



IMPORTANT FOR FUTURE REFERENCE Please complete this information and retain this manual for the life of the equipment:
Model #: _____
Serial #: _____
Date Purchased: _____

Installation & Operation Manual

Electric Convection Steamer SX-34EC & SX-55EC



Model SX-34EC

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

CROWN FOOD SERVICE EQUIPMENT

 **MIDDLEBY** A Middleby Company

70 Oakdale Road, Downsview (Toronto) Ontario, Canada, M3N 1V9




Telephone: 919-762-1000

www.crownsteamgroup.com

SAFETY PRECAUTIONS

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.

 DANGER	This symbol warns of immediate hazards that will result in severe injury or death.
 WARNING	This symbol refers to a potential hazard or unsafe practice that could result in injury or death.
 CAUTION	This symbol refers to a potential hazard or unsafe practice that could result in injury, product damage, or property damage.
NOTICE	This symbol refers to information that needs special attention or must be fully understood, even though not dangerous.

IMPORTANT NOTES FOR INSTALLATION AND OPERATION

WARNING

This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

WARNING

WARNING: Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.

NOTICE

This product is intended for commercial use only. NOT FOR HOUSEHOLD USE.

NOTICE

Adequate clearances must be maintained for safe and proper operation.

NOTICE

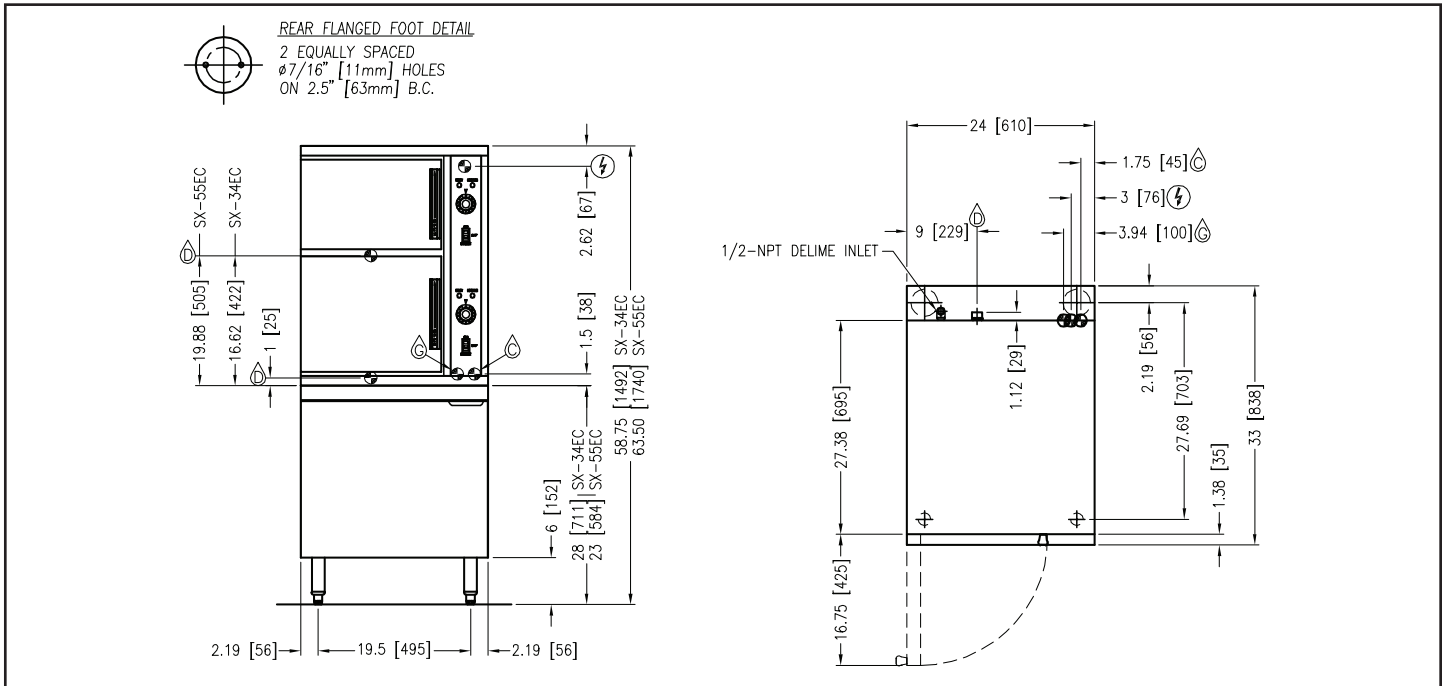
This manual should be retained for future reference.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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SERVICE CONNECTIONS



