

GAS COMPARTMENT STEAMER WITH SOLID STATE CONTROLS AND KETTLE



Model	Compartments	Capacity
GCX-2-6	2	4-12 Pans
GCX-2-10	2	4-12 Pans

OPERATION SHALL BE BY:

Gas heated steam boiler operating at 15 psi (103 kPa) and rated at:

- □ 200,000 BTU (standard)
- □ 250,000 BTU (optional at extra cost)

The steam boiler shall be equipped for operation on:

- Natural Gas
- Propane Gas

The controls shall be equipped for operation on:

☐ 115 VAC, 1 Phase, 60 Hz

SPECIFICATIONS:

Shall be a Model

Convection Steamer complete with 6 or 10 Gallon Kettle on a common base with gas steam generator. Solid State touch control panel, one per compartment each with 99 minute capacity digital timer. Compartments designed for ease of cleaning, front drain to collect condensate from open doors. Steamer, Kettle, cooking compartments, doors and table top constructed of 304 stainless steel, exterior in a No. 4 finish. Each cooking compartment is insulated, the doors 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 with spring release. The door opening is 10 x 14 (254 x 356mm). Each compartment has removable stainless steel pan supports.

Control housing is accessable through a fully removable side panel. Controls consist of illuminated ON/OFF power switch, 99 minute timer which sounds an audible signal at end of cooking cycle. Steam to the chamber is cut off when door is open during the cooking cycle and reactivated when door is closed. The Kettle is conveniently mounted beside compartment cooker complete with let mounted steam control valve.

The cabinet base has a full perimeter angle frame, reinforced counter & boiler mountings, gas boiler with controls, all stainless steel exterior hinged doors and 6" stainless steel legs with adjustable bullet feet.

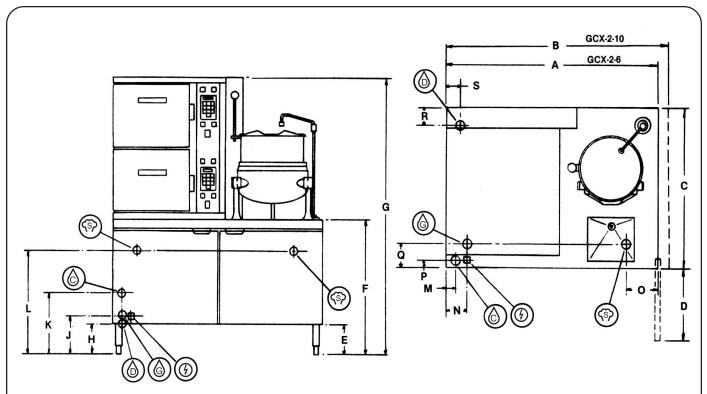
OPTIONAL ITEMS AT EXTRA COST:

- ☐ 12" x 20" x 2-1/2" perforated 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
- Automatic boiler blowdown
- ☐ Kettle type 316 Liner
- □ 220 or 240 VAC, 1 Phase, 50 Hz









- COLD WATER: 1/2" (13 mm).
- (D) DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- (7) ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls. 2 Amps per compartment, 120-60-1 or 220-50-1.
- (\$) STEAM TAKE-OFF CONNECTION: 3/4" (19 mm) optional to operate adjacent equipment.
- G GAS CONNECTION: 3/4" (19 mm) IPS.

DIMENSIONS

Model	Units	Α	В	С	D	Е	F	G	Н	J	К	L	М	N	0	Р	Q	R	s
GCX-2-6	in	44"	48"	33"	14"	6"	28"	58"	6"	8"	14"	22"	2"	4"	6"	2"	4"	5"	6"
GCX-2-10	(mm)	(1100)	(1200)	(838)	(357)	(152)	(711)	(1479)	(152)	(203)	(357)	(559)	(51)	(102)	(152)	(51)	(102)	(127)	(152)

UTILITIES

Model	BTU/Hour	kCal/Hour	FUEL	WATER COLUMN PRESSURE		
GCX-2-6	200,000	50.632	Natural	4" (102 mm)		
GCA-2-0	200,000	50,032	Propane	11" (279 mm)		
GCX-2-10	250,000	62 201	Natural	4" (102 mm)		
GCX-2-10	250,000	63,291	Propane	11" (279 mm)		

INTENDED FOR COMMERCIAL USE ONLY.

NOT FOR HOUSEHOLD USE.

