



# TWO COMPARTMENT CONVECTION STEAMER ON 24" CABINET BASE WITH DIRECT STEAM OPERATION



MODEL	COMPARTMENT PAN CAPACITY 12" x 20"			
	PAN DEPTH			
	1"	2-1/2"	4"	6"
DCX-2S	6	3	2	1
DCX-10S	10	5	3	2

### OPERATION SHALL BE BY:

Direct nontoxic steam incoming at minimum of 10 psi (69kPa) with a flow of 80 lbs. (36kg) per hour. A pressure reducing valve shall provide compartment pressure of 9 psi (62kPa). A cold water supply at 25-50 psi (170-345 kPa) is required to control the drain temperature. The controls shall be equipped for operation on 120VAC, 1 Phase, 50/60 Hz.

### OPTIONAL ITEMS AT EXTRA COST:

- 36" wide cabinet (add -36 to model number)
- Stainless steel frame
- Stainless steel rear panel
- Load compensate timer
- Correctional package

### ACCESSORIES:

- Ball float trap (BFT-)
- Spray and rinse assembly

### SPECIFICATIONS:

Shall be a Southbend Model \_\_\_\_\_, 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 and shall be

- DCX-2S, 14" W x 10.625" H x 21 D (355 mm x 270 mm x 533 mm).
- DCX-10S, 14" W x 17" H x 21 D (355 mm x 432 mm x 533 mm).

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 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.

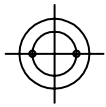
The control housing shall be constructed of stainless steel with a full access removable side panel. The timing of each cooking compartment shall be independently controlled by a "60" minute timer, a green ready pilot light and a red cook pilot light. At the end of the cooking cycle an audible signal 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 24" cabinet base with full perimeter angle frame, reinforced counter, pressure regulator and condensate drain assembly complete with thermostatic controls for its operation, all stainless steel exterior, hinged door with magnetic latch and 6" (152mm) stainless steel legs with adjustable bullet feet on front and adjustable flanged feet on rear.

Job \_\_\_\_\_  
Item# \_\_\_\_\_



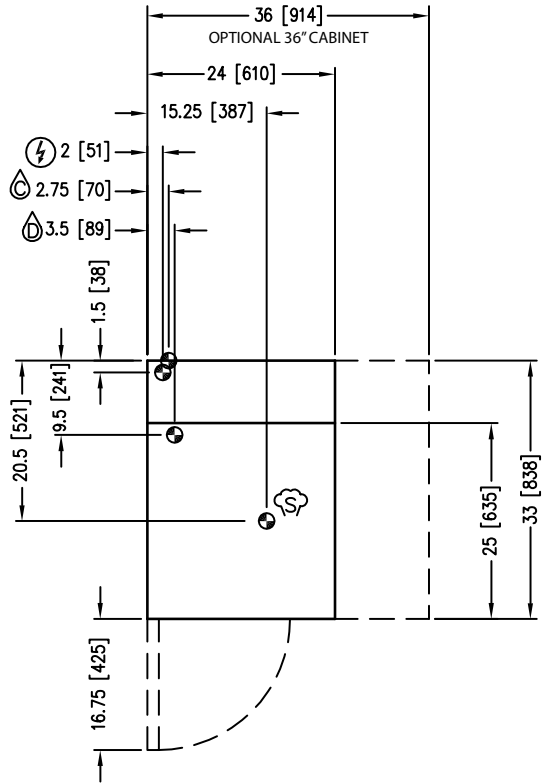
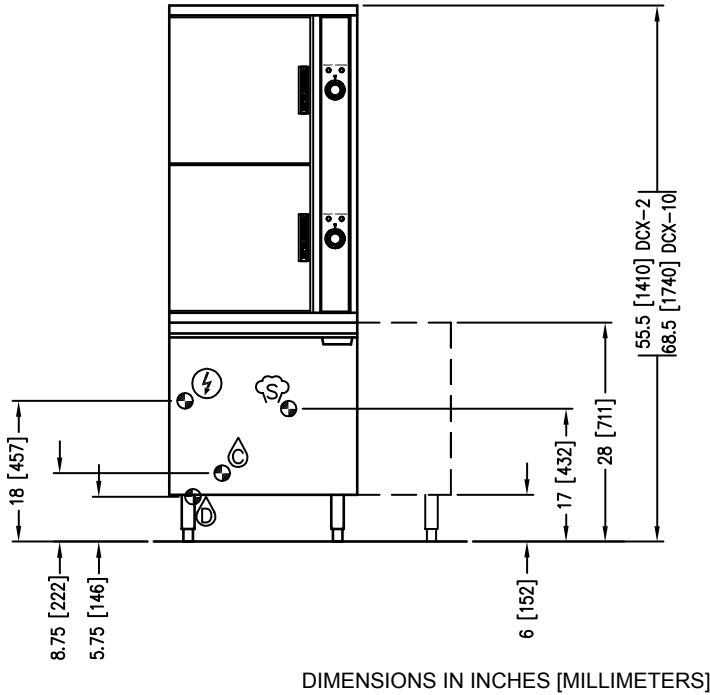
Models:  DCX-2S  DCX-10S



**REAR FLANGED FOOT DETAIL**

2 EQUALLY SPACED  
 $\varnothing 7/16"$  [11mm] HOLES  
 ON 2.5" [63mm] B.C.

MODEL	SHIPPING WEIGHT (24" CABINET)	SHIPPING WEIGHT (36" CABINET)	MINIMUM CLEARANCE	
			SIDES BACK	0 0
DCX-2S	450 lbs. [204 kg]	550 lbs. [249 kg]		
DCX-10S	550 lbs. [250 kg]	625 lbs. [284 kg]		



**SERVICE CONNECTIONS**

- COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170-345 kPa).
- DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls. Max 2 Amps per compartment, 120VAC-60-1 Phase.
- STEAM SUPPLY: 3/4" IPS at for incoming steam at 80 lbs/hr @ 10 psi (36kg/hr @ 69 kPa) min. 100 psi (690 kPa) maximum supply pressure

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

**INTENDED FOR COMMERCIAL USE ONLY.  
 NOT FOR HOUSEHOLD USE.**



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