



# TWO COMPARTMENT 16 PAN STEAMER WITH CABINET BASE



MODEL	COMPARTMENT PAN CAPACITY			
	PAN DEPTH			
	2-1/2"	4"	4" & 1"	4" & 2-1/2"
GCX-16	8	4	2 x 4" 2 x 1"	2 x 4" 1 x 2-1/2"

### OPERATION SHALL BE BY:

Gas heated steam boiler, operating at 15 psi (103kPa) rated at 300,000 BTU.

The gas boiler shall be equipped to operation on:

- Natural gas
- Propane gas

The controls shall be equipped for operation on:

- 115 VAC, 1 Phase, 60 Hz

### OPTIONAL ITEMS AT EXTRA COST:

- Automatic boiler blow down
- 220 or 240 VAC, 1 Phase, 50 Hz
- Two water lines (boiler feed and condensate)
- De-lime piping assembly (DPA-1)
- Stainless steel frame
- Stainless steel back on cabinet
- California State boiler code requirement
- CSD-1
- Electronic ignition
- Load compensate timer

### ACCESSORIES:

- Spray and rinse assembly
- Adjustable flanged feet
- Ball float trap
- Water in strainer
- Steam take off kit

### SPECIFICATIONS:

Shall be a Model **GCX-16** convection steamer with gas steam boiler. The steamer shall be constructed of satin 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 liner of one-piece all welded stainless steel and a positive lock and seal mechanism. The door opening shall be 14" x 26.5" (356 x 673mm).

The steamer shall be provided with removable stainless steel pan supports and a stainless steel drip trough connected to the drain to collect condensate when door is opened.

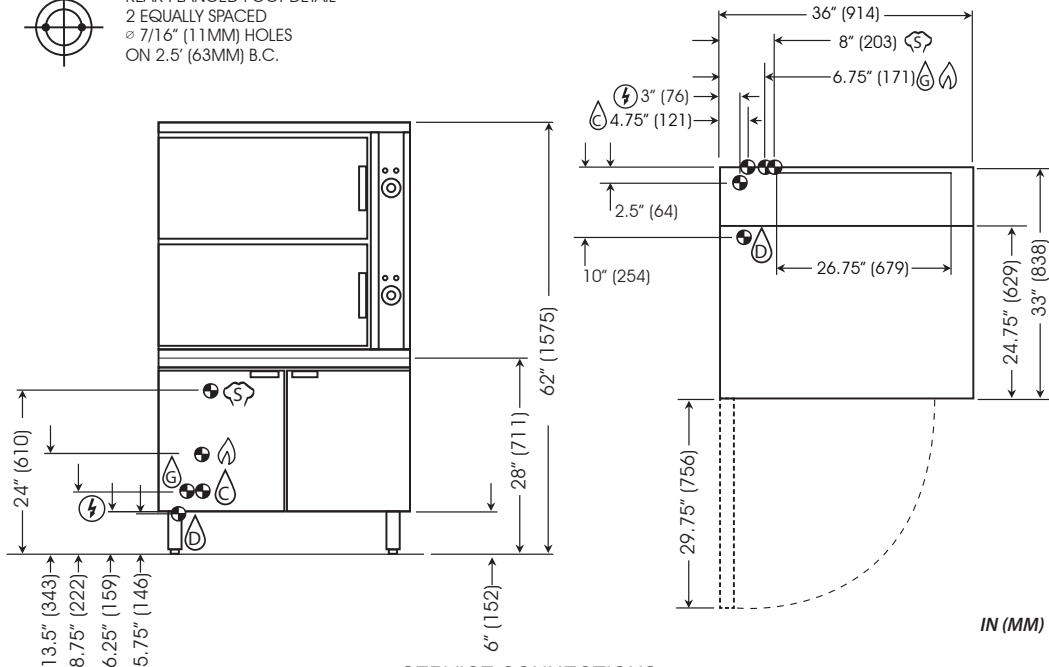
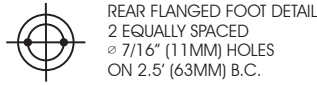
The control housing shall be constructed of stainless steel with a full access removable panel. The timing of each cooking compartment shall be independently controlled by a "60" minute timer, a green ready pilot light and a red cook pilot light. At the end of the cooking cycle an audible signal is sounded. Steam flow to the cooking chamber shall be interrupted when the door is opened during the 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 doors and 6" (152mm) stainless steel legs with adjustable bullet feet for securing to the floor.

Job  
Item#



MODEL	SHIPPING WEIGHT (36" CABINET)	MINIMUM CLEARANCE	
		SIDES BACK	0 0
GCX-16	990 lbs. [449 kg]		



SERVICE CONNECTIONS

- GENERATOR: COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 psi (170-345 kPa).
- CONDENSATE: COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 psi (170-345 kPa).
- 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.
- STEAM TAKE-OFF CONNECTION: 3/4" (19 mm) optional to operate adjacent equipment.
- GAS CONNECTION: 3/4" (19 mm) IPS.

UTILITIES

MODEL	GAS SUPPLY			
	WATER COLUMN PRESSURE		BTU/Hr	kW/Hr
GCX-16	Natural	Propane	250,000	73.3
	min 4" (102 mm)	min 11" (279 mm)	300,000	87.9

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 1.5 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. CONTACT SOUTHBEND FOR WATER QUALITY SOLUTIONS.**

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**

