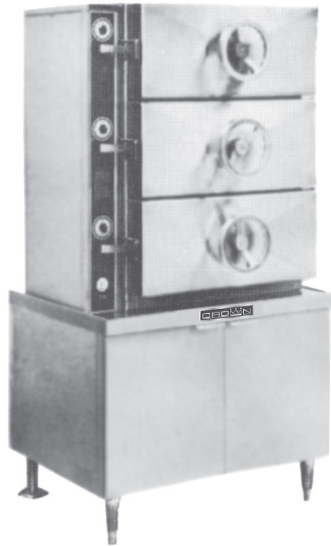


STEAM COIL COMPARTMENT STEAMER WITH CABINET BASE



- SC-2
- SC-3

OPERATION SHALL BE BY:

Steam coil heated steam boiler operating at 9-11 psi (62-76 kPa).

The boiler shall be equipped for operation on incoming steam pressure of 25-45 psi (170-310 kPa) and a flow of 200 lbs. (90kg) per hour.

The controls shall be equipped for operation on:

- 115 VAC, 1 Phase, 60 Hz

Standard Features

- Water Treatment System
- Split water line (boiler feed and condensate)
- Automatic blowdown.
- Water in "Y" strainer (condenser feed)

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|---|---|--|
| <input type="checkbox"/> 220-240 VAC operation (specify voltage) (GBVS-1) | <input type="checkbox"/> Correctional package | <input type="checkbox"/> Ball float trap (BFT) |
| <input type="checkbox"/> Stainless steel back panel (SSB-) | <input type="checkbox"/> Single pantry spray hose and bracket | <input type="checkbox"/> Sheet pan supports (SPS-PC1 or SPS-PC2) |
| <input type="checkbox"/> Stainless steel frame (SSF-) | <input type="checkbox"/> Double pantry spray hose and bracket | <input type="checkbox"/> Wire shelf rack (SSR-PC) |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model SC-2 or SC-3, pressure compartment cooker with steam coil steam boiler, c-CSA-us and NSF Certified, ASME code stamped and National Board registered.

The cooker shall be constructed of all-welded type 304 #4 finished stainless steel.

The doors shall have a removable inner liner of aluminum plate with full perimeter gasket seal, an outer shell of one piece welded stainless steel, and a wheel-and-screw closing mechanism.

The doors, with a clear opening of 10-1/4" x 26-3/8" (260 mm x 670 mm) shall latch upon closing and open 180° upon latch release.

Compartment operation shall be at a maximum pressure of 6 psi (41 kPa).

Each compartment shall be provided with universal pan supports.

Each optional sliding shelf will support two full size (1/1 gastronorm) pans.

The control housing shall be constructed of #4 finish stainless steel with a full-access removable panel.

Each compartment shall be independently controlled by an automatic timer control with visible and audible signals.

At the end of the cooking cycle, the controls automatically shut off and exhaust the incoming steam, drain the condensate from the compartment, and sound a continuous audible signal until turned off manually.

Standard features include a water treatment system, automatic boiler blow down, and split water line.

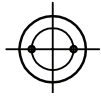
The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, steam coil boiler complete with controls, hinged doors and 6" (152 mm) stainless steel legs fitted with 4 adjustable flanged feet for securing to the floor.

Exterior shall be stainless steel #4 finish with removable side panels for easy access to boiler.

SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS

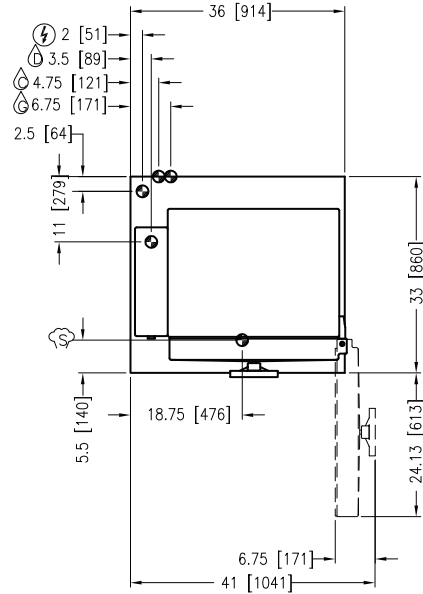
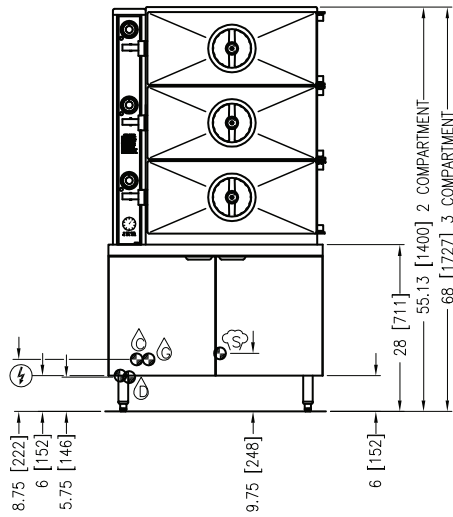


Approval Notes: _____



REAR FLANGED FOOT DETAIL

2 EQUALLY SPACED
 Ø7/16" [11mm] HOLES
 ON 2.5" [63mm] B.C.



SERVICE CONNECTIONS

- ⚡ – ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls. 2 Amps per compartment, 120-60-1 or 220-50-1.
- Ⓔ – BOILER FEED WATER: 1/2" (13 mm) O.D. tubing at 25-50 psi (170-345 kPa).
- Ⓒ – CONDENSATE: COLD WATER: 1/2" (13 mm) O.D. tubing at 25-50 psi (170-345 kPa).
- Ⓓ – DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- Ⓔ – STEAM TAKE-OFF CONNECTION: 3/4" (19 mm) IPS optional to operate adjacent equipment.

COMPARTMENT PAN CAPACITY

PAN CAPACITY PER COMPARTMENT, 12" x 20"				
MODEL	PAN DEPTH			
	1"	2-1/2"	4"	6"
SC-2	14	6	4	2
SC-3				

WATER QUALITY STATEMENT

Water is the essential ingredient in steam equipment, water quality is the major factor affecting the performance of your appliance. Crown Steam Group offers a Comprehensive Water Treatment System which exceeds our minimum water requirements. Proof of installation and proper cartridges replacement is required for warranty coverage. Water supply to Crown Steam Group steamers must be within these guidelines.

Total dissolved solids.....	Less than 60 PPM	Chlorine	Less than 1.5 PPM
Total alkalinity	Less than 20 PPM	pH Factor	6.8 - 7.3
Silica.....	Less than 13 PPM		

Water which does not meet these standards should be treated with the installation of Middleby's Water Treatment System. Call 919-762-1000 if you have questions concerning your water meeting these parameters.

*Failure or malfunction of this appliance due to poor water quality is not covered under warranty.
Reference www.crownsteamgroup.com for complete warranty details and instructions.

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.**

