



DIRECT STEAM COMPARTMENT COOKER WITH CABINET BASE



- DC-2
- DC-3

OPERATION SHALL BE BY:

Direct non-toxic steam incoming at a minimum of 15 psi (103 kPa) with a flow of 150 psi (68kg) per hour.

A pressure reducing valve shall provide compartment pressure of 6 psi (41 kPa) and a control system is provided to cool the condensate drain.

The control shall be equipped for operate on 115 VAC, 1 Phase 60 Hz.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | |
|--|--|
| <input type="checkbox"/> 220 VAC, 1 Phase, 60 Hz (DBVS-1) | <input type="checkbox"/> Wire shelf rack (SSR-PC) |
| <input type="checkbox"/> Stainless steel rear panel (SSB-36) | <input type="checkbox"/> Ball float trap (BFT) |
| <input type="checkbox"/> Stainless steel frame (SSF-36) | <input type="checkbox"/> Spray and rinse assembly |
| <input type="checkbox"/> Correctional package | <input type="checkbox"/> Sheet pan supports (SPS-PC1 or SPS-PC2) |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown Model DC-2 or DC-3, pressure compartment cooker, operating on direct steam.

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.

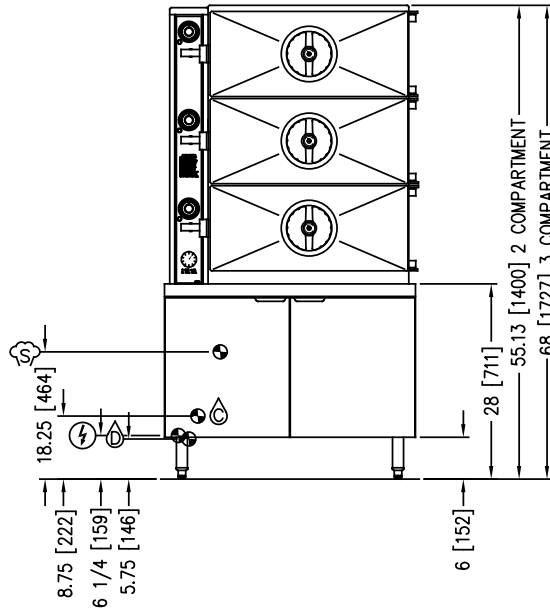
The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame.

Thermostatically controlled cold water shall automatically condensate exhausted steam into water before releasing it to the drain.

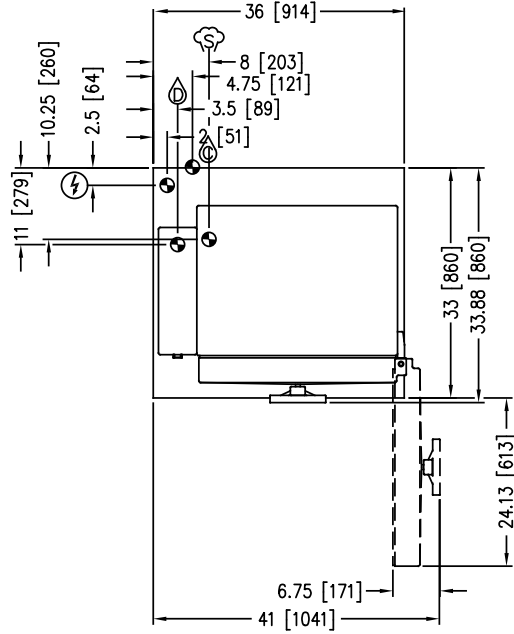
The cabinet shall be all stainless steel #4 finish type 304, hinged doors and 6" (152mm) stainless steel legs fitted with 4 adjustable flanged feet for mounting to the floor.



Approval Notes: _____



REAR FLANGED FOOT DETAIL
 2 EQUALLY SPACED
 Ø7/16" [11mm] HOLES
 ON 2.5" [63mm] B.C.



IN [mm]

3146R3

SERVICE CONNECTIONS

- COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170 - 345 kPa).
- DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- ELECTRICAL CONNECTION: Unless otherwise specified, field wiring electrical connection to be 120V, 60 Hz, 1 Phase with ground.
- STEAM SUPPLY: 3/4" (19 mm) female pipe connection for steam supply 15-50 PSI (103-345 kPa)*

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

COMPARTMENT PAN CAPACITY

MODEL	COMPARTMENTS	CAPACITY
DC-2	2	8-16 Pans
DC-3	3	12-24 Pans

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

