

## CONVECTION STEAMER

### Electric, Analog Controls, Cabinet Base

MODELS: ECX-2S; ECX-2S-36 (36" Base) (Each unit has 2 Compartments and 4-12 Pan Capacity)



Model ECX-2S-36

Each compartment has capacity for: Six 12" x 20" x 1" pans (6-1/1 GastroNorm pans, 25 mm deep) or three 12" x 20" x 2 1/2" pans (3-1/1 GastroNorm pans, 64 mm deep) or two 12" x 20" x 4" pans.

#### OPERATION:

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

- 24.0 KW (standard)
- 36.0 KW (optional at extra cost)
- 42.0 KW (optional at extra cost)
- 48.0 KW (optional at extra cost)

The steam boiler shall be equipped for operation on:

- 208 VAC, 3 Phase, 60 Hz
- 230 VAC, 3 Phase, 60 Hz
- 240 VAC, 3 Phase, 60 Hz
- 380 VAC, 3 Phase, 50 Hz
- 415 VAC, 3 Phase, 50 Hz
- 480 VAC, 3 Phase, 60 Hz (optional at extra cost)

#### OPTIONS:

- 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
- Solid state digital control panel

#### ■ INQUIRE TO FACTORY FOR SPECIAL OR CUSTOM REQUIREMENTS.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Southbend Convection Steamers offer unsurpassed versatility... rugged, dependable and are the most durable you can buy... up to 25% heavier than other competitive models, as proven by a comparison of shipping weights.

#### Assembly Structure

Each unit is equipped with an electric steam boiler. The steamer is constructed of all-welded satin finish stainless steel, type 304, with a cooking chamber of one-piece all-welded stainless steel. Each door has 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 with spring release. The door opening is 10" x 14". The steamer is provided with removable stainless steel pan supports and a stainless steel drip trough integrally connected to drain to collect condensate when door is opened. Cabinet base has 6" stainless steel legs with adjustable bullet feet.

#### Convection System

In the convection system, steam is generated by flooding water onto the heated bottom in the cavity and circulates in a toroidal pattern throughout the cooking compartment. This eliminates pockets of dead air and continually removes the insulating barrier of condensed steam from the surface of food helping foods to retain their natural color and ideal texture.

#### Control System

The control housing is constructed of stainless steel with a full-access removable panel. The controls include an illuminated on/off power switch, a pilot ready light, a pilot cooking light and a 60-minute electric timer which sounds an audible signal at the end of the cooking cycle. Steam flow to the chamber is cut off when the door is opened during the cooking cycle and reactivated when the door is closed.

#### Automatic Boiler Blowdown

The boiler empties under pressure (blows down) automatically upon each shut down and will automatically fill with water on start up.

#### Technical Data

Unit dimensions, utility information, construction specifications and miscellaneous information is listed on the reverse side.

#### Warranty

One year Parts and Labor Warranty at no extra charge from the date of installation.