SERVICE CONNECTIONS

- ELECTRICAL CONNECTION: 1 1/8" hole for electrical connection. Rating to be as specified on data plate.
- DRAIN: 1" IPS piped to open floor drain. No Solid Connection. 24" length before open air gap opening (no bends or elbows)
- GENERATOR WATER: 3/8" O.D. tubing at 25-50 PSI (170-345 kPa)
- CONDENSATE COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170-345 kPa)

ELECTRICAL CHARACTERISTICS AND PAN CAPACITY

MODEL	KW	PHASE	AMPS PER LINE				
			208V	220V	240V	380V	480V
SX-34EC	17.5 standard	3	49	46	42	26.6	21.1
	24 optional	3	66.6	63	57.8	36.5	28.9
SX-55EC	30 standard	3	83.3	78.7	72.2	45.6	36.1

Model	Compartments	Capacity
SX-34EC	2	1-7 Pans
SX-55EC	2	1-10 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.”

As continued product improvement is a policy of Crown, specifications are subject to change without notice.

INSTALLATION INSTRUCTIONS

GENERAL

This steamer was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking the steamer, check for possible damage. If the steamer is found to be damaged after unpacking, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installation, verify that the electrical service agrees with the specifications on the machine data plate which is located on the left side panel.

LOCATION

Allow space for plumbing and electrical connections. Allow adequate access for operating and servicing the steamer, 36" (915 mm) at the front of the steamer and 15" (381 mm) above the steamer.

LEVELING AND ANCHORING

Using a spirit level or pan of water in the bottom of the steamer, adjust the levelling feet to level the steamer front-to-back and side-to-side.

Mark hole locations on the floor through the anchoring holes provided in the flanged adjustable feet. Remove the steamer and drill holes at marked locations on the floor. Insert proper anchoring devices.

Set steamer back in proper position.

Install bolts through anchoring holes and into anchors to secure the steamer to the floor. Seal bolts and flanged feet with Silastic.

After the drain is connected, check for level by pouring water onto the floor of the compartment. All water should drain through the opening at the back of the compartment cavity.

ELECTRICAL CONNECTION

WARNING

Electrical and grounding connections must comply with applicable portions of the national electrical code and/or other local electrical codes.

WARNING

Disconnect the power supply to the appliance before cleaning or servicing.

Make electrical connection through the 1-1/8" (29 mm) diameter hole provided using 3/4" (19 mm) trade size conduit. Refer to the wiring diagram located inside the right side panel. Use 90 °C minimum insulated wire.

PLUMBING CONNECTIONS

WARNING

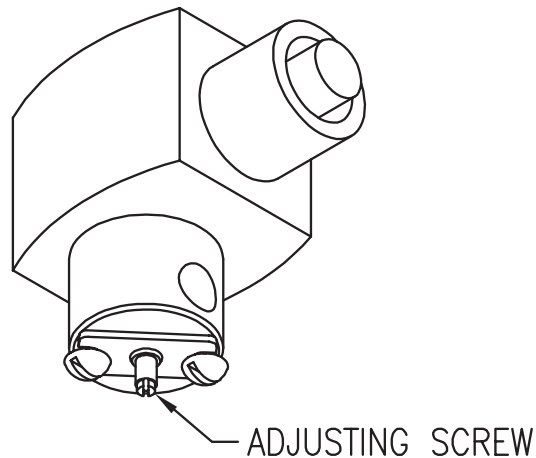
Plumbing connections must comply with applicable sanitary, safety and plumbing codes.

The water supply inlets are provided with 3/8" (10 mm) compression fittings for 3/8" O.D. copper tubing. The water supply line pressure should be 25 - 50 psi (170 - 345 kPa) for each line. The water supply to the generator tank is separate from the water supply to the cooling system where steam is condensed before entering the drain line.

