



## TWO COMPARTMENT CONVECTION STEAMER WITH 2 KETTLES WITH DIRECT STEAM OPERATION



MODEL	DESCRIPTION	PAN CAPACITY PER COMPARTMENT			
		PAN DEPTH			
		1"	2-1/2"	4"	6"
DCX-2-6-6	6 pan steamer with (2) 6 gallon kettle.	6	3	2	1
DCX-2-6-10	6 pan steamer with a 6 and 10 gallon kettle.				
DCX-10-6-6	10 pan steamer with (2) 6 gallon kettle.	10	5	3	2
DCX-10-6-10	10 pan steamer with a 6 and 10 gallon kettle.				

### OPERATION SHALL BE BY:

Direct nontoxic steam incoming at minimum of 15 psi (103 kPa) with a flow of 150 lbs. (68kg) 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). 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.

### OPTIONAL ITEMS AT EXTRA COST:

- ☐ Stainless steel rear panel (SSB-)
- ☐ Stainless steel frame (SSF-)
- ☐ Correctional package
- ☐ Load compensating timers (LCT)
- ☐ Etched gallon markings (GM)
- ☐ Etched litre markings (LM)
- ☐ Spray and rinse assembly (SP-RSH or DP-RSH)
- ☐ Ball float trap (BFT)
- ☐ One piece lift off cover (C-)
- ☐ Lift out stainless steel basket (SSB-)
- ☐ Pour lip strainer (TKS-)
- ☐ Contour measuring strip (CMS)

### SPECIFICATIONS:

Shall be a Crown model \_\_\_\_\_, convection steamer complete with (2) 6 gallon kettles or (1) 6 and (1) 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).

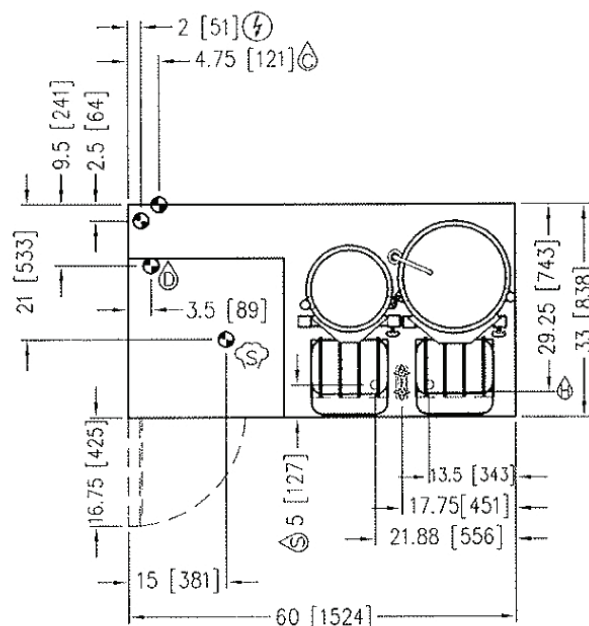
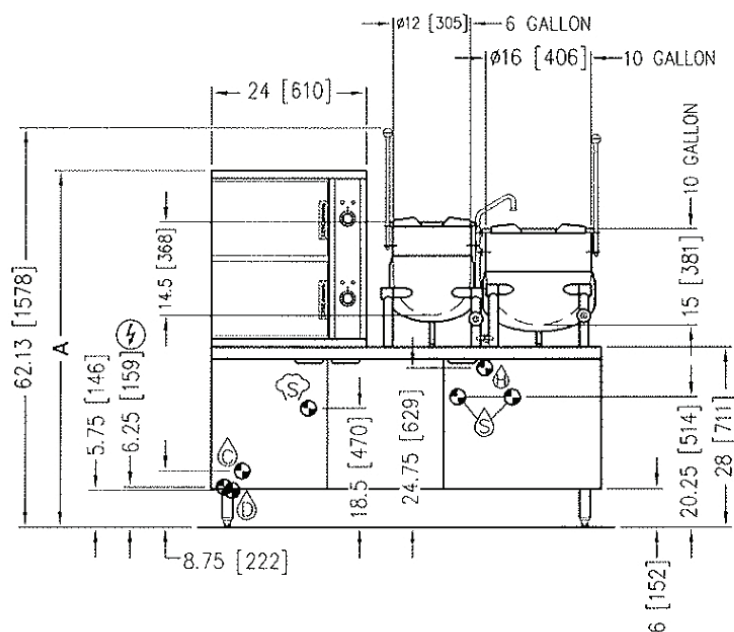
Steamer controls shall be accessible through a fully removable side panel and each compartment shall include a 60 minute mechanical timer with ready and cooking pilot light and shall interrupt steam flow to the chamber when the compartment door is opened during cooking cycle and shall be reactivated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



Models: ☐ DCX-2-6-6☐ DCX-2-6-10☐ DCX-10-6-6☐ DCX-10-6-10**REAR FLANGED FOOT DETAIL**

2 EQUALLY SPACED  
 $\varnothing 7/16"$  [11mm] HOLES  
 ON 2.5" [63mm] B.C.



IN [mm]

6528R1

NOTE: SPLASH GUARD NOT SHOWN ON FRONT VIEW.

MODEL	A	SHIPPING WEIGHT	MIN CLEARANCE	
DCX-2-6-6	55.5 [1410]	830 lbs. [376]	SIDES BACK	0 0
DCX-2-6-10	55.5 [1410]	870 lbs. [394]		
DCX-10-6-6	68.5 [1740]	930 lbs. [421]	SIDES BACK	0 0
DCX-10-6-10	68.5 [1740]	970 lbs. [431]		

**SERVICE CONNECTIONS**

- ⚡ – ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls.  
2 Amps per compartment or to be as specified on data plate.
- Ⓢ – CONDENSATE COLD WATER: 1/2" (13 mm) NPT at 25-50 PSI (170-345 kPa) (OPTIONAL)
- Ⓢ – STEAM SUPPLY: 3/4" (19 mm) IPS for incoming steam at 15-50 PSI (103-345 kPa)\*
- Ⓢ – HOT WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa).
- Ⓢ – 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).

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



70 Oakdale Road, Toronto ON, Canada M3N 1V9  
 (919) 762-1000 www.crownsteamgroup.com