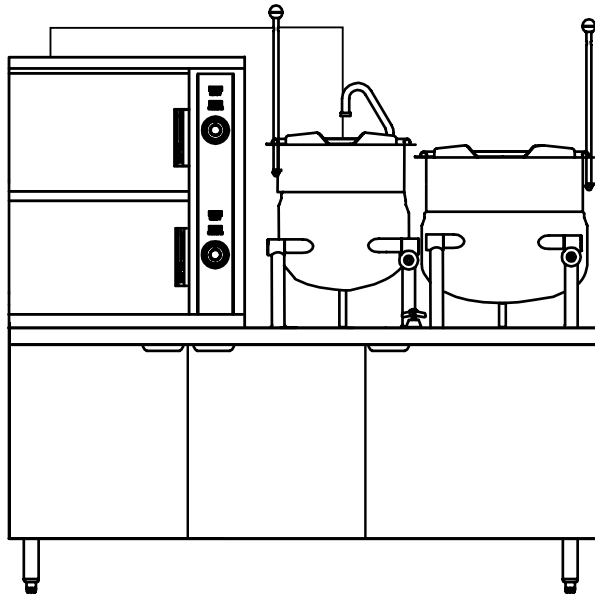




GAS COMPARTMENT STEAMER WITH 2 KETTLES AND GAS FIRED STEAM BOILER

Job

Item#



MODEL	DESCRIPTION	PAN CAPACITY PER COMPARTMENT			
		PAN DEPTH			
		1"	2-1/2"	4"	6"
GCX-2-6-6	6 pan steamer with (2) 6 gallon kettles and 250,000 BTU boiler.				
GCX-2-6-10	6 pan steamer with (1) 6 gallon and (1) 10 gallon kettle and 250,000 BTU boiler.	6	3	2	1
GCX-10-6-6	10 pan steamer with (2) 6 gallon kettles and 250,000 BTU boiler.				
GCX-10-6-10	10 pan steamer with (1) 6 gallon and (1) 10 gallon kettle and 250,000 BTU boiler.	10	5	3	2

OPERATION SHALL BE BY:

Gas heated steam boiler operating at 9 -11 psi (62 - 76 kPa). The controls shall be equipped for operation on 115 VAC, single phase 50/60 Hz.

- Natural Gas
- LP Gas

OPTIONAL ITEMS AT EXTRA COST:

- 300,000 BTU
- 208-240 VAC operation (specify voltage)
- Stainless steel rear panel
- Stainless steel frame
- Correctional package
- Adjustable front flanged feet
- Load compensating timers

ACCESSORIES:

- Spray and rinse assembly
- Steam take-off kit (STOK)

SPECIFICATIONS:

Shall be a Crown model _____, convection steamer complete with (2) 6 gallon kettles or (1) 6 and (1) 10 gallon kettle on a modular gas fired steam boiler base, 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:

- GCX-2: 13.875"W x 10.875"H x 19.875"D (352 mm x 276 mm x 504 mm).
- GCX-10: 13.875"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.