Install line strainers (not provided). A manual shutoff valve for each supply line must be provided convenient to the steamer.

Treated water feeding the boiler inlet supply is recommended, and untreated water feeding the condensing water inlet. Hook-ups are labelled on the back of the steamer.

Units are provided with an adjustable condensing water valve. It has been factory set to 2-1/2 turns open, that will suit most installations. Adjust as required to suit local water inlet temperature and pressure. Turn screw clockwise to decrease flow or counterclockwise to increase flow.



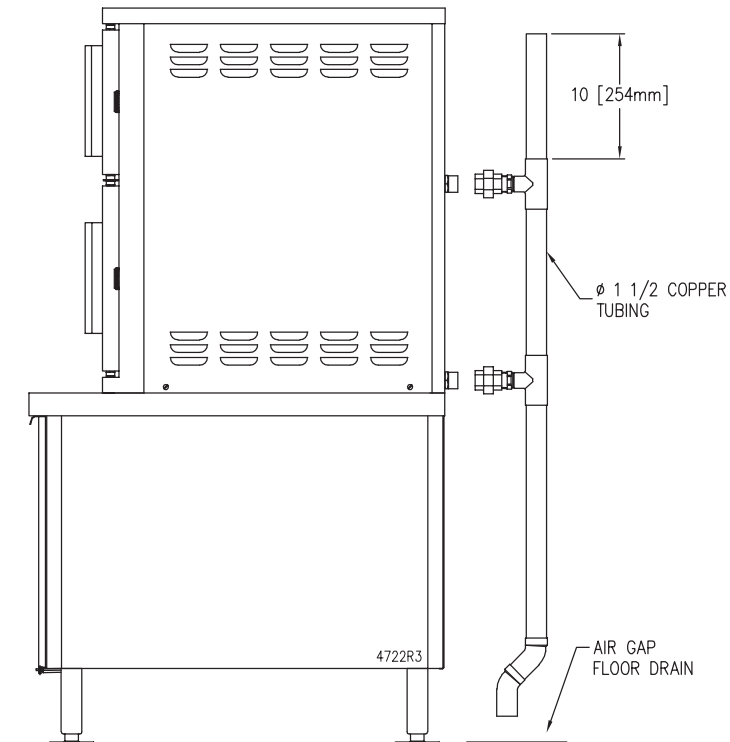
DRAIN CONNECTIONS

The drain connection must be 1-1/2" (37.5 mm) IPS down, preferably with one or two elbows only, maximum length 6 feet (1830 mm) horizontal and piped to an open gap type drain (Figure 2). Drain pipe should be copper. DO NOT use PVC pipe – PVC pipe may lose its rigidity or glue may fail.

CAUTION

To avoid injury or damage to the steamer, do not connect solidly to any drain connection.

Figure 2



WATER QUALITY

The water supply connected to the steam generator should meet the following guidelines:

Failure to comply with water quality statement on page 4 may void the warranty.

Water supplies vary from one location to another. Other factors affecting steam generation are iron content, chlorides, and dissolved gasses. A local water treatment specialist should be consulted before installing any steam generating equipment.

Untreated water contains scale producing minerals which can precipitate onto the surfaces in the generator tank. Due to the temperatures in the generator, the minerals can bake onto the surfaces and components. This can result in early component failure and reduced product life.

Mineral scale on components causes several problems:

1. The surfaces of the heating devices become coated with scale, reducing the heat transfer efficiency. This can produce hot spots on the heating elements and result in premature failure.
2. The water level probes become coated with scale. Scale will bridge across the probe insulator from the metal extension which senses the water level in the generator tank. Once this scale becomes wet, the water level control is unable to maintain the proper water level. This situation may cause an electric heating element to fail if the element is not adequately covered by water.

Strainers and filters will not remove minerals from the water.

Refer to REMOVAL OF LIME SCALE DEPOSITS, page 15

VENT HOOD

Some local codes may require the steamer to be located under an exhaust hood. Information on the construction and installation of ventilating hoods may be obtained from Vapor Removal from Cooking Equipment, NFPA standard No. 96 (latest edition).

