

GAS STEAM COMPARTMENT COOKER ON CABINET BASE



- GCX-2-24
- GCX-2-36
- GCX-10-24
- GCX-10-36

OPERATION SHALL BE BY:

Gas fired steam boiler rated at 9-11 psi (62 - 76 kPa).

The controls shall be equipped for operation on 115 VAC, 1 phase, 50/60 Hz.

- Natural gas
- L.P. gas

Standard Features

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

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|---|--|---|
| <input type="checkbox"/> Floor Protective Panel for 36" Gas Boiler Based Cabinets and Up (aluminum panel, painted on top with special anti-reflective black paint) (8976-1) | <input type="checkbox"/> 300,000 BTU 36" (915 mm) cabinet (B25-30) | <input type="checkbox"/> Load compensating timer (LCT) |
| <input type="checkbox"/> Floor Protective Panel 24" Gas Boiler Based Cabinets (aluminum panel, painted on top with special anti-reflective black paint) (8978-1) | <input type="checkbox"/> 220 VAC, 1 Phase, 50/60 Hz operation (SGVS-2) | <input type="checkbox"/> Correctional package |
| | <input type="checkbox"/> Stainless steel rear panel (SSB-) | <input type="checkbox"/> Steam take off kit (STOK) |
| | <input type="checkbox"/> Stainless steel frame (SSF-) | <input type="checkbox"/> Spray and rinse assembly |
| | | <input type="checkbox"/> Water in "Y" strainer (condenser feed) |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model **GCX-2-24, GCX-2-36, GCX-10-24 or GCX-10-36**, convection steamer on a modular, gas fired, steam boiler base, with stainless steel type 304 exterior and #4 finish.

The steamer shall have doors with removable inner liner of stainless steel, fullperimeter gasket seal, outer shell of one piece all welded stainless steel, positive lock and seal mechanism and a stainless steel drip trough connected to a drain to collect condensated 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:

- GCX-2, 13.875" W x 10.875" H x 19.875" D (352 mm x 276 mm x 504 mm).
- GCX-10, 13.875" W x 17.375" H x 19.875" D (352 mm x 441 mm x 504 mm).

Control housing shall be accessible through a fully removable side panel and each compartment shall include a 60 minute mechanical timer with ready pilot and cooking pilot light and an audible signal which will sound at the end of the cooking cycle.

Steam flow to the chamber shall be interrupted when the compartment door is opened during 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 door(s) with magnetic latch and 6" (152 mm) stainless steel legs fitted with 4 adjustable flanged feet for securing unit to the floor.

Standard boiler controls shall include automatic water level control, pressure gauge, water gauge glass, operating pressure control, safety high-limit pressure control, safety relief valve and cathodic protector.

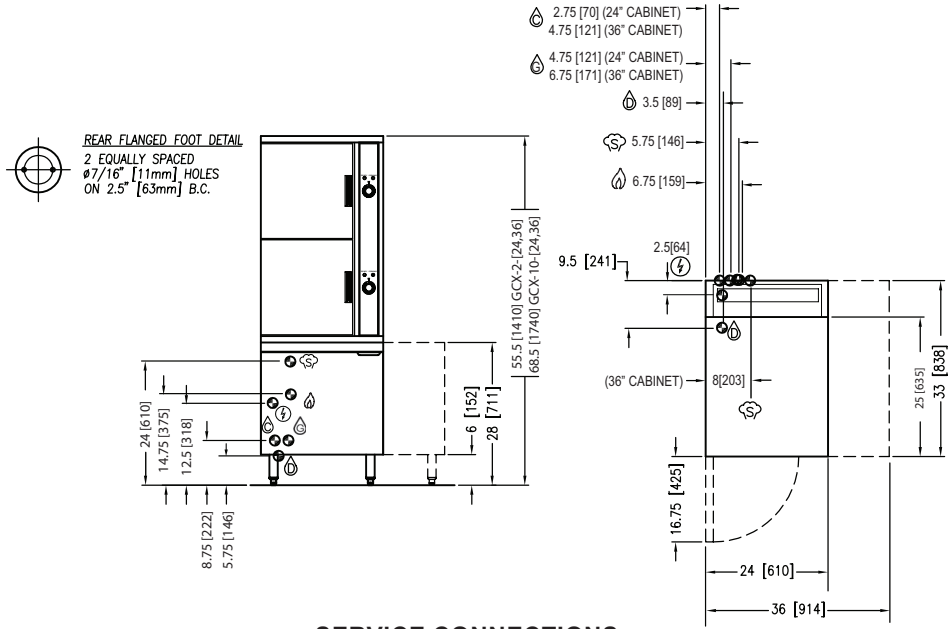
Unit comes standard with a split water line, CSD-1 boiler controls, electronic ignition, nickel plating, automatic blowdown, and water treatment system.

The unit shall be ASME code stamped and National Board registered, AGA, CGA and NSF certified.

SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS



Approval Notes: _____



SERVICE CONNECTIONS

- ⚡ – ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls. 120 VAC-60Hz-1PH. 2 Amps per compartment or as specified on data plate.
- ⊕ – BOILER FEED WATER: 1/2" (13 mm) NPT at 25-50 PSI (170-345 kPa).
- ⊖ – CONDENSATE COLD WATER: 1/2" (13 mm) NPT at 25-50 PSI (170-345 kPa) (OPTIONAL)
- ⊖ – DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- ⊕ – GAS CONNECTION: 3/4" (19 mm) IPS supply line required.
- ⊕ – STEAM TAKE-OFF CONNECTION: 3/4" (19 mm) IPS optional to operate adjacent equipment.

GAS SUPPLY AND SPECIFICATIONS

MODEL	GAS SUPPLY				AVAILABLE CABINET WIDTH	
	WATER COLUMN PRESSURE		BTU/Hr	kW/Hr	24"	36"
	Natural	Propane				
GCX-2-[24,36]	7" - 14"	11" - 14"	200,000	58.6	Yes	Yes
GCX-10-[24,36]	(178 mm - 355 mm)	(279 mm - 355 mm)	250,000	73.3	No	Yes
			300,000	87.9	No	Yes

MODEL	COMPARTMENT PAN CAPACITY				SHIPPING WEIGHT (24" CABINET)	SHIPPING WEIGHT (36" CABINET)	MINIMUM CLEARANCE	
	PAN DEPTH							
	1"	2-1/2"	4"	6"				
GCX-2-[24,36]	6	3	2	1	630 lbs. [286 kg]	764 lbs. [347 kg]	SIDES	3" [76]
GCX-10-[24,36]	10	5	3	2	670 lbs. [304 kg]	840 lbs. [381 kg]	BACK	6" [152]

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

If installing on any floor with an epoxy coating or other combustible floor surface (i.e., a surface other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty.

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.**

