

 groen. SMARTSTEAM®  pro
BOILERLESS



 groen. SMARTSTEAM  pro

BOILERLESS

Work Smarter



GROEN BOILERLESS BENEFITS



Intuitive User Experience

With a simple interface, the durable 4.3 inch touchscreen withstands the demands of everyday use, and provides better, faster communication to the user.

Unparalleled Consistency

Features like our side-mounted convection fan, holding options, and pan timers help create unparalleled consistency.

Input custom pan settings for repeatable results from chef-to-chef and shift-to-shift.

Advanced Data Reporting

Enhanced intelligence and 5 days worth of clear, easy-to-understand diagnostics keep your kitchen running smoothly. To reduce downtime, critical backups keep you operational.

50% SAVINGS

Water Savings vs. Conventional Steamers

10 TIMERS

Preset Up to 10 Pan Timers For Consistent Results

+1 MINUTE

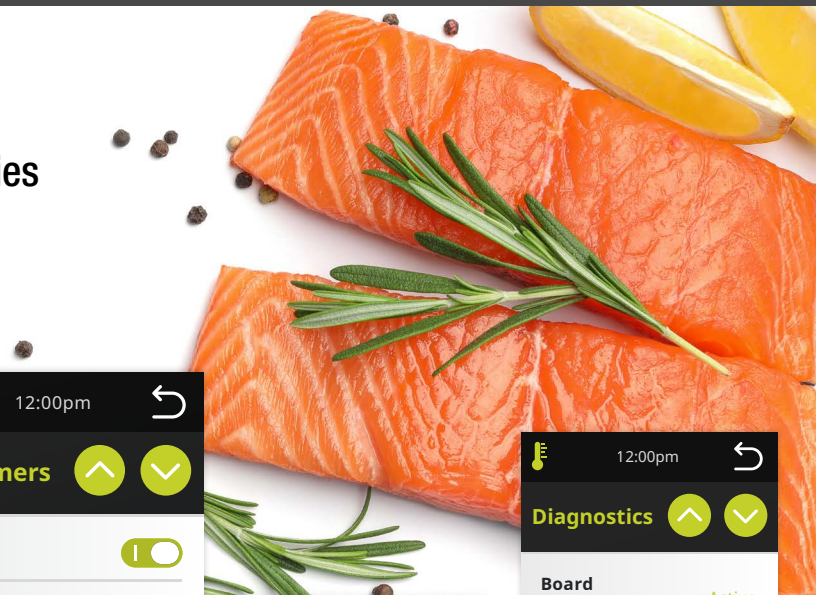
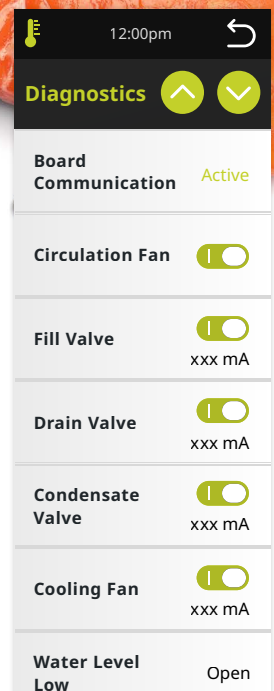
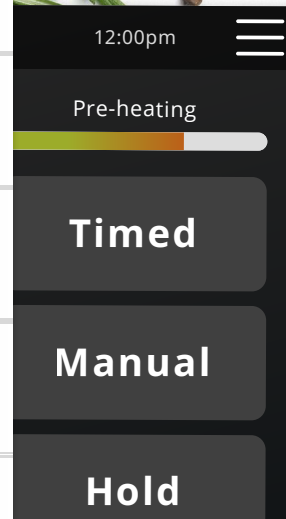
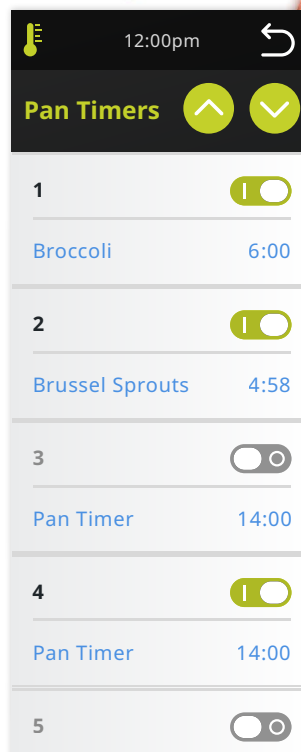
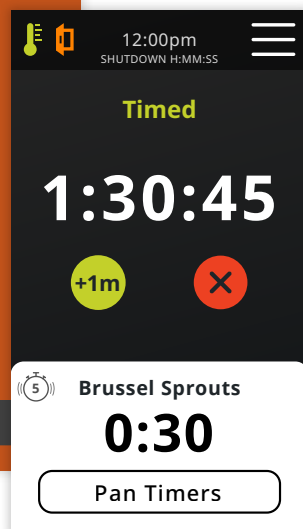
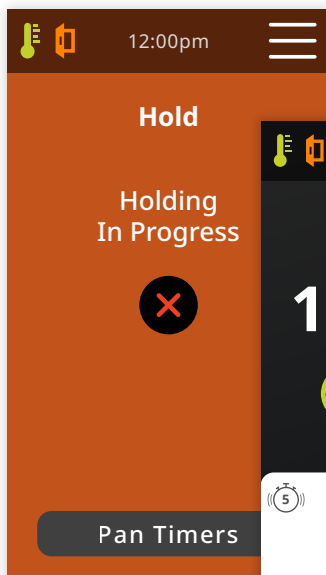
Convenient "+1 Minute" Cooking Feature

