



comboease combination
steamer-ovens.
steam jacketed kettles.
eclipse braising pans.
smartsteam100 steamers.
intek steamers.
hypersteam steamers.



core products.



groen™

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ComboEase™ Combination Oven-Steamers.

You may already know about the benefits of combination ovens - the savings in labor and space, the versatility of a single unit to replace a steamer and convection oven, faster cook times, the reduced food shrinkage and higher yields, and food that's more flavorful and nutritious.

But what you may not know is one combi truly gets the job done more easily - the ComboEase from Groen. Easy to learn, operate and maintain, easy on the budget and the environment — in today's dynamic and ever-challenging kitchen, no full-size combi breathes simplicity like the ComboEase.

Steam Jacketed Kettles.

No hot-spots. No constant stirring. And no large stock pots to wrestle on and off a range top. A Groen kettle cooks faster, is much easier to clean, and saves you time and money.

The 2/3 jacket coverage of a Groen kettle provides the kitchen with a one-pot cooking vessel for preparing soups, sauces, stews and custards. An appliance that comes to temperature quickly, heats evenly and gently, and distributes the heat over the largest surface area so that food does not burn or scorch.

Eclipse™ Ergonomic Tilting Braising Pans.

The Groen Eclipse Braising Pan is a multitasking, hard-working, high performance braising pan, combines the functions of a skillet and a kettle, and is so versatile it can retherm, grill, braise, hold, steam, boil, or cook just about anything you can dish up.

When not cooking food, the braising pan can also be used as a water bath holding point for sauces, soups and other prepared items.

SmartSteam100™ Boilerless Steamers.

The SmartSteam100 from Groen is the “smart” solution for high speed, production steaming. Featuring a boilerless steam generator inside the steamer compartment, it has the power to cook fast and to recover quickly every time the door is opened. Featuring automatic fill and drain, all operations are controlled through a microprocessor and a simple touch-button control. No boiler maintenance and easy access to all areas of the steamer elevate SmartSteam100 to the top of its class.

The Rapid food production retains the flavor, freshness, nutrients and texture that makes food appealing.

Intek Connectionless Steamers.

The Intek Connectionless Steamer has the best possible combination of cooking speed (productivity), efficiency, and reliability of any steamer on the market today.

Some conventional steamers cook faster than an Intek, but they use 1,000 times as much water and 3 times as much energy to cook the food. Some connectionless steamers are as efficient as an Intek, but they cook slower or are not as reliable.

Intek is EnergyStar® listed and qualifies for purchase rebates offered by leading utilities in states throughout the US.

HyPerSteam™ Pressureless Convection Steamers.

With twin, independent steam generators on most double-stacked and dual-cavity models, the HyPerSteam from Groen is dependable and reliable.

The powerful internal blower increases steam velocity for faster cook times. A free venting drain eliminates flavor transfer. Featuring a two-probe warning system for delimiting, auto-clean delimiting from a touch pad, a large drain port to better resist lime and scale build-up, and instant steam from the “ready” mode.