



TWO COMPARTMENT, 16 PAN, CONVECTION STEAMER ON 36" CABINET BASE WITH ELECTRIC BOILER



Job
Item#

MODEL	COMPARTMENT PAN CAPACITY PER COMPARTMENT				
	PAN DEPTH				
	1"	2-1/2"	4"	4" & 1"	4" & 2-1/2"
ECX-16	16	8	4	2 x 4" 2 x 1"	2 x 4" 1 x 2-1/2"

OPERATION SHALL BE BY:

Electrically heated steam boiler operating at 15 psi (103k Pa) and rated at:

- 42.0 kw (standard)

The steam boiler shall be equipped for operation on:

- 208 VAC, 3 Phase, 60 Hz (not available in 48 kw)
- 240 VAC, 3 Phase, 60 Hz

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

OPTIONAL ITEMS AT EXTRA COST:

- 48.0 kw
- Automatic boiler blow down
- 220 or 240 VAC, 1 Phase, 50 Hz
- Two water lines (boiler feed and condensate)
- De-lime piping assembly (DPA-1)
- Stainless steel frame
- Stainless steel back on cabinet
- California State boiler code requirement
- CSD-1
- 380 VAC, 3 Phase, 50 Hz
- 415 VAC, 3 Phase, 50 Hz
- 480 VAC, 3 Phase, 50 Hz
- Load compensate timer

ACCESSORIES:

- Spray and rinse assembly
- Adjustable flanged feet
- Ball float trap
- Water in strainer
- Steam take-off kit

SPECIFICATIONS:

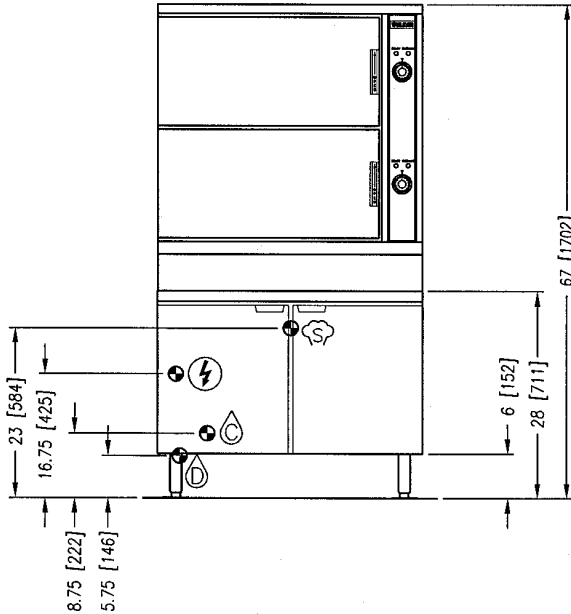
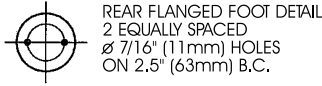
Shall be a Southbend model **ECX-16** convection steamer with electric steam boiler. The steamer shall be constructed of satin finish stainless steel, type 304, with a cooking chamber of one piece all welded 316 stainless steel. The doors shall have a removable inner liner of stainless steel with full 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 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 to collect condensate when door is opened.

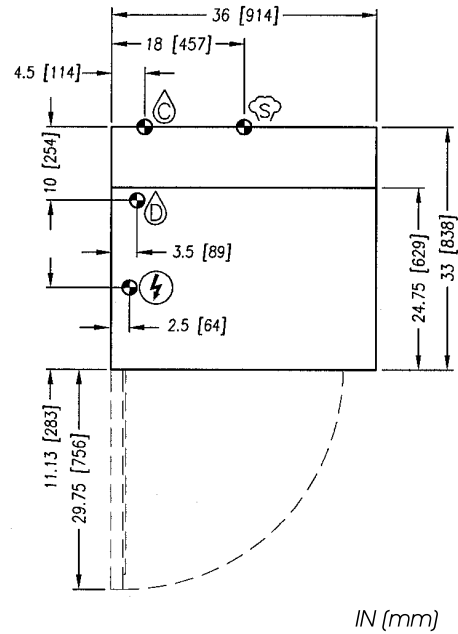
The control housing shall be constructed of stainless steel with a full access removable panel. The timing of each cooking compartment shall be independently controlled by a "60" minute timer, a green ready pilot light and a red cook pilot light. At the end of the cooking cycle an audible signal is sounded. Steam flow to the cooking chamber shall be interrupted when the door is opened during the cooking cycle and shall 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, electric boiler with controls, all stainless steel exterior, hinged doors and 6" (152 mm) stainless steel legs with adjustable bullet feet on front and adjustable flanged feet on rear for securing to the floor.





MODEL	SHIPPING WEIGHT (36" CABINET)	MINIMUM CLEARANCE	
		SIDES BACK	
ECX-16	900 lbs. [408 kg]		0
			0



SERVICE CONNECTIONS

- ⚡ – ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls. 2 Amps per compartment, 120-60-1 or 220-50-1.
- 💧 – COLD 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.
- 🌀 – STEAM TAKE-OFF CONNECTION: 3/4" (19 mm) IPS optional to operate adjacent equipment.

ELECTRICAL CHARACTERISTICS

MODEL	PHASE	kW	208V	230V	240V	380V	415V	480V
			AMPS	AMPS	AMPS	AMPS	AMPS	AMPS
ECX-16	3	42 (Standard)	117	111	101	64	59	51
	3	48 (Optional)	-	126	116	73	67	58

WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

- Total dissolved solidsLess than 60 PPM
- Total alkalinityLess than 20 PPM
- Silica.....Less than 13 PPM
- ChlorineLess than 30 PPM
- pH Factor7.0 - 8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY. CONTACT SOUTHBEND FOR WATER QUALITY SOLUTIONS.

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

