Job:	Item#



STEAM COIL DO-ALL COMPARTMENT COOKER WITH CABINET BASE



□ SCDA-2

☐ SCDA-3

OPERATION SHALL BE BY:

Steam coil heated steam boiler operating at 9-11 psi (62-76 kPa).

The boiler shall be equipped for operation on incoming steam pressure of 25-45 psi (170-310 kPa) with a flow of 200 lbs. (90 kg) per hour.

The controls shall be equipped for operation on 115 VAC, 1 Phase, 60 Hz.

Standard Features

- · Water Treatment System
- · Automatic boiler blowdown
- Two water lines (boiler feed and condensate)
- · Four adjustable flanged feet

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- □ 220 or 240 VAC, 1 Phase ,50 Hz (GBVS-1)
- □ Load compensate timer (LCT)
- ☐ Stainless steel back panel (SSB-)
- ☐ Stainless steel frame (SSF-)
- □ Correctional package

- ☐ Ball float trap (BFT)
- ☐ Water in "Y" strainer (condenser feed)
- ☐ Single pantry 68" spray hose and bracket (SP-RSH)
- □ Double pantry 68" spray hose and bracket (DP-RSH)
- ☐ Sheet pan support (SPS-PC)
- ☐ Wire shelf rack (SSR-PC)

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown Model SCDA-2 or SCDA-3, pressure compartment cooker with top compartment selectable switch to operate in pressureless free venting mode, regenerative steam coil boiler, c-CSA-us and NSF Certified, ASME code stamped, National Board registered.

The cooker shall be constructed of all-welded type 304 #4 finish stainless steel.

The doors shall be of all welded one piece welded stainless steel outer shell with a removable inner liner of aluminum plate with full perimeter gasket seal with a wheel-and-screw closing mechanism.

The doors shall open a full 180° and latch upon closing.

The compartments shall have a clear opening of 10-1/4" x 26-3/8" (260 mm x 670 mm).

Compartment operation shall be at a maximum pressure of 6 p.s.i. (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 incoming steam, vent pressure and drain condensate from the compartment with 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, regenerative steam coil boiler mounted complete with controls, hinged doors and 6" (152 mm) stainless steel legs fitted with 4 adjustable flanged feet.

Exterior shall be stainless steel #4 finish with removable side panels for easy access to boiler.

SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS



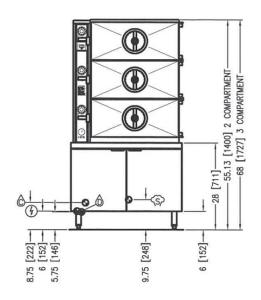


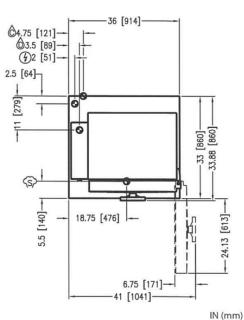




Approval Notes:		







SERVICE CONNECTIONS

- P ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 2 AMPS per compartment, 120-60-1 or 220-50-1.
- C COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170-345 kPa).
- 6 DRAIN: 2" IPS piped to open floor drain. No solid connection.
- S STEAM SUPPLY: 3/4" female pipe connection for steam supply 25-45 PSI (170-310 kPa)*

COMPARTMANT PAN CAPACITY

Model	COMPARTMENTS	CAPACITY
SCDA-2	2	8-16 Pans
SCDA-3	3	12-24 Pans

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	Chlorine	Less than 1.5 PPM
Total alkalinity	Less than 20 PPM	pH Factor	6.8 - 7.3
Silica	Less than 13 PPM	-	

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

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.





^{*} Pressure reducing valve is required if incoming pressure exceeds 50 PSI (345 kPa)