

# GAS STEAM COMPARTMENT COOKER WITH CABINET BASE



## **SPECIFICATIONS:**

Shall be a Model

pressure compartment cooker, with gas steam boiler. 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 degrees 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 sounds a continuous audible signal until turned off manually.

The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter and boiler mountings, electric boiler with controls which shall include the following as standard, automatic water level control, pressure gauge, water gauge glass, pressure control with secondary safety pressure control, air vent, and safety relief valve. Thermostatically controlled cold water shall automatically condensate exhausted steam into water before releasing it to the drain. The cabinet shall be all stainless steel #4 finish type 304, hinged doors and 6" (152mm) stainless steel legs fitted with 4 adjustable flanged feet for mounting to the floor. A water treatment system, automatic blowdown, CSD-1 boiler controls, electronic ignition and split water line comes standard.

\*SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS\*

Model	COMPARTMENTS	CAPACITY
GC-2	2	8-16 Pans
GC-3	3	12-24 Pans

### **OPERATION SHALL BE BY:**

Gas heated steam boiler operating at 9-11 psi (62-76 kPa) and rated at:

□ 250,000 BTU (standard)

The steam boiler shall be equipped for operation on:

- Natural gas
- Propane gas

The controls shall be equipped for operation on 115VAC, 1 Phase, 60 Hz

#### **STANDARD FEATURES:**

- Water Treatment System
- Automatic blowdown
- CSD-1 boiler controls
- Electronic ignition
- Split water line

#### **OPTIONAL ITEMS AT EXTRA COST:**

- ☐ Sliding shelf (SSR-PC)
- □ Spray and rinse assembly
- ☐ Steam take-off kit
- ☐ 220 or 240 VAC, 1 Phase, 50 Hz
- ☐ Sheet pan support (SPC-PC)
- Correctional package

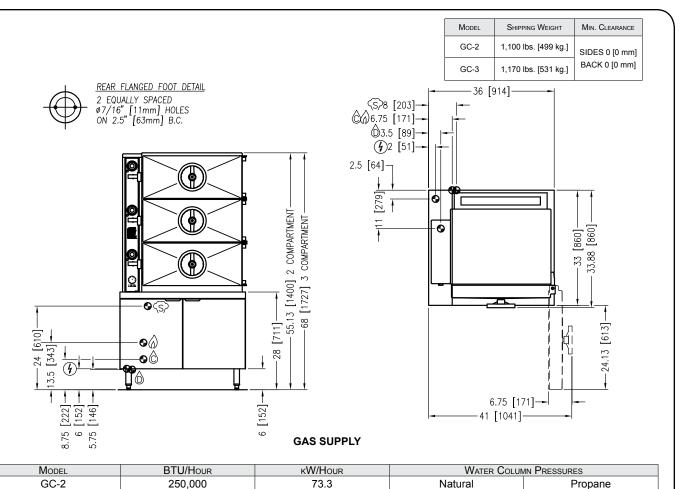








Models: ☐ GC-2 ☐ GC-3



#### **SERVICE CONNECTIONS**

87.9

6 - COLD WATER: 1/2" (13 mm)

GC-3

 $igoplus_{-}$  DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.

300,000

(13 mm) conduit connection to controls. 2 Amps per compartment, 120-60-1, 220-50-1.

STEAM TAKE-OFF CONNECTION: 3/4" IPS optional to operate adjacent equipment.

(19 mm) IPS

#### **WATER QUALITY STATEMENT**

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids  Total alkalinity  Silica	Less than 20 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0 - 8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

CROWN WATER TREATMENT SYSTEM MUST BE USED, FOR THIS APPLIANCE TO BE COVERED UNDER WARRANTY\*

\*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 restrictions.



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

70 Oakdale Road, Toronto ON, Canada M3N IV9 (919) 762-1000 www.crownsteamgroup.com

min. 11" (279 mm)

min. 7" (178 mm)