



# groen 208-14-3 Intek Convection Steamer User Manual

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# groen

**groen 208-14-3 Intek Convection Steamer**



## **Installation**

### **Location & Placement**

The Intek Steamer is designed to be placed on a standard, commercial kitchen countertop or on a stainless steel stand. Check with your local health department, but a hood or vent is usually not required for the steamer. Therefore, it may be placed anywhere in the kitchen.

### **Leveling**

The steamer must be installed in a level condition.

### **Countertop Placement**

For countertop installation, a non-slip rubber coating is installed on the bottom of the steamer legs. This will keep the steamer from sliding on the countertop under normal use. Adjust the four legs as needed to level the steamer.

### **On a stand**

If installing the unit onto a stand, bolt the unit(s) in place at the four locations on the bottom of the cooker, using the hardware provided with the stand. Level the unit(s) by adjusting the four legs on the stand.

### **Electrical Supply**

The Intek Steamer has been designed, manufactured, and tested to meet or exceed the standards of safety set forth by Underwriter's Laboratories, Inc. If any of these instructions are not completely understood, or you have any doubt as to whether your supply receptacle is of the correct voltage, amperage, or you have any doubt as to

whether your supply is properly grounded, consult a qualified electrician or serviceman.

## **Water Connection**

### **(Auto-Fill Models Only)**

The appliance must be connected to a water supply not exceeding 60PSI. Use an NSF approved appliance hose with a ¾" garden hose type connection to connect from a spigot /shut – off valve to the steamer. It must also be installed with adequate backflow protection to comply with applicable Federal, State, and Local codes. To operate, simply turn water supply ON and press the ON Pushbutton. The reservoir will automatically fill to the maximum operating level while the unit preheats to the Hold, Standby, or Cook temperature, depending on Model and settings.

**IMPORTANT:** Always keep level sensing probes (located inside reservoir) clean. This will help insure proper working conditions.

## **Power Requirements**

The receptacle requirements vary between models. AC power requirements are listed on the data plate located on the rear of the unit. Note that the receptacles that accept the plugs are commonly used in both 208 volt and 240 volt installations. Make sure the voltage at the supply receptacle is within +/- 10% of the voltage listed on the cooker's data plate. Connection to any other voltage may permanently damage your cooker or cause premature component failure. This type of damage is NOT covered by the warranty.

## **Hard Wire Option**

Optionally, a permanent supply connection may be made using rigid or flexible conduit. Consult a qualified electrician or serviceman to ensure all wiring is performed to electrical codes.

## **Grounding**

To reduce the risk of shock in the event of an electrical short circuit, this appliance must be grounded. The unit is equipped with a cord having a grounding wire and plug, which must be plugged into an outlet that is properly installed and grounded. Under no circumstances should the plug be cut or bent to fit a receptacle other than the one specified.

## **In-Field Modifications**

Any in-field modifications made without written authorization from the Engineering Department will void your warranty. Please call 888-994-7636 to reach the Engineering Department.

## **Operation**

### **Daily Preparation**

Preparing the steamer for use each day requires very little time and effort. Simply fill the steamer with water and preheat.

### **Filling with Water**

At the beginning of each day, pour three gallons of ordinary tap water into the bottom of the cooker. Water usage will depend on what products you are cooking and the length of time the door is open. In most cases three gallons

of water will last several hours or more. When the ADD WATER indicating light and buzzer come on, simply refill the unit with water and continue. If a shutdown occurred during cooking, the cycle will resume at the point it stopped. However, a time adjustment may be necessary due to the temperature of the water that the unit was filled with.

## **Preheating**

For best results, the cooker should be preheated before starting the first cook cycle of the day. With the water reservoir full and the unit turned on, turn the timer to 15 minutes and the thermostat to 200°F . When the cycle is complete, the unit will switch to the HOLD mode, at which time the cooker is ready for use.

