



DIRECT STEAM COMPARTMENT COOKER

LEG, PEDESTAL OR WALL MOUNT



- DCL-2
- DCL-3
- DCP-2
- DCP-3
- DCW-2
- DCW-3

OPERATION SHALL BE BY:

Direct non-toxic steam, incoming at a minimum of 15 psi (103 kPa) with a flow of 150 lbs (68 kg) per hour. A pressure reducing valve shall provide compartment pressure of 6 psi (41 kPa)

The controls shall be equipped for operation on:

- 115 VAC, 1 Phase, 60 Hz

The compartment cooker shall be mounted on:

- A pedestal base constructed of stainless steel with bolt down plate for securing to the floor
- A stainless steel tubular frame base, legs fitted with 4 adjustable flanged feet for securing to the floor
- Wall brackets constructed of stainless steel (Consult factory for details.)

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- 220 or 240 VAC operation (specify voltage)(DBVS-1)
- Correctional package
- Wire shelf rack (SSR-PC)
- Ball float trap (BFT)
- Spray and rinse assembly
- Sheet pan supports (SPS-PC1 or SPS-PC2)

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown Model DCL-2, DCL-3, DCP-2, DCP-3, DCW-2 or DCW-3, pressure compartment cooker operating on direct steam.

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

The doors shall have a removable inner liner of aluminum plate with full perimeter gasket seal, an outer liner of one piece welded stainless steel, and a wheel and screw closing mechanism.

The doors with a clear opening of 10-1/4" x 26-3/8" (260 mm x 670 mm) shall latch upon closing and open 15° upon latch release.

Compartment operation shall be at a maximum pressure of 6 psi (41 kPa).

The control housing shall be constructed of #4 finish stainless steel with a full-access removable panel.

The timing of each compartment shall be independently controlled by an automatic timer control with visible and audible signals.

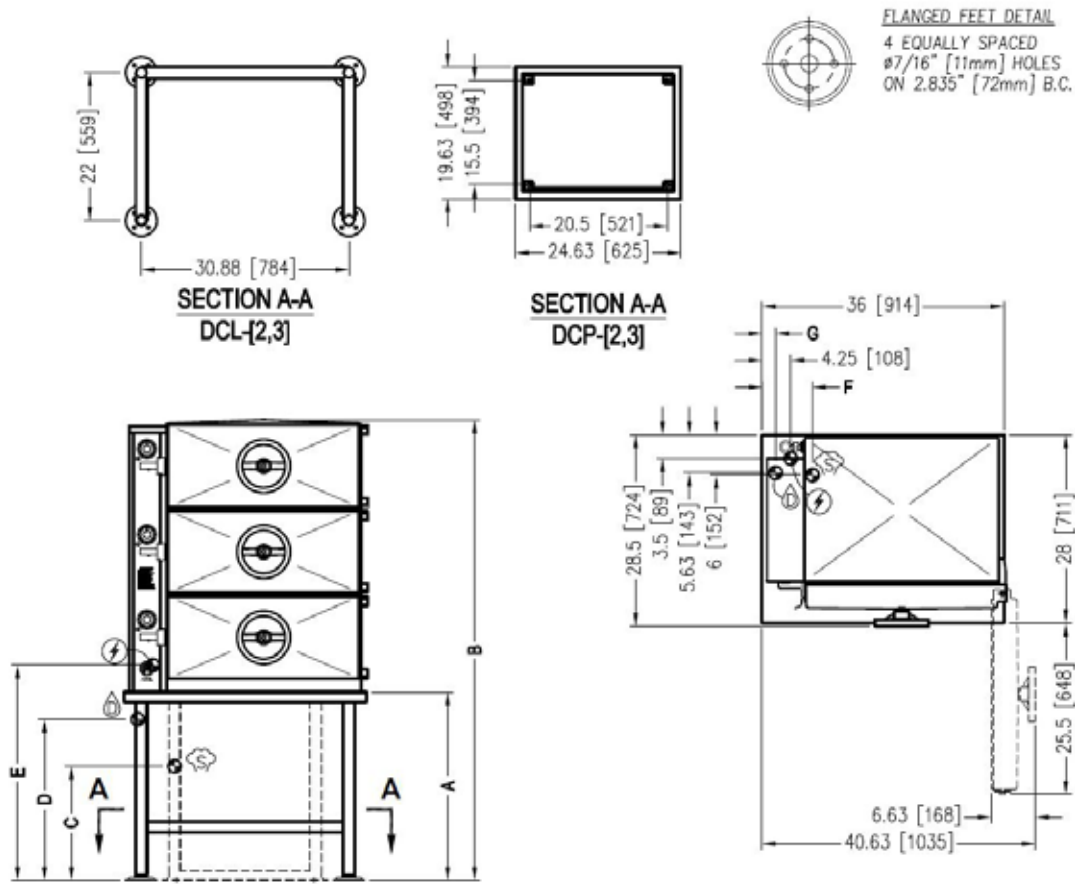
At the end of the cooking cycle, the controls automatically shut off and exhaust the incoming steam, drain the condensate from the compartment, and sounds a continuous signal until turned off manually.

Each cooking compartment shall be standard with universal pan supports.



Approval Notes: _____

DCL, P, W



SERVICE CONNECTIONS

- ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 2 AMPS per compartment, 115-60-1 or 220-50-1
 - DRAIN: 2" copper pipe to open floor drain. No solid connection.
 - STEAM SUPPLY: 3/4" for incoming steam at 15-45 PSI (103-310 kPa)*
- * Pressure reducing valve is required if incoming pressure exceeds 50 PSI (345 kPa)*

DIMENSIONS

MODEL	UNITS	A	B	C	D	E	F	G
DCL-2	in (mm)	28" (711)	55.75" (1416)	17" (432)	24" (610)	32" (813)	7.5" (191)	2" (51)
DCL-3		18" (457)	58.5" (1486)	7" (178)	14" (356)	22" (559)	7.5" (191)	2" (51)
DCP-2		28" (711)	55.75" (1416)	17" (432)	24" (610)	32" (813)	12.75" (324)	9" (229)
DCP-3		18" (457)	58.5" (1486)	7" (178)	14" (356)	22" (559)	12.75" (324)	9" (229)

COMPARTMENT PAN CAPACITY

MODEL	COMPARTMENTS	CAPACITY
DC (P,L or W) -2	2	8-16 Pans
DC (P,L or W) -3	3	12-24 Pans

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