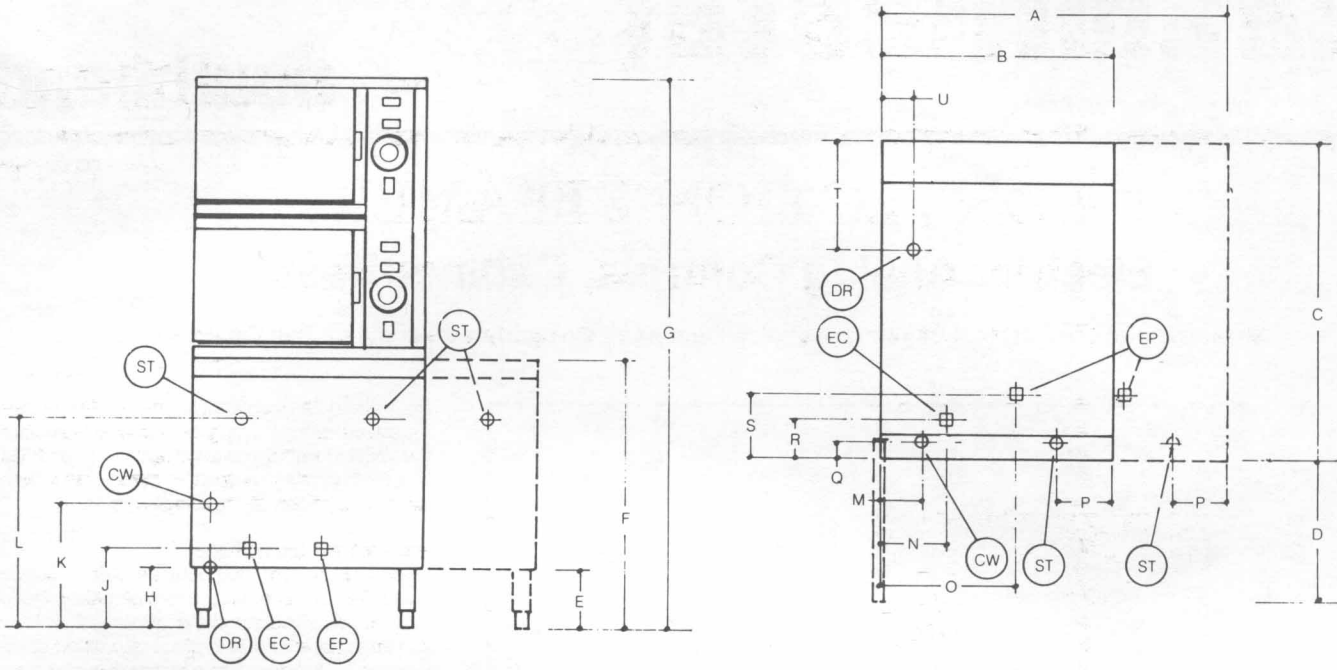
Made in Canada

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**MODELS:**

ECX-2S

ECX-2S-36



Specifications are subject to change without notice

**DIMENSIONS:**

( ) = Millimeters

MODEL	A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q	R	S	T	U
<input type="checkbox"/> ECX-2S	—	28" (711)	33" (838)	14" (357)	6" (152)	28" (711)	58" (1473)	6" (152)	8" (203)	14" (357)	22" (559)	5" (127)	6" (152)	4" (102)	6" (152)	2" (51)	4" (102)	6" (152)	11" (297)	5" (127)
<input type="checkbox"/> ECX-2S-36	36" (914)	—	33" (838)	14" (357)	6" (152)	28" (711)	58" (1473)	6" (152)	8" (203)	14" (357)	22" (559)	5" (127)	6" (152)	4" (102)	6" (152)	2" (51)	4" (102)	6" (152)	11" (297)	5" (127)

Models	208V		230V		240V		380V		415V		480V	
	KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP
ECX-2S or ECX-2S-36	24	66.6	24	60.2	24	57.7	24	37.4	24	34.2	24	28.8
	36	99.9	36	90.4	36	86.6	36	56.1	36	51.3	36	43.3
	42	116.6	48	120.0	48	115.5	48	72.9	48	66.7	48	57.7

**SERVICE CONNECTIONS**

CW Cold Water: 3/8" (13 mm) tubing.

DR Drain: 2" (51 mm) IPS piped to open floor drain. No solid connection.

EP Electric Power Connection to Boiler: Sized for at least 90°C per line.

EC Electric Connection: 1/2" (13 mm) conduit connection to controls. 2 amps per compartment, 120-60-1 or 220-50-1.

ST Steam Take-off Connection: 3/4" (19 mm) optional to operate adjacent equipment.

**INSTALLATION**

For installation on combustible floors (with 6" legs) and adjacent to combustible walls, allow 6" (15 cm) clearance.

**NOTE:** Before connecting water to this unit, have water supply analyzed to make sure hardness is no greater than 2.0 grains and pH no greater than 7.5. Water which fails to meet these standards should be treated by installation of a water conditioner. EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.



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