

# ELECTRIC STEAM COMPARTMENT COOKER WITH CABINET BASE



- EC-2
- EC-3

### OPERATION SHALL BE BY:

Electrically heated steam boiler operating at 9-11 psi (62-76kPa) and rated at 24 KW.

The boiler shall be equipped for operation on:

- 208 VAC, 3 Phase, 50/60 Hz - Standard
- 220 VAC, 3 Phase, 50/60 Hz
- 240 VAC, 3 Phase, 50/60 Hz

### Standard Features

- Water Treatment System
- Automatic blowdown
- CSD-1 boiler controls
- Split water lines
- Water in "Y" strainer (condenser feed)

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |   |  |   |
|---|--|---|
| <input type="checkbox"/> 36 KW                      | <input type="checkbox"/> 415/240 VAC, 3 Phase, 4 wire            | <input type="checkbox"/> Spray and rinse assembly               |
| <input type="checkbox"/> 42 KW                      | <input type="checkbox"/> 380/220 VAC, 3 Phase, 4 wire            | <input type="checkbox"/> Sheet pan support (SPS-PC1 or SPS-PC2) |
| <input type="checkbox"/> 380 VAC, 3 Phase, 50/60 Hz | <input type="checkbox"/> 575 or 600 VAC, 3 Phase, 60 Hz (EBVS-3) | <input type="checkbox"/> Wire shelf rack (SSR-PC)               |
| <input type="checkbox"/> 415 VAC, 3 Phase, 50/60 Hz | <input type="checkbox"/> Stainless steel rear panel (SSB-)       |   |
| <input type="checkbox"/> 480 VAC, 3 Phase, 50/60 Hz | <input type="checkbox"/> Steam take-off kit                      |   |

### STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown Model EC-2 or EC-3, pressure compartment cooker, with electric steam boiler. 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, reinforced counter and boiler mountings, electric boiler with controls which shall include the following as standard, automatic water level control, pressure gauge, water gauge glass, pressure control with secondary safety pressure control, air vent, and safety relief valve.

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.

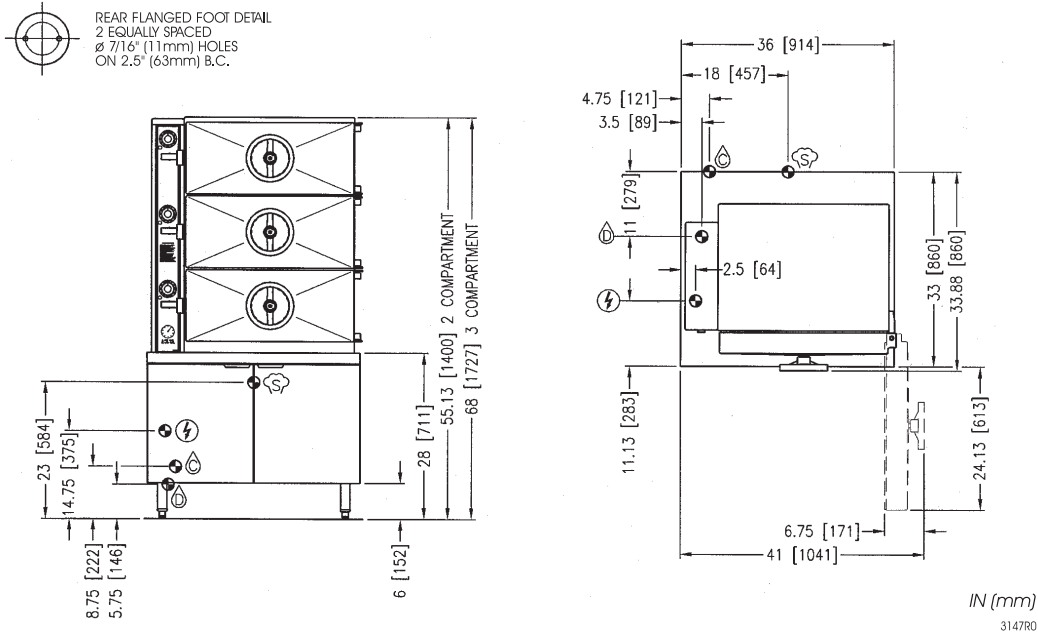
A water treatment system, automatic blowdown, CSD-1 boiler controls, nickel plating, and split water line comes standard.

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



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

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**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: Field wiring electrical connection to be as specified on data plate.
- STEAM TAKE-OFF CONNECTION: 3/4" IPS optional to operate adjacent equipment.

**ELECTRICAL CHARACTERISTICS**

MODEL	PHASE	208V		220V		240V		380V		415V		480V	
		kW	AMPS	kW	AMPS	kW	AMPS	kW	AMPS	kW	AMPS	kW	AMPS
EC-2 or EC-3	3	24	66.6	24	62.9	24	57.7	24	36.5	24	33.4	24	28.9
	3	36	99.9	36	94.5	36	86.6	36	54.7	36	50.1	36	43.3
	3	42	116.6	42	110.2	42	101.0	42	63.8	42	58.4	42	50.5

**COMPARTMENT PAN CAPACITY AND WEIGHT**

MODEL	COMPARTMENTS	CAPACITY	MODEL	SHIPPING WEIGHT
EC-2	2	8-16 Pans	EC-2	960 lbs. [435 kg.]
EC-3	3	12-24 Pans	EC-3	1,100 lbs. [499 kg.]

**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.**

