Job:_____ Item#_____

Direct Steam "Do-All" Cooker
with Cabinet Base



- ❑ DDA-2S
- ❑ DDA-3S

OPERATION SHALL BE BY:

Direct non-toxic steam, incoming at a minimum of 15 psi *(103 kPa)* with a flow of 150 lbs. *(68 kg)* per hour.

A pressure reducing valve shall provide compartment pressure of 6 psi *(41 kPa)* and control system is provided to cool the condensate drain.

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

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ❑ 220-240 VAC operation (specify voltage)(DBVS-1)
- ❑ Stainless steel frame (SSF-)
- ❑ Stainless steel rear panel (SSB-)
- ❑ Correctional package
- ❑ Ball float trap (BFT)
- ❑ Spray and rinse assembly
- ❑ Wire shelf rack (SSR-PC)
- ❑ Sheet pan supports (SPS-PC1 or SPS-PC2)

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam model DDZ-2S or DDA-3S, pressure and pressure-less compartment cooker operating on direct steam.

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 liner 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 15° upon latch release.

Compartment operation shall be a maximum pressure of 6 psi *(41 kPa)*.

The control housing shall be constructed of #4 finish stainless steel with a full-access removable panel.

The timing of each compartment shall be independently controlled by an automatic timer control with visible and audible signal.

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 signal until turned off manually.

The top compartment shall be either a pressure-less free venting cooker or a pressure cooker operating at a maximum of 6 psi *(41 kPa)* as selected by the operator.

Top compartment is supplied with a mode selector switch.

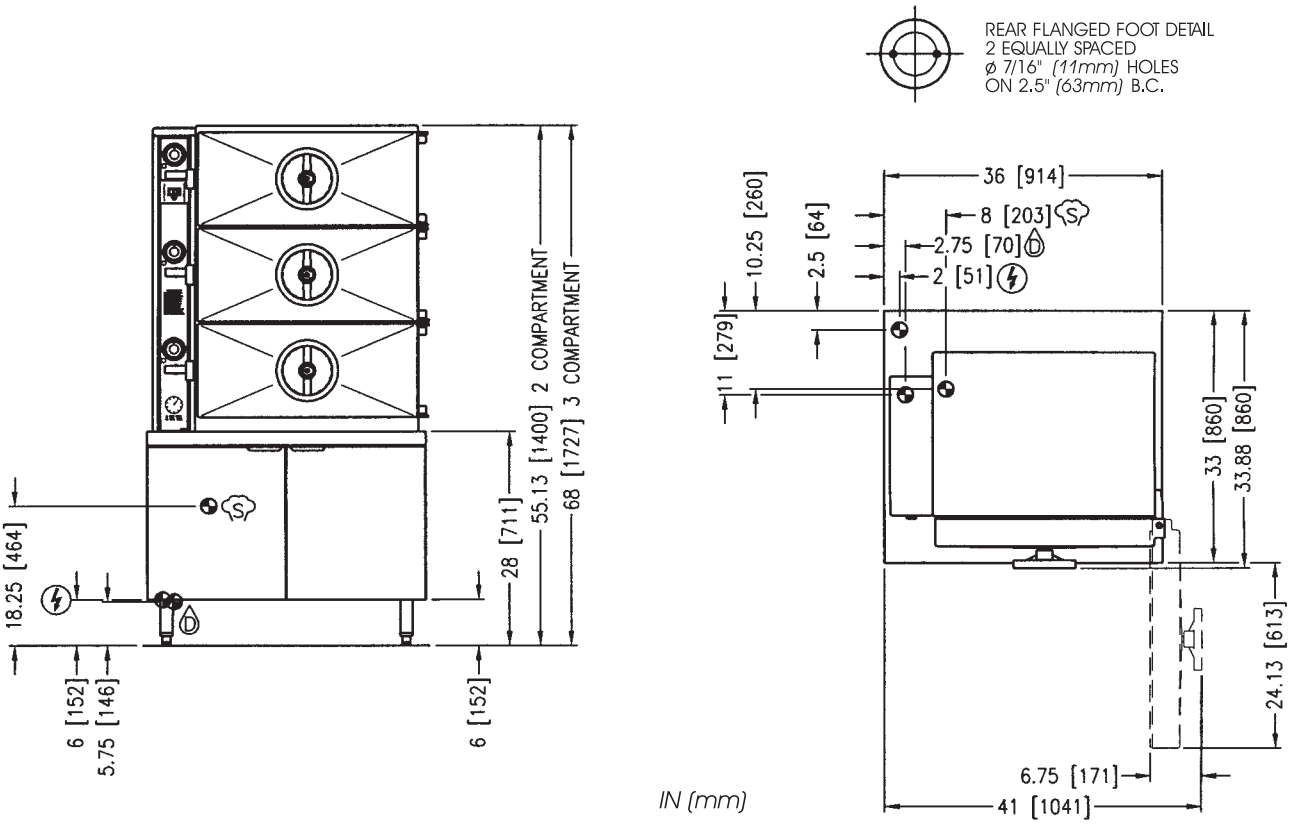
Each cooking compartment shall be standard with universal pan supports.

The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, hinged doors and 6" *(152 mm)* stainless steel legs fitted with 4 adjustable flanged feet for securing to the floor.

Exterior shall be stainless steel #4 finish with removable side panels.

Approval Notes: _____

70 Oakdale Road, Toronto ON, Canada M3N IV9
(919) 762-1000 www.crownsteamgroup.com



SERVICE CONNECTIONS

Ⓓ – DRAIN: 2" *(51 mm)* IPS piped to open floor drain. No solid connection.

⚡ _ ELECTRICAL CONNECTIONS: 1/2" (13 mm) conduit connection to controls. 2 Amps per compartment, 115-60-1, 220-50-1.

Ⓢ – STEAM SUPPLY: 3/4" (19 mm) IPS for incoming steam at 15-50 PSI (103-345 kPa).*

** Pressure reducing valve is required if incoming pressure exceeds 50 PSI (345 kPa)*

COMPARTMENT PAN CAPACITY

Model	Compartments	Capacity
DDA-2S	2	8-16 Pans
DDA-3S	3	12-24 Pans

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.