



HOURS

VORTEX[®]
CONNECTIONLESS STEAMER **100**



**CONNECTIONLESS
STEAMER**

Vortex100 — A boilerless electrical steamer that shares the value of a fully accessible boilerless steam generator and the precision of digital controls.

Whether using in batch or cook and hold applications, Vortex100 is the simple answer.

Plug, pour and cook. It's that simple. No water lines, no drain lines, no boiler maintenance – just efficient, reliable steaming from the beginning.

The convection fan in a Vortex100 unit distributes steam evenly around the food. The result is more even heat, more consistent food and less energy consumption.

Vortex100 holds temperature using a low power rate. No wasted steam means no wasted electricity and water. This energy efficiency has earned the **ENERGY STAR®** for the all Vortex100 units!

The most energy efficient and economical solution for medium-duty steaming.



FEATURES & BENEFITS:

Low Cost of Ownership

- All Vortex100 units have earned the ENERGY STAR, and are eligible for energy company rebates offered in the U.S.
- No boilers, water treatment filters, daily blow downs, or deliming required — immediate savings on labor and supplies.
- Mirror finish interior and removable pan racks for easy cleaning.
- No drain or water hookups required.
- Use ordinary tap water — perfect for locations with poor water quality or low water pressure.

Low Maintenance

- Mirror finish interior and removable pan racks for easy cleaning.
- An indicator light will alert an operator when the reservoir is low and needs to be refilled. If not attended, the steamer shuts down as a safety precaution. Refilling automatically restarts the steamer.
- Vortex100 has a continuous audible signal buzzer that sounds until tended by the operator. If you're tied up when the timer sounds, no problem. The unit automatically goes into hold mode.
- Elements are not immersed in water, so no element deliming needed.
- Proven reliability — each Vortex100 model has a limited one-year warranty and a five-year cavity warranty.

Easy and Safe to Use

- Easy installation — just plug in the unit using the standard five-foot cord.
- Hands-free, push-up door handle design. Operators of a Vortex100 unit do not need a free hand to open the door. An elbow works just fine when holding a heavy pan with both hands! No other manufacturer has this ease of operation.
- No drain or permanent hook-up required. Units are mobile for on-site cook and hold applications and can also serve as NSF approved/certified holding cabinets to keep food hot, moist and ready at point-of-use.
- Extended 90 minute hold feature holds food safely in high humidity heat while preserving the appearance, aroma, texture, taste and temperature of the product.

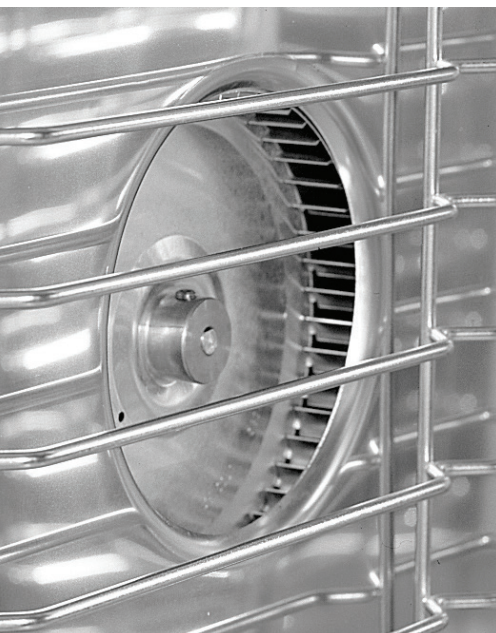
High Flexibility

- 3 and 6-pan models can be stacked to create 6, 9 or 12-pan units. All 3 and 6-pan models can mount on a stand or on a table — whatever works best in your kitchen.
- 6-pan model holds six full-size 2.5" deep pans or four full-size 4" deep pans
- 3-pan model holds three full-size 2.5" deep pans or two full-size 4" deep pans
- Ideal for re-thermalization. Food can be easily and quickly reheated to serving temperature.
- Available in optional powers for convenience — 208V and 240V, single or three phase, as well as 480V options.

Designed to meet any batch style operation requirements.



