



(Shown on 36" base)

Model	Compartments	Capacity
GCX-2	2	4-12 Pans

**OPERATION SHALL BE BY:**

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

- 140,000 BTU, standard 24" cabinet only
- 200,000 BTU, 36" cabinet
- 250,000 BTU (optional at extra cost) 36" cabinet

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 **GCX-2** gas convection steamer with gas steam boiler. The steamer shall be constructed of satin finish stainless steel, type 304, with a cooking chamber of one-piece all-welded 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 with spring release. The door opening shall be 10" x 14" (254 x 356 mm). 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 controls shall include an illuminated on/off power switch. The timing of each compartment shall be independently controlled by a pilot ready light, a pilot cooking light and a 99-minute digital control which sounds an audible signal at the end of the cooking cycle. Steam flow to the chamber shall be cut off 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, gas boiler with controls, all stainless steel exterior, hinged doors and 6" (152 mm) stainless steel legs with adjustable bullet feet.

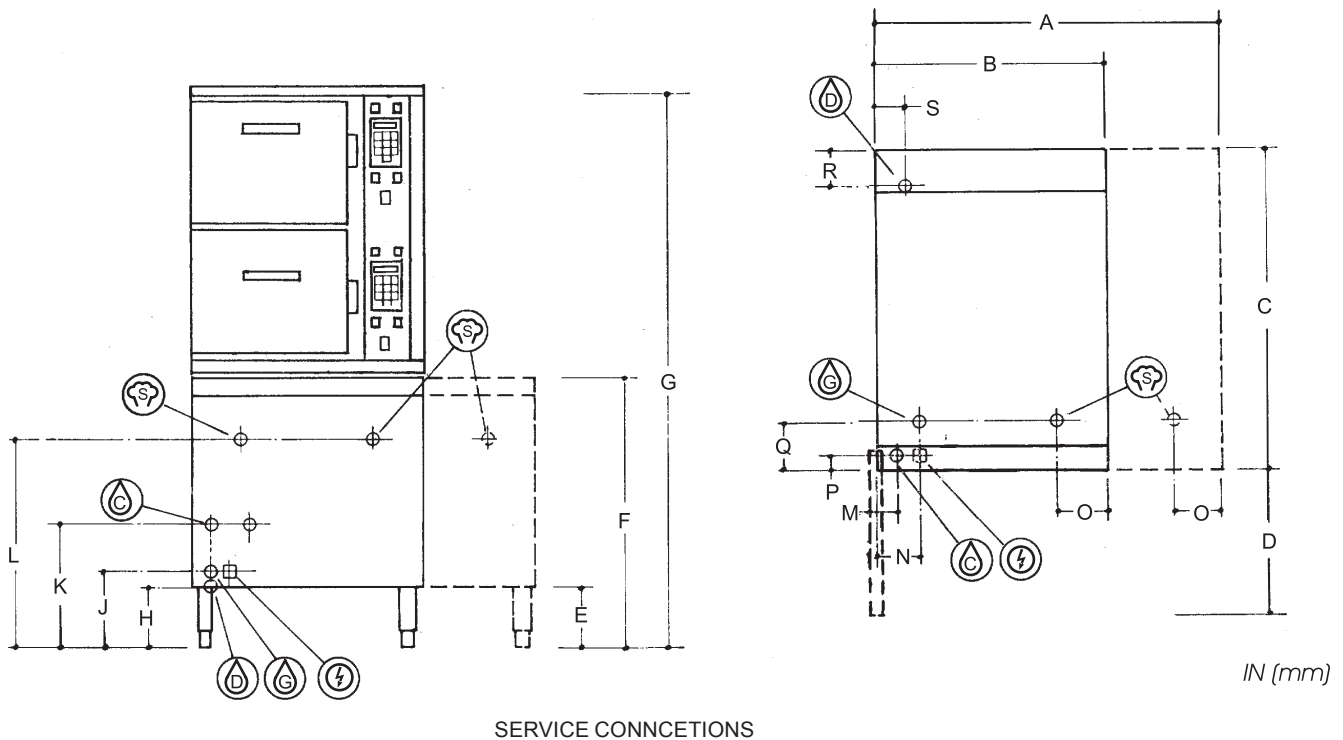
**OPTIONAL ITEMS AT EXTRA COST:**

- 12" x 20" x 2-1/2" perforated stainless steel pan
- 12" x 20" x 2-1/2" 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 (200,000/250,000 BTU only)
- Automatic boiler blowdown
- 220 or 240 VAC, 1 Phase, 50 Hz

Job \_\_\_\_\_  
Item# \_\_\_\_\_



Models:  GCX-2



- COLD WATER: 1/2" (13 mm).
- DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- 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.
- GAS CONNECTION: 3/4" (19 mm) IPS.

### DIMENSIONS

MODEL	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q	R	S
GCX-2	in (mm)	36" (914)	24" (608)	33" (838)	14" (357)	6" (152)	28" (711)	58" (1479)	6" (152)	8" (203)	14" (357)	22" (559)	2" (51)	4" (102)	6" (152)	2" (51)	4" (102)	5" (127)	6" (152)

### UTILITIES

MODEL	BTU/HOUR	kCAL/HOUR	FUEL	WATER COLUMN PRESSURE
140,000 BTU Boiler	140,000	35,443	Natural	4" (102 mm)
			Propane	11" (279 mm)
200,000 BTU Boiler	200,000	50,632	Natural	4" (102 mm)
			Propane	11" (279 mm)
250,000 BTU Boiler	250,000	63,291	Natural	4" (102 mm)
			Propane	11" (279 mm)

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