



## DIRECT STEAM "Do-All" COOKER WITH CABINET BASE



### OPERATION SHALL BE BY:

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

A pressure reducing valve shall provide compartment pressure of 6 psi (41 kPa) and control system is provided to cool the condensate drain.

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

MODEL	COMPARTMENTS	CAPACITY
DDA-2S	2	8-16 Pans
DDA-3S	3	12-24 Pans

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- 220-240 VAC operation (specify voltage)(DBVS-1)
- Correctional package
- Wire shelf rack (SSR-PC)
- Stainless steel frame (SSF-)
- Ball float trap (BFT)
- Sheet pan supports (SPS-PC1 or SPS-PC2)
- Stainless steel rear panel (SSB-)
- Spray and rinse assembly

### STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam model DDZ-2S or DDA-3S, pressure and pressure-less compartment cooker operating on direct steam.

an automatic timer control with visible and audible signal.

The cooker shall be constructed of all welded type 304 #4 finished stainless steel.

At the end of the cooking cycle, the controls automatically shut off and exhaust the incoming steam, drain the condensate from the compartment, and sounds a continuous signal until turned off manually.

The doors shall have a removable inner liner of aluminum plate with full perimeter gasket seal, an outer liner of one piece welded stainless steel, and a wheel and screw closing mechanism.

The top compartment shall be either a pressure-less free venting cooker or a pressure cooker operating at a maximum of 6 psi (41 kPa) as selected by the operator.

The doors with a clear opening of 10-1/4" x 26-3/8" (260 mm x 670 mm) shall latch upon closing and open 15° upon latch release.

Top compartment is supplied with a mode selector switch.

Compartment operation shall be a maximum pressure of 6 psi (41 kPa).

Each cooking compartment shall be standard with universal pan supports.

The control housing shall be constructed of #4 finish stainless steel with a full-access removable panel.

The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, hinged doors and 6" (152 mm) stainless steel legs fitted with 4 adjustable flanged feet for securing to the floor.

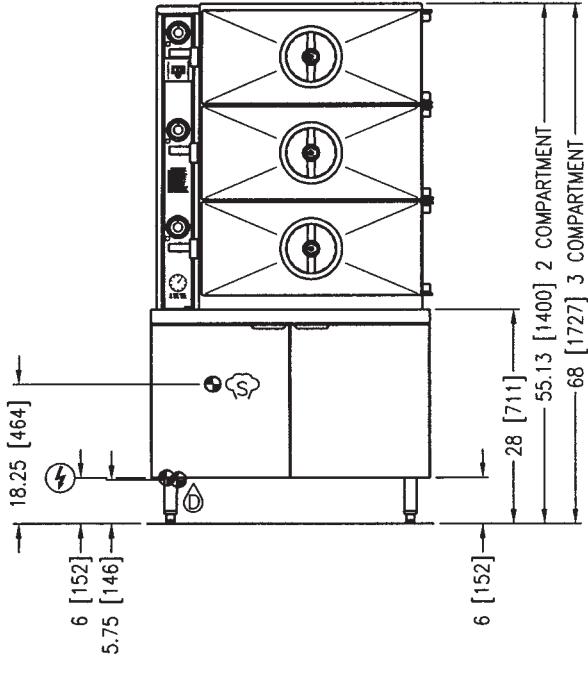
The timing of each compartment shall be independently controlled by

Exterior shall be stainless steel #4 finish with removable side panels.



Approval Notes: \_\_\_\_\_

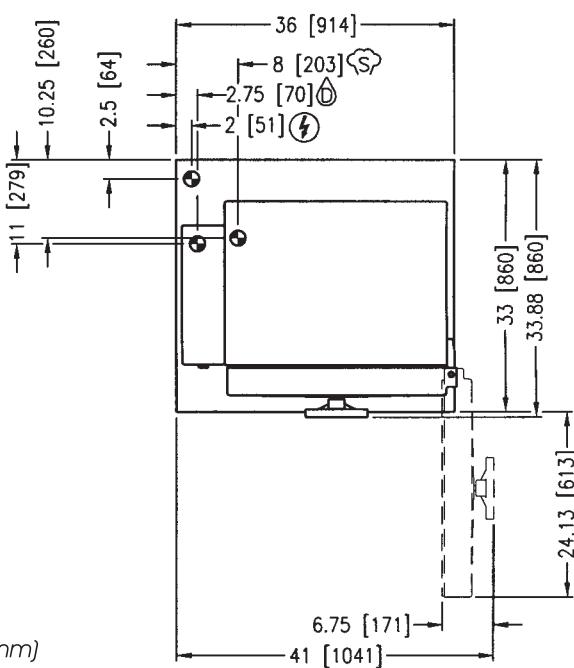
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IN (mm)



REAR FLANGED FOOT DETAIL  
2 EQUALLY SPACED  
Ø 7/16" (11mm) HOLES  
ON 2.5" (63mm) B.C.



#### SERVICE CONNECTIONS

 – DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.

 – ELECTRICAL CONNECTIONS: 1/2" (13 mm) conduit connection to controls. 2 Amps per compartment, 115-60-1, 220-50-1.

 – STEAM SUPPLY: 3/4" (19 mm) IPS for incoming steam at 15-50 PSI (103-345 kPa).\*

\* Pressure reducing valve is required if incoming pressure exceeds 50 PSI (345 kPa)

INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.

