



COUNTER STEAMER ELECTRIC

Auto Fill, Manual Drain



CSE-4-SB

- ☐ CSE-4 -SB (4 pan capacity)
- ☐ CSE-6-SB (6 pan capacity)

STANDARD FEATURES:

Controls:

- 4-Position cooking mode selector: OFF and 3 mode steaming - soft poach, traditional steam, high heat steam: or can be set to custom specifications up to 230°F (110°C)
- Pulls out for easy service access
- Clean Probe Indicator Light
- Heating Indicator Light
- 60-Minute Timer

Construction:

- 304 Stainless, #4 Finish (Cabinet)
- 316 stainless steel cooking chambers with coved corners

Other:

- Energy Star Compliant (CSE-4-SB)
- Manual Front Drain Valve
- Positive lock and seal mechanism with spring release door
- Clean Water Reservoir System Keeps Food Out of the Water
- Condensate Trough Plumbed to Drain at Rear
- Redundant Safety Systems
- One-Year Parts and Service
- Stackable for 8, 10 & 12 pan capacity

Doors:

- The door is insulated
- Hands free door latch
- Heavy gauge stainless steel door with full perimeter gasket
- Safety shut-offs are provided by door switch, high limit heat switch, temperature probe, water sensing probe and water-fill timer

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ☐ Stainless steel stand 28" high for single unit (CSE-4/6-SB, RL-28X-SB)
- ☐ Stainless steel stand 23" high for double stacking (2) 4 pan units or (1) 4 pan on top of (1) 6 pan (CSE-4/6-SB, RL-23X-SB)
- ☐ Stainless steel stand 18" high for double stacking (2) 6 pan units (CSE-6-SB, RL-18X-SB)
- ☐ Stacking kit for 2 units
- ☐ Prison options, available lockable stainless steel hinged control cover, tamper proof screws.

STANDARD CONSTRUCTION SPECIFICATIONS

Unit shall be constructed of satin finish 304 stainless steel with 316 stainless steel cooking chambers with coved corners.

Door 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 steamer shall have removable stainless-steel pan supports and steam diffuser plate

The steamer cavity has a convection fan that increases steam velocity and provides efficient steam distribution throughout the cavity.

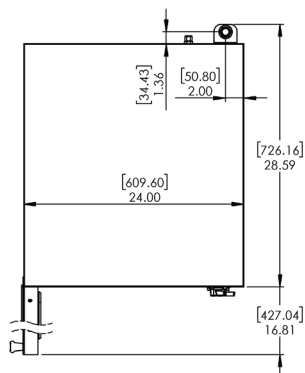
Door interlock switch shall interrupt steam generation when the door is open and shall be reactivated when the door is closed.

Provide options and accessories as indicated.

SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS

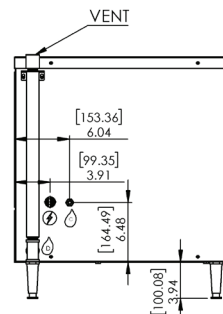
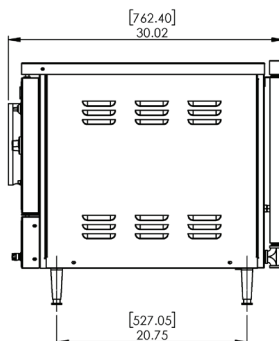
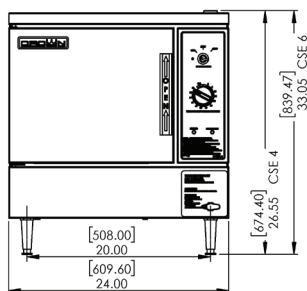


Approval Notes: _____

**SERVICE CONNECTIONS**

- ⚡ - ELECTRICAL CONNECTION: ϕ 1 1/8" (29 mm) hole for electrical connection. Rating to be specified on data plate.
- 💧 - COLD WATER : 1/2" NPT
- 💧 - DRAIN: 1" NPT

Dimensions- Inches [mm]

**ELECTRICAL CHARACTERISTICS**

MODEL	kW	AMPS/PHASE							
		208V		220V		240V		480 V	
		1 PH	3 PH	1 PH	3 PH	1 PH	3 PH	1 PH	3 PH
CSE-4-SB	9.8	47.1	27.2	44.5	25.7	40.8	23.6	11.8	
CSE-6-SB	9.8 15.8	47.1 N/A	27.2 44.0	44.5 N/A	25.7 41.5	40.8 N/A	23.6 38.0	11.8 19.3	

COMPARTMENT PAN CAPACITY, WEIGHT, AND CLEARANCE

Model	Pan Depth			
	1"	2-1/2"	4"	6"
CSE-4-SB	8	4	2	1
CSE-6-SB	12	6	4	2

Model	Shipping Weight
CSE-4-SB	160 lbs.
CSE-6-SB	180.5 lbs.

WATER QUALITY STATEMENT

Water is the essential ingredient in steam equipment, water quality is the major factor affecting the performance of your appliance. Southbend 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 Southbend steamers must be within these guidelines.

Total dissolved solids.....Less than 60 PPM
 Total alkalinity Less than 20 PPM
 Silica..... Less than 13 PPM

ChlorineLess than 1.5 PPM
 pH Factor6.8 - 7.3

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.

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.**