START-UP TEST

Once the steamer is installed and all mechanical connections have been made, thoroughly test the steamer before operation.

WARNING

The steamer and its parts are hot. Use care when operating, cleaning or servicing the steamer. The cooking compartment contains live steam. Stay clear while opening the door.

1. Check that proper water, drain, and electrical connections have been made.
2. Turn main power switch ON. After approximately 10 minutes, the READY light should come on, indicating that the water temperature is 205 °F (96 °C).
3. When the READY light comes on, set the timer at 5 minutes. With door open, observe that no steam is entering the compartment and the COOKING light is OFF.
4. Close compartment door. The COOKING light should now be lit and steam should be heard entering the compartment after about 45 seconds.
5. Check drain line to ensure that water from the cold water condenser is flowing through the drain line.
6. Open compartment door and observe that steam supply to the chamber is cut off (READY light should again come on and COOKING light goes off).
7. Close compartment door and let cooking cycle finish. When the timer returns to the "0" zero position, a buzzer will sound, signalling the end of the cooking cycle. To silence the buzzer, turn the dial timer to OFF.
8. Complete the above steps for each cooking compartment.
9. To shut the steamer down, turn the main power switch(es) OFF and leave the compartment doors slightly open to allow the inside to dry out.

OPERATION

CAUTION

Live steam and accumulated hot water in the compartment may be released when the door is opened.

CAUTION

An obstructed drain can cause personal injury or property damage.

CONTROLS

Main Power Switch

ON The generator tank will automatically fill and begin heating to the preset temperature.

OFF The generator tank will drain.

DELIME Closes the drain valve while CLR liquid is being poured into the generator during the delime procedure.

Ready Light Indicates the temperature has reached 205 °F and that the steamer is ready to begin cooking.

Cooking Light .. Indicates that a cooking cycle is in progress.

Timer Set the cooking time (0 to 60 minutes). Steam cooking will begin when the door is closed. The cooking cycle will be interrupted if the door is opened during the cooking cycle; resume cooking by closing the door.

When done, a buzzer sounds and steam supply to the cooking chamber will cease. Turn the timer OFF to stop the buzzer.

BEFORE FIRST USE

Clean the protective oils from all surfaces of the steamer. Use a non-corrosive, grease dissolving commercial cleaner, following manufacturer's directions. Rinse thoroughly and wipe dry with a soft clean cloth.

PREHEAT

Turn the main power switch ON. When the READY light comes on, set the timer to 2 minutes to preheat the compartment. This should be done when the steamer is first used for the day or whenever the chamber is cold. The door should be closed during the preheat cycle. The COOKING light will be lit. When the buzzer sounds, set the timer to the OFF position. The steamer is now ready to cook.

COOK

With compartment preheated and READY light ON, place pans of food into the compartment and close the door.

Set timer to desired cooking time. (The cooking cycle may be interrupted at any time by opening the door. To resume operation, close the door.) Steam will flow into the compartment and the COOKING light will be lit.

At the end of the cooking cycle, the buzzer will sound, the COOKING light will go off and steam supply to the compartment will cease. Turn the timer to the OFF position to silence the buzzer.

SHUTDOWN

Turn main power switch(es) OFF. The generator(s) will automatically blow down. Leave the compartment door open to allow the inside to dry out. For an extended shutdown, turn the main power switch(es) OFF; turn power and water supply OFF.

CONSTANT STEAM FEATURE - OPTIONAL

A switch has been added to control this feature. It is located below the timer under the heading "COOKING MODE".

OPERATION WITH THIS FEATURE

A switch has been added to control this feature. It is located below the timer under the heading "COOKING MODE".

TIMED COOKING - The switch must be positioned to the right, towards the heading "TIMED COOKING". The steamer will then operate as described in the previous section. At the end of the cook time an audible buzzer will sound.

CONSTANT STEAM COOKING - The switch must be positioned to the left towards the heading "CONTINUOUS COOKING". This mode will give continuous steam to the cooking chamber until the operator either turns the selector switch to the "TIMED COOKED" position, or turns power OFF to the steamer.

