



Two Compartment 16 Pan Steamer With Cabinet Base



GCX-16-SB

OPERATION SHALL BE BY:

Gas heated steam boiler, operating at 9-11 psi (62-76kPa) rated at 300,000 BTU.

The gas boiler shall be equipped to operation on:

- Natural gas
- Propane gas

The controls shall be equipped for operation on:

- 115 VAC, 1 Phase, 60 Hz

STANDARD FEATURES:

- Water Treatment System
- Automatic boiler blowdown
- Split water lines
- CSD-1 boiler controls
- Flanged feet

OPTIONS & ACCESSORIES

| | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------|-------------------------------------------------------------------|
| <input type="checkbox"/> Floor Protective Panel for 36" Gas Boiler Based Cabinets and Up (aluminum panel, painted on top with special anti-reflective black paint) (8976-1-SB) | <input type="checkbox"/> Stainless steel frame (SSF) | <input type="checkbox"/> Water in "Y" strainer (condenser feed) |
| <input type="checkbox"/> Floor Protective Panel 24" Gas Boiler Based Cabinets (aluminum panel, painted on top with special anti-reflective black paint) (8978-1-SB) | <input type="checkbox"/> Stainless steel back on cabinet (SSB) | <input type="checkbox"/> Steam take off kit (STOK) |
| <input type="checkbox"/> 220 or 240 VAC, 1 Phase, 50 Hz (GBVS-1) | <input type="checkbox"/> Load compensate timer | <input type="checkbox"/> Wire shelf rack (CXSS-16 must order SPS) |
| | <input type="checkbox"/> Sheet pan support (SPS-1 or SPS-2) | <input type="checkbox"/> Nickel plated boiler shell (NPBS) |
| | <input type="checkbox"/> Spray and rinse assembly | |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam model GCX-16-SB convection steamer with gas steam boiler.

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 14" x 26.5" (356 x 673mm).

The steamer shall be provided with removable stainless steel pan supports and a stainless steel drip trough connected to the drain 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 be reactivated when the door is closed.

The convection steamer shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, and boiler mountings, gas boiler with controls, all stainless steel exterior, hinged doors and 6" (152mm) stainless steel legs with 4 adjustable flanged feet for securing to the floor. Water treatment system, automatic blowdown, CSD-1 boiler controls, electronic ignition, and split water line are standard.

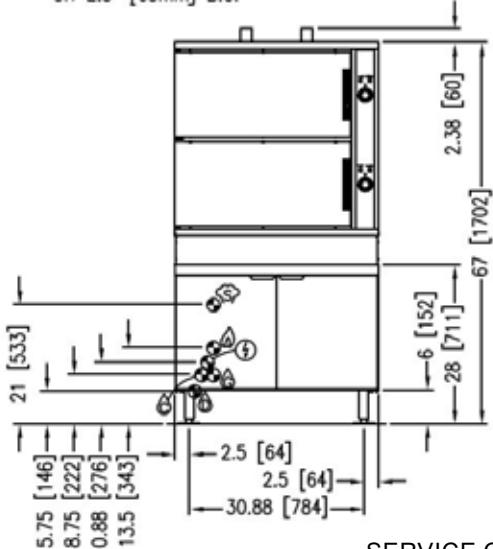
SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS



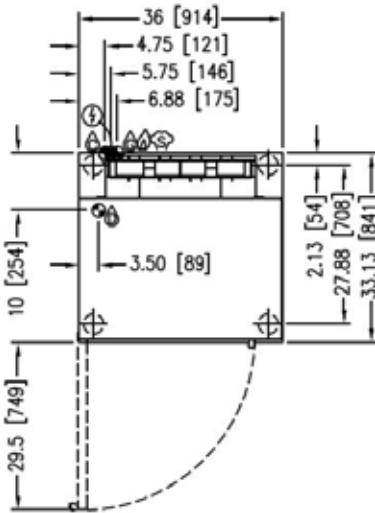
Approval Notes:



FLANGED FOOT DETAIL
2 EQUALLY SPACED
7/16" [11mm] HOLES
ON 2.5" [63mm] B.C.



SERVICE CONNECTIONS



IN [mm]

26708

- - GENERATOR: COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 psi (170-345 kPa).
- - CONDENSATE: COLD 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.
- - ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls. 2 Amps per compartment, 120-60-1 or 220-50-1.
- - STEAM TAKE-OFF CONNECTION: 3/4" (19 mm) optional to operate adjacent equipment.
- - GAS CONNECTION: 3/4" (19 mm) IPS.

UTILITIES AND SPECIFICATIONS

| MODEL | GAS SUPPLY | | | |
|-----------|----------------------------|-----------------------------|-----------------|-----------------|
| | WATER COLUMN PRESSURE | BTU/HR | KW/HR | |
| GCX-16-SB | Natural min 4" (102 mm) | Propane min 11" (279 mm) | 250,000 73.3 | 300,000 87.9 |

| MODEL | COMPARTMENT PAN CAPACITY | | | | SHIPPING WEIGHT (36" CABINET) | MINIMUM CLEARANCE |
|-----------|--------------------------|----|---------|-------------|-------------------------------------|----------------------|
| | PAN DEPTH | | | | | |
| GCX-16-SB | 2-1/2" | 4" | 4" & 1" | 4" & 2-1/2" | 990 lbs. [449 kg] | SIDES BACK 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

If installing on any floor with an epoxy coating or other combustible floor surface (i.e., a surface other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty.

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.