"The touchscreen is great. It tells you what you need to do, and it provides a lot of valuable information. It's very easy to use."

Anna Gordon, Dietary Director, Vibra Hospital of Desoto

INTUITIVE USER EXPERIENCE


The SmartSteam® Pro Boilerless steamer expands menus, saves energy and simplifies maintenance. Track system diagnostics in real time, precisely monitor the cooking progress, and customize preventative maintenance reminders.



COMPETITIVE COMPARISON

SPECIFICATIONS & WARRANTIES

	GROEN	ACCUTEMP	CLEVELAND	MARKET FORGE	VULCAN	CROWN	HOBART
Available Models	ELECTRIC & GAS	ELECTRIC & GAS	ELECTRIC & GAS	ELECTRIC & GAS	ELECTRIC ONLY	NO COMPARABLE MODELS AVAILABLE	
Capacity	3, 5 & 10 PAN	3 & 6 PAN	3 & 6 PAN	4 & 6 PAN	3 & 5 PAN	✕	✕
Energy	9 & 12 KW 54,000 & 58,000 BTU	6, 8, 10, 11, 12, 13, 14, 15 KW 60,000 BTU	12 KW 32,000 BTU	8 & 9.8 KW 27,000 BTU	8 & 12 KW	✕	✕
Field Reversible Door	✓	✓	✕	✕	✕	✕	✕
Drain Type	AUTO	AUTO	AUTO	MANUAL	AUTO	✕	✕
Legs Standard	✕	✕	✓	✓	✕	✕	✕
Available Prison Package	✓	✓	✕	✓	✓	✕	✕
Type of Convection	SIDE MOUNTED	STEAM VECTOR	REAR MOUNTED	REAR MOUNTED	NATURAL	✕	✕
Steam Lid (Reservoir Cover)	✓	✕	✓ SEMI	✓ SEMI	✕	✕	✕
Water Reservoir Capacity (Gallons)	2.5	2.5	1	✕	✕	✕	✕
Preheated Incoming Water	✕	✕	✕	✓	✕	✕	✕
Condensate Hood	✕	✕	✕	✓ OPTIONAL	✕	✕	✕
Mirrored Cavity	✓	✕	✕	✕	✕	✕	✕
Hands Free Door Latch	✓	✕	✕	✕	✕	✕	✕
Dual Water Connection	✓	✕	✓	✕	✕	✕	✕
Energy Star	✕	✓	✓	✓	✓	✕	✕
Made in the USA	✓	✓	✕	✕	✓	✕	✕
Free Start-Up	✓	✕	✓	✕	✕	✕	✕
Additional 1-Year Parts & Labor with Free Start-Up	✓	✕	✕	✕	✕	✕	✕
Parts & Labor Warranty (1-Year) Standard	✓	✓	✓	✓	✓	✕	✕
K-12 2-Year Parts & Labor Warranty Standard	✓	✓	✓	✓	✓	✕	✕
K-12 2nd Year Performance Check	✓	✕	✕	✕	✕	✕	✕
Universities Standard 2-Year Warranty	✕	✕	✕	✓	✕	✕	✕
Construction Warranty	✓ 5-YEAR CAVITY	✕	✓ 3-YEAR DOOR	✕	✕	✕	✕
Optional Additional 1-Year Parts & Labor	✓	✕	✓	✓	✓	✕	✕