When cooking is complete, or not in use, the constant steam cooking feature should be shut off. This prevents the steamer from running unnecessarily.

SHUT DOWN

Turn the selector switch to TIMED COOKING. Turn power switch on to "OFF" position.

DRAINING THE STEAMER

Drain the steamer after each day's use to flush out minerals and minimize scale build-up. The steamer drains automatically for approximately 4 - 6 minutes after the main power switch is turned off.

COOKING HINTS

Your steamer efficiently cooks vegetables or other foods for immediate serving. Steam cooking should be carefully time controlled. Keep hot food holding-time to a minimum to produce the most appetizing results. Prepare small batches, cook only enough to start serving, then cook additional amounts to meet demand.

Preparation

Prepare vegetables, fruits, meats, seafood, and poultry normally by cleaning, separating, cutting, removing stems, etc. Cook root vegetables in a perforated pan. Other vegetables may be cooked in a perforated pan unless juices are being saved. Liquids can be collected in a solid pan placed under a perforated pan.

Perforated pans are used for frankfurters, wieners, and similar items when juices do not need to be preserved. Solid pans are good for cooking puddings, rice and hot breakfast cereals. Vegetables and fruits are cooked in solid pans in their own juice. Meats and poultry are cooked in solid pans to preserve their juice or return broth.

Canned foods can be heated in their opened cans (cans placed in solid pans), or the contents may be poured into solid pans. DO NOT place unopened cans in the steamer.

Frozen Food Items

Separate frozen foods into smaller pieces to allow more efficient cooking.

Use a pan cover for precooked frozen dishes that cannot be cooked in the covered containers in which they are packed if they require more than 15 minutes of cooking time. When a cover is used, approximately one-third additional cooking time is necessary. Cooking time for frozen foods depends on the amount of defrosting required. If time permits, allow frozen foods to partially thaw overnight in a refrigerator. This will reduce their cooking time.

SUGGESTED COOKING GUIDELINES

PRODUCT	TIMER SETTING (MINUTES)	WEIGHT PER PAN
Eggs Scrambled	10 - 12	8 Dozen
Hard Cooked	15	4 dozen
Rice, Long Grain (Cover with 4 cups water per pound.)	25	2 lb.
Pasta (Place perforated pan inside solid pan, cover pasta with cold water.) Spaghetti, Regular/Vermicelli	12 - 15	
Macaroni, Shells/Elbows	15 - 18	
Lasagna Noodles	15 - 18	
Frozen Casseroles, Lasagna	35	Full Pan
Meat Loaf, 3 - 5 pounds each	40	15 lb.
Beef Ground Chuck	20 - 25	10 lb.
Shrimp, Frozen, 10 per pound	5	4 lb.
Beans Baked	9	10 lb. Can
Refried	9	10 lb. Can
Chicken - Breasts, Legs, Thighs	20	15 lb.
Turkey, Frozen Breasts (2)	90	6 - 7 lb. Each
Hot Dogs	3	80 - 100 Count
SEAFOOD		
Clams Frozen	10 - 12	3 Doz.
Fresh, Cherrystone	5 - 6	3 Doz.
King Crab, Frozen Claws	4	2-1/2 lb.
Legs	4 - 6	4-1/2 lb.
Shrimp, Frozen, 10 per lb	5	4 lb
Lobster Tail, Frozen	6	10 lb.
Lobster, Live, 10 - 12"	5	4 Per Pan
Salmon Fillets, Frozen, 8 ounces each	5	7-1/2 lb.
Scallops, Fresh	4	3 lb.
Scrod Fillets, Fresh	3 - 5	4 lb.
VEGETABLES		
Asparagus Spears Frozen	10 - 12	3 dozen
Fresh	5	5 lb
Beans Green, 2" Cut, Frozen/Fresh	6	5 lb.
Lima, Frozen	8	5 lb.

