

TWO COMPARTMENT, 16 PAN, CONVECTION STEAMER ON 36" CABINET BASE WITH ELECTRIC BOILER


 ECX-16

OPERATION SHALL BE BY:

Electrically heated steam boiler operating at 9-11 psi (62-76k Pa) and rated at:

 42.0 kw (standard)

The steam boiler shall be equipped for operation on:

 208 VAC, 3 Phase, 60 Hz (not available in 48 kw)

 240 VAC, 3 Phase, 60 Hz

STANDARD FEATURES:

- Water Treatment System
- Automatic boiler blowdown
- Split water lines (boiler feed and condensate)
- CSD-1 boiler controls

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|---|---|---|
| <input type="checkbox"/> 48.0 kw (240 volt min) | <input type="checkbox"/> 480 VAC, 3 Phase, 50 Hz | <input type="checkbox"/> Spray and rinse assembly |
| <input type="checkbox"/> Stainless steel frame (SSF-) | <input type="checkbox"/> 575 or 600 VAC, 3 Phase, 60 Hz (EBVS-3) | <input type="checkbox"/> Steam take-off kit (STOK) |
| <input type="checkbox"/> Stainless steel back on cabinet (SSB-) | <input type="checkbox"/> Load compensate timer (LCT) | <input type="checkbox"/> Water in "Y" strainer (condenser feed) |
| <input type="checkbox"/> 380 VAC, 3 Phase, 50 Hz | <input type="checkbox"/> Sheet pan support (SPS-1 or SPS-2) | |
| <input type="checkbox"/> 415 VAC, 3 Phase, 50 Hz | <input type="checkbox"/> Full width wire shelf (CXSS-16 must order SPS) | |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model **ECX-16** convection steamer with electric steam boiler. The steamer shall be constructed of satin finish stainless steel, type 304, with a cooking chamber of one piece all welded 316 stainless steel.

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.

The door opening shall be 14" x 26.5" (356 x 673mm).

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

The control housing shall be constructed of stainless steel with a full access removable panel.

The timing of each cooking compartment shall be independently controlled by a "60" minute timer, a green ready pilot light and a red cook pilot light.

At the end of the cooking cycle an audible signal is sounded.

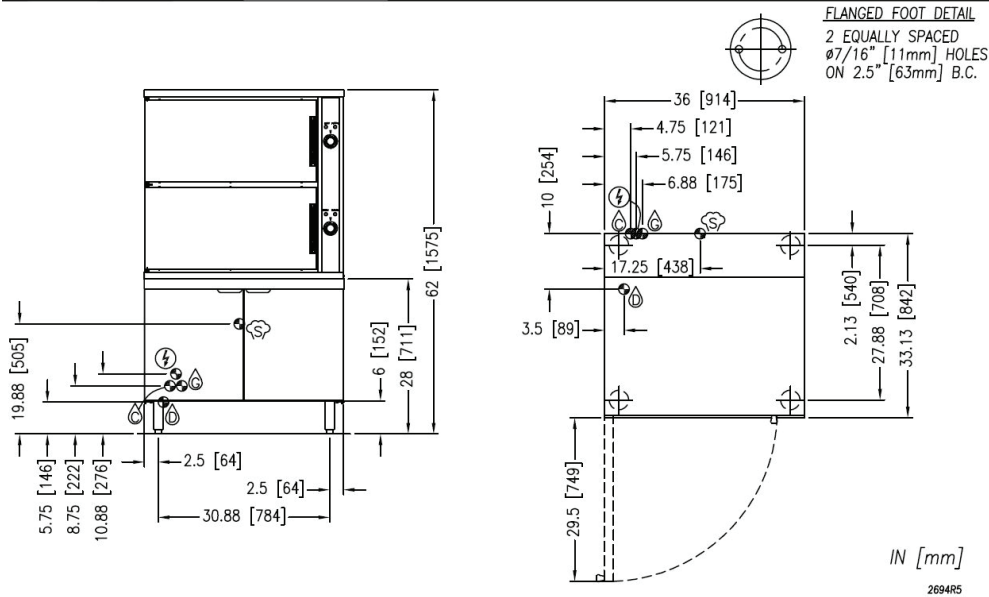
Steam flow to the cooking chamber shall be interrupted when the door is opened during the cooking cycle and shall be reactivated when the door is closed.

The convection steamer shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, and boiler mountings, nickel plating, electric boiler with controls, all stainless steel exterior, hinged doors and 6" (152 mm) stainless steel legs with 4 adjustable flanged feet for securing to the floor.

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



Approval Notes: _____



SERVICE CONNECTIONS

- ⚡ – ELECTRICAL CONNECTION: Field wiring electrical connection to be as specified on data plate.
- Ⓜ – GENERATOR: COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 psi (170-345 kPa).
- Ⓞ – CONDENSATE: 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.
- Ⓢ – STEAM TAKE-OFF CONNECTION: 3/4" (19 mm) IPS optional to operate adjacent equipment.

ELECTRICAL CHARACTERISTICS

MODEL	PHASE	kW	208V	220V	240V	380V	415V	480V
			AMPS	AMPS	AMPS	AMPS	AMPS	AMPS
ECX-16	3	42 (Standard)	116.6	110.2	101	63.8	58.4	50.5
	3	48 (Optional)	-	-	115.8	72.9	66.8	57.8

COMPARTMENT PAN CAPACITY, WEIGHT AND CLEARANCE

MODEL	PAN DEPTH					MODEL	SHIPPING WEIGHT (36" CABINET)	MINIMUM CLEARANCE	
	1"	2-1/2"	4"	4" & 1"	4" & 2-1/2"			SIDES	BACK
ECX-16	16	8	4	2 x 4" 2 x 1"	2 x 4" 1 x 2-1/2"	ECX-16	900 lbs. [408 kg]	SIDES	0
								BACK	0

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

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.**

