



# TWO COMPARTMENT CONVECTION STEAMER ON 24" CABINET BASE WITH DIRECT STEAM OPERATION



- DCX-2-24
- DCX-2-36
- DCX-10-24
- DCX-10-36

### OPERATION SHALL BE BY:

Direct nontoxic steam incoming at minimum of 15 psi (103kPa) with a flow of 80 lbs. (36kg) per hour.

A pressure reducing valve shall provide manifold pressure of 7 psi (49kPa).

A cold water supply at 25-50 psi (170-345 kPa) is required to control the drain teperature.

The controls shall be equipped for operation on 120VAC, 1 Phase, 50/60 Hz.

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |   |   |
|---|---|
| <input type="checkbox"/> Stainless steel frame      | <input type="checkbox"/> Correctional package     |
| <input type="checkbox"/> Stainless steel rear panel | <input type="checkbox"/> Ball float trap (BFT)    |
| <input type="checkbox"/> Load compensate timer      | <input type="checkbox"/> Spray and rinse assembly |

### STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown Model DCX-2-24, DCX-2-36, DCX-10-24, or DCX-10-36, convection steamer operating on direct steam.

The steamer shall be constructed of satin finish stainless steel, type 304 with a cooking chamber of one piece all welded 316 stainless steel and shall be

- DCX-2, 14" W x 10.625" H x 21 D (355 mm x 270 mm x 533 mm).
- DCX-10, 14" W x 17" H x 21 D (355 mm x 432 mm x 533 mm).

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

The control housing shall be constructed of stainless steel with a full access removable side 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.

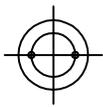
Steam flow to the cooking chamber shall be interrupted when the door is opened during the cooking cycle and shall be reactivated when the door is closed.

The convection steamer shall be mounted on a 24" cabinet base with full perimeter angle frame, reinforced counter, pressure regulator and condensate drain assembly complete with thermostatic controls for its operation, all stainless steel exterior, hinged door with magnetic latch and 6" (152mm) stainless steel legs with 4 adjustable flanged feet for securing to the floor.

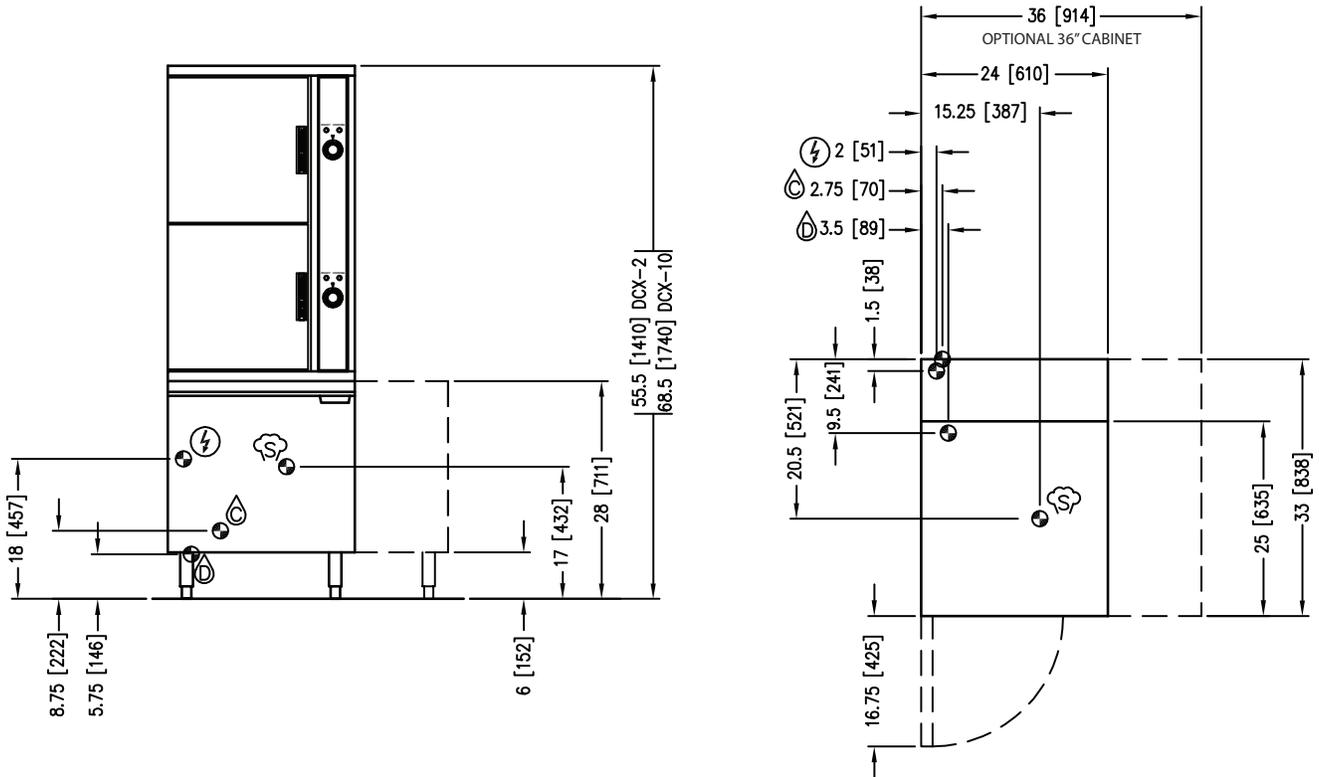
Unit comes standard with pressure reducing valve.



Approval Notes: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



**REAR FLANGED FOOT DETAIL**  
 2 EQUALLY SPACED  
 Ø7/16" [11mm] HOLES  
 ON 2.5" [63mm] B.C.



**SERVICE CONNECTIONS**

- COLD WATER: 3/8" 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. Max 2 Amps per compartment, 120VAC-60-1 Phase.
- STEAM SUPPLY: 3/4" IPS at for incoming steam at 80 lbs/hr @ 15 psi (36kg/hr @ 103 kPa) min.  
*\*Pressure reducing valve is required if incoming pressure exceeds 50 PSI (345 kPa)*

**COMPARTMENT PAN CAPACITY, WEIGHT AND CLEARANCE**

MODEL	PAN DEPTH				SHIPPING WEIGHT		MINIMUM CLEARANCE	
	1"	2-1/2"	4"	6"	(24" CABINET)	(36" CABINET)		
DCX-2-[24,36]	6	3	2	1	450 lbs. [204 kg]	550 lbs. [249 kg]	SIDES	0
DCX-10-[24,36]	10	5	3	2	550 lbs. [250 kg]	625 lbs. [284 kg]	BACK	0

**DISCLAIMER**

**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.**

