

Intek Steamer model XSG-5

Model Numbers

XSG-5

Description

The Intek XSG connectionless countertop steamer unit has a pan capacity of 5 pans (2.5" deep 12" x 20"). Unit must be capable of producing steam at 212°F with no water or drain connection required. Unit is to have inverted convection fan technology and includes a 1 year parts and labor warranty. NSF listed as both steamer and holding cabinet. UL listed.

Standard Features

- 14 gauge reinforced stainless steel cavity fully insulated
- Two panel door with rugged 14 gauge stainless steel outer door
- Heavy refrigeration style door handle with magnetic latch
- Removable stainless steel wire racks positioned to support 1", 2.5",4", or 6" deep pans
- Inverted flow forced convection technology
- Magnetic door switch turns off convection fan when door is open
- Front mounted water reservoir drain valve
- 60,000 BTU/hr high-efficiency powered infrared gas burner with boilerless heating system
- 60-minute electro-mechanical timer, 2-position ON/OFF selector switch, indicator lights for COOK, STANDBY, HEAT and LOW WATER
- Low water warning system with automatic shutdown control
- 4" adjustable stainless steel legs with flanged feet
- UL-Gas, NSF Listed

Gas

- 1/2" NPT
- 60,000 BTU/hr
- Supply Pressure: Natural- 5.00"WC minimum, 14.00" WC maximum Propane- 10.00" WC minimum, 14.00" WC maximum
- Manufacturer must be notified if installed above 2.000 ft, altitude

Electrical

115 VAC, 1 Phase, 5 amp

Model XSG-5



Options/Accessories

- Stand w/Bullet Feet for Single or Double Stack
- □ Casters for Stand
- ☐ Flanged Feet for Stand
- □ Door Hinged Left
- □ Correction Package
- ☐ Auto Water Fill
- □ Drain Line
- □ Double-Stacked Chimney Kit
- ☐ Gas Quick-Disconnect Kit for
 - Stand with Casters

Origin of Manufacture

Steamer shall be designed and manufactured in the United States.



Table Top Self-Contained Gas Heated

Short Form

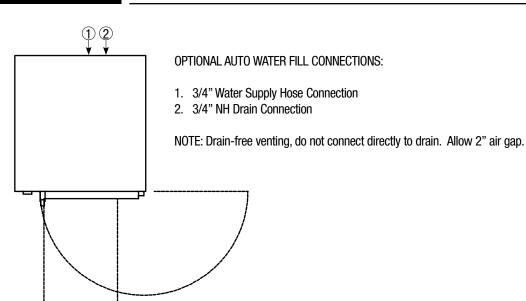
Groen Intek XSG 5-pan connectionless countertop steamer unit has 60,000 BTU/ hr high-efficiency powered infrared gas boilerless heating system. Heavy-duty 14 gauge stainless steel cooking compartment and door. Easyopen heavy duty magnetic door latch. Convection fan with inverted flow technology. Standard control features include: 60-minute electromechanical Timer, ON/OFF selector switch and indicating lights. 4" stainless steel adjustable legs with flanged feet. Unit includes a 1 year parts and labor warranty. Unit to be NSF and UL listed and manufactured in the U.S.A.

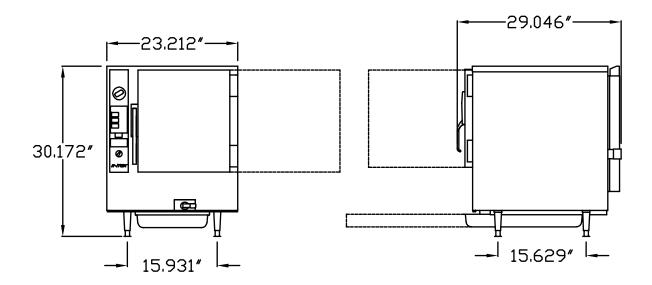


Applications

Påsta Rice Vegetables (Fresh & Frozen) Seafood (Fresh & Frozen) Poultry Potatoes Eggs Meats Reheat Cook-Chill & Prepared Foods













Model No.	No. of Pans	Voltage	KW/hr	NEMA	Width IN	Depth IN	Height* IN	Weight LBS
XSG-1	5	120/60/1	.6	5-15P	23-1/4"	29"	30-1/4"	270
170944	STAND W/BULLET FEET, FOR SINGLE OR DOUBLE				27"	32.5"	47"	62



 $^{^*}$ Optional stands are 27" w x 32.5" d x 47" h, 62 lbs. Overall height of unit installed on a single stand is 60.25". Overall height of units installed on a double stand is 71.5".



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XSG SINGLE AND DOUBLE STACKED UNITS

Stands shown with optional casters. Stands standard with bullet feet.

