



Job: _____ Item# _____



DCX-16

Two COMPARTMENT, 16 PAN, CONVECTION STEAMER ON 36" CABINET BASE WITH DIRECT STEAM OPERATION

☐ DCX-16

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 (DBVS-1) | <input type="checkbox"/> Load compensate timer (LCT) | <input type="checkbox"/> Spray and rinse assembly |
| <input type="checkbox"/> Stainless steel frame (SSF-) | <input type="checkbox"/> Sheet pan support (SPS-1 or SPS-2) | <input type="checkbox"/> Ball float trap (BFT) |
| <input type="checkbox"/> Stainless steel back on cabinet (SSB-) | <input type="checkbox"/> Full width wire shelf (CXSS-16 must order SPS) | |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown Model **DCX-16** 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 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 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.

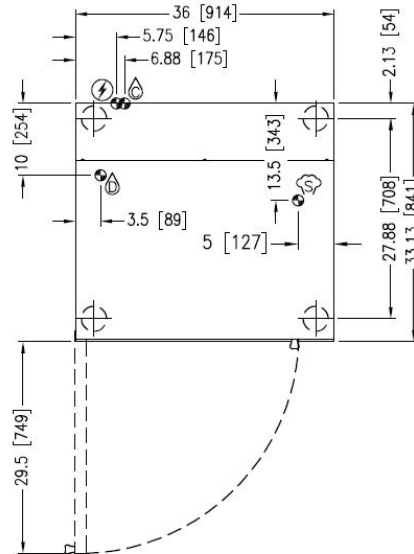
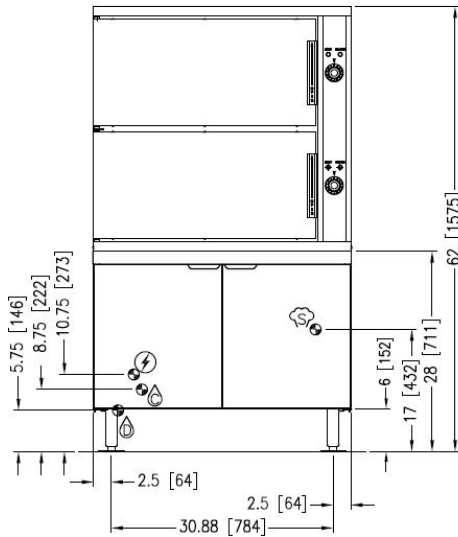


Approval Notes: _____



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

DCX-16



IN [mm]

2795R4

SERVICE CONNECTIONS

- Ⓒ – 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, 115-60-1.
- Ⓔ – STEAM SUPPLY: 3/4" IPS at minium 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				
	1"	2-1/2"	4"	4" & 1"	4" & 2-1/2"
DCX-16	16	8	4	2 x 4" 2 x 1"	2 x 4" 1 x 2-1/2"

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE	
DCX-16	750 lbs [340 kg]	SIDES	0
		BACK	0

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.**

