

SteamMaster



TWO COMPARTMENT 16 PAN CONVECTION STEAMER ON 36" CABINET DIRECT STEAM OPERATION



SPECIFICATIONS:

Shall be a Model **DCX-16** 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. 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, pressure regulator and condensate drain assembly complete with controls for its operation, all stainless steel exterior, hinged doors and 6" (152mm) stainless steel legs with adjustable bullet feet on front and adjustable flanged feet on rear.

PAN CAPACITY PER COMPARTMENT				
1" Depth	2.5" Depth	4" Depth	4" & 1" Depth	4" & 2.5" Depth
16	8	4	2 x 4" 2 x 1"	2 x 4" 1 x 2.5"

OPERATION SHALL BE BY:

Direct non-toxic steam incoming at minimum of 15 psi (103kPa) with a flow of 150 psi (68kg) per hour. A pressure reducing valve shall provide compartment pressure of 9 psi (62kPa) and a control system to cool the drain. The controls shall be equipped for operation on 115VAC, 1 Phase, 60 Hz.

OPTIONAL ITEMS AT EXTRA COST:





- 220 or 240 VAC, 1 Phase, 50 Hz
- Stainless steel frame
- Cabinet size (48" or 60")
- Stainless steel back on cabinet
- Load compensate timer

ACCESSORIES:

- Spray and rinse assembly
- 12" x 20" x 2.5" perforated stainless steel pan
- 12" x 20" x 2.5" solid stainless steel pan
- 12" x 20" x 4" perforated stainless steel pan
- 12" x 20" x 4" solid stainless steel pan
- Adjustable flanged feet
- Ball float trap



SERVICE CONNECTIONS

-  – ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 2 AMPS per compartment, 120-60-1 or 220-50-1.
-  – DRAIN: 2" IPS piped to open floor drain. No solid connection.
-  – STEAM SUPPLY: 3/4" IPS at 30-50 PSI (207-345kPa)*.
-  – COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170 - 345kPa).

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

