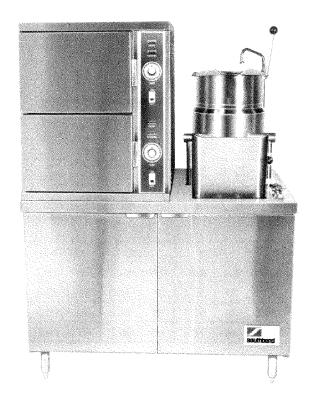
# SteamMaster<sub>®</sub>



A MIDDLEBY COMPANY

# **CONVECTION STEAMER Electric, Analog Controls, Cabinet Base**

MODELS: ECX-2-6, ECX-2-10 (Each unit has 2 Compartments and 4-12 Pan Capacity)



### Model ECX-2-6

#### **OPERATION:**

Electric heated steam boiler operating at 15 psi

- (1 kg/cm²) and rated at:
- 42 KW standard

The steam boiler shall be equipped for operation on:

- □ 208 VAC, 3 Phase, 60 Hz
- ☐ 240 VAC, 3 Phase, 60 Hz
- ☐ 380 VAC, 3 Phase, 50 Hz (Optional at Extra Cost)
- ☐ 415 VAC, 3 Phase, 50 Hz (Optional at Extra Cost)
- ☐ 480 VAC, 3 Phase, 60 Hz (Optional at Extra Cost)

The controls shall be equipped for operation on:

☐ 115 VAC, 1 Phase, 60 Hz











# **OPTIONS:**

- ☐ 12" x 20" x 21/2" perforated stainless steel pan
- ☐ 12" x 20" x 21/2" solid stainless steel pan
- ☐ 12" x 20" x 4" perforated stainless steel pan
- ☐ 12" x 20" x 4" solid stainless steel pan
- ☐ Spray and rinse assembly
- ☐ Steam take-off kit
- ☐ Kettle type 316 liner
- ☐ 220 or 240 VAC, 1 Phase, 50 Hz
- INQUIRE TO FACTORY FOR SPECIAL OR CUSTOM REQUIREMENTS.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Southbend has a policy of continuous product research and improvement.

Southbend Convection Steamers offer unsurpassed versatility... rugged, dependable and are the most durable you can buy... up to 25% heavier than other competitive models, as proven by a comparison of shipping weights.

#### **Assembly Structure**

Each unit has an electric convection steamer complete with a 6 or 10 gallon kettle on a common base with electric steam boiler. The steamer, kettle, cooking compartments, doors and table top are constructed of 304 stainless steel, exterior in a #4 finish. Each cooking compartment is insulated. Doors have a removable inner liner of stainless steel with full perimeter gasket seal, outer liner of one-piece all-welded stainless steel and positive lock/seal mechanism with spring release. Compartments have removable stainless steel pan supports and are designed for ease of cleaning with front drain to collect condensate from open doors.

#### Control System

Control housing is accessible through fully removable side panel. The analog control panel, one per compartment, has a 60-minute electric timer. Control consists of illuminated on/off power switch and timer sounds an audible signal at end of cooking cycle. Steam flow to the chamber is cut off when door is opened during cooking cycle and reactivated when door is closed.

# Cabinet Base

Convection steamer is 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" stainless steel legs with adjustable bullet feet. Kettle is conveniently mounted beside compartment cooker complete with leg mounted steam control valve.

## **Automatic Boiler Blowdown**

The boiler empties under pressure (blows down) automatically upon each shut down and will automatically fill with water on start up.

#### Technical Data

Unit dimensions, utility information, construction specifications and miscellaneous information is listed on the reverse side.

#### Warranty

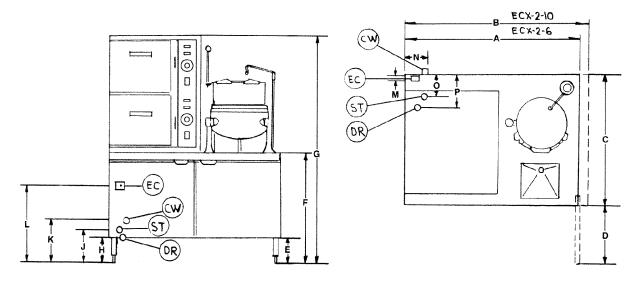
One year Parts and Labor Warranty at no extra charge from the date of purchase.

Made in Canada Page ST-19

**MODELS:** 

☐ ECX-2-6

☐ ECX-2-10



Specifications are subject to change without notice.

Not For Scale. For Dimensional Purposes Only.

#### **DIMENSIONS:**

) = Millimeters

MODEL	A	В	C	D	E	F	G	н	J	К	L	М	N	0	Р
∐ ECX-2-6	44" (1118)	_	33" (838)	14" (356)	6" (152)	32" (813)	58" (1473)	6" (152)	6" (152)	8" (203)	22" (559)	2″ (51)	6" (152)	7″ (178)	11" (279)
□ ECX-2-10		48" (1219)	33" (838)	14" (356)	6" (152)	32" (813)	58″ (1473)	6" (152)	6" (152)	8" (203)	22" (559)	2″ (51)	6" (152)	7" (178)	11" (279)

Models	208V		230V		240V		380V		415V		480V	
	KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP	ĸw	AMP
ECX-2-6	24	66.6	24	60.2	24	57.7	24	37.4	24	34.2	24	28.8
or	36	99.9	36	90.4	36	86.6	36	56.1	36	51.3	36	43.3
ECX-2-10	42	116.6	48	120.0	48	115.5	48	72.9	48	66.7	48	57.7

#### **SERVICE CONNECTIONS**

CW Cold Water: 3/8" (13 mm) tubing.

DR Drain: 2" (51 mm) IPS piped to open floor drain. No solid connection.

EP Electric Power Connection to Boiler: Sized for at least 90°C per line.

- EC Electric Connection: ½" (13 mm) conduit connection to controls. 2 amps per compartment, 120-60-1 or 220-50-1.
- ST Steam Take-off Connection: 3/4" (19 mm) optional to operate adjacent equipment.

#### INSTALLATION

For installation on combustible floors (with 6" legs) and adjacent to combustible walls, allow 6" (15 cm) clearance.

**NOTE:** Before connecting water to this unit, have water supply analyzed to make sure hardness is no greater than 2.0 grains and pH no greater than 7.5. Water which fails to meet these standards should be treated by installation of a water conditioner. EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.

