



## GAS CONVECTION STEAMER

### HIGH EFFICIENCY/PERFORMANCE 10 AND 16 PAN CAPACITY



GSX-10HE-SB



GSX-10HE-SB  
 GSX-16HE-SB

#### OPERATION SHALL BE BY:

Gas fired, stainless steel steam generator(s) operating at 0 psi (0 kPa) with controls equipped for operation on 120 VAC, 1 Phase, 60 Hz.

Natural gas  
 L.P. gas

#### Standard Features

- Water Treatment System
- Stainless steel construction -including cabinet and generators
- Electronic ignition
- Coved interior corners
- Automatic generator blow-down
- Delime mode power setting
- Deliming port is located at the front of the generator for easy access to allow cleaning of the tank
- Split water connections for simple hook up for a treated water system
- Left side access panel
- Thermostatically controlled drain
- Single drain connection
- Safety relief valve
- Separate controls and generator for each compartment
- Drain tempering system for 140 degree temperature requirement (requires 1/2" cold water connection)

#### OPTIONS & ACCESSORIES AT ADDITIONAL COST

<input type="checkbox"/> 220 VAC, 1 Phase, 50 Hz controls (SGVS-2)	<input type="checkbox"/> Sheet pan support, (SPS-2) GSX-16HE-SB ONLY	<input type="checkbox"/> Casters
<input type="checkbox"/> Correctional package	<input type="checkbox"/> Full width wire shelf, GSX-16HE-SB ONLY (CXSS-16 must order SPS)	<input type="checkbox"/> Water in "Y" strainer (condenser feed)
<input type="checkbox"/> 120 minute timer (T-120-2)	<input type="checkbox"/> High sensitivity level controls for R.O. water (HSB-2)	<input type="checkbox"/> Single pantry spray hose and bracket (SP-RSH)
<input type="checkbox"/> Constant Steam (CSF-2)		<input type="checkbox"/> Double pantry spray hose and bracket (DP-RSH)
<input type="checkbox"/> Load Compensating Timer (LCT-2)		

#### STANDARD CONSTRUCTION SPECIFICATIONS

Crown convection steamer with individual gas steam generators for each cavity. The GSX-10HE-SB has two compartments: (2) 5-pans; GCX-16HE-SB has two compartments: (2) 8-pans.

The steamer shall be constructed of satin finish stainless steel type #304.

The cooking chamber is a one piece all welded, #316 stainless steel with coved corners.

The heavy duty door shall have an inner liner of stainless steel with a full perimeter gasket seal, an outer liner of one piece all welded stainless steel, and a positive lock and seal mechanism with spring release.

Each compartment shall be provided with removable stainless steel pan supports.

A stainless steel drip trough shall be integrally connected to drain to collect condensate when the doors are opened.

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

Each compartment shall have individual controls which include an illuminated three way power switch (ON/OFF/Delime), a pilot ready light, a pilot cooking light, an ignition light, a 60-minute electric timer which sounds an audible signal at the end of the cooking cycle, solid state generator controls and electronic ignition for each generator.

Steam flow to the cooking chamber shall be cut off when the door is opened and reactivated when the door is closed.

Steamers are mounted on a 24" stainless steel cabinet base (GSX-16HE is mounted on a 36" cabinet base) with exterior hinged door and 4 stainless steel adjustable legs flanged feet for securing to the floor.

The cabinet houses the generator(s), automatic blow down and drain box.

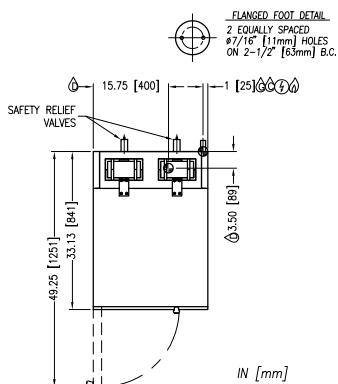
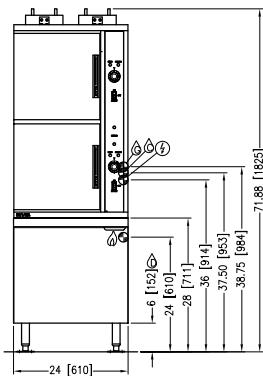
AGA/CGA Certified and NSF Approved.

**\*SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS\***

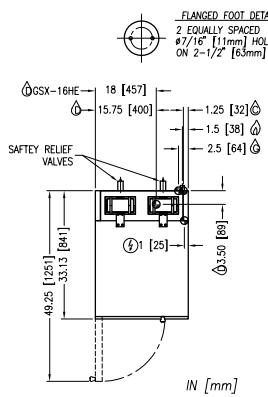
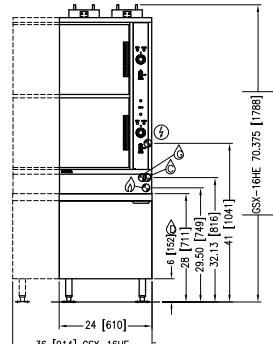


Approval Notes: \_\_\_\_\_

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\* Use on non-combustible floors only.



### SERVICE CONNECTIONS

- ELECTRICAL CONNECTION: Unless otherwise specified, Electrical Connection to be 120 Volts, 6 Hertz single phase with ground furnished with 6 foot cord with 3 prong plug. Maximum 4.0 amps.
- DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
- GAS CONNECTION: 3/4" IPS supply line required.
- CONDENSATE COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170-345 kPa)
- BOILER FEED WATER: 3/8" O.D. tubing at 25-50 PSI (170-345 kPa).

### GAS SUPPLY

MODEL			GAS SUPPLY PRESSURE	
	BTU/HR.	kW/HR.	NATURAL	PROPANE
GSX-10HE-SB	190,000	56	6"-14" (152-356mm)	12"-14" (305-356mm)
GSX-16HE-SB	190,000	56	6"-14" (152-356mm)	12"-14" (305-356mm)

### COMPARTMENT PAN CAPACITY, WEIGHT AND CLEARANCE

Model	Compartments	Capacity
GSX-10HE-SB	2	1-10 Pans (2-1/2")
GSX-16HE-SB	2	1-16 Pans (2-1/2")

MODEL	SHIPPING WT	CLEARANCE	
		SIDES	BACK
GSX-10HE-SB	700lbs (318kg)		0
GSX-16HE-SB	900lbs (408kg)	6 [152]	

### 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](http://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.**

