



TWO COMPARTMENT, 24 PAN, CONVECTION STEAMER ON 36" CABINET BASE WITH DIRECT STEAM OPERATION



☐ DCX-24-SB

OPERATION SHALL BE BY:

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

A pressure reducing valve shall provide manifold pressure of 7 psi (49kPa) and a control system to cool the drain.

The controls shall be equipped for operation on 115VAC, 1 Phase, 60 Hz.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|---|---|
| <input type="checkbox"/> 220 or 240 VAC, 1 Phase, 50 Hz | <input type="checkbox"/> Load compensate timer | <input type="checkbox"/> Sheet pan support (SPS-24-1-SB) |
| <input type="checkbox"/> Stainless steel frame | <input type="checkbox"/> Spray and rinse assembly | <input type="checkbox"/> Sheet pan support with standard pan supports (SPS-24-2-SB) |
| <input type="checkbox"/> Stainless steel back on cabinet | <input type="checkbox"/> Ball float trap | |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam Model **DCX-24-SB** convection steamer operating on direct steam.

The steamer shall be constructed of satin finish stainless steel, type 304, with a cooking chamber of one piece all welded 316 stainless steel.

The doors shall have a removable inner liner of stainless steel with full perimeter gasket seal, an outer liner of one-piece all welded stainless steel and a positive lock and seal mechanism.

The door opening shall be 17.625" x 26.75" (448 x 680mm).

The steamer shall be provided with removable stainless steel pan supports and a stainless steel drip trough connected to drain in order to collect condensate when door is opened.

The control housing shall be constructed of stainless steel with a full access removable panel.

The timing of each cooking compartment shall be independently controlled by a "60" minute timer, a green ready pilot light and a red cook pilot light.

At the end of the cooking cycle an audible signal is sounded.

Steam flow to the cooking chamber shall be interrupted when the door is opened during the cooking cycle and shall reactivate when the door is closed.

The convection steamer shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, pressure regulator and condensate drain assembly complete with controls for its operation, all stainless steel exterior, hinged doors and 6" (152mm) stainless steel legs with 4 adjustable flanged feet for securing unit to floor.

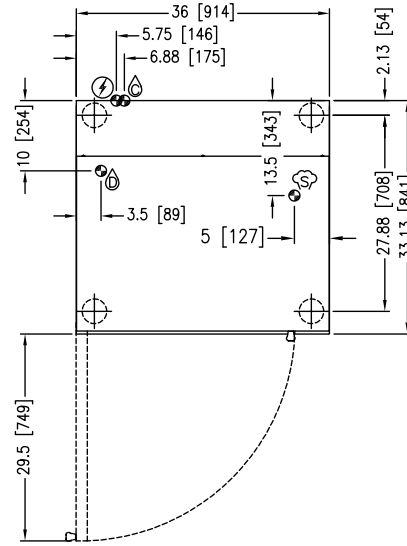
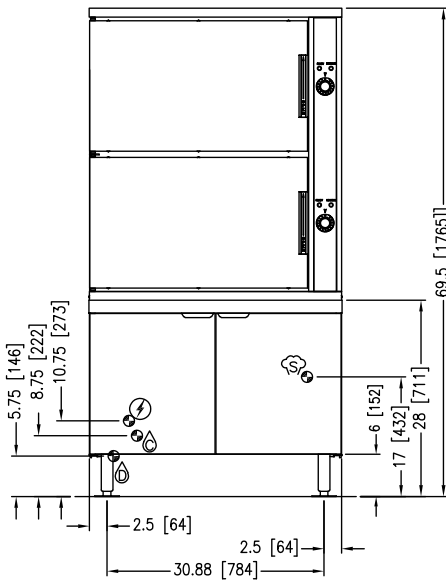


Approval Notes: _____

DCX-24



FLANGED FOOT DETAIL
2 EQUALLY SPACED
Ø7/16" [11mm] HOLES
ON 2.5" [63mm] B.C.



SERVICE CONNECTIONS

IN [mm]

881580

- Ⓒ – CONDENSATE COLD WATER: 1/2 NPT, 25-50 PSI (170-345 kPa) (OPTIONAL)
- Ⓓ – DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- Ⓔ – ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls. 2 Amps per compartment, 120-60-1.
- Ⓕ – STEAM SUPPLY: 3/4" IPS at minimum 15 PSI (103KPA)

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

COMPARTMENT PAN CAPACITY, WEIGHT AND CLEARANCE

MODEL	PAN DEPTH					SHIPPING WEIGHT	MINIMUM CLEARANCE	
	1"	2-1/2"	4"	4" & 1"	4" & 2-1/2"		SIDES	BACK
DCX-24-SB	24	12	8	4 x 4" 12 x 1"	4 x 4" 2 x 2-1/2"	800 lbs [363 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.