**“When I use it, it
feels like really fresh
steam, and it cooks
so consistently and
efficiently. It’s been a
pleasure to use it.**

**My team and I
absolutely love it!”**

Billy Barrett, Executive Chef, Piney Branch Golf Club

UNPARALLELED CONSISTENCY

COMPETITIVE COMPARISON

CONTROL FEATURES

	GROEN	ACCUTEMP	CLEVELAND	MARKET FORGE	VULCAN	CROWN	HOBART
Control Type	TOUCH SCREEN	DIGITAL TOUCH PAD	MECHANICAL	MECHANICAL	MECHANICAL	NO COMPARABLE MODELS AVAILABLE	
Custom Heat Settings	✗	✗	✗	✓ UP TO 230°F	✗	✗	✗
Displays Cavity Temperature	✗	✓ PRESS BUTTON	✗	✗	✗	✗	✗
On-Demand Hold Feature	✓	✓	✗	✗	✗	✗	✗
Auto Hold Feature After Timed Cook	✓	✓	✗	✗	✗	✗	✗
Variable Hold Temperature	✗	✓	✗	✗	✗	✗	✗
Self-Diagnostics	✓ STARTUP & SHUT-DOWN	✗	✗	✗	✗	✗	✗
User Selectable "Door Open" Alert	✓	✗	✗	✗	✗	✗	✗
Programmable Pan Timers	✓ UP TO 10	✗	✗	✗	✗	✗	✗
Cook Timer Maximum Setting	✓ 12 HOURS	✗	✓ 1 HOUR	✓ 1 HOUR	✓ 1 HOUR	✗	✗
Real Time Clock	✓	✗	✗	✗	✗	✗	✗
Clean Probe Indicator	✓	✗	✗	✓	✗	✗	✗
Customizable Delime Reminder	✓	✗	✗	✗	✗	✗	✗
On-Screen Step-By-Step Delime Instructions	✓	✗	✗	✗	✗	✗	✗
Add "+1 Minute" Button	✓	✗	✗	✗	✗	✗	✗
Load Compensating Timer	✓ USER SELECTABLE	✗	✗	✗	✓ FIXED	✗	✗
USB for Technicians & Future Upgrades	✓	✗	✗	✗	✗	✗	✗
Downloadable Data for Technicians	✓	✗	✗	✗	✗	✗	✗
Stores Diagnostics	✓ 5 DAYS	✗	✗	✗	✗	✗	✗
ASA Real Time Component Status Monitoring & Control	✓	✗	✗	✗	✗	✗	✗
On-Screen Full Parts List	✓	✗	✗	✗	✗	✗	✗



“There’s no comparison for other steamers I’ve ever used. Hands-down, Groen is the best.”

Billy Barrett, Executive Chef, Piney Branch Golf Club

“Groen has a significant reputation for quality and it shows with this steamer because it works well.”

Taylor Maxwell, Chef, Rolling Road Golf Club

“It heats up quickly and steams evenly – the convection fan is really nice. It fulfills every use you want from a steamer.”

Taylor Maxwell, Chef, Rolling Road Golf Club

Discover More

ABOUT THE SMARTSTEAM PRO

CLICK OR SCAN THE QR CODES

The Groen SmartSteam Pro Is Revolutionizing Commercial Steamers



Finally, a Commercial Steamer Your Kitchen Can Rely On



What Are the Pros and Cons of Cooking with a Commercial Steamer?



Request a Quote

