SOUTHBEND

A Middleby Company

GAS COMPARTMENT STEAMER WITH SOLID STATE CONTROLS

Job _____ Item# _____

Compartment Pan Capacity				
Model	Pan Depth			
	1"	2-1/2"	4"	6"
GCX-10	10	5	3	2

SPECIFICATIONS:

Shall be a Model **GCX-10** convection steamer with gas fired steam boiler. The steamer shall be constructed of #4 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 shell of one piece all welded stainless steel, and a positive lock and seal mechanism. The door opening shall be 14" W x 17.25" *(356 mm x 438 mm)*. 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.

Control housing shall be accessible through a full removable side panel. Controls shall include a 60 minute mechanical timer with ready pilot and cooking pilot light for each compartment and a audible signal which will sound at the end of the cooking cycle. Steam flow to the chamber shall be interrupted when the compartment door is opened during 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, gas boiler with controls, all stainless steel exterior, hinged door(s) with magnetic latch and 6" *(152 mm)* stainless steel legs fitted with adjustable bullet feet on the front and adjustable flanged feet on the rear. Standard boiler controls shall be automatic water level control, pressure gauge, water gauge glass, pressure control with pressure safety control, safety relief valve and cathodic protector.

OPERATION SHALL BE BY:

Gas fired steam boiler rated at 140,000 BTU, rated at 15 psi *(103 kPa)*. The controls shall be equipped for operation on 115 VAC, 1 phase, 50/60 Hz.

- ☐ Natural gas
- ☐ L.P. gas

OPTIONAL ITEMS AT EXTRA COST:

- ☐ 200,000 BTU 24" *(610 mm)* or 36" *(915 mm)* cabinet
- ☐ 250,000 BTU 36" *(915 mm)* cabinet
- ☐ 300,000 BTU 36" *(915 mm)* cabinet
- ☐ 208-240 VAC operation (specify voltage)
- ☐ Electronic ignition
- ☐ California code
- ☐ CSD-1
- ☐ Automatic blowdown
- ☐ Solid state digital controls on cooker
- ☐ Cabinet size (36" or 48")
- ☐ Stainless steel rear panel
- ☐ Split water lines
- ☐ Correctional package

ACCESSORIES:

- ☐ Steam take off kit
- ☐ De-lime kit DPA-1 (not available with CSD-1)
- ☐ Water in "Y" strainer
- ☐ Spray and rinse assembly

Models: ☐ **GCX-10**

SERVICE CONNECTIONS

- ELECTRICAL CONNECTION: 1/2" *(13 mm)* conduit connection to controls. 2 AMPS per compartment, 120-60-1 or 220-50-1.
- DRAIN: 2" *(51 mm)* IPS piped to open floor drain. No solid connection.
- STEAM TAKE-OFF: 3/4" *(19 mm)* IPS optional to operate adjacent equipment.
- COLD WATER: 3/8" *(10 mm)* O.D. tubing at 25-50 PSI *(170 - 345 kPa)*.
- GAS CONNECTION: 3/4" IPS supply line required.

WATER QUALITY STATEMENT

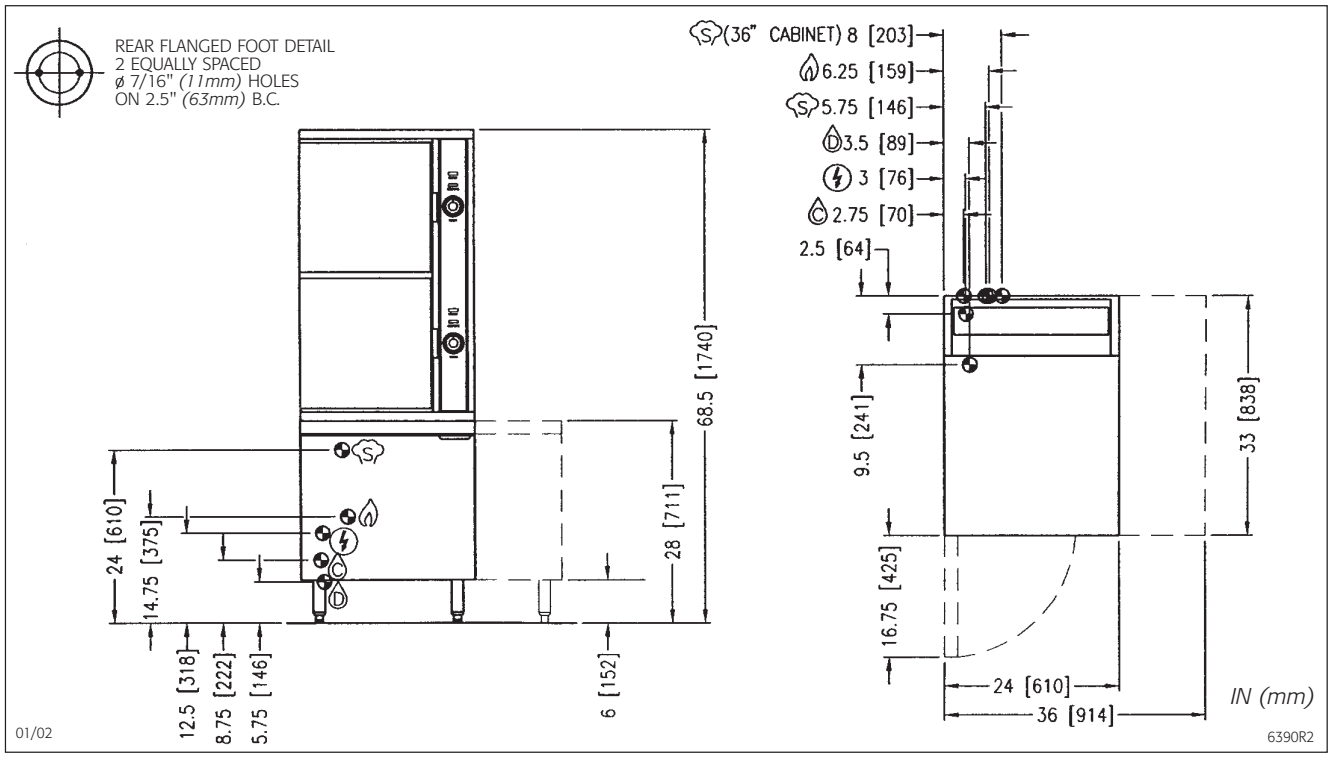
Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 30 PPM
pH Factor	7.0 - 8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

MODEL	GAS SUPPLY			
	WATER COLUMN PRESSURES		BTU/HR.	kW/HR.
GCX-10	NATURAL min 4" *(102mm)*	PROPANE min 11" *(279mm)*	140,000	41.0
			200,000	58.6
			250,000	73.3
			300,000	87.9



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NOT FOR HOUSEHOLD USE.

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