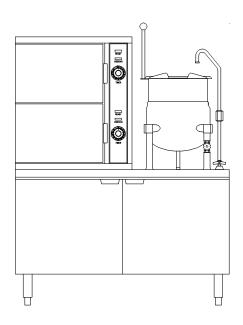


Two Compartment Convection Steamer With Kettle with Direct Steam Operation



SPECIFICATIONS:

Shall be a Southbend model

convection steamer complete with 6 or 10 Gallon Kettle on a modular boiler base operating on direct steam, with stainless steel type 304 exterior and #4 finish, deck mounted faucet valve, swing nozzle and integral sink with common drain.

The convection steamer shall have doors with a removable inner liner of stainless steel, full perimeter gasket seal, outer shell of one piece, all welded, stainless steel, positive lock and seal mechanism and a stainless steel drip trough connected to the drain in order to collect condensate when doors are opened. Each cooking chamber shall be constructed of all welded type 316 stainless steel, fully insulated and provided with removable stainless steel pan supports and shall be:

DCX-2S: 14"W x 10.625"H x 19.875"D (352 mm x 276 mm x 504 mm).

□ DCX-10S: 14"W x 17.375"H x 19.875"D (352 mm x 441 mm x 504 mm).

Steamer controls shall be accessible through a fully removable side panel and each compartment shall include a 60 minute mechanical timer with ready and cooking pilot light and shall interrupt steam flow to the chamber when the compartment door is opened during cooking cycle and shall be reactivated when the door is closed. An audible signal will sound at the end of the cooking cycle.

The cabinet base with controls shall be provided with full perimeter painted angle frame, reinforced kettle and boiler mountings, hinged doors with magnetic latch and 6" (152 mm) stainless steel legs fitted with adjustable bullet feet on the front and adjustable flanged feet on the rear for securing unit to the floor. Boiler controls shall include automatic water level control, pressure gauge, water gauge glass, operating pressure control, safety high-limit pressure control, safety relief valve and cathodic protector. The boiler shall be ASME code stamped and National Board registered.

Model	Description	PAN CAPACITY PER COMPARTMENT PAN DEPTH			
		1"	2-1/2"	4"	6"
DCX-2S-6	6 pan steamer with 6 gallon kettle.	6	3	2	1
DCX-2S-10	6 pan steamer with 10 gallon kettle.	0			
DCX-10S-6	10 pan steamer with 6 gallon kettle.	10	5	3	2
DCX-10S-10	10 pan steamer with 10 gallon kettle.	10			

OPERATION SHALL BE BY:

Gas heated steam boiler operating at 9 -11 psi (62 - 76 kPa). The controls shall be equipped for operation on 115 VAC, single phase 50/60 Hz.

- Natural Gas
- □ LP Gas

OPTIONAL ITEMS AT EXTRA COST:

- Stainless steel rear panel
- Stainless steel frame
- Correctional package
- Adjustable front flanged feet
- Load compensating timers

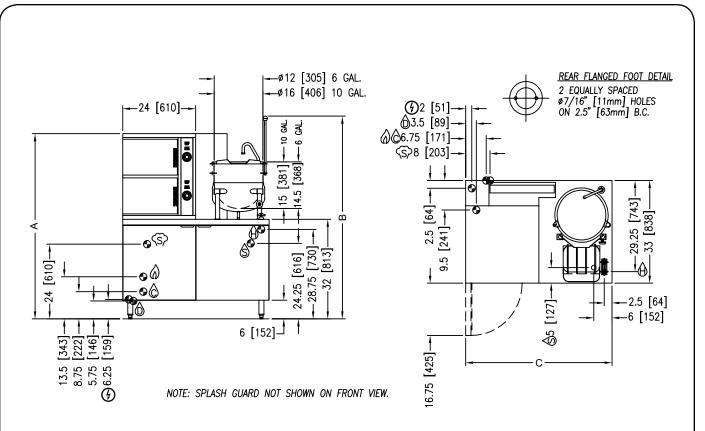
OPTIONAL ITEMS AT EXTRA COST:

- Spray and rinse assembly
- Ball float trap









SERVICE CONNECTIONS

- ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls. 120 VAC-60Hz-1PH. 2 Amps per compartment or as specified on data plate.
- SP STEAM TAKE-OFF CONNECTION: 3/4" (19 mm) IPS optional to operate adjacent equipment.
- COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa).
- HOT 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.
- S SINK DRAIN: 1 1/8" (29 mm) O.D. tubing.

Model	Α	В	С	
DCX-2S-6	59.5 [1511]	66.13 [1680]	44 [1118]	
DCX-2S-10	72.5 [1842]	00.13 [1000]		
DCX-10S-6	59.5 [1511]	65 12 [1654]	48 [1219]	
DOV 400 40	70 5 [4040]	65.13 [1654]	40 [12 19]	

DCX-10S-10 72.5 [1842]

Model

GCX-2S-6 GCX-10S-6

GCX-2S-10

SHIPPING WEIGHT

980 lbs. [445 kg.] 1000 lbs. [454 kg.]

1030 lbs. [467 kg.]

1050 lbs. [476 kg.]

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

