

Job:	Item#
JUD.	116111#



ELECTRIC COUNTER CONVECTION STEAMER

Auto Fill, Auto Drain



SX-5





□ SX-3

OPERATION SHALL BE BY:

Electrically heated steam generator operating at 0 psi (0 kPa) with field replaceable elements rated at:

- ☐ 7.5 kW for Model SX-3
- ☐ 15.0 kW for Model SX-5

The steam generator shall be equipped for operation on:

- □ 208 VAC, 3 Phase, 50/60 Hz *
- □ 240 VAC, 3 Phase, 50/60 Hz *
- 220 VAC, 3 Phase, 50/60 Hz *
- ☐ 380/220 VAC, 3 Phase, 50/60 Hz 4 wire
- ☐ 415/240 VAC, 3 Phase, 50/60 Hz 4 wire

* UNIT SHALL BE FIELD CONVERTIBLE TO SINGLE PHASE

STANDARD FEATURES:

- · Water Treatment System
- 304 stainless steel exterior
- 316 stainless steel cooking chamber with coved corners
- Heavy gauge stainless steel door with full perimeter gasket
- · Positive lock and seal mechanism with spring release door
- · Illuminated power switch
- · Ready indicator light
- · Cooking indicator light
- 60 minute electromechanical timer with end of cycle audible alarm
- Removable stainless steel pan supports
- Drain tempering system for 140 degree temperature requirement (requires 1/2" cold water connection)

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ☐ 380 VAC, 3 phase, 50/60 Hz
- ☐ 415 VAC, 3 phase, 50/60 Hz
- ☐ 480 VAC, 3 phase, 50/60 Hz
- ☐ 600 VAC, 3 phase, 50/60 Hz
- ☐ Increase 7.5 kW to 10 kW (SX-3 only)
- Decrease 15 kW to 12 kW (SX-5 only)
- □ Correctional package
- ☐ High sensitivity level controls (R.O. water)
- □ Constant steam feature
- 120 minute timer
- Load compensating timer
- ☐ 4" (102 mm) adjustable legs (SSL)
- Stacking kit for (2) units
- ☐ Interconnect plumbing for 2 units (factory installed)
- ☐ 28" high single unit stand (SX-5)
- ☐ 34" high single unit stand (SX-3)
- ☐ 18" high double unit stacking stand (SX-5 stacked)
- ☐ 23" high double unit stacking stand (SX-3 stacked)

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model SX-3 (3 pan) or SX-5 (5 pan) counter convection steamer with electric steam generator, c-CSA-us and NSF certified.

Unit shall be constructed of satin finish 304 stainless steel with a one piece welded 316 stainless steel cooking chamber with coved corners.

The 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. The steamer shall have removable stainless steel pan supports and a stainless steel drip trough integrally connected to the drain in order to collect condensate when the door is opened, and adjustable leveling feet.

The control housing shall be constructed of stainless steel with a full access removable panel. The controls shall include an illuminated three way power switch (On/Off/De-lime), a pilot ready light, a pilot cook light,

 $60\ \text{minute}$ electric timer with audible alarm at the end of the cooking cycle.

Steam flow to the cooking chamber shall be interrupted when the door is opened and shall be reactivated when door is closed.

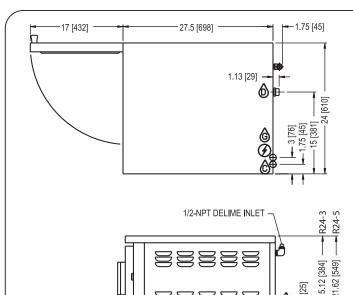
Standard features include a de-liming port located at the rear of the unit for easy access to allow cleaning of the generator tank, de-lime mode power setting, automatic blowdown valve, solid state liquid level controls and split water connections for simple hook up to a water treatment system.

The steamer is constructed so that it may be mounted flush to the counter top or on 4" (102 mm) legs (optional). The steamer may also be stacked using a stacking kit.

SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS



Approval Notes: _	 	



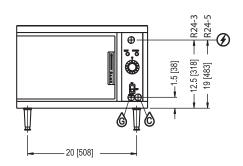
OPTIONAL LEGS

-23.5 [597]

SERVICE CONNECTIONS

- ELECTRICAL CONNECTION: Rating to be as specified on data plate.
- O COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 psi (170-345 kPa).
- DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- G GENERATOR WATER: 3/8" (10 mm) O.D. tubing at 25-50 psi (170-345 kPa).

DIMENSIONS ARE IN INCHES [MM]



ELECTRICAL CHARACTERISTICS

4 [102]

- 2 [51]

		AMPS/PHASE									
MODEL	κW	208V		220V		240V		380V	415V	480 V	600V
		1 PH	3 PH	1 PH	3 PH	1 PH	3 PH	3 PH	3 PH	3 PH	3 PH
SX-3	7.5 Standard	36	21	34	20	31	18	12	11	9	8
54-3	10 Optional	48	28	46	26	42	24	16	14	12	10
OV 5	15 Standard	72	42	69	40	63	36	23	21	18	15
SX-5	12 Optional	58	34	55	32	50	29	19	17	15	12

COMPARTMENT PAN CAPACITY

Model	Pan Depth				
iviodei	1"	2-1/2"	4"	6"	
SX-3	6	3	2	1	
SX-5	10	5	3	2	

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 PPI
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

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.



