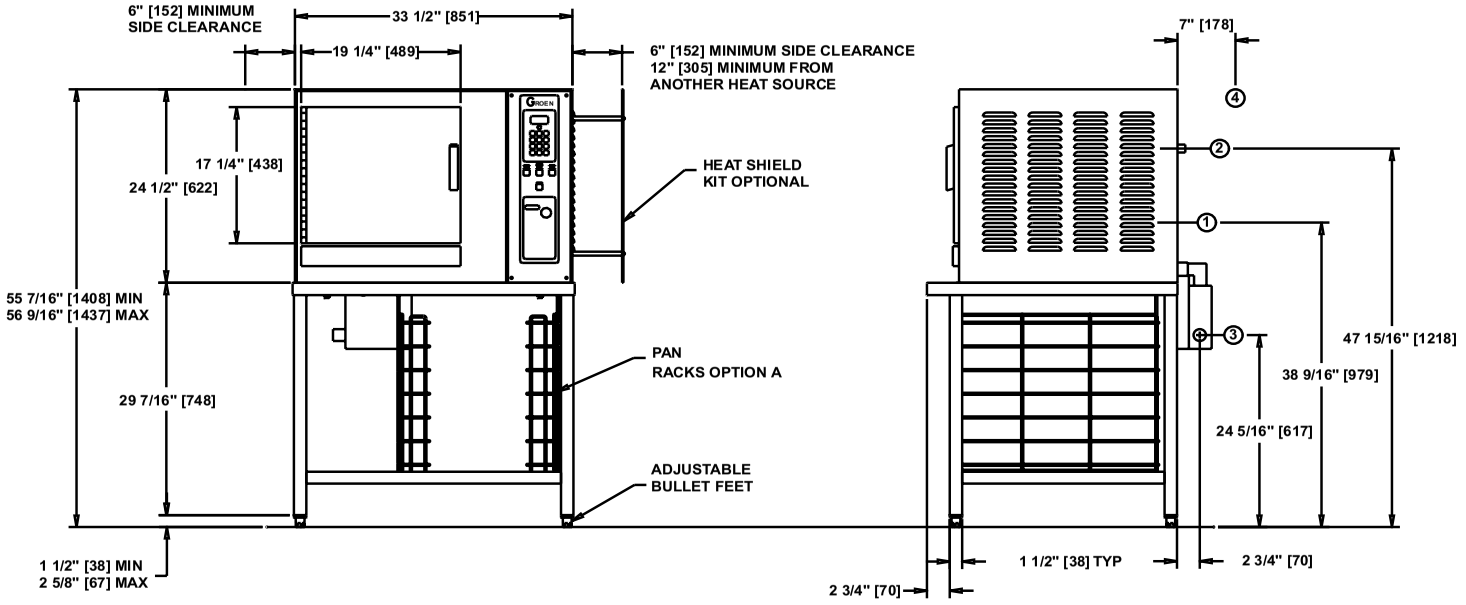


VOLTAGE	PHASE	KWMAX	AMP MAX
208	1	9.3	45
208	3	9.3	28
240	1	9.3	39
240	3	9.3	24



NOTES:

1. ELECTRICAL CONNECTION: 3/4" [19MM] CONDUIT FITTING
2. COLD WATER SUPPLY AT 30-60 PSIG WITH A MINIMUM FLOW RATE OF .34 GPM AND A 3/4" [19MM] N.H. HOSE CONNECTION
3. DRAIN CONNECTION: 1-1/2" [38MM] 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



NSF UL CSA

MADE IN USA

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