



TWO COMPARTMENT CONVECTION STEAMER WITH 2 KETTLES WITH DIRECT STEAM OPERATION



- DCX-2S-6-6
- DCX-2S-6-10
- DCX-10S-6-6
- DCX-10S-6-10

OPERATION SHALL BE BY:

Direct nontoxic steam incoming at minimum of 15 psi (103 kPa) with a flow of 150 lbs. (68kg) per hour.

A pressure reducing valve shall provide manifold pressure of 7 psi (49kPa).

A cold water supply at 25-50 psi (170-345 kPa).

A cold water supply at 25-50 psi (170-345 kPa) is required to control the drain temperature.

The controls shall be equipped for operation on 120VAC. 1 Phase, 50/60 HZ.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|--|---|
| <input type="checkbox"/> Stainless steel rear panel (SSB-) | <input type="checkbox"/> Etched gallon markings (GM) | <input type="checkbox"/> One piece lift off cover (C-) |
| <input type="checkbox"/> Stainless steel frame (SSF-) | <input type="checkbox"/> Etched litre markings (LM) | <input type="checkbox"/> Lift out stainless steel basket (SSB-) |
| <input type="checkbox"/> Correctional package | <input type="checkbox"/> Spray and rinse assembly (SP-RSH or DP-RSH) | <input type="checkbox"/> Pour lip strainer (TKS-) |
| <input type="checkbox"/> Load compensating timers (LCT) | <input type="checkbox"/> Ball float trap (BFT) | <input type="checkbox"/> Contour measuring strip (CMS) |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam model DCX-2S-6-6, DCX-2S-6-10, DCX-10S-6-6 or DCX-10S-6-10, convection steamer complete with (2) 6 gallon kettles or (1) 6 and (1) 10 gallon kettle on a modular boiler base operating on direct steam, with stainless steel type 304 exterior and #4 finish, deck mounted faucet valve, swing nozzle and integral sink with common drain.

The convection steamer shall have doors with a removable inner liner of stainless steel, full perimeter gasket seal, outer shell of one piece, all welded, stainless steel, positive lock and seal mechanism and a stainless steel drip trough connected to the drain in order to collect condensate when doors are opened.

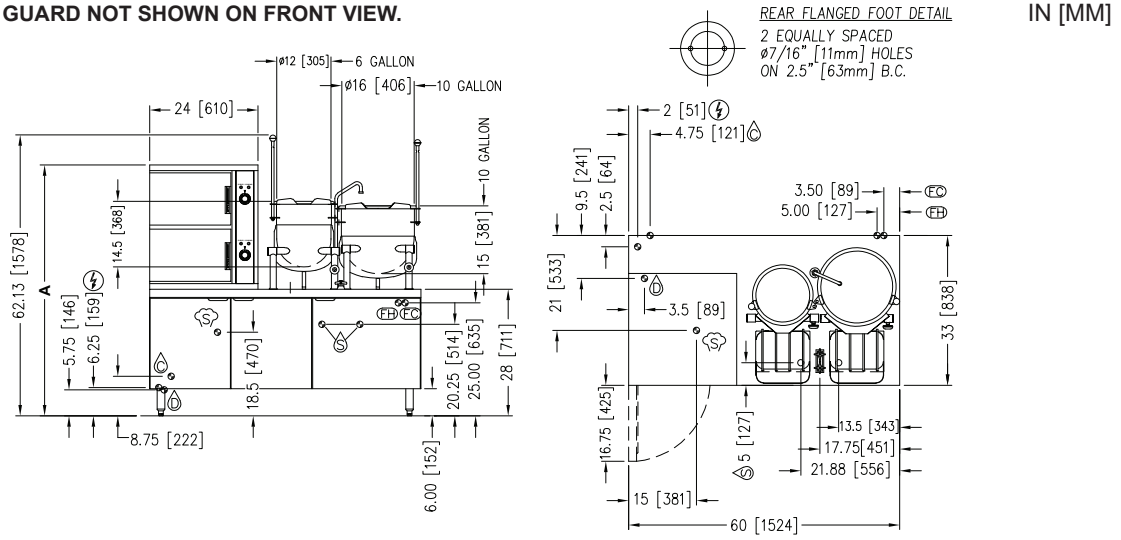
Each cooking chamber shall be constructed of all welded type 316 stainless steel, fully insulated and provided with removable stainless steel pan supports and shall be:

