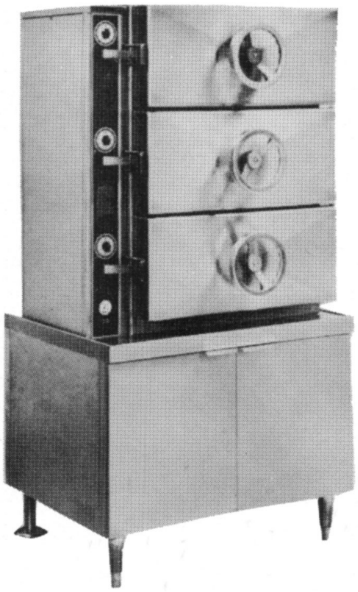
SOUTHBEND

A Middleby Company

GAS STEAM COMPARTMENT COOKER WITH CABINET BASE

Job _____ Item# _____



SPECIFICATIONS:

Shall be a Model_____ , pressure compartment cooker with gas steam boiler. The cooker shall be constructed of all-welded satin finish stainless steel, type 304. The doors shall have a removable inner liner of aluminum plate with full perimeter gasket seal, an outer liner of one-piece all-welded stainless steel, and a wheel-and-screw closing mechanism. The doors, with a clear opening of 10-1/4" x 26-3/8", shall latch upon closing and shall open 15° upon latch release. Compartment operation shall be at a maximum pressure of 6 psi *(0.42 kg/cm²)*

The control housing shall be constructed of stainless steel with a full-access removable panel. The timing of each compartment shall be independently controlled by:

☐ Automatic timer controls 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 sound a continuous signal until turned off manually.

Each cooking compartment shall have either removable shelf supports with two slide-out shelves (third shelf optional) or removable universal pan supports. The capacities shall range as follows:

☐ Shelf supports: Four full size *(1/1 gastronorm)* pans, 2-1/2" or 4" *(64 mm or 100 mm)* deep.

☐ Universal supports: Eight full size *(1/1 gastronorm)* pans, 2-1/2" *(64 mm)* deep, or four full size *(1/1 gastronorm)* pans, 4" *(100 mm)* deep.

The compartment cooker 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 doors and 6" *(152 mm)* stainless steel legs with adjustable bullet feet.

Model	Compartments	Capacity
GC-2	2	8-16 Pans
GC-3	3	12-24 Pans

OPERATION SHALL BE BY:

Gas heated steam boiler operating at 15 psi *(1 kg/cm²)* and rated at:

☐ 200,000 BTU (standard)
☐ 250,000 BTU (optional at extra cost)

The steam boiler shall be equipped for operation on:

☐ Natural gas
☐ Propane gas

The controls shall be equipped for operation on 115VAC, 1 Phase, 60 Hz

OPTIONAL ITEMS AT EXTRA COST:

☐ Extra shelf
☐ 12" x 20" x 2-1/2" perforated stainless steel pan
☐ 12" x 20" x 2-1/2" solid stainless steel pan
☐ 12" x 20" x 4" perforated stainless steel pan
☐ 12" x 20" x 4" solid stainless steel pan
☐ Spray and rinse assembly
☐ Steam take-off kit
☐ Automatic boiler blowdown
☐ 220 or 240 VAC, 1 Phase, 50 Hz

Models: ☐ GC-2S ☐ GC-3S

SERVICE CONNECTIONS

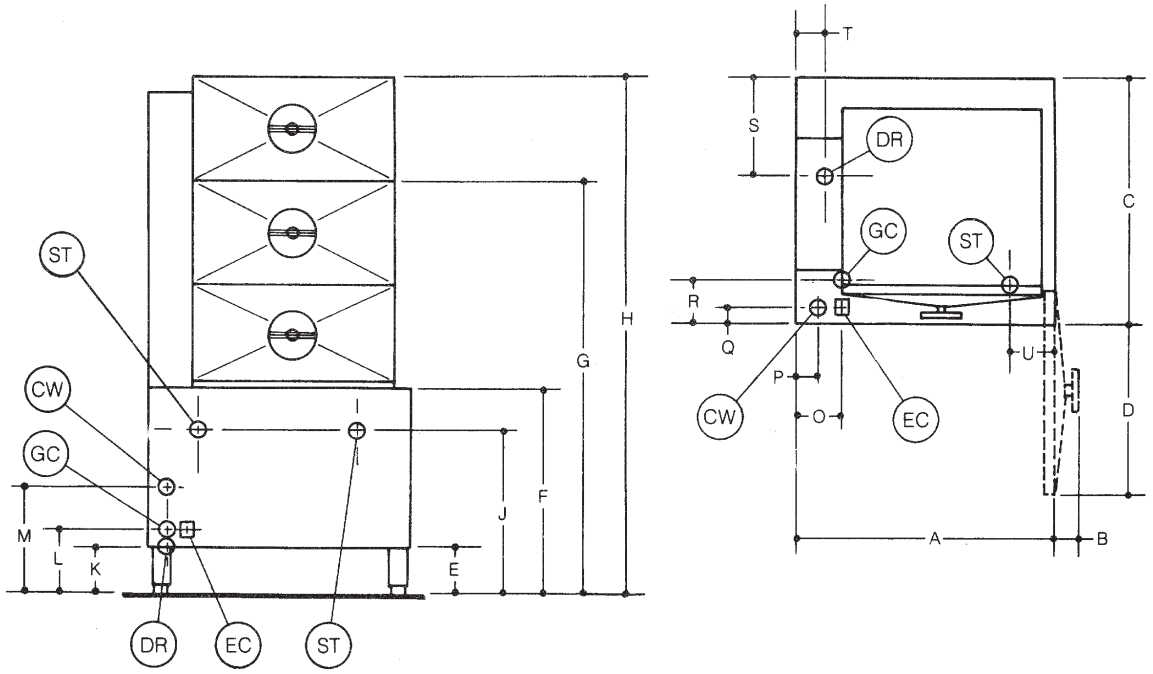
- C – Cold Water: 1/2" *(13 mm)*.
- D – Drain: 2" *(51 mm)* IPS piped to open floor drain. No solid connection.
- – Electrical connection: 1/2" *(13 mm)* conduit connection to controls. 2 Amps per compartment, 120-60-1 or 220-50-1.
- S – Steam Take-off Connection: 3/4" *(19 mm)* optional to operate adjacent equipment.
- GC – Gas Connection: 3/4" *(19 mm)* IPS

ELECTRICAL CHARACTERISTICS

MODEL	FUEL	BTU/HOUR	kCAL/HOUR	WATER COLUMN PRESSURE
GC-2	Natural Gas	200,000	50,632	min. 4" *(102 mm)*
	Propane	200,000	50,632	max. 11" *(279 mm)*
GC-3	Natural Gas	250,000	63,291	min. 4" *(102 mm)*
	Propane	250,000	63,291	max. 11" *(279 mm)*

DIMENSIONS

MODEL	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	O	P	Q	R	S	T	U
GC-2	inches	36	6	33	23	6	28	55	–	22	6	8	13	4	2	2	3	11	3	5
	mm	*914*	*152*	*838*	*597*	*152*	*711*	*1397*		*559*	*152*	*203*	*330*	*102*	*51*	*51*	*76*	*279*	*76*	*127*
GC-3	inches	36	6	33	23.5	6	28	–	68	22	6	8	13	4	2	2	3	11	3	5
	mm	*914*	*152*	*838*	*597*	*152*	*711*		*1727*	*559*	*152*	*203*	*330*	*102*	*51*	*51*	*76*	*279*	*76*	*127*



IN (mm)

01/02

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NOT FOR HOUSEHOLD USE.

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