

## GAS COUNTER STEAMER

### Auto Fill, Auto Drain



SX-3-5G3

 SX-5G3

#### OPERATION SHALL BE BY:

Gas fired, stainless steel, steam generator operating at 0 psi (0 kPa) rated at 47,000 BTUs.

The generator shall be equipped for operation on:

- Natural Gas
- LP Gas

The controls shall be equipped for operation on:

- 120 VAC, 1 Phase, 50/60 Hz (specify)

#### 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
- 4" adjustable legs
- Electromechanical controls

#### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |  |   |
|--|---|
| <input type="checkbox"/> 220 VAC, 1 Phase, 50/60 Hz (specify)                  | <input type="checkbox"/> Load Compensating Timer                            |
| <input type="checkbox"/> Single pantry spray hose c/w bracket, left side mount | <input type="checkbox"/> 28" high single unit stand (UNIT IS NOT STACKABLE) |
| <input type="checkbox"/> Double pantry spray hose c/w bracket, left side mount | <input type="checkbox"/> Water in "Y" strainer (condenser feed)             |
| <input type="checkbox"/> Correctional package                                  |   |

#### STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model SX-5G3, convection steamer with a gas fired stainless steel steam generator. AGA/CGA and NSF Certified.

The cavity shall be 5 pan capacity.

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

The cooking chamber is a 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.

The compartment shall be provided with removable stainless steel pan supports.

A stainless steel drip trough shall be integrally connected to the drain in order to collect condensate when the door is opened.

The control housing, constructed of stainless steel with a full access

removable panel contains the controls which include an illuminated three way power switch (On/Off/De-lime), a pilot ready light, a pilot cooking light, 60 minute electric timer with audible alarm at the end of the cooking cycle, solid state generator controls, and electronic ignition.

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 automatic generator blow down de-lime mode power setting and a de-liming port for the generator located on the right side panel.

The unit also comes with split water connections for simple hook up to a water treatment system.

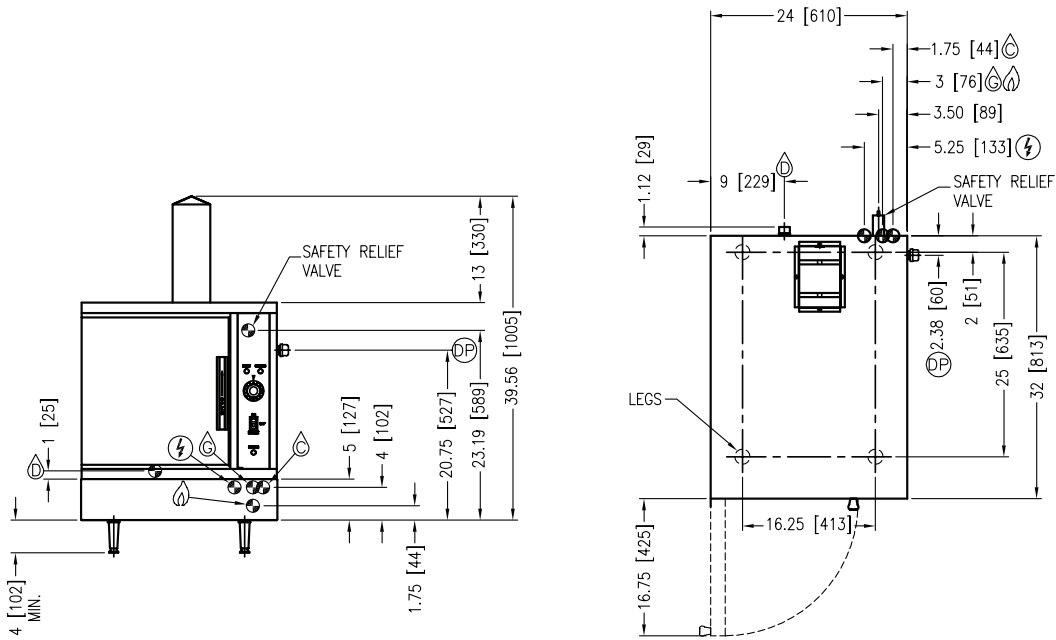
Steamer is mounted on 4" high stainless steel adjustable legs.

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



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

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**SERVICE CONNECTIONS**

- ⚡ – ELECTRICAL CONNECTION: Unless otherwise specified, field wire electrical connection to be 120 V, 60 Hz., single phase with grounding wire. Furnished with 6 foot cord with 3 prong plug. Maximum amps 2.0.
- Ⓓ – DRAIN: 1" IPS piped to open floor drain. No solid connection. Copper only. 24" maximum 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" (10 mm) O.D. tubing at 25-50 psi (170-345 kPa).
- Ⓒ – CONDENSING WATER: 3/8" (10 mm) O.D. tubing at 25-50 psi (170-345 kPa).
- Ⓓ – DELIME PORT: 3/4" IPS

**UTILITY CONNECTIONS**

MODEL	GAS SUPPLY				
	SHIPPING WEIGHT	BTU/HR.	kW/HR.	SUPPLY PIPE PRESSURE (W.C.)	
SX-5G3	250 lbs. [113 kg]	47,000	13.8	Natural 6" - 14" (152 - 356 mm)	Propane 11" - 14" (279 - 356 mm)

**COMPARTMENT PAN CAPACITY AND WEIGHT**

Model	Pan Depth				MINIMUM CLEARANCE		
	1"	2-1/2"	4"	6"	LEFT	RIGHT	BACK
SX-5G3	10	5	3	2	3" [76 mm]	8" [203 mm]	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
- Total alkalinity ..... Less than 20 PPM
- Silica..... Less than 13 PPM
- Chlorine .....Less than 1.5 PPM
- pH Factor .....6.8 - 7.3

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.**

