



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

- SCX-2-6-6
- SCX-2-6-10
- SCX-10-6-6
- SCX-10-6-10

### OPERATION SHALL BE BY:

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

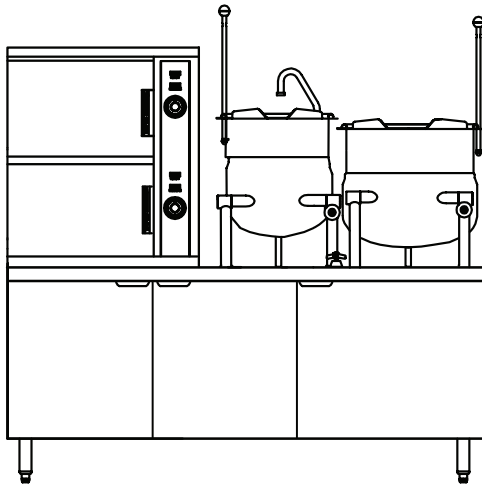
The boiler shall be equipped for operation on incoming steam pressure of 25-45 psi (170-310 kPa) and a flow of 200 lbs. (90 kg) per hour.

The controls shall be equipped for operation on:

- 115 VAC, 1 Phase, 60 Hz

### Standard Features

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



### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |   |   |  |
|---|---|--|
| <input type="checkbox"/> 220 VAC, 1 Phase, 50 Hz                | <input type="checkbox"/> Correctional package     | <input type="checkbox"/> Water in 'Y' strainer (condenser feed)        |
| <input type="checkbox"/> Stainless steel back on cabinet (SSB-) | <input type="checkbox"/> Ball float trap (BFT)    | <input type="checkbox"/> Pour lip strainer (TKS-)                      |
| <input type="checkbox"/> Stainless steel frame (SSF-)           | <input type="checkbox"/> Spray and rinse assembly | <input type="checkbox"/> One piece stainless steel lift off cover (C-) |
| <input type="checkbox"/> Load compensating timers (LCT)         |   |  |

### STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model SCX-2-6-6, SCX-2-6-10, SCX-10-6-6 or SCX-10-6-10, convection steamer complete with (2) 6 gallon kettles or (1) 6 and (1) 10 gallon kettle on a modular boiler base operating on steam coil boiler base.

The steamer shall be constructed of satin finish stainless steel, type 304, with a cooking chamber of one-piece, all-welded, type 316 stainless steel and shall be:

- SCX-2, 14" W x 10.625" H x 21 D (355 mm x 270 mm x 533 mm).
- SCX-10, 14" W x 17" H x 21 D (355 mm x 432 mm x 533 mm).

The doors 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 be provided with removable stainless steel pan supports and a stainless steel drip trough connected to drain in order to collect condensate when door is opened.

Each compartment's control housing shall be constructed of stainless steel with a fully removable side access panel.

The controls shall include an illuminated on/off power switch.

The timing of each compartment shall be independently controlled by a pilot ready light, a pilot cooking light and a 60 minute electric timer which sounds an audible signal at the end of the cooking cycle.

Steam flow to the chamber shall be cut off when the door is opened during the cooking cycle and shall be reactivated when the door is closed.

The cabinet base with steam coil boiler and controls shall be provided with full perimeter painted angle frame, reinforced counter and boiler mountings, hinged door(s) with magnetic latch and 6" (152 mm) stainless steel legs with 4 adjustable flanged feet for securing to the floor.

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

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

The unit shall be ASME code stamped and National Board registre, c-CSA-us and NSF certified.

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



Approval Notes: \_\_\_\_\_

\_\_\_\_\_

Models:  SCX-2-6-6

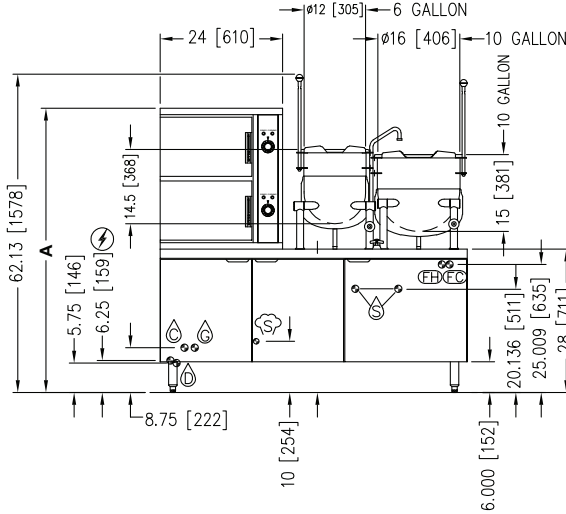
SCX-2-6-10

SCX-10-6-6

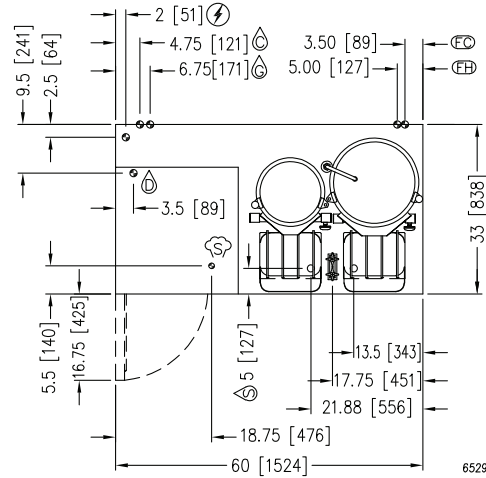
SCX-10-6-10

SCX2-6-6

IN [mm]



**REAR FLANGED FOOT DETAIL**  
 2 EQUALLY SPACED  
 7/16" [11mm] HOLES  
 ON 2.5" [63mm] B.C.



NOTE: SPLASH GUARD NOT SHOWN ON FRONT VIEW.

**SERVICE CONNECTIONS**

- ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls. 120 VAC-60Hz-1PH 2 Amps per compartment or to be as specified on data plate.
- COLD WATER: 3/8" (10 mm) NPT at 25-50 PSI (170-345 kPa)
- DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- FAUCET COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa), NSF-61 compliant.
- FAUCET HOT WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa), NSF-61 compliant.
- STEAM SUPPLY: 3/4" (19 mm) IPS for incoming steam at 5-45 PSI (34-310 kPa)\*
- SINK DRAIN: 1-1/8" (29 mm) O.D. tubing.

\* Pressure reducing valve is required if incoming pressure exceeds 50 PSI(345 kPa).

**COMPARTMENT PAN CAPACITY, WEIGHT AND CLEARANCE**

MODEL	DESCRIPTION	PAN DEPTH				MODEL	A	SHIPPING WEIGHT	MINIMUM CLEARANCE	
		1"	2-1/2"	4"	6"				SIDES	BACK
SCX-2-6-6	6 pan steamer with (2) 6 gallon kettles	6	3	2	1	SCX-2-6-6	55.5 [1410]	930 lbs. [421]	SIDES	0
SCX-2-6-10	6 pan steamer with (1) 6 gallon and (1) 10 gallon kettle					SCX-2-6-10	55.5 [1410]	970 lbs. [439]		
SCX-10-6-6	10 pan steamer with (2) 6 gallon kettles	10	5	3	2	SCX-10-6-6	68.5 [1740]	1030 lbs. [467]	BACK	0
SCX-10-6-10	10 pan steamer with (1) 6 gallon and (1) 10 gallon kettle					SCX-10-6-10	68.5 [1740]	1070 lbs. [462]		

**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](http://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.**