WHAT SETS IT APART:



1. Tested results. In recognized ASTM tests at the Food Service Technology Center, the 6-pan Vortex100 steamer performed in the top of its class with a very low energy idle rate of only 200 watts, and with heavy-load cooking efficiencies of 91.5% (frozen peas) and 71% (red potatoes). Minimum ENERGY STAR qualifications are exceeded by a substantial margin. Vortex100 qualifies for food service equipment rebates in major California utility markets; it greatly exceeds the minimum cooking efficiency of 50%.

2. Largest water reservoir of any connectionless steamer. *Less water consumption and increased productivity.* The 6-pan steamer consumes less than 2.5 gallons during a typical steaming session. This means the 4 gallon reservoir is replenished less frequently than steamers with small reservoirs. There's a 30% time savings between refilling a Vortex100 water reservoir during operation than the competition.

3. Electronic Probes. *Proven history.* Vortex100 uses probe technology that has demonstrated reliability and long-term dependability in Groen's heavy-duty steamers.

4. Convection fan cooking. *Product freshness and quality.* The convection fan maintains even cooking by circulating steam around the food during the cooking cycle and provides a constant temperature during the hold cycle.

5. Atmospheric steam operation. *Product integrity.* Vortex100's steam and hold modes preserve the appearance, aroma, texture, taste and temperature of the product without the need for a vacuum pump.

6. Simple controls for three modes of operation. *Simpler operation and less training required.* A button selects continuous steaming, timed steaming or holding operations. A knob selects duration of timed mode.

7. Automatic diagnostics. Easy-to-use diagnostics that automatically indicate when the steamer is not operating at optimal performance.

8. Bright interior finish. *Ease of cleaning and long lasting.* Cooking residue is more easily removed from the steamer compartment making clean-up less time consuming for the operator.



- 1** Hands-free, push-up handle
- 2** Mirror finish interior for ease of cleaning
- 3** Removable interior pan racks
- 4** Front-mounted handle operates manual drain with removable containment pan for water reservoir drainage
- 5** Removable containment pan for water reservoir drainage
- 6** Removable condensate drip tray
- 7** Electronic timer with buzzer and hold mode



DIGITAL TIMER

MANUAL MODE BUTTON
TIMED MODE BUTTON
NSF HOLD MODE BUTTON

CANCEL MODE BUTTON
LOW WATER LIGHT

POWER ON/OFF

THERMOMETER

LIFE CYCLE TIMER

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Vortex100 *Configurations*

MODEL	WIDTH	DEPTH	HEIGHT	PAN CAPACITY	KW/HR	VOLTAGE/PHASE
VRC-3E	21.75"	31"	19.5"	3	6.8	208V / 3-Phase
VRC-6E	21.75"	31"	29.25"	6	9	208V / 3-Phase
VRC-3EM	21.75"	31"	19.5"	3	6.8	CONFIGURABLE
VRC-6EM	21.75"	31"	29.25"	6	9	CONFIGURABLE

Vortex100 *Menu Applications*

MENU ITEMS	TOTAL QUANTITY (Total Product Cook Weight)	PANS	COOK TIME* (Minutes)
BROCCOLI: FRESH	3 Pounds	3 Perforated	4-5
CARROTS: SLICED	9 Pounds	3 Perforated	7
CORN: FROZEN	9 Pounds	3 Perforated	7
POTATOES: NEW RED	30 Pounds	6 Perforated	20
HOT DOGS: FROZEN	(48) 2 oz.	1 Perforated	7
LOBSTER: FRESH	1.2 - 1.5 Pounds Each	6 Perforated	15
LASAGNA: FROZEN ENTRÉE	(6) 96 oz.	6 Perforated	60
MAC & CHEESE: FROZEN ENTRÉE	(6) 76 oz.	6 Perforated	55
RICE**: CONVERTED	18 Cups	3 Solid	29
RICE**: WILD BLEND	27 Cups	3 Solid	30

*Cook times are approximate. 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. Personal taste and desired degree of food completeness will also affect cook times and will require some operator judgment and recipe testing.

**This recipe calls for a 1:1 ratio in volume of rice and water.



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Unified Brands and its Groen, Randell, Avtec, A la Cart, and Power Soak product lines have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation, conveyor systems, and continuous motion ware washing systems. As an operating company within the Refrigerated and Food Equipment Segment of Dover Corporation, Unified Brands is headquartered in Conyers, GA, and has operations in Michigan, Mississippi, Missouri and Oklahoma.

