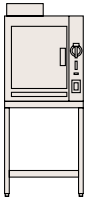


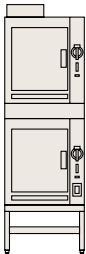
Gas HyPerSteam Convection Steamers



Twin, independent steam generators on most double-stacked and dual-cavity models for more dependable, reliable service. Powerful internal blower increases steam velocity for faster cook times. Free venting drain eliminates flavor transfer between foods. Two-probe warning system for delimiting. Auto-clean delimiting from touch pad. Field-reversible doors (right- or left-hand swing) standard. Dependable electronic ignition. Large drain port better resists lime and scale build-up. Easy-to-open, hands-free door latch. Ample space between pans for better air circulation and even cooking. Polished stainless steel for easier cleaning. Instant steam from the “ready” mode. 60-minute timer with constant steam setting.



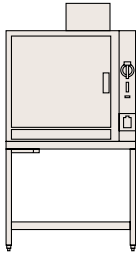
HY-5GF



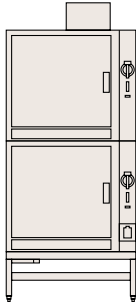
(2)HY-5GF



**HY-6C
HY-6SC**



HY-12GF



HY-24GF

STEAMER SPECIFICATIONS (CAS)

MODEL	DIMENSIONS H x W x D / mm	PAN CAPACITY	FIRING RATE (BTU/HR)
HY-5G	28 3/8" x 21 5/8" x 33 5/16" 721 mm x 550 mm x 846 mm	5 pans 12" x 20" x 2 1/2"	62,000 BTU/HR
(2)HY-5CF*	71 3/8" x 21 5/8" x 36 15/16" 1813 mm x 550 mm x 938 mm	10 pans 12" x 20" x 2 1/2"	2 ea. 62,000 BTU/HR
HY-6G*	59 1/8" x 21 5/8" x 35 3/16" 1502 mm x 550 mm x 894 mm	6 pans 12" x 20" x 2 1/2"	90,000 BTU/HR
HY-12G	28 1/4" x 32 1/16" x 42 1/2" 718 mm x 814 mm x 1080 mm	12 pans 12" x 20" x 2 1/2" 12 pans 18" x 26" Bake	160,000 BTU/HR
HY-24CF*	69" x 32 1/16" x 42 1/2" 1753 mm x 814 mm x 1080 mm	24 pans 12" x 20" x 2 1/2" 24 pans 18" x 26" Bake	2 ea. 160,000 BTU/HR
HY-6SG*	58 11/16" x 24 1/8" x 34 3/16" 1491 mm x 613 mm x 868 mm	6 pans 12" x 20" x 2 1/2"	200,000 BTU/HR

* On stand.

STEAMER COOKING TIMES

PRODUCT	QUANTITY	PANS	COOK TIME*
Cut Green Beans (Frozen)	6 lbs.	3-Perforated	5 minutes
Ground Beef (Fresh)	2 1/2 lbs.	1-Perforated	4 minutes
Broccoli (Fresh)	1 lbs.	1-Perforated	4-5 minutes
Carrots, Baby Whole (Frozen)	6 lbs.	3-Perforated	5 minutes
Corn (Frozen)	7 1/2 lbs.	3-Perforated	6 minutes
Hot Dogs (Frozen)	48-2oz.	1-Perforated	6-8 minutes
Potatoes, Red (New)	4 lbs.	1-Perforated	18 minutes
Scallops, Bay (Fresh)	2 lbs.	1-Perforated	3 minutes
Salmon, Fillets (Frozen)	8-4 1/2 oz.	1-Perforated/Solid	7 minutes

* Actual cook times may vary due to normal differences in raw ingredient quality, portion size, production quantity, room temperature and the condition of product and steamer at time of preparation.