

The purchase of a steamer is an important investment that needs to pay off. Whether it be a first time purchase to expand or improve a menu, or a piece to increase volume, we have the right steamer for your application. The below chart will assist in choosing the right Groen steamer for each application by pairing the product being steamed with the style of cooking.

Groen Steamer Application Product Selection		
Food Type	Cooking Style	Groen Steamer
Vegetables, Starches & Proteins	Batch	INTEK
Vegetables, Starches & Proteins	Versatile	SMARTSTEAM100
Vegetables, Starches & Proteins	A la Carte	SMARTSTEAM100
Re-Therm	Batch	INTEK
Re-Therm	Versatile	SMARTSTEAM100
Re-Therm	A la Carte	SMARTSTEAM100
Seafood	Batch	HYPERSTEAM
Seafood	Versatile	HYPERSTEAM
Seafood	A la Carte	HYPLUS

STEAMER DEFINITIONS

INTEK

A connectionless, boilerless, high performance ENERGY STAR® rated batch steamer that is also LEED compliant for less than 1.5 gallons of water use per hour.

SMARTSTEAM100

A boilerless steamer minimizing the water use and heavy maintenance required with a boiler or generator unit while still delivering flexible and a la carte style cooking.

HYPERSTEAM

A generator steamer able to handle and dispose of the high fatty proteins of seafood when cooking at less the expense of a boiler unit.

HYPLUS

A boiler steamer able to power additional direct steam kettles for a single source power supply.