Continued on Next Page

PRODUCT	TIMER SETTING (MINUTES)	WEIGHT PER PAN
VEGETABLES (continued)		
Broccoli		
Spears, Frozen	8	4 lb.
Spears, Fresh	6	5 lb.
Florets, Frozen	6	5 lb.
Carrots		
Baby Whole, Frozen	8	7 lb.
Crinkle Cut, Frozen	7 - 8	4 lb.
Sliced, Fresh	11	9 lb.
Cauliflower, Florets		
Frozen	6	4 lb.
Fresh	7 - 8	5 lb.
Corn		
Yellow Whole Kernel, Frozen	5	5 lb.
Cobbettes, Frozen	8	27 Ears
Corn-On-Cob, Fresh	10 - 12	18 Ears
Peas, Green	6	5 lb.
Potatoes, Whole Russet	55	40 lb.
Zucchini, Slices	8	10 lb.
Canned Vegetables	6	10 lb can
Frozen Mixed Vegetables	6 - 7	5 lb.

CLEANING

 **WARNING**

Disconnect the power supply to the appliance before cleaning or servicing.

 **CAUTION**

Do not use cleaning agents that are corrosive.

 **CAUTION**

The appliance and its parts are hot. Use care when operating, cleaning and servicing the appliance.

 **CAUTION**

Live steam and accumulated hot water in the compartment may be released when the door is opened.

At the end of each day, or between cooking cycles if necessary:

1. Turn main power switch(es) OFF.
2. Remove pans and racks from compartment and wash in sink.
3. Wash compartment interior with clean water. Never use steel wool or abrasive scouring pads as they will scratch and ruin the general surface appearance of the steamer.
4. Use warm soapy water with a cloth or sponge to clean the exposed bead of the door gasket. Rinse with warm clear water and wipe dry with a dry cloth.
5. Wipe surfaces which touch the door gasket with a cloth or sponge and warm soapy water. Rinse with warm clear water and wipe with a dry cloth.

 **CAUTION**

Do not allow the door gasket to come in contact with food oils, petroleum solvents, or lubricants. Wipe all solids away from the drain openings in the compartments to prevent clogging.

6. Remove drain screens from inside compartment drains. Using a plastic bottle brush and mild detergent, clean inside the drain opening ensuring there is no food residue or blockage. Clean the drain screen and replace in its original position.
7. Leave the door slightly open when the steamer is not in use to allow the inside to dry out.

Weekly, or more often if necessary:

Clean exterior with a damp cloth and polish with a soft dry cloth. Use a non-abrasive cleaner to remove discolourations.

GUIDELINES FOR MAINTAINING STAINLESS STEEL SURFACES

There are three things that can break down stainless steel and allow corrosion to develop:

1. Abrasion;
2. Deposits and water;
3. Chlorides.

Avoid rubbing with steel pads, wire brushes, or scrapers that can leave iron deposits on stainless steel; instead, use plastic scouring pads or soft cloths. For stubborn stains, use products such as Cameo, Talc, or Zud First Impression. Always rub parallel to polish lines or with the grain.

Hard water can leave deposits that promote rust on stainless steel. Treated water from softeners or certain filters can eliminate these mineral deposits. Other deposits from food or lubrication must be properly removed by cleaning. Use mild detergent and non-chloride cleaners. Rinse thoroughly. Wipe dry. If using chloride containing cleaners or sanitizers, ***rinse repeatedly*** to avoid stainless steel corrosion. Where appropriate, apply a polish recommended for stainless steel (such as Benefit or Super Sheen) for extra protection and lustre.

MAINTENANCE

 **WARNING**

Disconnect the power supply to the appliance before cleaning or servicing.

 **CAUTION**

Live steam and accumulated hot water in the compartment may be released when the door is opened.

 **CAUTION**

The appliance and its parts are hot. Use care when operating, cleaning and servicing the appliance.

REMOVAL OF SCALE DEPOSITS

 **WARNING**

Read and follow instructions on the CLR bottle. Use plastic or rubber gloves to avoid skin contact. If CLR comes in contact with skin, rinse with clear water.

