

THE SEAFOOD STEAMER

FAST *The Groen HyPerSteam generator-driven unit delivers steam on demand for even the busiest seafood restaurants. A powerful inverted-flow convection fan provides increased steam distribution for even cooking throughout the chamber.*

EFFICIENT *Our dual water hook-up is standard, saving on water filtration, allowing unfiltered water to be used for the condensate drain. Filtered water is only needed for product steaming. And with our auto fill and drain, no more lugging water to and from the unit.*

RELIABLE *Our unique design allows for flexibility in the field with a field-reversible door, and a true hands-free a-la-carte-style handle.*



ELECTRIC MODELS

COUNTER TOP: HY-3E, HY-5E, (2)HY-3E
CABINET MOUNTED: HY-6E
STAND MOUNTED: (2)HY-3EF, (2)HY-5EF

GAS MODELS

COUNTER TOP: HY-5G
CABINET MOUNTED: HY-6G
STAND MOUNTED: (2)HY-5GF



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