## **Cooking**

To begin cooking, place the food to be cooked into the steamer and set the timer to the desired cooking time. When the cycle is complete, the cooker will automatically switch to HOLD mode. You can check the food at anytime during the cook cycle. Just open the door, check the food, and reclose the door. **YOU DO NOT HAVE TO TURN THE UNIT OFF.**

## **Holding**

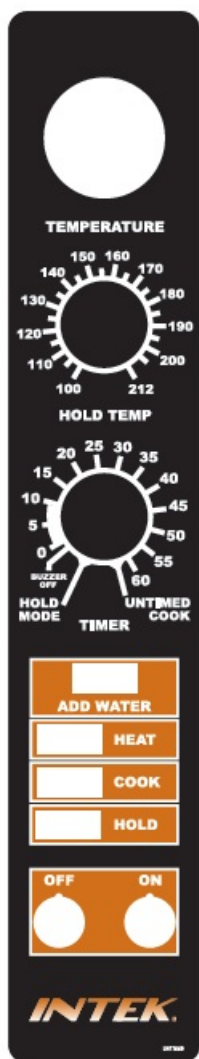
Start and follow preheating instructions before holding. To hold food, turn the timer to the HOLD position. The cooker automatically enters the HOLD mode when the cook cycle time expires. However, manual adjustment to the HOLD position is needed to turn off the end-of-cycle buzzer. To prevent the growth of harmful bacteria, it is recommended that you hold food at a temperature of 150°F or higher.

## **Cleaning**

At the end of each day the steamer should be drained and cleaned. First, turn the cooker off and allow a few minutes for it to cool down. Use caution when draining a warm or hot steamer. Clean with mild detergent, rinse and leave the door ajar.

## **General Information**

### **Control Panel**



Holding Temperature

Thermostat

Cook Cycle Timer

ADD WATER Light

HEAT Light

COOK Light

HOLD Light

ON & OFF Buttons

Service Door.  
All components  
can be serviced  
through this  
panel.

Be sure a 4"  
steam table pan  
is used under  
each steamer.

Do not remove  
the legs at the  
bottom of the  
steamer.



## Cook Times

These cook times are to be used as a guideline. Times will vary with each kitchen.

### Vegetables /Net Amount /Cook Time /Pan Type

- Asparagus, Frozen Spears /5 lbs /7 min /Perforated
- Green Beans, Frozen/10 lbs/12 min/Perforated
- Lima Beans, Frozen/10 lbs/13 min/Perforated
- Broccoli, Frozen Spears/10 lbs/12 min/Perforated
- Broccoli, Fresh/10 lbs./15 min/Perforated
- Carrots, Whole Baby/5 lbs/8 min/Perforated
- Cauliflower, Florets/8 lbs/10 min/Perforated
- Corn, Frozen Whole Kernel/12 lbs/15min/Perforated
- Corn, 6" Cob Ears/5.5 lbs/13 min/Perforated
- Mixed Vegetables, Frozen./5 lbs/7 min/Perforated
- Peas, Frozen/5 lbs/7 min/Perforated

## Rice

- Sticky, 1:1 Water to Rice/any/25 min/2.5" Solid
- Par Boiled, 2:1 Water to Rice/any/35 min/2.5" Solid

## Seafood

- Shrimp, Thawed/16-20 ct/10 min/Perforated
- Lobster Tail, Fresh/11 min/Perforated
- Lobster, 2 lbs live/9-10 min/Perforated
- Snow Crab, Frozen/7 min/Perforated

## Meat

- Hamburger Patties, Frozen/3 lbs/20 min/Perforated
- Hot Dogs, Beef, 8 to a lb (240 ct)/30 lbs/20 min/Perforated
- Hot Dogs, Beef, 4 to a lb (200 ct)/50 lbs/30 min/Perforated

## Potatoes

- Potatoes, Whole 8oz (100 ct)/10 lbs/45 min/Perforated
- Potatoes, Quartered/8 lbs/16 min/Perforated

## Tips & Tricks

For faster cook times in the Intek, try one or more of the following methods.

### General Tips

- Keep hold temperature dial at 200°F for fastest recovery.
- DO NOT PUT LIDS OVER PRODUCTS. This will double or sometimes triple cook times. The only products you may want to put lids on are soups, sauces, and anything desired crunchy.
- USE PERFORATED PANS WHENEVER POSSIBLE. You can put a solid pan on the rack beneath the product cooking to catch drips.
- If you must use a solid pan, pour one cup of water in the pan per pound of product being cooked. This shortens cook times and helps cook more evenly.
- Use of deeper solid pans will increase your cook times by 10-40%. The shallower the solid pan, the better. For example: Ten pounds of frozen loose corn will take less time if cooked in two 2.5" pans rather than one 4" pan.