1. Drain steam generator tank by setting power switch to "OFF". Set cooking timer to "OFF".
2. Set power switch to "DE-LIME". This closes drain valve.
3. Unscrew plug in deliming port at rear of unit. Insert hose in delime fitting. Pour 28 ounces of solution into generator slowly to avoid spillage. Remove hose. Screw plug into deliming fitting so it seals tightly.
4. Turn power switch to "ON".
5. Allow steamer to remain in ready cycle for 1-1/2 hours then turn power switch to "OFF" and allow generator to drain.
6. Flush cycle. Turn power switch to "ON". When ready light comes on, switch to "OFF" to drain generator. Repeat this step three times to completely flush generator.
7. Clean exterior and interior. Use a mild solution of soap and water. Rinse with clean water. Dry with a soft clean cloth. Leave compartment door open when not in use.
8. Complete the above steps for each cooking compartment.

The steamer is now ready for use or turn off for overnight shutdown.

TROUBLESHOOTING

WATER FLOWS INTO COOKING COMPARTMENT

1. Probes not sensing water, thereby not operating fill solenoid.
2. Scale build-up on operating probe inside generator.
3. Water fill solenoid valve is not closed. Check for scale or foreign particles lodged in diaphragm or core tube of valve.

These problems are an indication of severe harmful water conditions which should be corrected immediately to avoid damage to the components and performance of the steamer.

DOOR LEAKS

1. Check for damage to door gasket.
2. Clogged compartment drain or plumbing.

WATER ACCUMULATES IN THE COMPARTMENT

1. Compartment drain clogged.

WATER FLOWS INTO DRAIN DURING SHUTDOWN

When steamer is shut down and cold water is running continuously into the open drain, either or both solenoid valves did not close when steamer was turned off.

1. Disassemble solenoid valve(s) and examine for scale or foreign particles lodged in diaphragm or core tube.
2. Clean valve(s) thoroughly and reassemble, or replace valve(s).

WATER NOT BEING SUPPLIED TO GENERATOR

1. Water supply is "OFF".
2. Supply water pressure too low.
3. Defective water fill solenoid valve.
4. Defective level control board.
5. Shortage of circuit at operating probe and body.
6. Check that drain solenoid is closed.

HEATER ELEMENTS DO NOT COME ON

When the steamer is turned ON and heater elements do not activate, and the READY light does not come on, then the contactors may be burned out. If a considerable amount of "chattering" of contactors has been previously experienced, then the thermostat bulb may be coated with scalant and unable to sense water temperature in the boiler accurately, and therefore unable to control the contactors.

1. Replace contactors.
2. Unscrew thermostat bulb, clean off scalants and screw thermostat bulb back in.

This problem may be an indication of inadequate water quality and is not covered under warranty. Have water quality analyzed and corrected immediately to avoid complete malfunction of the steamer.

UNIT SHUTS DOWN WHILE IN OPERATION

Pressure switch has been activated due to 5 psi (34 kPa) pressure in the generator tank. Pressure in the generator tank is caused by plugged steam jet tubes or steam diverters due to scale or poor water conditions. Steam jet tubes/steam diverter will have to be cleaned or replaced.

SERVICE

ADJUSTMENT FOR HIGH ALTITUDE LOCATIONS

NOTICE

Contact the factory, the factory representative or local service company to perform maintenance and repairs.

The steamer has been factory set so that when it is ON and during the READY phase, it will maintain water temperature in the steam generator tank at approximately 205 degrees Fahrenheit (just below water boiling point). However, for high altitude locations, an authorized servicer must adjust the steamer to achieve this temperature. To adjust:

1. Remove side panel and turn control panel power switch to ON.
2. Open compartment door, and after about 15 minutes, steam will be seen, entering the cooking compartment.
3. Turn thermostat shaft counterclockwise to lower temperature until steam just ceases to enter cooking compartment and READY light goes on.
4. Replace side panel.
5. Follow TESTING PROCEDURES in this manual.

DRAIN WATER TEMPERATURE TOO LOW OR TOO HIGH

Cooling solenoid valves are adjustable with fine adjustment screw on the bottom of the valve.

1. Run cooking compartment empty until drain temperature stabilizes.
2. Turn fine adjustment screw on cooling solenoid valve counter clockwise to decrease drain temperature and clockwise to increase drain temperature.

NOTES

NOTES

SX-34EC & SX-55EC

Electric Convection Steamer



A product with the Crown name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this appliance. When service is needed, contact a Crown Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number, serial number, and type of your appliance.



CROWN FOOD SERVICE EQUIPMENT



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