



## DIRECT STEAM COMPARTMENT 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 psi (68kg) per hour.

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

The control shall be equipped for operate on 115 VAC, 1 Phase 60 Hz.

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

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- 220 VAC, 1 Phase, 60 Hz (DBVS-1)
- Stainless steel rear panel (SSB-36)
- Stainless steel frame (SSF-36)
- Correctional package
- Wire shelf rack (SSR-PC)
- Ball float trap (BFT)
- Spray and rinse assembly
- Sheet pan supports (SPS-PC1 or SPS-PC2)

### STANDARD CONSTRUCTION SPECIFICATIONS

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

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

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

Each compartment shall be independently controlled by an automatic timer control with visible and audible signals.

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

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 audible signal until turned off manually.

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 180 degrees upon latch release. Compartment operation shall be at a maximum pressure of 6 psi (41 kPa).

The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame.

Each compartment shall be provided with universal pan supports.

Thermostatically controlled cold water shall automatically condensate exhausted steam into water before releasing it to the drain.

Each optional sliding shelf will support two full size (1/1 gastronorm) pans.

The cabinet shall be all stainless steel #4 finish type 304, hinged doors and 6" (152mm) stainless steel legs fitted with 4 adjustable flanged feet for mounting to the floor.

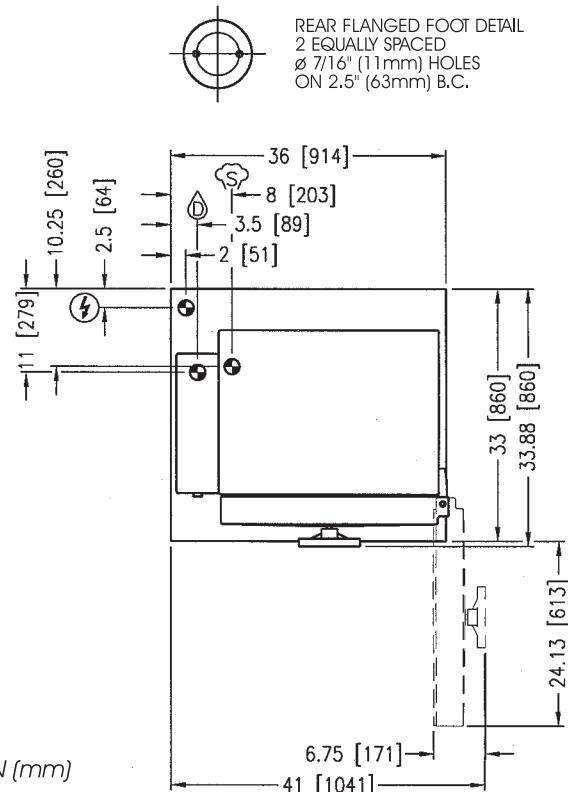
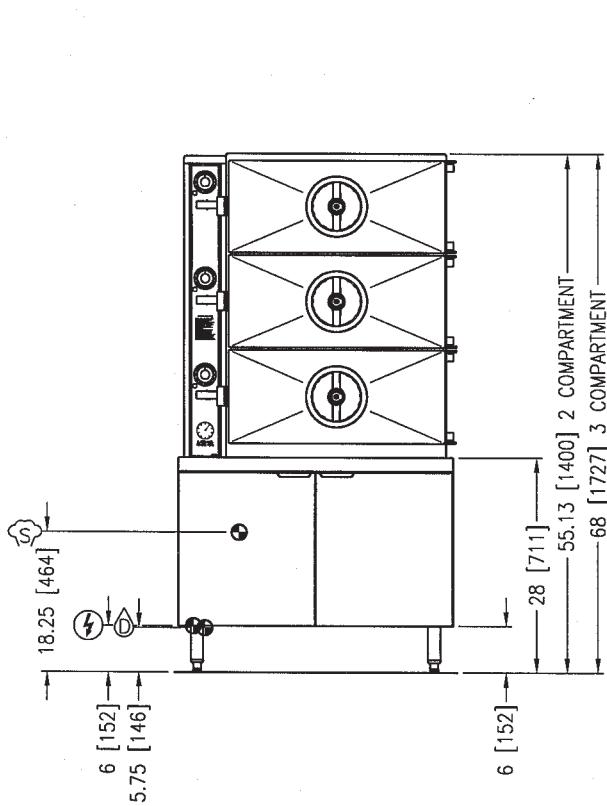


Approval Notes:

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### SERVICE CONNECTIONS

- Ⓐ - DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- Ⓑ - ELECTRICAL CONNECTION: Unless otherwise specified, field wiring electrical connection to be 115V, 60 Hz, 1 Phase with ground.
- Ⓒ - STEAM SUPPLY: 3/4" (19 mm) female pipe connection for steam supply 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.