### High Volume/A la Carte

During high volume times or if your staff opens and closes the compartment door often, turn the timer all the way to UNTIMED COOK. This will shorten the recovery time between batches

- **Frozen Vegetables:** In perforated pans, roughly a minute per pound and a minute per pan. For example: 15 lbs of corn in 3 perforated pans will take approximately 18 minutes.
- **Dry Pasta:** Preheat water in 4" solid pan. Add pasta. Cook time is similar to stove top, but stirring is not

necessary.

- **Rice:** Do not cover. Institutional rice takes about 35 minutes and all others take about 25 minutes. Use 1.8 parts water to 1 part rice. For example: For 5 cups of rice you need 9 cups of water. The steamer is a great rice cooker.
- **Pre-cooked Breakfast Meat:** Pre-cooked sausages and bacon can be rethermalized by steaming the product until internal temperature reaches 165°F (20-30 minutes). Hold at 160°F.
- **Scrambled Eggs:** Cover the bottom of a solid 4" pan with plastic wrap and fill with eggs. Cook until done, around 25 minutes. Do not stir. Invert the eggs into another solid 4" pan. Eggs will not stick because of the plastic lining, saving time with clean up. Hold at 160°F.
- **Frozen Pancakes:** Simply layer them in a perforated pan and steam for 6-10 minutes until their internal temperature reaches 150°F. Hold at 140°F.
- **Cornbread:** Use milk instead of water in your recipe and cook for 15 minutes or until a knife inserted comes out clean. Do not cover. It will be moist, but not soggy.

## Warranty

### 1 Year Parts & Labor Warranty

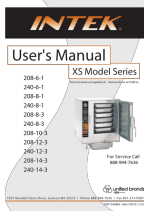
Unified Brands (UB) warrants that your Intek steam cooker will be free of defects in material and workmanship under normal use for a period of one (1) year from the date of shipment from the factory. During the warranty period, UB agrees to repair or replace, at it's option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way, and has been properly installed, maintained, and operated in accordance with the instructions in the Owner's Manual. During the warranty period, UB also agrees to pay any factory-authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace parts due to defects in material or workmanship, provided the service agency has received advance approval from UB factory service to perform the repair or replacement.

This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, maintenance or cleaning. UB will not reimburse the expense of labor required to repair or replace parts after the two-year warranty period. Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. While UB products are built to comply with applicable standards for manufacturers, including Underwriter's Laboratories (UL) and the National Sanitation Foundation (NSF), it is the responsibility of the owner and installer to comply with any applicable local codes that may exist. UB makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. UB's liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which give rise to the claim. In no event shall UB be liable for special, incidental, or consequential damages, or damages in the nature of penalties. This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral or implied.

- 888-994-7636
- 601-372-3903
- **Fax:** 888-864-7636
- [unifiedbrands.net](http://unifiedbrands.net)

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## Documents / Resources

 <p>The image shows the cover of an Intek User's Manual for the X5 Model Series. The cover is white with a black header containing the 'INTEK' logo. Below the logo, it says 'User's Manual' and 'X5 Model Series'. A list of model numbers is printed on the left side: 208-6-1, 240-6-1, 208-8-1, 240-8-1, 208-8-3, 240-8-3, 208-10-3, 240-10-3, 208-12-3, 240-12-3, 208-14-3, and 240-14-3. On the right side, there is a photograph of a white convection steamer unit. At the bottom right, it says 'The Intek Group' and '2008-2009'.</p>	<p><a href="#">groen 208-14-3 Intek Convection Steamer</a> [pdf] User Manual 208-6-1, 240-6-1, 208-8-1, 240-8-1, 208-8-3, 240-8-3, 208-10-3, 208-12-3, 240-12-3, 240-14-3, 208-14-3, Intek Convection Steamer, 208-14-3 Intek Convection Steamer, Convection Steamer, Steamer</p>
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## References

-  [Unified Brands » Re-imagining Food Preparation](#)

Manuals+.