



# GAS STEAM COMPARTMENT COOKER WITH CABINET BASE



### 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/cm<sup>2</sup>).

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.

MODEL	COMPARTMENTS	CAPACITY
GC-2	2	8-16 Pans
GC-3	3	12-24 Pans

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.

### OPERATION SHALL BE BY:

Gas heated steam boiler operating at 15 psi (1 kg/cm<sup>2</sup>) and rated at:

- 250,000 BTU (standard)
- Electronic ignition

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

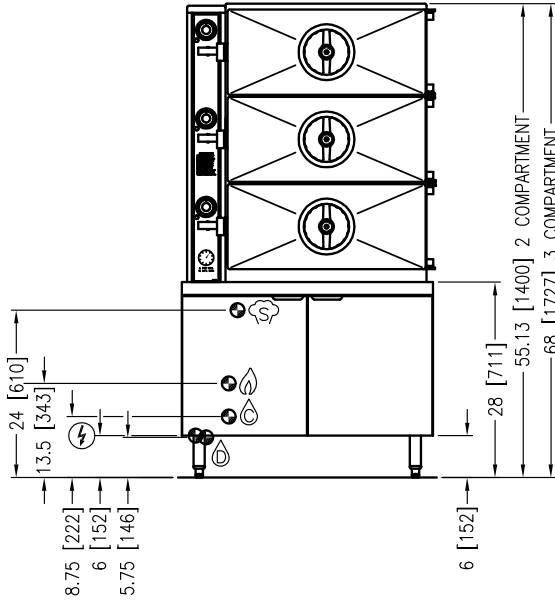
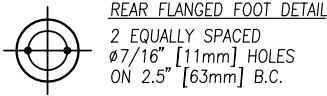
### OPTIONAL ITEMS AT EXTRA COST:

- 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

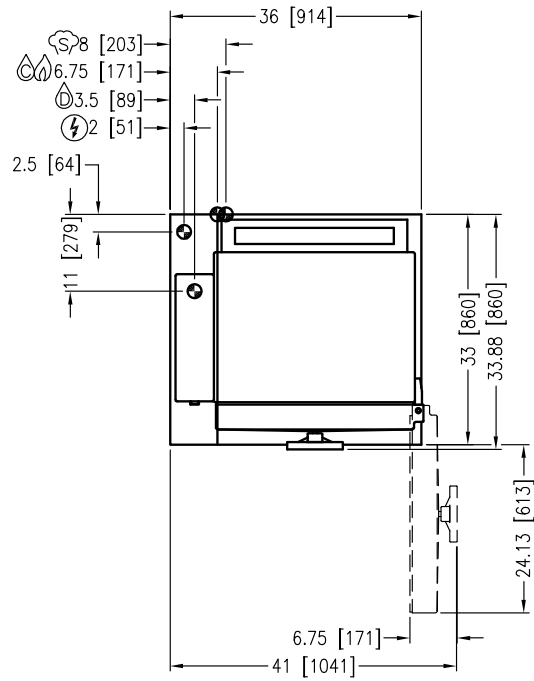
Job \_\_\_\_\_  
Item# \_\_\_\_\_



Models:  GC-2  GC-3



MODEL	SHIPPING WEIGHT	MIN. CLEARANCE
GC-2	1,100 lbs. [499 kg.]	SIDES 0 [0 mm]
GC-3	1,170 lbs. [531 kg.]	BACK 0 [0 mm]



**GAS SUPPLY**

MODEL	BTU/HOUR	kW/HOUR	WATER COLUMN PRESSURES	
			Natural min. 7" (178 mm)	Propane min. 11" (279 mm)
GC-2	250,000	58.6		
GC-3	250,000	73.3		
	300,000	87.9		

**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

**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 CROWN FOR WATER QUALITY SOLUTIONS.**

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



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