

TWO COMPARTMENT CONVECTION STEAMER WITH KETTLE WITH DIRECT STEAM OPERATION

- DCX-2-6
- DCX-2-10
- DCX-10-6
- DCX-10-10

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 manifold pressure of 7 psi (49kPa).

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.



DCX-2-10

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|--|--|
| <input type="checkbox"/> Stainless steel rear panel (SSB-) | <input type="checkbox"/> Etched gallon markings (GM) | <input type="checkbox"/> One piece stainless steel lift off cover (C-) |
| <input type="checkbox"/> Stainless steel frame (SSF-) | <input type="checkbox"/> Etched litre markings (LM) | <input type="checkbox"/> Lift out stainless steel basket (SSB-) |
| <input type="checkbox"/> Correctional package | <input type="checkbox"/> Spray and rinse assembly (SP-RSH or DP-RSH) | <input type="checkbox"/> Pour lip strainer (TKS) |
| <input type="checkbox"/> Load compensating timers (LCT) | <input type="checkbox"/> Ball float trap (BFT) | |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model DCX-2-6, DCX-2-10, DCX-10-6 or DCX-10-10, 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-2: 14"W x 10.625"H x 19.875"D (352 mm x 276 mm x 504 mm).
- DCX-10: 14"W x 17.375"H x 19.875"D (352 mm x 441 mm x 504 mm).

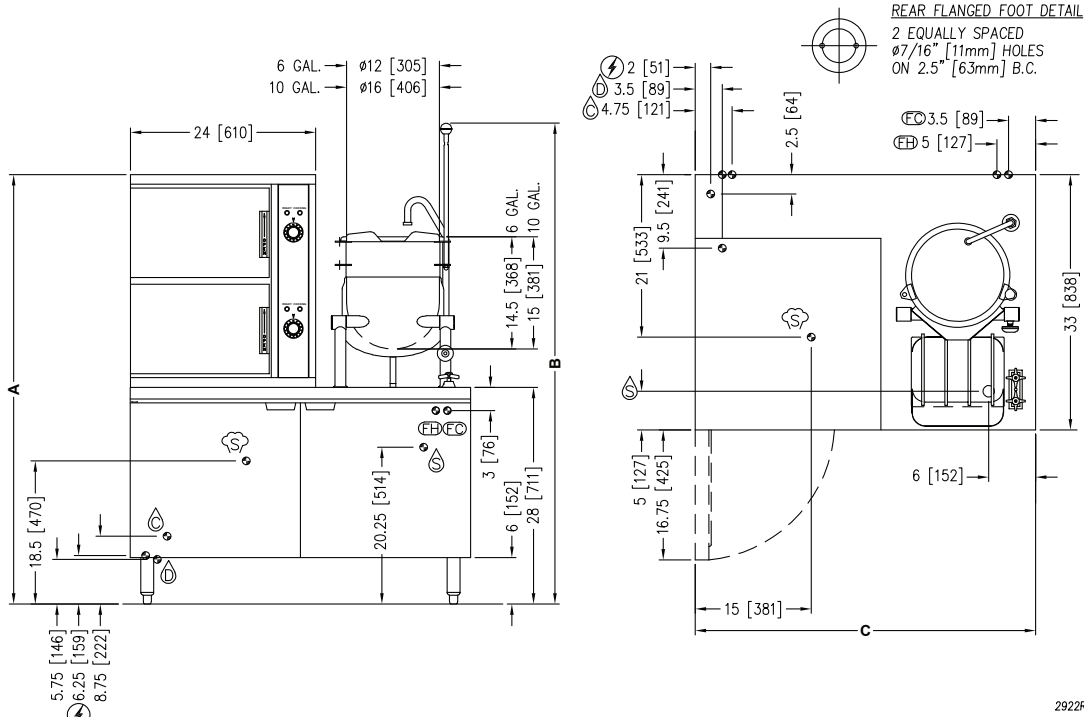
Steamer controls shall be accessible through a fully removable side panel and each compartment shall include a 60 minute mechanical timer with ready and cooking pilot light and shall interrupt steam flow to the chamber when the compartment door is opened during cooking cycle and shall be reactivated 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 4 adjustable flanged feet for securing unit to the floor.



Approval Notes: _____



SERVICE CONNECTIONS

- ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls. 120VAC-60HZ-1PH 2 Amps per compartment or to be as specified on data plate.
 - CONDENSATE COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa) (OPTIONAL)
 - STEAM SUPPLY: 3/4" (19 mm) IPS for incoming steam at 5-45 PSI (34-310 kPa)*
 - FAUCET COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa), NSF-61 compliant.
 - FAUCET HOT WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa), NSF-61 compliant.
 - DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
 - SINK DRAIN: 1-1/8" (29 mm) O.D. tubing.
- * Pressure reducing valve is required if incoming pressure exceeds 50 PSI(345 kPa).

COMPARTMENT PAN CAPACITY, WEIGHT AND CLEARANCE

MODEL	DESCRIPTION	PAN DEPTH				A	B	C	SHIPPING WEIGHT	MINIMUM CLEARANCE	
		1"	2-1/2"	4"	6"					SIDES	BACK
DCX-2-6	6 pan steamer with 6 gallon kettle.	6	3	2	1	55.5 [1410]	62.13 [1578]	44 [1118]	650 lbs. [295]	SIDES	0
DCX-2-10	6 pan steamer with 10 gallon kettle.					55.5 [1410]	61.13 [1553]	48 [1219]	700 lbs. [318]		
DCX-10-6	10 pan steamer with 6 gallon kettle.	10	5	3	2	68.5 [1740]	62.13 [1578]	44 [1219]	900 lbs. [408]	BACK	0
DCX-10-10	10 pan steamer with 10 gallon kettle.					68.5 [1740]	61.13 [1553]	48 [1219]	920 lbs. [417]		

DISCLAIMER

Terry System Cartridge Changes / Installation – “2-3 gallons of water MUST be purged at each cartridge change or new installation prior to water supply being fed to the steamer. Failure to do so can result in component damage within the steamer which is not covered under warranty. For additional guidance on proper installation, refer to install documentation provided with each Terry System and Replacement Cartridge Set.”

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