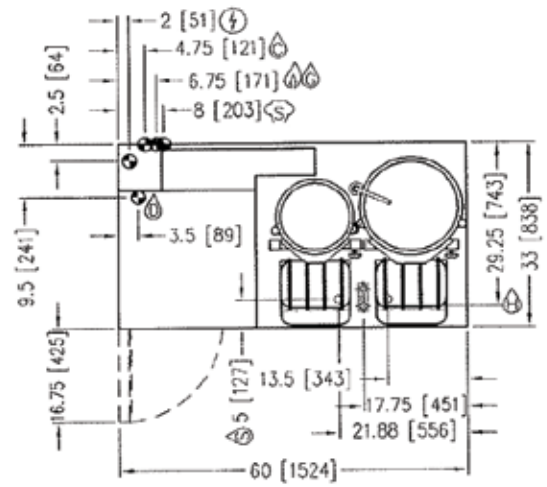
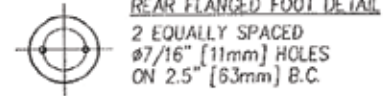
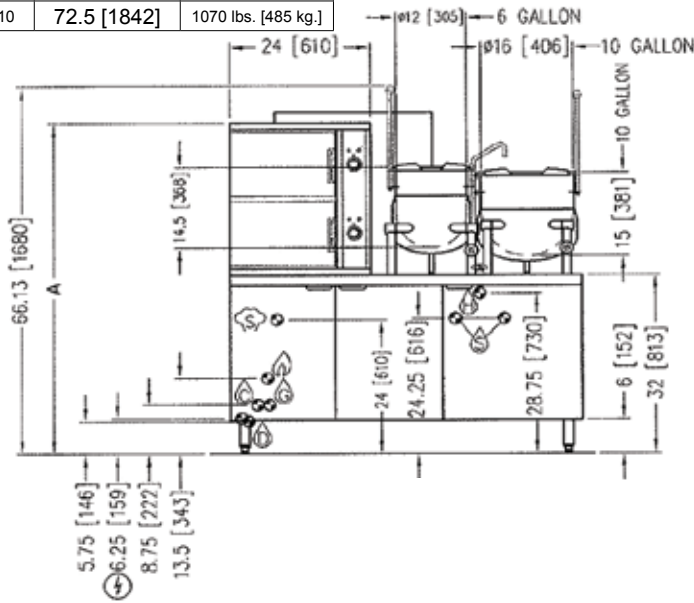
The cabinet base with gas boiler and controls shall be provided with full perimeter painted angle frame, reinforced kettle and boiler mountings, hinged doors with magnetic latch and 6" (152 mm) stainless steel legs fitted with adjustable bullet feet on the front and adjustable flanged feet on the rear for securing unit to the floor. Boiler controls shall include automatic water level control, pressure gauge, water gauge glass, operating pressure control, safety high-limit pressure control, safety relief valve and cathodic protector. The boiler shall be ASME code stamped and National Board registered. Unit comes standard with a split water line, CSD-1 boiler code, "Y" - strainer, electronic ignition and automatic blowdown.



Models: GCX-2-6-6

GCX-2-6-10 GCX-10-6-6 GCX-10-6-10

MODEL	A	SHIPPING WEIGHT
GCX-2-6-6	59.5 [1511]	1010 lbs. [458 kg.]
GCX-10-6-6	72.5 [1842]	1050 lbs. [476 kg.]
GCX-2-6-10	59.5 [1511]	1030 lbs. [467 kg.]
GCX-10-6-10	72.5 [1842]	1070 lbs. [485 kg.]



NOTE: SPLASH GUARD NOT SHOWN ON FRONT VIEW.

IN [mm]

7482R0

SERVICE CONNECTIONS

- ⚡ – ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls. 120 VAC-60Hz-1PH. 2 Amps per compartment or as specified on data plate.
- Ⓛ – BOILER FEED WATER: 1/2" (13 mm) NPT at 25-50 PSI (170-345 kPa).
- Ⓒ – CONDENSATE COLD WATER: 1/2" (13 mm) NPT at 25-50 PSI (170-345 kPa) (OPTIONAL)
- Ⓕ – GAS CONNECTION: 3/4" (19 mm) IPS supply line required.
- Ⓢ – STEAM TAKE-OFF CONNECTION: 3/4" (19 mm) IPS optional to operate adjacent equipment.
- Ⓕ – HOT WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa).
- Ⓓ – DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- Ⓢ – SINK DRAIN: 1 1/8" (29 mm) O.D. tubing.

GAS SUPPLY

BTU/HOUR	kW/HOUR	WATER COLUMN PRESSURE	
		NATURAL 7" - 14" [178 mm - 355 mm]	PROPANE 11" - 14" [279 mm - 355 mm]
250,000	73.3		
300,000	87.9		

WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

- Total dissolved solidsLess than 60 PPM
- Total alkalinityLess than 20 PPM
- Silica.....Less than 13 PPM
- ChlorineLess than 1.5 PPM
- pH Factor7.0 - 8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY. CONTACT CROWN FOR WATER QUALITY SOLUTIONS.

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



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