



ELECTRIC STEAM COMPARTMENT COOKER WITH CABINET BASE



- ECX-2S
- ECX-2S-36
- ECX-10S
- ECX-10S-36

OPERATION SHALL BE BY:

Electrically heated steam boiler operating at 9 - 11 psi (62 - 76 kPa) and rated at:

- 24.0 kw (ECX-2-[24,36] standard)
- 36.0 kw (ECX-10-[24,36] standard)

The steam boiler shall be equipped for operation on:

- 208 VAC, 3 Phase, 60 Hz
- 240 VAC, 3 Phase, 60 Hz
- 380/220 VAC, 3 PHASE, 60 Hz, 4 wire
- 415/240 VAC, 3 PHASE, 60 Hz, 4 wire

Standard Features

- Water Treatment System
- Split water line
- CSD-1 boiler controls
- Automatic blowdown
- Drain tempering system for 140 degree temperature requirement (requires 1/2" cold water connection)

OPTIONS & ACCESSORIES

- | | | |
|--|--|---|
| <input type="checkbox"/> 36.0 kw | <input type="checkbox"/> 480 VAC, 3 PHASE, 60 Hz | <input type="checkbox"/> Correctional Package |
| <input type="checkbox"/> 42.0 kw | <input type="checkbox"/> 575 or 600 VAC, 3 Phase, 60 Hz (EBVS-3) | <input type="checkbox"/> Water in "Y" strainer (condenser feed) |
| <input type="checkbox"/> 48.0 kw (240 VAC min.) | <input type="checkbox"/> Stainless steel rear panel (SSB-) | <input type="checkbox"/> Spray and rinse assembly |
| <input type="checkbox"/> 220 VAC, 3 PHASE, 60 Hz | <input type="checkbox"/> Stainless steel frame (SSF-) | <input type="checkbox"/> Steam take-off kit (STOK) |
| <input type="checkbox"/> 380 VAC, 3 PHASE, 60 Hz | <input type="checkbox"/> Load compensating timers (LCT) | |
| <input type="checkbox"/> 415 VAC, 3 PHASE, 60 Hz | | |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam model ECX-2S, ECX-2S-36, ECX-10S or ECX-10S-36, convection steamer with electric steam boiler base, ASME code stamped and National Board registered.

The steamer shall be constructed of #4 finish stainless steel type 304, with a cooking chamber of one-piece, all welded, 316 stainless steel and shall be:

- ECX-2S, 13.875" W x 10.875" H x 19.875" D (352 mm x 276 mm x 504 mm).
- ECX-10S, 13.875" W x 17.375" H x 19.875" D (352 mm x 441 mm x 504 mm).

The chamber shall be fully insulated and provided with removable stainless steel pan supports.

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

Steamer controls shall be accessible through a full removable side panel and each compartment shall include a 60 minute mechanical timer with

ready pilot and cooking light and shall interrupt steam flow to the chamber when the door is opened during cooking cycle and shall be reactivated when the door is closed.

An audible signal which will sound at the end of the cooking cycle.

The cabinet base with electric boiler and controls shall be provided with full perimeter angled frame, reinforced boiler mountings, electric boiler with controls, all stainless steel exterior, hinged door(s) with magnetic latch and 6" (152 mm) stainless steel legs with 4 adjustable flanged feet for securing to the floor.

Standard boiler controls shall include automatic water level control, pressure gauge, water gauge glass, operating pressure control with pressure safety control, safety relief valve and cathodic protector.

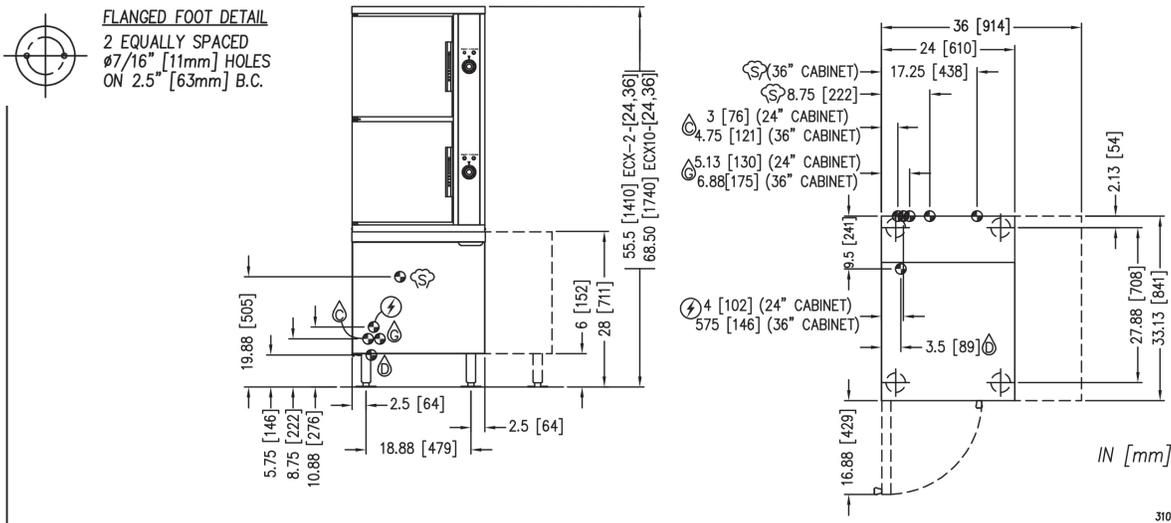
Unit comes standard with a water treatment system, split water line, CSD-1 boiler controls, and automatic blowdown.

SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS



Approval Notes: _____

ECX-2S



- ELECTRICAL CONNECTION: Field wiring electrical connection to be 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)
- STEAM TAKE-OFF CONNECTION: 3/4" (19 mm) IPS optional to operate adjacent equipment.
- DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.

ELECTRICAL CHARACTERISTICS

AVAILABLE kW		
MODEL	STANDARD	OPTIONAL
ECX-2S-[36]	24	36, 42, 48
ECX-10S-[36]	36	42, 48

AMPS PER LINE								
kW	PHASE	208V	220V	240V	380V	415V	480V	
24	3	66.6	63.0	57.8	36.5	33.4	28.9	
36	3	99.9	94.5	86.6	54.7	50.1	43.3	
42	3	116.6	110.2	101.0	63.8	58.4	50.5	
48	3	N/A	N/A	115.5	72.9	66.8	57.7	

COMPARTMENT PAN CAPACITY, WEIGHT AND CLEARANCE

MODEL	STANDARD BOILER	PAN DEPTH				MODEL	SHIPPING WEIGHT (24" CABINET)	SHIPPING WEIGHT (36" CABINET)	MINIMUM CLEARANCE	
		1"	2-1/2"	4"	6"				SIDES	BACK
ECX-2S-[36]	24 kW	6	3	2	1	ECX-2S-[36]	550 lbs. [249 kg]	650 lbs. [255 kg]	0	0
ECX-10S-[6]	36 kW	10	5	3	2	ECX-10S-[36]	575 lbs. [260 kg]	700 lbs. [317 kg]	0	0

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	Chlorine	Less than 1.5 PPM
Total alkalinity	Less than 20 PPM	pH Factor	6.8 - 7.3
Silica.....	Less than 13 PPM		

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.**

