



## TWO COMPARTMENT 24 PAN STEAMER WITH STEAM COIL BOILER AND CABINET BASE



SCX-24-SB

### OPERATION SHALL BE BY:

Steam coil heated steam boiler operating at 9-11 psi (62-76 kPa).

The boiler shall be equipped for operation on incoming steam pressure of 25-45 psi (170-310 kPa) with a flow of 200 lbs. (90kg) per hour.

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

### STANDARD FEATURES:

- Water Treatment System
- Automatic boiler blowdown
- Split water line
- Flanged feet

### 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"/> Spray and rinse assembly                                   |
| <input type="checkbox"/> Stainless steel frame (SSF-)           | <input type="checkbox"/> Ball float trap       | <input type="checkbox"/> Sheet pan support (SPS-24-1-SB)                            |
| <input type="checkbox"/> Stainless steel back on cabinet (SSB-) | <input type="checkbox"/> Water in 'Y' strainer | <input type="checkbox"/> Sheet pan support with standard pan supports (SPS-24-2-SB) |

### STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam model **SCX-24-SB** electric convection steamer with steam coil 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 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 side 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, steam coil 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.

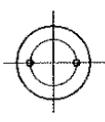
Standard features include a water treatment system, automatic boiler blowdown, and split water line.

**\*SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS\***

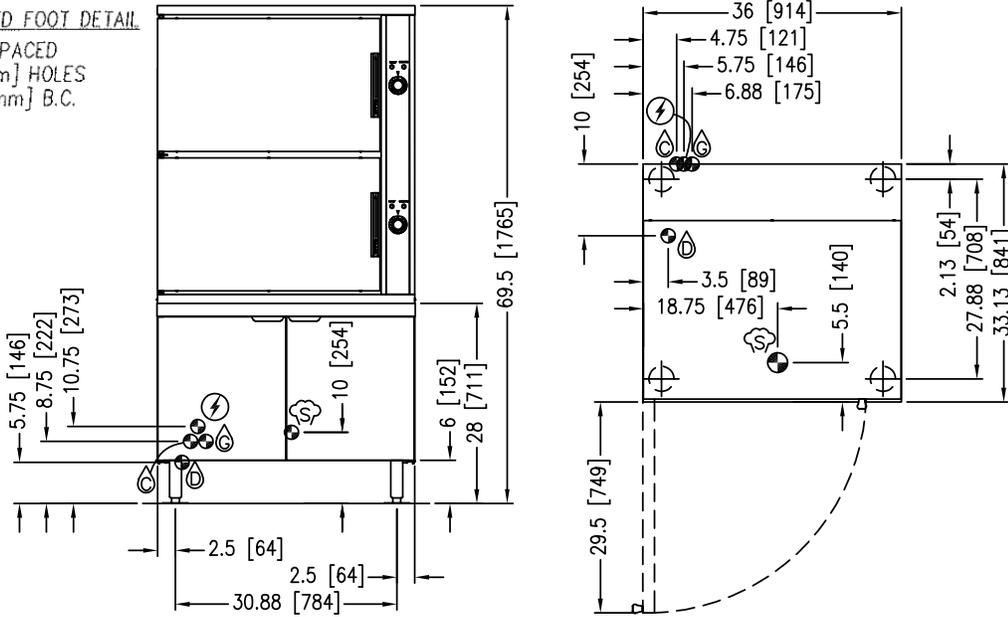


Approval Notes: \_\_\_\_\_

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



IN [mm]

8817R1

**SERVICE CONNECTIONS**

- ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls.  
2 Amps per compartment, 120-60-1 or 220-50-1.
- BOILER FEED WATER: COLD WATER: 1/2" NPT, 25-50 psi (170-345 kPa).
- CONDENSATE: COLD WATER: 1/2" NPT, 25-50 psi (170-345 kPa).
- STEAM TAKE-OFF CONNECTION: 3/4" (19 mm) optional to operate adjacent equipment.
- DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.

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

**COMPARTMENT PAN CAPACITY, WEIGHT AND CLEARANCE**

MODEL	PAN DEPTH				
	1"	2-1/2"	4"	4" & 1"	4" & 2-1/2"
SCX-24-SB	24	12	8	4 x 4" 12 x 1"	4 x 4" 2 x 2-1/2"

MODEL	SHIPPING WEIGHT (36" CABINET)	MINIMUM CLEARANCE	
		SIDES	BACK
SCX-24-SB	850 lbs. [386 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](http://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.**