- DCX-2S: 14"W x 10.625"H x 19.875"D (352 mm x 276 mm x 504 mm).
 - DCX-10S: 14"W x 17.375"H x 19.875"D (352 mm x 441 mm x 504 mm).
- Steamer controls shall be accessible through a fully removable side panel and each compartment shall include a 60 minute mechanical timer with ready and cooking pilot light and shall interrupt steam flow to the chamber when the compartment door is opened during cooking cycle and shall be reactivated when the door is closed.
- An audible signal will sound at the end of the cooking cycle.
- The cabinet base with controls shall be provided with full perimeter painted angle frame, reinforced kettle mountings, hinged doors with magnetic latch and 6" (152 mm) stainless steel legs fitted with 4 adjustable flanged feet for securing unit to the floor.



Approval Notes: _____

NOTE: SPLASH GUARD NOT SHOWN ON FRONT VIEW.



SERVICE CONNECTIONS

- ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls.
120VAC-60HZ-1PH 2 Amps per compartment or to be as specified on data plate.
- STEAM SUPPLY: 3/4" (19 mm) IPS for incoming steam at 5-45 PSI (34-310 kPa)*
- CONDENSATE COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa)
- FAUCET COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa), NSF-61 compliant.
- FAUCET HOT WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa), NSF-61 compliant.
- DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- SINK DRAIN: 1-1/8" (29 mm) O.D. tubing.

* Pressure reducing valve is required if incoming pressure exceeds 45 PSI(310 kPa).

COMPARTMENT PAN CAPACITY, WEIGHT AND CLEARANCE

| MODEL | DESCRIPTION | PAN DEPTH | | | | A | SHIPPING WEIGHT | MINIMUM CLEARANCE | |
|--------------|---|-----------|--------|----|----|-------------|-----------------|-------------------|------|
| | | 1" | 2-1/2" | 4" | 6" | | | SIDES | BACK |
| DCX-2S-6-6 | 6 pan steamer with (2) 6 gallon kettle. | 6 | 3 | 2 | 1 | 55.5 [1410] | 830 lbs. [376] | | |
| DCX-2S-6-10 | 6 pan steamer with a 6 and 10 gallon kettle. | 6 | 3 | 2 | 1 | 55.5 [1410] | 870 lbs. [394] | SIDES | 0 |
| DCX-10S-6-6 | 10 pan steamer with (2) 6 gallon kettle. | 10 | 5 | 3 | 2 | 68.5 [1740] | 930 lbs. [421] | BACK | 0 |
| DCX-10S-6-10 | 10 pan steamer with a 6 and 10 gallon kettle. | 10 | 5 | 3 | 2 | 68.5 [1740] | 970 lbs. [431] | | |

WATER QUALITY STATEMENT

Water is the essential ingredient in steam equipment, water quality is the major factor affecting the performance of your appliance. Crown Steam Group offers a Comprehensive Water Treatment System which exceeds our minimum water requirements. Proof of installation and proper cartridges replacement is required for warranty coverage. Water supply to Crown Steam Group steamers must be within these guidelines.

- Total dissolved solids.....Less than 60 PPM
- Total alkalinity Less than 20 PPM
- Silica..... Less than 13 PPM
- ChlorineLess than 1.5 PPM
- pH Factor6.8 - 7.3

Water which does not meet these standards should be treated with the installation of Middleby's Water Treatment System. Call 919-762-1000 if you have questions concerning your water meeting these parameters.

*Failure or malfunction of this appliance due to poor water quality is not covered under warranty.
Reference www.crownsteamgroup.com for complete warranty details and instructions.

DISCLAIMER

Terry System Cartridge Changes / Installation – "2-3 gallons of water MUST be purged at each cartridge change or new installation prior to water supply being fed to the steamer. Failure to do so can result in component damage within the steamer which is not covered under warranty. For additional guidance on proper installation, refer to install documentation provided with each Terry System and Replacement Cartridge Set."

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**

