Gas Steam Compartment Cooker

with Cabinet Base



- ❑ GC-2S
- ❑ GC-3S

OPERATION SHALL BE BY:

Gas heated steam boiler operating at 9-11 psi *(62-76 kPa)* and rated at:

- ❑ 250,000 BTU (standard)

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

STANDARD FEATURES:

- Water Treatment System
- Automatic blowdown
- CSD-1 boiler controls
- Electronic ignition
- Split water line
- Water in "Y" strainer (condenser feed)
- Drain tempering system for 140 degree temperature requirement (requires 1/2" cold water connection)

OPTIONS & ACCESSORIES

- ❑ Floor Protective Panel for 36" Gas Boiler Based Cabinets and Up (aluminum panel, painted on top with special anti-reflective black paint) (8976-1-SB)
- ❑ Floor Protective Panel 24" Gas Boiler Based Cabinets (aluminum panel, painted on top with special anti-reflective black paint) (8978-1-SB)
- ❑ 220 or 240 VAC, 1 Phase, 50 Hz (GBVS-1)
- ❑ Increase to 300,000 BTU (B25-30-SB)
- ❑ Wire shelf rack (SSR-PC)
- ❑ Spray and rinse assembly
- ❑ Steam take-off kit (STOK)
- ❑ Sheet pan support (SPS-PC1 or SPS-PC2)
- ❑ Correctional package

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam model GC-2S or GC-3S, pressure compartment cooker, with gas steam boiler. 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 shell 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 180 degrees upon latch release.

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

Each compartment shall be provided with universal pan supports. Each optional sliding shelf will support two full size (1/1 gastronorm) pans.

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

Each compartment shall be independently controlled by an automatic timer control 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 sounds a continuous audible signal until turned off manually.

The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter and boiler mountings, electric boiler with controls which shall include the following as standard, automatic water level control, pressure gauge, water gauge glass, pressure control with secondary safety pressure control, air vent, and safety relief valve.

Thermostatically controlled cold water shall automatically condensate exhausted steam into water before releasing it to the drain.

The cabinet shall be all stainless steel #4 finish type 304, hinged doors and 6" *(152mm)* stainless steel legs fitted with 4 adjustable flanged feet for mounting to the floor.

A water treatment system, automatic blowdown, CSD-1 boiler controls, electronic ignition, and split water line comes standard.

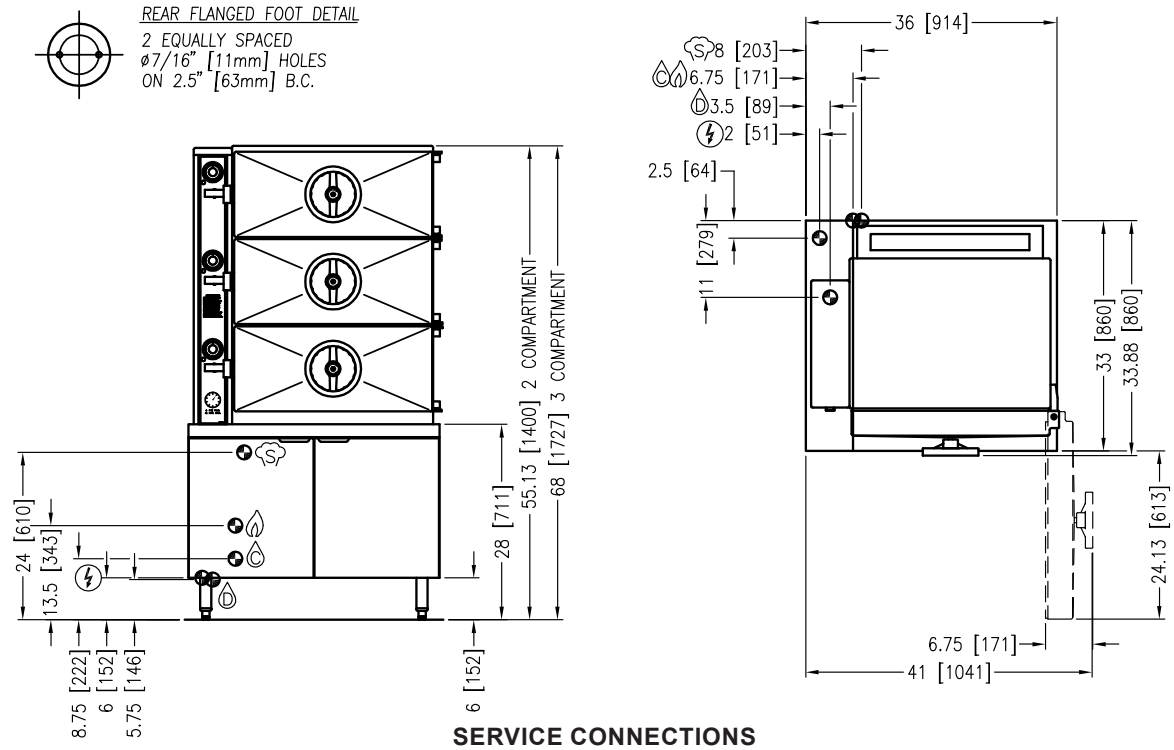
SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS

Approval Notes: _____

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

Models: ☐ **GC-2S** ☐ **GC-3S**

GC-2S



SERVICE CONNECTIONS

Ⓒ - COLD WATER: 1/2" (13 mm)

Ⓓ – 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, 120-60-1, 220-50-1.

Ⓢ – STEAM TAKE-OFF CONNECTION: 3/4" IPS optional to operate adjacent equipment.

Ⓖ - GAS CONNECTION: 3/4" (19 mm) IPS

GAS SUPPLY AND SPECIFICATIONS

Model	BTU/Hour	kW/Hour	Water Column Pressures	
GC-2S GC-3S	250,000	73.3	Natural min. 7" (178 mm)	Propane min. 11" (279 mm)
	300,000	87.9		

Model	Compartments	Capacity	Shipping Weight	Min. Clearance
GC-2S	2	8-16 Pans	1,100 lbs. [499 kg.]	SIDES 0 [0 mm] BACK 0 [0 mm]
GC-3S	3	12-24 Pans	1,170 lbs. [531 kg.]	

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 for complete warranty details and instructions.

DISCLAIMER

If installing on any floor with an epoxy coating or other combustible floor surface (i.e., a surface other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty.

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.

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