

GAS TWO COMPARTMENT CONVECTION STEAMER ON CABINET BASE



Model SX-10G3

- SX-7G3
- SX-10G3

OPERATION SHALL BE BY:

Two gas fired, stainless steel generators operating at 0 psi (0 kPa) and rated at 47,000 BTU each.

- Natural Gas
- LP Gas

The controls shall be equipped for operation on 120 VAC, 1 Phase, 60 HZ.

STANDARD FEATURES:

- Water Treatment System
- Automatic generator blow down
- Delime mode power setting
- Deliming port for the generators which is located on the right side panel
- Split water connections for simple hook up for a treated water system
- 6" high stainless steel legs fitted with 4 adjustable flanged feet for floor anchoring
- Mounted on 23" high stainless steel cabinet base

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | |
|--|---|
| <input type="checkbox"/> 220 VAC, 1 Phase, 50/60 Hz. (SGVS-1) | <input type="checkbox"/> Correctional package |
| <input type="checkbox"/> Single pantry spray hose c/w bracket, left side mount | <input type="checkbox"/> Load Compensating Timer (LCT-) |
| <input type="checkbox"/> Double pantry spray hose c/w bracket, left side mount | <input type="checkbox"/> Water in "Y" strainer (condenser feed) |

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model SX-7G3 or SX-10G3, convection steamer with individual gas steam generators for each cavity.

AGA/CGA and NSF Certified.

The steamer shall be constructed of a satin finish stainless steel, type 304.

The cooking chamber is one piece all welded, type 316 stainless steel with coved corners.

The heavy-duty door shall have an inner liner of stainless steel with a full perimeter gasket seal, an outer liner of one piece all welded stainless steel, and a positive lock and seal mechanism with spring release.

Each compartment shall be provided with removable stainless steel pans supports.

A stainless steel drip trough shall be integrally connected to a drain to collect condensate when the doors are opened.

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

Each compartment shall have individual control which include an illuminated three-way power switch (On/Off/De-lime), a Ready pilot light, a cooking pilot light, an Ignition pilot light, a 60 minute electronic timer which sounds an audible signal at the end of the cooking cycle, solid state generator controls and electronic ignition for each generator.

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

Standard features include automatic generator blow down, de-lime mode power setting and de-liming ports for each generator located on right side of the unit for easy access, and split water connections for simple hook up to treated water systems.

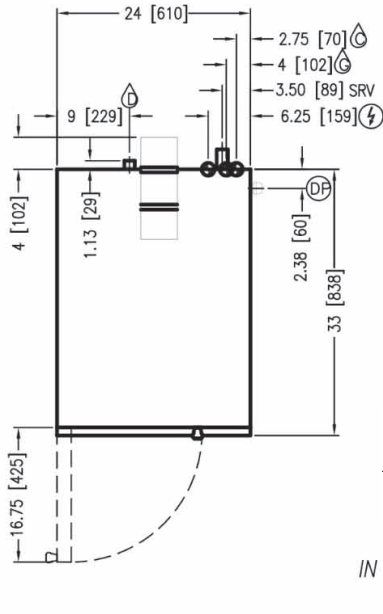
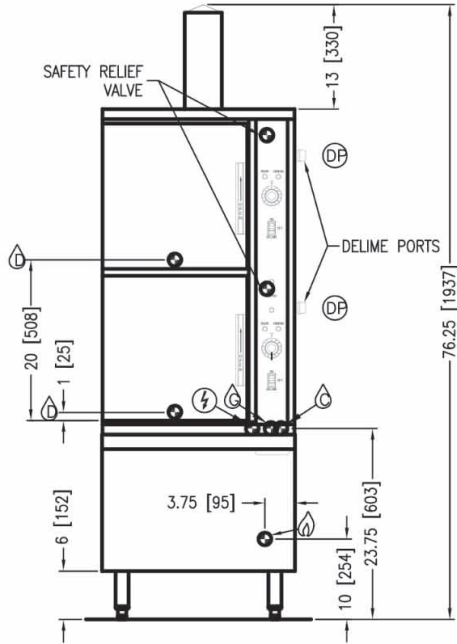
The steamer shall be mounted on an all stainless steel construction cabinet base with operable door for storage and 6" high stainless steel legs fitted with 4 adjustable flanged feet for floor anchoring.

SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS



Approval Notes: _____

SXG3



REAR FLANGED FOOT DETAIL
 2 EQUALLY SPACED
 ø7/16" [11mm] HOLES
 ON 2.5" [63mm] B.C.

IN [mm]
 8576R0

SERVICE CONNECTIONS

- ELECTRICAL CONNECTION: to be 120 Volts, 60 Hertz single phase with grounding wire. Furnished with 6 foot cord with 3 prong plug. Maximum amps 4.0
- DRAIN: 1" IPS piped to open floor drain. No Solid Connection. Use copper only. 24" length before open air gap opening (no bends or elbows)
- GAS CONNECTION: 3/4" IPS supply line required. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
- GENERATOR WATER: 3/8" O.D. tubing at 25-50 PSI (170-345 kPa)
- CONDENSATE COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170-345 kPa)
- DELIME PORT: 3/4"IPS

GAS SUPPLY

MODEL	GAS SUPPLY						
	BTU/HR.	kW/HR.	SUPPLY PIPE PRESSURE (W.C.)				
SX-7G3 SX-10G3	94,000	27.6	<table border="0"> <tr> <td>Natural</td> <td>Propane</td> </tr> <tr> <td>6" - 14" (152 - 356 mm)</td> <td>11" - 14" (279 - 356 mm)</td> </tr> </table>	Natural	Propane	6" - 14" (152 - 356 mm)	11" - 14" (279 - 356 mm)
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COMPARTMENT PAN CAPACITY, WEIGHT AND CLEARANCE

Model	Compartments	Capacity	MODEL	SHIPPING WEIGHT	MIN. CLEARANCE
SX-7G3	2	1-7 Pans	SX-7G3	625 lbs. [285 kg.]	RIGHT SIDE 8 [203 mm] LEFT SIDE 3 [76 mm]
SX-10G3	2	1-10 Pans	SX-10G3	675 lbs. [305 kg.]	BACK 6 [152 mm]

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	ChlorineLess than 1.5 PPM
Total alkalinity Less than 20 PPM	pH Factor6.8 - 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.**

